









**78** 

98

TAMATAR TULSI KA SHORBA 番茄羅勒湯 🕡 A spicy Indian-style tomato soup made using fresh tomatoes, ginger, garlic,

and spices.

MURGH KALI MIRCH SHORBA 黑椒雞湯 (鱼) Mildly spiced comforting soup with tender chicken, aromatic spices.

PAYA SHORBA 羊蹄湯 (鱼) 108 A stew cooked with lamb trotters and simmered with spices.









10% Service Charge Applicable on above prices 以上價格以港幣計算,並需付加一服務費

# Chaat/Salad/Sides 沙律/配菜

## NUT & BEAN MASALA 果豆瑪沙拉 (✔)



A spice classic - assorted peanuts & chickpeas.

## PALAK PATTA CHAAT 脆菠菜脆片 (✔)



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Deep fried spinach leaves with sweet and sour chutney.

Palak Patta Chaat

COCKTAIL TAWA SAMOSA CHAAT 铁板咖喱角脆 → 108

Baby samosas tossed with yellow peas and mashed potatoes masala topped with chutney & tamrind sauce.

## PAV BHAJI 印度薯蓉包(♥)



Authentic mumbai style vada pav.

## ANDA KEEMA MASALA 蛋肉瑪沙拉 (些)



Spicy minced meat (keema) cooked with a blend of aromatic spices, served with buttered and toasted pay buns.

(Extra Pav @20/- per pc)



Pav Bhaji





MIX VEG PAKORA 杂菜炸球 (✔)



98

Paneer, Onion, Aloo, Chilli.

PATTI SAMOSA 脆角

118

(Onion) (✓) (Chicken) (✓) (5pcs)

ALOO MUTTER TIKKA CHAAT 薯仔青豆脆餅 (✔)

108

Indian subcontinent delicacy made of boiled potatoes, peas, and various curry spices.

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GREEN SALAD 沙律菜 ❤️ Sliced salad of carrot, tomato, cucumber and onion.

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圖片只供參考



South Indian Delights 南印度美食



Crepe made from rice and lentils complemented by chutney, sambar.

#### GHEE ROAST 酥油烤薄餅

A ghee roast dosa is a crispy, pan-fried in a generous amount of ghee clarified butter.

#### MASALA DOSA 玛沙拉饼

Indian crepe made from a fermented batter of rice and dal with a delicious potato filling.

### MYSORE MASALA DOSA 辣酱薄饼

Crispy pancake prepared with fermented dosa batter which is topped with red garlic chutney and potato masala.

#### UTTAPAM 米煎餅

An open face fermented lentil pancake.

#### IDLI 米糕

Idli is a soft & fluffy steamed cake made with fermented rice & lentil batter.

### MEDU VADA 炸豆餅

A South Indian breakfast snack made from black lentil.

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Plain Dosa





# Appetizer 頭盤

# Vegetarian素食

VEG KEBAB PLATTER 雜菜串燒拼盤 (✔) Angara Paneer/Haryali Paneer/Malai Brocoli Soya Chaap.

MALAI BROCCOLI 奶油椰菜花 📦 Broccoli is coated with a creamy marinade and flavored with spices

TANDOORI PINEAPPLE 窑烤菠蘿 (✔) Pinapple marinated in a spiced yogurt-based marinade.

PANEER TIKKA (Zarfrani/Haryali/Angara) (6pcs) ( )

Cottage cheese marinated with chef special spices, charcoal grilled.



Paneer Tikka

Tandoori Soya Chaap



138

138

HARA BHARA KEBAB 青蔬烤串 (✔) A North Indian snack of spinach, peas, potatoes and herbs, spiced, shaped into patties and shallow-fried until golden.

118

148

SPINACH CORN TIKKI 菠菜粟米餅 (✔) Shallow-fried, delicious tikkis made from paneer, corn, potatoes, spinach and a dash of spices.

