

DRINKS

102- LASSI <i>(salted and sweet)</i>	\$3.00
103- MANGO LASSI	\$4.00
104- MANGO MILK SHAKE	\$5.00
105- BANANA AND HONEY MILK SHAKE	\$5.00
106- STRAWBERRY MILK SHAKE	\$5.00
107- KHAJLOOR (DATE) AND HONEY MILK SHAKE	\$6.00
108- ROSE MILK SHAKE	\$4.00
109- ORANGE JUICE	\$2.50
110- MANGO JUICE	\$2.50
111- APPLE JUICE	\$2.50
112- MASALA TEA	\$3.00
113- BLACK TEA	\$2.50

ENTREE (AS A STARTER)

VEG

- 1- **SAMOSA** \$5.00
Spiced potatoes & green peas in puff pastry.
- 2- **ONION BHAJI** \$5.00
Onion fritter made with chickpeas flour & herb, spices.
- 3- **PANEER PAKORA** \$7.00
Indian cottage cheese fried with chickpeas flour & spices.
- 4- **TANDOORI PANEER** \$12.00
Cottage cheese, marinated with yoghurt, spices & cooked in tandoor.
- 5- **TANDOORI GOBHI** \$8.00
Cauliflower marinated in yoghurt with spices & cooked in tandoor.
- 6- **TANDOORI MUSHROOM** \$10.00
Fresh mushroom marinated with yoghurt, spices, cooked in tandoor.
- 7- **MIX PAKORA** \$5.00
Spinach, potato, onion sliced & cooked with chickpeas flour.

NON VEG

- 8- **TANDOORI CHICKEN (full)** \$18.00
TANDOORI CHICKEN (half) \$11.00
Chicken with bones marinated in yoghurt with spices cooked in tandoor.
- 9- **CHICKEN TIKKA** \$10.00
Boneless chicken marinated in yoghurt with indian herbs, spices & cooked in tandoor.
- 10- **CHILLI CHICKEN DRY** \$14.00
Boneless chicken cooked with diced capsicum, onion & tomato with chilli sauce.
- 11- **CHICKEN TIKKA KALI MIRCH** \$12.99
Boneless chicken marinade in yogurt with black pepper.
- 12- **LAMB PASANDA KEBAB** \$14.00
Thin lamb pieces marinated in traditional spices and and cooked on hot plate.
- 13- **GALAWAT KEBAB** \$16.99
Velvety lamb mince cooked in traditional spices served with warki parantha
- 14- **LAMB SEEKH KEBAB (4 Pieces)** \$12.99
Skewered lamb minced with indian herbs and spices cooked in tandoor.
- 15- **NAWABI GIRI (LAMB CUTLET)** \$13.99
Lamb cutlet marinated in yoghurt with authentic indian spices and cooked in tandoor.
- 16- **CHANCHAL MAHI** \$15.99
Fish marinated in yoghurt with fresh herbs and spices and cooked in tandoor.
- 17- **FISH AMRITSARI** \$13.99
Marinated fish with special herbs & spices, and deep fry in oil.
- 18- **TANDOORI JHINGA** \$15.99
Prawns marinated in yoghurt with fresh herbs and spices and cooked in tandoor.
- 19- **FRIED PRAWN** \$15.99
Marinated prawn with bread crumbed & deep fried.
- 20- **TANDOORI MIX PLATER** \$22.00
Assorted kebab in a plater

MAIN COURSE (VEG)

- 21- KADHAI PANEER** \$11.99
Cottage cheese cooked with capsicum, onion, tomatoes and spices.
- 22- PALAK PANEER** \$11.99
Cottage cheese cooked in spinach sauce with herbs and spices.
- 23- MALAI KOFTA** \$11.99
Potatoes and cheese dumpling stuffed with cashew and sultana cooked in mild creamy sauce.
- 24- ALOO MUTTER PANEER** \$11.99
Cottage cheese cooked with potatoes green peas in onion based gravy with cashew nut.
- 25- SHAHI PANEER** \$11.99
Cottage cheese cooked with cashew gravy with traditional spices & finish with cream.
- 26- PANEER MAKHANI** \$11.99
Cottage cheese cooked in mild creamy butter sauce.
- 27- MUSHROOM BHUNA MASALA** \$11.99
Marinated mushroom roast in tandoor and cooked with onion, capsicum and tomatoes.
- 28- BAIGAN MASALA** \$11.99
Diced egg plant cooked with onion and tomato masala sauce.
- 29- VEG VINDALOO** \$11.99
Mix vegetables cooked in spicy vindaloo sauce.
- 30- NAVRATNA KORMA** \$11.99
Mix vegetables cooked in mild creamy sauce.
- 31- ALOO GOBHI** \$11.99
Cauliflower and potatoes cooked with indian herbs and spices in tomatoes and onion based gravy.
- 32- BHINDI MASALA** \$11.99
Fresh okra cooked with onion, tomatoes, ginger in indian masala gravy.
- 33- DAAL MAKHANI** \$11.99
Black lentil and kidney beans cooked with tomatoes and cream.
- 34- DAAL TARKA** \$11.99
Red lentil cooked with indian spices.
- 35- PINDI CHANA** \$11.99
Chickpeas cooked in tomato onion gravy with authentic indian spices & finish with green coriander & ginger.

