

Our Journey

At Gazab, we believe in blending high-end design with the essence of Indian heritage and the aromas and vibrancy of India's colourful cuisines. An Indian dining experience fit for royalty, Gazab with its attentive and intuitive hospitality is distinguished for its contemporary interpretations of Indian classical food. From succulent tandoori chicken to flavourful curry dishes and classic Indian desserts with an exciting gastronomic twist here's something on the menu for everyone's taste. Gazab is an Indian culinary destination apt for an epicure that promises a culinary experience like no other fusing modern gastronomy with authentic Indian cuisine.

At Gazab beautiful and inventive dishes are always placed in front of guests as great food is first feasted by your eyes before you even take a bite.



ASSORTED FLAVOURED IDLI SAMBAR \$14.90

STUFFED STEAMED IDLI WITH CHEF'S SECRET SPICES AND ALONG WITH DIFFERENT FLAVOURS.

DESI PASTA \$16.90

RED SAUCE PENNY PASTA, BELL PEPPERS, ONIONS, SLICED MUSHROOMS, COTTAGE CHEESE, HERBS & SPICES.

NUTRI KULCHA \$15.90

TRADITIONAL COOKED SOYA CHUNKS IN SPICES AND SERVED WITH SOFT KULCHAS MADE OUT OF PLAIN FLOUR.

PAV BHAJI \$16.90

MIXED VEGETABLES (BHAJI) COOKED IN A SPECIAL BLEND OF SPICES AND SERVED WITH SOFT BUTTERED PAV (BREAD BUN SHALLOW FRIED IN BUTTER), IS ANY INDIAN FOOD LOVER'S DREAM.

SAAG COMBO \$18.90

SAAG, MAKKI ROTI, BUTTER, RADISH & PICKLE

AMRITSARI KULCHA \$18.90

AMRITSARI KULCHA WITH CHANA MASALA(CHICKPEA CURRY), FRIED GREEN CHILLI, ONION SALAD
WITH KHATTI MITHI CHUTNEY(TAMRIND SAUCE)

CHANA BHATURA \$16.90

2PC. CRISPY PLAIN FLOUR BHATURA WITH CHANA MASALA, CRISPY POTATOES, ONIONS AND PICKLE

PURI BHAAJI \$15.90

2PC. WHEAT FLOUR PURIS WITH POTATO CURRY, ONION AND PICKLE

ALLO PRATHA COMBO \$16.90

ALLOO PRATHA, YOGURT, ONION AND PICKLE

PANEER PRATHA COMBO \$16.90

WHEAT FLOUR COTTAGE CHEESE PRATHA ALONG WITH YOGURT, ONION AND PICKLE

GOBI PRATHA COMBO \$16.90

GOBHI PRATHA, YOGHURT, ONION AND PICKLE

TANDOORI KEEMA KULCHA \$18.90

LAMB MINCE KULCHA, YOGHURT, ONIONS AND PICKLE.

PLAIN DOSA \$13.90

MASALA DOSA \$15.90

MYSORE MASALA DOSA \$16.90

PANEER DOSA \$16.90

TANGY CHICKEN TAKA TAK DOSA \$17.90

EGG & CHEESE DOSA \$16.90

RAVA MASALA DOSA \$17.90

GAZAB DOSA VEG/NON-VEG \$19.90

Meal Deals Monday to Friday (except public holiday) till 3pm.

