

MAINS		VEGETARIAN	
SEAFOOD			
BUTTER PRAWNS PRAWN COOKED IN RICH TOMATO GRAVY.	\$26.99	VEGETABLE KORMA MILD VEGETABLE CURRY COOKED IN CASHEW NUT GRAVY.	\$23.99
PRAWN MALABAR PRAWN COOKED IN RICH COCONUT MILK GRAVY ALONG WITH SPICES.	\$26.99	BHINDI MASALA FRIED FRESH OKRA SLOW COOKED WITH GARLIC, CRUSHED DRIED WHOLE CHILLIES & CURRY LEAVES.	\$23.99
PRAWN VINDALOO PRAWN COOKED WITH POTATO HOT CHILLI, VINEGAR, CUMIN & TOMATO GRAVY.	\$26.99	BANARASI BAIGAN AUBERGINE & POTATOES COOKED WITH ONION, TOMATO & CUMIN.	\$23.99
FISH MALABAR LING FISH COOKED IN COCONUT MILK TEMPERED WITH MUSTARD SEEDS.	\$26.99	MUSHROOM DO PYAZ MUSHROOM COOKED WITH ONIONS, SHALLOTS & GROUND SPICES	\$23.99
FISH VINDALOO FISH COOKED WITH POTATO, HOT CHILLI, VINEGAR & CUMIN IN TOMATO & RAVY.	\$26.99	ALOO MATTAR TAMATAR POTATO AND GREEN PEAS COOKED WITH AROMATIC SPICES.	
MACHHLI TAMATARWALI LING FISH COOKED IN ONIONS, TOMATO & INDIAN SPICES.	\$26.99	RICE	
BEER BATTERED FISH & CHIPS BEER BATTERED FISH AND CHIPS COOKED IN GOLDEN BATTER, SERVED WITH CRISPY FRIES & TANGY DIP.	\$20.00	COCONUT RICE COCONUT FLAVOURED BASMATI RICE.	\$5.50
MIX SEEFOOD & CHIPS COOKED IN GOLDEN BATTER, SERVED WITH CRISPY FRIES & TANGY DIP.	\$20.00	SAFFRON RICE STEAMED RICE COOKED WITH A TOUCH OF SAFFRON.	\$5.50
CHICKEN		STEAMED RICE STEAMED COOKED LONG GRAIN RICE.	\$4.50
BUTTER CHICKEN TANDOORI COOKED BONELESS CHICKEN PIECES IN A RICH CREAMY TOMATO GRAVY FLAVOURED WITH FENUGREEK LEAVES.	\$25.99	LEMON RICE BASMATI RICE TEMPERED WITH CURRY LEAVES, MUSTARD SEEDS & LEMON JUICE	\$5.50
MANGO CHICKEN BONELESS CHICKEN PIECES COOKED IN MANGO GRAVY, SOUTH INDIAN STYLE.	\$25.99	PEAS PULAO BASMATI RICE COOKED WITH GREEN PEAS	\$6.99
CHICKEN KORMA MID CHICKEN DISH COOKED IN BROWN ONIONS & CASHEW NUTS.	\$25.99	BIRYANIS	
CHICKEN MADRAS SOUTH INDIAN PREPARATION OF CHICKEN COOKED IN COCONUT MILK.	\$25.99	VEGETABLE BIRYANI BASMATI RICE COOKED WITH EXOTIC COMBINATION OF MIXED VEGETABLES.	\$21.99
CHICKEN VINDALOO CHICKEN COOKED WITH POTATO, HOT CHILLI, VINEGAR, CUMIN & TOMATO GRAVY.	\$25.99	PRAWN BIRYANI A NICE COMBINATION OF BASMATI RICE & PRAWN FLAVOURED WITH MINT.	\$25.99
CHICKEN SPINACH BONELESS CHICKEN COOKED WITH SPINACH & GROUND SPICES.	\$25.99	CHICKEN BIRYANI AROMATIC MIXTURE OF BASMATI RICE SIMMERED WITH DICED CHICKEN FLAVOURED WITH CARDAMOM	\$23.99
CHICKEN TIKKA MASALA BONELESS CHICKEN COOKED IN ASSORTED CAPSICUM & ONION.	\$25.99	GOAT BIRYANI AROMATIC MIXTURE OF BASMATI RICE SIMMERED WITH GOAT, FLAVOURED WITH CARDAMOM.	\$24.99
CHICKEN LABABDAR MASALA TENDER PIECES OF CHICKEN COOKED IN CHUNKY MASALA GRAVY.	\$25.99	LAMB BIRYANI AROMATIC BASMATI RICE & LAMB FLAVOURED WITH SAFFRON & CARDAMOM.	\$24.99
CHICKEN METHI MALAI BONELESS CHICKEN COOKED IN CASHEW & ALMOND FLAVOURED CURRY.	\$25.99		
BADAMI CHICKEN CHICKEN COOKED WITH FRESH ALMONDS & SPICES.	\$25.99	BREADS	
SHAHI CHILLY CHICKEN INDIAN STYLE CHICKEN TOSSED WITH BELL PEPPERS, ONIONS, FRESH GARLIC & GINGER.	\$25.99	PLAIN NAAN FINE FLOUR BREAD	\$6.50
CHICKEN TIKKA WRAP AND FRIES ILLED WITH SPICED CHICKEN TIKKA, SERVED WITH CRISPY FRIES & TANGY DIP	\$20.00	GARLIC NAAN BREAD WITH FRESH GARLIC	\$7.50
MEHEK SPECIALITY		BUTTER NAAN FINE FLOUR LAYERED WITH BUTTER BREAD	\$7.50
