

Indian Menu

Starters

Kaddu Soup

A spicy pumpkin soup

Chicken Tandoori

Kebabs of chicken marinated in tandoori spices & yoghurt served with basmati rice

Parippu Soup

A red lentil soup finished with chopped coriander

Aloo Ki Tikki

Potato patties mildly spiced and served with a variety of atchars

Lamb Kofta Balls

Minced spicy lamb patties served with cucumber and yoghurt

Prawn Pakoras

Prawn balls crisp fried and served with basmati rice and cucumber raita

Tandoori Paneer

Skewers of paneer cheese, capsicum and onions with tandoori served on basmati rice

Mains

All mains served with basmati rice, lemon & tamarin flavoured green beans, atchars and naan breads

Beef Madras

Madras styled beef with potatoes and onion

Bombay Style Fish

Marinated in bombay styled spices and yoghurt and oven baked

Chicken Tikka Masala

Diced chicken pieces in masala cooked in a tomato and yoghurt sauce

Butter Chicken

Diced chicken pieces cooked in a yoghurt and masala sauce with a touch of cinnamon and almonds and finished with thick cream

Chicken Aloo Saag

A dish from northern India oven baked with a flavour of cumin and masala and finished with potato and spinach

Rogan Josh

A lamb curry from Kashmir with a hint of cinnamon and cardomon

Saag Gosht

A lamb dish from northern India, finished with aloo potato and spinach

Matar Paneer

An Indian cheese curry simmered with yoghurt and peas, finished with a splash of masala curry