

CHEF SRINI'S SEVEN SPICES SIGNATURE TASTING MENU FOR TWO

2 PEOPLE. 2 HOURS. 7 COURSE.

Embark on an extraordinary culinary journey with Chef Srinii's Seven Spices Signature Tasting Menu for Two, inspired by the mastery of Michelin-starred Indian chef. Delight in a two-hour experience featuring seven meticulously crafted courses, each showcasing Chef Srinii's passion for flavour and innovation.

VEGGIE WONDERLAND

Per Person with Non-Alcoholic Beverages \$80

Per Person for Wine Pairing \$110

Experience a culinary voyage through the vibrant flavours of vegetarian delights.

MENU HIGHLIGHTS

Papad Platter with Assorted Dips

Yoghurt Bomb

Pumpkin Soup

Zucchini Chat

Paneer Sticks

Dhokla Blast

Compressed Watermelon Salad

Tasting of Indian Savoury Pancakes

Dabbawala (Inspired from Mumbai Tiffin Box Delivered)

Moon Light Essence under Seven Spices

MEATY ADVENTURE



\$90 Per Person with Non-Alcoholic Beverages

\$110 Per Person for Wine Pairing

Embark on an unforgettable culinary expedition featuring an array of non-vegetarian delights.

Assorted Platter

Yoghurt Bomb

Zucchini Chat

Chicken Corniche

Prawn Balchao Sambal

Butter Chicken Tart

Banana Leaf Wrapped Fish

Dabbawala (Inspired from Mumbai Tiffin Box Delivered)

Moon Light Essence under Seven Spices

SEVEN SPICES SHARING FEAST

VEGETARIAN \$35



3 Choice of Veg Curries

1 Dal

Rice

Papad

Pickle

Bread

2 Starters

Soup

Dessert

NON-VEGETARIAN \$40



2 Non-Veg Curries

1 Veg Curry

1 Dal

Rice

Papad

Pickle

Bread

2 Starters

Soup

Dessert

SYDNEY STARTERS

Assorted Papads (V) \$8

Vibrant selection of Papads paired with Fresh Mint Chutney, Smoky Capsicum Chutney, Zesty Chilli Mayo, and Sweet Mango Pickle.

Masala Peanut (GF, V) \$6

Perfectly spiced Masala Peanuts with a tempered curry leaves tadka twist.

STREET DELIGHTS

Dahi Puri (V) \$14

Plain / Beetroot / Spinach / Charcoal

Accompanied with Beetroot Dahi, Ginger-infused Tomato Chutney, Date and Tamarind Chutney, Mint and Coriander Sauce, Crunchy Sev, and Juicy Pomegranate Seeds.

Zucchini Chat (GF, V) \$14

Innovative Zucchini Chat featuring Aloo Channa Chat, Beetroot Chutney, Yoghurt Bomb, Tamarind Sauce, Tomato Spheres, Fresh Mint Chutney, Bombay Sev, and Pomegranate Seeds.

Papdi Chat (V) \$14

Classic Papdi Chat, adorned with Aloo Channa Chat, Yoghurt Bomb, Date and Tamarind Chutney, Tomato Spheres, Fresh Mint Chutney, Bombay Sev and Pomegranate Seeds.

Samosa Chat (V) \$14

Pastry filled with Fenugreek Potato and Pea Masala, Pindi Chole Base, Drizzled with Cumin Yoghurt, Mint Caviar, Ginger-infused Tomato Chutney, Date and Tamarind Chutney, Topped with Crunchy Sev, and Pomegranate Seeds.

Samosa (1 piece) (V) \$4

OG Samosa, served with Mint Chutney and Date and Tamarind Chutney.

Aloo Tikki Chat (V) \$14

Aloo Tikki Chat with Sweetened Cumin Yoghurt, Mint Caviar, Ginger-infused Tomato Chutney, Date and Tamarind Chutney, sprinkled with Sev and Pomegranate Seeds.

Paneer Pakora Chat (V) \$14

Paneer Pakora Chat drizzled with Sweetened Cumin Yoghurt, Mint Caviar, Ginger-infused Tomato Chutney, Date and Tamarind Chutney, garnished with Sev and Pomegranate Seeds.

