

## Appetizer 前菜

脆薄片

Papadam

Roasted crispy lentil cracker  
90

炸三角包 (4pcs)



Samosa

Spiced potato, green peas, nuts, wrapped in flour  
pastry deep fried  
350

菠菜小煎餅 (4pcs)



Harra Bhara Kabab

Melt-in-the-mouth kebabs, fashioned with spinach  
and cottage cheese  
380

甜菜根小點心



Beetroot Cutlet

Sweet & tangy potato cakes uniquely flavored  
with beetroot  
320

雞肉雪茄捲 (3pcs)



Tikka Cigar Roll

Roasted chicken tikka fold in a tin spring roll sheet  
and deep fried  
340

南印炸蟹餅 (2pcs)



Crab Cake

Crab cake temper with mustard seeds, curry  
leaves, ginger and green chilli  
300

鹹酥魚





Fish Pakora

Crispy fish pakora marinated and then coated  
with a mixture of besan, rice flour, cornflour and egg  
400

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  
290

德里脆餅點心 (4pcs)  



#### Katori Papdi Chaat

Crisps fritters dressed garbanzo beans, potato,  
yogurt, tamarind chutney & spices  
290

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 peas curry and  
splashed with yoghurt and chutneys  
290

## 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  
230

酸奶沙拉 (雞豆球/蕃茄小黃瓜) 

#### Raita (Choice of / Boondi/ Mix vegetable)

Yogurt with cumin and coriander spices  
250

鸚嘴豆沙拉 

#### Channa Chaat

Tangy, savory chickpeas salad  
230

旁遮普洋蔥 

#### Punjabi Pyaz

Red onion curls, lemon juice, spices  
150

## 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  
600

碳烤雞塊  

Murgh Tikka

Chicken breast in yogurt, coriander, cumin  
590

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  
620

煙燻法式羊小排 (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 green cardamon, white pepper  
820

坦都烤蝦 (2pcs)  

Tandoori Jhinga

Prawns, lemon, ajwain  
670

蒜味香料魚塊   (食用時請注意魚肉裡面可能會有魚刺)

Isooni Fish Tikka (Please be aware, there may be bone in the fish)

Spice garlic fish  
590

切達起司嫩香菇  

Shabnam Ke Moti

Mushrooms, cottage cheese, grated mushroom  
520

# Chicken

## 雞肉咖哩

昌吉咖哩雞   

Chicken Changezi

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

590

番紅花咖哩雞   

Mughlai Saffron Chicken

Chicken thigh saffron, spice

590

香草奶油雞  

Murgh Lababdar

Roasted malai tikka, cream, butter gravy

590

奶油烤雞丁咖哩   

Butter Chicken

Grilled chicken tikka, in buttery tomato gravy, dried fenugreek

590

菠菜雞肉   

Hariyali Murgh

Chicken thigh in spinach, coriander, green chili Purée

590

## Lamb & Beef



### 牛 & 羊

牛頰肉咖喱 

Beef Cheek Curry

Caramelized onions, spices

740

羅甘香料羊肉   (食用時請注意羊肉裡面可能會有骨)

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

Kashmiri chili, fennel, dry ginger

610

燴茄子羊肉   

Baingan Keema

Spicy eggplant with minced lamb

600

拉賈斯白醬羊排  

Rajasthani Safed Maas

lamb chop, nuts, yogurt, white pepper, saffron

710

小羊膝咖喱  

Dum ki nalli

Slow cooked lamb shank curry

710

# Seafood

## 海鮮

瑪沙拉咖哩魚  

Machi Masala

Fish spice, cumin, curry leaves  
650

孟加拉咖哩魚  

Katla Macher Jhal

Fish tomato coconut, cumin, mustard, curry leaves  
650

什錦海鮮  

Mixed Seafood Curry

Fish, prawn, crab, scallop 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

咖哩葉炒蝦 

Prawn Thokku

Prawns, curry leaves  
730

# Vegetables



## 時蔬

香料秋葵 (季節限定)  

Bhindi Achar (seasonal)

Fresh okra, onions, tangy pickle


420

印式炒蔬菜  

Subji Jalfrezi

Assorted vegetables dry red chili, cumin, spice

430

花椰菜洋芋  

Charra Aloo Gobhi

Potato, califlower Cumin, coriander, pickled green chilis

420

咖哩燴時蔬   

Navrantan Korma

Vegetables, mild cashew sauce with toasted coconut

410

燴茄子  

Baingan Bharta

Smokes eggplant mash with spices

410

蘑菇咖哩  

Kumbh Butter Masala

Button mushrooms cream, milk

410

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

440

印式扁豆 

Dal Tadka

Lentils, ghee, garlic, cumin, mustard, curry leaves

420

# Traditional Indian Bread

## 印度烤餅

堅果烤餅   

Kabuli Naan

Sugar and mix nuts

170

馬鈴薯烤餅   

Potato Kulche

170

羊肉烤餅   

Keema Kulche

Spice minced lamb

180

莫扎瑞拉起司烤餅  

Mozzarella Cheese Naan

170

洋蔥烤餅   

Onion Naan

170

烤餅  

蒜味/ 奶油/ 原味

Naan

Garlic/ Butter/ Plain

120

麥餅

Tawa Roti (Ghee)

Whole wheat bread

100

坦都千層餅 (Butter)

Tandoori Lacha Paratha

Whole wheat layered bread baked in tandoor

140

辣椒起司麥餅 (Ghee)  

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  
490

雞肉香料飯  

### Murgh Biryani

Slow cooking style chicken. saffron, potato Kolkata Biryani  
520

羊肉香料飯   (食用時請注意羊肉裡面可能會有骨)

### Gosht Biryani (Please be aware, there maybe small bone in the lamb)

Slow cooking style lamb, saffron, potato Kolkata Biryani  
540

印度長米飯  
Basmati Rice  
130

印度黃飯  
Saffron Rice  
160

## Chutney

青醬, 羅望子醬, 優格醬

Green Chutney, Tamarind Chutney, Yogurt Sauce  
40