



18 Items

BRUNCH

10-AM till 4-PM

AMRITSARI KULCHA 🌱 - \$17 - 1 PCS

ALOO (POTATOES) / GOBI (CAULIFLOWER) / PANEER (COTTAGE CHEESE) / MIX (ALOO, PANEER & GOBI)

A soft, buttery stuffed bread cut into halves and baked to perfection in the tandoor, filled with Your choice of **filling** and served with chickpeas, cooling raita, tangy pickles, and fresh onions — an authentic taste of Amritsar!

BREAD BESAN TOAST 🌱 - \$9

Two Bread slices dipped in a spiced gram flour batter with herbs, spices and vegetables, then pan-toasted to golden perfection — a crispy, wholesome, and flavorful Indian-style savory toast.

BREAD PAKORA - ALOO OR PANEER 🌱 - \$13

Soft bread slices stuffed with spiced mashed potatoes **OR** potatoes & Paneer **dipped in seasoned chickpea flour batter**, and fried until golden and crisp served with tangy sauces — a beloved Indian snack. Two set, cut into triangular halves (4)

BREAD UPMA 🌱 - \$14

Soft bread pieces sautéed with mustard seeds, curry leaves, mix vegetables, sautéed Cashew and spices — a quick, flavorful twist on the classic upma, finished with fresh herbs and a hint of lemon.

CHOLE BHATURE 🌱 - \$15

A hearty combination of spiced chole (chickpea) curry served with deep-fried, fluffy bhature and a side of tangy pickle, onions and creamy Indian Yogurt — a beloved Punjabi delicacy.

FRANKIE CHICKEN (KATHI-ROLL) 🌱 - \$12

Tender spiced chicken wrapped in a soft **egg-coated** paratha with fresh vegetables, onions, and tangy sauces — a popular Indian street food roll known for its rich texture and bold, flavor-packed experience.

STUFFED PARATHA ALOO-TAWA STYLE 🌱 - \$18

Two freshly made wholewheat paratha stuffed with spiced mashed potatoes and cooked on the traditional tawa until golden and crisp served with raita, pickle and onions — a hearty North Indian favourite known for its comforting, homestyle flavour.

STUFFED PARATHA MIX-TAWA STYLE 🌱 - \$18

Two wholesome parathas filled with a delicious blend of spiced potatoes, paneer, and cauliflower, cooked on the tawa for a golden finish — served with cooling raita, tangy pickles, and fresh onions on the side.

POHA (RICE FLAKES) 🌱 - \$14

Flattened rice gently sautéed with mustard seeds, curry leaves, onions, turmeric, and crunchy peanuts, finished with fresh coriander and a squeeze of lemon. served with tangy sauces — a wholesome, aromatic, Indian favorite.

ANDA & BREAD (TAWA STYLE) 🌱 - \$12

Three egg Omelette cooked on the tawa with onions, bit of veggies and green chillies, and spices, served with two toasted bread — a simple, hearty Indian favourite full of homestyle flavour and warmth.

BREAD EGG TOAST - \$9

Two Bread slices coated in a seasoned egg mixture with herbs, spices and thinly cut vegetables then pan-fried until golden — a simple, hearty, and satisfying breakfast favorite.

BREAD ROLL 🌱 - \$13

Soft bread filled with a flavourful spiced potato mixture, then bread rolled and fried until golden and crisp served with tangy sauces — a classic Indian snack loved for its crunchy exterior and warm, savoury filling. 4 Rolls

CHEESE OMELETTE & TOAST 🌱 - \$13

Fluffy omelette cooked with fresh vegetables, filled with melted cheese and served alongside toasted bread — a wholesome, satisfying, and protein-rich favorite.

EGG BHURJI (SCRAMBLED EGGS) & PARATHA 🌱 - \$14

Fluffy scrambled eggs cooked with onions, tomatoes, green chillies, and aromatic spices served with paratha & tangy pickles — a bold, flavorful Indian classic served hot and bursting with rustic taste.

FRANKIE PANEER (KATHI-ROLL) 🌱 - \$12

Soft paneer cooked with aromatic spices, wrapped in a warm **egg-coated** paratha with fresh vegetables, onions, and tangy sauces — a rich, flavorful vegetarian street-style roll with a satisfying twist.

STUFFED PARATHA GOBI-TAWA STYLE 🌱 - \$18

Two freshly made wholewheat parathas stuffed with spiced cauliflower and cooked on the traditional tawa until golden and crisp — served with cooling raita, tangy pickles, and fresh onions on the side for a complete North Indian comfort meal.

STUFFED PARATHA PANEER-TAWA STYLE 🌱 - \$18

Two golden wholewheat parathas generously filled with seasoned paneer, cooked on the tawa for a crisp, buttery finish — served with raita, tangy pickles, and fresh onions on the side. A complete North Indian comfort meal.

PURI WITH JEERA ALOO OR CHOLE 🌱 - \$15

4 Freshly fried fluffy puris served with your choice of flavorful jeera aloo or hearty chole, accompanied by cooling raita and traditional pickle — a wholesome and satisfying North Indian comfort meal.

6 Items

BURGERS & SANDWICHES

10-AM till 4-PM

ALOO TIKKI BURGER (DESI STYLE) 🌱 - \$15

A crispy spiced potato patty layered with fresh vegetables and tangy chutneys in a soft bun. Served with chips — a classic Indian street-style burger bursting with bold, nostalgic flavors.

GRILLED CHICKEN BURGER 🌱 - \$16

Juicy grilled chicken, lettuce, tomato, onion, cheese, and tangy sauces in a soft bun. Served with chips

CHICKEN SANDWICH 🌱 - \$15

Grilled Chicken with lettuce, tomato, cucumber, onion, and tangy sauces in toasted bread. Served with chips

NOODLES BURGER 🌱 - \$15

A unique fusion creation featuring crispy noodles over a savory veg patty with fresh vegetables and tangy sauces. Served with chips — a bold, flavor-packed twist on the classic burger.

