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 88
Mixed vegetables fried in chana flour and spices

Vegetable Kaju Rolls – Portion of 4 90
Chopped mixed vegetables with spices and green chilli, rolled with crushed cashew nuts and deep fried

Samoosas – Portion of 6 83
Choice of: Mince, Chicken, Cheese and Corn or Potato

Onion Bhaji 80
Sliced onion, flavoured with Ajwain, gram flour and chef's secret spices and deep fried

Prawn Koliwada – Portion of 5 190
Marinated prawns in chef's secret spices and deep fried

Mixed Meat Starter Platter (For 2) 295
An assorted platter consisting of: Chicken Cheese, Chicken Tikka, Lamb Boti Kebabs and Samoosas

Patties 83
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 130
Cubes of cottage cheese, peppers, onion and tomato marinated with special Indian herbs cooked on a skewer

Tandoori Mushroom 130
Mushrooms marinated with a cream based sauce

Mixed Vegetable Starter Platter (For 2) 235
An assorted platter consisting of: Paneer Shashlik, Tandoori Mushrooms, Vegetable Kaju Rolls, Cheese and Corn samoosas

Indian Tandoor Starters continued

Chicken

Chicken Garlic 140
Chicken pieces marinated with cashews & garlic

Chicken Cheese 140
Chicken pieces cooked with cashews, Indian herbs and cheddar, mild and delicate flavour

Chicken Tikka 140
Chicken Tikka pieces marinated in spices and yoghurt

Chicken Makrana 140
Chicken pieces, marinated with cashews and black pepper

Reshami Kebab 140
Chicken pieces with cashew nuts and gram flour and chef's secret spices

Lamb

Garlic Lamb Tikka 185
Lamb pieces cooked traditionally in tandoor

Lamb Boti Kebab 185
Succulent lamb pieces, marinated in yoghurt and blended spices.

Salads

Spicy Chicken Salad 130
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 112
Mixed peppers, onion, cucumber, cocktail tomatoes on a bed of lettuce topped with a vinaigrette dressing

Main Courses

"fom our Indian Tandoor Ovens"

Vegetarian

Paneer - Homemade Indian cottae cheese

Tandoori Mushroom 170
Mushrooms marinated in a cream based sauce cooked on a skewer

Paneer Tikka 180
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 235
Half 180

Chicken Garlic 215
Chicken pieces marinated with garlic

Chicken Cheese 215
Chicken pieces cooked with Indian herbs and cheddar, mild and
delicate flavour

Chicken Tikka 215
Chicken Tikka pieces marinated in spices and yoghurt

Chicken Makrana 215
Chicken pieces, marinated with cashews and black pepper

Reshami Kebab 215
Chicken pieces with cashew nuts and gram flour and chef's secret spices

Meat

Garlic Lamb Tikka 275
Lamb pieces cooked traditionally in the tandoor

Afgani Lamb Chops - portion of 5 330
Lamb chops perfected in a classical yoghurt marinade

Lamb Boti Kebab 275
Lamb pieces marinated in Indian herbs, ginger and garlic paste,
cooked in the tandoor

Main Courses continued
"fom our Indian Tandoor Ovens"

Seafood

Tandoori Prawns 360
8 Tiger prawns cooked to perfection in our tandoor,
Served with savoury rice and lemon garlic butter sauce,

Chilli Tiger Prawns 360
8 Tiger prawns in red chilli marinade, served with savoury rice

Fish Tikka 340
Kingklip marinated in yoghurt spices and Ajwain

Main Course Curries

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

Vegetarian, Paneer and Daal

Paneer - Homemade Indian cotta e cheese

Chana Masala 165
Chickpeas cooked in a tomato and onion based gravy

Paneer Makhani 205
Cubes of cottage cheese cooked in a gravy

Daal Makhani 175
Black lentils cooked in a tomato based gravy

Palak Paneer 205
Cubes of homemade cottage cheese cooked with spinach

Dingri Matar 205
Combination of mushroom and pea curry

Vegetable Tawa 175
Mixed vegetables stir fried in a tomato gravy

Navrathan Korma 205
Mixed vegetables in a creamy cashew nut gravy (mild/medium)

Daal Fry 175
Yellow lentils tempered with cumin and garlic

Daal Tadka 185
Yellow lentils tempered with mustard seeds, garic

Paneer Korma 225
Cubes of homemade cottage cheese, cooked in a creamy cashew nut gravy

Paneer Kadaai 205
Cubes of homemade cottage cheese, stir fried with onion, peppers and tomato gravy seasoned with chef's secret spices

Paneer Tikka Masala 205
Cubes of homemade cottage cheese cooked in a tomato and onion thick gravy

Paneer Lababdar 205
Cubes of homemade cottage cheese in a tomato and onion creamy gravy

Main Course Curries continued

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

Seafood

Prawn Korma 345
Prawns cooked in a cashew nut gravy (mild/medium)

Prawn Masala 345
Prawns cooked in a fresh tomato and onion gravy mixed with garlic, ginger and mixed spices

Prawn Curry 345
Prawns in a coconut cream and onion gravy

Prawn Vindaloo 345
Prawns cooked in an extremely hot curry

Fish Madras 330
Kingklip cooked in a coconut cream, mustard and onion gravy

Chicken

Butter Chicken 255
Chicken tikka in a creamy tomato and cashew nut based gravy (mild/medium)

Chicken Korma 255
Chicken pieces in a creamy cashew nut based gravy flavoured with fenugreek (mild/medium)

Chicken Tikka Masala 255
Chicken Tikka cooked in a clay oven, then turned into a curry using thick fresh onions, peppers and tomatoes.

