

## Recommendations 推荐



*CM5) Chicken Tikka Masala 70*

*(Tandoori chicken pieces cooked in onion tomato gravy)*

咖喱鸡块配以洋葱番茄汁



*CT8) Tandoori Chicken (full / half) 160 / 80*

*(Chicken with bones marinated in yogurt & grilled in a clay oven)*

印式烤酸奶秘制带骨鸡肉



*R7) Mutton Biryani 85*

*(A classic combination of basmati rice, lamb chunks & select whole spices)*

辣味羊肉焖饭



*VT1) Vegetable Samosa 45*  
*(Puff pastry with potato & peas filling) 4 pieces*  
印式蔬菜咖喱饺



*ST1) Mahi Tikka 150*  
*(Tender pieces of cod fish grilled)*  
厨师推荐烤银鳕鱼



*MT2) Barrah Kebab 95*  
*(Rack of lamb, marinated in mint, spiced & skewered)*  
串烤羊排配以薄荷蜜汁



*N3) Cheese Naan 35*  
*(Naan lightly stuffed with cheese)*

印式奶酪薄饼



DR1) Gulab Jamun 35

(Milk dumplings deep fried and served in a sugar syrup)

牛奶球配以糖浆



Mango Lassi

30

(Yogurt blended with mango pulp)

芒果拉希



MT3) Mutton Sheekh Kebab 75

(Minced lamb with herbs & spices, lightly grilled in the clay pot)

炉烤羊肉配香料-辣味



*SM3) Kadhai Prawns 130*

*(Prawns cooked with chunky onion & bell pepper)*

*咖喱虾配小洋葱及甜椒*



*VT7) Afgani Aloo 55*

*(Potatoes stuffed with cheese, minced potato and nuts, blended with herbs & spices, grilled in clay pot)*

*烤土豆配奶酪馅-微辣*



*CT3) Reshmi Kebab 65*

*(Juicy boneless chicken cubes mildly spiced & char grilled to perfection)*

*烤多汁无骨鸡块-微辣*



*CM4) Chicken Methi* 70  
*(Boneless chicken cooked in fenugreek)*  
无骨鸡配以葫芦巴



*MT1) Boti Mutton* 75  
*(Tender lamb pieces delicately flavoured & barbequed)*  
烤羊肉-辣味



*D1) Daal Makhani* 55  
*(Black lentils cooked with exotic spices, tomato puree, ginger, garlic and rich creamy butter sauce)*  
黑兰豆配以番茄浓汤, 生姜, 大蒜及浓郁乳制品汁



CT2) Murg Malai 65

*(Tender boneless chicken pieces marinated in cream & cashewnut paste, it simply melts in your mouth)*

印式烤奶油腌制无骨肌肉配以腰果酱, 入口即化



VM2) Aloo gobi 60

*(Potato and cauliflower cooked in onion tomato)*  
土豆花菜配番茄洋葱咖喱



CT12) Chicken Kathi Roll 45

*(Hot Crispy Rotis served with a filling of Spicy Chicken tikka cubes)*

鸡肉和什锦蔬菜卷特式薄饼



VT2) Hara Bara Kebabs \_\_\_\_\_ 40

*(Spinach and vegetable cutlet, fried and served)*

炸菠菜和蔬菜



N9) Kheema Naan

45

*(Naan stuffed with minced lamb and cheese)*

塞满碎羊肉和奶酪烤饼



MM1) Nalli Nehari \_\_\_\_\_ 80

*(Lamb shank and trotters slowly braised with turmeric caramelized onions, aromatic spices and yogurt)*

羊胫骨蹄子配以姜黄焦糖洋葱、辛香料和酸奶慢慢煮煨





ST4) Tandoori Prawns 130

(Barbequed prawns flavoured with spices)

印式辣味烤虾



MM2) Mutton Rogan Josh 75

(Lamb with spices, herbs, saffron cooked in an onion based gravy)

