



NAMASTEY

LEMON FRIED CHICKEN 89K (GF)

Deep fried rice flour coated chicken with curry leaves and south indian garam masala served onion tomato chutney

LEMON FRIED FISH 109K (GF)

Deep fried rice flour coated fish with curry leaves and south indian garam masala served onion tomato chutney

TANDOORI FRIED CHICKEN WINGS 99K (GF)

Served with mint yogurt sauce

TANDOORI CHICKEN WINGS 99K (GF)

Served with tandoori sauce

INDIAN SAMOSA 59K (VEG)

Vegetable homemade delicious samosa
Served with tamarind chutney and mint chutney

CRISPY ONION BHAJI 79K (GF) (VEG)

Onion deep fried in indian spiced bengal gram flour batter

STEAM SALTED EDAMAME 45K (GF) (VEG)

FRESH SHRIMP SPRING ROLLS 89K (GF)

Each rice paper roll is filled with poached shrimps healthy crispy raw vegetables glass noodles and herbs served with sesame dipping sauce

GRILLED CHICKEN WRAP 99K

Shredded chicken tikka wrapped in corn tortilla with roasted peppers and fresh mix greens served with homemade greek yogurt dip

AVOCADO AHI TUNA PAPDI 109K

Mash avocado topped with tomato, orange, za'atar ahi tuna sashimi

INDIAN FISH TACOS 99K

Shredded lettuce, picco de gallo, cheddar cheese, fried fish, avocado, cucumber, cilantro, garlic yogurt

SALADS

GREEN GRAIN BOWL 109K (GF) (VEG) (V)

Quinoa, olives, avocado, mix greens, cherry tomato, roasted peppers, feta, quail egg, fried zucchini, mix seeds served with garlic za'atar yogurt dressing

SWEET POTATO TANDOORI PANEER SALAD 109K (GF) (VEG)

Quinoa, mixed greens, za'atar roasted sweet potato, tandoori paneer, cherry tomato, mix seeds, raisin served with sesame dressing

HAPPY PUMPKIN SALAD 109K (GF) (VEG) (V)

Roasted pumpkin, grated paneer, green apple Avocado, iceberg salad, arugula, roasted pumpkin seeds, tahini dressing

QUINOA SALAD 99K (GF) (VEG) (V)

Quinoa, cucumber, iceberg lettuce, roasted red bell pepper, zucchini spaghetti, cherry tomato Honey mustard dressing

Adds on for salads :

2 Eggs - poached or boiled 25K

Shrimp poached 5 pieces 40K

Slow cooked tandoori Chicken 100 grams 50K

(VEG) Indicates may be prepared for vegetarians.

(GF) Indicates gluten free option.

(V) Vegan option available

Jain option available

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BRUNCH & MUNCH

TRADITIONAL SOUTH INDIAN THIN AND CRISPY CREPE MADE FROM RICE AND BLACK LENTILS SERVED WITH COCONUT CHUTNEY, ONION TOMATO CHUTNEY, MINT AND CILANTRO CHUTNEY WITH SAMBHAR (GF) (VEG) (V)

Dosai	59K
Masala dosai	69K
Mysore dosai	79K
Mysore masala dosai	89K
Cheese dosai	79K
Egg dosai	69K
Paneer dosai	99K
Chicken dosai	109K

TRADITIONAL SOUTH INDIAN THIN CRISPY CREPE MADE FROM SEMOLINA AND RICE SERVED WITH COCONUT CHUTNEY, ONION TOMATO CHUTNEY, MINT AND CILANTRO CHUTNEY WITH SAMBHAR (VEG) (V)

Rava dosai	69K
Rava masala dosai	79K
Indian masala tea	40K
Indian masala tea ice	45K

TRADITIONAL SOUTH INDIAN PANCAKE MADE FROM RICE AND BLACK LENTILS SERVED WITH COCONUT CHUTNEY, ONION TOMATO CHUTNEY, MINT AND CILANTRO CHUTNEY WITH SAMBHAR (GF) (VEG) (V)

