
APPETIZERS

Roti Canai \$4.95

"Award winning" Crispy Indian Style pancake with curry chicken dip.

Roti Telur \$6.95

Indian style pancake filled with egg and onions served with curry sauce.

Penang Satay (4 sticks) \$6.95

Marinated chicken, grilled on skewers served with peanut sauce.

Satong Goreng \$8.95

Marinated golden fried squid with peppers, red onions and spicy chilly paste

Penang Spring rolls (Veg. / Seafood) \$4.95 / \$7.95

Fried with shrimp, crab & minced vegetables served with Malaysian duck sauce.

Chicken 65 \$5.95

A fiery and tangy diced chicken tempered with mustard seeds & curry leaves

Chicken Lollipop \$6.95

Fried chicken wings marinated with herbs & tossed with chili garlic sauce

Chilli Potato \$5.95

Cubes of potatoes tossed with onions & capsicum in a soya sauce

Honey Chilli Cauliflower \$6.95

Crispy Cauliflower florets tossed with honey and chillies.

Vegetable Samosa or with Chat \$5.95 / \$6.95

Seasoned potatoes, green peas, wrapped in a light pastry

Aloo Chat Papri \$4.95

Medley of chick peas, potatoes, flour crisp mixed with chutney and yogurt.

Veg. Pakora \$4.95

An assortment of veg. fritters in chickpeas flour, batter and fried.

Ragda Patties \$5.95

Crisp potato patties & tangy chickpeas served with tamarind & mint chutney

Reshmi Kebab \$7.95

Tender minced chicken with spices, skewered & cooked in Tandoor.

Garlic Shrimp \$8.95

Delicately spiced shrimp, cooked in white wine & honey.

Veg. Platter \$9.95

Assortment of veg. pakora, samosa & ragda patties.

Kabob Platter \$13.95

Chef Special Kabob Samplings- Malai Kabob, Achari Chicken Tikka, Mirch Murg Tikka, Lamb Seekh Kabob, and Tandoori Shrimp

SOUPS & SALADS

Tomato Soup \$4.95

Cream of tomatoes, with herbs and spices.

Mulligatawny Soup \$4.95

A spicy favorite of all, made with split peas and chicken broth.

Haryali Chicken Soup \$5.95

Unique blend of spinach and chicken, mixed with delicate Indian herbs.

Sweet Corn Soup \$3.95 / \$4.95 / \$5.95

Cream of sweet corn prepared on your choice (Veg. / Chicken / Seafood)

Munchow Soup \$3.95 / \$4.95 / \$5.95

Garlic flavored soup prepared on your choice (Veg. / Chicken / Seafood) and garnished with crispy noodles.

Hot & Sour Soup \$3.95 / \$4.95 / \$5.95

A pungent thick soup delicately combined with tofu & mushroom prepared on your choice (Veg. / Chicken / Seafood)

Seaweed with seafood Soup \$4.95

Delicate chicken and ginger stock with shrimp, scallops and squid.

Chef Salad \$4.95

Combination of fresh greens, broccoli, tomatoes served with chutney and yogurt dressing.

Tandoori Chicken Salad \$5.95

Chunks of chicken, onions, peppers, tomatoes in a tangy lemon dressing with a touch of yogurt.

TANDOORI SPECIALITIES

Chicken Malai Kabab \$13.95

Boneless chicken breast marinated with cream cheese & homemade spices, char-grilled to perfection on a skewer.

Chicken Tikka \$13.95

Breast of chicken marinated in a yogurt, and homemade spices & cooked over tandoor.

Chicken Tikka Achari \$13.95

Breast of chicken marinated overnight in a tangy marination of yogurt, mustard, fennel, ginger and garlic.

Paneer Tikka \$11.95

Homemade cottage cheese marinated overnight in a blend of yogurt, ginger and homemade spices.

MMT- (Mirch Murg Tikka) \$13.95

Boneless pieces of chicken marinated overnight in green chili paste, cooked in Tandoor.

Tandoori Chicken \$10.95 Half \ \$16.95 Full

Chicken marinated overnight in a blend of yogurt, ginger & garlic. Barbecued over charcoal. The Indian delicacy!

