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Enter a world where the rich aromas and bold  
flavours of India transport you to unforgettable tastes.



## Dining & Take-Away Menu

Please inform your server of any allergies



Contains Nuts



Vegetarian Item



Non-Vegetarian Item

# Light Dishes

## SIGNATURE LIGHT DISHES

### SAMOSA SEE PRICING

*Delicately crisp pastry pockets filled with a fragrant blend of spiced potatoes, peas, and herbs. Paired with a tangy tamarind chutney.*

SINGLE PIECE	3	SIX PIECE	13
TWO PIECE	5	TWELVE PIECE	25

### HAKKA NOODLES SEE PRICING

*Stir-fried noodles tossed with fresh vegetables, fragrant garlic, and soy sauce, infused with a delicate balance of spices. A vibrant and savoury dish with a hint of Indo-Chinese flair.*

CHICKEN	13
VEGETARIAN 	14

### PANI PURI 8

*Crispy puffed shell, filled with spiced potatoes, chickpeas, and thinned tamarind reduction. Served with 8 pieces.*

### MANCHURIAN 13

*Crispy or glazed vegetable fritters tossed in a bold blend of garlic, ginger, soy sauce, and aromatic spices. Served with 8 pieces. Choose from:*

PERFECTLY CRISP: CRUNCHY AND LIGHT TEXTURE  
DELICATELY GLAZED: COATED IN SMOOTH, GLAZED SAUCE

### BHEL PURI 8

*Crisp puffed rice, sev, diced potatoes, and onions, tossed with tangy tamarind chutney and aromatic spices.*

### CHILLI FRIES 7

*Seasoned fries with spicy chili seasoning, topped with fresh Parmesan. Served with a spicy mayo dip*

### CAULIFLOWER PAKORA 7

*Lightly battered cauliflower florets, delicately spiced and fried to a crisp golden perfection. Served with a tangy dipping sauce*

### VADA PAV 8

*Crispy vegetable fritters coated in a rich, tangy glaze of garlic, ginger, and soy, offering a perfect balance of sweetness and spice.*

### PANEER CHILI 13

*Succulent cubes of paneer stir-fried with bell peppers, onions, and aromatic spices in a tangy, spicy sauce. Served with 8 pieces.*

REPLACE PANEER WITH CHICKEN +1

### CHAAT SEE PRICING

*Golden, crispy potato patties or flaky samosas topped with cool yogurt, tangy tamarind chutney, and a medley of vibrant spices. Garnished with fresh herbs and crunchy sev for a satisfying crunch*

ALOO TIKKI CHAAT	9
SAMOSA CHAAT	13

### CHANNA BHATURA 14

*Fluffy, golden-brown bhatura, perfectly paired with spicy, tangy chickpea curry (channa)*

### MOMOS SEE PRICING

*Steamed dumplings filled with your choice of tender, spiced chicken or fresh, seasoned vegetables. Served with a tangy dipping sauce*

CHICKEN	13
VEGETARIAN 	14

# Vegetarian Curries

❖ All prices are for regular 16oz portions. Upgrade to a large 24oz portion for additional \$3

## SIGNATURE VEGETARIAN CURRIES

### PALAK PANEER 14

Tender cubes of paneer nestled in a velvety spinach gravy; seasoned with garlic, ginger, and a blend of fragrant spices.

### KADHAI PANEER 14

Succulent paneer cubes cooked in a robust, aromatic gravy made with bell peppers, onions, and freshly ground spices. This vibrant dish is full of bold, smoky flavours, offering a perfect blend of heat and spice

### SHAHI PANEER 16

Soft paneer cubes simmered in a rich, creamy sauce made with cashews, almonds, and aromatic spices.

### GHANNA MASALA 11

Tender chickpeas cooked in a tangy, spiced tomato and onion gravy; infused with a blend of aromatic spices.

### PANEER TIKKA MASALA 15

Grilled, marinated paneer cubes simmered in a rich and creamy tomato-based sauce, spiced to perfection with a medley of bold, aromatic spices

### PANEER BHURJI 14

Crumbled paneer sautéed with onions, tomatoes, and a blend of vibrant spices, creating a savoury, scrambled texture.

### PANEER VINDALOO 14

A fiery and flavourful dish featuring tender paneer cubes simmered in a bold, tangy sauce with a medley of spices, vinegar, and chilli heat.

### PANEER BUTTER MASALA 14

Soft, succulent paneer cubes simmered in a rich, creamy tomato gravy; delicately spiced with a blend of aromatic herbs and finished with a touch of butter.

### PAV BHAJI 14

A classic Mumbai street food featuring a flavourful, mashed vegetable curry (bhaji) cooked with butter and a blend of spices, served with soft, toasted pav buns. This hearty and delicious dish offers a perfect balance of rich, tangy, and savoury flavours in every bite.

