DIPS

HUMMUS (GF) – $5
Thick spread made from mashed chickpeas, tahini and lemon juice.

SKORDALIA (GF) – $5
Crushed Garlic with bulky base of Potatoes, walnuts and almonds beating in olive oil.

TZATZIKI (GF) – $5
Made from yoghurt, cucumber, garlic, olive oil

BEETROOT – $5
Crushed Beetroots in Yoghurt

APPETIZERS (VEGETARIAN)

GRILLED PANEER (3PC) (GF) – $23
Cottage cheese marinated with home grounded spices cooked in clay oven

SARSON KE PHOOL (6PC) (GF) – $21
Broccoli & Cauliflower florets induced in mustard and pickling spices and chargrilled

CORN FRITTERS (3PC) – $19
Patties of Corn kernels

BURANI BAIGAN (4PC) – $19
Steak of egg plant with sweet chilly jam, yogurt and garnished with date and tamarind chutney

BHARWAN ALOO & SHIMLA MIRCH (4PC) (GF) – $21
Stuffed potatoes and bell pepper with cottage cheese and chargrilled

ASSORTED VEG SAMPLER (1 PC OF EACH) – $18
Grilled Paneer, Sarson ka Phool, Corn Fritters, Burani baigan

APPETIZERS (NON-VEG)

SEAFOOD

TANDOORI KING PRAWN (6PC) (GF) – $36
King Prawns Marinated in yogurt with home made spices cooked in tomatoes.

SEMOLINA FRIED FISH (4PC) – $34
Morsels of fish coated semolina and herbs shallow fried

MACHLI TIKKA (GF) – $34
Morsels of fish in spiced yogurt with pepper and carom seeds

HALF SHELL SCALLOPS AND MUSSELS(10PC) – $43
Roasted Scallops and Mussels

TANDORI PINK SALMON (1PC) (GF) – $37
Darn of Salmon Cooked in clay oven marinated with authentic tandoori masala

FLATTENED RICE PRAWNS(6PC) – $36
Prawns marinated in mint sauce tapped with flattened rice.

CRISPY SOFT SHELL CRAB (GF) – $31
Soft shell crab cook to a perfection with Indian spice and curry leaves

MASALA CLAMS – $35
Clams cooked in onion and tomatoes with touch of coconut and coriander

CHICKEN/MEAT

MURG MALAI BOTTI (4PC) (GF) – $29
Morsels of boneless chicken in creamy cheese, burnt garlic and royal cumin seeds roasted in clay oven

KASTURI KEBAB (5PC) (GF) – $31
Chicken tenderloins marinated in cheese, saffron, yogurt and chargrilled.

CHICKEN TIKKA (4PC) (GF) – $28
Thigh fillets of chicken marinated in spices, yogurt and chargrilled

TANDOORI CHICKEN ON BONES (HALF/FULL) (GF) – $14/$26
Chicken in authentic tandoori masala and yogurt roasted in clay oven

TANDOORI QUAIL (2PC) (GF) – $29
Two whole quail marinated in authentic tandoori masala, roasted in clay oven

CORIANDER CHICKEN TIKKA (4PC) (GF) – $29
Thigh fillets marinated in fresh coriander leaves, mint, ginger and garlic roasted in clay oven

TANDOORI LAMB CUTLETS (4PC) (GF) – $34
Lamb chops flavored with home made spices & malt vinegar roasted in clay oven

LAMB SEEKH KEBAB (4PC) – $25
Lamb mince flavored with fresh coriander, mint and garam masala cooked in clay oven

CHAPLI KEBAB (3PC) – $24
Lamb mince infused with various spices in shape of patty

SHAMI KEBAB (4PC) – $22
Patties of Lamb mince with roasted chickpeas shallow fried

NON-VEG SAMPLER (ONE PC OF EACH) – $32
Prawns, Chicken Tikka, Lamb cutlets and Seekh Kebab

MAINS

VEGETARIAN

DAAL MAKHNI (GF) – $21
Black Lentils and kidney beans simmered overnight finished with butter and cream

CHANNA MASALA (GF) – $19
Chickpeas cooked with tomatoes, herb and tamarind

PANEER BUTTER MASALA (GF) – $24
Cottage cheese cooked in cashew nut, onion and tomatoes

PALAK PANEER (GF) – $21
Cottage Cheese simmered in sautéed spinach sauce with fenugreek leaves, ginger and garlic

SHAHI KOFTA CURRY (GF) – $24
Dumpling of potatoes and cottage cheese in sautéed cashew nut and saffron sauce.

MULTANI ALOO AND SHIMLA MIRCH (GF) – $24
Stuffed Potatoes and bell pepper in rich onion and cashew nut and creamy sauce

TAWA VEG (GF) – $22
Assorted Vegetables semi dry cooked with onions, tomatoes and ginger

MUSHROOM METHI MUTTER (GF) – $22
Mushroom, fenugreek and green peas in mild creamy sauce

MAINS (NON-VEG)

CHICKEN

BUTTER CHICKEN (GF) – $29
Chicken cooked in satin smooth sauce of tomatoes, cashew nut flavored with fenugreek leaves

CHICKEN TIKKA MASALA (GF) – $29
Morsels of chicken tikka cooked with bell peppers, tomatoes, and onions

CHICKEN CREAM KORMA – $31
Morsels of boneless chicken in creamy cheese, burnt garlic and royal cumin seeds

FENUGREEK CHICKEN (GF) – $31
Chicken simmered in rich creamy curry with fresh fenugreek

