



Starters

Lassi 8
Sweet – Rosewater
Salty – Roast cumin & mint
Fruity – Mango

✓ **Kachumber Salad** 17
Romaine lettuce with tomato, onion & cucumber

Murgh Chaat 19
Char-grilled chicken with tomato, cucumber & mint in a tamarind sauce

Aloo Chaat 17
Potatoes with tamarind & masala

🔥 **Jhinga Tala Hua** 21
Fried prawns in a light crispy batter

🌱 ✓ **Onion Bhaji** 17
Onion lightly fried in a crisp batter

🌱 **Pakora** 21
Fried fish & potato cake

🌱 **Reshmi Kebab** 19
Chicken marinated, garam masala with mint sauce

✓ **Aloo Mutter Ke Samosa** 17
Potato & green pea fried pastries

Soup

Mulligatawny Shorba 15
Chicken stock, garlic & ginger paste with garam masala

🌱 **Dhal Shorba** 15
Lentil, butter, coriander, garlic & ginger

Tandoor

🌱 **Murgh Malai Kebab** 29
Chicken marinated with cashew nuts & cream

🌱 **Murgh Tikka Achari** 29
Tender chicken marinated in spiced yoghurt & pickle

🌱 **Raan** 35
Succulent lamb loin rubbed in spices, cooked in the tandoor

Curries

🌱 **Murgh Makhni** 29
Chicken tikka with a rich tomato sauce

🌱 **Gosht Korma Badami** 31
Saffron marinated lamb in a creamy almond sauce, kashmiri style

🌱 **Jhinga Mirch Masala** 37
Prawns cooked with spiced onion, tomato & capsicum

🌱 **Murgh Madras** 29
Spicy chicken cooked with mustard curry leaves

🌱 **Gosht Rogan Josh** 31
Spicy lamb cooked in tomato & yoghurt

🌱 **Scallop & Calamari Masala** 42
Fresh scallops & calamari cooked with tomato & spices

🌱 **Murgh Masala** 29
Spicy chicken cooked in onion, tomatoes & almond gravy

🌱 **Machli Masala** 33
Local fish cooked with tomato & spices

Vegetarian

24

🌱 **Paneer Tikka**
Homemade cheese with capsicum, marinated in spices & cooked in a clay oven

🌱 **Kadai Paneer**
Capsicum & tomatoes in a spicy bhuna onion tomato masala

🌱 **Paneer Makhni**
Homemade cheese in tomato cream sauce

🌱 **Dhal Makhni**
Mixed lentils cooked in a spiced tomato sauce

🌱 **Tadka Dhal**
Yellow lentil with tomato, cumin seeds, garlic, ginger, onion & green chili

🌱 **Palak Kofta**
Punjabi style spinach kofta cooked with onions & tomatoes

🌱 **Malai Korma**
Mixed vegetables with cashew nuts in a rich cream sauce

🌱 **Bhindi Masaledar**
Okra sautéed with onion

🌱 **Sabzi Jalfrazi**
Vegetables sautéed with a capsicum sauce & spices

🌱 **Aloo Mutter Masala**
Potatoes, green peas cooked in onion tomato gravy

Raita

12

Raita is yogurt based dip used in Indian cuisine as a cooling balance for spicy dishes - Cucumber, Onion, Pineapple or Tomato

Naan / Paratha 12

Plain
Aloo (Potato)
Paneer (Cheese)
Lassan (Garlic)
Keema (Spice mince lamb)
Roti

Biryani Rice

🌱 **Gosht** 26
Succulent lamb with spiced rice

🌱 **Murgh** 25
Spiced boneless chicken with basmati

🌱 **Machli** 28
Local fish cooked with spices & pulao rice

🌱 **Sabzi** 24
Spicy vegetables with pulao rice

🌱 **Jhinga** 35
Prawns cooked with spices & basmati rice

🌱 **Pulao** 24
Green peas with basmati

🌱 **Plain Basmati Rice** 8

Desserts 15

🌱 **Gajjar Halwa**
Carrot cooked in milk with nuts

🌱 **Kulfi**
Indian style ice cream

🌱 **Gulab Jamun**
Reduced milk dumplings in rose syrup

🌱 **Sooji Halwa**
Semolina pudding cooked with nuts & sultanas

🌱 **Tropical Sliced Fruit Platter**

✓ Vegetarian 🌱 Nuts
🌱 Gluten-free 🔥 Seafood

Vegetarian options, gluten free bread & pastas are available upon request. Kindly notify one of our team member if you have any allergic intolerance.

Prices are in USD and inclusive of 23.2% government taxes & service charge