



appetizers 開胃菜





Tomato Shorba \$45
Tomato soup prepared Indian style
印度特色番茄湯



Chicken Malai Tikka \$75
Chicken cubes marinated in spices & cream and grilled in a clay oven
黏爐炙烤香滑雞粒



Paneer Tikka \$65
Cottage cheese marinated in yogurt,
spices cooked with onions & bell peppers
洋蔥燈籠椒煮農家芝士



Tandoori Chicken \$80 Chicken marinated in yogurt & aromatic spices 乳酪香草雞



Paneer Malai Tikka \$75
Cottage cheese marinated in spices & cream and grilled in a clay oven
黏爐炙烤農家芝士



Chicken Tikka \$70 Chicken cubes marinated in ginger, garlic & yogurt 生薑、蒜蓉、乳酪炙烤雞粒



Spinach and Cheese Rolls \$60
Sauteed spinach stuffed with cottage
cheese deep fried golden brown
炒菠菜炸至金黃色釀奶酪深的朋友



Seekh Kebab \$75 Ground lamb with spices cooked on skewers in the day oven 黏爐炙烤香草羊肉串



Tandoori Subzi \$65
Assorted grill of cottage cheese, green peppers, babypotato, mushrooms and cauliflower 炙烤併盤(農家芝士、青椒、小馬鈴薯、蘑菇和花椰菜)



Prawn Tandoori \$130
Jumbo prawns marinated in yogurt and tandoori spices cooked in tandoor
印度特色炙烤乳酪大蝦



Veg Pakoras \$50
Assorted vegetables fritters,
batter fried and served with chutney
炸雜菜配印度酸辣醬



Fish Tikka \$80
Fish marinated in ginger, garlic & yogurt and baked in a clay oven 黏爐炙烤魚



Veg Seekh Kabab \$65 Mince vegetables on a skewer cooked in a clay oven 黏爐炙烤蔬菜串



Samosas \$45

Triangle pastry stuffed with potatoes, peas, dry fruits and seasoned with cumin seed



chicken Entrees 主菜-雞肉





Chicken Tikka Masala \$80
Chicken cubes in a rich tomato
and cream sauce
香濃番茄雞粒



Chicken Kadhai \$85
Chicken cubes cooked with onions,
tomatoes & spices
香草洋蔥番茄煮雞粒



Butter Chicken \$75
Tandoori chicken pieces cooked
in a creamy tomato sauce
印度特色陶鍋煮雞塊
配香濃番茄醬



Chicken Curry \$75
Chicken cooked in tomato,
onion sauce and Indian spices
印度特色香草雞配番茄洋蔥汁



Coriander Chicken \$80
Chicken cooked in yogurt and
fresh coriander
香草乳酪雞



Chicken Vindaloo \$80
Spicy chicken curry from the shores of Goa 香辣黑椒雞



lamb Entrees 主菜 - 羊肉





Lamb Rogan Josh \$95 Lamb in a traditional gravy from Kashmir 傳統喀什米爾肉汁煮羊肉



Saag Lamb \$100 Lamb cooked with spinach 菠菜濃湯煮羊肉



Lamb Rara \$110 Lamb and minced meat in a fiery tomato and onion gravy 羊肉和免治肉配番茄洋蔥肉汁



Keema Matar \$100 Minced lamb and peas 免治羊肉伴豌豆



Lamb Bhuna \$95 Lamb sauteed with fine herbs, onion, bell pepper and tomato 香煎羊肉配香草、洋蔥、 燈籠椒、番茄



Lamb Vindaloo \$95Spicy lamb curry from the shores of Goa 香辣咖喱羊



इहर्वाठठठे 主菜 - 海鮮





Prawns Bhuna \$130
Prawns cooked with onions,
tomatoes and spices
洋蔥番茄大蝦



Fish Curry \$90
Fish cooked in tomato,
onion sauce and Indian spices
椰汁香草魚



Coconut Prawns Curry \$140
Prawns prepared in a coconut milk
flavored with curry leaves
椰汁咖喱大蝦



Fish Tikka Masala \$100 Clay oven cooked fish simmered in tomato and onion sauce 印度特色番茄洋蔥煨魚



マミス Entress 主菜 - 蔬菜





Alu Achari \$55 Potatoes tempered with tangy spices 香草馬鈴薯



Chana Masala \$55
Chickpeas cooked with
onions and tomatoes
洋蔥番茄煮鷹嘴豆



Mushroon and Peas \$55
Button Mushrooms and green peas cooked simmered in tomatoes and onion sauce 番茄洋蔥汁煨草菇和青豆



Saag Paneer \$75
Cottage cheese in a spinach puree
with sautéed onions
菠菜濃湯煮農家芝士配香炒洋蔥



Vegetable Masala \$55
Mixed vegetables cooked in a tomato and onion sauce with Indian spices
印度特色香料煮雜菜伴番茄洋蔥汁



Kadhai Paneer \$65
Cottage cheese in tangy onion tomato gravy with capsicum and onion cubes 洋蔥番茄肉汁煮農家芝士配番椒和洋蔥粒



