

Open

SUN - THU
11AM-11PM

FRI & SAT
11AM - 2AM



Happy Hour

EVERYDAY
3:00PM-5:00PM
9:00PM-CLOSE

Buffet

MON - FRI
11:00AM-2:30PM

APPETIZERS

CHICKEN PAKORA deep fried chicken	17	PANEER PAKORA deep fried cottage cheese	14
FISH PAKORA lighthouse signature deep fried cod	18	VEGGIE PAKORA deep fried veggies	12
PRAWN PAKORA deep fried prawn	20	BREAD PAKORA deep fried bread 4pcs	10
CHICKEN TIKKA... chicken breast marinated with spices REGULAR ROYAL FISH ACHARI	18	PANEER TIKKA... grilled paneer in spicy marinade REGULAR MALAI	16
WINGS... pending BBQ PUNJABI HONEYGARLIC	12	ALOO TIKKI deep fried potato	10
FISH N' CHIPS golden fried fish with chips & tartar sauce	15	SOYA CHAAP soya chaap marinated with spices REGULAR MALAI	16
TANDOORI CHICKEN NACHOS tortilla chips, jalapeno, cilantro, cheese, tomato, & indian style chicken	18	CHEESE FINGERS deep fried breaded cheese	14
BUTTER CHICKEN POUTINE fries with butter chicken sauce	18	SPICY POTATO CHIPS pending	8
CHICKEN SLIDERS indian style mini burgers with chicken	12	CAULIFLOWER BITES... fried cauliflower REGULAR HONEY	14
CHICKEN... chicken curry with spicy kick of choice KAALI MIRCH AFGHANI	18	PANEER SLIDERS indian style mini burgers with paneer	18
CHICKEN KEBAB fried chicken on a stick	17	GOL GAPPE puffed shells with spicy tamarind water	10
PRAWNS... sauteed with your choice of flavour COCONUT GARLIC	18	VEGGIE NACHOS tortilla chips, jalapeno, cilantro, cheese, tomato	17
LAMB CHOP 4 pieces of cooked lamb	22	SPRING ROLLS crispy rolls stuffed with fresh veggies	12
CHICKEN NOODLES noodles on chicken	17	CHEESE STUFFED NAAN stuffed indian style naan bread	8
VEGGIE NOODLES noodles on assorted veggies	15	SAMOSA CHAAT spiced samosas topped with chickpeas, chutney	10
SAMOSA PLATE crispy golden samosas with chutney	12	DAHI BHALLA soft dumplings in creamy yogurt sauce	12
TIKKI PLATE savory spiced potato tikkis	12	CHAAT PAPRI crisp wafers with tangy toppings, yogurt	12
		PAV BHAJI mashed veggie curry with buttered bread	13



VEGETABLE SPECIALS

PALAK PANEER pending	17
MUTTER PANEER pending	17
SHAHI PANEER cottage cheese simmered in rich tomato gravy	17
KARAHI PANEER cottage cheese in spicy tomato stir fry	17
PANEER DO PYAZA cottage cheese with double onions, creamy sauce	17
PANEER TIKKA MASALA cottage cheese in spicy tomato gravy	17
CHEESE BUTTER MASALA cheese in buttery tomato sauce	17
CHEESE TOMATO cheesy delight with fresh tomatoes & herbs	17
PALAK KOFTA spinach dumplings in savory gravy	17
MALAI KOFTA creamy veggie balls in rich cashew sauce	17
MUSHROOM MUTTER sauteed mushrooms & peas in creamy curry	17
MUSHROOM DO PYAZA mushrooms w/double onions, tangy gravy	17
MUTTER MALAI METHI peas served on creamy sauce	17
MIXED VEG. mixed vegetables cooked w/ spices	15
CHANNA MASALA chickpeas cooked in authentic spices	15
ALOO GOBI potato and cauliflower cooked with spices	15
ALOO MUTTER potatoes & peas in tomato curry	17
BHINDI MASALA okra cooked with onions & spices in thick sauce	17
BHARTHA smoky, mashed eggplant with spices	17
VEGGIE KORMA mixed vegetables cooked in cashew and onion sauce	17
DAAL TURKA lentils tempered with spices & ghee	15
DAL MAKHNI creamy black lentils simmered with butter	15



