

Tandoori

BAR AND GRILL

STARTER

Gobi Manchurian (V) crispy cauliflower, sweet and sour sauce	80
Honey Chilli Potato (V) Indo-chinese favourite	80
Potato Pea Samosas (V) potato green peas, filled pastry, mint chutney	65
Makhmali Kebab (V,D) potato and cheese fritters, black pepper	80
Pav Bhaji (V,D) vegetable curry, toasted bun	75

CHAAT

topped with chana, potatoes, curd, and chutneys

Samosa (V,D) punjabi samosa with carom seeds	80
Papdi Chaat (V,D) crispy papdi crackers	120
Pani Puri (V,D) fried puri pus, with spiced chickpea potato filling	5 / 50 • 10 / 80

TANDOOR

Paneer Tikka Achari (V,D,GF) Indian cheese, pickle flavour tikka sauce, mint chutney	90
Mushroom Tikka (V,D,GF) barbeque mushroom in tikka style sauce	90
Chicken Tikka Kandhari (D,GF) kashmiri chilli, pomegranates, yogurt sauce	120
Adharaki Nariyal Jhinga (S,D,GF) coconut cream, curry leaf, ginger grilled prawn	155
Lamb Seekh Kebab (D) mince lamb, spices, skewers mint chutney	150

SIGNATURE

Whole Red Snapper (D,S,GF) red tikka marinade	370
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RAITA AND SALADS

Aloo Chana (V) spiced chickpeas and potatoes	40
Indian Vegetable Salad (V) cucumbers, onions and carrots	40
Cucumber Raita (V,D) Cumin powder, yogurt	40
Kachumber Salad (V) with chaat masala	40

MAINS

• VEGETARIAN •	
Baingan Bharta (V,GF) roasted spiced eggplant	115
Bhindi Masala (V,GF,N) okra with onions, tomatoes and spices	120
Mix Vegetable (V,D,GF,N) assorted vegetables with yellow onion gravy	120
Aloo Gobi Adharaki (V,GF,N) potato and cauliflower with ginger	120
Aloo Shimla Mirch (V,GF,N) fennel seeds, potato, green capsicum	120
Matar Mushroom (V,D,GF,N) green peas, mushroom, tomato cashew gravy	120
Palak Paneer (V,D,N) indian cheese & spinach puree, cream, spices	130
Kadhai Paneer (V,D,GF,N) garlic, capsicum, indian cheese tomato cashew gravy	130
Paneer Lababdar (V,D,N) indian cheese, rich tomato gravy, mild spices	130
Daal Lahsooni Tadka (V,D,GF) toor lentil, garlic, ghee, cumin seeds, kashmiri chilli	95
Daal Makhani (V,D) creamy black lentils, kidney beans	115

• NON-VEGETARIAN •

Butter Chicken (D,N) barbeque chicken with tomato cashew creamy sauce	170
Chicken Tikka Masala (D,GF,N) grilled chicken, capsicum, onion tomato spiced gravy	165
Chicken Madras Curry (D,GF,N) onions, tomatoes, curry leaves, mustard seeds	165
Chicken Lahori (D,GF,N) fenugreek, green cardamom	165
Laal Mas (D,C,GF) spicy mutton curry	205
Lamb Vindaloo (D,GF,N) chillies, garlic, vinegar, aromatic spices	200
Mutton Saagwala (D,GF,N) spinach gravy, cream	200
Fish Curry (S,GF,D,N) onion tomato masala, curry leaf, garam masala	160
Prawn Kadhai Masala (S,D,N) king prawn, capsicum, onion tomato gravy	190
Prawn Malabar Curry (S,GF,C) tamarind, coconut, curry leaf	190

INDIAN BREADS & RICE

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

DESSERTS

Gulab Jamun (D,V,N) soft milk dumplings	70
Carrot Halwa (D,V,GF,N) simmered in milk with raisin and cashew nuts	70
Matka Kulfi (D,V,GF,N) home made ice cream, saffron, pistachio	70

C : chilli V : vegetarian S : seafood / shellfish
P : pork N : nut D : dairy GF : gluten free

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

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