

Appetizer 前菜

脆薄片

Papadam

Roasted crispy lentil cracker
80

炸三角包 (4pcs) 

Samosa

Spiced potato, green peas, nuts, wrapped in flour
pastry deep fried
320

菠菜小煎餅 (4pcs) 

Harra Bhara Kabab

Melt-in-the-mouth kebabs, fashioned with spinach
and cottage cheese
350

甜菜根小點心 

Beetroot Cutlet

Sweet & tangy potato cakes uniquely flavored
with beetroot
290

雞肉雪茄捲 (3pcs) 

Tikka Cigar Roll

Roasted chicken tikka fold in a tin spring roll sheet
and deep fried
290

南印炸蟹餅 (2pcs) 

Crab Cake

Crab cake temper with mustard seeds, curry
leaves, ginger and green chilli
280

鹹酥魚 

Fish Pakora

Crispy fish pakora marinated and then coated
with a mixture of besan, rice flour, cornflour and egg
380

Corckage Fee- Wine - 400, Hard Liquer - 800
10% extra service charge. 店內消費皆收 10% 服務費

Chaats 印度小食

馬鈴薯小點心 (3pcs) 

Chole Ki Tikki

Potato cake stuffed with lentil, served with chickpea curry and chutney
290

德里脆餅點心 (4pcs) 

Katori Papdi Chaat

Crisps fritters dressed garbanzo beans, potato, yogurt, tamarind chutney & spices
280

帕尼普里爆炸脆球 (4pcs) 

Pani Puri

Puffed hollow biscuits, potatoe and garbanzo beans, served with flavor water
290

優格脆球點心 (4pcs) 

Dahi Puchka

Puffed hollow biscuits filled with chick peas curry and splashed with yoghurt and chutneys
280

Salad 沙拉

香料小黃瓜沙拉 

Chucumber

Combination of cucumber, onion, tomato tossed in masala vinaigrette dressing topped with toasted peanuts
210

酸奶沙拉 (雞豆球/蕃茄小黃瓜)

Raita (Choice of / Boondi/ Mix vegetable)

Yogurt with cumin and coriander spices
220

鸚嘴豆沙拉 

Channa Chaat

A lip smacking tangy, savory delightfully light chickpeas salad with flavorful Indian spices
220

生洋蔥

Onion

90

Soup

今日湯品

Soup of the Day

200

Tandoor 印度窯烤

坦都烤雞腿 

Chicken Tandoori

Chicken leg yogurt, fenugreek, kashmiri chili
600

窯烤嫩雞塊 

Murgh Kababs

Chicken thigh royal cumin, cream,
cheddar Cheese, brown garlic
590

碳烤雞塊 


Murgh Tikka

Chicken breast in yogurt, coriander, cumin
580

奶油香草烤雞塊

Murgh Malai Tikka

Chicken thigh in yogurt, cashew nut, cream cheese
590

碳烤碎羊肉 

Seekh Kababs

Ground lamb blended with fresh herbs and spices
600

煙燻法式小羊排 (2pcs) 

Chaap Taajdar (medium to medium well)

Lamb chops, cloves, cinnamon, cardamom, bay leaves
790

碳烤小牛肋排 (3pcs)

Mulāyama Veal Chaap (medium to medium well)

Veal rib chop nut, yogurt, cardamon, white pepper
810

坦都烤蝦 (2pcs) 

Tandoori Jhinga

Prawns, refreshingly in a citric blend of lemon, ajwain
660

蒜味香料魚塊 

lasooni Fish Tikka

Spice garlic fish
590

切達起司嫩香菇 

Shabnam Ke Moti

Mushrooms, cottage cheese, grated mushroom
500

Chicken

雞肉咖哩

香料咖哩雞 

Chicken Curry

Chicken thigh masala, curry leaves

570

番紅花咖哩雞 

Mughlai Saffron Chicken

Chicken thigh with cashew nut, cream, saffron

570

香草奶油雞

Murgh Lababdar

Roasted malai tikka, in rich cream, butter gravy

580

奶油烤雞丁咖哩 

Butter Chicken

Grilled chicken tikka, in buttery tomato gravy, dried fenugreek

570

菠菜雞肉 

Hariyali Murgh

Chicken thigh in spinach, coriander, green chili Purée

580

烤雞丁咖哩 

Murgh Tikka Masala

Roasted chicken cubes in tomato masala


570

Lamb & Beef 牛 & 羊

香料牛肉咖哩 


Gorur Mangsho Curry

Slow-braised beef caramelized onions, spices
590

羅甘香料羊肉  (食用的時候請注意羊肉裡面可能會有軟骨)

