



## Welcome Home

There is nothing better than your mother's secret recipes. While we may not be able to match her height of skill, we definitely strive to remind you of the special lady herself. At Indian Fusion we take great pride, and care in the quality of the food we prepare for you. We use only the freshest herbs, spices, and ingredients.

The difference is obvious with the first bite. Our recipes are rich, yet light; healthy and delicious. I am sure you will agree, we have captured the essence of a home cooked meal. Let our server know how spicy you like your food. On a scale of 1-5(1 being mild and 5 extra spicy).

We also offer a choice between five cooking oils: Mustard Oil, Clarified Butter, Canola, Olive, and Coconut Oil.

Our non-vegetarian dishes are prepared with certified Halal meats, except for the Wild Game menu.

As our dishes are prepared with a mixture of spices, nuts and herbs, not all are mentioned in the description. Please advise your server of any allergies and our chefs will accommodate your needs.

*The Indian Fusion  
Family*



## Lunch Special Meal

(Served between 11:30 am - 2:30 pm)

Choose any two (2) dishes:

- Butter Chicken
- Beef Vindaloo
- Mixed Vegetable
- Dal Masoor

Served with Rice and Naan

Vegetarian \$13.99

Non-Vegetarian \$15.99

## Dinner Specials

(Served between 5:00 pm and 9:00 pm)

Choose any three (3) dishes:

- Butter Chicken
- Beef Vindaloo
- Lamb Masala
- Paneer Makhani
- Mixed Vegetable
- Dal Masoor

Served with Rice and Naan

Vegetarian \$17.99

Non-Vegetarian \$18.99

## All Day Takeout Special

- Rajma Rice \$7.99
- Dal Masoor with Rice \$7.99
- Paneer Makhni with Rice \$7.99
- Lamb with Rice \$10.99
- Beef Vindaloo with Rice \$10.99
- Kadi Pakora with Rice \$10.99
- Butter Chicken with Rice \$10.99

## Appetizers

Vegetable Samosa \$5.99

Chicken Samosa \$6.99

Beef Samosa \$6.99

*Triangular pastry filled with potatoes and your choice of protein (Deep fried)*

Fish Pakora \$15.99

Paneer Pakora \$15.99

Tandoori Salad \$18.99

*Variety of vegetables and fruits marinated in our special spice blend and barbecued in a Tandoor oven.*

Paneer Tikka \$15.99

*Cottage Cheese marinated and barbecued with bellpeppers and onion*

Chicken Tikka \$17.99

*Marinated boneless chicken roasted in a clay oven*

Beef Tikka \$17.99

*Marinated beef cubes roasted in a clay oven*

Tandoori Chicken (H/F) \$16.99/\$25.99

*Roasted Chicken*

Indian Fusion Mixed Grill \$32.99

*Variety of meats and seafood with vegetables sautéed with Indian spices.*

Fijian Lamb Chops \$18.99

*FresK lamb chops sauteed with Fijian Flavors*

Bula Chicken \$25.99

*Bone in chicken marinated with olive oil, Soy sauce and Fijian favors served with a mix of fruit*

## Wild Game, Masala, and more

### Exotic Farm raised game meats and seafood bonanza

<b>Bison Bold Masala</b>	\$32.99
<i>Chunks of lean bison meat delicately cooked with chopped onion, tomato, fresh ginger, garlic, peppercorns and finished with dark rum based onion sauce.</i>	
<b>Elk Striploin Curry</b>	\$32.99
<i>Succulent pieces of lean elk meat delicately cooked in robust masala sauce.</i>	
<b>Lobster Lajawab</b>	\$38.99
<i>Lobster tails cooked in highly favored curry sauce finished with coconut cream.</i>	
<b>Crab Curry</b>	\$38.99
<i>Alaska king crab clusters delicately cooked in coconut-based masala sauce</i>	
<b>Crocodile Tikka Masala</b>	\$32.99
<i>Crocodile meat sauteed with chopped bell peppers, onion, tomatoes, and finished with caper sauce.</i>	
<b>Rabbit Curry Masala</b>	\$25.99
<i>Bone in Rabbit meat cooked in cinnamon favored curry sauce</i>	
<b>Duck Masala</b>	\$25.99
<i>Farm raised Duck prepared with authentic Fijian spices</i>	

## Fijian Main Courses

<b>Dal Viti</b>	\$16.99
<i>Red lentils cooked with onion, tomatoes, curry leaves and Fijian spices.</i>	
<b>Pumpkin Chokha</b>	\$16.99
<i>Fresh pumpkin cooked with onion, tomatoes, and Fijian spices.</i>	
<b>Aloo Baigan</b>	\$16.99
<i>Potatoes and eggplant cooked together in a mix of spices.</i>	
<b>Breadfruit Curry</b>	\$16.99
<i>Cubes of breadfruit cooked in a curry sauce.</i>	
<b>Jackfruit Masala</b>	\$16.99
<i>Cubes of Jackfruit cooked with onion, tomatoes, and spices.</i>	
<b>Goat Surva</b>	\$19.99
<i>A true Fijian Goat curry</i>	
<b>Lamb Surva</b>	\$19.99
<i>A true Fijian Lamb curry</i>	
<b>Seafood Medley</b>	\$21.99
<i>Basa fillet, jumbo prawns, and clams in island sauce and coconut milk</i>	
<b>Fijian Fish Curry</b>	\$19.99
<i>Basa Fillet delicately cooked in Fijian curry sauce.</i>	
<b>Roro Fish</b>	\$19.99
<i>Basa fillet simmered in coconut-based spinach sauce.</i>	

# Indian Main Course

## Butter Sauce

India's most popular, tomato-based cream sauce with your choice of:

**Chicken**  
\$19.99

**Prawn**  
\$21.99

**Paneer**  
\$15.99

## Vindaloo Sauce

Originated in the Goan region of India, popularized by the Portuguese invasion. Prepared in an onion and tomato based thick curry sauce with unique combinations of malt vinegar, Indian spices, boiled potatoes and finished with fresh curry leaves.