咖喱羊配以藏红花及洋葱汁



SM1) Suneri Machhi 90

(Fish cooked in mildly spiced golden yellow gravy)

金黄咖喱龙利鱼

## SOUPS



## 汤

### Vegetarian

#### 素食者

- S1) Tomato Dhaniya Shorba \_\_\_\_\_ 35  
(Tomato based tangy soup flavoured with fresh coriander leaves)  
番茄汤配以胡妥叶
- S2) Cream of Tomato/Mushroom/Spinach/Broccoli/Vegetable \_\_\_\_\_ 35  
(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
- | S3) Mulligatawny Shorba \_\_\_\_\_ 35  
(Mildly spiced lentil soup)  
微辣印度小黄豆汤

### Non Vegetarian

#### 荤食者

- | S4) Cream of Chicken \_\_\_\_\_ 40  
(A creamy white coloured semi thick soup)  
奶油浓鸡汤
- | S5) Murg Badami Shorba \_\_\_\_\_ 40  
(Chicken broth flavoured with Indian spices garnished with almonds)  
奶油杏仁鸡汤
- | S6) Paya Shorba \_\_\_\_\_ 40  
(Soup of feet of lamb with spices)  
印式煲羊腿肉浓汤

## Salads

### 热萨拉

### Vegetarian

#### 素食者

- | SL1) Green Salad \_\_\_\_\_ 30  
(A mixed vegetable salad)  
综合素菜色拉
- | SL2) Sprout Salad \_\_\_\_\_ 30  
(Bean sprouts with onion, tomato & coriander leaves)  
豆芽配以洋葱番茄色拉
- | SL3) Rajma mango salad \_\_\_\_\_ 30

Kidney beans mix with onion tomato and mango  
大红豆, 芒果, 彩椒, 玉米粒, 碎番茄和洋葱配以苹果醋和橄榄油

## Non Vegetarian 荤食者

- | SL4) Chicken tikka Salad \_\_\_\_\_ 40  
(Chicken pieces with onion tomato and sweet chilli dressing)  
炭烤无骨鸡肉, 混合生菜, 樱桃番茄, 黄瓜配以泰式香蒜酱

## Yogurts & Chaats 印式酸奶&小吃

- | C1) Raita \_\_\_\_\_ 30  
(Homemade yogurt, with choice of boondi/onion/tomato/cucumber/pineapple,  
flavoured with roasted cumin)  
私房制作酸奶供选择面团/洋葱/番茄/黄瓜/菠萝/配以孜然口味
- | C2) Sev Papdi Chaat \_\_\_\_\_ 40  
(Crisp fried dough wafers with onion, tomato, potato, yoghurt and tamarind sauce)  
印度街巷特色小吃
- | C3) Samosa Chaat \_\_\_\_\_ 40  
(An Indian street food delicacy)  
蔬菜咖喱饺配香料, 碎洋葱, 番茄和特制酱料
- | C4) Aloo tikki Chaat \_\_\_\_\_ 40  
(An Indian street food delicacy)  
油炸土豆配香料, 碎洋葱, 番茄和特制酱料
- | C5) Chole Chaat \_\_\_\_\_ 40  
( Beans with onion, tomato, potato, yoghurt and tamarind sauce)  
鹰嘴豆配以碎洋葱, 番茄, 土豆, 酸奶和罗望子酱

## Papad 脆饼 (A crispy lentil wafer)

- | P1)Roasted Papad (2pcs) \_\_\_\_\_ 20

烤蓝豆脆饼

| P2) Fried Papad (2pcs) \_\_\_\_\_ 20  
油炸蓝豆脆饼

| P3) Masala Papad (2pcs) \_\_\_\_\_ 25  
(Chopped onion, tomato, coriander, chillies topped on a roasted papad)  
烤蓝豆脆饼配以碎洋葱和番茄

