



MENU



Garam Masala



"A SYMPHONY OF SPICE"



STARTERS (VEG)

SAMOSA

9.99

A tasty mixture of potatoes, peas, cumin seeds, spices and fresh herbs wrapped in a homemade flaky pastry, deep fried. (2 Pieces).

ONION BHAJI

9.99

Thinly sliced onions seasoned with spices, coated in a chickpea flour, deep-fried and served alongside a tangy tamarind chutney. (6 Pieces)

FRIES

11.99

Crispy, golden fries cooked to perfection, Enjoy with your favorite dip or sauce.

SPRING ROLLS

11.99

Spring rolls filled with a fusion of veggies and wrapped in a crispy pastry (6 Pieces).

DAHI BHALLA CHAT

12.99

Fluffy lentil dumplings soaked in yogurt, topped with tangy chutneys, fresh herbs, and a sprinkle of spices.

PEANUT MASALA

13.99

A spicy and tangy snack made with roasted peanuts mixed with onions, tomatoes, coriander, and zesty spices.

CHANA CHAAT

14.99

Cooked chickpeas are tossed with freshly cut onion, tomatoes, tamarind chutney, ground aromatic spices and herbs.

HARA BHARA KEBAB

16.99

Deliciously crisp vegetarian patties made with spinach, peas, and potatoes, blended with aromatic spices and grilled to perfection.

TANDOORI MUSHROOM

18.99

Juicy mushrooms marinated in aromatic tandoori spices and yogurt, grilled to smoky perfection—soft, spicy, and full of flavours.

MANCHURIAN

17.99

Crispy vegetable balls tossed in a rich, spicy, and tangy Indo-Chinese sauce, bursting with bold flavours and perfect crunch.

HONEY CHILLI POTATO

17.99

Crispy potato fingers glazed with a sweet and spicy honey chilli sauce, topped with sesame seeds and spring onions.

HAKKA NOODLES

18.99

Stir-fried noodles tossed with fresh vegetables, soy sauce, and aromatic spices for a flavourful Indo-Chinese delight.

CHILLI CHEESE

18.99

Crispy fried cheese cubes tossed with onions, capsicum, and a spicy tangy sauce for the perfect Indo-Chinese kick.

HONEY CAULIFLOWER CHILLI

18.99

Crispy Cauliflower glazed with a sweet and spicy honey chilli sauce, topped with sesame seeds and spring onions.

MALAI CHAAP

18.99

Soya Chaap, cream, yogurt, ginger, garlic, green chillies, coriander powder, garam masala powder, cumin powder, turmeric, salt and oil.

PANEER TIKKA

19.99

Paneer cubes, vegetables like onions, and bell peppers and a marinade made from yogurt, garam flour, ginger garlic paste and a variety of spices.

GARAM MASALA SPECIAL VEG PLATTER (25.99)

Includes 2 pieces each of Paneer Tikka, Samosa, Onion Bhaji, Hara Bhara Kebab, and Spring Roll.

We offer Vegetarian, Vegan, Gluten-Free, and Dairy-Free options.



STARTERS (NON-VEG)

CHICKEN TIKKA

21.99

Tender pieces of chicken soaked in yogurt, mixed with garlic and green chilies then grilled over charcoal in a clay oven.

CHICKEN LOLLIPOP

20.99

Crispy, spicy, and juicy chicken wings shaped like lollipops, deep-fried to golden perfection.

MURG MALAI KEBAB

21.99

Creamy, tender chicken marinated in rich cheese, cream, and mild spices, grilled to melt-in-your-mouth perfection.

FRIED CHICKEN

20.99

Golden, crispy and full of flavour
Juicy chicken coated in a deliciously seasoned crust.

CHICKEN MANCHURIAN

21.99

Crispy chicken chunks tossed in a flavourful, tangy, and spicy Manchurian sauce with garlic and spring onions.

CHILLI CHICKEN

23.99

Tender chicken tossed in a spicy, tangy sauce with peppers, onions, and bold Indo-Chinese flavours.

LEMON PEPPER CHICKEN

21.99

Zesty and juicy chicken seasoned with fresh lemon, cracked pepper, and aromatic spices, grilled to perfection.

TANDOORI CHICKEN (H/F)

20.99/29.99

Juicy chicken marinated in yogurt and bold Indian spices, roasted in a tandoor for a smoky, flavourful finish.

LAMB TIKKA

23.99

Succulent pieces of lamb marinated in traditional spices and grilled for a smoky, flavourful taste.