Chicken Lababdar 255
Chicken Tikka in tomato, onion and creamy gravy

Chicken Madras 255
Chicken pieces cooked in coconut and onion based gravy

Chicken Jal Frezi 255
Chicken pieces in a creamy tomato and onion gravy. Garnished with julienne tomato, onion & peppers

Kasoori Chicken 255
Chicken pieces with an onion and nut based gravy with fenugreek flavours

Chicken Kadai 255
Chicken pieces with julienne peppers, onions and tomato in a Kadai Masala sauce

Chicken Vindaloo 255
Extremely hot chicken curry

Main Course Curries continued

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

Lamb

Lamb Rogan Josh 310
Lamb pieces cooked with Indian spices and onion gravy

Lamb Vindaloo 310
Extremely hot lamb curry

Lamb Korma 310
Lamb pieces in a creamy cashew nut gravy flavoured with fenugreek (mild/medium)

Bhunna Gosht 310
Lamb pieces in a spicy thick gravy

Lamb Patiala 310
Lamb pieces curry cooked with ginger and onion gravy

Gosht Sagwala 310
Lamb pieces cooked in a spinach based gravy

Daal Gosht 310
Lamb pieces cooked with yellow lentils

Lamb Masala 310
Lamb cooked in a fresh tomato and onion gravy mixed with garlic, ginger and mixed spices

Lamb Kasoori 310
Lamb pieces with cashew nut based sauce and fenugreek

Lamb Kadai 310
Lamb pieces with julienne peppers, onions and tomato in a Kadai Masala sauce

Lamb Madras 310
Lamb pieces cooked in coconut and onion based gravy

Lamb Chop Masala 350
4 Lamb chops cooked in the tandoor oven then cooked in a thick onion and tomato Masala based gravy

Lamb Lababdar 310
Lamb pieces cooked in a tomato, onion and creamy gravy

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INDIAN RESTAURANT

Biryani

Chicken Biryani Basmati rice prepared with chicken pieces	260
Lamb Biryani Basmati rice prepared with lamb pieces	305
Vegetable Biryani Basmati rice prepared with mixed vegetables	210
Prawn Biryani Basmati rice prepared with 6 prawns	330

Extras

Extra Prawns - Portion of 6 for Biryani only	205
Bombay Potato Potatoes stir fried with cumin, garlic and coconut cream	120
Aloo Gobi Potato and cauliflower fried with selected Indian spices.	130
Basmati Rice Steamed Basmati Rice	55
Saffron Rice Basmati Rice steamed in saffron	68
Jeerra Pulao Basmati rice fried with jeerra and onions	68
Vegetable Pulao Basmati rice slow cooked with mixed vegetables	90
Sambals Either cucumber salad or mint sauce	65
Plain Yoghurt Plain home made yoghurt	55
Cucumber Raita Plain home made yoghurt with cucumber	70
Flavoured Achhar Subject to availability	65
Lassie (salty, sweet & mango) A delicious Indian yoghurt based drink	65
Popadom - Portion of 2	20

Breads

Plain Naan Bread baked in a clay oven	48
Butter Naan Bread baked in a clay oven and brushed with butter	53
Garlic Naan Bread topped with garlic, coriander baked in a clay oven and brushed with butter	57
Tandoori Roti Round bread made with brown flour and baked in a clay oven	45
Rogani Naan Bread topped with sesame seeds and spices	57
Aloo Paratha Naan Spiced mashed potatoes stuffed in a round bread and baked in a clay oven	68
Lachchaa Paratha Layered bread baked in a clay oven	68
Peshwari Naan Round shaped bread, stuffed with chopped nuts, baked in a clay oven	76
Cheese and Garlic Naan Round shaped bread, stuffed with cheddar cheese and topped with crushed garlic baked in a clay oven	76
Cheese and Chilli Naan Round shaped bread, stuffed with cheddar cheese and topped with cut chilli baked in a clay oven	81
Cheese Paratha Round bread, stuffed with cheddar cheese and baked in a clay oven	70
Extra Chopped Chilli added to Breads	20

Rumali Roti

Traditional thin flatbread
(To be ordered by special request)

Plain Romali	70
Butter Romali	75

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

Dessert

Chocolate Volcano A rich chocolate soufflé served with vanilla ice cream	85
Pistachio or Mango Kulfi Home made traditional Indian Kul fiice cream.	83
Bombay Crushed Falooda An ice cream based dessert with subja seeds, rose syrup, and china grass	72
Ice Cream Vanilla, Chocolate, Strawberry	62
Lemon Fridge Cheesecake Tangy and smooth with crumb base	80
Kahwa (Indian Masala Tea) An incredible Indian tea made with Indian herbs.	70
Gulab Jamun Home-made milk dumplings made from reduced milk, served in a rose and cardamom flavoured syrup	90