



Grace of
INDIA

Dear Patrons,

Welcome to GRACE OF INDIA, here we serve best in Indian cuisine using high quality seasonal ingredients. Our food is prepared from the freshest produce. Best Quality Guaranteed.

Our Specialities:-

- *Street Food Very popular*
- *South Indian Food:*
- *Indo Chinese Cuisine. (very popular in India)*

In-house preparation of Entrees & Curries from Raw Products.

Small Bites, Lamb Curries, Vegetarian Curries, Seafood Curries, Goat & Chicken Curries, Side Dishes, Bread Made From The Tandoor

- ☞ *High Quality Ingredients & Products.*
- ☞ *Extensive Menu full of Flavours and Variety.*
- ☞ *Best Customer Service.*
- ☞ *Outdoor Onsite Caterings.*
- ☞ *Bulk Orders.*

**** Please advise staff of any allergies, We extensively use Cashews in our Cuisine. There is always risk of cross contamination ****

THANKS
TEAM OF GRACE OF INDIA
TAKEAWAY / DELIVERIES / GIFT VOUCHERS

Fully Licensed & B.Y.O. (Wine Only)

**(Condition Apply)*

Soup

Man-chow Soup Veg & Chicken	\$12.99
Hot & Sour Soup Veg & chicken	\$12.99
Sweet Corn Soup Veg & chicken	\$12.99
Tomato Soup	\$12.99

Salad

Green Salad.	\$10.00
Fresh Cucumber, Fresh Lemon, Carrot, Tomato & Onion Cut In Slice & Salt	
Punjabi Salad	\$8.00
seasonal vegetable fresh lemon chef special ingredients.	
Kachumber salad	\$8.00
Mix vegetable lemon juice chaat masala.	

Entree-Veg

Served with Chutney

Masala Poppadom's (4pcs)	\$12.00
Poppadom filled with diced Tomatoes and cucumbers. Onion. Green Chillies Coriander & Lemon	
Samosa veg (2pcs)	\$8.00
Triangular pastry filled with seasoned potatoes, deep fried till golden brown.	
Onion Bhaji (4 pcs)	\$10.00
Chopped onion mixed with Chickpea flour and spices and deep fried.	
Veg spring roll	\$15.99
crispy deep-fried snacks filled with a delicious stuffing of lightly spiced and vegetables.	
Hara bhara kabab	\$16.99
Peas, Potatoes, Deepfried Patties,spinach, Green, And Mixed Spices.	
Paneer Spinach fry	\$18.50
Chopped Spinach Deep Fried Paneer Chef Special Spices	
Veg Mix Pakora	\$16.99
Potato, seasonal vegetable cauliflower mixed with Chickpea flour and spices, deep Fried.	
Paneer Papdi (6pcs)	\$15.99
Cottage Cheese With Papdam. Indian Spices Deep Fried	
Paneer Pakora (6 pcs)	\$16.99
Cottage cheese mixed with chickpea flour and spices. deep fried	

Food Prepared In Our Restaurant May Contain The Following Ingredients: Eggs, Wheat, Cashew,dairy And Tree \ Nuts. If You Have A Food Allergy, Please Notify Your Server.thank You.

Paneer Pudina Tikka

Cottage Cheeses Marinated With Curd Mint And A Variety Of Spices Then Grilled. chilli Peppers.

\$22.50

Paneer Tikka

Cottage Cheese Marinated In Curd And Spices, Roasted Over Charcoal Along With Capsicum, tomatoes And Onion.

\$22.50

Paneer Malai Tikka

Cottage Cheese Marinated In Roasted, Cashew Nut Curd And Spices Roasted Over Charcoal Along With Capsicum, Tomatoes And Onion.

\$22.50

Stuffed Mushrooms

Mushroom stuffed with cheese & spices, rolled in bread crumbs and deep fried

\$21.50

Tandoori Mushrooms

Fresh Mushrooms marinated in Tandoori Paste and roasted over Charcoal.

\$21.50

Afghani Mushrooms

Fresh Mushrooms marinated in Cashew Nut Based Marinated and roasted over charcoal.

\$21.50

Afghani Soya Chaap

Charcoal Roasted Soyabean Chaap marinated in curd special spices.

\$21.50

Tandoori Malai Chaap

Charcoal Roasted Soyabean Chaap marinated in curd, cheese, cashew nut and special spices.

