






MASALA TIGER



chaat buffet

papadi chaat 

dahi bhalla  


kachumber salad  



mint chutney  

sirke wale pyaaz  

beetroot chutney  

indian pickle / papad  

pineapple murabba 

indian green salad  

onion tomato and garlic raita  

TANDOORI VEG   

bread

GARLIC NAAN
PUDINA PARATHA

from the tandoor

CHICKEN RESHMI KABAB 

silky-textured mughlai chicken kababs marinated with cheese, cream, greek yoghurt, nuts and mild spices

FISH KASTURI TIKKA  

fenugreek leaf flavored fish tikka

from the kitchen

KASHMIRI ROGAN JOSH   

kashmiri signature lamb curry slow cooked with aromatic herbs and spices

PANEER DO PYAZA  

paneer tossed in a creamy onion, tomato, bell pepper and cashew based gravy

PUNJABI CHANA MASALA    

most popular north india chickpeas curry

VEGETABLE BIRYANI   

aromatic basmati rice cooked with mix vegetables, herbs and spices

Please Inform your server if you have any food allergies


 Gluten Free Available  Gluten Free  Vegetarian

 Contain Nuts and seeds  Contain Pork  Mild spicy  Medium spicy





MASALA TIGER



chaat buffet

samosa chaat 

dahi bhalla  


kachumber salad  



mint chutney  



sirke wale pyaaz  

beetroot chutney  

indian pickle / papad  

pineapple murabba 

indian green salad  

cucumber & mint raita  

TANDOORI VEG   

bread

GARLIC NAAN
PUDINA PARATHA

from the tandoor

LAMB SEEKH KEBAB  

freshly minced lamb with spices, barbequed in tandoor

PANEER TIKKA  

cubes of indian cottage cheese, onion and bell peppers, marinated with spices and yoghurt

from the kitchen

PESHAWARI CHICKEN  

a classic chicken curry slow cooked with an array of the spices, herbs and flavor

CALAMARI 65  

south Indian style crispy and spicy batter fried calamari

RAJMA MASALA    

punjabi dhaba style creamy, tangy and spiced kidney beans

ONION JEERA PULAO  

fragrant basmati cooked with cracked cumin and fried onions

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 Contain Nuts and seeds  Contain Pork  Mild spicy  Medium spicy





MASALA TIGER



chaat buffet

peanut chaat 


dahi bhalla  


kachumber salad  



mint chutney  

sirke wale pyaaz  

beetroot chutney  

indian pickle / papad  

pineapple murabba 

indian green salad  

carrot, radish and green onion raita  

TANDOORI VEG   

bread

GARLIC NAAN
LACHA PARATHA

from the tandoor

CHICKEN MALAI KABAB  

chicken cooked in a marinade of greek yoghurt, cheese, coriander and spices

PUDINA FISH TIKKA   

mint and lemon marinated roasted fish cubes

from the kitchen

GOAT KHADA MASALA   

fragrant goat curry cooked with whole spices and rich gravy

PALAK PANEER  

cottage cheese cooked on creamy spinach puree, pounded whole spices

LASOONI DAL  

garlic tempered lentil

BIRYANI RICE  

dum cooked basmati rice

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 Contain Nuts and seeds  Contain Pork  Mild spicy  Medium spicy



MASALA TIGER

chaat buffet

- sprout mung chaat  
- dahi bhalla  
- kachumber salad  
- mint chutney  
- sirke wale pyaaz  
- beetroot chutney  
- indian pickle / papad  
- pineapple murabba 
- indian green salad  
- burani raita  

TANDOORI VEG

bread

GARLIC NAAN
AJWAINI ROTI

from the tandoor

SURKH CHICKEN TIKKA

awadhi style chicken marinated in spices and yoghurt

MALAI SEEKH KABAB

cheesy, creamy minced lamb marinated with herbs and spices

from the kitchen

PANEER KHURCHAN

paneer, tomato, onion and capsicum cooked in north Indian mild gravy

FISH KOLIWADA

maharashtra's regional mouthwatering crispy fried fish

DAL BUKHARA

a rich, creamy slow cooked whole urad dal with tomato puree, butter and cream

KOLKATA CHICKEN BIRYANI

iconic biryani cooked with fragrant basmati rice, mild spices, desi ghee and aroma of metha attar and rose water

