

Food Menu

ENTRÉE

Chips | \$10

Golden crispy chips sprinkled with chicken salt. (V+, DF)

Papadum Platter | \$12

Crispy fried thin Indian wafer made of lentil flour served with assorted chutneys & dips.

Butter Chicken Poutine | \$16

Golden fries topped with tender chicken in a creamy butter chicken sauce.

Pani Puri | \$12

Delicate wheat flour shells filled with a zesty mixture of spiced potatoes and tangy tamarind water, creating an explosion of flavors in every bite (V+, DF).

Dahi Puri | \$16

Crispy semolina shells filled with a refreshing mix of yogurt, tangy tamarind chutney, mint sauce and spices, topped with crunchy sev.

Bhel Puri | \$15

A popular street snack made from puffed rice, sev, fresh onion and tomato, tossed with tamarind chutney and a mix of sweet and tangy spices (V+, DF).

Papri Chaat | \$18

A symphony of crispy papri, tangy tamarind chutney, yogurt and mint sauce, topped with spices and fresh coriander.

Samosa Chaat | \$16

Crispy samosa crushed and topped with tangy chutneys, spiced chickpeas, yogurt, and crunchy sev for a flavorful delight.

Onion Bhaji | \$16

Golden crispy onion fritters seasoned with a blend of fragrant spices, served with tangy sauce (V+, DF, GF).

Chicken 65 | \$25

Deep-fried marinated chicken pieces coated in tangy and spicy seasoning containing red chili, ginger, garlic, and curry leaves.

Chicken Kali Mirch | \$27

Flavorful chicken cooked in aromatic black pepper, cumin, ginger, and garlic sauce.

Amritsar Fish Fry | \$22

Tender fish fillets marinated in spices, coated in a golden crust and fried to perfection (DF).

Calamari Rings | \$22

Crumbed pieces of delicate squid served with tartare sauce (DF).

Pepper Fried Prawns | \$24

Plump prawns delicately seasoned with freshly ground pepper, fried to golden perfection, served with tartare sauce (DF, GF).

ENTRÉE FROM THE WOK

Honey Chili Potato | \$22

Crispy fries tossed in a sweet & spicy chili sauce drizzled with honey, topped with sesame seeds and scallions (DF).

Crispy Cauliflower | \$22

Cauliflower florets lightly battered and fried, tossed in sweet and sour sauce (DF,GF,V+).

Veg Manchurian | \$21

Delicate vegetable balls bathed in savory sauces, topped with sesame seeds (DF,GF, V+).

Chilli Paneer | \$24

Crispy paneer cubes tossed in sweet & spicy chili sauce with onions & capsicum. (GF)

Chilli Chicken | \$25

Tender chicken pieces marinated in spices and stir-fried in a tangy chili sauce (DF, GF).

Indian Style Noodles (Veg/Chicken) | \$22/24

Stir-fried noodles with fresh veggies infused with spices and flavorful sauces (DF, PV).

Hakka Noodles (Veg/Chicken) | \$22/24

Indo Chinese noodles stir-fried with vegetables and sauces. (DF, PV).

Schezwan Noodles (Veg/Chicken) | \$22/24

Wok-tossed noodles infused with fiery Schezwan sauce with veggies and spices (DF, PV).

Fried Rice (Veg/Chicken) | \$19/21

Stir-fried cooked rice seasoned with soya sauce and garlic, tossed with veggies (DF, PV, GF).

ENTRÉE FROM CLAY OVEN

Soya Malai Chaap | \$24

Tender soy chaaps marinated in rich and creamy yoghurt, cashewnuts, spices and charred to perfection.

Paneer Tikka | \$24

Cubes of paneer marinated with yogurt & authentic Indian spices, grilled in a clay oven (GF).

Hariyali Paneer Tikka | \$24

Chunks of paneer marinated with mint, coriander, and spices, grilled in a clay oven (GF).

Chicken Tikka | \$25

Tender chicken pieces marinated with traditional spices and yogurt, grilled in a clay oven imparting a smoky aromatic flavor (GF).

Chicken Malai Tikka | \$25

Juicy chicken pieces marinated with cream, yogurt & aromatic spices, grilled in a clay oven for a melt-in-your-mouth experience (GF).

