



APPETIZERS

VEGETABLE SAMOSA 3Pcs. **\$8.99**

Crispy golden pastry pockets filled with a savoury mixture of spiced potatoes

ONION SAMOSA 8 Pcs **\$8.99**

Crispy, golden pastry pockets filled with a spiced mixture of chopped onions, green chilies, and herbs.

VEGETABLE PAKORA **\$8.99**

Crispy fritters made with mixed vegetables dipped in a seasoned chickpea flour batter, deep-fried until golden brown.

ALOO TIKKI **\$8.99**

Golden, pan-fried potato patties seasoned with aromatic spices and herbs. Crispy on the outside, soft inside

CHAT **\$9.99**

Vegetable samosa (or) Aloo Tikki topped with tangy chickpea curry, yogurt, chutneys, onions, and fresh coriander. A delicious mix of spicy, sweet, and sour flavours in every bite.

CONE BITES **\$8.99**

Crispy mini cones stuffed with a creamy, spiced paneer filling, blended with herbs and seasonings.

VEGETABLE PLATTER **\$15.99**

Vegetable samosa, Vegetable Pakora, Aloo Tikki, Spring roll, Onion Samosa & Cone bites

VEGETABLE SPRING ROLL **\$8.99**

Crispy, golden rolls stuffed with a savoury mix of shredded vegetables and light seasonings.

KALMI KABAB (8Pcs) **\$13.99**

Crispy chicken wings tossed in our chef's signature blend of savoury, spicy, and tangy flavours for an irresistible bite every time.

CHICKEN 65 **\$13.99**

Crispy, deep-fried chicken bites marinated with South Indian spices, curry leaves, and a hint of tangy chili flavour.

SOUPS

SPINACH LENTIL SOUP **\$7.00**

A comforting blend of fresh spinach and yellow lentils, slow-cooked with garlic, cumin, and gentle spices for a light yet flavourful soup.

CHICKEN KEBAB SOUP **\$7.00**

A flavourful soup made with tender, grilled chicken kebab pieces simmered in a light, spiced broth with herbs and vegetables for a warming start to your meal.

INDO CHINESE APPETIZERS

CHILLI / MANCHURIAN

CHICKEN \$ 15.99 / GOBI \$ 14.99 / PANEER \$ 15.99

CHILLI

Indo-Chinese dish tossed with onions, bell peppers, and green chilies in a tangy, spicy Indo-Chinese sauce.

MANCHURIAN

Manchurian is a classic savoury Indo-Chinese sauce with garlic, ginger, onions, and peppers. Bursting with tangy, spicy flavours

SALADS

CHICKEN MINT SALAD **\$9.00**

Juicy grilled chicken tossed with sweet mango and refreshing mint chutney, served over a fresh bed of crisp salad greens

GREEN SALAD **\$8.00**

A fresh mix of crisp lettuce, cucumber, and seasonal greens

CHEF'S SPECIAL SALAD **\$8.00**

Crisp lettuce, ripe tomatoes, olives, fresh onions, colourful bell peppers, and creamy feta cheese, all tossed in our signature chef's special dressing for a perfect balance of flavours.

BIRYANI

Aromatic basmati rice cooked with tender pieces of marinated meat or vegetables, infused with fragrant spices like saffron, cardamom, and cloves, layered and slow-cooked to perfection for a rich and flavourful meal.

CHICKEN \$ 17.99 | VEGETABLE \$ 16.99 | LAMB (or) GOAT (Bone) | BEEF \$ 20.99 | SHRIMP \$ 20.99 | FISH (Tilapia) \$ 20.99 | FISH (Salmon) \$ 24.99

INDO CHINESE ENTRÉE

HAKKA NOODLES | FRIDE RICE

RICE

PANEER \$ 16.99 | CHICKEN \$ 17.99 | LAMB \$ 20.99 | GOAT (Bone) \$ 20.99 | SHRIMP \$ 20.99

HAKKA NOODLES

Stir-fried noodles tossed with crisp vegetables and savoury soy-based sauce, delivering a deliciously satisfying Indo-Chinese classic with a perfect balance of flavours and textures.

