



RASOI which means Kitchen in English, specializes in pan-indian cuisine emphasizing on signature dishes and unique product offerings. Presenting elegant dining and hospitality experience.

INDIA ON A PLATE

The restaurant offers pan Indian Cuisines prepared with high quality and authentic ingredients, by experienced Chefs from the roots of India.

CHEFS TOUCH

Inspired by modern and authentic Indian Cuisine our chefs follow a modern and authentic style of cooking, preparing breads, meat, fish and poultry in a clay oven (Tandoor). Rasoi specialties include aromatic curries, tempting Biryani, Kebabs, Tikkas, and mouth-watering vegetarian delights. You must try our food with your fingers you will be addicted.

Dishes are subject to availability.

Food Allergies and Intolerances:

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FOOD ALLERGIES AND INTOLERANCES

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STARTERS: VEGETARIAN

SOUPS

DAL KA SHORBA \$12 (vg,v)

A traditional, light & flavourful mixed lentil soup.

VEG MANCHOW SOUP \$15 (vg,v,g)

An Indian-Chinese soup, hot and spicy, mixed vegetables, served with fried noodle.

TAMATAR AUR SHIMLA MIRCH KA SHORBA \$15 (vg,v,d)

Fresh tomatoes & bell peppers blended & spiced delicately to form this soup.

MASALA PAPAD \$10 (VG,V)

Deep-fried papad garnished with chopped vegetables tossed with fresh lime juice and chaat masala.

HARA BHARA KABAB \$20 (V,D,G)

A medley of green vegetables mixed with paneer. Lend their Flavors to create their luscious melt in the mouth kabab.

CHARGRILLED MALAI BROCOLLI (d.n.)

A flavourful preparation of humble broccoli, Creamy yogurt, cheese marinated, .lababdar sauce,

DAHI PURI \$15 (6 Pieces) (D,G)

Mini puri filled with chickpeas cooked with the chef's special spice and sauces.

SAMOSA \$12 (1 piece \$8)(G,N,)

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

ONION-SPINACH BHAJI \$12 (VG)

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

DAHI KE KEBAB \$18 (D,G,)

Breaded Yoghurt Dumplings, Spiced, mint chutney

VEGETABLES PAKORA \$15 (vg) PANEER PAKODA \$20 (V)

Deep fried Vegetables or Paneer coated with chickpea flour and spices.

PALAK PATTA CHAAT \$16 (D)

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

TANDOORI ALOO \$18 (D,N)

Potatoes filled with mixed veg, paneer mash and dry nuts finished in Tandoor and served with fennel sauce.

ACHARI HALDI PANEER TIKKA \$18 (D)

Succulent pieces of cottage cheese, marinated in mustard oil, organic turmeric, yogurt and five spice. Pepper sauce.

DELHI KI BHALLA PAPRI CHAAT \$18 (D, G)

Spiced lentil dumplings, wheat crisp chaat, splash of chutneys, sev

CAULIFLOWER MANCHURIAN \$16 (G)

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

BHARVA MUSHROOMS \$17 (D, G)

Crispy panko battered fresh button mushroom stuffed with spiced cheese.

STUFFED TANDOORI MUSHROOMS \$18 (D)

Stuffed mushrooms; cottage cheese, potatoes, spices, ginger etc.

CHILLI PANEER DRY \$22 (G,d)

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

TANDOORI MALAI SOYA CHAAP \$24 (D,G)

Chaat is a vegetarian delight; its texture is quite similar to meat. Marinated in spices and cooked in tandoor.

RASOI TASTINGS SAMPLER \$30 (D,G*V)

The chef's selected platter includes; Hara bara kabab, tandoori aloo, tandoori mushrooms, samosa, lotus kabab.

CHAAT PLATTER \$22 (D,G,N)

Platter comes with Samosa, Palak patta, and papdi chaat.

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STARTERS: NON-VEGETARIAN

SOUPS

CHICKEN MANCHOW SOUP/ SEAFOOD MANCHOW \$20 (G)

An Indian Chinese soup, hot and spicy, choice of meat either chicken or seafood, served with fried noodle.

