



### **BHEL PURI BITES (V) \$12.5**

Light & crunchy street-style chaat , puffed rice, tangy tamarind and fresh green chutney.

### **VADA PAV 15 (V) \$15**

Mumbai' s iconic potato fritter slider, served the classic way from our brunch menu.

### **KALE PALAK CHAAT (V) \$19**

Crispy kale and spinach tossed with house chutneys and spices for a modern chaat twist.

### **BEETROOT KEBABS (V) \$20**

Earthy beetroot blended with aromatic spices, shallow-fried till golden and lightly crisped.

### **CREAMY ONION BROCCOLI (V) (GF) \$22**

Charred broccoli tossed in our house cream glaze and finished with caramelised onions.

### **SAFFRON MURGH TIKKA (GF) \$23**

Succulent chicken infused with saffron and aromatic spices, smoked & grilled to perfection.

### **BIHARI BOTI KEBAB (GF) \$24**

Lamb kebab marinated in mustard oil & bold Bihari spices, served with charred caramelised orange.

### **OMG CHICKEN WINGS (GF) \$22**

Double-cooked tandoori wings tossed in spiced buttery sauce for maximum flavour.

### **GARDEN FISH (DF) \$21**

Punjab street fish fry, spiced gram flour crusted, mint, aioli, cucumber citrus.

### **COURTYARD CHILLI PRAWN \$24**

Wok-seared prawns glazed in spicy soy, finished with peppers & onion.

## **CHAI GARDEN SPECIALS**

### **OMG CHICKEN SLIDER \$23.5**

Crispy fried chicken glazed butter sauce, slaw, and pickled onion.

### **CRAZY NIHARI SLIDER \$25.5**

Slow-cooked lamb nihari, julienne ginger, pickled chilli and fresh onion for a bold finish.

### **ACHARI PANEER TACO \$20.5**

Paratha , pickle-spiced paneer, onion slaw, moong Dal hummus and mint drizzle.

### **CHELO KEBAB MAKHANI \$28**

Seekh kebab over saffron butter rice , finished with makhani sauce

# THE CURRY STORY

## OMG B.C CHICKEN \$24.5

Smoky char-grilled chicken tossed in rich, creamy tomato-butter gravy with aromatic spices and a buttery finish.

## RAILWAY MADRAS CURRY \$25.5

Traditional South Indian coconut-based curry with curry leaves, chilli and aromatic spices.

**Choose Your Protein:** Chicken, Lamb, Fish, Mix veg

## KASHMIRI ROGAN JOSH \$24.5

Slow-cooked lamb in aromatic Kashmiri chilli gravy with warming spices and rich depth.

## PARSI SALLI BOTI \$26

Tender lamb cooked in sweet-sour tomato gravy, topped with crispy potato salli.

## RUBY KOFTA \$23

Cranberry-stuffed kofta served in rich cashew tomato gravy with aromatic spices.

## LASONI PALAK PANEER \$22.5

Soft cottage cheese simmered in creamy spinach gravy infused with roasted garlic and warm spices.

## OLD DELHI DAL MAKHANI \$20

Classic Punjabi-style creamy lentils with smoky butter finish.

**(Rice Extra for \$2)**

## MAKHANA MATAR PANEER \$22

Creamy paneer and pea curry enriched with cashews and crispy lotus seeds.

## SHAHI NIHARI \$28.5

Slow-braised meat in rich bone-broth gravy, infused with traditional spices, finished with ginger and ghee.

## ROYAL DUM BIRYANI

Fragrant basmati rice layered with slow-cooked meat, saffron, herbs and whole spices, sealed and steamed to perfection.

### PROTEIN OPTION:

Chicken \$26    Lamb \$28    Jackfruit \$24

## NAAN SELECTION ( EF)

Classic Butter Naan	\$4.5
Garlic Naan	\$5.5
Cheese Naan	\$6.5
Chilli Cheese Naan	\$7
Plain Naan	\$4
Whole Wheat Roti	\$4.5
Laccha Paratha	\$5.5

## SIDES

Cucumber Onion Raita	\$5
Masala Fries	\$9
Lachha Onion Salad (Pickle Onion)	\$8
Green Salad	\$9
Rice	\$2
Chutney (Mango, Pickle)	\$5