



ENTRÉES

| | |
|---|-----------|
| Home Made Samosa (V) | 16 |
| <i>Crispy pastry filled with a flavourful mix of spiced vegetables.</i> | |
| | 20 |
| Samosa Chaat 2pcs (V) | |
| <i>Crispy samosas topped with tangy chutneys, yogurt, and fresh herbs.</i> | |
| | 20 |
| Samosa Chana Chaat 1pc (V) | |
| <i>Samosa paired with a chickpea salad, drizzled with chutneys for a burst of flavours.</i> | |
| | 14 |
| Vegetable Pakora(V,GF) | |
| <i>Golden-fried vegetable fritters made with chickpea flour, served with mint chutney.</i> | |
| | 14 |
| Onion Bhaji (V,GF) | |
| <i>Crispy onion fritters coated in spiced chickpea batter, fried to perfection.</i> | |
| | 16 |
| Aloo Tikki Chaat(V) | |
| <i>Spiced potato patties topped with yogurt, chutneys, and fresh herbs.</i> | |
| | 18 |
| Papri Chaat(V) | |
| <i>Crispy crackers layered with potatoes, chickpeas, and tangy chutneys.</i> | |
| | 22 |
| Amritsari Fried Fish(GF) | |
| <i>Deep-fried, spiced fish served with a tangy sauce.</i> | |



TANDOORI SELECTIONS

- Tandoori Chicken 4/8pcs (GF)** **18/26**
Marinated chicken roasted in a traditional tandoor.
- Mixed Tandoor Platter 5/10pcs (GF)** **22/38**
An assortment of tandoori meats, perfect for sharing.
- Tandoori Lamb Cutlets 4pcs (GF)** **26**
Succulent lamb cutlets marinated in spices and tandoor-roasted to perfection.
- Chicken Spicy/Malai Tikka 4/6pcs (GF)** **15/22**
Tender chicken marinated with spices or creamy malai tikka for a rich, mild option.
- Lamb Seekh Kebab 4/6pcs (GF)** **15/22**
Spiced minced lamb skewers cooked in the tandoor.
- Salmon Tikka (GF)** **26**
Fresh salmon marinated in spices and grilled to perfection.
- Tandoori Prawns (GF)** **24**
Juicy prawns marinated and cooked in the tandoor.
- Tandoori Mushroom (GF)** **20**
Marinated mushrooms roasted in the tandoor.
- Paneer/Tofu Tikka (GF)** **22**
Grilled paneer or tofu marinated with aromatic spices.
- Tandoori Soy Tikka(V)** **22**
Flavourful soy chunks marinated in spices and roasted in the tandoor.



NON-VEG CURRIES

Butter (GF)

Chicken or Prawns

A culinary masterpiece featuring a rich and creamy sauce with your choice of protein.

Rogan Josh (GF)

Lamb

A Kashmiri delicacy, renowned for its aromatic spices.

Korma (GF)

Chicken, Lamb or Beef

A decadent dish with a rich and creamy sauce, perfectly complementing your choice of protein.

Masala(GF)

Chicken Tikka or Prawns

A flavourful dish, enhanced by aromatic spices and your choice of protein.

Jalfrezi (GF)

Chicken, Lamb, Beef or Prawns

A flavourful and aromatic curry, cooked with onions and capsicum, available in your choice of protein.

Do Piyaza (GF)

Chicken, Lamb, Beef or Prawns

A traditional North Indian curry featuring your choice of protein.

Chicken - 26, Lamb - 27, Goat-27 Beef - 26, Seafood - 28



NON-VEG CURRIES

Bhuna (GF)

Chicken Tikka, Lamb or Beef

A richly spiced, slow-cooked curry that brings depth and warmth to your meal.

Vindaloo (GF)

Chicken, Lamb, Beef or Prawns

An iconic Goan dish known for its bold, fiery heat and tangy flavours, available with chicken, lamb, beef or prawns.

Tawa (GF)

Chicken, Lamb, Goat or Beef

Experience the tantalising flavours of our Tawa Curry, served on a sizzling platter.