Uttapum	55K
Onion Uttapum	65K
Tomato uttapum	59K
Onion cherry tomato uttapum	69K
Cheese uttapum	79K
Cheese cherry tomato uttapum	89K



FLAMING TANDOORI KEBABS

GRILLED VEGETABLES IN SKEWERS 99K (GF) (VEG) (V)
Broccoli, red pepper, yellow pepper, green pepper, baby potato, zucchini, baby corn, mushrooms served in skewers with mint chutney

PANEER TIKKA 139K (GF) (VEG)
Slow tandoor cooked cubes of cottage cheese, red pepper, yellow pepper, green pepper, onion in secret indian spices marinated in labneh served on skewers with mint chutney

HARA BHARA KEBAB 99K (VEG) (V)
Green kebab with goodness of spinach, cottage cheese, green peas, potato, cilantro, ginger, green chilly and essential spices served with mint chutney

CHICKEN TIKKA 109K (GF)
Diced cubes of boneless chicken leg marinated in traditional indian spices and labneh slow cooked in tandoor served with mint chutney

CHICKEN MALAI KEBAB 109K (GF)
Cubes of chicken boneless marinated in cardamom spiced lemon ginger garlic labneh and cashew cream cheese served with yogurt chutney

SHEEKH KEBAB 159K (GF)
Australian ground lamb spiced with fresh cilantro, mint and secret indian spices served with mint chutney

CHICKEN SHEEKH KEBAB 109K (GF)
Chicken mixed with fresh herbs and traditional indian spices served with mint chutney

BOTI KEBAB 159K (GF)
Australian boneless lamb cubed marinated in raw papaya secret indian spices and labneh slow cooked in tandoor served with mint chutney

FISH TIKKA 149K (GF)
Tandoor cooked fresh snapper marinated in traditional indian spices and labneh served with mint chutney

KASHMIRI FISH TIKKA 149K (GF)
Tandoor cooked snapper in freshly ground whole spices and fresh parsley served with mint chutney

TANDOORI KING PRAWN 179K (GF)
Clay pot cooked super colossal prawns in traditional indian spices and labneh slow cooked in tandoor served with mint chutney

GARLIC KING PRAWN 179K (GF)
Clay pot cooked super colossal prawns in traditional indian spices garlic and labneh slow cooked in tandoor served with mint chutney

TANDOORI LAMB SHANK 179K (GF)
Slow cooked australian lamb shank marinated in raw papaya secret indian spices and labneh slow cooked in tandoor served with mint chutney

CURRY IN A HURRY

PALAK PANEER 139K (GF) (VEG) (V)
Cottage cheese cooked in blanched spinach gravy with rustic spice flavors

VEGETABLE KADAI 109K (GF) (VEG) (V)
Cottage cheese, broccoli, red pepper, yellow pepper, green pepper, baby potato, zucchini, baby corn, mushrooms cooked in onion tomato gravy in indian spices

PANEER KADAI 139K (GF) (VEG)
Cottage cheese, red pepper, yellow pepper, green pepper, cooked in onion tomato gravy in indian spices

VEGETABLE KOFTA 109K (GF) (VEG) (V)
This delectable indian vegetable kofta is loaded with potatoes, tomatoes, carrots, green peas in creamy onion gravy

MALAI KOFTA 120K (GF) (VEG)
This delectable indian vegetable kofta is loaded with potatoes, paneer, tomatoes, carrots, green peas in creamy onion gravy

VEGETABLE KORMA 119K (GF) (VEG) (V)
Cottage cheese, broccoli, red pepper, yellow pepper, green pepper, baby potato, zucchini, baby corn, mushrooms mughlai style in onion cashew cream and indian spices

PANEER TIKKA MASALA 139K (GF) (VEG)
Tandoori paneer tikka packed full in creamy onion tomato cashew gravy

PANEER MAKHANI 139K (GF) (VEG) (V)
Slow cooked tender paneer infused in creamy deep flavors of tomato cashew gravy

