

12pm - 3pm
Brunch
On Weekend & Public Holiday

& SET DINNER FOR 1 || 早午餐和1人份套餐 ||

6pm - 8pm Everyday

SOUP OF THE DAY | 每日例湯 made from a selected vegetables

APPETIZERS | 頭盤 Indian appetizer

STANDARD DRINK | 標準飲品

Choice of non alcoholic drinks from menu or glass of beer

+\$11 for Glass of Wine / Whisky / Rum / Gin

任選軟飲飲品或啤酒/或另加11港幣, 自選紅酒/威士卡/朗姆酒

UNLIMITED REFILL OF RICE OR NAAN | 不限量供應米飯/烤包

Change w Rice or Naan
或更換米飯或烤包

Garlic Naan 蒜香烤包	\$8
Butter Naan 黃油烤包	\$8
Tandoori Paratha 唐都裡印式飛餅	\$12
Lachha Paratha 印式香脆奶油烤餅	\$12
Pudina Paratha 印式薄荷烤餅	\$15
Cheese Naan 乳酪烤包	\$18
Pullao Rice 印式香飯	\$18

SELECTION OF MAIN | 自選主菜

VEGETABLE SELECTIONS | 自選蔬菜

- 1.Mutter Mushroom** 印式蘑菇青豆 Green Peas and mushroom in tomato and onion sauce 青豆和蘑菇, 佐以番茄和洋蔥醬 \$88
- 2.Baigan Masala** 印式椰香茄子 Eggplant cooked in light spices 茄子以清淡香料烹製 \$92
- 3.Daal Makhani** 印式奶香燉雜豆 Black Lentil with butter and light spices 黑扁豆配以黃油和清淡香料 \$96
- 4.Butter Paneer** 印度奶油雞 Cottage cheese with butter & tomato sauce 農家乳酪配以黃油和番茄醬 \$98
- 5.Veg Biryani [No rice or naan]** 印式蔬菜咖喱燴飯 Mixed veg curry cooked with pullao rice and light spices 【不配米飯或烤包】 \$88

CHICKEN SELECTIONS | 自選雞肉

- 6.Chicken Madrash [Mid hot]** 印式椰汁咖喱雞【中辣】 Tender chicken prepared in midium hot coconut flavour \$108
- 7.Chicken Saagwalla** 印式菠菜燴雞肉 Tender chicken and spinach mixed in light spices 嫩滑雞肉和菠菜, 混合清淡香料 \$115
- 8.BBQ Chicken Tikka** 燒烤咖喱雞 Sizzling Tender Chicken cubes bbq in clay oven 陶爐熱烤嫩滑燒烤雞肉塊 \$116
- 9.Tandoori Chicken** 印式唐都裡烤雞 Most favourite indian BBQ in clay oven 最有人氣陶爐印式燒烤 \$118
- 10.Chicken Briyani [No rice or naan]** 印式雞肉咖喱燴飯 Chicken curry cooked with pullao rice and light spices 【不配米飯或烤包】 \$108

LAMB SELECTIONS | 自選羊肉

- 11.Lamb Curry Masala** 羊肉馬薩拉咖喱 Tender Lamb in thick gravy of tomato & onions 嫩滑羊肉, 配以濃稠番茄和洋蔥醬汁烹製 \$118
- 12.Lamb Roghan Josh** 印式咖喱羊肉 Tender lamb in rich gravy of various spices and herbs 嫩滑羊肉塊, 配以多種香料和香草製成的濃厚醬汁烹製 \$118
- 13.Lamb Shish Kebab** 羊肉通心燒卷 Tender rolls of finely minced lamb blended with a combination of herbs and spices. \$140
- 14.Lamb Biryani** 印式羊肉咖喱燴飯 Lamb curry with pullao rice and light spices 羊肉咖喱, 配以印式香米和清淡香料烹製 \$118

SEA FOOD SELECTIONS | 自選海鮮

- 15.Fish Curry** 魚肉咖喱 Boneless fish cooked in curry sauce 無骨魚肉, 以咖喱醬烹製 \$108
- 16.Fish Vindaloo** 印式咖喱魚 Boneless fish cooked in freshly ground hot spices. 無骨魚肉, 配以新鮮研磨辛辣調味料烹製【極辣】 \$112
- 17.Prawn Curry** 咖喱蝦 Prawns cooked in curry sauce 蝦子, 以咖喱醬烹製 \$128
- 18.Butter Prawn** 黃油蝦 Favourite prawns prepared in mild tomato gravy 摯愛蝦料理, 配以柔和番茄醬汁 \$128

All Prices are subjected to 10% service charge 另需加收10%服務費