Curry (NV)

Chicken, Lamb, Beef, Goat or Fish

A comforting and flavourful dish, available with chicken, lamb, beef, goat, or fish.

Madras (GF)

Prawns, Fish, Chicken, Lamb, or Beef

A warm and aromatic curry that delivers comforting flavours, tailored to your selected protein.

Mushroom (GF)

Chicken, Lamb or Beef

Tender chicken, lamb, or beef cooked with mushrooms in a rich, spiced curry bursting with earthy flavours.

Chicken - 26, Lamb - 27, Goat-27 Beef - 26, Seafood - 28



NON - VEG CURRIES

Saag (GF)

Chicken, Lamb or Beef

Tender meat simmered in a flavourful spinach curry, infused with aromatic spices, available with chicken, lamb, or beef.

Chilli & Garlic (GF)

Chicken, Lamb, Beef or Prawns

A bold and spicy dish made with fresh garlic, green chillies, and aromatic spices for an unforgettable flavour kick, offered with chicken, lamb, beef, or prawns.

Malai Curry (GF)

Prawns or Fish

Delicate fish or prawns simmered in a creamy, mildly spiced curry, offering a rich and smooth flavour.

Kali mirch (GF)

Chicken, Lamb or Beef

Chicken, lamb, or beef cooked in a bold black pepper sauce, delivering a rich and spicy flavour profile.

Kadhai (GF)

Chicken, Lamb or Beef

Choice of protein cooked with onions, capsicum, and spices in a flavourful North Indian curry.

Chicken - 26, Lamb - 27, Goat-27 Beef - 26, Seafood - 28



VEG CURRIES

- Daal Tadka (Vegan, GF)** 21
Flavourful lentils tempered with spices.
- Daal Makhni (GF)** 22
Creamy black lentils cooked slowly for rich flavor.
- Malai Kofta** 24
Potato and cottage cheese croquettes in a rich, creamy sauce.
- Kadhai paneer (GF)** 24
Paneer cooked in a traditional North Indian curry.
- Shahi Paneer (GF)** 24
Paneer in a royal creamy tomato sauce.
- Paneer Makhni (GF)** 24
Paneer cooked in a buttery, tomato-based sauce.
- Paneer Malai Methi (GF)** 24
Paneer cooked with fenugreek leaves in a creamy sauce.
- Mutter Paneer (GF)** 24
Green peas and paneer in a spiced curry.
- Palak Paneer (GF)** 24
Paneer in a smooth spinach gravy.
- Paneer Tikka Masala (GF)** 24
Grilled paneer in a rich, spiced sauce
- Paneer Tikka Butter Masala (GF)** 24
Grilled paneer in a creamy, buttery sauce.
- Paneer Do Pyaza (GF)** 24
Paneer cooked with double the onions in a flavorful gravy.



VEG CURRIES

- Spinach Kofta** 24
Spinach and paneer dumplings in a spiced gravy.
- Mushroom Masala (GF)** 24
Mushrooms cooked in a rich and spicy gravy.
- Mix Vegetable Curry (GF)** 24
A medley of seasonal vegetables in a flavorful sauce.
- Navratam Korma (GF)** 24
A creamy curry made with mixed vegetables and nuts.
- Vegetable Cocomalai (GF)** 24
Mixed vegetables cooked in a coconut-based gravy.
- Aloo Palak (GF)** 24
Potatoes and spinach cooked with spices.
- Muttar Tofu (GF)** 24
Tofu and peas in a flavorful curry.
- Aloo Baingan (GF)** 24
Potatoes and eggplant cooked in a spiced gravy.
- Aloo Gobi (GF)** 24
Potatoes and cauliflower sautéed with spices.
- Shabnam Curry (GF)** 24
A delightful mix of vegetables in a creamy sauce.
- Chickpeas Curry (GF)** 24
Hearty chickpeas simmered in a spiced gravy.



