



The Finest North Indian Cuisine

Should you have any food allergies
please can you make your waiter aware of them.

Please note that we do not allow sharing of main courses.

We are Halaal friendly and we do not allow the consumption of food
from outside the premises.

One portion of complimentary popadoms and sambals are served on arrival per a table.

10% Service charge for tables of 6 or more – no cheques accepted.

Starters - Garam Suruat

Vegetable Pakoda	79
Mixed vegetables fried in chana flour and spices	
Vegetable Kaju Rolls – Portion of 4	82
Chopped mixed vegetables with spices and green chilli, rolled with crushed cashew nuts and deep fried	
Samosas – Portion of 6	79
Choice of: Mince, Chicken, Cheese and Corn or Potato	
Onion Bhaji	75
Sliced onion, flavoured with Ajwain, gram flour and chef's secret spices and deep fried	
Prawn Koliwada – Portion of 5	170
Marinated prawns in chef's secret spices and deep fried	
Mixed Meat Starter Platter (For 2)	269
An assorted platter consisting of: Chicken Cheese, Chicken Tikka, Lamb Boti Kebabs and Samosas	
Patties	79
5 Traditional Indian Potato Coconut fried balls made with fresh coconut, coriander, crushed almonds cashew nuts, green chilli, garlic, ginger and lemon juice.	

“Starters fom our Indian Tandoor Ovens”

Indian Tandoor Starters

Vegetable & Paneer

Paneer - Homemade Indian cotta cheese

Tandoor Paneer Tikka	115
Cubes of cottage cheese, peppers, onion and tomato marinated with special Indian herbs cooked on a skewer	
Tandoori Mushroom	115
Mushrooms marinated with a cream based sauce	
Mixed Vegetable Starter Platter (For 2)	210
An assorted platter consisting of: Paneer Shashlik, Tandoori Mushrooms, Vegetable Kaju Rolls, Cheese and Corn samosas	



Indian Tandoor Starters continued

Chicken

Chicken Garlic	120
Chicken pieces marinated with cashews & garlic	
Chicken Cheese	120
Chicken pieces cooked with cashews, Indian herbs and cheddar, mild and delicate flavour	
Chicken Tikka	120
Chicken Tikka pieces marinated in spices and yoghurt	
Chicken Makrana	120
Chicken pieces, marinated with cashews and black pepper	
Reshami Kebab	120
Chicken pieces with cashew nuts and gram flour and chef's secret spices	

Lamb

Garlic Lamb Tikka	165
Lamb pieces cooked traditionally in tandoor	
Lamb Boti Kebab	165
Succulent lamb pieces, marinated in yoghurt and blended spices.	

Salads

Spicy Chicken Salad	115
Mixed peppers, onion, tomato on a bed of lettuce topped with strips of Spicy chicken drizzled in a yoghurt based dressing	
Mixed Vegetable Garden Salad	99
Mixed peppers, onion, cucumber, cocktail tomatoes on a bed of lettuce topped with a vinaigrette dressing	



Main Courses “fom our Indian Tandoor Ovens”

Vegetarian

Paneer - Homemade Indian cotta cheese

Tandoori Mushroom	149
Mushrooms marinated in a cream based sauce cooked on a skewer	
Paneer Tikka	154
Cubes of cottage cheese, capsicum, onion and tomato marinated with special Indian herbs cooked on a skewer	

Chicken

Tandoori Chicken		
Chicken on the bone marinated in yoghurt and perfected in the tandoor (Please allow for cooking time)		
	Full	210
	Half	158
Chicken Garlic		190
Chicken pieces marinated with garlic		
Chicken Cheese		190
Chicken pieces cooked with Indian herbs and cheddar, mild and delicate flavour		
Chicken Tikka		190
Chicken Tikka pieces marinated in spices and yoghurt		
Chicken Makrana		190
Chicken pieces, marinated with cashews and black pepper		
Reshami Kebab		190
Chicken pieces with cashew nuts and gram flour and chef's secret spices		