TANDOORI STUFFED MUSHROOM 窑烤釀蘑菇 (✔) 138 Tandoori Mushrooms have a cheesy and spicy filling.

TANDOORI CHAAP 窑烤素肉串 (♥) 148 Soya pieces marinated in a heavy marinade of rich spices, cream and butter.



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# Non-Vegetarian 非素食/素食

NON- VEG KEBAB PLATTER 雜肉串燒拼盤 (≝) Angara Chicken Tikka/Chicken Malai Tikka Ajwaini Fish/Mutton Seekh, Lasooni Jheenga

TANDOORI CHICKEN 窰烤雞 (Half/Full) (≝)

158 288

Roasted chicken marinated in yogurt and generously spiced.

CHICKEN TIKKA 烤雞塊 (Malai/Abeer/Haryali) (6pcs) (≝)

148

Traditinal chicken morsels marinated with respective spices cooked in clay oven.

AJWAINI FISH TIKKA 香草烤魚塊 (6pcs) (≝) Fish tikka marinated in a blend of spices, yogurt,

168

and ajwain.

TANDOORI MASALA LAMB CHOP 羊架 (3pcs) (≝)

258

Pan seared tandoori lamb chops with the flavor of fragrant Indian spice.

Add-On: (Per/Pc @\$78/-)

AFGHANI MURGH SEEKH 雞肉烤串(≝)

158

Classic chicken seekh mince with spices and herbs.

LASOONI JHEENGA 蒜香烤蝦(4pcs)(≝)

268

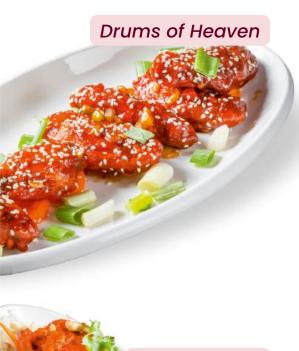
Grilled shrimp skewers loaded with the bold Indian flavors.







圖片只供參考



# Asian Appetizer亞洲頭盤

# Veg/Non-Veg素食/非素食

CHILLI PANEER DRY 乾炒香辣芝士 (✔) 128 Grilled cottage cheese tossed in spicy oriental sauce.

CRISPY CHILLI CORN 燈椒脆粟米 (✔) 118 Crispy American corns tossed with bellpeppers and chilli.

DRUM OF HEAVEN 香脆雞鎚 (丝) 138 Chicken Winglets marinated with oriental spices, tossed in spicy sauce.

CHILLI CHICKEN 辣子雞(鱼 138 Chicken morsels fried and tossed in spicy oriental sauce.

CHICKEN 65 香辣雞 (≝) 138 A spice twist to this southern classic chicken receipe.

168

158

138

138

128

158

Chicken 65

Non-Veg Main Course 非素菜主食

## BHUNA GHOST 爆炒羊肉 (≝)

Slow-cooked tender mutton pieces in a thick, spiced masala.

MUTTON ROGAN JOSH 羊肉羅根佐 (鱼

Mutton braised with a gravy flavoured with garlic, ginger and aromatic spices.

## BUTTER CHICKEN 牛油雞 (≝

Tandoori spring chicken cooked with chef special creamy butter sauce.

MURGH TIKKA MASALA 烤雞瑪沙拉 (≝) Roasted chicken, fresh mint leaves & green chilli mixed with Indian spiced cooked.

ANDA CURRY 蛋咖喱 ( 🚅 Boiled eggs simmered in a spicy onion tomato gravy.

MUTTON MAPPAS 椰奶燴羊肉 (≝) Tender lamb morsels in a coconut curry sauce.

CHICKEN CHETTINAD 南印辣雞 (些) South India's most flavorful dish made with chicken, fresh ground spices & herbs.

MALABAR FISH CURRY 椰香魚咖喱 (≝) Fish curry with goodness of coconut milk and chilllies, coriander and mustard seeds.





