



DINE IN MENU

Fully Licensed



Dear Customers, please be advised that our authentic Indian Food recipes may either contain or have traces of allergen such as Peanuts, tree Nuts, Seafood, Soy, Milk (or other Dairy), egg, sesame, wheat (Gluten) Lupin and Sulphite preservatives & preservatives & another Ingredient, please advise the attending staff before placing the order.

We cannot guarantee any of our products are 100% allergen free.

Our curries can be adjusted hotter or milder according to your taste.

BREAD

Stonewater Masala Cheese & Garlic (V)

Stone bread | masala mozzarella | chef special spices 8

STARTERS

Smoked Tomato Soup (V)

Roma tomato | coriander | cream 10

Paya Soup

Slow cooked lamb trotters | cardamon | turmeric | peppercorns 12

Trio pani puri (V)

Mint water | pineapple water | pomegranate water 14

Deconstructed Samosa (V)

Puff pastry | curried potato | green peas | mint chutney 8.5

Onion Bhaji (V)

Vegetable pickle | fenugreek | mint sauce | chat mayo 10

Farm To Table (V)

Hara bara kebab | panner | fresh mint and coriander sauce 16

Paneer Tikka with Smoked Tomato (V)

Marinated paneer | roasted tomato | pickles |
garlic croutons 18

Chicken Tikka Skewers

Tandoori roast | Indian spices | mint sauce |
fresh coriander 22

Grilled Masala Lamb Chops

Mint puree | green peas | tomato confit | fresh coriander 25

Sea To Plate

Fish amritsari style | lemon | fresh mint and yogurt sauce |
vegetable pickle 18

Lasooni Prawns

Creamy garlic marination | mint chutney | lemon 25

Turmeric Scallops

Curried coconut coilus | beans confit | spicy oil 18

Fish Croquettes

Fish cutlet | onion pickle | tangy tomato chutney | lemon 18

Crumbed Squid Ring

Sicilian squid | pickles | chat masala | spicy mayo 18

TASTING PLATES

Vegetarian Tasting Plate (V)

Samosa | Hara Bhara Kebab | Paneer Tikka |
Onion Bhaji 22

Stone water Tasting Plate

Chicken Tikka | Lasooni Prawn | Paneer Tikka |
Onion Bhaji 26

MAINS

Paneer Butter Masala (V)

Paneer tikka | fenugreek | cashew and creamy sauce |
garam masala 22

Dal Fry (V)

Yellow dal | ginger and garlic paste | coriander |
tomato and onion gravy 18

Dhaba Style Okra (V)

Fresh okra | onion and tomato masala gravy |
coriander leaves 20

Fried Eggplant masala (V)

Onion and tomato masala gravy | Tamarind |
Coconut cream 20

Patiala Saag

Spiced spinach gravy | herbs and cream | butter

Paneer 22 (V) | Chicken 26 | Lamb 27

Delhi Butter Chicken

Boneless tikka | fenugreek | cashew and creamy sauce |
garam masala 26

Bhatti Spiced Chicken Tikka Masala

Chargrilled chicken | cashew and tandoori sauce |
fresh yogurt | coriander 26

Chicken Madras

South indian delicacy | fennel, mustard | curry leaves 26

Kashmiri Lamb Shanks Rogan Josh

Slow cooked lamb shanks | beetroot pure | fresh spices |
tomato and onion gravy 27

Desi Goat Curry

Goat with bones | desi masala | garam masala |
fried onion 27

Lamb Rogan Josh

Slow cooked lamb | tomato and onion gravy 27

Chef Special Beef Medallion

Beef tenderloin | tandoori masala | grilled lemon |
creamy tomato paste 27

Kerala Beef Korma

Mild beef curry | cashew nuts | fresh spices |
cream sauce 27

Beef Vindaloo

Goan style | garlic & vinegar | chili pickle 27

Goan fish curry

Goan style | garlic & vinegar | coconut cream 28

Kadai Prawn

Ginger garlic prawn | confit onion | peppers |
onion and tomato gravy 28

LOBSTER BUTTER MASALA

Lobster | ginger and garlic paste | garam masala |
fried onion 28

Stone Parda Chicken Biryani

Chefs special spices | cucumber yogurt 25

SIDES

Steamed Or Saffron Rice 4

Mixed Pickles 2

Raita 3

Mango Chutney 3

Papadums 4

BREADS

Plain Naan 4

Butter Naan 5

Garlic Naan 5

Kashmiri Naan 6

Cheese Naan 6