



KEBABS ON THE GRILLE

— INDIAN CUISINE —



Soup 汤

CHICKEN LEMONGRASS SOUP

Shredded Chicken And Lemongrass Soup
Features Shredded Chicken And
Finely Sliced Herbs.

柠檬草鸡肉汤

¥35



COCONUT PUMPKIN SOUP

Delicious Creamy Soup With
Coconut Milk, Ginger,
And Cardamom.

椰子南瓜汤

¥30



BEETROOT & GINGER SOUP

Mix Of Beets, Ginger, Onion And Garlic.
This Blended Version Is Creamy, Savory,
And Rich In Flavour.

甜菜姜汤

¥30



TOMATO SOUP

Spiced Soup Featuring Tangy Tomatoes,
Herby Coriander Leaves And
Some Fragrant Spices And Herbs.

番茄汤

¥30



Chaat & Sides 特色小吃

MASALA PURI

Crispy-Fried Puffed Ball That Is Filled With Spiced Potato, Chickpeas, Mint And Tamarind Chutneys, Sweetened Yogurt And Served With Flavored Water.

炸脆球

电影《摔跤吧，爸爸》里的印度街巷小吃

¥35



SEV PAPDI CHAAT

Papdi Chaat Includes Spiced Potatoes, Tamarind And Mint Chutneys, Yogurt, Papdi, Sev And Is Garnished With Dry Cranberry.

印度特色
街巷小吃

¥38

SAMOSA CHAAT

Made With Crunchy Samosas, Sweetened Yogurt, Tamarind And Mint Chutneys And Topped With Sev.

印式蔬菜咖喱饺配
碎洋葱，番茄和
特制酱料

¥40



PAPAD

Thin And Crispy Roasted Lentil Flat Bread.

扁豆脆饼

¥20



Chaart & Sides 特色小吃

MASALA PAPAD

Thin And Crispy Roasted Lentil Flat Bread
Topped With Chopped Onion,
Tomato & Green Chillies.

玛莎拉扁豆脆饼

¥25



MASALA PEANUTS

Combination Of
Crunchy Roasted Peanuts,
Lime, Red Onions And Chili,
Cilantro And Spices.

玛莎拉花生

¥35

MANGO CHUTNEY & ACHAR

Sweet Mango Relish & Mix Spicy Pickle.

芒果酱和印度特色酱

¥30



Chaat & Sides 特色小吃

NATURAL YOGURT

Homemade Yogurt.

原味酸奶

¥20



CUCUMBER RAITA

Finely Grated Cool Crispy Cucumbers
In Creamy Yogurt & Roasted Cumin.

黄瓜酸奶

¥25



PINEAPPLE RAITA

Sweetened Yogurt With
Pineapple Cubes.

酸奶配菠萝丁

¥25



Appetizers

Vegetarian

开胃菜

SAMOSA

Crispy, Triangular Pastry, Filled With A Savory Mixture Of Spiced Potatoes, Peas.

印式素食咖喱饺

¥40



HARA BHARA KEBAB

Crispy Fried Patties Made With Spinach, Peas And Potatoes.

印式炸什锦蔬菜饼

¥40

ONION BHAJIA

Finely Sliced Onion Smothered In A Simple, Fragrantly Spiced Batter And Fried To Crispy Perfection.

油炸香脆洋葱丝

¥40



VEGETABLE PAKODA

Vegetables Such As Potatoes And Onions, Coated In Seasoned Gram Flour Batter And Deep Fried.

油炸什锦蔬菜

¥40

Appetizers

Vegetarian

开胃菜

PANEER TIKKA SHASLIK

Yogurt And
Spice Marinated Chargrilled
Indian Cottage Cheese.

印式碳烤香辣乡村奶酪

¥68



HONEY CHILLI LOTUS STEM

Crispy fried lotus stem tossed with
honey chilly Sause.

莲藕配
蜂蜜辣椒酱

¥58

TANDOORI GOBI

Yoghurt And
Fragrant Spice Marinated Cauliflower
Chargrilled To Perfection.

