

BREADS

PLAIN NAAN	\$ 4.00
BUTTER NAAN	\$ 4.50
GARLIC NAAN	\$ 5.00
PUNJABI NAAN	\$ 6.50
PESHWARI NAAN	\$ 8.00
CHEESE NAAN	\$ 7.50
CHEESE & GARLIC NAAN	\$ 8.50
CHEESE & CHILLI NAAN Chef Special	\$ 8.50
CHEESE OLIVE NAAN Chef Special	\$ 8.50
ALOO PARANTHA	\$ 9.00
LACHHA PARANTHA	\$ 6.50
KERALA PARANTHA	\$ 5.00
ONION KULCHA	\$ 7.50
PANEER KULCHA	\$ 10.00
KEEMA NAAN	\$ 10.00
CHICKEN NAAN	\$ 10.00
TANDOORI ROTI	\$ 4.50
MALAYSIAN ROTI	\$ 4.50
EGG PARANTHA	\$ 12.00
CHOCOLATE NAAN -Kids Favourite	\$ 8.00

RICE

BASMATI / JEERA RICE	\$ 5.00 / \$ 7.50
CAULI FLOWER RICE	\$ 14.00
COCONUT RICE	\$ 9.00
VEGETABLE BIRYANI	\$ 22.00
LAMB BIRYANI	\$ 26.00
EGG BIRYANI	\$ 24.00
CHICKEN BIRYANI	\$ 24.00
PRAWNS BIRYANI	\$ 27.00
GOAT BIRYANI	\$ 26.00
BOMBAY SPECIAL BIRYANI	\$ 30.00

Combination of prawns, lamb, and chicken biryani

SIDES

PAPADOM	\$ 1.00
MANGO CHUTNEY	\$ 4.50
ONION SALAD	\$ 7.00
MIXED PICKLE	\$ 4.50
RAITA	\$ 6.00
MIX SALAD	\$ 8.00
GREEN SALAD	\$ 10.00
MASALA PAPAD (2 Pieces)	\$ 10.00

BOMBAY-STYLE SNACKS

PAV BHAIHI	\$ 18.00
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A most popular snack from Mumbai. Bread buns served with a unique flavour of potato-based mixed vegetables, served with onions and lemon

SAMOSAS CHAAT	\$ 16.00
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A mouth-watering snack with a mixture of samosa, chickpea, chutney, and onions

CHOLE BATURE	\$ 18.00
PAPDI CHAAT	\$ 15.00

MALAYSIAN CUISINE
*THE ORIGINAL TASTE OF MALAYSIA***STARTERS**

CHICKEN SATAY (6 sticks per serving)	\$ 18.00
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Marinated in ground spices, grilled and served with peanut sauce

FIRE CHICKEN	\$ 22.00
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Cut chicken in hot fire sauce

FROM THE WOK

MEE GORENG	\$ 24.00
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Stir-fried noodle with roasted chicken, egg, and spring onion

NASI GORENG	\$ 24.00
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Stir-fried rice with roasted chicken, egg, mixed vegetables, and spring onion

MAINS (with Basmati rice)

SAMBAL CHICKEN	\$ 24.00
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Boneless meat simmered in rich chilli, onion, garlic, tomato, in a thick gravy

CHICKEN CURRY	\$ 24.00
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Boneless chicken prepared in a medium curry sauce

DHANSAK CHICKEN	\$ 24.00
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Chicken cooked with vegetables and lentils in a sauce tempered with coriander seeds, ginger, and garlic

CHICKEN RENDANG	\$ 24.00
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Chicken or Lamb cooked in ground spices and coconut cream

SAMBAL LAMB	\$ 26.00
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Boneless meat simmered in rich chilli, onion, garlic, tomato, in a thick gravy

DHANSAK LAMB	\$ 26.00
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Lamb cooked with vegetables and lentils in a sauce tempered with coriander seeds, ginger, and garlic

LAMB RENDANG	\$ 26.00
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Lamb cooked in ground spices and coconut cream

LAKSA

CHICKEN LAKSA	\$ 24.00
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Spicy noodle soup made of noodles, chicken stewed in spicy soup base and a rich and spicy curry coconut milk

FISH LAKSA	\$ 28.00
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Spicy noodle soup made of noodles and fish stewed in spicy soup base and a rich and spicy curry coconut milk

