

VEGETARIAN DELIGHTS

Matar Paneer	15.00
Home made cottage cheese, green peas cooked with Indian style tomato concasse sauce, finished with touch of cream.	
Chana Masala	15.00
Chickpeas cooked with tomatoes, ginger, garlic and chopped coriander.	
Shahi Paneer	15.00
Cottage cheese cooked in a creamy sauce with almond paste and spices.	
Kadhai Paneer	15.00
Cottage cheese cooked with tomatoes, capsicum, onions in a tomato based sauce.	
Jeera Aloo	15.00
Boiled potato dices tempered with cumin and cooked tomatoes, ginger and fenugreek leaves.	
Vegetable Korma	15.00
Mixed vegetables cooked in korma sauce.	
Yellow Dal Tadka	15.00
Yellow lentils cooked on slow heat with ginger, tomatoes and onions.	

BIRYANIS

A very popular rice preparation cooked with your choice of meat or vegetable, wholesome flavours garnished with roasted nuts and Served with cucumber raita.

Vegetable Biryani	17.00
Chicken Biryani	18.00
Lamb Biryani / Goat Biryani	19.00
Prawn Biryani	20.00

ACCOMPANIMENTS

Raita (Cucumber in yogurt)	4.00
Mango chutney	4.00
Mint chutney	4.00
Mixed pickles	4.00
Steamed Rice	4.00

SIDE DISHES

Jeera Rice	6.00
Pea pulao Rice	6.00
Green salad	6.00
Garlic Tossed Vegetables	6.00

DESSERTS

Gulab Jamun	6.00
Mango Kulfi	5.00
Chocolate Naan	5.00
Ice Cream	6.00

SPECIAL SET MENUS

The order is given for a minimum of 2 persons.

VEGETARIAN BANQUET **Per person 27.00**

Entrees: Samosa, Aloo Pakora, Vegan Dumpling (momo) and Onion Bhaji

Mains: Choose any 3 vegetarian curries from the menu

Side / Bread: Plain Rice / Naan Breads

INDIAN OCEAN BANQUET **Per person 35.00**

Entrees: Samosa, Onion Bhaji, Chicken Tikka, Seekh Kebab

Mains: Choose any 3 curries from the menu

Side / Bread: Plain Rice / Naan Breads

INDIAN OCEAN SPECIAL BANQUET **Per person 45.00**

Entrees: Samosa, Onion Bhaji, Chicken Tikka, Seekh Kebab

Mains: Choose any 3 curries from the menu

Side / Bread: Plain Rice / Naan Breads

Dessert: Mango Kulfi or Gulab Jamun

Tea: Masala Tea, Darjeeling Tea or Green Tea

All mains and starters are gluten free (Except malai kofta, Momo and samosa)
Please speak to your server regarding any allergy concerns.



BREADS

Roti	• Whole wheat flour	3.50
Naan	• Plain	3.50
	• Garlic	4.00
	• Cheese / Cheese and Chilli / Cheese and Garlic	5.00
	• Keema (Lamb Mince) / Chicken	5.00
	• Kashmiri (Raisins, coconut, almonds and nuts)	5.00
Aloo Parantha		5.00
Onion Kulcha		5.00
Chocolate Naan		5.00
Bread Basket (Choice of any three breads)		12.00

APPETIZERS

Papadoms (6 Pieces)		6.00
Classic Indian cracker made from lentil flour, served with mango chutney.		
Vegetable Samosa (2 Pieces)		8.00
Flaky pastry stuffed with cumin flavored potatoes and peas, served with tamarind sauce.		
Aloo Pakoras (10 Pieces)		8.00
Sliced potatoes battered with chickpea flour and deep fried, served with tamarind chutney.		
Onion Bhaji (6 Pieces)		8.00
Slices of onions mixed in chickpea flour batter and deep fried, served with mint chutney.		
Nepalese Dumpling [momo] (6 Pieces)		10.00
A very popular Nepalese delicacy. Available chicken or Vegan. Served fried with home made chutney.		
Tandoori Mushroom (8 Pieces)		12.00
Whole button mushrooms dipped in tandoori marination and cooked in tandoor, served with mint dip.		
Grilled Prawns (6 Pieces)		15.00
Pan grilled prawns with mixed peppercorns, garlic and served with mint chutney.		
Chicken Tikka (5 Pieces)		15.00
Succulent marinated chicken barbecued to perfection and served with mint chutney.		
Kasthuri Kebab (5 Pieces)		15.00
Chicken breast pieces marinated with yogurt, fenugreek leaf, ginger, garlic, cream cheese, and green cardamom powder. Cooked in tandoor. Served with home made sauce.		
Seekh Kebab (5 Pieces)		16.00
Minced lamb meat with exotic herbs and spices, cooked on skewer served on salad with mint chutney.		
Tandoori Prawns (8 Pieces)		16.00
Prawns marinated with yogurt and tandoori spices cooked to perfection in tandoor.		
Tandoori Chicken	Half 15.00	Full 25.00
Tender on bone chicken marinated with fresh curd, herbs, spices and cooked in tandoor.		
Mix Platter for 2		25.00
Two Pieces of following items. Onion bhajis, samosas, kasthuri kebab, tandoori chicken and seekh kebab.		
Kebab Platter for sharing		25.00
Two Pieces of tandoori chicken, seekh kebab, chicken tikka, tandoori prawn and kasthuri kebab.		
Vegetable Platter		17.00
Combination of samosa, onion bhaji, Aloo Pakora, and Vegan Dumpling (momo). 2 pieces each.		

