HOME-DELIVERY MENU HOTLINE: 64667318

"Eati'n Best Curry In The Neighbourhood....!"



STARTERS NON-VEGETARIAN

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TANDOORI CHICKEN (Whole/Half/Quarter) (Tender fresh chicken marinated in cream & rare spices & grilled in the traditional clay oven pot)	<u>\$\$ 26.90</u> <u>\$\$ 14.90</u> <u>\$\$ 9.90</u>	M (N g)
MIX GRILL HOT PLATE (An assortment of our chef's selection of meats marinated with oriental spices and grilled, served on a hot plate)	<u>S\$ 36.90</u>	C (M g)
TANDOORI PRAWNS (Fresh prawns marinated in yogurt, spices & cooked in the tandoor)	<u>S\$ 28.00</u>	K (C in
FISH TIKKAS (Chunks of boneless fish delicately seasoned & grilled in the clay oven)	<u>S\$ 16.90</u>	SI (A se
CHICKEN TIKKAS (Boneless pieces of chicken marinated with the chef's special spices & grilled in the clay oven)	<u>S\$ 15.90</u>	A (C 0)
MUTTON TIKKAS (Boneless pieces of mutton marinated with the chef's special spices & grilled in the clay oven)	<u>S\$ 17.90</u>	P. (C sp

S\$ 17.90 MUTTON SHEEKH KEBABS Minced meat of mutton & spices ground together & grilled in the clay oven)

CHICKEN SHEEKH KEBABS Minced meat of chicken & spices ground together & grilled in the clay oven)

KASHMIRI KEBABS

S\$ 15.90

<u>S\$ 16.90</u>

Chicken pieces coated with egg and mild spices grilled *n* the clay oven)

SHAMMI KEBABS

S\$ 18.90

Mutton minced meat patties cooked with spices and erved with onions)

ADRAKI KEBABS

S\$ 17.90

Chicken & ginger minced with spices grilled in clay oven)

PARDAH KEBAB

S\$ 19.90

Chicken breast piece stuffed with minced meats & spices, grilled & served in jacket)

MALAIS TIKKAS (Boneless pieces of chicken marinated in cream with the chef's secret spices & grilled in the clay oven)	<u>S\$ 15.90</u>	CHICKEN GARLIC KEBAB (Boneless pieces of chicken marinated in curd with spicy, chef's secret spices and grilled in clay oven)	<u>S\$ 15.90</u>
HARIYALI TIKKAS (Boneless pieces of chicken marinated with a special selection of green herbs & grilled in the clay oven)	<u>S\$ 15.90</u>	CHICKEN JAKARTA KIBAB (Boneless pieces of chicken marinated in cheese with spicy chef's secret spices & grilled in clay oven)	<u>S\$ 16.90</u>
TANDOOR BEGAM BAHAR (Chicken breast stuffed with chef's special recipe & grilled in the clay oven)	<u>S\$ 19.90</u>	RESHAMI KEBAB (Boneless pieces of chicken breast meat marinated with cashew nuts paste, spices & grilled in clay oven)	<u>S\$ 16.90</u>
<u>STA</u>	RTERs VE	<u>GETARIAN</u>	
SHEEKH KEBAB (Minced vegetables mixed with spices put on skewer and grilled in clay oven)	<u>S\$ 13.90</u>	BHARWA MIRCH (Capsicum stuffed with vegetables & spices grilled in the clay oven)	<u>S\$ 13.90</u>
TANDOORI PANEER TIKKA (Home made cottage cheese mixed with vegetables & spices grilled in the clay oven)	<u>S\$ 16.90</u>	TANDOORI ALOO BHARWA (King potatoes stuffed with vegetables and home made cheese grilled in the clay oven)	<u>S\$ 12.90</u>
VEGETABLE PAKORAS (<i>Rissole of vegetable deep fried till golden brown served</i> <i>as a snack</i>)	<u>S\$ 6.00</u>	PANEER PAKORAS (Finely chopped homemade cottage cheese, dipped into a gram flour batter then deep-fried)	<u>S\$ 10.00</u>
ONION BHAJI (Rissole onions deep fried till golden brown served as a snack)	<u>S\$ 6.00</u>	PAPAD MASALEDAR (Indian lentil crackers roasted in the earthen oven or deep fried)	<u>S\$ 3.00</u>
DAHI (Home made Indian yogurt)	<u>S\$ 4.00</u>	RAITA (<i>Mixture of cubed cucumber, tomatoes a potatoes served in a yogurt sauce</i>)	<u>S\$ 5.90</u>