TANDOORI BREADS

| | |
|---|---|
| Plain Roti | 6 |
| <i>A traditional unleavened flatbread.</i> | |
| Butter Roti | 6 |
| <i>Soft roti brushed with butter.</i> | |
| Plain Naan | 6 |
| <i>Soft, leavened flatbread baked in a tandoor and brushed with butter.</i> | |
| Butter Naan | 7 |
| <i>Soft, flaky, and delicately layered with rich butter</i> | |
| Garlic Naan | 6 |
| <i>Naan infused with garlic and fresh herbs.</i> | |
| Garlic Roti | 6 |
| <i>Roti with a hint of garlic flavor.</i> | |
| Kashmiri Naan | 9 |
| <i>Naan stuffed with a sweet mixture of nuts and dried fruits.</i> | |
| Paneer Naan | 9 |
| <i>Naan stuffed with seasoned paneer.</i> | |
| Keema Naan | 9 |
| <i>Naan filled with spiced minced meat.</i> | |
| Cheese Naan | 9 |
| <i>Naan stuffed with gooey melted cheese.</i> | |
| Cheese & Garlic Naan | 9 |
| <i>Naan filled with cheese and infused with garlic flavor.</i> | |
| Aloo Paratha | 8 |
| <i>Whole wheat flatbread stuffed with spiced potatoes.</i> | |



RICE AND BIRYANI

| | |
|---|--------|
| Plain Rice | 6 |
| <i>Steamed basmati rice, light and fluffy.</i> | |
| Saffron Rice | 8 |
| <i>Basmati rice infused with fragrant saffron.</i> | |
| Peas Pulao/Kashmiri Pulao | 8 / 12 |
| <i>Rice cooked with peas/nuts and mild spices.</i> | |
| Prawn Biryani | 2 6 |
| <i>Layered rice with spiced prawns and herbs.</i> | |
| Chicken Biryani | 2 3 |
| <i>Fragrant rice with tender chicken and spices.</i> | |
| Lamb/Beef Biryani | 2 5 |
| <i>Aromatic rice with tender lamb or beef.</i> | |
| Vegetable Pulao | 2 1 |
| <i>Basmati rice with seasonal veggies and spices.</i> | |
| Mushroom Pulao | 1 2 |
| <i>Rice tossed with mushrooms and mild herbs.</i> | |

A C C O M P N I M E N T

| | |
|--|-----|
| Raita | 6 |
| <i>yogurt-based side with grated carrots and cucumber.</i> | |
| Plain Yogurt | 6 |
| <i>Traditional Indian yogurt</i> | |
| Onion Salad | 6 |
| <i>Fresh red onions salad</i> | |
| Kuchumber Salad | 6 |
| <i>A traditional Indian salad.</i> | |
| Garden Salad | 1 0 |
| <i>A mix of fresh greens and seasonal vegetables</i> | |
| Mixed Pickle | 4 |
| Papadums | 6 |
| Mango Chutney | 4 |



DESSERTS

- Gulab Jamun** 10
Soft, deep-fried milk balls soaked in a sweet syrup.
- Gulab Jamun with Ice Cream** 12
Traditional gulab jamun served with a scoop of creamy ice cream.
- Pista Kulfi** 9
Rich and creamy traditional Indian pistachio ice cream.
- Mango Kulfi** 9
A refreshing, dense Indian ice cream made with ripe mangoes.
- Vanilla Ice Cream** 10
Classic vanilla ice cream, smooth and creamy.

LIMITLESS EAT

BANQUET MENU A \$ 5 0 P P

*Vegetable Pakora
Chicken Tikka Butter
Masala, Malai Kofta
Plain Rice
Plain Naan
Raita
Mango Kulfi*

BANQUET MENU B \$ 6 0 P P

*Tandoori Chicken
Chicken tikka
Butter Chicken
Lamb Rogan Josh
Saffron Rice
Garlic Naan
Raita
Pista Kulfi*

BANQUET MENU C \$ 7 0 P P

*Lamb Cutlet
Lamb Seekh Kebab
Goat Curry
Lamb Jalfrezi
Saffron Rice
Cheese & Garlic Naan
Raita
Gulab Jamun with Ice
Cream*

Terms & Conditions:

Minimum of 2 guests required.

Available for lunch and dinner service.

Vegetarian and vegan options available upon request.

Please notify us of any dietary requirements at the time of booking.