



Indian Breads

All breads are baked in to order in a clay oven popularly known as 'Tandoor'

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| 1. Nan | 1.95 |
| <i>Leavened flour fluffy soft bread</i> | |
| 2. Garlic Nan | 2.50 |
| <i>Leavened white flour bread with fresh garlic</i> | |
| 3. Rosemary Nan | 2.50 |
| <i>Leavened Nan bread sprinkled with fresh rosemary</i> | |
| 4. Kashmiri Nan | 3.95 |
| <i>Specialty bread stuffed with a delicious mash of cashew nuts, pistachios, almonds, coconut, apricots & cherries</i> | |
| 5. Onion Kulcha | 2.50 |
| <i>A popular bread stuffed with mildly spiced diced onions</i> | |
| 6. Paneer Kulcha | 3.95 |
| <i>Leavened white flour bread stuffed with delicately spiced cottage cheese</i> | |
| 7. Cheddar Cheese Kulcha | 3.95 |
| <i>White flour bread stuffed with mildly spiced cheddar cheese</i> | |
| 8. Tandoori Roti | 1.95 |
| <i>Whole wheat flat bread baked in a tandoor</i> | |
| 9. Lacha Paratha | 2.50 |
| <i>Whole wheat multi layered flaky bread smothered for a fluffy finish</i> | |
| 10. Aloo Paratha | 2.50 |
| <i>Whole wheat bread with a stuffing of mildly spiced potatoes & onions</i> | |
| 11. Pudeena (Mint) Paratha | 2.50 |
| <i>Whole wheat layered flaky bread w Kasoori Methi</i> | |



Rice & Biryani's

Biryani is an elaborate preparation of marinated meat or vegetables, spices & aromatic Basmati rice. Every region has its own variation & they all swear by it. We have our own secret recipe & we swear by it as the Best!

All Biryani's served with Cucumber Raita

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| 1. Vegetable Biryani | 9.95 |
| 2. Shrimp Biryani | 14.95 |
| 3. Chicken Biryani | 11.95 |
| 4. Lamb Biryani | 13.95 |
| 5. Aromatic Basmati Rice | 2.95 |

Home Made Desserts

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| 1. Gulab Jamun | 3.95 |
| <i>Soft roundels of milk solids simmered in honey syrup, rose water & cardamom</i> | |
| 2. Kesari Rasmalai | 3.95 |
| <i>Evaporated milk patties simmered in milk, flavored with cardamom, pistachio & Spanish saffron</i> | |
| 3. Vermicelli Kheer | 3.95 |
| <i>Dry roasted vermicelli cooked in milk with saffron, cardamom, raisins & cashew nuts</i> | |
| 4. Dessert of the Day | 3.95 |

Beverages

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| 1. Mango Lassi | 3.95 |
| <i>Delicious Ratnagiri Mango pulp churned with yogurt & sprinkled with Cardamom</i> | |
| 2. Ice tea | 1.95 |
| <i>Made from freshly brewed Premium Darjeeling tea</i> | |
| 3. Spiced Ice Tea | 2.25 |
| <i>Freshly brewed Darjeeling Tea infused with cardamom, cinnamon, bay leaves & cloves</i> | |
| 4. All Can Soda | 1.25 |
| <i>Coke / Diet Coke / Sprite / Ginger ale / Seltzer</i> | |
| 5. Spring Water (500 ml) | 1.25 |
| 6. Perrier / Pellegrino (500 ml) | 2.95 |
| 7. Premium Teas (In house only) | 1.25 |



Club Specials

In-House or Takeout

Lunch	Dinner
11:30 am till 5:00 pm	5:00pm to 10:30 pm

A. Vegetarian	Lunch 7.95	Dinner 8.95
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1 Vegetable of your choice from the Menu,
1 Vegetable of the Day, 1 Lentil of the Day,
Basmati Rice or Nan, Mango or Mint Chutney.

B. Poultry	Lunch 8.95	Dinner 9.95
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1 Poultry Curry of your choice from the Menu,
1 Vegetable of the Day, 1 Lentil of the Day,
Basmati Rice or Nan, Mango or Mint Chutney.

C. Lamb	Lunch 9.95	Dinner 10.95
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1 Lamb Curry of your choice from the Menu,
1 Vegetable of the Day, 1 Lentil of the Day,
Basmati Rice or Nan, Mango or Mint Chutney.

D. Seafood	Lunch 10.95	Dinner 11.95
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1 Seafood Curry of your choice from the Menu,
1 Vegetable of the Day, 1 Lentil of the Day,
Basmati Rice or Nan, Mango or Mint Chutney.



Condiments & accompaniments:
Condiments and accompaniments are served with the dishes where specifically described on the menu. Unless mentioned on the menu, additional charges apply.

Food Allergy:

If you are allergic to any food, please inform the order taker. Many of the ingredients, spices, nuts & herbs used in preparing the dishes are not listed in the menu descriptions.

