

SPICE SET LUNCH \$78 UP FOR 1 PERSON

印度菜午市套餐每位 78 元起

5 COURSE SET MEAL

五道菜套餐



SOUP OF THE DAY

是日例湯

SALAD OF THE DAY

是日沙律

APPETIZER OF THE DAY

是日前菜

**ALL GRAVIES WILL SERVE WITH
PLAIN ROTI/NAAN(1PCS) OR
RICE**

\$8 for additional Rice or Naan

\$10 for addition & change to Garlic Naan or
Butter Naan

COLD 凍飲

MANGO LASSI \$30

SWEET LASSI \$28

SALT LASSI \$28

FRESH LIME SODA \$28

ICED MASALA TEA \$25

GINGERALE \$25

ICED COFFEE \$25

ICED LEMON TEA \$25

COKE \$20

(Regular, Light)



HOT 熱飲

MASALA TEA \$25

HOT LEMON TEA \$20

HOT COFFEE \$20



ALCOHOLIC BEVERAGES

酒精飲品

BOTTLE BEER \$35

樽裝啤酒

(Tsing Tao/San Miguel/Corona/
Kingfisher)

DRAUGHT BEER \$45

生啤

Asahi

RED/WHITE/ROSE WINE/ \$35

PROSECCO

紅酒/白酒/玫瑰餐酒/氣泡酒



SUBJECT TO 10% SERVICE CHARGE 另加一服務費

SELECTION OF MAIN COURSE 主菜選項

VEGETARIAN MAINS 素菜主食

BEANS AND LENTILS 豆及扁豆

YELLOW DAL TADKA \$78

香蒜蕃茄燜黃扁豆

Lentil dish finished with a sizzling tempering of spices like cumin, garlic, and chilies.

DAL MAKHANI 忌廉蕃茄燜黑扁豆 \$88

Slow-cooked black lentils simmered with aromatic spices.

CHANA MASALA 忌廉蕃茄燜黑扁豆 \$78

Slow-cooked black lentils simmered with aromatic spices.

FRESH VEGETABLES 新鮮蔬菜

VEGETABLE SUBZ MILONI \$88

印式雜菜菠菜燴芝士

Mixed vegetable curry cooked in a flavorful gravy of puréed spinach, cashew paste, and spices.

ALOO GOBHI 薯仔椰菜花咖喱 \$88

Potatoes, cauliflower, a mix of fragrant spices.

BAINGAN MASALA 香料烤雞咖喱 \$88

Egg plants simmered in a spiced, flavorful, and often nutty gravy.

DAIRY AND VEGETABLES 乳製品及蔬菜

SAAG PANEER 印度菠菜芝士 \$98

Creamy, spiced spinach and other leafy greens with soft, firm chunks of paneer cheese

PANEER MAKHANI \$98

印式牛油蕃茄醬燴芝士

Cottage cheese cubes cooked in a rich, creamy, and mildly spiced tomato and butter gravy.

KADHAI PANEER 蕃茄甜椒咖喱 \$98

Paneer and bell peppers in a spicy, aromatic tomato and onion-based gravy.

BIRYANI, serve with raita

印式香料飯配乳酪醬

Biryani is an aromatic, flavored with spices and cooked with meat or vegetables.

VEGETABLE 雜菜 \$98

CHICKEN 雞肉 \$108

LAMB 羊肉 \$118

NON-VEGETARIAN MAINS 非素菜主食

SELECTION OF LAMB CURRIES 咖喱羊肉選項

LAMB VINDALOO 溫達盧羊肉咖喱 \$128

Lamb slow-cooked in a spicy and flavorful sauce with garlic, ginger.

MUTTON ROGANJOSH \$128

印度克什米爾羊肉咖喱

Slow-cooked black lentils simmered with aromatic spices.

BHUNA GOSHT 馬莎拉羊肉咖喱 \$128

Mutton, onions, tomatoes, ginger-garlic paste, and yogurt.

MUTTON DO PYAZA 洋蔥羊肉咖喱 \$128

Tender mutton pieces braised in a thick, flavorful gravy made with a onions.

SELECTION OF CHICKEN CURRIES 咖喱雞肉選項

BUTTER CHICKEN 牛油蕃茄燴咖喱雞 \$108

Chicken tikka, cream, onions, garlic, ginger, tomatoes, butter, kasuri methi.

CHICKEN TIKKA MASALA \$108

香料烤雞咖喱

Chicken in a creamy, spiced, curry sauce.

CHICKEN CHETTINAD 切蒂娜德咖喱雞 \$108

South Indian curry, spicy chicken cooked in a rich, flavorful paste of freshly roasted spices and coconut.

LAHORI CHICKEN KARAHİ \$108

巴基斯坦式香料蕃茄燴雞

Chicken karahi, tomato and ginger-based masala, finished with fresh green chilies and cilantro.

SELECTION OF FISH AND PRAWN CURRIES

咖喱魚及蝦選項

MALABAR FISH CURRY 馬拉巴咖喱魚 \$118

Fish curry cooked in a rich coconut milk gravy flavored with spices, tamarind and mustard seeds.

GOAN FISH CURRY \$118

巴基斯坦式香料蕃茄燴雞

Fish cooked in a spiced coconut milk and tomato-based sauce.

PRAWN MASALA 馬莎拉咖喱蝦 \$118

Prawns cooked in a spicy onion and tomato-based gravy.

PRAWN MOILEE MASALA 南印椰香咖喱蝦 \$118

Prawn simmered in a delicate coconut milk sauce with tempered spices and curry leaves.

DESSERT 甜品

DESSERT OF THE DAY 是日甜品