

INDIAN DINNER MENU

White Lotus

STARTERS

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| VEGETABLE SAMOSA | 280++ | PANEER TIKKA | 350++ |
| Fried Triangle Patties with Potato and Vegetable Filling, Served with Mint and Tamarind Chutney | | Cottage Cheese Nuggets Marinated In Yoghurt and Indian Tandoori Spices, With Mint Chutney and Onion Rings | |
| MASALA AND PLAIN PAPADUM | 280++ | CHICKEN TIKKA | 400++ |
| Lightly Fried Papadum with Spicy Onion And Tomato | | Spice Marinated Chicken Skewers Roasted Over Charcoal Fire, Served with Indian Salad and Mint Chutney | |
| VEGETABLE PAKORA | 300++ | FISH TIKKA | 420++ |
| Gram Flour Fritters Of Onion, Potatoes, Cottage Cheese, and Cauliflower, Served with Mint Chutney | | Marinated Boneless Seabass Skewers Roasted Over Charcoal Fire, Served with Onion Rings and Mint Chutney | |

MAIN

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| DAL TARKA (V) | 280++ | MIXED VEGETABLES (V) | 280++ |
| Lightly Spiced Yellow Lentil Curry, Diced Onion, Tomato, with Condiments Fried in Clarified Butter | | Seasonal Vegetables Cooked in Indian Spices and Tomato, with Onion Gravy | |
| CHANA MASALA | 280++ | BUTTER CHICKEN | 350++ |
| Lightly Spiced Chickpea Curry Flavored with Indian Herbs and Spices | | Tender Chicken Cooked in Rich Tomato and Butter Gravy, Flavored with Natural Herbs and Spices | |
| DAL MAKHANI (V) | 280++ | CHICKEN TIKKA MASALA | 350++ |
| Slow Cooked Buttery Lentils with a Rich Tomato Flavor and Indian Spices | | Marinated Boneless Chicken Pieces Roasted Over Charcoal Fire, Cooked in Spicy Tomato Onion Gravy | |
| PANEER MAKHANI (V) | 280++ | VEGETABLE BIRYANI (V) | 350++ |
| Fresh Cottage Cheese Nuggets in a Rich and Lightly Spiced Tomato and Onion Gravy | | Seasonal Vegetables in Indian Spices and Cashew Nuts, Slow Cooked Basmati Rice in Vegetable Gravy | |
| KADHAI PANEER (V) | 280++ | CHICKEN BIRYANI | 350++ |
| Fresh Cottage Nuggets with Indian Spices, Masala Onion, Tomato and Capsicum Gravy | | Chicken Pieces Marinated in Indian Spices and Cashew Nuts, Slow Cooked Basmati Rice in Vegetable Gravy | |

SIDE DISH

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| JEERA RICE | 280++ | PLAIN NAAN | 150++ |
| Steamed Basmati Rice Lightly Salted, with a Sprinkling of Fried Cumin | | A White Flour Tandoori Roasted Bread, Plain Naan | |
| TANDOORI ROTI | 150++ | BUTTER NAAN | 150++ |
| Slightly Thick Whole Bread, Roasted Over Charcoal Fire | | A White Flour Tandoori Roasted Bread and Butter Naan | |
| INDIAN BASMATI RICE | 150++ | GARLIC NAAN | 150++ |
| Steamed Indian Basmati Rice | | A White Flour Tandoori Roasted Bread and Garlic Naan | |

DESSERT

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| GULAB JAMUN | 220++ |
| Sweetened Khoa Milk Ball Served Hot in Sugar Syrup | |



ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 17% GOVERNMENT TAX AND SERVICE CHARGE.