\$21.50

Tandoori Achari Chaap

Charcoal Roasted Soyabean Chaap marinated in curd, cheese, pickle, and special spices

\$21.50

Mix Veg Platter

Onion Bhaji (3 Pcs). Samosa (2pes). Hara Bhara (3pcs.) Vegetable Pakora

\$24.50

Tandoori Aloo

Potato Marinated In Roasted Curd And Spices, Roasted Over Charcoal Along With Capsicum, tomatoes And Onion.

\$18.99

Entree- NonVeg

Served with Chutney

Tandoori Chicken

Half \$16.99

Full

\$26.50

Tender spring chicken marinated in yoghurt spices and gently roasted over Charcoal.

Chicken Angara Kebab

Half \$16.99

Full

\$21.99

Chicken thigh pieces marinated in Ginger, Cheese and Secret Sauce and roasted over Charcoal.

Chicken Malai Tikka

Half \$16.99

Full

\$21.99

Chicken pieces in Cream & Cheese Marinade, cashew nut, elaichi Flavored. Lightly Spiced roasted over Charcoal.

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Chicken Tikka	Half \$16.99	Full	\$21.99
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Boneless Thigh Pieces Marinated Overnight In Ginger And Garlic. Lemon. Curd And Roasted Over Charcoal.

Chicken Lashooni Tikka	Half \$16.99	Full	\$21.99
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Boneless thigh pieces roasted over Charcoal & Garlic Flavored chef special spices.

Afghani Chicken Tikka	Half \$16.99	Full	\$21.99
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Tender Pieces Of Chicken, Marinated In Cheese, Secret Sauce And Roasted Over Charcoal.

Chicken Chilly Tikka	Half \$16.99	Full	\$21.99
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Tender pieces of chicken. marinated in a variety of hot chillies and roasted over charcoal.

Pahadi Chicken Tikka	Half \$16.99	Full	\$21.99
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Tender Pieces Of Chicken. Pahadi Chicken Tikka Is A Classic North Indian Starter Where Chicken Is Flavored With Fresh Green Herbs-mint And Coriander Leaves Along With Spices,

Hazari kabab	Half \$16.99	Full	\$21.99
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Tender Pieces Of Chicken. Marinated Cheese, Garlic, Cream, Green Chillis And Ajwan, Mac Powder And nutmeg Powder And Mix Spices.

Chicken Whisky Tikka	Half \$16.99	Full	\$22.99
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Tender Pieces Of Chicken. Marinated Ginger, Garlic Paste, Whisky Flavored Chef Special Spices.

Chicken Andra Tikka	Half \$16.99	Full	\$21.99
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Chicken Pieces Marinated Ginger, Garlic Paste Overnight, Indo Chinese Sauce, Spices

Chicken Pakora			\$16.99
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Chicken marinated ginger, garlic paste mixed with chickpea flour and spices. deep fried

Lamb Seekh Kebab	Half \$16.99	Full	\$21.99
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Lamb mince mixed with special spices & cooked on skewers to tingle us

Barrah Kebab	(4 Pcs)		\$29.99
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Lamb chops marinated overnight in Indian Spices, cooked in the tandoor.

Boti Kebab			\$22.99
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Cube lamb marinated ginger, garlic paste overnight, chef special, spices mix, always be all the tastier on the palate.

Mixed Platter			\$26.99
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Samosa (2Pcs) Malai Tikka (3Pcs) Chicken Tikka (3Pcs) Lamb Seekh Kebab (3pcs)

Grace Of India Platter			\$28.99
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Chicken Tikka (2pcs) Malai Tikka (2pcs) Chicken Afghani (2) Lamb Seekh Kebab (3Pcs) Fish Tikka (3Pcs)