PRAWN CHAAT PURI \$16 (6 pieces) (D,G)

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

CHICKEN PANCH SWADA \$30 (D)

Five different flavors of marinated tandoori chicken tikkas come on a sizzling platter which is served with our homemade mint chutney.

RASOI MEAT TASTINGS SAMPLER \$38 (D)

Chef's selection of our mixed meat sampler to prime your palate.

SEAFOOD PLATTER \$38 (D,G,*)

Enjoy our special platter of scallops, hariyali macchi (fish), kalonji jhinga (prawns), hariyali prawn and kekda (crab).

HARIYALI CHICKEN TIKKA \$18 (D*)

Charcoal grilled chicken with coriander, basil and a tangy butter sauce.

CHICKEN TRILOGY \$22 (D*)

Chipotle, basil, mint, kaffir lime served on a grill.

CHIPOTLE TIKKA \$18 (D*)

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

DRUMS OF HEAVEN \$18 (G)

Crispy fried chicken wings flavoured with Schezwan sauce.

CHICKEN 65 \$25 (G*)

Hot and spicy chicken tossed with curry leaves and chili, with yoghurt.

MURGH MALAI KABAB \$20 (D)

Boneless chicken marinated with cheese, cream and royal cumin, mint sauce.

KAFFIR TIKKA \$18 (D*)

Chicken marinade in kaffir lime, yogurt, sea salt and Chef's special spices served with mint chutney.

KALI MIRCH TIKKA \$18 (d)

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

CLOVE SMOKED ADRAKI LAMB CHOPS \$38 (4 pieces)(D)**

New Zealand lamb chops marinated in clove, ginger, pickled onions; Rasoi, subtle rasoi spices and cooked in tandoor served with pickled onion mint chutney.

AMRITSARI MACCHI \$20

Spicy Punjabi-style marinated deep fried fish served with pickled onion mint sauce.

TANDOORI SCALLOPS \$21 (D*)

Marinated scallops grilled in the charcoal, finished with mint sauce.

MEETHE NEEM KI MAHI (D*) \$???

Chargrilled fish marinated with curry leaf, ginger and green chilli.

MASALA JHINGA \$18 (D)

Tiger prawns with ginger, yogurt, spices, and toasted coriander, caraway seeds then served with Tandoor grilled tomato onion chutney.

COCONUTTY PRAWN POP CORNS \$18 (G)

Panko-coated Tiger prawns marinated with exotic herbs and served with garlic onion chutney.

CHILLI CHICKEN DRY \$24 (G)

Boneless chicken cooked with chilli, soy sauce, onion, garlic, ginger and capsicum, garnished with spring onions.

ACHARI HALDI FISH TIKKA \$20 (D)

Clay oven roasted fish of the day marinated with organic turmeric and pickle. Mango sauce

SEAFOOD PLATTER \$38 (D,G,*)

Enjoy our special platter of scallops, hariyali macchi (fish) kalonji jhinga(prawns), Podi prawn and kekda (crab).



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NON-VEGETARIAN MAIN COURSE

Classic TANDOORI MURGH \$28 (D)

A king of kebabs – whole chicken marinated in a special tandoori masala flavoured yogurt and chargrilled.

AFGHANI MURGH \$28 (D,N)

Classic grilled whole chicken marinated in traditional spices, cream and yogurt.

RASOI SHOULDER MASALA \$30

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

DUM KA MURGH \$26 (d,g,n *)

Hyderabad is as famous for Charminar as it is for this dish. Chicken is cooked in sealed pots and then lightly smoked. The irresistible taste of the dish owes to the nuts and the traditional slow-process cooking.

MURGH LABABDAR \$25 (D,n)

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

MALAI KORMA \$25 (D,n)

Chicken/ Lamb/ Goat/ Venison

Smooth and creamy refined curry made of yogurt, fresh cream and a paste of cashew and almond with spices.