PARATHA

WHITE RICE

Please Inform your server if you have any food allergies

 Gluten Free Available  Gluten Free  Vegetarian

 Contain Nuts and seeds  Contain Pork  Mild spicy  Medium spicy




MASALA TIGER



chaat buffet

aloo tikki chaat

dahi bhalla  


kachumber salad  



mint chutney  

sirke wale pyaaz  

beetroot chutney  

indian pickle / papad  

pineapple murabba 

indian green salad  

masala tadka raita  

TANDOORI VEG   

bread

GARLIC NAAN
LACHHA PARATHA

from the tandoor

AJWAINI FISH 

tender, boneless pieces of fish marinated with carom seeds and spices

PANEER MALAI TIKKA   

mouth melting barbequed paneer cubes marinated with cream, spices & herbs

from the kitchen

HOME STYLE CHICKEN CURRY   

lightly spiced, pounded garam masala, fresh coriander

CAULIFLOWER PAKORA  

crispy batter fried cauliflower with tangy spices

DAL MAKHANI    

creamy and buttery dal makhani is one of india's most loved dal! whole black lentils cooked with butter, spices and cream and simmered for hours on low heat for that unique flavor

GOAT BIRYANI   

a regal dish, fragrant long grain basmati rice and tenderized goat cooked in dum pot with aromatic spice and herbs

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 Gluten Free Available  Gluten Free  Vegetarian

 Contain Nuts and seeds  Contain Pork  Mild spicy  Medium spicy





MASALA TIGER



chaat buffet

potato & kala chana salad  


dahi bhalla  


kachumber salad  



mint chutney  



sirke wale pyaaz  

beetroot chutney  

indian pickle / papad  

pineapple murabba 

indian green salad  

mango raita  

TANDOORI VEG    

bread

GARLIC NAAN
CYLONE PARATHA

from the tandoor

MURGH KALI MIRCH TIKKA   

bbq grilled chicken tikka with black pepper, garam masala and yoghurt marinade

TANDOORI SALMON   

yoghurt marinated tender flakey salmon

from the kitchen

PORK VINDALOO   

portuguese inspired popular goan dish tweaked with local ingredients and spices

MASALA DAL VADA    

crispy and crunchy fried channa dal fritters

KHATTI DAL 

tangy hyderabadi tamarind and tomato dal

COCONUT PULAO 

fragrant basmati rice cooked with coconut milk and grated coconut

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 Contain Nuts and seeds  Contain Pork  Mild spicy  Medium spicy





MASALA TIGER



chaat buffet

papadi chaat 

dahi bhalla  


kachumber salad  



mint chutney  

sirke wale pyaaz  

beetroot chutney  

indian pickle / papad  

pineapple murabba 

indian green salad  

dhaniya aur mirchi ka raita  

TANDOORI VEG   

bread

GARLIC NAAN

GOBI PARATHA

from the tandoor

PESHAWARI FISH TIKKA  

traditionally marinated with peshawari spices

BEEF BOTI KABAB   

tenderized beef cubes with lucknowi spices, yoghurt and barbecued on skewers

from the kitchen

CHICKEN TIKKA MASALA   

chicken tikka cooked in a creamy tomato curry sauce

BATATA WADA  

batter fried potato balls, an iconic street food of mumbai

KADHAI CHOLE    

tangy and flavorful chickpeas curry slow cooked in indian wok

KUMBH, ALOO MATAR PULAO   

dum cooked basmati with mushroom, potato and peas

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MASALA TIGER

chaat buffet

samosa chaat 

dahi bhalla  


kachumber salad  



mint chutney  



sirke wale pyaaz  

beetroot chutney  

indian pickle / papad  

pineapple murabba 

indian green salad  

cucumber tomato &
onion masala raita  

TANDOORI VEG   

bread

GARLIC NAAN

HARI MIRCH AUR PIAZ KI ROTI

from the tandoor

TANDOORI CHICKEN   

dressed whole chicken marinated in a creamy, spiced yoghurt marinade

BEEF ACHARI TIKKA   

mouthwatering tender beef cubes cooked with indian pickle spices

from the kitchen

GOAN FISH CURRY   

fragrant tangy fish curry cooked in coconut milk

SHAHI BAINGA  

punjabi style eggplant, cooked in rich tomato and almond sauce

DAL SAAGWALA    

lentil cooked with spinach and herbs

STEAMED BASMATI RICE  

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 Gluten Free Available  Gluten Free  Vegetarian

