

# Lunch Specials

- Vegetable curry  
**\$15.00**
- Chicken curry  
**\$16.00**
- Lamb curry  
**17.00**
- Seafood curry  
**\$17.00**

Curry Includes Rice And Plain Naan-any Upgrades Charged Extra

## Starters Vegetarian

- Onion Bhaji 5 Pieces (Gf,vegan)  
**\$11.50**

Crispy onion balls dipped in spiced chick pea batter and finished in hot oil, served with tamarind chutney

- Vegetable Samosa 2 Pieces  
**\$11.50**

Triangular pastry shells with peas, potatoes, cumin seeds and spices, deep fried, served with tamarind chutney

- Paneer Pakora 6 Pakoras (Gf)  
**\$16.50**

Home made Indian paneer layered with spinach, than lightly dipped in a spiced chick pea batter and finished in hot oil, served with mint chutney

- Vegetable Spring Rolls  
**\$15.90**

Pastry sheets rolled with mixed vegetables, soy sauce, white pepper and finished in hot oil, served with hot garlic sauce

- Paneer Kanthi Roll  
**\$18.00**

Roti wrapped with onions, tomatoes and paneer, served with mint sauce

- **Zafrani Paneer Tikka 5 Pieces (Gf)**  
**\$22.90**

Paneer roasted in Tandoor, served with mint chutney

- **Bombay Aaloo**  
**\$18.90**

Diced potatoes tossed with garlic, cumin seeds and finished with coriander, it's a dry dish

- **Tandoori Mushroom (Gf)**  
**\$22.50**

Mushrooms roasted in tandoor, served with mint chutney

- **MASALA PAPAD 2 pieces**  
**\$10.00**

MASALA PAPAD 2 pieces

- **MUSHROOM CHILLI (DRY)**  
**\$26.50**

MUSHROOM CHILLI (DRY)

- **Vegetable Platter**  
**\$32.00**

Consist of vegetable samosa, onion bhaji, paneer tikka, tandoori mushroom, served with chutney

- **Potato Fries**  
**\$9.90**

## Starters non vegetarian

- **Chicken Lollipops 6 Pieces**  
**\$19.90**

Chicken wings marinated overnight and deep fried, served with hot garlic sauce

- **Murgh Tikka (Gf)**  
**\$23.50**

Boneless chicken pieces marinated and seasoned with tandoori masala, than skewered and roasted in charcoal tandoor, served with mint chutney — 5 pieces

- **Chicken Malai Tikka (Gf)**

**\$23.50**

Chicken pieces marinated in yoghurt, cream, white pepper, than skewered and roasted in charcoal tandoor, served with mint chutney — 5 pieces

- **Chicken Reshmi Kebab 5 Pieces (Gf)**

**\$23.50**

Chicken mince marinated in cheese, eggs, spices and roasted in charcoal tandoor, served with mint chutney

- **Lahori Chicken Tikka 5 Pieces (Gf)**

**\$23.50**

Chicken pieces marinated in yoghurt, mustard, fenugreek and spices and roasted in charcoal tandoor, served with mint chutney

- **Tandoori Chicken (Gf)**

**Half \$25.90 - Full \$32.90**

Tender spring chicken marinated with fresh herbs and spices, then skewered and cooked in charcoal tandoor, served with mint chutney

- **Chicken Kanthi Roll**

**\$19.50**

Roti wrapped with chicken, onion, tomatoes and spices, served with mint chutney

- **LAMB SEEKH 5 pieces (GF)**

**\$26.90**

Lamb mince mixed with spices, onions and roasted in charcoal tandoor, served with mint chutney

- **Tandoori Lamb Chops 4 Pieces (Gf)**

**\$29.90**

Lamb chops marinated in a spicy mixture and roasted in charcoal tandoor, served with mint chutney

- **Non-vegetarian Platter**

**\$37.90**

Consists of malai tikka, lahori tikka, lamb seekh, hariyali fish tikka, tandoori chicken, served with mint chutney

- **Ajwaini Fish Tikka**

**\$23.90**

Boneless fish pieces marinated overnight in mustard oil, carrom seeds, spices, yoghurt, skewered and roasted in tandoor, served with mint chutney

- Mix Platter (Veg & Non Veg)

