

## Appetizers

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

## Soup

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

## Salads

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

## Raita

<b>Cucumber and Yoghurt</b>	<b>4.95</b>
Grated cucumber and yoghurt sauce	

## Amber Dinner

Amber Dinner is served with tea & coffee

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

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

## Tandoori Sizzlers

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

## Seafood Baitz

<b>Prawns Balchao</b>	<b>20.95</b>
Prawns in a spicy with a touch of vinegar. A Goan delicacy	
<b>Madras Seafood Curry</b>	<b>23.95</b>
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