AMRITSARI FISH BURGER 🌱 - \$16

Fried tender fillets of fish marinated in a blend of Punjabi spices. lettuce, tomato, onion, cheese, and tangy sauces in a soft bun. Served with chips

VEGGIE SANDWICH 🌱 - \$14

Grilled paneer with lettuce, tomato, cucumber, onion, and tangy sauces in toasted bread. Served with chips





16 Items

INDIAN STREET FOOD, CHAATS & ALL 10-AM till Close

ALOO TIKKI CHAAT 🌱 - \$12

Crispy potato patties served with yogurt, drizzled with tangy tamarind and mint Chutney, topped with onions, tomato and coriander and a sprinkle of sev — a vibrant explosion of sweet, spicy, and savory flavors.

ALOO TIKKI CHUTNEY 🌱 - \$9

Crisp and golden potato patties served with a medley of house-made chutneys tangy tamarind and refreshing mint — offering a perfect harmony of sweet, sour, and savory notes.

BHAJI (PAKORAS) - ONION 🌱 - \$13

Thinly sliced onions coated in a spiced gram flour batter and deep-fried to golden perfection — a crunchy, aromatic favorite served with mint and tamarind chutneys.

DAHI BHALLA CHAAT 🌱 - \$13

Soft lentil dumplings soaked in chilled yogurt, topped with mint and tamarind chutney and with onions, tomato and coriander and a sprinkle of roasted spices and sev — a refreshing North Indian favorite.

PANEER PAKORA 🌱 - \$15

Soft paneer slices dipped in a seasoned chickpea flour batter and deep-fried to golden perfection with light masala stuffing — a delightful, crunchy snack bursting with warm spices. 4 Pcs cut into triangular halves (8)

PAPDI CHAAT 🌱 - \$12

Crispy flour wafers layered with potatoes, chilled yogurt, mint chutney, and tangy tamarind sauce, topped with onions, tomato and coriander and a sprinkle of sev.

SAMOSA CHOLE 🌱 - \$13

Crispy samosas served with hearty, spiced chickpea curry, garnished with onions, coriander, and tangy tamarind chutney — a comforting and flavour-rich street favourite from the heart of North India.

SAMOSA CHUTNEY 🌱 - \$9

Golden, crispy samosas served with refreshing mint chutney and tangy tamarind sauce — a simple yet flavour-packed classic perfect for any occasion.

ALOO TIKKI CHOLE 🌱 - \$13

Golden-fried potato patties topped with hearty spiced chickpeas, garnished with onions, tomato and coriander, and a drizzle of tangy tamarind sauce and a sprinkle of sev — a comforting North Indian street-style classic.

BHAJI (PAKORAS) - GOBI 🌱 - \$13

Gobi (Cauliflower) dipped in a seasoned gram flour batter and deep-fried until crisp and golden — flavorful street-style snack that pairs perfectly with tangy chutneys

BHEL PURI 🌱 - \$13

A vibrant mix of puffed rice, sev, fresh vegetables, and tangy chutneys, tossed together for a perfect balance of sweet, spicy, and zesty flavours — a light, crunchy street-food favourite full of excitement in every bite.

DAHI PURI 🌱 - \$12

Crispy puffed puris filled with spiced potatoes, chilled yogurt, tangy tamarind, and mint chutneys and a sprinkle of sev — a burst of refreshing, sweet, and savory flavors in every bite.

PANI PURI (GOLGAPPA) 🌱 - \$13

Crispy puris filled with a spicy mixture and served with tangy water for a burst of flavors in every bite.

PAV BHAJI 🌱 - \$13

A rich, spiced mash of vegetables simmered in fragrant bhaji masala and finished with generous butter, served alongside soft, toasted pav buns — a beloved Mumbai classic bursting with bold, buttery flavour.

SAMOSA CHAAT 🌱 - \$13

Crispy samosas topped with chilled yogurt, mint and tamarind chutneys, topped with onions, tomato and coriander and a sprinkle of sev — a vibrant street-style favourite bursting with sweet, tangy, and savoury flavours in every bite.

VADA PAV 🌱 - \$8

A spicy potato fritter tucked inside a soft pav bun, layered with garlic chutney and green chutney — a bold, flavour-packed street classic known as India's beloved vegetarian burger.

16 Items

STARTERS

11-AM till Close

AMRITSARI FISH 🐟 - \$20

Tender fillets of fish marinated in a blend of Punjabi spices, coated in a light gram flour batter, and deep-fried to golden perfection — served with mint chutney & lemon for a classic Amritsari experience.

ACHARI CHICKEN TIKKA 🍗 - \$19

Succulent chicken pieces marinated in a bold achari spice blend inspired by traditional Indian pickles, grilled in the tandoor for a smoky finish — tangy, aromatic, and irresistibly flavourful.

CHICKEN MALAI TIKKA 🍗 - \$19

Succulent chicken pieces marinated in rich cream, cheese, and aromatic spices, then grilled to a velvety tenderness in the tandoor — a melt-in-your-mouth delicacy with subtle smoky notes.

PANEER TIKKA 🌱 - \$18

Chunks of soft paneer marinated in spiced yogurt and aromatic herbs, then grilled in the tandoor to achieve a smoky, charred finish — a timeless vegetarian favorite bursting with flavor.

AMRITSARI FRY PRAWN 🍤 - \$20

Juicy prawns marinated in traditional Amritsari spices, coated in a light gram flour batter, and fried to golden perfection — a crispy, flavorful seafood delicacy served with refreshing chutney.

ACHARI PANEER TIKKA 🌱 - \$18

Soft cubes of cottage cheese marinated in a zesty pickle-spiced yogurt mix, grilled to perfection in the tandoor for a smoky, tangy, and mildly spiced delight.

CHICKEN TIKKA 🍗 - \$19

Boneless chicken pieces marinated in yogurt and traditional Indian spices, grilled in the tandoor for a smoky, juicy, and perfectly spiced delight.