PRAWN LAKSA	\$ 27.00
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Spicy noodle soup made of noodles and prawns stewed in spicy soup base and a rich and spicy curry coconut milk

DESSERTS

GULAB JAMUN Sweet dumplings in a golden syrup (2 pieces)	\$ 8.50
DOUBLE SUNDAE Three varieties of ice cream topped with cream	\$ 12.00
GULAB JAMUN with vanilla ice cream	\$ 12.00
VARIETY OF KULFI Homemade kulfi of Milk, cream, and mango	\$ 10.00
MANGO ICE CREAM	\$ 8.50
CHOCO BAR ICE CREAM	\$ 7.50
BROWNIE WITH ICECREAM	\$ 15.00

We can arrange for a lunch or dinner buffet for special functions and bookings. Ask our friendly team to help with planning for catering and banquets of all sizes.



39 Main St, Upper Hutt (04) 939 9288
Lots of parking in back!

Lunch:
11:30am 2:00pm

Dinner Tue Sun
4:30pm 9:30pm

STARTERS Vegetarian

ONION BHAJI	\$ 8.50
VEGETABLE SAMOSA 2 pieces	\$ 10.00
VEGETABLE PAKORA 6 pieces	\$ 12.00
PANEER TIKKA 5 pieces	\$ 20.00
VEG-MANCHURIAN DRY	\$ 22.00
PANEER CHILLI DRY	\$ 22.00
TANDOORI MUSHROOM	\$ 20.00
VEGETABLE PLATTER	\$ 32.00

Consists of vegetable samosa, onion bhaji, paneer tikka, vegetable pakora, tandoori mushroom, served with chutney

ALOO PANEER TIKKI	\$ 16.00
CRSIPY HONEY CHILLI PANEER	\$ 22.00

STARTERS Non-Vegetarian

CHICKEN LOLLIPOPS 6 pieces	\$ 18.00
CHICKEN TIKKA 5 pieces	\$ 20.00
CHICKEN MALAI TIKKA 5 pieces	\$ 20.00
CHICKEN ACHARI TIKKA 5 pieces	\$ 20.00
TANDOORI CHICKEN	HALF \$20.00/ FULL \$35.00
LAMB SEEKH 5 pieces	\$ 20.00
GOLDEN PRAWNS 8 pieces	\$ 22.00
AMRTISARI FISH PAKORA 5 pieces	\$ 24.00
CHICKEN 65 DRY	\$ 22.00
LAMB CHOPS	\$ 24.00
PRAWNS CHILLI DRY	\$ 26.00
CHILLI CHICKEN DRY	\$ 24.00
CRSIPY HONEY CHILLI CHICKEN	\$ 24.00
KALI MIRCHA TIKKA	\$ 20.00
MIX PLATTER	\$ 38.00

Consists of vegetable samosa, onion bhaji, lamb seekh, chicken tikka, tandoori chicken, served with chutney

NON-VEGETARIAN PLATTER	\$ 40.00
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Consists of lamb chops, lamb seekh, chicken malai tikka, tandoori chicken, achari tikka, served with mint chutney

MAINS (Non-Veg with complimentary rice)

BUTTER Chicken \$24.00 | Prawns \$27.00
A world famous Indian delicacy. Curry cooked with cashew and almond gravy with a light tomato flavour

MANGO CHICKEN \$24.00
Succulent chicken cooked in tandoor and finished with mango sauce and cashew gravy

GOAT CURRY MASALA WITH BONE \$26.00
A must try dish cooked in a traditional way with whole spices, onions and tomatoes

PAN FRIED GOAT \$28.00
Slow-cooked goat in the pan with ginger, garlic, onion, black pepper, and spices

PEPPER GOAT \$28.00

BHUNA Chicken \$26.00 | Lamb \$28.00
Must try dish cooked with onion, garlic, capsicum and spices

PASANDA Chicken \$24.00 | Lamb \$26.00
A creamy dish cooked with cashew gravy, mint sauce, yoghurt and coriander

ROGANJOSH Chicken \$24.00 | Lamb \$26.00
Curry cooked with roasted and crushed spices in a traditional Indian style with tomato flavour finished with coriander

