

CHEF KAMLESH SUGGESTION

APPETISERS

PANEER TRILOGY \$18

Basil, Pine nut, Coriander, Pesto
skewered & grilled

TANDOORI SIMLA MIRCH \$16

Capsicum Stuffed With Sauteed Beans
Carrots Cottage Cheese And Dry Fruit
Spiced With Cumin And Yellow Chilli. Mint
Yogurt Chutney.

ROQUEFORT KULCHA \$15

Fresh fluffy bread stuffed with french blue
cheese drizzled with fragrant truffle oil
served with a side of grilled tomato
chutney.

SUBZ AUR ANJEER KI SEEKH \$18

Skewered kebab of vegetables soya
nuggets and cottage cheese, spiked with
ginger, green chilli and spices

VARQUI CRAB \$18

Curry leaf, paper crab, chargrill
prawn, filo pastry and garlic chutney

BALCHAO KEKDA \$18

Crispy Soft Shell Crab, balchao masala,
Curry Leaf black pepper, piquant Rasoi
Dressing along side Peri-peri salad.

PODI MASALA PRAWN \$17

King prawns in a marinade of podi
powder, yoghurt & curry leaf|Lime kelp,
grilled in tandoor. mint chutney

LOBSTER TANDOORI \$.....

8 HOURS NOTICED

Lobster marinated in tandoori masala
based yoghurt |black olive and
chargrilled.served with tandoori salad
piquant dressing

CHICKEN TRILOGY \$18

Chipotle, basil, kaffir lime served on grill.

PATRANI MACCHI \$18

Salmon steamed in a banana leaf with
hand ponded spices coriander|kasundi
|coconut |garlic chutney

JAL TARANG \$18

Pan Seared Scallops, Caramelised
PineApple and Ginger Purée dust of Pine
Nut Podi.

BHUT JOLOKA PRAWNS STIR-FRY \$18

Deep-fried Tiger prawns tossed with
assamese ghost pepper.

JASMINE AND GIN PRAWN TIKKA \$18

Char grilled succulent prawns flavoured
with jasmine and drizzled with gin.

PANCHPURAN MAHI TIKKA \$18

Fresh salmon marinated with combination
of mustard, fennel, cumin. fenugreek,
onion seed served with char grill tomato
chutney

MURGH CHUTNEYWALA \$26

A fully resplendent whole chicken
marinated in a chutney made of fresh
mint, coriander leaves, pomegranate
seeds, tomatoes, green chilli & yoghurt
char grilled pickle onions.

WASABI TIKKA \$16

Chicken marinated in Wasabi, mustard
and tandoori spices, chargrilled served
with garlic chutney.

SHIKAMPURI KEBAB \$18

A North-east delicacy of Smoked lamb
minced chana dal patties, with cheese
onions coriander goat cheese pickled
onions.

GALAWATI KABAB \$18

The uniqueness of this lamb kebab is its
melt in your mouth softness and the spice
mix, which incorporates multiple spices
into one signature mix formed into tikkis
served on a bed of paratha. mint chutney



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MAINS

CORN FEED DUCK \$36

Crispy duck breast rub with indian exotic herbs slow cooked. Served with its own juice and kimchi salad.

MASALENDAR CHOPS \$36

Tandoor grill morado lamb chops spiced with garam masala, ginger garlic paste, yoghurt, and finished with brown onion paste tomatoes saffron and kewda dissolved in milk. & stuffed minced khandvi.

MURGH MUSALLAM \$29

A feta spinach coriander pesto stuffed chicken breast marinated with in house special spices adorned on a bed of Keema Pulao smothered with a delectable rich Mughlai sauce.

CHIPOTLE GLAZED SALMON \$30

Cherry chipotle, drizzled a generous amount tuscan kale wasabi; tossed potato & quinoa koshimbir.

CRAB MIRCHIWALA \$28

Soft shell crabs spiced & fried then placed on top of our signature chilli masala sauce. Served sizzling & poriyal

CHETTINAD \$25

LAMB/ CHICKEN/ GOAT/ VENISON

A spicy and flavourful south Indian spices with choice of meat cooked with spicy masala onion. curry leaves & black pepper

FLAMBE RAAN \$38

Aromatic lamb shank very slow cooked with luscious rasoi subtly served as rum flam & cumin potatoes

RAAN SIKANDRI \$ 36

Tender lamb shank marinated in ginger, garlic, garam masala, yoghurt lime juice and kashmiri chilli powder, overnight. and cooked in a slow process in charcoal tandoor served with Cumin potatoes of the bed chickpea rice

ALLEPPEY SEAFOOD CURRY \$29

A varied mix of seafood stewed in coconut based gravy, tempered with mustard seeds curry leaves, finished with ginger and soured mango.

GRILLED PEPPER SALMON \$30

Pan grilled black pepper and lemon marinated salmon finished with Nilgiri sauce.

MIX SEAFOOD TAWA MASALA \$32

Prawn, scallops and fish stir fried with bell pepper, spring onion and tomatoes, spiced with black pepper.

ALOO DUM BHOJPURI \$25

Scooped potatoes stuffed with mint flavoured cottage cheese dry fruits cooked in a rich cashew tomato gravy

PANEER PASANDA \$29

Cottage cheese stuffed with dry fruit and figs. cashew and almond saffron pure silver varq.

GRILLED COTTAGE CHEESE STEAK \$28

Cheesy grilled cottage cheese pickle lentil risotto brunt garlic cumin broccoli creamy cashew sauce.

PALAK PANEER RAVIOLI \$28

Cottage Cheese cook in creamy spinach Ravioli. finished with creamy butter basil sauce.

SALADS

QUINOA SALAD \$10

CUCUMBER, ONION, TOMATO, CORIANDER, LIME KELP, TRUFFLE OIL.

PRAWNS AND QUINOA SALAD \$20

Pan seared light spiced tiger prawns tossed with quinoa chopped coriander cucumber bell peppers, extra-virgin olive oil with mini olive naan.

NAAN BREADS

Mushroom and infused truffle naan \$9

Caramelised Onion & Blue Cheese Naan \$9

Olive Za`atar Naan \$8

Venison keema naan \$8

DESSERTS

KHUBANI KA MEETHA \$10

A rich creamy preparation of dried apricots stewed in honey and garnished with dry nuts & silver leaf

SAFFRON FLAVOURED POACHED PEAR \$15

Scooped poached pear stuffed with pistachio, cardamom, coconut, mascarpone. Caramelized pineapple and blueberries reductions.