

Desserts

Apricot delight		4
Gulab Jamun	D G	4
Zaiqa shahi	D G	4
Rasmalai	D	4
Carrot Halwa		4
Ice cream	D	4

Soft Drinks

Mango Lassi	D	4
Mango Lassi – Jug	D	10
Masala Butter milk	D	3
Coke		3
Diet Coke		3
Coke zero		3
Lemonade		3
J2O Orange & Passionfruit		4
J2O Apple & Mango		4
Appletiser		3
Still Water – Small		3
Still Water – Large		5
Sparkling water- Small		3
Sparkling water- Large		5
Sprite		3

Mocktails

Mango colada	6
Pina colada	6
Watermelon spritzer	6
Cranberry cooler	6
Tropical festival	6
South side	6
Virgin Mojito Flavours	6

D - DAIRY G - GLUTEN N - NUTS

Allergens: Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

Jasmine

Indian Cuisine

FOOD & DRINKS
MENU

Starters

Poppadum 🍴		2
Plain served with chutneys and pickled onions		
Murgh Malai tikka 🍴	D G N	10
Chicken marinated in cream cheese cooked in clay oven		
Chicken Achari tikka 🍴	D	10
Chicken marinated in pickle & yogurt and cooked in clay oven		
Chicken Tangdi kebab 🍴	D N	10
Chicken marinated in spiced yogurt and cooked in clay oven		
Chicken 65 🍴	D N	10
Juicy chicken cubes tempered with curry leaf and chilli		
Chilli Chicken 🍴	D G	10
Indo-Chinese chicken tossed with peppers and onion		
Chicken Wings 🍴	D G N	7
Sesame coated sweet and sour chicken wings. Portion size 5 or 6		
Chicken pakoda 🍴	G N	7
Deep fried coated chicken and cashew patty		
Chicken lollipop 🍴	D G	7
Coated Indian fried chicken in the bone		
Lamb chops 🍴	D	14
Marinated in Indian spices for 24-hr pan-fried in ghee and finished off in clay oven		
Lamb Sheekh kebab 🍴	D	12
Skewer of minced lamb marinated in Indian spices		
Salmon Tikka 🍴	D	12
Salmon marinated in mild tikka masala cooked in clay oven		

Rice

Jeera rice 🍴	D V	7
Veg fried rice 🍴	D V	7
Egg fried rice 🍴	D	7
Chicken fried rice 🍴	D	8
Prawn fried rice 🍴	D	10
Schezwan fried rice 🍴	D V	8
Steam rice 🍴		5

Starters

Prawn dynamite 🍴	D G	14
Indian twist on prawn cocktail		
Tandoori Prawn zinga 🍴	D	12
Marinated tiger prawns cooked in clay oven		
Veg Manchurian 🍴	D G V	9
Indo-Chinese dumplings tossed in tangy garlic flavoured sauce		
Chilli Babycorn 🍴	D G V	9
Indo-Chinese babycorn tossed with peppers and onion		
Mushroom 65 🍴	D G V	9
Juicy mushroom tempered with curry leaf and chilli		
Paneer Malai tikka 🍴	D V	10
Paneer marinated in cream cheese cooked in clay oven		
Gobi Manchurian 🍴	V	9
Crispy cauliflower coated in corn flour, lemon and spices		
Crispy Bendi 🍴	G V	9
Deep fried coated okra seasoned with masala chilli		
Chilli paneer 🍴	D G V	10
Indo-Chinese paneer tossed with peppers and onion		
Onion Bhaji 🍴	D	7
Deep fried coated onion in a blend of spices		
Malai Broccoli 🍴	D N V	7
Broccoli marinated in cream cheese cooked in clay oven		

Biryani

Chicken Dum Biryani 🍴	D N	12
Authentic Hyderabad Chicken Dum Biryani (On the Bone)		
Lamb Dum Biryani 🍴	D N	14
Authentic Hyderabad Lamb Dum Biryani (On the Bone)		
Veg Dum Biryani 🍴	D V N	11
Authentic Hyderabad Veg Dum Biryani		

Curries

Chicken Tikka masala 🍴	D N	11
Clay oven grilled chicken cooked in tomato, onion and spice blend		
Butter chicken 🍴	D N	11
Clay oven grilled chicken cooked in creamy curry sauce		
Kadai chicken 🍴	D N	11
Semi dry Indian curry cooked with toasted spice mix		
Mughlai chicken 🍴	D N	11
Our chef's signature dish - chicken cooked in malai sauce		
Chicken on the bone 🍴 (Desi murgh)	N	11
Country style chicken curry with village spices		
Gongura mutton 🍴	D	14
Lamb cooked in spicy masala base and red sorrel leaves		
Dal Ghosh 🍴		11
Traditional slow cooked lamb curry with lentils		
Lamb Rogan Josh 🍴	N	14
Boneless slow cooked lamb with traditional himalayan spices		
Kaju Prawn Masala 🍴	D N	14
Prawns cooked with onion & tomato sauce topped with cashew nut		

Curries

Egg masala 🍴	D	11
Dhaba style hard boiled egg curry		
Dal Tadka 🍴	D	8
Indian lentils tempered with Ghee and spices		
Paneer Butter masala 🍴	D N	10
Clay oven grilled paneer cooked in creamy curry sauce		
Methi Chaman 🍴	D	10
Grated cottage cheese cooked with fenugreek and spinach leaves		
Mix Veg Curry 🍴	N	10
Mixed vegetables cooked in onion tomato gravy		
Palak Paneer 🍴	D	10
Indian cottage cheese cooked in spinach based gravy		
Kadai Mushroom 🍴	N	10
Semi dry mushroom curry cooked with toasted spice mix		
Malai Kofta 🍴	D N	10
Fried cheese dumplings cooked in creamy mild gravy		
Gutti Vankaya 🍴	N	10
Small aubergine cooked in peanut & coconut based gravy		

Breads

Garlic & Coriander Naan	G	3
Chilli Naan	G	3
Plain Naan	G	3
Butter Naan	G	3
Tandoori Roti	G V	3