


SOUPS



Vegetarian

素食者

- S1) Tomato Dhania Shorba  30
(Tomato based tangy soup flavoured with fresh coriander leaves)
番茄汤配以胡妥叶
- S2) Cream of Tomato 30
(A creamy tomato soup)
奶油番茄汤
- S3) Cream of Vegetables 30
(A creamy vegetable soup)
奶油时素汤
- S4) Cream of Mushroom 30
(A semi thick creamy mushroom soup)
奶油蘑菇浓汤
- S5) Cream of Spinach 30
(A creamy spinach soup)
奶油菠菜汤
- S6) Cream of Broccoli 30
(A creamy broccoli soup)
奶油西兰花汤



Non vegetarian

荤食者


- S7) Chicken Shorba  35
(A mildly spiced coriander flavoured chicken soup)
微辣胡妥鸡汤
- S8) Cream of Chicken 35
(A Creamy white coloured semi thick soup)
奶油浓鸡汤
- S9) Mutton Shorba  35
(Hot & mildly spiced coriander flavoured lamb soup)
微辣羊肉汤

Salads 色拉

Vegetarian **素食者**

- SL1) Green Salad  30
(A mixed vegetable salad)
综合素菜色拉
- SL2) Sprout Salad  30
(Bean sprouts with onion tomato & coriander leaves)
豆芽配以洋葱番茄色拉
- SL3) Potato Mayonnaise Salad 30
(Potato & olives with mayonnaise dressing)
土豆色拉配以橄榄及蛋黄酱

Non Vegetarian **荤食者**

- SL4) Chicken and Bell pepper Salad  35
(Chicken pieces with roasted bell pepper)
鸡肉色拉配以烤甜椒
- SL5) Thousand Island Chicken Salad 40
(Chicken, pineapple, bell pepper & orange in thousand island dressing)
厨师特选色拉

Yogurts & Chaats 印式酸奶

- C1) Raita 25
(Homemade yogurt, with choice of
boondi/onion/tomato/cucumber/pineapple, flavoured with roasted
cumin)
私房制作酸奶供选择面团/洋葱/番茄/黄瓜/菠萝/配以孜然口味
- C2) Sev Papdi Chaat 40
(A savoury snack, typically served at road side tracks from stalls or
carts in India)
印度街巷特色小吃

- | | |
|---|----|
| <i>C3) Samosa Chaat</i> | 40 |
| <i>(An Indian street food delicacy)</i> | |
| <i>碎蔬菜煎饺配香料调制的酸奶</i> | |
| <i>C4) Dahi Wada</i> | 35 |
| <i>(Fried dumplings served in a tangy yogurt)</i> | |
| <i>印式团子</i> | |

Papad

脆饼




(A crisp lentil wafer)

- | | |
|---|----|
| <i>P1) Roasted Papad (2pcs)</i>  | 15 |
| <i>烤蓝豆脆饼</i> | |
| <i>P2) Masala Papad (2pcs)</i>  | 20 |
| <i>烤蓝豆脆饼配以洋葱及番茄</i> | |

Fried Dishes

开胃菜

- | | |
|---|----|
| <i>A1) Hara Bara Kebabs</i>  | 45 |
| <i>(Spinach and vegetable cutlet) 6 pieces</i> | |
| <i>炸菠菜和蔬菜</i> | |
| <i>A2) Magic Mushroom</i>  | 45 |
| <i>(Crumb fried stuffed mushrooms) 6 pieces</i> | |
| <i>炸蘑菇</i> | |
| <i>A3) Vegetable Samosa</i>  | 45 |
| <i>(Puff pastry with potato & peas filling) 4 pieces</i> | |
| <i>印式蔬菜咖喱饺</i> | |
| <i>A4) Onion Bhajia</i>  | 45 |
| <i>(Onion fritters)</i> | |
| <i>香脆炸蔬菜</i> | |
| <i>A5) Fried Baby Corn</i>  | 45 |
| <i>(Mildly spiced, fried baby corn)</i> | |
| <i>烤玉米-微辣</i> | |
| <i>A6) Mutton Samosa</i>  | 45 |
| <i>(Puff pastry stuffed with minced lamb)</i> | |
| <i>印式羊肉咖喱饺</i> | |

