

Dinner Menu

SMALL PLATES

VEGETABLE SAMOSAS	\$3.95
Triangular flaky stuffed vegetable pastries	
CHILLI GOBI	\$3.95
Deep fried Cauliflower florets in Soya garlic sauce.	
FRANKIE	\$5.95
Fancy egg roll stuffed with chicken/lamb	
JACK FRUIT PAKORA	\$3.95
Chopped and mixed with potatoes accompanied by ginger chutney	

ENTRÉES

Main Course (Served With Basmati Rice / Naan)

BUTTER CHICKEN	\$12.95
Tender pieces of chicken tikka cooked creamy tomato sauce	
CHICKEN CHETTINAD	\$11.95
Marinated chicken chettinad paste with coconut milk and crushed pepper	
LAMB PALAK	\$12.95
New Zealand lamb cubes, folded into our spinach curry sauce.	
LAMB ROGANJOSH	\$12.95
Lamb pieces cooked with onions and yogurt with a rich color of rantanjot	
VINDALOO	\$12.50
Traditional curry from goa with fiery combination spices (Choice of chicken, lamb) (Prawn add \$3)	
PRAWN HARA BHARA	\$14.95
Sautéed with green veggies and finished with local BC VAQ wine	
PRAWN MALAI CURRY	\$15.95
Jumbo prawns in coconut flavored Bengali curry	

VEGETARIAN

PALAK PANNER	\$11.95
Farmer's cheese cooked in garlic and cumin spinach curry sauce	
ALOO GOBI(VEGAN)	\$10.95
Braised potatoes and cauliflower sautéed with tomato and ginger juliennes	
BHINDI KADAI (VEGAN)	\$11.95
Slow cooked Okra with onions and roasted crushed spices	
BAGAR EGGPLANT	\$11.95
Eggplant with south Indian tadka in yogurt curry	
MUTTER PANNER	\$11.95
(Farmer cheese and peas cooked with cashew in light creamy tomato sauce)	
CHANA MASALA (VEGAN)	\$9.95
Chickpeas prepared in authentic spices with onions and tomato	
HOME STYLE BLACK DAL	\$9.95
Without cream but with clarified butter	
JACKFRUIT & POTATO	\$10.95
In Curry Scented With Roasted Garam Masala	

BREADS & RICE

PEAS /LEMON RICE	\$315
BOMBAY BIRYANI	\$13.50
Fine basmati rice mixed with curried chicken or lamb served with raita	
ONION AND CHESSE STUFFED NAAN	\$2.95
DRY FRUITS & NUTS STUFFED NAAN	\$2.95

DRINKS

Wines

	Bottle	Glass
Lindmans Bin 65 Chardonnay (Australia)	\$24	\$6
Bolla Pinot Grigio (Italy)	\$26	\$6.25
Carmen Sauvignon Blanc (Chile)	\$28	\$7
Lindman Bin 99 Pinot Noir (Australia)	\$28	\$7
Mission Hill Cab- Merlot (B.C.)	\$34	\$8.50
Santa Rosa Cab- Sauvignon (Chile)	\$28	\$7
Dona Paula Malbec (Argentina)	\$30	\$7.50
Mc Williams Shiraz (Australia)	\$32	\$8

Beers Bottled

Kingfisher (India)	\$6
Corona	\$5
Heneken (Holland)	\$5
Alexander Keiths India Pale Ale	\$5
Kokanee & Molson	\$5

Beverages

Masala Chai
Tea
Soft drinks (assorted)
Mango Lassi

If you want something not on the menu or desire to taste something different, please let us know and we would be delighted to make your wish come true.

We are here to serve our atithi (Honoured Guest).

- Chef Roy