

# SOUP

## 汤

S1

### *Tomato Dhaniya Sherba*

Tomato based tangy soup flavoured with fresh carrots and coriander leaves  
番茄浓汤 30 RMB

S5

### *Cream of Chicken*

A creamy white coloured semi thick soup  
奶油浓鸡汤 35 RMB

S3

### *Corn Soup*

Fresh corn soup with mild seasonings  
新鲜玉米蔬菜汤 30 RMB

S6

### *Murgh Sherba*

Chicken broth flavoured with Indian spices garnished with almonds  
印式鸡汤 35 RMB

S4

### *Mulligatawny Sherba*

Lentil soup spiced with black pepper and coriander  
印式传统小黄豆汤 30 RMB

S7

### *Mutton Sherba*

Mildly spiced, coriander flavoured lamb stock soup  
印式煲羊腿汤 35 RMB

S2

### *Cream of Tomato/Mushroom/ Spinach/Breccoli/Vegetable*

A creamy tomato mushroom spinach broccoli vegetable soup  
奶油番茄/蘑菇/菠菜/西兰花/什锦蔬菜浓汤 30 RMB





SL2

## Salads 热萨拉

SL2

### *Sprout Salad*

Bean sprouts seasoned with  
onion, tomato & coriander leaves

豆芽色拉 28 RMB



SL3

SL1

### *Green Salad*

Garden fresh vegetable salad  
with homemade dressing

田园蔬菜色拉 28 RMB

SL3

### *Tattoush Salad*

Levantine fried bread with combination  
of mixed green with other vegetable

面包配蔬菜色拉

(阿拉伯色拉)

32 RMB



SL5

SL4

### *Rajma Mango Salad*

Kidney beans seasoned with  
onion, tomato and fresh raw mango

新鲜芒果芸豆色拉 32 RMB

SL5

### *Chicken Tikka Salad*

Chicken tikka with fresh bell  
peppers seasoned with spices

炭烤无骨鸡肉色拉 38 RMB

# Chaats

## 印式特色街巷小吃

C2

### *Samosa Chaat*

Samosa topped up with sweet yogurt and tamarind sauce  
印式蔬菜咖喱饺配碎洋葱、番茄和特制酱汁 45 RMB

C2

### *Chole Chaat*

Chickpeas with onion, tomato, potato, yogurt and tamarind sauce  
鹰嘴豆配以碎洋葱/番茄/土豆/酸奶和罗望子酱 45 RMB

### *Aloo Tikki Chaat*

Fried potato cakes topped up with sweet yogurt, tamarind sauce and fresh coriander  
土豆饼配酸奶碎洋葱番茄 45 RMB

C1

### *Sev Papdi Chaat*

Crisp fried dough wafers with onion, tomato, potato, yogurt and tamarind sauce  
印度街巷特色小吃 45 RMB

# Accompaniments

## 餐前菜

P4

*Raita*

Homemade yogurt with choice of  
cucumber/ onion/ tomato/ boondi/ paneer/ apple.  
Flavoured with roasted cumin

私房秘制酸奶供选择  
黄瓜/洋葱/番茄/孜然/菠萝(甜)

30 RMB

P4



P1

*Roasted Papad (2pcs)*

Roasted Lentil crisp

印度传统烤脆饼

20 RMB

P2

*Fried Papad (2pcs)*

Fried lentil crisp

印度传统油炸脆饼

20 RMB

P5

*Dahi*

Homemade natural yogurt (plain yogurt)

私房秘制原味酸奶

25 RMB

P3

*Masala Papad (2pcs)*

Roasted lentil crisp topped with  
fresh onion, tomato and cucumber

印度传统脆饼  
配洋葱番茄黄瓜

25 RMB

P3



# Vegetarian Appetizers

## 素食者开胃菜



VT6

VT6

*Tandoori Aloo*

Potatoes stuffed with cottage cheese and nuts,  
blended with herbs & spices and grilled

