

Summer menu

indian spice
indian food restaurant

Lunch Special

**SET LUNCH
MENU 1 - MOP 50**

*Kathi Roll - Choice of Lamb/
Chicken/Paneer*

Choice of soda

**SET LUNCH
MENU 2 - MOP 60**

Chicken Curry

Rice

Choice of soda

**SET LUNCH
MENU 3 - MOP 78**

Appetizer

Onion Bhajiya

Choice of 1 Entree

Chicken Curry

Saag Lamb

Chana Masala

Mixed vegetables

*Served With Salad, Rice or Nan,
Chutney & Soda*

*All prices are subject to 10% service charge
We serve halal food*

開胃菜



Murgh Tikka



Samosa

Murg Malai Tikka - \$75

Chicken cubes marinated in spices & cream and grilled in a clay oven

黏爐炙烤香滑雞粒

Murg Tandoori - \$80

Chicken marinated in yogurt & aromatic spices

乳酪香草雞

Murgh Tikka - \$70

Chicken cubes marinated in ginger, garlic & yogurt

生薑，蒜蓉，乳酪炙烤雞粒

Seekh Kebab - \$75

Ground lamb with spices cooked on skewers in the clay oven

黏爐炙烤香草羊肉串

Jhinga Tandoori - \$130

Jumbo prawns marinated in yogurt and tandoori spices cooked in tandoor

印度特色炙烤乳酪大蝦

Fish Tikka - \$80

Fish marinated in ginger, garlic & yogurt and baked in a clay oven

黏爐炙烤魚

Paneer Tikka - \$65

Cottage cheese marinated in yogurt, spices and cooked with onions & bell peppers

洋蔥燈籠椒煮農家芝士

Appetizers

Paneer Malai Tikka - \$75

Cottage cheese marinated in spices & cream and grilled in a clay oven

黏爐炙烤農家芝士

Tandoori Subzi - \$65

Assorted grill of cottage cheese, green peppers, baby potato, mushrooms, and cauliflower

炙烤拼盤 (農家芝士，青椒，小馬鈴薯，蘑菇和花椰菜)

Veg Pakoras - \$50

Assorted vegetables fritters, batter fried and served with chutney

炸雜菜配印度酸辣醬

Veg Seekh Kabab - \$65

Mince vegetables on a skewer cooked in a clay oven

黏爐炙烤蔬菜串

Tomato Shorba - \$45

Tomato soup prepared Indian style

印度特色番茄湯

Samosas - \$45

Triangle pastry stuffed with potatoes, peas, dryfruits and seasoned with cumin seed

