

Tandoori

BAR AND GRILL

STARTER

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

CHAAT

topped with chana, potatoes, curd, and chutneys

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

TANDOOR

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

SIGNATURE

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

RAITA AND SALADS

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



SIGNATURE BIRYANI

Vegetable (D,S,GF)	165
Chicken (D,GF)	185
Mutton (D,GF)	235

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

MAINS

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

• NON-VEGETARIAN •

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

INDIAN BREADS & RICE

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

DESSERTS

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

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

WE CREATE... EXPERIENCES

Tandoori

BAR AND GRILL

INDIAN INSPIRED

185

BANGALORE BELLINI

mango, peach, sparkling wine

BOMBAY MULE

bombay gin, elderflower, mint, citurs, homemade ginger beer

DELHI DAIQUIRI

pinepple infused rum, calamansi, kaffir lime, ginger cardamom

GOA GIMLET

pomelo gin, hibiscus, coconut liqueur, cashew cordial, citrus

KERALA ESPRESS

east indies gin, citrus, ginger, curry leaf, grapefruit tonic

RAS MAHAL (Mango Colada)

coconut oil fat washed tequila, mango, mint, citrus, yogurt cardamom espuma

CHATAK - MATAK (Royal Palm Sour)

indri indian whisky, fireball cinnamon whisky, honey-ginger, citrus, vegan foam

SPICY CHAKRA

tequila, chili liqueur, citrus, tamarind, passion fruit syrup, mezcal, cummin salt

AMBER HAVELI

vanilla infused vodka, passion fruit puree, passoa liqueur, citrus, apple

BEER & CIDER

BIRA INDIAN LAGER

95

BINTANG CRYSTAL

100

BINTANG PILSNER

80

BINTANG RADLER

80

CORONA EXTRA

130

HEINEKEN

110

ALBENS CIDER

100

ENERGY DRINK

REDBULL

90

KOMBUCHA *extremely low sugar*

90

DIGESTIVE WELLNESS • SUMMER BERRIES LYCHEEE • PEACH

MINERAL WATER

AQUA REFLECTION SPARKLING AQUA REFLECTION STILL

70

SOFT DRINKS

70

COKE • COKE ZERO • SODA • SPRITE TONIC • GINGER ALE

TIMELESS CLASSIC

175

OLD FASHIONED - bourbon, sugar, angostura bitters, orange twist

NEGRONI - gin, campari, sweet vermouth, orange slice

COSMOPOLITAN - vodka, triple sec, cranberry, lime

MAI TAI - rum, orange curaao, lime, orgeat syrup

BLOODY MARY - vodka, tomato juice, lemon, spices

DAIQUIRI - white rum, lime, sugar

MARGARITA - tequila, lime, triple sec, salt rim

MOSCOW MULE - vodka, ginger beer, lime

TOM COLLINS - gin, lemon, sugar, soda

NON ALCOHOL

90

SPICED NIMBU PANI

fresh lime, cumin salt, ginger cordial, mint, soda

COOL CUCUMBER

cucumber, citrus, mint, elderflower tonic

ROOH AFZA LEMONADE

homemade rooh afza syrup, mint leaf, lemonade

JAL JEERA SODA

jal jeera, mint, sugar, citrus, soda

SIGNATURE LASSI

95

MASALA CHAACH

mint leaves, cumin powder, black salt, chaat masala

NAMKEEN LASSI

yoghurt, water, salt, roasted cumin

SWEET STRAWBERRY

strawberries, green cardamom powder, rose water, sugar, yoghurt

MANGO LASSI

ripe mango, yoghurt, honey, cardamom

JACKFRUIT WAVE

jackfruit, pandan, coconut cream, palm sugar, yoghurt

GUANABANA LASSI

soursop, yoghurt, lime juice, honey, nutmeg

COFFEE & TEA

ESPRESSO • MACCHIATO

55

DOUBLE ESPRESSO • DOUBLE MACCHIATO

65

CAFÉ LATTE • PICCOLO LATTE

70

FLAT WHITE • CAPPUCCINO • MOCHACCINO LONG BLACK

ENGLISH BREAKFAST • GREEN TEA

70

PEPPERMINT • EARL GREY • CHAMOMILE

CURATED BREWS

80

KARMA FRAPPE

double espresso karma coffee specialty blend, orgeat syrup, almond milk, caramel

MASALA CHAI

hot or cold black tea simmered with ginger, cardamom, cinnamon, cloves, black pepper, and milk

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