Mutton Rogan Josh



# Veg Main Course素菜主食

128

118

DAL MAKHANI 牛油豆蓉 (\*\*)
Black lentils cooked with butter and cream, loaded with flavor.

DAL TADKA 香辣豆蓉(Tadka/Fry/Palak/Lasooni) Simple Indian yellow lentil dish tempered with spices and herbs.

PANEER MAKHANI 牛油芝士(\*\*)
Soft paneer cubes cooked in spicy, creamy, rich gravy of tomato.

鐵板香辣芝士 Paneer cooked with black pepper, ginger & spring onion cooked on a smoking hot grill (tawa).

HYDERABADI PANEER TAWA MASALA (✔)

Paneer (Indian cottage cheese) is cooked with spinach and spices in this creamy and flavorful curry.

PANEER BHURJI MASALA 炒碎芝士 (\*\*)
Scrambled cottage cheese cooked with onion, tomatoes and spices.

PALAK PANEER 菠菜芝士(♥)

ALOO GOBHI MASALA 薯仔椰菜花 Potatoes and cauliflower cooked with onions, tomatoes and spices.

HING DHANIYA ALOO 香草薯仔 (✔)
Potatoes stir fried with aromatic masalas, lemon juice, ginger, chillies and the pungent taste of hing



Paneer Bhurji Masala

Dal Makhani



108

# Hyderabadi Chicken Biryani

# Biryani and Rice印度香飯及飯類

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**HYDERABADI GOSHT BIRYANI** 羊肉香飯 **丝** Mutton biryani is a classic dish made by layering rice over slow cooked mutton gravy.

HYDERABADI CHICKEN BIRYANI 雞肉香飯 (鱼) Chicken is layered with fluffy rice, spices and fried onions.

HYDERABADI VEGETABLE BIRYANI 雜菜香飯 158
Biryani was dum cooked with seasonal vegetables,
ghee, nuts and yogurt.

KASHMIRI PULAO 甜果香飯 (\*\*)
Fragrant basmati rice, spices, onions, nuts, dry
fruits and fresh fruits.

**VEGETABLE PULAO** 雜菜香飯 **●**Flavourful rice meal made with veggies & spices

JEERA RICE 孜然香飯 (\*\*)
Rice cooked with cumin seeds & ghee or butter.

STEAMED RICE 白飯 💓 58

RAITA 乳酪醬 (\*\*)
Yoghurt dip with a choice of "cucumber" or "Boondi".

Vegetable Pulao

# Breads印式麵包

TANDOORI ROTI/PLAIN NAAN 烤薄餅/烤饢
NAAN (Butter/Basil Garlic) 牛油/蒜香羅勒

MISSI ROTI 豆粉烤餅

LACCHA PARANTHA/PUDINA PARANTHA
手撕烤餅/薄荷烤餅

HARI MIRCH PARANTHA 青椒烤餅

CHUR-CHUR PARANTHA 脆层烤饼

PESHWARI NAAN 甜果烤包

VEG NAANZA 雜菜烤包批 (Variants)
(Paneer Makhani, Paneer Tikka, Kadhai Paneer, Mix Vegetable)

NON-VEG NAANZA 雜肉烤包批 (Variants)

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(Butter Chicken, Chicken Tikka, Mutton Bhuna, Seafood Masala)

# Dessert 甜品

ROSE PHIRNI 玫瑰米布甸
Rice kheer flavoured with rose extract, cooked in milk and topped with nuts.

GULAB JAMUN 糖漿金球 (2pcs) 48
Soft and spongy milk-based dumplings soaked in a fragrant sugar syrup.

**RASMALAI** 奶香餅
Spongy balls made from milk powder cooked and served in creamy thickened milk.

KESAR KULFI 藏紅花雪糕 58
Traditional Indian ice cream made with pistachios, milk, and aromatic spice.

CHOICE OF ICE CREAM 雪糕 (2 Scoops)
Vanilla/Chocolate/Strawberry





58

# **OUR OUTLETS**



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