

CHEF KAMLESH SUGGESTIONS

APPETISERS

PANEER ZAATAR \$19

House sourced paneer coated in a zaatar spice rub and coal-grilled.

LOTUS KEBAB \$22

Lotus stem & goji berry kebab, amaranth and coconut chutney

ROASTED SWEET POTATO GOAT CHEESE TIKKI CHAAT \$20

Yogurt, pomegranate, mint kale chips.

TANDOORI SIMLA MIRCH \$20

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

CAFREAL CHICKEN TIKKA \$20

Goan style Cafreal chicken tikka marinated with coriander, green chilli and spices, char-grilled in tandoor

DUCK SHEEKH \$24

Duck mince , pumpkin seeds, saffron, sesame-tangerine.

ROQUEFORT KULCHA \$18

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

ROSEMARY CHICKEN MALAI KEBAB \$20

Tender chicken chunks marinated with cream, cheese, cardamom & rosemary and grilled in Tandoor Oven.

JAL TARANG \$24

Pan Seared scallops , beetroot, peas puree.

HARE NIMBHU KA JHINGA \$ 20

Grilled Prawns in Basil, Kaffir Lime Coriander and Passion & Peppers

BALCHAO KEKDA \$22

Soft Shell Crab, passion fruit, red onion relish

PATRANI MACCHI \$21

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

BHUT JOLOKIA PRAWNS STIR-FRY \$22

Deep-fried Tiger prawns tossed with assamese ghost pepper.

JASMINE AND GIN PRAWN TIKKA \$22

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

PANCHPURAN MAHI TIKKA \$23

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

CHAPALI KABAB \$20

Pashtun style grounded lamb kabab Mixed with spices , grilled tomatoes.

GALAWATI KABAB \$20

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 \$38

Pan Seared Duck Breast, Pickled onion, Chettinad Sauce, Ghee Roast Potato.

LAMB SUKKA \$29

Diced Leg of Lamb, Onions, Crushed Peppers, Mustard, Curry Leaves, served with laccha paratha.

GOSHT AWADHI KORMA \$28

Classic Awadhi lamb curry infused with saffron and cashew .

KOSHA MANGSHO (lamb chops) \$40

Bengali style juicy lamb racks cooked with mustard and yoghurt .

MURGH MUSALLAM \$32

Stuffed chicken breast with chicken mince ; pistachios saffron, coriander on the bed of masala rice.

CHIPOTLE GLAZED SALMON \$35

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

CRAB MIRCHIWALA \$35

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

KUNNI GOSHT \$29

Goat cooked in an earthen pot, with garlic bulb, stone flower spice and mustard oil .

RAAN SIKANDRI \$ 38

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

DHANIWAL KORMA \$29

Braised choice of meat in yogurt, caramelized onions, garlic, almonds and fresh coriander.

ALLEPPEY SEAFOOD CURRY \$32

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 \$35

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

MIX SEAFOOD TAWA MASALA \$35

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

PANEER PASANDA \$30

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

PALAK PANEER RAVIOLI \$32

Cottage Cheese cooked in creamy spinach Ravioli. finished with creamy MUGHLAI sauce.

MUSHROOM XACUTI \$28

Goan style Mushrooms and potatoes cooked in goan flavors of tamarind, kokum, coconut.

KASHMIRI PANEER \$27

Cottage cheese cooked in creamy turmeric and saffron yoghurt base gravy.

PRAWN or FISH MAPPAS \$30

King prawns or fish of the day , broccoli poriyal, mappas curry

CHAPLI BURGER \$24

Chapli Burger is made with a spiced grilled lamb chapli kebab on warm naan bread including burger veggies and tamarind and green mint chutneys.

NAANZA (naan+pizza) **VEG/ CHICKEN** \$22

The base is naan ; topped with pizza sauce, vegetables, whipped ricotta and feta cheese.

SALADS

TANGERINE & SESAME SALAD \$18

Mix lattice , tangerine juice , cilantro , carrots, red cabbage , tomato , red onions , sesame oil , grated ginger.

PRAWNS AND QUINOA SALAD \$25

Pan seared tiger prawns, quinoa , chopped cucumber, bell peppers, extra virgin olive oil with mini naan.

NAAN BREADS

Mushroom and infused truffle naan \$10

Caramelised Onion & Blue Cheese Naan \$10

Venison keema naan \$8

DESSERTS

AFFOGATO \$20

Choice of ice cream , a shot of hot espresso, choice of liquor .

JAGGERY COCONUT PANCAKE \$18

Fresh coconut pancake reduced in jaggery and served with ice cream.