

SEAFOOD MAIN COURSE

MALABAR CURRY FISH / PRAWNS (GF/NF/DF) 🌿 **\$26.90 / \$28.90**

A coastal South Indian delicacy: fish or prawns simmered in coconut milk with tamarind, curry leaves & mustard seeds..

TIKKA MASALA FISH / PRAWN (GF/NF/CD) 🌶️ **\$26.90 / \$28.90**

Pan-seared fish or tiger prawns with onions, tomato & green chillies in a spiced masala.

MEEN MOILEE FISH (GF/NF/DF) 🌿 **\$26.90**

Delicate fish fillet poached in a silky coconut milk curry infused with curry leaves and turmeric.

NAAN BREADS

PESHAWARI NAAN (CG/CN/CD) **\$9.50**

Plain white flour bread stuffed with dried fruits and nuts.

AMRITSARI KULCHA (CG/NF/CD) **\$9.50**

Stuffed with spiced potato, fenugreek & green chillies – Amritsari street style.

KEEMA NAAN (CG/NF/CD) **\$9.90**

Spiced ground lamb meat that is bundled up in naan bread and cooked in tandoor oven.

CHEESE & SPINACH NAAN (CG/NF/CD) **\$8.90**

Cheese-filled naan finished with spinach..

CHEESE & GARLIC NAAN (CG/NF/CD) **\$8.50**

Cheese-filled naan finished with garlic & coriander.

VEGETABLE PARATHA (CG/NF/CD) **\$7.90**

Stuffed with mixed veggies, spices & herbs cooked in tandoor.

LACCHA PARATHA (CG/NF/CD) **\$7.90**

Flaky, layered paratha with a buttery finish..

BUTTER NAAN (CG/NF/CD) **\$7.50**

Fluffy layered naan glazed generously with butter.

CHILLI NAAN (CG/NF/CD) **\$6.90**

Topped with fresh green chillies for a fiery kick.

CHEESE CHILLI NAAN (CG/NF/CD) **\$7.90**

Cheese-filled naan finished with chilli flakes..

CHEESE NAAN (CG/NF/CD) **\$6.90**

Stuffed with gooey melted cheese, soft & indulgent.

GARLIC NAAN (CG/NF/CD) **\$6.50**

Classic naan with garlic & butter for a fragrant finish.

PLAIN NAAN BREAD (CG/NF/CD) **\$5.90**

Soft, fluffy tandoor-baked bread brushed with butter.

TANDOORI ROTI (CG/NF/CD) **\$5.50**

Wholemeal flatbread, baked crisp in the clay oven.

RICE

BIRYANI VEG. (GF/NF/CD) 🌶️ **\$25.90**

The royal layered rice dish – fragrant basmati, spiced vegetables, slow-cooked under a sealed lid for depth & aroma.

BIRYANI NON VEG. 🌶️ **\$26.90/\$27.90/\$28.90**

CHICKEN, LAMB/BEEF, GOAT (GF/NF/CD)

The royal layered rice dish – fragrant basmati, spiced meat, slow-cooked under a sealed lid for depth & aroma.

BIRYANI RICE (GF/NF/CD) 🌶️ **\$14.90**

Spiced basmati rice cooked with herbs, without meat or vegetables

KASHMIRI PULAD (GF/CN/CD) **\$10.90**

A luxurious blend of saffron rice and festive fruits, echoing the flavors of Kashmir's valleys.

JEERA RICE (GF/NF/CD) **\$6.50**

Basmati rice tempered with cumin & finished with coriander.

PEAS PULAD (GF/NF/CD) **\$7.50**

Aromatic cumin-scented rice layered with tender peas and buttery richness.

BASMATI RICE (GF/NF/DF) **\$5.50**

Steamed long basmati rice.

KIDS MENU

PANEER BUTTER MASALA + RICE + NAAN BREAD OR CHIPS (CG/CN/CD) **\$19.90**

A mild, creamy paneer curry served with rice or naan bread.

BUTTER CHICKEN + RICE + NAAN BREAD OR CHIPS (CG/NF/CD) **\$19.90**

Our famous butter chicken, paired with rice or naan bread.

CHICKEN NUGGETS + CHIPS (CG/NF/DF) **\$12.90**

Golden nuggets served with crispy chips & tomato sauce.

