



ENTRÉES

Samosa	\$6	Paneer Pakora	\$10
Onion Bhaji	\$6	Chicken Pakora	\$10

EXECUTIVE LUNCH PLATTER **\$14.00**

Set Platter served with Rice, Naan, Kachumber Salad & Papad

Butter Chicken

Cooked in Tomato gravy with butter, aromatic spices & cream

Chicken Sagwala

Cooked in Spinach Puree with lentils and mild spices

Chicken Tikka Masala

Thick creamy tomato and onion gravy with capsicums

Chicken Korma

Cashew based gravy with dash of cream and spices cooked to perfection

Lamb Roganjosh

Cooked in exotic blend of spices with herbs a Kashmiri Speciality.

Lamb Vindaloo

Hot and spicy gravy, a speciality curry from Goa.

Beef Korma

Cashew based gravy with dash of cream and spices cooked to perfection

Beef Madras

Coconut Cream based Gravy with curry leaves, tomato and onion, South Indian Style

Palak Paneer

Spinach, spices, Cottage cheese a Punjabi Delight.

Paneer Tikka Masala

Thick creamy tomato and onion gravy with capsicums and Cottage Cheese

Bombay Aloo

Blend of light gravy with lots of cumin and lightly spiced, Mumbai Style

Punjabi Cholle

Chickpeas tossed in tomato based gravy in home style spices.

Dhal Makhani

Lentils slow cooked overnight to perfection with ginger and spices

EXECUTIVE SEAFOOD PLATTER \$15.50

Set Platter served with Rice, Naan, Kachumber Salad & Papad

Prawn Vindaloo

Hot and spicy gravy, a speciality curry from Goa.

King Prawn Tikka Masala

Thick creamy tomato and onion gravy with capsicums

Butter Fish Masala

Fillets cooked in Tomato gravy with butter, aromatic spices & cream

Prawn / Fish Sagwala

Cooked in Spinach Puree with lentils and mild spices

TANDOORI BREADS TO GO

Roti	\$3
Naan	\$3
Garlic Naan	\$4
Cheese Naan	\$5

BIRYANIS WITH RAITA \$15

Chicken Biryani

Beef Biryani

Vege. Biryani

SWEETS

Mango Lassi	\$5
Gulab Jamun	\$5
Mango Kulfi	\$5

