

Appetizer 前菜

脆薄片

Papadam

Roasted crispy lentil cracker
50

炸三角包 (4pcs)

Samosa

Spiced potato, green peas, nuts, wrapped in flour pastry deep fried
240

菠菜小煎餅 (4pcs)

Harra Bhara Kabab

Melt-in-the-mouth kebabs, fashioned with spinach and cottage cheese
280

雞肉雪茄捲 (3pcs)

Tikka Cigar Roll

Roasted chicken tikka fold in a tin spring roll sheet and deep fried
240

孟加拉炸蝦 (3pcs)

Jhinga kabiraji

Bay prawns laced with chopped onion, coriander leaves coated in
beaten egg with breadcrumbs and deep fried
280

甜菜根小點心

Beetroot Cutlet

Sweet & tangy potato cakes uniquely flavored with beetroot
240

南印炸蟹餅 (2pcs)

Crab Cake

Crab cake temper with mustard seeds, curry leaves,
ginger & green chilli
260

南印炸蟹餅 (4pcs)

Cheesy Batata Vada

Deep fried potato snack
240

南印炸蟹餅 (2pcs)

Chicken Pokora

Crispy chicken pakora marinated and then coated with a mixture of
besan, rice flour, cornflour, and egg
260

Chaats 印度小食

馬鈴薯小點心 (3pcs)

Chole Ki Tikki

Potato cake stuffed with lentil, served with chickpea curry and chutney

270

德里脆餅點心 (4pcs)

Katori Papdi Chaat

Crisps fritters dressed garbanzo beans, potatoes, yogurt, tamarind chutney & spices

240

帕尼普里爆炸脆球 (4Shot)

Pani Puri Shot

Puffed hollow biscuits, potatoes and garbanzo beans, served with flavor water

200

優格脆球點心

Dahi Puchka

Puffed hollow biscuits filled with chick peas curry and splashed with yoghurt and chutneys

200

Salad 沙拉

香料小黃瓜沙拉

Chucumber

Combination of cucumber, onion, tomato tossed in masala vinaigrette dressing topped with toasted peanuts

140

酸奶沙拉

Raita(Choice of / Boondi/ Mix vegetable)

Yogurt flavored with cumin and coriander spices

(雞豆球/蕃茄小黃瓜)

150

鸚嘴豆沙拉

Channa Chaat

A lip smacking tangy, savory delightfully light chickpeas salad with flavorful Indian spices

150

生洋蔥

Onion

60

Soup

今日湯品

Soup of the Day

160

Tandoor 印度窯烤

坦都烤雞腿

Chicken Tandoori

Chicken leg marinated in yogurt, ground spices and fenugreek
490

窯烤嫩雞塊

Murgh Kababs

Chicken thigh marinade in royal cumin enriched cream, cheddar and brown garlic
460

旁遮普烤雞塊

Bhatti Bhuna Murgh

Chicken thigh reserved overnight in a yogurt, roasted onion and a melange of gramflour spices
460

碳烤雞塊

Murgh Tikka

Boneless chicken breast marinade in yogurt and spices
450

奶油香草烤雞塊

Murgh Cheese Cream Tikka

Morsels of chicken marinated in yogurt, cashew nut and cheese
460

碳烤碎羊肉

Seekh Kababs

Minced lamb blended with fresh herbs and spices then skewered in a tandoor oven
480

煙燻法式小羊排

Chaap Taajdar

Lamb rack chops, infused with cloves, cinnamon, cardamom, bay leaves
580

碳烤小牛肋排

Mulāyama Veal Chaap

Veal rib chop marinated with nut, yogurt and cardamon
620

坦都烤蝦

Tandoori Jhinga

Prawns, refreshingly marinated in a citric blend of lemon, ajwain
590

窯烤香料魚塊

Panipat Fish Tikka

Fish marinated in spices, yoghurt and mustard
480

切達起司嫩香菇

Shabnam Ke Moti

Mushrooms, stuffed with cottage cheese and grated mushroom
390

卡拉瑪塔橄欖火烤印度乳酪

Achari Olives Paneer Tikka

Kalamata olives marinated with cottage cheese, infused with spice glazed in a tandoor oven
450