**\$36.90**

Consists of vegetable samosa, onion bhaji, lamb seekh, chicken tikka, tandoori chicken, served with chutney

- Dry Pepper Lamb

**\$29.90**

- Dry Pepper Chicken

**\$26.90**

- Dry Pepper Goat

**\$29.90**

- Prawns Chilli(Dry)

**\$28.00**

- Chicken 65 Dry

**\$24.90**

## Snacks

- Pav Bhaji (Extra Set Of Pav \$5.00)

**\$20.00**

A most popular dish from Mumbai. Bread buns served with a unique flavour of potato based mix vegetables, served with onions and lemon

- Chole Bhature – Only Lunch Time (Extra Bhature \$7.50 Each)

**\$21.90**

Deep fried puffy bread (bhature) served with chickpeas (chole), pickle, raita and onions

- Samosa Chaat

**\$19.90**

A mouth watering dish with a mixture of samosa, chickpea, chutney and onions

- Papdi Chaat

**\$19.00**

Papdi topped with sweet yoghurt, onion, tomatoes, potatoes and chutney

## Soups

- Vegetarian Manchow

**\$12.50**

- Vegetarian Hot & Sour  
**\$12.50**
- Vegetarian Sweet Corn  
**\$12.50**
- Vegetarian Lemon Coriander  
**\$12.50**
- Chicken Manchow  
**\$13.50**
- Chicken Hot & Sour  
**\$13.50**
- Chicken Sweet Corn  
**\$13.50**
- Chicken Lemon Coriander  
**\$13.50**

## Egg Mains - (With Complimentary Plain Rice)

- EGG CURRY (GF)(No Lunch Special)  
**\$28.00**

3 Boiled egg curry cooked with onion and tomato gravy

## Chicken Mains - (With Complimentary Plain Rice)

- Butter Chicken (GF)  
**\$27.50**

A world famous Indian delicacy. Curry cooked with cashew and almond gravy with a light tomato flavour

- Achari Chicken  
**\$28.00**

Chicken cooked with mustard oil, onions, fenugreek and pickle... hot dish

- **Methi Murg (GF)**  
**\$29.00**

Chicken cooked with fenugreek leaves, tomatoes and spices

- **Mango Chicken (GF)**  
**\$27.50**

Succulent chicken cooked in tandoor and finished with mango sauce and cashew gravy

- **Andhra Spicy Chicken**  
**\$29.00**

A popular hot dish from southern India with its special flavour of onions, chillies and spices

- **Dhaniya Murg (GF)**  
**\$28.00**

Chicken cooked with a taste of coriander and spices

- **Bhuna Chicken (No Lunch Special)**  
**\$29.90**

Must try dish cooked with onion, garlic, capsicum and spices

- **Chicken Pasanda (GF)**  
**\$28.00**

A creamy dish cooked with cashew gravy, mint sauce, yoghurt and coriander

- **Chicken Do Pyaza (GF)**  
**\$27.50**

Cooked with diced onion, garlic, ginger, tomatoes and spices... a dish with more onions

- **Pepper gravy Chicken (No Lunch Special)**  
**\$30.00**

A hot dish cooked with crushed peppers, onions and spices... for the daring

- **Kerala Chicken Stew (GF)**  
**\$29.00**

A dish from Southern India with its creamy flavour of coconut milk, with carrots, potatoes and spices

- **Chicken Tikka Masala (GF)**  
**\$27.50**

An internationally famous dish, cooked with onions, tomatoes, spices and finished with yoghurt

- **Kadai Chicken**  
**\$27.50**

Curry cooked with a special kadai sauce, onions, capsicum and tomatoes

- **Chicken Saag (GF)**  
**\$28.00**

A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, tomatoes and spices

- **Chicken Korma (GF)**  
**\$27.50**

A mild dish cooked with cashew, almond gravy, cream and spices

- **Chicken Afghani (GF)**  
**\$27.50**

A creamy dish with onions, cashew, almond gravy, yoghurt and spices

- **Chicken Jhalfree (GF)**  
**\$27.50**

A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions

- **Chicken Madras (GF)**  
**\$28.00**

A traditional South Indian dish with onions, tomatoes, curry leaves, mustard seeds and spices

