

SOMETHING MAGICAL (Live on the Table)

MAGGI TROLLEY Layers of decadent chocolate sponge, luscious whipped	\$22.99	CARNIVAL CHAAT (V) Tangy, crunchy, and totally addictive indian street snacks bursting with flavor!	\$29.95
cream, and tart cherries, topped with chocolate shavings for the ultimate dessert delight		BUTTER PEPPER GARLIC PRAWNS	\$24.92
CARNIVAL BLACK FOREST CAKE Layers of decadent chocolate sponge, luscious whipped cream, & tart cherries, topped with chocolate shavings for the ultimate dessert delight	\$24.55	Symphony of flavors, where succulent prawns dance with buttery, garlicky	

THE SILK ROUTE

APPETIZERS

Spicy chicken cooked in regional india spices, a fiery treat

Juicy marinated chicken skewers, a classic favourite

Tender chicken meatballs in a creamy sauce, a comfort

LAHORI CHICKEN WITH KACHUMBER SALAD

Bone in chicken packed with vibrant spices cooked in the claypot

CHICKEN TIKKA (GF)

MALAI CHICKEN MEAT BALLS

KASHMIRI MUTTON SEEKH KEBAB Spicy mutton seekh kebabs, a indian specialty

oven. Paired with a fresh and zesty salad

BTW POTATO CHAAT (V)	\$10.85	PAPAD AND MINT GUACAMOLE (V)	\$11.85
Spicy & tasty potato, a must try		Crispy papadum served with fresh and creamy mint guacamole, a crunchy and refreshing appetizer	
TANDOORI SHROOMS (V)	\$14.95		
button mushroom stuffed with soft mixed cheese slow cooked in		VEGETABLE DUMPLINGS 🛷	\$11.99
the claypot over		Steamed dumplings stuffed with mixed vegetables, a vegetarian's rilish	
ARUGULA PANI PURI (V)	\$11.95		
A burst of flavours in every bite		CURRY RAMEN (V)	\$18.95
		A fusion of japanese ramen and indian curry, a bowlful	
DELHI STYLE MALAI SOYA CHAAP (V)	\$15.99	of comfort. Add Chicken +\$3	
Soya chunks cooked in a creamy delhi-style gravy, a vegetarian		CLAYPOT CHICKEN MOMOS	\$16.99
delight		Momo roasted to perfection in a claypot, bursting with flavor	
PANEER TIKKA PASANDA (V)	\$17.99	with every bite	
Cottage cheese tikka layered with tomato gravy, is a		CHICKEN KHURCHAN AND TORTILLA CHIPS	\$19.85
perfect appetizer			\$13.00
		Spicy shredded chicken served with crispy tortilla chips, a crunchy delight	
AVOCADO KEBAB (V)	\$17.99		
Mouth melting avocado kebabs, a unique twist on a classic dish		TANDOORI PRAWNS	\$22.90
		Delicate shrimps marinated in a yogurt and our in house	422.00
ANDHRA CHILLI CHICKEN	\$18.99	spice blend. Slow cooked in the claypot oven.	

\$19.80

\$20.95

\$21.80

\$31.90



(V): VEGETARIAN | (GF): GLUTEN FREE | ► : VEGAN

TERMS & CONDITIONS APPLIED

ALL FOOD IS MADE FRESH AND CAN TAKE UP TO 30 TO 35 MINUTES TO PREPARE. PLEASE NOTE THAT OUR EXTENSIVE MENU IS PREPARED USING INGREDIENTS INCLUDING ALLERGENS. WHILE EVERY CARE IS TAKEN, WE CANNOT COMPLETELY ELIMINATE THE RISK OF ALLERGEN TRANSFER. WE LEVY 18% GRATUITY WILL BE ADDED FOR PARTIES OF FIVE (5) OR MORE, ALL PRICES ARE EXCLUSIVE OF TAXES.

TABLE TURNOVER TIME IS 1 HOUR 30 MINUTES



SOUPS, SALADS AND SLIDERS

GREEN SALAD Carrot, cucumber and onion	\$4.99	ALOO TIKKI SLIDER Crispy spiced potato patties with a tangy kick, sandwiched in a soft slider bun. Street food, but make it gourmet!	\$9.80
CHICKEN TIKKA CAESAR SALAD Juicy tandoori chicken hugged by lettuce with a drizzle of the classic salad dressing on top	\$11.99	BUTTER CHICKEN SLIDER Classic juicy butter chicken in a bun, creamy goodness in every bite	\$12.25
		KEBAB SLIDER Juicy, flavorful kebab nestled in a slider, with just the right touch of spice and a cool chutney for the perfect bite.	\$13.65

BIRYANI

MAINS

DAL MAKHANI (V) Black lentil magic in creamy tomato oceans with flaky bread clouds	\$16.99	VEG TAWA PULAO Vegetable pulao cooked on a tawa, a flavorful and aromatic dish	\$16.95
PAO BHAJI, SPICY GARLIC PAO (V) Fiery veggie mix storming the buttery garlic castle	\$18.95	MURG SHAWARMA BIRYANI Aromatic chicken biryani with a shawarma twist	\$20.95
PANEER ROYALE Creamy, spicy, and oh-so-satisfying paneer in a luscious tomato gravy. The perfect balance of tang and indulgence.	\$17.99	LAMB DUM BIRYANI Tender lamb biryani cooked to perfection, a classic favourite	\$21.99
PANEER ROGAN JOSH (V) Chunks of cottage cheese partying in a spicy tomato jacuzzi	\$18.85	SHRIMP BIRYANI Fragrant basmati rice layered with shrimp and spices	\$23.65
TAWA MUSHROOM (V) Assorted mushrooms grooving in creamy spice heaven	\$17.95		
KOFTA DUET CURRY (V) Veggie and cottage cheese fried balls dancing in a creamy curry disco	\$19.99	SIDES	
CHICKEN TIKKA MASALA (GF)	\$21.99	RAITA OF THE DAY (GF)	\$3.98
The rebellicus cousin of butter chicken		PLAIN RICE (GF) 🍻	\$5.85
24K GOLD BUTTER CHICKEN Chicken royalty bathing in creamy gold sauce, an all time classic	\$21.80	INDIAN BREADS Butter naan, garlic naan, lacha paratha, rogani naan	\$3.99
RARA MUTTON WITH ROGANI NAAN	\$22.99	TASTING OF ONIONS (GF)	\$4.95
Mutton mayhem with buttery naan knights		FRIES	\$5.50
NALLI NIHARI WITH KHAMARI ROTI Lamb shank journey in flavorful broth rivers with soft bread clouds	\$24.99	HONEY CHILLI POTATO	\$9.75
KHADAI CHICKEN (GF) Chicken, bell pepper, onion masala	\$22.99	BIRYANI RICE	\$11.54

GULAB JAMUN	\$5.99
RAS MALAI	\$5.99

LOVE WHAT YOU'RE TASTING? LET US BRING THE CARNIVAL TO YOU—ASK ABOUT OUR CATERING MAGIC!

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