

DINNER MENU

NON-VEG ENTREES

Manchurian (Chicken/Fish/Shrimp) Dry Semi Gravy Gravy Cilantro, Red Onion, Green Chili, Celery	\$17.99/19.99/19.99
Vindaloo (Chicken/Fish/Shrimp) Black pepper corn, vinegar & potatoes in a spicy tangy sauce	\$17.99/19.99/19.99
Chettinad (Chicken)(Goat/Lamb)(Fish/Shrimp) South Indian style choice of protein with a hint of black pepper	\$17.99/19.99/19.99
Saag(Spinach) (Chicken)(Goat/Lamb)(Fish/Shrimp) Garlic, ginger, baby spinach puree served with choice of protein	\$17.99/19.99/19.99
Korma (Chicken)(Goat/Lamb)(Fish/Shrimp) Onions, ginger, creamy sauce with your choice of protein	\$17.99/19.99/19.99
Kadai (Chicken)(Goat/Lamb)(Fish/Shrimp) Peppers, onions, ginger, clove, cumin and mace	\$17.99/19.99/19.99
Dhaba Curry (Chicken/Goat) Bone in chicken or goat cooked in dhaba sauce	\$17.99/19.99
Gongura Chicken Cubes chicken with a sauce made of red sorrel leaves	\$17.99
Dum Ka Murgh Smoked Chicken cooked in a thick curry sauce	\$17.99
Butter Chicken GSR (Award winning recipe) Chef's special spices marinated bone in chicken simmered in tomato creamy sauce	\$19.99
Chicken Tikka Masala/Butter Chicken Boneless Chicken Tikka cooked in a pan tossed in a masala sauce	\$17.99
Gongura Goat Bone in Goat with a sauce made of red sorrel leaf	\$19.99
Lamb Rogan Josh Cubes of lamb, clove, cinnamon, bay leaves and ginger	\$19.99
Lamb Chop Garlic, clove, cinnamon, bay leaves, yogurt grilled in clay oven	\$23.99
Tandoori/Tawa Pomfret (Fish) Whole fish marinated in yogurt sauce & cooked in clay oven	\$21.99
Achari Fish Fry Bone in pomfret fish, pickle masala, lemon, ginger & chili paste	\$21.99
Goan Shrimp Balchao Jumbo Shrimp simmered in coconut sauce	\$21.99
Tandoori Shrimp Tiger shrimp, ginger garlic paste, yogurt marinated cooked in clay oven	\$21.99
Lobster Choice of Sauce Pepper Fry Kadai Chettinad Vindaloo Bhuna	\$25.99

NOODLES & RICE

VEGETABLE	\$15.99	EGG	\$16.99
CHICKEN	\$17.99	SHRIMP	\$21.99
Chili Garlic Noodles Thin Eggless noodle, Shredded Vegetables, Garlic, Chili			
Hakka Noodles Thin Eggless Noodle, Shredded Vegetables, Celery			
Szechuan Fried Rice Bell Pepper, Cabbage, Carrot, Green Onion			
Fried rice Carrot, Bell Pepper, Cabbage, Green onion			
Burnt Garlic Chili Fried Rice Golden Fried Garlic, Crushed Dry Red Chili			

KIDS MENU

Cheese Kulcha	\$6.99
Chicken Tenders With Fries	\$8.99
Fries	\$4.99
Cheese Nuggets with Fries	\$8.99

SOUPS

Sweet Corn Vegetable Soup Sweet Corn Vegetable Soup	\$6.99
Tomato & Cilantro Soup Tomato cooked in hot & sour sauce	\$6.99
Hot & Sour Vegetable Soup Vegetable cooked in hot & sour sauce	\$6.99
Chicken Hot & Sour Soup Chicken cooked in hot & sour sauce	\$7.99
Chicken Sweet Corn Soup Chicken cooked in creamy style sweet corn	\$7.99

VEGETARIAN APPETIZERS

Vegetable Samosa 2pcs Savory fried pockets filled with Indian spiced potatoes	\$5.99
Samosa Chaat / Aloo Tikki Chaat Mixed Tamarind Chutney, Yogurt, Mint Chutney, Chickpeas	\$7.99
Papdi Chaat Pan - Fried potato cake, trio of chutneys	\$7.99
Bhel Puri Puffed rice, pomegranate, tomato, onion, mint sauce	\$9.99
Dahi Puri Spiced Lentil Potatoes Stuffed, Tamarind Chutney, Yogurt, Mint Chutney	\$9.99
Golden fried Baby Corn fried baby corn with house sauce	\$13.99
Gol Gappa / Pani Puri Puffed flour crisps, potatoes, chick peas and mint cilantro water	\$8.99
Amritsari Paneer Tikka Lightly charred cottage cheese cubes marinated in a blend of tandoori spices	\$14.99
65 - Paneer Baby corn Mushroom Cauliflower Curry Leaves, yogurt, Hyderabad spices	\$13.99
Vegetable Momos Mix veg steamed dumplings with hot sauce	\$13.99