 Contain Nuts and seeds  Contain Pork  Mild spicy  Medium spicy



MASALA TIGER

chaat buffet

- peanut chaat 
- dahi bhalla  
- kachumber salad  
- mint chutney  
- sirke wale pyaaz  
- beetroot chutney  
- indian pickle / papad  
- pineapple murabba 
- indian green salad  
- mixed peppers raita  

TANDOORI VEG

bread

GARLIC NAAN
TANDOORI ROTI

from the tandoor

LAMB ACHARI TIKKA   
indian pickle spice marinated tender pieces of lamb

TANGDI KEBAB   
oven baked soft, moist chicken legs marinated in aromatic indian spices

from the kitchen

MALABAR PRAWN CURRY   
kerala style rich coconut & tamarind curry tempered with mustard seeds and curry leaf

CHICKEN CHETTINAD   
most flavorful dish of south indian cuisine, chicken curry with roasted coconut

PUNJABI KADHI PAKORA  
tempered yoghurt curry, onion fritters, corianders

PUMPKIN AND PANEER PULAO  
fragrant basmati, pounded spices, fresh herbs

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 Gluten Free Available  Gluten Free  Vegetarian
 Contain Nuts and seeds  Contain Pork  Mild spicy  Medium spicy



MASALA TIGER

chaat buffet

- sprout mung chaat  
- dahi bhalla  
- kachumber salad  
- mint chutney  
- sirke wale pyaaz  
- beetroot chutney  
- indian pickle / papad  
- pineapple murabba 
- indian green salad  
- pumpkin sarson tadka raita 

TANDOORI VEG

bread

GARLIC NAAN
PUDINA PARATHA

from the tandoor

HARIYALI CHICKEN TIKKA

barbecue chicken marinated with a blend of mint, cilantro, and yoghurt along with a mélange of fine spices

BEEF SEEKH KABAB

fine minced beef with spices wrapped onto skewers and barbecued

from the kitchen

FISH AMRITSARI

crispy batter fried fish, popular punjabi street food

MATAR PANEER MASALA

green peas and indian cottage cheese cooked in creamy onion tomato gravy

HARA MOONG MUGHLAI

rich and luxuriant green gram curry

PRAWN PULAV

dum cooked fragrant basmati with prawn and herbs

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 Contain Nuts and seeds  Contain Pork  Mild spicy  Medium spicy





MASALA TIGER



chaat buffet

aloo tikki chaat


dahi bhalla  


kachumber salad  



mint chutney  



sirke wale pyaaz  

beetroot chutney  

indian pickle / papad  

pineapple murabba 

indian green salad  

roasted subz raita  

TANDOORI VEG   

bread

GARLIC NAAN

LACCHA PARATHA

from the tandoor

KANDHARI MURGH KABAB   

chicken with garlic, chili & beetroot molasses

NARANGI FISH TIKKA   

orange and yoghurt marinated boneless fish cubes

from the kitchen

BEEF NIHARI   

traditional north indian delicacy of slow cooked beef stew with aromatic spices

PANEER PAKORA   

gram flour batter coated paneer stuffed with mint chutney and crispy fried

DAL FRY   

popular lentil tempered with garlic, dry chili and curry leaf

KASHMIRI PULAO 

fragrant basmati rice, nuts, dried fruit, saffron

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 Contain Nuts and seeds  Contain Pork  Mild spicy  Medium spicy




