



The Finest North Indian Cuisine

Should you have any food allergies
please can you make your waiter aware of them.

Please note that we do not allow sharing of main courses.

We are Halaal friendly and we do not allow the consumption of food
from outside the premises.

One portion of complimentary popadoms and sambals are served on arrival per a table.

10% Service charge for tables of 6 or more – no cheques accepted.

Starters - Garam Suruat

Vegetable Pakoda	84
Mixed vegetables fried in chana flour and spices	
Vegetable Kaju Rolls – Portion of 4	85
Chopped mixed vegetables with spices and green chilli, rolled with crushed cashew nuts and deep fried	
Samosas – Portion of 6	79
Choice of: Mince, Chicken, Cheese and Corn or Potato	
Onion Bhaji	75
Sliced onion, flavoured with Ajwain, gram flour and chef's secret spices and deep fried	
Prawn Koliwada – Portion of 5	180
Marinated prawns in chef's secret spices and deep fried	
Mixed Meat Starter Platter (For 2)	280
An assorted platter consisting of: Chicken Cheese, Chicken Tikka, Lamb Boti Kebabs and Samosas	
Patties	79
5 Traditional Indian Potato Coconut fried balls made with fresh coconut, coriander, crushed almonds cashew nuts, green chilli, garlic, ginger and lemon juice.	

“Starters fom our Indian Tandoor Ovens”

Indian Tandoor Starters

Vegetable & Paneer

Paneer - Homemade Indian cottae cheese

Tandoor Paneer Tikka	120
Cubes of cottage cheese, peppers, onion and tomato marinated with special Indian herbs cooked on a skewer	
Tandoori Mushroom	120
Mushrooms marinated with a cream based sauce	
Mixed Vegetable Starter Platter (For 2)	220
An assorted platter consisting of: Paneer Shashlik, Tandoori Mushrooms, Vegetable Kaju Rolls, Cheese and Corn samosas	



Indian Tandoor Starters continued

Chicken

Chicken Garlic	130
Chicken pieces marinated with cashews & garlic	
Chicken Cheese	130
Chicken pieces cooked with cashews, Indian herbs and cheddar, mild and delicate flavour	
Chicken Tikka	130
Chicken Tikka pieces marinated in spices and yoghurt	
Chicken Makrana	130
Chicken pieces, marinated with cashews and black pepper	
Reshami Kebab	130
Chicken pieces with cashew nuts and gram flour and chef's secret spices	

Lamb

Garlic Lamb Tikka	175
Lamb pieces cooked traditionally in tandoor	
Lamb Boti Kebab	175
Succulent lamb pieces, marinated in yoghurt and blended spices.	

Salads

Spicy Chicken Salad	120
Mixed peppers, onion, tomato on a bed of lettuce topped with strips of Spicy chicken drizzled in a yoghurt based dressing	
Mixed Vegetable Garden Salad	105
Mixed peppers, onion, cucumber, cocktail tomatoes on a bed of lettuce topped with a vinaigrette dressing	



Main Courses

“from our Indian Tandoor Ovens”

Vegetarian

Paneer - Homemade Indian cottage cheese

Tandoori Mushroom	156
Mushrooms marinated in a cream based sauce cooked on a skewer	
Paneer Tikka	162
Cubes of cottage cheese, capsicum, onion and tomato marinated with special Indian herbs cooked on a skewer	

Chicken

Tandoori Chicken		
Chicken on the bone marinated in yoghurt and perfected in the tandoor (Please allow for cooking time)		
	Full	220
	Half	165
Chicken Garlic		200
Chicken pieces marinated with garlic		
Chicken Cheese		200
Chicken pieces cooked with Indian herbs and cheddar, mild and delicate flavour		
Chicken Tikka		200
Chicken Tikka pieces marinated in spices and yoghurt		
Chicken Makrana		200
Chicken pieces, marinated with cashews and black pepper		
Reshami Kebab		200
Chicken pieces with cashew nuts and gram flour and chef's secret spices		