MALAI SOYA CHAAP 🌱 - \$18

Tender soya chaap marinated in a rich blend of cream, cheese, and aromatic spices, then grilled in the tandoor for a smoky, melt-in-the-mouth finish — a luxurious vegetarian delight with velvety flavour.

Starters - continued next page





16 Items

STARTERS - CONTINUED

11-AM till Close

RESHMI SEEKH KEBAB (CHICKEN) 🍖 - 4PC \$19 OR 8PC \$29

Minced chicken delicately blended with cream, herbs, and mild spices, skewered and grilled in the tandoor — a soft, juicy kebab with a smooth, melt-in-the-mouth texture.

VEG SEEKH KEBAB 🌱 - 4PCS \$18 OR 8PCS \$28

A flavourful blend of vegetables and spices shaped onto skewers and grilled to perfection — a hearty vegetarian kebab with a smoky aroma and rich, savoury taste

TANDOORI FISH 🐟 - \$20

Fresh fish fillets marinated in spiced yogurt, lemon, and traditional Indian herbs, then grilled in the tandoor for a smoky, charred finish — a light yet flavorful seafood classic.

TANDOORI MUSHROOM 🍄 - \$18

Juicy mushrooms marinated in spiced yogurt and aromatic herbs, then roasted in the tandoor for a smoky, succulent finish — a flavorful vegetarian delicacy with bold Indian flair.

SEEKH KEBAB (LAMB) 🍖 - 4PCS \$19 OR 8PCS \$29

Juicy minced lamb blended with aromatic spices and fresh herbs, skewered and grilled — a rich, smoky kebab with bold flavour and irresistible tenderness.

TANDOORI CHICKEN 🍗 - HALF \$19 OR FULL \$29

Chicken marinated in yogurt, lemon, and aromatic tandoori spices, then roasted in the clay tandoor to smoky perfection — juicy, flavourful, and beautifully charred for an authentic North Indian classic.

TANDOORI MIX MEAT PLATTER 🍖 - \$29

A lavish selection of premium tandoor-grilled meats, featuring succulent chicken and lamb kebabs marinated in aromatic spices and cooked to smoky perfection — an indulgent platter showcasing the finest flavours of traditional Indian grilling.

TANDOORI SOYA CHAAP 🌱 - \$18

Succulent soya chaap marinated in spiced yogurt and aromatic herbs, then chargrilled in the tandoor to a smoky, juicy finish — a hearty, flavour-packed vegetarian favourite with bold tandoori character.

16 Items

VEG MAINS

11-AM till Close

BAINGAN BHARTA (EGGPLANT) 🍆 - \$18

Fire-roasted eggplant mashed and slow-cooked with onions, tomatoes, and aromatic spices, creating a rich, smoky, and comforting North Indian delicacy.

DAL MAKHANI 🌱 - \$17

Slow-cooked black lentils and red kidney beans simmered overnight with butter, cream, and aromatic spices — a luxurious North Indian delicacy known for its velvety texture and deep, smoky flavor.

KADAI PANEER 🌱 - \$19

Soft paneer cubes cooked with capsicum, onions, and tomatoes in a bold, freshly ground kadai masala — a vibrant North Indian dish bursting with rustic flavors and aromatic spices.

MALAI KOFTA 🌱 - \$19

Soft paneer and vegetable dumplings gently simmered in a rich, velvety cashew and cream-based gravy, delicately spiced and aromatic — a luxurious vegetarian delicacy inspired by traditional royal cuisine.

MATAR MUSHROOM GRAVY 🍄 - \$18

Fresh green peas and tender mushrooms cooked in a flavorful onion-tomato gravy with aromatic spices — a wholesome and comforting North Indian dish rich in earthy flavors in gravy.

PALAK PANEER 🌱 - \$19

Soft paneer cubes gently simmered in a smooth, mildly spiced spinach gravy infused with garlic and aromatic herbs — a wholesome North Indian favourite known for its rich green colour and comforting flavour.

PANEER KALI MIRCH 🌱 - \$19

Soft paneer cubes cooked in a rich, creamy gravy infused with freshly crushed black pepper and aromatic spices — a bold yet balanced dish with a warm, peppery finish

PUNJABI DAL TADKA 🌱 - \$17

Yellow lentils slow-cooked to a comforting consistency and finished with a sizzling Punjabi-style tadka of ghee, garlic, cumin, and dried red chilies — a wholesome, aromatic dish bursting with authentic North Indian flavour

CHANA MASALA 🌱 - \$17

Tender chickpeas simmered in a fragrant tomato and onion gravy with a blend of traditional North Indian spices — hearty, wholesome, and bursting with authentic flavor.

JEERA ALOO 🌱 - \$16

Tender potatoes sautéed with fragrant cumin seeds, herbs, and traditional spices — a simple yet flavorful North Indian dish that delivers warmth and earthy richness in every bite.

KADAI VEG 🌱 - \$18

A vibrant mix of fresh vegetables cooked in a traditional kadai style gravy with onions, tomatoes, capsicum, and freshly ground spices — a hearty, aromatic vegetarian classic full of bold North Indian flavour.

MATAR MUSHROOM MASALA 🍄 - \$19

In Thick masala, fresh green peas and tender mushrooms sautéed with aromatic spices, onions, and herbs — flavorful dish highlighting earthy textures without gravy.

METHI MATAR MALAI 🌱 - \$18

Fresh green peas and fenugreek leaves simmered in a rich, creamy gravy with subtle spices — a luxurious North Indian dish known for its delicate sweetness and aromatic depth

PANEER BHURJI 🌱 - \$19

Freshly crumbled paneer cooked with onions, tomatoes, green chillies, and aromatic spices — a hearty, flavourful North Indian favourite enjoyed with roti or naan.

PANEER TIKKA MASALA 🌱 - \$19

Chargrilled paneer tikka pieces simmered in a rich, spiced tomato and onion gravy, with capsicum finished with cream and aromatic spices — a beloved vegetarian favourite offering bold flavour and velvety indulgence.

