

◆ Soups ◆

- ◆ CREAM OF TOMATO SOUP..... 245/-
A Smooth Blend of Fine Tomato Puree & Cream
- ◆ CREAM OF MUSHROOM SOUP..... 245/-
Fresh Puréed Mushrooms thickened with Cream
- ◆ CREAMY BROCCOLI & ALMOND SOUP..... 245/-
Nutritious Broccoli & Almond Purée thickened with Cream
- ◆ TOM YAM (VEG/CHICKEN/SHRIMP) 245/285/315/-
Classic Bangkok street style Sour & Spicy Broth | Coriander & Thai Chilli
- ◆ LEMON CORIANDER SOUP (VEG/CHICKEN/PRAWNS)..... 245/285/315/-
Clear Vegetable Broth flavoured with Lemon & Coriander Leaves

- ◆ CLEAR SOUP (VEG/CHICKEN)..... 245/285/-
Clear flavourful Broth made by simmering Vegetables / Chicken
- ◆ SWEET CORN SOUP (VEG/CHICKEN).... 245/285/-
An Indo-Chinese favourite with Sweet Corn Kernels, Spring Onion & Assorted Veggies
- ◆ HOT & SOUR SOUP (VEG/CHICKEN)... 245/285/-
A Spicy & Sour Broth with Assorted Veggies/ Chicken
- ◆ MANCHOW SOUP (VEG/CHICKEN)..... 245/285/-
Hot & Spicy Broth with Mixed Vegetables/ Chicken & Crunchy Noodles

Salads ◆

- ◆ GREEN SALAD..... 265/-
Cucumber, Carrots, Tomatoes, Beetroot & Lemon
- ◆ GREEK SALAD..... 305/-
Traditional Summer Salad from Greece made with Tomatoes, Cucumber, Peppers, Olives & Feta
- ◆ RUSSIAN SALAD..... 305/-
Traditional Salad from Russia. Consists of Carrots, Beans, Peas, Potatoes & Pineapple Tossed in a Mayonnaise Dressing
- ◆ CAESAR SALAD (VEG/CHICKEN)..... 305/355/-
Classic Salad invented by the Italian 'Caesar Cardini' made with Lettuce, Parmesan, Croutons & Caesar Dressing
- ◆ BULGUR TABBOULEH..... 325/-
Classic Lebanese Tabbouleh tossed with Cucumber, Onion, Tomato, Pomegranate, Feta & Sliced Toasted Almonds
- ◆ SHISH FATTOUSH BİN LABNEH..... 355/-
Lebanese Grilled Chicken, Lettuce, Tomatoes, Onions & Cucumber tossed in Yogurt Dressing topped with toasted Pita Bread.
- ◆ THAI QUINOA SALAD..... 355/-
Quinoa, Crispy Greens, Vegetables in a Thai style Zesty Lemon Dressing

Avocado On Toast ◆

Breakfast Avo on Toast
Avocado Relish with a Poached Egg

375/-

Bocconcini & Cherry Tomato
Avo on Toast

Avocado Relish topped with Bocconcini & Blistered Cherry Tomatoes

375/-

Beetroot Hummus Avo on Toast

A Beetroot Hummus with sliced Avocados on top

375/-

Continental Starters

- ♦ **FRENCH FRIES** 185/-
Fried Long & Thinly sliced Potato Chips
- ♦ **CHEESE CHILLI TOAST** 205/-
Cheesy Bread toasted with diced Chilli & flashed in the Salamander
- ♦ **GARLIC BREAD / CHEESE GARLIC BREAD** 155/205/-
Bread toasted with Garlic & Butter with an optional addition of Cheese
- ♦ **POTATO WEDGES** 295/-
Traditional Fried Potato Wedges served with our In-House Dip
- ♦ **MOZZARELLA FRITTA** 345/-
Deep fried breaded mozzarella served with a spicy tomato sauce
- ♦ **NACHOS** 325/275/395/-
Mexican delicacy of Nachos with a Cheese Sauce, Sour Cream & Salsa, choice of Cheese/Corn/Beans/Chicken
- ♦ **LEMONY FUNGI** 355/-
Mushroom tossed in Butter, Paprika, Onion, Celery, Olives & Lemon Juice
- ♦ **KOREAN SPICY CHICKEN WINGS** 355/415/-
Chicken Wings pan cooked in a fermented Korean Style Spicy Sauce
- ♦ **CROSTINI (MUSHROOM/CHICKEN)** 375/-
Marinated Mushrooms or Chicken on a Crusty Slice of bread
- ♦ **BAKED DRUNKEN CHICKEN WINGS** 385/-
Chicken Wings in a Spicy Sauce drizzled with a Rum Flambé
- ♦ **LEMON BUTTER BLACK SESAME PRAWN** ... 555/-
Prawns sautéed in Olive Oil, Onion, Garlic, Fresh Cream & Butter, garnished with toasted black sesame