Raj Puri (V) \$14

Raj Puri featuring Kachori, Beetroot Pachadi, Cumin Yoghurt Explosion, Fresh Mint Chutney, Crunchy Sev, Boondi, and Pomegranate Seeds.

Dahi Kebab (V) \$14

Rich Dahi Kebab served with Beetroot and Curry Leaves Pachadi, Capsicum Coulie, Mint Sauce, Date and Tamarind Chutney, and garnished with Sev and Pomegranate Seeds.

Aamchi Mumbai Wada Pav (V) \$14

A twist on the classic Wada Pav with Homemade Garlic Chutney, Mint Concentrate, Beetroot Pav, Charcoal Bun, Chat Chilli, and Masala Boondi.

Bhel Avocado (V) \$14

Chef Srimi's Favourite Dish! Unique flavours of Roasted Rice Puffs, Masala Peanut, Chilli Paste, Mint Chutney, Tamarind Chutney, Fresh Avocado Slices, Crunchy Sev, and Bombay Papdi.
(Choice of Battered Fry Prawns or Chicken Tikka \$2)

Sharing Chat Platter (V) \$24

Assortment of Papdi Chat, Bhel, Aloo Tikki Chat, Samosa Chat, Paneer Pakora Chat

Crab Vada (S)\$14

Crab Vada featuring Masala Crab Fritters served with squid ink aioli.

Chicken Tikka Taco \$14

Infused with Mexican spices, topped with Guacamole and dehydrated chips, wrapped in a zesty Lemon Wrap, and drizzled with Chilli Mayo.

Steamed Handmade String Hoppers (3 pcs) (V, GF) \$14

Available in White or Brown, served with warm Sweetened Coconut Milk.

Veg Spring Roll (3 pcs) (V) \$12

Filled with Fried Noodles and served with Tamarind Chutney.

Lamb Spring Roll (3 pcs) \$12

Filled with Fried Noodles and served with Tamarind Chutney. (3 pieces)

Keema Pav (2 pcs) \$12

Spiced Lamb Minced served in a Brioche bun, accompanied by Mint Chutney and Chili Salad.

Mirchi (V, GF) \$12

Deep Fried Chilli in Battered Chickpea Flour, served with Mint Chutney, Masala Peanut, and Masala Onion.

Cut Mirchi (V, GF) \$12

Deep Fried Cut Chilli in Battered Chickpea Flour, served with Mint Chutney, Masala Peanut, and Masala Onion.

COMFORT BOWLS

Pumpkin Soup (V) \$13

Velvety Pumpkin Soup served in a Cappuccino cup, garnished with Chilli Oil, a crispy Aloo Tikki, accompanied by Garlic Bread, and finished with Saffron Foam.

Tomato Shorba (V) \$14

Comforting Tomato and Garlic Soup served with Paneer Bread, a sprinkle of Tomato Dust, and fresh Coriander leaf.

GARDEN GOODNESS

Cous-Cous Salad (V, GF) \$16

Hearty Cous-Cous Salad with Kachumber and Edamame, drizzled with Chilli Sauce and Lemon Dressing. Packed with Kidney Beans, Black Lentils, and fresh Coriander. Add succulent Prawns or Chicken for just \$2 extra.
(Choice of Classic Chicken Tikka or Garlic Butter Tandoori Prawns)

Coconut Compressed Watermelon (V, GF) \$16

Refreshing Coconut Compressed Watermelon salad with Pickled Cucumber, Mint Leaves, Dukkah, and Radish, complemented with Cream Cheese.

Indian Salad (V) \$15

Vibrant Indian Salad bursting with Cucumber, Heirloom Tomatoes, Carrots, Onion, Baby Spinach, Pickled Chilli Onion, Crumbled Paneer, Chickpeas, Masala Peanuts, Pumpkin Seeds, Papad Crust, and Pomegranate. Finished with a zesty Lemon Dressing.