SHAHI PANEER 🌱 - \$19

Soft cubes of paneer cooked in a rich, velvety gravy of cashews, cream, and aromatic spices — a luxurious North Indian classic celebrated for its smooth texture and regal flavour.





10 Items

CHICKEN MAINS

11-AM till Close

BUTTER CHICKEN 🍛 - \$20

Tender chicken simmered in a velvety tomato and butter sauce, enriched with cream and aromatic spices — a signature North Indian delicacy loved for its rich, smooth, and mildly spiced flavor.

CHICKEN KALI MIRCHI 🍛 - \$20

Tender chicken cooked in a rich, creamy gravy infused with freshly crushed black pepper and aromatic spices — a robust and flavorful dish with a warm, peppery kick.

CHICKEN MADRAS 🍛 - \$20

Tender chicken simmered in a bold, coconut-infused tomato gravy with aromatic curry leaves and roasted spices — a vibrant South Indian classic known for its rich heat and depth of flavor.

CHICKEN VINDALOO 🍛 - \$20

Tender chicken cooked in a bold, tangy, and spicy vinegar-based sauce with garlic, chili, and aromatic spices — a traditional Goan delicacy known for its rich heat and deep, vibrant flavor.

METHI MALAI CHICKEN 🍛 - \$20

Tender chicken cooked in a rich, velvety cream-based gravy infused with aromatic fenugreek leaves and subtle spices — a luxurious North Indian dish with a delicate balance of bitterness and sweetness.

CHICKEN CURRY 🍛 - \$20

Succulent chicken pieces simmered in a rich onion-tomato gravy with a blend of aromatic spices — a hearty, flavorful curry that embodies the essence of authentic Indian cuisine.

CHICKEN KORMA 🍛 - \$20

Tender chicken cooked in a luxurious cashew and cream based gravy, delicately spiced with saffron and cardamom — a rich, velvety Mughlai classic that defines royal indulgence.

CHICKEN TIKKA MASALA 🍛 - \$20

Tandoori chicken tikka simmered in a rich, spiced tomato and onion gravy, with capsicum finished with cream and butter — a globally loved Indian classic that balances smoky, tangy, and velvety flavors.

KADAI CHICKEN 🍛 - \$20

Tender chicken cooked in a traditional Kadai-style gravy with onions, tomatoes, capsicum, and freshly ground spices — a bold, aromatic dish bursting with rustic North Indian flavours.

SAAG CHICKEN 🍛 - \$20

Tender chicken simmered in a rich, slow-cooked spinach gravy infused with garlic, ginger, and traditional spices — a wholesome North Indian classic packed with earthy flavor and nourishment.

10 Items

GOAT & LAMB MAINS

11-AM till Close

All Goat Items are with Bone - All Lamb Items are Boneless

GOAT CURRY 🍛 - \$21

Tender goat pieces simmered in a deeply spiced onion-tomato gravy with aromatic whole spices, slow-cooked for maximum flavour and warmth — a robust, hearty homestyle curry.

KADAI GOAT 🍛 - \$21

Tender goat pieces cooked in a traditional Kadai with onions, tomatoes, capsicum, and freshly ground spices — a robust, aromatic curry delivering deep flavour and authentic North Indian warmth.

LAMB KADAI - 🍛 - \$21

Tender lamb pieces cooked in a traditional Kadai-style gravy with onions, tomatoes, capsicum, and freshly ground spices — a robust, aromatic dish bursting with rich flavours and rustic warmth.

RARA GOAT 🍛 - \$21

A rich and hearty curry featuring tender goat pieces cooked with spiced minced meat in a thick, aromatic onion-tomato gravy — a bold Mughlai classic celebrated for its depth, texture, and intense flavour.

SAAG GOAT 🍛 - \$21

Tender goat pieces gently simmered with spiced spinach and aromatic herbs — a rich, earthy North Indian delicacy offering deep flavour and wholesome comfort.

GOAT VINDALOO 🍛 - \$21

Goat cooked in a bold, tangy, and spicy vinegar-based sauce with garlic, chili, and aromatic spices — a traditional Goan delicacy known for its rich heat and deep, vibrant flavor.

LAMB CURRY 🍛 - \$21

Succulent lamb pieces cooked in a rich, aromatic onion-tomato gravy infused with traditional Indian spices — a warm, comforting classic with deep, full-bodied flavour in every bite.

LAMB VINDALOO 🍛 - \$21

Tender Lamb cooked in a bold, tangy, and spicy vinegar-based sauce with garlic, chili, and aromatic spices — a traditional Goan delicacy known for its rich heat and deep, vibrant flavor.

ROGAN JOSH 🍛 - \$21

Tender lamb slow-cooked in a rich gravy infused with fennel, cloves, cardamom, cinnamon, and ginger — a deeply flavorful Kashmiri classic known for its warm spices and aromatic depth.

SAAG LAMB 🍛 - \$21

Succulent lamb simmered gently with spiced spinach and aromatic herbs — a rich, earthy North Indian favourite offering deep flavour and comforting warmth.

6 Items

SEAFOOD MAINS

11-AM till Close

FISH KORMA 🍛 - \$20

Tender fish fillets simmered in a rich, aromatic cashew and cream based gravy, delicately spiced with saffron and cardamom — a luxurious coastal delicacy with a smooth, velvety finish.

FISH MASALA 🍛 - \$20

Tender fish fillets, marinated and cooked in a rich, aromatic blend of Indian masala spices, delivering a fusion of bold flavors and succulent textures.

FISH MADRAS 🍛 - \$20

Delicate fish pieces cooked in a bold, tangy tomato and coconut gravy infused with curry leaves, mustard seeds, and roasted spices — a vibrant South Indian classic with a perfect balance of heat and flavor.

FISH VINDALOO 🍛 - \$20

Tender fish simmered in a bold, tangy gravy infused with vinegar, garlic, and red chillies — a classic Goan delicacy known for its vibrant heat and deep, punchy flavors.