SALAD

(Slice of onions, tomatoes, cucumber, green chilies & lime)

ALOO CHAT CHAUPATTI

(Big cubes of potatoes mixed with Indian spices)

SAMOSA

(Finely diced vegetables marinated with hot spices stuffed *into thin pastry cones & deep fried)*

MAIN-COURSE VEGETARIAN (LENTILS)

CHOLE LAL JAWAB

S\$ 10.90

S\$ 10.90

S\$ 5.90

S\$ 5.90

(Chick peas cooked with a variety of spices)

DAAL MAKHANI

(Black lentils and red kidney beans cooked with chef's secret recipe)

MAIN-COURSE VEGETARIAN (POTATOES SPECIALITIES)

ALOO MATTER SUKHEWALI (Potato pieces and green peas cooked with spices)	<u>S\$ 10.90</u>	ALOO PALAK (Potatoes cooked in fresh creamed spinach)	<u>S\$ 10.90</u>
ALOO GOBI SABZI (Garden fresh cauliflower & potatoes speciality prepared with onion, tomatoes & spices)	<u>S\$ 10.90</u>	ALOO JEERA (Big cubes of potatoes deep fried & tempered with cumin seeds)	<u>S\$ 10.90</u>
ALOO DAM CHUTTNEY (Potatoes stuffed with vegetable & spices cooked in mint sauce)	<u>S\$ 10.90</u>	ALOO BANJARA (Potatoes stuffed with chef's secret spices cooked in mild sauce)	<u>S\$ 10.90</u>

MAIN-COURSE VEGETARIAN (COTTAGE CHEESE SPECIALITIES)

MATTER PANEER

PALAK PANEER (Fresh home made cottage cheese cooked with spinach S\$ 10.90

(*Curried peas & cheese cooked in a tomato based gravy*)

ALOO RAITA

(Cubes of potatoes mixed with Indian spices & yogurt sauce)

S\$ 5.90

S\$ 6.00

S\$ 10.90

DAAL TADKA

(Yellow lentils cooked with traditional ghee tadka)

S\$ 10.90

PANEER BUTTER MASALA

(Cottage cheese cooked in a tomatoes based gravy)

PANEER PASANDA (Cottage cheese stuffed with dry fruits & mix vegetable

MALAI KOFTA

spices in mild gravy)

(Cottage cheese, raisins-cashew nuts patties cooked in vegetable gravy)

OMAR SHARIFF PANEER MANPASANDS\$ 14.00

(Fresh home made cottage cheese deep-fried & cooked with tomato & cashew nuts based mild gravy)

KADHAI PANEER

S\$ 13.90

(Cottage cheese, capsicum in green chili, spicy in light gravy)

MAIN-COURSE VEGETARIAN (OTHERS)

<u>S\$ 13.00</u>

S\$ 13.90

S\$ 13.90

VEGETABLE JALFARZI (Green peas & carrots stir fried with onions tomatoes & capsicum)	<u>S\$ 10.90</u>	KASMIRI KORMA (An assortment of garden fresh vegetables cooked in butter & cashew nuts)	<u>S\$ 12.90</u>
ROGANI SABZI (Mixed vegetable in a spicy gravy)	<u>S\$ 12.90</u>	BAIGAIN MASALA (Egg plants stir fried with hot light sauce)	<u>S\$ 10.90</u>
KARAILA MASALA (Bitter gourd treated with home made style cooking)	<u>S\$ 10.90</u>	KHUM MASALA (Mushrooms and green peas cooked in thick gravy)	<u>S\$ 10.90</u>
BHINDI – DO- PAIZA (Lady finger cooked with onion, tomatoes & rare spices)	<u>S\$ 10.90</u>	STUFFED TOMATO (<i>Tomatoes-stuffed with vegetables in mild- sweet gravy</i>)	<u>S\$ 10.90</u>
VEGETABLE KOFTA (<i>Mix vegetable patties in mild thick gravy</i>)	<u>S\$ 11.90</u>	VEGETABLE JAYAPURI (Fresh garden vegetable stir fried with cumin seeds, onion, garlic & ginger)	<u>S\$ 11.90</u>

MAIN-COURSE (MUTTON SPECIALITIES)

