

# MENU



# APPETIZERS

## CLASSIC SPICED VEG SAMOSA 8<sup>95</sup>

Crispy golden pastry filled with spiced potatoes, peas, and traditional Indian herbs, served with house-made chutneys.

## VEGETABLE PAKORA 8<sup>95</sup>

Crispy deep-fried vegetable fritters with gram flour and Indian spices, served with mint chutney.

## CRISPY VEG SPRING ROLL 9<sup>95</sup>

Golden-fried spring rolls filled with seasoned vegetables, served crisp and crunchy with a sweet chili dipping sauce.

## SMASHED AVOCADO TOAST 9<sup>95</sup>

Fresh smashed avocado on toasted baguette, garnished with herbs, green chili, and a touch of lemon for a vibrant flavor.

## WONTON NACHOS 14<sup>95</sup>

*Add Chicken - \$3<sup>65</sup>*

Crispy wonton chips topped with melted cheese, fresh toppings, bold flavors, and creamy dynamite sauce.

## CRISPY POPCORN SHRIMPS 16<sup>95</sup>

Golden-fried bite-sized shrimps, perfectly seasoned and served crispy and crunchy with a flavorful house sauce.

## LIGHTLY FRIED CALAMARI 16<sup>95</sup>

Tender calamari rings lightly battered and fried to golden crisp perfection, served with a flavorful dipping sauce.

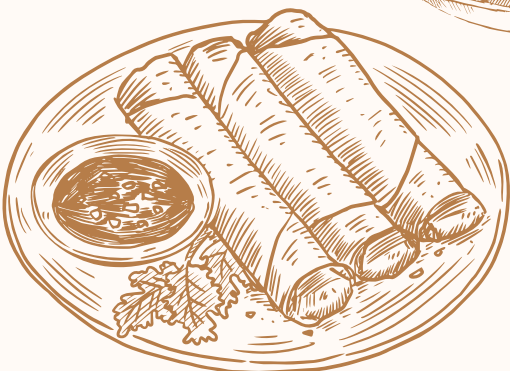
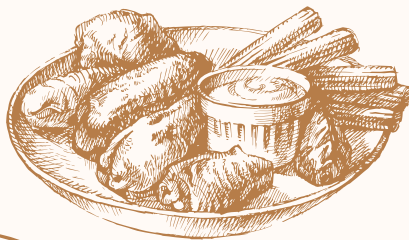
## SIGNATURE CHICKEN WINGS 16<sup>95</sup>

*Choose your sauce - Buffalo, Honey Mustard, BBQ, Sweet Chili*

Crispy chicken wings tossed and served hot with your choice of dipping sauce.

## CHICKEN 65 17<sup>95</sup>

Crispy bite-sized boneless chicken tossed with bold Indian spices and curry leaves, flavorful classic.



# SOUPS & SALADS

## CHEF'S SOUP OF THE DAY 9<sup>95</sup>

*Served with garlic bread*

Ask your server about the soup of the day.

## RICH SEAFOOD CHOWDER 12<sup>95</sup>

*Served with garlic bread*

People favourite creamy chowder with shrimps, fish, and fresh seafood, simmered with herbs for comforting flavors.

## CLASSIC CAESAR SALAD 10<sup>95</sup>

*Select Your Protein - Chicken - \$3<sup>65</sup>, Shrimps- \$4<sup>25</sup>*

Fresh lettuce mixed with creamy Caesar dressing, parmesan, croutons, and black pepper.

	Gluten Free		Spicy
	Dairy		Peanuts
	Vegan		

## ENTRÉE

### CLASSIC BUTTER CHICKEN

19<sup>65</sup>

*Served with rice, naan, and salad*

Tender chicken cooked in a creamy tomato-butter sauce with Indian spices and fresh cream.

### GOLDEN CRUSTED CHICKEN PARMIGIANA

21<sup>95</sup>

*Served with fries and salad*

Crispy breaded chicken breast with tomato sauce, melted mozzarella, and parmesan, baked to perfection, a classic dish.

### HERB GRILLED CHICKEN BREAST

21<sup>95</sup>

*Served with garlic mashed potato and salad*

Tender chicken breast marinated with herbs, garlic, and citrus, flame-grilled and topped with a light herb butter glaze.

### KERALA STYLE BEEF ROAST

20<sup>95</sup>

*Served with rice, Kerala parotta, and salad*

Tender, slow-cooked beef cubes with roasted curry leaves, black pepper, and a rich onion-tomato gravy. A true South Indian delicacy.

