



*Dine-In Menu*



# KHANA PREMI EXCLUSIVE SPECIAL

## Toddy

Toddy (625 ML)	\$21.95
Kanthari Toddy (625 ML)	\$22.95



## Arracks

Ceylon Arracks	\$10.95
Manavatti	\$10.95



## Indian Tea / Coffee

Indian Masala Tea	\$4.95
Indian Filter Coffee	\$5.95
lemon Tea with mint & Honey	\$4.95
Masala Saffron Tea	\$5.95





## Cocktails



### **The Bombay Breezer**

**\$15.99**

A delicate blend of mandarin vodka and lycheen liqueur topped with orange and cranberry juice with a splash of lime.

### **Bombay Martini**

**\$17.99**

A very dry full flavored cognac martini and vermouth, shaken over ice and strained.

### **Prem in Mumbai**

**\$15.99**

A sweet mix of vodka and peach schnapps topped with orange and cranberry juice, for the sweet tooth.

### **Mango Lassi Daiquiri**

**\$15.99**

A wonderful infusion of mango, yoghurt, white rum and Cointreau.

### **Long Iceland Ice Tea**

**\$17.99**

The legendary cocktail with a mixture of light spirits and cola.

### **The Toasted Almond**

**\$17.99**

A fantastic milky cocktail with a hint of coffee and almonds.

### **Butternut Martini**

**\$17.99**

Containing butterscotch and Frangelico, this nut based martini is extremely smooth, shaken over ice and strained.

### **Cosmopolitan**

**\$17.99**

Classic cocktail containing vodka, Cointreau, cranberry juice with a dash of fresh lime.

### **Japanese Slipper**

**\$17.99**

A classic, a blend of midori, Cointreau and a splash of lemon shaken over ice and strained top with pineapple juice.

### **Margarita**

**\$17.99**

Tequila, Lime Juice, Cointreau garnish with ring salt and lime.

### **Mojito Mango or Lime**


**\$17.99**

White rum, lime juice, sugar syrup with mint leaves.

### **Pinacolada**

**\$17.99**

Coconut rum, Malibu, coconut cream and ice cream and topped with pineapple juice





# Spirits & Liquors



30 MI

## Deluxe Premium Whisky

Johnnie Walker Blue Label

\$23.00

## Premium Scotch

Johnnie Walker Black Label

\$11.00

Chivas Regal

\$11.00

## Amrut

\$15.00

## Regular Scotch

Johnnie Walker Red Label

\$9.00

## American Whisky/ Bourbon

Jim Beam

\$9.00

Jack Daniel's

\$9.00

## Irish Whisky

Jameson

\$10.00

## Single Malt

Glenlivet

\$13.00

Glenfiddich

\$13.00

## Gin

London I Gordon's

\$9.00

Bombay Sapphire

\$11.00

## Vodka

Absolut

\$9.00

Smirnoff

\$9.00

Grey goose

\$13.00

## White Rum

Bacardi

\$9.00



30 MI

## Dark Rum

Bundaberg

\$10.00

Old Monk

\$10.00

## Remy Martin VSOP Cognac

\$15.00

## Tequila

Drambuie

\$10.00

Galliano

\$10.00

Conintreau

\$10.00

Bailey's Irish cream

\$10.00

Kahlua

\$10.00

Sambuca

\$10.00

## Beer

Strongbow Apple Cider

\$9.00

Fat yak

\$9.00

Furphy

\$9.00

Kingfisher Indian

\$9.00

Asahi

\$9.00

Pure Blonde

\$9.00

Stella

\$9.00

Corona

\$9.00

Heineken

\$9.00

Crown Lager

\$9.00

Sapporo

\$9.00

XXXX Gold Lite Beer

\$8.00




# Fortfied Wines



**BYO Wine Only Corkage \$6 Per Bottle**

	<b>Glass</b>	<b>Bottle</b>
<b>Galway pipe</b>	\$10.00	
<b>Grandfather port</b>	\$15.00	
<b>Hanwood 12 yrs old grand tawny port</b>	\$10.00	
<b>House tokay/ musket</b>	\$8.00	
<b>Sparkling Blanc de Blancs (Piccolo 200ml)</b>		
Henkell Piccolo Trocken	\$12.00	
<b>Brut NV</b>		
Henkell Trocken		\$38.00
<b>Moscato</b>		
Hardys Still Moscato	\$10.00	\$38.00
Brown brothers sweet red wine cienna	\$10.00	\$38.00
<b>Rose</b>		
Noble Fellows	\$10.00	\$38.00
<b>Riesling</b>		
Cat Amongst the pigeons Riesling	\$10.00	\$38.00
<b>Pinot Grigio</b>		
Torresella Pinot Grigio		\$35.00
<b>Sauvignon Blanc</b>		
Oyster Bay Sauvignon Blanc	\$12.00	\$38.00
Villa Maria Sauvignon Blanc		\$38.00