Burrata Salad (V, GF) \$16

Inspired by the Italian signature salad, our Burrata Salad features Mesclun Lettuce, Tempered Beetroot, Heirloom Tomato, Split Moong Dal, Tamarind Dressing, and Chilli Vegan Mayo.

FLAME - KISSED STARTERS

Tri Chicken Tikka (GF) \$19

Three flavours of chicken representing the colours of the Indian flag – Orange: Classic Chicken Tikka, White: Malai Chicken Tikka, Green: Basil and Coriander Chicken Tikka. Served with Kafir Lime Mayonnaise, Capsicum Chutney, Mint Chutney, and Mango Chilli Salsa.

River Jumbo Prawns (GF) \$25

Succulent River Jumbo Prawns marinated in tandoori spices and tossed in garlic butter. Served with Kachumber and Edamame salad, Orange dressing, Mint Chutney, and a zesty Lemon wrap.

Pistachio and Spinach Chicken Seek Kebab \$19

Unique Pistachio and Spinach Chicken Seek Kebab infused with Indian spices. Served with Cajun Mayonnaise, Yoghurt Drizzle, Kachumber and Edamame salad, and Mint Sauce.

Lamb Seek Kebab (GF) \$19

Juicy Lamb Seek Kebab made with ground lamb mince marinated in homemade Tandoori spices. Served with Kachumber and Edamame salad, Mint Chutney, Lemon wrap, and Chilli Saffron Foam.

Tandoori Lamb Chops (GF) \$23

Australian Baby Lamb Chops marinated in Tandoori spices. Served with Kachumber and Edamame salad, Trio Sauces, Lemon wrap, and Saffron Foam.

Tandoori Chicken Full: \$26 / Half: \$18

Classic Tandoori Chicken served with Kachumber and Edamame salad, Mint Chutney, and a drizzle of Chilli Oil.

Seafood Platter (GF) \$38

Lavish Seafood Platter featuring River Prawns, Roasted Banana Fish, Lobster Tail, and Pan-Seared Turmeric Scallops. Accompanied by assorted dips, assorted bread, Mouliee Splash, and Kachumber and Edamame salad.

Meat Platter \$34

Indulgent Meat Platter comprising Tri Chicken Tikka, Lamb Chops, and Seek Kebab. Served with assorted dips, assorted bread, and a side of Kachumber and Edamame salad.

Kandhari Paneer Tikka (V, GF) \$19

Inspired by a traditional Rajasthani dish, Kandhari Paneer Tikka is marinated with De-hydrated Pomegranate Powder and Tandoori Masala. Served with Kachumber and Edamame salad, and Mint Chutney.

SUNRISE IN SOUTH INDIA

IDLIS

Enjoy these Indian fluffy and soft rice cakes, a staple of South Indian cuisine.

Idli (V, GF) \$12

Ghee Idli (V, GF) \$12

Molaga Podi Idli (V, GF) \$12

Karevapaku Podi Idli (V, GF) \$12

Gun Powder Ghee Idli (V, GF) \$12

UTTAPAMS

Indulge in these slightly thick pancakes made from fermented batter of rice and lentil flours, topped with your choice of toppings.

Carrot Uttapam (V) \$15

Beetroot Uttapam (V) \$15

Coriander Uttapam (V) \$15

Tomato Uttapam (V) \$15

Onion Uttapam (V) \$15

VADA

Relish in these savoury fried fritters native to South Indian cuisine.

Vada (V, GF) \$12

Vada Dip (V, GF) \$12.50

DOSA

Indulge in India's favourite thin savoury crepes made from fermented batter of urad dal and rice, with a variety of delicious fillings.

Plain Dosa (V) \$13

Ghee Dosa (V) \$13.50

Milagai Podi Dosa (V) \$13.50

Ghee Milagai Podi Dosa (V) \$14

Milgai Podi Potato Masala Dosa (V) \$16

Onion Dosa (V) \$15

Potato Dosa (V) \$16

Paneer Dosa (V) \$16

Chicken Dosa \$17

Lamb Dosa \$17

Egg Dosa \$16

Masala Egg with Milagai Podi Dosa \$16

Egg Chicken Dosa \$17

Egg Lamb Dosa \$17

Palak Paneer Dosa (V) \$17

Chicken 65 Dosa \$17

Malai Paneer Dosa (V) \$17

Butter Chicken Dosa (V) \$17

Mock Butter Chicken Dosa \$16

Matka Ratatouille Dosa (V) \$17

Seasoned vegetables cooked in their own tomato gravy with Indian spices and coriander, served in a terracotta pot.

