



## Authentic Indian and Thai Cuisine

### Appetizers

*Samosa* (2 Pieces)  
Aloo \$16.00, Chicken \$19.00, Lamb \$21.00  
A delicious crispy turnover filled with either potato, chicken or lamb and flavoured with cumin.

*Pakorras*  
Onion \$15.00, Eggplant \$15.00, Cauliflower \$22.00  
Vegetables dipped in a flavourful chick pea batter and deep fried until golden brown

*Aloo Tikkiyas*  
Delicious potato cakes flavoured with curry leaves and other Indian spices – served with red peshwari chutney \$16.00

*Masala Mirchi Zinga*  
Apsara pepper shrimp \$50.00

*Saffron Scallops*  
Pan-fried scallops flavoured with Indian spices and saffron \$70.00

*Harra Barra Kebab*  
A vegetable, potato & paneer patty delicately flavoured and served with a tamarind chutney \$16.00

### Tandoori Favourites

*Tandoor Ke Sholey*  
Quarter \$26.00  
Tandoori chicken marinated and grilled the traditional way

*Murgh Tikka*  
Cubes of boneless chicken marinated in yogurt, red chilli paste and cooked to perfection \$32.00

*Murgh Malai Tikka* \$37.00  
Mild and aromatic boneless chunks of chicken in a cream and cashew nut paste

*Spicy Roasted Chicken Wings* \$24.00  
Exceptionally tasty!! seasoned in Indian spices and slow roasted

*Adraki Chaamp* \$65.00  
Roasted lamb chops marinated in fresh ginger, papaya and a coriander paste

*Seekh Kebab* \$38.00  
A Spicy kebab of minced lamb seasoned with fresh mint and yoghurt....delicious

*Tandoori Machi Tikka* \$45.00  
Cubes of fresh boneless fish, marinated in lime juice and pepper and roasted in the tandoor

*Baby Octopus* \$26.00  
Tender and succulent octopus seasoned with the finest Indian spices and roasted perfectly

*Ajwani Paneer Tikka* \$32.00  
Roasted cubes of cottage cheese, bell pepper & onion - marinated in yoghurt chilli powder and spices

*Tandoor Ke Phool* \$33.00  
Florets of fresh cauliflower covered in Indian spices & roasted in the tandoor

*Khaas Platters*  
Vegetarian \$06.00 Non Vegetarian \$80.00  
An assortment of kebabs – suitable for sharing

### Apsara Curries

Cooked in our chef's rich curry sauce...  
Have it mild, medium or hot!  
Served with steamed basmati rice

Murgh – Chicken \$60.00  
Gosht – Lamb \$65.00  
Zinga – Shrimp \$69.00  
Any of the above can be prepared vindaloo style...  
an Indian classic

### Dawat- E - Apsara

Served with steamed basmati rice

*Murgh Makhani* \$60.00  
Chicken tikka enveloped in a rich tomato based sauce, cooked with butter and cream.

*Murgh Tikka Masala* \$60.00  
Chicken tikka cooked with chillies, ginger, tomatoes, garlic and onions.....hot and satisfying

*Handi Murgh* \$60.00  
Boneless chicken curry cooked in curd, coconut, cashew nut and cream.

*Murgh Korma* \$60.00  
Succulent chicken chunks, cooked with Indian spices, cashew nut and cream.

*Lamb Korma* \$65.00  
Succulent lamb chunks, cooked with Indian spices, cashew nut and cream.

*Lamb Rogan Josh* \$65.00  
Spicy rich blend of lamb, tomatoes and seasonings...  
an Indian favourite

*Hyderabadi Masala Gosht* \$65.00  
Lamb cooked with Indian spices and masalas,...  
hot and satisfying



*Keema Mutter Nawabi* \$65.00  
Minced lamb cooked with garden peas and seasoned with traditional Indian spices

*Ajj Ki Machi* \$70.00  
Fresh catch of the day steamed in a coconut milk bouillon flavoured with Indian spices – amazing

*Zinga Korma* \$69.00  
A rich creamy combination of shrimp, cashew nut paste and cream

*Zinga Kadhai* \$69.00  
Delectable shrimp sauteed with onions, sweet peppers, ginger, coriander and tomato sauce

**Vegan And Vegetarian**  
Served with steamed basmati rice

*Bhindi Do – Pyaza* \$26.00  
Okhra cooked with tomatoes, onions and Indian spices

*Jeera Aloo* \$22.00  
Cubes of potato tempered with cumin. A popular side dish.

*Pindi Chana* \$25.00  
Chick peas cooked in freshly ground Indian spices.

*Apsara Dals*  
*Makhani* \$28.00,  
*Palak* \$22.00  
*Yellow* \$22.00  
Lentils cooked with a mild aromatic bouquet of Indian spices

*Baigan Bharta* \$26.00  
Roasted eggplant combined with tomatoes, roasted garlic and Indian spices

*Dhingri Matar* \$33.00  
An Indian speciality of mushrooms in a rich aromatic gravy

*Apsara Paneer (Palak, Shahi, Tikka Masala)* \$44.00  
Home made cottage cheese cooked in spinach or a cashew nut, tomato, cream and koya butter gravy or a tomato, ginger and chilli gravy

*Subz Sangam* \$32.00  
An unique combination of mixed vegetables, mushrooms and green peas in a tomato based sauce

*Nav Ratan Korma* \$33.00  
Mixed seasonal vegetables cooked in a cashew nut paste.

*Gobi Harapyaza* \$32.00  
Florets of cauliflower cooked with spring onions, tomatoes and Indian spices

**Sides**

*Dahi – Plain Curd* \$12.00

*Raita of your choice* \$12.00

*Kachumber Salad* \$12.00  
A spicy mixed vegetable salad with ginger and masala

*Papadums* \$5.00

*Lime & onion plate* \$5.00

*Extra steamed rice* \$5.00

**Basmati Selection**

*Biryani*  
Saffron flavoured basmati rice cooked to perfection with cashew nuts, raisins, chicken, lamb, shrimp or vegetable  
Chicken \$33.00  
Lamb \$39.00  
Shrimp \$39.00  
Vegetable \$28.00

*Pulao Of Your Choice* \$11.00  
Basmati rice cooked with rare Indian spices and your choice of green peas, jeera or vegetables

**Breads From The Tandoor**

*Sada Naan* \$13.00  
Plain naan

*Makhani Naan* \$15.00  
Traditionally leavened refined flour bread with butter

*Garlic Naan* \$15.00  
Refined flour bread sprinkled with minced garlic

*Peshwari Naan* \$20.00  
Refined flour bread stuffed with grated coconut, cashew nuts & raisins

*Bharwan Aloo Paratha* \$15.00  
Refined flour bread filled with seasoned potatoes

*Chicken Tikka Naan* \$26.00  
Refined Flour Bread Stuffed With Strips Of Chicken Tikka and Potato

*Lacchedaar Paratha* \$15.00  
Refined flour bread layered with butter

*Onion Kulcha* \$13.00  
Refined flour bread stuffed with chopped onions & freshly chopped green chillies

*Keema Kulcha* \$19.00  
Refined flour bread stuffed with minced lamb, potato and Indian spices

*Tandoori Roti* \$12.00  
Refined flour bread made in the tandoor

**We also do Takeaway!**