- A7) Aloo 65   50
 (Baby potatoes tossed in a tangy sauce
 这是一道非常印度风格的中国食谱，必须一试的辣味)
- A8) Paneer Pasanda Fry  60
 (A delicious Cottage cheese dish, with stuffed cheese, coriander and ginger)
 很美味的一道白软干酪，里面加了芝士，香菜和姜)

Vegetarian Tandoori dishes

素食者-印式烧烤

- VT1) Vegetables Sheekh Kebabs  50
 (Mixed vegetables gently spiced, skewered & grilled)
 串烤什锦蔬菜-微辣
- VT2) Tandoori Aloo  50
 (Grilled red potatoes lightly spiced)
 烤幼小土豆-微辣
- VT3) Tandoori Gobi 50
 (Grilled cauliflower with spices)
 烤花菜-辣味
- VT4) Tandoori Broccoli 50
 (Grilled brocolli with spices)
 烤西兰花-辣味
- VT5) Afghani Aloo  50
 (Potatoes stuffed with cheese, minced potato and nuts, blended with herbs & spices)
 烤土豆配奶酪馅-微辣
- VT6) Mushroom Nazakat  50
 (Fresh mushroom stuffed with cheese, cashew and skewered)
 串烤蘑菇配奶酪腰果馅
- VT7) Makai malai Kebabs 60
 (Creamy corn & cottage cheese skewered in the tandoor)
 印式串烤奶油玉米及奶酪
- VT8) Tandoori Paneer Tikka  60
 (Cubes of cottage cheese marinated in a red sauce with Indian spice and char grilled)

- 印式烧烤奶酪配以饮食腌制秘方
- VT9) Paneer Haryali 60
(Cubes of cottage cheese marinated in a coriander based sauce with Indian spice and char grilled)
 薄荷蜜汁炭烧乡村奶酪
- VT10) Reshmi Paneer 60
(Cubes of cottage cheese marinated in a yellow based sauce with Indian spice and char grilled)
 姜黄酸奶腌制乡村奶酪

Non Vegetarian Tandoori dishes

荤食者-印式烧烤

Chicken

鸡肉

- CT1) Chicken Tikka  65
(Chicken cubes marinated in red sauce & grilled)
 印式烤鸡红汁腌制
- CT2) Murg Malai 65
(Tender boneless chicken pieces marinated in cream & cashew nut paste, it simply melts in your mouth)
 印式烤奶油腌制无骨鸡肉配以腰果酱, 入口即化
- CT3) Hariyali Murg  65
(Chicken cubes flavoured with mint & spices)
 印式烤鸡配以薄荷香味-辣味
- CT4) Tangdi Murg  65
(Barbequed chicken leg in zesty spices & flavours)
 烤香辣鸡腿
- CT5) Reshmi Kebab 65
(Juicy boneless chicken cubes mildly spiced & char grilled to perfection)
 烤多汁无骨鸡块-微辣
- CT6) Adraki Chicken 65
(Chicken cubes flavoured with spice & ginger)
 烤姜味鸡块-辣味
- CT7) Chicken Sheekh Kebab 65
(Minced chicken with cheese & spices, skewered)
 串烤碎鸡配以奶酪
- CT 8) Chicken Sholay Kebab  75

(Boneless cubes of Chicken coated with Coriander)

鸡肉盖香菜



CT9) Tandoori Chicken (full / half)  160 / 80

(Chicken with bones marinated in yogurt & grilled in a clay oven)

印式烤酸奶秘制带骨鸡肉

Mutton (Lamb)

