

Appetizers

Aleppy Fried Prawns	13.95
Tender prawns marinated with chili flaked in a rice flour batter served with a peanut sauce.	
Curried Scallop	10.95
Sautéed scallops cooked in a lightly spiced curried	
Reshmi Tikka	12.95
Kebabs made from minced chicken, cashew nuts and onions, cooked in the clay oven	
Mughlai Chicken	9.95
Chicken skewered, served with roasted red pepper sauce	
Lucknowi Kebab	11.75
Succulent lamb paté kebabs with spices	
Assorted Tandoori Hors D'oeuvres	16.95
An assortment of chicken tikka, seekh kebab and barrah kebab	
Vegetable Samosa	7.00
Crispy patties stuffed with spicy potatoes and peas	
Gobi Manchurian	7.95
Crisp fried cauliflower florets, green onion, soy, garlic, sweet and sour sauce	
Vegetable Pakora	6.75
Mixed vegetable fritters	
Hara Kebab	7.75
Spinach and farmers cheese kebab	
Aloo Tikki	6.75
Crispy potato patties with subtly spiced centers	
PaapdiChaat	9.95
Puffed crispy wheat biscuits with herbs, potatoes and three fresh chutneys	
Papadum	2.50
This crisp lentil wafers	
Assorted Vegetable Platter	12.45
Samosa, Pakora, Hara Kebab and Papad	

Soup

Mulligatawny Soup	5.95
Delicately spiced lentil soup	
TamatarKa Saar	5.95
Garden fresh vegetables in a tomato broth	

Salads

Green Mixed Salad	6.95
Salad with house dressing	
Tandoori Chicken Salad	9.95
Tandoori chicken, asparagus and crisp romaine lettuce with a walnut, raisin and mango dressing	

Raita

Cucumber and Yoghurt	4.95
Grated cucumber and yoghurt sauce	

Amber Dinner

Amber Dinner is served with tea & coffee

Amber Dinner	36.95
Green Mixed Salad	Tandoori Chicken
Seekh Kebab	Ceylon Chicken Curry
Palak Paneer	Saffron Rice
Naan	GulabJamun

Vegetarian Delight	29.95
Vegetable Samosa	Pappadum
Dal Bhukara MalaiKofta	
Baingan Bharta Vegetable Korma	
Saffron Rice	Poori
Raita	Kesari Kheer

Tandoori Sizzlers

Bharvan Aloo	14.95
Charbroiled russet potatoes stuffed with cheese and nuts	
Amritsari Paneer Tikka	16.95
Farmers cheese cooked in oven with a spicy and tangy marinade	
Tandoori Chicken	Half 17.95, Full 22.95
Chicken thighs marinated with mustard oil, yogurt and a touch of ginger	
Peshawari Chicken Tikka	18.95
Chicken thighs marinated with mustard oil, yogurt and a touch of ginger	
Chicken Ka Tikka	18.95
Boneless Chicken breastcubes marinated in yogurt, ginger, garlic and uniquely flavored with fenugreek	
Sea Bass Tikka	29.95
Fish cubes marinated in lemon juice and spices	
Frontier kebab	29.95
Rack of lamb marinated in yogurt, ginger, garlic and spices	
Tandoori Mixed Grill	31.95
Tandoori chicken, chicken tikka, Barrah kebab, prawn kebab and seekh kebab served on a sizzler'	
Tandoori seafood platter	30.95
Lobster tail, sea bass tikka and prawn kebab	
Lahsoni Teekha Prawn	24.95
Tandoor-broiled tiger prawns marinated in a roasted garlic and chili paste	
Seekh Kebab	18.95
Minced lamb with onions, ginger, garlic, and spices	
Barrah Kebab	19.95
Succulent cubes of lamb marinated in ginger, garlic, and roasted black cumin	
Tandoori Lobster	37.95
Lobster tail marinated in lemon juice and spices	
Tandoori Salmon	20.95
Roasted salmon chunks marinated with sour cream, saffron, dill and tandoori spices	

Seafood Baitz

Prawns Balchao	20.95
Prawns in a spicy with a touch of vinegar. A Goan delicacy	
Madras Seafood Curry	23.95
Prawns, Scallops and seasonal fish stewed with tomatoes, coconut, ginger and curry leaves.	