NON-VEG APPETIZERS

Maharaja Platter Amber flavors classic, Malai tikka, Methi Murgh tikka, Nawabi Shish Kebab, Chicken Wings, Tandoori Shrimp	\$27.99
Flying Tandoori Wings Chicken Wings marinated with chef's homemade spices	\$16.99
Chicken Malai Kabab Chicken marinated in a yogurt with herbs & spices cooked to perfection in a clay oven	\$14.99
Methi Murgh Tikka Chicken breast marinated in fresh aromatic Indian spices and grilled in a tandoor	\$14.99
Nawabi Shish kebab Ground Chicken, Ginger, Garlic, Mint, Clove, Cardamom	\$14.99
Tandoori Chicken (Half/Full) Tender chicken on bone marinated in traditional spices and yogurt	\$17.99/27.99
65 (Chicken/Fish/Shrimp) Chicken marinated in a yogurt with herbs & spices cooked to perfection in a clay oven	\$15.99/17.99/19.99
Chilli Dry (Chicken/Fish/Shrimp) Bell pepper, onions, chili soy sauce	\$15.99/17.99/19.99
Pepper Fry (Chicken/Fish/Shrimp/Goat) Peppercorn, coconut, curry leaves tempered	\$15.99/17.99/19.99/19.99
Chicken Momos Steamed Chicken dumplings with hot sauce	\$14.99
Chicken Kathi Rolls Chicken, Peppers, Onions, Cilantro Wrap	\$15.99



Dine in | Carryout | Catering

CONTACT US

TELEPHONE AND ADDRESS

919-377-2550
919-377-2559
3607, DAVIS DRIVE #111A, MORRISVILLE,
NC, 27560

WEBSITE AND EMAIL

WWW.AMBERCARY.COM
INFO@AMBERCARY.COM



LUNCH MENU

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

FLYING LUNCH

Vegetarian Express Lunch Including snacks, paneer subzi, dal, roti, rice and salad	\$11.99
Chicken Express Lunch Including snacks, Chicken, dal, roti, rice and salad	\$12.99
Goat Express Lunch Including snacks, goat, dal, roti, rice and salad	\$13.99
Lamb Express Lunch Including snacks, lamb, dal, roti, rice and salad	\$13.99

LUNCH ENTREES

Paneer Makhanwala Cottage cheese, Onion cumin, tomatoes	\$12.99
Aloo Gobi Tuk Potatoes, cauliflower simmered in tomato & onion sauce	\$11.99
Dal Tadka Yellow lentil, garlic, cumin, tomatoes	\$11.99
Mix Veg Seasonal vegetables, paneer and cashews in a mild creamy gravy	\$11.99
Butter Paneer Cottage cheese cooked in a cashew nut and creamy tomato sauce	\$12.99
Butter Chicken Chef's special spices marinated in chicken simmered in tomato creamy sauce	\$12.99
Chicken Shahi Korma Smoked Chicken cooked in a thick curry sauce	\$12.99
Kadai Chicken Boneless chicken cooked in spices and iron utensil	\$12.99
Goat Curry Bone in Goat, Onions, Tomatoes & Indian Spices	\$13.99
Saag Chicken Garlic, ginger, baby spinach puree served with choice of protein	\$12.99

BREADS @ LUNCH

Plain Naan	\$1.99
Tawa Roti	\$1.99
Garlic Naan	\$2.49

A 18% gratuity will be added for dine in customers.
Please inform us of any food allergies or dietary restrictions

