Contents...

Page 1       List of starters: vegetarian, non vegetarian, seafood,

Page 2       Non vegetarian and Seafood entrees along with list of
              accompaniments: Rice, Breads, Yogurt, Salads

Page 3       Vegetarian entrees and list of some of other specialities like
              South Indian, Gujarati and Indian Chinese.

              Selection of Indian desserts and Sweet table
**Vegetarian**

- **Samosa** Turnovers filled with peas and potatoes
- **Paneer Cutlets** Homemade cottage cheese cutlets
- **Pakoras** deep fried vegetable fritters
- **Onion Bhaji** deep fried Onion fritters
- **Palak Samosa** Spinach stuffed pastry
- **Aloo Tikki** Spiced Potato dumplings
- **Methi Kebab** Veggie kebab with fenugreek flavor
- **Veggie Cutlets** Mixed vegetable
- **Cashew nut Rolls** Crunchy kebab with cashews
- **Harayali Kebab** Spinach cheese dumplings
- **Gulistani Kebab** Veggie kebabs with sesame
- **Panir Tikka** Tandoori Homemade cheese

**Non-Vegetarian**

- **Tawa Chicken Tikka** *(served on station only)* Spicy chicken Tikka in curry masala
- **Malai Tikka** Mild creamy chicken tikka
- **Chicken Pakoras** Chicken Fritters
- **Lasani Tikka** Garlic flavored chicken tikka
- **Mirch Tikka** Green chilly marinade chicken tikka
- **Kathy Kebab** Spiced chicken roti wraps
- **Murgh Galouti kebabs** Chicken patties

- choice of Lamb, Goat, Beef

- **Shammi Kebab** Shallow fried minced meat patties
- **Seekh Kebab** Minced meat tandoori kebabs

**Seafood**

- **Shrimp Malai Tandoori** *
  Mild Shrimps
- **Angara Shrimps** *
  Spicy Tandoori shrimps
- **Shrimp Shashlik** *
  Shrimp peppers, onions
- **Fish Amritsari**
  Fish in gran flour batter-deep fried

*(Extra Charge)*

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"Attentive Host lives up to its name"  

**Toronto Star**
**Poultry**

- Chicken Lababdar: Chicken tikka cooked with tomato, coriander
- Butter Chicken: Chicken in buttered tomatoes sauce
- Chicken Tikka Masala: Chicken cooked thick tandoori sauce
- Dhaba Chicken: Spicy chicken curry
- Chicken Jalfrezi: Chicken with peppers and onions
- Kali mirch ka Murg: Chicken cooked in cashew korma with black peppers
- Chicken Chettinad: Chicken in mild coconut gravy
- Methi Chicken: Chicken with fenugreek leaves
- Chicken Vindaloo: Spicy pickled chicken
- Murgh Jahangiri: Chicken in a curry of yogurt and spices

**Meat** *(choice of Lamb, goat, beef)*

- Kadhai Gosht: Spicy meat curry
- Roganjosh: In a gravy of yogurt and saffron
- Bhuna Gosht: Meat cooked in thick masala curry
- Rara Gosht: Chunks of meat in thick minced meat curry
- Gosht Masala: Meat cooked in traditional onion tomato curry
- Keema matar: Minced meat with peas
- GoshtVeliram: Spicy meat curry with a flavour of fenugreek
- Saag Gosht: Spinach and meat
- Boti Korma: Boneless cubes of meat in cashew creamy sauce

**Seafood**

- Taka Tak Jhingha*: Shrimps with peppers and onions
- Prawn Benzeer*: Shrimps in mild cashew korma
- Khumbi Prawn Makhni*: Shrimps and mushroom in buttered tomato sauce
- Jhinga Malabar*: Shrimps cooked southern style with coconut and poppy

- Macher Jhol*: Bengali Fish Curry
- Machli Masala*: Spicy fish curry

*(Extra charge)*

**Basmati Rice**

- Safed Chawal: Plain Rice
- Kesri Pillau: Saffron flavour rice
- Jeera Pillau: Rice with cumin
- Sabzi Pillau: Rice with mixed vegetables

