

Starters

PANI PURI \$5
Crispy puffed bread with chickpea and potato masala, sweet tamarind and mint

PUNJABI MINI SAMOSA \$5
Pastry filled with potatoes and peas served with mint sauce

GALAWATI KEBAB \$10
Tender lamb seasoned with Awadhi spices

DAKSHIN PRAWN \$12
Spicy fried prawns seasoned with Guntur Podi spices and curry leaf aioli

To Share

TANDOORI SAMPLER \$45
Marinated prawns, Lahori minced meat skewers, creamy chicken tikka, ribeye steak Boti

VEGETARIAN SAMPLER \$16
Malai portobello mushroom, Indian cottage cheese, tandoori cauliflower, beetroot cutlet

MASALA TIGER

Dinner served daily 5pm to 9:30pm

Main Courses

MURGH MAKHANI \$15
Chicken tikka cooked in a creamy tomato sauce

PESHAWRI LAMB CHOPS \$38
Marinated in a mix of spices and chargrilled in a traditional tandoor oven

MALABAR PRAWN CURRY \$15
Our signature prawn stew with fresh coconut milk, mango, turmeric and tellicherry black peppers

TRIO OF CHICKEN TIKKA \$15
Traditional tandoor-grilled chicken with cream cheese, pickling spices and green spices

RAILWAY GOAT CURRY \$15
Slow-cooked goat with onions, black cardamon and cassia bark

PUNJABI CHOLE BHATURE \$10
Chickpeas spiced with fennel and garam masala, served with fried bread

Sides

(pick any two sides with your main course)

TADKA DAL
Classic lentil dish with garlic, spices and fresh coriander

GUNPOWDER POTATOES
Baby potatoes seasoned with southern masala podi from Chennai

BREAD BASKET
Tandoori roti (whole wheat bread), naan and Malabar Paratha (flaky bread)

BASMATI RICE
Steamed fragrant rice

Sweet

COCONUT & JAGGERY KULFI \$5
Frozen dairy dessert made with palm sugar

GULAB JAMUN \$5
Warm milk dumplings flavoured with cardamon and rose syrup, served with vanilla ice cream

Masala Chai \$4
Black tea with milk and fragrant herbs and spices, served with potato and onion fritters

Please inform your server if you have any food allergies.