### COASTAL SHRIMP CURRY

21<sup>95</sup>

*Served with rice, Kerala parotta, and salad*

Succulent shrimps cooked in a creamy coconut sauce with garlic, ginger, curry leaves, and coastal spices for a rich flavor.

### LEMON GARLIC SHRIMPS

21<sup>95</sup>

*Served with rice and grilled vegetables*

Tender shrimps sautéed in a zesty lemon garlic sauce with herbs and butter, delivering a bright, savory flavor in every bite.

### CARRIBEAN STYLE FISH FILLET

22<sup>95</sup>

*Served with fries and salad*

Tender haddock fish fillet seasoned with Caribbean spices, lightly cooked, and served with a bold Butter Sauce.



### CAJUN SPICED SALMON

23<sup>95</sup>

*Served with garlic mashed potato and grilled vegetables*

Pan-seared salmon coated in bold Cajun spices, served with a rich roasted garlic creamy sauce.

### SLOW COOK LAMB CURRY

22<sup>95</sup>

*Served with rice, naan, and salad*

Tender slow-cooked lamb chunks with spices, caramelized onions, tomato, and rich curry, topped with fresh herbs.

### ROYAL VEG KORMA

18<sup>95</sup>

*Served with rice, naan, and salad*

Seasonal garden vegetables cooked in a cashew cream sauce with Indian spices, topped with fresh cream and herbs.

### BUTTER PANEER

19<sup>95</sup>

*Served with rice, naan, and salad*

Soft paneer cubes cooked in a creamy tomato-butter sauce with Indian spices, topped with fresh cream.



Gluten Free



Dairy



Vegan



Spicy



Peanuts

# PIZZA & PASTA

## BUILD YOUR OWN PIZZA 12 inch 10<sup>95</sup>

Choose your toppings -  
Veg-\$1<sup>75</sup> Each, Non veg-\$2<sup>65</sup> Each

(Bell Pepper, Jalapeno, Mushroom, Tomatoes, Onion, Pepperoni, Grilled Chicken, Beef Crumble, Bacon)

## CREAMY CARBONARA 14<sup>99</sup>

Chicken - \$3<sup>65</sup>, Shrimps - \$4<sup>25</sup>, Veggies - \$1<sup>75</sup>

Classic pasta with an egg-based sauce, pecorino cheese, crispy bacon, garlic, black pepper, and fresh parsley.

## FETTUCCHINE ALFREDO 15<sup>25</sup>

Chicken - \$3<sup>65</sup>, Shrimps - \$4<sup>25</sup>

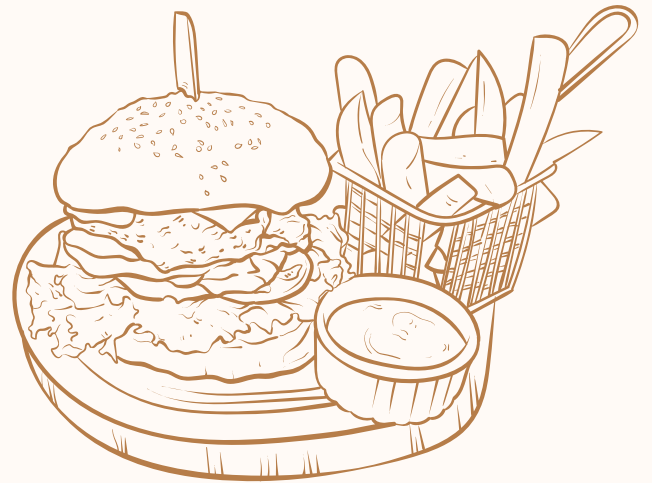
Fettuccine enveloped in a classic Parmesan cream sauce infused with butter, garlic, and rich Italian flavours.

## SPAGHETTI BOLOGNESE 16<sup>95</sup>

Slow-cooked spaghetti Bolognese sauce features seasoned ground meat, ripe tomatoes, aromatic herbs, and rich Italian flavors.

## ROASTED MUSHROOM RAVIOLI 16<sup>95</sup>

Tender pasta pockets filled with roasted mushrooms and cheese, served in a rich, creamy sauce with herbs.



# CLASSIC FAVOURITES

## REGULAR POUTINE 11<sup>95</sup>

Add grilled chicken - \$3, butter chicken - \$3<sup>50</sup>, pepperoni - \$3

## LOADED FRIES 13<sup>95</sup>

Crispy golden fries with fresh veggies, creamy ranch, and spicy sriracha mayo create a flavorful bite.

## FISH & CHIPS 14<sup>95</sup>

Crispy golden-fried haddock loins served with seasoned fries, cocktail sauce, and creamy tartar sauce.

