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 84
Mixed vegetables fried in chana flour and spices

Vegetable Kaju Rolls – Portion of 4 85
Chopped mixed vegetables with spices and green chilli, rolled with crushed cashew nuts and deep fried

Samoosas – 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 5 180
Marinated prawns in chef's secret spices and deep fried

Mixed Meat Starter Platter (For 2) 280
An assorted platter consisting of: Chicken Cheese, Chicken Tikka, Lamb Boti Kebabs and Samoosas

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 cottae cheese

Tandoor Paneer Tikka 120
Cubes of cottage cheese, peppers, onion and tomato marinated with special Indian herbs cooked on a skewer

Tandoori Mushroom 120
Mushrooms marinated with a cream based sauce

Mixed Vegetable Starter Platter (For 2) 220
An assorted platter consisting of: Paneer Shashlik, Tandoori Mushrooms, Vegetable Kaju Rolls, Cheese and Corn samoosas

Indian Tandoor Starters continued

Chicken

Chicken Garlic 130
Chicken pieces marinated with cashews & garlic

Chicken Cheese 130
Chicken pieces cooked with cashews, Indian herbs and cheddar, mild and delicate flavour

Chicken Tikka 130
Chicken Tikka pieces marinated in spices and yoghurt

Chicken Makrana 130
Chicken pieces, marinated with cashews and black pepper

Reshami Kebab 130
Chicken pieces with cashew nuts and gram flour and chef's secret spices

Lamb

Garlic Lamb Tikka 175
Lamb pieces cooked traditionally in tandoor

Lamb Boti Kebab 175
Succulent lamb pieces, marinated in yoghurt and blended spices.

Salads

Spicy Chicken Salad 120
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 105
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 cottae cheese

Tandoori Mushroom 156
Mushrooms marinated in a cream based sauce cooked on a skewer

Paneer Tikka 162
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 220
Half 165

Chicken Garlic 200
Chicken pieces marinated with garlic

Chicken Cheese 200
Chicken pieces cooked with Indian herbs and cheddar, mild and
delicate flavour

Chicken Tikka 200
Chicken Tikka pieces marinated in spices and yoghurt

Chicken Makrana 200
Chicken pieces, marinated with cashews and black pepper

Reshami Kebab 200
Chicken pieces with cashew nuts and gram flour and chef's secret spices

Meat

Garlic Lamb Tikka 260
Lamb pieces cooked traditionally in the tandoor

Afgani Lamb Chops - portion of 5 310
Lamb chops perfected in a classical yoghurt marinade

Lamb Boti Kebab 260
Lamb pieces marinated in Indian herbs, ginger and garlic paste,
cooked in the tandoor

Main Courses continued
"fom our Indian Tandoor Ovens"

Seafood

Tandoori Prawns 340
8 Tiger prawns cooked to perfection in our tandoor,
Served with savoury rice and lemon garlic butter sauce,

Chilli Tiger Prawns 340
8 Tiger prawns in red chilli marinade, served with savoury rice

Fish Tikka 320
Kingklip marinated in yoghurt spices and Ajwain

Main Course Curries

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

Vegetarian, Paneer and Daal

Paneer - Homemade Indian cotta e cheese

Chana Masala 153
Chickpeas cooked in a tomato and onion based gravy

Paneer Makhani 192
Cubes of cottage cheese cooked in a gravy

Daal Makhani 162
Black lentils cooked in a tomato based gravy

Palak Paneer 192
Cubes of homemade cottage cheese cooked with spinach

Dingri Matar 192
Combination of mushroom and pea curry

Vegetable Tawa 162
Mixed vegetables stir fried in a tomato gravy

Navrathan Korma 192
Mixed vegetables in a creamy cashew nut gravy (mild/medium)

Daal Fry 163
Yellow lentils tempered with cumin and garlic

Daal Tadka 175
Yellow lentils tempered with mustard seeds, garic

Paneer Korma 210
Cubes of homemade cottage cheese, cooked in a creamy cashew nut gravy

Paneer Kadaai 192
Cubes of homemade cottage cheese, stir fried with onion, peppers and tomato gravy seasoned with chef's secret spices

Paneer Tikka Masala 192
Cubes of homemade cottage cheese cooked in a tomato and onion thick gravy

Paneer Lababdar 192
Cubes of homemade cottage cheese in a tomato and onion creamy gravy

Main Course Curries continued

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

Seafood

Prawn Korma 325
Prawns cooked in a cashew nut gravy (mild/medium)

Prawn Masala 325
Prawns cooked in a fresh tomato and onion gravy mixed with garlic, ginger and mixed spices

Prawn Curry 325
Prawns in a coconut cream and onion gravy

Prawn Vindaloo 325
Prawns cooked in an extremely hot curry

Fish Madras 310
Kingklip cooked in a coconut cream, mustard and onion gravy

Chicken

Butter Chicken 240
Chicken tikka in a creamy tomato and cashew nut based gravy (mild/medium)

Chicken Korma 240
Chicken pieces in a creamy cashew nut based gravy flavoured with fenugreek (mild/medium)

Chicken Tikka Masala 240
Chicken Tikka cooked in a clay oven, then turned into a curry using thick fresh onions, peppers and tomatoes.

