



Papadums 脆脆饼和泡菜



- P-1 Papadums - Roasted** 脆脆饼
Roasted crispy famous indian snack
- P-2 Papadums - Masala** 脆脆饼
Crispy fried famous indian snack with onion & tomatoes topping

Pickles & Chutneys

- P-3 Mango Chutney** 芒果酱
- P-4 Mango Pickle** 青芒果泡菜
The delicate flavour of mango delivers a superb accompaniment to most indian dishes
- P-5 Lime Pickle** 青柠檬泡菜
A wonderful balance of spice and tangy lime



Salad & Yoghurt Raita 开胃色拉和酸奶

- Y-1 Kachumber Salad** 印式蔬菜色拉
A Blend of diced vegetables with lemon yogurt dressing
- Y-2 Chickpeas Salad** 鹰嘴豆色拉
Chickpeas with chopped tomatoes, onion & coriander
- Y-3 Mix Raita** 蔬菜酸奶
Yoghurt mixed with onions, tomatoes and coriander
- Y-4 Cucumber Raita** 黄瓜酸奶
Yoghurt mixed with diced cucumber and coriander



A-3

Soup 开胃汤

- S-1 Tomato Soup 番茄浓汤**
Tomato soup with roasted cumin and coriander
- S-2 Lentil Soup 蔬菜扁豆汤**
Vegetable & yellow lentils soup

Appetisers 印度小吃



- A-1 Tandoori Wings 6pcs 香烤鸡翅**
Chicken wings glazed in tandoor clay oven



- A-2 Papdi Chaat 精烤酸甜饼干**
Spiced Chickpeas, whole-wheat crisps and sweetened yoghurt topped with tamarind chutney
- A-3 Gol Gappa Chaat 满口脆**
Famous indian street food - crispy shells stuffed with potato and chickpeas topped with savory chutneys and spices
- A-4 Onion Bhaji 炸洋葱瓣**
Crispy fried onions in a gram flour batter
- A-5 Vegetable Samosa (3pcs) 素食咖喱角**
Crispy fried flaky triangles stuffed with potato, peas, ginger and coriander



- A-6 Medu Vada (3pcs) 咖喱圈圈**
Famous south indian dish- Crispy fritters made from lentils, served with tomato & onion chutney
- A-7 Jaipuri Gobi 酸甜椰菜花**
Sweet & sour crispy fried cauliflower cooked with onion and capsicum
- A-8 Crispy Okra 脆香秋葵**
Fried sliced okra with dry mango powder
- A-9 Chilli Prawns 香葱辣炒虾**
Prawns sauted with spring onions & dried red chillies



X-1

Tandoori Mix Platter
烧烤拼盘

An assortment of kababs,
 Salmon tikka, afghani chicken tikka
 and lamb sheekh kabab

Kababs 印度烧烤



T-2

T-1 Jumbo Prawns (2pcs)

薄荷烤虎虾

Garlic flavoured jumbo prawns
 cooked with ginger,
 yogurt and ground spices

T-2 Tandoori Lamb Chops (3pcs)

特级七肋羊排

Succulent lamb chops , marinated with
 ground chilli , garlic , ginger & yogurt



T-3

T-3 Tandoori Chicken (Half / Full)

香烤春鸡 (半只 / 一只)