Kati Rolls

- Baida Roll (Egg Roll)** 1 Roll 3.50 2 Rolls 6.50
Freshly whisked eggs, cilantro, julienne of red onions & spices rolled on a Paratha (flat bread)
- Chicken Tikka Roll** 1 Roll 4.95 2 Rolls 9.25
Tandoor grilled chicken cubes rolled in a paratha with spices, red onion juliennes, herbs & chutney of your choice
- Baida Chicken Tikka Roll** 1 Roll 5.85 2 Roll 10.95
Tandoor grilled Chicken cubes rolled with whisked eggs, red onions, spices & herbs
- Lamb Tikka Roll** for 1 5.95 for 2 10.95
Cubes of Lamb marinated in spices & tandoor grilled with onion, spices & herbs
- Baida Lamb Tikka Roll** 1 Roll 6.75 2 Roll 12.95
Tandoor grilled lamb rolled in a egg pancake, red onion, spices & herbs
- Aloo Mash Masala Roll** 1 Roll 3.50 2 Roll 6.50
Delicately spiced potato mash with tomatoes, cilantro, onions, spices & herbs
- Baida Aloo Mash Masala Roll** 1 Roll 4.25 2 Roll 7.50
- Kesari Paneer Roll** 1 Roll 4.50 2 Roll 8.00
Tandoor grilled Saffron Cottage Cheese mince with red onion, spices & herbs
- Chana Masala Roll** 1 Roll 3.50 2 Roll 7.00
Garbanzo/Chick peas with pomegranate seeds, dry mango, ginger, onion & spices
- Palak Paneer Roll** 1 Roll 4.95 2 Roll 9.00
Puree of Spinach & Cottage Cheese cooked with spices, herbs, ginger & garlic

Please Choose 1 of the below Chutneys with your order

A. * Mild = with cucumber yogurt, mint & cilantro Chutney

B. ** Medium Spicy / Regular = with Cilantro, Mint & Green Peppers Chutney

C. *** Hot / Spicy = with spicy Green Peppers, Cilantro & Mint Chutney

Appetizers

- Ginger Gobhee** 3.95
A southern sizzler with an oriental flavor; Cauliflower florets sautéed with bell peppers, ginger, garlic, soya sauce, spices, spring onions & cilantro
- Vegetable Samosa** 1 piece 1.95 2 piece 3.75
Delicately spiced potatoes, herbs, cashew nuts & raisins stuffed in a light pastry, served with chutneys.
- Chicken Samosa** 1 piece 1.95 2 piece 3.75
Chicken mince, spices, herbs, cashew nuts, raisins, green peas, cilantro in a pastry shell
- Chicken 65** 4.95
While not a single chef agrees to the origins of this dish, it is an all time popular appetizer/snack; Marinated julienne of chicken sautéed with spices, green chilies, tossed with cilantro & spring onions - Spicy -

Soups, Salads & Sides

- Mulugu-Tanni (Mulli-gatawny Soup)** 3.95
Pureed lentils flavored with fresh herbs, delicate spices, cilantro grated fresh coconut, garnished with juliennes of ginger and carrots
- Chicken Shorba** 3.95
A Delicately spiced clear chicken soup with Tellicherry peppercorns, juliennes of carrots, fresh ginger, spices & herbs
- Mixed Salad** 4.95
Cucumber, carrots, grape tomatoes, mesclun mixed greens, Served with a dressing of fresh lime juice, balsamic vinegar & sweet tamarind dressing or balsamic vinaigrette dressing
- Cucumber Raita** 2.95
Homemade whipped yogurt with grated cucumber, cumin seeds & cilantro
- Mango Chutney** 1.95
A delicious tangy accompaniment to the well spiced Indian cuisine. Fresh semi ripe mangoes slow cooked with spices & vinegar
- Papa-Dums** 2 pieces 0.95 4 pieces 1.50
Roasted lentil & cumin seed wafers
- Mixed Pickles** 0.95
- Indian Green Peppers, Lime wedges & Red Onion Rings** 0.95
- Tikka Masala Sauce** 5.00
The acclaimed base for the Chicken Tikka Masala made with, fresh tomato puree, onion, spices & fenugreek
- Vindaloo Sauce** 5.00
A spicy delicacy created by the Portuguese out of necessity to preserve the food at a time when there was no refrigeration; Thanks to their ingenuity, we now have Vindaloo
- Club Gravy (Salaan)** 5.00
A rich & aromatic gravy prepared with roasted sesame seeds, peanut, coconut, poppy seeds and spices

Tandoori Delicacies

Tandoor is an oval shaped clay oven heated by charcoal or natural gas; the wrap around heat allows the food to cook evenly while retaining all the flavors. Tandoori cooking does not require any oil except when used for occasional basting. Tandoori refers to any food cooked in a Tandoor.

Tandoori Poultry

Served with Premium Basmati Rice.

- Tandoori Chicken** 11.95
An all time favorite preparation; chicken on the bone in a marinade of ginger & garlic paste, strained yogurt, Kashmiri red chillies (mostly used for the crimson red color) and Tellicherry peppercorns
- Saffron Chicken Tikka** 11.95
Cubes of boneless chicken marinated in strained yogurt, spices & saffron
- Malai Chicken Tikka** 11.95
Tender pieces of boneless chicken in a marinade of sour cream, lemon juice, ginger, garlic and green chilli paste

Tandoori Seafood

Served with Premium Basmati Rice.