羊肉

MT1) Boti Mutton   80

(Tender lamb pieces delicately flavoured & barbequed)

烤羊肉-辣味

MT2) Mutton Sheekh Kebab   75

(Minced lamb with herbs & spices, lightly grilled in the clay pot)

炉烤羊肉配香料-辣味

MT3) Barrah Kebab   90

(Rack of lamb, marinated in mint, spiced & skewered)

串烤羊排配以薄荷蜜汁

MT4) Raan - Available only on weekends or if pre ordered 250

(Tender baby leg of lamb marinated overnight & slowly cooked in the tandoor)

印式烤羊腿

Seafood

海鲜

Fish

鱼类

ST1) Mahi Sheekh Kebab 90

(Minced fish, skewered and grilled)

串烤鱼

ST2) Fish Lassuni Tikka 90

(Boneless fish cubes flavoured with garlic)

烤蒜味无骨鱼块


ST3) Chef's Special Fish Tikka  150

(Tender pieces of cod fish grilled) Contains mustard oil

厨师推荐烤鱼

Prawns / Lobster / Crab

虾类

- ST4) Malai Prawns 125
(Prawns marinated in cream and cheese)
烤奶油乳酪虾
- ST5) Tandoori Prawns  125
(Barbequed prawns flavoured with spices)
印式烤虾-辣味
- ST6) Ajwaini Prawns 125
(Prawns with carom seeds)
烤虾


Vegetarian Curries

素食咖喱

- VM1) Aloo Jeera  45
(Cumin flavoured potato)
孜然味土豆
- VM2) Aloo Gobi  45
(Cauliflower, potatoes, and an enticingly fragrant blend of spices make up this traditional Indian dish)
孜然味土豆配花菜
- VM3) Vegetables Kadhai  50
(Vegetables with bell pepper, in an onion tomato gravy)
蔬菜伴洋葱和番茄酱
- VM4) Vegetable Palak Handi  50
(Mixed veggies with spinach)
什锦蔬菜配菠菜酱
- VM5) Vegetable Makhani  50
(Mixed vegetables cooked in a creamy gravy)
什锦蔬菜配以奶油汁
- VM6) Vegetable Navratan Korma 50
(Mixed vegetables in a cashew nut gravy with cardamom flavour)
什锦蔬菜配腰果汁
- VM7) Kofta Shabnami  50
(Vegetable dumplings with yellow creamy gravy)

- 蔬菜饺配以红奶油汁
- VM8) Mushroom Babycorn  50
(A mushroom based gravy with babycorn)
 蘑菇配以玉米汁
- VM9) Methi Mutter Malai 50
(Green peas in white gravy, flavoured with cardamom)
 豌豆咖喱
- VM10) Baingan ka Bharta  50
(Baingan ka Bharta is a very flavorful dish. Mashed eggplant cooked with spiced tomato)
 茄子配辛辣味番茄咖喱
- VM11) Paneer Makhani  65
(Cottage cheese cooked in mildly spiced tomato creamy sauce)
 奶酪配番茄奶油汁
- VM12) Palak Paneer  65
(Cottage cheese cooked in spinach paste)
 奶酪配菠菜酱
- VM13) Paneer Kadhai   65
(Cottage cheese with bell pepper in onion tomato gravy)
 奶酪配甜椒配以洋葱番茄汁
- VM14) Paneer Tikka Masala  65
(Tandoori cottage cheese with bell pepper in a tomato and onion gravy)
 碳熏乡村脂士块咖喱
- VM15) Bhindi masala  65
*(A popular north Indian main course dish made with okra).
 这是一道用黄秋葵做的北印度非常受欢迎的主菜,*
- VM16) Chole masala  65
*(Chickpea cooked in a spicy tomato gravy.)
 这是鹰嘴豆和番茄辣酱做的一道咖喱*
- VM 17) Paneer Bhurji  65
*(Cottage cheese minced and cooked with different Indian spices)
 白奶酪，与独特的印度香料烹饪*