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Entree- seafood

Served with Chutney

Tandoori Prawns	\$22.99
Big juicy prawns marinated in tandoori paste, roasted in Tandoori.	
Prawns Garlic Butter Pepper	\$22.99
Big Juicy Prawns Tossed In Garlic. Butter, Cream Flavored Cooked In Charcoal	
Fish Amritsari Pakora	\$20.99
Gram Flour, And Deep Fried. It Is Delicious And Great Served With Chutney. Fish Cubes Marinated In Lemon,	
Prawns Pakora	\$20.99
Prawns Marinated In Ginger, Garlic, Chillis And Lemon Juice. The Batter Is Made With Gram Flour, And Deep Fried. It Is Delicious And Great Served With Chutney.	
Tandoori Fish Tikka	\$22.50
The street style Fish Cubes marinated ginger, garlic and roasted on Charcoal.	
Fish Finger	\$19.00
Perfectly, Golden And Crunchy, Deep Fried, Secret Method To Make Them Super Crispy Clean Fingers Served With Tatar Sauce.	
Grace Of India Seafood Platter	\$29.99
Prawn Pakora (4 Pcs) Tandoori Prawn (4 Pieces) Fish Tikka (3 Pes) Fish Pakora (4pcs) Served With Mint Sauce.	
Chilli Mango Scallops	\$22.99
Scallops Fried and cooked in mango Chilli Sauce Served With Mango	

Kids Menu

Kids Butter Chicken	\$16.99
Fish Nuggets with Fries	\$9.00
Fries	\$6.50
Onion Rings with Fries	\$7.50
Fries With Butter Sauce	\$10.00
Chicken Nuggets with Fries	\$9.00

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Main- Vegetarian (GF)

All Curry's Served With Basmati Rice

Dal Tadka	\$19.99
Yellow Lentils Cooked On Slow Heat. Seasoned With Sauteed Onion And Ginger. Garlic. Tomatoes & Cumins indian Spices.	
Dal Makhani	\$19.99
Black Lentils Stewed. Seasoned With Butter, Cream And Spices. Punjabi Region Of India.	
Dal Amritsari (Punjabi)	\$19.99
Black Lentils, Chick Peas. Seasoned With Butter, Cream And Spices	
Matka Dal	\$19.99
Mix Dal Onion, Tomato Chopped Green Chilly , Chopped Ginger, Cumin Seeds Butter, Cream And Spices Punjabi Style.	
Aloo Jeera	\$19.50
Potatoes Sauteed In Special Indian Species. Bombay Style.	
Aloo Matter	\$20.50
Potato cubes, Indian spice, onion/tomato gravy, fresh coriander Punjabi style.	
Aloo Gobi Masala	\$20.50
Pieces Of Cauliflower Cooked On A Hot Plate With Special Masala spices.	
Chana Masala	\$19.99
Chickpeas Cooked In Thick Gravy Indian Spices.	
Bhindi Masala	\$19.50
Lady Finger Shallow Fried And Tossed In Dry Masala Flavoured With Coriander	
Baigan Ka Salan (Eggplant)	\$20.50
Baingan Ka Salan Is A Popular Hyderabadi Curry. Dried Coconut, Sesame Seeds, Ginger, And Garlic Paste, Juice, Onion Gravy Mixes Spices.	
Baingan Bhartra (Eggplant)	\$20.50
Roasted Eggplant In Tandoor And Mixed It With Onion & Tomato Masala.	
Aloo Baingan (Eggplant)	\$20.50
Roasted Eggplant & Potato, Mixed It With Onion & Tomato Masala.	
Malai Kofta	\$20.50
Fried Balls Of Cottage Cheese And Potatoes, Cooked In Smooth Rich Gravy.	

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Paneer mushroom

Mushroom And Peas Cooked In Onion. Tomatoes & Cashew Gravy Cream. Cheese,

\$20.99

Paneer Butter Masala

Cubes Of Cottage Cheese Cooked Creamy Tomato Gravy & Honey

\$20.99

Paneer Makhani

Cubes Of Cottage Cheese Cooked In Authentic Indian Butter Gravy Honey.

\$20.99

Palak Paneer

Cottage Cheese In Spinach Gravy.

\$20.99

Karahi Paneer

Cottage Cheese. Diced Onion And Capsicum, Seasoned With Spices And Cooked In Onion Gravy

\$20.99

Shahi Paneer

Cottage Cheese Cooked In Rich Cashew Gravy. Exotic Spices Flavored.

\$20.99

Mix Veg Korma

Mixed Vegetables Cooked In An Exotic Curry Variation Using Cashew Nut Base.

\$20.50

Paneer Lababdar

Diced Paneer, Gravy, Onions, Tomatoes, Cashews And Spices, Rich Sauce With Flavor.

\$20.99

Tawa Paneer

Paneer Cube Comes With Onion, Tomatoes, Capsicum And Spices, This Paneer Tawa Masala Indian Style.

\$20.99

Paneer Tikka Masala

Spiced And Creamy Tomato Onion Gravy/sauce And Delightfully Marinated Grilled Cottage Cheese. Mix spice.

