



Menu

Welcome...

7 by the Lake brings to you a selected variety of 7 different Indian cuisines from – Maharashtra, Bengal, Rajasthan, Goa, Gujarat, North India and South India.

Our aim is to offer unmatched dining experience and our highly experienced chefs and trained staff are committed to offer you the best Indian culinary experience.

Thank you for giving us an opportunity to serve you!

The 7 Experience

Swaagat hai...

Solkadhi

A delicious savoury appetizer made from fresh sweet coconut milk and tangy kokum fruit, infused with flavours of roasted cumin, chilli and garlic

OR

Kairi Panha

Refreshingly delicious sweet and tangy traditional Maharashtrian drink made from raw mangoes and Jaggery

Shuruwaat...

Masala Papad

Crispy pappadam topped with onion, tomato, coriander and a touch of tongue tickling hot and spicy mix of chaat masala

Tandoori Zaayaka...

Chicken Tikka

Boneless chicken marinated in yogurt and selected spices and cooked in tandoor

OR

Seekh kebab

Minced meat spiced with fresh coriander, ginger, garlic, green chillies, onions, garam masala and cooked on skewers in tandoor

OR

Paneer Tikka

Succulent chunks of Paneer marinated in yogurt and selected spices and cooked in tandoor

Swaad-e-jannat...

Choice of any curry

Choose a curry from any of our regional cuisines

Roti...

Naan AND Basmati Rice

Your choice of bread and Jeera rice

Chatakdaar...

Raita or Kachumber

Yogurt Raita or Garden Mixed Salad

Kuch meetha ho jaaye...

Gulab Jamun or Mango Kulfi

Your choice of dessert from above

\$49.50 per person

(for seafood \$ 5.00 extra per person)

APPETIZERS

Solkadhi

\$6.50

Speciality of the Konkan region of Maharashtra, Solkadhi is a savoury and tangy drink made from fresh sweet coconut milk and tangy kokum fruit, infused with flavours of roasted cumin, chilli and garlic. Very light and rejuvenating!

Ka iri Panha

\$6.50

A refreshingly delicious sweet and tangy traditional Maharashtrian drink made from raw mangoes

STARTERS

Non Vegetarian

Chicken Tikka

\$13.90

Boneless chicken marinated overnight in yogurt and selected spices and cooked in tandoor

Tangdi Kebab

\$13.90

Chicken drumsticks marinated in yogurt, chickpea flour, cream and selected spices and cooked in tandoor

Chicken Lollypop

\$15.90

Succulent treat that lives up to the name. Marinated chicken cocktail winglet in a lollypop appearance, deep fried.

Pahadi Chicken

\$13.90

Chicken fillets marinated in mint, coriander, ginger, garlic and the Chef's special spices and cooked in tandoor

Seekh Kebab (Lamb)

\$15.90

Minced meat spiced with fresh coriander, ginger, garlic, green chillies, onions, garam masala and cooked on skewers in tandoor

Lemony Snapper

\$21.90

Snapper fillets marinated in crushed garlic, pepper powder, chilli flakes, lemon grass, lime and deep fried

Magnificent 7 - Platter for 2

\$32.90

A mixed platter of Chicken Tikka, Tangdi Kebab, Lamb Seekh Kebab and lemony Snapper

STARTERS

Vegetarian

Tandoori Gobi skewers	\$13.90
Succulent chunks of cauliflower marinated in tandoori spices and cooked in tandoor to give it a smoky flavour	
Paneer Tikka	\$14.90
Chunks of Paneer marinated in yogurt and selected spices and cooked in tandoor	
Hara Bhara Kebab	\$13.90
Vegetarians' favourite and most loved for its sumptuous texture and lingering flavour. Made with spinach, green peas and potatoes and flavoured with selected spices, ginger and green chillies.	
Palak Papdi Chat	\$13.90
A unique and delicious 'street food' dish made from a lip smacking mix of potatoes, chaat masala, onions and roasted cumin topped with crispy and crunchy spinach fritters, fresh sweet yogurt, tangy tamarind chutney and spicy mint and coriander chutney.	
Vegetable Samosa	\$10.90
Steamed crushed potatoes sautéed with selected spices and fresh green peas stuffed in a conical patty made of flour, sealed and deep fried golden and crisp, served with mint chutney	
Onion Bhaji	\$10.90
Delicious and flavour-packed crispy onion fritters – deep fried, served with mint chutney	
Magnificent 7 – Platter for 2	\$25.90
A mixed platter of Tandoori Gobi, Paneer Tikka, Hara Bhara Kebab and Onion Bhaji	

MAINS

All curries are GLUTEN FREE

Chicken

North India

Murgh Makhani

\$22.90

Creamy textured curry made from smoky flavoured tandoori chicken tikka simmered in tomato based gravy, also known as Butter Chicken. This is a North Indian classic and most liked around world.