Tandoori Chicken (Full/Half) | \$40/24

Juicy chicken on the bone marinated with a blend of spices and yogurt, grilled in a clay oven for a smoky flavor (GF).

Tandoori Lamb Chop | \$36

Tender lamb chops marinated with authentic Indian spices, grilled in a clay oven (GF).

Chicken Seekh Kebab | \$23

Juicy minced chicken blended with aromatic spices, skewered and grilled in a clay oven. (GF)

Lamb Seekh Kebab | \$25

Succulent minced lamb blended with aromatic spices, skewered & grilled in a clay oven. (GF)

SIZZLERS

Tandoori Veg Sizzler | \$48

A sizzling platter featuring an assortment of potato cutlets, soya malai chaap, paneer tikka & hariyali paneer tikka, grilled in an oven, served with a small portion of fragrant biryani rice.

Tandoori Non-Veg Sizzler | \$50

A sizzling platter featuring an assortment of chicken tikka, chicken malai tikka, chicken seekh kebab, and lamb seekh kebab served with a small portion of fragrant biryani rice.

MAIN COURSE

Dal Tadka | \$21

Cooked lentils seasoned with a tempering of spices (GF, DF, V+).

Dal Makhani | \$23

Slow-cooked black lentils infused with spices & enriched with butter & cream (GF).

Jeera Aloo | \$22

Boiled potato sautéed with cumin seeds along with aromatic spices (GF, PV+, PDF).

Chana Masala | \$24

Tangy Punjabi style chickpeas in a rich blend of roasted spices (GF, PV+).

Mixed Vegetable Korma | \$24

Assorted vegetables cooked in a thick creamy gravy with fragrant herbs (GF, PV+).

Mushroom Masala | \$26

Tender mushrooms simmered in a rich gravy of spiced onion and tomatoes (GF).

Malai Kofta | \$26

Deep-fried balls made from a mixture of cottage cheese, spices and nuts, served in a creamy tomato and cashew gravy with a hint of sweetness (GF).

Shahi Paneer | \$26

Paneer cubes simmered in a creamy sauce with a sweet note, enriched with cashews, cream and spices (GF).

Kadhai Paneer | \$26

Paneer cubes sautéed with bell peppers, onions & aromatic spices in a robust onion gravy (GF).

Paneer Tikka Masala | \$26

Tandoori cubes of marinated paneer simmered in a rich tomato-based gravy infused with traditional Indian spices (GF).

Spinach Paneer | \$26

Paneer cubes cooked in a smooth blend of blanched spinach, garlic & spices (GF).

Butter Chicken | \$27

Tender chicken simmered in a smooth tomato-based gravy with cream, butter & a blend of aromatic spices (GF).

Mango Chicken | \$27

Tender chicken pieces cooked in mango sauce to give a sweet tangy flavor (GF).

Kadhai Chicken | \$27

Chicken pieces cooked with onions & bell peppers in a rich onion-based curry (GF).

Chicken Tikka Masala | \$27

Chicken tikka pieces marinated in exotic spices, simmered in tomato & cream-based thick sauce (GF).

Chicken Madras | \$27

Tender chicken simmered in a bold tangy curry made with tomatoes, coconut & south Indian spices (GF, DF).

Spinach Chicken | \$27

Chicken pieces cooked in a smooth blend of blanched spinach, garlic & spices (GF).

Chicken Vindaloo | \$27

Spicy & tangy chicken cooked with spices & fiery chili paste (GF, DF).

Lamb Rogan Josh | \$29

Lamb curry cooked in a variety of spices, ginger, and garlic (GF, DF).

Lamb Korma | \$29

Tender lamb pieces cooked in a creamy cashew gravy.(GF)

Lamb Vindaloo | \$29

Spicy & tangy lamb cooked with spices & fiery chili paste (GF, DF).

Spinach Lamb | \$29

Delicate lamb pieces cooked in a smooth blend of blanched spinach (GF).

Goat Rogan Josh | \$30

Chef's special goat on the bone, slow-cooked & simmered in luscious aromatic gravy (GF, DF).

Beef Rogan Josh | \$28

Beef slow-cooked in a rich aromatic gravy, simmered in a ginger & tomato-based sauce (GF, DF).

Beef Korma | \$28

Tender pieces of beef cooked in a creamy cashew sauce (GF).