PANNER MAKHNI MEAL \$16.90

RICE, NAAN, PAPAD, ONION SALAD, CAN OF COKE* & GULAB JAMMUN

DAAL MAKHNI MEAL \$15.90

RICE, NAAN, PAPAD, ONION SALAD, CAN OF COKE* & GULAB JAMMUN

DAAL FRY MEAL \$15.90

RICE, NAAN, PAPAD, ONION SALAD, CAN OF COKE* & GULAB JAMMUN

PUNJABI KADI PAKODA MEAL \$15.90

RICE, NAAN, PAPAD, ONION SALAD, CAN OF COKE* & GULAB JAMMUN

RAJMA CHAWAL \$15.90

KIDNEY BEANS, RICE, NAAN, PAPAD, ONION SALAD, CAN OF COKE* & GULAB JAMMUN

BUTTER CHICKEN MEAL \$16.90

RICE, NAAN, PAPAD, ONION SALAD, CAN OF COKE* AND GULAB JAMMUN

CHICKEN CURRY MEAL \$16.90

RICE, NAAN, PAPAD, ONION SALAD, CAN OF COKE* AND GULAB JAMMUN

LAMB KORMA MEAL \$16.90

RICE, NAAN, PAPAD, ONION SALAD, CAN OF COKE* & GULAB JAMMUN

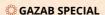
LAMB ROGAN JOSH MEAL \$16.90

RICE, NAAN, PAPAD, ONION SALAD, CAN OF COKE* & GULAB JAMMUN

LAMB MADRAS MEAL \$16.90

RICE, NAAN, PAPAD, ONION SALAD, CAN OF COKE* & GULAB JAMMUN

*UPGRADE TO ANY MANGO, PLAIN OR SWEET LASSI FOR \$2.90 ONLY.





Drinks and Mocktails

FALL FOR ME \$10.90

MANGO, MINT, BASIL LEAVES, FRESH LIME

LOVE STORY \$10.90

ORANGE, GRENADINE, LIME JUICE.

BLUSHING BRIDE \$10.90

FRESH STRAWBERRY & SYRUP, FRESH LIME WEDGES, MINT LEAVES AND SODA

FEEL THE OCEAN \$10.90

BLUE CURACAO SYRUP, FRESH LEMON, LEMON JUICE AND SODA

LOVE THY LYCHEE \$10.90

LYRE'S WHITE CANE, LYCHEES & SYRUP.

VIRGIN MOJITO \$10.90

FRESH LIME JUICE, LEMONS, SUGAR SYRUP, MINT LEAVES, SODA WATER

JAL JEERA \$5.90

TANGY INDIAN BEVERAGE MADE USING CILANTRO, MINT, AND SPICES.

NIMBOO PANI (SHIKANJAVI) \$5.90

HOMEMADE LAMONADE, FLAVOURED WITH OUR SPEACIAL MASALA

MASALA LASSI \$5.90

SALTY FLAVOURED CREAMY BUTTERMILK

MANGO LASSI \$6.90

MANGO FLAVOURED CREAMY BUTTERMILK

SWEET LASSI \$5.90

SWEET AROMATICS FLAVOURED CREAMY BUTTERMILK

CHOCO LASSI \$6.90

BUTTERMILK BLENDED IN COOKIES

SOFT DRIKNKS \$3.50

COKE, COKE ZERO, FANTA, DIET COKE, LEMONADE

GLASS OF JUICE \$5.90

APPLE MANGO, ORANGE, PINEAPPLE

JUG OF LASSI \$19.90

MASALA, SWEET, MANGO

GAZAB SPEACIAL MASALA CHAI \$5.90

MADE WITH FLAVOURED SECRET MASALA

CHAI BREAK \$3.50

MASALA & ELLAICHI

SPARKLING WATER \$4.90

MINERAL WATER \$3.90

JUG OF COKE \$10.90



POPULAR STREET FOOD, MODERN RECIPES

NOT JUST FOOD BUT AN EMOTION THAT SATIATE THE SOUL. SIMPLE AND EASY STREET DELIGHTS READY EXPLODE, RELEASING AN ARRAY OF RICH, EXOTIC SYMPHONY OF FLAVORS IN YOUR MOUTH AND LEAVE YOU CRAVING FOR MORE. SIT LEISURELY AND RELISH THEM, INDIAN STREET FOOD IS THE ENORMOUS, LIP-SMACKING LABYRINTH WHERE ONLY EXIT IS TO EAT YOUR WAY OUT



KHATHI MITHI PANI PURI \$8.90 (NOG)

BITE-SIZE CRISPY-FRIED PUFFED BALL FILLED WITH POTATO, CHICKPEAS, ONIONS, SPICES, FLAVOURED WATER, TAMARIND OR MINT AND ASSORTED FLAVOURS.