Glass

Bottle

## Chardonnay

Oyster Bay Chardonnay

\$38.00

Hardys Chardonnay

\$9.00

\$36.00

## Pinot Noir

Jacob Creek Pinot Noir

\$9.00

\$34.00

Oyster Bay Pinot Noir

\$46.00

## Merlot

Hardys Merlot

\$12.00

\$38.00

Oysterbay Merlot

\$46.00

## Cabernet Sauvignon

Penfolds Koonunga Hill Cabernet Sauvignon

\$12.00

\$40.00

Brands Laira Cabernet Sauvignon

\$48.00

## Shiraz

Jacob Creek Shiraz

\$9.00

\$34.00

Paper Jack Barossa Vally Shiraz

\$48.00

Penfold Koonunga Hill Shiraz

\$38.00

Bobbie Burns Shiraz

\$48.00



# Milkshakes & Lassi

<b>Milkshake</b> (Strawberry/ Chocolate/ Vanilla/ Mango)	<b>\$6.95</b>
<b>Maharaja Lassi</b>	<b>\$6.95</b>
<b>Mango Lassi</b>	<b>\$5.95</b>
<b>Buttermilk /Chaas</b>	<b>\$4.95</b>
<b>Sweet/ Salted Lassi</b>	<b>\$5.95</b>





## Soft Drinks & Juice

<b>Coke / Sprite</b>	<b>\$3.95</b>
<b>Diet Coke /Coke No sugar</b>	<b>\$3.95</b>
<b>Fanta / Sunkist</b>	<b>\$3.95</b>
<b>Ginger Ale</b>	<b>\$3.95</b>
<b>Tonic water</b>	<b>\$3.95</b>
<b>Orange/ Apple/ Mango Juice</b>	<b>\$4.95</b>
<b>Jaljeera Coke or Fanta</b>	<b>\$4.95</b>
<b>Lemon, Lime &amp; Bitters</b>	<b>\$5.95</b>
<b>Fresh Lime</b>	<b>\$5.95</b>

## Mocktails

<b>Blue Lagoon</b>	<b>\$6.95</b>
<b>Mango Mojito</b>	<b>\$6.95</b>
<b>Pina Colada Virgin</b>	<b>\$7.95</b>
<b>Thenga Manga Sarbath</b>	<b>\$7.95</b>



# Soup

## Hot and Sour Soup

Indo chinese style soup.

\$6.95

## Manchow Soup

Indo chinese style soup with fried noodles.

\$6.95

## Rasam

South Indian thin lentil soup.

\$7.95

## Hot and Sour Chicken Soup

Indo Chinese style chicken soup.

\$7.95

## Chicken Manchow Soup

Indo Chinese style chicken soup with fried noodles.

\$7.95



## Entree

### **Chips 'N' Chips**

French Fries with Milagai podi / Plain / salted.

**\$5.95**

### **Peanut Masala**

Sauteed peanuts coated with home made spices.

**\$6.95**

### **Samosa (2 nos)**

Mildly spiced triangle puffs, stuffed with mashed potato & seasonal vegetables & peas wrapped in a thin crispy pastry.

**\$7.95**

### **Paneer Pakoda**

Chunks of cottage cheese, marinated in Yoghurt and aromatic Indian spices, cooked in clay oven.

**\$12.95**

### **Onion Bhajia**

Pepper tempered chicken in semi-dry gravy.

**\$7.95**

### **Chicken Tikka**

Succulent pieces of boneless chicken, marinated with red chilli paste, yoghurt & barbecued.

**12.90**

### **Tandoori Chicken**

**Half : \$14.95 / Full : \$24.95**

Traditional tandoori chicken marinated in yoghurt and chef's special spices.

### **Fish Amritsari**

A battered fried fish Amritsari style.