## Vegetarian Starter 素食者 开胃菜

| VT1) Veg Samosa(4pcs) \_\_\_\_\_ 45  
(Puff pastry with potato & peas filling, fried and served )  
印式素食咖喱饺

| VT2) Hara Bara Kebabs \_\_\_\_\_ 40  
(Spinach and vegetable cutlet, fried and served)  
炸菠菜和蔬菜

| VT3) Reshmi Paneer \_\_\_\_\_ 60  
(Cubes of cottage cheese marinated in a yellow based sauce with Indian spice and char grilled)  
烤姜黄酸奶腌制乡村奶酪

| VT4) Paneer Haryali \_\_\_\_\_ 60  
(Cubes of cottage cheese marinated in a coriander and mint based sauce with Indian spice and char grilled)  
香菜味碳烤乡村奶酪

| VT5) Vegetable Manchurian \_\_\_\_\_ 55  
(Mix vegetable dumplings in spicy indian style chinese sauce)  
辣味印式什锦蔬菜球

| VT6) Paneer Tikka \_\_\_\_\_ 60  
(Cottage cheese marinated in tandoori masala and grilled, served with mint chutney)  
碳烤箱辣乡村奶酪

| VT7) Afgani aloo \_\_\_\_\_ 55  
(Potatoes stuffed with cheese, minced potato and nuts, blended with herbs & spices and grilled)  
烤土豆配奶酪馅-微辣

| VT8) Tandoori Broccoli \_\_\_\_\_ 45  
(Broccoli marinated in honey yogurt, fresh cream and cheese, grilled)  
烤西兰花配香菜薄荷酱

VT9) Achari Mushroom _____	55
(Button mushroom cooked in pickled flavor)	
炭烤腌制小蘑菇	
VT10) Chilli Paneer	
(Cottage cheese tossed with bell pepper indian style chinese sauce)	
印式风味烤乡村奶酪配甜椒	
VT11) Tandoori Gobhi _____	50
(Grilled cauliflower with spices)	
烤花菜	
VT12) Aloo Took _____	45
(Baby potato tempered with curry leaves and tossed in spicy tangy tamarind chutney)	
小土豆配秘制罗望子酱	
VT13) Bhuni Subz Ke Sheekh _____	50
(Fine chopped exotic vegetable tempered with tender garam masala, skewered and finished in tandoor)	
串烤什锦蔬菜碎	
VT14) Mix Vegetable Pakoda _____	45
(Mix vegetable mix with gram flour batter and deep fried)	
油炸什锦蔬菜裹以鹰嘴豆粉	
VT15) Onion Bhajia _____	45
(Onion fritters)	
香脆炸洋葱丝	
VT16) Aloo 65 _____	45
(Baby potato tossed with indian style chinese sauce)	
小土豆配以印式酸辣酱	
VT17) Vada Pav _____	35
(Batter fried potato patty served with Indian style burger bun)	
油炸土豆裹以鹰嘴豆粉夹小面包	
VT18) Paneer Kathi Roll _____	65
(Hot Crispy Rotis served with a filling of Spicy Cottage Cheese)	
炒什锦蔬菜和乡村奶酪卷特式薄饼	