Seafood Mains - continued next page



6 Items

SEAFOOD MAINS - CONTINUED

PRAWN MADRAS - 🌶️ - \$21

Juicy prawns simmered in a rich, coconut-based tomato gravy with curry leaves and aromatic spices — a bold South Indian dish known for its vibrant heat and deep, coastal flavors.

PRAWN MASALA 🌶️ - \$21

Succulent prawns cooked in a robust onion-tomato gravy with a blend of traditional Indian spices — a flavorful, aromatic dish that perfectly balances heat, richness, and coastal essence

16 Items

INDO CHINESE DISHES

11-AM till Close

Indo Chinese Dishes can be ordered as Dry or With Gravy

CHICKEN 65 🌶️🌶️ - \$20

Crispy fried chicken bites tossed in a fiery blend of South Indian spices, curry leaves, and tangy sauce — a bold, flavorful appetizer with the perfect balance of heat and crunch.

CHICKEN MANCHURIAN 🌶️ - \$20

Crispy fried chicken tossed in a flavorful blend of soy, garlic, and chili sauce, finished with spring onions — a signature Indo-Chinese favorite that's sweet, spicy, and irresistibly tangy.

CHILLI CHICKEN 🌶️🌶️ - \$20

Crispy fried chicken tossed with bell peppers, onions, garlic, and green chillies in a savory soy-chili sauce — a fiery, flavorful Indo-Chinese favorite with the perfect balance of heat and crunch.

CHILLI PANEER 🌶️🌶️ - \$19

Crisp cubes of paneer tossed with bell peppers, onions, and green chillies in a spicy soy-garlic sauce — a bold, tangy, and irresistibly flavorful vegetarian classic.

GINGER CHICKEN 🌶️ - \$20

Tender chicken stir-fried with fresh ginger, garlic, soy sauce, and crisp vegetables — a bold, aromatic dish with a perfect balance of spice, warmth, and savory flavor.

GOBI 65 🌶️🌶️ - \$17

Crispy fried cauliflower florets tossed in a fiery blend of South Indian spices, curry leaves, and tangy sauce — a bold vegetarian favorite with the perfect crunch and heat.

GOBI MANCHURIAN 🌶️ - \$17

Crispy battered cauliflower florets tossed in a tangy, spicy soy-garlic sauce with bell peppers and spring onions — a bold Indo-Chinese favourite delivering crunch, heat, and irresistible flavour.

MUSHROOM 65 🌶️🌶️ - \$19

Crispy fried mushrooms tossed in a fiery blend of South Indian spices, curry leaves, and tangy sauce — a bold, flavorful dish with the perfect balance of heat and crunch.

PANEER 65 🌶️🌶️ - \$19

Crispy fried paneer cubes tossed in a fiery blend of South Indian spices, curry leaves, and tangy sauce — a bold, flavorful vegetarian dish with the perfect balance of heat and crunch.

PANEER MANCHURIAN 🌶️ - \$19

Crispy fried paneer cubes tossed in a flavorful blend of soy, garlic, and chili sauce, finished with spring onions — a bold Indo-Chinese favorite that's sweet, spicy, and perfectly saucy.

PRAWN CHILLI 🌶️🌶️ - \$21

Juicy prawns stir-fried with garlic, soy sauce, green chillies, and crisp vegetables — a bold Indo-Chinese classic delivering the perfect balance of heat, tang, and savory flavor.

PRAWN GINGER 🌶️🌶️ - \$21

Succulent prawns stir-fried with fresh ginger, garlic, soy sauce, and crisp vegetables — a fragrant, savory dish with a warm, zesty kick and perfectly balanced flavors.

SCHEZWAN CHICKEN 🌶️🌶️ - \$20

Tender chicken tossed in a bold Schezwan sauce with garlic, red chillies, and aromatic spices — a spicy, tangy, and intensely flavorful dish that delivers a signature Indo-Chinese kick.

SCHEZWAN PANEER 🌶️🌶️ - \$19

Crispy paneer cubes tossed in a bold Schezwan sauce with garlic, red chillies, and aromatic spices — a spicy, tangy, and intensely flavorful vegetarian delight.

SCHEZWAN PRAWN 🌶️🌶️ - \$21

Succulent prawns stir-fried in a bold Schezwan sauce with garlic, red chillies, and crisp vegetables — a spicy, tangy, and intensely flavorful dish with a signature Indo-Chinese kick.

VEG MANCHURIAN 🌶️ - \$18

Crispy mix vegetable dumplings tossed in a flavourful soy, garlic, and chilli sauce with onions and capsicum — a much-loved Indo-Chinese classic offering the perfect balance of crunch, spice, and savoury richness.

6 Items

INDO CHINESE NOODLES/CHOW MEIN 11-AM till Close

CHICKEN CHOW MEIN 🌶️ - \$18

Stir-fried Hakka-style noodles tossed with tender chicken, crisp vegetables, soy sauce, and aromatic spices — a flavorful Indo-Chinese classic with the perfect balance of heat and savoriness.

EGG CHOW MEIN 🌶️ - \$17

Stir-fried noodles tossed with scrambled eggs, crisp vegetables, soy sauce, and aromatic seasonings — a simple yet flavorful Indo-Chinese favorite served fresh from the wok.

SCHEZWAN CHICKEN NOODLES 🌶️🌶️ - \$18

Stir-fried noodles tossed with tender chicken, fresh vegetables, and bold Schezwan sauce — delivering a spicy, garlicky kick with smoky wok flavour for a truly satisfying Indo-Chinese favourite.

SCHEZWAN VEG NOODLES 🌶️🌶️ - \$17

Stir-fried noodles tossed with fresh vegetables and bold Schezwan sauce, infused with garlic and chilli heat — a fiery, flavour-rich Indo-Chinese classic with irresistible wok aroma.

VEG CHOW MEIN 🌶️ - \$17

Stir-fried noodles tossed with fresh vegetables, soy sauce, and aromatic seasonings — a light, flavorful Indo-Chinese favorite with the perfect balance of texture and taste.