Chicken Tikka Masala

\$22.90

Smoky flavoured, spicy but balanced tangy chicken curry is a speciality of North India cooked with peppers and onions

Maharashtra

Chicken Kolhapuri

\$22.90

Chicken cooked in spicy and pungent Kolhapuri masala is a speciality of Kolhapur region of Maharashtra

La sooni Palak Chicken

\$21.90

Chicken cooked with spinach, green chillies, a special blend of spices and a touch of garlic which gives a unique taste and enhances the flavour of the curry, is a classic fusion dish

Rajasthan

Bhoona Kukda

\$21.90

Chicken marinated in selected spices, cooked with onions and yogurt is a dry preparation, coated with red masala and is a hot and spicy dish

South India

Andhra Chicken

\$21.90

Flavourful and spicy chicken curry comes from Andhra Pradesh is rich gravy based on coconut, poppy seeds and curry leaves.

Chicken Chettinaad

\$21.90

Speciality of Chettinaad region of south India is hot and pungent that gets its distinct flavour from mustard seeds, curry leaves and freshly ground spices including star anise and peppercorns.

Chicken Kalimirch

\$22.90

This creamy textured rich gravy is another favourite from Hydrabadi cuisine, prepared by marinating succulent chunks of meat in variety of spices, mainly pepper corns and cooked with onions and cashews

Bengal

Murgir Zhol

\$22.90

Chicken cooked with potatoes in a soothing broth of onions, ginger, garlic, turmeric and selected spices is a most popular and loved dish for Bengali cuisine.

Goa

Chicken Vindaloo

\$21.90

Popularity of Goa! Made from Chicken cooked in vinegar, garlic, red chilli and onion based gravy

Beef

Ma harashtra

La sooni Palak Beef

\$22.90

Beef cooked with spinach, green chillies, a special blend of spices and a touch of garlic which gives a unique taste and enhances the flavour of the curry, is a classic fusion dish

Rajasthan

Bhoona Beef

\$22.90

The meat cooks in its own juices to give the dish the special roast/ bhuna flavour, is one of the most favourites!

South India

Ma dras Beef

\$22.90

Medium hot curry made with a blend of selected spices and tempering of curry leaves and mustard seeds to give it distinctive flavour

Lamb

(Premium diced leg of Lamb)

North India

Lamb Rogan Josh

\$24.90

Aromatic lamb dish of Persian origin which is also a signature dish of Kashmiri cuisine

Ma harashtra

La sooni Palak Lamb

\$24.90

Lamb cooked with spinach, green chillies, a special blend of spices and a touch of garlic which gives a unique taste and enhances the flavour of the curry, is a classic fusion dish

Rajasthan

Laalmaas

\$24.90

This aromatic and flavourful curry prepared in a sauce of yogurt, garlic and variety of spices with a burst of red chillies is a very famous dish that comes from Rajasthan

Bhoona Lamb

\$24.90

The meat cooks in its own juices to give the dish the special roast/ bhuna flavour, is one of the most favourites!

South India

Lamb Chettinaad

\$24.90

Speciality of Chettinaad region of south India is hot and pungent that gets its distinct flavour from mustard seeds, curry leaves and freshly ground spices including star anise and peppercorns.

Lamb Kalimirch

\$24.90

This creamy textured rich gravy is another favourite from Hydrabadi cuisine, prepared by marinating succulent chunks of meat in variety of spices, mainly pepper corns and cooked with onions and cashews

Dalcha

\$24.90

This dish is a speciality of Hydrabadi cuisine, is a rich, flavourful and delicious stew of Lamb, lentils and vegetables cooked together, tempered with mustard seeds and curry leaves.

Goa

Lamb Vindaloo

\$24.90

Popularity of Goa! Made from Lamb cooked in vinegar, garlic, red chilli and onion based gravy

Goat

(Premium leg of Goat on bones)

Maharashtra

Kolhapuri Goat

\$25.90

Goat cooked in spicy and pungent Kolhapuri masala is a speciality of Kolhapur region of Maharashtra

Rajasthan

Laalmaas

\$25.90

This aromatic and flavourful curry prepared in a sauce of yogurt, garlic and variety of spices with a burst of red chillies is a very famous dish that comes from Rajasthan

South India

Dalcha

\$25.90

This dish is a speciality of Hydrabadi cuisine, is a rich, flavourful and delicious stew of Goat, lentils and vegetables cooked together, tempered with mustard seeds and curry leaves.

Seafood

Bengal

Ma chali Baingan

\$27.90

Simple yet irresistible dish prepared from fish and eggplants cooked together with onions and selected spices and finished with coriander leaves.

Hariyali Macchi Masala

\$27.90

Lovely and sumptuous green fish curry made from fish cooked in smooth and thick paste of green masala including coriander leaves, mint leaves and green chillies and selected spices is fish lover's favourite.

Goa

Macchi Rava Fry (Spanish Mackerel)

\$27.90

Fish cutlets marinated in a paste of fresh coriander, ginger, garlic and selected spices, coated in a special blend of semolina and chick pea flour and deep fried

Goanese Prawns/ Fish

\$27.90

Prawns / fresh ling fillets cooked in coconut based curry, tempered with mustard seeds and curry leaves

Vegetarian

North India

Makhmali Kofta

\$21.90

North Indian Speciality originated from Mughlai cuisine, is made from potato and khoya dumplings in a rich creamy but tangy cashew curry

Vegetable Korma

\$20.90

Fresh vegetables cooked in onion, tomato and cashew based gravy

Daal Makhani

\$18.90

Rich and creamy daal made from black lentils soaked overnight and slow cooked in Bukhara style on slow fire.