## Non Vegetarian Starters

## 荤食者开胃菜

### Chicken

#### 鸡肉

CT1) Achari murg	80
(Pickled flavour chicken leg)	
烤腌制辣味无骨鸡腿肉	
CT2) Murg Malai	65
(Tender boneless chicken pieces marinated in cream & cashew nut paste, it simply melts in your mouth)	
印式烤奶油腌制无骨鸡肉配以腰果酱, 入口即化	
CT3) Reshmi Kebab	65
(Boneless chicken chunks marinated in unique preparation of yogurt and cream)	
用酸奶和奶油独特配方腌制的无骨鸡块	
CT4) Hariyali Murg	65
(Chicken cubes flavoured with mint & spices)	
印式烤鸡配以薄荷香味-辣味	
CT5) Chicken Sheekh Kebab	65
(Minced chicken with cheese & spices, skewered)	
串烤碎鸡配以芝士, 印度香料	
CT6) Murg kali mirch	65
(Boneless chicken chunks marinated in black pepper)	
炭烤黑胡椒风味无骨鸡腿肉	
CT7) Chicken Tikka	65
(Spiced boneless chicken tikka , with mint chutney and pickled onion)	
烤香料秘制的无骨鸡块, 配以薄荷酱和洋葱腌菜	
CT8) Tandoori Chicken (full/half)	160/80
(Whole chicken marinated in tandoori masala, roasted in clay oven)	
印式烤酸奶秘制带骨鸡肉	
CT11) Chicken 65	70
(Batter fried boneless chicken chunks tossed with Indian style Chinese sauce)	
油炸无骨鸡肉配以印式酸辣酱	
CT12) Chicken Kathi Roll	45
(Hot Crispy Rotis served with a filling of Spicy Chicken tikka cubes)	
鸡肉和什锦蔬菜卷特式薄饼	

## Mutton (Lamb) 羊肉

MT1) Boti Mutton	75
(Tender lamb pieces delicately flavoured & barbequed) Contains mustard oil	
烤羊肉	
MT2) Barrah Kebab	95
(Rack of lamb, marinated in mint, spiced & skewered) Contains mustard oil	
串烤羊排配以薄荷蜜汁	
MT3) Mutton Sheekh Kebab	75
(Lamb minced mixed with exotic cashewnut, cooked in clay oven)	
碳烤羊肉糜配以腰果酱	
MT4) Mutton Sukha	75
(Tender lamb pieces cooked with coconut)	
羊肉块炒碎椰子肉	

## Seafood 海鲜

ST1) Mahi Tikka	150
(Tender pieces of cod fish grilled)	
厨师推荐烤银鳕鱼	
ST2) Fish Lassuni Tikka	90
(Boneless sole fish cubes flavoured with garlic)	
烤蒜味龙力鱼块	
ST3) Amritsari Fish	90
(boneless batter fried fish with coriander seeds)	
油炸龙利鱼块裹鹰嘴豆粉	
ST4) Tandoori Prawns	130
(Barbequed prawns flavoured with spices) Contains mustard oil	
印式辣味烤虾	
ST5) Prawns 65	130

(Prawns tossed indian style chinese sauce)  
炒大明虾配印式酸辣酱

ST6) Tava Prawns _____	130
(Prawns cooked with whole crushed spices and cooked on flat pan)	
炒大明虾配印式香料	

## Vegetarian Curries 素食咖喱

VM1) Tali Aloo Ki Tarkari _____	60
(A speciality from barabanki region of Lucknow, where baby potatoes are fried and spiced in asafoetida and coriander powder)	
油炸土豆配番茄块黄咖喱	
VM2) Aloo gobi _____	60
(Potato and cauliflower cooked in onion tomato)	
土豆花菜配番茄洋葱咖喱	
VM3) Subz Miloni _____	60
(Seasonal vegetables in spinach and garlic sauce)	
菠菜和大蒜酱烩时蔬	
VM4) Green Peas and Cheese Masala _____	60
(green peas cooked and flavoured with cashewnut paste and topped with cheese)	
青豆腰果酱咖喱配碎芝士	
VM5) Subze Gulfam _____	60
(A rich and creamy gravy dish cooked with different vegetables in tangy tomato and cashew paste)	
什锦蔬菜配以奶油味浓郁的番茄和腰果咖喱酱	
VM6) Mushroom Hara Pyaz _____	60
(An exotic mushroom and onion preparation cooked with yogurt and spices, flavoured with cashewnut paste)	
蘑菇和香葱配以腰果酱咖喱	
VM7) Subz Dahhi Ke Kofta _____	60
(Assorted vegetables stuffed with hung-yogurt, deep fried and stewed in yogurt flavoured sauce)	
什锦蔬菜填以浓缩酸奶, 酥炸后配以酸奶调制的咖喱	