The king of tandoor, authentic, tender
 and mildly spiced roasted chicken

T-4 Ajwani Salmon Tikka

无骨烤三文鱼

Salmon fish chunks marinated with special
 indian spices and finished in tandoor

some dishes may contain traces of nuts

Kababs 印度烧烤

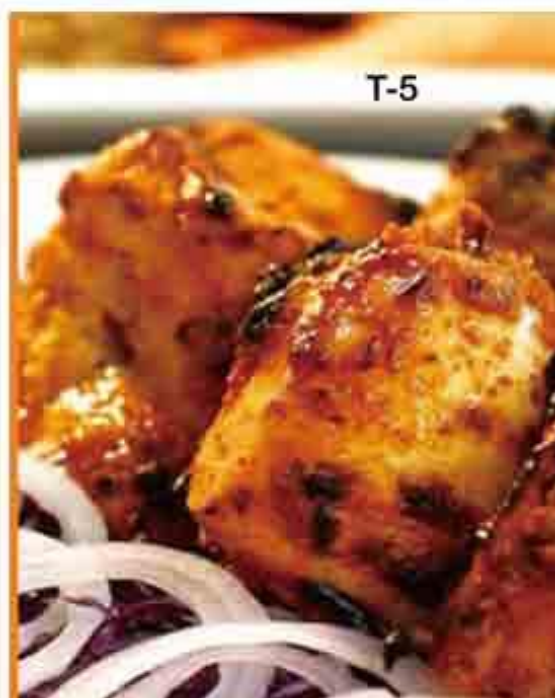
T-5 Kesari Chicken Tikka
无骨番红花烤鸡块
chicken chunks delicately spiced
and glazed in tandoor

T-6 Afghani Chicken Tikka
淡味香烤鸡块
Supreme of chicken marinated in yogurt,
cashewnut & cream cheese

T-7 Lamb Seekh Kabab
“唐杜里” 烤羊肉
Skewered ground lamb kabab
with cheese, coriander, cumin,
finished with chopped red onions

T-8 Paneer Tikka (200gms)
香烤芝士
Grilled fresh cottage cheese marinated in yogurt,
turmeric, ginger and spices, served with grilled
onions & capsicum

T-9 Tandoori Broccoli
香烤西兰花
Florets of broccoli marinated in ginger
and gram flour batter



some dishes may contain traces of nuts

Mains - The Curries 咖喱风情

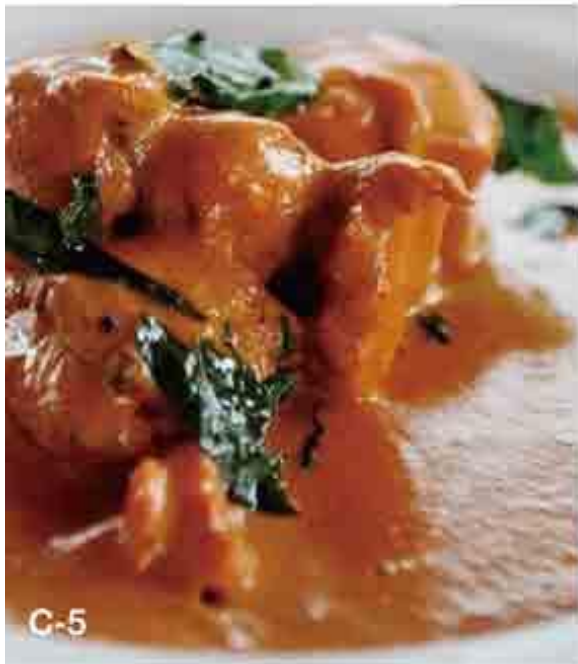


Seafood 海鲜

- M-1 Bombay Prawn Curry 孟买特汁咖喱虾** 
Prawns marinated with turmeric, curd and spice cooked in spicy coconut curry
- M-2 Kadai Prawns 香辣咖喱虾** 
Prawns tossed in spicy ground spices ginger, onions and capsicum
- M-3 Goan Fish Curry 椰乡咖喱鱼** 
Scallops of tilapia fish cooked in coconut curry

Chicken 鸡肉

- C-1 Chicken Tikka Masala 特汁咖喱鸡柳**
Chicken tikka in pureed fresh tomatoes flavoured with ginger and crushed fenugreek leaves
- C-2 Chicken Madras 椰乡咖喱鸡** 
Chicken in a spicy curry, with mustard seeds and curry leaves
- C-3 Nilgiri Chicken 南印度咖喱鸡肉** 
Succulent pieces of chicken with mint, cilantro and curry leaves
- C-4 Chicken Korma 奶油腰果咖喱鸡**
Chicken marinated in yogurt, flavoured with cinnamon, cooked with coconut milk
- C-5 Butter Chicken 宫廷黄油咖喱鸡**
India's favourite dish - Chicken marinated overnight in curd & masala, cooked in tomato puree, cream and finished with butter