Daals 豆酱

- D1) Tadka Daal  50
(Yellow daal tempered with clarified butter, whole red chillies and cumin seeds)

- 金黄煨蓝豆配以印式香料及孜然
 D2) Palak Daal  50
 (Yellow lentil cooked in spinach)
 金黄煨蓝豆配以菠菜
 © D3) Daal Makhani  55
 (Black lentils cooked with exotic spices, tomato puree ginger, garlic and rich creamy butter sauce)
 黑兰豆配以番茄浓汤, 生姜, 大蒜及浓郁乳制品汁

Chicken curries

咖喱鸡

- CM1) Chicken Do Pyaza  65
 (Chicken in a tomato gravy with diced onion)
 咖喱鸡配以番茄汁和洋葱
- CM2) Chicken Makhani  70
 (Boneless tandoori chicken cooked in mildly spiced tomato based creamy sauce)
 印式咖喱鸡配番茄及奶油汁
- CM3) Chicken Kadhai   65
 (Chicken pieces cooked with chunky onion & bell pepper)
 咖喱鸡配以小洋葱及甜椒
- CM4) Saag Chicken  65
 (Chicken sautéed with onion, ginger, spices & cooked with spinach)
 咖喱鸡配洋葱, 生姜, 辣味及菠菜
- CM5) Chicken Tikka Masala  70
 (Chicken cubes cooked in onion tomato gravy)
 咖喱鸡块配以洋葱番茄汁
- CM6) Chicken Kali Mirchi  65
 (Boneless pieces of chicken sautéed with onion garlic & freshly ground black pepper cooked in gravy)
 无骨鸡配以洋葱大蒜及黑胡椒汁
- CM7) Chicken Methi 70
 (Boneless chicken cooked in fenugreek)
 无骨鸡配以葫芦巴
- CM 8) Chicken Jalfreezi  70
 (Boneless chicken tossed in a sweet and sour sauce with Indian Spices)

- 印式茄汁咖喱无骨鸡块配以彩椒洋葱番茄
- CM9) Chicken Vindaloo   70
 Chicken cooked with potatoes in a spicy brown sauce
 咖喱鸡肉配以土豆
- CM 10) Chicken Korma  70
 Chicken in a delicious stew
 咖喱焖鸡肉




Mutton curries

咖喱羊

- MM1) Meat Rogan Josh  75
 (Lamb with spices, herbs, saffron cooked in a onion based gravy)
 咖喱羊配以香料藏红花及洋葱汁
- MM2) Meat Korma 75
 (Lamb in a delicious stew)
 咖喱焖羊肉
- MM3) Palak Mutton  75
 (Lamb cooked in a spinach gravy)
 咖喱羊肉配以菠菜汁
- MM4) Kadhahi Ghosht   75
 (Lamb pieces cooked with chunky onion & bell pepper)
 咖喱羊配以洋葱及甜椒
- MM5) Kheema Mutter   75
 (Minced meat with green peas)
 咖喱羊肉配以绿豌豆
- MM6) Mutton Vindaloo   75
 (Lamb cooked with potatoes in a spicy sauce)
 咖喱羊肉配以土豆

Fish and Prawn Curries

咖喱虾和鱼

- SM1) Fish Curry  85
 (Fish cooked in mildly spiced gravy)
 咖喱鱼配以辣味汁
- SM2) Kadhahi Prawns   130
 (Prawns cooked with chunky onion & bell pepper)

咖喱虾配小洋葱及甜椒	
SM3) Goan Prawn Curry	130
(Prawns cooked in rich coconut based gravy)	
咖喱虾配以浓郁椰汁	

