

# **RESTAURANT MENU**

CHAAT STATION	
01. Papadi Chaat	\$78.00
Crispy home-made whole wheat wafers, onion, potato, herbs with seasoned yog	rurt & Chutneys
02. Avocado, Chick-Pea, Corn & Olive Salad	\$88.00
Avocado, Chickpea, Corn, Olive & colorful peppers in Lemon Dressing	
03. Fresh Garden Salad	\$58.00
Slices of Fresh Cucumber, Radish, Carrot, Tomato & Onion with Lemon & Chil	lly
04. Bhel Puri	\$78.00
A medley of puffed rice, potatoes, onions, wafers, and chickpea, garnished with cri	sp vermicelli, cilantro & chutneys
05. Peanut Masala	\$78.00
A Special Tangy Peanut Salad of India Club	
06. Dahi Poori	\$78.00
Home-made crispy whole wheat hollow balls, stuffed with potatoes, onion $\mathscr{E}$ here.	s, served with seasoned yogurt త
chutneys	
07. Pani Poori	\$78.00
Home-made crispy whole wheat hollow 6 balls, stuffed with potatoes, onion & he	rbs, served with tangy tamarind water
VEGETARIAN STARTER	
08. Onion Bhajia	\$78.00
Crispy onion & hot chilly fritters	
09. Samosa (4 pcs.)	\$78.00
Triangular shaped flaky pastries filled with spicy potatoes, peas & nuts	
10. Vegetable Bhajiya	\$78.00
Crispy onion, potato, chilly, cauliflower & eggplant fritters	
11. Paneer Pakora	\$88.00
Indian popular cottage cheese fritters	
12. Veg. Hara Bhara Kebab	\$78.00
Crispy patties of green mashed vegetable	
<b>13. Chilly Cheese Toast</b> (8 Pcs.)	\$78.00
A specialty of long chilly & grated cheese bread pizza	<b>*</b> • • • • •
14. Chilly Paneer (Mushroom Optional)	\$98.00
Our chefs specialty – Indo Chinese	<b>\$22.00</b>
15. Vegetable Manchurian (Dry)	\$88.00
An exotic preparation of Indo-Chinese specialty of our chef	



#### **NON-VEG. STARTER**

16. Pepper Chicken	\$138.00
Dices of chicken pan fried with crushed black pepper & herbs	¢100.00
17. Chilly Chicken Batter fried chicken dices tossed with capsicum & onion in a wok	\$128.00
18. Chicken Manchurian (Dry)	\$128.00
Batter fried chicken cubes tossed in Chinese herbs & spices	φ120.00
19. Chicken 65	\$128.00
Batter coated chicken cubes fried, and tossed in South Indian spices & herbs	φιμοιου
20. Machhli Amritsari	\$108.00
Fish fingers coated in herbs flavored spicy batter & deep-fried	φισσισσ
21. Tawa Fish	\$128.00
Fish fillet marinated in Indian spice & herbs grilled on griddle plate	<b></b>
22. Lamb Rarha	\$138.00
An authentic spicy Indian Lamb Meat dish, roasted in a pan with minced meat & herbs	1
SHORBA / SOUP	
23. Murg Shorba	\$58.00
A spicy Indian thin chicken soup with ginger, garlic & herbs	1
24. Veg or Chicken Hot & Sour Soup	\$58.00
A choice of veg or chicken soup cooked with vegetables & hot chilies	
25. Veg or Chicken Manchow Soup	\$58.00
Choice of veg or chicken soup cooked with vegetables, ginger, garlic & herbs	1
26. Tomato Shorba	\$58.00
Tomato soup with coriander and ginger	
27. Veg. or Chicken Sweet Corn Soup	\$58.00
A choice of vegetable or chicken shredded cooked with sweet corn	
FROM OUR TANDOOR	
28. Vegetable Sheekh Kebab	\$108.00
Mashed vegetables & herbs cooked on skewers in tandoor	
29. Paneer Tikka	\$98.00
Fresh Cottage Cheese marinated in yogurt, barbequed in tandoor	
30. Jaffrani Murg Tikka	\$128.00
Juicy boneless chicken cubes marinated in cashew paste, hot chilly & saffron, cooked in ta	ndoor
31. Chicken Tikka	\$118.00
Juicy boneless chicken cubes marinated with saffron, yoghurt and mustard, cooked in tan	door



