

# MODERN INDIAN DESSERT COLLECTION

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Oreo Mille-Feuille \$14.50

*Crisp vanilla wafers layered with gulab jamun, rasagulla, rose flakes, pistachio dust*

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Coconut Ada Brûlée \$14.50

*Silky coconut and flat noodle custard infused with jaggery, finished with a delicate caramelised sugar crust*

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Masala Chai Mousse Tart \$14.50

*Buttery tart shell, strong masala chai mousse, ginger and clove-infused cream*

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Deconstructed Badam Halwa \$14.50

*Sweet naan, slow-cooked almond halwa, saffron syrup, cardamom cream*

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Golden Jalebi with Chocolate Cream Drizzling \$14.50

*Crisp fermented jalebi | chocolate cream | pistachio crumble*

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Filter Coffee Ice Cream \$14.50

*Coffee ice cream | raw honey drizzle | sesame brittle*

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— WHERE TRADITION MEETS INDULGENCE —

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# PAPADAM

*Chef special spices*

\$4

## SMALL PLATES

**Dahi Kebab**

\$18.50

*Paneer | chat masala | ajwan*

**Classic Pani Puri (V)**

\$14.50

*Mint water jar*

**Classic Samosa Chaat (V)**

\$10

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

**Sweet Corn and Sweet Potato Vada (V)**

\$14.50

*Vegetable pickle | fenugreek |  
mint sauce | chat mayo*

**Fresh Lime Crab Bonda**

\$22

*Curried coconut coulis | Mango confit | spicy oil*

**Burrata Chaat (V)**

\$26

*Puff pastry | curried cheese | cherry tomato |  
mix chutney*

**Prawn Kataifi Amerisari**

\$28

*5 pcs kataifi rolled prawn | mint sauce |  
mango coulis*

WHERE TRADITION MEETS INDULGENCE

# TASTING PLATES



**Vegetarian Signature (V)** **\$24.50**

*Samosa | Dahi kebab | Paneer tikka | Corn vada*

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**Stonewater Grand Signature** **\$28.50**

*Chicken tikka | Lamb ribs kebab |  
Paneer tikka | Corn vada*

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**Seafood Experience** **\$32.50**

*20 min — Prawn kataifi | Crab bonda |  
Calamari amerisari | masala seared fish*

# TANDOOR



*Charcoal grilled in our traditional clay ovens*

**Chilgoza Malai Broccoli (V)** **\$18**

*Sun-dried tomato | cream cheese & pine nuts*

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**Golden Paneer Steak (V)** **\$22**

*Marinated paneer | pickles | garlic croutons*

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**Pommegratte Chicken Tikka** **\$23.50**

*Tandoori roasted | Indian spices |  
mint sauce | fresh coriander*

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**Lamb Ribs Kebab** **\$28**

*Pistachio crust | mint chutney & crispy salad*

# MAIN



**Creamy Coconut Beef Cheek** \$32

*Korma style | garlic & vinegar | chili pickle*

**Grilled Madras Lamb Chop** \$32

*Coconut style | garlic & vinegar | chili pickle*

**Grilled Beef Steak with Choice of Your Sauce** \$34

*Butter masala sauce | Korma sauce | Awadi sauce*

**Butter Chicken Ravioli** \$32

*Tomato masala gravy | herbs and cream | butter*

**Fresh Lobster and Prawn Ravioli** \$32

*Tomato masala gravy | herbs and cream | butter*

**Saffron Paneer Ravioli (V)** \$28

*Spiced spinacha gravy | herbs and cream | butter*

**Fresh Burrata Saag (V)** \$28

*Spiced spinacha gravy | herbs and cream | butter*

**Grilled Barra with Pollichathu Sauce** \$28.50

*Masala fried fish | mustard |  
pickled tomato and onion salsa*

**Pan Seared Salmon with Moilee Sauce** \$32

*Mace, green cardamom, mint chutney*

# TRADITIONAL TOUCH



**Paneer Butter Masala (V)** \$22

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

**Dal Fry (V)** \$19

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

**Dal Makhani** \$19

*Slow cooked black lentil | cream | tomato | chilli garlic coriander*

**Ghar Ki Bhindi (V)** \$22

*Okra | onion and tomato masala gravy | coriander leaves*

**Fried Eggplant Masala (V)** \$20

*Onion and tomato masala gravy | tamarind | coconut cream*

**Old Delhi Butter Chicken** \$28

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

**Bhatti Spiced Chicken Tikka Masala** \$28

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

**Chicken Madras** \$28

*South Indian delicacy | fennel | mustard | curry leaves*

**Sindhi Lamb Shanks** \$28

*Slow cooked lamb shanks | fenugreek leaves | Rohan josh | Awadi | Malibu*

**Desi Goat Curry** \$28

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

**Kadai Prawn / Moilee** \$28.50

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

## SIDES



Chef special fruity nuts biryani \$12

Steamed rice \$4

Mixed pickles \$2

Raita \$3

## BREADS



Plain naan \$4

Butter naan \$5

Garlic naan \$5

Kashmiri naan \$6

Cheese naan \$6