Continental Main Course

- ♦ **STROGANOFF (VEG/CHICKEN)** 525/575/-
Assorted Vegetables / Chicken cooked in an In-House Sauce with Wine, Peppers, Onions, Tomatoes. Served with Herbed Rice, Fries & Sautéed Vegetables
- ♦ **AU GRATIN (VEG/MUSHROOM SPINACH & CORN/CHICKEN)** 525/525/575/-
A special delicacy cooked in a Cheese Sauce. Baked & Served with Garlic Bread
- ♦ **BAKED SPINACH WITH SPAGHETTI** 525/-
Spaghetti cooked in a Spinach Purée & White Sauce. Baked & Served with Garlic Bread
- ♦ **LASAGNA (VEG/CHICKEN/LAMB/PRAWN)** ... 525/575/625/645/-
Layers of Pasta Sheets stuffed with Cheese in your choice of Veggies or Meats
- ♦ **GRILLED CHICKEN PONTALBA** 575/-
Chicken Breast with Scalloped Potatoes, Mushroom Jus & White Wine Reduction
- ♦ **POLLO AJO DE MAJO** 575/-
Grilled Chicken with Melted Cheese & Jalapeños. Served with Garlic Sauce
- ♦ **RAS EL HANOUT CHICKEN** 575/-
Moroccan Spiced Chicken Breast grilled with Harissa. Served with Herbed Rice & Sautéed Vegetables
- ♦ **POULET SAUTÉ FORESTIER** 575/-
Classic French delicacy of succulent pieces of Chicken cooked with Spinach & Onion in a demi-glace
- ♦ **DORO WAT CHICKEN** 575/-
Chicken cooked in a spicy Cinnamon flavoured Ethiopian Paste. Served with Herbed Rice & Sautéed Vegetables
- ♦ **CHICKEN YASSA** 575/-
A Senegalese preparation. Carrot & Chicken are stewed with Jalapeños & Olives. Served with Herbed Rice & Sautéed Vegetables
- ♦ **BAKED CHICKEN** 575/-
Chicken Baked in Cheese Sauce. Served with Garlic Bread
- ♦ **CHICKEN CORDON BLEU** 575/-
Family Favourite! Chicken stuffed with Ham & Cheese. Baked to Perfection!
- ♦ **PREM'S SPECIAL MEAT OVERLOAD** 625/-
Layers of Pasta Sheets stuffed with Cheese, Julienned Chicken, Lamb, Chicken Sausages & Slices of Ham. Topped with our Secret Sauce & Baked, served with Garlic Bread
- ♦ **GOOD OL FISH & CHIPS** 645/-
Beer Battered fish. Served with French Fries & Mushy Green Peas
- ♦ **NEW ORLEANS SEAFOOD PLATE** 645/-
Grilled Prawns & Fish on a Bed of Herbed Rice. Served with a Lemon Garlic Sauce

