






LAMB CURRIES

- 601 **LAMB ROGAN JOSH**
Pieces of lamb cooked with fried onions, red chillies, pounded garam masala and tomatoes.  **R140**
- 602 **LAMB KADHAI**
Lamb is slow cooked in a KADHAI (indian pot) that is infused with spices including cumin seeds, fresh chilli.  **R140**
- 603 **LAMB BHUNA**
Bhuna is a process of stirring and browning the spices and meat. Tender lamb cubes stirred with onions, tomato, ginger and garlic paste, and red chilli powder.  **R140**
- 604 **LAMB SAAGWALA**
Slow cooked lamb mildly spiced with spinach and a dash of cream for added flavour.  **R140**
- 605 **LAMB CHOP MASALA**
Tender lamb chops cooked with garam masala, ginger garlic paste, yoghurt, spices and brown onion paste.  **R150**
- 606 **DAAL GOSHT**
Cubes of lamb cooked in lentils and a brown gravy.  **R150**
- 607 **RAJASTHANI LAAL MAAS**
Tender morsels of lamb cooked in a traditional RAJASTHANI style  **R150**
- 608 **LAMB HANDI**
Lamb escallops cooked in yoghurt paste of ginger, garlic, onions, and cashewnuts, finished in garam masala and spices.  **R140**
- 609 **LAMB VINDALOO**
Traditional GOAN dish, spicy & hot made with tomatoes, coconut and lots of red chilli.  **R140**
- 610 **DELHI LAMB CURRY**
A homestyle lamb curry on the bone.  **R120**
- 611 **LAMB KORMA**
Lamb cubes cooked in a cashewnut based gravy, yoghurt and cream.  **R150**




SEAFOOD

- 701 **SHAHJANI PRAWNS**
Succulent juicy prawns cooked with green peppers, indian spices and a cashewnut gravy.  **R180**
- 702 **KADHAI PRAWNS**
Prawns sautéed in a tomato and pepper gravy, coconut powder and laced with crushed coriander seeds  **R180**
- 703 **GOVANI FISH CURRY**
Boneless fish cooked in brown gravy & indian spices.  **R150**
- 704 **FISH CHETINAD**
Spicy fish curry cooked with curry leaves, coriander seeds, red chilly & a special SOUTH INDIAN spice mixture.  **R150**
- 705 **MADRAS FISH CURRY**
Durban styled fish curry prepared with fresh ground spices  **R150**


RICE

- 801 **STEAMED BASMATI RICE**
A long grained Indian rice with a delicate fragrance **R20**
- 802 **JEERA RICE**
Long grained Basmati rice tempered with cumin seeds **R35**
- 803 **VEG PULAO**
Long grained Basmati rice with mixed vegetables **R40**
- 804 **MASALA KHICHDI**
Basmati rice, moong dal, toordal & lots of spices and ghee **R50**

BIRYANI

- 805 **VEG DUM BIRYANI**
Layers of fragrant long-grained basmati rice and vegetables cooked on dumin a sealed earthen pot.  **R115**
- 806 **CHICKEN HYDERABADI DUM BIRYANI**
Chicken pieces marinated in a special hyderabadi masala, cooked with aromatic basmati rice, fried onions on dum in a sealed earthen pot.  **R140**
- 807 **MUTTON DUM BIRYANI**
Layers of fragrant long-grained basmati rice and boneless mutton cooked on dum in a sealed earthen pot.  **R160**



- 809 **PRAWNS DUM BIR YANI**
Prawns simmered with chillies, garam masala, ginger, cooked with saffron flavoured basmati rice in a sealed earthen pot  **R180**

INDIAN BREADS

- 901 **NAAN/BUTTER NAAN**
Made with white flour, a type of leavened bread, typically of teardrop shape and traditionally cooked in the tandoor. **R20**
- 902 **GARLIC NAAN**
Made with white flour, a type of leavened bread, typically of teardrop shape and traditionally cooked in the tandoor with fresh garlic **R25**
- 903 **ROOMALI ROTI**
Soft thin roti made with white flour, folded like a napkin. **R20**
- 904 **TANDOORI ROTI**
Traditional flat bread made of whole wheat flour and cooked in the tandoor oven **R25**
- 905 **TANDOORI PARATHA**
Whole wheat indian bread layered with butter and cooked in the tandoor oven. **R25**
- 906 **LACCHA PARATHA**
Style of paratha that has several layers, delightfully crisp, light and flaky. **R25**
- 907 **STUFFED PARATHA**
Wheat flour flat bread, stuffing of your choice with aloo, gobhi, cheese, paneer, mince or chilli. **R50**
- 908 **ONION PANEER KULCHA**
Soft, fluffy, slathered with butter & filled with a mixture of onions and paneer. **R40**

