



FLAVORS of ASIA

INDIAN ▪ NEPALI ▪ THAI CUISINE ▪ INDO CHINESE

VEG STARTERS

Vegetable Momo	
Mixed Veggie Steamed Dumplings	10
Samosa	
Potato/Peas Stuffed Pastry Filo	07
Spring Rolls	
Mixed Veggie in Chinese Wrap	07
Four Season Pakora	
Assorted Veggie Fritters	08
Crispy Okra	
Fried Sticks/Pico De Gallo	09
Spinach Mango Salad	
Crispy Spinach/Mango/Chaat	10
Lentil Lemon Soup	08
Tomato Fennel Soup	09

NON-VEG STARTERS

Chicken Momo		
Chicken Steamed Dumplings	12	
Malai Tikka		
Chicken in Cashew/Cream Grilled	12	
Chilli Chicken		
Spicy Chinese Wok Chicken	12	
Drums of Heaven		
Chicken Drumsticks Oven-Grilled	12	
Haryali Kabab		
Mint Marinade Roasted Chicken	12	
Masala Wing		
Indian Style Chicken Wings	11	
Fish Pakoda		
Aromatic Spice Marinated Fritters	12	
Seekh Kabab		
Ground Lamb/Spices/Oven Grilled	12	

OUT OF CLAY OVEN

Tandoori Chicken (Half)		
Seasoned Yogurt-Marinated Chicken/Grilled	20	
Chicken Tikka Kabab		
Boneless Chicken Saffron Marinated & Grilled	18	
Lamb Boti Kabab		
Boneless Cubes in Mint Marinade/Grilled	20	
Tandoori Salmon		
Lemon-Herb Grilled Salmon Fillet	22	

ENTREE [INDIAN]

Butter Chicken			
Grilled Chicken/Tomato Butter Sauce	*		
Tikka Masala			
Chicken in Creamy Onion Sauce	*		
CHOICE: Chicken/Lamb/Goat/Shrimp			
Korma			
Aromatic Sauce Yoghurt/Cream/Spices	*		
CHOICE: Chicken/Lamb/Goat/Shrimp			
Classic Curry			
Versatile Flavorful Indian Curry	*		
CHOICE: Chicken/Lamb/Goat/Shrimp			
Kadhai Sauce			
Semi-Dry Onion/Tomato Curry/Bellpepper/Onion	*		
CHOICE: Chicken/Lamb/Goat/Shrimp			
Vindaloo			
Goan Specialty Sauce Finished with Vinegar	*		
CHOICE: Chicken/Lamb/Goat/Shrimp			
Palak Saag			
Spinach/Cumin/Garlic Puree Finished with Cream	*		
CHOICE: Chicken/Lamb/Goat/Shrimp/Paneer			
Paneer Makhani			
Farmers Cheese cubes in Tomato Butter Sauce	16		
Mutter Paneer			
Green Peas/Cheese in Onion Tomato/Herbs	16		
Navratan Korma			
Hedley of Vegetable/Cheese in Korma Sauce	17		
Aloo Gobi			
Potato & Cauliflowers Duet/Cummin Flavor	15		
Channa Masala			
Chickpeas cooked in Tomato Sauce	14		
Dal Tadka			
Yellow Lentils flavored Garlic/Cumin Tempered	13		

* CHICKEN 17 LAMB 19 GOAT 21 SHRIMP 21 PANEER 16

Indian Biryani	
Aromatic Rice, Herbs, Saffron, Brown Onion	19/21
Choices: Chicken/Lamb/Goat/Shrimp /Veggie	
Bastmati Steamed Rice	03

ENTREE [NEPALI/THAI/ INDO-CHINESE]

Chicken Chowmein	
Fry Chicken/Vegetables/Noodles/	17
Soy Cantonese Style	
Chicken Stir-Fry	
Chicken Cubes Pan Seares Finished in Wok	17
with Vegetable/Soy/Oyster Sauce	
Mix Vegetable Noodles	
Veggies and Noodles/Vinegar/Soy/Chilli	16
Nepalese Fried Rice	
CHOICES: Chicken/Vegetable/Shrimp	15
Tofu Pad Thai	
Fried Tofu in Pad Thai Sauce/	18
Rice Noodles	
Tofu Green Curry	
Thai Chilli Green Curry with Rice or Rice Noodles	18
Stir Fried Mix Vegetable	
Thai-Style Pad Pak Ruam	16

BREADS

Butter Naan	03
Garlic Naan	04
Paratha	04
Roti	03

SIDES

Raitha	03
Indian Salad	06
Mango Chutney	05
Mango Pickel	04

DRINKS

Mango Lassi	05
Fruit Punch	06
Soda	04
Masala Chai Tea	04

DESSERT

Gulab Jamun	06
Rasmalai	08
Gajar Halwa	08



*Please alert your server if you have any food allergies, gluten free or vegan concerns.
Indian dishes contains Nuts/Dairy/Vegetable Oil/Spices for flavor and taste. We also use Soy/Fish sauce