FISH FINGER + CHIPS (CG/NF/DF) **\$12.90**

Crispy crumbed fish fillets with chips & tomato sauce.

CHIPS (CG/NF/DF) **\$6.90**

Crispy golden potato fries.

SIDES AND SALADS

SIDE DISH PLATTER (CG/NF/CD) **\$14.90**

A combination of Pappadums, raita, mango chutney and kachumber.

GREEN SALAD (CG/NF/DF) **\$8.50**

Cucumber, carrots & onion rings with lemon dressing.

KACHUMBER (CG/NF/DF) **\$7.90**

Fresh chopped salad of cucumber, onion & tomato with spices

PAPPADUMS (4PCS) (CG/NF/DF) **\$4.90**

Crispy lentil wafers, light & crunchy.

RAITA (CG/NF/CD) **\$4.90**

Cooling yoghurt dip with herbs & spices.

MIXED PICKLE (GF/NF/DF) **\$4.90**

A spicy, tangy blend of pickled vegetables.

MANGO CHUTNEY (GF/NF/DF) **\$4.90**

Sweet mango relish with spices & a touch of vinegar.

MINT SAUCE (CG/NF/CD) **\$3.90**

Fresh mint, coriander & yoghurt – cooling & vibrant.

DESSERTS

KULFI MANGO, PISTACHIO, MILK BADAM (GF/CN/CD) **\$10.90**

Traditional Indian frozen dessert, slow-set with milk, nuts & cardamom.

RASMALAI (2PCS) (CG/CN/CD) **\$10.90**

Soft cottage cheese dumplings in chilled saffron milk

GULAB JAMUN (2PCS) (CG/CN/CD) **\$8.50**

Golden fried milk dumplings soaked in warm sugar syrup.

COOKIES AND CREAM **\$8.50**

BOYSENBERRY **\$8.50**

VANILLA CARAMEL BROWNIE **\$8.50**

CHOCOLATE **\$8.50**

THALI MEALS DINE IN ONLY LUNCH MONDAY TO SUNDAY 12:00 PM TO 4:00 PM (NON-SHAREABLE)

VEGETARIAN THALI **\$22.90**

A chef's selection of three seasonal vegetarian curries, served with fragrant rice, fresh bread, crisp salad and a sweet finish.

NON - VEGETARIAN THALI **\$24.90**

Three signature meat curries paired with rice, warm bread, salad and dessert – the true essence of Indian comfort dining

CHOLE BHATURE **\$19.90**

Fluffy, golden bhatura embracing spicy, soul-satisfying Punjabi chole.

TAKEAWAY LUNCH BOX ONLY (LUNCH ONLY) VEG 🌿 **\$16.90**

Veg - Dal tadka + channa masala + rice (Lunch only)

NON VEG 🌿 **\$17.90**

Non - veg - Butter chicken + rogan josh + rice (Lunch only)

TAKEAWAY MEAL BOX ONLY (LUNCH & DINNER) VEG 🌿 **\$19.90**

Veg - Dal tadka / channa masala / daal makhni + rice (Lunch & dinner)

NON VEG 🌿 **\$20.90**

Non - veg - Butter chicken / rogan josh / chicken korma + rice (Lunch & dinner)

***EITHER PLAIN NAAN / GARLIC NAAN**

***FOR THALI**

ANY OTHER NAAN EXCEPT PLAIN / GARLIC / TANDOORI ROTI - \$2 EXTRA

NOTE: ALLERGENCE DIRECTION

CG = CONTAINS GLUTEN, GF = GLUTEN FREE, CN = CONTAINS NUTS,
NF = NUTS FREE, CD = CONTAINS DAIRY, DF = DAIRY FREE

NOTE: SPICE INDICATION

MILD - 🌿

MEDIUM - 🌶️

HOT - 🌶️🌶️

👑 - CHEF SPECIAL

ASEES

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INDO - CHINESE

CHILLI GARLIC PRAWNS (5PCS) (CG/NF/DF) {CONTAINS SESAME} 🌶️ \$26.90

Tiger prawns tossed with garlic, chillies & soy – fiery yet balanced.

