



DRINKS

LASSI

LASSI (Sweet / Salted)	7
The traditional north Indian drink made by blending of yogurt with sugar or salt	
MANGO LASSI	7
The traditional mango flavoured lassi	
NEERMOR-CHAAS	6
The authentic Indian blend of yogurt with salt, coriander and cumin seeds	
MAHARAJA MANGO LASSI	11
The king of all the Lassi with lots of dry fruits & tutti frutti	

MOCKTAILS

LEMON SODA (Sweet / Salted / Jaljeera)	7
The Indian traditional cooler with options of sweet, salted and jaljeera	
JALJEERA COKE	7
Coke with an Indian twist	
LEMON LIME BITTERS	9
A popular drink made from an angostura bitters and lemonade. Also available as a cocktail.	
BLUE LAGOON	9
A wonderful orange flavoured fizzy drink with Blue Curacao. Also available as a cocktail.	
FALOODA	12
An Indian-Persian drink made from rose syrup, Sweet chia seeds, lots of dry fruits and served with ice-cream	
MILKSHAKES	8
Vanilla / Chocolate / Strawberry	
VIRGIN MOJITO	9

HOT DRINKS

MASALA TEA	5
Ginger flavored Indian Masala Tea	
FILTER KAPI	5
A special coffee from south India	

JUICE

ORANGE	5
APPLE	5
FROOTI	5
THUMS UP	5
BOTTLED WATER	5
SPARKLING WATER	7
SOFT DRINK	5
Coke / Coke no sugar / Fanta / Sprite	



DRINKS

BEER

KINGFISHER	8
GOD FATHER (650ml)	17
PURE BLONDE (Low Carb)	8
HANN SUPER DRY (3.5%)	8
CORONA	8
HEINEKEN	8
ASAHI	8
LITTLE CREATURES PALE ALE	9
CARLTON ZERO (Non Alcoholic)	8

SPIRIT

AMRUT SINGLE MALT (Indian)	12
BLACK DOG (Indian)	10
100 PIPER (Indian)	10
OLD MONK RUM (Indian)	10
JOHNIE WALKER BLACK LABLE	8
CHIVAS REGAL 12YR	8
GLENFIDDICH	9
BACARDI	7
JACK DANIEL'S	8
SMIRNOFF VODKA	7
BOMBAY SAPPHIRE	7

RED WINE

FRANKLIN TATE ESTATES SHIRAZ (Margaret River)	7/28
ARROGANT FROG PINOT NOIR (France)	25
MARGARET RIVER No 85	23
CABERNET MERLOT	

WHITE WINE

JACOB CREEK CLASSIC CHARDONNAY (SA)	6/18
OYSTER BAY SAUVIGN BLANC (NZ)	29
BROWN BROTHERS CROUCHEN	28
RIESLING (VIC)	

COCKTAILS

PAN KI DUKAN	15
Made from real betel leaf, gulkand and vodka. This drink will take you to "Paan ki Dukaan"	
SHARABI MANGO LASSI	15
A concoction of classic mango lassi and coconut rum. Go on a journey from Punjab to the Caribbean to Ireland.	
JAMUNTINI	15
A popular martini with a jamun twist !!! Jamun is also known as Java Plum - A fruit native to India	
VODKA SHIKANJI	15
A popular summer drink just got better. Vodka is shaken with Shikanji (The traditional Indian lemonade) with a hint of black pepper, fresh lime and mint leaves	
ROOH AFZA COSMOPOLITAN	15
This sassy 'Cosmo' will make you blush. A cocktail made with vodka and an authentic rooh afza syrup	
MIRCH MUMTAZ	15
A complex cocktail of chilli infused with vodka and OJ. This drink will make your taste buds dancing with Bollywood moves	
MARGARITA	14
MOJITO	14

BYO wine only. Corkage \$5 per person only.

SOUP

TOMATO SOUP

A soup made from ripe red tomatoes served with bread Croutons

7

HOT & SOUR SOUP (Add Chicken +\$1)

A dark brown Chinese soup with ginger, garlic and vegetables

7

MANCHOW SOUP (Add Chicken +\$1)

Indo chinese soup with fried noodles

8

SWEET CORN VEGETABLE SOUP (Add Chicken +\$1)

Corn soup with vegetables

7

RASAM

South Indian thin lentil soup

7

SURPRISING SIZZLERS

ASSORTED VEGETARIAN BAR-BE-CUE SIZZLER

An assortment of barbecued Hara Bhara Kababs, Onion Bhaji, Paneer Tikka, Samosa and chips served on sizzler plate with an Indian sauce





23

TANDOORI CHICKEN (Half / full)

The traditional tandoori chicken marinated with curd and chef's special spices

19 / 29



 Kids Special  Option of - No Onion & Garlic  Option of Vegan  Option of Gluten Free

STARTERS

(Vegetarian South Indian Delicacies)

PAPADUM (4 Pcs.)

