

小食 (素食)
 雜菜咖哩角 (3件)
 洋葱圈
 炸雜菜
 酥炸芝士球
 乳酪茄汁配雜菜咖哩角
 茅屋芝士夾餐包
 乳酪伴薯粒蠶豆脆威化
 炸米餅配薄荷汁
 脆酪炸米餅
 香草薯餅 (3件)
 炒雜菜球
 辣味茅屋芝士

Samosa (3pcs)
 Onion Rings
 Mixed Veg Pakora
 Paneer Pakora
 Samosa Chat
 Pav Paneer
 Papree Chat
 Pani Puri
 Dahi Puri
 Aloo Tikki (3pcs)
 Vegetable Manchuriyan
 Chilli Paneer

STARTERS (VEG)

PRICE

\$58
 \$70
 \$78
 \$68
 \$78
 \$88
 \$68
 \$68
 \$68
 \$98
 \$108

DESCRIPTION

Triangular Shaped Deep Fried Pastry Filled with Mash Potato, Onion & Green peas Served with Mint Sauce
 Deep Fried Onion Rings Coated with Gram Flour and Indian Spices
 Vegetable Fritters Coated with Lentil Flour, Served with Mint Sauce
 Deep Fried Cottage Cheese Coated with Mild Spiced Flour
 Crispy Veggie Samosa with Chopped Onions & Tomatoes, Dressed with Coriander and Yoghurt Sauce
 Deep-fried Cottage Cheese Coated with lentil flour, served with a bread & spice powder
 Small Crispy Rice Crackers with Mash potato, Sweet & Sour Sauce & Dressed with Yoghurt, Coriander
 Mini Rice Crackers Stuffed with Mash potato, Served with Sweet & Sour Sauce
 Mini Rice Crackers Stuffed with Mash potato, Green beans, sweet & sour sauce & dressed with yoghurt, coriander
 Fried Cutlet with Spices and Mash Potato, Served with Tamarind Sauce
 Deep Fried Mixed Vegetable Dumplings Tossed in Chinese sauces
 Deep Fried Cottage Cheese Tossed in Chinese sauces

小食
 羊肉咖哩角 (3件)
 香炸雞角
 雞肉沙律
 炸魚柳
 彩椒炒雞柳
 羊肉夾餐包
 蒜泥蝦
 特式烤夾餅

Lamb Samosa (3pcs)
 Chicken Pakora
 Chicken Chat
 Fish Finger
 Chilli Chicken
 Lamb Keema Pav
 Garlic Prawn
 Tandoori Taco (Chicken (or) Paneer)

STARTERS (NON-VEG)

\$68
 \$68
 \$88
 \$88
 \$108
 \$128
 \$168
 \$98 | \$78

Triangular Shaped Deep Fried Pastry Filled with Lamb Keema, Mash Potato, Onion & Green peas Served with Mint Sauce
 Deep Fried Chicken Pieces Coated with Mild Spiced Flour
 Tangy Chicken Salad
 Deep Fried Sliced Crumbed Fish
 Lightly Battered Crispy Chicken Chunks Lightly Tossed in a Spicy Chilli Sauce
 Peppery Curry Dish made with Minced Lamb Cooked with Onion, Tomatoes, Ginger, Garlic and Spices, Served with Lightly Toasted Bread
 Sauted Prawns with Garlic & Spices
 Crunchy Salad Taco with Lightly Charred Chicken or Cottage Cheese, Tender and Creamy Yoghurt

湯 (素食)
 蘑菇湯
 蕃茄湯
 雜菜清湯

Mushroom Soup
 Tomato Soup
 Vegetable Clear Soup

SOUPS (VEG)

\$52
 \$52
 \$52

Creamy Sliced Mushroom Soup with Spices
 Creamy Soup with Chunks of Tomato
 Clear Soup with Mixed Veggies and Spices

湯
 印度雞湯

Murg Shorba

SOUPS (NON-VEG)