GOAT CURRY HIMACHALI Slow cooked goat with Tomato, Green Chillies, Black Cardmom, Fenugreek Leaves.	\$25.99	TANDOORI ROTI WHOLEMEAL BREAD	\$6.50
SAAG GOAT CURRY Slow Cooked Goat with Spinach & Ground Spices	\$25.99	BREADS	
LAMB		PARATHA WHOLEMEAL LAYERED BUTTERED BREAD	\$7.50
CHILLI LAMB MYSORE SPICED LAMB COOKED WITH GINGER GARLIC, GREEN CHILLI & FLAVOURED WITH CURRY LEAVES	\$25.99	CHEESE NAAN NAAN STUFFED WITH CREAMY CHEESE	\$7.50
RAJASTHANI LAL MAS TRADITIONAL RAJASTHANI DISH, SPICY LAMB COOKED WITH WHOLE GROUND SPICE.	\$25.99	SPINACH & CHEESE NAAN NAAN STUFFED WITH CREAMY CHEESE & SPINACH	\$7.99
LAMB ROGAN JOSH DICE OF BONELESS LAMB COOKED IN TRUE KASHMIRI STYLE.	\$25.99	CHEESE & GARLIC NAAN NAAN STUFFED WITH CREAMY CHEESE & GARLIC	\$7.99
LAMB SPINACH BONELESS LAMB COOKED WITH SPINACH & GROUND SPICES.	\$25.99	MIX KULCHA/PANEER KULCHA BREAD STUFFED WITH ONION, POTATO & COTTAGE CHEESE OR JUST COTTAGE	\$7.99
LAMB VINDALOO LAMB COOKED WITH POTATO, HOT CHILLI, VINEGAR, CUMIN & TOMATO GRAVY.	\$25.99	KEEMA NAAN BREAD STUFFED WITH MINCEMEAT.	\$7.99
LAMB BHUNA LAMB CURRY MADE WITH FRESH SPICES, ONIONS, GARLIC, AROMATIC SPICES, TOMATOES & GARAM MASALA.	\$25.99	PESHAWARI NAAN NAAN STUFFED WITH DRY NUTS.	\$7.99
LAMB MADRAS SOUTH INDIAN PREPARATION OF LAMB COOKED IN COCONUT MILK.	\$25.99	SIDES & SALADS	
LAMB DO PYAZA LAMB MEAT COOKED IN ONION GRAVY & FLAVOURED WITH AROMATIC SPICES	\$25.99	CHICKEN TIKKA SALAD SPICED CHICKEN TOSSED ONION, TOMATOES & GREENS DIZZLED WITH CHEESE, LEMON JUICE & VINEGAR DRESSING.	\$14.99
LAMB METHI MALAI LAMB MEAT COOKED IN CASHEW & ALMOND FLAVOURED CURRY	\$25.99	GARDEN SALAD GARDEN FRESH VEGETABLES TOSS WITH LEMON DRESSING.	\$12.99
VEGETARIAN		RAITA DICED CUCUMBER MIXED WITH SEASONED YOGURT.	\$4.50
MIXED VEGETABLE CURRY MELANGE OF VEGETABLES COOKED WITH AROMATIC SPICES.	\$23.99	LACCHA ONION	\$5.99
ALOO PALAK-POTATO SPINACH DICED POTATOES COOKED WITH SPINACH & SPICES.	\$23.99	MANGO CHUTNEY	\$4.50
CHANNA MASALA CHICKPEA CURRY COOKED IN MASALA SAUCE.	\$23.99	PICKLES	\$4.50
DAAL MAKHNI BLACK LENTHILS SIMMERED OVERNIGHT ON A SLOW FIRE TAMPERED WITH ONION, GINGER & GARLIC.	\$23.99	PAPPADUMS	\$3.50
PALAK PANEER SPINACH & CUBBED COTTAGE CHEESE COOKED IN MILD SPICES.	\$24.99	DESSERTS	
PANEER MAKHNI COTTAGE CHEESE COOKED IN RICH CREAMY TOMATO & CASHEW NUT GRAVY.	\$24.99	MANGO KULFI INDIAN ICE CREAM WITH MANGO PULP & PISTACHIOS.	\$7.50
KADHAI PANEER COTTAGE CHEESE QUICK TOSSED WITH CAPSICUMS, GINGER, GREEN CHILLIES, COOKED IN TOMATO SAUCE.	\$24.99	PISTA KULFI HOMEMADE PISTACHIO ICE-CREAM.	\$7.50
MALAI KOFTA MASHED POTATOES & COTTAGE CHEESE DUMPLING COOKED IN CASHEW NUT & TOMATO GRAVY	\$23.99	KAHLUA KULFI CHEF'S CREATION OF HOMEMADE ICE CREAM WITH CONDENSED MILK & KAHLUA COFFEE LIQUOR.	\$7.50
PALAK KOFTA CURRY POTATOES & COTTAGE CHEESE DUMPLING COOKED IN SPINACH CURRY.	\$23.99	BAILEYS KULFI HOMEMADE ICE CREAM MADE WITH BAILEYS AND PISTACHIOS.	\$7.50
PANEER TIKKA WRAP & FRIES FILLED WITH SPICED PANEER TIKKA, SERVED WITH CRISPY FRIES & TANGY DIP	\$20.00	GULAB JAMUN COTTAGE CHEESE & CONDENSED MILK DUMPLING, DEEP FRIED AND SERVED IN SUGAR SYRUP.	\$6.99
		SUNDAY SCOOP ICE CREAM TRIO OF VANILLA, CHOCOLATE & STRAWBERRY SERVED WITH CHOCOLATE SAUCE.	\$6.99
		VANILLA CANDY THREE SCOOPS OF VANILLA ICE CREAM WITH SMARTIES & WHIPPED CREAM	\$5.99

