



Indian Cuisine & Lounge

## SPECIALITY OF THE HOUSE

印度特选

<b>A-1</b>	<b>PAPADDAM</b>	<b>(Roasted / Masala)</b>	<b>威化胡椒</b>
饼			<b>25</b>
	(Favorite pass time snack delicacy)		
<b>A-2</b>	<b>GOL GAPPAS</b>	<b>印式特色菜</b>	<b>35</b>
	(Puffed up flour roundles, filled with spicy and tangy tamrind water)		
<b>A-3</b>	<b>CHAAT PAPRI</b>	<b>精烤酸甜饼干</b>	<b>35</b>
	(A jumble of crispy fried savoury biscuits, chickpeas and potatoes topped with sweet and sour sauce)		
<b>A-4</b>	<b>SHAKARGANDI</b>	<b>酸甜香薯</b>	<b>35</b>
	(Sweet potatoes seasoned fried and served with sweet and sour chutney)		
<b>A-5</b>	<b>ONION BHAJI</b>	<b>炸洋葱瓣</b>	<b>35</b>
	(Crispy fried batter onions, served with green & red chutney)		

## RAITA AND SALAD

酸奶和沙拉

<b>Y-1</b>	<b>MIX RAITA</b>	<b>蔬菜酸奶</b>	<b>40</b>
	(Creamy Yoghurt mixed with onion, tomatoes and coriander topped with cumin)		
<b>Y-2</b>	<b>KACHUMBER SALAD</b>	<b>特式印度色拉</b>	<b>35</b>
	(A blend of diced cucumber, tomato, carrot, cilantro, tang spices, and lemon juice with yoghurt dressing)		

## TO START WITH

首择

<b>B-1</b>	<b>JAIPURI GOBI</b>	<b>脆炸椰菜花</b>	<b>45</b>
	(Sweet & sour crispy fried cauliflower with onion & capsicum)		
<b>B-2</b>	<b>VEGETABLE SAMOSA (3 pcs)</b>	<b>脆炸咖喱</b>	<b>45</b>
角			
	(Crispy fried flaky triangles stuffed with potato, peas, ginger and coriander)		

- B-3 **YOGURT KEBAB** 脆炸乳酪团 " new" 65  
(Shallow fried cutlets, made with a unique combination of yogurt & cream.)
- B-4 **PRAWN VEDAS (5 pcs)** 酥炸对虾 85  
(Crispy fried prawns, cooked in special batter, served with Red & Green chutney)



### FROM SOUP TUREEN / 汤类

- S-1 **LENTIL SOUP** 蔬菜扁豆汤 35  
(Vegetable & Lentils soup)
- S-2 **TOMATO SHOP** 蕃茄汤 35  
(A flavorful combination of tomatoes, Indian aromatic spices and corianders)

### FROM THE HEART OF TANDOOR / 印度烧烤

- X-1 **TANDOORI NON-VEG PLATTER** 烧烤拼盘 198  
(*Afghani chicken tikka , lamb seekh kebab, salmon tikka*)
- T-1 **MINT JUMBO PRAWNS (4 pcs)** 薄荷烤虎虾 188  
(Mint flavor Jumbo prawns marinated in our chefs secret spices, grilled to perfection in tandoor)
- T-2 **TANDOORI SEABASS** 香烤鲈鱼 88  
(Mint flavoured whole Seabass fish, grilled to perfection in tandoor. )
- T-3 **TANDOORI CHICKEN ( ( Half / Full )** 香烤春鸡 (半只/一只) 70 / 135  
(The king of tandoor. authentic, tender, mildly spiced roasted chicken)
- T-4 **AJWANI SALMON TIKKA** 无骨烤三文鱼块 98  
(A mouth watering seasonal boneless fish chunks in a marinate of oil and spices, finished in tandoor)
- T-5 **KASTURI MURG TIKKA** 香烤蛋包鸡肉 68  
(Boneless chunks of chicken seasoned in spices, rolled in egg and cooked in tandoor)

