

**WELCOME  
TO  
THE FOOD VILLAGE**





IN25  
\$85



IN28  
\$130



IN29  
\$95



IN27  
\$98



IN31  
\$165



IN30  
\$115



IN26  
\$90



IN32  
\$85

# MAIN DISHES 主菜

- IN25** CHICKEN TIKKA 烤雞胸 \$85  
(Boneless chicken breast marinated with Himalayan herbs, yoghurt, and spices. Barbecued with charcoal in traditional Indian tandoori clay oven)
- IN26** CHICKEN TANDOORI 烤雞脾 \$90  
(Chicken leg with bone marinated with Himalayan herbs, yoghurt and spices and barbecued in charcoal with charcoal in traditional Indian tandoori clay oven)
- IN27** LAMB SEEKH KEBAB 烤羊串 \$98  
(Minced lamb meat spiced and shaped in a steel rod and cooked with charcoal heat in traditional Indian clay oven)
- IN28** LAMB CHOPS 羊排 \$130  
(Ribs of Brazilian lamb with a solid piece of meat marinated with herbs and spices cooked in tender heat of charcoal in clay oven)
- IN29** FISH TIKKA 烤魚塊 \$95  
(Tender pieces of fresh fish marinated with yoghurt, lemon juice, herbs and spices and cooked with gentle charcoal heat in a tandoori oven)
- IN30** TANDOORI POMFRET FISH 烤魚塊(原條) \$115  
(Fresh and whole pomfret marinated with herbs, spices, lemon juice and yoghurt and cooked with mild heat of charcoal in tandoori clay oven)
- IN31** TANDOORI KING PRAWN 烤大蝦 \$165  
(Skinless tiger prawn marinated with Himalayan herbs and spices. Cooked with gentle heat of charcoal in clay oven)
- IN32** PANEER TIKKA 烤芝士 \$85  
(Cube of home made cottage cheese marinated in lightly spiced battered of yoghurt -skewered and barbecued with mild heat of charcoal in clay oven)
- IN33** TANDOORI PLATTER 什錦拼盤 \$150  
(Mix of tandoori items)
- IN34** BBQ PORK SEKUWA BBQ烤豬排 \$85
- IN35** BBQ CHICKEN SEKUWA BBQ烤雞塊 \$85

**IN35**  
\$85

**IN34**  
\$85



## CHICKEN

- IN36** CHICKEN CURRY 咖哩雞 \$75  
Tender boneless chicken cubes cooked with medium spicy gravy sauce.
- IN37** CHICKEN TIKKA MASALA 瑪沙拉雞 \$85  
Tandoori tikka cooked in thick spicy gravy with onion
- IN38** CHICKEN KORMA 北印度咖哩雞 \$85  
Chicken cubes cooked in creamy sauce of cashew nut and almond
- IN39** BUTTER CHICKEN 印度醬香雞 \$85  
Chicken cubes cooked in mild spicy gravy with butter
- IN40** CHICKEN VINDALOO 黃咖哩雞 \$85  
Chicken cubes cooked in hot and spicy gravy
- IN41** CHICKEN SAGWALA 青咖哩雞 \$80  
Chicken cubes cooked in fresh spinach gravy
- IN42** CHICKEN KADAI 紅咖哩雞 \$80  
Chicken cubes cooked with onion and capsicum

## MUTTON 羊肉類

- IN43** MUTTON CURRY 咖哩羊 \$95  
Boneless cubes of mutton cooked in gravy with Himalayan herbs and spices
- IN44** MUTTON ROGAN JOSH 羅根喬希羊 \$95  
Rogan josh is an aromatic mutton curry originally from Persia
- IN45** MUTTON VINDALOO 黃咖哩羊 \$95  
Tender cubes of mutton cooked in hot and spicy gravy
- IN46** MUTTON KEEMA MUTTER 咖哩免治羊肉 \$90  
Minced meat of mutton cooked with green peas, herbs and spicy
- IN47** LAMB CHOP CURRY 咖哩羊排 \$135  
Special parts of lamb ribs with solid piece of meat barbecued in tandoori oven and cooked with mild spicy gravy

## BEEF 牛肉類

- IN49** BEEF BRISKET CURRY 咖喱牛 \$95  
Boneless meat of lower part of breast cooked in mild spicy gravy with rare herbs and spices
- IN50** BEEF MASALA 瑪莎拉牛肉 \$95  
Tender pieces of beef cooked in thick and mild spicy gravy
- IN51** BEEF BRISKET VINDALOO 酸辣咖喱牛肉 \$90  
Tender pieces of beef cooked in dry chilly sauce (Hot and Spicy)