ACCOMPANIMENTS

- 1001 **PLAIN YOGURT**
Simply yoghurt **R15**
- 1002 **CUCUMBER RAITA**
Cucumber & yoghurt flavoured with pounded cumin and fresh coriander. **R20**
- 1004 **MASALA PAPAD**
Fried lentil papadums topped with a tangy mix of onion, green chillies, coriander, lemon juice and chaat masala. **R20**
- 1005 **PLAIN PAPADUM (EACH)** **R10**
- 1005 A **PICKLE** **R10**
- 1005 B **SAMBAL** **R10**

DESSERTS

- 1007 **KULFI FALOODA**
Frozen dairy dessert made with cream (malai), cardamom and saffron. Garnished with rose syrup, vermicelli and sabja (basil seeds). **R50**
- 1008 **Vanilla Ice Cream With Chocolate Sauce** **R30**
- 1009 **RAS MALAI**
Dumpling of cottage cheese in sweetened thick milk, flavoured with cardamom and garnished with nuts **R50**
- 1010 **KHEER (SERVED HOT)**
A traditional Indian dessert. Kheer is a rice pudding with cardamom flavours and garnished with nuts. **R50**
- 1011 **SOJI HALWA.**
A rich buttery semolina desert **R40**
- 1012 **SIZZLING BROWNIE WITH ICE CREAM** – served hot
Chocolate brownie served on a sizzling hot plate along with vanilla icecream and topped with chocolate sauce. **R60**

INDIAN DRINKS

- 1013 **ROYAL FALOODA**
A concoction made of rose syrup, milk, vermicelli, served in a tall glass topped with a scoop of vanilla ice-cream. **R40**
- 1014 **LASSI (MANGO)**
Thick yoghurt shake- mango Pulp. **R40**
- 1015 **LASSI SWEET/SALTED**
Thick yoghurt shake-which is a refreshing thirst buster and a soothing digestive served sweet/ salted. **R30**
- 1016 **MILK SHAKE- MANGO, STRAWBERRY, CHOCOLATE, BANANA.** **R40**
- 1017 **MASALA TEA** **R30**



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STARTER



VEGETARIAN

- 101 VEG SAMOSA (5 PIECES)**
An all time favourite, fried pastry packets packed with cuminginger, green chillies tempered with steamed potatoes and green peas.  **R50**
- 102 PAPDI CHAAT**
Papdi topped with grated mashed potato, beaten yoghurt topped with sweet and sour tamarind chutney sprinkled with chilli powder and sev.  **R50**
- 103 PANEER TIKKA**
Char grilled cubed paneer (Indian cottage cheese) marinated in Indian spices along with onions and green peppers.  **R100**
- 104 MIXED CHILLI BITES**
Combination of mixed vegetables with julienne peppers and green chilli mixed in chana flour and deep fried.  **R50**
- 105 ONION BHAJIA**
Crispy spiced deep-fried onions.  **R50**
- 106 CHEESE CORN ROLLS**
Puffed crispy corn snack, stuffed with potato and cheese.  **R60**
- 107 HARA BHARA KEBAB**
Vegetarian kebab- spinach & green peas perked with authentic Indian spices  **R60**
- 110 MIXED VEG PLATTER**
A combination of onion bhajia, green chilli, veg seekh kebab, veg samosa.  **R120**




NON VEGETARIAN

- 111 NON-VEG SAMOSA (5 PIECES)**
Fried packets of pastry packed with chicken or keema (lamb mince).  **R50**
- 112 SALT AND PEPPER PRAWNS**
Deep fried prawns marinated in peppery sauce.  **R120**
- 113 CHICKEN TIKKA**
Boneless chunks of chicken marinated in tandoori masala flavoured yoghurt chargrilled.  **R90**
- 114 TANDOORI CHICKEN (HALF)**
Half a baby chicken marinated in a special tandoori masala flavoured yoghurt chargrilled.  **R110**
- 115 CHICKEN MALAI KEBAB**
Melt in the mouth morsels of chicken marinated in yoghurt flavoured with cream.  **R100**
- 116 CHICKEN GARLIC KEBAB**
Succulent chicken kebabs marinated in yoghurt and garlic  **R90**
- 117 SEEKH KEBAB**
Flavourful lamb mince meat blended with fresh coriander, mint, ginger, subtle spices, skewered and chargrilled.  **R90**
- 118 FISH TIKKA**
Boneless fish fillet blended with herbs and indian spices, grilled in the tandoor oven.  **R120**
- 119 TANDOORI PRAWNS**
Succulent prawns marinated with herbs and spices, grilled in tandoor oven.  **R180**




- 120 (a) TANDOORI PLATTER for 2**  **R180**
- (b) TANDOORI PLATTER for 4**  **R340**

