



LUNCH MENU

Dishes are subject to availability. Food Allergies and Intolerances: Before ordering please speak to our staff about your requirements.

A portion of basmati rice and a small garlic or butter naan served with the curries. Lamb \$2 EXTRA, Goat \$3 extra

STARTERS: VEGETARIAN

CHAAT PURI \$14 (6 Pieces)

Mini puri filled with chick peas cooked with chef's special spice and sauces.

SAMOSA \$7

Savory pastry stuffed with spiced vegetables, fried until crisp & golden.

ONION BHAJJI \$7

Crunchy onions dipped in a flavorsome batter, deep-fried until golden; Served with chutney

PALAK PATTI CHAAT \$10

Deep fried fresh leaves of spinach with dressing of tamarind. sweet yoghurt and Mint sauce.

CAULIFLOWER MANCHURIAN \$12

Deep fried Cauliflower tossed with Bell Peppers, Onions, Garlic and Soya Sauce finished with spring onions.

NON -VEGETARIAN STARTERS

PRAWN CHAAT PURI \$14 (6 pieces)

Mini puris filled with prawn and mixed vegetables cooked with chef's special spice.

LAMB SAMOSA \$9 (2 pieces)

Savory pastry stuffed with spiced Lamb minced & green peas, fried until crisp.

CHIPOTLE TIKKA \$10 (1 PIECE)

Succulent chicken marinade in chipotle, yoghurt, spices, lemon and mint chutney.

BASIL AND GARLIC TIKKA \$10 (1 PIECE)

Succulent chicken marinade in Basil, garlic, yoghurt and subtly spices served with tandoor grilled tomato chutney.

KALI MIRCH TIKKA \$10 (1 PIECE)

Chicken marinated in Ginger, garlic, cloves, crushed black pepper, yoghurt and cooked in tandoor served with tandoor grilled tomato chutney.

CLOVE SMOKED ADRAKI LAMB CHOPS \$17 (2 CHOPS)

New zealand lamb chops marinated in clove, ginger, pickled onions, rasoi subtly spices and cooked in tandoor served with mint chutney.

CHICKEN TRILOGY \$18

Succulent chicken marinade in Chipotle, basil, kaffir lime served on grill.

MAIN COURSE NON-VEGETARIAN

RASOI SHOULDER MASALA \$25

Simple Lamb curry. The critical to the dish is the browning of the onions and the right chillies. This SHOULDER lamb dish is robust and hearty and a complete soul food.

BUTTER CHICKEN \$17

Unarguably the best butter chicken that you will find is from north India The true essence of a great butter chicken is in careful selection of tart tomatoes along with butter and fresh cream.

MURGH LABABDAR \$17

Divine and Delicious ! Boneless pieces of chicken grilled in tandoor finished with rich creamy gravy.

MALAI KORMA \$17

Chicken/ Lamb/ Goat/ Venison

Smooth creamy and refined curry made of yoghurt, fresh cream and paste of cashewnut and almond with spices.

TIKKA MASALA \$17

Chicken/ Lamb/ Goat/ Venison

Tomato Onion Fenugreek And Fresh Coriander.

MADRAS \$17

Chicken/ Lamb/ Goat/ Venison

A south Indian special curry of curry leaves, coconut and tossed mustard seeds.

KASHMIRI ROGAN JOSH \$18

Lamb/ Goat/ Venison Meat simmered in kashmiri red chilli caramelize onion yoghurt

BANGALI CURRY (PRAWN or FISH) \$22

Fish of the day or prawns cooked in an onion based sauce flavoured with typical Bengali spices.

MAIN COURSE VEGETARIAN

SAHBZE MILONI \$17

a melange of seasonal vegetables cooked in smooth green puree of spinach and fenugreek.

KASOORI PANEER KORMA \$17

cottage cheese simmered with fenugreek and cashewnut gravy .

KADAI PANEER \$ 17

Fresh cottage cheese stir fried with bell pepper, tomatoes, onion and seasoned with coriander and fenugreek .

VEGETABLE STEW \$17

Parboiled vegetables and cottage cheese cooked with coconut milk, mild spice.

KHATTI TADKA DAAL \$17

Lentils tempered, cumin seeds, red chillies and tamarind.

DUM BIRIYANI

Boneless pieces of your choice of meat (Chicken OR LAMB \$24) (Goat AND Venison \$26) (VEGETABLE \$22) spiced and simmered over low heat. Fragrant basmati rice is added together with spices and cooked thoroughly to infuse the flavours of the meat or vegetables in the rice. Served with a side portion of meat gravy or raita.

GRILLED FISH \$22

Lightly spiced pan grilled fish , spiced with garlic, lime kelp and black pepper and tossed vegetables.

PRAWNS AND QUINOA SALAD \$22

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

Kathi rolls

Roomali roti rolled with your choice of filling.

Paneer \$18 / chicken \$20 / Lamb sheek \$20