



Amber **Spice**

Sea Food Entrée

Tandoori prawns (6 Pcs) (GF)	\$22.90
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Australian prawns cooked in the Tandoor, finished with Indian spices, served with mint and garlic chutney.

Jhinga Til tinka (6 Pcs) (GF)	\$22.90
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succulent prawn marinated in sesame seeds for a delightful experience.

Chilli Prawn (6 Pcs)	\$22.90
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Tender prawns stir fried with spicy and tangy chilli sauce for a flavourful kick.

Amritsari Fish (GF)	\$15.90
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Spiced fish marinated with ajwain, grilled to perfection

Platters

Mixed Platters (2 Person)	\$33.90
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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
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Seekh Kebab(2 pcs) Lamb cutlet(2pcs), Amritsari Fish(2 pcs) Chicken Tikka (2 pcs)

Veg Platter	\$28.90
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Onion Bhaji(2 pcs) Paneer Pakora (2 pcs), Vegetable spring Roll (2pcs) Tandoori Mushroom(2 pcs)

Vegetarian Mains (GF)

Daal Makhani	\$20.50
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Creamy black lentils simmered with butter and spices.

Daal Masala	\$18.50
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A flavourful lentil dish, spiced with aromatic herbs.

Palak Paneer	\$24.90
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Creamy spinach curry with soft paneer cubes, seasoned with aromatic spices.

(Traces of Nuts)

Aloo Palak	\$22.90
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A flavourful dish of spiced potatoes and fresh spinach.

(Traces of nuts)

Panner Butter Masala	\$24.90
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Creamy tomato/ based curry with soft paneer cubes, enriched with butter and aromatic spices.

(Traces of nuts)

Paneer Pepper Masala	\$24.90
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Paneer pepper future soft paneer cubes cooked in a rich, spicy black pepper sauce.

Kadhai Paneer	\$24.90
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Indian cottage cheese cooked in a thick onion and tomato gravy with bell pepper and authentic Indian spices.

Paneer Tikka Masala**\$24.90**

Soft paneer cubes simmered in a rich tomato onion creamed based sauce with aromatic Indian spices.

(Traces of nuts)

Vegetable Korma**\$22.90**

A rich creamy curry featuring mixed vegetables, nuts, fruits delicately spiced for flavour.

Veg Jalfrezi**\$22.90**

A vibrant stir fried of fresh mixed vegetables cooked with spices and tangy tomato sauce.

(Traces of nuts)

Nizami Kadhai**\$22.90**

Nizami Kadhai made with mixed vegetables/Nuts/crushed paneer, cooked in a creamy, mildly spiced gravy.

(Traces of nuts)

Chana Masala**\$22.90**

Chickpea simmered in a spiced tomato, onion gravy, flavoured with aromatic masalas.

(Traces of Nuts)

Eggplant Masala**\$21.90**

A curry made with potato, eggplant, cooked together in a spiced tomato onion gravy.

(Traces of Gluten)

Aloo Gobi**\$21.90**

A classic vegetarian dish made with potatoes and cauliflower cooked in a spiced tomato onion base with aromatic spices.

Makhmali Malai Kofta**\$23.90**

Deliciously creamy curry with soft spiced dumplings made from paneer, nuts and potatoes.

(Traces of gluten)

Chicken Mains (GF)

Butter Chicken**\$25.90**

Tender pieces of boneless chicken, cooked in tandoor, pan finished in a rich, creamy tomato sauce.

Chicken Pepper Masala**\$25.90**

Tender chicken cooked in a rich, spicy black sauce.

Kadhai Chicken**\$25.90**

Succulent chicken cooked in a rich, spicy, tomato gravy garnished with coriander and bell peppers.

Chicken Korma**\$25.90**

Tender chicken simmered in a rich, creamy sauce with nuts and aromatic spices.

Saag chicken**\$25.90**

Chicken cooked in spinach and spices and finished with cream.

(Traces of nuts)

Chilli Chicken gravy**\$25.90**

Tender chicken pieces in a spicy tangy gravy.(Traces of Gluten)

Chicken Tikka Masala**\$25.90**

Grilled chicken pieces simmered in a creamy tomato and spiced infused curry.

(Traces of Nuts)

Chicken Aloo**\$23.90**

Chicken and potatoes cooked together in a mildly spiced curry.

(Traces of nuts)

Goat & Lamb Mains (GF)

Goat Masala	\$28.90
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Tender goat pieces, slow cooked in a spiced onion tomato gravy with rich masala flavours.

Goat Laal Maas (Spicy)	\$28.90
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A fiery goat curry cooked with red chilli, yogurt and aromatic spices for a bold smoky flavour.

(Traces of nuts)

Leg of Lamb	\$29.90
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Tender marinated lamb leg, slow roasted to perfection with nuts and spices for a rich, succulent flavour.

Lamb Korma	\$27.90
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Tender lamb simmered in a rich, creamy sauce with nuts and aromatic spices.

Lamb Rogan josh	\$27.90
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Tendered lamb slow cooked in a rich onion, tomato and yogurt gravy. Infused with aromatic spices for a flavourful, hearty curry.

Lamb Vindaloo	\$27.90
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A spicy and tangy curry made with tender lamb simmered in a bold sauce of vinegar, tomato and aromatic spices.

Saag lamb	\$27.90
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Tender lamb pieces cooked with fresh spinach and aromatic spices. (Traces of Nuts)

Keema Matar	\$27.90
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Minced lamb and green peas cooked in a spiced onion and tomato gravy.