<b>32. Lamb Seekh Kebab</b> Minced lamb sausage with Indian herbs cooked in tandoor	\$128.00
	f \$118.00
Whole or half Chicken marinated with ginger, garlic, Yogurt & mustard, cooked in tan	· · · · ·
34. Tandoori Prawns	\$208.00
Jumbo Kings Prawns marinated & cooked in tandoor	T
<b>35. Tandoori Pomfret</b> (Subject to availability)	\$138.00
Marinated Pomfret cooked on skewers in tandoor	
NON- VEG. MAIN DISHES	
36. Butter Chicken	\$118.00
Chicken tikka cooked in creamy tomato පී Cashew gravy	
37. Chicken Tikka Masala	\$128.00
Chicken tikka cooked with tomato, onion & pepper in a blend of tomato & onion curry	
38. Murg Kadahi	\$118.00
Boneless chicken cooked with onion, tomato, and capsicum with spicy curry	
39. Traditional Chicken Curry	\$118.00
Boneless chicken cooked in Indian Traditional curry	
40 Gosht Korma Badami	\$138.00
Saffron flavored boneless lamb in a rich creamy cashew & almond sauce	
41. Lamb Rogan Josh	\$128.00
Traditional lamb curry from Kashmir region of India	<b>.</b>
42 Hara Gosht	\$128.00
Boneless tender lamb cooked with mildly spiced spinach	<b>#100.00</b>
43. Prawn Masala	\$188.00
Shrimps cooked with Onion Tomato, red chili, in Indian Spices	<b>#110.00</b>
44. Fish Madras Curry	\$118.00
Tender pieces of sole dressed in coconut cream and chilies in south Indian style	<b>#100.00</b>
45. Choice of Chicken/Lamb/Fish Vindaloo	\$138.00
Fiery hot and spicy Vindaloo Sauce cooked with your choice of Prawn or Chicken or L	amb or <b>F</b> ish
VEGETARIAN DELIGHT	
46. Paneer Lababdar	\$98.00
Cottage cheese cooked with colored pepper & onions in a rich & mild tomato base curry	
47. Mushroom Mutter Masala	\$88.00
Mushrooms and green peas cooked in spicy tomato & onion curry	
48. Makhani Paneer	\$88.00
Cubes of cottage cheese cooked with tomato and cream sauce	

Cubes of cottage cheese cooked with tomato and cream sauce

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49. Palak Paneer	\$88.00
Spinach puree cooked with paneer	
50. Kadahi Paneer	\$88.00
Dices of cottage cheese cooked with Pepper, Onion & tomato with Indian Herbs	
51. Veg. Kofta Curry Masala	\$88.00
Vegetable & cheese balls cooked in rich spicy onion curry	
52. Sabz Khara Masala	\$78.00
Beans, Carrot, Cauliflower, Green-peas & Cottage cheese cooked in onion and tomatoes	
53. Punjabi Aloo Mutter	\$78.00
Potatoes cooked with green peas in Punjabi style	•
54. Aloo Gobhi	\$78.00
Florets of cauliflower and cubes of potatoes tempered with cumin seed $arepsilon$ tomatoes	
55. Bhindi Do Pyaza (Seasonal)	\$88.00
Garden fresh lady fingers stewed with onions	
56. Baingan Bharta	\$98.00
Eggplant baked in tandoor cooked with onion, tomatoes & Indian herbs	
57. Dum Aloo	\$88.00
A North Indian spicy preparation of stuffed potatoes	
58. Channa Masala	\$88.00
Chickpeas cooked with ginger, garlic & tomato in north Indian style	
59. Dal Makhani	\$88.00
Blend of black lentils simmered in tomato, cream and butter	
60. Dal Tadka	\$78.00
Yellow lentils tempered with ginger, garlic,cumin, onion and tomatoes	

## THE ANIMAL FRIENDLY OPTIONS

61. Veggie Chicken Tikka (One Hour Prior Order)\$128.00Veg chicken cubes marinated in yogurt, saffron & Indian spices, cooked on skewers in traditional tandoor62. Impossible Sheekh Kebab (One Hour Prior Order)\$128.00Impossible minced meat kebabs flavored with Indian herbs and spices & cooked on<br/>skewers in a tandoor\$138.0063. Veggie Chicken 65\$138.00

Veg chicken cubes batter coated, fried and tossed in exotic blend of South Indian spices & herbs

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#### MAIN COURSES

#### 64. Veggie Kadahi Chicken

Veg chicken cubes with peppers & onions tossed in a wok with a special blend of herbs and spices

#### 65. Veggie Chicken Tikka Masala

Veg chicken marinated & partially cooked on skewers, finished with herbs & a spicy gravy