Veg Makkhanwala

\$21.90

Creamy textured curry made from selected vegetables simmered in butter and tomato, finished with cream

Aloo Baingan

\$20.90

Fantastic combination of eggplant and potato cooked together with onions, tomatoes and selected spices, is simple yet quiet irresistible

Kadhahi Paneer

\$21.90

Enticing dish made from chunks of cottage cheese cooked with freshly ground spices, capsicum and onions in a kadhahi to give it a distinct flavour

Maharashtra

Veg Kolhapuri

\$21.90

Mixed vegetables cooked in spicy and pungent Kolhapuri masala is a speciality of Kolhapur region of Maharashtra

Lasooni Palak Paneer

\$21.90

Cubes of fried cottage cheese cooked with spinach, green chillies, a special blend of spices and a touch of garlic which gives a unique taste and enhances the flavour of the curry, is a classic fusion vegetarian dish

Bombay Aloo

\$20.90

Simple spiced potatoes is one of the most popular fusion dishes to surely adds zing to your meal

Goa

Paneer / Veg Vindaloo

Vegetables \$20.90

Paneer \$21.90

On popular demand, introducing this fusion dish for Vegetarians! Made from chunks of vegetables / cubes of cottage cheese and potatoes cooked in vinegar, garlic, red chilli and onion based gravy

Gujarat

Vegetable Undiyoo

\$21.90

Dish that is the hallmark of Gujarati cuisine is unique combination of mixed vegetables cooked with aromatic blend of spices is a regional speciality

Aloo Palak

\$20.90

Aromatic and delicious combination of cubed potatoes and spinach cooked with selected spices and red dry chillies

Daal Tadka

\$18.90

Yellow lentils cooked and tempered with garlic, mustard seeds, cumin seeds, curry leaves and whole red chilli, finished with fresh chopped coriander

Breads

Plain Naan	\$4.00
Fermented plain flour bread cooked in a tandoor	
Garlic Naan	\$4.50
Fermented plain flour bread cooked in tandoor, topped with minced garlic	
Cheese and Garlic Naan	\$5.50
Fermented plain flour bread stuffed with cheese and topped with minced garlic, cooked in tandoor	
Tandoori Roti	\$4.00
Whole meal flour bread cooked in tandoor	
Laccha Paratha	\$5.00
Crispy and layered whole meal flour bread cooked on a pan	
Pudina Paratha	\$5.50
Crispy and layered whole meal flour bread cooked on a pan, topped with crushed mint leaves	
Masala Kulcha	\$5.50
Fermented plain flour bread stuffed with a mix of spiced potatoes and herbs, sprinkled with onion seeds, chopped coriander and mint, cooked in tandoor	
Cheese Kulcha	\$5.50
Fermented plain flour bread stuffed with cheese and cooked in tandoor	
Khajoor Kulcha	\$6.50
Fermented plain flour bread stuffed with crushed dates and cooked in tandoor	

Rice

Basmati Rice	\$4.00
Steamed Basmati rice flavoured with cumin seeds	
Biryani	
Aromatic basmati rice cooked with chicken/ lamb/ Goat and selected herbs and spices on slow fire	
	Veg \$22.90
	Chicken \$23.90
	Lamb \$24.90
	Goat \$25.90

Accompaniments

Raita	\$5.50
Yogurt mixed with grated cucumber and flavoured with roasted cumin seeds	
Kachumber	\$5.50
Onion, tomato and cucumber tossed with lemon juice, herbs and lightly flavoured with spices	
Pickle and Mango Chutney	\$6.00
Lime pickle and Mango chutney made in traditional Indian style	
Fresh Garden salad	\$9.50
Fresh garden salad mix of green salad, cucumber, onion and tomato	
Fresh coriander salad	\$6.50
Fresh coriander and finely chopped onions tossed with lemon juice	
Pappadams	\$4.00
Delicious thin crisp made from black gram and selected spices.	
Masala Papad	\$5.00
Crispy pappadam topped with onion, tomato, coriander and a touch of tongue tickling hot and spicy mix of chaat masala	

Desserts

Gulab Jamun with ice cream	\$12.50
Milk dumplings soaked in cardamom and saffron flavoured sugar syrup, served with vanilla ice cream	
Matka Kulfi – Pistachio	\$12.50
Creamy and delicious homemade ice cream	
Sizzling brownie with Vanilla ice cream	\$15.50
Brownie topped with chocolate sauce served with Vanilla ice-cream on sizzlers	
Khajoor Kulcha with Ice Cream	\$12.50
Amazing combination of piping hot delicious Date Kulcha served with Vanilla ice cream	
Mango Mastani	\$7.50
Thick mango milk shake topped with dry fruits, served with ice-cream	
Mango Lassi	\$6.50
Sweet and creamy yogurt drink made from mango pulp and flavoured with cardamom	