碳烤酸奶腌制的花菜

¥48



SOYA CHAAP

Soya Chaap Marinated With Yoghurt
And Rich Spices And Cooked To
Perfection In Traditional Tandoor.

碳烤奶油印度面筋

¥68



Appetizers

Vegetarian

开胃菜

MUSHROOM CHEESE TIKKA

Mushrooms Have A Cheesy Corn Filling
And Are Baked To Perfection
In The Clay Oven.

印式串烤蘑菇
配玉米和奶酪

¥58



TANDOORI BROCCOLI

Broccoli Florets Are Pre-Blanched And
Coated With A Creamy Marinade And
Flavoured With Whole Ground Mild
Spices Cooked In Clay Oven.

碳烤奶油腌制的西兰花

¥48

CHILLI PANEER

Popular Indo-Chinese Dish Where Cubes Of
Fried Crispy Cottage Cheese Are Tossed
In A Spicy Sauce Made With
Soy Sauce, Vinegar, Chilli Sauce.

印式风味炒乡村奶酪
配甜椒

¥68



VEGETARIAN KEBAB PLATTER

Combination Of Mix Vegetarian Chargrills
4 Pcs Paneer Tikka, 4 Pcs Tandoori Mushroom,
4 Pcs Tandoori Broccoli, 4 Pcs Tandoori Gobi.

碳烤什锦蔬菜拼盘

· 碳烤奶酪4块
· 碳烤蘑菇4块
· 碳烤奶油西兰花4块
· 碳烤花菜4块

¥188

Appetizers

Seafood & meat

开胃菜

CHICKEN TIKKA

Skewered Boneless Chicken Pieces That Have Been Marinated In Assertive Spices And Yogurt.

碳烤无骨鸡肉

¥68



MURGH MALAI TIKKA

Boneless Chicken Breast That Has Been Marinated In A Juicy Mixture Of Yogurt, Cream, Cashew Nuts, And Spices Before Being Grilled In The Oven.

碳烤奶油无骨鸡胸肉 (不辣)

¥78



GINGER CHICKEN KEBAB

Boneless Chicken Chunks Marinated In Ginger Extract, Yogurt, And Other Spices And Grilled To Juicy Perfection.

碳烤姜味鸡肉

¥68



HARIYALI CHICKEN TIKKA

Fresh Coriander And Mint Marinated Boneless Chicken Chunks Roasted In Clay Oven.

碳烤香菜薄荷
腌制无骨鸡肉

¥68

Appetizers

Seafood & meat

开胃菜

TANDOORI CHICKEN

Spring Chicken Marinated In Yogurt,
Ginger Garlic Paste And Spices,
And Slow Roasted In A Clay Oven.

印式烤酸奶秘制带骨鸡肉

Half 半只鸡

¥80

Full 整鸡

¥160



SALMON FISH TIKKA

Salmon Fillets Marinated In Fresh Lemon,
Ginger And Spices Chargrilled
To Perfection.

碳烤三文鱼块

¥188

TANDOORI LAMBCHOPS

Garlic And Ginger, Yogurt, Spices And
Lemon Juice Marinated Chargrilled Lamb Chops.

印式碳烤羊排

酸奶, 柠檬汁, 香料腌制

Half 半只2pcs

¥70

Full 一份4pcs

¥128



TANDOORI POMFRET

Pomfret Fish Is Marinated In Fresh Lemon
Juice, Turmeric And Mild Ground Spices
And Cooked In Charcoal Clay Oven.

碳烤鲳鱼

柠檬汁, 姜黄粉, 香料腌制

¥158

Appetizers

Seafood & meat

开胃菜

AMRITSARI FISH

Fresh Water Fish Fillet Coated With Gram Flour And Spices And Deep Fried.

油炸新鲜的鱼块配
鹰嘴豆粉和香料

¥78



SHRIMPS PESHAWARI

Shrimps Coated With Gram Flour, Carom Seeds With Mild Spices Deep Fried.

