



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	68
Mixed vegetables fried in chana flour and spices	
Vegetable Kaju Rolls – Portion of 4	70
Chopped mixed vegetables with spices and green chilli, rolled with crushed cashew nuts and deep fried	
Samosas – Portion of 6	65
Choice of: Mince, Chicken, Cheese and Corn or Potato	
Onion Bhaji	55
Sliced onion, flavoured with Ajwain, gram flour and chef's secret spices and deep fried	
Prawn Koliwada – Portion of 6	145
Marinated prawns in chef's secret spices and deep fried	
Mixed Meat Starter Platter (For 2)	235
An assorted platter consisting of: Chicken Cheese, Chicken Tikka, Lamb Boti Kebabs and Samosas	
Patties	66
5 Traditional Indian Potato Coconut fried balls made with fresh coconut, coriander, crushed almonds cashew nuts, green chilli, garlic, ginger and lemon juice.	

“Starters from our Indian Tandoor Ovens”

Indian Tandoor Starters

Vegetable & Paneer

Paneer - Homemade Indian cottage cheese

Paneer Shashlik	95
Cubes of cottage cheese coated with an exotic green marinade cooked on a skewer	
Tandoor Paneer Tikka	95
Cubes of cottage cheese, peppers, onion and tomato marinated with special Indian herbs cooked on a skewer	
Tandoori Mushroom	95
Mushrooms marinated with a cream based sauce	
Mixed Vegetable Starter Platter (For 2)	180
An assorted platter consisting of: Paneer Shashlik, Tandoori Mushrooms, Vegetable Kaju Rolls, Cheese and Corn samosas	



Indian Tandoor Starters continued

Chicken

Chicken Garlic	99
Chicken pieces marinated with cashews & garlic	
Chicken Cheese	99
Chicken pieces cooked with cashews, Indian herbs and cheddar, mild and delicate flavour	
Chicken Tikka	99
Chicken Tikka pieces marinated in spices and yoghurt	
Chicken Makrana	99
Chicken pieces, marinated with cashews and black pepper	
Reshami Kebab	99
Chicken pieces with cashew nuts and gram flour and chef's secret spices	

Lamb

Garlic Lamb Tikka	139
Lamb pieces cooked traditionally in tandoor	
Lamb Boti Kebab	139
Succulent lamb pieces, marinated in yoghurt and blended spices.	

Salads

Spicy Chicken Salad	88
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	78
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

Paneer Sashlik	130
Cubes of cottage cheese with an exotic green marinade cooked on a skewer	
Tandoori Mushroom	125
Mushrooms marinated in a cream based sauce cooked on a skewer	
Paneer Tikka	130
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 183
	Half 130
Chicken Garlic	163
Chicken pieces marinated with garlic	
Chicken Cheese	163
Chicken pieces cooked with Indian herbs and cheddar, mild and delicate flavour	
Chicken Tikka	163
Chicken Tikka pieces marinated in spices and yoghurt	
Chicken Makrana	163
Chicken pieces, marinated with cashews and black pepper	
Reshami Kebab	163
Chicken pieces with cashew nuts and gram flour and chef's secret spices	

Meat

Garlic Lamb Tikka	205
Lamb pieces cooked traditionally in the tandoor	
Afgani Lamb Chops - portion of 5	260
Lamb chops perfected in a classical yoghurt marinade	
Lamb Boti Kebab	205
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	275
8 Tiger prawns cooked to perfection in our tandoor, Served with savoury rice and lemon garlic butter sauce.	
Chilli Tiger Prawns	275
8 Tiger prawns in red chilli marinade, served with savoury rice	
Fish Tikka	275
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	120
Chickpeas cooked in a tomato and onion based gravy	
Paneer Makhani	150
Cubes of cottage cheese cooked in a gravy	
Daal Makhani	130
Black lentils cooked in a tomato based gravy	
Palak Paneer	150
Cubes of homemade cottage cheese cooked with spinach	
Dingri Matar	150
Combination of mushroom and pea curry	
Vegetable Tawa	130
Mixed vegetables stir fried in a tomato gravy	
Navrathan Korma	150
Mixed vegetables in a creamy cashew nut gravy (mild/medium)	
Daal Fry	130
Yellow lentils tempered with cumin and garlic	
Daal Tadka	140
Yellow lentils tempered with mustard seeds, garlic	
Paneer Korma	165
Cubes of homemade cottage cheese, cooked in a creamy cashew nut gravy	
Paneer Kadaai	150
Cubes of homemade cottage cheese, stir fried with onion, peppers and tomato gravy seasoned with chef's secret spices	
Paneer Tikka Masala	150
Cubes of homemade cottage cheese cooked in a tomato and onion thick gravy	
Paneer Lababdar	150
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	258
Prawns cooked in a cashew nut gravy (mild/medium)	
Prawn Masala	258
Prawns in a spicy thick onion and tomato gravy	
Prawn Curry	258
Prawns in a coconut cream and onion gravy	
Prawn Vindaloo	258
Prawns cooked in an extremely hot curry	
Fish Curry	228
Kingklip cooked in a coconut cream, mustard and onion gravy	

