


INDIAN - FOOD MENU

SMALL BITES

Samosa (3 pieces) 

Fried triangular pastry filled with spiced potatoes and peas

\$78

Minced Beef Samosa (3pcs)

Fried triangular pastry filled with spiced minced beef, potatoes and peas

\$108

Pani Puri (6pc) 

Crispy puris filled with a spicy mixture of tamarind water

\$88

Masala Papad 

Thin lentil wafer topped with a mixture of onion, tomatoes, green chilies and coriander

\$28

Beef Bada Pav (3pcs)

Spicy, flavorful minced beef cooked with aromatic Indian spices, and served on a soft, buttery pav (bread roll).

\$148

TANDOOR

Smoky Chicken Tikka

Boneless marinated chicken grilled in claypot until charred and tender.

\$168

Tandoori Chicken

Bone chicken marinated with yogurt and spices, grilled in claypot

\$168

Lamb Chop

Marinated lamb chop grilled in claypot until charred and tender.

\$218

Mutton Seekh Kebab

Minced mutton mixed with spices and herbs grilled in claypot

\$188



Tandoor King Prawn


King prawn marinated with indian herbs and spices, grilled in tandoor

\$158

Flamefish Tikka


Marinated chunks of fish, coated in spiced yogurt, grilled in tandoor

\$158

Paneer Tikka 

Cottage cheese coated in a spiced yogurt grilled in claypot

\$168

Tandoori Broccoli 

Tender broccoli florets marinated in a rich, creamy white roasted to smoky, charred perfection with a smooth, velvety finish

\$168



MAIN

Bhindi Char Pyaza

Stir-fried okra seasoned with spices, onion and tomato

\$128 

Punjabi Chana Masala

Punjabi style chickpeas cooked in authentic indian spices

\$128

Daal Makhani

Slow cooked black lentil

\$138 

Butter Chicken

Marinated chicken cooked in tomato based sauce, spiced with aromatic herbs and butter


\$168 

Chicken Kadai

Succulent chicken pieces cooked in a vibrant, spiced tomato and bell pepper masala, infused with aromatic kadai masala and fresh herbs.


\$138

Lamb Rogan Josh

A rich and aromatic tender, slow-cooked lamb simmered in a fragrant blend of Kashmiri spices, yogurt, and tomatoes, creating a luscious and mildly spiced gravy. 

\$188

Prawn Curry

Succulent prawns simmered in a rich and aromatic blend of tomatoes, onions, garlic, ginger, and traditional Indian spices. 

\$158

Rice

Chicken Biryani

Boneless chicken cooked with rice, flavoured with indian spices, served with raita

\$138

Lamb Biryani

Succulent lamb layered with fragrant basmati rice, infused with a symphony of indian spices, slow-cooked to perfection and finished with a saffron-kissed glaze


\$158

Vegetable Biryani

Vegetables layered with basmati rice, and aromatic spices served with cooling raita

\$128

Plain Basmati Rice

Fluffy, aromatic long-grain basmati rice steamed to perfection, served as a light and fragrant accompaniment 

\$78

Naan

Plain Naan

\$28

Butter Naan

\$38

Garlic Naan

\$48


Tandoori Roti

\$28



Side


Raita

A refreshing yogurt-based side dish blended with cooling cucumber, aromatic spices, and a hint of fresh herbs. Perfectly balances spicy dishes and adds a creamy texture to your meal. 

\$58

Dessert

Gulab Jamun

Soft, deep-fried milk dumplings soaked in a fragrant rose and cardamom-infused sugar syrup. 

\$48 

