



Tandoori Fuzion

INDIAN CUISINE

An Enjoyable LUNCH MENU

11:30 to 2:30 (Tuesday to Friday) 12:00 to 2:30 (Saturday/Sunday)

Butter Chicken	Boneless grilled chicken breast in an orange creamy sauce.
Vegetable	*Choose one from options below.
Saffron Rice	Saffron flavoured original Indian basmati rice.
Naan	Leavened bread cooked in clay oven.
Dessert	Chef's Choice - House Dessert.

Lamb Roganjosh	Lamb chunks cooked in thin red curry and cracked whole spices.
Vegetable	*Choose one from options below.
Saffron Rice	Saffron flavoured original Indian basmati rice.
Naan	Leavened bread cooked in clay oven.
Dessert	Chef's Choice - House Dessert.

Fish Curry	Basa fish cooked in chef special curry.
Vegetable	*Choose one from options below.
Saffron Rice	Saffron flavoured original Indian basmati rice.
Naan	Leavened bread cooked in clay oven.
Dessert	Chef's Choice - House Dessert.

Beef Vindaloo	Cunks of beef cooked in coconut based sauce.
Vegetable	*Choose one from options below.
Saffron Rice	Saffron flavoured original Indian basmati rice.
Naan	Leavened bread cooked in clay oven.
Dessert	Chef's Choice - House Dessert.

Navratan Korma	Rainbow veggies prepared with a rich yellow creamy sauce.
Vegetable	*Choose one from options below.
Saffron Rice	Saffron flavoured original Indian basmati rice.
Naan	Leavened bread cooked in clay oven.
Dessert	Chef's Choice - House Dessert.

*Vegetable Options

- Aloo Gobhi (Cauliflower & Potatoes) - Channa Masala (Chickpeas)
- Daal (Yellow Lentils)

Enjoyable Lunches available for Takeout, Dine in and Delivery.
Call in advance for large or special orders.

All Above Lunch Combos @ \$17.00+gst

Pop cans @ \$1.00 (takeout only)

Add Green Garden Salad to your combo @ \$1.50

An extra portion @ \$7.00

Starters - Appetizers

Paneer Pakora

Chickpea flour coated homemade cottage cheese fried to golden perfection.

\$12

✔️ Gluten Free

Veggie Pakora

A chickpea floured serving of mixed veggies made in dumplings then fried to a golden finish.

\$7

✔️ Gluten Free ✔️ Vegan

Fish Pakora

Carom flavoured battered fried fish.

\$15

✔️ Gluten Free

Beef Seekh Kabab

Minced beef mixed with home ground spices, skewered and cooked in clay oven.

\$15

✔️ Gluten Free

Chicken Tikka

Chicken breasts marinated in yogurt and ginger garlic paste, baked on low flame to perfection.

\$15

✔️ Gluten Free

Veggie Samosa

2 pieces of crispy dough wafer stuffed with potato, green peas, herbs & spices.

Add Channa Masala 8oz **\$3**

\$7

✔️ Vegan

Butter Chicken Poutine

French Fries topped with Butter Chicken sauce and cheese.

\$14

Masala Cheesy Bites

Fried cheese balls, served with chef's choice dipping sauce.

\$10

Tandoori Delights

Served on a sizzling platter with rice and potatoes

Fish Kabab

Sea basa fish and bell pepper marinated with mild spices and baked in our clay oven.

\$22

✔️ Gluten Free

Seafood Platter

Combination of jumbo prawns, muscles, squids and basa fish sautéed with homemade spices.

\$29

✔️ Gluten Free

Tandoori Salmon

Salmon and bell pepper marinated with mild spices and baked in our clay oven.

\$22

✔️ Gluten Free

Tandoori Prawns

Delicious starter, prawns marinated and baked in our clay oven to perfection.

\$25

✔️ Gluten Free

Tandoori Chicken

Marinated bone in thighs and drums of chicken spiced lightly and baked in the clay oven.