VM8) Channa Masala	60
(Chick peas curry)	
鷹嘴豆配番茄洋葱咖喱	
VM9) Vegetable Kadhai	60
(Vegetables with bell pepper, in onion tomato gravy)	
什锦蔬菜配洋葱和番茄咖喱	
VM10) Rajma Masala	60
(Kidney beans cooked onion tomato gravy)	
红豆咖喱配洋葱番茄酱	
VM11) Bhindi Do Pyaza	60
(Ladies finger cooked with lots of onions in tomato gravy)	
秋葵咖喱配以番茄块和洋葱	
VM12) Baingan ka Bharta	60
(Baingan ka Bharta is a very flavour full dish. Mashed egg plant cooked with spiced tomato)	
茄子配辛辣味番茄咖喱	
VM13) Palak Paneer	65
(Cottage cheese cooked in spinach paste)	
印式乡村奶酪配菠菜酱	
VM14) Paneer Kadhai	65
(Cottage cheese with bell pepper in onion tomato gravy)	
印式乡村奶酪, 甜椒配以洋葱番茄咖喱	
VM15) Panner Lababdar	65
(Cottage Cheese cooked with chopped bell pepper and red medium spicy gravy)	
印式乡村奶酪和碎甜椒配以中辣红咖喱	
VM16) Paneer Makhani	65
(Succulent Indian Cottage Cheese cooked in thick creamy, tangy gravy)	
印度乡村奶酪配以香郁的奶油稠咖喱	
VM17) Paneer Tikka Masala	65
(Tandoori cottage cheese with bell pepper in a tomato and onion gravy)	
碳烤印式乡村芝士块配红咖喱	
VM18) Pav Bhaji	65
(Potato and mix vegetable with spices and served with Indian style burger bun)	
碳烤印式乡村芝士块配红咖喱	

# Daals

## 豆醬

- D1) Daal Makhani \_\_\_\_\_ 55  
(Black lentils cooked with exotic spices, tomato puree, ginger, garlic and rich creamy butter sauce)  
黑蘭豆配以番茄濃湯, 生姜, 大蒜及濃郁乳製品汁
- D2) Dum ki Daal \_\_\_\_\_ 50  
(Whole green moong daal tempered with oil or ghee, fried spices along with ginger and garlic)  
綠豆咖喱配以姜蒜煎香料
- D3) Tadka Daal \_\_\_\_\_ 50  
(Yellow daal tempered with clarified butter, whole red chillies and cumin seeds)  
金黃煨藍豆配以印式香料及孜然
- D4) Daal palak \_\_\_\_\_ 50  
(Yellow daal and chooped spinach tempered with clarified butter, cumin seeds)  
小黃豆和碎菠菜配以黃油, 孜然

# Chicken Curries

## 咖喱雞

- CM1) Saag Chicken \_\_\_\_\_ 70  
(Chicken sautéed with onion, ginger, spices & cooked with spinach)  
咖喱雞配洋蔥, 生姜, 辣味及菠菜醬
- CM2) Chicken Makhani \_\_\_\_\_ 70  
(Chicken cubes cooked in mildly spiced tomato based creamy sauce)  
印式咖喱雞配番茄及奶油汁
- CM3) Chicken Jalfrez \_\_\_\_\_ 70  
(A type of curry which involves frying marinated pieces of chicken in oil and spices to produce a dry, tomato gravy with tomato, bell pepper and onion)  
烤無骨雞條和蔬菜配以辣味番茄咖喱
- CM4) Methi Chicken \_\_\_\_\_ 70  
(Boneless chicken cooked in fenugreek)  
無骨雞配以葫蘆巴
- CM5) Chicken Tikka Masala \_\_\_\_\_ 70  
(Tandoori chicken pieces cooked in onion and tomato gravy)  
咖喱雞塊配以洋蔥番茄汁

