



Modern Indian Punjabi Cuisine
135 George Street, Launceston, Tasmania

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We DO NOT split bill for table over 6 People

Please inform the staff about any allergies or intolerance before placing the order

When requested, we try our best to make meals gluten free but cannot guarantee 100% gluten free meal

Banquet Special 40

(Minimum for 4)
(Free top up of Naan Breads & Rice)

Starters

POTATO AND PEAS SAMOSA

Triangle flaky pastry stuffed with peas and potatoes

CHICKEN TIKKA

Morsels of chicken marinated in Greek yogurt, tandoori spices and finished in tandoor

PAPADUMS

Main-course

BUTTER CHICKEN

Tandoori grilled chunks of chicken simmered with smooth tomato gravy, flavoured with fenugreek

LAMB ROGAN JOSH

Exotic lamb curry in true kashmiri style

BEEF VINDALOO HOT

Delicacy from western coast of India

DAAL TADKA

Yellow lentil tempered with cumin seeds, garlic and whole red chilies



Sides

CUMIN RICE

PLAIN NAAN

GARLIC NAAN

Desserts

GULAB JAMUN

Cottage cheese and condensed milk dumpling soaked in cardamom sugar syrup