♦ CHICKEN ADRAKI ----- 545/- <i>Boneless Chicken in a Spicy Ginger Gravy</i>	♦ KHEEMA PAV (CHICKEN/MUTTON) ----- 545/585/- <i>Succulent Minced Chicken/Mutton with Buttered Pav. An absolute classic!</i>
♦ KADHAI CHICKEN ----- 545/- <i>A Tomato Based Gravy with Diced Onions, Tomatoes, & Capsicum</i>	♦ MUTTON SAAGWALA ----- <i>Mutton in a delicious mix of Greens tempered with Bay Leaves & Ginger. Topped with Cream</i>
♦ KOLHAPURI CHICKEN ----- 545/- <i>Kolhapuri Style, Spicy Chicken Gravy</i>	♦ MUTTON RARA ----- 585/- <i>Minced Mutton in Indian Spices</i>
♦ BUTTER CHICKEN ----- 545/- <i>Pride of Prem's. The Best in Town!</i>	♦ MUTTON ROGAN JOSH ----- 585/- <i>Juicy Pieces of Mutton in a traditional North Indian Gravy</i>
♦ MURGH BANJARA ----- 545/- <i>Chicken in Banjara Masala Gravy</i>	♦ MUTTON KOLHAPURI ----- 585/- <i>Mutton in a Spicy, Kolhapuri preparation</i>
♦ CHICKEN CHETTINAD ----- 545/- <i>Chicken in Chettinad Masala. South Indian Style!</i>	♦ GOAN FISH CURRY ----- 625/- <i>Traditional Goan Style Fish Curry cooked in Coconut cream</i>
♦ PREM'S SPECIAL CHICKEN CURRY ----- 545/- <i>Chef's Speciality. Chicken cooked in an Aromatic In-House Special Gravy</i>	♦ FISH CURRY ----- 625/- <i>Onion & Tomato Based Coconut Gravy. Medium Spicy.</i>
♦ CHICKEN TIKKA MASALA ----- 545/- <i>Tandoor cooked Chicken in a Thick Gravy</i>	♦ AACHARI MACCHI ----- 625/- <i>Fish cooked in Pickling Flavours & Indian Spices</i>
♦ MURGH DO PYAZA ----- 545/- <i>A Famed Onion & Tomato Based Gravy from North India</i>	♦ GOAN PRAWN CURRY ----- 625/- <i>Goan style Spicy Coconut Cream Curry with Prawns</i>
♦ MURGH RARA ----- 545/- <i>Minced Chicken cooked in Indian Spices</i>	♦ PRAWN MASALA ----- 625/- <i>Prawns cooked in a blend of Aromatic Spices</i>
♦ CHICKEN GHEE ROAST ----- 545/- <i>Manglorian Chicken preparation tempered with Ghee & Curry Leaves</i>	

◆◆ DAL ◆◆

♦ DAL FRY ----- 295/- <i>Soft cooked Lentils with Spices, Ginger-Garlic, Onions, Tomatoes & Ghee</i>	♦ DAL MAKHANI ----- 345/- <i>Black Lentils with Butter, Cream & Spices simmered on low heat</i>
♦ DAL TADKA ----- 295/- <i>Lentils tempered with a medley of Spices, Garlic, Chillies & Curry Leaves in boiling Ghee</i>	♦ DAL BUKHARA ----- 345/- <i>Urad Dal slowly cooked in Tomato Purée & Butter</i>