PURI OF HAPPIENESS \$9.90

STUFFED GOLGAPPAS WITH BOILED POTATOES, CHANAS, SWEET, SPICY AND SOUR CHUTNEYS ALONG WITH THE TOPPINGS OF ONION, SEV, CORIANDER LEAVES AND MORE.

CHAAT PAPDI \$13.90

SPICY, SWEET, AND TANGY. ITS TEXTURE IS ALSO VERY COMPLEX, CRISPY PAPDI, CREAMY YOGURT, AND CRUNCHY POMEGRANATE AND SEV, ALL COMING TOGETHER AND CREATING AN EXPLOSION IN THE MOUTH.

DAHI VADA \$13.90

DEEP-FRIED LENTIL FRITTERS SOAKED AND TOPPED WITH YOGURT, SPICY GREEN CHUTNEY AND TAMARIND CHUTNEY.

SAMOSA CHAAT \$13.90

TANGY, SPICY SAMOSA CHAAT, CHOLE (CHICKPEAS) ARE SERVED WITH SAMOSA AND DOLLOPS OF YOGURT AND CHUTNEY.

SAMOSA WITH CHUTNEY \$9.90 (NOG)

IT IS SERVED HOT WITH FRESH GREEN CHUTNEY, SUCH AS MINT CORIANDER OR TAMARIND.

KURKURI TIKKI CHAAT \$13.90

CRISPY POTATO AND LENTIL PATTIES TOPPED WITH SPICED YOGURT, GREEN AND SWEET TAMARIND CHUTNEYS AND HOT AND TANGY CHAAT SPICES.

HARYALI KEBAB \$13.90

PATTIES MADE WITH PLENTY OF LEAFY GREENS AND VEGETABLES LIKE SPINACH, CORIANDER LEAVES, POTATOES AND SPICES.

PUNJABI PANEER TIKKA \$17.90

PANEER TIKKA IS A POPULAR AND DELICIOUS TANDOORI SNACK WHERE PANEER (INDIAN COTTAGE CHEESE CUBES) ARE MARINATED IN A SPICED YOGURT-BASED MARINADE, ARRANGED ON SKEWERS AND GRILLED IN THE TANDOOR.

SAMOKI SOY CHAAP \$16.90

SOY PIECES MARINATED IN A HEAVY MARINADE OF RICH SPICES, CREAM AND BUTTER AND COOKED IN TANDOOR

GOBI 65 \$16.90

CRISP FRIED APPETIZER MADE WITH CAULIFLOWER, SPICES, YOGURT AND HERBS.



MURGH TIKKA (BONE LESS) \$17.90

CHICKEN TIKKA MARINATED IN YOGURT AND SPICES AND THEN GRILLED IN TRADITIONAL INDIAN TANDOOR.

TANDOORI CHICKEN(HALF) \$15.90

BONE-IN CHICKEN GRILLED TO PERFECTION IN A TANDOOR(CLAY OVEN) WITH VARIOUS SPICES, HERBS AND YOGURT.

HARYALI MALAI TIKKA \$17.90

BONELESS CHICKEN COOKED IN A CREAMY MARINADE WITH YOGHURT, CHEESE, GINGER, GARLIC AND CHILLI AND CHEF'S SPECIAL GREEN SAUCE.

TAWA GOAT \$25.90

GOAT WITH BONES COOKED ALONG WITH BELL PEPPERS AND ONIONS & SPICES.

SHAHI SEEKH KEBAB \$16.90

MINCE LAMB SEASONED WITH A HOMEMADE BLEND OF SPICES, INCLUDING GINGER, CHILE, CORIANDER, CUMIN, AND AMCHUR.

TANDOORI ZHINGA \$19.90

KING PRAWNS ARE MARINATED IN A SPICED YOGHURT MARINATION AND COOKED OVER TANDOOR TILL CRISP GOLDEN

GAZAB CHUR CHUR CHICKEN \$17.90

SLICED TANDOORI TIKKA WITH TRIO OF BELL PEPPER, RED ONION AND INDIAN TOMATO SALSA, CHEESE, SERVED IN A PAPAD BASKET

AMRITSARI MACCHI \$19.90

FRIED FISH SNACK COATED IN GRAM FLOUR BATTER AND SERVED WITH MINT AND CORIANDER CHUTNEY.

