

TO - START

SAMOSHA CHAAT **\$14**
Lip smacking savoury snacks made with samosas, chana massala, various chutneys & spices **Vg**

PAPDI CHAAT **\$14**
Flour pastries & spiced mashed potatoes, topped with pomegranate, sweet yoghurt, tamarind & mint chutney. **Vg**

VEG MANCHURIAN **\$14**
Crisp fried veggie balls tossed in a spicy, sweet & tangy manchurian sauce. **GF, Vg, V**

AMRITSARI FISH **\$16**
A lightly battered fish fry in Indian spices gram flour, served with our own homemade Curry Mayo. **GF**

KASUNDI CHICKEN TIKKA SALAD **\$16**
Tender chicken marinated in a vibrant blend of fresh herbs, yogurt, Mustard paste served with rocket, quinoa, baby gems, truss tomatoes. **GF**

BUTTER GARLIC PRAWNS **\$18**
A classic combination of flavours. Butter, garlic, parsley and hint of lemon. **GF**

MEAL IN A BOWL

BUTTER CHICKEN **\$18**
Chicken tikka cooked in tomato & creamy gravy, flavored with dried fenugreek served with Basmati Rice. **GF**

LAMB ROGAN JOSH **\$18**
Boneless Lamb Curry from Kashmir served with Basmati Rice. **GF**

BEEF VINDALOO **\$18**
Beef in a tangy, fiery sauce with freshly ground spices, exotic taste served with Basmati Rice **GF**

LAHSUNI PALAK PANEER **\$16**
Cottage cheese cooked in spinach gravy, tampered with garlic & ginger served with Basmati Rice. **GF, Vg**

GOBHI KOFTA **\$16**
Cauliflower & Cottage cheese dumplings cooked in a cashew base sauce served with Basmati Rice. **GF, Vg**

DAL MAKHANI **\$16**
Rich, creamy and delicious black lentils served with Basmati Rice. **GF, Vg**

BRUNCH MENU

BOTTOMLESS BRUNCH \$59 P.P

TO-START (VEG)

Samosa, Veg Manchurian, Pappadums, Sweet Potato cutlet, Malai soya chaap.

Or

TO-START (NON VEG)

Samosa, Veg Manchurian, Pappadums, Butter Garlic Prawns, Angara Tangri.

MAINS (Choose 1 P.P)

◆ Paneer Wrap with Fries.

◆ Chicken Wrap with Fries.

◆ Pav Bhaji

◆ Keema Kaleji (Goat) with pav.

◆ Butter chicken or Lamb Rogan Josh served with Jeera Rice & Garlic Naan.

◆ Gobhi Kofta or Palak Paneer served with Jeera Rice & Garlic Naan.

DESSERT (Choose 1 P.P)

Paan Kulfi or Gulab Jamun.

Bottomless brunch menu is for the whole table only. 1 hour & 30 mins duration from the order time. Enjoy free flowing Cocktails, Mocktails, Beer, Wine or soft drinks. See our Brunch Drinks Menu.

SOMETHING SWEET

GULAB JAMUN **\$6**

Indian Classic milk dumplings flavoured with saffron & pistachio. **Vg**

RAS MALAI **\$8**

Soft cottage cheese immersed in chilled saffron milk and pistachios. **Vg**

PAAN KULFI **\$8**

Traditional indian ice cream - betel leaves, rose petal jam & fennel seeds. **GF, Vg**

COCKTAILS

MIMOSA **\$12**
Prosecco, orange juice, orange slice.

TEQUILA SUNRISE **\$12**
Tequila, tripple sec, orange juice, lime & grenadine.

VODKA BLUE MOON **\$12**
Vodka, Blue Curacao, Lemonade & cheery

SHARABI LASSI **\$12**
Mango smoothie with coconut rum & irish cream.

MOCKTAILS

BLUE LAGOON **\$10**
Blue curacao, lime juice, lemonade, Fresh lime.

MANGO LASSI **\$10**
Blended yoghurt, mango pulp, milk, rose water.

LEMON LIME BITTER **\$10**
Lemmon Juice, sugar, lemonade & angostura bitter.

VIRGIN MOJITO **\$10**
Mint leaves, lime juice, brown sugar, lemonade.

BEER (Schooner)

KINGFISHER LAGER **\$12**

HOLGATE PALE ALE **\$12**

HAWKERS IPA **\$12**

WINE

HOUSE RED/WHITE **\$10**

PROSECCO **\$10**

DRINKS

JUICE **\$4**
(Apple, Orange, Pineapple, Mango)

SOFT DRINK **\$4**
(Coke can, No Sugar, Lemonade)

SPARKLING WATER (500 ML) **\$4**