

We warmly welcome you to our Home (Restaurant) and thank you for giving us an opportunity to present you this menu.

Indian cooking is an Art, derived over the centuries from a variety of sources. Factors such as religion, customs, health and even climatic conditions have played a very important role in its evolution.

Meal-times in an Indian household are like ceremonial occasions. The food is considered as a gift from the God and should be prepared and consumed with due care and respect.

Spices used in Indian cooking have medicinal and antiseptic properties and tandoori dishes are ideal for diet conscious people.

Much thought has been given in designing this restaurant to ensure that the authentic theme of the food is enhanced by a similar atmosphere.

The menu offers a more specific Indian cuisine known as Mughlai, which is a speciality of Northwest India.

Mughlai cuisine ([Hindi](#): मुग़ल खाना, [Urdu](#): پکوان مغلی) is a style of cookery developed in the [Indian Subcontinent](#) within the [imperial](#) kitchens of the [Mughal Empire](#) (The imperial [power](#) founded in 1526 and it officially survived until 1858, when it was supplanted by the [British Raj](#)).

It represents the cooking style used in [Delhi](#), [Lahore](#), [Uttar Pradesh](#), and to a lesser extent, [Dhaka](#) in [Bangladesh](#) and [Hyderabad](#) in [Andhra Pradesh](#).

The cuisine is strongly influenced by [Persian](#) and [Turkic](#) cuisines of Central Asia, and has in turn strongly influenced the regional cuisines of [Kashmir](#) and the [Punjab region](#).

Food served in majority of Indian restaurants in the Western hemisphere mostly draws its inspiration from the Mughlai cuisine.

The tastes of Mughlai cuisine vary from extremely mild to hot & spicy and is often associated with a distinctive [aroma](#) and the taste of ground and whole spices.

A Mughlai course is an elaborate [buffet](#) of dishes with a variety of [accompaniments](#).

The origins of [Chicken-Tikka-Masala](#) are debated, but the flavours of the dish follow in the tradition of Mughlai cuisine.

Entrée Non Vegetarian

Tangdi Kebab(Chicken) 3pcs/6pcs	Med / Hot	GF	18/30
<i>Chicken drumsticks marinated with yogurt and spices are traditionally cooked in a tandoor (clay oven).</i>			
Chicken Tikka 4pcs	Med / Hot	GF	17
<i>Chicken thigh fillets marinated with yogurt and spices is traditionally cooked in a tandoor (clay oven).</i>			
Chicken Malai Tikka 4pcs	Mild / Med	GF	17
<i>Chicken thigh fillets are marinated with yoghurt, cashews and spices is traditionally cooked in Tandoor oven and then in a pan with malai (milk cream).</i>			
Barrah Kabab – Lamb Cutlets 2pcs	Med / Hot	GF	17
<i>Lamb cutlets marinated with yogurt and spices is traditionally cooked in a tandoor (clay oven).</i>			
Sheekh Kabab 4pcs	Mild / Med / Hot	GF	17
<i>Lamb mince is mixed thoroughly with spices and eggs, then is traditionally cooked on skewers in a tandoor (clay oven).</i>			
Chicken Samosa 2pcs	Med		15
<i>Crispy pastry filled with special minced chicken, fried to golden perfection.</i>			
Fish Amritsari 6pcs	Med / Hot	GF	17
<i>Fish fillets marinated in a variety of spices & herbs and deep fried to a crisp. Contains Egg.</i>			
Tandoori Jhinga (Prawns) 8pcs	Mild / Med	GF	21
<i>King Prawns marinated with yogurt and spices are traditionally cooked in a tandoor (clay oven).</i>			
Garlic Prawns 8pcs	Med / Hot	GF	21
<i>King Prawns marinated with garlic and spices are cooked in a wok</i>			
Chilly Chicken 8pcs (appx.)	Med / Hot	GF	21
<i>An Indo-Chinese delicacy, the Indian spices are mixed with Chinese sauces and battered fried chicken pieces are cooked in a wok. Contains egg.</i>			
Chilly Garlic Chicken Momos 6pcs	Med / Hot		21
<i>An Indo-Chinese delicacy of fried chicken dumplings tossed in Indian spices and Chinese sauces, wok-cooked to perfection</i>			
Tandoori Platter for two 2pcs each	Med / Hot	GF	40
<i>Assortment of Tangdi Kebab, Chicken Tikka, Sheekh Kabab and Lamb Cutlets</i>			