LAMB SEEKH KEBAB

24.99

Lamb seekh kebab made with finely minced lamb, grated onion, fresh coriander, mint, and aromatic spices.

FISH N CHIPS

20.99

Crispy battered fish served with golden fries for a classic, satisfying meal.

FISH AMRITSARI

21.99

Fish fillet dipped in chickpea flour with herbs and spices then fried
(6 Pieces).

FISH TIKKA

21.99

Tender fish pieces marinated in spiced yogurt and grilled to smoky, flavourful perfection.

TAWA FISH

21.99

Fresh fish marinated in aromatic spices and pan-seared on a tawa for a crispy, flavourful finish.

TANDOORI PRAWNS

23.99

Juicy prawns marinated in a blend of yogurt and spices, grilled in a tandoor for a smoky, vibrant flavour.

PRAWN PAKORA

23.99

Crispy, spiced prawns dipped in chickpea batter and deep-fried to golden deliciousness.

GARAM MASALA SPECIAL NON-VEG. PLATTER (32.99)

Includes 2 pieces each of Chicken Tikka, Lamb Seekh Kebab, Lamb Tikka, Prawns and Fish Tikka.

We offer Vegetarian, Vegan, Gluten-Free, and Dairy-Free options.



CURRIES (VEG)

DAL MAKHANI

20.99

A classic dish made from slow cooked black lentils and kidney beans, simmered with spices & garnished with touch of cream.

DAL TADKA

20.99

A dish made with yellow lentils tempered with spices and finished with a drizzle of aromatic tadka.

ALOO MATAR

20.99

Potatoes and peas simmered in a rich tomato gravy flavoured with a blend of Indian spices.

ALOO GOBHI

20.99

Potatoes and cauliflower cooked with onions, tomatoes, and Indian spices.

METHI MALAI MATAR MASALA

21.99

Fresh fenugreek and peas cooked in a creamy, mildly spiced sauce.

MIX VEG

21.99

A tantalizing dish bursting with a medley of vegetables cooked in traditional spices and herbs.

VEGETABLE KORMA

21.99

Mixed veggie cooked in a creamy cashew nut gravy with medley of nuts.

CHANNA MASALA

22.99

Tender chickpeas simmered in a tangy, spiced tomato-based gravy.

PALAK PANEER

23.99

Spinach (Palak) & Paneer include ginger, garlic and onions, tomatoes and a blend of spices.

PANEER BHURJI

24.99

Crumbled paneer sauteed with onions, tomatoes and cream.

PANEER LABABDAR

23.99

A creamy & flavourful dish made with cottage cheese cooked in a rich tomato based gravy infused with butter & aromatic spices.

KADAI PANEER

23.99

A tender cottage cheese cooked with bell peppers, onion, tomatoes and aromatic spices in a traditional kadai style.

PANEER DO PYAZA

23.99

Cottage cheese cooked with onions, tomatoes and a medley of aromatic Indian Spices.

PANEER TIKKA BUTTER MASALA

24.99

Marinated paneer cubes grilled and simmered in a rich creamy tomato-based curry with Indian spices.

MATAR PANEER

23.99

Paneer and green peas simmered in a creamy tomato gravy, seasoned with traditional Indian spices and herbs.

MALAI KOFTA

23.99

Soft vegetable dumplings in a rich and creamy spiced tomato gravy.

MUSHROOM MATAR MASALA

24.99

Soft vegetable dumplings in a rich and creamy spiced tomato gravy.

BHINDI MASALA

21.99

Fresh okra cooked with aromatic spices and onions for a flavourful, dry curry.

All curries served with steamed plain basmati rice.

We offer Vegetarian, Vegan, Gluten-Free, and Dairy-Free options.



CURRIES (NON-VEG)

BUTTER CHICKEN

27.99

The most popular Indian cashew curry cooked in a mild butter sauce with a touch of fenugreek.

CHICKEN KORMA

27.99

Marinated boiled chicken with cashew gravy cooked in the tandoor then prepared in the pan with a selection of spices and cream.

MANGO CHICKEN

27.99

Chicken cooked in an aromatic mango sauce then tempered with cream herbs and spices.

CHICKEN TIKKA MASALA

27.99

Marinated chicken tikka cooked in the tandoor then prepared in the pan with a selection of spices and cream.

CHICKEN JALFREZI

27.99

Diced chicken cooked with capsicum, herbs and spices, cream and tomatoes with sweet & sour gravy.

CHICKEN VINDALOO

27.99

Diced chicken chunks cooked with freshly ground spices, vinegar and herbs. All time favorite hot dish.