### MIXED SABZI (VEGETABLES) 13

A medley of fresh, seasonal vegetables sautéed and simmered in a lightly spiced gravy; offering a colourful and nutritious dish.

## ESSENTIAL SIDES

Add butter naan 3      Add steamed rice 6  
Add garlic naan 4      Add jeera rice 8

Add onion salad 5  
Add raita 5

# Non-Vegetarian Curries

❖ All prices are for regular 16oz portions. Upgrade to a large 24oz portion for additional \$3

## SIGNATURE NON-VEGETARIAN CURRIES

### BUTTER CHICKEN ◆ 15

*Tender, marinated chicken cooked in a luscious, creamy tomato-based sauce infused with butter, aromatic spices, and a touch of sweetness. Offers balance of heat and sweetness.*

### CHICKEN CURRY ◆ 15

*Succulent chicken pieces simmered in a flavourful blend of spices, onions, tomatoes, and herbs, creating a rich and aromatic gravy. Offers heat and savoury flavours*

### CHICKEN VINDALOO ◆ 15

*A fiery and tangy dish featuring tender chicken cooked in a bold, spiced vinegar-based sauce. Infused with garlic, chilies, and a blend of aromatic spices, this Goan-inspired curry offers a perfect balance of heat and acidity;*

## ESSENTIAL SIDES

Add butter naan 3      Add steamed rice 6  
Add garlic naan 4      Add jeera rice 8

Add onion Salad 5  
Add raita 5

### EGG BHURJI ◆ 13

*A deliciously spiced scrambled egg dish cooked with onions, tomatoes, green chilies, and a medley of fragrant spices. This savoury and hearty dish is packed with bold flavours, offering a perfect balance of heat and warmth.*

### CHICKEN TIKKA ◆ 16

*Juicy, marinated chicken pieces grilled to perfection, infused with yogurt, aromatic spices, and a hint of smokiness.*

### MUTTON CURRY ◆ 17

*Tender mutton pieces slow-cooked in a rich, aromatic gravy made with a blend of spices, onions, and tomatoes. Deeply flavourful, with the meat absorbing the spices to create a robust and comforting curry.*

### PALAK CHICKEN ◆ 15

*Juicy chicken pieces simmered in a velvety spinach gravy, infused with garlic, ginger, and a blend of fragrant spices. Flavours include earthiness and savoury undertones.*

# Additional Offerings

## SIGNATURE ROLLS

### BUTTER CHICKEN ROLL 12

*Succulent butter chicken wrapped in soft, warm flatbread, featuring tender, marinated chicken coated in a rich, creamy tomato-based sauce. Infused with butter, aromatic spices, and a hint of sweetness.*

### CHICKEN CHILLI ROLL 12

*Succulent chilli-marinated chicken wrapped in soft, warm flatbread, tossed in a bold, spicy chilli sauce with vibrant peppers and aromatic spices. This roll delivers a perfect balance of heat and flavour*

### PANEER ROLL 11

*Grilled paneer cubes marinated in aromatic spices, wrapped in soft flatbread with fresh vegetables and a mint yogurt chutney. A flavourful and satisfying roll. Light yet indulgent.*

## SIGNATURE DAALS

### DAAL TADKA 7

*Slow-cooked yellow lentils, gently spiced and finished with a fragrant tempering of cumin, garlic, and dried red chilies in hot ghee. Offers warmth and zest.*

### DAAL FRY 8

*yellow lentils, simmered to perfection and infused with a medley of spices. The lentils are sautéed with onions, tomatoes, and a fragrant mix of aromatic spices, topped with ghee.*

### DAAL MAKHANI 9

*luxurious and creamy lentil dish made with slow-cooked black lentils and kidney beans, enriched with butter and cream for a velvety texture. Infused with aromatic spices and simmered to perfection. Smoky and rich.*

## THALI

*/ˈtɑːli/ — A traditional Indian platter featuring a harmonious assortment of small, flavourful dishes.*

### VEGETARIAN THALI 16

*Served with fragrant basmati rice, warm naan, a sweet treat, fresh salad, and your selection of two exquisite vegetarian curries*

*\*No meat substitutions*

### NON-VEGETARIAN THALI 18

*Served with fragrant basmati rice, warm naan, a sweet treat, fresh salad, and your selection of two exquisite non-vegetarian curries*

*\*You may substitute one meat curry with a vegetarian option, if preferred.*

*Please note that our gulab jamun is made with ingredients from a facility that processes nuts and **may contain** traces of nuts. Additionally, our gulab jamun is topped with pistachios which can be removed on request.*

## BREAD

### BUTTER NAAN 3

Baked flatbread brushed with rich, melted butter. Lightly crisp on the outside and fluffy inside.

