

# LUNCH MENU Chicken \$15 Lamb \$16 (curry with rice & 1 Naan Bread)

**Mon - Thur from 11:00am to 2.30pm** *(except public holidays)*

**1 can Soft Drink for \$1**

## Butter Chicken

Marinated boneless chicken fillets roasted in the Tandoor oven and cooked in a creamy tomato gravy.

## Chicken Tikka Masala

Tender chicken fillets roasted in the Tandoor Oven and cooked with onion, capsicum and spices.

## Kadhai Chicken or Lamb

Chicken or Lamb sauteed with thick cut pieces of onion and capsicum, cooked in onion gravy and spices, with a dash of cream.

## Lamb Roganjosh

Lamb cooked with an exotic blend of herbs and spices. A speciality of Kashmir.

## Madras

A traditional South Indian style curry cooked with coconut, spices, choice of chicken/lamb.

## Masala

Tender succulent, lamb/chicken cooked in an onion base with a touch of coriander flavour.

## Korma

Choice of chicken/lamb cooked with a gravy of cashew nuts, almonds, sultanas & very mild spices.

## Vindaloo

Red hot curry from Goa, choice of chicken/lamb.

## Vegetable Korma

A variety of vegetable cooked with mild spices.

## Methi Mater Paneer

Green peas cooked in fresh cream, fenugreek and fresh indian spices.

## Dhal Makhani

Lentils cooked with ginger, onions, tomatoes & butter.

## Channa Masala

Chickpeas cooked in light spicy gravy.

## Aloo Mattar

Potatoes and peas cooked in spicy curry.

## Paneer Kadhai

Paneer sauteed with thick cut pieces of onion & capsicum, cooked in onion gravy & spices, with a dash of cream.

## Paneer Makhani

Marinated paneer cooked in a creamy tomato gravy.

## Paneer Tikka Masala

Home made cheese cooked in gravy of creamy tomato, onion, capsicum and spices.

## Malai Kofta

Speciality of Kashmir, sweet base curry with Tender succulent balls made of mashed potatoes, cheese, dried fruit and nuts.

## Shahi Paneer

Cottage cheese cooked with onion gravy & creamy sauce.