# Seafood
# 海鲜

**ST1) Salmon Fish Tikka**

Speciality from house, Tender pieces of salmon, grilled in a red medium spicy sauce

碳烤辣味三文鱼块

158 RMB

**ST2) Fish Malai Tikka**

Grilled boneless tilapia marinated with a cashew nut paste

碳烤奶油无骨鲷鱼块（不辣）

78 RMB

# Seafood
# 海鲜

(ST3) *Ajwaini Prawns* -------- *125 RMB*
Prawns with carom seeds
印式孜然味烤虾

(ST4) *Tandoori Prawns* -------- *125 RMB*
Prawns marinated in fresh lemon juice, caraway seeds and green cardamom, grilled
印式辣味烤虾



# Kebab Platters
# 烧烤拼盘

*PL1) Vegetarian Kebab Platter*
A mix of Aloo 65,Veg Sheekh Kebab, Tandoori Gobi and Paneer Tikka
炭烤什锦蔬菜拼盘（每种四块）
188 RMB

*PL2) Chicken and Lamb Kebab Platter*
A mix of Chicken Haryali, Reshmi Chicken, Chicken Tikka and Mutton Sheekh
炭烤鸡肉羊肉拼盘
(每种四块)
228 RMB

*PL3) Seafood Kebab Platter*
A mix of Salmon Fish Tikka, Malai Prawns, Fish Haryali and Reshmi Fish Tikka
炭烤海鲜拼盘
(每种四块)
328 RMB

# Vegetarian Curries
# 素食咖喱

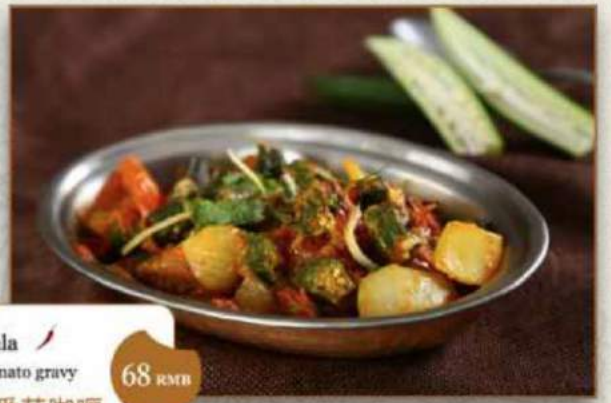
*VM1) Aloo Jeera*
Potato seasoned with cumin, fresh onion and green chili
印式孜然土豆
48 RMB

*VM2 ) Aloo Gobi*
Potato and cauliflower cooked with onion and tomato
土豆花菜咖喱
48 RMB

*VM3) Vegetable Makhani*
A rich and creamy dish cooked with different vegetables in tangy tomato and cashew paste
奶油番茄咖喱配什锦蔬菜
58 RMB



# Vegetarian Curries
# 素食咖喱



VM4) Bhindi Masala
Okra cooked in tomato gravy
秋葵洋葱配番茄咖喱
68 RMB

VM5) Paneer Tikka Masala
Tandoori cottage cheese with bell pepper in tomato onion gravy
碳烤印式乡村芝士配番茄咖喱
68 RMB

# Vegetarian Curries
# 素食咖喱

*VM6) Kofta Shabnami*
Assorted vegetables stuffed with hung yogurt, deep fried and stewed in yogurt flavoured sauce
什锦蔬菜球咖喱
58 RMB

*VM7) Baingan Bharta*
Roasted mashed smoky eggplant cooked with onion, tomato, greenchilli and ginger
辣味茄子糜咖喱
68 RMB

*VM8) Palak Paneer*
Cottage cheese cooked in spinach puree
印式乡村奶酪菠菜咖喱
68 RMB



# Vegetarian Curries
# 素食咖喱

(VM9) *Kadhai Paneer* -------- *68 RMB*
Cottage cheese with bell pepper in onion and tomato gravy
印式乡村奶酪配洋葱甜椒番茄咖喱

(VM10) *Vegetable Palak Handi* -------- *58 RMB*
Seasonal vegetables in spinach seasoned with roasted garlic
什锦蔬菜配菠菜酱咖喱

(VM11) *Butter Paneer* -------- *68 RMB*
Succulent homemade Cottage Cheese cooked in thick creamy, tangy sause
奶油番茄奶酪咖喱

# Vegetarian Curries
# 素食咖喱

*Channa Masala* -------- *58 RMB*
(VM12) Chick peas curry
印式鹰嘴豆咖喱

*Mushroom Hara Pyaz* -------- *58 RMB*
(VM13) Butter mushroom cooked with spring onions and seasoned
蘑菇香葱咖喱

*Vegetable Kadhai* -------- *58 RMB*
(VM14) Vegetables with bell pepper, in onion and tomato gravy
辣味什锦蔬菜咖喱



# Daals
# 豆酱

*Daal Makhani* -------- *58 RMB*
(D1) Black lentil cooked with exotic spices and creamy butter
印式黑兰豆咖喱

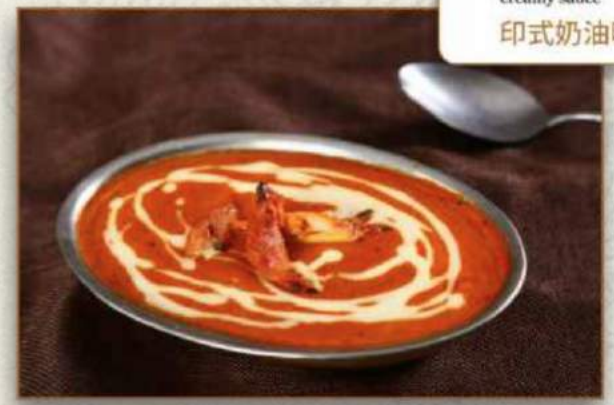
*Tadka Daal* -------- *48 RMB*
(D2) Yellow lentil tempered with whole red chillies and cumin seeds
咖喱小黄豆

*Daal Palak* -------- *55 RMB*
(D3) Yellow lentil and fresh spinach tempered with clarified butter, cumin seeds
咖喱小黄豆配碎菠菜

# Chicken Curries
# 咖喱鸡

**CM1) Saag Chicken**
Boneless chicken sautéed with onion, ginger, spices & cooked with spinach puree
咖喱鸡配菠菜酱
68 RMB

**CM2) Butter Chicken**
Boneless chicken cubes cookedin mildly tomato and cashew based creamy sauce
印式奶油咖喱鸡
68 RMB





# Chicken Curries
# 咖喱鸡

***CM3) Chicken Jalfrezi***
Boneless chicken cooked with colourful bell peppers in thick sauce
烤无骨鸡肉条和甜椒
配以辣味番茄咖喱
68 RMB

***CM4) Methi Chicken***
Boneless chicken cooked with fenugreek leaves
咖喱无骨鸡块配葫芦巴叶
68 RMB

***CM5) Chicken Tikka Masala***
Boneless tandoori chicken tikka cooked with fresh onion and tomatoes
炭烤辣味鸡块配
以洋葱番茄咖喱
68 RMB

# Chicken Curries
## 咖喱鸡

*CM6) Chicken Kadhai* 🌶
Boneless chicken pieces cooked with spices and capsicum in kadhai style
辣味咖喱鸡配以洋葱和甜椒
68 RMB

*CM7) Chicken Korma*
Boneless chicken cooked in a yellowish brown gravy
黄咖喱无骨鸡块
68 RMB

*CM8) Chicken Shahi Korma*
Boneless tender chicken cooked with cashew nut paste in a white gravy
白咖喱无骨鸡块配腰果酱
68 RMB



# Chicken Curries
## 咖喱鸡

(CM9) *Chicken Vindaloo* 🌶🌶 -------- 68 RMB
Boneless spicy Chicken and potato curry sharpened with lemon juice, dry red chilli and spices
辣味咖喱鸡块配土豆

# Lamb Curries
# 咖喱羊

*MM1) Palak Lamb*
Boneless lamb cooked in a spinach puree
咖喱羊配菠菜酱
78 RMB

*MM2) Lamb Korma*
Boneless tender lamb cooked with fresh onion and cashew nut paste
黄咖喱焖羊肉
78 RMB

*MM3) Lamb Shahi Korma*
Boneless tender lamb cooked with cashew nut paste in a white gravy
白咖喱羊肉块配腰果酱
78 RMB



# Lamb Curries
# 咖喱羊

*MM4) Lamb Rogan Josh*
Kashmiri delicacy-Boneless lamb cooked with browned onions and aromatic spices
咖喱羊配以藏红花及洋葱汁
78 RMB

*MM5) Lamb Vindaloo*
Spicy dish, Boneless lamb cooked with potatoes in dry red chilli, spices and sharpened with lemon juice
辣味咖喱羊肉配以土豆
78 RMB

*MM6) Kheema Mutter*
Minced meat with green peas curry
咖喱羊肉糜绿豌豆
78 RMB

# Lamb Curries
# 咖喱羊

(MM7) *Kadhai Lamb* -------- *78 RMB*
Boneless lamb pieces cooked with chunky onion & bell pepper
咖喱羊配以洋葱甜椒

(MM8) *Lamb Masala* -------- *78 RMB*
Boneless lamb with spices, herbs, onion and tomato
辣味羊肉块配以番茄洋葱咖喱



# Fish and Prawn Curries
# 咖喱虾和鱼

*SM1) Fish Curry*
Bream fillet Fish cooked in mildly spiced coconut based yellow gravy
金黄咖喱鲷鱼块
78 RMB

*SM2) Kadhai Prawns*
Prawns cooked with capsicum and onion in Indian spices, kadhai style
咖喱大明虾配洋葱甜椒
125 RMB

*SM3) Goan Prawn Curry*
Prawns cooked in rich coconut based gravy
咖喱虾配以浓郁椰浆
125 RMB

# Fish and Prawn Curries
# 咖喱虾和鱼

(SM4) *Fish Masala* 🌶 -------- *78 RMB*
Bream fillet Fish cooked in spicy red curry
辣味咖喱鲷鱼块