Entrée Vegetarian

Gol Gappe / Paani Puri 8pcs			12
<i>Wholemeal flour balls served with spiced potato & chick-peas and mint & tamarind flavoured water.</i>			
Papdi Chaat			12
<i>Plain flour patties topped up with potato, onion, tomato, yogurt, mint, tamarind and spices</i>			
Palak Patta Chaat		GF	13
<i>Crispy Spinach leaves Marinated in Chickpea Flour, fried and topped with tangy chutneys, yogurt and spices for a flavourful chaat experience</i>			
Peanut Masala	Mild / Med / Hot	GF	18
<i>Crunchy peanuts tossed with onions, tomatoes, fresh herbs, and zesty spices – a perfect, flavourful snack.</i>			
Samosa 2 pcs	Mild / Med		10
<i>Potato and peas mixed with spices and wrapped in a crispy pastry</i>			
Dal Potli Samosa 3 pcs	Mild / Med		11
<i>Mini potli-shaped (money bag shape) samosas filled with spiced lentils, rich in protein and packed with flavour</i>			
Haryali Kabab 2pcs		Vegan / GF	11
<i>Mashed potatoes, peas and spinach mixed with spices and are lightly fried</i>			
Pakora / Bhaji 6-8pcs		Vegan / GF	12
<i>Potato, onion and spinach battered with chickpeas flour and spices, fried until crisp</i>			
Paneer Tikka 6pcs	Mild / Med / Hot	GF	21
<i>Cottage Cheese, onion and bell pepper marinated in yogurt and spices is traditionally cooked in a tandoor (clay oven).</i>			
Chilly Cauliflower 8pcs (appx.)	Med / Hot		21
<i>An Indo-Chinese delicacy, crispy battered cauliflower florets are cooked with the Indian spices and Chinese sauces in a wok. Contains semolina.</i>			
Chilli Garlic Veg Momos 6pcs	Med / Hot		20
<i>An Indo-Chinese delicacy of fried vegetable dumplings tossed in Indian spices and Chinese sauces, wok-cooked to perfection</i>			
Soya Malai Chaap 6pcs	Mild / Med / Hot	GF	20
<i>Blanched Soya Chunks are marinated with yoghurt, cashews and spices are first cooked in Tandoor oven and then in a pan with malai (milk cream).</i>			
Vegetarian Platter for two			28
<i>Assortment of Samosa (2pcs), Haryali kabab (2pcs), pakora (4pcs)</i>			

Mains (Non Vegetarian)

Murgh Makhni (Butter Chicken)	Mild / Med/ Hot GF	25
<i>Chicken Thigh fillets cooked in tandoor are simmered with cashew paste, tomato, cream, fenugreek and other spices</i>		
Mango Chicken	Mild / Med/ Hot GF	25
<i>Tender pieces of chicken are cooked in ground cashew, mango and creamy sauce</i>		
Shahi Korma Chicken / Lamb	Mild / Med/ Hot GF	25/26
<i>A real delicacy, tender pieces of meat are cooked in ground cashew and creamy sauce</i>		
Meat Darbari Chicken / Lamb or Goat	Mild / Med/ Hot GF	25/26
<i>Tender meat pieces cooked in basic mughlai gravy with the oldest recipe</i>		
Keema Matar	Med/ Hot GF	27
<i>Keema Matar is a spiced Asian dish of lamb minced meat and green peas cooked in a flavorful onion-tomato gravy.</i>		
Jalfrezi Chicken / Lamb or Goat	Med/ Hot GF / Vegan	25/26
<i>Tender meat pieces cooked with vibrant capsicums, onions and spices in a rich, tangy sauce.</i>		
Chicken Tikka Masala	Mild / Med/ Hot GF	25
<i>A dish designed for west has a spicy and sour taste</i>		
Rezala Lamb	Mild / Med/ Hot GF	26
<i>Lamb is cooked with onion, tomato and spices and are finished with a tint of yogurt</i>		
Murgh (Chicken) Pachranga	Med/ Hot GF / Vegan	25
<i>Tender pieces of Chicken are cooked with onion, tomatoes and the same spices as pickles</i>		
Vindaloo Chicken / Lamb	Med/ Hot GF / Vegan	25/26
<i>A fusion of Portuguese and Indian cuisine</i>		
Hara Gosht Chicken / Lamb or Goat	Mild / Med/ Hot GF	25/26
<i>Tender meat pieces cooked with spices and simmered with spinach</i>		
Macchi (Fish) Masala	Mild / Med/ Hot GF / Vegan	26
<i>Fish fillets cooked with tomatoes and lemon to give it a tangy flavour</i>		
Prawn Malai Curry	Mild / Med/ Hot GF / Vegan	29
<i>Tiger Prawns cooked with rich coconut cream & ground cashews</i>		
Prawn Tikka Masala	Med/ Hot GF	29
<i>Spicy tangy sauce in onion and bell peppers</i>		

Mains Vegetarian

Daal Tarka **Mild / Med/ Hot GF** **22**

Yellow lentils tempered with cumin, garlic, ginger onion and tomatoes

Daal Makhni **Mild / Med/ Hot GF** **22**

Dal makhani is one of our most characteristic signature dishes and is high in protein for vegetarians

Chana Masala **Mild / Med/ Hot GF / Vegan** **22**

Tender chickpeas cooked with aromatic spices, creating a rich and flavourful dish.