<b>T-6</b>	<b>KESARI CHICKEN TIKKA</b> 无骨蕃红花香烤鸡块	<b>68</b>
	(Ever popular dish, chicken chunks delicately spiced and glazed in tandoor)	
<b>T-7</b>	<b>AFGHANI CHICKEN TIKKA</b> 淡味香烤鸡块	<b>68</b>
	(Mildly marinated,tandoor roasted,chunks of tender chicken)	
<b>T-8</b>	<b>LAMB BOTTI KEBAB</b> 无骨香烤羊肉	<b>68</b>
	(Famous Kebab, succulent boneless chunks of tender lamb cooked in tandoor.)	
<b>T-9</b>	<b>TANDOORI LAMB CHOP</b> “唐杜里”烤羊排 (3 PCS)	<b>108</b>
	(Lamb chops marinated overnight and cooked to perfection)	
<b>T-10</b>	<b>LAMB SEEKH KEBAB</b> “唐杜里”烤羊肉	<b>68</b>
	(Seasoned minced lamb skewered and grilled in smoky clay oven)	
<b>T-11</b>	<b>PANEER TIKKA</b> 部特汁香烤芝士	<b>68</b>
	(An exotic of home made cottage cheese, barbequed in tandoor)	
<b>T-12</b>	<b>TANDOORI BROCCOLI</b> 特汁香烤花菜	<b>48</b>
	(Florets of Broccoli marinated in spices, skewered in tandoor)	





## **THE CURRIES** / 咖喱风情

### **SEAFOOD** 海鲜

<b>M-1</b>	<b>BOMBAY PRAWN CURRY</b> 特汁咖喱虾	<b>98</b>
	(Prawns marinated with curd & spices, cooked in spicy onion coconut curry)	
<b>M-2</b>	<b>GOAN FISH CURRY</b> 巴辣鱼	<b>68</b>
	(Scallops of tilapia fish cooked in coconut milk and mustard seeds)	

### **CHICKEN** 鸡肉

<b>C-1</b>	<b>CHICKEN TIKKA MASALA</b> 特汁香烤鸡柳	<b>68</b>
	(Succulent boneless chunks of chicken simmered in creamy tomato sauce)	

- C-2 CHICKEN CHETTINAD** 南印度特汁香辣鸡肉  **68**  
 (Chicken cooked in spicy curry masala and tamarind pulp with a touch of coriander and red chilly)
- C-3 CHICKEN KORMA** 百汁烩鸡配酸奶汁 **68**  
 (Speciality of the house,succulent pieces of chicken cooked with nuts in creamy gravy)
- C-4 CHICKEN CURRY** 咖喱鸡  **68**  
 (Chunks of chicken cooked in onion, tomato and gravy)


## LAMB 羊肉

- L-1 LAMB ROGAN JOSH** 印式洋葱汁羊肉  **68**  
 (Selected lamb pieces cooked in Northern Indian spices along with onion gravy and saffron)
- L-2 LAMB VINDALOO** 巴辣羊  **68**  
 (Fiery hot lamb and potato curry with touch of wine vinegar)
- L-3 VEDAS MEAT MASALA** 混汁香烤羊肉 **68**  
 (Tender lamb pieces,cooked in tomato,onion gravy,with ginger and garlic paste)



## VEGETARIAN / 蔬菜特式

- V-1 BHINDI DOO PIYAZA** 贵妇指 **58**  
 (Okra cooked in Tomatoes, Onions & Green chilies )

<b>V-2</b>	<b>STIR FRIED EGGPLANT</b>	清炒茄子	
58	( Stir fried eggplant cooked with Indian spices )		
<b>V-3</b>	<b>PALAK PANEER</b>	香烤芝士菠菜	<b>58</b>
	(Cubes of cottage cheese cooked in thick gravy of farm fresh spinach)		
<b>V-4</b>	<b>SHAHI PANEER</b>	特汁香烤芝士	<b>58</b>
	(Cubes of cottage cheese simmered in creamy tomato gravy)		
<b>V-5</b>	<b>ALOO GOBI DRY</b>	烩薯椰菜花	<b>58</b>
	(Florets of cauliflower and potatoes seasoned with tomatoes, ginger and fresh coriander leaves)		
<b>V-6</b>	<b>MIX VEGETABLES JALFREZI</b>	特汁香烧蔬	
菜			<b>58</b>
	(A delectable combination of seasonal vegetables)		
<b>V-7</b>	<b>MUSHROOM MASALA</b>	蘑菇浓汁	<b>58</b>
	(Mushroom cooked in special Indian masala)		
<b>V-8</b>	<b>SPICY ALOO MASALA</b>	辣土豆 	
			<b>58</b>
	(Potatoes cooked in spicy masala )		
<b>V-9</b>	<b>PINDI CHANNA</b>	玛沙拉黄豆	<b>58</b>
	(Chickpeas soaked overnight steamed and tossed in spicy masala)		
<b>V-10</b>	<b>DAL MAKHANI</b>	特式扁豆	<b>60</b>
	(Black lentils simmered overnight with tomatoes herbs and touch of butter)		
<b>V-11</b>	<b>DHABA TADKA DAL</b>	即日扁豆	<b>60</b>
	(Blend of yellow lentil tempered with ginger, garlic and chilli)		
<b>V-12</b>	<b>ROASTED EGGPLANT (BHARTA)</b>	香烤茄子	
			<b>58</b>
	(Minced roasted Eggplant cooked with Onion & Tomato gravy)		