蔬菜角 (馬鈴薯，豌豆和乾果) 配茴香種子汁

Alu Bharwan - \$65

Potatoes baked in clay oven with vegetable stuffing

烤馬鈴薯釀雜菜



Paneer Tikka



Tomato Shorba

主菜 — 雞肉 / **Chicken Entrees**



Murg Makhani

Murg Tikka Masala - \$80

Chicken cubes in a rich tomato and cream sauce

香濃番茄雞粒

Murg Makhani - \$75

Shredded tandoori chicken pieces cooked in a creamy tomato sauce

印度特色陶鍋煮雞塊配香濃番茄醬



Murg Curry

Murg Kadhai - \$85

Chicken cubes cooked with onions, tomatoes & spices

香草洋蔥番茄煮雞粒

Murg Curry - \$75

Chicken cooked in tomato, onion sauce and Indian spices

印度特色香草雞配番茄洋蔥汁

主菜 — 羊肉 / **Lamb Entrees**



Gosht Bhuna

Gosht Bhuna - \$95

Lamb sautéed with fine herbs, onion, bell pepper and tomato

香煎羊肉配香草，洋蔥，燈籠椒，番茄

Gosht Rogan Josh - \$95

Lamb in a traditional gravy from Kashmir

傳統喀什米爾肉汁煮羊肉

Gosht 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

Gosht Saag - \$100

Lamb cooked in spinach puree

菠菜濃湯煮羊肉

Keema Matar - \$100

Minced lamb and peas

免治羊肉伴豌豆



Keema Matar

主菜 — 海鮮 / **Seafood**



Prawns Bhuna

Prawns Bhuna - \$130

Prawns cooked with onions, tomatoes and spices

洋蔥番茄大蝦

Coconut Prawns Curry - \$140

Prawns prepared in a coconut milk flavored with curry leaves

椰汁咖喱大蝦



Fish Tikka Masala

Fish Curry - \$90

Fish cooked in coconut milk and spices

椰汁香草魚

Fish Tikka Masala - \$100

Clay oven cooked fish simmered in tomato and onion sauce

印度特色番茄洋蔥煨魚

主菜 — 雞蛋 / **Egg Entrees**



Egg Biryani

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

Egg Curry - \$55

Eggs cooked in tomato and onion sauce with Indian spices

印度特色雞蛋咖喱

Egg Bhurjee - \$50

Scrambled eggs with onion, tomato and chillies

洋蔥番茄辣椒炒雞蛋



Egg Curry

主菜 — 蔬菜



Gobhi Alu



Saag Paneer

Alu Achari - \$55

Potatoes tempered with tangy spices
香草馬鈴薯

Dhingri Matar - \$55

Button Mushrooms and green peas
cooked simmered in tomatoes and
onion sauce

番茄洋蔥汁煨草菇和青豆

Subji 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

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

Chana Masala - \$55

Chickpeas cooked with onions and
tomatoes

洋蔥番茄煮鷹嘴豆

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

Vegetarian Entrees



Palak Dal

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

Paneer Butter Masala - \$70

Cottage cheese cubes in a rich
tomato & cream sauce

農家芝士配香濃番茄汁

Palak Dal - \$60

Lentils cooked with fresh spinach

鮮菠菜煮扁豆

Dal Tadka - \$55

Slow simmered yellow lentils
tempered with ginger, cumin and
onions

生薑茴香洋蔥煨黃扁豆

Dal Makhani - \$65

Lentils cooked on a slow fire with a
blend of mild spices and cream

香煮扁豆



Dal Makhani

飯 / Rice Preparations



Jeera Rice



Murg Biryani

Jeera Rice - \$35

Basmati rice seasoned with cumin seeds

印度香料飯伴茴香種子

Subzi Pulao - \$45

Basmati rice cooked with assorted vegetables

印度香料飯配雜菜

Murg Biryani - \$75

Basmati rice cooked with chicken marinated in yogurt and spices

乳酪香草雞肉配印度香料飯

Gosht Biryani - \$100

Basmati rice cooked with lamb marinated in yogurt and spices

乳酪香草羊肉配印度香料飯

Prawns Biryani - \$120

乳酪香草蝦配印度香料飯

麵包 / Breads



Tandoori Parantha

Tandoori Roti / Butter Roti - \$15 / \$20

Whole wheat bread baked in clay oven

黏爐烤全麥麵包

Naan / Butter Naan - \$20 / \$25

Leavened bread, freshly baked in a clay oven

黏爐現制酵麵包

Garlic Naan - \$30

Leavened bread, freshly baked with toasted garlic and buttered

黏爐現制酵麵包配蒜蓉牛油

Tandoori Parantha - \$25

Layered whole wheat buttered bread and baked in a clay oven

黏爐烤牛油全麥麵包

Onion Kulcha - \$40

Soft bread stuffed with spiced onions

洋蔥釀鬆軟麵包

Paneer Kulcha - \$45

Soft bread stuffed with cottage cheese

農家芝士釀鬆軟麵包

Keema Kulcha - \$65

Stuffed bread with minced lamb

免治羊肉麵包



Paneer Kulcha

伴菜 / Sides



Salad Mix / Onion



Papadum

Raita - \$35

Yogurt with herbs and mixed vegetables

香草乳酪/雜菜乳酪

Salad Mix / Onion - \$15

Assortment of cucumber, tomatoes, onions

黃瓜番茄洋蔥沙律

Papadum Basket - \$20

Thin crispy Indian wafer made of lentils

印度特色扁豆薄脆餅

Masala Papadum - \$15

Crispy Indian wafer topped with finely chopped onions & tomatoes

印度薄脆餅伴洋蔥番茄醬料

甜品 / Dessert



Kheer

Kheer - \$45

Rice pudding with almonds and cardamom

杏仁荳蔻布丁

Gulab Jamun - \$30

Deep fried dough balls in sugar syrup

炸甜圈

Ice Creams - \$40

Vanilla, Strawberry and Chocolate

雪糕 (雲喱拿，草莓和朱古力口味)



Gulab Jamun

Cold Beverages			Liquor		
Mango Lassi	-	\$30	Liquor	30ml	Bottle
Salted Lassi	-	\$30	Black Label	-	\$45 \$650
Perrier	-	\$30	Chivas Regal	-	\$45 \$650
Sodas	-	\$15	Glenfiddich 12	-	\$65 \$800
(Coke / Fanta / Sprite)			Glenlivet 12	-	\$65 \$800
Lemon Iced Tea	-	\$20	Bombay Sapphire	-	\$45 \$650
Canned Juice	-	\$30	Gordons Gin	-	\$45 \$650
(Orange / Tomato / Pineapple / Apple)			Absolut	-	\$45 \$650
Iced Coffee	-	\$25	Smirnof	-	\$45 \$650
Fresh Lemonade	-	\$20	Grey Goose	-	\$65 \$800
Fresh Lime Soda	-	\$25	Belvedere	-	\$55 \$750
Bottled Still Water	-	\$15 / \$25	Bacardi	-	\$45 \$650
Red Bull	-	\$45	Captain Morgan Spice	-	\$55 \$750
Hot Beverages			Wines		
Masala Chai	-	\$20	Red		
Tea - Mint / Green / Darjeeling	-	\$25	Casalinho Ouro Velho Tinto 2003, Portugal	-	\$30 / \$150
Cappuccino	-	\$25	Seaview Sparkling Shiraz, Australia	-	\$230
Espresso	-	\$25	Paulo Laureano Classico Tinto 2007, Portugal	-	\$30 / \$150
Double Express	-	\$40	Platinum Hill Merlot 2006, Australia	-	\$210
Beers			Penfolds Private Release Shiraz Cabernet 2008, Barossa Valley, Australia	-	\$250
Tsing Tao	-	\$30	Dom Martinho Vinho Tinto 2005, Alentejano, Portugal	-	\$285
Corona	-	\$35	White		
Carlsberg	-	\$30	Paulo Laureano Classico Branco 2008, Portugal	-	\$30 / \$150
Heineken	-	\$35	Casa Girelli Canaletto Pinot Grigio IGT 2008, Veneto, Italy	-	\$230
Macau Beer	-	\$35	Penfolds Private Release Chardonnay 2008, Barossa Valley, Australia	-	\$250
			Taltarni Sauvignon Blanc 2008, Victoria, Australia	-	\$285
			BYOB corkage per bottle	-	\$150
All prices are subject to 10% service charge 以上價格需另加收10%服務費			We serve halal food 我們提供清真食品		



