

# ਦਿਨਾਨਾਥਨ ਟੀਊਕੇ

## Indian Cuisine

### Dine-In Menu

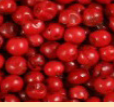
No Split Billing - Corkage \$15





# Cocktail Menu

Kamasutra	18.9
Gin, Triple Sec, Vodka, Rum, Tequila, Lime Juice & Lime Cordial with a dash of Coke. Served with lots of Ice	
Espresso Martini	15.9
Frangelico, rich coffee liqueur, vodka and caramel syrup & a shot of fresh coffee - shaken. Served in Martini Glass	
Cinnamon Club Masala Iced Tea	15.9
Special Cinnamon Club Homemade Masala spices, Bombay Sapphire Gin, Cointreau, pomegranate juice, lemon, lime and caster sugar - shaken. Served in Martini Glass	
Indian Mystery	15.9
Cognac, Grand Mariner, Angostura Bitters, fresh lime topped with Champagne. Served in Champagne Glass	
Masala Mar Ke (Spicy)	15.9
Imagine this: Absolute Vodka and Bacardi Rum with a dash of CHILLI with fresh lemon juice. This sure will leave the Aussie palate wanting more! Spicy and Zingy	
Cinnamon Club Fire Ball	15.9
Tequila, Cointreau, freshly squeezed lemon with shot of Fireball Cinnamon Whisky.	
British Raj	15.9
Pimms and Gin shaken with passionfruit, fresh mint and lemon, topped with Ginger Beer.	
Cinnamon Club Painkiller	15.9
White Bacardi Rum, pineapple juice, coconut cream and fresh orange juice.	
Punjabi Fling	15.9
Absolute Vodka, Cointreau, fresh lime, mint leaves and lychees stirred.	
Mojito	15.9
An explosion of fresh mint and lime with rum, lime juice, soda and sugar served over ice.	
Cosmopolitan	15.9
Vodka, Triple Sec, cranberry juice with a dash of lime juice, shaken and served with a slice of lime.	
Rajasthani Annapurna	15.9
Vodka, Rum, lychee, fresh lime, sugar and lime leaves shaken.	
Bollywood to Hollywood	15.9
Campari, Cinzano Rosso and Vodka, stirred with orange juice and fresh orange wedges topped with Indian tonic water	
Dry Martini	15.9
Signature Gin & Vodka with Vermouth. Garnished with olives.	
Basil Mango Sling	15.9
Vodka, Apricot Liqueur, Mango Pulp, mango juice and basil Also available as a Mocktail (without the alcohol)	
Mirch Mumtaz	15.9
Vodka, Tequila, Ice, orange juice & chilli, finished in Tall Glass with Rose syrup. Also available as a Mocktail (without the alcohol)	
Indian Pina Colada	15.9
Malibu, Bacardi Rum, Coconut cream, fresh pineapple, pineapple juice, coconut milk, vanilla ice cream & crushed ice. Also available as a Mocktail (without the alcohol)	
Fruit Punch (Mocktail)	9.9
Mix of assorted juices, berries and fruit.	





# Wine List

## Sparkling Wine

	Glass	Bottle
NV Paulett's 'Trillians' Sparkling White Piccolo 200ml Clare Valley SA		9.5
Lagioiosa NV Prosecco Superiore Piccolo 200ml Veneto Italy		9.5
NV Paulett's 'Trillians' Sparkling Red Piccolo 200ml Clare Valley SA		9.5
The Lane Lois NV Blanc de Blancs Adelaide Hills SA		40
Clover Hill NV Sparkling Cuveé Tasmania		50
The Lane NV 'Brut Rosé' Adelaide Hills SA		42
Champagne Charles Heidsieck Brut Réserve Champagne, France		110

## Rose

	Glass	Bottle
Luna Rossa Rosado (Served Chilled) Central Ranges	8.5	32
Rockford Alicante (Served Chilled) Barossa Valley SA		44

