

MAIN COURSE

LAMB

(All main course served with boiled rice)

ROGAN JOSH Lamb cooked with exotic blend of herbs and spices. A speciality of Kashmir.	\$ 12.00
LAMB VINDALOO Lamb cooked in hot spices. A traditional dish from the shores of Goa.	\$ 12.00
LAMB MUGHALAI KORMA A dish that does wonders for your taste buds.	\$ 12.00
LAMB SAGWALA A speciality dish from Punjab, lamb cooked with spinach puree and mild blend of spices.	\$ 12.00
LAMB MASALA Diced lamb cooked with onion, tomatoes and with chef's special sauce.	\$ 12.00
LAMB DO PIYAZA Tender lamb cooked with diced onions, medium spices, tomatoes and touch of garam masala.	\$ 12.00
LAMB MALABARI A speciality from south India, lamb cooked with fresh coconut milk, herb, spices for a delicate plate.	\$ 12.00
LAMB JALFRAZI Tender lamb cooked with onions, capsicum, tomatoes, herb and spices.	\$ 12.00

BEEF

BEEF VINDALOO Beef cooked in hot spices. A speciality from Goa.	\$ 12.00
BEEF SHAHI KORMA Tender beef cooked in mild gravy of cashew nuts, creamy sauce.	\$ 12.00
BEEF KHARA MASALA Beef cooked with dry fruits and mild creamy sauce for a delicate plate. A sensational dish not to be forgotten.	\$ 12.00
BEEF MADRAS Beef cooked in a spicy sauce with coconut.	\$ 12.00

CHICKEN

CHICKEN TIKKA MASALA Chicken tikka fillets cooked with onion and mild sauce.	\$ 12.00
BUTTER CHICKEN Marinated chicken fillets roasted in tandoor and cooked in a mild creamy tomato gravy.	\$ 12.00
CHICKEN KORMA Chicken fillets cooked in almond gravy with cream and spices. A dish that words can not describe.	\$ 12.00
CHICKEN SAGWALA Chicken fillets cooked with spinach in a mild blend of spices. A speciality dish from Punjab.	\$ 12.00
CHICKEN VINDALOO Tender chicken fillets cooked in Goa style with hot spices.	\$ 12.00
CHICKEN TARIWALA Chicken curry cooked in mild spices.	\$ 12.00
CHICKEN DO PIYAZA Marinated chicken pieces cooked with diced onions, medium spices and tomatoes.	\$ 12.00
CHICKEN JALFRAZI Tender chicken cooked with onions, capsicum, tomatoes, herb and spices.	\$ 12.00
CHICKEN MADRASS Chicken cooked in a spicy sauce with coconut.	\$ 12.00
TANDOORI CHICKEN	Half \$ 10.00 Full \$ 18.00

SEAFOOD

KERALA FISH CURRY Fish cooked with fresh coconut milk and blend of herb and spices.	\$ 15.00
FISH MASALA Fish cooked with onion gravy and spices.	\$ 15.00
FISH MALAI KORMA Fish fillets cooked in mild gravy with fresh cream. A dish found hard to resist.	\$ 15.00
BUTTER PRAWNS Prawns cooked in a smooth butter & tomato sauce.	\$ 15.00
PRAWNS MASALA Prawns cooked with onions gravy, herb and spices.	\$ 15.00
JHINGA MALABARI A speciality dish from south India. Prawns cooked with coconut milk, herb and spices for a delicate plate.	\$ 15.00
PRAWN JALFRAZI Tender Prawn cooked with onions, capsicum, tomatoes, herbs & spices.	\$ 15.00

VEGETABLES

MIXED VEGETABLES Seasonal vegetables cooked with spicy curry sauce.	\$ 10.00
VEGETABLE KORMA Fresh mixed vegetables cooked in cashew nuts and creamy sauce.	\$ 10.00
BOMBAY POTATO Cubes of potatoes cooked with onions and spices.	\$ 10.00
PALAK PANEER A speciality dish from South India. Fresh leafy spinach and cottage cheese cooked in a mild gravy.	\$ 10.00
DHAL MAKHNI Mixed lentils and beans cooked with shredded ginger, sliced onions, tomatoes and fresh green coriander leaves.	\$ 10.00
VEGETABLE JALFRAZI Sliced capsicum, onions, tomatoes, paneer & coriander leaves cooked in a special spices.	\$ 12.00
MATTAR PANEER Peas and cottage cheese cooked in onions, tomato gravy.	\$ 10.00
MALAI KOFTA Cottage cheese deep fried cooked in cream and spices.	\$ 10.00
PANEER MASALA Paneer fillets cooked with onion and mild sauce.	\$ 12.00
PANEER MAKHNI Butter Paneer cooked in a mild creamy tomato gravy.	\$ 12.00

RICE

LAMB BIRYANI Spiced lamb cooked in basmati rice in a special way.	\$ 12.00
CHICKEN BIRYANI Tender chicken spiced cooked with basmati rice.	\$ 12.00
VEGETABLE BIRYANI Seasonal vegetable fried in basmati rice in a very special way.	\$ 10.00
NAV RATNA PULAO Saffron rice with fruits and nuts.	\$ 5.00
PLAIN RICE Plain white rice.	\$ 2.00