STARTERS

VEG MIX TAPAS TOWER

ONION BHAJI, HARA BARA KEBAB, PANEER PAKODA

NON VEG. TAPAS TOWER

LAMB SEEK KEBAB, CHICKEN LASONI TIKKA, LAMB CHOPS

\$28.99

\$30.99

VEGETARIAN

SAMOSAS (2 PCS)

INDIAN PUFF PASTRY FILLED WITH POTATOES, PEAS, RAISIN, INFUSED WITH SPICES & HERBS

SAMOSA CHAT

VERY FAMOUS INDIAN STREET FOOD SAMOSA TOPPED WITH YOGHURT, DATE & TAMARIND, CHILLY & MINT SAUCES.

ONION BHAJI (4 PCS)

CHOPPED ONION DUMPLING'S DIPPED I N BENGAL-GRAMS FLOUR & CRISP FRIED.

PANEER TIKKA (4 PCS)

COTTAGE CHEESE CUBE MARINATED IN INDIAN SPICE & COOKED IN CLAY OVEN.

HARA BARA KEBAB (4 PCS)

DELICIOUS KEBABS MADE WITH SPINACH, POTATOES & GREEN PEAS.

MIX DIPS PLATTER

PAPPADUMS SERVED ALONG WITH MANGO CHUTNEY, RAITA & MINT DIPS.

\$14.99

\$15.99

\$13.99

\$15.99

\$15.99

\$13.50

CHICKEN

CHICKEN TIKKA (4 PCS)

BIRDS-EYE CHILLY MARINATED CHICKEN ROASTED IN THE EXOTIC TANDOOR OVEN.