油炸虾配
鹰嘴豆粉和香料

¥68



SOUTHERN COAST CRISPY CALAMARI

Butter Milk Marinated Squid Coated With Flour, Ground Black Pepper And Breadcrumbs Deep Fried.

油炸鱿鱼（黄油酸奶腌制）
配面粉糠, 黑胡椒

¥88



TANDOORI GINGER PRAWN

Fresh Ginger, Saffron, Lemon, Marinated Chargrilled Prawns.

印式碳烤虾

¥135



Appetizers

Seafood & meat

开胃菜

TANDOORI CALAMARI

The Tender And Succulent Squid With A Spicy And Aromatic Tandoori Masala, Cooked In Clay Oven.

碳烤鱿鱼配香料

¥88



MUTTON SHEEKH KEBAB

Minced Lamb Meat That's Mixed & Flavored With Few Aromatic Spices & Herbs, Skewered And Cooked In Clay Oven.

碳烤羊肉糜

¥78

CHILLI CHICKEN

Popular Indo-Chinese Dish Where Cubes Of Fried Crispy Chicken Are Tossed In A Spicy Sauce Made With Soy Sauce, Vinegar, Chilli Sauce.

印式辣味鸡肉块炒甜椒

¥68



MEAT PLATTER

Combination Of Mix Meat Grills

4 Pcs Chicken Tikka,
4 Pcs Hariyali Chicken Tikka,
4 Pcs Mutton Sheekh Kebab,
2 Pcs Lamb Chops

碳烤鸡肉羊肉拼盘

碳烤鸡肉4块
香菜薄荷鸡肉4块
羊肉糜4块
羊排2块

¥230

SEAFOOD PLATTER

Combination Of Mix Seafood Grills

3 Pcs Salmon Fish Tikka,
3 Pcs Tandoori Calamari,
3 Pcs Tandoori Prawn,
3 pcs Of Fish Malai Tikka

碳烤海鲜拼盘

三文鱼3块
碳烤鱿鱼3块
碳烤虾3个
碳烤鱼3块

¥298



Vegetarian Curries 蔬菜咖喱

PANEER TIKKA MASALA

Combines Super Flavorful Indian Spices And Grilled Smoky Cottage Cheese With A Creamy, Rich And Incredibly Delicious Sauce.

碳烤印式乡村奶酪
配番茄咖喱

¥68



KADHAI PANEER

Cottage Cheese Cooked With Onions, Bell Pepper, Tomatoes And Ginger Garlic With A Spicy Masala Known As Kadhai Masala.

印式乡村奶酪配
洋葱甜椒番茄咖喱

¥68

SOYA CHAAP MASALA

Delectable Gravy With Aromatics, Whole Spices, And Tender Chunks Of Soya Chaap.

印度特色面筋咖喱

¥68



BHINDI MASALA

Stirfried Okra Dish Cooked With Crisp Onions, Tangy Tomatoes & Aromatic Spice.

秋葵洋葱配番茄咖喱

¥68

Vegetarian Curries 蔬菜咖喱

PALAK PANEER

Deliciously Creamy, Vibrantly Green Dish
Made With Cottage Cheese In
A Mildly Spiced Fresh Spinach Puree.

印式乡村奶酪菠菜咖喱

¥68



MUSHROOM HARA PYAAZ

Stirfried Mushroom And Spring Onion
With Hint Of Yogurt And Mild Spices.

香葱蘑菇咖喱

¥58

PANEER MAKHANI

Cottage Cheese In
Buttery Tomato Cashew Paste With
Dry Fenugreek Leaves.

奶油番茄咖喱配乡村奶酪

¥68



KADHAI VEGETABLE

Onions, Tomatoes, Bell Peppers And
Various Assorted Veggies Together
With Spices

辣味什锦蔬菜咖喱

¥68

Vegetarian Curries 蔬菜咖喱

ALOO GOBI

Vegetarian Dish Made With Potatoes, Cauliflower, Spices And Herbs.