**\$15.95**

### **Kerala Fish Fry**

Spiced fish, pan fried.

**\$15.95**

### **Tandoori Prawns**

Tandoori marinated tiger prawns grilled in tandoor oven.

**\$22.95**

### **Non-vegetarian BBQ sizzler**

An assortment of barbequed chicken tikka, tandoori chicken, fish Amritsari, chicken seekh kebab, tandoori prawns and chips served in hot sizzler with mint sauce.

**\$22.95**



# Chaat

## Aloo Tikki Chaat

\$11.95

Fried mashed potato patties mixed with spices, yogurt and veggies.

## Gol Gappa / Pani Puri

\$9.95

Puffed balls stuffed with mint/cilantro water served with dates chutney, potato, black chickpeas and chaat masala.

## Papadi Chaat

\$11.95

Crispy fried dough wafers stuffed with black chickpeas, potato, yoghurt, dates & coriander.

## Dahi Puri

\$11.95

Puffed balls stuffed with sweet yoghurt, date chutney, potato, black chickpeas, tomato, sev bhujia and chaat masala.

## Samosa Chaat

\$11.95

Golden triangular savoury pastry filled with spiced potatoes, green peas fresh tempered and coriander.

## Samosa Chole Chaat

\$13.95

Golden triangular savoury pastry filled with spiced potatoes, green peas, chickpeas, fresh tempered with coriander, sweet yoghurt & dates chutney



# Indo-Chinese Delicacies

## **Veg/Gobi Manchurian (Dry/Gravy)**

**\$15.95**

Mixed Vegetables dumplings cooked in ginger garlic, dark hot and sour gravy.

## **Paneer Chilli (Dry/Gravy)**

**\$15.95**

Crispy cottage cheese cubes cooked in strong soy chilli sauce with sprinkles of onions & bell peppers.

## **Chilli Chicken (Dry/Gravy)**

**\$15.95**

Fried chicken chunks cooked perfectly & finished with tangy soy chilli sauce.

## **Chicken 65**

**\$15.95**

Fried Chicken, curry leaves, pepper served with schezwan sauce.

## **Noodles (Veg/Egg/Chicken/Mix) \$16.95/ \$17.95/ \$18.95/ \$19.95**

Stir fried in Chinese wok with vegetables, garlic and soy sauce.

## **Fried Rice (Veg/Egg/Chicken/Mix) \$16.95/ \$17.95/ \$18.95/ \$19.95**

Steamed rice cooked with seasonal veggies with homemade red sauce.

## **Egg Bhurji**

**\$17.95**

Indian style spiced scrambled eggs.

## **Egg Curry**

**\$18.95**

Boiled Egg cooked with chef's special spices.





# Idli & Dosa



<b>Idli Littles</b> Mini rice cakes.	<b>\$7.95</b>
<b>Butter Idli / Ghee Idli</b> Mini rice cakes topped with butter / ghee.	<b>\$9.95</b>
<b>Rasam Idli</b> Mini idlis dipped in spicy Indian soup.	<b>\$9.95</b>
<b>Idli Vada</b> A combination of 4 pc mini rice cakes with 2 pc fried lentil doughnuts.	<b>\$9.95</b>
<b>Masala Vegetable Idli</b> Tangy little idlis flavoured with garlic and south Indian Masala.	<b>\$9.95</b>
<b>Medu Vada</b> Deep fried lentil doughnuts.	<b>\$9.95</b>
<b>Rasam Vada</b> Vada dipped in spicy Indian soup.	<b>\$11.95</b>
<b>Ghee Roast</b> Simple tastier & favourite dosa.	<b>\$14.95</b>
<b>Super Paper Dosa</b> The crispy long paper thin dosa.	<b>\$15.95</b>
<b>Onion Dosa</b> Dosa with chopped onion & garlic chutney.	<b>\$15.95</b>
<b>Nilgiri Special Dosa</b> Mint flavoured dosa.	<b>\$15.95</b>
<b>Nilgiri Onion Dosa</b> Minty dosa with onions in the layer.	<b>\$16.95</b>
<b>Traditional Masala Dosa</b> Special dosa with potato filling.	<b>\$15.95</b>
<b>Mysore Chatpata Dosa</b> Spicy dosa with authentic Mysore and garlic chutney.	<b>\$15.95</b>



## Cheese Dosa

Dosa with a generous helping of cheese.