PANEER MUTTER MASALA 139K (GF) (VEG)
Slow cooked tender paneer and green peas in creamy deep flavors of tomato cashew gravy

ALOO BHINDI 99K (GF) (VEG) (V)
Dry curry with okra and potatoes with onion tomato and indian spices

BHINDI MASALA 109K (GF) (VEG) (V)
Dry curry with okra with onion tomato and indian spices

ALOO GOBI 99K (GF) (VEG) (V)
Dry curry with cauliflower and potatoes with onion tomato and indian spices

BAIGAN MASALA 99K (GF) (VEG) (V)
Eggplant cooked in a simple spiced gravy

BAIGAN BHARTA 109K (GF) (VEG) (V)
Roasted Eggplant cooked in a simple spiced gravy

BUTTER CHICKEN 149K (GF)
Slow cooked tender shredded chicken infused in creamy deep flavors of tomato cashew gravy

PUNJABI CHICKEN MASALA 149K (GF)
Chicken made with punjabi garam masala fragrant blend of spices

CHICKEN TIKKA MASALA 159K (GF)
Tandoori chicken tikka packed full in creamy onion tomato cashew gravy

MANGLOREAN CHICKEN CURRY 149K (GF)
Coastal indian curry using boneless chicken leg cooked with roasted spices and coconut milk

ANDHRA CHICKEN CURRY 149K (GF)
Boneless chicken leg cooked with freshly ground masala and coconut milk

ANDHRA LAMB CURRY 159K (GF)
Tender australian slow cooked lamb with freshly ground masala and coconut milk

ROGAN JOSH 159K
Slow cooked aromatic braised lamb chunks of persian origin, which is one of the signature recipes of kashmiri cuisine. Rogan means 'clarified butter' josh means 'heat, hot, or passionate'. Thus means cooked in oil at intense heat

LAMB SHANK MASALA 180K (GF)
Slow cooked tender lamb shank in a delicious sauce seasoned with cinnamon, cardamom, cloves, ginger and garlic.

LAMB SHANK MAHARANI 185K (GF)
Slow cooked tender lamb shank in Overnight slow cooked black lentils simmered in a rich tomato sauce with kidney beans cumin garam masala

CHENNAI LAMB CURRY 159K (GF)
Slow cooked australian lamb in onion tomato and coconut milk with traditional south indian whole spices

GOANESE FISH CURRY 159K (GF)
Fresh snapper cooked in tamarind coconut curry sauce

SOUTH INDIAN FISH CURRY 159K (GF)
Fresh snapper cooked in tamarind tomato coconut cream tempered with indian spices and traditional south indian spices

MADRAS CHICKEN MASALA 149K (GF)
Boneless chicken leg cooked in traditional south indian spices mixed with freshly prepared coconut cream

PRAWN CURRY 169K (GF)
Fresh water super colossal prawns cooked in tamarind tomato and traditional south indian spices mixed with freshly prepared coconut cream

KING PRAWN MASALA 169K (GF)
Fresh water super colossal prawns cooked in tomato onion gravy with aromatic flavors and whole spices

PALAK FISH 169K (GF)
Snapper cooked in blanched spinach gravy with rustic spice flavors

LAMB KORMA 159K (GF)
Slow cooked tender lamb cooked in mughlai style in onion cashew cream and indian spices

SAAGWALA GOSHT 159K (GF)
Tender australian slow cooked lamb in blanched spinach gravy with rustic spice flavors

CHETTINAD LAMB CURRY 159K (GF)
Slow cooked australian lamb boneless curry in hot and coconut onion peppery with whole indian spices with freshly prepared coconut cashew cream

CHETTINAD CHICKEN CURRY 149K (GF)
Slow cooked chicken leg boneless curry in hot and coconut onion peppery with whole indian spices with freshly prepared coconut cashew cream

CHICKEN KORMA 149K (GF)
Boneless chicken leg cooked in mughlai style in onion cashew cream and indian spices

FROM THE PADDY FIELDS

VEGETABLE BIRYANI 129K (GF) (VEG) (V)
Delicious medley of vegetables and paneer with garam masala spiced saffron basmati rice served with cucumber raita