Meat

Garlic Lamb Tikka	260
Lamb pieces cooked traditionally in the tandoor	
Afgani Lamb Chops - portion of 5	310
Lamb chops perfected in a classical yoghurt marinade	
Lamb Boti Kebab	260
Lamb pieces marinated in Indian herbs, ginger and garlic paste, cooked in the tandoor	



Main Courses continued “from our Indian Tandoor Ovens”

Seafood

Tandoori Prawns	340
8 Tiger prawns cooked to perfection in our tandoor, Served with savoury rice and lemon garlic butter sauce,	
Chilli Tiger Prawns	340
8 Tiger prawns in red chilli marinade, served with savoury rice	
Fish Tikka	320
Kingklip marinated in yoghurt spices and Ajwain	

Main Course Curries

All dishes served with plain Basmati Rice
Curries are served with a choice of mild, medium, hot or Indian hot

Vegetarian, Paneer and Daal

Paneer - Homemade Indian cottage cheese

Chana Masala	153
Chickpeas cooked in a tomato and onion based gravy	
Paneer Makhani	192
Cubes of cottage cheese cooked in a gravy	
Daal Makhani	162
Black lentils cooked in a tomato based gravy	
Palak Paneer	192
Cubes of homemade cottage cheese cooked with spinach	
Dingri Matar	192
Combination of mushroom and pea curry	
Vegetable Tawa	162
Mixed vegetables stir fried in a tomato gravy	
Navrathan Korma	192
Mixed vegetables in a creamy cashew nut gravy (mild/medium)	
Daal Fry	163
Yellow lentils tempered with cumin and garlic	
Daal Tadka	175
Yellow lentils tempered with mustard seeds, garlic	
Paneer Korma	210
Cubes of homemade cottage cheese, cooked in a creamy cashew nut gravy	
Paneer Kadaai	192
Cubes of homemade cottage cheese, stir fried with onion, peppers and tomato gravy seasoned with chef's secret spices	
Paneer Tikka Masala	192
Cubes of homemade cottage cheese cooked in a tomato and onion thick gravy	
Paneer Lababdar	192
Cubes of homemade cottage cheese in a tomato and onion creamy gravy	



Main Course Curries continued

All dishes served with plain Basmati Rice
Curries are served with a choice of mild, medium, hot or Indian hot

Seafood

Prawn Korma	325
Prawns cooked in a cashew nut gravy (mild/medium)	
Prawn Masala	325
Prawns cooked in a fresh tomato and onion gravy mixed with garlic, ginger and mixed spices	
Prawn Curry	325
Prawns in a coconut cream and onion gravy	
Prawn Vindaloo	325
Prawns cooked in an extremely hot curry	
Fish Madras	310
Kingclip cooked in a coconut cream, mustard and onion gravy	

Chicken

Butter Chicken	240
Chicken tikka in a creamy tomato and cashew nut based gravy (mild/medium)	
Chicken Korma	240
Chicken pieces in a creamy cashew nut based gravy flavoured with fenugreek (mild/medium)	
Chicken Tikka Masala	240
Chicken Tikka cooked in a clay oven, then turned into a curry using thick fresh onions, peppers and tomatoes.	
Chicken Lababdar	240
Chicken Tikka in tomato, onion and creamy gravy	
Chicken Madras	240
Chicken pieces cooked in coconut and onion based gravy	
Chicken Jal Frezi	240
Chicken pieces in a creamy tomato and onion gravy. Garnished with julienne tomato, onion & peppers	
Kasoori Chicken	240
Chicken pieces with an onion and nut based gravy with fenugreek flavours	
Chicken Kadai	240
Chicken pieces with julienne peppers, onions and tomato in a Kadai Masala sauce	
Chicken Vindaloo	240
Extremely hot chicken curry	



Main Course Curries continued

*All dishes served with plain Basmati Rice
Curries are served with a choice of mild, medium, hot or Indian hot*