INDIAN STARTERS

♦ MUSHROOM NAZAKAT 375/-	♦ MURGH KASURI KEBAB 425/-
Mushrooms stuffed with Cheese, Spices & Herbs. Marinated in Tandoori Masala & Grilled	Chicken marinated in Kasuri Methi & Spices
♦ MAKAI METHI SEEKH KEBAB 375/-	♦ MURGH PUDINA KEBAB 425/-
Finely chopped Fenugreek Leaves & Corn, spiced up & finished in the Tandoor	Chicken Kebab flavoured with Mint Leaves
♦ ZAFRANI PESHKASH 375/-	♦ MURGH LASUNI KEBAB 425/-
Paneer marinated in Creamy Saffron Paste	Chicken in a Medium Spicy Marination of Garlic & Spices
♦ TANDOORI ALOO 375/-	♦ CHICKEN RESHMI KEBAB 425/-
Potatoes cooked in a Tandoori marination	Chicken Marinated in a Rich Creamy Paste & Cooked in the Tandoor
♦ PANEER TIKKA 375/-	♦ CHICKEN 65 425/-
Cottage Cheese marinated with Yogurt & Indian Spices	South Indian inspired Fried, Spicy Chicken flavoured with Curry leaves
♦ PANEER HARIYALI TIKKA 375/-	♦ KOMBDI MIRCH LASUNI 425/-
Cottage Cheese marinated in a special selection of Herbs	Chicken Chunks, Onions and Chillies sauteed with Garlic Chutney & Lime
♦ HARI BHARI TIKKI 375/-	♦ CHICKEN KALIMIRI 425/-
Spiced and Fried Mixed Greens & Potato Tikkis	Black Pepper Flavoured Chicken
♦ PANEER MALAI TIKKA 375/-	♦ ROASTED GARLIC CHICKEN TIKKA 425/-
Tender Paneer marinated with Yogurt, Cream & Aromatic Spices	Garlic Marinated Chicken Cooked in the Tandoor Served with Aioli
♦ SUBZ PALAKI SEEKH KEBAB 375/-	♦ GONGURA CHICKEN TIKKA 425/-
Finely chopped Vegetables with Spinach	Juicy Chicken marinated with Gongura Pickle, Spices & cooked in the Tandoor Served with Pineapple Salsa & Harissa
♦ BASIL & CREAM CHEESE BROCCOLI FLORETS 375/-	♦ MUTTON SEEKH KEBAB 545/-
Broccoli Marinated in Mint & Cream Cheese Paste	Skewers of Minced Mutton marinated with Spices & Tandoor cooked
♦ TANDOORI CHICKEN (HALF/FULL) 425/725/-	♦ THECHA MUTTON SEEKH 545/-
Chicken marinated in a Traditional Tandoori Masala	Skewers of Minced Mutton Marinated with Peanut Thecha Served with Khajoor Imli Dip
♦ CHICKEN TIKKA 425/-	♦ MAAHI KEBAB 375/-
Boneless Chicken marinated in a Tikka Masala	An Persian Preparation of Fish marinated in Herbs, Olive Oil & Lemon Juice
♦ CHICKEN MALAI TIKKA 425/-	♦ MAAHI TIKKA AACHARI 575/-
Boneless Chicken marinated with Yogurt, Cream & Aromatic Spices	Fish Cubes marinated in Pickled Masala
♦ CHICKEN KABULI SEEKH KEBAB 425/-	♦ FISH TIKKA 575/-
Juicy minced Chicken skewered & Cooked in the Tandoor	Chunks of Fish marinated in Rich Indian Spices
♦ CHICKEN CHEESY SEEKH KEBAB 425/-	♦ TANDOORI POMFRET 645/-
Juicy minced Chicken blended with Cheese, skewered & Cooked in the Tandoor	Whole Pomfret Fish Cooked with a Tandoori Marination
♦ CHICKEN GULABI SEEKH KEBAB 425/-	♦ JHINGA CURRY PATTI 645/-
Juicy minced Chicken with Beetroot infusion, skewered & barbequed in a Tandoor	Prawns Cooked in Curry Leaves, Chopped Onions, Red Chillies & Mustard
♦ MURGH BANJARA KEBAB 425/-	♦ PRAWN KOLIWADA 645/-
Chicken marinated in a special Tandoori Masala	Spiced, Tanga & Deep Fried Prawns
	♦ TANDOORI PRAWN 645/-
	Prawns Marinated in Tandoori Spices

Gravy

❖ **Manchurian (Veg/Chicken) . . . 405/425/-**

Indo-Chinese dish made with wisps of Vegetables or Chicken formed into dumplings & dunked into a Sauce

❖ **Chilli (Paneer/Chicken) 405/425/-**

Boneless Chicken/ Paneer Cubes in a Spicy Gravy with Onion & Peppers

❖ **Hot Garlic (Veg/Chicken) 405/425/-**

Spicy & Garlicky Hot Indo Chinese Style Sauce with Veggies or Chicken

❖ **Black Bean (Veg/Chicken) . . . 405/425/-**

Made from Fermented, Salt-Preserved Soya Beans with Veggies or Chicken added

❖ **Schezwan (Veg/Chicken) 405/425/-**

A Spicy & Pungent Sauce made with Dry Red Chillies, Garlic, Shallots & Spices with Veggies or Chicken added

Rice & Noodles

Hakka Noodles (Veg/Egg/Chicken)

A Chinese preparation where Blanched Noodles are Stir Fried with Select Asian Sauces served with either Vegetables/Egg/Chicken

405/415/425/-

Schezwan Hakka Noodles (Veg/Chicken)

Blanched Noodles Stir Fried with Schezwan Sauce cooked with Vegetables/Chicken

405/425/-

Pan-Fried Noodles (Veg/Chicken)

Crisped thin noodles mildly flavoured with Asian sauces that works well with Veggies or Chicken

405/425/-

Fried Rice (Veg/Egg/Chicken/Prawn)

Wok fried Rice tossed with your choice of Vegetables, Eggs, Chicken or Seafood

405/415/425/575/-

Green/Red Thai Curry & Rice - Asian

A Thai Coconut milk based curry with Thai Green/Red Paste made of Thai chillies, Thai condiments & your choice of vegetables, chicken or prawn.