## Sweet & Dessert Wine

	Glass	Bottle
Fiore Moscato Mudgee, NSW	8	28
Bremerton Mistelle Botrytis (dessert wine) Langhorne Creek SA		28
The Bothie Frontignac (dessert wine) Barossa SA		34

## B.Y.O

		Bottle
Corkage		15



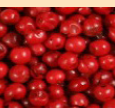
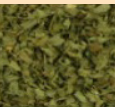


## White Wine

	Glass	Bottle
Bremerton Mollie Merle Verdelho Langhorne Creek SA	8.5	34
Hancock & Hancock Fiano McLaren Vale SA		38
The Lane Block 2 Pinot Gris Adelaide Hills SA	10	42
The Lane Block 1A Chardonnay Adelaide Hills SA	10	42
Geisen Vineyard Selection Sauvignon Blanc Marlborough NZ	9.5	39
The Lane Block 10 Sauvignon Blanc Adelaide Hills SA	10	42
Wilson Watervale Riesling Clare Valley SA	9	38
Pikes 'Traditionale' Riesling Clare Valley SA		44
Torbreck Woodcutter's Roussanne Viognier Marsanne Barossa Valley SA		49
Joseph Drouhin Domaine Chablis France		68

## Red Wine

	Glass	Bottle
Robert Oatley Signature Pinot Noir Yarra Valley VIC	9	38
Oakridge 'Over The Shoulder' Pinot Noir Yarra Valley VIC		44
Bremerton Tamblyn Cab/Shiraz/Malbec/Merlot Langhorne Creek SA	8.5	34
Argento Classic Melbec Argentina		39
Philip Shaw 'The Conductor' Merlot Orange, NSW	8.5	34
Robert Oatley GSM McLaren Vale SA	9	38





# Wine List (continued)

## Red Wine

	Glass	Bottle
Rockford 'Frugal Farmer' Grenache / Mataro Barossa Valley SA		45
Rymill Yearling Cabernet Sauvignon Coonawarra SA	8.5	34
Hentley Farm Cabernet Sauvignon Barossa Valley SA		49
Pikes 'Los Companeros' Shiraz Tempranillo Clare Valley SA		38
Chateau de Sours Bordeaux Red Bordeaux France		48
Four In Hand Shiraz Barossa Valley, SA	9	39
The Lane Block 5 Shiraz Adelaide Hills SA	10	42
Torbreck 'Woodcutter's' Shiraz Barossa Valley SA		49
Hentley Farm Shiraz Barossa Valley SA		49

## Premium Selection

	Glass	Bottle
The Lane Block 14 Basket Press Shiraz Adelaide Hills		70
Rymill Cabernet Sauvignon Coonawarra, SA		75
Clayvin Pinot Noir Marlborough, NZ		80
Bremerton Old Adam Shiraz Langhorne Creek, SA		85
Rockford Basket Press Shiraz Barossa Valley SA		110
The Lane 'John Crichton' Shiraz Cabernet Adelaide Hills		120





# Drinks List

## Spirits including Mixers

Base Spirits	8.0
Premium Spirits	9.5

## Beers & Ciders

Cascade Light - Tasmania	8.5
Coopers Pale Ale - South Australia	8.5
Coopers Dark Ale - South Australia	9.0
The Hills Cider Co. Apple Cider - Ad. Hills SA	9.0
The Hills Cider Co. Pear Cider - Ad. Hills SA	9.0
Hahn Super Dry	9.0
James Boags Lager	9.0
Kingfisher - India	9.5
Heineken - Holland	9.5
Corona - Mexico	9.5
Anchor California Lager - San Francisco	10.9

## Non Alcoholic

Soft Drinks	4.9
Lemon, Lime & Bitters OR Soda, Lime & Bitters	4.9
Sparkling or Still Water - Small	4.9
- Large	8.9
Juices: Apple, Orange or Pineapple	4.9
Iced Tea: Mango, Peach or Lemon	4.9
Ginger Beer	4.9
Cinnamon Club - Yoghurt Lassi	6.0
Choose From: Mango Lassi	
Mixed Berri Lassi,	
Caramel Lassi	
Cinnamon Sugar Lassi	
Salty Masala Lassi	