MAIN COURSE (NON VEG)

GOAT

- 54- GOAT KADAI** \$13.99
Goat with bone cooked in traditional spices with capsicum, onion dice.
- 55- GOAT CURRY** \$13.99
Goat with bone cooked in onion, tomato gravy with traditional spices.
- 56- GOAT KORMA** \$13.99
Goat with bone cooked with aromatic spices.
- 57- GOAT ACHAARI** \$13.99
Goat with bone cooked in special herbs & spices with flavour of pickle.

BEEF

- 58- BEEF ROGAN JOSH** \$13.99
Boneless beef pieces cooked in fresh onion, tomatoes gravy with authentic indian spices.
- 59- BEEF VINDALOO** \$13.99
Boneless beef pieces cooked in spicy vindaloo sauce.
- 60- BEEF KORMA** \$13.99
Boneless beef pieces cooked in mild cashew rich gravy from the royal kitchen of mughal nawab's.
- 61- BEEF MADRAS** \$13.99
Boneless beef pieces cooked in coconut flavoured gravy with south indian authentic spices.
- 62- BEEF SAAG** \$13.99
Boneless beef pieces cooked in fresh spinach gravy with indian spices and finish with cream.
- 63- BEEF MASALA** \$13.99
Boneless beef pieces cooked with diced onion, tomatoes and capsicum with authentic herbs.

SEA FOOD

- 64- FISH MASALA** \$14.99
Fish sliced cooked with onion, tomatoes and capsicum diced in masala gravy.
- 65- FISH MARDAS** \$14.99
Sliced fish cooked with south indian authentic spices finish with coconut cream.
- 66- PRAWN MASALA** \$14.99
Marinated prawns cooked with diced of onion, capsicum and tomatoes in authentic masala gravy.
- 67- JHINGA KADAI** \$14.99
Marinated prawns cooked with chef's special herb and spices.

RICE

- 68- CHICKEN BIRYANI** \$11.00
Chicken with bone cooked with basmati rice in traditional dum style.
- 69- KORMA DUM BIRYANI** \$11.00
A combination of goat and basmati rice cooked on dum with saffron and authentic spices.
- 70- LAMB BIRYANI** \$11.00
A combination of lamb and basmati rice cooked with saffron from royal kitchen.
- 71- SUBZ BIRYANI (VEG)** \$10.00
Seasonal mix vegetables and basmati rice cooked on dum with authentic herbs and spices from royal kitchen of prince Jaipur.
- 72- KASHMIRI PULAO** \$7.00
Basmati rice cooked with nuts and dry fruit and authentic spices.
- 73- SAFFRON RICE** \$3.00
Boiled basmati rice with saffron flavours.
- 74- GREEN PEAS PULAO** \$4.50
Aromatic cumin flavours basmati rice with green peas.
- 75- STEAM RICE** \$3.00
Boiled basmati rice.

BREAD

- 76- NAAN** \$2.00
(indian bread)
- 77- GARLIC NAAN** \$2.50
(naan cooked with garlic)
- 78- BUTTER NAAN** \$2.50
(flaky bread with butter)
- 79- LACHA PARATHA** \$2.50
(flaky whole meal bread)
- 80- WARQI PARATHA** \$3.00
(thin flake bread)
- 81- PESHAWARI NAAN** \$3.50
(bread stuffed with dry fruit)
- 82- KEEMA NAAN** \$4.00
(bread stuffed with special lamb mince)
- 83- ALOO KULCHA** \$3.50
(bread stuffed with spicy potato)
- 84- MASALA KULCHA** \$3.50
(bread stuffed with cottage cheese)
- 85- ROTI** \$2.00
(whole meal bread)
- 86- TAWA ROTI** \$3.00
(whole meal bread cooked on tawa)
- 87- PURI - 2 pcs** \$3.50
(deep fried whole meal bread)

ACCOMPANIMENTS

88- RAITA <i>(yoghurt with cucumber, carrot and spices)</i>	\$2.50
89- GARDEN SALAD	\$4.50
90- KACHUMBER SALAD <i>(spicy)</i> <i>diced cucumber, carrot, tomatoes, onions with touch of spices and lemon juice.</i>	\$4.50
91- ONION SALAD	\$2.00
92- TAMARIND CHUTNEY	\$1.00
93- MINT CHUTNEY	\$1.00
94- MANGO CHUTNEY <i>(sweet)</i>	\$2.50
95- MIX PICKLE	\$2.00
96- PAPADUM (4 pcs)	\$2.00

DESERT

97- GULAB JAMUN (2 pcs) <i>warm milk dumpling served in sweet saffron syrup.</i>	\$4.00
98- BADAM KHEER <i>(rice pudding)</i>	\$4.00
99- MANGO KULFI <i>(home made mango flavoured ice cream)</i>	\$4.00
100- PISTACHIO KULFI <i>(home made pistachio flavoured ice cream)</i>	\$4.00
101- ICE CREAM	\$3.00