405/425/575/-

Khow Suey - Burmese (Veg/Chicken)

A Burmese preparation made of noodles & veggies or chicken with a thick coconut milk broth, served with a variety of contrasting condiments

405/425/-

Mixed Fried Rice

Stir-Fried rice in a wok mixed with your favourite meats

405/425/-

Schezwan Fried Rice (Veg/Chicken)

Cooked Rice that has been Stir-Fried with Schezwan Sauce in a wok tossed with your choice of Eggs, Vegetables, Seafood, or Meat

405/425/-

Triple Schezwan Fried Rice (Veg/Chicken/Prawn)

A combination of Rice, Noodles and Gravy with your classic Indo-Chinese flavours in your choice of Veg, Chicken or Prawn

405/425/625/-

American Chopsuey (Veg/Chicken)

Sautéed Veggies or Chicken flavoured with Sauces & topped with crisp Hakka Noodles

405/425/-

Singapore Chicken Noodles

Rice Noodles Stir-Fried in a Wok with Vegetables & Chicken, seasoned with a Curry Powder

625/-

Chinese Starters

- ♦ **Fried/Steamed Wonton (Veg/Chicken)** 355/395/-
Fried Dumplings filled with Minced Vegetable/Chicken & Spices
- ♦ **Honey Corn Chilli Potato** 355/-
Stir Fried Corn & Potatoes Glazed with Sweet & Spicy Sauce
- ♦ **Crispy Corn Chilli Pepper** 355/-
Deep Fried Corn Kernels with a mix of Asian Spices & Bell Peppers
- ♦ **Spring Rolls (Veg/Chicken)** 355/395/-
A scrumptious filling of Sautéed Veggies/Chicken with Tangy sauces in a Fried Sheet
- ♦ **Manchurian (Veg/Chicken)** 355/395/-
Fried Vegetables/Chicken Balls in a Spicy, Sweet & Tangy Sauce
- ♦ **Crispy Baby Corn** 355/-
Baby Corn, Onion, & Bell Pepper Sautéed in a Sweet & Spicy Chinese Sauce
- ♦ **Crispy Chilli Potato** 355/-
Crispy Fried Potatoes in a Spicy, Sour & slightly Sweet Sauce
- ♦ **Salt & Pepper Mushrooms** 355/-
Salt & Pepper Sautéed Button Mushrooms
- ♦ **Chilli Baby Corn** 355/-
Sliced Babycorn tossed in a Chilli Paste with Onion & Peppers
- ♦ **Chilli Paneer Dry** 355/-
Paneer Cubes tossed in a Chilli Paste with Onion & Peppers
- ♦ **Schezwan Chicken Tikka** 395/-
Tandoor cooked Chicken Tikka Sautéed in Schezwan Sauce
- ♦ **Diced Chicken in Shanghai Sauce** 395/-
Cooked Boneless Chicken in Spicy Shanghai sauce
- ♦ **Chilli Chicken Dry** 395/-
Boneless Chicken Cubes in a Spicy Sauce with Onion & Peppers
- ♦ **Garlic Pepper Chicken** 395/-
Boneless Chicken tossed with Mixed Peppers & Garlic
- ♦ **Crispy Fried Chicken** 395/-
Fried Chicken tossed in a Spicy Sauce & topped with Sesame Seeds
- ♦ **Drums of Heaven** 395/-
Fried Chicken Lollipops
- ♦ **Schezwan Fish Tikka** 555/-
Tandoor cooked Kingfish made with Asian Schezwan Sauce
- ♦ **Golden Fried Prawns** 555/-
Spiced Batter coated Prawns fried till Golden Brown
- ♦ **Prawns in Schezwan Style** 555/-
Tandoor cooked Prawns made with Asian Schezwan Sauce
- ♦ **Fish Chilli Dry** 555/-
Kingfish in a Spicy Sauce with Onion & Peppers