\$17.95

## Spring Dosa

Special dosa with vegetable filling.

\$17.95

## Cheesy Spring Dosa

Dosa loaded with spring vegetables and cheese.

\$18.95

## Spicy Schezwan Dosa

A Chinese twist to the traditional Dosa-the Chinese affair.

\$18.95

## Paneer Dosa

Dosa with a filling of spicy paneer.

\$18.95

## Cheese Chilli Garlic Dosa

Famous cheese dosa with chilli & garlic chutney.

\$18.95

## Kara Mura Dosa

Butter paper dosa with a spread of milagai podi.

\$17.95

## Curry Chicken Dosa

Dosa filled with minced chicken curry, served with garlic chutney.

\$19.95

## Tandoori Chicken Dosa

Chicken pieces marinated with traditional tandoori masala in Dosa.

\$19.95

## Egg Podi Dosa

Whipped egg spread on dosa with mulgai podi.

\$16.95



# Mains

## CHICKEN

### Butter Chicken

\$19.95

Traditional butter chicken-boneless pieces of bar-be-que chicken cooked in tomato gravy finished with dry fenugreek leaves, cream & butter.

### Chicken Tikka Masala

\$19.95

Succulent pieces of boneless chicken, marinated with spiced red chilli pasta, curd and barbeque & cooked in tomato gravy.

### Kadai Chicken

\$19.95

Chicken kadai as popularly known- succulent pieces of chicken, simmered in tomato rich gravy, flavoured with pounded coriander seeds and ginger tossed with cubes of onion garnished with green coriander.

### Kozhi Varutharacha Curry

\$19.95

A popular chicken curry in Kerala, South India, prepared by adding roasted coconut with spices.

### Chicken Mushroom Masala

\$19.95

Boneless pieces of chicken with dices of mushroom, cooked in brown gravy flavoured with dry fenugreek leaves and cream garnished with coriander leaves.

### Chicken Chettinadu

\$19.95

A special spiced chicken preparation famous from chettinad region from Tamil Nadu, India.





## Chicken Madras

Chicken with Indian spices - south Indian style.

\$19.95

## Chicken Vindaloo

Chicken curry cooked with vindaloo sauce.

\$19.95

## Mango Chicken

Chicken cooked in mango puree.

\$19.95

## Chicken Pistachio Korma

chicken cooked in pistachio and creamy curry sauce, garnished with cream.

\$19.95

## Chicken Palak

Boneless pieces of chicken cooked with spinach base gravy garnished with coriander leaves.

\$19.95

## Chicken Methi Garlic

Boneless pieces of chicken cooked in tomato based gravy with fenugreek leaves garnished with coriander leaves.

\$19.95

## Chicken Korma

Chicken cooked in cream and onion gravy garnished with fresh cream.

\$19.95

## Bhuna Chicken

Succulent pieces of chicken, cooked in onion and tomato gravy flavoured with coriander and ginger tossed with cubes of onion and capsicum.

\$19.95

## Chicken Rogan Josh

A traditional chicken delicacy garnished with coriander and ginger julienne

\$19.95

## Chicken Kanthari

Chicken cooked with fresh birds eye chilli sauce and chef's special spices.

\$19.95



... LAMB & GOAT ...

**Lamb Rogan Josh**

**\$21.95**

A traditional Kashmiri lamb delicacy garnished with coriander and ginger julienne.

**Lamb Korma**

**\$21.95**

Tender lamb cooked in creamy onion sauce and garnished with fresh cream.

**Lamb Vindaloo**

**\$21.95**

Lamb curry cooked with vindaloo sauce.

**Lamb Madras**

**\$21.95**

Spiced lamb in tomato sauce, cocounut cream, & south Indian spices.

**Bhuna Lamb**

**\$21.95**

Succulent pieces of lamb, cooked in onion and tomato gravy flavoured with coriander and ginger tossed with cubes of onion and capsicum.

**Lamb Milagu Curry**

**\$21.95**

(Lamb cooked in special masala with black pepper.

**Lamb Palak**

**\$21.95**

Succulent pieces of lamb, cooked in spinach gravy garnished with coriander and ginger julienne.

**Goat laal Mass**

**\$21.95**

Baby goat with bone cooked in Rajasthani laal mass sauce.

**Goat Chettinadu**

**\$21.95**

A special spiced goat preparation, famous from Chettinad region of Tamilnadu, India.