Full **\$30** Half **\$21**

✔️ Gluten Free

Make your choice from the SPICY/HOT Meter:



Mild Medium Hot

Tandoori Mix Grill

Combination of meat kababs served on a sizzling platter.

\$30

✔️ Gluten Free

Tandoori Lamb Chops

1lb. bone in lamb chops and veggies marinated with cream cheese and homeade spices, skewered and cooked in our clay oven.

\$25

✔️ Gluten Free

Multani Paneer Tikka

Homemade cottage cheese and bell peppers marinated in cream cheese and spice, baked in the clay oven.

\$22

✔️ Gluten Free

Chicken Malai Tikka

Soft morsels of chicken bathed in cream cheese marinated with ginger garlic paste, cooked in clay oven.

\$20

✔️ Gluten Free

ALL MENU ITEMS ARE NUTS-FREE
PLEASE NOTIFY US OF ANY ALLERGIES

Fuzion

Vegetable Fried Rice.


\$16  Gluten Free

Chicken Fried Rice.

\$18  Gluten Free


Chili Chicken

Batter fried chicken and bell peppers tossed in schezwan sauce.

\$22  Gluten Free

Chili Fish

Batter fried fish and bell peppers tossed in schezwan sauce.

\$22  Gluten Free

Garlic Chili Prawns

Batter fried Prawns and bell peppers tossed in schezwan sauce.

\$25  Gluten Free


Cheese Chili

Batter fried homemade cottage cheese and bell peppers tossed in schezwan sauce.

\$20  Gluten Free

Honey Chili Gobhi

Batter fried cauliflower glazed in honey and tossed with schezwan sauce.

\$18  Vegan


Honey Chili Fries

Home-made fries glazed in honey and tossed with schezwan sauce.

\$12  Gluten Free  Vegan

Vegetable Hakka Noodles

Pan tossed thin noodles with mixed vegetables and homemade spice.

Contains eggs. \$18  Vegan

Chicken Hakka Noodles

Pan tossed thin noodles with chicken and homemade spice.


Contains eggs. \$20

Chef's Favourites

Served with Naan

Chicken Tikka Masala

Marinated chicken breast cooked in thick creamy condensed sauce.

\$22  Gluten Free

Dum Aloo

Potatoes stuffed with cheese and cooked in a fragrant creamy sauce.

\$20  Gluten Free


Butter Chicken

Grilled chicken breast pieces cooked in tomato based butter sauce.

\$22  Gluten Free


Prawns Butter Masala

Our royal feast of prawns cooked to perfection in a butter sauce.

\$25  Gluten Free


Chicken Black Pepper

Boneless white chicken cooked in special creamy black pepper sauce.

\$22  Gluten Free

Shahi Paneer

Homemade cottage cheese with thick and creamy sauce.

\$21  Gluten Free

Vegetable Navratan Korma

A vegetarian's dream of rainbow vegetables and homemade paneer cooked in a thick creamy sauce.

\$20  Gluten Free

Sides

Achaar \$4

Mixed pickles & preserved lime.

Raita Veggi yogurt. \$6

Chutney \$4

Homemade mint/mango or Tamarind.

Salads

Green Salad \$8

Channa Chaat \$8

Cold chickpea salad.

Soups

Lentil Soup \$7

Carrot Curry Soup \$8

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Mild Medium Hot

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Meat & Seafood

These specialties combine your choice of one serving of any of the following and your choice of our premium blend of sauces made in house by the Chef daily. Enjoy the meal!

Chettinad ✓ Dairy Free ✓ Gluten Free
Coconut-base curry with a hint of mustard seeds and curry leaves.

Curry ✓ Dairy Free ✓ Gluten Free
An onion and tomato based gravy cooked under a slow fire. Really good!!

Kadhai ✓ Dairy Free ✓ Gluten Free
Sautéed onions, bell peppers and tomatoes cooked in gravy, thickened without cream.

Masala ✓ Dairy Free ✓ Gluten Free
Thick gravy with onions, tomato and ginger garlic paste.

Raganjosh ✓ Gluten Free ✓ Dairy Free
Red thin curry cooked with cracked whole spices.