## Tea, Coffee & Chai

Selection of Coffees & Teas	4.5
Cinnamon Spice Masala Chai Tea	4.5
Cinnamon Club Special Madras Coffee	4.5
Fresh shot of coffee + your choice of liqueur	12.9

## Liqueurs, Ports & Fortifieds

Choose from our selection	from 8.0
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# Starters

<b>PAPADUM ROLL (STUFFING OF CHICKEN OR PANEER)</b> Roasted Papadum Roll with Filling	GF/NF	6.90
Served with <b>TOMATO RASAM SHORBA</b> South Indian Tomato Pepper Broth	NF/DF/GF	
<b>CHANDNI CHOWK KE PUCHKE - 2 Pieces</b> Crispy semolina parcels filled with potatoes, chickpeas and tangy sauces served with aromatic Matka pani shot	NF	6.90

## Quick Bites Entree

All served with either tamarind or mint coriander chutney

<b>PAPADUMS PLATTER - 6 Pieces</b> Comes with assorted chutneys	DFP/GF/NF	10.90
<b>COCKTAIL VEGETABLE SAMOSA - 4 Pieces</b> Pastry triangle with vegetable fillings	NF/DFP	12.90
<b>ASSORTED VEG PAKORA - 6 Pieces</b> Fried vegetable dumpling in Chickpea flour batter	NF/GF/DFP	12.90
<b>SUBZ SHAMI KEBAB - 4 Pieces</b> Crispy vegetable potato patties enriched with coarse spice mixes	NF/DFP	13.90
<b>COCKTAIL LAMB SAMOSA - 4 Pieces</b> Pastry triangles with lamb filling	NF/DFP	13.90
<b>CHICKEN 65 - 4 Pieces</b> Fried curry Leaf South Indian chicken, one of the favourite dishes of South India	NF/GF/DFP	14.90
<b>AJWAINI FISH AMRITSARI - 4 Pieces</b> Mouth watering fried fish prepared with aromatic spices, is a popular street food of Amritsar	GF/DFP/NF	15.90

## Club Mixed Platters for two

All platters served with green garden salad and assorted chutneys

<b>MIXED VEGETARIAN PLATTER FOR TWO</b> Selection of vegetarian kebabs and entrees	NFP	25.90
<b>ASSORTED CHICKEN PLATTER - 8 Pieces</b> Unique melange of mixed tandoori chicken kebabs	GF/NFP	29.90
<b>COMBINATION MEAT PLATTER - 8 Pieces</b> Combination of tandoori meat and chicken kebabs	GF/NFP	36.90
<b>EXTRAVAGANZA MEAT AND SEAFOOD PLATTER</b> A variety of tandoori chicken, meat and seafood	GF/NFP	39.90

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# Specialties from India

## A regional culinary journey of Royal Indian Cuisine... take it or leave it!!

<b>PERI PERI DUCK</b> Sibling of Vindaloo served with Spicy naan.	(hot)	DFP/NFP	31.90
<b>NIHARI CHAAMPA CURRY (LAMB CHOPS)</b> Juicy Lamb Chops braised and slowly dum cooked in old Delhi style gravy.	(medium)	GF	31.90
<b>ANJEERI DUCK MALVANI WITH POTATO BHURTA</b> Specialty from Malwani region cooked with soaked, smoked and mellowed figs, accompanied with potato bharta	(mild)	GF/NFP/DFP	31.90
<b>FOUR FACES OF VINDALOO</b> A treat for Vindaloo lovers, lamb beetroot, pepper beef, Kundan chicken and stuffed green chilli. Everyone's favourite.	(hot)	NFP/GF	31.90
<b>TRIO OF FISH</b> Assorted fish platter cooked in 3 different styles; steam, fried and Tandoori.	(medium)	NF/GF	31.90
<b>SHIMLA KUKKAD WITH SPINACH FRITTERS</b> Roasted chicken on the bone tossed with peppers and onion with gravy, dhaba style	(medium)	GF/NFP	29.90
<b>LAAL MAAS WITH MISSI ROTI</b> Hot lamb delicacy from Rajasthan served with spiced wheat and lentil bread.	(hot)	NF	29.90
<b>BEEF XACUTI</b> Goan spices, fiery and loaded with flavour served with Salli Sorpotel Hyderabad vegetable crunchies.	(hot)	NF	29.90

