



INDIAN FOOD

Dine-in
MENU



STREET FOOD

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CHILLI PANEER

\$16

Crispy cottage cheese sauteed with vegetable and home style tangy chilli sauce.
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SEV PURI

\$12.99

Crispy round hollow pastry filled with potatoes, tamarind sauce, yogurt & spices.
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MASALA CORN

\$12

Corn kernels seasoned with a blend of Indian spices, tangy lime, and buttery goodness.
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CHAAT PAPRI

\$10

A popular Indian street food made with crispy fried dough, tangy yogurt, flavourful chutneys, and a burst of spicy flavours.
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VEGGIE PAKORA

\$12

Vegetable lightly fried into fritters using our homemade batter.
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GOL GAPPE

\$12

Crispy and hollow puri shells filled with a tangy and spicy mixture of potatoes, and chutneys.
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MANCHURIAN

\$14

A popular Indo-Chinese dish made with crispy fried vegetable balls.
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SWEET CHILLI GOBI

\$14

Fried cauliflower tossed with sweet chilli sauce
- MIXED PLATTER

\$16

Assortment of crispy samosas, golden vegetable pakoras, spiced paneer pakoras, and flavorful fish pakoras, offering a perfect blend of textures and flavors for an irresistible culinary experience.
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SAMOSA

\$7.50

Crispy and flaky pastry pockets filled with spiced potatoes, peas, and aromatic herbs, served with chutney.
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INDO NOODLES

veg \$16 non-veg \$17

Stir-fried noodles tossed with crisp veggies and savory Indo-Chinese sauces for a flavorful fusion dish.
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BOMBAY MASALA FRIES

\$10

Crispy French fries tossed in a bold blend of Indian spices, chilli powder, and chaat masala.
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CHILLI MOMOS

\$15

Dumplings filled with a savoury mixture of veggies, bell peppers and onions sauteed in a spicy chilli sauce.
- FISH PAKORA

\$13

Crispy golden-fried fish fritters made with a flavourful blend of Indian spices and gram flour batter.
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PANEER PAKORA

\$12

Crispy fritters made with fresh paneer cubes coated in a spiced chick pea flour batter and deep-fried.
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ONION BHAJJI

\$10

Crispy fried fritters made with a spiced chickpea flour batter and thinly sliced onions, served with chutney.



TANDOORI

- CHICKEN WINGS

\$13.99
- Chicken wings marinated in Indian spices, grilled to perfection, and served with chutney.
- CHICKEN TANDOOR

\$17
- Chicken legs and thighs, marinated in yogurt and an exquisite blend of spices, cooked to perfection in a traditional tandoor for a smoky, flavorful finish.
- CHICKEN TIKKA

\$17.50
- Chicken marinated with exotic spices, yogurt and clay oven baked.
- LAMB CHOPS TANDOOR

A+ \$30
- Juicy lamb chops marinated in a flavorful blend of spices and yogurt, cooked in a tandoor oven for a delicious smoky flavour.
- ANDY'S FISH TIKKA

A+ \$20
- Tender pieces of fish marinated in a spicy yogurt mixture and grilled to perfection in a tandoor oven, served with roasted .
- MIX GRILL PLATTER

\$38
- A fine assortment of tender lamb chops, flavorful fish tikka, succulent prawns, and juicy tandoori chicken, all marinated in a rich blend of yogurt and aromatic spices, topped off with a perfectly grilled chicken tikka for a complete and authentic tandoor experience.
- JUMBO PRAWNS TANDOOR

\$21
- Juicy jumbo prawns marinated in a blend of spices and yogurt, grilled to perfection in a tandoor oven.
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SOYA CHAAP

\$16

Vegetarian protein-rich chaap made from soya chunks marinated in flavourful spices and grilled to perfection.
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PANEER TIKKA

\$18

Soft and juicy cubes of paneer marinated in a flavourful blend of spices and grilled to perfection.
- MURGH MALAI TIKKA

\$19

Soft and juicy boneless chicken pieces marinated in a creamy sauce of cashews, almonds and spices, grilled to perfection in a tandoor oven. Contains nuts



NAAN ETC

- BUTTER NAAN

\$5
- GARLIC NAAN

\$4.50
- PLAIN NAAN

\$3
- ALOO NAAN

\$5
- TANDOORI ROTI

\$3
- LACHHA PARATHA

\$5
- SPINACH PANEER NAAN

\$5
- Fresh Naan stuffed with spinach and paneer and baked.