Lamb 羊肉

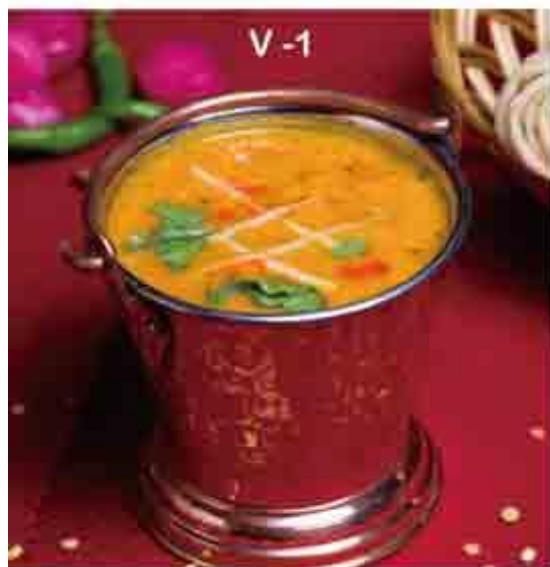
- L-1 Lamb Rogan Josh 印式洋葱汁羊肉** 
Boneless lamb braised with ginger, brown onions, tomatoes and kashmiri chillies
- L-2 Lamb Vindaloo 巴辣羊** 
Selected lamb pieces cooked with diced potatoes with a touch of vinegar
- L-3 Lamb Mughlai 混汁咖喱羊肉**
Cooked with cream and pepper
- speciality mughlai style
- L-4 Lamb Korma 奶油腰果咖喱羊**
Lamb marinated in yogurt, flavoured with cinnamon, cooked with coconut milk

some dishes may contain traces of nuts



V-14 Bhindi Doo Piyaza
贵妇指

Vegetarian Selection 精选蔬菜



V-1

V-1 Dal Mizaaz

特汁黄扁豆

Yellow lentils simmered with ginger, tomatoes, green chilli and fresh coriander with a hint of mint

