

## 商業午餐 business lunch Set

**Mon-Fri 12:00~14:30 (No take away)**

內附脆餅、醬料、原味烤餅、香料飯、甜點/茶/飲料 (三選一)

Includes Papad、Sauce、Naan、Spices Rice、Dessert/Tea/Soft drink (Choose 1)

299 套餐

蔬菜咖哩套餐 Mix Veg. Curry Set

雞肉咖哩套餐 Chicken Leg Curry Set

黃金蛋咖哩套餐 Egg Curry Set

鯛魚咖哩套餐 Fish Curry Set

黃扁豆/鷹嘴豆咖哩套餐 Dal/Chana Masala Curry Set

329 套餐

蘑菇咖哩套餐 Mushroom Curry Set

去骨雞肉咖哩套餐 Boneless Chicken Curry Set

起司咖哩套餐 Paneer Curry Set

399 套餐

羊肉/干貝咖哩套餐 Lamb/Scallop Curry Set

## 經典午餐套餐 Classic Lunch Menu (NTD 499 x 3 ppl)

餐前小點 Amuse Bouche :

沙拉 Salad、香料脆餅 Papadum、醬料 Sauce

前菜 Appetizers (Choose 1) :

咖哩餃 Samosa、香料馬鈴薯 Aloo Bonda、炸蔬菜 Veg. Pakoda、脆球點心 Dahi Puchka

Td.B.B.Q. (Choose 1) :

碳烤優格雞 Malai Tikka、碳烤香料雞 Chicken Tikka、碳烤蕃紅花香料雞 Saffron Tikka、碳烤豆腐 Tofu Tikka

Bread (Choose 3) :

原味 Plain、奶油 Butter、香蒜 Garlic、香料 Spices

Veg. Curry (Choose 1) :

綜合鮮蔬 Mix Veg.、黃扁豆 Dal Tadka、起司 Paneer

Non Veg. Curry (Choose 1) :

雞肉 Chicken、羊肉 Lamb、海鮮 Seafood

Side Dish (Choose 3) :

豆子湯 Dal Soup、軟性飲料 Soft Drink、茶 Tea、米飯 Rice

## 經典晚餐套餐 Classic All Day Dining Set (NTD 599 x 2 ppl)

餐前小點 Amuse Bouche :

沙拉 Salad、香料脆餅 Papadum、醬料 Sauce

前菜 Appetizers (Choose 1) :

咖哩餃 Samosa、香料馬鈴薯 Aloo Bonda、脆球點心 Dahi Puchka、碳烤優格雞 Malai Tikka、碳烤香料雞 Chicken Tikka、碳烤豆腐 Tofu Tikka

Bread (Choose 2) :

原味 Plain、奶油 Butter、香蒜 Garlic、香料 Spices

Curry (Choose 2) :

綜合鮮蔬 Mix Veg.、黃扁豆 Dal Tadka、起司 Paneer、雞肉 Chicken、海鮮 Seafood

Rice x 2

Side Dish (Choose 2) :

豆子湯 Dal Soup、軟性飲料 Soft Drink、茶 Tea、甜點 Dessert

## 蔬食前菜 VEG. APPETIZERS

蔬菜咖哩餃(全素) Vegetable Samosa (3 pc.) 230

內餡為混合香料的綜合馬鈴薯、蔬菜，外皮酥脆。

Crispy deep fried dumpling stuffed with potatoes & veggies

香料炸薯球 Chennai style Aloo Bonda (4 pc.) 225

經典南印孟買點心，由印度香料調味的馬鈴薯球裹粉炸成。

South Indian style potato dumplings coated with gram flour

加爾各答脆球點心(可全素) Kolkata Dahi Puchka (6 pc.) 250

球型中空脆皮，內餡為豆子餅乾、馬鈴薯丁、優格醬、薄荷醬...等。

West Bengal favorite puffed crispy snack filled with Yogurt, Tamarind and Mint sauces

香料爆漿脆球點心(可全素) Paani Pouri (6 pc.) 250

中空脆皮球搭配醬料和香料水，是北印受歡迎的點心之一。

Most popular North Indian snack served with flavored 'Jaljeera' water.

