

RASOI LUNCH MENU



A curated selection of flavourful Indian dishes perfect for midday indulgence.

SHURUAAT (Appetizers)

VEG MANCHOW SOUP 🌶️ (G, N) - \$12

A hot and spicy Indian-Chinese soup with mixed vegetables, served with crispy fried noodles.

PALAK CHAAT 🥬 (D) - \$12

Crispy spinach leaves topped with creamy yogurt, tangy tamarind chutney, and fresh pomegranate seeds.

SAMOSA 🥟 (G, N) - (1 piece \$7)

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

KASUNDI PANEER TIKKA 🥟 (D) - \$14

Chargrilled paneer cubes flavoured with sharp Bengali mustard sauce.

SAMOSA CHAAT 🥟 (D, N) - \$15

Deconstructed samosa with spicy chickpeas, yogurt, and tamarind drizzle.

BURRATA PAPDI CHAAT - \$21

A fusion of burrata with crispy papdi, and lotus root chips, fresh pomegranate, tamarind, mint.

CHEESE & CHILLI KULCHA BITES 🌶️ (D, N) - \$8

Mini kulchas stuffed with spiced cheese and green chilies.

CAULIFLOWER MANCHURIAN 🥬 (G, VG) - \$12

Deep-fried cauliflower tossed with bell peppers, onions, garlic, and soy sauce.

CHILLI PANEER DRY 🔥 (G, D) - \$15

Cottage cheese cubes cooked with chili sauce, soy sauce, onion, garlic, ginger, and capsicum, garnished with spring onions.

PRAWNS MALABARI FRY 🦐 (G) - \$16

Coastal-style crispy prawns flavoured with coconut and curry leaves.

MASALA JHINGA 🦐 (D) - \$16

Tiger prawns marinated with ginger, yogurt, toasted coriander, and caraway seeds, served with mint sauce.

AMRITSARI 🐟 (D) - \$15

Crisp-fried fish fillets coated in chickpea flour, served with harissa yogurt.

MURGH KASTOORI TIKKA 🍗 (D) - \$12

Chicken marinated in creamy fenugreek-flavoured marinade and slow-cooked in a tandoor.

CHICKEN TRILOGY 🍗 (D) - \$18

Chipotle, basil, mint, and kaffir lime-infused chicken served on a grill.

LAMB KHEEMA & PEA SAMOSA CIGARS 🍗 (G) - \$12

Minced lamb, peas, garam masala in crisp phyllo pastry. Curry leaf aioli

🌱 VEGETARIAN DELIGHTS (Main served with rice and plain naan)

KASOORI PANEER 🍗 (D, N) - \$20

Cottage cheese cooked in a cashew nut and fenugreek gravy.

KHUMB DO PYAZA 🍄 (VG) - \$20

Sautéed mushrooms and double onions in a warming, peppery brown gravy.

PANEER TIKKA MASALA 🍗 (D, N) - \$20

Cottage cheese tikkas in a rich tomato, cashew based gravy.

VEG JHALFREZI 🥕 (D, N*) - \$20

Stir-fried peppers, carrots, cauliflower, broccoli, cottage cheese & French beans in a tantalizing sweet tomato sauce.

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VEGETARIAN DELIGHTS (Main served with rice and plain naan)

SPICED VEGETABLE & MILLET KHICHDI 🌾 (VG) – \$22

A hearty one-pot comfort dish slow-cooked with moong dal, vegetables, and warming Indian spices.

NAVRATAN KORMA 🌿 (VG, D) – \$20

Assorted vegetables and cottage cheese in a velvety cashew nut gravy, garnished with dry nuts.

DOUBLE TADKE KI 🥄 (VG, G) – \$18

Twice-tempered lentils infused with onions, garlic, and fragrant spices.

SAAG MAKAI 🥬 (D) – \$18

Creamed spinach with sweetcorn, tempered with garlic.

NON-VEGETARIAN SPECIALTIES (Main served with rice and plain naan)

METHI MALAI MURGH 🍗 (D, N) – \$20

Chicken simmered in fenugreek cream sauce - subtle, elegant spice.

MURGH LABABDAR 🍗 (D, N) – \$20

Boneless pieces of tandoori-grilled chicken finished in a rich tomato-onion-cream gravy.

MALAI KORMA 🍗 (D, N) – \$20

Chicken, lamb, goat, or venison cooked in a creamy cashew-almond yogurt sauce.

TIKKA MASALA 🍗 (D, N) – \$20

Lamb, chicken, venison, or goat cooked in tomato, onion, and fenugreek gravy with fresh coriander.

BUTTER CHICKEN 🍗 (D, N) – \$20

Grilled chicken cooked in a luscious butter-tomato-cream sauce.

DAL GOSHT 🍖 (G) – \$20

Slow-cooked lamb infused with lentils and winter spices like cinnamon, cloves, and cardamom.

KASHMIRI ROGAN JOSH 🍖 (D, N) – \$20

Lamb, goat, or venison simmered in Kashmiri red chilli, caramelized onion tomatoes, yogurt, and cardamom.

BENGALI MUSTARD FISH CURRY 🐟 (D) – \$20

Fish fillet or prawns cooked in an onion-based mustard sauce with Bengali spices.

FISH/PRAWNS METHI MALAI 🐟 (D, N) – \$20

Fish or prawns cooked in a mildly spiced cashew nut and fenugreek-infused creamy yogurt sauce.

LAML BIRYANI TACO 🍖 (G) – \$18

Pulled lamb shoulder marinated in Kashmiri spices, stuffed inside roti tacos with saffron rice and yogurt chutney.

CHILLI CHICKEN or CHILLI PANEER RUMALI KEBABS 🍗 (D, G) – \$18

Tender chilli-marinated chicken or paneer grilled to perfection, wrapped in soft, warm rumali roti. Sriracha mayo.

CRISP TANDOORI PRAWNS ON MILLET KHICHDI RISOTTO 🍤 (D) – \$23

Creamy millet risotto infused with saffron and coconut milk, topped with crispy tandoori prawns and roasted garlic chips.

DESI FRIED CHICKEN BURGER 🍗 – \$20

Spicy. Crunchy. Unapologetically Indian. Crispy buttermilk-marinated chicken thigh, infused with bold Indian spices, double-dipped and fried golden. Stacked with mint chutney mayo, tamarind glaze, pickled onions, fresh slaw, and a touch of chaat masala, toasted brioche bun. Served with fries.

INDIAN BREADS

Garlic Naan (D, G) – \$4.50

Butter Naan (D, G) – \$4.50

Roti (G) – \$4.50

Lachha Paratha (D, G) – \$5

Aloo Paratha (D, G) – \$8

Roomali Roti (D, G) – \$5

Garlic & cheese Naan (D,G) – \$8

DESSERTS

Gulab Jamun (D, N) – \$10

Kulfi (D) – \$10

Carrot Halwa (D, N) – \$10

BEVERAGES

Warm Spiced Rum Chai 🍵 (D) – \$8

Mango Lassi 🥭 (D) – \$6

SIDES

Raita (D) – \$4

Mango Pickle (VG) – \$4

Onion Salad (VG) – \$10

Papad (G) – \$1.50 (for 2)

Jeera Rice (VG, G) – \$8

Peas Pulao (VG, G) – \$8