

Good Food Great Vibes



DINE
DRINK
RELAX
REPEAT

SET MEAL

(Available on Monday To Friday from 11:00am to 3:00pm only)

THE SPICE ROUTE BOTANIC SET	\$12.00
2 Vegetable of the day, Dal, Rice, Naan or Roti, Sweet & Papad	
ROYAL CHICKEN FEAST	\$15.00
Chicken of the Day, Vegetable of the day, Dal, Rice, Naan or Roti, Sweet & Papad	
HERITAGE MUTTON INDULGENCE	\$16.00
Mutton of the Day, Vegetable of the day, Dal, Rice, Naan or Roti, Sweet & Papad	
TANDOOR FLAME CHICKEN SET	\$16.00
2pcs Chicken Tikka, Vegetable of the day, Dal, Rice, Naan or Roti, Sweet & Papad	
FISH MEAL	\$16.00
Fish of the Day, Vegetable of the day, Dal, Rice, Naan or Roti, Sweet & Papad	
GOLDEN CHOLE BHATURE BLISS	\$12.00
Hot & Fluffy puffed bread, served with chole & sweet	



CHAAT

BHEL PURI	\$10.90
A popular chaat snack made with puffed rice, onions, tomatos, chaat masala, mixed with sweet, sour & spicy sauce topped with sev.	
SEV PURI	\$10.90
Crispy puri (whole wheat crackers) topped with potatoes, onions, tomatoes and a variety of sauce, finished with sev.	
DAHI PURI	\$10.90
Stuffing crispy puffed puris filled with boiled potatoes & pulses, topped with a combination of sweet, sour & spicy sauce, onion sev and beaten curd (dahi)	
SAMOSA CHAAT	\$10.90
Crispy vegetable samosa smothered with channa masala (chick peas) and topped with onions, sweet, sour & spicy chutneys, yoghurt, sev and garnished with blended spices.	
PAPDI CHAAT	\$10.90
Crispy Puri/ papdi (whole wheat crackers) served with otatoes, sweet, sour & spicy sauce topped with yogurt, garnish with blended spices.	



SALAD RAITA

GREEN SALAD	\$9.00
Sliced of fresh Tomato, cucumber, onion, carrot, chilli & lime.	
ONION SALAD	\$6.00
Sliced of fresh onion, chilli & lime.	
RAITA	\$7.00
Choice of Onion / Cucumber / Boondi / Mix Vegetable	

MUMBAI SPECIAL

VADA PAV	\$7.00
Fried batter coated potato dumpling fritter served in a pav bun. with spicy and sweet chutneys	
SAMOSA PAV	\$7.00
Crispy and crunchy samosa served in a pav bun.	
BHAJI PAV	\$11.00
Spicy curry of mixed vegetables cooked in a special blend of spices and served with pav bun.	
KEEMA PAV	\$13.00
Mutton Mince is mixed with authentic Indian spices and herbs and served with pav bun.	

STARTER

VEG

GOBI 65	\$14.00
Fried cauliflower florets and spices	
HARA BHARA KEBAB	\$14.00
Green vegetable patty made with minced spinach, green peas & potatoes flavored with traditional herbs and spices.	
PEANUT MASALA	\$12.00
Roasted peanuts, mixed with chopped onions, tomatos green chilli, lime and spices.	
VEGETABLE PAKORAS	\$12.00
Onions, cabbage, carrot, curry leaves marinated in spicy gram flour and deep fried	
KURKURE BHINDI	\$12.00
Okra coated with spices and fried until crispy and crunchy	
MASALA FRENCH FRIES	\$12.00
Spicy Indian style Potato French Fries	
VEG SAMOSA	\$11.00
Fried pastry with spiced potatoes, onions & peas	



NON-VEG

FLAMING COMMANDO	\$17.00
Mix of tofu, potatoes, sausage, and fried ikan bilis (anchovies) all mixed with our very own special sambal mix.	
CHICKEN LOLLIPOP	\$16.00
Fried segments of chicken wings cooked with bell pepper, cilantro & garlic	
CHICKEN 65	\$15.00
Deep fried chicken marinated with curry leaves and green chilies	
TANI CHICKEN WING	\$16.00
Deep fried marinated chicken wings with chef special sauce	
POPCORN CHICKEN	\$13.00
Small bite-sized pieces of chicken that have been breaded and deep fried.	
IKAN BILLIS	\$11.00
Fried dried anchovies with peanuts, onion, chilli padi garnishing with lime & coriander	