CHICKEN MANCHURIAN (SEMI-DRY OR GRAVY) (CG/NF/DF) 🌶️ \$24.90

Crispy chicken bites glazed in tangy garlic-soy chilli sauce.

CHILLI PANEER (SEMI-DRY OR GRAVY) (CG/NF/CD) 🌶️ \$24.50

Golden paneer cubes tossed with peppers, onion & green chillies.

CHILLI CHICKEN (SEMI-DRY OR GRAVY) (CG/NF/DF) 🌶️ \$23.90

Juicy chicken fillets wok-tossed in a garlic-chilli chef's sauce

STIR FRIED VEGETABLES (GF/NF/DF) 🌱 \$23.90

Colorful farm-fresh veggies tossed in sizzling sesame oil with a whisper of garlic.

CHILLI GOBHI (SEMI-DRY OR GRAVY) (CG/NF/DF) 🌶️ \$22.90

Crispy cauliflower florets in a sweet-sour chilli garlic glaze.

SOYA CHILLI CHAAP (CG/NF/CD) 🌶️ \$22.90

Juicy soya pieces seared to perfection in a bold chilli-garlic sauce with smoky undertones.

FRIED RICE (VEG/CHK/EGG) (GF/NF/DF) 🌱 \$22.50

Classic Indo-Chinese fried rice with your choice of protein & bold spices.

VEG MANCHURIAN (SEMI-DRY OR GRAVY) (CG/NF/DF) 🌶️ \$21.90

Crisp vegetable dumplings in a spicy garlic-soy sauce.

CHICKEN LOLLIPOP (4PCS) (CG/NF/DF) {CONTAINS SESAME} 🌶️ \$20.90

Chicken drumsticks tossed with garlic, soy, sweet-chilli & chillies for a fiery finish.

SCHEZWAN NOODLES (VEG/CHK/EGG) (CG/NF/DF) 🌶️ \$20.50

Soft noodles wok-tossed with fiery Schezwan sauce, celery & dry chillies.

HAKKA NOODLES (VEG/CHK) (CG/NF/DF) 🌶️ \$21.50

Wok-fried noodles with broth, spices & a choice of vegetables or chicken.

HONEY CHILLI POTATO (CG/NF/DF) {CONTAINS SEASME} 🌶️ \$18.90

Crispy fried potatoes, tossed in glossy and spicy sauce finished with honey.

CHILLI POTATO (CG/NF/DF) {CONTAINS SEASME} 🌶️ \$17.90

Crispy fried potatoes, tossed in glossy and spicy sauce.

CRISPY CORN (DINE-IN ONLY) (CG/NF/DF) 🌱 \$14.90

Golden corn kernels flash-fried to crunch, tossed in zesty chilli-garlic seasoning

VEG ENTREE

ASEES VEGETARIAN PLATTER (2PCS EACH) (CG/NF/CD) \$24.90

A trio of beetroot tikki, tandoori soya chaap & samosa

PANEER MALAI TIKKA (4PCS) (GF/CN/CD) \$23.90

Soft paneer marinated in creamy yoghurt with peppers & onions.

PANEER TIKKA (4PCS) (GF/NF/CD) \$21.90

Spiced yoghurt paneer skewers roasted in the tandoor.

MALAI SOYA CHAAP (6PCS) (GF/CN/CD) \$21.90

Soya chaap simmered in a creamy yoghurt & spicy sauce.

TANDOORI SOYA CHAAP (6PCS) (CG/NF/CD) \$19.90

Clay oven-smoked soya chaap in a spiced yoghurt marinade.

STUFFED MUSHROOM (4PCS) (GF/CN/CD) \$19.50

Cheesy-stuffed mushrooms with a smoky charred finish.

ONION BHAJI (4PCS) (CG/NF/CD) \$16.50

Crisp onion fritters with chutneys.

BEETROOT TIKKI (3PCS) (GF/CN/CD) \$15.90

Crispy beetroot patties with chef's secret aromatic spices and herbs.

ALOO TIKKI CHAAT (CG/NF/CD) \$16.90

Potato patties topped with chickpeas, mint & tamarind chutneys

SAMOSAS CHAAT (CG/NF/CD) \$15.90

Crispy samosas smashed with chickpeas & drizzled with chutneys.