### GARLIC NAAN 4

Freshly baked tandoor flatbread infused with fragrant garlic and brushed with butter. Crisp yet soft.

### TAWA NAAN 2

A soft and chewy flatbread cooked on a traditional tawa (griddle) for a perfectly crisp exterior.

### BHATURA 2

A soft, fluffy deep-fried bread with a golden, crisp exterior and light, airy centre.

### PARATHA 3

A flaky, layered Indian flatbread, pan-fried to golden perfection. Buttery and crisp on the outside, soft on the inside

### ALOO PARATHA 5

A classic stuffed flatbread filled with seasoned mashed potatoes and spices, pan-fried until golden and crispy.

### PANEER PARATHA 3

Pan-fried flatbread stuffed with spiced, crumbled paneer. Crispy on the outside, soft and flavorful inside

### ASSORTED SELECTION 8

A delightful selection of freshly baked naan, including butter naan, garlic naan, and plain naan. Perfect for sharing. (Three naan)

## BREAD + CURRY PAIRING GUIDE

Bread	Flavour   Texture	Best Pairing
Butter Naan	Soft, fluffy; and lightly buttery	Best with creamy curries like Paneer Butter Masala, Shahi Paneer, Butter Chicken, or Palak Chicken. The buttery naan complements the richness of these dishes perfectly.
Garlic Naan	Fragrant garlic flavor with a soft, crispy texture	Ideal for spicy, robust curries such as Paneer Vindaloo, Paneer Tikka Masala, Chicken Vindaloo, or Kadhai Paneer. The garlic adds an extra punch to bold flavors.
Tawa Naan	Soft, light, with a crisp exterior	Pairs well with lighter curries like Mixed Vegetables, Channa Masala, or Chicken Curry. Its simplicity balances mild or medium-spiced dishes.
Bhatura	Puffy, deep-fried, with a slightly chewy texture	Perfect for rich, hearty curries like Channa Masala or Pav Bhaji. The deep-fried bhatura soaks up thick gravies wonderfully.
Paratha	Flaky, layered, and buttery	Great with spicier or thick gravies like Palak Paneer, Mutton Curry, or Chicken Tikka. Its flakiness adds texture to these robust dishes.
Aloo Paratha	Spiced potato-stuffed, soft, and filling	Pairs well with yogurt or mild curries like Daal Tadka or Egg Bhurji. The stuffed potato adds a hearty element to simpler dishes.
Paneer Paratha	Paneer-stuffed, mildly spiced, soft yet crispy	Best with mild, creamy curries like Shahi Paneer, Paneer Butter Masala, or Palak Paneer. The paneer stuffing adds to the creaminess of these dishes.

# Sides + Desserts

## RICE

### STEAMED RICE 7

Light and fluffy steamed basmati rice, perfectly cooked to complement any dish with its delicate aroma and subtle flavour.

### JEERA RICE 8

Fragrant basmati rice sautéed with cumin seeds, offering a warm, earthy flavor and delicate aroma. A perfect side to elevate any meal.

### FRIED RICE 12

A savoury blend of rice stir-fried with crisp vegetables, aromatic garlic, and a medley of flavourful sauces, creating a perfect balance of spice and texture. A popular Indo-Chinese favourite with a delicious Hakka twist.

## ACCOMPANIMENTS

### ONION SALAD 5

Freshly sliced onions tossed with tangy lemon juice, a sprinkle of chaat masala, and garnished with fresh cilantro for a zesty and refreshing side dish.

### RAITA 5

Cool and creamy yogurt blended with finely chopped cucumbers, tomatoes, and a hint of cumin, creating a refreshing and tangy side that perfectly balances spicy dishes

### MINT CHUTNEY 6

A vibrant blend of fresh mint, cilantro, green chilies, and tangy lemon juice.

## DESSERTS

*/'ta:li/ — A traditional Indian platter featuring a harmonious assortment of small, flavourful dishes.*

### GULAB JAMUN 3

Velvety-soft dumplings crafted from delicate milk solids, bathed in a warm, aromatic saffron and cardamom-infused syrup.

ADDITIONAL PIECE 2  
ADD ICE CREAM 2

### RASMALAI 4

Delicate, pillow-soft cheese dumplings soaked in a rich, fragrant milk, infused with saffron and cardamom. Topped with a sprinkle of crushed pistachios

ADDITIONAL PIECE 3  
ADD ICE CREAM 2

Please note that our gulab jamun is made with ingredients from a facility that processes nuts and **may contain** traces of nuts. Additionally, our gulab jamun is topped with pistachios which can be removed on request.

Not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies. Adults and youth (ages 13 and older) need an average of 2,000 calories a day; and children (ages 4 to 12) need an average of 1,500 calories a day; however, individual needs vary