◆ RICE & SIDES ◆

- ◆ **RAITA**
(PLAIN/BOONDI/MIX VEG) _____ 150/175/175/-
Side condiment made of Churned Yogurt with Spices/with fried droplets of Gram Flour/Raw or Cooked Vegetables
- ◆ **STEAMED RICE** _____ 215/-
Steaming Hot & Fresh Rice
- ◆ **JEERA RICE** _____ 245/-
Rice flavoured with Cumin Seeds
- ◆ **PEAS PULAO** _____ 345/-
One pot flavourful Long Grain Rice Dish made with Boiled Peas, Spices & Herbs
- ◆ **DAL KHICHDI** _____ 345/-
Over-cooked Rice & Lentils with an addition of Ghee & Spices
- ◆ **VEGETABLE BIRYANI** _____ 475/-
Aromatic Rice dish made by cooking Basmati Rice with Mix Veggies, Herbs & Biryani Spices
- ◆ **EGG BIRYANI** _____ 475/-
Fragrant Basmati Rice cooked with Aromatic Biryani Spices, Herbs & Boiled Eggs
- ◆ **CHICKEN PULAO** _____ 545/-
A delicious medley of Basmati Rice, Chicken, Ginger-Garlic, Spices & Herbs
- ◆ **CHICKEN BIRYANI** _____ 545/-
Marinated Chicken cooked with Parboiled Rice, Herbs, Saffron Milk & Ghee
- ◆ **CHICKEN TIKKA BIRYANI** _____ 575/-
Chicken marinated in classic Indian Spices cooked with Par-boiled Rice, Herbs, Saffron Milk & Ghee
- ◆ **MUTTON BIRYANI** _____ 585/-
A classic dish made by layering Rice over slow cooked Mutton Gravy
- ◆ **MUTTON PULAO** _____ 585/-
Cooked Mutton added to Pilaf Rice with Herbs, Spices & Veggies to uplift the Aroma
- ◆ **PRAWN BIRYANI** _____ 645/-
Aromatic Basmati Rice Dum cooked with Prawns, Herbs & Spices
- ◆ **FISH BIRYANI** _____ 645/-
A layered Rice dish made with Fish, Basmati Rice, Spices & Herbs

◆ BREADS ◆

- ◆ **PAPAD/MASALA PAPAD** _____ 35/45/-
Fried or Roasted thin Lentil Snack. Optional addition of Diced Onion/Tomatoes, Coriander & Spices
- ◆ **ROTI/BUTTER ROTI** _____ 45/55/-
Round Flatbread made with Kneaded Whole Wheat Flour with an optional topping of Smeared Butter
- ◆ **GARLIC ROTI** _____ 55/-
Indian Flatbread made with Whole Wheat Flour & Garlic
- ◆ **RUMALI ROTI** _____ 65/-
Translating to Handkerchief bread, is made by Kneading Maida into a Thin Flatbread
- ◆ **PARATHA / BUTTER PARATHA** _____ 65/75/-
Thick Layers of cooked flat unleavened Bread with an optional topping of Smeared Butter
- ◆ **NAAN / BUTTER NAAN** _____ 65/75/-
Type of leavened Bread, typically in a Teardrop Shape & traditionally cooked with an optional topping of Smeared Butter
- ◆ **GARLIC NAAN / BUTTER GARLIC NAAN** _____ 75/85/-
Leavened Bread mixed with Garlic, typically in a Teardrop Shape & traditionally cooked with an optional topping of Smeared Butter
- ◆ **LACHEDAR PARATHA** _____ 75/-
Tandoori Baked Flatbread brushed with Ghee until Crispy & Flakey with visible layers on the outside
- ◆ **GARLIC ONION KULCHA** _____ 85/-
Whole Wheat Unleavened Indian Bread stuffed with Onions & Garlic
- ◆ **STUFFED PARATHA (ALOO/MIX VEG)** _____ 115/-
Unleavened Whole Wheat flatbread stuffed with Spiced Potatoes or Mashed Veggies
- ◆ **CHEESE NAAN / CHEESE GARLIC NAAN** _____ 95/115/-
Leavened Bread loaded with Cheese, typically in a Teardrop Shape and traditionally cooked with an optional topping of Garlic & Smeared Butter
- ◆ **STUFFED CHEESE NAAN** _____ 115/-
Leavened Bread mixed and stuffed with Cheese, typically in a Teardrop Shape
- ◆ **BREAD BASKET** _____ 295/-
Contains Roti, Naan, Garlic Naan, Paratha, Missi Roti

PLATTERS

VEGETARIAN PLATTER

Paneer Tikka, Tandoori Aloo,
Tandoori Mushroom, Tandoori
Babycorn, Tandoori Gobhi,
Makai Methi Seekh Kebab
& Hari Bhari Tikki