VEG MANCHURIAN NOODLES 🌶️ - \$17

Wok-tossed noodles combined with crispy vegetable Manchurian in a rich soy, garlic, and chilli sauce — a bold fusion of textures and flavours delivering classic Indo-Chinese comfort with a spicy twist.



18 Items

RICE, BIRYANIS AND PULAO

11-AM till Close

CHICKEN 65 BIRYANI 🍛🍛 - \$20

Aromatic basmati rice layered with spicy Chicken pieces, sautéed in 65 sauce infused with fragrant herbs, saffron, and traditional biryani masala — a bold fusion of South Indian heat and traditional biryani richness

CHICKEN FRIED RICE 🍛 - \$20

Fragrant basmati rice stir-fried with tender chicken, crisp vegetables, soy sauce, and spring onions — a flavorful and satisfying Indo-Chinese favorite served hot from the wok. Delightful combination of flavors and textures.

EGG 65 BIRYANI 🍛🍛 - \$18

Fragrant basmati rice layered with boiled eggs tossed in 65 sauce, infused with curry leaves, aromatic spices, and saffron — a vibrant, flavor-packed creation with smoky depth and a spicy kick.

Gobi 65 BIRYANI 🍛🍃 - \$18

Fragrant basmati rice layered with crispy Gobi 65 florets, infused with aromatic spices, curry leaves, and saffron — a bold vegetarian biryani that blends fiery South Indian flavours with classic biryani richness.

LAMB BIRYANI (BONELESS) 🍛 - \$21

Fragrant basmati rice layered with tender boneless lamb, slow-cooked with saffron, fried onions, and traditional biryani spices — a luxurious and flavour-rich biryani crafted for indulgent dining.

PANEER 65 BIRYANI 🍛🍃 - \$19

Aromatic basmati rice layered with crispy Paneer 65 cubes, infused with curry leaves, bold spices, and saffron — a vibrant vegetarian biryani offering the perfect balance of heat, texture, and rich flavour.

PLAIN RICE 🍃 - \$7

Fluffy, long-grain basmati rice steamed to perfection — a light, aromatic accompaniment that pairs beautifully with any curry.

SCHEZWAN CHICKEN FRIED RICE 🍛🍛 - \$20

Fragrant rice stir-fried with tender chicken, crisp vegetables, and bold Schezwan sauce — a spicy, tangy, and flavor-packed dish with a signature Indo-Chinese kick.

VEG FRIED RICE 🍃 - \$18

-Fragrant basmati rice stir-fried with fresh mixed vegetables, soy sauce, and aromatic seasonings — a light yet satisfying Indo-Chinese staple bursting with clean, balanced flavours.

CHICKEN BIRYANI 🍛 - \$20

Long-grain basmati rice layered with tender, marinated chicken, slow-cooked with saffron, fried onions, and aromatic spices — a timeless masterpiece of flavor and aroma.

EGG FRIED RICE 🍛 - \$18

Fragrant basmati rice stir-fried with fluffy scrambled eggs, spring onions, and light soy sauce — a simple yet flavorful Indo-Chinese favorite, perfectly balanced in taste and texture.

GOAT BIRYANI (WITH BONE) 🍛 - \$21

Aromatic basmati rice layered with tender goat pieces, slow-cooked with saffron, fried onions, and traditional biryani spices — a rich, indulgent classic celebrated for its depth of flavour and regal aroma.

JEERA RICE 🍃 - \$8

Steamed basmati rice delicately tempered with roasted cumin seeds — a simple yet aromatic rice dish that pairs perfectly with curries and dals.

MIX VEG BIRYANI 🍃 - \$18

Fragrant basmati rice layered with a medley of fresh vegetables, slow-cooked with saffron, fried onions, and traditional biryani spices — a wholesome, flavour-rich vegetarian biryani bursting with aroma and royal warmth.

PEAS PULAO 🍃 - \$8

Steamed basmati rice gently cooked with tender green peas and subtle whole spices — light, aromatic, and comforting, perfect as a standalone dish or paired with rich curries.

SAFFRON RICE 🍃 - \$8

Fragrant basmati rice delicately infused with saffron strands, creating a beautifully aromatic and subtly rich rice dish — an elegant accompaniment that elevates any curry

SCHEZWAN VEG FRIED RICE 🍛🍃 - \$18

Fragrant rice stir-fried with fresh vegetables and bold Schezwan sauce, infused with garlic and chilli heat — a vibrant, flavour-packed Indo-Chinese favourite with a spicy kick.

VEG MANCHURIAN RICE 🍃 - \$18

Fragrant fried rice served with crispy vegetable dumplings tossed in a rich soy, garlic, and chilli sauce — a satisfying Indo-Chinese favourite combining bold flavours, crunch, and comforting warmth

12 Items

NAAN, PARATHA AND ROTI

11-AM till Close

BUTTER NAAN 🍃 - \$4.50

Fluffy, oven-fresh naan brushed generously with melted butter — a perfect companion to rich curries and flavorful gravies, straight from the tandoor.

CHEESE NAAN 🍃 - \$5.50

Fluffy naan filled with rich, melted cheese and baked to perfection in the tandoor — a comforting fusion of creamy and smoky flavors in every bite.

GARLIC CHEESE NAAN 🍃 - \$6

Soft, tandoor-baked naan **stuffed** with melted cheese and finished with a brush of butter, infused with aromatic garlic, — a rich, flavorful bread that perfectly complements any curry.

KEEMA NAAN 🍛 - \$8

Soft tandoor-baked naan generously stuffed with aromatic spiced minced meat, brushed with butter and herbs — a hearty, flavour-packed bread perfect for pairing with rich curries.

CHEESE CHILLI NAAN 🍛🍃 - \$5.50

Soft tandoor-baked naan stuffed with gooey melted cheese and finely chopped green chillies — a bold, flavorful twist on the classic Indian bread.

CHICKEN TIKKA NAAN 🍛 - \$8

Soft, oven-fresh naan stuffed with flavorful chicken tikka pieces, baked to perfection in the tandoor — a hearty fusion of classic bread and spiced grilled chicken.

