

ENTREE-VEG

Samosa (G/V/VG) <i>Deep fried pastry filled potatoes, spices and herbs</i>	13
Golgappa (6pc) (G/V/VG) <i>Indian street food ,semolina wafers served with tangy and sweet water</i>	14
Nawabi Paneer Tikka (D/N /N) <i>Spicy marinade cottage cheese cubes- smoked & oven roasted.</i>	25
Nazakat e Khumb (D/V) <i>Mushroom stuffed with melange of cheese, corn, peas, cottage cheese cooked in traditional oven</i>	22
Malai Soya Chaap (D/V/G/N) <i>Cheesy Marinade soya chunks, smoked in a clay oven</i>	22
Shikampuri Veg Seekh Kebab (D/V/G/N) <i>Exotic vege grills (variety of vegetables & nuts)</i>	22
Dahikebab(D/G/V/N) <i>Crispy patty filled w/flavoured pot set yoghurt with roasted nuts and barista</i>	22
Marinated Broccoli Kebabs (Chefs Special) (D/V) <i>Chef created speciality dish from broccoli</i>	22

ENTREE NON-VEG

Laal mahi (D) (Dairy free available) <i>Fennel infused salmon cooked in clay oven</i>	35
Dum ka Jheenga (D) <i>Oven roasted prawns marinated in rose petals, saffron and spices</i>	25
Macchli Amritsari <i>Fish chunks marinated in chickpea batter & Punjabi spices, deep fried served with mint chutney</i>	25
Tandoori pomfret (D) <i>Pomfret marinated in chilli, carom seeds, kahundhi yoghurt & roasted in clay oven</i>	31
Sikandari Seekh Kebab (D) <i>Soft minced lamb infused with traditional spices and cooked over charcoal</i>	25
Sunehri Kookad (D) <i>Northwest Frontier speciality, Chicken Maryland marinated in spices & slowly cooked in clay oven</i>	24
Doodhiya Malai Tikka (D/N) <i>Chicken morsels marinated with yoghurt, cream, cashewnut broiled in the clay oven</i>	22
Chicken Tikka (D) <i>Spicy Chicken fillets grilled in a clay oven</i>	22
Sultani Lamb chops <i>Lamb cutlets rubbed with blend of traditional spices, broiled in clay oven</i>	24
Beef Short Ribs <i>Braised beef short rib in Indian flavour</i>	30

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MAINS-VEG

PANEER

28

Palak Paneer (D/V)

spinach and cottage cheese sauteed with cracked cumin, garlic roasted red chilli and tomatoes

Kadhai (D/V /N)

cottage cheese cooked with onion, capsicum, chilli and tangy masala gravy

Bhurjee (D/V)

Amritsari street style scrambled paneer tossed with herbs and spices

Butter Masala (D/V /N)

cottage cheese cooked in onion tomato buttery sauce

Dilkush Kofta (D/V/N/G)

cottage cheese and reduced milk dumpling cooked in tomato cashew sauce

VEGETABLE

25

Veg Nilgiri (V/VG)

Mildly spiced seasonal assorted vegetables, slowly cooked in coconut milk

Makai palak (D/V /Vegan (optional))

toasted corn in spinach gravy

Bhindi Khatta Pyaaza (V/VG)

Okra seasoned with coriander and sauteed in punjabi tadka and vinegar onion

Peshawari Baigan (V/VG)

Eggplant simmered in coconut-based gravy enhanced with rich spices and herbs

Sarso da Saag (D/V)

Punjabi recipe prepared with a combination of wilted mustard leaves, spinach and bathua leaves and spices

LENTILS

22

Dal Dhaba (V/VG)

Punjabi Roadside Speciality! lentils blend with clarified butter & roasted cumin and curry leaves

Maa ki Dal Makhani Maar ke (Dal Makhani) (D/V)

Black urad w/butter cream, fenugreek cooked for 24 hrs on dum

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MAINS NON- VEG

SEAFOOD

35

Prawn Sukka (Goan Delicacy)

Freshly ground spices & herbs infused prawns, simmered with coconut milk gravy

Prawn Masaledaar (N) (Nut Free available)

Prawns lightly sauteed with fresh onion, tomato and spices garnished with coriander

Meen Moilee

A very mild coconut milk-based fish stew

LAMB

34

Nalli Nihari (G)

Slow cooked and flavoured stew cooked with shank meat and marrow

Nilgiri Korma (N)

fragrant karma from the hills of Nilgiri is redolent with aromatic spices

Dhaba Gosht

North Indian road side style lamb curry cooked with fresh spices, onion and tomato garnished with coriander and green chilli

Saag Gosht (D)

Lamb cooked with fresh spinach, fenugreek, onion and garlic

GOAT

34

Laal Maas (D)

A Rajasthani delicacy goat marinated with chilli and yoghurt simmered freshly grounded spices

Vindaloo

Popular Goan dish, goat cooked in spicy tangy sauce.

Desi Bakra

Great Grandfather's Punjabi style goat curry

CHICKEN

32

Makhani (D/N)

Mughlai butter chicken need no introduction

Kadhai (D/N/Nut free (optional))

Chicken cooked with onion, capsicum, chilli and tangy masala gravy

Xacutti

Chicken cooked in rich delicious blend of local spices and fresh coconut. Fiery and loaded with flavour!

