

VEGETARIAN

Paneer Tikka Masala	Roasted marinated cottage cheese chunks with onion & capsicum sauteed in spiced creamy and chef special gravy.	\$22.00
Paneer Makhanwala	Tender pieces of raw dry cottage cheese in a rich tomato and butter sauce.	\$21.90
Cashew Masaledar Curry	Whether you're a connoisseur of Gujarati cuisine or looking to explore our new flavors our kaju masaledar is must try, Authentic dish.	\$21.99
Roasted Cashew Korma	A touch of keralacashew cooked in red coconut korma style curry.	\$21.99
Paneer Matar Lapetu	Cottage cheese squares cooked in creamy tomato and peas with master sauce and herbs.	\$21.99
Paneer Reshmi Suhana	Cottage cheese grated and creamed tomato sauce with whole roasted dry spice mix and garnish with cream.	\$21.99
Paneer Methi Malai	Light spiced cottage cheese sauteed with korma sauce , methi and specialty slow roasted spiced mix aromatic gravy makes every byte memorable.	\$22.99
Bhuna Aloo Matar	Deep fried diced potatoes cooked with mustard sauce and peas finished with cream and cashew gravy.	\$20.99





NON VEGETARIAN

Chicken Madrasi	Tender chicken pieces cooked with southern Indian spices and tempered with mustard and curry leaf.	\$22.50
Chicken Jalfrezi	Calcutta style delicacy made with rustic spice, perfectly cooked chicken flavoured with fresh cream, onion capsicum and tomatoes.	\$22.50
Chicken Methi Malai	Light spiced perfectly cooked chicken diced with korma sauce, methi & specialty slow roasted spiced mix aromatic gravy makes every byte memorable.	\$22.99
Lamb Claypot Sufyani	Slow cooked lamb braised in yoghurt cream and yellow korma sauce.	\$22.50
Lamb Kadhai	Chef special lamb curry made with blend of spices and onion & capsicum.	\$22.50
Bhaynakar Bhed	A popular fiery lamb dish with chilly, pepper and nicely cooked onion based gravy must try for lamb lover.	\$23.00

