

Appetizers

Non - Vegetarian

A small dish of food or a drink taken before a meal or the main course of a meal to stimulate one's appetite



CHICKEN

- 01. Lemon Coriander Mint Chicken (Spicy) - Deep Fried** **\$18.99**
Deep Fried is a vibrant South Asian appetizer or side dish featuring chicken pieces marinated in a blend of fresh green herbs, spices, and lemon juice, which are then deep-fried until crispy
- 02. Chicken Samosas (2pcs)** **\$7.99**
Deep fried home made crispy patties stuffed with chicken, potatoes, spices & served with mint, tamarind chutney
- 03. Chicken 65** **\$16.99**
Tender boneless chicken marinated in special spices and deep fried
- 04. Chilli Chicken (Dry)** **\$17.99**
Chilli Chicken (Dry) is a popular Indo-Chinese appetizer consisting of crispy, deep-fried chicken chunks tossed in a spicy, savory, and slightly tangy sauce with onions, capsicum, green chilies, garlic, and soy sauce
- 05. Chicken Sukka Masala** **\$18.99**
A popular, aromatic Indian dry or semi-dry dish originating from coastal Karnataka and Mangalore
- 06. Stir-fry chicken kebab** **\$18.99**
a fusion dish combining marinated chicken (ground or cubed) with sliced vegetables like peppers and onions, wok-fried together in a hot skillet

MUTTON

- 01. Mutton Sukka Masala** **\$19.99**

A popular South Indian, dry-style mutton dish featuring tender, small, bone-in mutton pieces cooked in a thick, spicy, and fragrant masala

SEAFOOD

- 01. Vanjaram Fish Fry** **\$18.99**
A popular South Indian delicacy consisting of King Mackerel (Vanjaram) slices marinated in a spicy, tangy paste and shallow-fried to a crisp
- 02. Fish Pakora** **\$16.50**
Batter fried fish mixed with special spices, herbs & deep fried
- 03. Tawa Prawn Fry** **\$18.99**
A popular South Indian coastal dish where marinated prawns are pan-seared on a hot, flat griddle (tawa) with spices, ginger-garlic paste, curry leaves, and oil