- **Chicken Vindaloo (GF)**  
**\$27.50**

A hot dish cooked with chillies and special vindaloo sauce

- **Amritsari Chicken with bone (No Lunch Special)**  
**\$30.00**

chicken curry cooked in traditional style with bone

- **Chicken Rogan Josh (GF)**  
**\$27.50**

Curry cooked with roasted and crushed spices in a traditional Indian style with tomato flavour finished with coriander

- **Chicken Kadai (GF)**  
**\$27.50**

Curry cooked with a special kadai sauce, onions, capsicum and tomatoes

## **GOAT MAINS - (with complimentary plain rice)**

- Goat Curry Masala With Bone (Gf)  
**\$30.00**

A must try dish cooked in a traditional way with whole spices, onions and tomatoes

## **LAMB MAINS - (with complimentary plain rice)**

- Lamb Tikka Masala (Gf)  
**\$31.00**

An internationally famous dish, cooked with onions, tomatoes, spices and finished with yoghurt

- Lamb Vindaloo (GF)  
**\$31.00**

A hot dish cooked with chillies and special vindaloo sauce

- Lamb Rogan josh (GF)  
**\$31.00**

Curry cooked with roasted and crushed spices in a traditional Indian style with tomato flavour finished with coriander

- Lamb Kadai (GF)  
**\$31.00**

Curry cooked with a special kadai sauce, onions, capsicum and tomatoes

- Lamb Saag (GF)  
**\$31.00**

A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, tomatoes and spices

- Lamb Korma (GF)  
**\$31.00**



A mild dish cooked with cashew, almond gravy, cream and spices

- **Lamb Afghani (GF)**

**\$31.00**

A creamy dish with onions, cashew, almond gravy, yoghurt and spices

- **Lamb Jhalfrezee (GF)**

**\$31.00**

A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions

- **Lamb Madras (GF)**

**\$31.00**

A traditional South Indian dish with onions, tomatoes, curry leaves, mustard seeds and spices

- **Lamb Bhuna (GF) (No Lunch Special)**

**\$33.00**

Must try dish cooked with onion, garlic, capsicum and spices

- **Lamb Pasanda (GF)**

**\$31.00**

A creamy dish cooked with cashew gravy, mint sauce, yoghurt and coriander

- **Lamb Do Pyaza (GF)**

**\$31.00**

Cooked with diced onion, garlic, ginger, tomatoes and spices... a dish with more onions

- **Pepper Gravy Lamb (GF) (No Lunch Special)**

**\$34.50**

A hot dish cooked with crushed peppers, onions and spices... for the daring

- **Kerala Lamb Stew (GF)**

**\$31.50**

A dish from Southern India with its creamy flavour of coconut milk, with carrots, potatoes and spices

- **Lamb Achari**

**\$31.50**

Lamb cooked with mustard oil, fenugreek and pickle

- **Andhra Spicy lamb (GF)**

**\$32.00**

lamb cooked with peanuts,red chilli,sesame seeds,coconuts

## SEAFOOD MAINS - (with complimentary plain rice)

- Fish Bengali (GF)

**\$31.50**

A popular East India dish. Fresh fish cooked with onions, tomatoes and freshly grounded spices

- Fish Masala (GF)

**\$31.50**

Fresh fish marinated in spices and simmered in thick onion gravy and tomato gravy

- Kerala Fish Curry (GF)

**\$31.50**

Fish curry coked with mustard seeds, curry leaves, tomatoes and spices

- Mangalore Fish Curry (GF)

**\$31.50**

A popular fish curry from mangalore with its very different flavours of onions, tomatoes and special spices

- Prawns Malabari (GF)

**\$33.00**

A creamy dish cooked with coconut, tomatoes and spices

- Prawns Masala (GF)

**\$33.00**

Fresh prawns marinated in spices and simmered in thick onion gravy and tomato gravy

- Butter Prawns (GF)

**\$33.00**

A world famous Indian delicacy. Curry cooked with cashew and almond gravy with a light tomato flavour

- Prawns Vindaloo (GF)

**\$33.00**

A hot dish cooked with peppers, chillies and special vindaloo sauce

- Prawns Kadai (GF)

**\$33.00**

Curry cooked with a special kadai sauce, onions, capsicum and tomatoes

- Prawns Saag (GF)