FISH KAALI MIRCH \$19.90

LING FISH, BELL PEPPERS AND ONIONS.

FISH TIKKA \$20.90

FISH MARINATED IN A CLASSIC INDIAN TANDOORI MASALA AND CRISPED TO PERFECTION IN TANDOOR OVEN.

MULTANI LAMB CUTLET \$20.90

3PC. LAMB CUTLETS MARINATED WITH CHEF OWN RECIPE AND COOKED IN TANDOOR OVEN



CHICKEN FRIED RICE \$16.90

STIR FRIED RICE WITH CHICKEN, VEGES AND SAUCES.

VEG FRIED RICE \$15.90

RICE STRIR FRIED ALONG WITH VEGETABLES AND SAUCES.

CLASSIC VEG NOODLES \$16.90

NOODLES TOSSED IN FRESH VEGETABLES ALONG WITH GARLIC AND SAUCES.

CHILLI PANEER DRY \$17.90

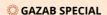
PANEER (INDIAN COTTAGE CHEESE), ONION AND CAPSICUM IS TOSSED IN A FLAVORFUL SPICY SAUCE MADE WITH SOY SAUCE, CHILI SAUCE, VINEGAR.

VEG MANCHURIAN \$16.90

CRISP FRIED VEGETABLE BALLS ARE DUNKED IN SLIGHTLY SWEET, SOUR AND HOT MANCHURIAN SAUCE.

CHILLI MURGH \$19.90

CRISPY CHILLI CHICKEN IS A SWEET, SPICY & SLIGHTLY SOUR CRISPY APPETIZER MADE WITH CHICKEN, BELL PEPPERS, GARLIC, CHILLI SAUCE & SOYA SAUCE.







Our assemblage of curries at Gazab is the perfect example of what royal cooking looks like. The silkiness of gravies, the layered flavors, exotic spices subtle yet very present. The lengthy hours of simple and complex cooking methods. It's a crackling showcase of absolute blend of robust flavors of ingredients, sharpness of spices and freshness of herbs, not like burning fire but

like smoldering amber.

Vegetarian

DAAL MAKHAN WALI \$18.90

BLACK LENTILS & RED KIDNEY BEANS ARE SLOW COOKED WITH SPICES, BUTTER & CREAM.

DAAL FRY \$18.90 (, GF, NOG)

DAL FRY IS A DELICIOUS AND POPULAR INDIAN LENTIL RECIPE THAT IS MADE WITH CHANA DAAL, ONIONS, TOMATOES AND SPICES.

GAZAB SHAM SAVERA \$25.90

A MUST TRY DISH FOR EVERYONE.

PANEER TIKKA MASALA \$22.90

RICH & CREAMY CURRY MADE WITH TANDOORI COTTAGE CHEESE, SPICES, ONIONS, TOMATOES, CASHEWS AND BUTTER.

GAZAB SPECIAL PANEER \$24.90

COTTAGE CHEESE, BELL PEPPERS AND ONIONS WITH CHEF'S SECRET RECIPE.

KADAI PANEER \$22.90

KADAI PANEER IS A POPULAR PANEER RECIPE WHERE COTTAGE CHEESE, BELL PEPPERS AND ONIONS ARE COOKED IN A SPICY MASALA.

SHAHI PANEER \$22.90

INDIAN DISH OF SOFT, PILLOWY PANEER FLOATING IN A CREAMY TOMATO GRAVY ALONG WITH CASHEWS AND SPICES.

PANEER BHURJI \$24.90 (GF, NOG)

GRATED COTTAGE CHEESE, ONIONS, TOMATOES AND SPICES.

PALAK PANEER \$22.90 (GF, NOG)

PALAK PANEER IS A POPULAR INDIAN VEGETARIAN DISH CONSISTING OF PANEER (INDIAN CHEESE) IN A SMOOTH, CREAMY AND DELICIOUS SPINACH GRAVY

KESAR MALAI KOFTA \$22.90

MALAI KOFTA IS A CURRIED VEGETARIAN DISH CONSISTING OF CRISP FRIED POTATO PANEER KOFTAS (FRIED BALLS) SERVED WITH A RICH, CREAMY, LUXURIOUS AND SUPER DELICIOUS GRAVY.