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# From the Tandoori Oven (A HEALTHY OPTION)

All served with fresh garden green salad and mint coriander chutney

<b>TANDOORI PANEER TIKKA - 6 Pieces</b> Cottage cheese cubes marinated overnight in rich garlic and yoghurt sauce	(medium)	GF/NF	21.90
<b>MERLOT RIZALA TANDOORI MUSHROOM</b> Spiced wine marinated mushrooms filled with charred eggplant and potato, baked in high Tandoor	(medium)	NF/GF	21.90
<b>KANDHARI MURGH TIKKA - 6 Pieces</b> Afghan origin flattened chicken marinated in pomegranate, rose petals and mild spices.	(mild)	GF	22.90
<b>TANDOORI CHICKEN TIKKA - 6 Pieces</b> Roasted boneless chicken prepared with yoghurt and spices	(medium)	GF/NF	22.90
<b>TANDOORI CHICKEN ON THE BONE - 6 Pieces</b> The quintessential chicken pieces with bone marinated in yoghurt, ginger, garlic, lemon juice & spices cooked to perfection	(hot)	GF/NF	22.90
<b>BHATTI KI CHAAMPE (LAMB CHOPS) - 5 Pieces</b> Lamb chops marinated and tenderised in Bhatti spices, a signature dish	(medium)	NF/GF	31.90
<b>TANDOORI HARIYALI FISH TIKKA - 5 Pieces</b> Delectable fish cubes in a marinade of herbs and spices	(mild)	GF/NF	26.90
<b>TANDOORI ACHARI PRAWNS - 8 Pieces</b> Prawns in a delicate pickling marinade cooked in the tandoor	(mild)	GF/NF	27.90

## Specialties from India

### Cinnamon Club Biryanis GF/NFP

All biryani comes with onion, mint, coriander, chilli and thick yoghurt chutney on the side and boiled egg

<b>DUM PUKHT SUBZ BIRYANI</b> A unique melange of vegetables cooked on a slow fire with basmati rice, condiments and spices (no egg)	22.90
<b>CHICKEN TIKKA BIRYANI</b> Indo-British layered biryani cooked with 32 different ingredients	25.90
<b>HYDERABADI CHICKEN BIRYANI</b> A delicious authentic Hyderabadi biryani with chicken, yoghurt and spices garnished with nuts	25.90
<b>SLOW COOKED GOAT BIRYANI</b> A beautiful array of long-grain rice, tender kid goat meat, pungent spices, flavourful nuts and orange strands of exotic saffron	25.90
<b>AWADHI DUM GHOSHT BIRYANI</b> Pearl rice cooked with selected pieces of lamb with chef's own blend of spices	26.90
<b>KONKANI PRAWN BIRYANI</b> Coastal double dum biryani	28.90





# Kid's Meal

18.90

Choice of 1 small curry, small rice, cheese naan, a salad & a vegetable samosa  
Choose from: Butter Chicken, Lamb Korma or Mixed Vegetables.

## Southern Delicacies Of India

(FROM THE HOT PLATE) DOSA

Fermented paper thin crisp pancake made from rice batter and lentils

All served with tomato chutney, coconut chutney, mixed vegetable sambhar

PLAIN DOSA	GF/NF/DFP	Main 18.90
MASALA DOSA	GF/DFP/NF	22.90
EGG PEPPER MASALA DOSA	GF/NF/DFP	24.90
MYSORE MASALA DOSA	GF/NF/DFP	24.90
PANEER DOSA	GF/NF	24.90
CHICKEN TIKKA MASALA DOSA	GF/NF	24.90
LAMB KEEMA DOSA	GF/NF/DFP	24.90