Vegetarian Rice

素食米饭

R1) Steamed Rice	25
白饭	
R2) Jeera Rice	30
(Basmati rice tempered with cumin seeds)	
孜然饭	
R3) Vegetable Biryani 	55
(A classic combination of basmati rice, vegetables & select whole spices)	
蔬菜焖饭	
R4) Peas Rice	45
(Green peas delicately cooked with basmati rice)	
豌豆焖饭	
R5) Kashmiri Pulao	50
(Basmati rice with assorted fresh vegetable and dry fruits)	
蔬菜辣味焖饭	

Non vegetarian rice

荤食米饭

R6) Chicken Dum Biryani 	70
(Tender pieces of chicken cooked with basmati rice & a unique blend of herbs)	
辣味鸡肉焖饭	
R7) Mutton Dum Biryani 	80
(A classic combination of basmati rice, lamb chunks & select whole spices)	
辣味羊肉焖饭	
R8) Prawn Biryani 	125
(Marinated prawns cooked with rice, special herbs & aromatic spices)	
美味辣味鲜虾焖饭	
R9) Mutton Sheekh Kebab Biryani - 	
Kebabs on the grille special	125

(A great combination of mutton sheekh with rice served with raita and rassam)

烤羊肉配香料和米饭配酸奶及咖哩酱

R10) Butter chicken Biryani  95

(This is prepared in a biryani style using Chicken Makhani.)

用蕃茄油咖哩鸡代替平常的香料鸡的焖饭

Indian Chinese

印式中国菜

IC 1) Chicken Fried Rice  65

(Fried Rice prepared in a Indian Chinese style with diced chicken)

鸡丁炒饭

IC 2) Vegetable Fried Rice  50

(Fried Rice prepared in a Indian Chinese style with vegetables)

蔬菜炒饭

IC 3) Chicken Manchurian 60

(Diced Chicken prepared with Chinese spices in an Indian style)

辣味印式鸡丁

IC 4) Vegetable Manchurian 55

(Vegetables prepared with Chinese spices in an Indian style)

辣味印式蔬菜

Breads and Naan's

印式薄饼

N1) Plain/Butter Naan 25

(Refined flour bread)

印式薄饼

N2) Garlic /Chilli/Mint/Ajwaini Naan 25

(Naan flavoured with garlic/chilli/mint/carom seeds)

印式蒜味薄饼

N3) Cheese Naan 35

(Naan lightly stuffed with cheese)

印式奶酪薄饼

N4) Roomali Roti 30

	<i>(Soft very delicate thin Indian bread made with refined flour)</i>	
	印式特式薄饼	
N5)	Tandoori Roti / Butter Roti <i>(Whole wheat bread)</i> 全麦薄饼	20
N6)	Laccha Paratha <i>(Crisp layered whole wheat bread)</i> 全麦多层薄饼	30
N7)	Stuffed Paratha <i>(Stuffed with your choice of filling. Paneer/Potato/Egg)</i> 特选薄饼印式奶酪/土豆/鸡蛋	35
N8)	Kheema Naan <i>(Naan Stuffed with minced Lamb and Cheese)</i> 这是一道口味相当重的印度薄饼, 里面有芝士, 切碎的羊肉	45
N9)	Peshawari Naan <i>(Naan with cashew nuts, raisins and almond flakes)</i> 腰果, 葡萄干和杏仁片烤饼	35
N10)	Assorted Naan Basket <i>(1 Plain, 1 Butter, 1 Roti, 1 Garlic , 1 Chilly)</i> 什锦印式薄饼篮	130

Desserts

甜品

DR1)	Kheer <i>(Rice & milk pudding with saffron, topped with pistachio)</i> 牛奶布丁配以藏红花及开心果	30
DR2)	Gulab Jamun <i>(Milk dumplings deep fried and served in a sugar syrup)</i> 牛奶球配以糖浆	30
DR3)	Mung Dal Halwa <i>(Lentils cooked in milk and sugar)</i> 糖和牛奶煨蓝豆	30
DR4)	Kulfi <i>(Indian ice cream made from condensed milk)</i> 传统印度冰淇淋	30
DR5)	Dessert Of The Day 当日特选	30