Poultry, Lamb & Beef 肉類咖哩

香料咖哩雞

Chicken Curry

Chicken thigh cooked with tomato and spice flavour with fresh curry leaves
460

番紅花咖哩雞

Mughlai Saffron Chicken

Chicken thigh cooked with nut, cream in mild spices flavour with saffron
460

香草奶油雞

Murgh Lababdar

Roasted cheese cream tikka, cook in rich cream and butter gravy
460

奶油烤雞丁咖哩

Butter Chicken

Grilled chicken tikka, simmered in buttery smooth tomato gravy and dried fenugreek
460

菠菜雞肉

Hariyali Murgh

Chicken thigh cooked in spinach, coriander and green chili puree
460

烤雞丁咖哩

Murgh Tikka Masala

Roasted chicken cubes cooked in tomato masala
450

羅甘香料羊肉

Kashmiri Lamb Rogan Josh

Lamb delicacy from Kashmir, with special aromatic herbs from the valley itself
480

皇家帕桑噠羊肉

Lamb Pasanda

Lamb prepared in ground spices and top with cream
490

小羊膝咖哩

Dum ki nalli

Slow cooked lamb shank curry
500

碎羊肉咖哩

Keema Gosht

Minced lamb prepared in cumin seed and ground spices
480

香料牛肉咖哩

Gorur Mangsho Curry

Slow-braised beef in a rich, aromatic gravy of caramelized onions and spices
500

Seafood 海鮮

瑪沙拉咖哩魚

Machi Masala

Fish prepared in rich aromatic spices flavored with cumin
and curry leaves

520

孟加拉咖哩魚

Katla Macher Jhal

Fish cooked in masala

520

椰子咖哩蝦

Jhinga Nariyal

Bay Prawns flavour with coconuts and mustard seed

540

蘆筍香料炒黑美人蝦

Asparagus Prawn

Shrimp shallots, curry leaves, pepper & chillies

540

Vegetables 時蔬

香料秋葵(季節限定)

Bhindi Achar (seasonal)

Fresh okra gently tossed with onions in tangy pickle
320

印式炒蔬菜

Subji Jalfrezi

Assorted vegetables tempered with cumin and spices
380

花椰菜洋芋

Charra Aloo Gobhi

Potato and califlower tempered with Cumin and coriander
tossed with pickled green chilis
330

咖哩燴時蔬

Navrantan Korma

Vegetables cooked in mild cashew sauce with toasted coconut
350

黑扁豆咖哩

Dal Makhani

Black lentils cooked in cream tempered and
seasoned in mild spice and clarified butter
300

蘑菇咖哩

Dudhi Khumb

Button mushrooms cooked with an array of aromatic spices
320

碎菠菜乳酪

Saag Paneer

Spinach Purée with cottage cheese
370

香濃芝士球

Zafrani Kofta

Fig and cottage cheese croquettes in a saffron cardamom sauce
370

碗豆芽菠菜泥

Saag Bhaji Tarka

Freshly greens chopped tempered with butter
380

印式扁豆

Dal Tarka

Mix yellow lentils, tempered with cumin
300

瑪沙拉鸚嘴豆

Channa Masala

Slow cooked spiced chick peas
300

燴茄子

Baigan Bharta

Smokes eggplant mash with spices
320

Traditional Indian Bread 印度烤餅

堅果烤餅
Kabuli Naan
120

庫渣烤餅
Bharva amritsari kulche (Potato/ Cottage Cheese/ Cheese)
(馬鈴薯/乳酪/起司)
130

羊肉烤餅
Keema Kulche
140

洋蔥烤餅
Onion Naan
120

蒜味烤餅
Garlic Naan
90

奶油烤餅
Butter Naan
85

原味烤餅
Plain Naan
80

麥餅
Tawa Roti
90

坦都千層餅
Tandoori Lacha Paratha
Whole wheat layered bread baked in tandoor
100

辣椒起司麥餅
Chili Cheese Paratha
Whole wheat bread stuffed with cheese and jalapeno
130

Basmati rice
印度長米飯

皇家茴香長米飯
Jeera Rice

Indian basmati rice flavoured with royal cumin seeds
220

綜合蔬菜香料飯
Nizami Tarkari Biryani

Indian basmati rice cooked with assorted vegetables flavored with saffron
320

雞肉香料飯
Murgh Biryani

Indian basmati rice using “DUM” slow cooking style cooked in chicken
along with saffron use of potato Kolkata Biryani
360

羊肉香料飯
Gosht Biryani

Indian basmati rice using “DUM” slow cooking style cooked in lamb
along with saffron use of potato Kolkata Biryani
370

印度長米飯
Basmati Rice
100

印度黃飯
Saffron Rice
120