## Street Food From India

SAMOSA CHAAT - 2 Pieces	NF/DFP	16.90
A famous street food made with scrambled samosa topped with Chaat chutneys		
ALOO TIKKI CHAAT	NF/DFP	16.90
CHANDNI CHOWK KE PUCHKE - 6 Pieces	NF	16.90
Crispy semolina parcels filled with potatoes, chickpeas and tangy sauces served with aromatic Matka pani traditional bread		
CHANA BHATURA - 3 Pieces	NF/DF	24.90
Spiced tangy chickpea curry served with fresh onion and pickle		
KEEMA ROOMALI ROTI	NF/DFP	24.90
Spicy lamb mince served with handkerchief bread, served with pickled onion		

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# Banquet Minimum 2 people

59.90 per person

A special pre-set four course Chef's set-menu selection of starters +  
4 Entrees + 6 Mains (4 meat & 2 veg) + A Dessert Platter

Choose from Mild, Medium or Hot



## Cinnamon Club Curries

### Chicken

			Main
<b>MURG SHAHJAHANI</b>	(mild)	GF	21.90
Mughlai delicacy, a rich creamy almond curry finished with aromatic spices.			
<b>BUTTER CHICKEN</b>	(mild)	GF/NF	21.90
Tender boneless chicken pieces marinated in yoghurt and spices cooked in tandoor with fenugreek leaves in thick tomato sauce with a touch of cream			
<b>CHICKEN TIKKA MASALA</b>	(med)	GF/NFP	21.90
Tandoori chicken tikka cooked with onion, tomato and capsicum gravy			
<b>CHICKEN SAAGWALA</b>	(medium)	GF/NF/DFP	21.90
Light, fragrant chicken simmered in a flavourful sauce with mustard leaves & spinach			
<b>RAJASTHANI CHICKEN MASALA</b>	(medium)	GF/DF/NF	21.90
Marinated boneless chicken pieces cooked in a Rajasthani style with onion, tomato & exotic spices			
<b>CHETTINAAD KALIMIRCH CHICKEN</b>	(hot)	GF/DFP/NF	21.90
Chettinaad Chicken cooked in a black pepper gravy			
<b>CHICKEN VINDALOO</b>	(hot)	GF/DF/NF	21.90
A hot favourite Goan dish, vinegar gives it a lovely aroma cooked in an authentic vindaloo gravy			

### Beef

			Main
<b>DALCHA BEEF</b>	(mild)	GF/NF	22.90
Hyderabadi Haleem style - very nutritious			
<b>BEEF MADRAS</b>	(mild)	GF/NF	22.90
Beef cooked in special South Indian coconut gravy			
<b>BHUNA BEEF KOLHAPURI</b>	(medium)	GF/NF	22.90
Tender boneless pieces of beef with special blend of Maharashtrian spices			
<b>BEEF JALFREZI</b>	(medium)	GF/NF	22.90
Spiced and tangy dish made with capsicum, onions and tomatoes			
<b>BEEF LABABDAR</b>	(medium)	GF/NFP	22.90
All-time favourite with chickpea Kachumber			
<b>BEEF VINDALOO</b>	(hot)	GF/NF/DF	22.90
Spicy marinated beef cooked with vinegar, fresh ginger and spices			



# Lamb

Main

<b>BADAMI LAMB KORMA</b>	(mild)	GF	23.90
A dish of royalty cream gravy, made from onions, ginger, garlic and almond paste and scented with kewra water			
<b>DHANIWAL NILGIRI LAMB</b>	(mild)	GF	23.90
Spring lamb delicately cooked in spices, nuts, mint and coconut.			
<b>KASHMIRI LAMB ROGAN JOSH</b>	(medium)	GF/NF	23.90
Lamb curry cooked with tomatoes, onion and flavoured with cinnamon, cloves and kashmiri red chillies			
<b>HARE MASALA KA GOSHT</b>	(medium)	GF/NF	23.90
Spring lamb braised in a mint and coriander gravy			
<b>RAILWAY MUTTON CURRY</b>	(medium)	GF/NF	23.90
Indo British curry from the Colonial era served with pickled onions			
<b>BEHTEREEN CHUKANDAR GOSHT</b>	(hot)	GF/NF	23.90
Beetroot lamb			

