

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

6

Mango Mousse

6