(Traces of nuts)

Beef Mains (GF)

Beef Madras	\$25.90
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Tender beef simmered in a rich, spicy coconut cream and curry leaves. (Traces of Nuts)

Beef Korma	\$26.90
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Tender beef simmered in a rich, creamy sauce with nuts and aromatic spices.

Beef Aloo	\$25.90
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Tender beef cooked with potato in a spiced tomato gravy. (Traces of Nuts)

Beef Vindaloo	\$25.90
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A spicy and tangy curry made with tender beef simmered in a bold sauce of vinegar.

Beef Hara Masala	\$25.90
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Beef cooked with fresh green herbs spinach and spices for a vibrant, flavourful curry.

Bhoona Beef	\$26.90
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Tender beef slow cooked with onion, tomato and aromatic spices until the sauce is thick and deeply flavourful.

Seafood Mains(GF)

Butter Prawns **\$29.90**

Juicy prawns cooked in a rich creamy tomato and butter sauce with mild spiced for a smooth flavourful curry.

(Traces of Nuts)

Prawn Masala **\$29.90**

Succulent prawns cooked in a rich, spicy masala sauce.

Malabari Prawns **\$29.90**

Prawns cooked in a fragrant coconut-based curry with curry leaves, mustard seeds and coastal spices.

(Traces of nuts)

Prawn Hara Masala **\$29.90**

Juicy prawns cooked with fresh green herbs, spinach and spices creating a vibrant and flavourful curry.

(Traces of nuts)

Prawn Vindaloo **\$29.90**

A spicy and tangy curry made with prawns simmered in a bold sauce of vinegar.

Malabari fish curry **\$26.90**

Fish simmered in a fragrant coconut-based curry with curry leaves, mustard leaves and coastal spices.

(Traces of nuts)

Meen Moilee **\$26.90**

A fish curry cooked in coconut milk with ginger curry leaves and light spices for delightful dish.

(Traces of Gluten and nuts)

Amber Fish masala **\$26.90**

Fish simmered in a spiced onion, tomato gravy with aromatic herbs and spices.

(Traces of Gluten)

Amber Biryani(GF)

Chicken Biryani **\$22.90**

Aromatic basmati rice layered with tender chicken , spices and herbs, served with raita.

Chicken 65 Biryani (Spicy) **\$23.90**

Spicy Chicken 65 mixed with fragrant basmati rice, garnished with herbs, served with raita.

(Traces of gluten)

Goat Biryani **\$26.90**

Aromatic basmati rice layered with tender goat, spices and herbs, served with raita.

Lamb Biryani **\$24.90**

Aromatic basmati rice layered with tender lamb, spices and herbs, served with raita.

Vegetable Biryani **\$21.90**

Aromatic basmati rice layered with nuts, mixed vegetables, spices and herbs, served with raita.

Prawn Biryani **\$26.90**

Aromatic basmati rice layered with simmered prawns, spices and herbs, served with raita.

(Traces of nuts)

Banquet 1 (Per- person) \$45

Starters

Papadums, Onion Bhaji, Seekh Kebab, chicken Tikka

Mains

Butter chicken, Lamb Rogan josh, Beef Madras, Daal Makhani

Naan/Rice/Sides

Plain Naan, Garlic naan and Raita

Dessert

Gulab Jamun

Banquet 2(Per person) \$55

Starters

Lamb Cutlet, Tandoori mushroom, chicken tikka, Papadums

Mains

Leg of Lamb, Butter chicken, Malabari Prawns, Veg Jalfrezi

Rice/Naan/Sides

Rice, Plain Naan , Garlic naan, Raita ,Kachumber salad

Dessert

Pistachio Kulfi

Kids Menu

French Fries	\$6.90
Chicken Nuggets(6pcs)	\$8.90
Butter chicken with Rice	\$12.90

Rice

Plain Rice(Basmati Rice)	\$4.00
Exotic saffron Rice	\$4.50
Lemon Peanut Rice	\$6.00
Matar Pulao(Rice with Peas)	\$5.50

Naan/Bread

Tandoori Naan	\$4.00
Butter Naan	\$5.00
Garlic Naan	\$4.50
Cheese Naan	\$5.90
Cheese and Garlic Naan	\$6.50
Peshawari Naan(nuts)	\$6.90
Tandoori Roti	\$3.50
Lachha Paratha	\$5.00
Keema Naan (Lamb)	\$6.90

Accompaniments

Sweet Mango chutney	\$3.00
Mix Pickles	\$2.50
Cucumber Raita	\$4.50
Kachumber Salad	\$5.50
Papadums	\$2.90
Banana coconut	\$4.50

Dessert

Gulab Jamun (2 pcs) (G)	\$6.90
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Deliciously soft and sweet, deep fried milk dumplings soaked in fragrant syrup.

Mango Kulfi (N)	\$8.90
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Creamy traditional Indian ice cream flavour with mango pulp.

Pistachio Kulfi (N)	\$9.90
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Creamy traditional Indian ice cream blended with rich pistachio.

Gulab Jamun with Ice-cream	\$9.90
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Traditional mithai, Gulab Jamun served with vanilla ice-cream.

Hot and Cold Beverages

Chai (Indian Masala Tea)	\$4.00
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Pot boiled loose tea leaves, cardamoms, cloves, fennel and milk-chai as made in India.

Mango Lassi	\$6.90
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Our popular version of the traditional mango lassi prepared with yoghurt.

Rose Lassi	\$6.90
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A rose flavoured lassi with rose petals.

Salty Lassi	\$6.90
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A cool yogurt drink lightly seasoned with salt and cumin- refreshing and savoury.