4



MASALA PAPAD

Fried pappadum garnished with tomatoes, onions and secret spices

5



MASALA BOONDI

Fried lentil balls with onion, tomatoes and special masala

7



VEGETABLE UPPUMA

A healthy snack made from semolina

7



CHIPS 'N' CHIPS

French fries with options of Molagai podi / Plain / Salted/ Masala

7

(Vegetarian North Indian Delicacies)



PANEER TIKKA

Chunks of cottage cheese, marinated in curd, Indian herbs and barbecued

17



ONION BHAJI

Onion Bhaji is deep-fried to golden perfection, ensuring a satisfying crunch with every bite

16



HARA BHARA KABAB (6 Pieces)

Deep fried tikki of spinach and green vegetables, blended with Indian herbs

14



SAMOSA (2 PIECES)

Indian puff pastry filled with flavoured potato and peas

10

(Non Vegetarian South Indian Delicacies)



KOZHI SUKHA

Pepper tempered chicken semi-dry gravy

17



LAMB PEPPER FRY

A semi-dry lamb cooked with South Indian spices

18

(Non Vegetarian North Indian Delicacies)



CHICKEN TIKKA

Succulent pieces of boneless chicken, marinated with red chilli paste and curd

17

FISH AMRITSARI

A battered fried fish in an Amritsari style




19



CHILLI CHICKEN

Succulent chicken pieces tossed in a tangy and spicy chilli sauce with bell peppers and onions.

17

 Kids Special  Option of - No Onion & Garlic  Option of Vegan  Option of Gluten Free

CHAAT

INDO-CHINESE

CHOLE BHATURE

Chickpea curry with fried flatbreads served with riata & pickle.

18

PAV BHAJI

A spiced mixture of mashed vegetables in a thick gravy served with buns.

17

SAMOSA CHAAT

Spicy chickpeas are served with samosa and dollops of yogurt and chutney.

15

PAPADI CHAAT

Crispy fried-dough wafers served with boiled potatoes, yogurt sauce, tamarind and coriander chutneys

15

ALOO TIKKI CHAAT

Stuffed potato patty with yogurt, different chutneys, and spices.

10

PANI PURI / GOLGAPPE

Hollow, crispy-fried puffed ball filled with potato, chickpeas, spices, flavoured mint water and tamarind chutney.

13

SEV PURI

Crispy-fried puffed balls are topped with flavourful condiments, veggies, herbs, ground spices and more.

14

DAHI PURI

Crispy-fried puffed balls are topped with yoghurt, boiled potatoes, garlic, tamarind, sweet chutney

14

VEG. MOMOS (Steamed / Fried)

Deliciously steamed dumplings, bursting with flavour.

18

PANEER MOMOS (Steamed / Fried)

Deliciously steamed dumplings, bursting with flavour.

19

PANEER CHILLI MILLI

Crispy fried cottage cheese topped with onions, capsicum, garlic, and Indian spices.

17

DRY MANCHURIAN

A tasty Indo Chinese dish of fried veggie balls in a spicy, sweet, and tangy sauce.

17

GRAVY MANCHURIAN

A tasty Indo Chinese dish of fried veggie balls in a spicy, sweet, and tangy sauce with gravy.

18

HAKKA NOODLES (Add Chicken +\$3)

Stir-fried noodles with veggies and sauces.

17

NOODLES MANCHURIAN

Stir-fried noodles with veggies, sauces and manchurian dumpling.

18

FRIED RICE (Add Chicken +\$3)

Stir-fried rice in Indo-Chinese style.

16

MANCHURIAN FRIED RICE

Stir-fried rice in Indo Chinese style with Manchurian balls.

18

PANEER FRIED RICE

Stir-fried rice in Indo Chinese style with Paneer.

18

CHINESE BHEL

A delightful fusion of rice, noodles, vibrant veggies, manchurian ball and zesty sauces.