CHICKEN MADRAS

27.99

A dish for those who enjoy curry, cooked chicken in chicken gravy with diced coconut & curry leaves, herbs, spices & coconut milk.

SAAG CHICKEN

27.99

Tender chicken simmered in a rich spinach-based gravy.

KADAI CHICKEN

27.99

Chicken cooked in veggie gravy with crushed onion, garlic, ginger and cream with fresh coriander.

CHICKEN DO PYAZA

27.99

Cubes of chicken tossed with chunks of onion in a vegetable gravy along with herbs and spices and cream.

CHICKEN BHUNA

27.99

A dry dish of diced chicken, stir fried with onion, ginger, garlic, herbs and spices, fresh coriander and curry masala.

BUTTER LAMB

29.99

The most popular Indian dish, cooked in a cream & tomatoes gravy, cashew flavour, butter sauce with a touch of fenugreek.

LAMB ROGAN JOSH

29.99

Lamb cooked with aromatic cinnamon, cardamom, turmeric, coriander and garam masala.

SAAG GOSHT

29.99

Lamb cooked with a blend of leafy greens for a hearty, flavourful curry.

LAMB DO PYAZA

29.99

Lamb pieces tossed with chunks of onion in a vegetables gravy along with herbs and spices, cream and fresh coriander.

LAMB VINDALOO

29.99

Diced lamb chunks cooked with freshly ground spices, vinegar, onion, and herbs.

LAMB KORMA

29.99

Lamb pieces simmered in a creamy sauce with a cashew nut gravy, herbs and spices.

LAMB MADRAS

29.99

A dish for those who enjoy curry, cooked lamb in gravy with diced coconut & curry leaves, herbs, spices & coconut milk.

LAMB KADAI

29.99

Chunks of lamb cooked in a vegetable gravy with crushed tomato, onion, capsicum herbs and spices, onion and fresh coriander.

LAMB JALFREZI

29.99

Lamb pieces cooked with fresh herbs and spices, cabbage, tomatoes, onion, capsicum, sweet & sour gravy .

LAMB SHANK

33.99

Slow-cooked lamb shank in rich, aromatic gravy, tender and falling off the bone — served with flavourful herbs and spices brown onion & cashew gravy.

All curries served with steamed plain basmati rice.

We offer Vegetarian, Vegan, Gluten-Free, and Dairy-Free options.



CURRIES (NON-VEG)

GOAT CURRY

Tender goat pieces slow-cooked in a rich, spiced gravy.

29.99

GOAT ROGAN JOSH

A Kashmiri-style curry with bold, aromatic flavours.

29.99

GOAT MASALA

Goat simmered in a thick, flavourful masala sauce.

29.99

FISH CURRY

Fillets of gurnard fish cooked with onion, tomatoes, ginger, garlic and exotic Indian herbs and spices.

29.99

GOA FISH MALABARI

A classic Goan specialty. Gurnard fish cooked in a creamy sauce with ginger, garlic, vinegar and capsicum.

29.99

FISH TIKKA MASALA

Tender marinated fish cooked in a creamy, flavourful tomato-based gravy with aromatic spices.

29.99

BUTTER PRAWNS

Prawns cooked in a cream, butter sauce with a touch of fenugreek & cashew.

30.99

PRAWN MASALA

Prawns cooked in a vegetable gravy with curry masala, finished with herbs and spices and a touch of cream.

30.99

PRAWNS MALABARI

A classic speciality, prawns cooked in a curry leaves & coconut milk with ginger, garlic, vinegar and capsicum.

30.99

PRAWNS JALFREZI

Prawns pieces cooked with fresh herbs and spices, cabbage, tomatoes, onion, capsicum, sweet & sour gravy.

30.99

PRAWNS MADRAS

Classic delicacy of Prawns cooked in veg gravy with diced coconut, curry leaves, spices & coconut milk.

30.99

KADAI PRAWNS

Prawns cooked in vegetable gravy with crushed onion, garlic, ginger and cream with fresh coriander.

30.99



All curries served with steamed plain basmati rice.

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BREADS

TANDOORI ROTI

Bread made with whole wheat flour.

4.99

PLAIN / BUTTER NAAN

Naan bread made of refined flour and baked in the tandoor.

5.99

CHEESE NAAN

Plain flour bread stuffed with shredded cheese.

6.99

GARLIC NAAN

Naan bread coated with fresh crushed garlic.

6.99

CHEESE GARLIC NAAN

Plain flour bread stuffed with cheese and garlic.

7.99

JALAPENO CHEESE NAAN

Jalapeno with plain flour bread stuffed with cheese and garlic.