Gobhi Alu \$55 Stir-fried potatoes and cauliflower cooked with ginger and garlic 生薑蒜蓉炒馬鈴薯和花椰菜



Paneer Butter Masala \$70 Cottage cheese cubes in a rich tomato & cream sauce 農家芝士配香濃番茄汁



マミス Entress 主菜 - 蔬菜





Palak Dal \$60 Lentils cooked with fresh spinach 鮮菠菜煮扁豆



Dal Makhani \$65 Lentils cooked on a slow fire with a blend of mild spices and cream 香煮扁豆



Dal Tadka \$55 Slow simmered yellow lentils tempered with ginger, cumin and onions 生薑茴香洋蔥煨黃扁豆



Egg Curry \$65
Eggs cooked in tomato and onion
sauce with Indian spices
印度特色雞蛋咖喱



rice preparations 飯





Basmati Rice \$35 Long grained Indian rice 印度飯



Chicken Biryani \$75
Basmati rice cooked with chicken
marinated in yogurt and spices
乳酪香草雞肉配印度香料飯



Jeera Rice \$35
Basmati rice seasoned with cumin seeds
印度香料飯伴茴香種子



Prawns Biryani \$120
Tender Prawns cooked with basmatirice in yogurt and spices
乳酪香草蝦配印度香料飯



Subzi Pulao \$45
Basmati rice cooked with
assorted vegetables
印度香料飯配雜菜



Lamb Biryani \$100
Basmati rice cooked with lamb
marinated in yogurt and spices
乳酪香草羊肉配印度香料飯



Vegetable Biryani \$60
Basmatirice cooked with
assorted vegetables
印度香料飯配雜菜



Egg Biryani \$65
Basmati rice cooked with boiled eggs and flavored with spices & saffron 印度香料飯伴雞蛋藏紅花



breadइ 麵包





Tandoori Roti / Butter Roti \$15 / \$20 Whole wheat bread baked in clay oven 黏爐烤全麥麵包



Onion Kulcha \$35
Soft bread stuffed with spiced onions
洋蔥釀鬆軟麵包



Naan / Butter Naan \$20 / \$25 Leavened bread, freshly baked in a clay oven 黏爐現制酵麵包



Paneer Kulcha \$40
Soft bread stuffed with cottage cheese 農家芝士釀鬆軟麵包



Garlic Naan \$30
Leavened bread, freshly baked with toasted garlic and butter
黏爐現制酵麵包配蒜蓉牛油



Keema Kulcha \$50 Stuffed bread with minced lamb 免治羊肉麵包



Tandoori Parantha \$25 Layered whole wheat buttered bread and baked in a clay oven 黏爐烤牛油全麥麵包



इावेटइ (इं





Raita \$35 Yogurt with herbs and mixed Vegetables 香草乳酪/雜菜乳酪



Papadoum Basket \$20 Thin crispy Indian wafers made of lentils 印度特色扁豆薄脆餅



Salad Mix / Onion \$15 Assortment of cucumber, tomatoes, onions 黃瓜番茄洋蔥沙律



Masala Papadoum \$15
Crispy Indian wafer topped with
finely chopped onion & tomato
印度薄脆餅伴洋蔥番茄醬料



वेहइइहर सस





Kheer \$45
Rice pudding with almonds
and cardamom
杏仁荳蔻布丁



Gulab Jamun \$45 Deep fried dough balls in sugar syrup 炸甜圈

क्रिड्र क्षेत्र क्षेत्र





Mango Lassi	\$30
Sweet / Salted Lassi	\$30
Lemon Iced Tea	\$20
Fresh Lemonade	\$30
Fresh Mint Lemonade	\$25
Fresh Lime Soda	\$25
Iced Coffee	\$25
Iced Café Latte	\$25
Iced Cappuccino	\$25
Apple Juice	\$30
Orange Juice	\$30
Sodas	\$15
(Coke / Fanta / Sprite / Coke Lite / Coke Zero / Soda	Water)
Sparkling water	\$30
Bottled Still Water - Small/Big	\$15/25

Beers

Kingfisher	\$35
Corona	\$35
Carlsberg	\$35
Heineken	\$35
Macau Beer	\$35
Tsing Tao	\$30



क्रिड्र हेड्ड क्ष

Liquor	30ml	Bottle
Black Label	\$45	\$550
Chivas Regal	\$50	\$600
Jack Daniel	\$55	\$650
Glenlivet 12	\$55	\$650
Glenmorangie	\$65	\$750
Bombay Sapphire	\$45	\$550
Gordons Gin	\$45	\$550
Absolut	\$45	\$550
Smirnof	\$45	\$550
Grey Goose	\$60	\$700
Bacardi	\$45	\$550
Captain Morgan	\$45	\$550

Coffee

Regular Coffee	\$20
Cappuccino	\$25
Café Latte	\$25
Espresso	\$25
Double Espresso	\$40

Tea

Hot tea	\$20
Lemon tea	\$25
Mint tea	\$25
Green tea	\$25
Rose tea	\$25
Masala Chai	\$25
Organic Indian Tulsi (Basil) teas	
Tulsi & Lemon	\$25
Tulsi & Ginger	\$25
Tulsi Green tea	\$25