GARLIC NAAN 🍃 - \$4.50

Soft, fluffy naan, baked in the tandoor and brushed with butter and infused with fresh garlic and herbs — a fragrant, flavourful bread perfect for pairing with rich curries and gravies.

LACHHA PARATHA 🍃 - \$5.50

A traditional Indian flatbread, known for its multiple layers, offering a flaky and crispy texture with each bite. Made from whole wheat flour and ghee, this paratha is perfect for pairing with any curry or dip.

Naan, Paratha and Roti - continued next page





12 Items

NAAN, PARATHA AND ROTI - CONTINUED

PANEER NAAN 🌱 - \$7

Fluffy tandoor-baked naan filled with spiced paneer and herbs, cooked to a golden finish — a rich, comforting Indian bread with bold, savoury flavour.

TANDOORI ROTI 🌱 - \$4

Traditional whole-wheat flatbread baked in the tandoor until lightly crisp and smoky — a wholesome, rustic accompaniment perfect for enjoying with rich curries and dals.

PLAIN NAAN 🌱 - \$4

Soft, fluffy naan freshly baked in the tandoor — a timeless Indian bread that pairs perfectly with curries, gravies, and grilled dishes.

TAWA ROTI 🌱 - \$4.50

Freshly made wholewheat roti cooked on a hot tawa for a soft, light texture — a simple, comforting staple that pairs beautifully with everyday curries and vegetables.

11 Items

INDIAN SALAD, RAITA & CHUTNEYS 11-AM till Close

INDIAN GARDEN SALAD 🌱 - \$6

A refreshing mix of sliced carrot, cucumber, tomato, and onion, lightly seasoned for a crisp, vibrant finish — a simple, wholesome accompaniment that adds freshness to any Indian meal.

PEANUT MASALA MIX 🌱 - \$6

A vibrant mix of roasted peanuts tossed with onions, tomatoes, fresh herbs, and tangy spices — a refreshing, crunchy salad bursting with bold Indian street-style flavors.

BOONDI RAITA 🌱 - \$5

Crisp chickpea pearls soaked in creamy, spiced yogurt and seasoned with roasted cumin and fresh coriander — a refreshing accompaniment that perfectly balances any rich or spicy dish.

PLAIN RAITA 🌱 - \$4

Smooth, creamy yogurt lightly seasoned for a clean, refreshing finish — a perfect cooling accompaniment that complements rich and spicy dishes effortlessly.

MINT YOGURT CHUTNEY (100ML) 🌱 - \$1.50

Same combination of mint, coriander, and spices but blended with yogurt offering a unique twist on traditional mint sauce, perfectly enhancing the taste of grilled and tandoori dishes.

TAMARIND CHUTNEY (100ML) 🌱 - \$1.50

A rich, tangy-sweet sauce made from tamarind pulp, delicately balanced with spices — a classic accompaniment

KACHUMBER SALAD 🌱 - \$6

A finely chopped mix of cucumber, tomato, onion, and fresh herbs, lightly seasoned with lemon and spices — a refreshing, tangy salad that perfectly complements rich Indian dishes.

SIRKA ONION 🌱 - \$4

Crisp onion slices lightly pickled in vinegar and seasoned to perfection — a sharp, refreshing accompaniment that adds balance and zest to rich Indian meals.

MIX RAITA 🌱 - \$6

A refreshing combination of creamy yogurt mixed with finely chopped vegetables and subtle spices — a perfect palate-cooling accompaniment that enhances any rich or spicy dish.

MINT CHUTNEY (100ML) 🌱 - \$1.50

A vibrant blend of fresh mint, coriander, green chilies, ginger and spices, creating a cool and tangy sauce — the perfect sauce to enhance flavors of grilled and tandoori dishes.

GREEN CHUTNEY (100ML) 🌱 - \$1.50

A vibrant blend of fresh coriander, mint, green chillies, ginger, **garlic, onion** and aromatic spices — a zesty chutney that perfectly complements snacks, chaats, and tandoori dishes.

4 Items

KIDS MENU & SIDES

11-AM till Close

CHICKEN & CHEESE MELT TOAST 🍷 - \$12

Shredded chicken and melted cheese, encased in a golden, crispy bread.

HASH BROWNS 🌱 - ONE \$3 - THREE \$7

Shredded potatoes shaped and fried to a perfect golden crisp

CHICKEN NUGGETS AND CHIPS 🍷 - \$12

Crispy, golden-fried chicken nuggets served with a generous side of hot, seasoned chips

CHIPS (FRIES) 🌱 - REG \$6 - LRG \$9

Salted or Sprinkled with Chat Masala

9 Items

FALOODA, DESSERTS, ICE CREAM CONES 10-AM till Close

FALOODA PISTA 🌱 - \$10

A luxurious layered dessert drink made with chilled milk, falooda vermicelli, basil seeds, and rich pistachio flavors, topped with ice cream and pistachio — a refreshing, indulgent treat with a perfect blend of textures and sweetness.

FALOODA STRAWBERRY 🌱 - \$10

A vibrant layered dessert drink with strawberry syrup, chilled milk, falooda vermicelli, and basil seeds, topped with ice cream and nuts — a sweet, fruity indulgence with a refreshing twist.

MOONG DAL KA HALWA 🌱 - \$11

Slow-cooked yellow lentils roasted in ghee and simmered with milk, sugar, and cardamom, finished with nuts — a decadent, aromatic dessert with a luxurious texture and deep traditional flavor

WARM GULAB JAMUN 🌱 - \$8

Two Warm, melt-in-your-mouth milk dumplings fried to golden perfection and soaked in fragrant cardamom-infused sugar syrup — a beloved Indian dessert known for its rich sweetness and velvety texture.

FALOODA RABRI 🌱 - \$10

A decadent layered dessert featuring thick, creamy rabri blended with chilled milk, falooda sev, and basil seeds, finished with ice cream and nuts — a royal Indian classic celebrated for its richness and luxurious sweetness.