## GOURMET BEEF BURGER 16<sup>95</sup>

Juicy housemade beef patty served in a soft potato bun, layered with fresh toppings and paired with crispy golden fries.

## LOBSTER ROLL 24<sup>95</sup>

Fresh lobster in creamy dressing on a grilled, buttered split-top hotdog bun, served with fries and salad.



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Dairy



Vegan



Spicy



Peanuts

## SIGNATURE DOSAS

*(Thin, crispy South Indian crepe made from fermented rice and lentil batter)*

### PLAIN DOSA

A thin, crispy South Indian rice and lentil crepe, served fresh coconut chutney, tomato chutney and flavorful sambar (lentil soup).

12<sup>95</sup>

### GHEE ROAST

A crispy, golden South Indian dosa roasted with aromatic ghee, served with fresh coconut chutney, tomato chutney and flavorful sambar (lentil soup).

13<sup>95</sup>

### MASALA DOSA

A crispy golden South Indian crepe filled with flavorful spiced potato masala, served with fresh coconut chutney, tomato chutney and flavorful sambar (lentil soup).

14<sup>95</sup>

### MYSORE MASALA DOSA 15<sup>95</sup>

Crispy golden dosa with spicy Mysore paste and potato masala filling, served with fresh coconut chutney, tomato chutney and flavorful sambar (lentil soup).

### CHEESE DOSA 15<sup>95</sup>

A crispy golden dosa filled with melted cheese, served with fresh coconut chutney, tomato chutney and flavorful sambar (lentil soup).

### BUTTER CHICKEN DOSA 17<sup>95</sup>

Crispy golden dosa filled with creamy, flavorful butter chicken, served with fresh coconut chutney, tomato chutney and flavorful sambar (lentil soup).

15<sup>95</sup>

17<sup>95</sup>



## BIRYANI

### PANEER 16<sup>95</sup>

Fragrant basmati rice with paneer, spices, and herbs, slow-cooked in traditional Indian dum style for authentic flavor.

### CHICKEN 17<sup>95</sup>

Fragrant basmati rice and tender chicken infused with saffron, herbs, and Indian spices, slow-cooked for authentic flavor.

### BEEF 18<sup>95</sup>

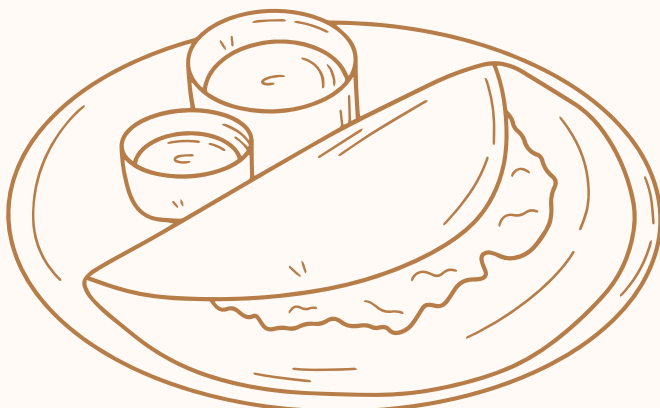
Tender beef and fragrant rice infused with aromatic Indian spices, slow-cooked in traditional dum style for a deep, rich flavor.

### PRAWNS 19<sup>95</sup>

Succulent prawns layered with fragrant rice, herbs, saffron, and Indian spices, slow-cooked for bold, authentic flavor.

### LAMB 20<sup>95</sup>

Tender lamb slow-cooked with aromatic herbs, saffron, and traditional Indian spices for bold, authentic flavor.



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## DESSERTS

### GULAB JAMUN

5<sup>25</sup>

Soft, golden dumplings in warm cardamom sugar syrup, rich and melt-in-your-mouth.

### GULAB JAMUN WITH ICE CREAM

7<sup>25</sup>

Warm, soft gulab jamun served with creamy vanilla ice cream — a classic Indian dessert with a rich, sweet finish.

### GULAB JAMUN CHEESECAKE

9<sup>95</sup>

A fusion dessert combining creamy cheesecake with syrup-soaked gulab jamun, featuring a delicate Indian sweet twist.

### BROWNIE

7<sup>25</sup>

A rich, fudgy chocolate dessert with a soft, moist centre and a perfectly baked top — simple, classic, and indulgent.

### BROWNIE WITH ICE CREAM

9<sup>95</sup>

A rich, fudgy chocolate brownie served warm with a scoop of creamy vanilla ice cream — a classic dessert indulgence.