脆豆餅點心(可全素) Papdi Chaat 260

脆脆的豆子餅壓碎再淋上特製醬料，此為舊德里的街頭點心。

Old delhi's street crispy snack with tangy sauces

綜合炸蔬菜(可全素) Mix-Vegetable Pakoda 260

各類蔬菜包裹上混合著香料的豆子粉炸成。

Deep fried onion, potatoes and vegetables coated with gram flour & spices

旁遮普炸起司點心(可全素) Punjabi Paneer Pakode 320

自製起司乳酪塊，包裹上混合香料的豆子粉炸成。  
Home made cheese coated & deep fried with gram flour and spices

馬鈴薯豆子點心(可全素) Punjabi Aloo chana chaat 320  
馬鈴薯及蔬菜餅佐印式沙拉並淋上多種醬料。

Vegetable stuffed potato dumpling with toppings of onions, tomatoes,  
Chickpeas masala, tamarind and other sauces.

蔬菜咖哩餃鷹嘴豆沙拉 Punjabi Samosa chana chaat 320  
內餡為馬鈴薯蔬菜餃壓碎後佐印式沙拉並淋上多種醬料。

Vegetable & potato stuffed triangular shape patties with toppings of onions,  
tomatoes, Chickpeas masala, tamarind and other sauces.

### 印中式料理INDO-CHINESE CUISINE

印中式料理為中國菜的調料、烹飪技術製作印度口味的料理。

此類料理據說在加爾各答城市的中國社區裡已經存在有超過一世紀。

而現今，中式食物也已經成為印度料理組成的一部分。我們很高興能將印中式料理帶到台灣來。

Indian-Chinese cuisine is the adaption of Chinese seasoning and cooking techniques to Indian tastes. The Indian Chinese cuisine is said to have been developed by the Chinese community that has lived in Kolkata (Capital of West Bengal, India) for over a century.

Today, this Chinese food has become an integral part of the Indian culinary scene.

We are glad to introduce 'INDO-CHINESE' cuisine in Taiwan.

蔬菜蒸餃(可全素) Veg. Momo (6 pc.) 285  
內餡由綜合蔬菜及香料做成的餃子，搭配辣佐醬。

Steamed vegetarian dumplings served with Chili and Soya Sauce

辣炒蔬菜球 Veg. Manchurian 320

選用當季新鮮蔬菜做成球型，再炒入香料辣醬及酸醬。

Seasonal vegetable dumplings cooked in hot and sour sauce

辣炒蔬菜起司 Chili Paneer 320

家做起司乳酪塊加入印中式辣醬及酸醬混合快炒。

Homemade cottage cheese cooked in hot and sour spicy indo-chinese style sauce.

雞肉蒸餃 Chicken Momo (6 pc.) 325

內餡由雞肉及香料做成的餃子，搭配辣佐醬。

Steamed Chicken dumplings served with Chili and Soya sauce

辣炒蔬菜雞腿肉 Chili Chicken 320

去骨雞腿肉碳烤後加入胡椒及香料酸辣醬。

Roasted boneless Chicken thigh tossed with peppers, and cooked in hot and sour chili sauce.

印式雞丁 65 Chennai's special Chicken 65 350  
辣雞65是南印風格的，由多種香料醃入雞肉後炸而成，搭配特製醬料。  
Chicken 65 is a spicy, deep-fried chicken from South Indian state served with sauces.

### **坦都碳烤TANDOORI BBQ.什麼是坦都?**

坦都是一種用泥土或是金屬製成的圓形烤爐，用來烹飪窯烤。  
坦都烤爐通常是用木炭或是木頭在爐內生火，溫度可達到攝氏480度(華氏900度)的高溫What is Tandoor?

Tandoor is a cylindrical clay or metal oven traditionally used in India for cooking and baking. The heat for Tandoor is usually generated by charcoal or wood fire, burning within the Tandoor itself, thus exposing the food to live fire. Temperatures in a Tandoor can approach 480°C (900°F)

主廚碳烤豆腐(可全素) Tofu Tikka 280  
百頁豆腐醃於主廚調製的香料蔬菜醬中，放入烤爐中窯烤。  
Roasted pai ye tofu marinated in spices and herbs.

碳烤香料馬鈴薯(可全素) Chatpate Aloo 320  
以綜合香料調味馬鈴薯，放入烤爐中窯烤。  
Roasted potatoes marinated with mixed spices & tangy sauces.

