



Amber **Spice**

The image features five ornate silver spoons with gold handles, each containing a different spice. The spoons are arranged in a semi-circle on a dark wooden surface. The spices are: a reddish-brown powder in the bottom-left spoon, a greenish-brown powder in the top-left spoon, a white crystalline substance in the top-center spoon, a bright orange powder in the top-right spoon, and a light beige powder in the bottom-right spoon. The handles of the spoons are decorated with intricate gold patterns. Scattered around the spoons are small, light-colored seeds and green herbs. The word "Welcome" is written in a bold, yellow, sans-serif font across the center of the image.

Welcome

Veg-Entrée

Veg Samosa (2 Pcs)	\$12.90
Crispy pastry filled with spiced vegetable.	
Samosa Chaat	\$13.90
Deconstructed samosa reminiscent of Indian street food, drizzled with tamarind, mint chutney and a touch of yogurt.	
Onion Bhaji (4 Pcs) (GF)	\$12.90
Crispy golden brown onion fritters, seasoned with spices.	
Tandoori Mushrooms (GF)	\$15.90
Button mushrooms stuffed with spinach and panner, served with mint and beetroot.	
Palak Papdi Chaat (GF)	\$14.90
Crispy palak Papdi topped with tangy yogurt, chutneys and fresh vegetables for a delightful Snack.	
Aloo Tikki Chaat	\$16.90
Crispy aloo tiki topped with tamarind, mint and yogurt a tangy and savoury Indian street food delight.	
Dahi Puri	\$9.90
Crispy shell stuffed with flavoured potatoes ,onion, curd, ground spicesAnd Sev.	
Chilli Paneer	\$18.90
Crispy Paneer cubs toast in chilli sauce, garnished with bell peppers and onions.	
Gobi Manchurian	\$18.90
Chinese cauliflower dish with soy, shallots, onion and capsicum.	
Vegetable Spring Roll (4Pcs)	\$13.90
Crispy fried vegetable spring Roll.	
Paneer Pakora (GF)	\$14.90
Soft paneer pieces cotted in spiced batter and fried till crispy, served with chutney.	

Non-Veg Entrée

Seekh Kebab (GF)	\$18.90
Succulent minced meat skewers, seasoned with spices, grilled to perfection	
Lamb Cutlet (2 Pcs) (GF)	\$18.90
Two pieces tandoori lamb cutlet served with garlic and mint chutney.	
Chicken Tikka (4 Pcs) (GF)	\$15.90
Succulent chicken marinated in spices grilled to perfection.	
Tandoori Chicken Half (GF)	\$15.90
Chicken marinated in yogurt with delicious blend of spices and roasted in tandoor.	
Chilli Chicken (Dry Hot and spicy)	\$18.90
Tender chicken pieces stir fried with spicy chilli sauce, delving fiery and flavourful experience.	
Chicken 65 (Hot and spicy)	\$16.90
Crispy marinated chicken pieces tossed in a fiery blend of spices, perfect to spice lovers.	

Sea Food Entrée

Tandoori prawns (6 Pcs) (GF)	\$22.90
Australian prawns cooked in the Tandoor, finished with Indian spices, served with mint and garlic chutney.	
Jhinga Til tinka (6 Pcs) (GF)	\$22.90
succulent prawn marinated in sesame seeds for a delightful experience.	
Chilli Prawn (6 Pcs)	\$22.90
Tender prawns stir fried with spicy and tangy chilli sauce for a flavourful kick.	
Amritsari Fish (GF)	\$15.90
Spiced fish marinated with ajwain, grilled to perfection	

Platters

Mixed Platters (2 Person)	\$33.90
Onion bhaji(2 pcs) Amritsari Fish(2 pcs) Seekh Kebab(2pcs) Chicken tikka (2pcs) Papadums with mint and tamarind sauce	
Non-Veg Platter	\$42.90
Seekh Kebab(2 pcs) Lamb cutlet(2pcs), Amritsari Fish(2 pcs) Chicken Tikka (2 pcs)	
Veg Platter	\$28.90
Onion Bhaji(2 pcs) Paneer Pakora (2 pcs), Vegetable spring Roll (2pcs) Tandoori Mushroom(2 pcs)	

Vegetarian Mains (GF)

Daal Makhani	\$20.50
Creamy black lentils simmered with butter and spices.	
Daal Masala	\$18.50
A flavourful lentil dish, spiced with aromatic herbs.	
Palak Paneer	\$24.90
Creamy spinach curry with soft paneer cubes, seasoned with aromatic spices. (Traces of Nuts)	
Aloo Palak	\$22.90
A flavourful dish of spiced potatoes and fresh spinach. (Traces of nuts)	
Panner Butter Masala	\$24.90
Creamy tomato/ based curry with soft paneer cubes, enriched with butter and aromatic spices. (Traces of nuts)	
Paneer Pepper Masala	\$24.90
Paneer pepper future soft paneer cubes cooked in a rich, spicy black pepper sauce.	
Kadhai Paneer	\$24.90
Indian cottage cheese cooked in a thick onion and tomato gravy with bell pepper and authentic Indian spices.	