### TRIPLE MOUSSE CHOCOLATE CAKE

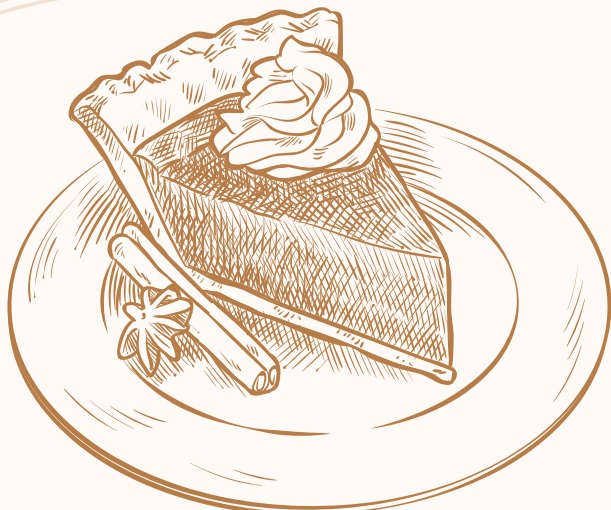
9<sup>95</sup>

A chocolate dessert with dark, milk, and white chocolate mousse on a soft cake base, offering a rich and creamy experience.

### CHOICE OF ICE CREAM

6<sup>95</sup>

*Ask Your Server*



## PREMIUM ADD-ONS

### KERALA POROTTA

3<sup>45</sup>

Soft, flaky, layered South Indian flatbread served warm — perfect with rich curries.