19

IDLI STALL

VADA

(Idli is a steamed rice cake)

☺☺☺☺	IDLI LITTLES Mini idlis	10
☺☺☺	BUTTER IDLI / GHEE IDLI Mini idlis topped with butter or Ghee	12
☺☺☺	IDLI VADA A combination of mini idlis and fried lentil doughnuts	15
☺☺☺	RASAM IDLI Mini idlis dipped in rasam	14
☺☺☺	CHEESE IDLI Mini idlis topped with cheese	13
☺☺☺	VAGHAR IDLI Mini idlis tossed in a special masala	14
☺☺☺	MASALA VEGETABLE IDLI Tangy mini idlis flavoured with garlic and south Indian masala	14
☺☺☺	COCKTAIL RICE CAKES Mini idlis tossed with molagai podi and butter	14
☺☺☺	CHETTINAD RICE CAKES Mini idlis tossed in Chettinad gravy	14

(Medu Vada is fried lentil doughnut)

☺☺☺☺	MEDU VADA Deep fried lentil doughnuts	14
☺☺☺☺	RASAM VADA Vada dipped in rasam	15

DASHING DOSA

SPECIALITY DOSA

☺☹️ **TRADITIONAL MASALA DOSA** 19
Dosa with garlic chutney and potato masala

☺☹️☹️ **GOLDEN CRISP DOSA (PLAIN DOSA)** 16
Simple, tastier dosa served in a cone shape

☹️☹️ **ONION DOSA (Plain / Masala)** 19
Dosa with chopped onions and garlic chutney

☺☹️☹️ **SUPER PAPER DOSA (Plain / Masala)** 19
Thin crispy long dosa

☺☹️☹️ **MYSORE CHATPATA DOSA (Plain / Masala)** 20
Spicy dosa with mysore and garlic chutney

☺☹️☹️ **CHEESE DOSA (Plain / Masala)** 20
Dosa with a generous helping of cheese

☹️ **CHEESE CHILLI GARLIC DOSA (Plain / Masala)** 21
Famous cheese dosa with chilli and garlic chutney

☺☹️ **CHOCOLATE DOSA** 17
Dosa with nutella and butter

☺☹️☹️ **SPRING VEGETABLE DOSA (Add cheese + \$3)** 19
Dosa loaded with spring vegetables

☹️☹️ **SPICY SCHEZWAN DOSA** 20
A Chinese twist to the traditional dosa with noodles

☹️☹️ **SPECIAL INDIAN BHAJI DOSA (Add cheese + \$3)** 21
Dosa with a special filling of Bombay pav bhaji mix

☺☹️☹️ **KARA MURA DOSA (Plain / Masala)** 20
Butter paper dosa with molagai podi in its layer

☹️ **PANEER DOSA** 21
Dosa with a filling of Spicy paneer mix

☹️☹️ **CHEESE CORN DOSA** 19
Dosa with corn, cheese and tomato chutney

☺☹️☹️ **THREE BARREL DOSA** 21
Mini size combination of mysore, pudina and plain dosa

MILITARY GHEE ROAST DOSA 21
Crispy special masala filling dosa roasted in pure ghee.

(Non Vegetarian dosa)

☹️ **CHETTINAD EXPRESS DOSA** 21
Minced chicken prepared in Chettinad spice and stuffed in dosa

☹️ **TANDOORI CHICKEN DOSA** 21
Chicken pieces marinated with tandoori masala in dosa

Add cheese +\$3

☺ Kids Special ☹️ Option of - No Onion & Garlic ☹️ Option of Vegan ☹️ Option of Gluten Free

RAVISHING RAVA

AMAZING UTHAPPA

Rava dosa is the traditional South Indian dosa made from cream of wheat and semolina

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|----|--|----|
| 🍴🌱 | CRISP 'N' CRUNCHY RAVA (Plain / Masala)
Dosa made from semolina flour | 20 |
| 🍴 | ONION RAVA (Plain / Masala)
Rava dosa with onions | 21 |
| 🍴 | ONION CHILLI GARLIC RAVA (Plain / Masala)
Rava dosa with onions, green chillies and garlic chutney | 21 |

AMAZING UTHAPPA

- | | | |
|----|--|----|
| 🍴🌱 | DOUBLE ROAST - PLAIN | 14 |
| 🍴🌱 | DOUBLE ROAST - TOPPING
(Select from : Onion / Tomato / Carrot / Capsicum / Mix Vegetables) | 20 |
| 🍴🌱 | ONION TOMATO CHILLI UTHAPPA
(Uthappa topped with onion, tomato, and chilli) | 20 |
| 🍴🌱 | SPECIAL TOMATO MASALA UTHAPPA
A delicacy prepared using the secretive method, topped with vegetables | 20 |
| 🍴🌱 | CHENNAI PIZZA UTHAPPA
Crispy uthappa that tastes like pizza | 21 |
| 🍴🌱 | TOMATO CORN UTHAPPA
A jain speciality | 20 |
| 🍴🌱 | BUTTER MASALA UTHAPPA
The traditional uthappa topped with lots of molagai podi, potato masala and butter | 20 |