KIDS MENU

VEGETARIAN

SET A	
Spring Roll, Fries, Fried Rice	\$12.00

NON-VEGETARIAN

SET A	
Chicken Nuggets, Fries, Chicken Fried Rice	\$14.00

TANDOORI KEBABS

PANEER TIKKA	\$18.00
Choice of Normal/Hariyali / Malai	
Cube of cottage cheese marinated with yoghurt and spices, grilled in tandoor, served with mint sauce.	
VEG SEEKH KEBAB	\$18.00
Minced mixed vegetables tossed in Indian spices, skewered and grilled in tandoor	
TANDOORI GOBI	\$18.00
Cauliflower marinated in a variety of spices & grilled in tandoor	
TANDOORI MUSHROOM	\$18.00
Button Mushroom marinated in a variety of spices & grilled in tandoor	
AJWANI FISH TIKKA	\$20.00
Tender boneless fish marinated with a combination of yoghurt & rare spices like ajwain (Carom Seeds) grilled in tandoor	
TAWA FISH	\$21.00
Marinated fish, pan-seared on a traditional tawa, bursting with bold spices and smoky flavor.	
CHICKEN HARIYALI TIKKA	\$21.00
Boneless chicken marinade with mint, coriander, spinach & Indian spices, grilled in tandoor	
MURG MALAI KEBAB	\$22.00
Boneless chicken marinade in malai (cream), cheese, mildly seasoned with spices & grilled in tandoor	
CHICKEN TIKKA	\$22.00
Boneless chicken infused with saffron & Indian spices, grilled in tandoor	
CHICKEN TIKKA TRIO	\$23.00
Assortment of chicken tikkas, trio flavours in form of cheese, malai & hariyali	
TANDOORI CHICKEN (4PCS/8PCS)	\$17.00 / \$33.00
A classic of Indian Spring chicken marinated with freshly powdered masala & yoghurt	
TANDOORI PRAWN	\$21.00
Prawns marinated with spices and cooked in tandoor served with mint chutney.	
TANDOORI POMFRET	\$25.00
Whole pomfret marinated with spices and cooked in tandoor served with mint chutney.	
LAMB SHEEKH KEBAB	\$23.00
Minced lamb spiced, rolled on a skewer, grilled in tandoor	
ADRAKI LAMB CHOPS	\$32.00
Ginger flavoured lamb chops, cooked in tandoor	



TANDOORI PLATTERS

VEG PLATTER	\$26.00
Paneer Tikka, Veg Seekh Kebab, Tandoori Gobi with Naan, Spicy sauce & Mint chutney	
MEAT PLATTER	\$31.00
Tandoori Cickenh, Malai Chicken Tikka, Lamb Seekh Kebab, with Naan, spicy sauce & mint chutney	
SEAFOOD PLATTER	\$37.00
Fish Ajwani Tikka, Fish Tikka, Tandoori Prawn with Naan, spicy sauce & mint chutney	



MAIN COURSE

BUTTER CHICKEN	\$19.00
Chunks of tender chicken tikka cooked in a traditional creamy tomato gravy with butter	
CHICKEN TIKKA MASALA	\$19.00
Tender pieces of chicken tikka cooked in a rich spicy sauce finished with a touch of cream and garnished with ginger.	
KORI KONDAPURI	\$19.00
Boneless chicken cooked in a mild spicy golden homemade sauce	
KADAI CHICKEN	\$19.00
Boneless chicken cooked in thick gravy spiced with chilli, onions and capsicum	
CHICKEN KOLHAPURI	\$19.00
Boneless chicken cooked in spicy red kolhapuri spices and served hot.	
HYDERABADI CHICKEN MASALA	\$19.00
Boneless chicken cooked in traditional hyderabadi masala	
CHICKEN KORMA	\$19.00
Boneless chicken cooked in a mild creamy thick gravy	
CHICKEN VINDALOO	\$19.00
Classic Goan chicken - spicy dish cooked with potatoes and vinegar	



