

...STARTERS

- ONION BHAJI** 2.95
(Shredded Onion Patti With Lentil Flour, Cumin, Coriander, And Green Chilies. Deep Fried)
- SAMOSA (MEAT/VEG)** 2.95
(Golden Fried Pastries Stuffed With Potatoes/Minced Meat, Green Peas And Combination Of Spices)
- PAPRI CHAAT** 3.25
(Crisp Wheat Flour Topped With Potatoes And Chick Peas. Served With Sweet Yogurt And Tamarind Sauce)
- CHILI PANEER (DRY)** 5.95
(Fresh Pieces Of Cottage Cheese Cubes And Diced Onions And Peppers Tossed In Hot Chili Garlic. Wow!)
- AMBI PANEER TIKKA** 5.95
(Fresh Cottage Cheese Wrapped In Yogurt Marinade, Made Rich With Spices & Glazed Golden In The Tandoori. Served With Hint Of Mango Sauce And Mint Chutney)
- CORIANDER LIME CHICKEN TIKKA** 3.95
(Barbecued Breast Of Chicken Marinated With Indian Spices, Fresh Lime Leaves, Fresh Coriander, Fresh Mint And Homemade Yogurt Creamy Cashew Nut Paste)
- MURG MALAI TIKKA** 3.95
(Boneless Chicken Breast Seasoned With Special Mild Spices, Hand Cut Yogurt And Double Cream, Cheese And Garlic. Cooked In Clay Oven)
- CHICKEN LOLLYPOP** 3.95
(Single Boned Chicken Wings Deep Fried With Tempura Batter And Served With Hot Garlic Chili Sauce)
- CHILI CHICKEN (DRY)** 4.50
(Slice Of Chicken Breast Pieces Toasted With Bell Pepper, Served With Hot Chili Garlic Sauce)

SEEKH KEBAB 3.50

(Traditional Starter Of Minced Lamb And Spices, Grilled On A Skewer Over Charcoal)

LAMB BOTI KEBAB 3.50

(Supreme Diced Lamb Leg Fillet Marinated Over Night And Then Lightly Spiced And Grilled In Charcoal Oven)

LAKHNAVI LAMB CHOPS 4.95

(After Marinating In Spices, We Cook Chosen Lean Cuts Of Lamb Over Charcoal. Tender And Tasty)

PRAWN PURI 3.95

(Fried Crispy Baby Prawns Are Thrown In A Frying Pan With Other Delicate Herbs & Spices; Then The Prawns Are Placed In Thin Deep Fried Unleavened Bread)

KING PRAWN BUTTERFLY 4.95

(Shaped Out To A Butterfly, Spiced Delicately And Covered In Breadcrumbs, Deep Fried To Crunch)

KING PRAWN PURI 4.95

(Fried Crispy King Prawns Are Thrown In A Frying Pan With Other Delicate Herbs & Spices; Then The Prawns Are Placed In Thin Deep Fried Unleavened Bread)

PEPPER PRAWN 4.95

(Marinated Tiger Prawn Dusted With Potatoes. Then Toasted With Red And Green Bell Peppers With Roasted Garlic Flavour)

KALAMARI (SQUID FISH - FRIED) 4.95

(Special Thai Squid Dusted With Potatoes And Toasted With Hot Garlic Sauce With Red And Green Bell Peppers)

TANDOORI SALMON TIKKA 5.95

(Scottish Salmon Cubes Marinated In Fresh Lemon Juice, Garlic, Ginger, Green Chillies And Chopped Coriander With Ground Spices. Delicately Roasted In Tandoor)

MIXED PLATTER (PER PERSON) 5.25

(Combination Of Several Different Items Served In A Wide Thali [for groups, one Huge Thali for every 4-6 people - exclusively decorated] With Selected Green Salad)