DHANIWAL KORMA \$29 (d,n)

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

KHURCHAN \$26 (D,n*)

CHICKEN / LAMB/ VENISON

Khurchan means scrapings and in this dish we cook sliced choice of meat on a flat iron with peppers. The constant scraping of the meat makes the masala thicker and intense.

RAILWAY CURRY \$26

From the first-class compartments of Indian Railways to your plate-
Lamb curry with potato.

BASMATI RICE SERVED WITH ALL MAIN COURSES
VENISON is \$2, GOAT is \$2 EXTRA, LAMB is \$1 extra

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VENISON is \$2, GOAT is \$2 EXTRA, LAMB is \$1 extra

GOSHT KALI MIRCH \$26 (D,N)

Lamb or chicken cooked in onion and cashew-based gravy delicately flavoured with ginger garlic paste and crushed black pepper.

BUTTER CHICKEN \$25 (D,N)

LAMB/ CHICKEN / VENISON

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 METHI HANDI \$25

A dish of chicken delicately flavored with fenugreek leaves in a rich creamy cashew nut gravy.

CHICKEN REZALA \$26 (D.N)

A special from Bengal - a Muslim influenced aromatic, yogurt-cashew based chicken curry.

CHETTINAD \$27 (N,*)

LAMB/ CHICKEN/ GOAT/ VENISON

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

TAWA MASALA \$26 (D,N.*)

CHICKEN/ LAMB/ VENISON/ GOAT

Succulent boneless choice of meat marinated in yogurt and spices cooked in a onion and tomato based gravy flavoured with garlic and cumin, with fresh coriander.

LAL MAAS \$28

LAMB/ VENISON/ GOAT

A fiery hot Rajasthani smoked venison curry.
It is unlike Rogan josh curry.

RISTA \$28 (d)

Velvety textured well-pounded lamb balls cooked in saffron yoghurt flavoured gravy.

KEEMA HARI MIRCH KA DO PYAZA \$26

Lamb mince cooked with onions, ginger, garlic, chillies, curd, garam masala.

TIKKA MASALA \$25 (D,n)

LAMB/ CHICKEN/ VENISON / GOAT

Meat cooked in tomato, onion and fenugreek gravy and fresh coriander.

BASMATI RICE SERVED WITH ALL MAIN COURSES
VENISON is \$2, GOAT is \$2 EXTRA, LAMB is \$1 extra

KASHMIRI ROGAN JOSH \$25

LAMB/ GOAT/ VENISON

Meat simmered in Kashmiri red chili caramelized onion tomatoes, with yogurt and a hint of cardamom.

VINDALOO \$25

LAMB/ CHICKEN/ VENISON/ GOAT

Very hot & spicy sauce created from onion, tomatoes, ginger and fresh grounded chillies.

BHUNA GOSHT \$25

LAMB/ GOAT/ VENISON CHICKEN

Tender chunks of meat cooked with a myriad of spices, which are pounded together with onion, ginger & tomatoes.

KADAI \$25 (D,N)

CHICKEN/ LAMB/ GOAT/ VENISON

Choice of meat which is cooked in a tomato onion gravy with julienne onion, capsicum, tomato, coriander and fenugreek.

JHAL FREZI \$25 (D,N *)

CHICKEN/ LAMB/ GOAT/ VENISON

Slightly sweet and sour curry prepared with the infusion of Bell peppers and onions, fresh chopped coriander finished with the touch of lemon.

CHILI CHICKEN GRAVY \$29 (G)

Boneless chicken cooked with chilli, soy sauce, onion, garlic, ginger and capsicum, garnished with spring onions.

G HAR WALI TARI MEAT \$26

CHICKEN/ LAMB/ GOAT/ VENISON

Home style curry choice of meat cooked with onion, tomato, coriander.

BALTI \$25 (D,n)

CHICKEN/ LAMB/ GOAT/ VENISON

This is a hearty and delicious choice of meat dish made with ground and whole spices.

SAAGWALA \$26 (D, *)

CHICKEN/ LAMB/ GOAT/ VENISON

Cooked in garlic, creamy spinach-based gravy and fresh Indian spices.