#### 66. Veggie Lamb Rogan Josh

Veg. Mutton pieces cooked in a traditional Indian Kashmiri style

# **ACCOMPANIMENTS / RELISHES**

67. Kaita	\$58.00
Smooth whisked yoghurt served with choice of (herbs/cucumber/	' boondi/mix veg.)
68. Papad Roasted or Fried(2 pcs.)	\$12.00

## 69. Masala Papadums

Crispy lentil wafers, served (roasted or fried) topped with onion, chili, tomatoes & cilantro

### INDIAN BREAD

Leavened soft bread <b>71. Garlic Nan</b> \$28.00 <b>72. Butter Nan</b> \$24.00Buttered soft leavened white bread\$38.00 <b>73. Chilly Cheese Nan</b> \$38.00Soft leavened white bread with cheese & hot chili\$32.00Soft leavened white bread stuffed with onions\$32.00Soft White bread stuffed with onions\$42.00Whole wheat bread stuffed with potato, onion & herbs\$42.00
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<b>76. Lachha Prantha</b> \$28.00
Whole-wheat layered bread
77. Roti \$18.00
Whole wheat bread, baked in tandoor
78. Poori \$24.00
Deep-fried whole wheat bread

We Levy No Service Charge

\$128.00

\$138.00

\$138.00

\$28.00



79. Assorted Indian Breadbasket	\$98.00
A combination of Roti, Prantha, Garlic Nan & Onion Kulcha	
FINEST BASMATI RICE	
80. Sada Chawal	\$58.00
Steamed Basmati Rice	
81. Jeera Rice	\$68.00
Cumin tempered buttered basmati rice	
82. Vegetable Biryani	\$78.00
Seasonal vegetables cooked with rice in a traditional style	
83. Chicken Biryani	<b>\$98.00</b>
Boneless chicken cubes marinated & cooked with basmati rice, yogurt,	herbs & saffron
84. Lamb Biryani	\$108.00
Yogurt & Mint-flavored lamb cooked with basmati rice	
85. Kashmiri Pullao	\$88.00
Basmati rice cooked with fruits, nuts & saffron	
DESSERTS	
86. Rasmalai Pista Ilaichi	\$58.00
Flatted soft cottage cheese balls served with concentrated milk & dry	nuts
87. Gulab Jamun	\$48.00
Deep-fried milk dumplings dipped in hot sugar syrup	
88. Moong Dal Halwa	\$68.00
An Indian sweet specialty of skinless green gram	
89. Gajar Ka Halwa	\$58.00
A Carrat Hot Sweet Pudding from India	
90. Kesar Kulfi	\$58.00
Home-made ice cream served with nuts & vermicelli	
91. Choice of Ice Cream	\$40.00
Vanilla, strawberry, chocolate, mango	

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MINI MEALS (Service Time: 03.00 pm to 6.00	pm)	
92. Paneer Kathi Roll	\$88.00	
Cottage cheese tossed with peppers, onions, herbs in Indian spice, rolled	l & grilled	
93. Vada – Pao (Subject to availability)	\$78.00	
A Crunchy Indian oriented potato patties served as sandwich in buns		
	\$138.00	
A traditionsl Indian Street Meal		
	\$138.00	
Minced meat slow cooked with onions, Indian spices & herbs served w	with buns or nan	
	\$138.00	
Impossible minced meat slow cooked with onions, Indian herbs	& spices, served with	
buns or nan		
	<b>5108.00</b>	
Julian Chicken tossed with peppers, onions, herbs in Indian spice, rolle	U U	
	<b>148.00</b>	
Topped with Traditional Chicken Tikka & Mozzarella Cheese baked in Owen & served		
	5128.00	
Olive, Cherry Tomato පි Pineapple		
100. Bombay Veg. Sandwich	\$78.00	
A traditional Bombay Style Veg. Sandwich		
SOFT BEVERAGES		
182. Lassi / Masala Chhachh	\$38.00	
183. Fresh Lime Soda (Sweet / Salted / Mix)	\$30.00	
184. Hot Lemon Ginger & Honey	\$48.00	
185. Jaljeera Masala	\$38.00	
186. Coke / Fanta / Sprite / Ginger Ale / Tonic	\$20.00	
187. Perrier Water	\$30.00	
188. Distilled Water Bottle	\$18.00	
199. Masala Milk Tea / Hot Lemon Tea / Coffee	\$28.00	
200. Dip Tea	\$20.00	
201. Red Bull		