Drinks List

饮料单

<i>Sprite</i>	25
雪碧	
<i>Coke</i>	25
可乐	
<i>Diet Coke</i>	25
健怡可乐	
<i>Ice Tea</i>	25
冰红茶	
<i>Club Soda</i>	25
苏打水	
<i>Ginger Ale</i>	25
干姜水	
<i>Lemon soda/water</i>	30
柠檬苏打水	
<i>Jal Jeera</i>	25
乔杰拉	
<i>Red Bull</i>	25
红牛	
<i>Chaas (Butter Milk)</i>	25
白脱牛奶	
<i>Lassi (sweet/salty)</i>	25
拉希(甜/咸)	
<i>Mango Lassi</i>	30
芒果拉希	
<i>Juices (orange/apple/pineapple)</i>	30
果汁(橙汁/苹果汁/菠萝汁/葡萄汁)	
<i>Fresh Juice (Please check availability)</i>	40
鲜榨果汁	
<i>Evian Water 500ml</i>	30
依云水 500 毫升	
<i>Nestle Mineral Water</i>	20
矿泉水	
<i>Perrier</i>	25
巴黎水	

Tea / Coffee

茶和咖啡

<i>Coffee / Espresso</i>	25
茶/咖啡	
<i>Indian Tea</i>	25
印度奶茶	

Beer 330 ml

啤酒

<i>Tsing Tao</i>	30
青岛	
<i>Heineken</i>	30
喜力	
<i>Corona</i>	30
科罗娜	
<i>Kingfisher</i>	
印度翠鸟啤酒	40
<i>Tiger Draft Beer 500 ml</i>	45
虎牌扎啤	

Whiskey

威士忌

Glass(45ml) / Bottle

<i>Black Label</i>	60 / 650
黑标	
<i>Glenfiddich</i>	60 / 650
格兰特	
<i>Chivas Regal</i>	60 / 650
芝华士	
<i>Jack Daniels</i>	50 / 600
杰克丹尼	
<i>Red Label</i>	50 / 450
红标	
<i>Glenmorangie 10 Yrs</i>	60 / 700
格兰杰 10 年高低纯麦威	

Vodka

伏特加

<i>Smirnoff</i> 斯米诺夫	50 / 450
<i>Absolute</i> 绝对伏特加	50 / 600
<i>Grey Goose</i> 灰雁伏特加	60 / 850

Gin 金酒

<i>Gordons</i> 歌顿	50 / 450
<i>Bombay Sapphire</i> 孟买蓝宝石	60 / 650

Rum 朗姆

<i>Bacardi</i> 百佳德	50 / 500
<i>Myers</i> 马亚斯	50 / 600
<i>Malibu</i> 椰林	50 / 600

Liquers 立娇酒

<i>Baileys</i> 百利	45 / 500
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Cognac 干邑

<i>Hennessy VSOP</i> 轩尼诗 VSOP	100 / 1100
<i>Remy Martin VSOP</i> 马爹利 VSOP	80 / 900

Cocktails

鸡尾酒

<i>Sex on the Beach</i> (Vodka, Peach Schnapps, Orange Juice, Cranberry Juice) 海滩恋情	50
<i>Margarita</i> (Tequila, Triple Sec, Sour Mix) 玛格丽特	50
<i>Tequila Sunrise</i> (Tequila, Orange Juice, Grenadine) 龙舌兰日出	50
<i>Long Island Ice Tea</i> (Gin, Vodka, Rum, Tequila, Triple Sec, Sour mix, Coke) 长岛冰茶	60

Mocktails

无酒精鸡尾酒

<i>Fruit Punch</i> (Orange, Pineapple, Apple, Grenadine) 什果冰制	35
<i>Cinderella</i> (Orange, Pineapple, Lemon Juice) 辛迪瑞拉	35
<i>Old Fashioned Lemonade</i> (Lime Cordial, Sprite, Lemon Juice) 自制柠檬水	40