(Non Vegetarian South Indian Delicacies)

- | | | |
|---|---|----|
| 🍴 | CHETTINAD EXPRESS UTHAPPA
Minced chicken prepared in Chettinad spice and stuffed in uthappa | 21 |
| 🍴 | TANDOORI CHICKEN UTHAPPA
Tandoori chicken stuffed between two thin layered uthappa | 21 |

Add cheese +\$3

🍴 Kids Special 🌱 Option of - No Onion & Garlic 🌱 Option of Vegan 🌱 Option of Gluten Free

INDIAN CURRIES



④	PANEER HANDI	23
	Cubes of cottage cheese, onions and capsicums cooked on low heat with yellow gravy served in handi	
④	PANEER KADAI	23
	Cubes of paneer, onions and green bell peppers tossed in red gravy with whole spices	
④	PANEER TIKKA MASALA	23
	Marinated paneer pieces which are barbecued and cooked with red gravy	
④	PALAK PANEER	23
	Mildly spiced cottage cheese prepared with spinach and spices	
④	PANEER METHI GARLIC	23
	Cubes of cottage cheese cooked with fresh fenugreek and garlic in red gravy	
④	PANEER BUTTER MASALA	23
	Cottage cheese delicacy with red gravy and butter	
④	PANEER BALTI	23
	Two different paneer gravies served in a balti	
④	PANEER AFGHAN BHURJI	23
	Semi-dried preparation of shredded paneer with onions and capsicums	
NEW ④	KAJU PANEER MASALA	24
	Creamy and rich curry featuring tender shredded paneer and cashews simmered in a flavourful yellow gravy with aromatic spices.	
④	KHOYA KAJU (SWEET CURRY)	23
	Cashew nuts cooked in khoya rich sweet gravy with cream	
④	KAJU MASALA	23
	Cashew nuts cooked in rich yellow gravy	
④	MALAI KOFTA	23
	Fried cottage cheese balls cooked in mild tomato gravy	
④	VEG. DIWANI HANDI	21
	Garden fresh vegetables cooked with aromatic spices and yellow gravy served in a handi	
④	VEG. JAIPURI	21
	Mixed vegetables simmered in red gravy and topped with pappadum	
④	VEGETABLE KORMA	21
	South Indian coconut flavored mix vegetable	
④	MUSHROOM MUTTER MASALA	21
	Mushroom cooked with garden fresh peas in yellow gravy	
NEW	SARSO DA SAAG	21
	Tender mustard greens simmered with spices and garlic. A rich, authentic Punjabi classic.	
NEW	BAINGAN BHARTA	21
	Smoky roasted eggplant mashed and sautéed with onions, tomatoes, and spices. A flavourful, rustic delight.	
NEW	CHANA PESHAWARI	20
	A piquant chick peas preparation with Paneer in brown and tomato gravies garnished with coriander leaves	

INDIAN CURRIES



BUTTER CHICKEN Barbecued chicken tikka cooked with tomatoes & butter sauce	26
KADAI CHICKEN Boneless chicken prepared in red gravy with an amalgamation of onions, capsicums and coriander seeds	26
CHICKEN METHI GARLIC Boneless chicken cooked with fresh fenugreek and garlic in red gravy	26
CHICKEN TIKKA MASALA Barbecued chicken tikka cooked with onions, capsicums and red gravy	26
CHICKEN CURRY The traditional dhaba style prepared with yellow gravy	26
CHICKEN MUSHROOM MASALA Mushroom and Chicken cooked with butter and yellow gravy	26
CHICKEN SPINACH Chicken pieces cooked in spinach gravy	26
BLACK PEPPER CHICKEN CURRY Pepper tempered chicken curry in red gravy	26
CHICKEN CHETTINAD Chettinad style aromatic delicacy of chicken in yellow gravy	26
CHICKEN KORMA A traditional Indian dish that's light and flavorful curry made with tomato past, spice in yellow gravy and cream that buttery and completely delicious	26
LAMB VINDALOO Lamb curry packed with vindaloo sauce	26
BHUNA LAMB Succulent pieces of lamb, cooked with coriander and ginger flavoured yellow gravy with onions and capsicums	27
LAMB SPINACH Tender lamb pieces cooked in spinach gravy	27
LAMB ROGANJOSH The traditional Kashmiri lamb delicacy garnished with coriander and ginger julienne in red gravy	27
LENTIL LAMB A specialty of Peshawar, an exotic combination of daal and lamb	27
LAMB CURRY Dhaba styled preparation of lamb in yellow gravy	27
GOAT CURRY Dhaba style preparation of goat curry in yellow gravy	27
GOAT VINDALOO Slow cooked goat pieces in hot and tangy blend, finished with Vinegar	27
GOAT ROGANJOSH A Traditional Kashmiri goat delicacy garnished with coriander and ginger julienne in red gravy	27
BENGAL FISH CURRY Chunks of fish, cooked in red gravy, flavoured with mustard seeds and curry leaves	25
GOAN FISH CURRY Fish cooked with yellow gravy and coconut milk	25