EGG	
EGG BUTTER MASALA	\$13.00
Boiled eggs with fresh tomato & butter gravy	
EGG CURRY	\$13.00
Boiled egg cooked with home style curry	
EGG BHURJI	\$13.00
Eggs cooked with plenty of chopped onions, green chillies, red chillies & tomatoes	
EGG OMELETTE	\$13.00
Beaten eggs cooked in a frying pan with copped onions, tomatoes & green chillies	



MUTTON

ROGAN JOSH	\$23.00
Mutton cooked with onions, red Kashmiri chilli	
CHANDNI CHOWK KEEMA	\$23.00
Spicy minced lamb cooked with onions, almonds & garam masala	
RAJASTHANI LAAL MAAS	\$23.00
Mutton curry from Rajasthan is favourite among spicy food lovers	
MUTTON VINDALOO	\$23.00
Succulent meat cooked with potatoes in a sharp tangy sauce	
HYDERABADI MUTTON MASALA	\$23.00
Boneless lamb cooked in traditional hyderabadi masala	
KADAI MUTTON	\$23.00
Boneless lamb cooked in thick gravy spiced with chilli, onions, and capsicum	
MYSORE MUTTON	\$23.00
Succulent boneless peices of lamb cooke dwith fresh tomatoes, onion, bell pepper, spices & corriander	

SEAFOOD

KADAI FISH	\$19.00
Fish fillet with tomatoes & onions with special Indian sauce & stir fried in kadai	
FISH KOLHAPURI	\$19.00
Boneless FISH cooked in spicy red kolhapuri spices and served hot.	
FISH METHI MASALA	\$21.00
Fish fillet cooked in fenugreek leaves gravy	
KERALA FISH CURRY	\$21.00
A tangy fish curry made with coconut milk, spices & challots a regional delicacy	
GOAN PRAWN CURRY	\$22.00
A Goan speciality of delicately spiced prawns cooked in coconut milk	
PRAWN VINDALOO	\$22.00
Spicy prawns cooked with potatoes and vinegar	
KADAI PRAWN	\$22.00
Prawn with tomatoes & onions with special Indian sauce & stir fried in kadai	
PRAWN MIRCH MASALA	\$22.00
Prawns off the shell coocked with onion, tomatoes and red chilli flakes	



VEGETARIAN

DAL TADKA	\$16.00
Yellow lentils cooked to perfection with garlic & spices	
DAL MAKHNI	\$18.00
Black lentil sand beans cooked overnight on tandoor, tempered with house special masala	
PUNJABI CHANNA MASALA	\$17.00
Chick peas cooked with seasonal herbs and spices	
ALOO GOBI	\$17.00
Dual of Potato and cauliflower cooked in masala	

SUBZI DIWANI HANDI	\$19.00
Fresh vegetable in semi dry gravy, creating memorable taste	
VEG KOLHAPURI	\$19.00
Combination of mixed vegetables in a thick, spiced gravy.	
VEG CHILLI MILLI	\$19.00
A special preparation made with mixed vegetables & cottage cheese.	
PALAK PANEER	\$19.00
Creamy spinach and pan served cottage cheese infused with Indian spices	
KADAI PANEER	\$19.00
Cottage cheese and green peppers in a spicy tomato & onion gravy	
PANEER BUTTER MASALA	\$19.00
Homemade cottage cheese prepared tomato gravy and variety of spices	
PANEER TIKKA MASALA	\$19.00
Cubes of cottage cheese barbequed in a clay oven, cooked with onions, tomatoes simmered in a pan with light curry sauce.	
MATTAR PANEER	\$19.00
Fresh cottage cheese coocked gently with garden fresh peas & potatoes	
MUSHROOM MATTAR	\$17.00
Mushroom cooked gently with garden fresh peas	
GOBI MATTAR	\$17.00
Cauliflower cooked gently with garden fresh peas	
BHINDI MASALA	\$17.00
Ladies fingers (okra) sauteed with onions, tomatoes and dry masala.	