MATKA BIRYANI CHICKEN 149K (GF)
Delicious medley of succulent chicken garam masala spiced saffron basmati rice served with cucumber raita

MATKA BIRYANI LAMB 169 K (GF)
Delicious medley of succulent australian lamb with garam masala spiced saffron basmati rice served with cucumber raita

MATKA PRAWN BIRYANI 179K (GF)
Clay pot cooked with medium sized prawn in garam masala spiced saffron basmati rice served with cucumber raita

LAMB SHANK BIRYANI 199K (GF)
Delicious medley of australian lamb shank with garam masala spiced paprika saffron basmati rice served with cucumber raita

RICE (GF) (VEG) (V)

Lemon basmati rice	55K	Jeera basmati rice	55K
Coconut basmati rice	55K	Plain basmati rice	40K
Quinoa	59K	Vegetable Pulao	99K

TANDOORI BREADS

Chappatti	25K	Cheese Garlic Naan	49K
Roti (plain/butter)	23K/25K	Lamb Kheema Naan	75K
Naan (plain/butter)	30K/33K	Masala Kulcha	39K
Chili Naan	35K	Baby Kulcha	29K
Garlic Naan	35K	Laoha Paratha	29K
Cheese Naan	45K	Aloo Paratha	39K
Chili Garlic Naan	38K		

YELLOW DAHL 99K (GF) (VEG) (V)
Smooth and creamy yellow dahl tempered with indian spices with a smoky charcoal flavor

YELLOW TADKA DAHL 109K (GF) (VEG) (V)
Smooth and creamy yellow dahl tempered with indian spices with a smoky charcoal flavor with garlic seasoning

DAL MAKHANI 99K (GF) (VEG) (V)
Overnight slow cooked black lentils simmered in a rich tomato sauce with kidney beans cumin garam masala

EXTRAS

Pappadum Roasted/Fried	15 K
Pappadum Masala	29 K
Raita Vegetable	28 K
Raita Cucumber	25 K
Plain Yogurt	29 K

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COFFEE & ORGANIC TEAS
(ALL VARIANTS DECAF AVAILABLE)

Espresso Americano	25 K
Piccolo Macchiato Hot Chocolate Long Black	30 K
Flat White Cappuccino Latte Ice Long Black Double Espresso Mochaccino +Almond Milk (Hot)	35 K
Ice Cappuccino Ice Latte Green Tea Latte +Almond Milk (Cold)	45 K
	20 K
Ice Chocolate Ice Hazelnut Latte Ice Caramel Latte Strawberry Shake Green Tea Frappuccino +Almond Milk (Cold)	45 K
	20 K
English Breakfast Earl Grey Chamomile Peppermint Moroccan Mint Green	30 K
Teh Tarik Malaysia	25 K
Iced Teh Tarik Malaysia	40 K
Indian Masala Tea	25 K
Hot Ginger Lemon	30 K
Iced Lemon Tea	30 K
Bumble Ice Latte Orange Juice, Double Espresso, Caramel Topped With Ice	45 K
Thai Ice Latte Coconut Cream, Condensed Milk, Double Espresso Topped With Ice	45 K
Nutella Latte Hazelnut Syrup, Chocolate, Double Espresso With Milk	45 K

SMOOTHIES 60 K

THE PUMP Banana, vanilla syrup, dates, almond milk, peanut butter	
MANGO MADNESS Mango, dates, mix berries, watermelon juice	
GREEN MACHINE Mango, dates, spinach, vanilla, almond milk	
TROPICAL SUNRISE Mango, pineapple, strawberry, dates, coconut flakes, almond milk	
CHOCO PEANUT BUTTER Banana, peanut butter, cacao, vanilla, almond milk	
ALL BERRY BANG Mix berries, dates, almond milk, banana, cinnamon	
LASSI Salted Sweet Mango	45 K
FRESHLY SQUEEZED	
Orange	45 K
Watermelon	30 K
Pineapple	30 K
Banana	30 K
Strawberry	45 K
Mango	40 K
Mix Fruit	45 K
Whole Fresh Coconut	35 K