Lamb Seekh Kebab \$13.95

Tender minced lamb flavored with fresh herbs & spices,

Lamb Chops \$21.95

Deliciously flavored lamb chops marinated overnight in a house special ginger-garlic paste, cooked over charcoal.

Tandoori Shrimp \$19.95

Shrimp flavored with saffron, cumin seeds & fresh coriander, marinated in yogurt & char-grilled in clay oven.

Tandoori Salmon \$17.95

Boneless chunks of Salmon, marinated in freshly ground spices. Grilled on open charcoal fire.

Tandoori Seafood Platter \$19.95

Combinations of Tandoori Seafood; Salmon, Scallop & Shrimp.

Tandoori Vegetables (Chef's Special) \$11.95

Cauliflower, broccoli, home-made cheese, bell peppers, tomatoes, apple and pineapple marinated in yogurt with mild spices and grilled in clay oven.

SEAFOOD SPECIALITIES

Green Seafood Curry \$16.95

Shrimp or Scallops, Squid, Mussels with String Beans, eggplant, lemongrass and kaffir leaves in a very spicy coconut curry broth.

Ikan Merah Special – “Exotic Choice” \$18.95

Whole Red Snapper quick fried and smothered in a spicy pungent sauce.

Fish Goani. \$16.95

A specialty from ex-Portuguese colony of Goa, Fillet of fish cooked In the famous fiery sauce

Bombay Fish Curry. \$13.95

Fish cooked in typical Bombay style in light tomato curry sauce with tomatoes and onions.

Prawn Masala. \$15.95

Large prawns sautéed with garlic, ginger, onions and tomatoes.

Prawn Vindaloo. \$15.95

Large prawns cooked with fiery sauce, tomatoes and potatoes

Shrimp Jalfrezi. \$15.95

Shrimps Sautéed with bell pepper, onions tomatoes, coriander.

CHICKEN SPECIALITES

Green Chicken Curry \$13.95

Chicken with string beans, eggplant, lemongrass, and kaffir leaves in a very spicy coconut curry broth.

Masak Nenas \$13.95

Chicken with pineapple chunks, lemon grass, mint, & red onion in a spicy curry sauce.

Buah Mango \$15.95

Chicken sautéed with shredded mango, green and red peppers in a spicy mango sauce.

Chilly Chicken (Dry or Gravy) \$13.95

Chicken Dumplings cooked in a spicy soya sauce with onions, capsicum & chillies

Chicken Manchurian (Dry or Gravy) \$13.95

Succulent dumplings of chicken tossed in garlic based rich soya sauce and chili oil

Chicken Tikka Masala \$13.95

Barbecued cubes of chicken cooked with onion, bell peppers in a tomato sauce.

Chicken Makhani \$13.95

Julienne of tandoori chicken cooked in an exquisite creamy tomato sauce.

Chicken Korma Kashmiri \$13.95

Chicken cooked in creamy sauce with almonds, fruits and dried nuts, lightly spiced.

Chicken Vindaloo \$13.95

Chunks of chicken cooked with fresh ginger, garlic, and potatoes in fiery sauce.

Chicken and Spinach \$13.95

Chicken cooked with chopped creamy spinach & spices.

LAMB SPECIALITY

Goat Curry (Chef's special) \$17.95

Tender cubes of goat with bone, cooked on slow heat with herbs and spices

Lamb Coconut Chili \$14.95

Lamb cooked with coconut, mustard seeds, curry leaves and whole red chillies.

Lamb Two seasons \$19.95

Tender Marinated chops Sauteed with Garlic, soy sauce, chili paste and coconut juice

Lamb Rogan Josh \$14.95

Cubes of lamb cooked in traditional North Indian style.

Lamb Vindaloo \$14.95

Lamb cooked in a fiery sauce with potatoes and tomatoes.

Lamb Bhuna Punjabi \$14.95

Chunks of lamb cooked with tomatoes, onions, bell peppers, fresh herbs, and spices. A Punjabi delicacy.

Chana Lamb Chop Masala (Chef's Special) \$17.95

Tender lamb chops marinated with ginger, herbs, and spices, cooked with chickpeas.

Lamb Patiala \$14.95

Tender boneless lamb pieces cooked with ground onion, ginger, garlic, and aromatic Masala, cooked with potatoes.

Lamb Korma Kashmiri \$14.95

Cubes of lamb cooked in a creamy sauce and garnished with almonds and fruits.