**Biryani*** Rice enlivened with a wide variety of seasoning

(Choice of Mixed vegetables, Chicken, Lamb, Beef, Shrimps)

**Breads**

- Naan: White flour tandoori baked
- Lacha Paranta: Flaky layered buttered roti
- Pudina Parantha: Whole wheat bread with mint
- Roti: Whole wheat bread
- Missi Roti: Whole wheat & chick pea flour bread

**Yogurt**

- Cucumber Raita
- Bundi(gram flour dumpling) Raita
- Onion & Tomatoes Raita

**Salads**

- Host Salad*: Spring mix with host special mango dressing
- Kachumber: Diced vegetables with lemon dressing
- Chana Chat: Chick peas
- Lacha Pyaz: Onions
- Chef Salad: Sliced vegetable

*(Extra charge)*

"Curries to die for" -

Zagat Survey
Pulses
- Dal Makhni: Pureed lentils
- Dal Panchratan: Mixed Dal
- Sookhi Dal: Spiced dry lentils
- Chana Masala: Chickpeas curry
- Chana Pindi: Spiced dry chick peas
- Kadi Pakora: Pakoras in gram flour and yogurt curry

Vegetables
- Aloo Gobi: Cauliflower and potatoes
- Gobhi Matar Be-Misal: Cauliflower and peas in saffron flavor gravy
- Baigan Patiala: Slice of eggplant in tomatoes gravy
- Baigan Bharta: Mashed eggplant
- Bagharey Baigan: Baby eggplant cooked in cashew cream sauce
- Kashmari Dum Aloo: Potato curry
- Bhindi Do piaza: Okra cooked with onions
- Navarattan Curry: Mixed Vegetables in cashew korma
- Vegetable Jalfrezi: Stir fried mixed vegetable
- Khumb Lababdar: Mushroom in tomatoes coriander sauce
- Roghni Khumb: Mushroom cooked in rich onion & tomato curry

Panir (homemade cheese)
- Shahi Panir: Panir in mild cashew Saffron sauce
- Panir Bhurji: Minced panir with peas
- Panir Tikka Masala: Panir with peppers and onions
- Kadhai Panir: Spicy panir curry
- Achari Panir: Pickled panir curry
- Malai Kofta: Panir balls in korma sauce
- Kesari Matar Panir: Peas and cheese in cashew creamy sauce
- Saag Panir: Spinach & Cheese
- Panir Labadar: Cheese in onion tomatoe curry

Tawa Sabzi *
Choice of 3 vegetables on iron plate
- Baigan: Eggplant
- Arbi: Edo
- Bhayn: Lotus Root
- Kathal: Jack Fruit
- Bhindi: Okra
- Mirchi: Stuffed banana pepper
- Aloo: Potatoe
- Khumb: Mushrooms
  (*Extra charge)

South Indian *
- Sambar: Yellow lentils
- Idly: Steamed rice dumplings
- Wada: Deep fried lentil donuts
- Uthappam: Lentil rice pancakes topped with vegetables
- Lemon Rice
- Dakshini Bhindi: Okra with coconut

Gujarati *
- Khaman Dhokla: Steamed gram flour cakes
- Undhiyu: Mixed vegetables

Indian Chinese *
- Hakka Noodles
- Manchurian Pakora: curry
- Fried Rice
- Szechwan Vegetable
  (*Extra charge)

Host is more ambitious venture than any other Indian restaurant"

National Post

Desserts
- Kulfi: Homemade ice cream
- Rasmalai: Cheese patties in milky sauce
- Gulabjamun: Cheese balls in sugar syrup
- Gajrela: Carrot pudding
- Dal Halva: Delicacy made from yellow lentils
- Malpuda Rabri *: Deep fry pancakes in syrup served with thickened milk
- Rasgulla: Cheese dumplings in flavored sugar syrup
  (*Extra charge)

Sweet Table *
Assortment of French pastries
- Fruit platter
- Indian sweet
- Cakes
  (* extra charge, price based on selection)