Korma ✓ Gluten Free
Homemade creamy sauce.

Vindaloo ✓ Gluten Free ✓ Dairy Free
South Indian curry with a touch of tamarind and topped with shredded coconut.

Zalfrezy ✓ Gluten Free
Creamy thick sauce of onions, bell peppers and tomatoes.

Chicken \$20 Beef \$22 Fish \$20 Goat \$22 Lamb \$23 Shrimp \$24

Vegetarian Delights

Aloo Gobhi
A combination of potatoes and fresh cauliflower cooked with herbs and spices.
\$17 ✓ Gluten Free ✓ Vegan

Channa Masala
Tendered chickpeas cooked with tomatoes, onions and recommended with a Bhatara in bread selection.
\$17 ✓ Gluten Free ✓ Vegan

Bhindi Bhaji / Bhindi Alu
Tender baby okra sautéed with your choice of onions or potato tossed with tomatoes, herbs and spices.
\$18 ✓ Gluten Free ✓ Vegan

Kadhai Paneer
Homemade cottage cheese cooked in thick curry sautéed with onions, bell peppers and tomatoes.
\$21 ✓ Gluten Free

Mattar Paneer
Peas and cottage cheese cooked in homemade sauce.
\$20 ✓ Gluten Free

Daal Tadka
Yellow lentils tempered with fresh tomatoes, herbs and spices.
\$17 ✓ Gluten Free ✓ Vegan

Palak Paneer
Fresh spinach and cottage cheese makes a healthy dish.
\$19 ✓ Gluten Free

Malai Kofta
Soft and crispy homemade dumplings dipped in creamy sauce. Must try!!
\$17 ✓ Gluten Free

Mushroom Do-piyaza
Fresh mushrooms cooked with tomato onion gravy.
\$17 ✓ Gluten Free

Daal Makhani
A mixture of black lentils and kidney beans cooked with butter and cream.
\$17 ✓ Gluten Free

Make your choice from the SPICY/HOT Meter:



Mild Medium Hot

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Breads

Lachcha Paratha

Leavened whole wheat bread.

\$6

✔️ Vegan

Tandoori Roti

Whole wheat bread.

\$4

✔️ Vegan

Bhatura*

Deep fried leavened white bread.

\$5

Flavoured NAANS

Butter Naan*

Topped with butter.

\$4

Gluten Free Naan*

Naan made with chickpea flour.

\$6

✔️ Gluten Free ✔️ Vegan

Garlic Naan*

\$6

Stuffed NAANS

Coconut Naan*

\$6

Cheese Naan*

Mozzarella cheese stuffed

\$6

Alu walla Naan*

Stuffed potato

\$6

Paneer walla Naan*

Freshly grated cheese

\$7

Chicken Naan* / Beef Naan*

Naan stuffed with finely chopped chicken or minced beef, spices and herbs.

\$8

Rice

Basmati Steam Rice

Steamed white basmati rice.

\$6

✔️ Vegan
✔️ Gluten Free

Coconut Basmati

Coconut flavoured white basmati rice.

\$8

✔️ Gluten Free

Saffron Rice

Saffron flavoured yellow rice.

\$7

Vegetable Biryani

Yellow basmati rice simmered with mixed vegetables, saffron, spices and a hint of fresh mint leaves.

\$18

✔️ Vegan
✔️ Gluten Free

Chicken Biryani

Tan basmati rice simmered with chicken in mace, herbs, spices and a hint of fresh mint leaves.

\$21

✔️ Gluten Free

Biryani (Lamb or Goat)

Yellow basmati rice simmered with lamb or goat in mace, herbs, spices and fresh mint.

\$24

✔️ Gluten Free

Desserts

Pudding \$6

Rice or Mango

Gulab Jamun \$6

Deep fried cottage cheese balls soaked in sugar syrup.

Beverages

Lassi Yogurt Smoothie

(Mango/Strawberry/Coconut)

\$5

Pot

\$3

Chai

Pot \$7 Cup \$3

*CONTAINS EGG

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