

ENTREES VEGETARIAN

Samosa (2 pcs) Crispy pastry stuffed with potatoes & peas	\$6.00
Stuffed Chili Big green chillies filled with potatoes & spices fried in chick pea batter	\$6.00
Onion Bhaji Crispy rings of onion n dipped in batter & deep fried	\$6.00
Paneer Pakoda stuffed (4 pcs) Cottage cheese stuffed with fresh tomato tamarind and mint sauce	\$12.00
Mix Pakoda Lightly spiced assorted fresh vegetables dipped in chick pea butter & deep fried	\$12.00
Paneer 65 Cottage cheese pieces coated & cooked in chef special sauce	\$13.00
Spring Rolls Pastry stuffed with lightly spiced vegetables & noodles and deep fried	\$6.00

ENTREES NON-VEGETARIAN

Chicken 65 Boneless chicken pieces coated & cooked in chef's special sauce	\$14.00
Chicken Pakoda Deep fried chicken coated in chick pea flour & Indian spices served with mint sauce	\$14.00
Fish Amritsari Deep fried fish coated in chick pea flour & Indian spices served with mint sauce	\$20.00

TANDOORI DELIGHTS (VEGETARIAN)

Paneer Tikka Roasted cottage cheese marinated in yogurt & Indian spices with capsicum & onions	\$15.00
Mushroom Tikka Roasted mushrooms marinated in yoghurt & Indian spices with capsicum & onions	\$15.00
Vegetable Seekh Chopped vegetables minced with mashed potatoes & Indian spices roasted in clay oven	\$12.00
Tandoori Platter Vegetarian Combination of all tandoori delights	\$17.00

TANDOORI DELIGHTS (NON-VEG.)

Tandoori Chicken (Half/Full) Roasted whole chicken marinated in yoghurt & Indian spices	\$12/\$17
Chicken Tikka (4pcs) Roasted boneless chicken marinated in yoghurt & Indian spices served with mint sauce	\$12.00
Lamb Seekh Kebab Lamb mince mixed with freshly grounded spices & chopped onion & tomatoes served with mint sauce	\$17.00
Tandoori Fish Tikka Roasted fish marinated in yoghurt & Indian spices served with mint sauce	\$20.00
Prawn Tikka Prawn marinated in yogurt & Indian spices served with served with mint sauce	\$20.00
Tandoori Platter Non-Vegetarian Mixture of all tandoori non-veg delights	\$20.00



INDO CHINESE (VEG. & NON-VEG.)

Cheese Chilli Cottage cheese coated in corn flour cooked with capsicum & onions in Indian & Chinese sauce	\$14.00
Vegetable Manchurian Deep fried vegetables balls cooked in Indian & Chinese sauce	\$13.00
Gobi Manchurian Cauliflower coated with corn flour cooked in sweet chilli sauce	\$13.00
Chilli Chicken Boneless chicken pieces coated in corn flour cooked with capsicum & onions sauce	\$14.00
Chicken Manchurian Deep fried chicken cooked in Indian & Chinese sauces	\$14.00
Vegetarian Noodles	\$13.00
Chicken Noodles	\$14.00
Combination of Rice and Noodles	\$13.00
Vegetable Choupsey	\$13.00
Chicken Choupsey	\$14.00
American Choupsey	\$15.00

CHAT & MINI MEALS

Chat Papdi Crispy pastry tossed with potatoes in sweet curd with tamarind & mint sauce	\$8.00
Dahi Bhalla Fried mashed lentils balls served with yogurt, tamarind sauce & mint sauce	\$8.00
Aloo Paneer Tikki Chat Fried crispy potatoes & cottage cheese cutlet served with chickpeas & tamarind sauce	\$8.00
Chole Bhature (2 Pcs) Deep fried plain flour bread served with chickpeas & onion salad	\$12.00