We Charge 18% Gratuity 5 or more people.

Goa Fish 19.95

Chili-Flavoured Konkan fish Curry

Cochin Scallop 19.95

Spicy Scallop curry cooked with coconut milk and peppercorn Sauce with a hint of tamarind

Malwani Shrimp 20.95

Stir-Fried prawns tossed in a spicy coconut curry-from the southern coast of india

Chicken Temptations

Butter Chicken 20.95

Shredded Tandoori chicken in a tomato, butter and fenugreek Sauce

Chicken Tikka Masala 20.95

Chicken tikka cooked in a milk and tomato sauce

Chef's Special Kadhai chicken 20.95

Medium – spiced dry chicken prepared with onions and bell pepper

Ceylon Chicken Curry 18.95

Chicken Cooked with Coconut and curry leaves

Chicken Masala 18.95

Traditional chicken curry, served medium or spicy

Lamb Delicacies

Rogan Josh 22.95

Classic lamb curry from the valley of Kashmir

Mirch Ka Ghost 22.95

Lamb cooked with peppercorns, green chili, ginger and Saffron-spicy hot

Kerala Lamb Curry 22.95

Succulent chunks of lamb cooked in coconut milk with A unique flavor of curry leaves and peppercorns

Chandani Gosht 22.95

Tender chunks of lamb cooked in cardamom,cashew nuts and smooth gravy

Rice

Basmati Rice 3.50**Handi Prawn Biryani 19.95**

Saffron-flavored basmati rice with prawns

Lucknowi Gosht Biryani 19.95

Aromatic basmati rice cooked with mildly spiced lamb flavored with rose water

Chicken Biryani 18.95

Saffron-flavored chicken and basmati rice cooked with golden fried onions

Vegetables Biryani 15.95

Saffron-flavored basmati rice with vegetables and nuts

Mushroom Biryani 15.95

Assorted mushrooms with spiced basmati rice

Vegetarian Specialties

Dal Bhukara 13.95

Lentils slow-cooked with spices, cream and tomatoes

MalaiKofta 15.95

Deep-fried cheese and potato dumplings cooked in tomato cream sauce

Paneer ElaichiPasanda 16.95

Cardamom-flavored farmers cheese cooked in almond sauce

Baingan Bhartha 15.95

Baked eggplant cooked with onions, tomatoes and spices

Palak Paneer 16.95

Spinach with farmers cheese and spices

Kadhai Paneer 16.95

Farmer's cheese cooked with bell peppers and onions

Mushrooms Matter Makana 15.95

Mushroom and green peas cooked with lotus seeds in onion-ginger curry

Sukhi Bhindi(Seasonal) 15.95

Spiced okra with onion

Matter Paneer 15.95

Farmers Cheese and peas in a special gravy

PindiChole 14.95

Garbanzo beans cooked with mango powder and spices

Navratan Korma 14.95

Mixed vegetables with nuts cooked in a creamy sauce

Dum Aloo Bhukara 16.95

Yukon potatoes stuffed with mint and apricot chutney and cooked in a rich gravy

Aloo Gobi 14.95

Potatoes and cauliflower cooked in spices

Amber ki Hari Subzi 14.95

Fresh greens sautéed in a garlic sauce

Subz Bahaar 15.95

Sautéed fresh vegetables in a Awadhi-style almond sauce

Freshly Baked Breads

Naan 3.50

Leavened bread

Butter Naan 3.50

Naan with butter

Garlic and Basil Naan 3.50

Naan with garlic and basil

Goat Cheese Paneer Naan 4.75

Naan stuffed with goat and farmers cheeses

Frontier Naan 4.75

Naan stuffed with nuts and raisin paste

Ajwain Lacha Paratha 4.50

Whole wheat layered bread with ajwain

Onion Kulcha 4.25

Traditional north Indian bread stuffed with onions

Tandoori Roti 2.95

Whole Wheat bread

Pudina Paratha 4.50

Whole wheat layered bread with mint

Aloo Paratha 4.50

Whole wheat layered bread with spicy potatoes

Poori 4.00

Deep-fried whole wheat bread(2 Pieces)

Assorted Breads 11.95

Onion Kulcha,Naan and Pudina Paratha

Palak Broccoli Roti 3.50

Whole wheat bread with spinach and broccoli