

## STARTER

<b>Honey Chili Potato</b> ✓ Indo-chinese favourite	80
<b>Gobi Manchurian</b> ✓ crispy cauliflower, sweet and sour sauce	80
<b>Makhmali Kebab</b> 🍷 ✓ potato and cheese fritters, black pepper	80
<b>Pav Bhaji</b> 🍷 vegetable curry, toasted bun	75
<b>Potato Pea Samosas</b> ✓ mint chutney	70
<b>Paneer Tikka Sliders</b> 🍷 🍷 ✓ tomato mint chutney, french fries	100
<b>Chicken Tikka Sandwich</b> 🍷 🍷 mint chutney	100
<b>Mutton Keema Kabab</b> 🍷 mint chutney	115

## CHAAT

topped with chana, potatoes, curd, and chutneys

<b>Samosa</b> 🍷 ✓ punjabi samosa with carom seeds	80
<b>Papdi Chaat</b> 🍷 ✓ crisp papdi crackers	120
<b>Pani Puri</b> 🍷 ✓ fried puri puffs, with spiced chickpea potato filling	5/50 • 10/80

## TANDOOR

<b>Paneer Tikka</b> ✓ 🍷 🍷 grilled Indian cheese, capsicum	90
<b>Chicken Tikka</b> 🍷 🍷 chicken thigh, red tikka marinade	120
<b>Adharaki Nariyal Jhinga</b> 🍷 🍷 🍷 coconut prawns, ginger masala	155

## SIGNATURE

<b>Whole Red Snapper</b> 🍷 🍷 🍷 red tikka marinade	370
--	-----

## RAITA AND SALADS

<b>Aloo Chana</b> ✓ spiced chickpeas and potatoes	40
<b>Indian Vegetable Salad</b> ✓ cucumbers, onions and carrots	40
<b>Cucumber Raita</b> 🍷 ✓ cumin powder, hung yoghurt	40
<b>Kachumber Salad</b> ✓ with chaat masala	40



**SIGNATURE BIRYANI**

Vegetable ✓ 🍷 🍷 165  
Chicken 🍷 🍷 185  
Mutton 🍷 🍷 235

## MAINS

• VEGETARIAN •	
<b>Bhindi Masala</b> ✓ 🍷 🍷 okra with onions, tomatoes and spices	135
<b>Aloo Shimla Mirch</b> ✓ 🍷 🍷 fennel seeds, potato, green paprika	115
<b>Aloo Gobi Adharak</b> ✓ 🍷 🍷 potato and cauliflower with ginger	125
<b>Mix Vegetable Curry</b> ✓ 🍷 🍷 cumin seed, potato, cauliflower	125
<b>Matar Mushroom</b> ✓ 🍷 🍷 mushroom and green peas	125
<b>Dal Lasooni Tadka</b> ✓ 🍷 🍷 toor dal, garlic ghee	100
<b>Baingan Bharta</b> ✓ 🍷 roasted spiced eggplant	115
<b>Kadhai Paneer</b> 🍷 🍷 ✓ tomato cashew gravy	130
<b>Paneer Lababdar</b> 🍷 🍷 indian cheese, rich tomato gravy, mild spices	130
<b>Daal Makhani</b> ✓ 🍷 creamy black lentils, kidney beans	115
• NON-VEGETARIAN •	
<b>Laal Mas</b> 🍷 🍷 🍷 spicy mutton curry	205
<b>Mutton Saagwala</b> 🍷 🍷 🍷 spinach gravy, cream	195
<b>Lamb Vindaloo</b> 🍷 🍷 🍷 chilies, garlic, vinegar, aromatic spices	205
<b>Chicken Madras Curry</b> 🍷 🍷 🍷 onions, tomatoes, curry leaves, mustard seeds	165
<b>Chicken Lahori</b> 🍷 🍷 🍷 fenugreek, green cardamom	165
<b>Chicken Tikka Masala</b> 🍷 🍷 🍷 tomato, yoghurt gravy	165
<b>Fish Curry</b> 🍷 🍷 🍷 onion tomato masala, curry leaf, garam masala	160
<b>Prawn Malabar Curry</b> 🍷 🍷 🍷 tamarind, coconut, curry leaf	190

## INDIAN BREADS & RICE

<b>Steam Basmati / Jeera Rice</b> 🍷	45
<b>Curd Rice</b> 🍷 curry leaves, mustard seeds	75
<b>Tandoori Roti, plain / butter</b>	40
<b>Naan Bread, plain / butter</b>	45
<b>Naan Bread, cheese / garlic</b>	50
<b>Lachha Paratha</b>	45
<b>Keema Naan</b> lamb mince, green chilli	60

## DESSERTS

<b>Gulab Jamun</b> 🍷 🍷 🍷 soft milk dumplings	100
<b>Carrot Halwa</b> 🍷 🍷 🍷 simmered in milk with raisin and cashew nuts	100
<b>Matka Kulfi</b> 🍷 🍷 🍷 saffron and pistachio	100



Price are listed in '000' Indonesian Rupiah and subject to 10% service charge & 11% government tax