FRIDE RICE

Fluffy, wok-tossed rice stir-fried with mixed vegetables and a blend of savoury sauces, creating a flavourful and hearty dish perfect on its own or as a side.

Your health and safety are our top priorities! If you have any food allergies, please inform your server. This will help us ensure a safe and enjoyable dining experience for you.

Thank you

CLASSIC ENTRÉE

PANEER \$ 16.99 | CHICKEN \$ 17.99 |
 LAMB \$ 20.99 | GOAT (Bone) \$ 20.99 |
 BEEF \$ 20.99 | FISH(Tilapia) \$ 20.99 |
 FISH (Salmon) \$ 23.99 | SHRIMP \$ 20.99
 | MIX SEA FOOD \$ 24.99 | MUSSEL \$ 20.99 | VEGETABLE (Navratan) \$ 16.99

TIKKA MASALA

Rich creamy tomato & onion-based sauce blended with aromatic spices.

BUTTER

Succulent boneless tandoori chicken simmered in a rich, creamy tomato-butter sauce, delicately spiced for a perfect balance of savoury, tangy, and mildly sweet flavours.

KORMA

Velvety cashew cream sauce, delicately spiced to create a luxurious and flavourful dish.

SAAG (PALAK)

Fresh spinach leaves cooked slowly with mild spices and a hint of garlic, creating a smooth, flavourful, and nutritious Indian-style spinach curry.

CHETTINAD

A bold and aromatic South Indian curry from the Chettinad region, featuring a spicy blend of freshly roasted spices, curry leaves, and coconut, typically made with Veg or Non-Veg for a rich, fiery flavour.

KADAI

A classic North Indian dish cooked with tender chicken pieces, bell peppers, onions, tomatoes, and freshly ground spices in a traditional wok (kadai). Rich, flavorful, and mildly spiced with a rustic taste.

CURRY

A flavourful and aromatic dish made with a blend of spices simmered in a rich sauce, often featuring vegetables, chicken, or meat, perfect for pairing with rice or bread.

MANGO

A delightful fusion of ripe mangoes cooked in a mildly spiced, creamy curry sauce, balancing sweet and savoury flavours for a unique and refreshing taste experience.

VINDALOO

A fiery and tangy Goan curry made with potato in a bold blend of vinegar, garlic, and hot spices, delivering an intense and flavourful punch.

KERLA CHILLY

Cooked with aromatic onions, fresh ginger, curry leaves, black pepper, grated coconut, and a blend of traditional spices for a flavourful Kerala-style dish.

ROGHAN JOSH

A classic Kashmiri curry made with yogurt, fragrant spices like cardamom, cinnamon, and Kashmiri red chili, giving it a vibrant red colour and deep, robust flavour.

CHICKEN ENTRÉE

CHICKEN MADRAS

\$17.99

A fiery South Indian classic with a creamy twist — tender chicken simmered in a tangy, spicy sauce made from roasted red chilies, mustard seeds, curry leaves, and aromatic spices, finished with smooth coconut milk.

CHICKEN XACUTTI

\$17.99

A Goan specialty bursting with flavour — tender chicken cooked in a fragrant blend of roasted coconut, poppy seeds, and a medley of spices, creating a deep, aromatic curry with a perfect balance of heat and warmth.

VEGETARIAN ENTRÉE

DAL TADKA

\$16.99

Yellow lentils simmered with turmeric and spices, then tempered with ghee, cumin seeds, garlic, and red chili.

DAL MAKHANI

\$16.99

A rich and creamy lentil delicacy — slow-cooked black lentils and red kidney beans simmered with butter, cream, and aromatic spices for a smooth, hearty flavour.

CHANA MASALA

\$16.99

Punjabi-style chickpeas cooked with onions, tomatoes, ginger, and a blend of tangy, aromatic spices for a bold and flavourful taste.

