

CHEF KAMLESH SUGGESTIONS

APPETISERS

Dishes are subject to availability.

Food Allergies and Intolerances:

(vg) vegan (v) vegetarian (d) contains dairy (g) contains gluten (n) contains nuts (a) contains alcohol (*)can be made.

Before ordering, please speak to our staff about your requirements.

PANEER ZAATAR (d,n,v) \$19

Homemade paneer coated in a zaatar spice rub and coal grilled.

HARYALI KHUMBH (d,*) \$19

Tarragon-infused stuffed mushroom marinated with coriander, chilli, and ginger.

TANDOORI SHIMLA MIRCH (d,n,v) \$20

Capsicum stuffed with sauteed beans, carrots, cottage cheese and dry fruit spiced with chef special masala, makani sauce.

RAJ KACHORI (CHAAT) (d,g,n) \$18

Also known as the "King Of Kachoris," it is a regal and indulgent Indian chaat dish that combines a variety of flavours, textures and ingredients.

CAFREAL CHICKEN TIKKA (d*) \$20

Goan-style caferal chicken tikka marinated with coriander, green chilli and spices, and char-grilled in a tandoor oven.

ROQUEFORT KULCHA (d,g) \$18

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

GULMEHENDI MURGH TIKKA (d) \$20

Tender chicken thigh marinated with cream, cheese, cardamon, rosemary and grilled in a tandoor oven.

JAL TARANG (d*) \$24

Pan-seared scallops with mango ginger puree.

HARE NIMBHU KA JHINGA (d*) \$20

Grilled prawns with basil, Kaffir lime, coriander and peppers.

BALCHAO KEKDA (g) \$22

Soft-shell crab with cumin coriander chimichurri.

PATRANI MACCHI \$21

Salmon steamed in a banana leaf with hand-pounded spices: fennel, coriander, kasundi curry leaf, onion chilli garlic chutney.

BHUT JOLOKIA PRAWNS STIR-FRY (g) \$24

Deep-fried tiger prawns tossed with Assamese ghost pepper.

JASMINE AND GIN PRAWN TIKKA (d,a) \$22

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

PANCHPURAN MAHI TIKKA (d.n*) \$23

Salmon marinated with a combination of mustard, fennel and cumin, fenugreek and onion seed served with creamy fenugreek sauce.

CHAPALI KABAB (d) \$20

Pashtun-style ground lamb kabab mixed with spices, grilled tomatoes and glazed chimichurri.

GALAWATI KABAB (d) \$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. It is formed into tikkas served on a bed of paratha with mint chutney.

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MAINS

PURANI DILLI KA BUTTER CHICKEN \$35 (d,n)
Chicken with bone or without bone. A classic of old Delhi – chicken tikka in a rich creamy tomato sauce.

CORN FEED DUCK (d *) \$38
Pan-seared duck breast, pickled onion, chettinad sauce, ghee roast potato.

PEPPER LAMB FRY OR CHOICE OF MEAT \$30
Meat marinated in red chilli, ginger and garlic, cooked with peppercorns and whole spices. Robust, spicy, and tender.

GOSHT AWADI KORMA (d,n) \$28
Classic Awadhi lamb curry infused with saffron and cashew.

LAMB CHOPS NIHARI \$40
Nihari is a flavourful stew that originated in Lucknow, Awadh, during the 18th century under the Mughal Empire. It's traditionally made with slow-cooked meat.

GOAT RASSA \$29
North Indian style juicy goat curry cooked with fresh tomatoes, onions, crushed cumin, coriander and potatoes. A refreshing thin curry.

MURGH MUSALLAM (d,n) \$34
Chicken breast stuffed with spiced chicken mince, saffron, spinach and cheese on a bed of mushroom rice served with Mughlai sauce.

CHICKEN PATIYALA (d,n,e) \$34
Succulent boneless chicken cooked with a chef-special, North Indian delicacy sauce. (contains egg)

CHIPOTLE GLAZED SALMON (d,n *) \$36
Chipotle drizzled salmon, cumin, creamy potato on a bed of lemon rice and creamy fenugreek green peas.

CRAB MIRCHIWALA (g *) \$35
Fried crispy spiced soft shell crab, placed on top of our signature Szechuan rice and chilli masala sauce. Served with mixed vegetable poriyal.

KUNNI GOSHT (g *) \$29
Goat cooked in an earthen pot, with garlic bulb, stone flower spice and mustard oil.

RAAN SIKANDRI (d) \$38
Tender lamb shank marinated overnight in garam masala and yogurt, then slow-cooked in a charcoal tandoor. Served with cumin potatoes on a bed of spinach rice.

ALLEPPEY SEAFOOD CURRY \$35
A varied mix of seafood stewed in a mango and coconut-based gravy, tempered with mustard seeds and curry leaves.

GRILLED PEPPER SALMON (d,n) \$35
Pan-grilled salmon marinated with lemon black pepper on a bed of tomato rice finished with Nilgiri sauce.

MIX SEAFOOD TAWA MASALA (d,n *) \$35
Prawn, scallops and fish stir-fried with bell pepper, spring onion and tomato based sauce, spiced with black pepper.

PANEER PASANDA (d,n) \$30
Cottage cheese stuffed with dry fruits. Finished with cashews and an almond and saffron sauce.

MALVANI SEAFOOD CURRY \$30
South Indian style seafood curry, prawns or fish of the day, on a bed of coconut rice or fried rice noodles.

CHAPLI BURGER (d,g) \$26
Chapli Burger is made with a spiced grilled lamb chapli kebab on warm naan bread, veggies, tamarind and mint chutneys.

SALADS

TANGERINE & SESAME SALAD \$18
Mix lettuce, tangerine juice, cilantro, carrots, red cabbage, tomato, red onions, sesame oil, grated ginger.

PRAWNS AND QUINOA SALAD (d,g) \$25
Pan-seared tiger prawns, quinoa, chopped cucumber, bell peppers, extra virgin olive oil with mini naan.

NAAN BREADS

Mushroom and infused truffle naan (d,g,*) \$10
Caramelised onion and blue cheese naan (d,g) \$10
Spinach and goat cheese naan (d,g) \$12

DESSERTS

AFFOGATO \$20
Vanilla ice cream, a shot of hot espresso, choice of liquor.

DESSERT OF THE WEEK \$18
Please ask your server

CHOCOLATE MOLTEN (d,e g,n) \$18
Dark chocolate golden brownie with coffee cardamom ice cream.