



# INDIAN DINNER MENU



## VEGETARIAN

### Vegetable Samosa 340

Fried patties with potato and vegetables filling, served with mint and tamarind sauce



### Vegetable Pakora 340

Gram flour fritters of onions, potatoes, cottage cheese and cauliflower, served with mint chutney



### Plain Pappadum 140

Light fried crispy palm sized wafers made of lentil and mild spices



### Masala Papadum 360

Lightly fried pappadum with spicy onion, tomato and fresh coriander

### Paneer 65 360

Deep fried cottage cheese cubes with Indian mustard seeds and curry leaves



### Paneer Tikka 420

Marinated cottage cheese roasted in charcoal oven, served with onion rings and mint sauce



## NON- VEGETARIAN

### Chicken Tikka 480

Tender marinated boneless chicken roasted in charcoal oven, served with onion rings and mint sauce



### Fish Afghani Kebab 500

Tender boneless seabass marinated with cashew nut, cheese and herbs roasted in charcoal oven, served with mixed salad and mint chutney



### Chicken 65 480

Deep fried sliced chicken, tossed with Anglio Indian spices, mustard seeds and curry leaves



### Tandoori King Prawn 790

Andaman sea prawns marinated in Indian spices and condiments, roasted in charcoal oven and served with mint chutney



## MAIN COURSE

### VEGETARIAN

### Dal Tarka 390

A lightly spiced yellow lentil curry with chopped onion, tomato and fried condiments in clarified butter



### Chana Masala 360

A lightly spiced chickpea curry flavored with Indian spices and condiments

### Dal Makhani 360

Buttery lentils with Indian condiments and rich tomato flavor



### Paneer Makhani 420

Fresh cottage cheese in a rich and lightly spiced tomato and onion gravy



### Kadhai Paneer 420

Fresh cottage cheese with Masala Indian spices, onion, tomato and capsicum gravy



### Paneer Lababdar 420

Fresh cottage cheese cooked with onion and tomato gravy with kasoori methi herbs and Indian spices



### Palak Paneer 420

Ground spinach with fresh cottage cheese simmered in mild spices and condiments



### Vegetable Korma 390

Seasonal vegetables cooked 'Mughlai' style in a rich creamy gravy



### Mixed Vegetable 390

Seasonal vegetables cooked in Indian spices, tomato and onion gravy



## NON-VEGETARIAN

### POULTRY 550

### Butter Chicken

Chicken thigh cooked in rich tomato & butter gravy, flavored with natural herbs and spices



### Chicken Tikka Masala

Chicken thigh roasted over a charcoal oven with spicy tomato onion gravy



### Chicken Korma

Chicken thigh in yoghurt and spices, roasted in the tandoor and cooked 'Mughlai' style in rich creamy gravy



### Kadhai Chicken

Chicken thigh cooked in onion, tomato and capsicum gravy with natural herbs and spices



### LAMB 650

### Lamb Korma

Tender boneless lamb cooked 'Mughlai' style in rich creamy gravy



### Lamb Vindaloo

Tender boneless lamb cooked in thick spicy onion, tomato and mustard gravy



### Lamb Saag

Mildly spiced boneless lamb cooked in thick creamy spinach gravy



### SEAFOOD 550

### Goan Fish Curry

Boneless seabass fish cooked in mustard seeds, coconut milk and goan spices



### Prawn Vindaloo

Ocean prawns cooked in a thick and spicy onion, vinegar and mustard gravy.



Cereals Containing  
Gluten



Peanuts



Tree Nuts



Celery



Mustard



Eggs



Milk



Sesame Seeds



Fish



Crustaceans



Molluscs



Soya



Sulphites  
Sulphur Dioxide



Lupin



Pork

Please let us know if you have any allergies or dietary requirements.  
All prices are in Thai Baht and subject to 17% government tax and service charge.

**Half board supplements:** THB 250 : Tandoori Broccoli with Biryani Rice, Mattar Paneer with Lachha Paratha  
THB 500 Based on 2 people sharing: Tandoori Whole Fish Tikka, White Lotus Chicken Curry, Lamb Shank Rogan Josh.



## NAAN & ROTI

### Garlic Naan 180

A white flour tandoor roasted bread with butter and garlic flavor



### Butter Naan 180

A white flour tandoor roasted bread with butter



### Cheese Naan 220

A white flour tandoor roasted bread stuffed with mozzarella cheese



### Plain Naan 150

A white four tandoor roasted bread, crispy and soft



### Tandoori Roti 150

A slightly thick whole wheat bread, roasted over a charcoal oven



## RICE, BIRYANI AND PILAF

### Plain Basmati Rice 180

Steamed basmati rice

### Saffron Rice 330

Lightly cooked basmati rice with butter and saffron



### Jeera Rice 280

Steamed basmati rice lightly salted, served with a sprinkle of fried cumin, coriander and fried onion



### Green Peas Pilaf 280

Basmati rice cooked with green peas, coriander, butter and a dash of fried cumin. Lightly fried and salted.



### Lamb Biryani 650

Tender lamb with spices, cashew nuts, and slowly cooked with basmati rice



### Chicken Biryani 490

Tender chicken with spices, cashew nuts, and slowly cooked with basmati rice



### Vegetable Biryani 450

Seasonal vegetables with spices, cashew nuts, and slowly cooked with basmati rice



## TO SHARE VEGETARIAN

### Tandoori Broccoli Served with Biryani Rice 990

Broccoli marinated in a spiced yogurt-based mixture, roasted in tandoori oven. Served with rich aromatic gravy and biryani rice.



### Mattar Paneer with Lachha Paratha 990

Fresh cottage cheese in a rich and lightly spiced tomato and onion gravy with green peas. Served with thin and crispy whole wheat Indian bread



## NON-VEGETARIAN

### Tandoori Whole Fish Tikka 1,100

Whole fiish marinated in a blend of spices and yogurt, cooked to perfection in a traditional tandoor oven. Served with cucumber salad.



### White Lotus Chicken Curry 1,100

Whole chicken leg and potato stewed in an onion and tomato-based sauce, flavored with ginger, garlic. Served with plain kulcha bread.



### Lamb Shank Rogan Josh 1,500

A 'Mughlul' dish prepared with lamb shank cooked in thick gravy with spices. Served with traditional Indian basmati rice.

## DESSERTS

### Gulab Jamun 250

Sweetened khoa cheese milk balls served hot in sugar syrup



### Russgulla 250

Sweetened khoa cheese milk balls served cold in sugar syrup



### Moong Halwa 250

A Medium sweet goulash made of yellow lentils and milk, flavored with spices and garnished with cashew nuts and pistachio. Served hot



### Gajer Halwa 250

Fresh grated carrot cooked with milk, sugar, butter and cardamom powder. Garnished with cashew nuts, sliced almonds and pistachio. Served hot



Cereals Containing Gluten



Peanuts



Tree Nuts



Celery



Mustard



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Milk



Sesame Seeds



Fish



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