\$52

Mildly Flavoured Chicken Soup

沙律&小菜
 雜菜伴乳酪
 原味乳酪
 雜菜沙律
 雜豆沙律
 焗/脆炸胡椒餅
 瑪沙拉香料薄脆
 瑪沙拉香料伴花生

Raita (Mixed Veg, Boondi, Cucumber)
 Plain Curd
 Green Salad
 Mixed Beans Salad
 Roasted / Fried Papad
 Masala Papad
 Peanut Masala

SALAD & SIDES (VEG)

\$40
 \$35
 \$48
 \$58
 \$10
 \$18
 \$58

Churned Yoghurt with Cucumber
 Plain Churned Yoghurt
 Fresh Tomato, Onion, Cucumber with a Piece of Lemon Wedge Served Cold
 Thin, Crisp, Round Flatbread Served Fried or Roasted
 Crispy Papad Sprinkled with Spices, Chopped Onion, Tomato & Coriander
 Fried peanut Mixed with Brick Onion & Chat Masala

印度炭燒鐵板餐 (素食)
 烤雜菜
 烤茅屋芝士

Mixed Vegetable Grill
 Paneer Tikka

TANDOORI (VEG) RICH BBQ FROM CLAY OVEN

\$128
 \$108

Grilled Minced Vegetables with Indian Seasonings
 Grilled Fresh Cottage Cheese Marinated with Yoghurt and Indian Spices

印度炭燒鐵板餐
 無骨燒雞 (4件)
 串燒雞柳
 香燒雞
 串燒免治雞肉卷
 棒棒雞
 燒通心羊肉卷
 薑汁燒羊仔扒 (4件)

Chicken Tikka (4pcs)
 Reshmi Kabab
 Tandoori Chicken
 Chicken Seekh Kabab
 Chicken Lollipop
 Seekh Kabab
 Lamb Chop (4pcs)

TANDOORI (NON-VEG) RICH BBQ FROM CLAY OVEN

\$112
 \$118
 \$120
 \$118
 \$128
 \$148
 \$198

Grilled Boneless Chicken Pieces Marinated in Spiced Yoghurt Mixture
 Slices of Chicken Breast Marinated with Fresh Herbs, Cream then Grilled to the Perfection
 Grilled Spring Chicken Marinated in Yoghurt and Spices
 Skewered & Grilled Minced Chicken, Seasoned with Freshly Grounded Spices
 Chicken wing Appetizer Coated with Red-tinged Marinade of Garlic, Chilli and Soy
 Minced Lamb, Seasoned with Spices, Skewered & Grilled
 Choicest Chunks of Tenderised Lamb Chop Marinated in Yoghurt and Spices

炭燒魚柳 (4件)
炭燒大蝦 (4隻)
炭燒雞錦
印度烤羊腿 (需2天前預訂)

Fish Tikka (4pcs)
Tandoori Prawns (4pcs)
Tandoori Mixed Grill
Tandoori Lamb Leg (Raan)

\$168
\$288
\$258
\$550

Grilled Boneless Chunks of Fish Marinated in Indian Spices
Grilled Marinated Prawns with Indian Spices
An Assorted Tandoori Selection
Whole Leg of Lamb Marinated with Authentic Herbs, Spices and Cooked in North West Frontier Style (Order Before 48 Hours)

CHICKEN CURRIES (NON-VEG)

特式雞肉
咖喱雞
瑪沙拉燴雞肉
瑪沙拉燴雞肉
椰汁咖喱雞
蕃茄洋葱燴雞
白汁燴雞
茄汁燴雞
咖喱菠菜燴雞肉
火辣咖喱雞
鑊仔雞

Chicken Curry
Chicken Masala
Chicken Tikka Masala
Chicken Madras
Chicken Jhalfrezi
Chicken Sahi Korma
Butter Chicken
Chicken Saagwala
Chicken Vindaloo
Chicken Kadhai