DUM BIRYANI \$28 (D)

Boneless pieces of your choice of meat (Chicken, Lamb, Goat or Venison) lightly spiced and simmered over low a heat.

Fragrant basmati rice is added together with a blend of herbs and spices and cooked a little longer to thoroughly infuse the flavours of the meat and vegetables in the rice. Served with a side portion of meat gravy or raita.

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SEAFOOD

MALABARI \$29

FISH OR PRAWNS

Onion-tomato base gravy cooked in coconut milk, tempered with mustard seeds and curry leaves with a touch of lemon juice.

BENGALI CURRY \$29

PRAWN or FISH

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

FISH/PRAWN CHILLI MASALA \$ 30

Choice prawns or fish prepared in a lip smacking gravy made from onions, tomatoes, green peppers, a blend of spices & fresh chillies.

(A fiery preparation)

MEEN MOLEE or SCALLOPS MOLEE \$30

Meen moilee is a famous fish stew from south India cooked in coconut milk and spices. The texture is smooth.

FISH/PRAWNS METHI MALAI \$28 (D,N)

Fish or Prawns cooked with mildly spiced cashew nut; fenugreek leaves & thickened with creamy yogurt

KADAI PRAWNS /SCALLOP \$28 \$30 (D,N,*)

Prawns or Scallops cooked with tomatoes, onion & bell peppers, coriander and fenugreek.

TAWA MASALA \$30 (D,N,*)

Choice of Prawns/scallops or fish marinated in yogurt and spices cooked onion and tomato-based gravy garnished with fresh coriander.

SEAFOOD DUM BIRYANI \$30 (D)

Fish/Prawns or Scallops lightly spiced and simmer over low heat. Fragrant basmati rice is added together with a blend of herbs and spices and cooked a little longer to thoroughly infuse the flavours of the seafood in the rice. Served with a side portion of plain gravy or raita.

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VEGETARIAN

SAAG MAKAI \$25 (D)

Creamed Spinach with Sweetcorn, tempered with Garlic

SAHBZE MILONI \$24 (D,*)

Seasonal vegetables cooked in spinach-based gravy with spices.

KASOORI PANEER KORMA \$25 (D, N)

Cottage cheese cooked in cashew nut and fenugreek gravy.

TAWA PANEER KHATTA PYAZ \$25 (D,N)

Cottage cheese pieces tempered with cumin and spices tossed with cubes of pickled shallots in tomato gravy.

DHINGRI MUTTER PANEER \$25 (D, N)

Fresh mushrooms, green peas, cubes of cottage cheese in a medium spiced silky brown gravy.

ALOO GOBI ADRAKI \$24 (D.N.*)

Diced potatoes and florets of cauliflower tossed with cubes of onion, tomatoes, coriander flavoured with ginger.

ACHAR KE ALOO \$24

Potatoes cooked in a pickle flavour, medium spiced with a tempering of mustard, fennel and curry leaves napped in a sauce of sun-dried tomatoes and tamarind.

KADAI PANEER \$ 25 (D, N)

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

PALAK ANJEER KOFTA \$26 (D,N)

Paneer koftas gently simmered in creamy spinach gravy or almond, cashew saffron sauce.

PANEER KHURCHAN \$27 (D, N)

Khurchan means scrapings and in this dish we cook Paneer on a flat iron with peppers. The constant scraping of the paneer makes the masala thicker and intense.

DHANIYA HEENG KE ALOO \$ 24 (D.*)

Preparation of potatoes sauteed and tempered with coriander seeds and asafoetida.

METHI MALAI MUTTER \$25 (D,N)

Methi malai mutter is a rich aromatic curry made of green peas in a creamy gravy with fenugreek.

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PANEER TIKKA MASALA \$26 (D,N)

Cottage cheese tikkas laced with a gravy made of tomato, cashew nut and yoghurt delicately spiced.

PANEER LABABDAR \$25 (D,N)

Succulent cubes of cottage cheese in velvety tomato gravy blended with cashews, cream & rich spices.

SHAHI PANEER \$26 (D,N)

Cottage cheese cooked in cream, cashew nut, tomato base and Chef Special spices.