V-2 Dal Tadka

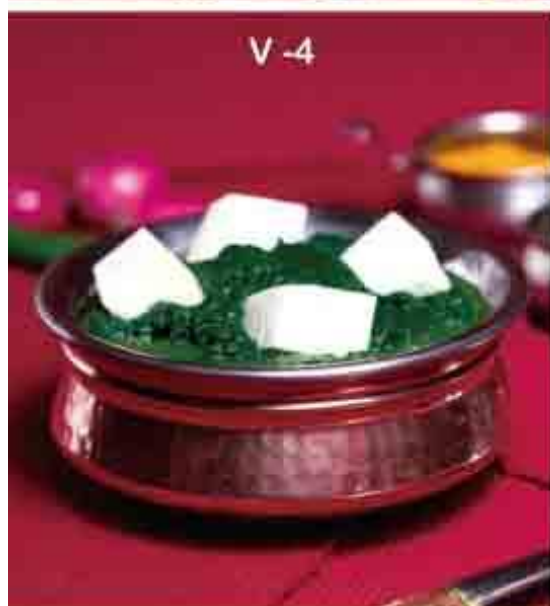
印式黄扁豆

Yellow lentils cooked with red chillies and cumin

V-3 Dal Makhani

特汁黑扁豆

Slow-cooked black lentils, a specialty of the North-west frontier



V-4

V-4 Palak Paneer

芝士菠菜泥

Cubes of cottage cheese in a thick farm fresh spinach gravy

V-5 Kadhai Paneer

北印度香辣芝士

Cottage cheese with red onions and green pepper in an aromatic sauce

Vegetarian Selection 精选蔬菜

V-6 Butter Paneer Masala

黄油咖喱芝士

Fresh cottage cheese cooked in a creamy onion tomato sauce & spices

V-7 Green Beans

蒜香豆角

Green beans cooked with onions, garlic & olive leaves

V-8 Mixed Veg Jalfrezi

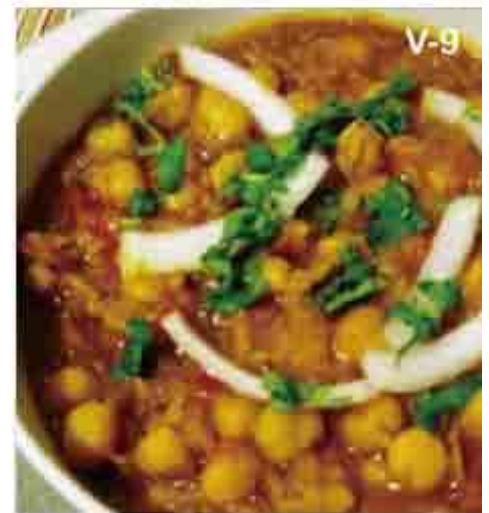
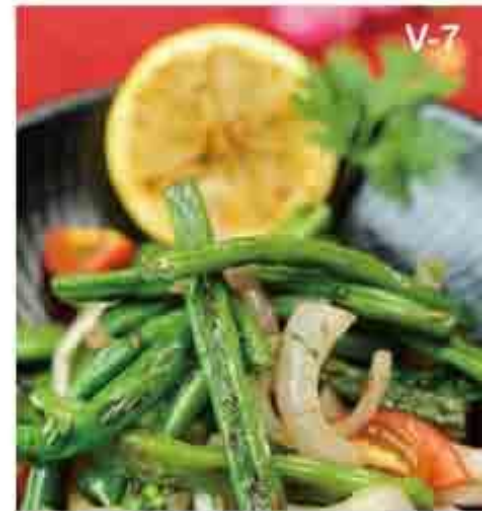
特汁香烧蔬菜

Seasonal vegetables tossed with onions, tomatoes and mixed pepper, finished with ginger and coriander

V-9 Channa Masala

印度鹰嘴豆

A classic Punjabi dish
Chickpeas cooked in onion & tomato gravy



V-10 Jeera Aloo

茴香土豆

potatoes sauteed with cumin, green chillies and coriander

V-11 Baingan Bharta

香烧茄子

Smoked eggplant pulp with garlic, red chilli, cumin and fresh coriander



V-12 Aloo Gobi Dry

焗薯椰菜花

cauliflower and potatoes seasoned with tomatoes, ginger and fresh coriander leaves

V-13 Masala Egg Curry

咖喱鸡蛋

Boiled eggs cooked with onion & tomato gravy

some dishes may contain traces of nuts



W-8



W-4



R-6

Indian Breads 印度烤饼

- W-1 Plain Nan 烤饼
- W-2 Butter Nan 黄油烤饼
- W-3 Garlic Nan 蒜蓉烤饼
- W-4 Red Chilli & Garlic Nan
红椒蒜蓉烤饼
- W-5 Basil Nan
罗勒烤饼
- W-6 Tandoori Roti (plain / butter)
烤麦饼
Traditional unleavened
whole wheat flour bread
- W-7 Laccha Parantha 黄油千层烤饼
Layered whole wheat bread
brushed with butter
- W-8 Pudina Parantha 薄荷烤饼
Layered whole wheat
bread with mint and butter
- W-9 Roomali Roti 印度飞饼
Vedas special paper thin bread
- W-10 Onion Kulcha 洋葱香烤饼
Nan stuffed with onions and coriander
- W-11 Aloo Kulcha 土豆烤饼
Nan stuffed with potato mixture
- W-12 Cheese Nan 芝士烤饼
Nan stuffed with Cottage Cheese
- W-13 Keema Nan 羊肉末烤饼
Nan stuffed with Minced Lamb Meat
- W-14 Peshawari Nan 干果烤饼
Nan stuffed with nuts

Rice Dishes 可口米饭

- R-1 Steamed rice 原味印度饭
Long grain basmati rice - steamed
- R-2 Jeera Rice 印式茴香饭
Basmati rice flavoured with cumins
- R-3 Zaffrani Pulao 印式炒饭
Braised rice with brown onion & cumins
- R-4 Lemon Cashew Rice 柠檬腰果香饭
Rice with cashews, peanuts and curry leaves

Biryani 印式炒饭

Indian rice cooked with brown onion, herbs & ground spices

- R-5 Veg Biryani 素食
- R-6 Chicken Biryani 鸡肉
- R-7 Lamb Biryani 羊肉

Dessert 甜品

- D-1 Kulfi - Pistachio / Mango
Home made Indian Ice cream
冰激凌 (干果味 / 芒果味)
- D-2 Gulab Jamun 面团圆子
Sweet milk dumplings