

STARTER

VEGETARIAN

- SUBZI SOYA KI SEEKH**   130
Mixed vegetable, soya chunks skewer, finished in tandoor
- MALAI BROCCOLI**    150
Broccoli, creamy cashew nut and cardamom
- BHATTI PANEER**    230
Chef special spices enhanced chargrilled cottage cheese
- ASSORTED VEGETABLE PAKODA**  140
Onion rings, capsicum, potato, cottage cheese with batter fried gram flour
- ONION CASHEW MADRAS PAKODA**  140
Onion, cashew nut, gram flour and spices
- BEETROOT PEANUT TIKKI**    140
Beetroot mixture, peanut crumbled, potato shaped tikki, crumb fried

NON-VEGETARIAN

- GILAFI SHEEKH KEBAB**    250
Spiced minced lamb covered with onion & nigella seed
- TANDOORI KUKAD - HALF**    230
Char-grilled spring chicken
- PUNJABI MURGH TIKKA**    230
Boneless chicken leg delicately marinated, cooked in tandoor
- CHETTINAD KOZHI VARUVAL**   190
Deep-fried spiced rubbed chicken breast
- AJWAIN FISH TIKKA**     250
Carom seed marinated chargrilled red snapper
- MASALA FISH FINGER**    190
Deep-fried jobfish fingers with Indian spices
- CALAMARI KOLIWADA**    190
Deep-fried battered squid with Indian spices

MAIN COURSE

VEGETARIAN

- KHURMANI BHAREY DILKHUSH KOFTEY**    250
Potato & cottage cheese dumplings stuffed with nuts & apricots, served in saffron sauce
- PANEER BUTTER MASALA-PUNJAB**   250
Creamy curry with cottage cheese, onion, tomato, cashew nuts, cream, butter & dried fenugreek leaves
- PALAK PANEER -DELHI**   250
Spinach, cottage cheese, garlic, cumin, onion, cashew nut
- BHINDI DO PYAZA -MUMBAI**   165
Lady finger with onion, tomato & garlic with Indian spices
- SUBZ MAHEK**   200
Tawa cooked seasonal English vegetables peppers, onion, garlic with tossed in tomato masala
- ENNAI KATHRIKAI - TAMILNADU**     165
Brinjals tossed in onion, tomato garlic, coconut, peanut, tamarind, & jaggery
- AMRITSARI PINDI CHOLE - PUNJABI**   165
Chickpeas stewed in tea leaf with carom seed & cumin spices
- ALOO JEERA**   150
Potato, cumin, onion tomato garlic tempered with asafoetida
- URULAI BROCCOLI- KERALA**    150
Potato, broccoli, onion, tomato, coconut milk, garlic, chili
- UDUPI KAI KORMA -KARNATAKA**    150
Mixed vegetables tempered with garlic, fennel, cumin, onion, tomato, coconut

NON-VEGETARIAN

- ATTU EARCHI SUKKA - TAMILNADU**   350
Southern spiced tossed lamb with aromatic herbs
- GHOSHT ZAFFRANI KORMA—AWADHI**   350
Succulent lamb chunks cooked in special Awadhi style with rich saffron sauce
- NADAN LAMB CURRY- KERALA**   350
Succulent lamb curry with southern spices & coconut
- LAMB ROGANJOSH -KASHMIRI**   350
Lamb, onion, garlic, tomato, chili, ginger
- BUTTER CHICKEN - DELHI**   275
All time favourite from Delhi: chicken cooked in rich creamy tomato gravy with fenugreek
- MURG KA MOKUL - RAJASTHANI**   275
A traditional kadhai preparation of chicken with cashew, turmeric & saffron
- KOZHI VARTHA KOZHAMBU - TAMIL NADU**   275
Chettinad style chicken curry with bones
- MALABAR PRAWN CURRY**     300
Prawns simmered in tangy curry, made with freshly grounded spices, tempered with mustard seed & curry leaves
- ERA GHEE ROAST -KARNATAKA**     300
Prawns in dried onion, tomato, garlic & ginger finished with blackpepper
- MAHEK OCTOPUS CURRY**     300
A spicy treat with tangy masala
- SQUID MASALA**    250
Calamari, onion, tomato, peppers, garlic, ginger
- MAHEK FISH CURRY**     250
Fish onion, tomato, garlic, brinjal, potato, chilly, curry leaves



PRICES ARE ALL INCLUSIVE OF GOVERNMENT TAX & SERVICE CHARGE
Please inform our team of any allergies to make your meal enjoyable;
and indicate your level of spiciness: Mild - Medium - Hot - Very Hot