SOUPS

- 121 CREAM OF TOMATO SOUP**
A delectable soup made of freshly ripened tomato, garnished with cream.  **R50**
- 122 MURGH ADRAKI SOUP**
Exotic chicken flavoured soup boiled with onions, Indian herbs and spiced finished with chicken dices.  **R50**
- 123 BROCOLLI SOUP**
Prepared with broccoli, stock and loads of cream.  **R50**

SALAD

- 301 HARA BHARA SALAD**
Crudities of carrot, tomato, spring onion and cucumber with a dash of salt and lemon juice.  **R60**
- 303 TANDOORI CHICKEN SALAD** **R90**











VEG CURRIES

- 401 ALOO JEERA (SERVED DRY)**
Dry fusion of baby potatoes and cumin seeds  **R90**
- 402 PUNJABI DUM ALOO**
Fried baby potatoes simmered in a smooth, creamy Punjabi style yogurt gravy with tomatoes and cashewnut.  **R120**
- 403 PANEER MAKHANI**
Richly fragrant sauce with spices, cream & indian paneer (indian cottage cheese)  **R120**
- 404 PANEER LABABDAR**
Stuffed creamy aromatic cottage cheese, delicately cooked tomato based gravy with dry fenugreek, garam masala & red chilli powder.  **R120**
- 405 PALAK PANEER**
Homemade cottage cheese cooked with spinach and medium spices, laced with cream.  **R120**
- 406 PANEER KADHAI**
Fresh cottage cheese cooked in a Kadhai (an indian pot) richly flavourful, along with onion and green peppers.  **R120**
- 407 SUBZI BHARTA MASALA**
Chopped mixed vegetables, grated paneer cooked in an aromatic gravy along with indian spices.  **R120**
- 409 VEGETABLE KORMA**
Delectable korma loaded with paneer, mixed vegetables in a creamy coconut and cashew nut gravy with hints of cardamom & cumin seeds.  **R120**
- 410 CORN MUSHROOM MASALA**
corn & mushroom cooked in a rich brown gravy.  **R120**
- 411 BHINDI DOPYAZA**
Spiced marinated deep fried bhindi tempered with cumin tossed with cubes of onion in a tomato gravy.  **R120**



- 412 CHANA PINDI**
Chick peas tempered with onions, cumin seeds, red chillies, turmeric powder, garam masala and green chillies.  **R110**
- 413 METHI MATAR MALAI**
A flavoursome combination of fenugreek leaves & green peas in a creamy gravy.  **R120**
- 414 MALAI KOFTA**
Roundels of mashed potato and paneer stuffed with nuts and raisins cooked in a mixture of onion and cashewnut gravy.  **R120**
- 415 ALOO GOBHI ADRAKI**
A combination of diced potatoes & florets of cauliflower tossed with onions, tomatoes, spices, turmeric and aroma of ginger.  **R110**
- 116 DAL MAKHANI**
Whole black lentils, red kidney beans, butter, cream and spices. Just like mom makes it.  **R90**
- 417 DAL TADKA**
Cooked yellow lentils which is tempered with ghee, fried aromatic spices and herbs.  **R80**
- 418 PAKORA KADHI**
Indian yogurt, gram flour curry with fried onion pakora and spices.  **R100**
- 419 DAL PALAK LASOONI**
Just a handful of indian spices along with palak (spinach) and yellow lentil come together in a fragrant ghee tadka.  **R100**

CHICKEN CURRIES

- 501 BUTTER CHICKEN**
Skinless and boneless chicken portion served in a creamy tomato gravy of spices and cashew nut.  **R120**
- 502 CHICKEN TIKKA MASALA**
Tantalizing grilled chicken tikka pieces simmered in a flavourful tomato gravy.  **R120**
- 503 EGG CURRY**
Boiled egg cooked in chef's special gravy  **R120**
- 504 CHICKEN KADAI PESHAWARI**
Chicken pieces cooked with onions, fresh herbs and spices in a thick tomato based gravy prepared in a wok.  **R120**
- 505 CHICKEN RAHRA**
Tender chicken cooked in a rich tomato based gravy delicately flavoured with spices, chilli powder and cream.  **R120**
- 506 CHICKEN KALI MIRCH**
Chicken cooked in a cashew nut gravy and crushed black pepper  **R120**
- 507 CHICKEN CHETTINAD (HOT)**
Boneless pieces of chicken in a spicy masala of red chillies, onions, coriander, coconut powder and garam masala.  **R120**
- 508 CHICKEN MALAI KORMA**
Smooth creamy and refined curry made of chicken, yoghurt, fresh cream and Indian spices.  **R120**
- 509 DELHI CHICKEN CURRY**
Homestyle chicken curry on the bone.  **R120**
- 510 CHICKEN CHILLY (CHINESE)**
Deep fried chicken in a pepper sauce along with onions and green peppers.  **R120**