**\$33.00**

A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, tomatoes and spices

- Prawns Korma (GF)

**\$33.00**

A mild dish cooked with cashew, almond gravy, cream and spices

- Prawns Afghani (GF)

**\$33.00**

A creamy dish with onions, cashew, almond gravy, yoghurt and spices

- Prawns Jhalfree (GF)

**\$33.00**

A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions

- Prawns Madras (GF)

**\$33.00**

A traditional South Indian dish with onions, tomatoes, curry leaves, mustard seeds and spices

## South Indian Dishes

- PLAIN DOSA

**\$15.00**

- MASALA DOSA

**\$20.00**

Dosa stuffed with mashed potatoes, onions and spices

- MYSORE MASALA DOSA

**\$22.00**

Dosa layered with chutney also stuffed with mashed potatoes and spices

- RAVA MASALA DOSA

**\$24.00**

Dosa made of rice flour and semolina also stuffed with mashed potatoes and spices

- **PAPER MASALA DOSA**

**\$28.00**

A thin and crispy long sized dosa stuffed with mashed potatoes and spices

- **PANEER DOSA**

**\$26.00**

Dosa stuffed with paneer and spices

- **CHEESE DOSA**

**\$23.00**

Dosa stuffed with cheese and finished with cheese

- **CHICKEN DOSA**

**\$28.00**

Dosa stuffed with chicken pieces and spices

- **KEEMA LAMB DOSA**

**\$27.50**

Dosa stuffed with mince lamb and spices

- **MIX UTTHAPAM (2 pieces)**

**\$24.00**

Pancake topped with onions, tomatoes, chillies and coriander

- **SPRING DOSA WITH CHEESE**

**\$30.00**

- **ONION DOSA**

**\$21.00**

## **Bombay Indo Chinese**

- **Chilli Chicken Dry/gravy**

**\$25.50**

Boneless chicken pieces deep fried and sautéed with onion, garlic, capsicum, soy sauce, vinegar

- **CHICKEN HONG KONG**

**\$26.00**

Chicken pieces deep fried and sautéed with sesame oil, red chillies, soy sauce and spring onions

- **Chicken Fried Rice/schezuan**  
**\$25.00**

Rice sautéed with chicken, eggs, capsicum, soy sauce and vinegar

- **Chicken Noodles/schezuan**  
**\$25.00**

Egg noodles sautéed with chicken, capsicum, soy sauce, vinegar and finished with pepper

- **Paneer Chilli Dry/gravy**  
**\$26.00**

Paneer mixed with corn flour and deep fried, sautéed with ginger, garlic, onions, soy sauce and vinegar

- **Mix Veg Manchurian Dry/gravy**  
**\$24.00**

Dumplings made of finely chopped mix vegetables deep fried and sautéed with garlic, onions, soy sauce, and vinegar

- **Vegetable Fried Rice/schezuan**  
**\$22.00**

Rice sautéed with onion, garlic, capsicum, carrots, soy sauce and vinega

- **Vegetable Noodles/schezuan**  
**\$23.00**

Noodles sautéed with garlic, carrot, cabbage, capsicum, soy sauce

- **Egg Fried Rice/schezuan**  
**\$23.50**

Scrambled eggs sautéed with rice, garlic, soy sauce, vinegar and finished with spring onions

- **Egg Noodles/schezuan**  
**\$24.00**

Scrambled eggs sautéed with noodles, garlic, ginger, onions, soy sauce, vinegar and coriander

- **PRAWNS FRIED RICE/SCHEZUAN**  
**\$28.50**

Prawns sautéed with rice, garlic, ginger, soy sauce, vinegar, spring onions

- **PRAWNS NOODLES/SCHEZUAN**  
**\$28.50**

Noodles sautéed with prawns, chillies, soy sauce, vinegar

- Paneer Noodles Schezwan

**\$26.50**

Noodles sauteed with paneer, onion, carrot, capsicum, soysauce

## Vegetarian Curry With Rice

- CHILLIMASALA SPECIAL (GF) (No Lunch Special)