Mix Chat Combination of crispy pastry tossed with fried mashed lentil balls served with yogurt tamarind & mint sauce	\$10.00
Chana Chat Boiled chickpeas served with onion, tomatoes, green coriander, and cucumber with a touch of spices	\$10.00
Samosa Chat (1 Pcs) Crispy pastry stuffed with potatoes & peas & served with chickpeas, yoghurt tamarind and mint sauce	\$8.00
Pao Bhaji Mashed vegetables with onion & sauces	\$8.00
Bhel Puri Rice bubbles with onions, tomatoes, coriander and chutney	\$8.00
Gol Gappa (6 Pcs) Serves with spicy tamarind water	\$8.00

VEGETARIAN DELIGHTS

Dal Makhani All-time favourite black lentils in Indian aromatic spices	\$13.00
Dal Tadka Yellow lentils cooked with tomato and onion with Indian spices	\$13.00
Palak Paneer Cottage cheese cubes served in blended spinach purée with Indian spice	\$14.00
Shahi Paneer Cottage cheese cubes served in cashew onion gravy with aromatic spices	\$14.00
Paneer Tikka Masala An Indian delicacy of roasted cottage cheese pieces tossed in tangy creamy tomato gravy	\$14.00
Mutter Paneer Cottage cheese cube cooked with peas in tomato and onion gravy with Indian spices	\$14.00
Kadahi Paneer Cottage cheese cubes cooked with capsicum & onion in tomato and onion gravy with Indian spices	\$14.00
Methi Malai Paneer Cheese cubes cooked in fenugreek and coconut gravy	\$14.00
Paneer Bhurji Mashed cottage cheese cooked with onion & tomato in Indian spices	\$14.00
Paneer Fry Masala Deep fried cottage cheese cubes cooked with capsicum and onion in tomatoes and onion gravy with Indian spices	\$14.00
Malai Kofta Soft dumpling made with cottage cheese and dry fruits cooked in cashew gravy & aromatic spices	\$14.00
Palak Mushroom Sliced mushrooms pieces served in blended spinach with Indian spices	\$14.00
Mushroom Mutter Mushroom and green peas cooked with onion & tomato gravy	\$14.00
Amritsari Choley Traditional North Indian chick pea curry cooked with Indian spices	\$13.00

Mix Vegetables	Fresh garden vegetables cooked with Indian spices
Dum Aloo	Potatoes cooked in curd at low flame
Aloo Baingan	Eggplant & potatoes cooked with Indian spices
Baingan Bhartha	Roasted & mashed eggplant cooked with onion & green peas with Indian spices
Amritsari Gobhi	Cauliflower cooked with capsicum & onions with Indian spices
Sarson Ka Saag	Mustard leaves mixed with blended spinach purée & Indian spice
Navrattan Korma	An assortment of fresh vegetables cooked in creamy gravy with nuts

CHEF'S SPECIAL

Cream Paneer	Paneer cooked in cream and butter in chef's special sauce
Amritsari Paneer	Panner cooked in tamato and creamy sauce

NON-VEGETARIAN DELIGHTS

Butter Chicken	All time favourite boneless chicken pieces cooked in creamy tangy gravy
Chicken Tikka Masala	Marinated & roasted chicken pieces cooked in creamy tangy gravy & Indian spices
Kadahi Chicken	Chicken pieces cooked with capsicum & onion in tomato and with Indian spices
Chicken Korma	Chicken pieces cooked in mughalai style cashew gravy
Chicken Madras	Boneless chicken pieces cooked with chillies, mustard seeds in coconut milk with hot Indian spices
Punjabi Chicken Curry	Chicken cooked with onion and tomato gravy with fresh ground spices
Chicken Vindaloo	A delicious chicken seasoned with vindaloo sauce, vinegar and hot Indian spices
Chicken Palak	Chicken cooked in Indian spices. In blended spinach purée
Methi Malai Chicken	Chicken cooked in fenugreek leaves with dash of cream
Achari Chicken	

CHEF'S SPECIAL

Lemon Chicken	Chicken cooked in small pieces with lemon honey ginger and stock
Cream Chicken	
Keema Curry	Slow cooked lamb mince with chef special spice

