

## Entrees

<b>1 Vegetable Samosa (2 pieces)</b> Piquant appetizer prepared with crusty dough and stuffed with peas, potatoes, mint, cumin seed then deep fried. Served with fresh mint chutney.	<b>\$6.90</b>
<b>2 Kheema Samosa (2 pieces)</b> Piquant appetizer prepared with crusty dough and stuffed mince meat, peas, potatoes, Indian herbs then deep fried. Served with fresh mint chutney.	<b>\$7.50</b>
<b>3 Onion Rings (11 pieces)</b>	<b>\$6.90</b>
<b>4 Chicken Pakora</b> Chopped chicken with onions, coriander, green chillies and spices then dipped in our special batter then deep fried. Served with chutney.	<b>\$9.90</b>
<b>5 Spare Ribs</b> Tender pork spare ribs marinated in spices, honey and sherry and cooked in an oven.	<b>\$9.50</b>
<b>6 Seekh Kebab</b> Spiced mince lamb pressed on a skewer then smoke roasted in clay oven.	<b>\$9.50</b>
<b>7 Chicken Tikka</b> Boneless spring chicken fillet marinated overnight then cooked in our Tandoor.	<b>\$9.90</b>
<b>8 Platter of Entrees (for 2 people)</b> Combination of Vegetable samosa, onion rings, chicken tikka and Seekh kebab served with fresh mint chutney.	<b>\$16.90</b>
<b>9 Tandoori Chicken Half Chicken \$13.90 Full Chicken</b> Chicken marinated in spices, ginger, garlic extract, lemon juice, yoghurt then smoke roasted.	<b>\$19.90</b>
<b>10 Tandoori Platter (for 2 people)</b> Combination of our chicken, pork and Seekh kebab, speciality from our clay oven.	<b>\$19.90</b>

## Main Courses

<b>Banquet for 2 people (2 curries) \$52.90</b> Vegetable samosas, Butter chicken (choice of chicken, lamb, beef or vegetable), nan or garlic nan, large rice, raita, mango chutney, pappadums and 1.25lt soft drink.	<b>Banquet for 4 people (4 curries) \$80.90</b> Butter chicken, beef vindaloo and a choice of any 2 curries (chicken, lamb, beef or vegetable), one plain nan and one garlic nan, 2 large rice, raita, mango chutney, pappadums and 1.25lt soft drink.
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## Beef

**(Your choice of a large curry \$21.90)**

<b>11 Beef Korma</b> Cooked with creamy sauce and Indian herbs.	<b>\$14.90</b>	<b>14 Beef Vindaloo</b> Hot and spicy beef curry.	<b>\$14.90</b>
<b>12 Beef Madrass</b> Special Beef curry with coconut cream and tamarind water and herbs.	<b>\$14.90</b>	<b>15 Pepper Beef</b> Beef curry cooked in onion gravy with crushed black pepper and a touch of coconut cream.	<b>\$14.90</b>
<b>13 Bombay Beef</b> Indian Diamond, a special curry touch.	<b>\$14.90</b>	<b>16 Beef Akbari</b> Special recipe of the Chef.	<b>\$14.90</b>

## Chicken

**(Your choice of a large curry \$21.90)**

<b>17 Butter Chicken</b> Chicken cooked in Tandoori oven and then prepared in orange creamy sauce.	<b>\$14.90</b>	<b>23 Chicken Masala</b> Our special chicken curry with a thick sauce made from special herbs.	<b>\$14.90</b>
<b>18 Chicken Makhani</b> Cooked in fresh cream with the aroma of Indian spices.	<b>\$14.90</b>	<b>24 Chicken Vindaloo</b> Hot chicken curry prepared in the village style.	<b>\$14.90</b>
<b>19 Chicken Saagwala</b> Chicken cooked with leafy spinach and green spices from the hills of Kashmir.	<b>\$14.90</b>	<b>25 Chicken Korma</b> Cooked in coconut cream sauce and herbs.	<b>\$14.90</b>
<b>20 Chicken Do Piazza</b> Medium or hot cubes of capsicum, onion and fresh herbs.	<b>\$14.90</b>	<b>26 Chicken Karahi</b> Chicken pieces cooked in fresh crushed ginger, garlic and onion gravy.	<b>\$14.90</b>
<b>21 Chicken Madrass</b> Special chicken curry with coconut cream and tamarind water and herbs.	<b>\$14.90</b>	<b>27 Pepper Chicken</b> Chicken curry cooked in onion gravy with crushed black pepper and a touch of coconut cream.	<b>\$14.90</b>
<b>22 Chicken Tikka Masala</b> Cooked with sauteed garlic in creamy sauce and herbs.	<b>\$14.90</b>	<b>28 Mango Chicken</b> Chicken cooked in onion gravy with a touch of mango pulp and cream.	<b>\$14.90</b>
		<b>29 Chicken Akbari</b> The Chef's special recipe.	<b>\$14.90</b>