MASALA TIGER


chaat buffet

potato & kala chana salad  

dahi bhalla  


kachumber salad  



mint chutney  

sirke wale pyaaz  

beetroot chutney  

indian pickle / papad  

pineapple murabba 

indian green salad  

aloo mirchi aur dhaniya ka raita  

TANDOORI VEG   

bread

GARLIC NAAN

HARI MIRCH AUR PYAZ KI ROTI

from the tandoor

AFGHANI CHICKEN  

rich and creamy cashew and poppy seed marinated chicken

ADRAKI MIRCHI FISH TIKKA  

ginger chili paste marinated tandoori fish

from the kitchen

LAMB PEPPER FRY   

kerala style zesty, tangy and spice fried lamb with coconut, curry leaf and malabar peppercorns

ALOO GOBI    

pan fried potato and cauliflower masala

DAL PESHAWARI   

slow cooked rich and creamy urad dal with peshawari spices

HYDERABADI BIRYANI 

dum cooked aromatic fragrant basmati layered with succulent chicken, caramelized onions and herbs

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 Contain Nuts and seeds  Contain Pork  Mild spicy  Medium spicy





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chaat buffet

papadi chaat 


dahi bhalla  


kachumber salad  



mint chutney  



sirke wale pyaaz  

beetroot chutney  

indian pickle / papad  

pineapple murabba 

indian green salad  

mixed fruits raita  

TANDOORI VEG   

bread

GARLIC NAAN
METHI PARATHA

from the tandoor

MURGH ACHARI KABAB   

chicken cubes marinated with yoghurt and pickle masala

BEEF PASANDA  

barbecued, creamy, nut and spice marinated tender beef cubes

from the kitchen

CHICKEN 65  

south indian popular crispy fried chicken with curry leaf

AVIYAL 

south indian tangy mix vegetable cooked with coconut, green chili and curry leaf

SAMBAR  

tempered south indian lentil stew with vegetable and tamarind

LEMON RICE 

south indian popular rice dish tossed with peanut, lemon and turmeric

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 Gluten Free Available  Gluten Free  Vegetarian

 Contain Nuts and seeds  Contain Pork  Mild spicy  Medium spicy





MASALA TIGER



chaat buffet



samosa chaat 

dahi bhalla  


kachumber salad  



mint chutney  



sirke wale pyaaz  

beetroot chutney  

indian pickle / papad  

pineapple murabba 

indian green salad  

mint chili and onion raita  

TANDOORI VEG   

bread

GARLIC NAAN
KHEEMA KULCHA

from the tandoor

KAIRI GOSHT TIKKA   

lamb skewers marinated in green mango and tandoori spices

LASOONI MAHI TIKKA   

barbecued mustard and garlic marinated fish cubes

from the kitchen

CHICKEN XACUTI   

goan style chicken curry made with freshly roasted spices and coconut

DUM ALOO KASHMIRI    

whole roasted baby potatoes cooked in creamy tomato sauce

DAL TADKA   

tempered lentil stew with crushed garlic, mustard seed, dry chili and cumin

GOAN PULAO  

spiced basmati rice, turmeric, peas

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 Contain Nuts and seeds  Contain Pork  Mild spicy  Medium spicy



MASALA TIGER

chaat buffet

- peanut chaat 
- dahi bhalla  
- kachumber salad  
- mint chutney  
- sirke wale pyaaz  
- beetroot chutney  
- indian pickle / papad  
- pineapple murabba 
- indian green salad  
- masala adraki raita  

TANDOORI VEG

bread

GARLIC NAAN
GOBI PARATHA

from the tandoor

MURGH-E-KALMI

mughlai style chicken drumsticks marinated with yoghurt and spices

GOSHT SEEKH KEBAB

minced lamb delicacy, fragrant with garam masala and spices, shaped in skewers

from the kitchen

LAHORI GOSHT KARAH

lahori street dish, lamb cooked in rich tomato gravy

SHAHI PANEER

paneer cooked in creamy tomato sauce

DAL MADRAS

south indian style tempered lentil with curry leaf and coconut

PEAS PULAV

basmati rice cooked with green peas and whole spices

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 Gluten Free Available  Gluten Free  Vegetarian
 Contain Nuts and seeds  Contain Pork  Mild spicy  Medium spicy