

Soup

1 MANCHOW SOUP

Wok Stir Fried Garlic and Finely Chopped Vegetables

SHRIMP

CHICKEN

5,800

4,900



2 SWEET CORN SOUP

Cream of Corn with Light Soya Sesame Oil

4,900



3 WOKS NOODLE SOUP

Clear Noodles with Bok Choy, Bean Sprouts, Cilantro, Spring Onions and Shiitake Mushrooms

SHRIMP

CHICKEN

5,900

4,900



4 TOM KA SOUP

Traditional Thai Coconut Milk Soup

PRAWN

CHICKEN

VEGETABLES

5,800

4,900

4,900



5 TOM YUM SOUP

Traditional Thai Soup, Spicy and Tangy

PRAWN

CHICKEN

VEGETABLES

5,800

4,900

4,000



Salads

- 6 **SAMOSA CHAAT (V)**
Fried Potato Pastry, Smashed Then Topped with Vegetables and Yogurt Mint Sauce
- 7 **CRISPY CHICKEN SALAD**
Fresh Crispy Lettuce Mix with a Thai Dressing
- 8 **MANGO SALAD**
Tangy Julienned Green Mango with Peanuts, Red Onion, Mint, Coriander and Plum Lime Dressing
- 9 **PRAWN PAPAYA SALAD**
Popular Thai Salad, Shredded Papaya with Chefs Special Dressing
- 10 **PEANUT LIME CHICKEN SALAD**
Shredded Chicken in Peanut Lime Sauce with Cabbage Mix

4,600



6,400



5,800



8,700



6,400



Appetizers

- 11 **CRISPY HONEY SHRIMP**
Our Signature Shrimp Pops
- 12 **FISH TAWA**
Fish Fillet Marinated with Mustard Oil and Indian Spices
- 13 **CRISPY BABY CORN (V)**
Lightly Battered Baby Corn Tossed with Onion, Chili and Garlic

8,000



8,000



5,200



Appetizers

14 CHILI CHICKEN

Battered Chicken Tossed with Soya and Chili Sauce

5,200



15 CHILI FISH

Battered Fried Fish Tossed with Mustard Seed, Ginger and Curry Leaves

8,000



16 VEGETARIAN MANCHURIAN (V)

Fried Cabbage Dumplings Cooked with Onion Soya Sauce

5,200



17 SALT & PEPPER LOBSTER

Crispy Lightly Fried Baby Lobster Tossed in S&P with Green Onions

8,000



18 DRUMS OF HEAVEN

Battered Fried Chicken Lollipops Tossed in Schezwan Sauce and Garlic Fresh Coriander and Spring Onion

6,400



19 HONEY CHILI POTATO

Smashed Potatoes in Honey Chili Sauce

5,200



20 SEAFOOD PLANTAIN POPS

Mildly Sweet Plantain Pops Stuffed with our Seafood Mix

8,000



21 CRISPY HONEY CHICKEN

Our Signature Chicken Pops

5,800



22 VEGETABLE SAMOSA (V)

A Triangular Shaped Puff Pastry Stuffed with Potatoes and Green Peas

4,000



Appetizers

23 VEGETABLE PAKORAS (V)

Bite Sized Pieces of In-season Vegetables Crisp Fried in a Light Batter

4,800



24 PANEER CASHEW TIKKA

Cottage Cheese, Potatoes and Cashew Patties Mixed with Spices

4,800



25 PANEER KOLIWADA

Lightly Battered Cottage Cheese Fried to a Crisp and Served with Sichuan Sauce

4,000



26 ONION BHAJA

Our Version of Onion Rings

4,000



27 PRAWNS KOLIWADA

Succulent Garlic King Prawns Dipped in Spiced Batter and Crispy Fried

8,000



28 PRAWN ROLL

4 Pcs of Prawn Rolls Served with Sweet Chilli Sauce

10,500



29 SWEET CHILI PRAWNS

Stir Fried Prawns in Sweet Chili Sauce

8,200



30 SATAY

Thin Strips of Chicken Marinated in Coconut Milk Served with Peanut Sauce

5,800



31 VEGETABLE WONTON

Known as Golden Bag Wonton, Minced Vegetables Deep Fried in Rice Paper Parcel

4,800



32 CORN CAKE

Deep Fried Corn Cake with Thai Spices Served with Sweet and Sour Dip

5,200



Tandoor

33 PANEER TIKKA

Homemade Cottage Cheese Marinated in Yogurt and Spice

4,800



34 MALAI PANEER TIKKA

Homemade Cottage Cheese Marinated in Cashew Nut Paste, Yogurt and Mild Indian Spices

5,200



35 CHICKEN ACHARI TIKKA

Boneless Pieces of Chicken Marinated in Mix Pickle and Unique Indian Spices

6,400



36 MUTTON SEEKH KEBAB

Minced Lamb Infused with Fresh Herbs, Variety of Aromatic Spices, Baked on Skewers