925/-

NON-VEGETARIAN PLATTER

Murgh Pudina Kebab, Murgh
Kasuri Kebab, Chicken Reshmi
Kebab, Chicken Tikka, Tandoori
Chicken, Mutton Seekh
Kebab & Fish Tikka

1245/-

SEAFOOD PLATTER

Mahi Kebab, Fish Tikka,
Prawn Koliwada &
Tandoori Prawn

1495/-

INDIAN MAIN COURSE

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| ♦ EGG CURRY 345/- | ♦ MATAR MUSHROOM 475/- |
| Hard Boiled Eggs in a Spicy Gravy | Mushroom & Green Peas in a Mild Aromatic Gravy |
| ♦ EGG BHURJI 345/- | ♦ KADHAI MUSHROOM 475/- |
| Scrambled Eggs with an Indian tempering | Mushrooms cooked with Onions in a Decadent Gravy |
| ♦ VEGETABLE MAKHANWALA 475/- | ♦ VEGETABLE KOLHAPURI 475/- |
| Assorted Vegetables cooked in Rich Tomato Gravy | Kolhapuri Style, Spicy Mixed Vegetables in Gravy |
| ♦ VEGETABLE KADHAI 475/- | ♦ SHAHJANI VEG 475/- |
| Assorted Vegetables & Capsicum Cooked in a Thick Gravy | Assorted Vegetables and Paneer in a Spiced Gravy |
| ♦ DIWANI HANDI 475/- | ♦ ALOO GOBHI 475/- |
| Mushrooms, Paneer, Baby Corn & Veggies in Tomato Gravy | Cauliflower Florets & Potato tossed in an Onion Masala |
| ♦ PANEER BHURJI 475/- | ♦ ALOO MATAR 475/- |
| Minced Paneer in Indian Spices | Potatoes & Green Peas in a Vibrant Gravy |
| ♦ JEERA ALOO 475/- | ♦ PANEER MAKHANI 475/- |
| Potatoes & Cumin Seeds cooked home style | Paneer cooked in a Rich Tomato Gravy |
| ♦ METHI MATAR MALAI 475/- | ♦ PANEER PASANDA 475/- |
| Green Peas & Fenugreek Leaves in a Creamy Gravy | Paneer stuffed with a Mint Purée & slow cooked |
| ♦ SHAHI PANEER 475/- | ♦ KADHAI PANEER 475/- |
| Paneer cooked in Rich Gravy, garnished with Dry Fruits | Paneer & Assorted Veggies in a Masala Gravy |
| ♦ PANEER TIKKA MASALA 475/- | ♦ MALAI KOFTA 475/- |
| Tandoor cooked Paneer in a Thick Gravy | Potato & Vegetable Dumplings in a Rich Gravy |
| ♦ VEGETABLE BANJARA 475/- | ♦ PALAK PANEER 475/- |
| Assorted Veggies cooked in Banjara Masala | Paneer in a fragrant Spinach Gravy |
| ♦ CHOPPED PANEER MASALA 475/- | |
| Garlic & Mint stuffed Paneer cooked in a Spicy Gravy | |

Pastas

♦ **JALAPEÑO PESTO** 475/-
Pesto made from fresh Jalapeños

♦ **RED PEPPER & CHERRY TOMATO PESTO** 475/-
A Pesto Paste of Red Bell Peppers & blistered Cherry Tomatoes

♦ **PHOOL GOBHI BOLOGNESE** 475/-
The traditional Spaghetti Bolognese in Arabiata Sauce with a twist of Grated Cauliflower instead of Meat

♦ **MASCARPONE & HAZELNUT SAUCE** 475/-
Pasta Cooked in Creamy Mascarpone Sauce & Toasted Hazelnuts

♦ **SHIITAKE, THYME & TRUFFLE SAUCE** .. 475/-
Cooked with Fragrant Shiitake Mushrooms, Fresh Thyme & a drizzle of White Truffle Oil

♦ (Classics available on request - 450)

Sizzlers

♦ **BABY CORN & PANEER** 495/-
Fresh Paneer, Baby Corn, Dices of Onion & Capsicum in Tomato Sauce

♦ **BABY CORN & MUSHROOMS** 495/-
Baby Corn, Mushrooms, Dices of Onion & Capsicum in Tomato Sauce

♦ **MIX VEG** 495/-
A Party of Vegetables, Crumb Fried Mushrooms & Paneer with Cheesy Sauce

♦ **STUFFED (MUSHROOM/CHICKEN)** 495/595/-
Choice of Mushroom or Chicken stuffed with Spinach and Cheddar, crumb fried. Served over spaghetti with Smoked BBQ sauce, Vegetables & Fries.