MUTTER PANEER

\$16.99

Fresh paneer cubes and green peas simmered in a mildly spiced tomato-onion gravy for a comforting and flavourful vegetarian classic.

BHINDI MASALA

\$16.99

Tender okra sautéed with onions, tomatoes, bell pepper and aromatic spices for a flavourful and wholesome vegetarian dish.

SAAG MUSHROOM

\$16.99

Fresh mushrooms cooked with creamy spinach and mild spices, creating a rich and comforting vegetarian curry.

ALOO GOBI

\$16.99

A classic vegetarian favourite — tender potatoes and cauliflower florets sautéed with tomatoes, onions, and fragrant spices for a flavourful, comforting dish.

MALAI KOFTA

\$16.99

Soft, spiced vegetable and paneer dumplings served in a rich, creamy tomato-based sauce, making for an indulgent vegetarian delight.

BAINGAN BHARTA

\$16.99

Smoky roasted eggplant mashed and cooked with onions, tomatoes, garlic, and spices for a rustic, aromatic vegetarian dish.

MUSHROOM MUTTER

\$16.99

Fresh mushrooms and green peas cooked in a mildly spiced tomato-based gravy, creating a flavourful vegetarian favourite.

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SEAFOOD ENTRÉE

GOAN SHRIMP CURRY \$20.99

Juicy shrimp simmered in a tangy, mildly spiced coconut-based curry, flavoured with Goan spices and a hint of tamarind.

POMFRET MASALA FRY \$20.99

Fresh pomfret marinated in a bold South Indian masala blend of mustard seeds, curry leaves, red chilies, and spices, then pan-fried to crispy perfection with a tender, flavourful inside.

TANDOOR / CLAY OVEN

TANDOOR CHICKEN \$17.99

Juicy bone-in chicken marinated in yogurt and a blend of traditional spices, roasted in a clay tandoor oven for a smoky, tender, and flavourful experience.

CHICKEN TIKKA \$17.99

Tender boneless chicken breast marinated in yogurt and spices, cooked to smoky perfection in a traditional clay tandoori oven for a juicy, flavourful bite.

MALAI KEBAB \$17.99

Boneless chicken breast marinated in creamy cheese, cream, and mild spices, cooked to tender perfection in a traditional clay tandoori oven.

CHICKEN SEEK KEBAB \$17.99

Minced chicken blended with aromatic spices and herbs, shaped onto skewers, and grilled in a traditional clay tandoor for a smoky, flavourful treat.

CUMIN CRUST SALMON \$24.99

Fresh salmon fillet coated with a fragrant cumin and spice crust, pan-seared to lock in moisture and deliver a flavourful, crispy exterior.

TANDOORI SHRIMP \$20.99

Juicy shrimp marinated in yogurt and aromatic spices, cooked to smoky perfection in a traditional clay tandoori oven for a tender, flavourful bite.

LAMB CHOP \$26.99

Tender lamb chops marinated with aromatic spices and herbs, cooked to juicy perfection in a traditional clay tandoori oven, delivering a smoky, flavourful finish.

NAAN

PLAIN NAAN \$3.00

ONION KULCHA \$4.00

GARLIC CILANTRO NAAN \$4.00

ROSEMARY & OLIVE NAAN \$4.00

GARLIC CHIVE NAAN \$4.00

STUFFED POTATONAAN \$6.00

CHEESE NAAN \$7.00

DRY FRUIT COCONUT AAN \$8.00

2 Pcs. Flaky Layered Paratha \$6.00

BEVERAGES

MANGO LASSI \$6.00

SWEET LASSI \$5.00

SALT LASSI \$5.00

CHAI TEA \$5.00

DESSERTS

GULAB JAMUN \$6.00

Soft, deep-fried milk dumplings soaked in fragrant rose-scented sugar syrup

RASMALAI \$6.00

Soft, spongy cheese patties soaked in chilled, sweetened saffron-flavoured milk, garnished with pistachios and cardamom

CARROT HALWA \$6.00

Slow-cooked grated carrots simmered with milk, sugar, and cardamom, garnished with nuts

RICE PUDDING \$6.00

Creamy, slow-cooked rice simmered in milk with sugar and flavoured with cardamom and nuts

KULFI (INDIAN ICE CREAM)

Kulfi is a traditional Indian frozen dessert, often described as Indian ice cream but denser and creamier.