ORIGINAL AND SALADS

Tandoori Prawn Salad		16.00
Prawn, sun dried tomatoes, onion, green pepper, mesclun with olive vinaigrette dressing.		
Sesame Chicken Salad		15.00
Boneless chicken kebab, cucumber, olives, tomato, mixed green salad with honey mustard dressing.		
Tandoori Mushroom Salad		15.00
Mushroom, green pepper, onion, green salad, Kalamata olives, with mint dressing.		
Chicken Tikka Salad		15.00
Tender pieces of chicken, fresh tomato, cucumber, mesclun, ginger, red onion with yoghurt dressing.		

SEAFOOD CLASSICS

Prawn Saagwala		19.00
Cooked in garlic sauteed spinach puree with fresh tomatoes and ginger.		
Prawn Malabari		19.00
Prawns sauteed with onions, capsicum. Cooked in coconut milk sauce.		
Prawn Masala		19.00
Prawns cooked with capsicum, spices, tomatoes and garnished with coriander.		
Goan Fish Curry		19.00
Chunky pieces of fish simmered to a perfect texture along with spices, herbs and coconut milk.		
Butter Prawns		19.00
Prawns cooked in creamy tomato based sauce.		

OUR SIGNATURE CURRIES

All our signature Curries are served with special rice preparation, a Naan bread and side salad. This is dine in special, no takeaways available.

Badam Nalli (Lamb Shank)	22.00
Lamb shank cooked in a spiced yoghurt curry. A deliciously thick curry with ground spices, yoghurt and fresh coriander, tomato and ginger. Served with cumin rice.	
Chicken Chettinaad	22.00
A distinct curry from Chettinaad region of southern India made with coconut, red chillies, mustard seeds, ground spices and curry leaves. Served with peanut rice.	
Bengali Fish Curry	22.00
A delicious tender fish cooked in a curry with diced potato and aroma of mustard in each bite. Served with cumin rice. <i>Fish Snapper, Tarakihi, or Gurnard please ask your server for availability.</i>	

ALL MAINS *All mains are served with Basmati rice.*

Butter Chicken	15.00
Tender boneless chicken partially grilled and cooked in creamy masala butter sauce.	
Korma (Goat, Lamb or Chicken)	15.00
Cooked in a sumptuously creamy sauce which has a delicate blend of spices with grated coconut flakes.	
Mango Chicken	15.00
Refreshing Mango Flavors, cream and spices make this meal simply the best of all.	
Pasanda (Goat, Lamb or Chicken)	15.00
Cooked in a lovely mild curry with a deliciously nutty and creamy sauce made with cashews paste and finished with dry mint leaf.	
Lemon Chicken	15.00
Tender chicken cooked with onion tomato paste, fresh lemon juice and mild spices.	
Madras (Goat, Lamb or Chicken)	15.00
Simmered with coconut cream, mustard seeds and curry leaf.	
Bhoona Chicken	15.00
Chicken tikka pieces cooked with tomatoes, onions, ginger and garlic in thick sauce.	
Vindaloo (Goat, Lamb or Chicken)	15.00
Cooked in a hot curry with ground chilli, garam masala and fresh tomatoes - A famous dish from Goa.	
Chicken Tikka Masala	15.00
Chicken tikka pieces cooked in tomato based gravy finished with chopped ginger and coriander.	
Dhansak (Goat, Lamb or Chicken)	15.00
Slowly cooked with yellow lentils, chopped onions, tomatoes and coriander.	
Chicken Dopyaja	15.00
Aromatic dish cooked with onions, tomatoes tossed with fresh ginger and garlic.	
Kadhai (Goat, Lamb or Chicken)	15.00
Cooked with an abundance of ginger, tomatoes, coriander and onions.	
Lamb Roganjosh	15.00
One of the signature dish of Kashmiri cuisine, rich and flavor some with a medium spiciness.	
Jalfrezi (Goat, Lamb or Chicken)	15.00
Cooked with peppers and onions with coriander. A sweet and sour flavour.	
Chili Chicken	15.00
Chicken dices fried with batter of corn flour, eggs and then cooked with garlic,sauteed capsicum, onions, ginger and soya sauce, oriental style.	
Lamb Anari Gosht	15.00
Tender Lamb cooked with onions, tomatoes and finished with pomegranate spices and coriander.	
Saagwala (Goat, Lamb or Chicken)	15.00
Cooked in garlic sauteed spinach puree with fresh tomatoes and ginger.	
Mutton Handi (Goat curry)	15.00
Boneless goat cooked with an exotic blend of Indian herbs and spices.	

VEGETARIAN DELIGHTS

Aloo Gobhi	15.00
Salted boiled potato and steamed cauliflower tempered with cumin seeds in a masala sauce.	
Dal Makhani	15.00
Black Lentils stewed, seasoned with butter and spices and finish with a dash of cream.	
Malai Kofta	15.00
Delicious ball of grated homemade cottage cheese, potato, spices and stuffed with nuts then simmered in delicate cashew sauce.	
Palak Paneer	15.50
Homemade cheese cooked with garlic sauteed fresh spinach puree and spices.	
Mushroom Matar	15.00
Fresh mushroom and peas cooked with garlic, ginger, tomatoes and spices.	