7.99

PESHAWARI NAAN

Bread stuffed with dry fruits and nuts.

8.99

CHOCOLATE NAAN

Crispy naan bread infused with chocolate spread.

9.99

KEEMA / CHICKEN NAAN

Naan bread stuffed with Lamb/Chicken and spices.

9.99

PUDINA PARATHA

Whole wheat flour mint paratha with lashing of clarified butter and fenugreek.

6.99

LACHA PARANTHA

Whole wheat flour lacha paratha with lashing of clarified butter and fenugreek.

6.99

ALOO / GOBHI PARATHA

Soft whole wheat bread stuffed with spiced mashed potatoes / grated cauliflower and cooked on a hot griddle with butter or ghee.

8.99

CHESSE & GARLIC PARATHA

Flaky whole wheat flatbread stuffed with melted cheese and aromatic garlic, cooked to a golden crisp.

7.99

PANEER PARATHA

Soft, flaky bread stuffed with flavourful spiced cottage cheese, served hot with butter.

9.99

ONION CHEESE KULCHA

Plain flour bread stuffed onion with cheese and garlic.

8.99

AMRITSARI KULCHA

Stuffed with potatoes, paneer with coriander dressing herbs and spices, onions and coriander.

8.99

DESSERTS

GULAB JAMUN (3PCS)

Soft, deep-fried milk dumplings soaked in fragrant rose-scented sugar syrup.

7.99

GAJAR KA HALWA

A rich and traditional Indian dessert made from grated carrots slow-cooked with milk, ghee, sugar, and nuts.

7.99

ICE CREAM

A variety of creamy ice cream flavours to satisfy every sweet craving.

6.99

PISTA / MANGO KULFI

Creamy traditional Indian kulfi available in rich pistachio and sweet mango flavours.

7.99

CHOCOLATE NAAN + ICE CREAM

Warm, soft naan bread topped with melted chocolate, served with a scoop of creamy ice cream.

11.99

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RICE / BIRYANI

PLAIN RICE

Extra plain basmati rice. All main curries come with one portion.

3.99

JEERA RICE

Basmati rice flavoured with roasted cumin.

5.99

PEAS PULAO

Fragrant basmati rice cooked with fresh peas and subtle spices for a light, flavourful dish.

7.99

FRIED RICE

Stir-fried rice tossed with vegetables and seasoned for a flavourful, satisfying dish.

15.99

VEGETABLE BIRYANI

Basmati rice cooked with fresh seasonal vegetables.

22.99

CHICKEN BIRYANI

Tender chicken layered with fragrant basmati rice, aromatic spices, and herbs, slow-cooked to perfection.

25.99

LAMB BIRYANI

Succulent lamb cooked with fragrant basmati rice and a blend of aromatic spices, slow-cooked for rich, deep flavours.

27.99

PRAWN BIRYANI

Juicy prawns cooked with fragrant basmati rice and aromatic spices, layered and slow-cooked for a flavourful delight.

27.99

SIDES & SALADS

PAPAD

Crispy, thin Indian crackers made from lentil flour, perfect as a crunchy snack or accompaniment.

3.99

MANGO / MINT CHUTNEY

Tangy, sweet Indian condiments made with fruit or mint and spices.

4.99

RAITA (VEG / BOONDI)

Cooling yogurt mixed with cucumber, tomatoes, and onion / Boondi Raita - Creamy yogurt with crispy chickpea flour balls, lightly spiced.

7.99

PINEAPPLE RAITA

Cooling yogurt mixed with sweet pineapple chunks and mild spices for a refreshing side.

8.99

ONION SALAD

Thinly sliced onions marinated in tangy vinegar for a zesty accompaniment.

7.99

GREEN SALAD

A fresh mix of crisp greens and vegetables, lightly tossed for a refreshing side.

8.99

KACHUMBER SALAD

A refreshing mix of diced cucumbers, tomatoes, onions, and fresh herbs, tossed with lemon juice and spices.

9.99

PAPAD PLATTER

A crispy and flavourful assortment of roasted and fried papads served with tangy chutneys, spiced masala toppings, and fresh accompaniments.

13.99

SIDE DISH PLATTER

Selection of Raita, Mango Chutney, Kachumber, Pickle and Pappadoms.

14.99

CHICKEN SALAD

Tender chicken tossed with fresh greens and vegetables, dressed in a light, flavourful dressing.

14.99

LAMB SALAD

Tender lamb tossed with fresh greens and vegetables, dressed in a light, flavourful dressing.

14.99

We offer Vegetarian, Vegan, Gluten-Free, and Dairy-Free options.