



TREEHAUS

INDIAN MENU

Starter

Non -Vegetarian

CHICKEN / LAMB SAMOSA (3pcs) 55K/65K
Spicy minced chicken / lamb stuffed in thin pastry cones and deep fried

KOHZI 70K
Deep fried chicken chunks marinated with special spices

MEAT TANDOORI 220K
Combination of tiger prawn, seekhkebab, chicken tikka served in hot plate



Vegetarian

VEGETABLES RAITA 25K
The traditional yogurt mix with cucumber & onion

VEGETABLE SAMOSA (4pcs) 55K
Potatoes and mixed vegetables marinated in hot spices, stuffed in thin pastry cones and deep fried

ONION BHAJI 55K
Onion mix with chick peas flour, chili, & cumin seed

PANEER PAKORA 65K
Stuffed cottage cheese deep fried with spiced flour coating

PAPERDAM MASALA 45K
Indian lentils cracker with mint sauce

VEGETABLES TANDOORI 150K
Stuffed potato, capsicum, cottage cheese, onion, pineapple served in sizzling hot plate



Fresh from

Tandoori Oven

CHICKEN RED TIKKA 75K
Succulent pieces of boneless chicken marinated in tandoori masala and chargrilled

CHICKEN / LAMB SEEKH KEBAB 75K/90K
Ground chicken / lamb in skewer and cooked in clay oven



CHICKEN MALAI TIKKA 80K
Creamy cheese chicken cooked in clay oven

TANDOORI CHICKEN (half / full) 90K/130K
Fresh chicken piece chargrilled to perfection



Bread

PLAIN NAAN / TANDOORI ROTI
White / wheat Leavened bread cooked in tandoor

CHAPATI 20K
Soft wheat bread freshly rolled and cooked in tandoor

GARLIC NAAN 30K
Leavened bread sprinkled with garlic and cooked in tandoor

BUTTER NAAN 35K
Oven-hot leavened bread generously slathered with melted butter

CHEESE NAAN 45K
Tandoori bread stuffed with cheddar

KEEMA NAAN 55K
Tandoori bread stuffed with minced lamb



Biryani

CHICKEN BIRYANI 85K
Basmati rice cooked with Spicy chicken



EGG BIRYANI 75K
Basmati rice cooked with thick gravy and boiled egg

LAMB BIRYANI 100K
Basmati rice simmered with lamb

VEGETABLES BIRYANI 55K
Basmati rice cooked with Assorted seasonal vegetables



PRAWN BIRYANI 110K
Basmati rice cooked with prawns and brown onion

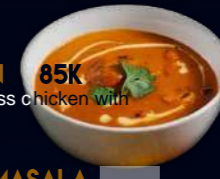
PLAIN RICE 40K
Fluffy Basmati rice

ZEERA / PULAO RICE 50K/55K
Basmati rice cooked with Indian spice / cumin seed

Curry

Chicken

BUTTER CHICKEN 85K
Famous Indian boneless chicken with creamy tomato gravy



CHICKEN TIKKA MASALA 85K
Chicken grilled in clay oven cooked with tomato onion gravy

CHICKEN VINDALOO 80K
Boneless chicken cooked with potato & South Indian spices

KARAHI CHICKEN 80K
Chicken with green pepper, onion & tomato gravy



SAAG CHICKEN 95K
Chicken cooked with thick spinach

SPICY PEPPER CHICKEN 80K
South Indian chicken cooked in coconut milk & black pepper

CHICKEN GINGER 95K
Boneless chicken cooked in ginger & yoghurt

Lamb

ROGHAN JOSH 110K
Tender lamb simmered in curd with spices



LAMB VINDALOO 110K
Lamb cooked with South Indian herbs



DALL GOSHT 100K
Yellow lentil with lamb



GOSHT KARAHI 120K
Tender lamb cooked with a slightly spicy traditional gravy



KEEMA MATTAR CURRY 120K
Minced lamb cooked with green peas, tomato, onion and garam masala



SAAG GOSHT 120K
Spinach and creamy lamb pieces



Vegetarian

ALOO GOBHI 65K
Potato and cauliflower cooked in ginger curry sauce

DAL MAKHANI 60K
Black lentil cooked with butter and cream



YELLOW DAL 60K
Yellow lentil flavored with cumin, garlic, and ginger

PANEER MAKHANI 75K
Indian cheese cooked with butter and cream

PANEER TAWA MASALA 80K
Semi dry curry cooked with bell pepper, onions, tomatoes and paneer cubes cooked on tawa

KARAHI PANEER 75K
Paneer cubes and green bell-pepper cooked with fresh ground spices

SAAG PANEER 65K
Classic Indian dish of cooked spinach stuffed with cubes of fried paneer

MIX VEGETABLES 60K
Semi dry curry with carrot, beans, potato, green peas, Cauliflower cooked on tawa

Seafood

FRIED FISH 65K
Dory fish marinated with cumin, garlic, ginger, chili and deep fried

FISH CURRY 75K
Dory fish flavored with tomato & onion masala

KARAHI PRAWN 120K
Prawn cooked in tomato, onion gravy and capsicum

PRAWN TIKKA (4pcs) 260K
Tiger prawn flavored with yoghurt cream and BBQ in tandoor