土豆花菜咖喱

¥48



ALOO JEERA

Sautéed Potatoes Combined With Cumin Seeds, Green Chillies, And Essential Spices.

印式孜然土豆

¥48



BAINGAN KA BHARTA

North Indian Eggplant Dish Made With Mashed Fire Roasted Eggplants, Onions, Tomatoes & Spices.

辣味茄子摩咖喱

¥68



TADKA DAAL

Classic Dish Made With Yellow Lentils, Chopped Ginger, Garlic, And A Tempering Of Aromatics.

印式特色黄豆咖喱

¥58



DAAL MAKHANI

Buttery, Creamy & Flavorful Slow Cooked Black Lentils Is An Amazingly Delicious Dish From North India Cuisine.

印式黑兰豆咖喱

¥68



Meat & Seafood Curries 肉咖喱

CHICKEN TIKKA MASALA

Popular Curried Dish Made With Boneless Chicken, Ground Spices, Onions, Tomatoes, Cream And Herbs.

碳烤微辣鸡块
配洋葱番茄咖喱

¥68



BUTTER CHICKEN

Grilled Chicken Simmered In A Smooth, Silky And Creamy Onion Tomato And Cashew Gravy.

印式奶油咖喱鸡

¥68

VINDALOO

This Vindaloo Is A Goan Classic Hot, Sour, Sweet And Heady With Black Pepper, Cloves And Chillies.

辣味咖喱配土豆

Chicken Vindaloo 鸡肉

¥68

Lamb Vindaloo 羊肉

¥88



SPINACH SPECIAL

Curry With Puree Of Spinach With Essential Spices And Complete With Fresh Cream.

Chicken Palak

鸡肉咖喱配菠菜酱

¥68

Lamb Palak

羊肉咖喱配菠菜酱

¥88

Meat & Seafood Curries 肉咖喱

KADHAI CHICKEN

Juicy Chicken, Spice Kadhai Masala Gravy With Smokey Onions And Capsicum.

辣味鸡肉咖喱
配洋葱和甜椒

¥68



CHICKEN JALFREZI

A Delightfully Flavourful Curry With Tender Juicy Chunks Of Chicken In A Spicy Tomato Sauce Studded With Stir-Fried Peppers And Onions.

烤无骨鸡肉条和甜椒
配辣味番茄咖喱

¥68

LAMB ROGAN JOSH

Lamb Curry With A Heady Combination Of Intense Spices In A Creamy Tomato Curry Sauce.

羊肉咖喱配
藏红花和洋葱汁

¥88



KHEEMA MUTTER

A Delicious Blend Of Minced Meat (Mutton) And Peas Sauteed In A Thick Mixture Of Stimulating Flavors Like Cumin Seeds, With Ground Spices.

羊肉糜咖喱配绿豌豆

¥88

Meat & Seafood Curries 肉咖喱

SHAHI KORMA

Fragrant Curry Made By Cooking Succulent Pieces Of Chicken/Lamb In A Rich Cashew-Based Sauce.

Chicken

白咖喱鸡肉块配腰果酱

¥68

Lamb

白咖喱羊肉块配腰果酱

¥88



GOAN PRAWN CURRY

Goan Prawn Curry Made With Freshly Grated Coconut, Toasted Coriander Seeds, Cumin Seeds, Ginger, Garlic, Turmeric.

咖喱虾
配浓郁椰浆

¥135

KERALA FISH CURRY

Gently Simmer Spiced Chunks Of White Fish In A Warm Coconut Curry.

印度南部
特色鱼咖喱

¥78



SOUTH COAST SQUID CURRY

Richly Spiced Squid Curry, Cooked In Coconut Milk, Turmeric Powder, Garam Masala And Garlic.

印度南部特色咖喱鱿鱼
配浓郁椰浆

¥78

KADHAI PRAWNS

Prawns Cooked In Special Spices And Herbs With Tomato, Green Peppers, Onion, Coriander, And Fennel Seeds.