### GARLIC BREAD

3<sup>45</sup>

### MASHED POTATOES

6<sup>95</sup>

### FRENCH FRIES

6<sup>95</sup>

### ONION RINGS

6<sup>95</sup>

### SWEET POTATO FRIES

7<sup>95</sup>

### STEAMED BASMATI RICE

6<sup>95</sup>

### COCONUT INFUSED RICE

7<sup>95</sup>



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Peanuts

## TEA

MILK TEA

3<sup>45</sup>

MASALA TEA

3<sup>95</sup>



## HERBAL TEA SELECTION

CHAMOMILE TEA

4<sup>95</sup>

GREEN TEA

4<sup>95</sup>

EARL GREY TEA

4<sup>95</sup>

ENGLISH BREAKFAST TEA

4<sup>95</sup>

PEPPERMINT TEA

4<sup>95</sup>



## SIGNATURE SIPS

FRESH LIME JUICE

4<sup>95</sup>

MANGO JUICE

7<sup>95</sup>

PINEAPPLE JUICE

7<sup>95</sup>

MIXED FRUIT

8<sup>45</sup>

MANGO LASSI

8<sup>45</sup>

EXTRA CREAMY AVOCADO SMOOTHIE

9<sup>95</sup>

MANGO, STRAWBERRY &  
PINEAPPLE SMOOTHIE

9<sup>95</sup>

## SPARKLING & SOFT DRINKS

POP

2<sup>45</sup>

WATER

2<sup>45</sup>

PERRIER

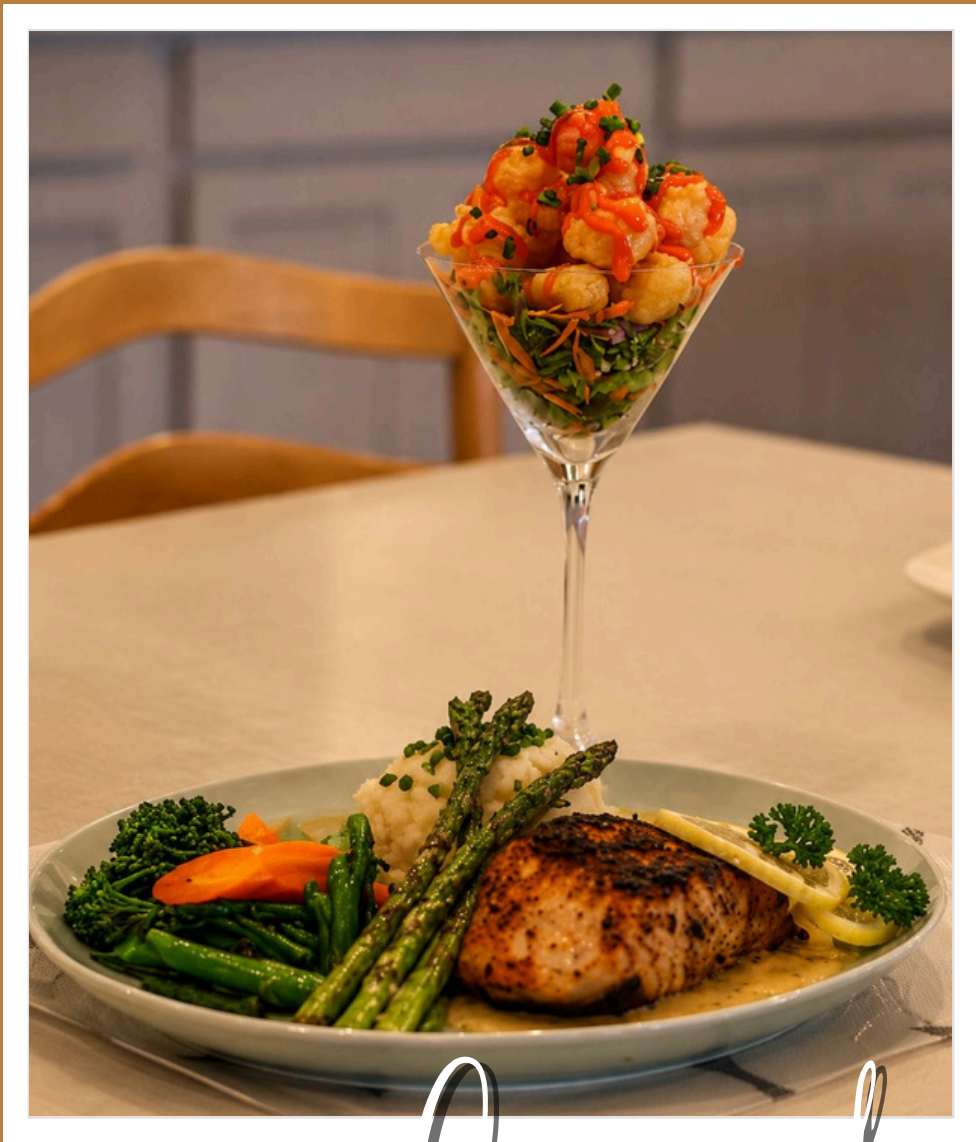
3<sup>45</sup>

ORANGE JUICE

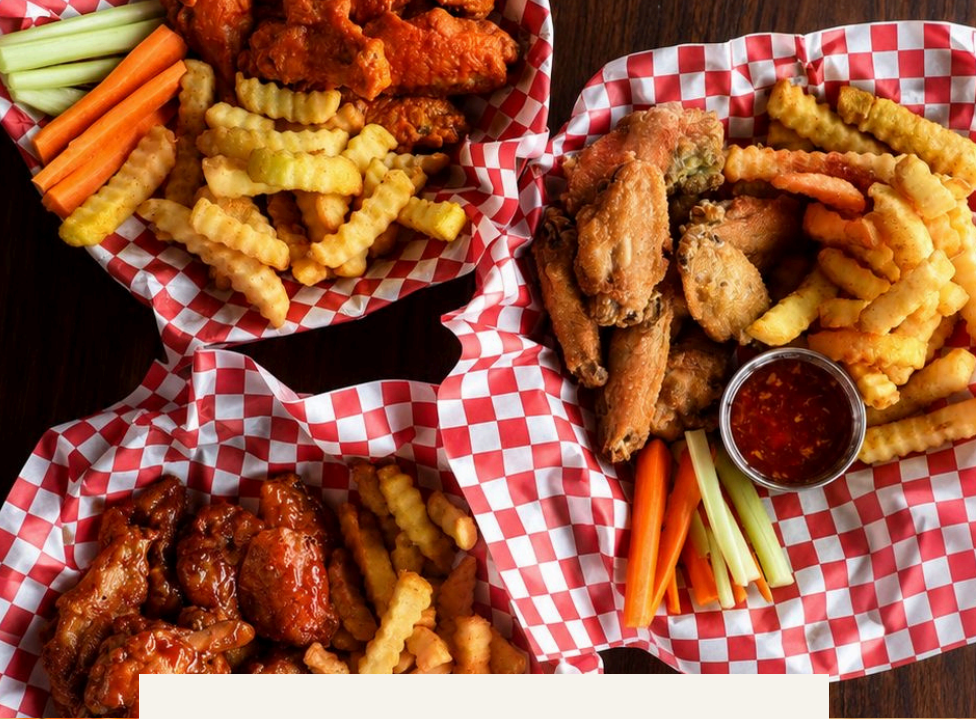
3<sup>45</sup>

APPLE JUICE

3<sup>45</sup>



Thank You



# ENJOY THE DELICACY

“Thank you for dining with us! We hope your meal was as delightful as your company. See you again soon!”



Thank



You

