

## || SOUPS || 湯類 ||



35

**Mulligatawny Soup**  
咖喱雞濃湯

Worlds most famous indian lentil soup. 印度名湯



35

**Tomato Soup**  
番茄湯

Fresh tomato soup in mild spice. 配有柔和香料。



38

**Chicken Soup**  
雞湯

Mild spiced chicken soup. 柔和香料雞湯。

**Prawns Soup** 海鮮湯 48

Prawns with mild soup. 柔和香料海鮮湯。

**Mushroom Soup** 蘑菇湯 35

Fresh tomato soup in mild spice. 新鮮的蘑菇湯，配有柔和香料。

## || SALADS & CHAT || 沙拉類 ||

**Green Salad** 青沙拉 38

Fresh tomato, onion, carrot and cucumber with a piece of lemon wedge served cold  
新鮮番茄、洋蔥、胡蘿蔔、黃瓜，配有一瓣檸檬，冷盤

**Chicken Chat** 港幣 52

Sweet and sour bbq chicken mix 酸甜燒烤雞肉拼盤



32

**Cucumber Raita**  
青瓜乳酪

Seasoned yoghurt with cucumber and Indian herbs 調味優酪乳配黃瓜和印度香草



38

**Kuchumber Salad**  
青沙拉

Mixed green salad in indian spices. 印度式混合綠葉蔬菜沙拉



38

**Aloo Chat**  
印式薯仔沙律(辣)

Sweet and sour mix of boiled potatoes, cucumber and green peas, tomatoes. 水煮馬鈴薯、黃瓜和青豆、番茄酸甜味混合拼盤

Some mark of chilly 稍有寒味

Mild (little) hot 微辣

Medium Hot 中辣

Very Hot 極辣

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

## || APPETIZERS || 頭盤 ||



98

### Jeera Prawn 虎蝦的小茴香種子

Marinated Tiger headless prawns stir fried with cumin seeds and masala. 醃制虎蝦，佐以孜然籽和馬薩拉調料炒制

### Papadum / Masala Papadum 馬沙拉燴羊肉 5 / 15

Spiced lentil wafers sprinkled with chopped Indian herbs. 香料扁豆華夫餅，點綴有印度香草碎

### Onion Bhaji 印度式炸洋蔥 45

Onion rings fried with centrals special mix. 炸洋蔥圈，配Central特調拼盤

### Pakorras 帕可拉 [ Vegetable 蔬菜 45 || Chicken 雞肉 62 || Fish 魚肉 62 ]

Deep fried fritters with above choice. 混合炸蔬菜

### Bombay Aloo 馬鈴薯小茴香種子 58

Boiled Potatoes fried with cumin seeds butter and Indian herbs. 孜然籽黃油和印度香草炸制的水煮馬鈴薯

### Chilly 香辣 [ Chicken 雞肉 || Fish 魚肉 ] 78

Spicy preparation from oriental cuisine with chopped green chillies, capsicum, and onions. 東方辣味料理，配有青辣椒碎、燈籠椒碎和洋蔥碎



78

### Chicken 65 雞肉料理

Tender chickens marinated in yoghurt and fried with chefs special herbs  
香嫩雞肉，以優酪乳醃制，配以主廚特調香草炸制

Some mark of chilly 稍有辣味



72

### Paneer Chilly 乳酪中的辣椒醬

Cottage cheese marinated with green chili and Indian herbs. 農家乳酪，以青辣椒和印度香草醃制

Mild (little) hot 微辣



45

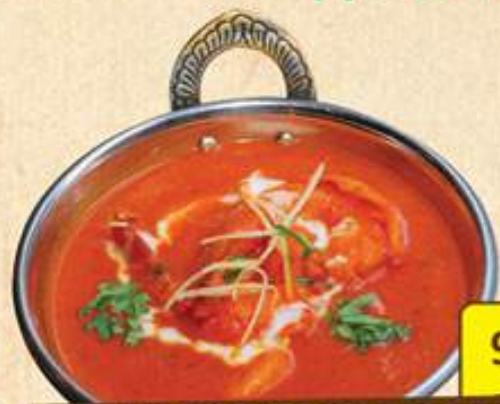
### Vegetable Samosa 什菜咖哩角

4Piece homemade deep fried pastries stuffed with potatoes and vegetables  
自製炸點心，餡料為馬鈴薯和蔬菜

Very Hot 極辣

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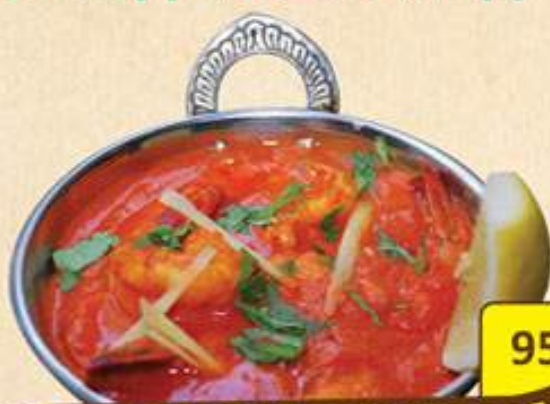
## || SEAFOOD SPECIAL || 特色海鮮 ||