\$20.99

Paneer Methi (Fenugreek) Masala

Cottage Cheese Cooked In White Gravy ,cream Flavored With Methi .

\$20.99

Paneer Bhurji

Cottage Cheese Cooked On Chopped Onion, Tomato And Spices Punjabi Style.

\$20.50

Matar Paneer

Cubes Paneer, Green Peas Onion/tomato Gravy Mix Spices.

\$20.50

Soya Chaap Masala

Soyabean Chap Cooked In Creamy Sauce And Onion Gravy.

\$20.50

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Bhuna Chaap

Roasted Soya Chaap ,onion/tomato Gravy Chopped Ginger, Garlic Fresh Coriander.

\$20.50

Aloo Saag

Saag Aloo Is Classic Indian- style Side Dish Potatoes Fried In Spices And Spinach.

\$20.50

Main- Non Veg (GF)

All Curry's Served With Basmati Rice

Butter Chicken (Kiwi)

The Ever-popular Tandoori Chicken Cooked Pieces Of Cooked With Fragrant Spices And A Creamy

\$22.99

Butter Chicken (Indian style)

Tender Pieces Of Chicken Cooked In Creamy, Cashew Nut Tomato Gravy & Honey Flavored.

\$22.99

Chicken Korma

Boneless Cubed Pieces Of Chicken Cooked In A Delicately Spiced Creamy Gravy Of Cashew Nuts Garnished.

\$22.99

Chicken Tikka Masala

Grilled Pieces Of Chicken Cooked In An Onion, Tomato, Capsicum Gravy Garnished With Coriander.

\$22.99

Chicken Saagwala

Boneless Tender Chicken Pieces Cooked In Fresh Spinach Gravy With Fresh Spices And Herbs Garnished

\$22.99

Chicken Mango

Tender Fresh Diced Chicken Cooked In Onion And Cashew Nut Gravy With A Mango Puree.

\$22.99

Chicken Jalfrezi

Chicken Cooked With Ginger, Garlic, Tomatoes, Onion, Green Capsicum And Coriander.

\$22.99

Chicken Kadai

Chicken Cooked With Capsicum, Onion And Tomato Base Sauce And Garnished With Coriander, Ginger.

\$22.99

Chicken Bhuna

Tender Chicken Cooked In A Dry Onion And Tomato Gravy Served With A Hint Of Caramelized Garlic.

\$22.99

Chicken Madras

Chicken Cooked In South Indian Style Curry, Prepared With Coconut & Mustard Seeds.

\$22.99

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Roasted Chicken Masala

\$22.99

Tender Pieces Of Bone Tandoori Chicken Cooked In Pure Indian Style Butter Gravy Spicy.

Chicken Do- Pyaza

\$22.99

Tender Chicken Cooked In A Dry Diced Onion And Tomato Gravy Served With Onion Fried Garnished.

Chicken Rara Masala

\$22.99

Chicken Cooked With Onion, Lamb Minced, Tomatoes And Spiced Gravy.

Chicken Lababdar

\$22.99

Tender Pieces Of Chicken Cooked In Creamy, Cashew Nut Tomato Gravy & Honey flavored.

Chicken Kali Mirch

\$22.99

Boneless Cubed Pieces Of Chicken Cooked In A Delicately Spiced Creamy Gravy Of Cashew Nuts Black Pepper Garnished.

Punjabi Chicken Curry

\$26.99

Tender Pieces Of Bone Tandoori Chicken Cooked In Pure Indian Punjabi Style Butter Gravy.

Tawa Chicken

\$22.99

Grilled Pieces Of Chicken Cooked In An Onion, Tomato, Capsicum Gravy Garnished With Coriander.

Chicken Methi (Fenugreek) Masala

\$22.99

Chicken Cooked In White Gravy Flavored With Methi.

Chickem Dhansak

\$22.99

Bon Less Meat Cooked With Lentils In Onion & Cashew Grevy, Fresh Coriander.

Badami Chicken

\$22.99

Chef's Special Gravy Almond Flavored.