炭烤土豆配奶酪馅

60 RMB



VT8

VT8

*Tandoori mushroom*

Mushroom stuffed with  
cheese and cashews, barbequed

印式串烤蘑菇配奶酪馅

55 RMB



VT9

VT9

*Tandoori Gobi*

Cauliflower marinated  
with yogurt and spices

炭烤酸奶腌制花菜

50 RMB



VT13

VT13  
*Onion Bhajia*  
Crispy fried Onion fritters  
油炸香脆洋葱丝  
45 RMB

VT3  
*Reshmi Paneer*  
Cottage cheese marinated in lentil paste,  
mustard oil, Indian spices and char-grilled  
印式烤酸奶腌制乡村奶酪  
65 RMB

VT5  
*Paneer Tikka*  
Cottage cheese marinated with  
spiced yogurt and fenugreek leaves  
印式炭烤香辣乡村奶酪  
65 RMB

VT4  
*Makai malai sheek kebab*  
Fresh sweet corn and cottage cheese  
mildly spiced and cooked on skewers  
印式串烤甜玉米奶酪  
65 RMB



VT5



VT1

*Veg Samosa*

Fried pastry with savoury filling of spiced potatoes, onions and peas

印式素食咖喱饺

45 RMB



VT2

*Hara Bhara Kebab*

Pan fried kebab made with spinach, potato, peas and cashew nuts

印式炸什锦蔬菜饼

45 RMB



VT16

*Aloo 65*

Crispy potato with sweet and sour combination

印式酸辣小土豆

55 RMB

VT7

*Tandeeri Broccoli*

Broccoli marinated with honey, yogurt, fresh cream and cheese, grilled

炭烤奶油腌制西兰花

50 RMB

VT10

*Aloo Tusk*

Baby potato tempered with curry leaves and tossed in spicy tangy tamarind chutney

印式炒小土豆配秘制罗望子酱

55 RMB

VT11

*Vegetable Sheekh Kebab*

Fine chopped exotic vegetables tempered with garam masala, skewered and char-grilled

串烤什锦蔬菜

50 RMB

VT12

*Mix Vegetable Pakoda*

Mixed vegetable coated with gram flour batter and deep-fried

油炸什锦蔬菜

45 RMB

VT14

*Vada Pav*

Deep-fried potato patty with spices and coriander served in a bread

印式土豆汉堡

35 RMB

VT15

*Paneer Kathi Roll*

Cottage cheese and vegetable wrap served with mint sauce

什锦蔬菜卷

45 RMB

# Non Vegetarian Appetizers

荤食者开胃菜

## Chicken 鸡肉



CT6

CT6

### Chicken Tikka

Chicken grilled, marinated with yogurt, ginger and garlic

炭烤辣味无骨鸡肉

70 RMB



CT8

CT8

### Tangdi Murg

Barbecued chicken drumsticks in zesty spices and flavours

炭烤香辣鸡腿

70 RMB

### CT7 Tandoori Chicken (full/half)

Indian speciality, spicy, marinated grilled spang chicken

印式烤酸奶秘制带骨鸡肉(整份/半份)

180/90 RMB



CT7





CT9

CT9

*Chicken Kathi Roll*

Grilled chicken tikka and bell peppers wrapped in Indian flatbread

印式鸡肉卷

45 RMB



CT1

CT1

*Murg Malai kebab*

Tender chicken pieces marinated in cashew nut paste, cream and yogurt, char-grilled

炭烤奶油无骨鸡 (不辣)

70 RMB



CT3

CT3

*Hariyali Murg*

Boneless chicken marinated with fresh mint and spices, char-grilled

炭烤香菜薄荷腌制无骨鸡肉

70 RMB

CT2

*Reshmi Kebab*

Chicken marinated in Indian spices and mustard paste and char-grilled

炭烤酸奶腌制无骨鸡肉(微辣)

70 RMB

CT4

*Chicken Seekh Kebab*

Minced chicken, skewered and char-grilled

串烤鸡肉糜

70 RMB

CT5

*Murg Kalimirch*

Marinated boneless chicken chunks seasoned with black pepper and spices

炭烤黑胡椒风味2无骨鸡肉

70 RMB