# Goat

Main

<b>LUCKNOWI GOAT CURRY</b>	(medium)	GF/NF	23.90
Traditional nawabi curry prepared in a sauce of yoghurt and hot spices such as red chillies and cloves. This dish is typically medium hot and rich in garlic			

# Fish/Prawn

(Choose mild, medium or hot)

Fish

Prawn

<b>CREAMY MUSTARD MOILEE</b>	GF/NF	23.90	25.90
Yellow and black mustard curry leaves tempered sauce touched with mild spices and finished with cream			
<b>FIVE SPICE TOMATO JHAL SAUCE</b>	GF/NF/DF	23.90	25.90
Thick tomato five spice sauce flavoured with garlic and red chillies			
<b>GOAN SPECIALITY SAUCE</b>	GF/NF/DF	23.90	25.90
Delicious, tangy staple from Goa cooked with coconut, tamarind and chillies			
<b>MIX SEAFOOD CURRY OF YOUR CHOICE</b>			27.90

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# Vegetarian

Main

<b>DAL PALAK</b> Yellow dal tempered and cooked with fresh spinach	(mild)	GF/NF/DFP	13.90
<b>DAL TADKA</b> Yellow dal with fresh tempering	(mild)	GF/NF/DFP	13.90
<b>METHI ALOO</b> Sauteed potatoes cooked with healthy turmeric and fenugreek leaves	(mild)	GF/NF/DF	13.90
<b>SEASONAL MIX VEGETABLE CURRY</b> Assorted seasoned vegetables cooked with fresh spices	(mild)	GF/NF/DF	13.90
<b>ALOO SHIMLA MIRCH</b> Potato cubes tossed with capsicum flakes with mild spices.	(mild)	GF/NF	13.90
<b>CASHEW CORN GOBHI MASALA</b> Wok tossed cauliflower florets, cashew and corn with ginger, tomato and cumin	(mild)	GF/DFP	15.90
<b>MAVEY AUR PALAK KE KOFTE</b> Cottage cheese and shredded spinach dumplings simmered in a rich tomato gravy	(mild)	NFP	15.90
<b>NAVRATAN VEGETABLE KORMA</b> Rich, mildly spiced nine gem vegetables & nuts dish from Hindukush region	(mild)	GF/NFP	15.90
<b>TANDOORI PANEER MAKHANI</b> Charcoal grilled cottage cheese cooked in tomato, butter and creamy gravy	(mild)	GF/NFP	17.90
<b>AMRITSARI CHOLE</b> A tangy tribute of chickpeas cooked with spices of Punjab	(medium)	GF/NF/DFP	13.90
<b>DHABA DAL</b> A common dal from highway hotels	(medium)	GF/NF	13.90
<b>DAAL PANCHRATNI</b> Home style slow cooked five lentils with a blend of spices	(medium)	GF/NF	13.90
<b>KABULI PALAK</b> Slow cooked chickpeas with pureed tempered spinach	(medium)	GF/NF/DFP	13.90
<b>ALOO GOBHI BIKANERI</b> Roasted cauliflower and potatoes in Rajasthani marinade topped with Bikaneri Sev	(medium)	GF/NF/DFP	15.90
<b>KALONJI AUR SAUNFIYANI BAINGAN</b> Onion seed & fennel based eggplant preparation.	(medium)	GF/NFP/DFP	16.90
<b>BHINDI DO PYAAZA</b> Okra tossed with shallots and freshly ground spices	(medium)	GF/NF/DFP	16.90
<b>SAAG PANEER</b> Fresh low fat cottage cheese served in spinach base gravy	(medium)	GF/NF	16.90
<b>PANEER JAIPURI</b> Pink city preparation from Royal kitchens	(medium)	GF/NFP	17.90
<b>PATIALA SHAHI KHUMB KHADA MASALA</b> Chunky mushroom preparation with stir fried vegetables tossed in a wok	(medium)	GF/NFP/DFP	17.90
<b>CHUTNEY WAALI DAL</b> Lentils with a hand pounded spiced chutney	(hot)	GF/NF	13.90
<b>KADHAI PANEER</b> Home made cottage cheese and capsicum stir fried with coriander and chillies	(hot)	GF/NF	17.90

