

















# INDIAN DINNER MENU









## APPETIZER VEGETARIAN

- Vegetable Samosas 350**  
Fried patties with potato and vegetables filling, served with mint and tamarind sauce  
 
- Vegetable Pakoras 350**  
Gram flour fritters of onions, potatoes, cottage cheese and cauliflower, served with mint chutney  

- Plain Papadums 150**  
Light fried crispy palm sized wafers made of lentil and mild spices  









- Masala Papadums 370**  
Lightly fried pappadum with spicy onion, tomato and fresh coriander
- Paneer 65 370**  
Deep fried cottage cheese cubes with Indian mustard seeds and curry leaves  
  
- Paneer Tikka 430**  
Marinated cottage cheese roasted in charcoal oven, served with onion rings and mint sauce  
 











## NON-VEGETARIAN

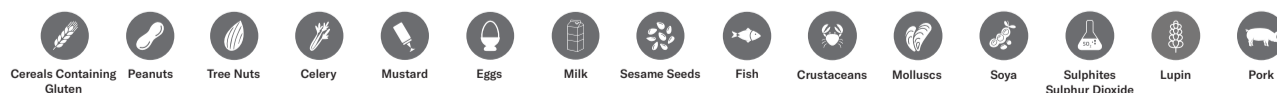
- Chicken Tikka 490**  
Tender marinated boneless chicken roasted in charcoal oven, served with onion rings and mint sauce  

- Fish Afghani Kebab 520**  
Tender boneless seabass marinated with cashew nuts, cheese and herbs roasted in charcoal oven, served with mixed salad and mint chutney  
  
- Fish Amritsari 520**  
Seabass marinated with Indian spices, coated in batter and deep fried to golden-brown. Served with mint sauce  
  

- Chicken 65 490**  
Deep fried sliced chicken, tossed with Anglo Indian spices, mustard seeds and curry leaves  
  
- Tandoori King Prawns 820**  
Andaman sea prawns marinated in Indian spices and condiments, roasted in charcoal oven and served with mint chutney  
  
- Tandoori Lamb Chops 1,250**  
Tender lamb chop marinated in yogurt and Indian spices, grilled in charcoal tandoori. Served with potatoes, mango sauce, mint chutney and mixed vegetable salad  
 

## MAIN COURSE VEGETARIAN

- Dal Tarka 390**  
Lightly spiced yellow lentil curry with chopped onion, tomato and fried condiments in clarified butter  

- Chana Masala 390**  
Lightly spiced chickpea curry flavored with Indian spices and condiments
- Dal Makhani 390**  
Buttery lentils with Indian condiments and rich tomato flavor  

- Paneer Makhani 490**  
Fresh cottage cheese in a rich and lightly spiced tomato and onion gravy  
 
- Kadhai Paneer 490**  
Fresh cottage cheese with Indian Masala spices, onion, tomato and capsicum gravy  

- Paneer Lababdar 490**  
Fresh cottage cheese cooked with onion and tomato gravy, kasoori methi herbs and Indian spices  
 

- Palak Paneer 490**  
Ground spinach with fresh cottage cheese simmered in mild spices and served with condiments  
 
- Paneer Tikka Masala 490**  
Cottage cheese marinated in yoghurt and spices. Roasted in tandoor with spicy onions and tomato masala sauce  
  
- Matter Paneer 490**  
Cottage cheese in a rich and lightly spiced tomato, onion and cashew nuts gravy with green peas  
 
- Vegetable Korma 390**  
Seasonal vegetables cooked 'Mughlai' style in a rich creamy gravy  

- Mixed Vegetable Masala 390**  
Seasonal vegetables cooked in Indian spices, tomato and onion gravy  
 



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, Full Board and All-Inclusive Supplemental Charges:** THB 500 Based on 2 people sharing: Tandoori Lamb Chops



## MAIN COURSE NON-VEGETARIAN

### POULTRY 575

#### Butter Chicken

Tender chicken cooked in rich spiced tomato & butter gravy with herbs



#### Chicken Tikka Masala

Tender marinated boneless chicken roasted over a charcoal oven and with spicy tomato onion gravy



#### Chicken Korma

Boneless chicken marinated in yoghurt & Spices, roasted in the tandoor and cooked 'Mughlai' style in rich creamy gravy



#### Kadhai Chicken

Tender chicken cooked in onion, tomato & capsicum gravy with herbs and spices



#### Chicken Vindaloo

Tender boneless chicken cooked in onion, tomato & mustard spicy gravy



### LAMB 675

#### 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



#### Lamb Rogan Josh

Tender boneless lamb slow cooked in thick onion and tomato gravy

### SEAFOOD 575

#### 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



## NAAN & ROTI

#### Garlic Naan 190

White flour tandoor roasted bread with butter and garlic



#### Butter Naan 190

White flour tandoor roasted bread with butter



#### Cheese Naan 230

White flour tandoor roasted bread stuffed with mozzarella cheese



#### Plain Naan 160

White flour tandoor roasted bread, crispy and soft



#### Tandoori Roti 160

Slightly thick whole wheat bread, roasted over in charcoal oven



## RICE, BIRYANI AND PILAF

#### Plain Basmati Rice 190

Steamed basmati rice

#### Saffron Rice 340

Lightly cooked basmati rice with butter and saffron



#### Jeera Rice 290

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



#### Vegetables Pilaf 290

Basmati rice cooked with seasonal mixed vegetables, coriander, butter and a dash of fried cumin



#### Lamb Biryani 675

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



#### Chicken Biryani 490

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



#### Vegetable Biryani 475

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



## DESSERT

#### Gulab Jamun 260

Sweetened khoa cheese milk balls served hot in sugar syrup



#### Gajer Halwa 260

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



#### Moong Halwa 260

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



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