TIKKA MASALA Chicken \$24.00 | Lamb \$26.00
An internationally famous dish, cooked with onions, tomatoes, spices and finished with yoghurt

KADAI Chicken \$24.00 | Lamb \$26.00 | Prawns \$27.00
Curry cooked with a special kadai sauce, onions, capsicum and tomatoes

SAAG Chicken \$24.00 | Lamb \$26.00 | Prawns \$27.00
A very healthy dish with an abundance of fresh spinach cooked with garlic, ginger, tomatoes and spices

KORMA Chicken \$24.00 | Lamb \$26.00 | Prawns \$27.00
A mild dish cooked with cashew, almond gravy, cream and spices

AFGHANI Chicken \$24.00 | Lamb \$26.00 | Prawns \$27.00
A creamy dish with onions, cashew, almond gravy, yoghurt and spices

JHALFREZEE Chicken \$24.00 | Lamb \$26.00 | Prawns \$27.00
A dish cooked with onions, spices, tomatoes, coconut milk and finished with spring onions

VINDALOO Chicken \$24.00 | Lamb \$26.00 | Prawns \$27.00
A hot dish cooked with peppers, chillies and special vindaloo sauce

METHI MALAI CHICKEN \$24.00
Chicken cooked with fenugreek leaves, tomato, and spices

ANDHRA CHICKEN MASALA \$24.00
A popular hot dish from Southern India with its special flavour of onions, chillies, and spices

ACHARI CHICKEN \$24.00
Chicken cooked into spices and pickle, with tomato flavour

BOMBAY SPECIAL CHICKEN \$26.00
Chef's Special

SOUTH INDIAN MAINS (with complimentary rice)

CHETTINADU Chicken \$24.00 | Lamb \$26.00
Curry cooked with fresh ground whole spices. Coconut cream, chopped onion and curry leaves (a speciality of South India)

NILGIRI Chicken \$24.00 | Lamb \$26.00
Curry cooked with an onion, green chilli, spinach, mint, coriander, ginger, and garlic sauce

PEPPER Chicken \$26.00 | Lamb \$28.00
A hot dish cooked with crushed peppers, onions and spices...for the daring

KERALA STEW Chicken \$24.00 | Lamb \$26.00
A dish from Southern India with its creamy flavour of coconut milk, carrots, potatoes and spices

MADRAS Chicken \$24.00 | Lamb \$26.00 | Prawns \$27.00
A traditional South Indian dish with onions, tomatoes, curry leaves, mustard seeds and spices

GOAN FISH CURRY \$28.00
Popular fish curry from Goa with tamarind, cumin, curry leaves and coconut cream

BENGALI FISH \$28.00
A popular East India dish. Fresh fish cooked with onions, tomatoes and freshly ground spices

KERALA FISH CURRY \$28.00
Fish curry cooked with mustard seeds, curry leaves, tomatoes and spices

MANGALORE FISH CURRY \$28.00
A popular fish curry from Mangalore with its very different flavours of onions, tomatoes and special spices

PRAWNS MALABARI \$27.00
A creamy dish cooked with coconut, tomatoes and spices

MASALA Fish \$28.00 | Prawns \$27.00
Fresh fish/prawns marinated in spices and simmered in thick onion gravy and tomato gravy

VEGETARIAN MAINS (with complimentary rice)

PANEER MUSHROOM MATTAR \$22.00
Mixture of paneer, mushroom and green peas cooked with onion, capsicum, tomatoes and spices finished with coriander

PANEER SHIMLA MIRCH \$22.00
Paneer cooked with onion, capsicum and tomatoes

PANEER PASANDA \$22.00
Paneer cooked in a creamy style with cashew, almond and mint sauce

PANEER BHUNA \$24.00
Paneer cooked with bhuna sauce, onions, capsicum, tomatoes and spices

MALAI KOFTA \$22.00
Dumplings made of grated paneer, potatoes and nuts deep fried and served with cashew, almond gravy

VEGETABLE JAIPURI \$20.00
All mixed vegetable cooked with onions and cashew gravy, finished with papadoms

VEGETABLE KORMA \$20.00
A combination of mix vegetables in a creamy style with cashew gravy

BHINDI DO PYAZA \$20.00
An okra dish with onions, tomatoes and ground spices...a dry dish

