

Miso

Savour every mouthful.

# ENTRÉES

## CRISPY PURIS • 10-

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w/ tamarind, cumin, lime & mint infused water

## GRAM BATTER FRIED SAVOURY PUDDING • 11-

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w/ red pepper salsa

## PANEER TIKKA • 13-

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mustard & pickle marinated cottage cheese cooked with capsicum & onions in tandoori oven

## CHEESE STUFFED MUSHROOMS • 14-

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marinated in mint & yogurt, flavoured with mace & cumin

## VEG TRIO • 14-

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paneer tikka + gram savoury pudding + crumb fried paneer & potato patty

• VEGETARIAN

ENTRÉES

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## CRISPY BATTERED CHICKEN 14-

soy tossed, with ginger & crunchy red pepper

## MARINATED CHICKEN MORSELS 14-

coated in crushed spices, cooked in clay oven

## GROUND LAMB SEEKH 14-

skewered lamb mince flavoured with mint, paprika & cardamom, cooked to perfection in clay oven

## POT ROASTED LAMB CHOPS 16-

marinated in cardamom & mustard

## GREEN LIP MUSSELS 14-

infused with garlic, cilantro & white wine

## POT ROASTED SMOKED PRAWNS 14.5

marinated in yoghurt & pickled mango

## SEAFOOD TRIO 18-

tuna bhel + tandoori prawns + chutney salmon

## SMOKED QUAIL 16-

fried garlic, mace & yogurt flavored whole quail

## VEG PLATTER • 28-

savoury gram pudding + paneer tikka  
+ crumb fried paneer & potato patty

## NON-VEG PLATTER 34-

crushed spice chicken tikka +  
cardamom & mustard lamb chops  
+ pickled mango prawns

## zing fusion mains

### GRILLED CAPSICUM • 20-

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stuffed with cashews, raisins & potatoes,  
served in a tangy tomato concasse

### CRANBERRY & CHEESE KOFTA • 20-

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served in a rich creamy sauce

### PAN SEARED CHICKEN BREAST 22-

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infused with black pepper, served over  
a smooth korma sauce

### FLAMING HOT ZING CHICKEN 23-

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warning: only order if you have experience  
eating Indian Extra Hot, w/ steamed rice

# MAINS

### LAMB BOTI 22.5

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cooked with brown onions, tomatoes & red wine,  
w/ kalonji naan

### GENTLY SIMMERED GOAT STEW 24-

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cardamom & yogurt flavoured with pandan  
extract, w/ kashmiri rice

### GENTLY BATTERED SNAPPER FILLET 24.5

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pan seared, served over a kerala coconut moilee  
sauce, w/ steamed rice

### PAN SEARED SCALLOPS & PRAWNS 24.5

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w/ mushrooms & spiced spinach puree

please talk to your waiter about  
your dietary restrictions or allergies

## classic mains

### METHI MUTTER MUSHROOM

fenugreek flavoured mushroom & green peas  
cooked in a creamy sauce

VEG • 18-

### BOMBAY ALOO

cumin & corriander flavoured stir fried potatoes

VEG • 18-

### BUTTER CHICKEN

a rich, creamy tomato sauce flavoured  
with fenugreek

CHICKEN 20-

PANEER • 18-

PRAWNS 22-

### TIKKA MASALA

onions, tomatoes, capsicum & ground spices

CHICKEN 20-

PANEER • 18-

# MAINS

### PALAK

a spinach sauce flavoured with garlic & cumin

CHICKEN 20-

PANEER • 18-

LAMB 22-

### KADAI

onions, tomatoes, ginger & capsicum  
with crushed spices

CHICKEN 20-

PANEER • 18-

LAMB 22-

### MALABARI

curry leaves, coconut & mustard sauce  
from malabar

FISH 20-

PRAWNS 22-

### DAL MAKHNI

a creamy black lentil stew, flavoured  
with cloves & fenugreek

VEG • 16-

ALL OF OUR MAIN DISHES ARE AVAILABLE IN



MILD



MEDIUM



HOT



INDIAN HOT

**TANDOORI CHICKEN SALAD 12-**

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tossed w/ greens, carrots, red peppers,  
tomatoes & a tangy lemon dressing

**COTTAGE CHEESE SALAD • 12-**

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tandoori paneer tossed w/ greens, carrots,  
red peppers, tomatoes & a tangy lemon dressing

**FRESH GREEN CHILLIES 3-**

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**CUCUMBER RAITA 5-**

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**LACHHA PARATHA 4.5**

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**ROTI OR NAAN 3.5**

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**GARLIC NAAN 4-**

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**PESHWARI NAAN 4.5**

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**CHEESE GARLIC NAAN 4.5**

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**OLIVE & GARLIC NAAN 5-**

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**CHEESE KULCHA 4.5**

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**STEAMED RICE 2.5**

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**PAPADUM 4 PIECES 2-**

**SIDES X DESSERTS**

**CHOCOLATE SAMOSA 12-**

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w/ vanilla ice cream

**CHOCOLATE BROWNIE 12-**

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w/ rabri

**TRIO OF ICE CREAM 13-**

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homemade ice cream in seasonal flavours

**AFFOGATO 13-**

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vanilla ice cream & irish coffee