

Main Courses

Chinese

STIR FRY CHINESE GREEN - 7.99

Mixed Green Vegetables cooked with Chef's special sauce $\,(\mathrm{VG})$

SZECHUAN BEANS (VG) - 7.95

Fresh beans tossed with onions, pepper, garlic and star Anise

STIR FRY PAK CHOI (VG) - 7.95

Pak Choi tossed in fresh garlic

SWEET & SOUR CHICKEN (G) - 9.95

Crispy diced Chicken tossed in pineapple, peppers, onion and tangy tomato sauce

BEEF IN BLACK BEAN (G) - 9.95

Sliced beef cooked with black bean chopped ginger and soya

PORK SZECHUAN SAUCES (G) - 9.95

Sliced pork cooked with szechuan, pepper, capsicum and ginger garlic

PRAWN OYSTER SAUCE (G) - 11.95

Prawn cooked with diced pepper, celery, sliced ginger with oyster sauce

Freid Rice - 6.99	NOODLES - 6.99
VEG (VG)	VEG (VG)
EGG (G)	EGG (G)
CHICKEN (G)	CHICKEN (G)

Breads & Rice

Plain Naan (G) - 2.50 Tandoori Roti (G) - 2.50 Garlic Naan (G) - 2.95 Keema Naan (G) - 2.95 Peshwari Naan (N) - 2.95

CHILLI CHEESE NAAN (G) - 2.95

Plain Rice - 2.95 Pulao Rice - 2.95 Mix Veg Raita -2.50 Indian Salad - 2.75

MURG BUTTER MASALA - 9.95

Tandoor roasted chicken cooked in blended onion, cherry tomatoes and dry fenugreek

MIX PEPPER CHICKEN - 10.95

Chicken cooked with diced bell pepper, garlic, coriander and crushed indian spices

CHICKEN KORMA (N) - 9.95 Chicken cooked with onion, fresh coconut and cardamom gravy

KORRI GHASSI CHICKEN - 10.95 Chicken cooked with herbs, ground spices, coconut milk, coriander, onion and tomatoes

KASHMIRI LAMB - 10.95 slow cooked lamb with intence flavour of ground spices

LAMB KEEMA - 10.75 spicy mince lamb cooked with green peas

RAILWAY LAMB CURRY - 11.95

Lamb cooked with onion tomato, bayleaf, mace and black cardamom $% \left({{{\rm{D}}_{{\rm{A}}}}_{{\rm{A}}}} \right)$

FISH COASTAL CURRY - 11.95

Cod fish cooked with onion, mustard , curry leaves

Rock Salt Special

Khadai Duck - 13.50

Slow coocked duck with onion, tomato, bell peppers, green chillies , fanugreek and cinemon

PORK VINDALOO - 13.50

Pork cheek marinated in red wine vinegar, red chilli paste, garlic, cumin, black pepper &

LAMB RAAN - 13.95

Lamb shank cooked with fresh onion, bay leaf cardamom & tomato gravy

KERELA BEEF CURRY - 13.50

Braised beef loin cooked with the flavour of curry leaves, mustard and coconut

PRAWN CHETTINAD - 13.95

Tandoori king prawn cooked with chettinad paste ,coconut , fennel seed, corriander, cumin, ground spices, onion, garlic and ginger

Indian

Biryani

** served with gravy and raita

VEGETABLE BIRYANI - 10.95 Fresh vegetables cooked with basmati rice, sealed in a clay pot with a saffron, mint ,bayleaf

CHICKEN BIRYANI - 11.95

Chicken cooked with Basmati rice, flavoured with brown onion and saffron

LAMB BIRYANI - 12.95

Braised Lamb with basmati rice, fresh ginger, mint leaves and coriander

Achari Jhinga Biryani - 13.95

Pickled marinated prawns cooked with fennel seeds, mustard & cream

Veg Sides/Mains

LAHSOONI DAL (VG) - 4.95/7.95

Yellow lentil cooked with chopped garlic, green chillies, tomato & coriander

BOMBAY ALOO (VG) - 5.95/7.50

Baby potatoes cooked with cumin and chopped tomatoes

PALAK PANEER (V) - 6.95/9.95

Cottage cheese cooked with spinach, garlic, onion and tomatoes

KOLHAPURI VEG (VG) -5.95/7.50

Mixed veg cooked with kolhapuri chillies, onion and tomatoes

CHANA MASALA (VG) - 5.95/7.50

Chickpeas cooked with carom seeds, chopped ginger, tomatoes & onion

Bhindi Do Pyaza (V) - 6.50/7.95

Lady finger cooked with diced onions, ginger & cumin seeds

SAAG ALOO (VG) - 5.75/8.25

Nutritious spinach with baby potatoes with a hint of garlic and ginger