



Authentic Flavours of India at Sunset House

Appetizers

Kathi Kebab Kaziranga <i>tandoori chicken rolled in egg-dipped chapatti with bell peppers, onions, mint & lime with tamarind sauce</i>	8.50
Beef Samosa <i>flour pastry stuffed with lightly spiced beef & potatoes with tamarind sauce</i>	8.50
Vegetable Samosa <i>flour pastry stuffed with spiced peas & potatoes with tamarind sauce</i>	6.50

Entrées

Chicken Tikka Masala <i>tandoor chicken seasoned with tomatoes, ginger, yogurt, mixed with a tomato gravy with cashew nuts, bell peppers & cream</i>	22.00
Chicken Korma <i>marinated in yogurt cooked with sautéed onions, ginger, garlic, turmeric finished with cashew nuts & cream</i>	22.00
Chicken Jalfreze <i>marinated in yogurt cooked with onions & tomatoes finished with sauteed bell peppers</i>	22.00
Balti Chicken <i>cooked with green chilies, onions, yogurt & tomatoes finished with cilantro</i>	22.00
Butter Chicken <i>cooked in a creamy tomato sauce, infused with aromatic spices & butter</i>	22.00
Chicken Biryani <i>allow minimum of 30 for preparation</i> <i>Mixed with pulao rice * cooked with mint flavored masala, served with raita & papadums</i>	22.00
Lamb Biryani <i>allow minimum of 30 for preparation</i> <i>Mixed with pulao rice * cooked with mint flavored masala, served with raita & papadums</i>	25.00
Lamb Rogan Josh <i>with hot selected Indian spices, slow cooked with tomatoes & chilis</i>	25.00
Lamb Korma <i>marinated in yogurt cooked with sautéed onions, ginger, garlic, turmeric finished with cashew nuts & cream</i>	25.00
Shrimp Biryani <i>allow minimum of 30 for preparation</i> <i>Mixed with pulao rice * cooked with mint flavored masala, served with raita & papadums</i>	26.00
Madras Shrimp <i>cooked with pmpoms, fenugreek, cumin seeds, tomatoes, black pepper finished with coconut milk</i>	26.00
Malabar Fish Curry <i>red snapper with coconut milk & sauteed onions flavoured with green chili, curry leaves & turmeric</i>	24.00
Aloo Gobi Vegetarian Curry <i>fried potatoes & cauliflower in a vegetable curry sauce with yogurt, nuts, herbs & spices</i>	18.00
Mutter Panner <i>homemade cottage cheese & green peas cooked with ginger; cilantro & tomato gravy finished with butter</i>	19.00

Above entrees are served with basmati rice, Indian salad & papadums. Dishes can be prepared Mild, Medium, or Hot

Sides

Naan 2.50	✿	Garlic Naan 3.00	✿	Poppadum 2.00
Yogurt Raita 3.00	✿	Mixed Pickles 2.00	✿	Mango Chutney 2.00
Masala Dal 8.00	✿	Okra Masala 8.00	✿	Chana Masala 8.00