碳烤香料蘑菇(可全素) Mushroom Tikka 390  
新鮮蘑菇用香料調味醃漬，放入烤爐中窯烤。  
Roasted button mushroom marinated with herbs & spices.

碳烤香料起司(可全素) Paneer Tikka 420  
自製起司塊用香料和優格調味醃漬，放入烤爐中窯烤。  
Roasted homemade Paneer marinated with yogurt & spices.

### **坦都碳烤 TANDOORI BBQ.**

碳烤優格雞 Creamy Malai Tikka 390  
去骨雞胸肉醃於小茴香、優格及多種香料中，放入烤爐中窯烤。  
Roasted boneless chicken breast, marinated with fennel , yogurt and spices.

碳烤香料雞 Td. Chicken Tikka 400  
去骨雞腿肉醃於多種香料中，放入烤爐中窯烤。  
Boneless chicken thigh marinated in Indian spices.

碳烤香辣雞 Bhuna Mirchi Tikka 400  
去骨雞腿肉醃於喀什米爾辣椒和多種香料中，放入烤爐中窯烤。  
Boneless Chicken thigh marinated in Kashmiri chili paste and hot spices.

碳烤香料干貝 Td. Ajwaini Scallops 450  
干貝醃於小茴香、八角及綜合香料後放入烤爐中窯烤。

Roasted scallops flavoured with fennel, carom seeds and star anise.

碳烤香料羊排(二支) Mutton Chaape (2 pc.) 490  
羊排醃於多種辛香料中，使用坦都碳烤而成。  
Overnight marinated lamb chops with hot spices and roasted ala-minute.

碳烤香料明蝦(三隻) Td. Jheenga (3 pc.) 690  
明蝦醃於大蒜、優格和多種香料後放入烤爐中窯烤。  
Roasted jumbo prawns marinated with garlic, yogurt, spices.

### 南印特色美食 SOUTH INDIAN SPECIALTY

以下南印的料理皆附椰子醬和蔬菜香料湯，搭配主餐點食用  
All South Indian dishes are served with Coconut Chutney and 'Sambhar' soup

蒸米餅(可全素) Idli Sambar (3 pc.) 320  
米泥蒸煮後成糕狀。  
Steamed rice cake made of fermented rice mixture.

炸豆子麵包 Vada Sambhar (3 pc.) 350  
豆子調味過後發酵，炸成似甜甜圈的形狀，口感紮實。  
Crispy lentils doughnut with sauteed peanuts and mustard seeds.

煎薄餅(可全素) Plain Dosa 370  
由米及胡蘆巴籽製成泥狀後煎出香酥脆餅，搭配香料湯及佐醬。  
Crispy rice pancake made of fermented rice batter and fenugreek seeds.

馬德拉斯煎薄餅 Madras Masala Dosa 390  
由米泥煎出香酥脆餅，內餡為馬鈴薯及蔬菜，搭配香料湯及佐醬。  
Crispy rice pancake stuffed with sauteed potatoes and veggies.

洋蔥餡煎薄餅 Onion Dosa 390  
由米泥煎出香酥脆餅，內餡為香料洋蔥，搭配香料湯及佐醬。  
Crispy rice pancake stuffed with sauteed onions.

芝士餡煎薄餅(可全素) Cheese Dosa 390  
由米泥煎出香酥脆餅，內餡為起司及些許蔬菜，搭配香料湯及佐醬。  
Crispy rice pancake stuffed with cheese and veggies.

### 坦都烤餅 NAAN/BREADS

原味烤餅(全素) Plain Naan 70  
奶油烤餅(全素) Butter Naan 80  
香蒜烤餅 Garlic Naan 80  
香料烤餅(全素) Spices Naan 80

香辣烤餅(全素) Chili Naan	80
蒜辣烤餅 Garlic Chilli Naan	80
椰香烤餅(全素) Coconut Naan	85
巧克力烤餅(全素) Chocolate Naan	85
馬鈴薯餡烤餅(全素) Potato Naan	95
洋蔥餡烤餅 Onion Naan	95
芝士餡烤餅(全素) Cheese Naan	95
奶油千層烤餅(全素) Butter Lacha	95
辣味千層烤餅(全素) Chili Lacha	95
喀什米爾烤餅(全素) Kashmiri Naan	95
坦都全麥烤餅(全素) Tandoori Roti	100
全麥煎餅/全麥奶油煎餅 Tawa Roti/Tawa Paratha	120
全麥千層/辣味全麥烤餅(全素) Lacha/ Mirch Ka Paratha	120
澎澎餅(全素) Bhatura/Poori	120