**Chicken/Lamb/Beef**  
\$19.99

**Prawn**  
\$21.99

**Mix Vegetable**  
\$15.99

## Rogan Josh

Highly favored thick curry sauce prepared in an onion and tomato base.

**Chicken/Lamb/Beef**  
\$19.99

**Prawn**  
\$21.99

## Korma

Aromatic cream sauce with an onion and cashew nut base enhanced with green cardamom, fennel seeds, melon seeds, raisins, canned fruits and fresh cream.

**Chicken/Lamb/Beef**  
\$19.99

**Prawn**  
\$21.99

**Paneer**  
\$15.99

## Kadai

Derives its name from the Indian utensils used in preparing this North-Indian delicacy, Kadai is prepared with cubes of colored bell pepper, red onions sauteed in a thick onion-based sauce finished with combinations of Indian spices.

**Chicken/Lamb/Beef**  
\$19.99

**Prawn**  
\$21.99

**Paneer**  
\$15.99

## Palak or Spinach sauce

Chopped baby spinach puree with ginger, garlic, onion, and aromatic seeds of mustard, carom, and cumin finished with a touch of fresh cream.

**Chicken/Lamb/Beef**  
\$19.99

**Prawn**  
\$21.99

**Paneer**  
\$15.99

## Shahi sauce

As the name suggests, this royal dish is prepared with onion and cream-based sauce and finished with cashew nuts, green cardamom, fennel seeds, and finished with saffron.

**Chicken/Lamb/Beef**  
\$19.99

**Prawn**  
\$21.99

**Paneer**  
\$15.99

## Masala Sauce

A combination of spices with diced ginger and garlic is used to prepare this thick curry base with chopped onion and tomatoes

**Chicken/Lamb/Beef/Fish**  
\$19.99

**Prawn**  
\$21.99

**Paneer**  
\$15.99

# Vegetables, Beans & Lentils

\$16.99

## Mixed Vegetable Curry

Combination of fresh vegetables cooked in a curry sauce.

## Aloo Gobi

Spiced cauliflower and potatoes sauteed with onions and tomatoes.

## Zeera Aloo

Potatoes cooked in a mild curry sauce with yogurt and favored with cumin.

## Palak Aloo

Potato and spinach cooked together.

## Baigan Bharta

Smoked eggplant with chopped onion, tomatoes and green peas.

## Bhindi Masala

Baby okra cooked with chopped onion, tomatoes, and potatoes.

## Vegetable Korma

Mixed vegetables in a creamy sauce with saffron, cashews, and raisins.

## Dal Masoor

Boiled red lentils sauteed in cumin, chopped onions, and tomatoes.

## Dal Makhni

Black lentils and kidney beans slow cooked and finished with ginger, garlic, and cream.

## Chana Masala

Boiled garbanzo beans sauteed with onion and tomatoes finished in curry sauce.



# Rices

## Plain Rice

Steamed Basmati Rice.

\$4.99

## Saffron Rice

Basmati rice favored with Indian spices and saffron.

\$5.99

## Coconut Rice

Coconut favored Basmati Rice.

\$6.99

## Vegetable Pulao

Basmati rice and mixed vegetables cooked together.

\$12.99

## Kashmiri Pulao

Strongly favored white basmati rice cooked with raisins, cashews, and fruit cocktail.

\$14.99

## Biriyani

Highly seasoned basmati rice cooked with your choice of:

Vegetables \$12.99

Chicken \$18.99

Lamb \$19.99

Beef \$19.99

Fish \$19.99

Prawns \$21.99



## Breads

<b>Tandoor Roti</b> <i>Whole wheat bread.</i>	<b>\$3.99</b>
<b>Plain Naan</b> <i>Leavened white flour bread.</i>	<b>\$3.99</b>
<b>Garlic Naan</b> <i>Leavened white flour bread coated with garlic.</i>	<b>\$4.99</b>
<b>Coconut Naan</b> <i>Leavened white our bread coated with Koney and coconut.</i>	<b>\$4.99</b>
<b>Stuffed Kulchha</b> <i>Naan stuffed with mashed potatoes, onions, and spices.</i>	<b>\$5.99</b>

## Sides

<b>Plain Yogurt</b> <i>Homemade Plain Yogurt.</i>	<b>\$4.99</b>
<b>Vegetable Raita</b> <i>Homemade yogurt mixed with cucumbers, onion, tomato, and roasted cumin seeds.</i>	<b>\$5.99</b>
<b>Mango Chutney</b> <i>Imported fresh mango chutney similar to plum sauce.</i>	<b>\$1.99</b>
<b>Mixed Pickles</b>	<b>\$1.99</b>
<b>Kachumbar Salad</b> <i>Cucumber, tomatoes, and onions flavored with salt, sugar, and lemon juice.</i>	<b>\$4.99</b>
<b>Hot Tamarind Chutney</b>	<b>\$4.99</b>
<b>Hot Tomato Chutney</b>	<b>\$4.99</b>

## Desserts

<b>Gulab Jamun</b> <i>(2) Milk balls in sugar syrup</i>	<b>\$3.99</b>
<b>Fruit Salad</b> <i>With whipped cream</i>	<b>\$6.99</b>
<b>Homemade mango ice cream</b> <i>Served with mango chunks.</i>	<b>\$6.99</b>
<b>House special pumpkin ice cream</b>	<b>\$6.99</b>