ROGAN JOSH (Boneless mutton curry cooked with rare herbs & spices chef's speciality)	<u>S\$ 17.90</u>	GOSH DIL BAHAR (Boneless pieces of mutton cooked in mild thick gravy- speciality of the house)	<u>S\$ 17.90</u>
VINDALOO (Mutton cubes & potatoes cooked in hot spicy gravy)	<u>S\$ 17.90</u>	GOSHT SAAGWALA (Choice cut of tender lamb cooked with spinach & green herbs)	<u>S\$ 16.90</u>
MUTTON KALI MIRCHWALA (Boneless mutton cooked with black pepper in thick gravy sauce-speciality of house)	<u>S\$ 16.90</u>	KEEMA HYDERABADI (Minced mutton & green peas cooked with spicy sauce.	<u>S\$ 17.90</u>
SUKHA GOSHT LUCKNOWI (Mutton boneless cooked with spices served with light sauce speciality of the house)	<u>S\$ 16.90</u>	PUDINA GOSHT (Boneless mutton cooked in mint & chef's special spices)	<u>S\$ 16.90</u>
MUTTON MASALA (Mutton cubes cooked in spicy gravy)	<u>S\$ 16.90</u>	MUTTON PEPPER FRY (Boneless pieces of mutton, treated with pepper and stir fried)	<u>S\$ 18.90</u>
MUTTON RARA (Mutton cubes & minced mutton cooked in spicy gravy)	<u>S\$ 16.90</u>	KHADAI MUTTON (Boneless mutton cubes cooked with chef's secret spicy gravy)	<u>S\$ 16.90</u>
MAINL COUDSE (CHICKEN SDECIALITIES)			

MAIN-COURSE (CHICKEN SPECIALITIES)

S\$ 17.90

<u>S\$ 17.90</u>

BUTTER CHICKEN (Boneless pieces of tandoori chicken cooked with puree of tomatoes, cream & mild spices)

CHICKEN TIKKA MASALA

(Boneless pieces of grilled chicken cooked with tomatoes & cashew nuts sauce)

MURG BADAMI KASHMIRIS\$ 17.90(A delightful mild cashew nut gravy with chicken dry
fruits)S\$ 17.90

S\$ 16.90

CHICKEN MASALA (Boneless pieces cooked with special spices & herbs)

CHICKEN VINDALOO (Chicken cube boneless & potatoes cooked in hot spicy gravy)	<u>S\$ 17.90</u>	CHICKEN CURRY (Boneless pieces of chicken cooked with onions& oriental spices with spicy gravy)	<u>S\$ 15.90</u>
CHICKEN MADRAS (Boneless chicken cooked in spicy gravy with chef's special recipe)	<u>S\$ 16.90</u>	PUDINA CHICKEN (Boneless pieces of chicken cooked with fresh mint leaves & chef's special recipe)	<u>S\$ 16.90</u>
CHICKEN SAAGWLA (Boneless chicken cooked in spinach & green herbs with spicy gravy)	<u>S\$ 15.90</u>	KADHAI CHICKEN (With bones chicken pieces in hot gravy)	<u>S\$ 15.90</u>
CHICKEN RASAI YAA (Boneless pieces of boiled chicken cooked with vegetable & cashew nuts mild gravy)	<u>S\$ 16.90</u>	KHUMBER CHICKEN BALUCHI (A delightful mild tomatoes & cashew nuts gravy with boiled boneless chicken stir and fried with capsicum and onion)	<u>S\$ 16.90</u>
KASURI CHICKEN (Boneless pieces of grilled chicken cooked in a capsicum, onion & tomatoes gravy)	<u>S\$ 16.90</u>	OMAR SHARIFF CHICKEN PATIYALA (Boneless boil chicken cooked spicy sauce with mushroom & green peas – speciality of house)	<u>S\$ 17.90</u>
CHICKEN JALFARZI (Boneless chicken stir fried with onion, tomatoes & green peppers)	<u>S\$ 16.90</u>	CHICKEN DO PAIZA (Boneless chicken cooked with onion, tomatoes & capsicum)	<u>S\$ 16.90</u>
EGG MASALA CURRY	<u>S\$ 11.90</u>		

MAIN-COURSE (FISH SPECIALITIES)

FISH CURRY

FISH KORMA KASHMIRI

(Boiled egg cooked in spicy gravy)

<u>S\$ 17.90</u>

(Boneless cubes cooked in mild sauce with dry fruits & nuts- kashmiri style)

(Boneless of fish stir fried with onions, tomatoes & green peppers)

<u>S\$ 16.90</u>

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(Indian bread made from wheat flour & baked in clay
(oven and topped with butter)