## SEAFOOD 海鮮類

- IN54** FISH CURRY 咖喱魚 \$75  
Fish fillet coked in mild spicy gravy
- IN55** FISH TIKKA MASALA 瑪莎拉蒂卡魚 \$95  
Barbecued fish in charcoal tandoori oven cooked in spicy gravy with onion
- IN56** POMFRET FISH CURRY 咖喱鰻魚 \$105  
Fresh pomfret cooked in mild spicy gravy with Himalayan herbs and spices
- IN57** CUTTLE FISH CURRY 咖喱墨魚 \$80  
Cuttlefish cooked in spicy gravy
- IN58** PRAWN VINDAALO 黃咖喱大蝦 \$95  
Fresh prawn cooked in very hot and spicy gravy with herbs
- IN59** PRAWN KORMA 北印度咖喱大蝦 \$95  
Skinless fresh prawn cooked with creamy sauce of cashew nuts and almond
- IN60** KING PRAWN MASALA 瑪莎拉皇帝蝦 \$125  
Jumbo fresh prawn cooked in mild spicy gravy with onion

**IN47**  
**\$135**





IN78  
\$30



IN65  
\$68



IN79  
\$45



IN73  
\$55



IN70  
\$65



IN80  
\$45



IN74  
\$55

# VEGETABLE 蔬菜類

<b>IN63</b>	<b>MALAI KOFTA 瑪莉丸</b> Vegetable ball cooked in mild spicy gravy with herbs	\$95
<b>IN64</b>	<b>MIX VEG CURRY 咖哩什菜</b> Mix of garden fresh seasonal vegetable cooked with curry gravy	\$60
<b>IN65</b>	<b>PALAK PANNER 菠菜芝士</b> Fresh spinach cooked with home made cottage cheese	\$68
<b>IN66</b>	<b>SAAG ALOO 菠菜薯角</b> Potato chunk cooked with spinach	\$60
<b>IN67</b>	<b>MUTTOR PANEER 青豆芝士</b> Fresh green peas cooked with home made cottage cheese	\$68
<b>IN68</b>	<b>PANEER MAKHANI 自家製咖哩芝士</b> Home made cottage cheese cooked in curry gravy with butter	\$75
<b>IN69</b>	<b>BAIGAN BHARTA 印式茄子</b> Mashed egg plant cooked with spices and herbs	\$60
<b>IN70</b>	<b>BHINDI MASALA 瑪莎拉牛角豆</b> Fresh okra fried and cooked in thick curry gravy with onion	\$65
<b>IN71</b>	<b>PANEER KADAI 瑪莎拉芝士</b> Fried cottage cheese cubes cooked in curry sauce with onion and capsicum	\$75
<b>IN72</b>	<b>CHANA MASALA 瑪莎拉鷹嘴豆</b> Chick peas cooked in curry gravy with vegetables	\$60
<b>IN73</b>	<b>STIR FRIED CHOISAM 燻炒菜心</b> Fresh choisam fry	\$55
<b>IN74</b>	<b>STIR FRIED BROCCOLI 炒西蘭花</b> Fresh brocauli fry	\$55

## DAL 印式豆泥糊

<b>IN75</b>	<b>DAL TADKA</b>	\$55
<b>IN76</b>	<b>DAL MAKAHANI</b>	\$65

## RICE 飯類

<b>IN77</b>	<b>THAI STEAM RICE 泰式蒸飯</b>	\$20
<b>IN78</b>	<b>JEERA PULLAO RICE 印度大米</b>	\$30
<b>IN79</b>	<b>SAFFRON PULLAO RICE 藏紅花香草飯</b> Basmati rice cooked with saffron and herbs	\$45
<b>IN80</b>	<b>PEAS PULLAO 香草青豆飯</b> Basmati rice cooked with green peas and herbs	\$45
<b>IN81</b>	<b>CHICKEN FRIED RICE 雞絲炒飯</b> Thai rice cooked with shredded chicken spices and herbs	\$55

## BIRYANI 印度香飯

Basmati rice cooked with meat cubes herbs and spices

<b>IN82</b>	<b>CHICKEN BIRYANI 雞肉香飯</b>	\$79
<b>IN83</b>	<b>MUTTON BIRYANI 羊肉香飯</b>	\$85
<b>IN84</b>	<b>FISH BIRYANI 魚肉香飯</b>	\$80
<b>IN85</b>	<b>PRAWN BIRYANI 蝦香飯</b>	\$90
<b>IN86</b>	<b>VEG BIRYANI 菜香飯</b>	\$70



IN93  
\$30



IN89  
\$25



IN90  
\$30



IN95  
\$35



## NAAN/BREAD 饅餅/包類

- |      |   |      |
|------|---|------|
| IN87 | PLAIN NAAN 傳統饅餅<br>Wheat bread cooked in traditional clay oven                | \$18 |
| IN88 | BUTTER NAAN 牛油饅餅<br>Wheat braed with butter                                   | \$25 |
| IN89 | GARLIC NAAN 香蒜饅餅<br>Wheat bread with garlic                                   | \$25 |
| IN90 | KASHMIREE NAAN 堅果饅餅<br>Wheat bread with fruits nuts                           | \$30 |
| IN91 | KEEMA NAAN 免治饅餅<br>Wheat bread with mince meat                                | \$30 |
| IN93 | AALO PARATHA 薯蓉薄餅<br>Tandoori baked wheat aata bread stuffed with potato mess | \$30 |
| IN94 | TANDOORI ROTI 印度薄餅<br>Wheat atta bread baked in clay oven                     | \$12 |
| IN95 | ROTI CHENNAI 印度煎餅   | \$35 |

