

CHEF'S SPECIALS

APPETIZERS

<u>Prawn Pakora/ Fish Pakora :</u>	\$16.90
King prawns/fish marinated with garlic, ginger and spices. Coated with chickpea flour before deep-fry to crisp.	
<u>Tandoori Stuffed Mushrooms (2Pcs):</u>	\$13.90
Chunky mushrooms stuffed with mash potato, lentils and spices cooked in traditional tandoori clay oven.	
<u>Palak Patta chat:</u>	\$15.90
Fresh spinach leaves dip in medium spiced chickpea flour and deep fry to crisp. Coated with yogurt and tamarind sauce.	
<u>Paneer Pakora (4Pcs):</u>	\$15.90
Marinated paneer dip in spicy chickpea flour and deep fry to golden brown.	

VEGETARIAN MAINS

<u>Daal Makhani:</u>	\$16.90
Black daal (lentils) cooked on low heat with garlic, ginger, butter and cream. Yummy! Because it's creamy!!!	
<u>Baigan Masala:</u>	\$17.90
Baby eggplant deep fried and cooked in tomato, ginger, garlic finished with a touch of cashew nut paste and chef's secret spices.	
<u>Kadai paneer:</u>	\$17.90
A mouth-watering combination of paneer, capsicum, tomato, onion and traditional Indian spices cooked in light ghee.	

NON VEGETARIAN MAINS

<u>Handi Goat:</u>	\$24.90
Marinated goat stay in marination overnight before goes on fire. A slow-cooked curry at <u>Nawaz</u> . Chef's magical touch made it out of the world. I said little too much but worthy to try.	
<u>Beef Bhuna:</u>	\$19.90
Marinated beef stay overnight before goes into deep fried spices. We do it slightly different than others in neighbourhood.	
<u>Lamb Dopiaza:</u>	\$22.90
A mouth-watering lamb dish. Marinated lamb keep for hours to absorb spices before cooked on low heat.	
<u>Balti Lamb:</u>	\$19.90
Delicately diced lamb cooked with onions, tomatoes, garlic, ginger, chopped chillies and a secret blend of spices.	
<u>Kadai Chicken (Spicy):</u>	\$24.90
Marinated bone chicken, roasted in tandoor, before goes into <u>WOK</u> , stay on low heat for several minutes with fresh herbs and spices.	
<u>Basmati Rice Pilaf:</u>	\$5.90
Aromatic Basmati rice cooked with cinnamon sticks, cloves, cumin and bay leaves. Garnished with mixed dry nuts, seeds and sultanas.	