Kids Special



Option of - No Onion & Garlic



Option of Vegan



Option of Gluten Free

INDIAN BREADS

CHOICE OF DAL

BASMATI KHAZANA

🌱🌾	PLAIN ROTI	4
🌱	BUTTER ROTI	4
🌱🌾	LACHCHA PARATHA	6
🌱	PLAIN NAAN	5
🌱	BUTTER NAAN	5
	GARLIC NAAN	6
🌱	CHILLI NAAN	6
🌱	CHEESE NAAN	7
	CHEESE GARLIC NAAN	7
🌱	CHEESE CHILLI GARLIC NAAN	7
	CHEESE CHILLI NAAN	7
	CHILLI GARLIC NAAN	7
🌱	PESHAWARI NAAN	7

🌱	DAL FRY	18
	Yellow lentils tempered with butter, cumins and red chillies	
🌱	DAL MAKHANI	18
	Assorted lentils cooked in an authentic recipe on a low heat and thickened with cream and butter	

🌱🌾	STEAMED RICE	5
🌱🌾	SAFFRON RICE	6
🌱🌾	JEERA RICE	7
	Seasoned boiled rice tossed in butter and cumin seeds	
🌱	CURD RICE	8
	South Indian curd rice - The bagala bath	
🌱🌾	SPECIAL VEGETABLE PULAO	13
	Fresh vegetable and rice prepared in dry tawa style	
🌱	VEGETABLE BIRYANI	20
	Rice stir-fried in aromatic spices, herbs and fresh vegetables cooked with special masala served with raita and pappadam	
	PANEER BIRYANI	21
	An aromatic paneer biryani served with raita and pappadam	
	CHICKEN BIRYANI	22
	An aromatic chicken biriyani served with raita and pappadam	
	LAMB BIRYANI	23
	An aromatic lamb biriyani served with raita and pappadam	
	GOAT BIRYANI	23
	An aromatic goat biriyani served with raita and pappadam	

ACCOMPANIMENTS

RAITA (Boondi / Vegetable)	5
ONION SALAD	5
GREEN SALAD	6
PAPPADUM (4 Pieces)	4
PICKLE	3

ICECREAMS & DESSERTS

SIZZLING BROWNIE Chocolate walnut brownie with vanilla ice cream on a sizzler plate	14
KULFI (Pistachio / Mango / Indian Pan) The traditional Indian Ice-Creams	7
ICECREAM (Chocolate / Vanilla)	7
INDIAN ICE CREAM (American Dry Fruits / Rajbhog / Butter Scotch)	7
GAJAR HALWA A slow cooked traditional Indian pudding made by simmering carrots in milk.	7
GULAB JAMUN Sweetened fried khoya dumplings	7
RASMALAI Disc-shaped curdled milk dumplings cooked in sweetened thick milk	7



*Terms & Conditions

- No split bill.
- No Smoking
- Order once placed will not be cancelled
- Some items may contain coconut,nuts,dairy,fish,wheat,onion and garlic
- Please inform us in advance of any dietary requirements and/or any food allergies
- Outside food / drink / alcoholic beverages are strictly prohibited
- Service time 25 to 35 minutes after placing the order
- Right of admission reserved
- Misbehavior or abusive language will not be tolerated
- Cokage charges apply



India

Ahmedabad Anand Bhavnagar Bhuj
Bhopal • Bilaspur • Bharuch • Bhilwara • Gandhidham • Gandhinagar
Gurugram • Gwalior • Hoshiarpur • Indore • Jaipur • Jamnagar • Jodhpur • Kota
Kolkata • Mandasor • Mehsana • Morbi • Mt Abu • Mumbai • Nadiad • Nagpur
New Delhi • Palanpur • Palitana • Pune • Rajkot • Raipur • Ratlam
Surat • Surendranagar • Udaipur • Vadodara

USA

New Jersey-Edison New Jersey-Somerset Texas-Plano

AUS

• Perth Westminster	• Sydney Wentworthville	• Gold Coast Surfers Paradise	• Sunshine Coast Maroochydore
• Brisbane Annerley Aspley	• Melbourne Hoppers Crossing Hampton Park	• Canberra Belconnen	• Adelaide Hillcrest

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