



# M E N U

## f a t h e r ' s d a y

Your dining experience will begin with appetisers of Gol Gol Gappa, alongside Pappadums and Raita.

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choose 4 E N T R E E S

### fish amritsari

Spicy, tamarind-marinated fish, chickpea batter, deep-fried.

+\$4pp **bharrah kebab**

Spiced lamb cutlets, marinated, skewered, tandoor-broiled.

### galawati kebab

Spiced kebab in buttery brioche bun, flavourful, textured and tender.

<sup>N</sup> **chicken tikka banjara**

Tandoor cooked boneless spring chicken, marinated overnight, cauliflower puree.

<sup>V</sup> **dil bhar tikki**

Spiced potato croquettes with lentils, beetroot, chilli chutney.

<sup>V J</sup> **honey gobi**

Cauliflower florets tossed in honey, chilli, spring onion sauce.

<sup>J</sup> **pudina paneer tikka**

Mint-marinated paneer, smoke roasted with vegetables, charcoal finish.

<sup>J</sup> **kabhi khushi kabhi khumb**

Grilled mushrooms filled with paneer, spiced corn, truffle mayo.

<sup>w</sup> **chicken momo**

Steamed dumpling made of a beetroot dough with chicken filling.

M A I N S choose 4

### manjits 1950s butter chicken <sup>N</sup>

Half tandoor, half curry cooked with a creamy tomato-pepper curry finish.

### chicken madras curry

Spicy curry with tomato, onion, fenugreek, garlic, Madras-style.

### lamb bakra roganjosh

North Indian lamb pot roast, rich gravy, coriander, ginger garnish.

### malibu prawn malabari

Malibu-sautéed prawns, coconut reduction, carom, capsicum, lime.

### shahi paneer <sup>J</sup>

Thick gravy cheese, cream, tomatoes, spices, cashew paste.

### palak paneer <sup>J</sup>

Spicy spinach puree, homemade cheese, Buffalo mozzarella topping.

### diwani handi <sup>V N</sup>

Seasonal vegetables, poppy seed, cashew, almond curry sauce.

### chat pata baingan <sup>V G</sup>

Spiced brinjal with fennel, cumin, peanuts, and coriander garnish.

### Kadhi Pakora

Vegetable fritters, in a chickpea flour gravy, slow cooked for 12 hours.

For the main course, you'll enjoy a complementary serving of rice and naan. Opt to add an additional Chicken (\$46) or Vegetarian (\$45) Bamboo Biryani. Following mains, select a dessert from our desserts menu.

**Wheat • Nuts • Jain • Vegan**