NAANS & BREAD			
DELHI NAAN(PLAIN NAAN) (Plain Indian bread roasted in an earthen oven)	<u>S\$ 3.00</u>	BUTTER NAAN (Indian bread stuffed & coated with butter, roasted in clay oven)	<u>S\$ 4.00</u>
GARLIC NAAN (Indian bread topped with garlic and roasted in clay oven)	<u>S\$ 4.00</u>	KASHMIRI NAAN (Indian bread topped with cherries & dry fruits, roasted in clay oven)	<u>S\$ 4.00</u>
PESUWARI NAAN (Indian bread topped with almonds & cashew nuts, roasted in clay oven)	<u>S\$ 4.00</u>	KEEMA NAAN (Indian bread stuffed with minced meat of mutton and roasted in clay oven)	<u>S\$ 6.90</u>
SEAFOOD NAAN (Indian bread stuffed with fresh minced meat of prawn & fish, roasted in clay oven)	<u>S\$ 6.90</u>	TANDOORI ROOTI (Indian bread made from wheat flour and baked in clay oven)	<u>S\$ 3.00</u>
TANDOORI BUTTER ROOTI (Indian bread made from wheat flour & baked in clay oven and topped with butter)	<u>S\$ 3.50</u>	ROOMALI ROOOTI (Indian bread like handkerchief-thin chapatti made from four & wheat flour)	<u>S\$ 3.50</u>

PRAWN LUZIZA

(Fresh prawns marinated in honey & sour spices served sweet & sour)

PRAWN MASALA

(Fresh prawns cooked in onions, tomatoes with spicy gravy)

FISH JALFARZI

(Fish cube boneless stir fried with onion, tomatoes & green peppers)

MAIN-COURSE (PRAWN SPECIALITIES)

FISH VINDALOO

PRAWN VINDALOO (Fresh prawns and potatoes cooked in hot spicy gravy)

(Fish cubes & potatoes cooked in hot spicy gravy)

<u>S\$ 19.90</u>

S\$ 17.90

S\$ 19.90

S\$ 19.90

MASALA KULCHA (Indian bread stuffed with minced vegetables and roasted in clay oven)	<u>S\$ 6.90</u>	CHEESE KULCHA (Indian bread stuffed with cheese and roasted in clay oven)	<u>S\$ 6.90</u>
BUTTER LACCHA PARATHA (Indian wheat bread stuffed with butter & roasted in clay oven)	<u>S\$ 4.00</u>	PURI (Deep fried, puffed up balloon Indian bread made from wheat flour)	<u>S\$ 6.00</u>
CHAPATI (Indian wheat bread)	<u>S\$ 2.50</u>	STUFFED PARATHA (Indian wheat bread stuffed with spicy vegetables & roasted in clay oven)	<u>S\$ 6.90</u>
FRAGNANT	BASMATI	RICE & BIRYANIS	
SHAKAHARI PULAU (Fragrant rice steamed & pan-fried with garden fresh vegetables)	<u>S\$ 9.00</u>	MATTER PANEER PULAU (Fresh home –made cottage cheese & fresh green peas served with fragrant rice)	<u>S\$ 9.00</u>
SULTANA PULAU (Saffron rice cooked with raisin)	<u>S\$ 7.90</u>	KASHMIRI PULAU (Basmati steamed rice cooked with cheese, green peas, carrot and garnished with cocktail fruits & dry fruits)	<u>S\$ 9.00</u>
MUTTON BIRYANI (Boneless pieces of mutton marinated in yogurt with traditional Indian spices cooked with saffron rice	<u>S\$ 16.90</u>	VEGETABLE BIRYANI (<i>Mix vegetable and saffron rice cooked with Indian spices</i>)	<u>S\$ 12.90</u>
CHICKEN BIRYANI (Boneless pieces of chicken cooked with saffron rice in an oriental curry sauce garnished with almond)	<u>S\$ 15.90</u>	FISH BIRYANI (<i>Tender pieces of fish chunks and cooked with saffron rice in typical Indian spicy</i>)	<u>S\$ 16.90</u>
PRAWN BRIYANI (Boneless pieces of deep fried prawn cooked with saffron rice in Indian spicy)	<u>S\$ 19.90</u>	MOITA CHAWAL (PLAIN RICE) (Pearl white rice served steaming hot)	<u>S\$ 5.00</u>
YAGANI CHAWAL (SAFFRON RICE) (Aromatic rice parboiled & steamed with saffron strands & oriental spices)	<u>S\$ 6.90</u>	ZEERA RICE (Basmati steamed rice fried with ghee & cumin seed)	<u>S\$ 6.90</u>