\$105
\$108
\$118
\$108
\$118
\$118
\$118
\$118
\$108
\$118
\$118

Mildly Spiced Boneless Chicken Curry with thin Sauce
Mildly Spiced Tender Chicken Curry with Fragrant Spices
BBQ Chicken Curry Cooked with Spices
Our Version of Popular Madras Curry with Coconut Milk
Medium Spiced Chicken Curry with Cooked Capsicum, Tomatoe and Onion
Thick Creamy White Chicken Curry with Garnished Nuts
Creamy Tomato Based Sauce with BBQ Chicken Pieces
Fresh Spinach Curry with Cooked Chicken Pieces
Fiery Hot and Spicy Chicken Curry Cooked with Potatoes
Chicken Boneless Curry with Cooked Capsicum, Tomatoe and Onion

LAMB CURRIES (NON-VEG)

特式羊肉
咖喱羊肉
椰汁咖喱羊肉
鑊仔羊肉
菠菜燴羊肉
火辣咖喱羊肉
牛油濃汁羊肉
印度香料羊肉

Lamb Rogan Josh
Lamb Madras
Lamb Bhuna
Lamb Sagwala
Lamb Vindaloo
Lamb Shahi Korma
Lamb Kadhai

\$128
\$128
\$138
\$128
\$128
\$128
\$128
\$138

Aromatic Curried Lamb, Coloured and Flavoured with Spices and Kashmiri Chillies
Cooked Lamb Curry Flavoured with Coconut
Tender Pieces of Lamb Cooked with Onion Tomatoes and Capsicum
Mildly Spiced Lamb Curry with Fresh Spinach
Fiery Hot and Spicy Lamb Curry Cooked with Potatoes
Thick Creamy White Lamb Curry with Butter, Cream and Nuts
Lamb Curry with Cooked Onions, Tomatoes, Ginger-garlic and Spices

SEA FOOD CURRIES (NON-VEG)

特式海鮮
火辣大蝦
咖喱大蝦
印度咖喱蝦煲
薄荷蝦
瑪沙拉燴蝦
椰汁咖喱鯧魚
香辣汁燴魚
瑪沙拉燴魚

Prawn Vindaloo
Prawn Curry
Prawn Kadhai
Prawn Pudina Masala
Prawn Masala
Goan Fish Curry
Fish Vandaloo
Fish Masala

\$148
\$148
\$158
\$148
\$148
\$148
\$138
\$138

Fiery Hot and Spicy Prawn Curry Cooked with Potatoes
Prawn Cooked with Medium Spiced Gravy
Fresh Prawn Curry with Indian Spices, Coriander Seeds and Green Pepper
Cooked Prawn Curry Flavoured with Mint and Spices
Thick Traditional Indian Curry with Prawn
Tangy and Spicy Taste Fish Curry with Coconut and Spices (Malabar Style, A Famous Coastal City of India)
Fiery Hot and Spicy Fish Curry Cooked with Potatoes
Mildly Spiced Boneless Fish Curry

VEGETABLE CURRIES (VEG)

特式素菜 (素食)
雜菜咖喱
炒雜菜
瑪沙拉燴鷹嘴豆
瑪沙拉燴秋葵
瑪沙拉燴薯仔茄子
芝士菠菜
焗香料茄子
特式燴薯球
青豆燴芝士球
腰果咖喱雜菜
蘑菇青豆咖喱
薯仔青豆咖喱
黃扁豆咖喱
牛油香料燴扁豆
鄉村芝士球
茄汁咖喱雜菜
辣味雜菜
瑪沙拉茄醬燴茅屋芝士

Subzi Kadhai
Aloo Gobi
Channa Masala
Bhindi Masala
Aloo Baigan Masala
Palak Paneer
Baigan Bharta
Dum Aloo Kashmiri
Mutter Paneer
Navaratan Korma
Mushroom Mutter
Aloo Mutter
Tadka Dal
Daal Makhani
Malai Kofta
Vegetable Makhani
Vegetable Jhal Frezi
Paneer Butter Masala

\$88
\$88
\$88
\$88
\$88
\$98
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\$78
\$88
\$98
\$88
\$88
\$88
\$98

