



APPETIZER

KEBAB

MACHCHLI KE KHAS TIKKA

A delicacy of Awadh, a medley of fish fillets marinated with select spices. Smoked fish steeped in mustard, chili, yoghurt marinade and broiled in a clay oven

IDR 85K

MUTTON SEEK KEBAB

Mutton mince mixed with onions and spices to form this delicious seekh kababs.

IDR 120K

MURGH TIKKA

A fiery chicken boneless kebab - morsels of chicken spiked with ground red chillies and yoghurt ginger garlic paste.

IDR 90K



VEGETARIAN

PANEER TIKKA

Cubes of Paneer yoghurt and Indian spices marinated, skewered in clay oven.

IDR 120K

MAKHMALI KHUMB

Smooth as velvet, stuffed mushrooms melt in your mouth revealing a refreshing and flavourful filling.

IDR 100K

SAMOSA

Stuffed with potato, green peas & dried fruits.

IDR 40K

MASALA PAPADUM (PAPAD)

Roasted or fried papadum top with chop onion and tomato offers a tangy flavor.

IDR 30K

KATHI ROLL

Juicy tangy roll stuffed with roasted paneer and Julian capsicum, onion, tomato and Indian spices.

IDR 80K





SOUP (SORBHA)

TOMATO SHORBA - A delectable soup made with Tomato and mild spices and coriander root.

IDR 40K



SALAAD

GREEN SALAD - Cucumber, Carrot, Onion, Tomato Green chilli and lemon wedger

IDR 40K



MAIN COURSE

NORTH INDIAN CHICKEN CURRY - Traditional chicken dish in India made with their home style.

IDR 90K

PUNJABI BHUNA GOSHT - North indian speciality of lamb cooked with Extra Garlic, brown onion, yogurt and hot chilli.

IDR 130K

GOAN FISH CURRY - Traditional fish with coconut and tamarind curry as Goan style.

IDR 110K

SRI LANKAN JHINGA CURRY - Rich prawn curry cooked Sri Lanka style.

IDR 120K

MURGH MAKHANI - Boneless morsels of chicken cooked in tomato and butter gravy.

IDR 100K



VEGETARIAN MAIN COURSE

PANEER MAKHANI - A popular Punjabi dish, simmered in rich creamy tomato gravy makes a very delicious dish.

IDR 130K

PALAK PANEER - Dish consisting of spinach, tomato gravy sauce and paneer in a thick paste made from puréed spinach and seasoned with garlic, garam masala, and other spices.

IDR 130K

KADHAI SUBZ - Combination of seasonal vegetable with dice of capsicum, onion, tomato touch of hot spices.

IDR 60K

ALOO GOBHI - Aloo gobi is a dry Pakistani, Indian and Nepali dish made with potatoes, cauliflower and Indian spices.

IDR 60K



Prices are in IDR (Indonesia Rupiah) and Subject to 21% Government Tax and Services



LENTILS (DAL)

PEELI DAL TADKA MARKE

Yellow lentil tempered with cumin seeds, garlic, onion and tomato served with Basmati Rice.

IDR 90K

DAL MAKHANI

Black lentil, red kidney beans cooked overnight on clay oven finished with butter and cream served with laccha pratha.

IDR 105K

DAL GHAR KI

Combination of Three lentils tempered with garlic, chilli onion-served with ghee Served with Basmati Rice.

IDR 90K



RICE (CHAVAL)

DUM KI BIRYANI

Aromatic layered basmati rice cooked on dum scented with saffron, whole spices and pure ghee. Always served with Raita or Salan

- LAMB

IDR 105K

- CHICKEN

IDR 90K

- VEGETABLE

IDR 90K

- SEAFOOD

IDR 90K

- BASMATI RICE

IDR 50K



YOGHURT (DAHEE)

RAITA (MIXED OR PLAIN OR PINEAPPLE)

IDR 30K

PLAIN CURD

IDR 25K





BREADS (ROTIYAAN-TANDOOR AUR TAWE SE)

ROTI	IDR 25K
PLAIN PARANTHA	IDR 25K
STUFFED PARANTHA	IDR 25K



DESSERT (MEETHA)

SHAHI GULAB JAMUN Deep fried milk dumplings soaked in saffron scented syrup.	IDR 50K
GAJRELA A sweet dessert pudding also called Gajar Halwa	IDR 50K
ICE CREAM	IDR 50K
TROPICAL FRUIT PLATTER Assorted fruit cut.	IDR 50K



SPECIAL FROM US

THALI:-

Rice, chppati, Dal, Salad, Raita, Pickel]

- VEGETABLE	IDR 120K
- NON VEGETABLE	IDR 130K



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