

LAVENDRA



SUMMER 2025

AKHAND BHARAT
India Beyond Borders

LAVENDRA

GLOBAL KHANA – INDIAN FLAVOURS WITHOUT BORDERS

Indian cuisine has travelled the world for centuries — carried by migration, trade, and cultural exchange — where it adapted, evolved, and was rediscovered in distant lands. This summer, Lavendra presents Global Khana, a celebration of Indian dishes that found a new identity beyond India's borders. From the bustling streets of Durban, London and Seoul to the coasts of Mozambique and Malaysia, these flavours tell stories of movement, memory and reinvention. Each dish on this menu is rooted in India yet shaped by another homeland — familiar at heart, global in spirit. Our journey invites you to taste how Indian food became the world's food.

Regards,

**Inderpreet &
The Kesar Group Team**

SUMMER TASTING MENU

APPETIZER

Lavendra Bloom Bite

ENTREES

Jahangiri Chaat - *Spiced Potatoes, Crispy Pastry, Layered Sauces*

Durban Murgh - *Tandoori Chicken Tikka, Apricot Sauce*

Riesling, 50 Degrees, Rheingau, Germany, 2023

MO:MO - *Veg Dumplings, Nepali Tomato, Onion & Sesame Sauce*

Lamb Cutlet - *Tandoori, Mint Corriander Paste, Garlic & Mushroom Sauce*

Viognier, Soumah, Yarra Valley, VIC, 2024

MAINS

Goat Madras - *Rich Coconut-Chilli Curry, Roasted South Indian Spices*

Rajma - *Kidney Bean Curry, Smoky Tomato & Spice*

Grenache, Willinga100, McLaren Vale, SA, 2023

Butter Chicken - *Lavendra Special Tandoori Chicken, Creamy Butter Sauce*

Dhansak - *Lentils and Mix Vegetables in Persian Spices*

Served with Basmati Rice and Garlic Naan

Meunier, Oakridge, Yarra Valley, VIC, 2023

DESSERT

Kulfi - *Indian Ice Cream, Rose*

Brachetto Frizazante, Soumah, Single Vineyard, Yarra Valley, VIC

99p.p or 179p.p with wine pairing

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| Grace Of India
Milsons Point

| Lavendra
North Sydney

| WaazWaan
Crows Nest