- Tandoori Prawns** 14.95
Tiger prawns marinated in lemon juice, strained yogurt, ginger & garlic paste and spices
- Salmon Tikka** 14.95
Filets of salmon marinated in ground spices, strained yogurt, fragrant Kashmiri chillies & herbs

Tandoori Lamb

Served with Premium Basmati Rice.

- Lamb Barrah Kabab** 13.95
Tender boneless pieces of lamb marinated in ginger & garlic paste, strained yogurt, spices, red peppers and fennel

Tandoori Vegetarian

Served with Premium Basmati Rice.

- Tandoori Fasal** 11.95
Florets of cauliflower, broccoli, zucchini, bell peppers, mushrooms marinated in spices, herbs, sour cream, peppercorns & Cochin cardamom
- Kesari Paneer Tikka** 11.95
Homemade cottage cheese infused with saffron, orange zest marinated in lime juice, spices, sour cream & stuffed with garlic-ginger chutney

Classic Curries of India

Poultry Curries

Served with Premium Basmati Rice.

- Chicken Tikka Masala** 11.95
Marinated cubes of boneless chicken smoked in tandoor and sautéed in a rich tomato & fenugreek/Methi puree
- Classic Chicken Curry** 11.95
Tender chicken cubes cooked with griddle roasted whole spices, poppy seeds, seasoned with mustard seeds and aromatic curry leaves
- Chicken Zafrani** 11.95
A recipe of the erstwhile Royal family of Lucknow. Marinated cubes of boneless chicken smoked in a tandoor and simmered in a velvety sauce of cashew nuts & Spanish saffron
- Chicken Vindaloo** 11.95
Cubes of boneless chicken cooked in a fiery Goan sauce of garlic, vinegar, cumin seeds, Guntur spicy red chillies - Very Spicy -
- Chicken Kadai** 11.95
Cubes of chicken sautéed with whole spices, cubes of bell peppers, tomatoes & ginger

Lamb Curries

Served with Premium Basmati Rice.

- Kashmiri Lamb Rogan-josh** 13.95
A popular lamb preparation from Kashmir, cooked with onions, tomatoes, Kashmiri red chillies, spices & aniseed
- Lucknowi Lamb Korma** 13.95
Tender lamb cubes cooked w. puree of cashew nuts, saffron & spices
- Lamb Vindaloo** 13.95
Among the many Portuguese influence on Indian Cuisine, none is more popular than the Vindaloo; a spice mix of garlic, vinegar, cumin seeds, cloves, cinnamon, Cochin peppercorns, Andhra chillies & turmeric - Very Spicy -
- Sookha Lamb** 13.95
Cubes of lamb cooked with whole spices, grated coconut, mustard seeds & curry leaves
- Dal Ghosth** 13.95
Cubes of lamb & yellow lentils simmered in a delicate sauce of spices & herbs

Seafood Curries

Served with Premium Basmati Rice.

- Bombay Fish Masala** 12.95
A specialty of the western coastal region of India. Fillets of seasonal fresh fish, simmered in a tangy sauce of coconut, ginger, garlic & spices
- Shrimp Curry** 14.95
Succulent shrimps simmered in a coconut, tomato, tamarind and red chilli sauce. Tempered with mustard seeds and curry leaves

Vegetarian Curries

Served with Premium Basmati Rice.

- Nav-Rattan Korma** 9.95
Seasonal fresh vegetables cooked in a sauce of cashew nuts, dry fruits & saffron
- Palak Paneer** 9.95
Fresh baby spinach & cubes of cottage cheese cooked with onions, ginger, garlic & cilantro
- Aloo Gobhee Adrak Masala** 9.95
Florets of cauliflower & potatoes tossed in a sauce of tomato, cumin, garlic, red chillies & ginger juliennes
- Malai Kofta** 9.95
Dumplings of cottage cheese, potatoes, dry fruits sautéed in a rich sauce of cashew nuts & Spanish saffron
- Bhendee Anardana** 9.95
Fresh baby okras sautéed with onions, tomato, ginger, garlic, spices & crushed pomegranate seeds
- Baingan Bhartha** 10.95
Clay oven smoked eggplants sautéed with scallions, onions, garlic, ginger & cumin seeds
- Chana Masala** 8.95
Garbanzo/chick pea beans prepared with a blend of pomegranate seeds, dry mango, carom (ajwain), black peppercorns and garnished with & ginger juliennes
- Dal Makhni** 8.95
An all time favorite; black lentils slow cooked with tomatoes, ginger, garlic, spices & tempered with cumin seeds
- Dal Tadka** 8.95
Split yellow lentils cooked with tomato, ginger, garlic, turmeric, cilantro, mustard seeds & curry leaves
- Veg. Jalfarzee (Jalfrezi)** 8.95
An Anglo-Indian collaboration; medley of vegetables cooked in a sour, sweet & spicy sauce