Chicken Lababdar 240
Chicken Tikka in tomato, onion and creamy gravy

Chicken Madras 240
Chicken pieces cooked in coconut and onion based gravy

Chicken Jal Frezi 240
Chicken pieces in a creamy tomato and onion gravy. Garnished with julienne tomato, onion & peppers

Kasoori Chicken 240
Chicken pieces with an onion and nut based gravy with fenugreek flavours

Chicken Kadai 240
Chicken pieces with julienne peppers, onions and tomato in a Kadai Masala sauce

Chicken Vindaloo 240
Extremely hot chicken curry

Main Course Curries continued

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

Lamb

Lamb Rogan Josh 290
Lamb pieces cooked with Indian spices and onion gravy

Lamb Vindaloo 290
Extremely hot lamb curry

Lamb Korma 290
Lamb pieces in a creamy cashew nut gravy flavoured with fenugreek (mild/medium)

Bhunna Gosht 290
Lamb pieces in a spicy thick gravy

Lamb Patiala 290
Lamb pieces curry cooked with ginger and onion gravy

Gosht Sagwala 290
Lamb pieces cooked in a spinach based gravy

Daal Gosht 290
Lamb pieces cooked with yellow lentils

Lamb Masala 290
Lamb cooked in a fresh tomato and onion gravy mixed with garlic, ginger and mixed spices

Lamb Kasoori 290
Lamb pieces with cashew nut based sauce and fenugreek

Lamb Kadai 290
Lamb pieces with julienne peppers, onions and tomato in a Kadai Masala sauce

Lamb Madras 290
Lamb pieces cooked in coconut and onion based gravy

Lamb Chop Masala 325
4 Lamb chops cooked in the tandoor oven then cooked in a thick onion and tomato Masala based gravy

Lamb Lababdar 290
Lamb pieces cooked in a tomato, onion and creamy gravy

Biryani

Chicken Biryani Basmati rice prepared with chicken pieces	245
Lamb Biryani Basmati rice prepared with lamb pieces	290
Vegetable Biryani Basmati rice prepared with mixed vegetables	198
Prawn Biryani Basmati rice prepared with 6 prawns	310

Extras

Extra Prawns - Portion of 6 for Biryani only	192
Bombay Potato Potatoes stir fried with cumin, garlic and coconut cream	112
Aloo Gobi Potato and cauliflower fried with selected Indian spices.	120
Basmati Rice Steamed Basmati Rice	52
Saffron Rice Basmati Rice steamed in saffron	64
Jeerra Pulao Basmati rice fried with jeerra and onions	64
Vegetable Pulao Basmati rice slow cooked with mixed vegetables	81
Sambals Either cucumber salad or mint sauce	62
Plain Yoghurt Plain home made yoghurt	52
Cucumber Raita Plain home made yoghurt with cucumber	66
Flavoured Achhar Subject to availability	62
Lassie (salty, sweet & mango) A delicious Indian yoghurt based drink	62
Popadom - Portion of 2	15

Breads

Plain Naan Bread baked in a clay oven	45
Butter Naan Bread baked in a clay oven and brushed with butter	50
Garlic Naan Bread topped with garlic, coriander baked in a clay oven and brushed with butter	54
Tandoori Roti Round bread made with brown flour and baked in a clay oven	42
Rogani Naan Bread topped with sesame seeds and spices	54
Aloo Paratha Naan Spiced mashed potatoes stuffed in a round bread and baked in a clay oven	64
Lachchaa Paratha Layered bread baked in a clay oven	64
Peshwari Naan Round shaped bread, stuffed with chopped nuts, baked in a clay oven	71
Cheese and Garlic Naan Round shaped bread, stuffed with cheddar cheese and topped with crushed garlic baked in a clay oven	71
Cheese and Chilli Naan Round shaped bread, stuffed with cheddar cheese and topped with cut chilli baked in a clay oven	77
Cheese Paratha Round bread, stuffed with cheddar cheese and baked in a clay oven	64
Extra Chopped Chilli added to Breads	15

Rumali Roti

Traditional thin flatbread
(To be ordered by special request)

Plain Romali	65
Butter Romali	69

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

October 2025

Dessert

Chocolate Volcano 77
A rich chocolate soufflé served with vanilla ice cream

Pistachio or Mango Kulfi 79
Home made traditional Indian Kul fiice cream.

Bombay Crushed Falooda 68
An ice cream based dessert with subja seeds, rose syrup, and china grass

Ice Cream 58
Vanilla, Chocolate, Strawberry

Lemon Fridge Cheesecake 75
Tangy and smooth with crumb base

Cookies and Cream 75
Cookies chopped into a fluffy white mousse

Kahwa (Indian Masala Tea) 65
An incredible Indian tea made with Indian herbs.

Gulab Jamun 85
Home-made milk dumplings made from reduced milk, served in a rose and cardamom flavoured syrup