Lemon Chicken

\$22.99

Chef Specials Secrete Gravy

Chef Spcl. Chicken

\$23.99

Chef's Special Chicken", You'll Get Chef Secrets Different Types One Especially Traditiona

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Main- Curry- Lamb/Goat (GF)

All Curry's Served With Basmati Rice

Lamb Rogan Josh	\$23.99
Mildly Spiced Lamb Curry. Cooked In The Traditional North Indian Style.	
Lamb Chop Masala	\$24.99
Lamb Chop Marinade By Combining All The Spices And Sauces Together The Onion And Tomato Fresh Coriander Ginger	
Lamb Korma	\$23.99
Lamb Cooked In A Delicately Spiced Creamy Gravy Of Cashew Nuts Garnished Coriander.	
Lamb Saagwala	\$23.99
Lamb In A Fresh Spinach Gravy With Fresh Herbs And Spices Garnished With Julienne Ginger.	
Lamb Vindaloo	\$23.99
Lamb Cooked In Spices And Vinegar And Left To Vindaloo Paste Overnight Garnished With Ginger Tasty.	
Lamb Butter Masala	\$23.99
Lamb cooked in an onion, tomato gravy, Indian spices garnished with cream.	
Lamb Kadai	\$23.99
Lamb Cooked With Capsicum, Onion And Tomato Base Sauce And Garnished With Coriander And Ginger.	
Lamb Jalfrezi	\$23.99
Lamb cooked with ginger, garlic, tomatoes, onion, green capsicum tomatoes and coriander.	
Lamb Boti Masala	\$23.99
Lamb cooked with onions, tomatoes, and spiced cashew nut gravy.fresh coriander.	
Lamb Madras	\$23.99
Lamb cooked in south Indian style curry, prepared with coconut & mustard seeds.	
Lamb Bhuna	\$23.99
Lamb Cooked In A Dry Onion And Tomato Gravy Served With A Hint Of Caramelised Garlic. Fresh coriander.	
Lamb Do Pyaza	\$23.99
Lamb Cooked With Diced Onion With A Hint Of Cumin Served With Whole Red Chilies.	
Chef's Spcl. Lamb	\$23.99
Chef's Special Lamb", You'll Get Chef Secrets Different Types One Especially Traditiona	
Goat curry	\$23.99
Goat With Bone North Indian Favorite Meat Dish. Fresh Coriander.	
Goat Kali Mirch	\$23.50
Goat With Bone Cooked In Spiced Creamy Gravy Black Pepper Of Cashew Nuts Garnished Coriander.	

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Main- Seafood Curry (GF)

All Curry's Served With Basmati Rice

Fish Curry	\$24.50
Marinated Fish Cooked In Authentic And Traditional Dhaba Style Curry Fresh Coriander.	
Fish Goan Curry	\$24.50
Fresh Fillets Of Fish Cooked In A Rich Creamy Gravy With A Subtle Hint Of Coconut Cream Mustard Seeds.	
Fish Methi Masala	\$24.50
Fresh Fillets Of Fish Cooked With Onion, Tomatoes, Herbs And Spices Garnished With Fenugreek Flavored Indian Style.	
Fish Malabari Curry	\$24.50
Fresh Fillets Of Fish Cooked In A Rich Creamy Gravy With A Subtle Hint Of Coconut Cream .	
Mango Fish	\$24.50
Fish Pieces Cooked In Mango Coconut Sause & Sweet Chilli Sause	
Green Fish Curry	\$24.50
Fish Pieces Cooked In Mint Chilli Sause & Coconut Milk Spinach Paste	
Dolma Prawns	\$24.50
Prawns Cooked In A Rich Gravy With Mushrooms, Tomatoes Garnished With Coriander.	
Prawns Malabari Curry	\$24.50
Prawns Cooked In A Rich Creamy Gravy With A Subtle Hint Of Coconut Cream .	
Prawns Masala	\$24.50
Prawns Cooked In A Rich Creamy Onion / Tomato Gravy With A Subtle Hint Of Cream .	
Prawns Butter Masala	\$24.50
Prawns Cooked In A Rich Creamy Butter Sauce With Cream.	
Orange Scallops	\$25.50
Scallops cooked in orange Juice , Fresh Lime Coconut Sauce	

Indo-Chinese-Veg

VEG Hakka Noodles	\$19.50
Hugely Popular Stir-fried Noodles Veggies And Sauce Indian Style	
Veg Schezwan Noodles	\$19.50
Hugely Popular Stir-fried Noodles Veggies And Sauce Indian Style	
Paneer Schezwan Noodles	\$19.99
Hugely Popular Stir Fried Noodles Veggies And Schezwan Sauce Spices Indian Style	

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Veg Manchurian dry/gravy

Veg Manchurian Sauce Or Gravy In Which The Fried Veggies Balls Are Tossed And Dunked

\$20.50

Paneer Chilly dry/gravy

Cubes Paneer Deep Fried Indo Chinese Sauce Sour And Spicy Chilli Sauce.