Lamb and Spinach \$14.95

Tender lamb pieces cooked with chopped creamy fresh spinach and mild spices.

VEGETABLE SPECIALITY

Paneer Chili (Dry or Gravy) \$10.95

Cubes of cottage cheese cooked in a spicy flavored soya sauce with diced onions and capsicum.

Vegetable Manchurian \$11.95

Assorted vegetables dumplings, fried, tossed in pungent garlic based soya sauce and chili oil.

Dal Makhani \$8.95

Black lentils cooked overnight, on a slow fire & seasoned with fresh herbs - a house specialty!

Malai Kofta \$9.95

Minced cottage cheese, raisins & cashew nut dumplings simmered in mild korma gravy.

Navratna Korma \$9.95

A traditional medley of 9 vegetables & nuts cooked in a delicately spiced sauce.

Chana Masala \$9.95

Chickpeas simmered with sundried mango powder, onions and aromatic spices in a traditional Punjabi style.

Bhindi Masala (Okra) \$9.95

Okra delicately spiced and tossed with onions, tomatoes and mango powder.

Paneer Palak \$10.95

Homemade cheese & spinach cooked with fresh herbs.

Kadai Paneer \$11.50

Homemade cheese cooked with onions, bell peppers, tomatoes and cumin seeds. Garnished with coriander

Aloo Gobi Masala \$10.95

Fresh cauliflower & potatoes cooked with ginger, tomatoes, peas & mild spices

Baingan Bharta \$10.95

Roasted eggplant cooked with fresh tomatoes onions & green peas.

RICE AND BRIYANIS

Kashmiri Pulao. \$7.95

Aromatic long grain rice cooked with dry fruits, nuts and saffron

Biryani (Veg. / Chicken / Lamb / Shrimp) \$9.95 / \$11.95 / \$12.95 / \$13.95

Baked casserole of basmati rice and veg. /chicken / lamb / shrimp, richly flavored with saffron, nuts and raisins.

Fried Rice \$9.95 / \$11.95

Stir fried Chinese rice. (Veg. / Chicken / Lamb / Shrimp)

Malaysian Nasi Goreng \$13.95

Spicy fried rice with shrimp, scallops, squid, egg, corn, carrots and peas.

DESSERTS

Gulab Jamun, or with Vanilla Ice Cream \$5.95 / 6.50

Popular Indian delicacy! A "Khoya" dumpling dipped in rose flavoured syrup. Or with a scoop of vanilla ice cream.

Kesari Kheer \$5.95

Indian Rice Pudding! Rice cooked in milk, sugar and cardamom, topped with pistachios, flavored with saffron.

Rasmalai \$5.95

Soft velvety patties of cheese soaked in milky cardamom and rose syrup.

Kulfi \$5.95

A homemade Indian ice cream. Available on Malai, Mango or Pistachios

Peanut Pancake \$5.95

A pancake topped with butter & ground roasted peanut.

Dessert Platter \$9.95

Combination of assortment desserts; Gulab Jamun, Kulfi and Ice cream.

NOODLES ENTRÉE

Seafood Tomyam Noodles Soup \$11.95

Rice vermicelli with shrimp, scallops, squid and vegetables in a spicy lemon grass broth.

Curry Mee Soup \$11.95

Egg and rice noodles with shredded chicken, shrimp, tofu, and bean sprouts in a spicy black soya & chilly sauce.

Hakka Noodles (Veg | Chicken | Lamb | Shrimp) \$10.95

Stir fried noodles with shredded vegetables

Chili Garlic Noodles (Veg | Chicken /Lamb /Shrimp) \$10.95

Garlic flavored Spicy Stir fried noodles with shredded vegetables

Chinese Chopsuey (Veg | Chicken/ Lamb | Shrimp) \$10.95

Crispy fried noodles topped with garlic- flavored sauce

Pad Thai Noodles \$10.95

Chef's Special stir fried thin flat noodle with shrimp, squid, tofu, bean sprouts topped with ground peanuts.

ACCOMPANIMENTS

Raita \$2.50

Whipped yogurt with cucumbers.

Papad \$1.50

Lentil Crackers

Pickles \$1.50

A special mix of Indian Pickles.

Mango Chutney \$1.50

Unique flavors of sweet mango.