LUNCH 11:00-3:00

- KATHI ROLL CHICKEN

\$15
- Juicy chicken chunks wrapped in a special kathi roll bread with onions, chutneys, spices.
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KATHI ROLL PANEER

\$14

Soft paneer cubes wrapped in a special kathi roll bread with onions, chutneys, nuts, aromatic spices.
- KATHI ROLL EGG

\$14

Egg omelette wrapped in special kathi roll bread with fresh veggies, tandoori sauce. ADD CHICKEN or PANEER for \$6 EXTRA
- RICE BOWL LAMB CURRY

\$16

RICE BOWL BUTTER CHICKEN

\$15



RICE BOWL CHANNA MASALA

\$13

A hearty rice bowl combo with a choice of lamb, chicken, or channa masala, served with fragrant basmati rice.
- LUNCH THALI

veg \$15 non-veg \$16

A traditional Indian lunch platter featuring a variety of dishes, including rice, naan and dessert.
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CHANNA BHATURA

\$14

A popular North Indian dish consisting of chickpeas served with fluffy fried bread (bhatura).

CHEF ANDY' SPECIAL CORNER

- CHICKEN TIKKA MASALA

\$20
- Succulent, clay oven-baked chicken, exquisitely marinated in an aromatic blend of spices and bathed in a luxurious, velvety tomato onion sauce. Contains nuts.
- CHICKEN CURRY WITH BONE

\$20
- Succulent chicken leg and thigh, slow-cooked in a rich sauce of ripe tomatoes, caramelized onions, curry leaves, and our signature homemade masala for a deeply flavorful and aromatic experience.
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PANEER TIKKA MASALA

\$18.50

Handcrafted paneer, perfectly roasted in the tandoor, accompanied by roasted bell peppers and onions, and simmered in a delicately spiced masala gravy. Contains nuts.
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CHEF SPECIAL MIX VEG

\$17

A colorful array of bell peppers, cauliflower, onions, peas, and carrots, infused with our signature garam masala. Contains nuts.
- EGG CURRY

\$16

Delicately boiled eggs, simmered in a fragrant, rich sauce of curry leaves, coriander seeds, cumin, and ripe tomatoes for a deeply aromatic finish.
- CHICKEN JALFREZI

\$19

Juicy chicken stir-fried with crisp bell peppers and onions, immersed in a bold onion and tomato sauce, elevated by nuanced spices. Contains nuts.
- PRAWN JALFREZI

\$21

Succulent prawns stir-fried with bell peppers and onions, complemented by the subtle warmth of coriander and cumin seeds in a dry, aromatic preparation. Contains nuts.
- MURGH MALAI CHICKEN IN SAUCE

\$20

Soft and juicy boneless chicken pieces marinated in a creamy sauce of cashews, almonds and spices, grilled to perfection in a tandoor oven and served in a thick sauce. Contains nuts.



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HOUSE SPECIALS

BUTTER CHICKEN \$18.50

A rich and creamy North Indian dish made with succulent chicken pieces cooked in a spiced tomato-based sauce with butter and cream.

LAMB CURRY \$19.50

A flavourful and aromatic curry made with tender lamb pieces cooked in a spiced sauce with aromatic herbs and spices.

CHICKEN CURRY \$18

A classic Indian dish made with succulent chicken pieces cooked in a flavourful sauce with aromatic spices and herbs.

GOA FISH CURRY \$19.50

A curry from the coastal state of Goa, made with tender fish pieces cooked in a flavourful sauce of coconut milk, and aromatic spices.



LAMB JALFREZI A+ \$20

Tender lamb cooked in a spicy tomato-based sauce, stir-fried with bell peppers and onions, drizzled with vinegar

LAMB VINDALOO \$19

CHICKEN VINDALOO \$18

PRAWN VINDALOO \$21

A spicy and tangy curry made with a choice of lamb, chicken, or prawns, cooked in a fiery tomato-based sauce with vinegar, red chilies, and aromatic spices.