GAJAR KA HALWA (GAJRELA) 🌱 - \$11

Fresh grated carrots slow-cooked with milk, ghee, and sugar, delicately flavored with cardamom and garnished with almonds and pistachios — a rich, comforting Indian dessert served warm.

RAS MALAI 🌱 - \$10

Two Soft cottage cheese patties soaked in chilled, saffron-infused sweetened milk and garnished with pistachios — a luxurious Indian dessert celebrated for its delicate texture and elegant, aromatic flavour.

WARM GULAB JAMUN ON VANILLA ICE-CREAM 🌱 - \$10

Two Soft, warm gulab jamuns served over smooth, creamy vanilla ice cream, creating a luxurious fusion of hot syrupy sweetness and cool, velvety richness — an irresistible dessert classic.

ICE CREAM CONES - \$5

Vanilla Or Chocolate





4 Items

LASSI - YOGURT BASED DRINK

10-AM till Close

MANGO LASSI 🌿 - GLASS \$7 OR JUG \$20

A smooth and refreshing blend of ripe mangoes and creamy yogurt, lightly sweetened and served chilled — a perfect balance of fruity richness and cooling indulgence.

SALTED LASSI 🌿 - GLASS \$6 OR JUG \$18

A smooth blend of chilled yogurt lightly seasoned with salt and roasted cumin — a traditional Indian savoury drink that refreshes, cools, and perfectly balances spicy flavours.

ROSE LASSI 🌿 - GLASS \$7 OR JUG \$20

A refreshing blend of creamy yogurt and fragrant rose syrup, served chilled for a soothing, sweet, and aromatic drink — a timeless Indian classic with a delicate floral finish.

SWEET LASSI 🌿 - GLASS \$6 OR JUG \$18

A smooth and velvety blend of chilled yogurt and sweetness, whipped to a light, frothy finish — a timeless Indian drink that cools, comforts, and delights with every sip.

9 Items

MOCKTAILS & MILKSHAKE

11-AM till Close

AAM PANNA 🌿 - GLASS \$8 OR JUG \$29

A refreshing summer cooler made from raw mango pulp, infused with roasted cumin, mint, and a hint of black salt — a perfect balance of tangy, sweet, and spiced flavors.

MANGO PASSIONFRUIT 🌿 - GLASS \$8 OR JUG \$29

A vibrant blend of sweet mango and tangy passionfruit, shaken with ice and finished with a refreshing sparkle — a bright, fruity mocktail bursting with tropical flavour and elegance.

CARAMEL MILKSHAKE 🌿 - \$8

Creamy ice cream blended with rich caramel sauce and fresh milk, creating a perfectly sweet and smooth shake.

MANGO MILKSHAKE 🌿 - \$8

A rich and refreshing blend of mangoes and chilled milk, blended to silky perfection — sweet, fruity, and indulgently smooth, capturing the taste of summer in every sip.

VANILLA MILKSHAKE 🌿 - \$8

A rich and velvety milkshake blended with smooth vanilla ice cream and chilled milk — a timeless sweet treat with a creamy, refreshing finish.

JAL ZEERA 🌿 - GLASS \$8 OR JUG \$29

A traditional Indian beverage made with roasted cumin, mint, tamarind, and aromatic spices — a tangy, refreshing drink known for its digestive and cooling properties.

TANGY WATERMELON 🌿 - GLASS \$8 OR JUG \$29

Watermelon juice blended with a hint of citrus and subtle spices, served chilled for a crisp, tangy, and ultra-refreshing mocktail — perfect for cooling down in style.

CHOCOLATE MILKSHAKE 🌿 - \$8

A luscious blend of creamy ice cream and rich chocolate, mixed with silky smooth milk for a decadent treat.

STRAWBERRY MILKSHAKE 🌿 - \$8

A smooth and creamy blend of ripe strawberries and chilled milk, blended to perfection for a sweet, refreshing, and delightfully nostalgic treat bursting with fruity flavour.

SOFT DRINKS, JUICE & WATER

10-AM till Close

COKE - (CAN 375ML) - \$3.50

Classic / Diet / Zero Sugar

SPRITE - (CAN 375ML) - \$3.50

Regular / Zero Sugar

MOUNTAIN DEW - (CAN 375ML) - \$3.50

Regular

POP TOPS ORANGE / APPLE JUICE - \$4**FANTA - (CAN 375ML) - \$3.50**

Regular

SOLO - (CAN 375ML) - \$3.50

Original / Zero Sugar

7UP - (CAN 375ML) - \$3.50

Regular

MOUNT FRANKLIN SPRING WATER (600ML) - \$4**INDIAN TEA**

10-AM till Close

INDIAN MASALA CHAI - REG \$5

A traditional blend of robust Indian tea infused with aromatic spices such as cardamom, cinnamon, ginger, and cloves, simmered to perfection with milk for a warm and comforting beverage.

Skim Milk or Full cream Milk

INDIAN ADRAK CHAI - REG \$5

Aromatic black tea brewed mostly with fresh ginger, milk, and just a touch of cardamom — a warm, soothing Indian classic known for its bold flavor and comforting essence.

Skim Milk or Full cream Milk

COFFEE

10-AM till Close

ESPRESSO / SHORT MACCHIATO - \$3.80**LATTE / CAPPUCCINO**

SML \$4 - MED \$5 - LRG \$6

Skim Milk or Full cream Milk

MOCHA - SML \$5 - MED \$6 - LRG \$7

Skim Milk or Full cream Milk

ICED LATTE / MOCHA - REG \$6

Skim Milk or Full cream Milk

MILK CHOICE

SOY / OAT / ALMOND MILK - \$0.80

LONG BLACK - REG \$4**CHAI LATTE - SML \$4.50 - MED \$5.50 - LRG \$6.50**

Skim or Full cream Milk

HOT CHOCOLATE - SML \$5 - MED \$6 - LRG \$7

Skim or Full cream Milk

ADD FLAVORS

HAZELNUT / VANILLA / CARAMEL - \$1 (1 PUMP)

EXTRA SHOT COFFEE - \$1 (PER SHOT)