CHICKEN SPECIALS

BUTTER CHICKEN boneless chicken cooked with tomato cream	17
KARAHI CHICKEN chicken cooked with tomatoes, peppers, spices	17
CHICKEN KORMA chicken cooked in onion and cashew gravy	17
MASALA CHICKEN aromatic chicken curry with rich masala	17
SAAG CHICKEN chicken with fresh spinach and spices	17
CHICKEN CURRY chicken in hearty spiced gravy	17
CREAM CHICKEN tender chicken in luxurious creamy sauce	20
MURG MASALA richly spiced chicken cooked in thick gravy	17
VINDALOO CHICKEN chicken simmered in tangy curry sauce with spices	17

LAMB SPECIALS

LAMB SAAG lamb cooked with fresh spinach and spices	20
LAMB CURRY lamb cooked in traditional sauce and spices	20
LAMB VINDALOO spicy lamb stew with tangy vinegar twist	20
KARAHI LAMB lamb cooked with tomatoes, peppers, and spices	20
GOAT CURRY slow-cooked goat in robust spicy curry	20
GOAT KORMA tender goat in creamy almond sauce	20
KARAHI GOAT goat in fiery, tomato based sauce	20
GOAT SAAG goat simmered with spiced spinach	20
ROGAN JOSH GOAT CURRY rich goat curry with deep spice blend	20


SIDELINE SPECIALS

CHICKEN BOWL	18
tender chicken with rice & fresh veggies	
 TOFU BOWL	18
seasoned tofu with rice & fresh veggies	
 VEGGIE WRAP	13
fresh veggies wrapped in soft flatbread	
CHICKEN WRAP	13
grilled chicken with veggies in flatbread	

POWERPLAY PLATTERS

SHOLAY PATOORAY	12
chickpea curry with fluffy fried bread	
AMRITSARI ALOO KULCHA	14
stuffed potato bread with herbs & spices	
MIXED KULCHA	15
stuffed bread with mixed veg. and spices	
KIMA NAAN PLATE	17
naan stuffed with spicy minced meat	
PARAUNTHA...	12
layered flatbread with savory fillings ALOO MOOLI GOBI	
MIX PARAUNTHA	13
layered flatbread with mixed fillings	
ALOO POORI	12
fluffy fried bread, spiced tomato curry	

BIRYANI

 VEGETABLE BIRYANI	16
rice cooked with mixed vegetables, onions infused with Indian spices	
CHICKEN BIRYANI	18
rice cooked with chicken, onions infused with Indian spices	
LAMB BIRYANI	19
rice cooked with lamb, onions infused with Indian spices	
GOAT BIRYANI	18
rice cooked with goat, onions infused with Indian spices	
PRAWN BIRYANI	18
rice cooked with prawn, onions infused with Indian spices	
FISH BIRYANI	18
rice cooked with fish, onions infused with Indian spices	

NAAN & ROTI

BUTTER NAAN	3
traditional naan bread with butter	
GARLIC NAAN	3.5
garnished naan with garlic and cilantro	
PLAIN NAAN	3
traditional naan bread	
ALOO KULCHA	12
naan bread stuffed with potatoes & spices	
TANDOORI ROTI	2.5
wheat bread baked in tandoor	
LACHA PARAUNTHA	4.5
layered flatbread with butter	
BASKET	10
garlic naan, butter naan, tandoori roti	

SEAFOOD SPECIALS

FISH CURRY	20
fish cooked in traditional sauce & spices	
PRAWN CURRY	20
prawns cooked in traditional sauces & spices	
PRAWNS VINDALOO	20
prawns combined with aroma of fresh roasted cinnamon, mustard seeds, cloves and rare spices	

SIDES

RAITA	8
refreshing yogurt with cucumber & spices	
PLAIN RICE	5
plain basmati rice	
MASALA RICE	7
seasoned rice	

ON REQUEST

TARTAR SAUCE	
MINT DIP	
TOMATO DIP	



DESSERTS

CAKE JAR served with ice cream RED VELVET COOKIES & CREAM	12
PANOOKIE warm cookie baked on a skillet	8
BROWNIE chocolate brownie with ganache with ice cream	8
GULAAB JAMUN sweet milk dumplings soaked in syrup	8
RAS MALAI soft cheese patties in creamy cardamom milk	8
GAJRELA rich sweet carrot pudding with nuts	14