Stir Fried Seasonal Vegetables with garlic
An All-time Favourite Combination of Potatoe and Cauliflower
Mild Spiced Chick Peas Curry with Onion, Tomatoes and Spices
Lady Finger(Okra) Cooked with Onion, Tomatoes and Spices
Lightly Spiced Potato & Egg Plant
Fresh Spinach Curry with Fresh Cottage Cheese
Mashed Eggplant Cooked with Mild Spices
Barbicued Potatoes Stuffed with Nuts and Raisins cooked in Gravy Blended with Spices From Kashmir
Rich Spicy Gravy with Fresh Green Peas and Cottage Cheese
Creamy Mixed Veggy Curry added with Fruits and Nuts
Curry with added Mushrooms and Green Peas
Potatoes and Green peas Curry
Yellow Lentils Mixed with Cumin Seeds Fried with Butter
Curried Black Lentils Cooked with Butter and Cream
White Sauce with Minced Vegetable Balls Stuffed with Raisins and Nuts
Creamy Tomato Based Gravy with added Butter and Mixed Vegetables
Fresh Mixed Vegetable Curry with Excellent Blend of Indian Spices
Creamy Tomato Based Gravy with added Butter and Cottage Cheese

薯仔炒小茴香籽	Aloo Jeera	\$88
茄汁燴茅屋芝士	Paneer Makhani	\$98
鑊仔芝士球	Kadhai Paneer	\$98
咖喱豆	Mutter Methi Malai	\$88
芝士焗腰果	Sahi Paneer	\$98
五香炒芝士	Paneer Bhurjee	\$108

蛋類
瑪沙拉奄副
蛋咖喱
五香炒蛋

Masala Omelette	\$78
Egg Curry / Egg Masala	\$88
Egg Bhurjee	\$78

EGG VARIETIES

飯類 (素食)

白飯
印度黃飯
青豆炒飯
蘑菇炒飯
雜菜果仁炒飯
香料印度炒飯
雜菜炒飯

Steam Basmati Rice	\$48
Pulav Rice	\$58
Peas Pulav	\$58
Mushroom Pulav	\$68
Kashmiri Pulav	\$68
Jeera Rice	\$58
Vegetable Biryani	\$98

BASMATI RICE SPECIALITIES (VEG)

飯類

雞肉炒飯
羊肉炒飯
魚肉炒飯
蝦仁炒飯
蛋炒飯

Chicken Biryani	\$118
Lamb Biryani	\$138
Fish Biryani	\$138
Prawn Biryani	\$148
Egg Biryani	\$108

BASMATI RICE SPECIALITIES (NON-VEG)

兒童餐單

雜菜炒飯
蛋炒飯
雞肉炒飯
雜菜炒麵
薯條
雞肉炒麵

Mixed Veg Fried Rice	\$98
Egg Fried Rice	\$98
Chicken Fried Rice	\$118
Mixed Vegetable Noodles	\$98
Hello Kids Fries	\$48
Chicken Noodles	\$118

KIDS MENU

印式麵包 (素食)

全麥烤餅
印度烤餅
牛油烤餅
蒜味烤餅
提子芝士烤餅
洋葱烤餅
芝士烤餅
油酥麥餅
薯仔烤餅
薄荷烤薄餅
印度炸麥包/炸麵包球
印度烤薄餅
雜錦麵包籃

Tandoori Roti	\$20
Naan	\$22
Butter Naan	\$26
Garlic Naan	\$28
Kashmiri Naan	\$28
Onion Kulcha	\$28
Paneer Naan	\$32
Lacha Paratha	\$28
Aloo Paratha	\$32
Pudina Paratha	\$28
Poori / Bhatura	\$22
Roomali Roti	\$38
Mix Bread Basket (Tandoori Roti, Naan, Garlic Naan and Lacha Paratha)	\$88

BREADS (VEG)

印式麵包

免治羊肉或雞肉烤餅

Keema Naan (Chicken or Lamb)	\$38
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BREADS (NON-VEG)