## INDIAN BREADS 印度薄饼

<b>W-1 PLAIN NAN 烤饼</b>	<b>20</b>
(Leavened bread cooked on the walls of charcoal fired clay oven )	
<b>W-2 BUTTER NAN 黄油烤饼</b>	<b>22</b>
(Nan stuffed with butter)	
<b>W-3 GARLIC NAN 蒜茸烤饼</b>	<b>25</b>
(Nan stuffed with garlic and coriander)	
<b>W-4 TANDOORI ROTI 烤麦饼</b>	<b>20</b>
(Traditional unleavened whole wheat flour bread)	
<b>W-5 LACCHA PARANTHA 黄油千层烤饼</b>	<b>25</b>
(Layered whole wheat bread brushed with butter)	
<b>W-6 PUDINA PARANTHA 薄荷烤饼</b>	<b>25</b>
(Layered whole wheat bread with mint and butter)	
<b>W-7 ROOMALI ROTI 印式飞饼</b>	<b>30</b>
(Vedas special Paper thin bread as the same thickness of your handkerchief)	
<b>W-8 ONION KULCHA 洋葱香烤饼</b>	<b>25</b>
(Nan stuffed with onions and corrainder)	
<b>W-9 ALOO KULCHA 土豆烤饼</b>	<b>25</b>
(Nan stuffed with seasoned potato mixture)	
<b>W-10 CHEESE NAN 芝士烤饼</b>	<b>35</b>
(Nan stuffed with Cottage Cheese)	
<b>W-11 KEEMA NAN 羊肉末烤饼 " new "</b>	<b>45</b>
(Nan stuffed with Minced Lamb Meat)	



## BASMATI BAZAAR (Rice Dishes)

可口米饭

- |     |   |         |
|-----|---|---------|
| R-1 | <b>LEMON FLAVOURED RICE</b> 柠檬香饭  | 45      |
|     | (Basmati rice with curry leaves & mustard seeds)  |         |
| R-2 | <b>SAFFRON KASHMIRI PULAO</b> 干果香炒饭   | 45      |
|     | (Basmati rice cooked over slow fire, finished with nuts, raisins at saffron)                |         |
| R-3 | <b>NAWABI PULAO</b> 皇室炒饭  | 40      |
|     | (Basmati rice cooked with carrots, french beans )   |         |
| R-4 | <b>BASMATI STEAMED RICE</b> 细苗白饭  | 25      |
|     | (Fluffy white long grain basmati rice.....Steamed)  |         |
| R-5 | <b>BIRYANI</b> 特式印度炒饭 (VEGETABLES / CHICKEN & MUTTON )                                      | 60 / 65 |
|     | (Indian specialty, rice cooked with special spices. Choice of chicken /mutton / vegetable ) |         |

## DESSERTS 甜品

- |     |   |    |
|-----|---|----|
| D-1 | <b>KHEER - INDIAN RICE PUDDING</b> 大米布丁         | 35 |
|     | (A rice and milk pudding with nuts and raisins) |    |
| D-2 | <b>GULAM JAMUN</b> 面团圆子                         | 35 |
|     | (Sweet milk dumplings)                          |    |
| D-3 | <b>PISTACHIO KULFI</b> 印式冰淇淋                    | 40 |
|     | (Home made Indian ice cream)                    |    |

**D-4 MANGO KULFI** 印式芒果冰淇淋  
(Home made Indian Mango ice cream)

40