Slow Cooked Lamb Leg Dosa \$18

Tender lamb leg slow-cooked for 24 hours in Indian spiced brine, served with raita, chutneys, and kachumber salad.

ASIAN FUSION FAVOURITES STARTERS - VEG

Embark on a flavourful journey with our Indo-Chinese vegetarian starters, where traditional spices meet innovative twists.

Veg Manchurian (V) \$17

Indo-Chinese classic with vegetable dumplings in a balanced sauce of hot, sweet, sour, and salty flavours.

Paneer Manchurian (V) \$18

Tangy and umami-rich Manchurian sauce coating fried cottage cheese cubes.

Cauliflower Manchurian (V) \$18

Crispy fried cauliflower in a sweet, tangy, and umami-rich Manchurian sauce.

Paneer 65 (V) \$19

Spicy South Indian appetizer featuring paneer with aromatic spices.

Cauliflower 65 (V) \$19

South Indian snack of fried cauliflower with spices and herbs.

Baby Corn 65 (V) \$19

Crispy baby corn marinated with spices and tossed in a flavourful sauce.

Chilli Paneer (V) \$19

Popular street snack of crispy cottage cheese in a spicy sauce.

Chilli Gobi (V) \$18

Fusion dish of crispy cauliflower in a spicy, sweet, and sour sauce.

Chilli Baby Corn (V) \$18

Golden fried baby corn in a spicy and tangy stir-fry sauce.

Paneer Majestic (V) \$19

Marinated paneer pan-fried with onions, curry leaves, mint, chilli, and cashews.

Schezwan Paneer \$19 (V)

Crispy batter-fried paneer tossed in aromatic and spicy Schezwan sauce.

STARTERS - NON VEG

From succulent meats to crispy delights, each bite is a culinary adventure waiting to be savoured.

Chilli Chicken \$19.50

Tender fried chicken bites tossed in a fragrant, sweet, spicy, and slightly tangy sauce, a beloved Indo-Chinese delight.

Chicken 65 \$19.50

Iconic from Hotel Buhari in Chennai, crispy outside, juicy and tender inside, a true delight for the senses.

Chicken Manchurian \$19.50

Fried chicken tossed in a delectably sweet, hot, and sour sauce, delivering a flavourful punch.

Schezwan Chicken \$19.50

Crispy fried chicken is tossed in a spicy, sour, hot, and tongue-tingling Schezwan sauce that will leave you craving more.

Crispy Prawns \$20.50

Crispy battered fried prawns, tossed with diced vegetables, cashews, curry leaves, and spices, for a crunchy and flavourful experience.

Chilli Prawns \$21

Succulent crispy battered fried prawns coated in a flavourful spicy sauce made with soy sauce, chilli sauce, and vinegar, a taste sensation that leaves you wanting more.

NOODLES



Veg Noodles (V) \$19

Boiled noodles stir-fried with colourful vegetables, customizable to suit your taste.

Veg Manchurian Noodles (V) \$19.50

Saucy Indo-Chinese style noodles with a savoury, spicy, and tangy sauce made with vegetables, soy sauce, and vinegar, offering a fusion of flavours.

Egg Noodles \$20

Versatile noodles loaded with vegetables, stir-fried egg, and spices, creating a delicious and satisfying dish.

Chicken Noodles \$20.50

Bold and spicy Hakka noodles with colorful vegetables, egg, fried spiced chicken, and sauces for a satisfying meal.

Prawn Noodles \$21

Stir-fried prawns with garlic, vegetables, and egg, finished with spring onion, coriander, and a drizzle of Manchurian sauce for a harmonious blend of flavours.

Mix Noodles \$22

Ultimate noodle experience with a mix of vegetables, egg, chicken, and prawns, stir-fried to perfection and seasoned with our signature sauce. Choice of Schezwan sauce available upon request.

Fried Rice

Enjoy the aromatic flavours of our fried rice dishes, expertly prepared and packed with wholesome ingredients.

Veg Fried Rice (V, GF) \$20

Classic veg fried rice tossed with fresh vegetables, onions, and soy sauce, offering a satisfying and flavourful option.

Egg Fried Rice \$20.50

Fluffy egg fried rice expertly tossed with fresh vegetables, soy sauce, and spices, for a comforting and delicious dish.

Chicken Fried Rice \$21

Loaded with chicken, egg, vegetables, and a burst of seasoning and sauces, inspired by Indo-Chinese street food.

Prawn Fried Rice \$21.50

Stir-fried prawns in garlic sauce combined with egg, vegetables, and a medley of seasoning and sauces.

Mix Fried Rice \$22

The ultimate fried rice sensation with a mix of vegetables, egg, chicken, and prawns, delicately spiced and seasoned to perfection.

Chilli Garlic Coriander Fried Rice \$21

Fragrant rice tossed with garlic, chilli, and fresh coriander, accompanied by your choice of egg, chicken, or prawns, seasoned with spices and sauces.

Keema Rice (Choice of Lamb or Chicken) \$22

Lamb or chicken mince tossed with biryani rice, expertly seasoned for a delightful culinary experience.

INDO - CHINESE GRAVIES

Veg Manchurian Gravy (V) \$19

A mix of sweet, spicy, sour, and umami flavors in a semi-thick sauce, perfect with fried rice or noodles.

Gobi Manchurian Gravy (V) \$19

Deep-fried cauliflower florets in a spicy corn flour-based gravy, prepared in the traditional Indo-Chinese style.

Paneer Manchurian Gravy (V) \$20

Deep-fried paneer cubes in a savoury, slightly sweet, salty, and tangy sauce, ideal over fried rice.

Gobi Chilli Gravy (V) \$19

Spicy thick gravy with deep-fried cauliflower, an excellent side dish for fried rice or pulao.

Schezwan Gobi Gravy (V) \$19

Crisp fried cauliflower florets tossed in bold-flavoured Schezwan thick gravy.

Schezwan Paneer Gravy (V) \$19

Crisp fried paneer cubes tossed in bold-flavoured Schezwan thick gravy.

Paneer 65 Gravy (V) \$20

Spicy South Indian appetizer made with paneer, spices, and herbs, thickened with a corn flour slurry.

Chilli Paneer Gravy (V) \$20

Cubes of cottage cheese fried crispy and tossed in a spicy sauce, perfect with fried rice or noodles.

Chicken 65 Gravy \$19.50

Sticky, spicy gravy similar to Gochujang chicken style, finished with curry leaves and spring onion.

Schezwan Chicken Gravy \$19.50

Tender, juicy crisp chicken in sweet and hot sauce with red chillies, green onions, and spring onions.

Chicken Manchurian Gravy \$19.50

Fried chicken in a slightly sweet, hot, and sour Manchurian gravy.

Chilli Chicken Gravy \$19.50

Tender fried chicken bites tossed in aromatic, sweet, spicy, slightly tangy sauce, a popular crowd-pleaser.

VEG CURRIES

Amma Dal Tadka (V, GF) \$18.50

Chef Srini's mother's recipe from the last 40 years.

Dal Makhani (V, GF) \$19.50

Originating in the Punjab region, this dish features slow-cooked lentils simmered for 10 hours and finished off with Indian spices, butter, cream, and fenugreek powder.

Eggplant Bharta (V, GF) \$19.50

Grilled eggplant over charcoal, cooked with onions, tomato masala, Indian spices, and herbs.

Malai Kofta (V) \$19.50

Delicious creamy dish of fried potato and paneer balls in a mild gravy made with sweet onions, tomatoes, and kasoori methi.

Paneer Makhanwala \$19.50

Buttery, creamy, tangy, lightly sweet gravy with onions, tomatoes, cashews, herbs, and spices, with immersed paneer cubes in a delicious sauce.