CM6) Chicken Kadhaj	70
(Chicken pieces cooked with chunky onion & bell pepper)	
咖喱鸡配以洋葱和甜椒	
CM7) Chicken Vindaloo	70
(Chicken pieces cooked with potato in spicy sauce)	
辣味咖喱鸡块配土豆	
CM8) Chicken Do Pyaaza	70
(Chicken pieces cooked with onion in spicy sauce)	
咖喱鸡块配番茄块和洋葱	
CM9) Chicken Madras	70
(Chicken cooked in coconut based spicy sauce)	
鸡肉块配以辣味浓郁椰子咖喱	

## Mutton Curries

### 咖喱羊

MM1) Nalli Nehari	80
(Lamb shank and trotters slowly braised with turmeric caramelized onions, aromatic spices and yogurt)	
羊胫骨蹄子配以姜黄焦糖洋葱、辛香料和酸奶慢慢煮煨	
MM2) Mutton Rogan Josh	75
(Lamb with spices, herbs, saffron cooked in an onion based gravy)	
咖喱羊配以藏红花及洋葱汁	
MM3) Mutton Vindaloo	75
(Mutton cooked with potatoes in a spicy sauce)	
辣味咖喱羊肉配以土豆	
MM4) Palak Mutton	75
(Lamb cooked in a spinach gravy)	
咖喱羊配以菠菜酱	
MM5) Kadhaj Ghost	75
(Lamb pieces cooked with chunky onion & bell pepper)	
咖喱羊配以洋葱及甜椒	
MM6) Kheema Mutter	75
(Minced meat with green peas)	
咖喱羊肉糜配以绿豌豆	

MM7) Mutton Masala	75
(Lamb with spices, herbs, onion and tomato)	
羊肉块配以辣味番茄洋葱咖喱	
MM8) Kheema Pav	75
(Minced lamb meat served with Indian style burger bun)	
印度风味羊肉糜配小面包	
MM9) Mutton Madras	75
(Lamb cooked in coconut based spicy sauce)	
羊肉块配以辣味浓郁椰子咖喱	

## Fish and Prawn Curries

### 咖喱虾和鱼

SM1) Suneri Machhi	90
(Fish cooked in mildly spiced golden yellow gravy)	
金黄咖喱龙利鱼	
SM2) Fish Curry	90
(Fish cooked in spicy red curry)	
龙利鱼块配以辣味红咖喱	
SM3) Kadhai Prawns	130
(Add garam masala, bay leaves ,cinnamon stick, lemon and salt. Stir well and cook with onion and bell pepper)	
大明虾用咖喱粉、香叶、桂皮、柠檬以及盐腌制, 用洋葱和甜椒烹饪	
SM3) Goan Prawn Curry	130
(Prawns cooked in rich coconut based gravy)	
咖喱虾配以浓郁椰汁	

## Rice

### 米饭

R1) Steam Rice	25
白米饭	
R2) Jeera Rice	30

(Basmati rice tempered with cumin seeds)  
孜然饭

R3) Vegetable Biryani	60
(Basmati rice cooked with green herbs ,aromatic spices ,seasonal vegetable and cottage cheese)	
时蔬和乡村奶酪焖饭	
R4) Mixed Veg Pulao	55
(Basmati rice with assorted fresh vegetables)	
什锦蔬菜炒饭	
R5) Peas Pulao	45
(Green peas delicately cooked with basmati rice)	
豌豆米饭	
R6) Chicken Awadhi Biryani	75
(Basmati rice and chicken cooked separately, layered together with exotic spice)	
印式风味特色鸡肉米饭	
R7) Mutton Biryani	85
(Marinated lamb and rice cooked with saffron yogurt ,mint, aromatic spices)	
羊肉米饭配以藏红花、酸奶、薄荷还有印式香料	
R8) Prawn Masala Pulao	130
(Basmati rice cooked with masala prawns fried onions, saffron and mint)	
咖喱虾饭配以香煎洋葱、藏红花和薄荷叶	
R9) Saffron Rice	45
(Basmati rice cooked with saffron and almond )	
藏红花杏仁片炒饭	
R9) Fried Rice (vegetable / egg / chicken)	50/55/60
(Basmati rice cooked in Indian styled Chinese)	
炒饭 (什锦蔬菜/鸡肉/鸡蛋)	

