



INDIAN MENU

Soup 湯

SP1. MULLIGATAWNY 咖哩肉湯
(Broth from lentils, fried onions and curry, served with pappadums)
(扁豆、炸洋蔥和咖哩製成的湯, 配以脆餅)
Served With Tarter Sauce 配韃靼醬

\$80

Starters 前菜

SR1. TANDOORI CHICKEN (HALF / FULL)
烤雞 (半份/全份)
(whole chicken marinated with Indian Spices and cooked in earthen oven, served with mint sauce)
(整隻雞用印度香料醃製並在烤箱中煮熟, 配以薄荷醬)

\$180/
\$320

SR2. TANDOORI LAMB CHOP (3 PCS)
烤羊排 (3 塊)
(lamb chop marinated in brown spicy seasoning and cooked in oven , served with lacha paratha and mint sauce)
(羊排用辛辣調味料醃製並在烤箱中煮熟, 配上印度油餅和薄荷醬)

\$240

SR3. FISH 65 魚 65
(Marinated chunks of fish cooked in 65 different South Indian spices)
(用 65 種不同的南印度香料烹製的醃製魚塊)

\$195

SR4. PANEER CHILI 辣椒印度芝士
(Chunks of cottage cheese cooked with diced shape bell pepper, onion, tomato, soya sauce, red chili sauce)
(印度芝士與切丁的甜椒、洋蔥、番茄、醬油、紅辣椒醬一起煮)

\$190

SR5. STUFFED IDLIS – 4 PCS
釀餡蒸米漿糕 – 4 件
(Savoury rice cake stuffed with lentils, nuts vegetables , served with coconut dip)
(鹹味年糕, 塞滿扁豆、堅果蔬菜, 配以椰子醬)

\$120

SR6. KERALA FRIED PRAWNS – 6 PCS
炸蝦 – 6 件
(Fresh prawns crisped in coconut oil, with mustard seeds, curry leaves, turmeric, chillies)
(椰子油脆鮮蝦, 配芥末籽、咖哩葉、薑黃、辣椒)

\$180

SR7. MEDHU VADA – 4 PCS件
(Disc shaped lentil fritters, served with sambar and 3 style dips)
(圓盤形扁豆油條, 搭配桑巴湯和 3 種醬料)

\$160



TANDOORI CHICKEN



TANDOORI LAMB CHOP



FISH 65



PANEER CHILI



STUFFED IDLIS



KERALA FRIED PRAWNS



MEDHU VADA

10% SERVICE CHARGE IS APPLICABLE

Main Course 主菜

MC1. NALLI NIHARI 羊肉咖喱 \$270

(Goat shank meat , slow cooked with mutton pieces with Indian Brown Gravy)
(山羊小腿肉, 與羊肉塊和印度肉汁一起慢煮)



NALLI NIHARI

MC2. CHICKEN TIKKA MASALA 咖喱雞 \$220

(Cubes of chicken cooked in Tandoor , mixed in red tomato gravy)
(在烤箱中煮熟的雞肉塊, 與紅番茄汁混合)



CHICKEN TIKKA MASALA

MC3. GOAN FISH CURRY 果阿咖喱魚 \$240

(Chunks of Fish cooked in creamy yellow Indian curry with coconut milk)
(用奶油黃印度咖喱和椰奶烹製的魚塊)



GOAN FISH CURRY

MC4. PALAK PANEER 印度芝士菠菜 \$240

(Chunks of cottage cheese cooked in spinach gravy with Indian Spices
(用菠菜肉汁和印度香料烹製的干酪塊)



PALAK PANEER

MC5. DAL MAKHANI 扁豆咖喱 \$140

(Black lentil soaked overnight and cooked in rich creamy gravy)
(黑扁豆浸泡過夜並在濃郁的奶油汁中煮熟)



DAL MAKHANI

MC6. PLAIN DOSA 普通印度煎餅 \$105

(South Indian savory pan cake, made of fermented batter of ground black lentils and rice , served with 3 style of sauces and sambar)
(南印度鹹味煎餅, 由磨碎的黑扁豆和米飯發酵麵糊製成, 搭配 3 種醬汁和桑巴湯)



PLAIN DOSA

MC7. MASALA DOSA 馬薩拉印度煎餅 \$125

(South Indian savory pan cake, made of fermented batter of ground black lentils and rice ,stuffed with potato onion fillings, served with 3 style of sauces and sambar)
(南印度鹹味煎餅, 由磨碎的黑扁豆和米飯發酵麵糊製成, 塞滿薯仔洋蔥餡料, 搭配 3 種醬汁和桑巴湯)

MC8. CHEESE MASALA DOSA 芝士馬薩拉薄餅 \$135

(South Indian savory pan cake, made of fermented batter of ground black lentils and rice ,stuffed with cheese, potato onion fillings, served with 3 style of sauces and sambar)
(南印度鹹味煎餅, 由磨碎的黑扁豆和米飯發酵麵糊製成, 塞滿芝士、薯仔洋蔥餡料, 搭配 3 種醬汁和桑巴湯)

Rice/Breads 米飯/麵包

RB1. BIRYANI (VEG , CHICKEN , LAMB)

印度咖哩飯 (雜菜、雞肉、羊肉)

(basmati rice cooked in whole spices, mint, option of vegetables, chicken or lamb)

(印度香米用全香料、薄荷、蔬菜、雞肉或羊肉烹製而成)

\$170/

\$180/

\$190

RB2. STEAMED RICE 蒸米飯

\$90

RB3. NAAN BREAD 烤餅

(Garlic, Plain, Cheese)

(大蒜、原味、芝士)

\$50

RB4. KATHU PAROTHA (VEG / CHICKEN)

印度油餅 (雜菜/雞肉)

(shredded South Indian flatbread cooked in spicy curry)

(用辣咖哩烹製的南印度印度油餅)

\$120/

\$140



LAMB BIRYANI

Dessert 甜品

D1. GULAB JAMUN 玫瑰甜球

\$80

D2. RASMALI 甜奶球

\$80

D3. GAJAR HALWA 胡蘿蔔甜點心布丁

\$80



GULAB JAMUN

Shop D-E-F, G/F 10 Muk Ning Street, Oasis Place Kai Tak

Shop 5-7, G/F, Plaza 88, Commercial Development
"The Aurora", No.88 Yeung UK Road, Tsuen Wan, NT

10% SERVICE CHARGE IS APPLICABLE