## DESERTS 甜品

- |      |                  |      |
|------|------------------|------|
| IN96 | ROSSGOLLA 奶豆腐湯圓  | \$30 |
| IN97 | GULAB JAMUN 玫瑰果子 | \$30 |
| IN98 | RASSMALAI 拉斯馬萊   | \$30 |





IT6  
\$45



IT3  
\$105



IT7  
\$40



IT8  
\$50



IT10  
\$70



IT4  
\$120

# ITALIAN DELICACIES 意大利美食

## SALAD 沙律

- |     |   |       |
|-----|---|-------|
| IT1 | CAESAR SALAD 凱撒沙律<br>Bacon, romaine lettuce, anchovy, crotons                           | \$85  |
| IT2 | TUNA SALAD 吞拿魚沙律<br>Cucumber, red onion, spring onion, lemon aiol                       | \$105 |
| IT3 | SHRIMP SALAD 大蝦沙律<br>Fresh shrimp, asparagus, mix veg., cherry tomato, lemon citronette | \$105 |
| IT4 | THE NEST HOUSE SALAD 公司沙律<br>Avacado, Cucumber, carrot, Mango, Tomato, bell pepper, egg | \$120 |

## SIDE DISHES 小食

- |      |  |      |
|------|--|------|
| IT6  | POTATOES WEDGES 焗薯角  | \$45 |
| IT7  | ROASTED POTATOES 焗薯  | \$40 |
| IT8  | ROASTED VEGETABLES 焗蔬菜<br>Seasonal vegetables roasted pesro                                    | \$50 |
| IT9  | FRIED CALAMARI 炸魷魚鬚<br>Basan, chilli, aioli  | \$70 |
| IT10 | DOUBLE FRIED WHOLE CHICKEN WINGS (3 pieces) 炸雞全翼 (三件)<br>Corridor, paprika, sweet chilly sauce | \$70 |
| IT11 | NACHOS 玉米片<br>Red onion, tomatoes, avacado, lime, chiles                                       | \$70 |

IT9  
\$70



IT11  
\$70





**IT15**  
**\$135**



**IT14**  
**\$145**



**IT22**  
**\$130**



**IT17**  
**\$130**



**IT19**  
**\$140**

## PASTA 意粉類

- IT14** THE NEST FARFALLE BLACK TRUFFLE 黑松露蝴蝶粉 \$145  
Sun dried tomatoes, mushroom, cream
- IT15** LINGUINE VONGOLE 蜆肉天使麵 \$135  
Clams, garlic, basil, cherry, tomato
- IT16** SPAGHETTI CARBONARA 卡邦尼天使麵 \$120  
Egg yolk, cheese, pepper, parsley
- IT17** RIGATONI BOLOGNESE 肉醬長通粉 \$130  
Pork, beef, red wine, tomatoes
- IT18** SEAFOOD RISSOTO 海鮮意大利飯 \$150  
Octopus, prawn, squid, mascarpone, pumpkin, puree

**IT16**  
**\$120**

## PIZZA 薄餅

- IT19** DIAVOLA (PEPPERONI) 意大利辣香腸比薩餅 \$140  
Mozzarella, basil, salami picante
- IT20** MARGARITTA 瑪格麗塔比薩餅 \$105  
Tomatoes, cheese, basil
- IT21** FUNGI 什菌比薩餅 \$120  
Shitaka, bottom, mushrooms, basil
- IT22** TIKKA 辣味比薩餅 \$130  
Chicken, bell peppers, onion, chili
- IT23** SEA FOOD 海鮮比薩餅 \$150  
Octopus, squid, prawn, garlic, tomato sauce, basil



**IT25**  
**\$140**



**IT27**  
**\$120**



**IT26**  
**\$150**

## MAIN DISHES 主菜

- IT24** GRILLED PERCH 烤黃花魚 \$150  
Thai sauce, pickled veg
- IT25** US. CHICKEN PARMASEN 美國雞巴馬 \$140  
Tomatoes, cheese, mashed potatoes
- IT26** BRAZILIAN SPRING CHCKEN 巴西燒春雞 \$150  
Paprika mixed herbs, roasted veg, red pepper, cashew, mint
- IT27** BABY BACK PORK RIBS \$120  
Potato wedges, BBQ sauce, salad
- IT28** NZ12 OZ. RIB EYE STEAK 新西蘭十二安士牛眼扒 \$250  
Meat jus, roasted potatoes, salad



**IT24**  
\$150



**IT28**  
\$250

## DESSERT 甜品

- IT30** PANNACOTTA 義式奶酪 \$60
- IT31** CHOCOLATE PUDDING 義式奶凍 \$65
- IT32** NY CHEESE CAKE 紐約芝士餅 \$65



**IT30**  
\$60



**IT31**  
\$65