\$21.00

Paneer Schezwan dry/gravy

Cubes Paneer Deep Fried Indo Chinese Schezwan Sauce Sour And Spicy Chilli Sauce.

\$21.00

Paneer 65 /dry

Crispy Paneer Cubes Tossed With A Savoury Spiced And Yoghourt Mix Herbs,

\$21.00

Crispy Paneer /dry

Diced Paneer Deep Fried With Breadcrumbs Indo Chinese Sauces Spice Garnished Spring Onion.

\$21.50

Gobi Chilly dry/gravy

Crispy Cauliflower Florist Is Batter Coated Deep Fried.

\$20.00

Lemon Honey Cauliflower dry/gravy

Crispy cauliflower florist is batter coated deep fried honey flavored.

\$20.00

Paneer Fried Rice

Chopped Vegetable/cottage Cheese, Soya Sauce Bombay Style.

\$19.00

Veg Fried Rice

Chopped Vegetable Soya Sauce Bombay Style.

\$19.00

Veg Schezwan Fried rice

Chopped Vegetable Soya Sauce Bombay Style Spicy Schezwan.

\$19.00

Soya Chilly gravy/ dry

Soya Pieces Coating Deep Frying Spicy Chilli Sauces.

\$21.00

Mushroom Chilli gravy /dry

Mushroom Coating Deep Frying Spicy Chilli Sauce.

\$21.00

Indo-Chinese-Non Veg

Chicken Hakka Noodles

Hugely Popular Stir-fried Noodles Chicken Boiled, Veggies And Sauce Indian Style.

\$20.50

Chicken Schezwan Noodles

Chicken Schezwan Sauce Noodles Is A Spicy And Flavorful Indo-chinese Sauce Mouthwatering.

\$20.50

Chicken Fried Rice

Fresh Vegetable Chopped Rice And Chicken To The Veggie And Egg Mixture.

\$20.50

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Egg Fried Rice

Veggie And Egg Mixture. Soya Sauce.

\$19.50

Chicken Lollipops (8pcs)

Special Cut Chicken Wings Cooked In Chef's Special Homemade Sauce.

\$18.00

Chicken Chilly

Battered Fried Chicken Tossed With Onion, Capsicum Genger ,garlic Vinegar & Soy Sauc

\$ 21.99

Lamb Black Pepper /dry

Deep Fried Battered Lamb Cubes Onion, Cupsicum.chilli Sauce,

\$22.50

Chicken Manchurian Dry/gravy

Deep Fried Chicken Ballls One Word For This Recipe. They Are Yummy

\$21.99

Chicken Schezwan dry/gravy

Schezwan Chicken Is A Popular Chinese Tossing Crisp Chicken In Moderately Hot Spicy,flavorful Szechuan Sauce.

\$21.99

Chicken 65 dry

A Simple Fried Chicken Flavors Of Curd, Chillies, Garli c, Curry Leaves And The Unique Spice Blend.

\$21.99

Chicken Garlic Pepper/ dry

Chicken Fried Salt And Pepper. Season One Side Completely With Garlic Pepper Ender, Juicy, Buttery Black.

\$21.99

Roasted Lamb chilly

Roasted Lamb, Deep Fried, Garlic And Season With Red Pepper Flakes Onion, Cupsicum All Spice

\$22.50

Accompaniments

Plain Yoghurt

\$5.00

Cucumber Raita

\$5.00

Pineapple Raita

\$6.00

Poppadom's.