SPICY DUCK CURRY (GF) – $39
Duck simmered in Spicy sauce with herbs

CHICKEN PEPPER MASALA (GF) – $31
Dry preparation of dice chicken flavored with cracked pepper and coconut

LAMB/BEEF

LAMB ROGAN JOSH (GF) – $34
A traditional curry of kashmir prepared with dry chilies and spices

LAMB KORMA (GF) – $34
Lamb cooked in mild creamy sauce

LAMB PEPPER FRY (GF) – $34
Dry preparation of diced lamb flavored with crush pepper and coconut

DUM KI NALLI (2PC) (GF) – $46
Lamb Shanks slow cooked in spice in a sealed pot finished with saffron

SHEPHERD'S PIE (GF) – $32
Made with tender lamb and baked with mashed potatoes

BEEF VINDALOO (GF) – $37
Tender pieces of beef cooked in spices and malt vinegar

BEEF MALABAR (GF) – $37
Cubes of beef slow cooked in coconut-based curry tempered with mustard seeds and curry leaves

SPINACH BEEF (GF) – $28
Beef cooked on spinach with the touch of cream

GOAT CURRY (GF) – $34
Tender pieces of goat on bones in home-made masala

SEAFOOD

CHEEMMEEN MOILEE (GF) – $35
Prawns simmered in coconut, tamarind and flavored with curry leaves

ALLEPPEY FISH CURRY (GF) – $35
Coastal specially from south india in coconut-based sauce

CLAMS (GF) – $32
Clams cooked in onions, ginger and coconut

GOAN FISH CURRY (GF) – $37
Assorted Seafood simmered in coconut based sauce

BREADS

PLAIN NAAN – $4.5

GARLIC NAAN – $4.5

BUTTER NAAN – $4.5

PESHAWARI NAAN – $6

CHEESE NAAN – $5

CHEESE CHILI NAAN – $5

CHEESE & GARLIC NAAN – $5

TANDOORI ROTI – $4
Whole meal flour

LACCHA PARATHA – $4.5
Layered of whole meal flour

MISSI ROOTI – $4.5
Bread of Chickpea and whole meal flour

RICE

PLAIN STEAM RICE (GF) – $6

SAFFRON RICE (GF) – $7

BIRYANI

CHICKEN BIRYANI – $25
Basmati rice and chicken concoction prepared on dum (pressure) finished with aromatic spice mixture, fresh herbs and saffron

VEG BIRYANI – $23
Assorted vegetables and basmati rice enhanced with whole and pounded spices prepared on dum(pressure) finish with saffron

PULAO

SEAFOOD PULAO – $28
Fragrant basmati rice with aromatic spice herbs cooked with assorted seafood, flavored with coconut

SIDE DISH

MIX PICKLE – $3

MIX SALAD – $5
Cucumber, baby tomatoes, onions, coriander

CUCUMBER RAITA – $5
Fine dice cucumber in cumin flavored yogurt

ASSORTED CHUTNEYS – $6
Mint Chutney, Mango Chutney, Beetroot Chutney

SEA LOUNGE SPECIAL

SEA FOOD PLATTER (MINI 2 PAX) – $120
King Prawn, Fish tikka, Tandoori Salmon, Scallops, Semolina Fried Fish
Assorted seafood plater served with salad, and assorted chutneys.

MEAT PLATTER (MINI 2 PAX) – $110
Malai Chicken Tikka, Kasturi Kebab, Chicken Tikka, Seekh Kebab,
Tandoori Lamb Cutlets, Chapli Kebab, Masala Steak, Coriander Chicken.
Assorted Meat Platter served with salad, and assorted chutneys.

CHEF SPECIAL

TANDOORI RAAN (GF) – $85
Goat leg marinated in tandoori masala slow cooked overnight in oven

FISH MUSALLAM (GF) – $39
Whole baby barramundi cooked in dum (Pressure) with onions, tomatoes and coconut sauce.

CHICKEN MUSALLAM (GF) – $33
Half tandoori chicken cooked in dum (Pressure) with onions, tomatoes and coconut sauce

BANQUET/FUNCTION MENU

VEG BANQUET (MINI 4 PAX) – 45 P.P

Starters: Grilled Paneer, Sarson ke phool, Corn Fritters
Mains: Dal Makhni, Aloo Palak, Paneer Butter Masala, Mushroom Meethi Matar.
(Served with assorted bread basket and basmati rice)
Dessert: Gulab jamun & Kulfi

NON-VEG BANQUET (MIN - 4 PAX) – 59 P.P

Starter: Lamb Cutlet, Chicken Tikka, Tandoori King Prawn. Kasturi Kebab
Mains: Dal Makhni, Beef Vindalo, Butter Chicken, Lamb Rogan Josh, Prawn Moilee:
(Served with assorted bread basket and basmati rice)
Dessert: Gulab jamun & Kulfi

SEAFOOD BANQUET (MIN - 4 PAX) – 75 P.P

Starters: Tandoori Pink Salmon, King Prawns, Crab cake, Semolina fried fish
Mains: Goan Fish Curry, Prawn Moilee, Seafood Malabar
(Served with assorted bread basket and basmati rice)
Dessert: Gulab jamun & Kulfi

DESSERTS

ASSORTED ICE CREAM – $9

GULAB JAMAN WITH VANILLA ICE CREAM – $8
Milk dumpling in sugar syrup

KULFI – $9
Saffron and Dry fruits

TEA CUP FIRNI – $9
Apple rice pudding flavored with cinnamon served in tea cup