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# Cinnamon Club Thali

For 1 person only - not for sharing.



Choose mild, medium or hot

**CLUB VEGETARIAN THALI** 29.90

Assortment of 4 vegetarian dishes with rice, raita, salad & naan served on a Thali platter

**CLUB NON-VEGETARIAN THALI** 32.90

Assortment of chicken, lamb, beef & vegetarian dishes with rice, raita, salad & naan served on a Thali platter

## Breads From The Tandoori Oven

**PLAIN NAAN** 4.00

The traditional leavened bread from the clay oven

**TANDOORI ROTI** DFP 4.00

Whole wheat flour bread

**GARLIC NAAN** 4.50

**ONION SEED NAAN** 4.50

**CHEESE NAAN** 5.00

**CHEESE & GARLIC NAAN** 5.00

**MASALA KULCHA** 5.00

Leavened tandoori bread filled with herbs & paneer cheese

**POTATO KULCHA** 5.00

**LACCHHA PARANTHA** DFP 6.00

Multi-layered wholewheat bread

**METHI PARANTHA** (fenugreek leaves) DFP 6.00

**MINT PARANTHA** DFP 6.00

**KASHMIRI NAAN** 6.00

Leavened bread with a stuffing of exotic nuts and raisins

**ROOMAALI ROTI** 6.00

Handkerchief thin bread made with flour cooked on an inverted wok

**KEEMA KULCHA** 6.00

Minced meat filled bread

**CHICKEN TIKKA & CHEESE NAAN** 6.00

## Accompaniments

**PAPADUMS** 4.00

**CINNAMON BASMATI PULAO RICE** 5.00

**GARDEN GREEN SALAD** 9.00

**SPICED SLICED ONION SALAD** 7.00

**CUCUMBER RAITA (YOGHURT SALAD)** 5.00

**RAITA SELECTION - 3 ASSORTED RAITAS** 11.90

Cucumber, Chickpea + Boondi

**MANGO CHUTNEY** 3.00

**MINT CHUTNEY** 3.00

**TAMARIND CHUTNEY** 3.00

**CHUTNEY SELECTION - 3 ASSORTED CHUTNEYS** 7.90

**HOT VINDALOO CHUTNEY** 3.00

**LIME PICKLE** 3.00

**MIXED PICKLE** 3.00

**TOMATO CHUTNEY** 3.00



# Desserts

**KULFI** (Traditional Indian home made ice cream)  
Accompanied with Indian Style Cinnamon Churros  
Choose from: Figs & Walnut,  
Mango,  
Apricot & Pistachio  
Mixed Berry with Rosé

GF

12.90

## AFFOGATO

Shot of coffee with your choice of Kulfi

GF

17.90

## COFFEE & FRANGELICO KULFI

Served with shot of Frangelico liqueur

GF

17.90

## SAFFRON & BAILEYS KULFI

Served with shot of Baileys

GF

17.90

## CHOCOLATE SAMOSAS

Served with Shrikhand (sweet yoghurt pudding)

NF

14.90



## GULAB JAMUN

Sweet dumplings in a rose syrup served with Phirnee (sweet rice pudding)

14.90



## CINNAMON CLUB POACHED PEAR GAJRELLA

Pears poached in Fireball Cinnamon Whisky served with Gajrella (Carrot Pudding)

GF/NFP

14.90

## MIXED DESSERT PLATTER FOR TWO

Chef's pick of platter selections of dessert

24.90



BYO CAKE or DESSEERT

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