

North Indian Menu

STARTERS

01 Chaat Platter | RM 28

A savoury snack comprising a mixture of samosa, aloo chaat, papdi chaat and golgappa that no one can resist.

02 Pani Puri | RM 22

Crunchy puri shells stuffed with savoury fillings and dipped into chilled, zesty mint water.

03 Raita | RM 10

A popular, refreshing, and savory Indian yogurt-based side dish.

04 Kachumber Salad | RM 12

Freshly chopped cucumber, tomatoes, and red onions finished with a squeeze of lemon and a sprinkle of aromatic spices.

05 Papri Chaat | RM 24

A vibrant street-style medley of crisp fried dough wafers topped with papdi, chickpeas, potatoes and cooling yogurt, layered with sweet tamarind and mint chutney.

06 Papadam RM 1 per piece

MAIN COURSE | Non-Vegetarian

All dishes are served with plain basmati rice or a choice of plain naan.

Add RM 2 for garlic or butter naan.

01 Butter Chicken | RM 38

Chunks of grilled chicken tikka cooked in a smooth buttery and mildly sweet cream-based tomato gravy. One of India's best-loved dishes.

02 Chicken Kadai 🌶️ | RM 38

Succulent chicken cooked in a traditional kadai wok with capsicum, tomatoes and freshly ground spices - bold, rustic and full-bodied in flavour.

03 Chicken Tikka Masala 🌶️ | RM 38

Tender chunks of marinated grilled chicken in creamy yogurt and tomato based gravy. A spicier version of butter chicken.

04 Chicken Korma 🌶️ | RM 38

A creamy and fragrant North Indian delicacy, Chicken Korma features tender chicken simmered in a rich, mildly spiced gravy of yogurt, nuts, and aromatic spices.

05 Lamb Rogan Josh 🌶️ | RM 42

A traditional lamb preparation from Kashmir, slow braised with ground kashmiri chillies and spices.

06 Lamb Shank Nihari 🌶️ | RM 68

An Indo-Pak specialty. Lamb shank nihari is a slow-cooked rich, luxurious and spicy lamb curry that falls off the bone. This aromatic cury with tender meat melt in your mouth. The most decadent lamb nihari you will ever try!

07 Lamb Varuvel 🌶️🌶️ | RM 42

Pan-roasted lamb fry made by cooking tender lamb meat in shallots, ginger, tomato, garlic and other spices, a speciality from the south.

08 Bhuna Gosht 🌶️ | RM 42

Lamb pieces cooked in traditional Indian spices along with onion and tomato in a semi gravy.

09 Prawn Karahi 🌶️ | RM 58

Juicy prawns tossed in a rich tomato-based karahi gravy with crushed coriander, green chilli and warming spices - robust, aromatic and deeply satisfying.

Please inform us if you have any food allergies | Not valid with other promotions

Images shown are for illustration purposes only | Prices subject to 10% service charge & 6% SST

MAIN COURSE | Vegetarian

All vegetarian main dishes come with one piece of paratha or plain naan.

01 **Mushroom Mutter Masala** 🌶️ | RM 28

A versatile dish packed with flavours from earthy mushrooms, tart tomatoes and aromatic spices.

02 **Dhal Tadka** | RM 24

Made by cooking lentils along with onions, tomatoes, ginger, garlic, chilli and spices until soft and creamy.

03 **Aloo Gobi** 🌶️ | RM 28

Blend of potatoes, cauliflower and green peas in an onion-tomato based curry.

04 **Palak Paneer** | RM 30

A dish consisting of palak (spinach) and panéer (Indian cottage cheese) in a thick curry sauce based on pureed spinach with garlic and garam masala.

05 **Dhal Makhni** | RM 28

Lentils simmered on coal fire for hours. The prolonged slow cooking yields creamy, thick and buttery dhal.

06 **Bhindi Do Pyaza** 🌶️ | RM 24

A flavourful Indian dish of okra with lots of onion, garlic and aromatic spices.

07 **Paneer Tikka Masala** 🌶️ | RM 32

Farm fresh cottage cheese layered in spices, cooked in a clay oven served with a fragrant tomato sauce.

RICE

01 **Plain Basmati Rice**

Boiled long grain basmati rice.

RM 8

02 **Plain Biryani Rice**

RM 12

Biryani

Succulent meat cooked separately in home-made semi gravy home made masala, then topped with long grain basmati rice. Moderately spicy and rich in flavour.

03 **Vegetable Biryani**

RM 30

04 **Chicken Biryani** (with bone)

RM 32

05 **Spicy Chicken Tikka Biryani** (boneless)

RM 35

06 **Prawn Biryani**

RM 55

07 **Lamb Biryani**

RM 42

08 **Lamb Shank Biryani**

RM 68

09 **Lamb Seekh Biryani**

RM 68



INDIAN BREAD

01	Tandoori Roti	RM 8
02	Tandoori Butter Roti	RM 9
03	Lacha Paratha	RM 10
04	Paneer Kulcha	RM 14
05	Plain Naan	RM 8
06	Garlic Naan	RM 10
07	Butter Naan	RM 10
08	Cheese Naan	RM 18
09	Garlic Cheese Naan	RM 19
10	Paratha	RM 8
11	Chapati	RM 6

From the Tandoor

All tandoor items come with:

- 1 Plain Naan
- Mint Chutney
- Kachumber Salad
- Dhal Tadka

Add RM2 for garlic or butter naan

CHICKEN

01 Tandoori Chicken

Flavourful tender whole chicken legs, marinated in lime, yogurt and aromatic spices, grilled in a traditional charcoal tandoor.

2 Whole Chicken Legs | RM 32

4 Whole Chicken Legs | RM 60



02 Chicken Tikka | RM 35

Tender pieces of boneless succulent chicken marinated in yogurt and spices, grilled in a tandoor.

03 Murgh Malai Tikka | RM 38

Tender pieces of boneless and succulent chicken marinated in a unique blend of yogurt, cream, cheese, cashews and mild spices, grilled in a tandoor.

04 Murgh Achari Tikka | RM 36

Tender pieces of boneless and succulent chicken marinated in a unique blend of yogurt, cream, cheese, cashews and pickling spices (Achari masala), grilled in a tandoor.

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LAMB

01 **Lamb Seekh Kebab** | 3 PCS: RM 42

Spiced ground lamb skewers, grilled in tandoor.

02 **Lamb Chops** | RM 79

Lamb chops with home-made garam masala, pepper powder and butter.

03 **Lamb Boti** | RM 42

Tender boneless lamb pieces marinated in aromatic spices and yoghurt, then grilled in the tandoor for a bold, smoky flavour.



SEAFOOD

01 **Fish Tikka** | RM 42

Fish marinated overnight with yellow chilli, carom seeds, coriander and garam masala, grilled in a charcoal tandoor.

02 **Tandoori King Prawn**

2 PCS: RM 42 | **3 PCS:** RM 63 | **4 PCS:** RM 84

Large king prawns cooked in a tandoor with delicate rosemary and spices.

KEBAB

01 **Mixed Kebab Platter**

SMALL: RM 65 | **LARGE:** RM 118

Consisting of tandoori king prawn, fish tikka, chicken tikka, murg malai tikka, achari tikka and lamb seekh kebab.

VEGETARIAN

01 **Tandoori Broccoli & Mushrooms** | RM 38

Mushrooms stuffed with vegetables and cream cheese served with broccoli, grilled in a tandoor.

02 **Paneer Tikka** | RM 35

Chunks of paneer (Indian cottage cheese) marinated in spices, grilled in a tandoor.