Mili Juli Jalfrezi \$19.50

Bengali-originated, popular throughout South Asia. Stir-fried curry dish served in a thick, semi-spicy sauce with bell peppers, onions, and capsicum.

Mock Butter Chicken \$19.50

Butter chicken for vegetarians, tastes like chicken.

Methi Malai Mutter Paneer (V, GF) \$19.50

Popular Indian curry combining fenugreek leaves with green peas and cottage cheese in a sweet, rich creamy curry.

Awadhi Vegetable Korma (V, GF) \$19.50

Highlighted by saffron-infused cashew gravy, onion-tomato masala, a blend of spices, and herbs, all finished off with cream.

Chole Masala (V, GF) \$19.00

Favourite dish among Punjabis, this famous delicacy speaks for itself.

Palak Paneer (V, GF) \$19.50

Thick spinach paste cooked in Indian spices, tempered with mustard, cumin, and garlic, tossed with diced paneer cubes, finished with cream, butter, and chilli oil.

Kadai Paneer (V, GF) \$19.50

Spicy, warming, flavourful dish featuring paneer and bell peppers cooked in a fragrant, freshly ground spice powder. A must-try for lovers of authentic North Indian flavours and spicy cuisine. Best paired with butter naan, roti, jeera rice, or steamed rice.

Mushroom Kichidi (V) \$19.50

Lemon rice, Assorted Mushrooms, Ghee, Pickle, Podi, Dal, Kichidi Masala

NON - VEG CURRIES

Mint and Coriander Infused Baby Goat Curry (GF) \$21

Chef Srimi's favourite dish features baby goat cooked with homemade spices and infused with mint and coriander paste.

Chettinad Lamb Shank (GF) \$23

Slow-cooked lamb shank for 24 hours in its own gravy, served with Chettinad gravy.

Karvepaku Kunda Chicken Curry (GF) \$22

Chicken curry infused with curry leaves, cooked in a terracotta pot, and served in a matka bowl.

Butter Chicken Experience \$38

Experience Chef Srimi's innovative dish and be mesmerized by the flavours.

Butter Chicken (GF) \$22

A beloved Aussie favourite, no description needed.

Purane Delhi Butter Chicken (Spicy) (GF) \$22

Old Delhi butter chicken infused with seven spices flavours.

Telangana Chicken Curry (GF) \$22

Spicy and flavourful chicken curry served with bone, inspired by Telangana Cuisine

Chicken Chettinad (GF) \$22

A spicy and flavourful South Indian favorite dish.

Awadhi Chicken Curry (GF) \$22

Awadhi cuisine with saffron, onion-tomato gravy, cashew paste, Indian spices, herbs, cream, and butter.

Coconut Mouliee Garlic Prawn Curry (GF) \$23

Kerala and Sri Lankan favourite gravy tossed with garlic prawns and infused with chilli oil, curry leaves, and coriander.

Malabar Fish Curry (GF) \$22

Pan-seared seabass in coconut and tamarind gravy with mustard seeds, curry leaves, fenugreek seeds, fish masala, and cabbage poriyal.

Meen Polichattu (GF) \$23

Fish wrapped in banana leaves with fennel leaves, orange segments, coriander leaves, cherry tomatoes, served with moilee gravy.

Khosa Moorgi (GF) \$22

Chicken chunks slow-cooked with selected spices in a spicy gravy, a quintessential Bengal delicacy.

Palak Chicken (GF) \$22

Tender chicken chunks cooked in tempered spinach paste, finished off with cream and butter.

RICE RHAPSODIES

Lemon Rice (V, GF) \$8

Enjoy the vibrant flavours of lemon-infused rice paired with edamame poriyal and a delightful Moilee sauce.

Jeera Rice (V, GF) \$8

Savour the aromatic essence of cumin tempered rice, a perfect complement to any main dish.

Green Pea Pulao (V, GF) \$8

Indulge in the comforting flavours of green pea pulao, where cumin and green peas are delicately tossed in ghee and mixed with rice.

Basmati Rice (V, GF) \$7

Experience the timeless classic of fragrant basmati rice.