PALAK PANEER(D)/ALOO

\$26 / \$24 (D, *)

Creamy spinach infused with chunks of soft cottage cheese or potatoes.

SOYA KI CHAPEIN \$28 (VG, G.*)

Soya chaap is basically vegan meat, you can ask the server about the choice of gravy – either vegan or vegetarian.

CHANA MASALA \$24 (VG, *)

Spicy chickpeas cooked with tomatoes and garnished generously with onions & coriander.

NAVRATAN KORMA \$25 (VG*d)

Assorted vegetables and cottage cheese cooked in a cashew nut gravy with butter & cream garnished with dry nuts.

AMCHURI BHINDI \$26 (VG)

A delicacy of tenders' okra sautéed with fresh green chillies and dried mango powder.

KADAI SABZI \$24 (VG*d)

Garden fresh vegetables and cubes of cottage cheese stewed with onions, tomatoes, green chillies and ginger slices cooked with kadai masala.

PANEER JALFREZI \$25 (D,n)

Cubes of cottage cheese, onions, tomatoes and capsicum in a sweet and sour sauce.

VEG JHAL FREZI \$24 (D,n*)

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

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PANEER MAKHANI \$25 (D,n)

Lush cubes of cottage cheese cooked in a delicious tomato and butter-based sauce.

MUSHROOM HARA PYAZ \$24 (VG*d*,n*)

Button mushroom and scallions with aromatic spices, slow cooked in rich gravy.

DAL MAKHANI \$25 (D)

Delicacy of whole urad & kidney beans simmered overnight Sautéed with tomatoes, mild spices & lots of butter.

DOUBLE TADKE KI DAAL \$24 (D*)

Twice tempered lentils with onions, garlic & spices. A source of protein for the vegetarian.

DAL PALAK \$25 (D*)

Tempered yellow lentils cooked with spinach leaves.

CHILI PANEER GRAVY \$26 (G, D)

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

VEGETABLE DUM BRIYANI \$28 (D)

Vegetables and cottage cheese lightly spiced and simmer over low heat. Fragrant basmati rice is added together with a blend of herbs and spices and cooked a little longer to thoroughly infuse the Flavors in the rice. Served with a side portion of raita.

SPECIAL KHICHADI BHAT \$25 (D*)

PULAO - AAP KI PASAND \$15 (D*)

Aromatic long grain basmati rice cooked to perfection with whole spices Choose from mixed vegetables, green peas, cumin, Chickpeas, saffron.

MUSHROOM TRUFFLE INFUSED PULAO \$19 (VG)

KASHMIRI CHAWAL \$15 (D,N)

Fragrant sweet basmati rice cooked with dry nuts and coconut.

CAULIFLOWER RICE \$14 (VG)

Cauliflower, sautéed and tempered with Cumin seeds.

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BREADS (g,d *)

For all the bread we use butter. You can choose extra virgin olive.

ASSORTED BREAD BASKET \$24 (G,D*)

Plain & Garlic Naan, Roomali Roti & Tandoori Paratha

BHARWA NAAN/PARATHA / KULCHA \$8 (G, D*)

Tandoori white flour bread/whole wheat flour bread baked with your choice of stuffing of either mince, paneer, potato, cauliflower onion.

FAMILY NAAN \$10 (G, D*)

Refined flour Indian bread made in clay oven; a signature family naan

GARLIC , BUTTER or PLAIN NAAN \$5

TANDOORI ROTI (WHOLE WHEAT) \$5

ROOMALI ROTI \$5

Special handkerchief bread

LACHEDAR PARATHA \$5

Flaky, layered whole wheat bread.

METHI PARATHA \$5

Fenugreek flavoured Flaky, layered whole wheat bread.

GARLIC CHEESE NAAN \$8

CHILI CHEESE GARLIC NAAN \$8

Bell peppers, chillies, garlic and cheese

CHEESE NAAN \$7

PESHAWARI NAAN \$8

A sweet naan stuffed with coconut and dry nuts

TOMATO AND MOZZARELLA KULCHA \$9

BRIE AND TRUFFLE OIL NAAN \$8

MISSI ROTI \$6

A gluten-free bread made out of gram flour

PURI \$4

Fried whole wheat bread puffed bread

POPPADOMS 2 FOR \$1.5 (VG)

SIDES

\$12 each

PORIYAL

Seasonal vegetable with Mustard, Curry Leaf and Coconut.