咖喱大明虾
配洋葱甜椒

¥135



Indian Rice

印度香米

BASMATI RICE

印式香米

¥20



BIRYANI

Delicious Rice Dish Peppered With Scrumptious Spices Like Saffron And Earthy Spices And Further Layered With Option Of Spiced Meat Or Vegetable

印式焖饭

Vegetable 蔬菜

¥68

Chicken 鸡肉

¥78

Lamb 羊肉

¥98

Prawn 对虾

¥138



MUSHROOM AND CORN PULAO

Basmati Rice Tossed With Fresh Mushroom, Corn And Butter.

玉米蘑菇(新鲜)
配黄油炒饭

¥40



JEERA RICE

Steamed Basmati Rice Stir Fried With Butter And Cumin Seeds.

印式香米
配孜然黄油炒饭

¥28



Indian Rice

印度香米

COCONUT PULAO

Basmati Rice Dish Tossed With
Fresh Grated Coconut,
Tempering Spices,
Curry Leaves.

椰肉炒印式香米
配咖喱叶

¥40



VEG FRIED RICE

Popular Indo-Chinese Dish With Cubes
Of Carrot ,Beans ,Tossed With Soy Sauce,
Vinegar, Garnished With Spring Onions

印式蔬菜炒饭

¥50

CHICKEN FRIED RICE

Popular Indo-Chinese Dish With Cubes
Of Chicken And Fried Egg, Tossed With
Soy Sauce, Vinegar, Garnished
With Spring Onions

印式鸡肉炒饭
配香葱

¥58



Indian Breads 印度薄饼

PLAIN NAAN / TANDOORI ROTI

Traditional Soft Indian Bread.

印式原味薄饼/
印式全麦薄饼

¥20



BUTTER NAAN / BUTTER ROTI

Soft Indian Bread With Butter.

黄油薄饼/
黄油全麦薄饼

¥22

GARLIC NAAN

Naan Flavored With Garlic.

印式大蒜薄饼

¥25



CHEESE NAAN

Naan Bread Stuffed
With Mozzarella Cheese.

印式奶酪薄饼

¥35

Indian Breads 印度薄饼

KHEEMA NAAN

Naan Stuffed With
Spiced Minced Lamb Meat.

芝士羊肉糜薄饼

¥40



PESHAWARI NAAN

Naan Stuffed With Dry Fruits.

夹心干果薄饼

¥30

CHILLI NAAN

Naan Coated With Fresh Green Chillies.

印式小辣椒薄饼

¥25



Indian Breads 印度薄饼

LACCHA PARATHA

Multi Layered Whole Wheat Indian Bread.

印式全麦多层薄饼

¥25



ALOO PARTHA

Whole Wheat Indian Bread Stuffed With Spiced Potato.

印式土豆馅薄饼

¥30



PANEER PARATHA

Whole Wheat Indian Bread Stuffed With Spiced Cottage Cheese.

印式乡村奶酪薄饼

¥30



Desserts

甜品

MALAI KULFI

Kulfi Is A Frozen Dessert Made With Pure Full Cream Milk, Sugar And A Flavouring Ingredient Like Cardamoms Or Saffron.

印式香甜奶油冰激凌

¥35



RASGULLA

Classic Indian Dessert Made With Spongy Milk Curd Disks Soaked In Sweet Thickened sugar syrup

印式奶豆腐球配牛奶

¥30

GULAB JAMUN

Spongy Milky Balls Soaked In Rose Scented Syrup.

印式牛奶球配糖浆

¥30



KHEER

Indian-Style Rice Pudding With Flavours Of Saffron And Cardamom, Garnished With Dry Fruits.

印式牛奶米饭布丁

¥25

Kids Menu

儿童餐

POPCORN CHICKEN

鸡米花

¥40



FRENCH FRIES

薯条

¥25

CHEESE FINGER STICK

芝士手指棒

¥40



GOLDEN FRIED PRAWNS

油炸虾

¥58

CRISPY CHICKEN WINGS

油炸鸡翅

¥40

