

Appetizer 前菜

脆薄片




Papadam

Roasted crispy lentil cracker
100

炸三角包 (4pcs)  



Samosa

Spiced potato, green peas, nuts, wrapped in flour
pastry deep fried
380

菠菜小煎餅 (4pcs)   

Harra Bhara Kabab

Melt-in-the-mouth kebabs, fashioned with spinach
and cottage cheese
390

甜菜根小點心   



Beetroot Cutlet

Sweet & tangy potato cakes uniquely flavored
with beetroot
350

雞肉雪茄捲 (3pcs)    500盤

Tikka Cigar Roll

Roasted chicken tikka fold in a tin spring roll sheet
and deep fried
360

南印炸蟹餅 (2pcs)  

Crab Cake

Crab cake temper with mustard seeds, curry
leaves, ginger and green chilli
330

鹹酥魚  

Fish Pakora

Crispy fish pakora marinated and then coated
with a mixture of besan, rice flour, cornflour and egg
430

香煎魚排   



Spice Seared Sea bass

Infused with spices and mustard oil paired with tomato butter sauce,
and finished with toasted almonds
490

Corckage per bottle- Wine - 600, Hard Liquer - 1000
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 pea curry and chutney
310

德里脆餅點心 (4pcs)  



Katori Papdi Chaat

Crisps fritters dressed garbanzo beans, potato, yogurt, tamarind chutney & spices
310

帕尼普里爆炸脆球 (4pcs)  

Pani Puri

Puffed hollow biscuits, creamy spinach garbanzo beans Purée, served with flavor water
300

優格脆球點心 (4pcs)  

Dahi Puchka

Puffed hollow biscuits filled with peas curry, yoghurt and chutneys
300

Salad

沙拉

嫩波菜乳酪 

Baby Spinach with Cottage Cheese

Home made tamarind oil and vinaigrette dressing
480

白蘿蔔絲酸奶沙拉  


Mooli Raita

Yogurt radish temper cumin, mustard seed, dry red chili
290

鸚嘴豆沙拉 

Channa Chaat

Tangy, savory chickpeas salad
280

旁遮普洋蔥 

Punjabi Pyaz

Red onion curls, lemon juice, spices
180

Soup

今日湯品

Soup of the Day

210

Tandoor

印度窯烤

窯烤嫩雞塊  

Murgh Kababs

Chicken thigh royal cumin, cream cheese, brown garlic
610

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 fresh herbs and spices
630

煙燻法式羊小排 (2pcs)  


Chaap Taajdar (medium to medium well)

Lamb chops, cloves, cinnamon, cardamom, bay leaves
800

碳烤小牛肋排 (3pcs)  

Mulāyama Veal Chaap (medium to medium well)

Veal rib green cardamom, white pepper
960

坦都烤蝦 (2pcs)  

Tandoori Jhinga

Prawns, lemon, ajwain
860

藏茴香花椰菜  

Smoky Ajwina Califlower

Califlower, carom seeds
580

Chicken

雞肉咖哩

昌吉咖哩雞   


Chicken Changezi

Chicken thigh spice, enriched with a creamy blend of cashews, milk, cream
595

番紅花咖哩雞   

Mughlai Saffron Chicken

Chicken thigh saffron, spice
610

香草奶油雞  

Murgh Lababdar

Roasted malai tikka, cream, butter gravy
600

奶油烤雞丁咖哩   

Butter Chicken

Grilled chicken thigh, in buttery tomato gravy, dried fenugreek
610

菠菜雞肉   

Hariyali Murgh



Chicken thigh in spinach, coriander, green chili Purée
595

Lamb & Beef 牛 & 羊

牛頰肉咖喱 

Beef Cheek Curry

Caramelized onions, spices
750

羅甘香料羊肉   (食用時請注意羊肉裡面可能會有細骨)

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

Kashmiri chili, fennel, dry ginger
630

皇家帕桑噠羊肉    (食用時請注意羊肉裡面可能會有細骨)

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

Lamb prepared in ground spices and top with cream
670

燴茄子羊肉   

Baingan Keema

Spicy eggplant with minced lamb
610

拉賈斯白醬羊排  

Rajasthani Safed Maas

lamb chop, nuts, yogurt, white pepper, saffron
730

小羊膝咖喱  

Dum ki nalli

Slow cooked lamb shank curry
750

Seafood 海鮮

瑪沙拉咖哩魚  

Machi Masala

Sea bass spice, cumin, curry leaves
660

孟加拉咖哩魚  



Katla Macher Jhal

Sea bass tomato coconut, cumin, mustard, curry leaves
670

什錦海鮮  

Mixed Seafood Curry

Fish, prawn, crab, scallop curry leaves, spice
820

椰子咖哩蝦  

Jhinga Nariyal

Bay Prawns coconuts, mustard seed
610

花椰菜炒蝦  

Jhinga Gobhi

Prawns, califlower, Chettinad masala
630

咖哩葉炒蝦 

Prawn Thokku

Prawns, curry leaves
740

Vegetables



時蔬

香料秋葵 (季節限定)  

Bhindi Achar (seasonal)
Fresh okra, onions, tangy pickle
440

印式炒蔬菜  

Subji Jalfrezi
Assorted vegetables dry red chili, cumin, spice
450

花椰菜洋芋  

Charra Aloo Gobhi
Potato, califlower Cumin, coriander, pickled green chilis
440

燴茄子  



Baingan Bharta
Smokes eggplant mash with spices
440

蘑菇咖哩  

Kumbh Butter Masala
Button mushrooms cream, milk
460

碎菠菜烤乳酪   

Saag Tandoori Paneer
Spinach Purée with grill cottage cheese
590

碗豆芽菠菜泥   

Saag Bhaji Tarka
Freshly greens chopped ghee, cumin, coriander
490

印式扁豆 

Dal Tadka
Lentils, ghee, garlic, cumin, mustard, curry leaves
460

Traditional Indian Bread

印度烤餅

堅果烤餅   

Kabuli Naan

Sugar and mix nuts

180

馬鈴薯烤餅   

Potato Kulche

180

羊肉烤餅   

Keema Kulche

Spice minced lamb

190

莫扎瑞拉起司烤餅  

Mozzarella Cheese Naan

190

洋蔥烤餅   

Onion Naan

180

烤餅  

蒜味/ 奶油/ 原味

Naan

Garlic/ Butter/ Plain

125

麥餅

Tawa Roti (Ghee)

Whole wheat bread

110

坦都千層餅 (Butter)

Tandoori Lacha Paratha

Whole wheat layered bread baked in tandoor

160

辣椒起司麥餅 (Ghee)  

Chili Cheese Paratha

Whole wheat bread stuffed with cheese and jalapeno

170

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

490

雞肉香料飯



Murgh Biryani

Slow cooking style chicken. saffron, potato Kolkata Biryani

540

羊肉香料飯



Gosht Biryani

(Please be aware, there

maybe small bone in the lamb)

Slow cooking style lamb, saffron, potato Kolkata Biryani

560

印度長米飯

Basmati Rice

150

印度黃飯

Saffron Rice

180

Side Dish

副餐料理

青醬, 羅望子醬, 優格醬 (Choose one)

Green Chutney, Tamarind Chutney, Yogurt Sauce

40

手作酸奶

Homemade Plain Yogurt

220

生洋蔥

Plain Onion

120