

Beef Dishes

- 1. Aloo Beef** 8.90
Cooked with baby potatoes, roasted onions and tomatoes
- 2. Beef Jalfrie** 8.90
Caramelised onion, red peppers and a touch of naga chilli

Seafood Dishes

- 1. Rajdhani King Prawn** 13.90
Tiger king prawns cooked with crushed green chillies, tomatoes, onions in a hot and spicy sauce
- 2. Tandoori King Prawn Masala** 13.90
Tiger king prawns cooked in a special masala sauce prepared with Indian butter, almond and fresh cream
- 3. King Prawn Saag** 13.90
Tiger king prawns cooked with fresh spinach and tomatoes in medium spices
- 4. Fish Masala** 12.90
Cod fish seasoned with chef's special sauce prepared with crushed chilli, garlic, ginger, lime juice and herbs
- 5. Cimmen Thoren** 13.90
Scallop King Prawns cook with grated coconut and red onions with a slight kick
- 6. King Prawn Kerala** 13.90
Warm up the coldest day with a creamy coconut milk curry with fresh spicy kick
- 7. Salmon Delight** 12.90
Combinations of sweet Indian alphanso mango & apricot to create medium spices sweet and sour sauce

Balti Dish

- 1. Balti (Chicken or Lamb)** 9.90
Balti sauce is based on garlic and onions, with turmeric and garam masala
- 2. Chicken Balti Zafrani** 10.50
Exotic rich flavoursome balti dish cooked with garlic, ginger, almond and crushed black pepper
- 3. Gosht Balti Nihari** 10.90
Tender pieces of lamb cooked with crispy onions, tomatoes, capsicum and ground fenugreek
- 4. King Prawn Balti Delight** 13.90
Tiger king prawns with a spicy kick cooked with coconut milk and fresh mango to add colour and appeal