\$13.00	LAMB DELIGHTS	
\$13.00	Lamb Roganjosh	Cooked in onion & tomato with Indian spices
\$13.00	Lamb Curry	Cooked in onion & tomato gravy with Indian spices
\$13.00	Lamb Bhuna	Meat toasted with red chillies, ginger and fresh tomatoes
\$13.00	Lamb Sagwala	Cooked with fresh spinach & herbs
\$13.00	Lamb Madras	Cooked with mustard seeds, curry leaves, onion gravy & touch of coconut milk
\$13.00	Lamb Korma	Cooked with cream and cashew nuts
\$13.00	Lamb Vindaloo	Meat seasoned with vindaloo sauce, vinegar & hot Indian spices
\$14.00	Tawa Lamb	Generally cooked on roadside dhabas on big tawa
\$14.00	Goat Curry / Goat Masala	Chef's special

SEA FOOD DELIGHTS

\$14.00	Prawn/Tikka Masala	Roasted prawns cooked with onion, capsicum & tomatoes finished with coriander
\$14.00	Fish/Tikka Masala	Roasted fish cooked with onion, capsicum & tomatoes finished with coriander
\$14.00	Prawn Curry	Prawns cooked with onion, tomato and spices
\$14.00	Fish Curry	Fish cooked with onion, tomato and spice
\$14.00	Prawn Vindaloo	Cooked with spices & vindaloo sauce hot
\$14.00	Fish Vindaloo	Cooked with spices & vindaloo sauce hot

RICE & BIRYANI

\$3.00	Plain Rice	Boiled Rice (For Diet Lovers)
\$5.00	Jeera Rice	Cooked with cumin seeds
\$5.00	Saffron Rice	Boiled Rice with Saffron
\$6.00	Coconut Rice	Rice cooked with coconut
\$6.00	Peas Rice	Rice cooked with green peas
\$7.00	Kashmiri Rice	Rice cooked with dry fruits
\$13.00	Vegetable Biryani	Rice cooked with spices & fresh vegetables

\$14.00	Non-Veg Biryani	(Chicken/Lamb/Goat) Chef's special
\$13.00	Vegetable Fried Rice	Rice cooked with fresh vegetables, ginger, garlic & touch of spices
\$14.00	Chicken Fried Rice	Rice cooked with chicken, ginger, garlic & touch of sauce

TANDOORI BREADS

\$2.00	Roti	Whole meal flour bread
\$2.00	Plain Naan	Plain flour bread
\$3.00	Butter Naan	Flour bread with delicious butter
\$3.00	Garlic Naan	Flour bread with delicious butter and garlic
\$5.00	Kashmiri Naan	Indian bread filled with nuts and dry fruits
\$6.00	Keema Naan	Lamb mince stuffed in bread with spices
\$3.00	Makki Roti	
\$4.00	Lachha Prantha	
\$6.00	Paneer Kulcha	
\$5.00	Aloo Kulcha	
\$12.00	Royal Amritsari Kulcha	With chickpeas, yogurt mint sauce
\$10.00	Aloo, Gobhi & Paneer Paranthas	Served with raita and pickle

ACCOMPANIMENTS

\$5.00	Raita	With cucumber and carrots and some spices
\$3.00	Papadum (6 Pcs)	
\$3.00	Pickle	
\$3.00	Mango Chutney	
\$5.00	Garden Salad	

BEVERAGES

\$4.00	Sweet Lassi	\$5.00	Soft Drink Bottles
\$4.00	Mango Lassi	\$3.00	Sparkling Water
\$4.00	Salted Lassi	\$3.00	Masala Tea
\$3.00	Soft Drink Cans		

DESSERTS

\$6.00	Gulab Jamun (2 Pcs)	\$6.00	Moong Dal Halwa
\$5.00	Mango Kulfi / Pista Kulfi	\$6.00	Gajrela
\$7.00	Rasmalai (2 Pcs)	\$6.00	Fruit Cream
\$8.00	Falooda Kulfi	\$6.00	Gur Halwa