DAHI PURI (CG/NF/CD) (DINE-IN ONLY) \$14.50

Crispy shells filled with spiced potato & chickpeas, topped with yoghurt & chutneys

PAPDI CHAAT (CG/NF/CD) \$15.90

Golden wafers layered with potato, chickpeas, yoghurt & tangy chutneys.

ALOO TIKKI (3PCS) (GF/NF/DF) \$13.90

Crispy potato patties infused topped with mint & tamarind chutneys.

GOLGAPPA (6PCS) (CG/NF/DF) (DINE-IN ONLY) \$12.50

Crisp water balls with spiced potato, tangy water & chutney

PUNJABI SAMOSA (2PCS) (CG/NF/DF) \$12.90

Golden pastries filled with spiced potato & peas, served crisp.

NON-VEG ENTREE

ASEES NON-VEG PLATTER (2PCS EACH) (CG/NF/CD) \$32.90

A chef's trio of lamb chops, chicken tikka & lamb seekh kebab – perfect for sharing.

BARRAH KEBAB (4PCS) (GF/NF/CD) \$30.90

Juicy lamb cutlets marinated in yoghurt, fennel seeds & Kashmiri spices, flame-kissed in the tandoor.

TANDOORI CHICKEN HALF (4PCS) / FULL(8PCS) (CG/NF/CD) \$18.90 / \$32.90

Classic clay oven chicken, marinated overnight in yoghurt, lemon & spices for smoky tenderness.

LEMON BUTTER PRAWN (6PCS) (GF/NF/CD) \$23.90

Juicy Tiger prawns pan-tossed in creamy-lemon butter sauce.

MURGH MALAI TIKKA (4PCS) (GF/CN/CD) \$22.90

Tender chicken pieces in a creamy cashew-almond marinade, gently smoked in the tandoor.

TANDOORI PRAWN (6PCS) (GF/NF/CD) \$21.90

Tiger prawns marinated in spiced yoghurt, grilled until smoky, juicy & golden.

AMRITSARI FISH (6PCS) (GF/NF/DF) \$21.90

Punjabi-style fish fritters – crispy on the outside, tender & spiced within.

CHICKEN TIKKA (4PCS) (CG/NF/CD) \$21.50

Boneless chicken thigh fillets in spiced yoghurt, skewered & charred to perfection.

ACHARI CHICKEN TIKKA (4PCS) (GF/NF/CD) \$20.90

Boneless chicken thigh fillets in spiced pickle-flavoured yoghurt marination, skewered & charred to perfection.

TANDOORI FISH (4PCS) (GF/NF/CD) \$20.90

Fish segments marinated in spiced yoghurt, grilled until smoky, juicy & golden.

LAMB SEEKH KEBAB (4PCS) (GF/NF/CD) \$20.50

Royal Mughlai-style minced lamb skewers, infused with spices, ginger & garlic, roasted over flame.

VEGETABLE MAIN COURSE

METHI MUTTER MAKHANA (GF/CN/CD) 🌱 \$24.90

Lotus Seeds, peas & fresh fenugreek leaves in a creamy yoghurt sauce.

MALAI KOFTA (CG/CN/CD) 🌱 \$23.90

Soft cheese and potato spheres simmered in a smooth, spiced cream sauce of luxury.

DAL MAKHANI (GF/NF/CD) 🌱 \$23.50

Slow-cooked black lentils & kidney beans in buttery tomato cream.

PANEER LABABDAR (GF/CN/CD) 🌱 \$23.50

Paneer cubes in a rich tomato-butter cream, delicately spiced.

PANEER BUTTER MASALA (GF/CN/CD) 🌱 \$23.50

Paneer in a buttery tomato-cashew gravy, finished with cream.

PALAK PANEER (GF/NF/CD) 🌱 \$22.90

Soft paneer cubes in a velvety spinach purée, gently tempered with garlic & spices.

PANEER TIKKA MASALA (GF/NF/CD) 🌶️ \$22.90

Charred paneer cubes in a tangy onion-capsicum masala.

KADHAI PANEER (GF/NF/CD) 🌶️ \$22.90

Paneer, onion & capsicum tossed with chef's house-ground kadai spices.

MUTTER PANEER (GF/NF/CD) 🌱 \$22.90

Cottage cheese & green peas simmered in a tomato-onion curry.