6,400



37 TANDOORI CHOOZA

Bone Chicken Marinated in Yogurt and Barbequed in the Tandoor

HALF CHICKEN

5,800

WHOLE CHICKEN

10,500



38 CHICKEN TIKKA

Boneless Chicken Marinated in Yogurt and Barbequed in the Tandoor

6,400



39 GREEN HERB CHICKEN

Boneless Tender of Chicken Marinated in Green Herbs

6,400



Tandoor

40 BLACK PEPPER CHICKEN 6,400
Skewered Boneless Pieces of Chicken, Coarse Black Pepper



41 TANDOORI PRAWNS 10,700
King Prawns Marinated with Whole Spices, Herbs, Yogurt and Skewered with Onions



42 TANDOORI FISH TIKKA 8,200
Fish Fillet Marinated in Mixed Tandoori Spices and Masala Sauce



43 CHICKEN MALAI KABAB 6,400
Supreme of Soft Chicken Marinated with Mild Spices



44 GARLIC CHICKEN KABAB 6,400
Boneless Chicken Pieces Marinated in Garlic and Mild Spices



45 CHICKEN WITH MANGO PICKLES 6,400
Boneless Chicken Pieces Marinated in Selected Spices, Flavored Ginger and Creamy Yogurt



46 TANDOORI FISH 9,200
Spicy Whole Croaker Fish Prepared with Selected Indian Herbs and Spices



47 TANDOORI VEGETARIAN PLATTER 8,700
Assorted Grilled Vegetables Marinated in Achari Masala



48 TANDOORI MIX GRILL PLATTER 15,500
Mixed Grill of Chicken, Prawns, Fish and Meat Marinated in Herb Yogurt and Served with Mint Garlic Sauce



Curries

49 PRAWN RED THAI CURRY
A Superb Coconut Milk Sauce with Fiery Red Curry

8,700



50 EGG CURRY
Boiled Egg Cooked in Special Indian Spices and Gravy

4,000



51 GREEN THAI CURRY
Traditional Green Curry Made with Garden Fresh Green
LAMB
CHICKEN
VEGETABLE

6,900

5,800

5,200



52 CHICKEN CURRY
Chicken Cooked in Gravy with Traditional North Indian Spices

5,800



53 BUTTER CHICKEN
Most Popular Dish from the Indian Kitchen, Boneless Chicken Cooked in Butter, Coriander, Tomato and Ginger

5,800



54 CHICKEN TIKKA MASALA
Saffron Marinated Chicken Succulently Baked in the Tandoor

6,400



55 CHICKEN KADAI
Tender Pieces of Chicken Cooked in Garlic, Butter, Tomatoes

5,900



56 LAMB CURRY
A Delicacy of Kashmir, Tender Baby Lamb Curry

6,900



57 LAMB KADAI
Tender Pieces of Mutton Cooked in Garlic, Butter, Tomatoes, Onions and Hint of Ginger

6,900



Curries

58 LAMB IN CORIANDER GRAVY

Mutton Cooked with Sautéed Spices in Thick Gravy and Garnished with Ginger & Green Coriander

6,900



59 FISH CURRY

Goa Delicacy, Fish Fillet in a Spicy Coconut Sauce

8,500



60 PRAWNS CURRY

Prawns Cooked in Gravy with Traditional Spices

10,400



61 PANEER MAKHANI (V)

Indian Cottage Cheese Sautéed with Onion, Green Peppers and Tomatoes

5,800



62 PALAK PANEER (V)

Creamy Spinach & Indian Cottage Cheese Cooked with Roasted Cumin Seeds

5,800



Vegetarian Section

63 VEGETABLE KADAI

Assorted Vegetables Sautéed in Garlic, Tomatoes & Onions with a Touch of Ginger Coriander

4,800



64 BOMBAY ALOO

Potatoes with Cumin Seeds, Aromatic Spices, Tomatoes & Coriander

4,000



65 DAL TADKA

A Combination of Yellow Lentils, Garlic, Cumin Seeds and Red Chilies

3,700



66 DAL MAKHANI

Black Lentils Cooked on Low Heat with our Unique Spices

4,800



67 TAWA VEGETABLES

Mixed Vegetables Cooked with Onions, Tomatoes & Onion Gravy

5,200



68 KADAI PANEER

Cubes of Fresh Cottage Cheese Cooked with Capsicum, Onions & Tomatoes

5,800



69 MUTTER PANEER

Green Peas & Cottage Cheese in Traditional Onion Gravy

5,800



70 PLAIN RAITA

Chilled Yogurt to Tone Down the Spice

2,500



71 MIX RAITA

A Cooling Combination of Yogurt, Mixed Spices and Chopped Vegetables

2,900



Main Course

72 DOSA SERVING ONLY LUNCH

A South Indian Delicacy of Rice Flour and Lentil Pancake
Served with Coconut Chutney and Shamber Sauce

VEGETARIAN

CHICKEN

4,000

4,800



73 MALAI KOFTA (V)

Dumplings Stuffed with Cottage Cheese and Dry Fruits
Cooked with Indian Spices with Cashewnut Tomato Gravy