## Naan and Breads

### 印式薄饼

N1) Plain/Butter Naan	25
(Refined flour bread)	
印式薄饼	

N2) Garlic/Chilli/Mint/Ajwaini Naan	25
(Naan flavoured with garlic/chilli/mint/carom seeds)	
印式蒜味薄饼	
N3) Cheese Naan	35
(Naan lightly stuffed with cheese)	
印式奶酪薄饼	
N4) Roomali Roti	30
(Very delicate thin and soft Indian bread made with refined flour)	
印式特式薄饼	
N5) Tandoori Roti/Butter Roti	20
(Whole wheat bread)	
全麦薄饼	
N6) Mint leaves Paratha	30
(Whole wheat flour with mint leaves)	
薄荷叶多层薄饼	
N7) Laccha(Layered Paratha)	30
(Whole wheat flour layered bread)	
全麦多层薄饼	
N8) Spiced Onion/Paneer/Mashed Potato/Egg Kulcha	35
(Whole wheat flour naan bread stuffed with your choice of filling. Onion/Paneer/Mashed Potato/Egg)	
特选全麦洋葱/乡村奶酪/土豆/鸡蛋馅饼	
N9) Kheema Naan	45
(Naan stuffed with minced lamb and cheese)	
塞满碎羊肉和奶酪烤饼	
N10) Bhature (2 picese)	25
(Refined flour deep fried bread)	
油炸印式薄饼	
N11) Poori (3 picese)	20
(whole wheat flour deep fried bread)	
油炸全麦薄饼	
N12) Assorted Basket	130
(1 Plain, 1Butter, 1 Plain Roti, 1Garlic and 1 Chilly Naan)	
1 原味烤饼, 1 牛油烤饼, 1 原味的全麦烤饼, 1 蒜烤饼, 和 1 寒冷烤饼	

## Kids Special

### 儿童特择菜

KD1) Murg Malai with a Baby Naan	35
(3 Tender chicken pieces marinated in cream & cashewnut paste)	
印式烤奶油腌制无骨鸡肉裹以腰果酱配印式薄饼	
KD2) Mango Chicken with a Baby Naan	35
3 Tender chicken pieces marinated in a mango flavoured paste	
炭烤三块无骨鸡肉裹芒果酱配印式薄饼	
KD3) French Fries	25
炸薯条	
KD4) Chicken cutlet	35
Crumb fried minced chicken	
油炸碎鸡肉裹面包粉	
KD4) Vegetable cutlet	30
Crumb fried minced vegetable cutlet	
油炸什锦蔬菜裹面包粉	

## Desserts

### 甜品

DR1) Gulab Jamun	35
(Fried milk dumplings steeped in sugar syrup)	
牛奶球配以糖浆	
DR2) Falooda	45
(Floured milk with ice-cream and thin noodles basil seed)	
牛奶和冰激凌配罗勒籽	
DR3) Gajar Ka Halwa	35
Carrot cooked in milk and sugar	
胡萝卜丝配以牛奶和糖翻炒	
DR4) Malai Kulfi	40



(Sweet aromatic Indian ice cream from milk and cream)  
香甜印式奶油冰激凌

DR5) Shahi Tukda \_\_\_\_\_ 35  
(Golden fried slices of white bread dipped in saffron flavoured sugar syrup and topped with almond flakes)  
藏红花糖浆面包片配以杏仁片