**\$28.50**

A dish cooked with cashew pieces, paneer and spices... a must try

- Shahi Paneer

**\$28.00**

Cubes of paneer cooked with cashew, almond gravy and cream

- Mattar Paneer

**\$28.00**

A dish cooked with onion, garlic, tomatoes, green peas and paneer

- Kadai Paneer

**\$28.00**

Paneer cooked with onion, garlic, tomatoes and kadai sauce

- Palak Paneer

**\$28.00**

Paneer cooked with fresh spinach, tomatoes and ginger

- Paneer Makhani

**\$28.00**

Paneer cooked with a special makhani sauce and cream

- PANEER BHURJI (No Lunch Special)

**\$30.00**

A dry dish... paneer grated and sauteed with garlic, onion and tomatoes

- Paneer Mushroom Mattar

**\$29.00**

Mixture of paneer, mushroom and green peas cooked with onion, tomatoes and spices finished with coriander

- **Paneer Shimla Mirch**

**\$29.00**

Paneer cooked with onion, capsicum and tomatoes... specially recommended by chef

- **PANEER PASANDA**

**\$28.00**

Paneer cooked in a creamy style with cashew, almond and mint sauce

- **Paneer Bhuna (No Lunch Special)**

**\$30.00**

Paneer cooked with bhuna sauce, onions, capsicum, tomatoes and spices

- **Methi Malai Mattar**

**\$28.00**

A dish with a mixture of fenugreek leaves, cream, green peas and spices

- **Malai Kofta**

**\$28.00**

Dumplings made of grated paneer, potatoes and nuts deep fried and served with cashew, almond gravy

- **Vegetable Jaipuri**

**\$27.00**

All mixed vegetable cooked with onions and cashew gravy, finished with papadoms

- **Vegetable Korma**

**\$27.00**

A combination of mix vegetables in a creamy style with cashew gravy

- **Baigan Ka Bharta (No Lunch Special)**

**\$30.00**

Roasted eggplant dish sautéed with onions, tomatoes and spices... a dry smoky flavour dish

- **Bhindi Do Pyaza (No Lunch Special)**

**\$30.00**

An okra dish with onions, tomatoes and grounded spices... a dry dish

- **Paneer Lababdar (No Lunch Special)**

**\$31.00**

Paneer cooked in a creamy style with cashew, almond and mint sauce

- **Lahsuni Mushroom Palak**

**\$30.00**

Fresh spinach sautéed with garlic, onion, tomatoes and mushroom

- **Kadai Vegetable**

**\$27.00**

A dish with a combination of vegetables and kadai sauce, finished with onions and coriander

- **Dal Tadka**

**\$26.00**

Yellow split lentils cooked with onion, ginger, turmeric and tomatoes

- **Dal Makhani**

**\$27.00**

Black lentils and kidney beans cooked with onion, tomatoes, butter and spices

- **Chana Masala**

**\$25.00**

Chickpeas cooked with onions, tomatoes and spices... giving the dish unique flavours of north India

- **Gingeri Aloo Gobhi**

**\$28.00**

A dish with ginger, onions, potatoes and florets of cauliflower with spices

- **Aloo Saag**

**\$26.00**

Potatoes cooked with potatoes, spinach and spices

- **Aloo Mattar**

**\$26.00**

Potatoes cooked with onion, tomatoes, green peas and spices

- **Paneer Tikka Masala**

**\$28.00**

Paneer cooked with spices and capsicum

- **Paneer Butter Masala**

**\$28.00**



Paneer cooked with spices, butter and cream

- **Pepper Paneer Gravy (No Lunch Special)**  
**\$30.00**

Paneer cooked with spices and pepper powder

- **SABJ KOLHAPURI**  
**\$27.00**

Mixed vegetables cooked with spices and special sauce made of ground coconut

- **ALOO BAIGAN (No Lunch Special)**  
**\$28.00**

Potatoes cooked with eggplant and spices

- **Kadai Mushroom (No Lunch Special)**  
**\$29.90**

Mushrooms cooked with onions,tomatoes,capsicum and spices

- **Hariyali Kofta**  
**\$28.00**

Dumplings made of grated paneer,potatoes,nuts and deep fried,served in spinach gravy.