KHUMB PANEER TAKA TAK \$22.90 (NOG)

SLICED MUSHROOMS, MASHED COTTAGE CHEESE, ONIONS, CAPSICUMS COOKED IN ONION GRAVY AND SPICES.

EGGPLANT MASALA \$20.90 (GF, NOG)

EGGPLANT, CHOPPED TOMATOES, SPICES MASALA AND HERBS.

AALOO GOBHI \$19.90 (GF, NOG)

POTATOES, CAULIFLOWER, ONIONS, TOMATOES AND SPICES.

NAVRATAN KORMA \$21.90 (NOG)

VEGETABLE KORMA IS A POPULAR INDIAN CURRY IN WHICH MIX VEGETABLES ARE COOKED IN A CREAMY AND AROMATIC GRAVY OF CASHEW AND MASALA.

PUNJAB KA SWAAD SARSON KA SAAG \$22.90

A CLASSIC PUNJABI DISH, THIS SARSON DA SAAG RECIPE IS GRAVY DISH MADE FROM MUSTARD LEAVES, SPINACH AND SPICES.

GAZAB SPECIAL

(V) VEGAN

(NOG) NO ONION NO GARLIC

(GF) GLUTEN FREE



BHINDI 2 PYAAZA \$19.90 (GF)

OKRA, SPICES, HERBS & LOTS OF ONIONS.

SUBZIYON KI MILLNI \$21.90 (F, NOG)

MIX VEG CURRY IS MADE BY COOKING A MIXTURE OF VEGETABLES TOGETHER IN A TRADITIONAL INDIAN ONION-TOMATO GRAVY.

AMRITSARI CHANA MASALA \$19.90 (G, GF)

AMRITSARI CHOLE (CHICKPEAS) IS A POPULAR PUNJABI CURRY THAT COOKED IN VARIOUS INGREDIENTS AND TANGY SPICES IN A TYPICAL PUNJABI STYLE.

PUNJABI KADI PAKODA \$19.90

TANGY AND FLAVORFUL PUNJABI KADHI PAKORA HAS DEEP FRIED PAKORAS (FRITTERS) DUNKED IN A TANGY YOGURT BASED CURRY.

Non-Vegetarian

MUGHLAI MURGH LABABDAR \$25.90

MUGHLAI CHICKEN IS A NORTH INDIAN DISH WITH A CREAMY, SPICES, AROMATICS AND DARK BROWN ONION GRAVY.

SHARABI KUKKAD \$26.90

BONELESS CHICKEN COOKED IN TOMATO AND ONION GRAVY ALONG WITH SPICES AND FINISHED WITH RUM.

DHABA STYLE CHICKEN CURRY \$25.90

BONELESS CHICKEN COOKED IN ONION GRAVY WITH AROMATIC TRADITIONAL SPICES

BUTTER CHICKEN \$25.90

BUTTER CHICKEN ALSO KNOWN AS CHICKEN MAKHANI IS A CLASSIC INDIAN DISH THAT'S MADE BY SIMMERING MARINATED & GRILLED CHICKEN IN A SPICY, AROMATIC, BUTTERY AND CREAMY TOMATO GRAVY.

GAZAB MURGH ALTABI \$25.90

GRILLED BONE-IN CHICKEN AND CHEF'S SECRET SPICES.

KADAI CHICKEN \$25.90

CHICKEN, BELL PEPPERS AND ONIONS ARE COOKED IN A SPICY MASALA.

RAJASTHANI DHUNGAR MURGH \$26.90

SPICY AND SMOKY BONELESS CHICKEN ALONG WITH AROMATIC SPICES AND HERBS.

NAWABI LAMB SHANK \$30.90

LAMB SHANK COOKED IN ONION GRAVY ALONG WITH SPICES.