\$3.00

Mixed Pickle

\$3.00

Mango Chutney

\$3.00

Mint / Tamarind Chutney

\$2.00

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Biryanis/ Rice

Vegetable Biryani Basmati Rice, Mixed Vegetables Cooked With Spices And Condiments In Biryani Style.	\$20.50
Hyderabadi Chicken Dum Biryani Basmati Rice, Chicken Cooked With Spices And Condiments In Biryani Style	\$22.00
Lamb Biryani Basmati Rice And Lamb Cooked with Spices And Condiments In Biryani Style.	\$23.00
Goat Biryani Basmati rice and Goat cooked with spices and condiments in Biryani style.	\$23.00
Prawn Biryani Basmati rice and Prawn cooked With spices and condiments in Biryani style.	\$24.00
Jeera Rice Basmati Rice Flavored With Cumin And Coriander.	\$7.00
Plain Basmati Rice Steamed fine flavor basmati rice.	\$5.00
Saffron Basmati Rice Basmati Rice Flavoured With Saffron.	\$7.00
Peas Pulav	\$7.00
Vegetable Pulav	\$8.00
Curd Rice / Coconut Rice	\$8.00

South Indian

Masala Dosa Dosa Stuffed With Mashed Potatos, Onion And Spices	\$20.00
Paneer Dosa Dosa Stuffed With Paneer And Spices.	\$20.50
Chicken Dosa Dosa Stuffed With Chicken Pieces And Spices.	\$21.00
Lamb Dosa Dosa Stuffed With Mince Lamb And Spices.	\$21.00
Pani Puri (6pcs)	\$14.99
Dahi Puri	\$15.00

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Banquet

Banquet Meals Are For Dine In Only

Vegetarian Grace Of India Banquet For Two Person **\$70.00**

Entree- Vegetarian Paltter

Mains- Any Two Veg Cury, Naan, Rice

Dessert- Mango Kulfi, Gulab Jamun

Non-Vegetarian Grace Of India Banquet For Two Person **\$75.00**

Entree- Mix Paltter

Mains- Any Two Non Veg Cury, Naan, Rice

Dessert- Mango Kulfi, Gulab Jamun

Bread From Tandoor

Plain Naan **\$3.50**

Butter Naan **\$4.00**

Tandoori Roti **\$3.50**

Butter Roti **\$4.00**

Garlic Naan **\$4.50**

Garlic Chilli Naan **\$6.00**

Cheese Naan **\$6.00**

Onion Kulcha **\$6.00**

Keema Naan **\$8.00**

Garlic Cheese Chilli Naan **\$7.50**

Roti Ka Basket **\$14.99**

Garlic Naan, Butter Naan, Methi Roti, Butter Roti

Food Prepared In Our Restaurant May Contain The Following Ingredients: Eggs, Wheat, Cashew,dairy And Tree \ Nuts. If You Have A Food Allergy, Please Notify Your Server.thank You.

Reshmi Paratha	\$7.00
Rumali Roti	\$7.00
Puri	\$3.00
Bhatura	\$4.00
Pudina Parantha	\$5.50
Chesse garlic naan	\$7.50
Chicken Naan	\$7.50
Aloo Paratha	\$8.00
Mix Paratha	\$8.00
Paneer Paratha	\$8.00
Peshawari Naan	\$8.00
Chilli Naan	\$4.50
Laccha Paratha	\$5.50

Dessert-Menu

Gulab Jamun	\$5.00
<i>Cottage Cheese Dumplings In A Hot Sweet Cardamom Flavored Syrup. Served Warm</i>	
Moong Dal Halwa	\$7.50
<i>Popular Classic Dessert From North Indian Cuisine Made With Moong Dal (lentils),</i>	
Gajar Halwa	\$7.50
<i>Very Popular Just Grated Carrots, Whole Milk, Ghee, Sugar And Some Nuts.</i>	
ICE Cream	\$5.50
Mango Kulfi	\$7.00
Pistachio Kulfi	\$7.00
Amritsari Kulfi	\$7.00
Paan Kulfi.	\$7.00
Falooda Kulfi	\$10.00
Gulab Jamun With Ice cream	\$7.50
Gajar Halwa with ice cream	\$8.50
Chocolate Brownes	\$8.50
<i>Served With Ice Cream</i>	

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Indian Food History- Explore the Culinary Journey of India



India is known for its rich culture, thousands of years old history, geographical features, unity in diversity & different festivals.

These all things together makes our cuisine more diverse & unique. Explore Indian Food history & more. Indian cuisine reflects more than 6000-year-old history where communities & culture lead to distinct flavors & regional cuisine. From Harappan civilization to the modern-day, our food journeyed a long way & changed over time. Few traditional recipes have existed for thousands of years which we use now. We Indians are the brand Ambassador of our cuisine & made it famous worldwide. In each & every corner of the globe, you will find Indian food. But how has today's cuisine evolved & why is Indian food so flavorful? That is interesting & exciting.

Contact Us For All Kinds Of Party's



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Thank you
For Dining With Us.