VEGETARIAN ENTREES

Paneer Kathi Rolls/ Veg Kathi Rolls Cottage Cheese, Peppers, Onions, Cilantro Wrap	\$14.99
Chole Bhature / Chole Puri Chickpeas Cooked in Spices and Served with Fried Bread	\$14.99
Saag Paneer Cottage cheese, spinach secret spices in a fresh Spinach Gravy	\$15.99
Badam Shahi Paneer Cottage cheese, tomato almonds gravy and finished with cream and butter	\$15.99
Paneer Makhani / Tikka Masala Cottage cheese cooked in a cashew nut and creamy tomato sauce	\$15.99
Paneer Pasanda Cottage cheese stuffed spinach served in creamy onions tomato sauce	\$16.99
Kadai Paneer Cottage cheese sautéed stir fried peppers & onions in a spicy tomato sauce	\$15.99
Paneer lababdar Cottage cheese, cashew, cardamom, clove & tomato sauce	\$15.99
Paneer Khurchan Shredded cheese, pepper, onions, mustard seeds in masala sauce	\$16.99
Paneer Bhurji Scrambled Cottage cheese stir fried peppers & onions in a spicy tomato sauce	\$15.99
Methi Malai Mutter Green peas cooked in fenugreek creamy sauce	\$15.99
Bhindi Do Piyaza Stir fried okra in onion cumin ginger tomato sauce	\$15.99
Kadai Mushroom Pepper, mushroom, cumin in special tomato & onion sauce	\$14.99
Subzi Handi Korma (Mixed Veggies) Seasonal vegetables, paneer and cashews in a mild creamy gravy	\$14.99
Punjabi Kadhi Pakora Chickpeas flour and yogurt cooked in spices served with onion dumpling	\$14.99
Manchurian Vegetable Cauliflower Paneer Dry Semi Gravy Gravy Ginger, Scallion, Soy, Cilantro, Chili Vinegar	\$14.99
Chili Paneer Dry Semi Gravy Gravy Ginger, Scallion, Soy, Cilantro, Chili Vinegar	\$15.99
Punjabi Chole Masala Chickpeas curry flavored with turmeric and cumin.	\$14.99
Anjeer Bhare Malai Kofta Cottage cheese, creamy sauce with dry fruits	\$15.99
Grilled Baingan Bharta Baked Eggplant, ginger and garlic. Cumin, onions, tomatoes	\$14.99
Kadai Vegetable Mix Veg in a Spicy tomato sauce, sautéed with peppers & onions	\$14.99
Aloo Gobi Jeera Potatoes, cauliflower simmered in special tomato & onion sauce	\$14.99
Kashmiri Dum Aloo Baby potatoes cooked in Kashmiri sauce	\$14.99
Aloo Mutter Spinach, potatoes mixed in our home-made spices	\$14.99
Kaju Makhana Cashew, lotus seed, yogurt, cream and onion cardamom sauce	\$16.99
Mushroom Mutter Green Peas, mushroom in special tomato & onion sauce	\$14.99
Baghare Baingan Baby eggplant, onions, tomatoes, garam masala powder	\$14.99
Organic Dal Tadka Yellow lentil, garlic, cumin, tomatoes	\$14.99
Organic Dal Bukhara / Makhani Black lentils stewed for 32 hours in tomato garlic cream Award Winning Recepte	\$15.99

BREADS

Butter Naan / Plain Naan Leavened white flour baked in the tandoor	\$3.99
Garlic Naan Leavened bread sprinkled with crushed garlic, baked in the tandoor	\$4.99
Crazy Naan /Bullet Naan Naan is infused with fresh green chilies and garlic coriander	\$4.99
Roomali Roti Flatbread made of whole wheat flavor	\$6.99
Peshawari Naan / Kashmiri Naan Stuffed with sweet paste of crushed nuts and sultanas.	\$5.99
Laccha Paratha Layered Whole Wheat Bread	\$4.99
Tandoori Roti / Tawa Roti (Pulka) 2pcs Leavened Indian Roti from tandoor	\$3.99
Stuffed Potato Kulcha / Paneer Leavened bread Stuffed with Spicy Potato Mix or Paneer	\$6.99

BIRYANI

Rich and fragrant slow-cooked rice, green cardamom, saffron

Vegetable	\$15.99
Paneer	\$17.99
Egg	\$16.99
Chicken	\$17.99
Lamb/Goat	\$19.99
Shrimp	\$21.99

EXTRA

Onion Rings With Lemon And Green Chilli	\$2.99
Raita/Plain Yogurt	\$2.99
Jeera Rice	\$4.99
Papad basket 4Pcs Served with tamarind and mint chutney	\$3.99

DESSERTS

Gulab Jamun	\$6.99
Rasmalai	\$6.99
Chocolate lave With Ice Cream	\$7.99

DRINKS

Mango/Sweet/ Salted Lassi	\$3.99
Soda/Water Bottle	\$1.99
Butter Milk	\$3.99
Masala Chai	\$2.99
Coffee/ Masala Soda	\$3.99

ABOUT US

AMBER IS A MODERN INDIAN RESTAURANT WHICH SERVES AUTHENTIC INDIAN FOOD BY USING TRADITIONAL COOKING TECHNIQUES LIKE THE TANDOOR AND SIGRI (BAR-B-QUE) TO SUITE YOUR TASTE & FLAVOURS. OUR MENU HAS AN EXTENSIVE SELECTION OF BOTH VEGETARIAN AND NONVEGETARIAN DISHES TO SHARE WITH YOUR DINING COMPANIONS. TO ENHANCE YOUR DINING EXPERIENCE, OUR PROFESSIONAL STAFF WILL BE HAPPY TO PAIR APPROPRIATE WINES WITH YOUR FOOD SECTIONS. OUR PROFESSIONAL CATERING TEAM IS COMPRISED OF EXCELLENT CHEFS AND COOKS, WHO SPECIALIZE IN AUTHENTICALLY PREPARED ETHNIC, REGIONAL, TRADITIONAL, CONTEMPORARY INDIAN CUISINES, AND MORE AND CAN ALSO CUSTOMIZE MENUS TO YOUR NEEDS AND BUDGET. PLEASE CALL US TO ENJOY OUR FRESH AND CAREFULLY PREPARED COURSES USING LOCALLY GROWN INGREDIENTS, AND IMPECCABLE AND FRIENDLY SERVICE.