LAMB ROGAN JOSH \$26.90

ROGAN JOSH AN INDIAN LAMB CURRY WITH A HEADY COMBINATION OF INTENSE SPICES IN A CREAMY TOMATO CURRY SAUCE.

LAMB VINDALOO \$26.90

LAMB COOKED IN ONION TOMATO GRAVY, VINEGAR AND SPICES.



LAMB MADRAS WALA \$26.90

LAMB COOKED IN ONION GRAVY, COCONUT CREAM AND MADRAS SPICES.

LAMB DHANSAK \$26.90

LAMB COOKED IN LENTILS AND SPICES AND TANG OF TAMARIND SAUCE.

ZAFRANI MUTTON KORMA \$26.90

LAMB COOKED IN A CREAMY AND AROMATIC GRAVY OF CASHEW AND MASALA.

GAZAB SPECIAL AROMATIC GOAT MASALA \$27.90

BONELESS GOAT COOKED IN THICK GRAVY WITH ONIONS, MINCED PEPPERS, FRESH TOMATO, GINGER, GARLIC, AND HERBS.

PUNJABI GOAT CURRY \$26.90

SAVORY SAUCE FEATURING A MIX OF AROMATICS AND SPICES.

PRAWN MALABAR \$29.90

PRAWN CURRY IS A SIMPLE DELICIOUS & FLAVORFUL DISH MADE WITH FRESH PRAWNS, ONIONS, TOMATOES & GROUND SPICES.

GOAN FISH CURRY \$27.90

LING FISH COOKED IN GARLIC AND ONION GRAVY ALONG WITH CHEF'S SPECIALS SPICES.

GAZAB KI FAMOUS MACHLI \$28.90

LING FISH COOKED IN CHEF'S SPECIAL SPICES AND GRAVY.

Kids Menu

MILD VEG NOODLES \$15.90

NOODLES TOSSED IN VEGETABLES AND SAUCES.

CHICKEN NUGGETS \$10.90

DEEP FRIEED CHICEKN NUGGETS SEASONED WITH SPICES.

MASALA/PLAIN(SALT) FRIES \$8.90

DEEP FRIED POTATO CHIPS SEASONED WITH SPICES.

TANDOORI PIZZA NAAN \$6.90

NAAN BREAD STUFFED WITH PIZZA SAUCE, SPICES AND CHEESE ADN COOKED IN TANDOORI OVEN

PLAIN PASTA \$15.90

PENNY PASTA COOEKED IN PASTA SAUCE, COTTAGE CHEESE, CREAM AND INDIAN SPICES.

GUR KI CHURI \$10.90

MOTHER'S LOVE MADE FROM GHEE, WHOLEMEAL ROTI AND JAGGERY

CHOCO VANILLA ICE CREAM \$9.90

VANILLA ICE CREAM TOPPED WITH CHOCO CHIPS & SYRUP

CHEESE NAAN WITH MAKHANI SAUCE \$8.90

Raita, sides and salad

PAPADUM 4PC \$4.90

PLAIN RAITA \$4.90

MIX RAITA \$4.90

BOONDI RAITA \$4.90

MIX GREEN SALAD \$7.90

LACHHA PYAAZ \$5.90

MIXED PICKLE \$2.90

GREEN CHILLI 4PC \$3.90

LEMON SLICE 4PC \$3.90

Rice and biryani

SAFFRON RICE \$6.90 (NOG)

BASMATI RICE WITH SAFFRON FLAVOUR.

STEAMED PLAIN RICE \$5.90 (NOG)

PLAIN BASMATI STEAMED RICE.

ZEERA RICE \$6.90 (NOG)

BASMATI RICE WITH CUMIN SEEDS

KASHMIRI PULAO \$10.90 (NOG)

RICE COOKED WITH NUTS, DRIED FRUITS AND SAFFRON.

VEG DUM BIRYANI \$22.90

BASMATI RICE WITH VEGETABLES AND SPICES.

GOAT BIRYANI \$28.90

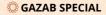
RICE COOKED IN GOAT MEAT AND SPICES.

LAMB BIRYANI \$28.90

RICE COOKED IN LAMB MEAT AND SPICES.