BIRYANI AND RICE

BIRYANI POT

All our briyani are served with Raitha & Gravy

VEGETABLE BIRYANI	\$16.00
Basmati rice cooked with midly spiced seasonal vegetables	
EGG BIRYANI	\$17.00
Egg with cooked basmati rice, herb and spice.	
CHICKEN BIRYANI	\$19.00
Tender juicy chunks of boneless chicken cooked with mild spices and basmati rice	
TANDOORI CHICKEN BIRYANI	\$19.00
Chicken is marinated with Tandoori masala and yogurt and cooked with basmati rice	
MUTTON BIRYANI	\$22.00
Tender juicy chunks of boneless lamb cooked with mild spices and basmati rice	
PRAWN BIRYANI	\$22.00
Prawns cooked with baked basmati rice and spices	
PLAIN BASMATI RICE	\$7.00
Plain steam basmati rice	
JEERA RICE	\$9.00
Aromatic basmati rice tempered with cumin seeds.	
SAFFRON RICE	\$9.00
Aromatic basmati rice parboiled with saffron strands and oriental spices	
VEG PULAO	\$11.00
Aromatic basmati rice steamed and pan fried with mixed vegetables	
DAL KHICHADI	\$15.00
Fragrant basmati rice steamed & cooked with lentils, fried with chopped onions, tomatoes, green chillies in pure ghee.	



INDIAN BREADS

TANDOORI ROTI	\$5.00
Oven roasted unleavened bread	
BUTTER ROTI	\$5.50
Oven roasted unleavened bread topped with butter	
PLAIN NAAN	\$5.50
Leavened bread	
BUTTER NAAN	\$5.50
Crispy Indian bread roasted in a clay oven and topped with butter	
GARLIC NAAN	\$6.50
Crispy Indian bread roasted in a clay oven and topped with garlic	
CHEESE NAAN	\$7.50
Cheese stuffed Indian bread roasted in a clay oven	
KEEMA NAAN	\$8.50
Handmade bread filled with minced lamb	
PUDINA PARATHA	\$6.50
Multi layer whole wheat bread topped with mint & hot ghee	
ALOO PARATHA	\$8.50
Stuffed flatbread with spiced mashed potatoes	
SATTU PARATHA	\$8.50
Flatbread stuffed with spiced roasted gram flour filling.	
LACHA PARATHA	\$6.50
Multi layer whole wheat bread topped with hot ghee	
KULCHA	\$8.50
Unleavend bread stuffed with your choice -Aloo / Paneer / Onion/Masala	
NAAN BASKET	\$20.50
Plain Naan, Butter Naan, Galic Naan, Cheese Naan	
ROTI BASKET	\$20.50
Plain Roti, Butter Roti, Pudina Paratha, Lacha Paratha	

INDO CHINESE

CHILLI CHICKEN (DRY/GRAVY)	\$19.00
Bite size chunk of chicken, seasoned with spices and cooked in a chilli sauce	
CHILLI GARLIC FISH (DRY/GRAVY)	\$20.00
Fish in a Indo-Chinese fusion of spring onions, red chilli, & chef special sauce	
CHILLI GARLIC PRAWNS (DRY/GRAVY)	\$22.00
Prawns in a Indo-Chinese fusion of spring onions, red chilli, & chef special sauce	
CHILLI PANEER (DRY/GRAVY)	\$19.00
Indian cottage cheese stir fried with sliced onions, capsicum & green chillies	
GOBI MANCHURIAN (DRY/GRAVY)	\$23.00
Florets of cauliflower deep fried and tossed with house special masala	
VEG FRIED RICE	\$13.00
Basmati rice tossed with carrot, peas with chopped ginger, garlic, green chilli & spring onion.	
EGG FRIED RICE	\$13.00
Basmati rice tossed with egg, chopped ginger, garlic, green chili & spring onion	
CHICKEN FRIED RICE	\$16.00
Basmati rice tossed with boneless chicken, chopped ginger, garlic green chili & spring onion	
SEAFOOD FRIED RICE	\$19.00
Basmati rice tossed with prawn, fish, chopped ginger, garlic green chili & spring onion	

DESSERTS

GULAB JAMUN	\$7.90
RAS GULLA	\$7.90
GAJAR HALWA	\$9.00
KULFI	\$9.00



