



LUNCH MENU

Indian Style Entrees, From the Indian Tandoori Oven.

Curry Rice & Naan Bread **\$17.00**

Business Lunch Banquet **\$58.00**

Minimum for 2 people (\$29 each). Includes Entree (Onion Bhaji, Lasan Tikka), 2 Curries from the lunch menu, Rice, Butter Naan, Garlic Naan, and a choice of Drink.

Drinks

House Wine
Beer
Soft Drink
Mango Lassi
Juice

Korma Curry

Choice of Meat Options Cooked with cashew, almond, and creamy gravy, garnished with sliced almond.

Meat Options

Chicken
Beef
Lamb

Jalfrejee Curry

Choice of Meat Options cooked with capsicum, onion and tomatoes in sweet and sour sauce.

Meat Options

Chicken
Beef
Lamb

Saagwala Curry

Choice of Meat Options cooked with lightly spiced herbs, garlic and fresh spinach puree.

Meat Options

Chicken
Beef
Lamb

CURRY (INDIAN STYLE)

Choice of Meat options cooked with cumin, coriander, turmeric, ginger, garlic, onions, chili peppers, and Tomatoes in the traditional way from Grandma's Kitchen.

Meat Options

Chicken
Beef
Lamb

Mango Curry

Choice of Meat option cooked with exotic creamy gravy in mild mango flavor sauce. A great Flavors Mild curry Person.

Meat Options

Chicken
Beef
Lamb

PANEER BALTI

Paneer cooked with onion, capsicum, and chef chef-special spices also, served in the Traditional Way, with Ginger and Garlic.

Curry Rice Naan Bread and drink **\$22.00**

(Glass of house Beer/House Wine or Soft Drinks)

Tikka Masala Curry

Choice of Meat options cooked in medium spicy gravy with green capsicum, sliced onion, and fresh herbs.

Meat Options

Chicken
Beef
Lamb

Vindaloo Curry

Choice of Meat Options cooked with brown onion gravy in a hot vindaloo sauce. A Traditional South Indian Dish.

Meat Options

Chicken
Beef
Lamb

Karahi Curry

Meat options cooked with onion, capsicum, and chief special spices, Garnished with fresh coriander.

Meat Options

Chicken
Beef
Lamb

Madras Curry

Choice of Meat Options cooked with medium hot meat curry in coconut cream, a very popular dish from South India.

Meat Options

Chicken
Beef
Lamb

Rogan-Josh Curry

Meat options cooked with brown gravy, Tomato onion-based and finished with ginger and Garlic.

Meat Options

Chicken
Beef
Lamb

BUTTER PANEER

Homemade cottage cheese cooked in creamy tomato sauce and a touch of chef-special spices.

Vegetable Korma / Butter Vegetable

Mix Vegetable cooked with Cashew Gravy / Creamy Toamato Gravy finished with mild spicy sauce.

Kadai Vegetable

Mix vegetable cooked with onion sauce, capsicum, tomato sauce, and garnished with Ginger and garlic.

Jheenga Salad

\$19.00

King prawn toasted in tandoori oven, mixed with salad, cherry tomato, cucumber, onion finished in Asian Way.

Add-on

House Wine (\$7.00)
Beer (\$7.00)

Special Chicken Salad

\$22.00

Deep fried Battered chicken served with special salad in asian style way.

Add-on

House Wine (\$7.00)
Beer (\$7.00)

Dal Makhani

Lentils cooked overnight on a slow fire, finishing with cream, special house Spices and Finished with ginger, and Garlic.

Tandoori chicken Salad

\$17.00

Mix Salad, cherry tomatoes, cucumber, Capsicum and Tandoori Boneless Chicken finished in Asian way.

Add-on

House Wine (\$7.00)
Beer (\$7.00)