KUKU PAKA \$18.50

Kuku Paka is a traditional coastal Kenyan dish made with chicken, coconut milk, tomatoes, and spices like cumin, turmeric, and coriander.



RICE DISHES

LAMB BIRYANI \$20

CHICKEN BIRYANI \$18.50

PRAWN BIRYANI \$22

VEG BIRYANI \$17

MIXED BIRYANI \$21

Chef Andy's traditional signature dish with spiced basmati rice, layered with tender either chicken, lamb, prawn or vegetables infused with a rich blend of aromatic spices, fresh cilantro, green onions, and mint for a vibrant, flavorful experience

STEAMED BASMATI \$5

A fragrant rice from South Asia.

PEAS PULAO \$6

A flavourful Indian rice dish made with basmati rice, green peas, and a blend of aromatic spices.



CURRIES

BUTTER PANEER \$17

Same as our delicious Butter Chicken but made with our fresh Paneer!

LAMB KORMA \$20

CHICKEN KORMA \$18

PRAWN KORMA \$21

A creamy and fragrant dish made with a choice of lamb, chicken, or prawns cooked in a rich cream, and aromatic spices, green cardamom and nuts.

LAMB ROGAN JOSH \$20

A fragrant dish made lamb cooked in a rich white sauce of yogurt, and aromatic spices, green cardamom.

LAMB MASALA \$20

CHICKEN MASALA \$18

FISH MASALA \$19.50

PRAWN MASALA \$21

TOFU MASALA \$16

PANEER MASALA \$17

A rich and creamy dish made with a choice of lamb, chicken, prawns, tofu, or paneer, cooked in a spiced tomato-based sauce with aromatic herbs



KADAI LAMB \$20

KADAI CHICKEN \$18

KADAI TOFU \$16

KADAI PANEER \$17

A flavourful and aromatic dish made with a choice of lamb, chicken, paneer, or tofu cooked with onions, tomatoes, and bell peppers in a spiced tomato-based sauce.

LAMB SAAG \$20

CHICKEN SAAG \$18

PRAWN SAAG \$21

A delicious and buttery dish made with a choice of lamb, chicken, or prawns cooked with spinach and aromatic spices for a rich and flavourful curry.

DESSERTS

GULAB JAMUN \$6

RASMALAI \$6

ICE CREAM WITH GULAB JAMUN \$8.50

KHEER \$6

VEGETABLE

ALOO GOBHI \$17

A traditional Indian vegetarian dish made with cauliflower, potatoes, and a blend of aromatic spices.

DAAL BOMBAY \$16

A comforting lentil stew cooked with aromatic spices.

DAAL TADKA \$16

A popular Indian yellow lentil stew flavoured with cumin, garlic, aromatic spices.

PALAK PANEER \$17

A classic North Indian dish made with pureed spinach, cottage cheese, and aromatic spices.

BHINDI DO PYAZA \$17.50

A delicious North Indian dish made with okra, onions, yoghurt and a blend of spices.

PANEER BHURJI \$20

A flavourful Indian dish made with crumbled cottage cheese, onions, tomatoes, and a blend of spices.

EGGPLANT BHARTHA \$16.50

A smoky and tangy North Indian dish made with roasted eggplant, onions, peas, tomatoes, and spices.

TIMA TIM PANEER A+ \$18.50

A Chef Andy special dish made with paneer cooked in a spicy tomato, pepper, onion. Thick sauce. Contains cashews.

MALAI KOFTA \$18

Vegetable dumplings made with paneer, potatoes, and nuts in a creamy onion based sauce, Contains nuts

SHAHI PANEER \$18

Creamy onion based sauce with paneer cheese cubes, infused with aromatic spices.

CHANNA MASALA \$16.50

Tender chickpeas simmered in a rich, spiced tomato sauce, infused with fragrant Indian herbs and spices for a bold, authentic taste.



SHAKES & DRINKS

VANILLA SHAKE \$6.50

KIT KAT SHAKE \$6.50

MANGO LASSI \$5.50

SWEET LASSI \$5.50

SALTED LASSI \$5.50

MILK BADAM \$5

LIME SODA \$5

POP \$3