Flavors - \$5.00

MALAI KULFI | MANGO KULFI | PISTACHIO KULFI | CHOCOLATE KULFI | ALMOND KULFI | STRABERY KULFI | COCONUT KULFI

SIDES

MANGO CHUTNEY \$5.00

RAITHA \$5.00

RICE \$5.00

PAPADUM \$5.00

ONION CHUTNEY \$5.00

MINT CHUTNEY \$5.00

TAMARIND CHUTNEY \$5.00

MANGO PICKEL \$5.00

KIDS MENU

CHICKEN TENDER \$7.99

MAC & CHEESE \$5.99

CHICKEN ALFREDO (PENNE) \$10.99

CURLY FRIES \$4.99

CHICKEN PAKORA \$6.99

CHEESEBURGER \$9.99

MOZERELLA STICK \$6.99

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SOUTH INDIAN MENU

DOSA

PLAIN DOSA	\$13.99
MASALA DOSA	\$14.99
ONION DOSA	\$14.99
BUTTER CHICKEN DOSA	\$16.99
EGG DOSA	\$14.99
CHETTINAD LAMB DOSA	\$18.99
CHEESE DOSA	\$14.99

South Indian dish — a thin, crispy pancake or crepe made from fermented rice and urad dal (black gram) batter. It's cooked on a hot griddle until golden and crispy

IDALI

IDALI	\$9.99
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South Indian steamed cake made from a fermented batter of rice and urad dal. It's soft, fluffy, and mildly tangy

UTTAPPAM

PLAIN UTTAPPAM	\$13.99
ONION UTTAPPAM	\$14.99
VEG UTTAPPAM	\$16.99

South Indian dish — a thick, savoury pancake made from fermented rice and urad dal batter, similar to dosa but thicker and softer

VARIETY RICE

COCONUT RICE	\$12.99
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Indian Rice Recipes that you will love! These variety rice dishes are mostly nutritious, quick to make and are delicious.



BAR MENU

BEER,S BOTTLE

HEINEKEN	\$5.00
CORONA	\$5.00
BLUE MOON	\$5.00
STELLA	\$5.00
SAM ADAM'S	\$5.00
MICHELOB ULTRA	\$5.00

INDIAN BEER,S

TAJ MAHAL (L)	\$12.00
FLYING HORSE (L)	\$12.00
OLD MONG (P)	\$12.00
HAYWARDS (P)	\$12.00
KIKMNG FISHER (SMALL)	\$6.00

WINE

RED WINE

MONDAVI / BOGLE (GLASS)	\$8.00
CABERNET MERLOT PINOT NOIR	

WHITE WINE

MONDAVI / BOGLE (GLASS)	\$8.00
PINOT GRIGIO CHARDONNAY	
SOFIA ROSE (GLASS)	\$8.00

LIQUOR'S

GIN TONIC	\$8.00
BOMBAY TANQUERAY	

VODKA

TITOS	\$6.00
GRAY GOOSE	\$8.00

WHISKEY

JACK DANIEL	\$8.00
BLACK LABEL	\$9.00
MAKERS'S MARK	\$8.00

COOCKTAILS

MANGO MOJITO	\$13.00
RUM, MANGO, LIME, MINT & SODA	
SASSY LASSI	\$13.00
MANGO LASSI, COCONUT WATER & RUM	
MARGARITA	\$12.00
LIME, MANGO, STRAWBERRY	
MOJITO	\$12.00

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