### 經典蔬食咖哩 CLASSIC VEG. CURRIES

家常黃扁豆咖哩 (可全素) Dal Tadka	280
黃扁豆和奶油、辣椒片、洋蔥及蕃茄用小火一起燉煮製成。 Yellow lentils tempered with homemade butter, chili flakes, onions and tomatoes.	
傳統鷹嘴豆咖哩 Pindi Chana Masala	280
鷹嘴豆和蕃茄、洋蔥、香料等小火燉製成，旁遮普濃郁香料咖哩。 Chana masala also known as Choley, a spicy Punjabi dish in which Chickpeas are broiled with Hot spices, Tomato and Onions.	
黑扁豆咖哩 Dal Makhani	290
德里黑扁豆和奶油、洋蔥及蕃茄用小火燉煮製成。 Delhi's special whole black lentils cooked with homemade butter, onion and tomatoes.	
家常炒馬鈴薯花椰菜 Aloo Gobhi	295
馬鈴薯和花椰菜先過油，再和孜然、蕃茄、洋蔥等香料拌炒製成。 Potatoes and cauliflower cooked with cumin seeds, tomatoes and onions.	
菠菜豆苗咖哩 Methi Palak	320
新鮮菠菜打成泥，和葫蘆巴葉等香料小火燉製，再與碎豆苗丁煮成咖哩。 Fresh boiled spinach sauteed with Fenugreek leaves and fresh herbs.	
綜合蔬菜瑪沙拉(可全素) Mix Veg. Masala	320
當季綜合蔬菜和蕃茄以及多種香料製成濃郁香料咖哩。 Fresh seasonal mixed vegetables cooked with tomato masala.	
腰果蔬菜咖哩(可全素) Subzi Methi Chaman	320
選用當季綜合蔬菜，和腰果泥還有番紅花香料小火燉煮成咖哩。 Seasonal stewed vegetables in cashewnut and saffron curry.	

- 蔬菜椰香咖哩(可全素) Subzi kohlapuri 350  
選用當季綜合蔬菜、辣椰子汁燉煮成咖哩。馬哈拉施特拉邦受歡迎的美食。  
A mixed vegetable curry with thick and spicy coconut based gravy is a popular veg. dish of Maharashtrian cuisine.
- 香料炒鮮蔬瑪沙拉(可全素) Karahi Vegetable 350  
當季蔬菜和小茴香、香菜籽料理於辣椒、蕃茄的瑪莎拉咖哩中拌炒。  
Seasonal vegetable sauteed with chili & tomato reduced masala curry.
- 酸辣蔬菜咖哩 Mix Vegetable Vindaloo 350  
將果阿酸辣風味香料蕃茄咖哩加入綜合蔬菜烹煮而成。  
A Goan specialty, mix vegetable cooked in spicy sour tomato curry.
- 青豆仁蘑菇咖哩(可全素) Mushroom Matar 360  
青豆仁、蕃茄、碎堅果以及葫蘆巴葉...等香料小火燉製，加入蘑菇煮成咖哩。  
White button mushroom and green peas cooked in tomato and cashewnut rich curry, finished with fenugreek leaves.
- 蘑菇辣味咖哩(可全素) Mushroom Khurchan 360  
蘑菇、辣椒等香料小火燉製，加入蕃茄煮成濃郁咖哩。  
Mushrooms and Peppers cooked in tangy curry of tomatoes.
- 菠菜蘑菇咖哩 Palak Mushroom 360  
新鮮菠菜打成泥，和大蒜、辣椒片及香料小火燉製，加入蘑菇煮成咖哩。  
White button mushrooms cooked in spinach curry, tempered with garlic and red chili flakes.
- 海德拉巴蔬菜香料炒飯(可全素) Vegetable Biryani 380  
番紅花等香料搭配蔬菜、香料飯快炒而成，搭配原味優格食用。  
Blend of Mughlai and Hyderabadi cuisine, saffron flavoured basmati rice slowly cooked with vegetables, herbs, tomatoes and fresh yoghurt.