Aloo Gobhi **Mild / Med/ Hot GF / Vegan** **22**

This dish made with potatoes and cauliflower

Mili Juli Sabzi **Mild / Med/ Hot GF** **22**

Seasonal fresh vegetables are cooked with spices

Baingen Masala **Mild / Med/ Hot GF / Vegan** **23**

Tender eggplant delicately simmered in a fragrant, spiced tomato and onion sauce, offering a perfect balance of rich Flavors.

Khumb do Pyaza **Mild / Med/ Hot GF** **23**

Button mushrooms are cooked in rich sauce and onions

Palak Paneer **Mild / Med/ Hot GF** **24**

Cottage cheese cubes are cooked with spinach

Paneer Butter Masala **Med/ Hot GF** **24**

A dish created for west has a spicy and sour taste

Kadai Paneer **Med/ Hot GF** **24**

Cheese cubes tossed with bell pepper and "dummed" with tomatoes and onions

Malai Kofta **Mild / Med/ Hot GF** **25**

Shahi koftas are made with potato, cottage cheese, nuts and spices and are round shaped. These are then cooked in ground cashew and creamy sauce.

Methi Malai Matar **Mild / Med/ Hot GF** **25**

Green Peas and fenugreek leaves cooked in a creamy, mildly spiced sauce.

Paneer Burji **Mild / Med/ Hot GF** **25**

Scrambled paneer cooked with onions, tomatoes and spices for a hearty, flavourful dish.

Basmati Chawal (Rice)

Plain Steamed Rice	5.5
Saffron / Jira Rice	7.5
Vegetable Biryani	23
<i>Exotic combination of rice and vegetables cooked together.</i>	
Biryani Badsahi – Chicken / Lamb or Goat	25/26
<i>Exotic combination of rice and meat cooked together.</i>	

Breads

Roti – Plain (Vegan) / Butter	4.5
<i>Whole wheat soft flour bread baked in tandoor</i>	
Lacha Parantha / Pudina Parantha	7.5
<i>Whole wheat soft flour bread layered with butter and baked in tandoor</i>	
Naan – Plain / Butter	4.5
<i>Unleavened soft flour bread baked in tandoor oven, plain or buttered</i>	
Garlic Naan	5.5
<i>Unleavened soft flour bread topped with garlic and baked in tandoor</i>	
Cheese Naan	6.5
<i>Unleavened soft flour bread stuffed with cheese and baked in tandoor</i>	
Cheese and Garlic Naan	7
<i>Unleavened soft flour bread infused with cheese, topped with garlic and baked in tandoor</i>	
Cheese and Spinach Naan	7
<i>Soft plain flour naan stuffed with cheese and fresh spinach, baked to perfection</i>	
Chilli Naan	7
<i>Soft Naan infused with fresh green chillies for a spicy, flavourful kick</i>	
Gluten Free Naan	GF / Vegan 5
<i>Naan made with gluten free flour, offering a light and authentic taste.</i>	
Peshawari Naan	8
<i>Naan sweetened & stuffed with dried nuts and fruits baked in tandoor</i>	
Aloo Naan	7
<i>Naan stuffed with potato and spices, baked in tandoor</i>	
Keema Naan	9
<i>Naan stuffed with delicately spiced minced lamb, baked in tandoor</i>	
Herb Naan	10
<i>Whole wheat soft flour delicately blended with herbs and baked in tandoor</i>	

Sides

Poppadums	GF / Vegan	4
A thin, crisp Indian cracker eaten as an appetizer		
Assorted Pickles		3
Mango Chutney		3
Mint Sauce		5
<i>Sauce made from fresh mint leaves and yogurt</i>		
Cucumber Raita		5
<i>Yogurt mixed with grated cucumber, herbs and spices</i>		
Cachumber		5
<i>Yogurt mixed with grated cucumber, onion, tomato & herbs</i>		
Onion Salad		6
<i>Onion rings flavoured with spices and lemon juice</i>		
Sirke Wale Pyaaz (Vinegar Onion Salad) - Small		5
<i>Crisp pickled onions soaked in tangy vinegar and spices</i>		
Green Salad		8
<i>Sliced Cucumber, Tomato, Onion, Carrot and Salad leaves</i>		

