

MAIN-COURSE - INDIAN

PRAWNS POLICHEDU A spicy Malabar specialty cooked in traditional spices	48.00
PRAWNS MASALA Jumbo prawns cooked in Punjabi style	48.00
GOAN FISH CURRY Boneless fish chunk cooked in Goan style tangy & spicy	34.00
AMRITSARI FISH Boneless fried fish Amritsari style	34.00
CHICKEN TIKKA MASALA Tandoori Chicken Tikka cooked in spiced makhni gravy	32.00
KADHAI CHICKEN Chicken chunks, capsicum, onion cooked in flavored spices	30.00
BUTTER CHICKEN Tandoori spring chicken cooked in rich cream makhni sauce.	32.00
CHICKEN HARA MASALA Boneless chicken pieces cooked in chef special green chili sauce	32.00
CHICKEN LABABDAR Boneless chicken pieces cooked in light spices with onion & tomato gravy	32.00
CHICKEN HYDERABADI Boneless chicken pieces cooked in whole spices and green masala gravy	30.00
MUTTON HYDERABADI Tender Mutton pieces cooked in whole spices and green masala gravy	42.00
MUTTON ROGANJOSH Tender Mutton pieces cooked in whole array of spices in rogan gravy Kashmiri delicacy	42.00
MUTTON KADHAI MASALA Tender Mutton chunks cooked in whole spices with capsicums, onion cooked to perfection	42.00
MUTTON NOORANI BHUNA MASALA Tender Mutton chunks cooked in whole spices with capsicum, onion cooked thick gravy to perfection	42.00
MUTTON RARA MASALA Tender Mutton chunks cooked in whole spices with minced mutton, onion gravy cooked to perfection	42.00
PANEER PALAK Cream cottage cheese cooked with fresh spinach sauce and tempered with fresh garlic & cumin	28.00
PANEER MATAR MASALA Cottage cheese & green peas cooked in light spices with onion & tomato gravy	28.00
PANEER TIKKA MASALA Tandoori Paneer Tikka cooked in spiced makhni gravy	28.00
PANEER MAKHANWALA Cream cottage cheese cooked in rich cream Makhani sauce slightly sweet	28.00
KADHAI PANEER MASALA Cottage cheese chunks, capsicum, onion cooked in flavored spices & tomato gravy	28.00
VEGETABLE JALFREZI Mixed julienned Vegetables, capsicum, onion cooked in flavored spices & tomato gravy	22.00
MIXED VEG KORMA Mixed vegetables cooked in a Rich cream & cashew gravy	22.00
ALOO GOBI ADRAKI Two humble vegetable cooked in ginger & whole spice masala	18.00
BHINDI MASALA Baby okra cooked in spicy tomato gravy	18.00
DAL MAKHANI Black urad dal cooked in a spicy sauce of butter, cream, tomatoes, and herbs	18.00
YELLOW DAL TADKA Two lentils cooked together & tempered with Indian spices	14.00
DAL FRY MASKAWALA Lentils cooked & tempered with Indian spices and fried with salted butter	16.00