**Desi Goat Curry**

**\$21.95**

Goat meat seasoned with thick sauce of scallion, garlic, ginger, onions and special jodhpuri spices.



# Kerala Special

## Pothu Fry

\$21.95

Dice buffalo meat roasted with coconut oil and spiced.

## Pothu Roast

\$20.95

Dice buffalo meat cooked slice coconut pieces in thick gravy with coconut oil, curry leaves, chill and spices.

## Pothu Varutharacha Curry

\$20.95

Dice buffalo meat cooked with mustard seeds coconut cream, coconut oil, curry leaves, chill and roasted coconut and spices.

## Pothu Kurma

\$20.95

Dice buffalo meat cooked with fresh cream and spices.

## Pothu Vindaloo

\$20.95

Dice buffalo meat cooked with vindaloo paste and spices.



... FISH & PRAWNS ...

**Kerala Fish Curry**

**\$22.95**

Kottayam style fish curry is one of the popular fish curries in Kerala otherwise known as “Meen Mulakittathu”.

**Goan Fish Curry**

**\$21.95**

Fish cooked with brown gravy and coconut milk.

**Bengal Fish Curry**

**\$21.95**

Chunks of fish, cooked in tomato gravy, flavoured with mustard seeds and curry leaves.

**Prawn Malai Curry**

**\$22.95**

Tiger prawns cooked in creamy onion sauce and garnished with fresh cream.

**Balti Prawn Masala**

**\$22.95**

Spiced prawns, fenugreek seeds, stone flower, garlic, onions / tomato.

**Prawn Madrass**

**\$22.95**

Spiced prawn cooked in tomato sauce, coconut cream, pepper & South Indian spices.

**Prawn Vindaloo**

**\$22.95**

cooked with chefs special vindaloo sauce.



... VEGETARIAN ...

**Paneer Butter Masala**

**\$18.95**

Paneer tossed in tomato gravy, our speciality.

**Paneer Kadai**

**\$18.95**

Batons of cottage cheese, onion, tomatoes & capsicum tossed in tomato gravy with whole spices, finished with cream garnished with ginger juliennes & coriander leaves.

**Paneer Tikka Masala**

**\$19.95**

Barbequed cottage cheese with capsicum & onion pieces simmered in tomato gravy, finished with cream, garnished with coriander leaves

**Paneer Bhurji**

**\$19.95**

Semi dry preparation of shredded cottage cheese in tomato gravy along with onion and capsicum.

**Paneer Tawa Masala**

**\$19.95**

Marinated paneer with tawa style preparation served on tawa.

**Paneer Lababdar**

**\$19.95**

Luscious paneer cubes dunked in a creamy & delicious cashew based onion tomato gravy.

**Shahi Matar Paneer**

**\$18.95**

Sautéed paneer cubes, green peas, creamy onions/tomato gravy & north Indian spices

**Paneer Vindaloo**

**\$18.95**

Paneer cooked in vindaloo sauce.

**Veg Jaipuri**

**\$18.95**

Mixed seasonal vegetables & roasted papad, simmered in cashew brown gravy, garnished with cream & papad.



## Paneer Methi Garlic

\$19.95

Cottage cheese delicacy cooked in rich tomato gravy with fresh fenugreek & garlic.

## Palak Paneer

\$19.95

Mildly spiced cottage cheese preparation in spinach & onion gravy, garnished with coriander leaves, ginger julienne and cream.

## Veg. Makhanwala

\$18.95

Cubes of fresh vegetables & shredded cottage cheese cooked in tomato gravy enriched with butter and cream, flavoured with fenugreek leaves.

## Vegetable Madrass

\$18.95

Spiced Veg tomato sauce, coconut cream & special chef in South Indian spices.

## Mushroom Mutter Masala

\$19.95

Sautéed luscious mushrooms, creamy thick gravy of onions/tomatoes, spices.

## Dal Tadka

\$16.95

Yellow lentils tempered with butter, cumins and red chillies.

## Dal Makhani

\$18.95

Assorted lentils cooked in an authentic recipe on a low heat and thickened with cream and butter.

## Aloo Gobi

\$18.95

Golden fried potato and cauliflower mix with spices.

## Kaju Curry

\$19.95

Cashew nuts cooked in spicy enriched creamy tomato gravy.

## Malai Kofta

\$19.95

(Golden fried balls made of potato & cottage cheese simmered in creamy tomato gravy, garnished with cream & coriander.