BOTTLED DRINKS

San Pellegrino Sparkling Mineral Water - 500 ml	40 K
Acqua Panna Natural Mineral Water - 500ml	35 K
- 1000ml	49 K
Balian natural water 750 ml\	40 K
Balian Sparkling Mineral Water	45 K

SOFT DRINKS

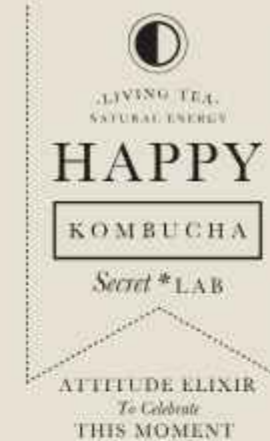
Coke Diet Coke Sprite Soda Tonic Ginger Ale Lime Squash	25 K
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VIRGIN COCKTAILS 65 K

VIRGIN MOJITO Fresh lime, mint leaves, topped with soda
VIRGIN COLADA Orange juice, pineapple juice, santan kara, simple syrup
GINGER VIRGIN Fresh ginger, mint leaves, lime juice, ginger ale
MANGO HONEY Slice mango, orange juice, honey, lime juice
STRAWBERRY VAJETO Strawberry, fresh lime, simple syrup, mint leaves topped with soda

HAPPY KOMBUCHA 45 K

Probiotic & Antioxidant Tea
Base Functional Drink



- Hawaiian Mojito (Pineapple, pepper mint, lime and basil) - Protect & PH Balance
- Joy Berries (mix of berries) - Antioxidants Party
- Sour Ginger (ginger and lime) - Immune Booster, Refresh & Revive
- Tarmonic Apple (turmeric, Apple and lime) - Relieve & Anti-Inflammatory
- Happyella Ginger (hibiscus and ginger) - Relaxed Body & Mind



BESPOKEN COCKTAILS

Cocktails by Carson Quinn

CHAI 'BA MARTINI	115 K
The Chai Ba signature martini, home made fresh mango puree, vodka, fresh basil, cardamom and cumin syrup	
STRAWBERRY MARTINI	115 K
The Chai Ba signature martini, homemade fresh strawberry puree, vodka, fresh basil, cardamom and cumin syrup	
GINGER COLLINS	115 K
Cold pressed ginger juice, gin and fresh lime topped with ginger ale	
CUCUMBER COOLER	130 K
A sparkling blend of gin and cucumber with touch of dry vermouth and tonic	
CALCUTTA SOUR	130 K
This twist on the classic whiskey sour is using burbon, mace infused simple syrup and measure of red vermouth to add complexity and dash of bitterness	
ESPRESSO AND TURMERIC MARTINI	125 K
Fresh pressed espresso, cold pressed turmeric root juice, vodka and a touch of kahlua	
NARASIMHA	115 K
Frothy and aromatic with southern comfort, fresh lime, merengue, cranberry and a touch of star anise	
RAJ'S MARGARITA	130 K
A double shot of tequila is shaken hard with fresh lime juice and star anise syrup rimmed with bespoke jeera salt	

