

TASTING MENU | TIFFIN 85 PP

minimum order 2 guests, available for the entire table only

PAPPADUMS & DIPS

ENTRÉE

MACHCHI NA KABAB

oven-cooked fresh fish kababs rubbed with dhansak masala, served with fresh coriander, ginger and palm vinegar chutney (*gf, df*)

MASALA LAMB CUTLETS

tandoor-cooked lamb cutlets in a worcestershire and black pepper marinade, served with smoked capsicum chutney (*gf, df*)

CHICKEN SAMOSA

chicken tikka samosa with parsi garam masala, served with green onion and tamarind chutney

MUTTAR NU SHAK ANE POORI

spiced green peas with coconut, fresh ginger and green chillies, served with wholemeal flour and besan pooris (*can be df*)

ROAST KUMERA & PEPPER WATER

tandoor-smoked sweet potato, served with a classic anglo-indian pepper and tamarind water (*gf, df*)

NAVSARI BHEL

parsi-style street food | puffed rice, sev, and roasted chickpeas tossed with fresh coconut chatni, pomegranate extract and hot & sour chutney (*gf, df*)

MAINS

MURGH MAKHANI

butter chicken - the nilgiri's version (*gf*)

BRINJAL MASALA

anglo-indian style baby eggplant in a sauce with tamarind, pepper, fried curry leaves and fresh ginger (*gf, df*)

PARSI PULAO & LACHCHA PARATHA

TASTING MENU 75 PP

minimum order 2 guests

PAPPADUMS & DIPS

ENTRÉE

MASALA LAMB CUTLETS

tandoor-cooked lamb cutlets in a worcestershire and black pepper marinade, served with smoked capsicum chutney (*gf, df*)

CHICKEN SAMOSA

chicken tikka samosa with parsi garam masala, served with green onion and tamarind chutney

NAVSARI BHEL

parsi-style street food | puffed rice, sev, and roasted chickpeas tossed with fresh coconut chatni, pomegranate extract and hot & sour chutney (*gf, df*)

MAINS

DAK BUNGALOW CHICKEN

the british raj version of a bengali classic | oven-baked chicken breast in a sauce with mustard oil, caramelised onions, bay leaves, cassia and ground red chillies (*gf, can be df*)

RAILWAY GOAT

a legacy of the british raj | slow-cooked yearling goat with yoghurt, ground pepper, coriander seeds, fennel seeds, bay leaves and cinnamon (*gf*)

GOBHI BATATA

cauliflower flowerets and potatoes, tossed with cumin seeds, tomatoes, fresh ginger and coriander leaves (*gf, df*)

PARSI PULAO & LACHCHA PARATHA

TASTING MENU | VEGETARIAN 70 PP

minimum order 2 guests

PAPPADUMS & DIPS

ENTRÉE

MUTTAR NU SHAK ANE POORI

spiced green peas with coconut, fresh ginger and green chillies, served with wholemeal flour and besan pooris (*can be df*)

ROAST KUMERA & PEPPER WATER

tandoor-smoked sweet potato, served with a classic anglo-indian pepper and tamarind water (*gf, df*)

NAVSARI BHEL

parsi-style street food | puffed rice, sev, and roasted chickpeas tossed with fresh coconut chatni, pomegranate extract and hot & sour chutney (*gf, df*)

MAINS

PANEER NU SHAK

house-made fresh paneer in a green herb and yoghurt sauce with parsi garam masala (*gf*)

GOBHI BATATA

cauliflower flowerets and potatoes, tossed with cumin seeds, tomatoes, fresh ginger and coriander leaves (*gf, df*)

MASOOR DAL

whole red lentils slow-cooked with palm sugar and tamarind, tempered with whole spices, fresh ginger, garlic, tomatoes and house-made GHEE!! (*gf, can be df*)

PARSI PULAO & LACHCHA PARATHA

TASTING MENU | PESCATARIAN 80 PP

minimum order 2 guests, available for the entire table only

PAPPADUMS & DIPS

ENTRÉE

MACHCHI NA KABAB

oven-cooked fresh fish kababs rubbed with dhansak masala, served with fresh coriander, ginger and palm vinegar chutney (*gf, df*)

ROAST KUMERA & PEPPER WATER

tandoor-smoked sweet potato, served with a classic anglo-indian pepper and tamarind water (*gf, df*)

NAVSARI BHEL

parsi-style street food | puffed rice, sev, and roasted chickpeas tossed with fresh coconut chatni, pomegranate extract and hot & sour chutney (*gf, df*)

MAINS

MACHCHI NU SAAS

parsi-style baked fresh fish fillets in a sauce with palm vinegar, ground chilli, coriander and cumin seeds (*gf, df*)

PRAWN MOLEE

anglo-indian version of the kerala classic | steamed australian king prawns in a coconut sauce with fresh ginger, curry leaves, green chillies and turmeric (*gf, df*)

BRINJAL MASALA

anglo-indian style baby eggplant in a sauce with tamarind, pepper, fried curry leaves and fresh ginger (*gf, df*)

PARSI PULAO & LACHCHA PARATHA

TASTING MENU | with SEAFOOD 90 PP

minimum order 2 guests, available for the entire table only

PAPPADUMS & DIPS

ENTRÉE

MACHCHI NA KABAB

oven-cooked fresh fish kababs rubbed with dhansak masala, served with fresh coriander, ginger and palm vinegar chutney (*gf, df*)

MASALA LAMB CUTLETS

tandoor-cooked lamb cutlets in a worcestershire and black pepper marinade, served with smoked capsicum chutney (*gf, df*)

MUTTAR NU SHAK ANE POORI

spiced green peas with coconut, fresh ginger and green chillies, served with wholemeal flour and besan pooris (*can be df*)

MAINS

MACHCHI NU SAAS

parsi-style baked fresh fish fillets in a sauce with palm vinegar, ground chilli, coriander and cumin seeds (*gf, df*)

PRAWN MOLEE

anglo-indian version of the kerala classic | steamed australian king prawns in a coconut sauce with fresh ginger, curry leaves, green chillies and turmeric (*gf, df*)

RAILWAY GOAT

a legacy of the british raj | slow-cooked yearling goat with yoghurt, ground pepper, coriander seeds, fennel seeds, bay leaves and cinnamon (*gf*)

BRINJAL MASALA

anglo-indian style baby eggplant in a sauce with tamarind, pepper, fried curry leaves and fresh ginger (*gf, df*)

PARSI PULAO & LACHCHA PARATHA