...CLASSIC COLLECTIONS

- KORMA** 5.95
(This Dish Is Regarded As Royalty. Prepared In Sweet Nutty Sauce With Coconut Cream And Sugarcane Juice)
- JALFRAZI** 6.95
(An Exquisite Indulgence Of Chicken/Lamb/Veg. Herbs, Spices, Ginger, Garlic And Fresh Coriander. A Firm Favourite Of All Our Staff)
- LEBABDAR** 6.95
(Traditionally Prepared Home Style Mild Curry)
- DANSAK (FAIRLY HOT)** 5.95
(Exquisite Persian Sensation Made With Finest Lentils, Curry Leaves, Young Bay Leaves, Chopped Red Onions , Peppers , Tomatoes, All Mixed And Cooked To A Hot Sweet And Sour Taste.)
- PALAK HARIYALI** 6.95
(Chicken/Lamb Pieces Cooked With Fresh Liquidized Spinach In The Best Rich But Healthy Sauce)
- SATHKORA GOSHT** 7.25
(A Famous East Indian Party Dish Combined As Tender Pieces Of Lamb Cooked With Pieces Of Cooking Lemon Known As Sathkora)
- ROGANJOSH** 6.95
(Traditional Chicken/Lamb Curry Cooked With Herb Spices And Ginger In A Rich Tomato Gravy. An Aromatic Delight)
- KARAHY HYDERABADI STYLE** 6.95
(Street Cooking Method Tempered With Fresh Garlic, Chopped Onion And Pepper Cooked In Medium Sauce And Served In Iron Wok.)
- LAMB PUNJABI (FAIRLY HOT)** 7.25
(Tender Pieces Of Boneless Lamb Cooked In Traditional Punjabi Style)
- RAJESTANI LAAL MAAS (FAIRLY HOT)** 7.50
(Lamb Off The Bone Cooked Slowly In A Rich Spicy Sauce. From A Village - Sindh From Northern India [Jaipur]. Taste It)
- MADRAS** 5.95
(Lamb Or Chicken Cooked In A Runny Spicy Sauce.)
- PASANDA** 6.95
(Lamb/Chicken Cooked In Mild Cashew Nut & Pistachio Creamy Sauce.)
- TIKKA MASALA** 6.95
(This Nation's Most Favourite Dish, Boneless Pieces Of Diced Chicken/Lamb Cooked In Tadpoor, Then Prepared With Homemade Coconut, Almond & Herbed Yoghurt Masala Sauce)
- CHILI GARLIC MASALA** 6.95
(Fine Slices Of Chicken Breast/Lamb Cooked With Fresh Green Chilies, Spring Onions And Spicy Red Capsicum Sauce)

...OASIS RECOMMENDATIONS

- MURG MAKHNI** 8.25
(One Of Our Chefs Signature Dishes. Tender Chicken Cooked In A Tomato Creamy Sauce Yet Infused With Spicy Flavour)
- MURG TAKA TAK** 8.25
(Chicken Breast Marinated In Indian Herbs, Grilled And Chopped Into Small Pieces And Cooked In Special Sauce)
- KASHMIRI LAMB SHANK** 12.95
(Slow Cooked With Red Wine, Ginger, Garlic, Spices. Served With Roast Potatoes)
- LAHORI LAMB CHOP MASALA** 9.25
(A Fine Delicacy From The North Of Pakistan. Lamb Chops Cooked In A Rich Mild Spicy Sauce. Served With A Naan)
- OASIS CHICKEN 65 (HOT)** 7.95
(Chicken 65 Is A Spicy, Deep-Fried Chicken Dish Popular In South India. A Must Have For The Hot Food Lovers)
- MURG METHI CHAMAN** 7.95
(Chicken Pieces Cooked In Fresh Fenugreek In The Best And Rich But Healthy Sauce)
- TIKKA LAJAWAB** 8.50
(Boneless Chicken Tikka Prepared In A Tamarind Sauce Popular In North India)
- MIRCH MASALA** 8.25
(Fine Slices Of Chicken Breast Cooked With Chillies Spring Onions And Spicy And Tomato Base Sauce)
- ACHARI DUMBA** 8.25
(Originating From Hyderabad. Tender Lamb Pieces Roasted With Fresh Herbs And Pickling Spices To Give A Zesty Flavour)
- DUMBA ZARDALOO** 8.25
(A Delicious Parsee Favourite Consisting Of Tender Cut Lamb. Cooked With Ground Spices, Herbs And Apricot Finished With Crisp Potato Straws)
- JHINGA GOAN MASALA** 12.95
(King Prawns Cooked With Fresh Coconut And Almond Creamy Sauce)
- KING PRAWN MALAWAR** 12.95
(An Intriguing Cultural Crossover For All Lovers Of Seafood. Fresh King Prawns Tossed In A Blend Of Curry Leaves, Red Chillies, Cumin, Ginger)
- CHICKEN CHETTINAD** 7.95
(A Very Famous Dish In South India. A Robustic & Spicy Dish Cooked With Coconut. Hot And Sour)

...OASIS DUCK SPECIAL

- DUCK KARAH** 9.25
(One Of The Courtly Dishes Of The Mughal. Karahi Combines Fresh Garlic, Chopped Onion And Green Peppers Cooked In Medium Sauce)
- DUCK CHILLI GARLIC MASALA** 9.25
(The Hotness Of The Fresh Garlic Green Chilies And Herbs Combined With Fine Slices Of Duck And Served As Mouth Watering Traditional Indian Style)
- SATHKORA DUCK** 9.25
(A Famous East Indian Party Dish Combined As Pieces Of Duck Cooked With Cooking Lemon (Sathkora Flavour))