MUTTER MUSHROOM (GF/NF/CD) 🌱 \$22.90

Mushroom & green peas simmered in a tomato-onion curry.

BHINDI AMCHOORI (OKRA) (CG/NF/DF) 🌱 \$22.90

Okra stir-fried with double onions in a tangy masala

SOYA TIKKA CHAAP MASALA (CG/NF/CD) 🌱 \$22.90

Soya chaap in a tangy tikka masala-style gravy.

BHATINDE WAALE ALOO (CG/NF/CD) 🌱 \$21.90

Potatoes tossed with onion seeds and coriander.

ALOO BAINGAN (GF/NF/CD) 🌱 \$21.90

Baby eggplant pan-fried with chef's spices, onions & tomatoes.

ALOO GOBHI (GF/NF/CD) 🌱 \$21.90

Potato - Cauliflower pan-fried with chef's spices, onions & tomatoes.

CHANNA MASALA (GF/NF/DF) (V) 🌱 \$21.90

Slow-cooked chickpeas in a spiced onion-tomato masala.

DAL TADKA (GF/NF/CD) 🌱 \$21.90

Yellow lentils tempered with garlic, cumin & ghee.

VEG KORMA (GF/CN/CD) 🌱 \$21.90

Seasonal vegetables in a mild, creamy cashew gravy.

MAIN COURSES (NON VEG)

GOAT CURRY (GF/NF/CD) 🌶️ \$27.90

Selected pieces of tender goat on the bone, slow-cooked with yoghurt, onion, garlic & spices.

LEMONGRASS BUTTER CHICKEN (WHITE GRAVY) (GF/CN/CD) 🌱 \$27.90

A fusion of North Indian richness and Southeast Asian zest, wrapped in chef-special velvety lemongrass cream.

DELHIWALA BUTTER CHICKEN WITH BONE (CG/CN/CD) 🌶️ \$26.90

The original Delhi classic: bone-in chicken, smoky from the tandoor, bathed in rich butter sauce with a gentle touch of honey.

METHI MALAI CHICKEN (GF/CN/CD) 🌱 \$25.90

Boneless chicken curry, cooked in a rich, thick and creamy base with fenugreek.

BHUNA CHICKEN, LAMB/BEEF (GF/NF/CD) 🌶️ 🍖 \$25.90 / \$26.90

A bold, braised North Indian specialty, served sizzling with robust spices.

BUTTER CHICKEN - BONELESS (GF/NF/CD) 🌱 \$25.90

Tandoor-grilled chicken simmered in a velvety makhani gravy.

CHICKEN TIKKA MASALA (GF/NF/CD) 🌶️ \$25.90

Char-grilled chicken pieces in a tangy, spiced onion-capsicum masala.

ROGAN JOSH LAMB/BEEF (GF/NF/DF) 🌱 \$25.90

Kashmiri-style curry, slow-braised in aromatic spices for depth & richness.

PALAK CHICKEN, LAMB/BEEF, GOAT (GF/NF/CD) 🌱 \$25.50 / \$26.90 / \$28.50

Spinach purée simmered with your choice of meat, garlic & spices – rustic & wholesome.

VINDALOO CHICKEN, LAMB/BEEF (GF/NF/DF) 🌶️ 🌶️ \$24.90 / \$27.50

Goan-style fiery curry with vinegar, garlic & red chillies – bold & tangy

DESI CHICKEN ON BONE (GF/NF/CD) 🌶️ \$24.90

A thin, rustic chicken curry – just the way it's cooked in Punjabi homes.

MADRAS CURRY CHICKEN, LAMB/BEEF (GF/NF/DF) 🌶️ \$24.90 / \$26.50

South Indian-style curry with coconut cream, aromatic spices & balanced heat.

KORMA CHICKEN, LAMB/BEEF (GF/CN/CD) 🌱 \$24.90 / \$27.90

Slow-cooked in creamy cashew-onion gravy, delicately spiced & fragrant.

CHICKEN CHETTINAD (GF/NF/DF) 🌶️ \$24.50

A fiery Tamil Nadu specialty with curry leaves, roasted spices & coconut.

MANGO CHICKEN (GF/NF/CD) 🌱 \$24.50

Chicken fillets cooked in sweet mango pulp, finished with cream & cardamom.