CLASSIC COCKTAIL

CHAI BA OLD FASHION	135 K
Double Measure of whisky, touched with mace and aromatic bitter	
LONG ISLAND ICED TEA	145 K
Vodka, white rum, tequilla, triple sec, dry gin, lime juice, coke	
CLASSIC MARGARITA	115 K
Tequilla, fresh lime, triple sec, simple syrup	
CLASSIC DAIQUIRI	135 K
White rum, fresh lime, simple syrup	
COSMOPOLITAN	135 K
Vodka, cranberry juice, fresh lime, triple sec	
NEGRONI	135 K
Dry gin, campari, martini rosso	
WHITE NEGRONI	135 K
Dry gin, luxado bitter bianco, carpano bianco	
COCONUT MOJITO	120 K
White rum, malibu, lime, juice, mint, leaf	
FENNEL MOJITO	120 K
Shot of white rum shaken with lime, muddled with fresh mint and fennel syrup	
PINA COLADA	120 K
White rum, malibu, fresh pineapple, coconut mylk, honey	
TROPICAL REAL	130 K
Double shot white rum, triple sec, fresh strawberry, fresh watermelon	
PASSION FRUIT MARGARITA	135 K
A shot of tequila and triple sec mixed with fresh lime juice and passion fruit puree	
WATERMELON SPLASH	115 K
White rum, fresh watermelon	
CAIPIROSKA	115 K
Vodka, fresh lime, brown sugar	
CAIPIRINHA	115 K
White rum, fresh lime, brown sugar	
CLASSIC DRY MARTINI	135 K
Dry vermouth, dry gin, green olive	

WINES

WHITE WINES

Cape Discovery S.B (Ind/Aus)	Glass 65 K	375ml 140 K	Bottle 270 K
M.A.N Chardonnay (SA)	80 K		400 K
Ventisquero S.B (Chile)			425 K
Shearwater Pinot Grigio (NZ)			475 K
Woven Stone S.B (NZ)			500 K
Montes Classic SB (Chile)			500 K
Anubis Chardonnay (Argentina)			515 K
Baby Doll S.B (NZ)			525 K
Stonefish S.B (NZ)			525 K
Attens Pinot Grigio (Ita)			565 K
Paul Jaboulet Parallele 45 white (France)			575 K

RED WINES

Cape Discovery CS Merlot (Ind/Aus)	65 K	140 K	270 K
M.A.N Shiraz (SA)	80 K		400 K
Vina Maipo Carmenere (Chile)			400 K
Talamonti Moda (Ita)			425 K
Kaiken Malbec (Argentina)			445 K
Montes CS (Chile)			500 K
Ventisquero Carmenere (Chile)			500 K
Ventisquero Pinot Noir (Chile)			525 K
Baby Doll Pinot Noir (NZ)			525 K
Calvet Reserve Cab. Merlot (France)			575 K

ROSE WINES

Cape Discovery (Ind/Aus)			270 K
Two rivers isle of beauty (NZ)			420 K
Sacred Hill (Aus)			430 K

SPARKLING / CHAMPAGNE

Sacred Hill Brut (Aus)			385 K
M.A.N Brut (SA)			420 K
La Gioiosa Prosecco (Ita)			475 K
Lanson Brut (Fra)			975 K
Louis Roederer Brut (Fra)			1345 K

SANGRIA

Red Sangria	Glass 125 K	Caraf (500ml) 245 K
White Sangria	125 K	245 K

BEERS

Bintang Small	330ml	35 K
Carlsberg	330ml	35 K
San Miguel Light	330ml	35 K
Corona	335ml	60 K
Carlsberg	640ml	60 K

SHOT

WHISKEY

Mr dowells no.1 silk	60 K
Canadian Club	90 K
Red Label	90 K
Jim Beam	100 K
Jack Daniel	110 K
Jameson	110 K
Chivas Regal	125 K
The Glenlivet	125 K
Black Label	125 K

RUM

Captain Morgan Spiced Gold	90 K
Captain Morgan White	90 K
Bacardi Light	95 K

TEQUILLA

Jose Cuervo	95 K
Jose Cuervo Silver	110 K
Jose Cuervo Gold	110 K

GIN

Beefeater	80 K
Gordon Gin	95 K
Tangueray Gin	120 K
Bombay Sapphire	120 K
Hendrick	125 K

APPERITIF

Campari	
Martini Rosso	90 K
Martini Bianco	110 K
	110 K

VODKA

Smirnoff Vodka	90 K
Absolut Vodka	95 K

LIQUEUR

Contreau	
Baileys	90 K
Antica Formula	90 K
Sambuca Borghetti	90 K
Fernet Branca	90 K
Jagermeister	90 K
Kahlua	95 K
Cherry Herring	100 K
Malibu	110 K
	110 K