VEGETABLE MAKHANI \$20.00
Mixed vegetables cooked in a makhani sauce with tomato flavour and cream

KADAI VEGETABLE \$20.00
A dish with a combination of vegetables and white sauce, finished with onions and coriander

DAL TADKA \$20.00
Yellow split lentils cooked with onion, ginger, turmeric and tomatoes

DAL MAKHANI \$20.00
Black lentils and kidney beans cooked with onion, tomatoes, butter and spices

CHANA MASALA \$20.00
Chickpeas cooked with onions, tomatoes and spices...giving the dish unique flavours of North India

GINGER ALOO GOBHI \$20.00
A dish with ginger, onions, potatoes and florets of cauliflower with spices

ALOO SAAG \$20.00
Potatoes cooked with spinach and spices

ALOO MATTAR \$20.00
Potatoes cooked with onion, tomatoes, green peas and spices

SHAHI PANEER \$22.00
Cubes of paneer cooked with cashew, almond gravy and cream

MATTAR PANEER \$22.00
A dish cooked with onion, garlic, tomatoes, green peas and paneer

KADAI PANEER \$22.00
Paneer cooked with onion, garlic, tomatoes and kadai sauce

PALAK PANEER \$22.00
Paneer cooked with fresh spinach, tomatoes and ginger

PANEER MAKHANI \$22.00
Grated paneer cooked with a special makhani sauce and cream

METHI MALAI PANEER \$22.00

PANEER TIKKA MASALA \$22.00
Cubed paneer cooked with onion, tomato, spices and cream

PANEER LABABDAR \$22.00
Paneer cooked with onion, ginger, garlic, in onion tomato, capsicum sauce

PEPPER PANEER \$24.00
Paneer cooked with spices and pepper powder

BOMBAY ALOO \$20.00
A dry dish with potatoes that are cubed, boiled and fried in butter, and is flavoured with various spices such as cumin seeds, turmeric powder, ginger juliennes and green coriander

*****BOMBAY SPECIAL PANEER** \$24.00
Chef's Special

METHI MALAI PANEER \$22.00

BOMBAY INDO CHINESE

CHILLI CHICKEN GRAVY \$24.00
Boneless chicken pieces deep fried and sautéed with onion, garlic, capsicum, soy sauce, vinegar

CHICKEN MANCHURIAN GRAVY \$24.00
Small chicken pieces deep fried and sautéed with garlic, ginger, onions, vinegar, soy sauce and finished with spring onions

CHICKEN FRIED RICE / SZECHUAN \$24.00
Rice sautéed with chicken, eggs, capsicum, soy sauce and vinegar

MIX VEGETABLE MANCHURIAN GRAVY \$22.00
Dumplings made of finely chopped mix vegetables deep fried and sautéed with garlic, onions, soy sauce, and vinegar

VEGETABLE FRIED RICE / SZECHUAN \$22.00
Rice sautéed with onion, garlic, capsicum, carrots, soy sauce and vinegar

EGG FRIED RICE / SZECHUAN \$24.00
Scrambled eggs sautéed with rice, garlic, soy sauce, vinegar and finished with spring onions

VEG NOODLES / SZECHUAN \$22.00
Noodles sautéed with capsicum, cabbage, onion, soy sauce, vinegar, and finished with pepper

EGG NOODLES / SZECHUAN \$24.00
Noodles sautéed with chicken egg, capsicum, cabbage, onion, soy sauce, vinegar, and finished with pepper

CHICKEN NOODLES / SZECHUAN \$24.00
Noodles sautéed with chicken, egg, capsicum, cabbage, onion, soy sauce, vinegar, and finished with pepper

CHICKEN HONG KONG \$24.00
Chicken pieces deep fried and sautéed with sesame oil, red chillies, soy sauce, and spring onion

PRAWN NOODLES / SZECHUAN \$27.00
Noodles sautéed with prawns, capsicum, cabbage, onion, soy sauce, vinegar, and finished with pepper

PRAWN FRIED RICE \$27.00
Rice sautéed with prawns, capsicum, soy sauce, and vinegar

KOTHU ROTI

Finely chopped roti, mixed with vegetables, spices, and sauces

VEGETARIAN \$20.00

EGG \$22.00

CHICKEN \$24.00

LAMB \$26.00