

## Chicken

<b>Butter Chicken</b>	<b>\$12.50</b>
Highly recommended, tender morsels of boneless chicken marinated overnight, smoked in tandoor and cooked in a delicate butter and tomato gravy	
<b>Chicken Tikka Masala</b>	<b>\$12.50</b>
Tender boneless chicken pieces grilled in tandoor then simmered in a tomato, onion sauce and enriched with fresh green peppers and aromatic spices	
<b>Mango Chicken</b>	<b>\$12.50</b>
Boneless chicken morsels cooked together with mango and cream based gravy lightly spiced with herbs and spices	
<b>Chicken Chettinad</b>	<b>\$12.50</b>
Black Pepper, garlic, ginger and herbs based chicken curry	
<b>Chicken Korma</b>	<b>\$12.50</b>
Boneless Chicken pieces cooked in ground cashew nut and cream based gravy to create rich and nutty flavour	
<b>Chicken Madras</b>	<b>\$12.50</b>
A traditional south Indian dish, boneless chicken pieces cooked in coconut based gravy	
<b>Chicken Vindalo</b>	<b>\$12.50</b>
A speciality from Goa, boneless chicken prepared with special vindaloo paste and carefully selected pieces	
<b>Chicken Saagwala</b>	<b>\$12.50</b>
Tender boneless pieces of chicken and spinach sauteed in garlic finished with cream and cooked with carefully selected spices.	
<b>Kadal Chicken</b>	<b>\$12.50</b>
Tender boneless chicken pieces sauted with onion, tomato and capsicum with a touch of Indian spices	

## Lamb

<b>Lamb Nawabi</b>	<b>\$12.50</b>
Tender diced lamb cooked with chopped capsicum, sauteed onions and garnished with cashew nuts	
<b>Lamb Vindaloo</b>	<b>\$12.50</b>
A speciality from Goa, boneless pieces of lamb prepared with special vindaloo paste and carefully selected spices	
<b>Lamb Saagwala</b>	<b>\$12.50</b>
Tender boneless pieces of lamb spinach sauteed in garlic finished with cream and cooked with carefully selected spice	
<b>Lamb Korma</b>	<b>\$12.50</b>
Lamb cooked in cashew and almond gravy, laced with mild spices, yoghurt and green peas	
<b>Lamb Rogan Josh</b>	<b>\$12.50</b>
A traditional north indian dish, boneless lamb dish cooked in tomato and onion based gravy with spices and herbs	

## Beef

<b>Beef Vindaloo</b>	<b>\$12.50</b>
A speciality from Goa, boneless pieces of beef prepared with special vindaloo paste and carefully selected spices	
<b>Beef Saagwala</b>	<b>\$12.50</b>
Tender boneless pieces of beef spinach sauteed in garlic finished with cream and cooked with carefully selected spice	
<b>Beef Korma</b>	<b>\$12.50</b>
beef cooked in cashew and almond gravy, laced with mild spices, yoghurt and green peas	
<b>Beef Rogan Josh</b>	<b>\$12.50</b>
A traditional north indian dish, boneless beef dish cooked in tomato and onion based gravy with spices and herbs	

## Vegetarian Delights

<b>Dal Makhni</b>	<b>\$12.50</b>
Black lentils stewed, seasoned with butter and spices	
<b>Dal Fry</b>	<b>\$12.50</b>
Yellow lentils cooked on slow heat, seasoned with sauteed, onion, ginger, garlic & tomatoes & garnished with coriander	
<b>Saag Aloo</b>	<b>\$12.50</b>
Spinach, cream, ginger and garlic sauce based potato curry	
<b>Navratan Korma</b>	<b>\$12.50</b>
Mixed vegetables cooked in an exotic curry variation using cashew nut base	
<b>Vegetable Jalfrezi</b>	<b>\$12.50</b>
Vegetables, capsicum and onion cooked in onion tomato gravy	
<b>Karahi Paneer</b>	<b>\$12.50</b>
Cottage cheese, Diced onion and capsicum, seasoned with spices and cooked in onion gravy	
<b>Malai Kofta</b>	<b>\$12.50</b>
Balls of cottage cheese and potatoes, cooked in nutty gravy	
<b>Palak Paneer</b>	<b>\$12.50</b>
Dhaba style spinach and cheese cubes curry	
<b>Paneer Butter Masala</b>	<b>\$12.50</b>
Cubes of cottage cheese cooked in tomato and cream gravy	
<b>Paneer Chettinad</b>	<b>\$12.50</b>
Cottage cheese with black pepper, garlic, ginger and herbs based curry	

## Seafood

<b>Prawn Saagwala</b>	<b>\$14.50</b>
King prawns and spinach sauteed in garlic finished with cream and cooked with carefully selected spice	
<b>Butter Prawn</b>	<b>\$14.50</b>
Highly recommended, tender morsels of boneless prawn marinated overnight, smoked in tandoor and cooked in a delicate butter and tomato gravy	

## Biryani

<b>Biryani (Chicken / Lamb / Veg)</b>	<b>\$12.90</b>
Mouth watering Moughals recipe cooked in top quality basmati rice and whole spice served along minted curd and a can of soft drink	
<b>Prawn Biryani</b>	<b>\$12.90</b>
Mouth watering Moughals recipe cooked in top quality basmati rice and whole spice served along minted curd and a can of soft drink	