

# Small Plates

**Avocado Papri Chaat** THB 175

*wheat crisps, avocado mash & yogurt, topped with tamarind & mint sauce*

**Pani Puri** THB 175

*crisp wheat bubbles, masala chickpeas with mango and guava spiced water*

**Dakshini Sandwich** THB 200

*rice pancakes layered with chicken chettinard, coconut and coriander chutney*

**Chicken Cigars** THB 200

*Indian style crispy spring rolls stuffed with green peas and chicken, garlic tomato dip*



Chicken Cigars



Bharwan Murgh Seekh

**Roti Pe Boti** THB 225

*Hyderabadi style spiced lamb with flaky saffron bread*

**Keema Pav** THB 225

*spiced lamb mince, cilantro onion buns*

**Panch Phoron Scallops** THB 500

*pan seared scallops, truffle cauliflower mash*

**Meen Curry Patta** THB 225

*semolina crusted leaf fish, mustard mayonnaise*

**Pav Bhaji** THB 200

*Cilantro olive buns, spicy vegetable mash*



Edamame Herb Tikki



# Appetizers & Grills

**Agra Samosa Chaat** THB 300

*stuffed deep fried pastry shells with tangy chick peas*

**Naan Salad** THB 350

*crispy bread topped with rocket, fresh mozzarella, pine nuts & balsamic*

**Beetroot Galawati** THB 325

*tender beetroot patties, berry yogurt*

**Anjeer Ka Paneer** THB 380

*fig and walnut flavored cottage cheese grilled in tandoor, chargrilled vegetable chaat*

**Edamame Herb Tikki** THB 300

*pan fried spinach & basil patties stuffed with Edamame peas, toasted assame tomato chutney*

**Bharwan Murgh Seekh** THB 380

*chesse stuffed chicken rolls, tempura batter fried, garlic yoghurt*

**Murgh Ka Soola** THB 400

*Rajasthani style smoked and spiced chicken morsels, tadka dahi*

**Neja Chicken Tikka** THB 400

*pine nut and olive crusted chicken morsels, masala olive tapenade*

**Potli Kebab** THB 400

*kerala Bhuna ghoat parcels, onion mint yoghurt*

**Seekh Kebab** THB 420

*lamb mince cooked with soft cheese and aromatic spices*

**Sarson Prawns** THB 900

*charcoal grilled tiger prawns marinated with mustard, roasted aubergine & yoghurt dip*

**Afghani Salmon** THB 500

*cream cheese and dill marinated salmon, berry chutney*



Naan Salad

*All prices are in Thai Baht and subject to 10% service charge and 7% tax.*

# Main Courses

## Inspired Plates

- Zucchini Boat,** THB 400  
*raw mango quinoa, soifyani makhani*
- Eggplant Potli,** THB 450  
*pea aubergine salan, wild mushroom pulao*
- Curry Leaf Chicken Breast,** THB 500  
*sambhar vegetable rice, and peanut sesame sauce*
- Chili Garlic Marinated Seabass,** THB 550  
*kanda poha, spinach moilee*
- Tandoori Lamb Chops,** THB 600  
*mustard potato mash, korma sauce, lamb potli*



Chili Garlic Marinated Seabass



Tandoori Lamb Chops

## Heritage

- Chooza Khas Makhani** THB 425  
*boneless chicken simmered in tomato and fenugreek flavored sauce, finish with fresh home-churned butter*
- Roganjosh** THB 475  
*kashmiri-style lamb cooked simmered in fennel and ginger curry*
- Kadhai Jhinga** THB 850  
*tiger prawns tossed with whole spices, peppers and onion tomato masala*
- Lobster Butter Masala** THB 1500  
*Canadian lobster morsels simmered in a savory tomato, onion and masala gravy*
- Dal Awadhi** THB 250  
*yellow lentils tempered with fresh onions and tomatoes*
- Dal Makhani** THB 275  
*black lentils simmered overnight with tomatoes and garlic, finished with churned butter*

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# Main Courses

## Heritage

<b>Pindi Chana</b>	<b>THB 280</b>
<i>tea infused chickpeas tossed with ginger, chillies, coriander and dry pomegranate</i>	
<b>Palak Paneer</b>	<b>THB 350</b>
<i>garlic tempered emerald green spinach with cottage cheese</i>	
<b>Bhindi Ajwaini</b>	<b>THB 320</b>
<i>okra stir fried with carom seeds</i>	
<b>Ripe Mango Curry</b>	<b>THB 350</b>
<i>a sweet mango curry tempered with mustard seeds and curry leave</i>	



Ripe Mango Curry

# Breads

<b>Naan</b>	<b>THB 100</b>
<i>plain   butter   garlic</i>	
<b>Tandoori Roti</b>	<b>THB 80</b>
<b>Missi Roti</b>	<b>THB 100</b>
<b>Paratha</b>	<b>THB 100</b>
<i>laccha parantha   mint parantha</i>	
<b>Masala Cheese Naan</b>	<b>THB 150</b>
<b>Peshwari Naan</b>	<b>THB 150</b>
<b>Keema Naan</b>	<b>THB 175</b>



Pav Bhaji

Seafood Biryani



## Biryani & Rice

<b>Chicken Tikka Biryani</b>	<b>THB 475</b>
<b>Seafood Biryani</b> <i>squid &amp; salmon, prawns and mussels</i>	<b>THB 800</b>
<b>Vegetable Berry Pulao</b>	<b>THB 300</b>
<b>Steamed Rice</b>	<b>THB 175</b>
<b>Jeera Pulao</b>	<b>THB 200</b>

## Dessert

<b>Mango Kulfi,</b> <i>citrus kheer, pink peppercorn rabadi</i>	<b>THB 225</b>
<b>Rasmalai</b> <i>and carrot halwa terrine</i>	<b>THB 175</b>
<b>Coconut Tart</b> <i>with thai coconut ice cream</i>	<b>THB 225</b>
<b>Sambuca Flambé Gulab Jamun</b>	<b>THB 200</b>
<b>Moong Dal Halwa</b> <i>with chestnut rose phirnee</i>	<b>THB 200</b>
<b>Sorbet</b> <i>mango lime &amp; berry</i>	<b>THB 75</b>
<b>Ice cream</b> <i>chocolate, vanilla, strawberry</i>	<b>THB 75</b>

## Drink

<b>Choice of Lassie</b> <i>Blue berry Lassie   Mango Lassie   Citrus Orange</i>	<b>THB 180</b>
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Coconut Tart