5,800



74 PANEER TIKKA MASALA (V)

Yogurt and Cheese Marinated and Simmered in
Nawabi Gravy

5,800



75 MONGOLIAN BEEF

Sweet Soy Glaze, Flank Steak, Garlic, Snipped Green Onion

8,000



76 CRISPY FISH IN HOT GARLIC SAUCE

Wok Fried Fish Cooked with Chili Garlic Soya Sauce

9,800



77 LAMB CHOP KEEMA MASALA

Stir Fried Lamb Chops Cooked with a Spicy Onion Served
with Minced Lamb

8,700



78 SALT & PEPPER PRAWNS

Crispy Prawns, Aromatics, Chili Peppers

10,400



79 SWEET & SOUR

Sweet and Sour Sauce, Pineapple, Onion, Bell Peppers, Ginger

SHRIMP

CHICKEN

10,400

8,000



80 PRAWN CHILI BASIL STIR FRY

Stir Fried Prawns with Basil Sauce

10,400



Main Course

- 81 KUNG PAO**
Spicy Sichuan Chili Sauce, Peanuts, Green Onion, Red Chili Peppers
SHRIMP 10,400
CHICKEN 8,000



- 82 THAI CASHEW NUT**
Stir Fried Tofu and Vegetables with Cashew Nuts, Spring Onions and Capsicum
SHRIMP 10,400
CHICKEN 8,000
VEGETABLE 6,900



- 83 BUDDHA STIR FRY**
Broccoli Stir Fry with Bok Choy 6,900



- 84 SEAFOOD STIR FRY**
Stir Fried Calamari, Shrimps and Fish 10,400



Biryani and Rice

- 85 JEERA RICE** 3,500
Basmati Rice Tempered with Cumin Seeds



- 86 VEGETABLE PULAO** 4,800
Basmati Rice Cooked in a Sealed Pot with Raisins and Nuts



- 87 BIRYANI**
Traditional Indian Rice
CHICKEN 5,800
MUTTON 6,400
VEGETABLES 5,200



- 88 PINEAPPLE FRIED RICE**
Fried Rice Baked in Pineapple with Cashew Nuts
VEGETABLE 5,200
CHICKEN 5,800
SHRIMP 8,700



Biryani and Rice

- 89 **THAI FRIED RICE**
Mixed Vegetables and Thai Spices
CHICKEN
SEAFOOD

5,800
8,000



- 90 **STEAMED BASMATI RICE**

2,900



Noodles

- 91 **LO MEIN**
Stir Fried Egg Noodles with Peppers and Onions
SHRIMP
CHICKEN
VEGETABLE

8,700
5,800
5,200



- 92 **PAD THAI**
Traditionally Famous Stir Fried Thai Noodles
SHRIMP
CHICKEN
VEGETABLE

8,700
5,800
5,200



- 93 **SINGAPORE NOODLES**
Angel Hair Noodles with Chicken, Eggs and Mixed Vegetables

6,400



Selection of Bread

- 94 LACCHA PARATHA**
Multi Layered Wheat Bread Cooked in Tandoor with a Brush of Butter
- 95 PLAIN PAPADAM (2PCS)**
Crispy Lentil Wafer Which Compliments all Curries
- 96 MASALA PAPADAM (2PCS)**
Crispy Indian Pancake Topped with Chopped Onion and Tomatoes Can Be Fried or Roasted
- 97 CHAPPATI (2PCS)**
Flat Discs of Wheat Flour Pancake Cooked in Tawa
- 98 TANDOORI ROTI**
Flat Bread Made out of Whole Wheat Flour and Baked in our Clay Oven
- 99 PLAIN NAAN**
Soft Natural Flour Bread
- 100 BUTTER NAAN**
Soft Natural Flour Bread Brushed with Butter
- 101 CHEESE NAAN**
Soft Natural Flour Bread Stuffed with Cheese
- 102 GARLIC NAAN**
Soft Natural Flour Bread Brushed with Garlic and Butter

1,500



1,400



1,500



1,200



1,200



1,200



1,600



2,300



1,600



Selection of Bread

- 103 CHILI GARLIC NAAN**
Soft Natural Bread Brushed with Freshly Minced Garlic and Chili

1,800



- 104 STUFFED PARATHA**
Natural Flour Bread Stuffed with a Choice of "Aloo, Mix Veggies, Paneer"

2,500



Dessert

- 105 GULAB JAMUN**
Indian Sponge Cake in Rich Syrup

4,000



- 106 KULFI**
Traditional Homemade Ice Cream

4,400



- 107 BANANA SPRING ROLLS**
Fried Banana Rolls with Cinnamon and Vanilla Ice Cream

4,600



- 108 WALNUT LOVER**
Caramelized Walnuts on Vanilla Ice Cream

5,800



- 109 ICE CREAM**

3,500



- 110 FRUIT SALAD**

4,000

