

## 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  
330

菠菜小煎餅 (4pcs)   

Harra Bhara Kabab

Melt-in-the-mouth kebabs, fashioned with spinach  
and cottage cheese  
360

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  
300

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 per bottle- Wine - 400, Hard Liqueur - 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  
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  
220

酸奶沙拉 (雞豆球/蕃茄小黃瓜) 

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

Yogurt with cumin and coriander spices  
230

鸚嘴豆沙拉 

### Channa Chaat

Tangy, savory chickpeas salad  
220

旁遮普洋蔥 

### Punjabi Pyaz

Red onion curls, lemon juice, spices  
120

## Soup

今日湯品

### Soup of the Day

200

## Tandoor 印度窯烤

窯烤嫩雞塊  

Murgh Kababs

Chicken thigh royal cumin, cream 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 fresh herbs and spices  
600

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  
810

坦都烤蝦 (2pcs)  

Tandoori Jhinga

Prawns, lemon, ajwain  
660

蒜味香料魚塊   (食用時請注意魚肉裡面可能會有魚刺)

lasooni Fish Tikka (Please be aware, there maybe 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  
雞肉咖喱

香料咖喱雞    
Chicken Curry

Chicken thigh masala, curry leaves

570

番紅花咖喱雞     
Mughlai Saffron Chicken

Chicken thigh saffron, spice

580

香草奶油雞    
Murgh Lababdar

Roasted malai tikka, cream, butter gravy

580

奶油烤雞丁咖喱     
Butter Chicken

Grilled chicken tikka, in buttery tomato gravy, dried fenugreek

580

菠菜雞肉     
Hariyali Murgh

Chicken thigh in spinach, coriander, green chili Purée

580

## Lamb & Beef



### 牛 & 羊

牛頰肉咖喱 

Beef Cheek Curry

Caramelized onions, spices

720

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 soft bone in the lamb)

Kashmiri chili, fennel, dry ginger

620

燴茄子羊肉   

Baingan Keema

Spicy eggplant with minced lamb

590

拉賈斯白醬羊排  

Rajasthani Safed Maas

lamb chop, nuts, yogurt, white pepper, saffron

690

小羊膝咖喱  

Dum ki nalli

Slow cooked lamb shank curry

700

## Seafood

### 海鮮

瑪沙拉咖哩魚  

Machi Masala

Fish spice, cumin, curry leaves

640

孟加拉咖哩魚  

Katla Macher Jhal

Fish tomato coconut, cumin, mustard, 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

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

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

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

蒜味烤餅  

Garlic Naan

120

奶油烤餅  

Butter Naan

115

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   (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

520

印度長米飯

Basmati Rice

130

印度黃飯

Saffron Rice

160