Meat

Garlic Lamb Tikka	247
Lamb pieces cooked traditionally in the tandoor	
Afgani Lamb Chops - portion of 5	295
Lamb chops perfected in a classical yoghurt marinade	
Lamb Boti Kebab	247
Lamb pieces marinated in Indian herbs, ginger and garlic paste, cooked in the tandoor	



Main Courses continued “from our Indian Tandoor Ovens”

Seafood

Tandoori Prawns	329
8 Tiger prawns cooked to perfection in our tandoor, Served with savoury rice and lemon garlic butter sauce,	
Chilli Tiger Prawns	329
8 Tiger prawns in red chilli marinade, served with savoury rice	
Fish Tikka	305
Kingklip marinated in yoghurt spices and Ajwain	

Main Course Curries

All dishes served with plain Basmati Rice
Curries are served with a choice of mild, medium, hot or Indian hot

Vegetarian, Paneer and Daal

Paneer - Homemade Indian cottage cheese

Chana Masala	146
Chickpeas cooked in a tomato and onion based gravy	
Paneer Makhani	183
Cubes of cottage cheese cooked in a gravy	
Daal Makhani	155
Black lentils cooked in a tomato based gravy	
Palak Paneer	183
Cubes of homemade cottage cheese cooked with spinach	
Dingri Matar	183
Combination of mushroom and pea curry	
Vegetable Tawa	155
Mixed vegetables stir fried in a tomato gravy	
Navrathan Korma	183
Mixed vegetables in a creamy cashew nut gravy (mild/medium)	
Daal Fry	155
Yellow lentils tempered with cumin and garlic	
Daal Tadka	167
Yellow lentils tempered with mustard seeds, garlic	
Paneer Korma	198
Cubes of homemade cottage cheese, cooked in a creamy cashew nut gravy	
Paneer Kadaai	183
Cubes of homemade cottage cheese, stir fried with onion, peppers and tomato gravy seasoned with chef's secret spices	
Paneer Tikka Masala	183
Cubes of homemade cottage cheese cooked in a tomato and onion thick gravy	
Paneer Lababdar	183
Cubes of homemade cottage cheese in a tomato and onion creamy gravy	



Main Course Curries continued

All dishes served with plain Basmati Rice
Curries are served with a choice of mild, medium, hot or Indian hot

Seafood

Prawn Korma	314
Prawns cooked in a cashew nut gravy (mild/medium)	
Prawn Masala	314
Prawns cooked in a fresh tomato and onion gravy mixed with garlic, ginger and mixed spices	
Prawn Curry	314
Prawns in a coconut cream and onion gravy	
Prawn Vindaloo	314
Prawns cooked in an extremely hot curry	
Fish Madras	298
Kingklip cooked in a coconut cream, mustard and onion gravy	

Chicken

Butter Chicken	229
Chicken tikka in a creamy tomato and cashew nut based gravy (mild/medium)	
Chicken Korma	229
Chicken pieces in a creamy cashew nut based gravy flavoured with fenugreek (mild/medium)	
Chicken Tikka Masala	229
Chicken Tikka cooked in a clay oven, then turned into a curry using thick fresh onions, peppers and tomatoes.	
Chicken Lababdar	229
Chicken Tikka in tomato, onion and creamy gravy	
Chicken Madras	229
Chicken pieces cooked in coconut and onion based gravy	
Chicken Jal Frezi	229
Chicken pieces in a creamy tomato and onion gravy. Garnished with julienne tomato, onion & peppers	
Kasoori Chicken	229
Chicken pieces with an onion and nut based gravy with fenugreek flavours	
Chicken Kadai	229
Chicken pieces with julienne peppers, onions and tomato in a Kadai Masala sauce	
Chicken Vindaloo	229
Extremely hot chicken curry	



Main Course Curries continued

All dishes served with plain Basmati Rice
Curries are served with a choice of mild, medium, hot or Indian hot

Lamb

Lamb Rogan Josh	279
Lamb pieces cooked with Indian spices and onion gravy	
Lamb Vindaloo	279
Extremely hot lamb curry	
Lamb Korma	279
Lamb pieces in a creamy cashew nut gravy flavoured with fenugreek (mild/medium)	
Bhunna Gosht	279
Lamb pieces in a spicy thick gravy	
Lamb Patiala	279
Lamb pieces curry cooked with ginger and onion gravy	
Gosht Sagwala	279
Lamb pieces cooked in a spinach based gravy	
Daal Gosht	279
Lamb pieces cooked with yellow lentils	
Lamb Masala	279
Lamb cooked in a fresh tomato and onion gravy mixed with garlic, ginger and mixed spices	
Lamb Kasoori	279
Lamb pieces with cashew nut based sauce and fenugreek	
Lamb Kadai	279
Lamb pieces with julienne peppers, onions and tomato in a Kadai Masala sauce	
Lamb Madras	279
Lamb pieces cooked in coconut and onion based gravy	
Lamb Chop Masala	315
4 Lamb chops cooked in the tandoor oven then cooked in a thick onion and tomato Masala based gravy	
Lamb Lababdar	279
Lamb pieces cooked in a tomato, onion and creamy gravy	



Biryani

Chicken Biryani	235
Basmati rice prepared with chicken pieces	
Lamb Biryani	277
Basmati rice prepared with lamb pieces	
Vegetable Biryani	189
Basmati rice prepared with mixed vegetables	
Prawn Biryani	297
Basmati rice prepared with 6 prawns	

Extras

Extra Prawns - Portion of 6 for Biryani only	182
Bombay Potato	107
Potatoes stir fried with cumin, garlic and coconut cream	
Aloo Gobi	115
Potato and cauliflower fried with selected Indian spices.	
Basmati Rice	49
Steamed Basmati Rice	
Saffron Rice	61
Basmati Rice steamed in saffron	
Jeerra Pulao	61
Basmati rice fried with jeerra and onions	
Vegetable Pulao	77
Basmati rice slow cooked with mixed vegetables	
Sambals	59
Either cucumber salad or mint sauce	
Plain Yoghurt	49
Plain home made yoghurt	
Cucumber Raita	63
Plain home made yoghurt with cucumber	
Flavoured Achhar	59
Subject to availability	
Lassie (salty, sweet & mango)	59
A delicious Indian yoghurt based drink	
Popadom - Portion of 2	11



Breads

Plain Naan	41
Bread baked in a clay oven	
Butter Naan	46
Bread baked in a clay oven and brushed with butter	
Garlic Naan	50
Bread topped with garlic, coriander baked in a clay oven and brushed with butter	
Tandoori Roti	38
Round bread made with brown flour and baked in a clay oven	
Rogani Naan	50
Bread topped with sesame seeds and spices	
Aloo Paratha Naan	61
Spiced mashed potatoes stuffed in a round bread and baked in a clay oven	
Lachcha Paratha	61
Layered bread baked in a clay oven	
Peshwari Naan	67
Round shaped bread, stuffed with chopped nuts, baked in a clay oven	
Cheese and Garlic Naan	67
Round shaped bread, stuffed with cheddar cheese and topped with crushed garlic baked in a clay oven	
Cheese and Chilli Naan	73
Round shaped bread, stuffed with cheddar cheese and topped with cut chilli baked in a clay oven	
Cheese Paratha	61
Round bread, stuffed with cheddar cheese and baked in a clay oven	
Extra Chopped Chilli added to Breads	12

Rumali Roti

*Traditional thin flatbread
(To be ordered by special request)*

Plain Romali	61
Butter Romali	65

Please ask your waiter about our frozen take-away cook-in sauces”



Dessert

Chocolate Volcano	75
A rich chocolate soufflé served with vanilla ice cream	
Pistachio or Mango Kulfi	76
Home made traditional Indian Kul fiice cream.	
Bombay Crushed Falooda	63
An ice cream based dessert with subja seeds, rose syrup, and china grass	
Ice Cream	55
Vanilla, Chocolate, Strawberry	
Lemon Fridge Cheesecake	69
Tangy and smooth with crumb base	
Cookies and Cream	69
Cookies chopped into a fluffy white mousse	
Kahwa (Indian Masala Tea)	59
An incredible Indian tea made with Indian herbs.	
Gulab Jamun	79
Home-made milk dumplings made from reduced milk, served in a rose and cardamom flavoured syrup	