

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

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

MODERN INDIAN DESSERT COLLECTION

Oreo Mille-Feuille \$14.50

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

Coconut Ada Brûlée \$14.50

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

Masala Chai Mousse Tart \$14.50

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

Deconstructed Badam Halwa \$14.50

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

Golden Jalebi with Chocolate Cream Drizzling \$14.50

Crisp fermented jalebi | chocolate cream | pistachio crumble

Filter Coffee Ice Cream \$14.50

Coffee ice cream | raw honey drizzle | sesame brittle

— WHERE TRADITION MEETS INDULGENCE —

TASTING PLATES



Vegetarian Signature (V) \$24.50

Samosa | Dahi kebab | Paneer tikka | Corn vada

Stonewater Grand Signature \$28.50

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

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

Golden Paneer Steak (V) \$22

Marinated paneer | pickles | garlic croutons

Pommegratte Chicken Tikka \$23.50

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

Lamb Ribs Kebab \$28

Pistachio crust | mint chutney & crispy salad

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