## Soft drinks

### 饮料单

Sprite	_____	_____
	_____	_____
	_____	20
雪碧	_____	_____
Coke-	_____	_____
	_____	_____
	_____	20
可乐	_____	_____
Diet Coke	_____	_____
	_____	20
	_____	20
健怡可乐	_____	_____
Ice Tea	_____	_____
	_____	20
冰红茶	_____	_____
Club Soda	_____	20
苏打水	_____	_____
Ginger Ale	_____	20
干姜水	_____	_____
Lemon soda/water	_____	30
柠檬苏打水	_____	_____
Jal Jeera	_____	25
乔杰拉	_____	_____
Red Bull	_____	25
红牛	_____	_____
Tonic	_____	_____
	_____	20
汤力水	_____	_____

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Lassi (sweet/salty)	25
酸奶饮料(甜/咸)	
Mango Lassi	30
芒果酸奶	
Juices (orange/apple and pineapple)	30
果汁(橙汁/苹果汁/菠萝汁/葡萄汁)	
Fresh Juice ( <i>Please check availability</i> )	40
鲜榨果汁	
Evian Water 500ml	30
依云水 500 毫升	
Nestle Mineral Water	15
矿泉水	
Perrier	25
巴黎水	
Coconut Water	30
椰子水	

## Tea / Coffee

### 茶和咖啡

Coffee / Espresso	20
咖啡	
Indian Tea	25
印度奶茶	

## Beer

### 啤酒

Tsing Tao	25
青岛	
Heineken	30
喜力	
Corona	30
科罗娜	
Kingfisher	40
印度翠鸟啤酒	40
Carlsberg Draft Beer (500ml)	45
嘉士伯扎啤	45

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## Whiskey

Glass (45ml) / Bottle

### 威士忌

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Black Label

55 / 650

黑标

Glenfiddich

55 / 650

格兰特

Chivas Regal

55 / 650

芝华士

Jack Daniels

50 / 600

杰克丹尼

Red Label

40 / 450

红标

## Vodka

### 伏特加

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Smirnoff

40 / 450

斯米诺夫

Absolute

50 / 600

绝对伏特加

Grey Goose

55 / 850

灰雁伏特加

## Gin

### 金酒

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Gordons

40 / 450

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Bombay Sapphire 55 / 650

孟买蓝宝石

## Rum 朗姆

Bacardi 45 / 500

百佳德

Myers 50 / 600

马亚斯

Malibu 50 / 600

椰林

## Liquers 立娇酒

Baileys 45 / 500

百利

Campari 45 / 500

金百利

## Cognac 干邑

Hennessy VSOP 100 / 1100

轩尼诗 VSOP

Remy Martin VSOP 80 / 900

马爹利 VSOP

## Cocktails 鸡尾酒

White Russian 50

{Vodka, Kahlua, Milk}  
白俄罗斯

Sex on the Beach 50

{Vodka, Peach Schnapps, Orange Juice, Cranberry Juice}  
海滩恋情

Margarita 50

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{Tequila, Triple Sec, Sour Mix} 玛格丽特		
Strawberry Margarita	50	
{Strawberry syrup, Tequila, Triple Sec, Sour Mix} 草莓味玛格丽塔		
Tequila Sunrise	50	
{Tequila, Orange Juice, Grenadine} 龙舌兰日出		
Long Island Ice Tea	60	
{Gin, Vodka, Rum, Tequila, Triple Sec, Sour Mix, Coke} 长岛冰茶		
Mojito 莫吉托		60
White Rum, Sugar, Soda water, mint 白朗姆酒, 糖, 苏打水, 薄荷		
Apple Martini 苹果马提尼		60
Vodka, Sour Apple Pucker, Apple juice 伏特加酒, 酸苹果, 苹果汁		
Singapore Sling 新加坡司令		60
Gin, Cointreau, Grenadine, Pineapple juice, Lemon juice, Angostura Bitters 杜松子酒, 君度酒, 石榴, 菠萝汁, 柠檬汁, Angostura 的苦酒		

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## MOCKTAILS 无酒精鸡尾酒

Fruit Punch	35	
{Orange, Pineapple, Apple, Grenadine} 什果冰制		
Cinderella	35	
{Orange, Pineapple, Lemon Juice} 辛迪瑞拉		

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