## Breads With Butter

- **BUTTER NAAN**  
**\$5.50**

Leavened bread made of refined flour baked in tandoor

- **Garlic Naan**  
**\$6.50**

Leavened bread sprinkled with crushed garlic and baked in tandoor

- **Tandoori Roti**  
**\$6.00**

Unleavened whole meal flour bread baked in tandoor

- **MALAYSIAN ROTI**  
**\$5.00**

Bread made of whole meal flour and plain flour, cooked on hot plate

- **Garlic Roti**

**\$7.00**

Unleavened whole meal flour bread sprinkled with crushed garlic baked in tandoor

- **METHI ROTI**

**\$6.00**

Bread made of plain flour and fenugreek leaves, cooked on hot plate

- **GARLIC & CHILLI NAAN**

**\$8.00**

Leavened bread sprinkled with crushed garlic, chilli and baked in tandoor

- **Garlic Cheese Naan**

**\$6.50**

- **Laccha Parantha**

**\$7.50**

Unleavened wholemeal flour bread layered with lashings of ghee, baked in tandoor

- **Cheese Naan**

**\$10.00**

Leavened bread stuffed with cheese and, baked in tandoor

- **Cheese Garlic Naan**

**\$10.00**

Leavened bread stuffed with cheese and sprinkled with crushed garlic on top, baked in tandoor

- **Cheese Chilli Naan**

**\$10.00**

Leavened bread stuffed with cheese and sprinkled with chopped chillies on top, baked in tandoor

- **Cheese Olive Naan - Chef's Recommendation**

**\$10.00**

Leavened bread sprinkled with crushed garlic, chilli and baked in tandoor

- **Aloo Parantha**

**\$8.50**

Unleavened wholemeal flour bread stuffed with mashed potatoes and spices, baked in tandoor

- **Onion Kulcha**

**\$8.50**

Naan with a stuffing of chopped onions and spices, baked in tandoor

- **Paneer Kulcha**  
**\$10.00**

Naan with a stuffing of grated paneer with spices, baked in tandoor

- **Keema Naan**  
**\$10.50**

Naan with a stuffing of mince lamb and spices, baked in tandoor

- **Chicken Naan**  
**\$10.00**

Naan with a stuffing of chicken and spices, baked in tandoor

- **Peshwari Naan**  
**\$10.00**

Naan stuffed with crushed nuts, coconut and sultanas, baked in tandoor

- **PUNJABI BUTTER NAAN**  
**\$10.00**
- **KERALA PARATHA**  
**\$6.00**

## Varieties Of Rice

- **Basmati Rice**  
**\$5.00**

Plain steamed basmati rice

- **Jeera Rice**  
**\$7.50**

Basmati rice cooked with cumin seeds

- **Vegetable Biryani**  
**\$25.00**

Basmati rice cooked with mix vegetables and spices, served with raita

- **Chicken Dum Biryani With Bone**  
**\$27.00**

Basmati rice cooked with chicken pieces on a slow flamed steam pot flavoured with mint and spices, served with raita

- **Lamb Biryani**

**\$31.00**

Basmati rice cooked with lamb pieces and spices, served with raita

- **Egg Biryani**

**\$26.00**

Basmati rice cooked with boiled eggs and spices, served with raita

- **Boneless Chicken Biryani**

**\$29.00**

Boneless chicken pieces sautéed with flavoured rice and spices, served with raita

- **Prawns Biryani**

**\$30.00**

Prawns sautéed with flavoured rice and spices, served with raita

- **Goat Biryani**

**\$31.00**

Goat sautéed with flavoured rice and spices, served with raita

## Sides

- **Papadom (Each)**

**\$1.50**

- **Mint Chutney**

**\$3.00**

- **Tamarind Chutney**

**\$3.00**

- **Mango Chutney**

**\$3.00**

- **SCHEZWAN CHUTNEY**

**\$3.00**

- **Onion Salad**

**\$8.50**

- **Mix Pickle**

**\$4.00**

- Raita  
**\$7.00**
- Green Salad  
**\$11.00**
- Plain Yoghurt  
**\$5.50**

## Dessert

- Carrot Halwa  
**\$12.00**  
  
Grated carrots cooked with ghee, milk, nuts and sugar
- Gulab Jamun  
**\$8.50**  
  
Sweet dumplings in a golden syrup (2 pieces)
- GULAB JAMUN  
**\$8.50**  
  
Sweet dumplings in a golden syrup (2 pieces)