CHICKEN BIRYANI \$27.90

RICE COOKED IN CHICKEN AND SPICES.





Indian cuisine consist of various breads to pair with our spicy, flavorsome hearty curries. The breads cooked in tandoor are the most loved because of the distinct smokiness they get from the tandoor. The soft pillowy butter naan or the flaky dhaba parantha or crispy rotis pick whichever they all just compliment the curries like match made in heaven.

ZAATAR NAAN \$5.90

BASIL, PEPPER, AROMATIC SPICES ON PLAIN FLOUR BREAD COOKED IN TANDOOR TOPPED WITH BUTTER

MASALA NAAN \$5.90

GAZAB SPEACIAL MASALA ON PLIAN FLOUR BREAD COOKED IN TANDOOR WITH BUTTER.

PLAIN NAAN \$4.90

AUTHENTIC HAND STRETCHED NAAN BREAD MADE WITH PLAIN FLOUR AND BAKED IN A TRADITIONAL TANDOOR OVEN.

BUTTER NAAN \$5.90

BUTTER FLAVOUR PLAIN FLOUR BREAD COOKED IN TANDOORI OVEN

GARLIC NAAN \$5.90

PLAIN FLOUR BREAD WITH FRESH GARLIC AND CORIANDER AND COOKED IN TANDOOR

CHEESE NAAN \$6.90

PLAIN FLOUR BREAD STUFFED WITH COTTAGE CHEESE, BAKED IN TANDOOR AND GLAZED WITH BUTTER

CHEESE GARLIC NAAN \$6.90

PLAIN FLOUR BREAD STUFFED WITH COTTAGE CHEESE AND FRESH GARLIC AND COOKED IN TANDOOR

CHILLI GARLIC NAAN \$6.90

PLAIN FLOUR BREAD WITH FRESH GARLIC AND CHILLI AND COOKED IN TANDOOR

KEEMA NAAN \$10.90

PLAIN FLOUR BREAD STUFFED WITH LAMB MINCE, ONIONS & HERBS COOKED IN TANDOOR TOPPED WITH BUTTER

PESHWARI NAAN \$7.90

PLAIN FLOUR BREAD WITH NUTS, DRY FRUITS, BAKED IN TANDOOR AND GLAZED WITH BUTTER

LACHHA PRATHA \$6.90

LAYERD WHOLEMEAL BREAD BAKED IN TANDOOR, UNIQUELY FLAVOURED WITH BUTTER

METHI PRATHA \$6.90

WHOLEMEAL LAYRED BREAD WITH METHI LEAVES COOKED IN TANDOOR TOPPED WITH BUTTER

TANDOORI ROTI \$4.90

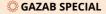
WHOLEMEAL FLOUR BREAD BAKED IN TANDOOR

BUTTER ROTI \$5.90

DELICIOUS WHOLEMEAL BUTTERED BREAD COOKED IN TANDOOR TOPPED WITH BUTTER

MAKKI KI ROTI \$5.90

UNRAISED CORN FLOUR BREAD COOKED IN TANDOOR TOPPED WITH BUTTER





When the meal itself is loaded with rich ingredients and flavours, imagine how the desserts of Punjab would be. Just like the whole cuisine the sweet affair of Punjab is also lavish. They will warm your heart and serenade your palate with their richness and lingering flavor. We have crafted an array of desserts to culminate your culinary journey of Punjab with a sweet memory.

GULAB JAMUN \$9.90

FLOUR AND KHOYA DUMPLING SOAKED IN SUGAR SYRUP

RASMALAI \$9.90

CHENA SPONGE SOAKED IN THICKENED FRAGRANT MILK.

SHAHI KULFI FALOODA \$10.90

AN INDIAN SWEET DESSERT DRINK MADE WITH VERMICELLI, CREAMY RABDI, ICE CREAM AND NUTS

GUR KI CHURI \$10.90

MOTHER'S LOVE MADE FROM GHEE, WHOLEMEAL ROTI AND JAGGERY

CAZAR KULFI

ROSE PETAL STRAWBERRY \$8.50

BADAMI ANJEER \$8.50

MANGO MASTI KULFI \$7.90