APPETIZER

SOUTH INDIAN CHAACH	 	50
JEERA LASSI		50
MANGO LASSI		50
KESAR PISTA LASSI	 	50

DAL

DAL MAHEK		150
<i>Slow cooked black lentils finished with cream & butter</i>		

DAL TADKA		120
<i>Lentil, chickpeas tempered with onion, tomato, garlic, Indian spices</i>		

SOUP

TAMTAR DHANIYA KE SHORBA		100
<i>Thin tomato soup with flavored coriander</i>		

BADAMI MURGH MAKAI KE SHORBA	  	140
<i>Delicately prepared chicken soup with almonds, sweetcorn, coriander & aromatic spices</i>		

ACCOMPANIMENT

RAITHA OF YOUR CHOICE		50
<i>Yoghurt with onion, cucumber, tomato or mixed</i>		

BOONDHI RAITHA		50
<i>Yoghurt with lentil dumpling with roasted cumin & black salt</i>		

MASALA PEANUT		60
<i>Peanuts, onion, tomatoes, coriander tossed together with lemon juice</i>		

THALI

CHEF JOE'S THALI		650
<i>Our server will be delighted to offer you the special of the day</i>		
Non-vegetarian		650
Vegetarian		550

SALAD

INDIAN GREEN SALAD		60
<i>Slices of onion, tomatoes, carrots & cucumber</i>		

TANDOORI CEASER SALAD	   	
<i>Lettuce, parmesan dressing, garlic crispy naan, chef's special tandoori ceaser dressing</i>		

PANEER TIKKA	 	150
--------------	---	-----

CHICKEN TIKKA	 	150
---------------	---	-----

BREADS SELECTION

TANDOORI PARATHA	 	70
<i>Flaky whole wheat flour bread layered with butter</i>		

PUDINA PARATHA	 	70
<i>Flaky whole wheat flour bread layered with butter & mint</i>		

TANDOORI ROTI		60
<i>Plain unleavened whole wheat flour bread baked in tandoor</i>		

BUTTER NAAN	  	70
<i>Leavened bread with butter</i>		

GARLIC NAAN	  	90
<i>Delicious leavened bread with garlic</i>		

PARONTHI NAAN	   	90
<i>Leavened flaky crusty bread with pistachios & white poppy seed</i>		

ALOO KULCHA	  	90
<i>Leavened bread stuffed with cumin tempered potato</i>		

CHEESE KULCHA	  	130
<i>Leavened bread filling of cheddar</i>		

PESHWARI NAAN	   	90
<i>Slightly sweet crusty bread stuffed with coconut, nuts, raisins</i>		

KEEMA NAAN	  	90
<i>Spiced minced lamb stuffed bread</i>		

VARIETY OF RICE

MURG MASALA BIRYANI	 	275
<i>A fragrant rice & spring chicken combination delicately flavoured with pandanus flower water, saffron & mint</i>		

MUMBAI MASALA LAMB BIRYANI	 	350
<i>A combination of kid lamb & aromatic basmati rice delicately spiced, cooked with onion & tomatoes</i>		

NOOR -E - SAMUNDAR	  	360
<i>Prawns tempered with carom seeds, garlic, cashew nut & raisin, tossed with long grain basmati</i>		

NIZAMI TARKARI BIRYANI		200
<i>A fragrant assortment of fresh vegetables & basmati rice, flavoured with saffron & mace</i>		

SAFFRON PULAO		100
<i>Saffron & Rose scented Basmati rice</i>		

KAJU PULAO	 	100
<i>Cashewnut with basmati rice tempered</i>		

STEAMED RICE		60
--------------	--	----

DESSERT OPTION

VEGAN MASALA TEA CRÈME BRÛLÉE		90
<i>Soya milk, corn starch, jaggery, flavoured with cardamom</i>		

KESAR PISTA PHIRNI	  	90
<i>Semolina pudding delicately flavoured with cardamom and saffron</i>		

BLUEBERRY KULFI	 	90
<i>Traditional Indian ice-cream with pistachios, saffron and blueberry's</i>		

ANJEER AUR DAHI KI LAU		90
<i>Backed Indian yogurt with figs</i>		

BADAM JAGGERY KA SHEERA	 	90
<i>A dense confection made of almond paste ghee and natural sugar</i>		

GULAB JAMUN	  	90
<i>Deep-fried Khoya dumplings dipped in sugar syrup</i>		

SCOOPS- ANY TWO		90
<i>Choice of vanilla, chocolate, strawberry</i>		

MASALA TEA		50
<i>Milky Indian tea with spices</i>		



PRICES ARE ALL INCLUSIVE OF GOVERNMENT TAX & SERVICE CHARGE
Please inform our team of any allergies to make your meal enjoyable;
and indicate your level of spiciness: Mild - Medium - Hot - Very Hot