METHI KHUMB (D*)

Local Mushrooms, Fenugreek Leaves and Garlic.

CHOLE (vg)

North Indian Style Cooked Chickpeas.

AMCHURI BHIND (vg)

Okra Sautéed with onion, mango powder and fennel Seeds

JEERA ALOO (vg)

Potatoes, garlic, cumin and Coriander

DAAL (D)

Dal Makhani or Tempered Yellow Lentils .

RAITAS

\$5 each (D)

BOONDI RAITA

POTATO BASIL RAITA

Potato tossed with basil in olive oil

BURANI RAITA

Fried garlic chilli yoghurt

CUCUMBER RAITA

Whisked yoghurt with freshly Grated cucumber

PICKLES

\$4 each

MIXED PICKLE, MANGO CHUTNEY

MANGO PICKLE, LIME PICKLE, PICKLE ONION

CHILLI PICKLE

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HOME MADE CHUTNEYS

\$5 each

GRILLED TOMATOES

GRILLED TOMATO GARLIC ONION

MINT CORIANDER YOGHURT

TAMARIND

CHILI AND ROASTED GARLIC

GRILLED BELL PEPPER CHUTNEY

TADKEWALA DAHL

\$6 (D)

Yoghurt tempered with turmeric, coriander, mustard seeds and curry leaf.

SALADS

KACHUMBER SALAD \$10

Kachumber is a chopped salad with chopped onions, tomatoes, and cucumbers sprinkled with light seasoning with a hint of lemon.

CILANTRO COLESLAW \$ 12

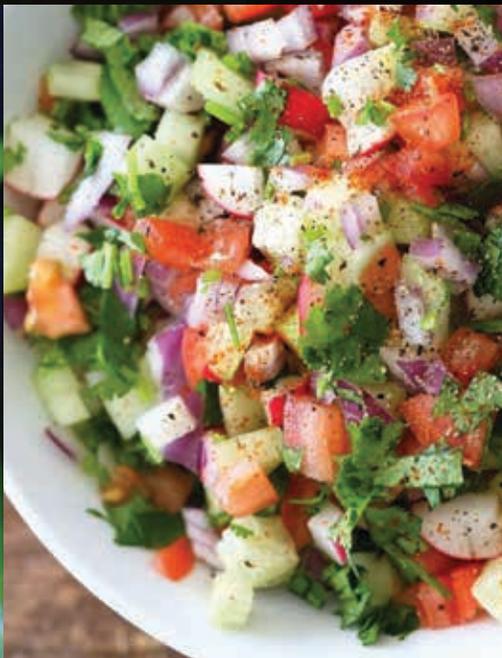
Sliced Tomato, onion, cucumber, carrot, lemon sprinkled with Agave , lemon salt , olive oil.

ONION LACHHA SALAD \$10

Rings of onions, coriander, lemon chili, chaat masala



THALI



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DESSERT

GAJRELA \$12 (D,N)

Carrot-based sweet pudding, dry nuts, saffron, milk.

KESARI PHIRNI \$10 (D,N)

Rice and condensed milk pudding, flavoured with nuts and saffron.

GULAB JAMUN \$8 (2 pieces) (D,N)

A traditional cardamom flavoured milk dumplings,
topped with almond flakes.