Potatoes Cooked with Cumin Seeds and Fragrant Indian Masala
Cottage Cheese Curry Cooked with Tomato Sauce, Enriched with Butter
Cottage Cheese Curry added with Sharp Indian Spices, Tomatoes and Capsicum
Creamy Green Peas Curry with Fenugreek
Mild Spiced Cottage Cheese and Cashewnut Gravy
Crumbled Cottage Cheese added with Onion, Tomato, Green Chilli and Ginger-garlic

Omelette added with Onion, Tomatoes and Spices
Cooked Egg with Spicy Curry Sauce
Crumbled Eggs added with Onion, Tomato, Green Chilli and Spices

Basmati - The Best Quality of Rice Served Steamed
Cooked Rice with Saffron
Saffron Rice with Green Peas
Saffron Rice with Fresh Mushrooms
Saffron Rice Garnished with Fruits and Nuts
Basmati Rice Flavoured with Cumin Seeds
Spiced Mixed Vegetables Cooked with Saffron Rice

Chicken Cooked with Saffron Rice
Mutton Cooked with Saffron Rice
Fresh Fish Cooked with Pulav Rice
Prawn Cooked with Pulav Rice
Saffron Rice with Boiled Egg

Fried Rice with Mixed Vegetables
Fried Rice with Egg and Vegetables
Fried Rice with Boneless Chicken

Thin Wheat Bread Baked in Clay Oven
Backed Soft Leavended Bread
Backed Soft Leavended Bread Layered and Buttered
Backed Soft Leavended Bread with Garlic
A Special Bread Stuffed with Cottage Cheese, Fruits and Nuts
Bread Stuffed with Mild Cooked Onions
Leavened Bread Stuffed with Cheese and Herbs
Whole Wheat Layered Bread with Butter
Bread Stuffed with Spicy Potatoes
Bread Sprinkled with Dried Mint
Deep Fried Indian Bread
Whole Wheat Thin Flatbread

Bread Stuffed with Minced Lamb / Chicken

(全麥烤餅 · 印度烤餅 · 蒜味烤餅 · 油酥麥餅)

甜品

印式炸鮮奶球配糖漿	Gulab Jamun(2pcs)
杏仁糖漿甜奶球	Rasmalai
自家製印式雪糕	Malai Kulfi
皇牌特飲	Royal Falooda
雪糕	Ice Cream

DESSERTS

\$58	Milk Balls in Dipped in Sweet Syrup, Served Hot
\$58	Classic Indian Festive Dessert Made with Milk, Sugar and Saffron
\$68	Home made Indian Ice Cream with Almonds
\$70	Traditionally made Ice Cream with Rose syrup, Vermicelli, Sweet Basil seeds, Jelly and Mixed Fruits
\$52	

飲品

汽水	Soft Drinks
有氣天然礦泉水 (500毫升)	San Pellegrino (500ml)
有氣天然礦泉水 (700毫升)	San Pellegrino (750ml)
天然礦泉水 (500毫升)	San Pellegrino 'PANNA' - Still Water (500ml)
天然礦泉水 (750毫升)	San Pellegrino 'PANNA' - Still Water (750ml)
雜果賓治	Fruit Punch
礦泉水(Bonaqua 毫升)	Mineral Water (Bonaqua 770ml)
椰青	Tender Coconut
凍檸茶	Ice Lemon Tea
鮮榨果汁 (橙汁 · 菠蘿汁/蘋果汁)	Fresh Juice (Orange, Pineapple, Apple)
乳酪 (甜/咸) / 芒果乳酪	Lassi (Sweet or Salt) Mango Lassi
鮮青攪檸梳打	Fresh Lime Soda
印度香料特飲	Jaljeera Pani (or) Soda
瑪沙拉印式奶茶	Indian Masala tea
奶茶或咖啡	Tea (or) Coffee

BEVERAGES

\$28
\$28
\$38
\$28
\$38
\$40
\$15
\$40
\$35
\$40
\$40
\$38
\$38
\$35
\$35