♦ **SHASHLIK (PANEER/CHICKEN/FISH)** ... 495/595/695/-
Your choice of Paneer, Chicken or Fish cooked in Brown Sauce

♦ **FAJITA (VEG/CHICKEN/PRAWN)** 495/595/695/-
Mexican Tomato Rice, Sautéed Vegetables, Potato Wedges & Grilled Tomatoes with your choice of Veggies or Meats

♦ **PAPRIKA (CHICKEN/FISH)** 595/695/-
Batter Fried Chicken or Fish cooked in Paprika Sauce

♦ **CHICKEN STEAK** 595/-
Grilled Breast of Chicken served with a Mushroom Sauce

♦ **CHICKEN CEASAR** 595/-
Cubes of Chicken grilled & served in Pepper/Barbeque/White Sauce

♦ **CHICKEN ALA KING** 595/-
Chicken cubes served with Capsicum & Onion with Cheese Sauce

♦ **SURF 'N TURF** 695/-
Chicken Breast & Prawns served on a bed of Fries. Served with Jalapeño, Cream Cheese & Vegetables

♦ **JAMAICAN** 695/-
Lamb, Grilled Chicken, Chicken Sausage & Chicken Ham Sautéed with Garlic & Herbs. Served with Roast Jus, Herb Rice, French Fries, Sautéed Vegetables & Grilled Tomato. Topped with a Fried Egg

♦ **FISH STEAK** 695/-
Grilled Fish served with Tomato Cheese Sauce

♦ **PIRI PIRI PRAWNS** 695/-
Prawns cooked in a Spicy, Sweet & Sour Piri Piri Sauce & served with Butter Rice, Sautéed Vegetables, Fried Okra, French Fries & Baked Potato

♦ **PRAWNS IN PEPPER SAUCE** 695/-
Prawns cooked in a Brown Pepper Sauce

Desserts

- ♦ **Gulab Jamun**195/-
Soft & delicious berry sized balls made of Milk Solids, Flour & a leavening agent. These are soaked in a Rose flavoured Sugar Syrup & served with a smile
- ♦ **Malai Kulfi**195/-
Eggless Indian Ice Cream is flavoured with Cardamom, Dried Milk Solids & Nuts
- ♦ **Shahi Tukda**195/-
Mughlai dessert made with Ghee Fried Bread, thickened Sweetened Milk, Saffron & Nuts
- ♦ **Gajar Ka Halwa**195/-
Slow cooked traditional Indian Pudding made by Simmering Carrots in Milk, Sugar & Nuts
- ♦ **Banoffee Pie**225/-
Made with Bananas, Toffee & Cream layered over a Biscuit Crust
- ♦ **Googy Chocolate Cake**225/-
Classic Googy Chocolate overload
- ♦ **Panna Cotta**225/-
Italian dessert of sweetened cream thickened with gelatin & molded
- ♦ **Chocolate Ganache Cake**225/-
Glaze made from chocolate & cream on our in-house cake
- ♦ **Chocolate Mud Pie**225/-
Rich chocolate dessert with a thick base and velvety top
- ♦ **Tiramisu**225/-
A timeless no-bake Italian dessert combining Espresso-dipped Ladyfingers & a creamy lightly sweetened Mascarpone Cream
- ♦ **Walnut Brownie with Vanilla Ice Cream**225/-
Fresh cooked Chocolate Fudge Brownies with Walnuts & topped with Vanilla Ice Cream
- ♦ **Cremè Brûlée**225/-
A dessert consisting of a Rich Custard base topped with a texturally contrasting layer of Hardened Caramelized Sugar
- ♦ **Baked Cheesecake**255/-
A New York Classic where Cream Cheese & Custard are baked to perfection on a biscuit base
- ♦ **Raspberry Cheesecake**255/-
Classic Cheesecake topped with Raspberry Coulis



We bake cakes to order for any occasion right here at our in-house bakery. Get in touch with us to know more!