



SPECIAL GRAND BUFFET FRIDAY TO SUNDAY DINNER

"All you can eat"
~~\$49.95 p/p~~
\$30 p/p
*Limited time only

ENTRÉE

TANDOORI CHICKEN

Succulent chicken marinated in yoghurt, spice & lemon juice, cooked in our traditional Tandoor oven

POTATO PAKORA

Tasty golden sliced potatoes, mildly spiced, dipped in gram flour batter, & fried

VEGETABLE SAMOSA

Traditional crispy pastry filled with potatoes and vegetables.

SHEEKH KEBAB

Mildly spice marinated minced lamb, cooked in the tandoor oven.

Accompanied with condiments

Mint Chutney, Cucumber Raita, Mango Chutney, Mixed Pickles

MAINS

BUTTER CHICKEN

In-House favourite- Tender pieces of boneless chicken Tikka baked in Tandoor, cooked with tomato, herbs, butter and cream ~MILD~

AGNI GOAT CURRY

Marinated fresh goat meat cooked in a delicious chef's special recipe. Finished with a touch of cream. ~MED~

GOAN FISH CURRY

In-house favourite- Tender fish fillet cooked with fresh coconut milk in special Goan recipe style. ~MILD~

**Nominated as the Best Indian fish Dish in W.A. by the Life-style Magazine.*

CHANA MASALA

This famous mouth-watering dish of potato and chick pea cooked in a thick & creamy sauce.

ZEERA ALOO

Potatoes marinated in Indian herbs and spices, pan fried with spring onion & chopped tomato. ~MILD~

BINDI MASALA

Mildly spiced okra cooked with our special chef's recipe.

DHAL BASANTHI

Red lentil curry cooked with mild Indian herbs & spices. Finished with fresh tomato, spring onion and fried onion..

~MILD~

BRIYANI RICE- *Basmati rice flavoured with cumin seeds and mild spices*

BASMATHI RICE- *Steamed Indian basmati rice.*

NAAN- *Punjabi leavened bread baked in traditional Tandoor oven*

PAPADUM

SALADS-*Garden Salad*

DESSERTS~A wide famous tasty selections from the following

GULABJAMUN, KHEER, MANGO MOUSSE,

FRUIT PLATTER, CRÈME CARAMEL

* Menu items subject to
change according to
Specials