Kashmiri Lamb Rogan Josh (Please be aware, there may be soft bone in the lamb)

Kashmir chili, fennel, dry ginger
580

皇家帕桑噠羊肉  (食用的時候請注意羊肉裡面可能會有軟骨)


Lamb Pasanda (Please be aware, there may be soft bone in the lamb)

Tomato, cumin, green chili, spices top with cream
590

碎羊肉咖哩 

Keema Gosht

Minced lamb cumin seed, ground spices
580

燴茄子羊肉 

Baingan Keema

Spicy eggplant with minced lamb
590

小羊膝咖哩 

Dum ki nalli

Slow cooked lamb shank curry
700

納吉斯太羊蛋 

Nargisi Kofta

Ground lamb and duck eggs
620

Seafood

海鮮

瑪沙拉咖哩魚 

Machi Masala

Fish prepared in rich aromatic spices flavored with cumin and curry leaves

640

孟加拉咖哩魚 

Katla Macher Jhal

Fish tomato masala temper with cumin, mustard and curry leaves

640

什錦海鮮 

Mixed Seafood Curry

Fish, prawn, crab, abalone curry leaves, seafood masala

790

椰子咖哩蝦 

Jhinga Nariyal

Bay Prawns coconuts, mustard seed

600

花椰菜炒蝦 

Jhinga Gobhi

Prawns, califlower, Chettinad masala

620

Vegetables


時蔬

香料秋葵 (季節限定) 

Bhindi Achar (seasonal)

Fresh okra gently, onions, tangy pickle

420

印式炒蔬菜  

Subji Jalfrezi

Assorted vegetables tempered with cumin and spices

430

花椰菜洋芋 

Charra Aloo Gobhi

Potato, califlower Cumin, coriander, pickled green chilis

410

咖哩燴時蔬 

Navrantan Korma

Vegetables, mild cashew sauce with toasted coconut

400

燴茄子 

Baingan Bharta

Smokes eggplant mash with spices

400

蘑菇咖哩 

Kumbh Butter Masala

Button mushrooms cream, milk

400

碎菠菜乳酪 

Saag Paneer

Spinach Purée with cottage cheese

440

碗豆芽波菜泥  

Saag Bhaji Tarka

Freshly greens chopped ghee, cumin, coriander

430

蓮藕芝士球 

Nadru Kofta

Lotus stem, soft cheese, milk cream

470

黑扁豆咖哩 

Dal Makhani

Black lentils cream mild spice and clarified butter

400

瑪沙拉鸚嘴豆  

Channa Masala

Slow cooked spiced chick peas

400

Traditional Indian Bread

印度烤餅

堅果烤餅

Kabuli Naan

Sugar and mix nuts

170

庫渣烤餅

Bharva amritsari kulche (Potato/ Cottage Cheese/ Cheese)

(馬鈴薯 🌶️/乳酪 🌶️/起司)

170

羊肉烤餅 🌶️

Keema Kulche

Spice minced lamb

180

洋蔥烤餅

Onion Naan 🌶️

170

蒜味烤餅

Garlic Naan

120

奶油烤餅

Butter Naan

115

原味烤餅

Plain Naan

110

麥餅

Tawa Roti

Whole wheat bread

100

坦都千層餅

Tandoori Lacha Paratha

Whole wheat layered bread baked in tandoor

140

辣椒起司麥餅 🌶️

Chili Cheese Paratha

Whole wheat bread stuffed with cheese and jalapeno

150

Basmati rice

印度長米飯

綜合蔬菜香料飯 

Nizami Tarkari Biryani

Indian basmati rice cooked with assorted vegetables
flavored with saffron

480

雞肉香料飯 

Murgh Biryani

Slow cooking style chicken. saffron, potato Kolkata Biryani

500

羊肉香料飯 

Gosht Biryani

Slow cooking style lamb, saffron, potato Kolkata Biryani

520

印度長米飯

Basmati Rice

130

印度黃飯

Saffron Rice

160