...DUMPUK BIRIYANI SPECIAL

Exquisite Recipe From The Mughal Empire Combining A Choice Of Items From Below With Fragrant Himalayan Basmati Rice Cooked With Light Spices And Accompanying With A Medium Spiced Vegetable Curry

- CHICKEN/LAMB BIRIYANI** 8.50
- KING PRAWN BIRIYANI** 12.25
- VEG BIRIYANI** 6.50
- OASIS BIRIYANI** 10.95

...OASIS FISH SPECIAL

- MALAWAR FISH CURRY** 10.50
(Chunks Of Monk Fish Simmered In A Mixture Of Onion, Tomatoes, Fresh Ginger And Coriander With The Flavour Of Coconut)
- GOANESE SNAPPER** 10.50
(Tender Red Snapper In A Delicious Sauce With The Coconut Cream And Fresh Lime)
- TAWA SEABASS** 10.95
(Pan Fried Spice Marinated Sea Bass In A Medium Spicy Spring Onion Sauce Curry Leaves And Tamarind)
- MADRAS MONKFISH** 10.50
(A Hot Fish Curry From Southern Region Of India Tempered With Fresh Curry Leaves Mustard Coconut And Tomato Sauce)

...OASIS BALTI SPECIAL

Balti Has Become Extremely Popular Recently And Our Master Chef Prepared Several Dishes For You To Sample. All Dishes Are Cooked According To The Original Balti Recipe And Contain Various Fresh Indian Herbs And Vegetables To Create The Balti. All Balti Dishes Are Served With Naan Bread

CHICKEN OR MEAT TIKKA BALTI	8.25
VEGETABLE BALTI	7.25
KING PRAWN BALTI	11.95
OASIS MOGHLI BALTI	12.25

...TANDOORI MAIN COURSE

TANDOORI CHICKEN HALF/FULL	5.95/10.95
(Baby Chicken Marinated In Yogurt, Ginger, Garlic And Array Of Ground Spices Delicately Roasted In Tandoor And Served With Peri Peri Sauce)	
LIME CORIANDER CHICKEN TIKKA	6.95
(Barbecued Breast Of Chicken Marinated With Indian Spices, Fresh Lime Leaves, Fresh Coriander, Fresh Mint And Homemade Yoghurt Creamy Cashew Nut Paste)	
CHICKEN TIKKA	5.95
(Boneless Chicken Breast Marinated In Yogurt Spices And Red Chili. Tandoor Roasted)	
BANNO KEBAB	6.95
(Chicken Breast Marinated With Mild Spices And Bound With Roasted Gram Flower And Egg Batter. Roasted In The Tandoor)	
LAKHNAWI LAMB CHOPS	9.25
(After Marinating In Spices We Cook Our Choice Lean Cuts Of Lamb Quickly Over Charcoal. Tender And Tasty)	
OASIS TANDOORI MELA	10.95
(Tandoori Chicken, Marinated King Prawn, Lime Chicken Tikka, Lamb Chop, Seekh Kebab And Salmon Tikka Served With Naan)	
ATISH-E JINGHA (T KING PRAWN)	11.25
(King Prawn Marinated In English Mustard, Yogurt And Special Spices Cooked In Tandoor With Caraway Butter Busting Served With Homemade Mint Chutney)	
SHASLIK (LAMB/CHICKEN)	7.25
(Lamb / Chicken Marinated With Coriander And Spices Grilled With Onions Capsicums And Tomatoes)	

...SIDE DISHES

SPECIAL VEGETABLE CURRY	2.95
ALOO GOBI	2.95
SAAG PANEER OR ALOO	2.95
BOMBAY ALOO	2.95
MUSHROOM BHAJI	2.95
BHINDI BHAJI	2.95
BEGUN ACHARI	2.95
CHANNA MASALA	2.95
TARKA DAAL	2.95
SAAG BHAJI	2.95
OASIS SPECIAL DAAL MAKHNI	3.95
SHAHI PANEER (MAIN DISH)	5.95

...RICE

STEAMED RICE	2.25
PILAU RICE	2.45
MUSHROOM PILAU	2.75
EGG PILAU	2.75
LEMON RICE	2.75
SPECIAL FRIED RICE	2.75

...NAAN 'N ROTI

PLAIN NAAN	1.95
PESHWARI NAAN	2.25
KEEMA NAAN	2.45
GARLIC NAAN	2.25
CHEESE NAAN	2.25
KULCHA NAAN	2.25
LACHA PARATHA	1.95
TANDOORI ROTI	1.95
OASIS SPECIAL ROMALI ROTI	2.95

...SUNDRIES

SALAD	1.95
CUCUMBER RAITA	1.95
KOLKATA CRISPS PAPADOMS	0.60
CHUTNEY	0.60