95

**Butter Prawns**  
黃油蝦

Favorite prawns preparation in mild tomato gravy with butter. 摯愛蝦料理，配以柔和番茄黃油醬汁



95

**Prawn Vindaloo** // // //  
辛辣咖哩蝦球

Prawns cooked in freshly ground hot spices and garnished with lemon and coriander. 蝦子以新鮮研磨的香辣調料烹製，配以檸檬和芫荽

**Prawn Curry** // 椰汁咖哩蝦球

92

Prawns cooked in mild curry sauce. 蝦子以柔和咖哩醬烹製

**Prawn Jhalfrezi** // 香草雜菜汁燴鮮蝦

95

Prawns sautéed with chopped green chillies, onions and tomatoes. 青辣椒碎、洋蔥和番茄燴蝦子

**Prawn Madrash** // // 椰汁咖哩蝦球

92

Medium hot dish of prawns prepared with coconut milk and coconut powder. 中辣味蝦子，配以椰漿和椰子粉烹製

**Fish Curry** // 咖哩魚

80

Boneless Fish cooked in a mild curry sauce. 無骨魚肉，以柔和咖哩醬烹製

**Fish Vindaloo** // // // 辛辣咖哩魚塊

86

Boneless fish cooked in freshly ground hot spices 無骨魚肉，以新鮮研磨的香辣調料烹製，以檸檬和芫荽裝飾



82

**Fish Madrash** // //  
馬德拉斯燴魚

Medium hot dish of boneless fish prepared with coconut milk and coconut powder. 中辣味無骨魚肉，配以椰漿和椰子粉烹製



82

**Fish Masala** //  
瑪沙拉魚塊

Boneless fish cooked in masala gravy made up of fresh ginger, chopped onion and tomatoes. 無骨魚肉，以鮮薑、洋蔥碎和番茄製成的馬薩拉醬汁烹製

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# || VEGETABLES || 蔬菜 ||



60

**Yellow Daal Tadka** /  
特式扁豆

Lentil with smoked tomato and garlic. 扁豆，配以煙熏番茄和蒜



68

**Daal Makhani** /  
扁豆黃油

Overnight cooked mixed black lentil with butter and herbs. 隔夜烹製的混合黑扁豆，配以黃油和香草



60

**Chana Masala** /  
馬沙拉燴黃豆

Chickpeas cooked in traditional Punjabi style thick & Spicy gravy. 豌豆以傳統本傑比式濃稠香辣醬料烹製



62

**Aloo Gobi** /  
薯仔燴椰菜花

Potato and cauliflower in light spices 清淡香料烹製的馬鈴薯和椰菜花



72

**Paneer Mutter** /  
印式乳酪豆腐

Fresh green peas and cottage Cheese in tomato & onion gravy. 新鮮青豆和農家乳酪，配以番茄和洋蔥醬汁



62

**Mutter Mushroom** /  
青豆和蘑菇

Fresh Green Peas and Mushroom with tomato and onion. 新鮮青豆和蘑菇，配以番茄和洋蔥



62

**Mixed Vegetables** /  
混合蔬菜

Garden fresh mix vegetables with Indian herbs. 新鮮混合田園蔬菜，配以印度香草

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# || TANDOORI BREADS || 唐都裡麵包 ||



22

**Garlic Naan**  
蒜蓉烤包

Naan topped with chopped garlic and coriander  
烤餅，表面灑有蒜碎和芫荽



52

**Bread Basket**  
麵包籃

Naan Breads combo of Plain Naan ,Butter Naan &  
Garlic naan. 印式烤包拼盤，包括原味烤包、黃油  
烤包和蒜香烤包

## Plain Naan 印式烤包

19

Traditional Indian bread made from flat leavened dough baked in a clay oven  
傳統印度麵包，將發酵平面餅于陶爐中烤制

## Butter Naan 奶油烤餅

22

Naan topped with a thin layer of fresh butter. 烤餅，表面薄塗新鮮黃油

## Tandoori Roti 烤薄餅

19

Whole wheat bread baked in a clay oven. 陶爐烤制的全麥面餅

## Tandoori Paratha 唐都裡烤包

22

Soft Layered Whole wheat bread with butter baked in tandoor. 多層全麥軟面餅，配以黃油于唐都裡爐中烤制

## Lachha Paratha 牛油烤包

22

White flour buttered and layered soft bread baked in tandoor. 白麵粉制多層黃油軟面餅，于唐都裡爐中烤制

## Onion Kulcha 洋蔥烤餅

26

Soft bread filled with lightly spiced onions topped with fresh butter. 軟面餅，輔以清淡香料洋蔥餡料，佐以新鮮黃油



26

**Aloo Paratha**  
薯仔烤包

Soft wheat bread filled with lightly  
spiced mashed potatoes. 軟麥餅，輔  
以清淡香料土豆泥餡料



26

**Pudina Paratha**  
薄荷烤包

Soft Layered Whole wheat bread  
topped with mint & fresh butter  
多層全麥軟面餅，表面塗有薄荷和  
新鮮黃油



32

**Cheese Naan**  
印度芝士烤包

Soft bread filled with lightly spiced  
cottage cheese. 軟面餅，輔以清淡  
香料農家乳酪餡料

Some mark of chilly 稍有寒味

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