Biryani Rice (V, GF) \$8

Delight in the aromatic and flavourful biryani rice, designed to complement a wide array of dishes with its deliciously seasoned grains.

Onion Garlic Rice (V, GF) \$8

Savour the rich and aromatic blend of fried onion and roasted garlic tossed with rice.

Ghee Rice (V, GF) \$7

Treat yourself to the indulgent simplicity of ghee-tossed rice.

Curd Rice (V, GF) \$8

Experience the refreshing combination of tempered curry leaves, mustard, and cumin seeds mixed with creamy yoghurt rice. Tender chicken chunks cooked in tempered spinach paste, finished off with cream and butter.

BREAD BASKET

Plain (V) \$6

Butter (V) \$6.50

Garlic (V) \$6.50

Cheese Garlic (V) \$7

Chilli Cheese Garlic (V) \$7.50

Mint (V) \$6.50

Thyme and Chilli (V) \$6.50

Rosemary and Garlic (V) \$6.50

Kashmiri Naan (V) \$7

Roti Plain or Butter or Ghee (V) \$6.50

Tandoori Laccha Paratha (V) \$7

BIRYANI TEMPTATIONS

Hyderabadi Chicken Biryani (GF) \$22

Tender chicken marinated in yogurt and spices, layered with fragrant rice, cooked to perfection.

Chicken 65 \$22

Crispy fried chicken tossed in unique gravy, served with aromatic biryani rice.

Hyderabadi Goat Biryani (GF) \$23

Tender baby goat marinated overnight, layered with fragrant rice, cooked to perfection.

Pachimirchi Chicken Biryani (GF) \$22

Spicy chicken infused with green chilli paste and biryani masala, layered with aromatic rice.

Gongura Chicken (GF) \$22

Tangy gongura leaves with tender chicken and aromatic biryani rice.

Avakaya Chicken Biryani (GF) \$22

Tangy mango pickle blended with tender chicken and aromatic rice.

Ulavacharu Chicken (GF) \$22

Earthy horse gram infused chicken, layered with fragrant rice.

Paneer 65 Biryani \$21

Crispy fried paneer in unique gravy, served with aromatic biryani rice.

Vegetable Biryani (V, GF) \$21

Fragrant rice with fresh veggies and aromatic spices.

Gobi-65 \$21

Crispy fried cauliflower in unique gravy, served with aromatic biryani rice.

SWEET ENDINGS

Seasonal Exotic Carrot Halwa \$15

With Kulfi, Pistachio Crumble, and Rabdi.

Rasmalai \$13

With Wild Strawberries and Basil Compote, Pistachio Crumble, Bird Nest, and Rose Petals.

Ghewar \$19

Traditional Indian sweet served with creamy malai rabdi, topped with dried nuts for added crunchiness.

Gulab Jamun Tart \$18

A fusion dessert featuring Gulab Jamun Baked in Sweet Tart paired with Blue Berry Cheese Cake Ice-cream, adorned with gold leaves and flowers for an elegant touch.

Gulab Jamun \$7

ICE CREAMS

- Blue Berry Cheese cake \$7
- Vanilla Bean \$7
- Cookies and Cream \$7
- Strawberry Cream \$7
- Kensington Pride Mango (DF) \$7
- Lavender Honey \$7

LITTLE MATES' PICKS

- Noodles (Vegeterian / Egg / Chicken / Prawns) \$10
- Fried Rice (Vegeterian / Egg / Chicken / Prawns) \$10
- Chicken Salt French Fries with Aioli and Ketchup (GF) \$6
- Mini Chicken sliders with Aioli, Fries and Ketchup \$8
- Butter Chicken with Ghee Rice or Cheese Naan \$12
- Malai Chicken Tikka with Aioli (GF) \$10
- Cheese Dosa (V) \$8
- Ghee Dosa (V) \$8
- Plain Dosa (V) \$8
- Jeera Rice (V, GF) \$6
- Butter Chicken Nuggets \$10
- (Nuggets cooked in mild creamy butter gravy)
- Nutella Naan (V) \$6
- Nutella Dosa (V) \$7