

# MENU

## APPETISERS

- ONION BHAJI** HK\$50  
Musty watering fried onion fritters
- VEGETABLE PAROZA** HK\$50  
Softly fried cauliflower, potato & chickpea
- VEGETABLE SAMOSA** HK\$42  
Vegetable stuffed crisp pastries
- PANI POORI** HK\$64  
Tangy flavoured spicy water buns
- PAPDI CHAT** HK\$50  
Wheat crispies with chickpeas & potatoes

## SOUP

- TOMATO SHORBA** HK\$56  
Soup of fresh garden tomatoes, cooked with onion & carrots, flavoured with coriander
- MURG SHORBA** HK\$58  
Aromatic chicken soup, simmered overnight

## RELISHES

- MASALA PARAD** HK\$18  
Fried bread crispies, topped with onion, tomatoes & spices
- CUCUMBER RAITA** HK\$40  
Yogurt flavoured with onion, peas, mixed with cucumber
- GREEN SALAD** HK\$46  
Slice of potato, cucumber, carrot & onion

## TANDOORI COLLECTION

- TANDOORI FISH TIKKA** HK\$167  
Chunks of fresh marinated fish charbroiled with Indian spices
- CHICKEN TIKKA** HK\$123  
Juicy pieces of chicken, marinated in our famous tandoori masala
- RESHMI KEBAB** HK\$123  
Sensuous slices of chicken breast, marinated in creamy cashew nut paste
- TANDOORI CHICKEN** HK\$196  
Whole tender chicken on bone
- LAMB SEEKH KEBAB** HK\$123  
Slices of mince of lamb, flavoured with coriander & garlic
- SUBZ AKHROT SEEKH** HK\$108  
Slices of mixed vegetable, cooked in dry oven
- SESAME PANEER TIKKA** HK\$119  
Cottage cheese flavoured with roasted sesame & finely chopped coriander
- TANDOORI CHUTNEY ALDO** HK\$108  
Peanut marinated with mild flavoured spices

## VEGETARIAN DELIGHTS

- PALAK PANEER** HK\$90  
Chunks of paneer made cottage cheese, cooked with spinach, onion & garlic
- PANEER MASALA** HK\$90  
Cubes of cottage cheese cooked with tender tomato sauce
- KADHAI PANEER** HK\$90  
Cottage cooked with onion, tomatoes & peppers in Indian style
- CHANA MASALA** HK\$79  
Chickpeas spiced with special masala sauce
- SUBZ KADHAI** HK\$90  
Fresh seasonal vegetables cooked in an Indian style
- ALDO GOBHI** HK\$90  
A traditional stir of potato & cauliflower, cooked with sautéed onions, tomatoes & fresh coriander
- MALAI KOFTA** HK\$90  
Cheese & potato dumplings cooked in rich creamy sauce
- BHINDI MASALA** HK\$90  
Olive based with fresh onions, tomatoes & ginger
- DUM ALDO MASALA** HK\$90  
Dice of potato, cooked in rich tomato based sauce
- DAL TADKA** HK\$79  
Yellow lentils, tempered home style
- DAL MACHANI** HK\$90  
Whole black lentils, simmered with onion & fresh tomato puree

## CHICKEN SPECIALITIES

- CHICKEN MACHANI** HK\$123  
Dice of chicken skin, cooked in tomato & smooth butter sauce
- CHICKEN MASALA** HK\$123  
Sensuous pieces of chicken, pan cooked in spicy tomato gravy
- KADHAI MURG** HK\$123  
Chicken pieces cooked with onion & tomatoes in an Indian style
- PALAK MURG** HK\$123  
Chicken cooked with spinach & fisherol with onion

## LAMB SPECIALITIES

- LAMB MASALA** HK\$130  
Lamb cooked in a mildly spiced gravy
- LAMB ROGANJOSH** HK\$134  
A famous traditional delicacy cooked in a red saucer sauce
- KADHAI GOSHIT** HK\$130  
Sensuous pieces of lamb cooked with onion, tomatoes & pepper

## SEAFOOD SPECIALITIES

- FISH MASALA** HK\$152  
Charbroiled chunks of fresh seafoods, dressed in mildly spiced gravy

# MENU

## BASMATI RICE

STEAMED RICE <i>Rice cooked basmati rice</i>	HK\$42
PULLAO RICE <i>Saffron flavoured basmati rice</i>	HK\$57
JEERA RICE <i>Basmati rice flavoured with cumin</i>	HK\$57
VEGETABLE BIRYANI <i>Basmati rice cooked with seasonal vegetables &amp; spiced with fresh herbs</i>	HK\$100
CHICKEN BIRYANI <i>Keenline chunks of chicken cooked with basmati rice</i>	HK\$134
LAMB BIRYANI <i>Chunks of lamb cooked with basmati rice to perfection</i>	HK\$147

## INDIAN BREADS

TANDOORI ROTI <i>Whole wheat bread cooked in clay oven</i>	HK\$24
NAN <i>Refined wheat bread cooked in tandoor</i>	HK\$26
BUTTER NAN <i>Rice with butter ghee</i>	HK\$29
GARLIC NAN <i>Garlic flavoured nan</i>	HK\$32
ONION KULCHA <i>Baked whole wheat stuffed with spicy onion masala</i>	HK\$35
PANEER KULCHA <i>Bread stuffed with ricotta cottage cheese</i>	HK\$37
PARANTHA <i>Leavened whole wheat bread</i>	HK\$35

## DESSERT

KESAR KULFI <i>Saffron flavoured frozen milk cubes in cream</i>	HK\$50
GULAB JAMUN <i>Milk dumplings immersed in cardamom flavoured sweet syrup</i>	HK\$42
RASMALAI <i>Cottage cheese dumplings, dipped in saffron flavoured condensed milk</i>	HK\$46
GAJAR HALWA <i>Carrot pudding</i>	HK\$50
ICE-CREAM	HK\$46

## SOFT BEVERAGE

COKE / SPRITE / FANTA / SODA WATER	HK\$19
FRESH LIME SODA (sweet/salt/mix)	HK\$32
SPARKLING WATER 750ml	HK\$40
SPARKLING WATER 500ml	HK\$36
MINERAL WATER	HK\$15
ORANGE JUICE	HK\$38
CRANBERRY JUICE	HK\$38
LASSI (sweet / salted / mango)	HK\$42

## BEERS

CARLSBERG DRAUGHT PINT	HK\$62
KRONENBOURG 1664 BLANC	HK\$72
KINGFISHER	HK\$44
CORONA (beer & not a Virus)	HK\$44
TSING TAO	HK\$44

## WHISKY

J&W BLACK LABEL	HK\$54
J&W RED LABEL	HK\$48
CHIVAS REGAL 12YO	HK\$54
JACK DANIELS	HK\$54
GLENFIDDICH 12YO	HK\$78

## SPIRITS

ABSOLUT VODKA	HK\$58
GREY GOOSE VODKA	HK\$58
GORDON'S LONDON DRY	HK\$52
BOMBAY SAFFHIRE	HK\$52
BACARDI CARTA BLANCA	HK\$48
OLD MONK RUM	HK\$48
MYERS DARK RUM	HK\$48
JOSE CUERVO TEQUILA	HK\$68
REMY MARTIN VSOP	HK\$78

APPOLOGIES FOR TEMPORARY LIMITED MENU

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE