

SUBZ-E- BAHAR

(Vegetable delight)

Paneer Butter Masala 300

A rich delicacy prepared with fresh home made Cottage cheese blended in thick spicy tomato onion gravy

Palak Paneer 300

Indian-Style cottage cheese with Spinach and cooked With freshly ground spices

Paneer Tawa Masala 355

Traditional pan fried cottage cheese simmered in a rich tomato Gravy

Subzi Miloni Tarkari 325

Delicate dumplings of fresh vegetables cooked in a Spinach Gravy

Pindi Chana 320

Chic peas cooked delicately with fresh tomatoes And spices and served in Indian wok Gravy.

Kadai Subzi 285

Variety of seasonal vegetables cooked in fresh herbs and flavorings and served in a "Kadai"- an Indian Wok.

Aloo Gobi Adraki 180

Cauliflower and potatoes with a perfection choice of spices

Heeng Jeera ka Aloo 150

Potatoes tossed with cumin, asafetida and dry spices

Bhindi Nozokatwali 265

Fresh Okra gently cooked with onions and cumin seeds

Dal Tadka 160

It is a specialty of Northern India, a full-flavored lentil dish tempered with a sprinkling of green chilly and coriander leaves.

MASAHARI

(Non-vegetarian delight)

Murg Tikka Lababdar 350

Tandoor-grilled chicken Tikka simmered in satin smooth tomato onion gravy.

Kadai Murg 345

Boneless pieces of chicken tossed with fresh herbs and flavorings, freshly cooked and served in a "Kadai"- an Indian Wok.

Nadan Mutton Curry 490

Boneless pieces of lamb marinated and cooked in rich tomatoes, onions, coconut milk and fenugreek sauce

Jhinga Masala 495

Prawns cooked in onion and tomato gravy with fresh herbs and spices

Malabar Fish curry 330

Fish fillets cooked and simmered in tomato, onion sauce, Enriched spices with coconut flavor.

CHEF KI PASAND

Mutton Roganjosh 495

The most delectable Kashmiri dish, mutton cooked with the most intensely hot and fragrant spices.

Butter chicken 375

Tender boneless pieces of chicken first broiled in the Tandoor and then cooked in a butter and cream sauce.

Dal Baluchi 260

Black urad Dal beans and tomatoes blended into a thick, richly spiced butter sauce

CHAWAL KA SAWAD

(Non-vegetarian delight)

Vegetable Dum Biryani 495

A Traditional Indian Basmati Rice Dish with Vegetables and Indian Herbs

Mutton Biryani 495

An ornate rice dish cooked with mutton, and freshly grounded Indian spices

Murg Biryani 435

Basmati rice cooked with boneless chicken, fresh spices in saffron flavor

Jhinga Biryani 495

Basmati rice cooked with tender prawns, freshly Ground spices & saffron flavor

Vegetable Pulao 195

A delicious, wholesome medley of rice, vegetables and spices

Jeera Rice 160

Sainted basmati rice steamed with fried cumin seeds

Khichadi 270

"Indian style risotto" the great combination of rice and lentils.

Saada Chawal 110

Steamed Basmati rice

G HAR KI ROTI

(Indian breads)

Chef's special laccha ajwaine Naan 95

Flakey Bread

Tandoori Roti 70

Whole wheat flour bread baked in the Tandoor

Tandoori Naan 80

Refined flour, marinated with chefs very own recipe.

Garlic Naan 95

A traditional Naan topped with our own Garlic Butter

Cheese Naan 140

Refined flour Naan stuffed with mozzarella cheese

Pudina Paratha 95

Buttered and layered whole wheat bread with dry mint

Laccha Paratha 95

Multi-layered whole wheat bread enriched with butter

Plain Kulcha 85

Traditional Indian bread topped with sesame seed

Stuff Kulcha 105

Multi-layered unleavened whole wheat bread stuffed with Potatoes, fresh herbs & spices.

Assorted Indian bread Basket

Varieties of breads like Tandoori Roti, Tandoori Naan, Stuff Kulcha, Laccha Paratha & Garlic Naan. **395**

Classic Indian Drinks

Jaljeera Water 85

"Jal" means water and "Jeera" means cumin. It is a cumin flavored appetizing drink.

Lassi 100

A refreshing churned butter milk beverage, With a choice of Sweet, Salt, Mango or Banana flavor

AUR SAATH MEIN

(Side portion)

Plain yogurt 85

Cucumber Raita 110

Hara bhara salad 95

*** Special orders can be requested to the chef**

*** All prices are in Thai Baht and subject to 10% service charge & 7% VAT**

SHURUWAAT

(Vegetarian STARTER)

Punjabi Samosa 180

Triangle shaped flaky pastry shells stuffed with delicious vegetables and deep fried.

Paneer Tikka 325

Cubes of Indian cottage cheese marinated in tandoori masala and broiled in the Tandoor.

Aloo Chana Chaat 180

A mouth watering, tangy Indian snack consisting of boiled potatoes, Chick peas, Chaat masala & lemon and garnished with freshly chopped Coriander leaves.

Saundhe Aloo 195

"Baby potatoes marinated in a special tempered masala of pomegranate seeds, tomato, green chilli, vanilla, Indian spices and yoghurt chargrilled"

Faldari Sheekh Kabab 340

Minced Raw Banana with various Indian herbs and spices
Smashed and cooked in a clay oven.

Non vegetarian starter

Sheekh Kabab Galafi 450

Minced mutton with various herbs and spices cooked in a clay oven.

Tandoori Prawns 425

Tender pieces of king prawns marinated with herbs and tangy Spices. Slowly grilled in the Tandoor with Indian spices

Murg Tangdi Kabab 375

Marinated succulent leg pieces of chicken with spices
grilled in the clay oven

Tandoori chicken 475

Half spring chicken marinated with authentic Indian spices
and broiled in the Tandoor

Achari Fish Tikka 355

Tender Fish fillets marinated in yoghurt, pickle and Indian Spices grilled in the Tandoor. Squeezed by lemon juice over the pieces just before serving.

SOUP

Cream of Chicken 180

Delicious and rich homemade cream soup with chunks of chicken.

Cream of Tomato 180

Delicious and rich homemade cream soup.

Cream of Mushroom 180

Delicious and rich homemade cream soup with mushrooms.

Minestrone Soup 180

With Vegetable and Pasta.

Cream of Pumpkin 180

Chilled Gazpacho Andalaise 180

Cold soup with white toast, capsicum, cucumber, tomato and Tomato juice.

CHEF'S SPECIAL STARTERS

Veg. Platter 775

Mixed Starters Variety of Paneer Tikka, Phaldari Sheekh Kabab, Vegetable Samosa, Aloo Chana Chaat & Salad

Non Veg. Platter 925

Mixed Starters Variety of Fish Tikka, Mutton Sheekh Kabab, Chicken Tikka, Tandoori Chicken & Salad

JAIN special

Authentic Jain preparation without using
ONI ON, GARLIC, GINGER OR ANY ROOT VEGETABLE

Paneer Makhani 300

The rich delicacy is carefully prepared with fresh home made Cottage cheese blended in thick spicy Jain tomato gravy.

Palak Paneer 300

Indian-Style cottage cheese with Spinach and cooked
With freshly Indian spices

Chana Masala 240

Chic peas cooked delicately with fresh tomatoes
And spices and served in Indian wok.

Dal Tadka 160

It is a specialty of Northern India, a full-flavored lentil dish
tempered with a sprinkling of green chilly, coriander leaves.

Mutter Masala 240

Green peas cooked with Indian traditional spices in a Jain style

KUCH MEETHA

(Desserts)

Assorted Fresh Fruits in Season 190

Choice of Ice Cream (2 Scoops) 155

Strawberry, Chocolate, Vanilla or Coconut Ice cream

Banana Split 190

Served with Strawberry, Chocolate & Vanilla Ice cream.

Caramel Custard 155

With Mixed Fruit and topped with red cherry.

Banana Fritter 125

Deep Fried Banana in Pattle served with Vanilla Ice Cream.

Chocolate Mousse 155

Panna Cotta 155

Homemade Italian Pudding.

Tiramisu 155

Italian Cream Cheese Cake

(Indian desserts)

Gulab Jamun 130

A North Indian treats, deep fried milk dough balls,
Served hot in sweet syrup

Rasgulla 130

Spongy Cheese balls floating in sugar syrup.