Beef Vindaloo | \$28

Beef cooked in homemade chili vindaloo paste, creating a spicy flavor (GF, DF).

Spinach Beef | \$28

Tender beef pieces cooked in a smooth blend of blanched spinach, garlic & spices (GF).

Fish Curry | \$30

Fish fillets gently simmered in spiced coconut & tomato-based gravy infused with fragrant herbs (GF, DF).

Prawns Malabar | \$32

Juicy prawns cooked in a rich creamy coconut gravy with a blend of spices & curry leaves (GF, DF).

RICE & INDIAN BREADS

Plain Rice | \$6

Steamed basmati rice.

Saffron Rice | \$7

Fragrant basmati rice infused with saffron & cardamom.

Jeera Rice | \$7

Basmati rice infused with fragrant cumin seeds, gently sautéed.

Veg Dum Biryani | \$26

Fragrant basmati rice cooked with a variety of vegetables & spices with saffron-infused flavor, served with a small portion of raita.

Chicken Dum Biryani | \$28

Fragrant basmati rice layered with marinated chicken pieces & spices with caramelized onions & fresh herbs, served with a small portion of raita.

Goat Dum Biryani | \$30

Fragrant basmati rice layered with marinated goat on the bone & spices, served with a small portion of raita.

Tandoori Butter Roti | \$5

Indian flatbread made of whole wheat flour.

Butter Naan | \$5

Soft Indian flatbread made with white flour, topped with melted butter.

Garlic Butter Naan | \$6

Naan bread embedded with garlic granules and melted butter.

Laccha Paratha | \$8

Crispy and flaky flatbread made of whole wheat flour.

Cheese Naan | \$8

Naan bread stuffed with melted cheese.

Cheese & Garlic Naan | \$9

Naan bread stuffed with cheese and garlic granules.

ACCOMPANYING SIDES

Papadum | \$4

Crispy fried thin Indian wafer made of lentil flour.

Mango Chutney | \$3

Sweet and tangy chutney made of ripe mangoes.

Mixed Pickle | \$3

Condiment made from a combination of various pickled vegetables and sometimes fruits, preserved in a spiced brine.

Onion Salad | \$8

Onions drizzled in lemon juice and chaat masala.

Garden Salad | \$10

Mix of fresh cucumbers, onions, tomatoes, carrot with a drizzle of lemon & salt.

Plain Raita / Boondi Raita | \$8

Yogurt blended with herbs and mint / Yogurt with spice powder and crisp-fried gram flour balls. Option of plain boondi or mint boondi.

Cucumber Raita | \$10

Blend of yoghurt with cucumber and herbs.

Fresh Green Chilli | \$2

Slender, vibrant green peppers, handpicked for a crisp texture and a spicy punch.

FEED ME MENU

(MIN 2 PERSONS) | \$69 Per Person

Entrée: Pani Puri **and** Onion Bhaji.

Clay Oven Starters: Chicken Tikka & Lamb Seekh Kebab **OR** Soya Malai Chaap & Hariyali Paneer Tikka.

Mains: Butter Chicken & Lamb Rogan Josh **OR** Dal Makhani & Paneer Tikka Masala, served with Naan & Rice

Desserts: Mango Delight Ice-cream.

MINI MEAL COMBOS

Dal Makhani and Rice | \$16

Slow-cooked black lentils infused with spices & enriched with butter & cream served with basmati rice (GF).

Butter Chicken & Rice | \$17

Tender chicken simmered in a smooth tomato-based gravy with cream; butter & a blend of aromatic spices served with basmati rice (GF).

Lamb Rogan Josh & Rice | \$18

Lamb curry cooked in a variety of spices, ginger, and garlic served with basmati rice.

DESSERTS

Mango Lassi | \$10

Creamy yogurt-based mango-flavored drink made with mango pulp and cardamom.

Mango Delight | \$12

Vanilla ice cream topped with mango pulp and drizzled with a sweet mango flavoring.

Mango Kulfi | \$14

Special Indian kulfi ice cream in a refreshing mango flavor.

Gulaab Jamun & Ice Cream | \$15

Warm and delicate Gulab Jamun served on top of vanilla ice cream.

Ice Cream Brownie Sizzler | \$19

Hot sizzling piece of brownie topped with vanilla ice cream and drizzled with chocolate sauce, creating a sizzle and perfect combination of hot & cold.
