


Snack


Lamb Samosa \$75

Vegetable Samosa \$67 

Pakorras \$67 

Served with mint yoghurt dip

Salad

Kachumber \$67 

Cucumber, tomatoes, red onions, green chili, cilantro, cumin and lemon juice

Aloo Channa Chat \$67 

Potatoes, chickpeas, onions, tomatoes, cilantro, chili, chaat masala, cumin and lemon juice

Mains

Chicken Tikka \$110

Charcoal grilled chicken thigh marinated with spices and yoghurt, served with cabbage salad and mint raita

Seekh Kebabs \$130

Charcoal grilled minced rump of lamb seasoned with herbs and spices, served with mint raita

Chicken Saagwala \$120

Tender chicken thigh ragout cooked with Indian spices and creamy spinach puree

Madras Lamb Curry \$130

Cooked with an aromatic blend of traditional spices, tomatoes and onions

(Available on Friday to Sunday in November Only)

**Indian Curry
STATION**

Mains

Prawns Masala \$130

Cooked with ginger, garlic, traditional Indian spices and yoghurt

Dal Makhani \$85

Slow-cooked black dal, red kidney beans, chickpeas with garlic, tomatoes, butter and garam masala in a rich creamy sauce

Matar Paneer \$110

Paneer cheese cooked with masala paste, tomatoes, cashew nut, green peas and yoghurt.

***All Curries served with one side dish, sauce and condiments**

One Choice of Side Dishes **(additional at \$35 each)**

Biryani

Chapati

Naan

Poppadom

Sauce and Condiments

Indian Pickles, Mango Chutney, Coconut Chutney, Mint Yoghurt, Raita

(Available on Friday to Sunday in November Only)

**Indian Curry
STATION**