Lamb

Lamb Rogan Josh	290
Lamb pieces cooked with Indian spices and onion gravy	
Lamb Vindaloo	290
Extremely hot lamb curry	
Lamb Korma	290
Lamb pieces in a creamy cashew nut gravy flavoured with fenugreek (mild/medium)	
Bhunna Gosht	290
Lamb pieces in a spicy thick gravy	
Lamb Patiala	290
Lamb pieces curry cooked with ginger and onion gravy	
Gosht Sagwala	290
Lamb pieces cooked in a spinach based gravy	
Daal Gosht	290
Lamb pieces cooked with yellow lentils	
Lamb Masala	290
Lamb cooked in a fresh tomato and onion gravy mixed with garlic, ginger and mixed spices	
Lamb Kasoori	290
Lamb pieces with cashew nut based sauce and fenugreek	
Lamb Kadai	290
Lamb pieces with julienne peppers, onions and tomato in a Kadai Masala sauce	
Lamb Madras	290
Lamb pieces cooked in coconut and onion based gravy	
Lamb Chop Masala	325
4 Lamb chops cooked in the tandoor oven then cooked in a thick onion and tomato Masala based gravy	
Lamb Lababdar	290
Lamb pieces cooked in a tomato, onion and creamy gravy	



Biryani

Chicken Biryani	245
Basmati rice prepared with chicken pieces	
Lamb Biryani	290
Basmati rice prepared with lamb pieces	
Vegetable Biryani	198
Basmati rice prepared with mixed vegetables	
Prawn Biryani	310
Basmati rice prepared with 6 prawns	

Extras

Extra Prawns - Portion of 6 for Biryani only	192
Bombay Potato	112
Potatoes stir fried with cumin, garlic and coconut cream	
Aloo Gobi	120
Potato and cauliflower fried with selected Indian spices.	
Basmati Rice	52
Steamed Basmati Rice	
Saffron Rice	64
Basmati Rice steamed in saffron	
Jeerra Pulao	64
Basmati rice fried with jeerra and onions	
Vegetable Pulao	81
Basmati rice slow cooked with mixed vegetables	
Sambals	62
<u>Either</u> cucumber salad or mint sauce	
Plain Yoghurt	52
Plain home made yoghurt	
Cucumber Raita	66
Plain home made yoghurt with cucumber	
Flavoured Achhar	62
Subject to availability	
Lassie (salty, sweet & mango)	62
A delicious Indian yoghurt based drink	
Popadom - Portion of 2	15



Breads

Plain Naan	45
Bread baked in a clay oven	
Butter Naan	50
Bread baked in a clay oven and brushed with butter	
Garlic Naan	54
Bread topped with garlic, coriander baked in a clay oven and brushed with butter	
Tandoori Roti	42
Round bread made with brown flour and baked in a clay oven	
Rogani Naan	54
Bread topped with sesame seeds and spices	
Aloo Paratha Naan	64
Spiced mashed potatoes stuffed in a round bread and baked in a clay oven	
Lachchaa Paratha	64
Layered bread baked in a clay oven	
Peshwari Naan	71
Round shaped bread, stuffed with chopped nuts, baked in a clay oven	
Cheese and Garlic Naan	71
Round shaped bread, stuffed with cheddar cheese and topped with crushed garlic baked in a clay oven	
Cheese and Chilli Naan	77
Round shaped bread, stuffed with cheddar cheese and topped with cut chilli baked in a clay oven	
Cheese Paratha	64
Round bread, stuffed with cheddar cheese and baked in a clay oven	
Extra Chopped Chilli added to Breads	15

Rumali Roti

*Traditional thin flatbread
(To be ordered by special request)*

Plain Romali	65
Butter Romali	69

"Please ask your waiter about our frozen take-away cook-in sauces"



Dessert

Chocolate Volcano	77
A rich chocolate soufflé served with vanilla ice cream	
Pistachio or Mango Kulfi	79
Home made traditional Indian Kul fiice cream.	
Bombay Crushed Falooda	68
An ice cream based dessert with subja seeds, rose syrup, and china grass	
Ice Cream	58
Vanilla, Chocolate, Strawberry	
Lemon Fridge Cheesecake	75
Tangy and smooth with crumb base	
Cookies and Cream	75
Cookies chopped into a fluffy white mousse	
Kahwa (Indian Masala Tea)	65
An incredible Indian tea made with Indian herbs.	
Gulab Jamun	85
Home-made milk dumplings made from reduced milk, served in a rose and cardamom flavoured syrup	