INDIAN DESSERT QUARTET \$30 (D/G/N/V)

Gulab Jamun, Gajar Halwa, Kesar Pista Kulfi

KULFI (D)

All \$8

Special Indian Traditional ice creams; you can choose flavours:
KESAR -PISTA KULFI (D,N) Flavoured with saffron and pistachio

MALAI KULFI

MANGO KULFI

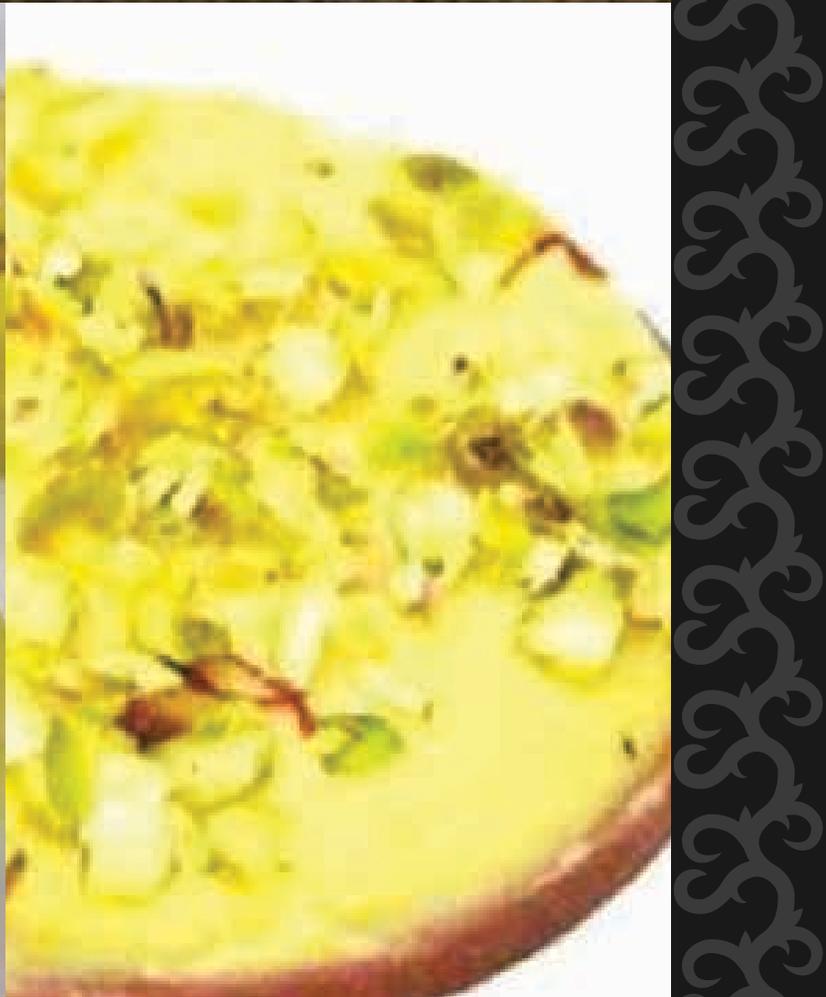
COCONUT KULFI

GULKAND PHIRNI \$10

Rose flavoured rice pudding

ICE CREAM SUNDAE \$8 (D)

Chocolate/ Vanilla/Boysenberry



AFTER-MEAL BEVERAGES

All \$8

BLACK TEAS

No additives/ contains caffeine

CEYLON

An invigorating breakfast brew to wake you up.

AROMATIC EARL GREY TEA

A high-elevation single region tea with a touch of bergamot.

GREEN TEAS

No additives/ contains caffeine

NATURALLY PURE GREEN TEA

A Pleasant tea with a lightly sweet finesh. finest ceylon tea

FARAGRANT JASMINE GREEN TEA

A Light tea made with night blooming jasmine petals herbal infusions.

No additives/ contains caffeine

FRUIT TEAS

No additives/ no caffeine

PURE PEPPERMINT

Ideal after meal

GENTLE CHAMOMILE

A gentle herb enjoyed as a relaxing evening drink

ELDERFLOWER FLOWER APPLE INFUSIONS

A fragrant natural infusion with fruit, spice and citrus notes.

BLOOD ORANGE & EUCALYPTUS

An inspired blend of sweet orange, lemon and spice in a beautiful ruby red infusion.

MASALA CHAI

Enjoy the flavours of ginger, cardamom and cinnamon

COFFEE

Espresso , Flat White

Long Black, Cappuccino, Mochaccino

HOT CHOCOLATE