Sukka (Dry)

Chicken chunks cooked in freshly ground spices cooked together to great perfection

Nilgiri Korma (N)

A fragrant karma from the hills of Nilgiri is redolent with aromatic spices

BEEF

33

Vindaloo

Beef Vindaloo is the result of the marriage between 2 cultures that love spicy and hot food: India and Portugal. the result is intensely spicy, but has plenty of bright, acidic, and vinegar-tinged notes.

Taka Tak (N)

Meat stir-fried with spices on a Tawa or flat griddle

Nilgiri Korma (N)

A fragrant karma from the hills of Nilgiri is redolent with aromatic spices

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Pappadums and Relish (D/G/V) 10
Served with 3 different chutneys

CHEF CREATED INNOVATIVE DISHES

Chicken Tikka Arancini (D/G) 25
Twist in the tail# chicken tikka in arancini style

Singh is King (D/N/G) 22
Pita stuffed butter chicken

Singh is Bling (D/N/G/V) 21
Pita stuffed paneer makhani

Padharo Maare Des (D) 26
Rajasthan's delicacy, red meat served with bajra (pearl millet roti)

Jaituni Tikka (D/N) 26
Olive marinade chicken morsels cooked in clay oven

Nachos Bhel (D/G/V) 20
Meet the Mexicans in Indian Style

Paneer Khurchan Tacitos (D/V) 22
Indian Version of Tacos. A must try!

BIGGER THE BETTER

Seafood Platter 55

Salmon/Dum ka Jheenga(prawns)/ Macchli Amritsari (fish marinated & cooked with Punjabi aromatic spices)+ cheese naan

Veg Platter Royale 45

Nazakat e Khumb (mushrooms) /nawabi paneer tikka (Mughlai style Indian cottage cheese/ shikampuri veg Seekh Kebab (vegetarian seekh kebab) /malai soya chaap (Soya chunks)+ cheese naan

Non-Veg platter Exotica 55

*chicken tikka/ doodhiya malai Tikka/sunehri Kookad/ sikandari Seekh Kebab+cheese naan
(Traditional Chicken & Meat Grills)*

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BASMATI GOURMET

Chicken Biryani (D)	31
Lamb Briyani (D)	33
Vegeterian Briyani (D/V)	29
Goat Briyani (D)	34
Saffron Rice (D/V)	7
Steam Rice	5
Bhune jeera ka pulao (D)	7

TANDOORI BREADS (D/V /G)

Butter Naan	7
Plain Naan	5.50
Garlic Naan	6
Saadi Roti	5.50
Laccha Parantha	7
TeekhiMirch aur methi Parantha	8
Cheese Naan	7
Cheese Garlic Naan	8
Chef Special Kulcha	12
Missi roti	7

GLUTEN FREE BREAD

Bajra Roti (V/VG)	8
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KIDS SPECIAL

Chicken Nuggets/fries	12
Fish/chips	

DESSERT

Chakundar (Beetroot) Ka Halwa (D/N/V)	15
Guiab Jamun (D/N/V)	15
Assorted Kulfi Falooda (D/N/V/G)	18
Pista kulfi (D/N/V)	14
Mango kulfi (D/N/V)	14
Vanilla Bean Icecream (V)	14
Brownie Fest (D/G)	16

SIDES

Beetroot Chutney (D/V)	5
Mango Chutney (V/VG)	5
Garlic Chutney (D/V)	6
Raita (D/V)	5
Babby Onions in Vinegar (Sirke wala pyaaz) (V/VG)	6

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BANQUETS

DRINKS PACKAGE - Min 4guests -RSA Conditions Apply* 39 p/p

Enjoy free flowing drinks for 1.5hr includes /Soft Drinks/House Red & White/ Kingfisher/Asahi/Heineken

3 COURSE SET MENU - MINIMUM 4 GUESTS 69 P/P

Pappadum with assorted chutneys
3 Entrees to choose [excluding platters & chef innovative dishes)
3 Mains [excluding shank)
Plain/garlic/Bread, Basmati Steamed Rice, Dessert of the day, Condiments

4 COURSE SET MENU - MINIMUM 4 GUESTS 89 P/P

Pappadum with assorted chutneys
2 dishes to choose from chefs created innovative menu
3 Entrees to choose [excluding platters & chef innovative dishes) - No Refills
4 Mains (excluding lamb shank) - Refill/ No T/ A
Plain/garlic/Bread, Basmati Steamed Rice, Dessert of the day, Condiments
*Free flowing house beer/house wine/soft drink for 90mins**

HEALTH IS WEALTH

Quinea Khichdi (V/VG) (without protein) 17
Quinea made in porridge style

Garden Delight (V/VG) (without protein) 17
Fresh green vegetables tossed spiced dressing

Indiatoosh Salad (V/VG) (without protein) 18
Derivative from fattoush salad

Kachumber Salad (V/VG) (without protein) 17
Cucumber onion tomato olive tossed in tangy dressing Add your protein

(Seafood/chicken/lamb chop/Cottage cheese) 14

BIRTHDAY PLATTER (0/N) (without protein) 29
Platter w/cake slice w/assorted ice creams

Credit card surcharge* 1.5%

Sunday & Public Holiday Surcharge** 10%

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