## Lamb

**(Your choice of a large curry \$21.90)**

<b>30 Lamb Korma</b> Cooked with creamy sauce and Indian herbs.	<b>\$14.90</b>	<b>34 Pepper Lamb</b> Lamb curry cooked in onion gravy with crushed black pepper and a touch of coconut cream.	<b>\$14.90</b>
<b>31 Lamb Madrass</b> Special Lamb curry with coconut cream and tamarind water and herbs.	<b>\$14.90</b>	<b>35 Mutton Do Piazza</b> Spiced lamb meat cubes garnished in green capsicum and pickled onions. A traditional dish of North India.	<b>\$14.90</b>
<b>32 Rogan Josh</b> Our special lamb curry with rare herbs made in a Provincial style.	<b>\$14.90</b>	<b>36 Lamb Vindaloo</b> Hot and spicy lamb curry.	<b>\$14.90</b>
<b>33 Lamb Saagwala</b> lamb cooked with spices and spinach.	<b>\$14.90</b>		

**Your choice: Mild, Medium or Hot Curries**

## From the Sea

**(Your choice of a large curry \$21.90)**

<b>37 Panjim Fish Curry</b> Boneless pieces of fish simmered in spiced thickened cream.	<b>\$14.90</b>
<b>38 Fish Masala</b> Special fish curry with a thick sauce made with special herbs.	<b>\$14.90</b>
<b>39 Prawn Malabar</b> A popular dish cooked in coconut and thickened cream in onion gravy.	<b>\$14.90</b>
<b>40 Prawn Vindaloo</b> Hot and spicy prawn curry.	<b>\$14.90</b>
<b>41 Prawn Masala</b> Prawn curry with a thick sauce made with special herbs.	<b>\$14.90</b>
<b>42 Garlic Prawn</b> Marinated king prawns cooked with onions, capsicum, garlic and fresh herbs in tomato gravy with a touch of cream.	<b>\$14.90</b>
<b>43 Prawn Madras</b> Special prawn curry with coconut cream and tamarind water with a touch of vegetables and herbs.	<b>\$14.90</b>
<b>44 Fish Amritsari</b> Cooked with coconut, cream sauce and Indian herbs.	<b>\$14.90</b>

## From the Garden

**(Your choice of a large curry \$18.90)**

<b>45 Dhal Maharani</b> Selected lentils prepared in a delicate masala.	<b>\$12.90</b>
<b>46 Mixed Vegetables</b> Bountiful assortment of fresh garden vegetables prepared in herb butter, tomatoes and cream.	<b>\$12.90</b>
<b>47 Mutter Paneer</b> Green peas and home made cheese.	<b>\$12.90</b>
<b>48 Malai Kofta</b> Vegetarian kofta balls prepared in a creamy sauce.	<b>\$12.90</b>
<b>49 Potato and Pea Curry</b> Potato, green peas and tomato. One of the most popular dishes in Kashmir.	<b>\$12.90</b>
<b>50 Palak Paneer</b> Sauteed in butter, fresh green leafy spinach blended with exotic Indian masala and home made cheese.	<b>\$12.90</b>
<b>51 Chick Pea Curry</b> Chick pea, tomato and onion with mixed herbs.	<b>\$12.90</b>
<b>52 Vegetable Korma</b> Seasonal vegetables cooked in a light, smooth and creamy sauce.	<b>\$12.90</b>
<b>53 Paneer Makhani</b> Home made cheese cooked in creamy tomato sauce, herbs and fenugreek.	<b>\$12.90</b>
<b>54 Punjabi Saag</b> Mustard leaves and spinach cooked in spicy herbs with a touch of ghee.	<b>\$12.90</b>