MURG MALAI TIKKAO (4 PCS)

CHICKEN MARINATED WITH TANGY SPICES & FLAVORED WITH AROMATIC SPICES.

WHISKY CHICKEN (NOT FOR KIDS)

OVERNIGHT MARINATED CHICKEN WITH WHISKY & INDIAN SPICE FINISH IN TANDOOR.

TANDOORI CHICKEN (HALF CHICKEN)

ROASTED CHICKEN IN TANDOOR (EARTHEN CLAY OVEN)

CRISPY CHICKEN (8 PCS)

A TANGY STREET SPECIALITY FROM INDIA FLAVOURED WITH GARAM MASALA.

\$16.99

\$16.99

\$19.99

\$22.99

\$18.50

LAMB

LAMB CUTLETS (4 PCS)

ROYAL TANDOORI MARINATED LAMB CUTLETS WITH PREDOMINANT FLAVOUR OF CUMIN & PEPPER

SEEHK KEBAB (4 PCS)

SKEWERED LAMB MINCE FLAVOURED WITH CASHEW NUT PASTE & INDIAN MASALA

\$25.99

\$22.99

SEAFOOD

SALMON FISH TIKKA

FISH MARINATED WITH CLASSICAL TANDOORI MASALA & ROASTED IN TANDOOR OVEN.

PRAWN PAKORA (8 PCS)

PRAWN DIPPED I N CHICKPEA FLOUR BATTER & SPICES.

TANDOORI PRAWN

PRAWN DIPPED IN CHICKPEA FLOUR BATTER & SPICES

GARLIC BUTTER PRAWN

TOSSED PRAWNS IN BUTTER, GARLIC PEPPERS.

\$22.99

\$20.50

\$21.99

\$21.99

VEGETABLE BANQUET

(\$60 PER GUEST, MINIMUM 4 GUESTS)

STARTERS

ONION BHAJI

CHOPPED ONION DUMPLINGS DIPPED IN BENGAL-GRAM FOUR & CRISP FRIED

PANEER PAKORA

COTTAGE CHEESE STRIPS DIPPED IN CHICKPEA FOUR BATER & DEEP-FRIED.

HARA KEBAB

DELICIOUS KEBABS MADE WITH SPINACH, POTATOES AND GREEN PEAS.

MAINS

PALAK PANEER

SPINACH & CUBED COTTAGE CHEESE COOKED IN MILD SPICES.

MALAI KOFTA

MASHED POTATOES & COTTAGE CHEESE DUMPLING COOKED IN CASHEW NUT & TOMATO GRAVY.

DAAL MAKHNI

BLACK LENTILS SIMMERED OVERNIGHT ON A SLOW FIRE TAMPERED WITH ONION, GINGER & GARLIC.

MIXED VEGETABLE CURRY

MELANGE OF VEGETABLES COOKED WITH AROMATIC SPICES.

MEHEK BANQUET

(\$65 PER GUEST, MINIMUM 4 GUESTS)

STARTERS

LASONI MURGH TIKKA-CHEESE CHICKEN

CHICKEN MARINATED WITH YOGHURT & CHEESE, FLAVOURED WITH GARLIC.

BARAH AKBARI CHAAP-LAMB CUTLETS

ROYAL TANDOORI MARINATED LAMB CUTLETS WITH PREDOMINANT FLAVOUR WITH GARLIC.

MALAI SHEEK KEBAB

SKEWERED LAMB MINCE FLAVOURED WITH CASHEW NUT PASTE & INDIAN HERBS.

MAINS

BUTTER CHICKEN

TANDOORI COOKED BONELESS CHICKEN PIECES IN A RICH CREAMY TOMATO GRAVY
FLAVOURED WITH FENUGREEK LEAVES.

LAMB LAL MASS/LAMB METHI MALAI

LAMB COOKED WITH VEGETABLES FINISHED IN SMOOTH TOMATO SAUCE.

LAMB ROGAN JOSH

DICE OF BONELESS LAMB COOKED IN TRUE KASHMIRI STYLE.

DAAL MAKHNI

BLACK LENTILS SIMMERED OVERNIGHT ON A SLOW FIRE TAMPERED WITH ONION, GINGER & GARLIC

(FOR BOTH BANQUET)

DESERT - GULAB JAMUN

SERVED ALONG WITH RICE & ASSORTED NAAN BREAD