

# LUNCH SPECIALS

For Dine in only  
Monday to Friday 11.30 am to 2.30 pm  
Not valid on Holidays



## TWO COURSE LUNCH \$17

Pick a starter and a main course from the list below  
Main course will be served with naan bread and rice

### STARTERS

#### Puli Rasam

*lentil based tomato and tamarind soup served with crisps*

#### Chutney Masala Salad

*organic greens, red onions, sprouted mung beans, chicken tikkas, pinenuts, mango cumin dressing*

#### Dahi Aloo Paapdi

*a combination of crisps, savory yogurt, potato chickpeas and tangy chutneys*

#### Onion Bhajjia

*chickpea flour dusted onion fritters*

#### Potato Samosa

*Savory turnovers with potato and peas*

#### Hara Bhara Kebab

*Pan fried patties of baby spinach, fenugreek leaves, toasted lentils and homemade cheese*

#### Amritsari Macchi

*carom infused crispy tilapia*

### MAIN COURSE

#### Saag Paneer

*fresh homemade cheese, seasoned and tempered pureed spinach*

#### Aloo Gobhi

*diced cauliflower and potatoes, tomato garlic masala*

#### Baigan Bharta

*roasted skinless eggplant mash with green peas*

#### Chicken Tikka Masala

*chicken tikkas braised in a fenugreek scented tomato cream sauce*

#### Chicken Cettinad

*spicy chicken curry with peppercorns, fennel powder and curry leaves*

#### Lamb Nilagiri Korma

*free range lamb in creamy mint cilantro sauce*

#### Lamb Vndallo

*spicy lamb curry with malt vinegar, whole spices and potatoes*

#### Home Style Fish Curry

*a classical curried fish*

## LUNCH PLATTERS

Combination Platters Served with veggie fritter, basmati rice, naan bread, vegetables of the day, lentils of the day and pick one from below

#### Saag Paneer

11

#### Chicken Tikka Masala

12

#### Lamb Vindaloo

13

#### Fish Curry

14

#### Goan Shrimp Curry

15

#### Kathi Rolls

*traditional wraps served with a refreshing mint yogurt dip*

#### Chicken

11

#### spiced Lamb

10

#### Homemade Cheese

10

#### Biryanis

*A fragrant combination of long grain basmati slow cooked in a special copper vessel with fresh herbs, spices and your choice of meats or vegetables, served with a cucumber yogurt dip*

#### Vegetarian

12

#### Poultry

13

#### Lamb

14

#### Shrimp

15

### DESSERTS

#### Kesari Phirni

6

*saffron infused pounded rice pudding*

#### Rasmalai

6

*soft curdled milk whey balls, saffron & cardamom milk*

#### Gajar Ka Halwa

6

#### Warm carrot pudding

#### Mango Mousse

6