Chicken

Butter Chicken	193
Chicken tikka in a creamy tomato and cashew nut based gravy (mild/medium)	
Chicken Korma	193
Chicken pieces in a creamy cashew nut based gravy flavoured with fenugreek (mild/medium)	
Chicken Tikka Masala	193
Chicken Tikka cooked in a clay oven, then turned into a curry using thick fresh onions, peppers and tomatoes.	
Chicken Lababdar	193
Chicken Tikka in tomato, onion and creamy gravy	
Chicken Madras	193
Chicken pieces cooked in coconut and onion based gravy	
Chicken Jal Frezi	193
Chicken pieces in a creamy tomato and onion gravy. Garnished with julienne tomato, onion & peppers	
Kasoori Chicken	193
Chicken pieces with an onion and nut based gravy with fenugreek flavours	
Chicken Kadai	193
Chicken pieces with julienne peppers, onions and tomato in a Kadai Masala sauce	
Chicken Vindaloo	193
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	235
Lamb pieces cooked with Indian spices and onion gravy	
Lamb Vindaloo	235
Extremely hot lamb curry	
Lamb Korma	235
Lamb pieces in a creamy cashew nut gravy flavoured with fenugreek (mild/medium)	
Bhunna Gosht	235
Lamb pieces in a spicy thick gravy	
Lamb Patiala	235
Lamb pieces curry cooked with ginger and onion gravy	
Gosht Sagwala	235
Lamb pieces cooked in a spinach based gravy	
Daal Gosht	235
Lamb pieces cooked with yellow lentils	
Lamb Masala	235
Lamb pieces in a thick curry with onions and tomato	
Lamb Kasoori	235
Lamb pieces with cashew nut based sauce and fenugreek	
Lamb Kadai	235
Lamb pieces with julienne peppers, onions and tomato in a Kadai Masala sauce	
Lamb Madras	235
Lamb pieces cooked in coconut and onion based gravy	
Lamb Chop Masala	265
4 Lamb chops cooked in the tandoor oven then cooked in a thick onion and tomato Masala based gravy	
Lamb Lababdar	235
Lamb pieces cooked in a tomato, onion and creamy gravy	



Biryani

Chicken Biryani	194
Basmati rice prepared with chicken pieces	
Lamb Biryani	228
Basmati rice prepared with lamb pieces	
Vegetable Biryani	156
Basmati rice prepared with mixed vegetables	
Prawn Biryani	245
Basmati rice prepared with 6 prawns	

Extras

Extra Prawns - Portion of 6 for Biryani only	148
Bombay Potato	88
Potatoes stir fried with cumin, garlic and coconut cream	
Aloo Gobi	95
Potato and cauliflower fried with selected Indian spices.	
Extra Sauces - 250 ml per portion	110
Basmati Rice	40
Steamed Basmati Rice	
Saffron Rice	50
Basmati Rice steamed in saffron	
Jeerra Pulao	50
Basmati rice fried with jeerra and onions	
Vegetable Pulao	63
Basmati rice slow cooked with mixed vegetables	
Sambals	48
<u>Either</u> cucumber salad or mint sauce	
Plain Yoghurt	40
Plain home made yoghurt	
Cucumber Raita	52
Plain home made yoghurt with cucumber	
Flavoured Achhar	48
Subject to availability	
Lassie (salty, sweet & mango)	48
A delicious Indian yoghurt based drink	
Popadom - Portion of 2	6



Breads

Plain Naan	34
Bread baked in a clay oven	
Butter Naan	39
Bread baked in a clay oven and brushed with butter	
Garlic Naan	42
Bread topped with garlic, coriander baked in a clay oven and brushed with butter	
Tandoori Roti	31
Round bread made with brown flour and baked in a clay oven	
Rogani Naan	42
Bread topped with sesame seeds and spices	
Aloo Paratha Naan	52
Spiced mashed potatoes stuffed in a round bread and baked in a clay oven	
Lachcha Paratha	52
Layered bread baked in a clay oven	
Peshwari Naan	58
Round shaped bread, stuffed with chopped nuts, baked in a clay oven	
Cheese and Garlic Naan	58
Round shaped bread, stuffed with cheddar cheese and topped with crushed garlic baked in a clay oven	
Cheese and Chilli Naan	64
Round shaped bread, stuffed with cheddar cheese and topped with cut chilli baked in a clay oven	
Cheese Paratha	52
Round bread, stuffed with cheddar cheese and baked in a clay oven	
Extra Chopped Chilli added to Breads	7

Rumali Roti

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

Plain Romali	54
Butter Romali	54

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



Dessert

Chocolate Volcano	58
A rich chocolate soufflé served with vanilla ice cream	
Chocolate Mousse	46
Served with vanilla ice cream	
Pistachio or Mango Kulfi	60
Home made traditional Indian Kulfi ice cream.	
Bombay Crushed Falooda	50
An ice cream based dessert with subja seeds, rose syrup, and china grass	
Ice Cream	45
Vanilla, Chocolate, Strawberry	
Lemon Fridge Cheesecake	55
Tangy and smooth with crumb base	
Cookies and Cream	55
Cookies chopped into a fluffy white mousse	
Kahwa (Indian Masala Tea)	48
An incredible Indian tea made with Indian herbs.	