## Chana Peshawari

\$18.95

A piquant chick peas preparation with cubes of potatoes in brown and tomato gravies garnished with pomegranate coriander leaves



# Indian Breads

<b>Roti (Plain/Butter)</b>	<b>\$3.95</b>
<b>Naan (Plain/Butter)</b>	<b>\$3.95</b>
<b>Garlic Naan</b>	<b>\$4.95</b>
<b>Cheese Naan</b>	<b>\$5.95</b>
<b>Chilly Naan</b>	<b>\$5.95</b>
<b>Cheese Garlic Naan</b>	<b>\$5.95</b>
<b>Cheese Chilly Garlic Naan</b>	<b>\$6.95</b>
<b>Cheese and Spinach Naan</b>	<b>\$6.95</b>
<b>Lachha Paratha</b>	<b>\$6.95</b>
<b>Peshwari Naan (Dry fruit Naan)</b>	<b>\$6.95</b>
<b>Cheese and Onion Naan</b>	<b>\$6.95</b>
<b>Keema Naan (Minced Chicken Naan)</b>	<b>\$6.95</b>
<b>Kerala Porotta</b>	<b>\$3.95</b>



# Rice & Biryani

<b>Saffron Rice ( Rice with saffron touch)</b>	<b>\$5.95</b>
<b>Steamed Rice</b>	<b>\$4.95</b>
<b>Coconut Rice</b>	<b>\$6.95</b>
<b>Jeera Rice</b>	<b>\$6.95</b>

Seasoned boiled rice tossed in butter and cumin seeds.

## ... DUM BIRYANI ...

DUM BIRYANI SHARE 5 TO 7 PEOPLE

<b>Chicken Biryani</b>	<b>\$19.95</b>
Sufi recipe of chicken biryani served with raita and papadum.	
<b>Thalassery Dum Chicken Biryani</b>	<b>\$19.95</b>
Tender lamb cooked in creamy onion sauce and garnished with fresh cream.	

## ... TAWA BIRYANI ...

<b>Goat Biryani</b> (An authentic beef biryani served with raita and papadum)	<b>\$20.95</b>
<b>Prawns Biryani</b> (An authentic prawns biryani served with raita and papadum)	<b>\$22.95</b>
<b>Egg Biryani</b> (An authentic egg biryani served with raita and papadum)	<b>\$19.95</b>
<b>Lamb Biryani</b> (An authentic lamb biryani served with raita and papadum)	<b>\$21.95</b>
<b>Family Chicken Biryani with Chicken 65</b>	<b>\$70.00</b>
<b>Chicken 65 Biryani</b>	<b>\$19.95</b>
Sufi recipe of chicken biryani served with raita and papadum	
<b>Veg. Biryani</b>	<b>\$17.95</b>
Long grained rice cooked with aromatic spices and herbs with fresh vegetables & served with raita	



# Accompaniments

<b>Green Salad</b>	<b>\$5.95</b>
Slices of cucumber, tomato & onion served in a dish.	
<b>Masala Papad</b>	<b>\$4.95</b>
Fried papadum garnished with tomatoes, onions, and secret recipies.	
<b>Papadum</b>	<b>\$2.95</b>
<b>Raita - Vegetable</b>	<b>\$4.95</b>
<b>Slice Onion &amp; Chilli</b>	<b>\$3.95</b>
<b>Pickle</b>	<b>\$2.95</b>
<b>Mango Chutney</b>	<b>\$2.95</b>



# Ice Creams & Desserts

## Gulab Jamun

\$6.95

Soft, melt-in-your-mouth, fried dumplings that are traditionally made of thickened or reduced milk and soaked in sugar syrup.

## Ras Malai

\$7.95

The sugary yellow coloured balls of chenna soaked in rich milk cream flavoured with saffron, cardamom, and pistachios.

## Kulfi (Pistachio / Mango)

\$7.95

A frozen dessert made with pure full fat milk, sugar and a flavoring ingredient like cardamoms or saffron.

## Falooda

\$7.95

An Indian- Persian drink made from rose syrup, sweet basil seeds, lots of dry fruits and served with ice-cream

## Rasmalai Falooda

\$11.95

## Kulfi Falooda

\$11.95

## Vanilla Ice cream

\$6.95

## Strawberry Ice cream

\$6.95

