

STARTERS

SAMOSAS - Potatoes, Peas and spices

CURRY PUFFS - Minced beef, potato and spices

BEEF

KASHMIRI BEEF (Indian – Mild)  **D**

A combination of aromatic spices - coriander, garam masala, cardamom and cinnamon with tomato, yoghurt and toasted coconut makes this tender beef one for all the family.

BEEF RENDANG (Malay - Medium)  

A sweet and saucy curry simmered in coconut milk, fresh lemongrass, coriander, ginger plus a variety of spices with toasted coconut makes this a best seller.

SRI LANKAN BEEF (Sri Lanka - Medium)  

Sri Lankan spices blended with tender beef pieces, black mustard seed, tomato and a little chilli – very tasty.

MASSAMAN BEEF (Thai - Medium)   **F**

Our special recipe including potatoes, cinnamon, cardamom, star anise, fish sauce.

VINDALOO (Indian - Hot)   

One of the worlds truly great curries, faithfully expressed here in this recipe.

SEAFOOD

KERALA PRAWN (Indian – Medium)   **N**

Tender green prawns combined with herbs & spices, crushed macadamia nuts, lemongrass and a hint of chilli.

LAMB

KORMA LAMB (Indian - Mild)  **D**

An aromatic curry, Indian spices, cinnamon and evaporated milk.

ROGAN JOSH (Indian - Medium)   **D**

The Hindi version using cubed leg lamb, yoghurt, paprika, crushed tomatoes, cardamom, mace and fennel.

LAMB SAAG (Indian - Medium)  

Chopped spinach blended with toasted coconut, cardamom, and poppy seeds - a combination of wonderful flavours.

MOROCCAN LAMB (Moroccan - Medium)   **NS**

Cubed leg lamb simmered in North African spices, apricots, dates and almonds. Contains sweet soy sauce.

KAMBING PEDAS (Malay - Hot)   

Leg lamb, toasted coconut, chopped chilli, lemongrass with a multitude of spices in a coconut milk sauce.

VEGETARIAN

DHAL & VEGETABLE (Indian - Medium)  

Yellow channa dhal lentils simmered in a Madras sauce with seasonal vegetables .

PALAK PANEER (Indian - Medium)  

Paneer cheese & blended tomatoes, spinach, turmeric, cumin, coriander.

CHICK PEA (Indian - Medium)  

An alternative vegetarian side dish of cruchy peas, onions, garlic, ginger and parsley in a Madras spice sauce.

WHITE RICE - Basmati at its best

AROMATIC RICE - with a touch of spice

CHUTNEYS - Hand made & International

CHICKEN

MANGO CHICKEN (Indian - Mild)  **N**

Thigh fillets, mango pieces, macadamia nuts blended with turmeric, cinnamon, paprika and nutmeg, coconut milk and galangal.

LEMONGRASS CHICKEN (Malay - Mild) 

Tenderloin fillets in a lemongrass and coconut milk sauce, turmeric, a hint of chilli and basil.

BUTTER CHICKEN (Indian – Mild) 

Thigh fillets in a fragrant coconut milk sauce blended with tomatoes, coriander, methi leaves and spices.

KASHMIRI CHICKEN (Indian – Mild) 

Thigh fillets simmered in a coconut milk sauce blended with spices of garam masala, cardamom, cinnamon and tomato pieces. One for all the family.

MALAY CHICKEN (Malay - Medium)  

Thigh fillets with tomato and paprika flavours and Malay Spices

RENDANG CHICKEN (Malay - Medium)   **N**

Thigh fillets, fresh lemongrass, coconut milk, coriander, ginger, galangal, toasted coconut, cashew pieces.

GREEN THAI CHICKEN (Thai - Medium)   **F**

Thai flavours abound in this curry of thigh fillets in a sweet and spicy coconut milk sauce, cumin, kaffir leaves and garnished with basil. Contains fish sauce.

AYAM KELAPA (Malay - Hot)   

One of our best. Tenderloin fillets, toasted coconut, turmeric, chopped fresh chillies, coconut milk and lemongrass.

 Mild

  Medium

   Hot