Kids Menu

Chicken Nuggets and Chips / Fish Fingers and Chips	15
Chips	10
Chicken Tikka Cheese Naan	9

Dessert

Kulfi - Mango / Pistachio / Paan / Rose	8
<i>Similar to ice cream in appearance and taste, but is denser and creamier with no artificial flavour and additives</i>	
Gulab Jamun	11
<i>Soft round deep fried balls of cottage cheese and flour soaked in sugar syrup and flavoured with rose water. (Served Hot)</i>	
Rasmalai	11
<i>Flat cheese dumplings in homemade condensed milk. (Served Cold)</i>	
Shahi Tukra	12
<i>Rich bread pudding made with dry fruits and condensed milk, flavoured with many herbs (served cold).</i>	
Gajar (Carrot Pudding) / Moong dal Halwa (Yellow Lentils)	12
<i>Slow cooked grated carrots / yellow lentils simmered with milk, sugar and ghee, finished with a touch of cardamom and garnished with nuts. (Served Hot)</i>	

Drinks

Lassi - Sweet / Salty / Mango	<i>A refreshing yogurt drink</i>	7
Soft Drinks	<i>Coke/ Coke No Sugar/ Fanta/ Sprite/ Solo</i>	5
Juices	<i>Apple / Orange</i>	5
Lemon Lime Bitters		7
Virgin Mojito / Mango Tango		10
Bottled Drinks	<i>Sparkling, Ginger Ale, Tonic Water</i>	6
Energy Drinks	<i>Red Bull / V</i>	6
Ice Tea	<i>Lemon / Peach</i>	5
Coffee	<i>Flat White / Black</i>	5
Masala Tea		6
<i>An Indian specialty, flavoured with cinnamon, cardamom & fennel seeds and cloves</i>		

Weekend Lunch Specials

Chana Bhatura		22
<i>Is a combination of Chana (spicy chick peas) and fried bread called bhatura (made from plain flour).</i>		
Samosa Chaat		20
<i>Vegetable samosa topped up with onion, tomato, yogurt, mint, tamarind and spices</i>		
Tikki Chaat		22
<i>Vegetable petty topped up with onion, tomato, yogurt, mint, tamarind and spices</i>		

Jain Food (No Onion, Garlic and Ginger)

Jeera Aloo		22
<i>Cumin Flavoured fried potatoes</i>		
Paneer Makhani		25
<i>Cottage cheese cubes simmered with grounded cashews, tomato and fenugreek.</i>		
Daal Tarka	Mild / Med/ Hot GF / Jain	22
<i>Yellow lentils tempered with cumin, ginger and tomatoes</i>		

SPIRITS

30 ml served with mixers

Vodka - Absolut	12
Gin - Bombay Sapphire / Jodhpur	12 / 15
Rum - Bicardi / Old Monk (India)	12
Brandy – Chetelle Napoleon	12
Tequila - Sierra Reposado	13
Jim Beam	11
JW - Black Label / Chivas (12) / Jack Daniel's	12
JW - Double Black / Glenfiddich (12)	14
JW - Gold Label	15
JW - Blue Label / Rampur or Indri (rated world's best whiskies)	22

BOTTLED BEER

Cascade Light / Tooheys Extra Dry / Heineken / Pure Blonde / Corona	9
Kingfisher / Crown / Carlton Draught / VB / Coopers (0%)	9
Kingfisher Strong (India) 8%	14
APPLE CIDER – Somersby PALE ALE – James Squire	9

INDIAN SPIRITS

30 ml served with mixers

Signature	13
Seagram's Blenders Pride	13
Antiquity Blue	15
Royal Challenge	13
Black Dog / Paul John (Best Indian Scotch Whiskies)	15
Rum - Old Monk	12
Vodka – Fuel	12
And many more, please ask	

WINE

Red

Merlot – Elephant In The Room	9/33
Cabernet Merlot - Annies Lane	36
Cabernet Sauvignon – Penfolds	39
Pinot Nior - Tyrells Wines Old Winery	36
Shiraz - Chris Ringland Barossa	50
Dolcetto & Sarah - Brown Brothers	33
House Red – Shiraz	8

White

Chardonnay – Taylors	9/33
Verdelho - Tempus Two	33
Riesling – Annies Lane	36
Sauvignon Blanc – Stoneleigh (NZ)	9/33
Sauvignon Blanc Semillon – Cookkoothama	36
Sangiovese Rose – Mateus	32

CHAMPAGNE

Trocken - Henkell Troken	12/38
Marlborough Cuvee Brut – Deutz	45

Corkage on Wine \$4 per person