### 起司乳酪咖哩 PANEER CLASSIC CURRIES

- 青豆仁起司咖哩(可全素) Matar Paneer 320  
自製起司乳酪塊加入以青豆仁、蕃茄、奶油、葫蘆巴葉等香料小火燉煮成咖哩。  
Cottage cheese and green peas cooked in onions and tomato masala finished with fenugreek leaves.
- 香料起司瑪沙拉(可全素) Paneer Tikka Masala 350  
自製起司乳酪塊和青椒、甜椒以及綜合香料等拌炒而成。  
Cottage cheese tossed with peppers, cooked in tomato masala curry.

奶油起司咖哩(可全素) Paneer Makhani 350  
自製起司乳酪塊於奶油、蕃茄、香料...等，燉煮而成。  
Cottage cheese cooked in rich creamy tomato curry.

卡岱香料炒起司(可全素) Karahi Paneer 370  
自製起司乳酪丁加入胡椒、特製卡岱風格瑪沙拉。  
Chunks of cottage cheese, tossed with peppers and special Karahi masala.

果阿酸辣起司咖哩(可全素) Paneer Vindaloo 370  
自製起司乳酪丁加入果阿酸辣風格香料蕃茄咖哩。  
A Goan specialty, cottage cheese cooked in spicy sour tomato curry.

菠菜起司青醬咖哩 Paneer Palak Saag 370  
新鮮菠菜打成泥，和大蒜、辣椒片、葫蘆巴葉等香料小火燉製，再與自製起司塊煮成咖哩。  
Homemade cottage cheese cooked in spinach puree, tempered with garlic and red chili flakes

香料炒起司(可全素) Paneer Bhurji 400  
磨碎的自製起司乳酪丁和洋蔥、蕃茄拌炒，再搭配香菜提味。  
Mashed cottage cheese with onion and tomatoes finished with green coriander.

### 葷食咖哩NON VEG. CURRIES

香料雞腿肉瑪沙拉 Chicken Tikka Masala 380  
去骨雞肉於坦都烤爐中窯烤後，炒入濃郁的香料瑪沙拉咖哩中。  
London's favorite boneless roasted chicken thigh tossed with peppers and mixed hot spices.

果阿雞肉咖哩 Goan Chicken Vindaloo 380  
以果阿地區方式將去骨雞腿肉烹煮於辛香料中，呈現酸、辣風味咖哩。  
Boneless chicken thigh cooked in hot goan style sour & spicy curry.

卡岱香料雞肉瑪沙拉 Karahi Chicken 380  
雞肉加入胡椒和番茄及多種香料，以卡岱方式做成的瑪沙拉咖哩。  
Sauteed Chicken with chili & tomato reduced masala curry.

奶油雞腿肉咖哩 Butter Chicken 380  
碳烤的去骨雞腿肉和蕃茄、堅果、奶油及各種香料燉製而成。  
Roasted tandoori chicken thigh cooked in rich tomato, cashew nut and butter curry.



腰果咖哩雞 Mughlai Chicken Korma	380
去骨雞肉與多種香料、番茄及腰果泥製成濃郁的香料咖哩。 Mughlai style chicken dish with rich tomato and cashewnut curry.	
旁遮普菠菜雞肉咖哩 Punjabi Palak Chicken	420
去骨雞腿肉放入大蒜、辣椒及香料以旁遮普風格煮成的菠菜咖哩。 Boneless chicken cooked in Punjabi style spinach curry, tempered with garlic and red chili flakes.	
海德拉巴雞腿肉香料炒飯 Lucknowi Chicken Biryani	450
番紅花香料飯與雞肉及香料葉、番茄...等快炒而成，再搭配優格食用。 Nawab's favorite saffron flavoured basmati rice cooked with fresh meat, herbs, tomatoes and fresh yoghurt.	
果阿椰奶海鮮咖哩 Goan Seafood Curry	380
綜合海鮮加入以果阿地區香料風格燉製而成咖哩。 Fresh seafood cooked in authentic Goan style.	
卡岱香料魚 Karahi Fish	390
鯛魚放入胡椒及多種香料，以卡岱地區風格燉製而成的咖哩。 Fish cooked with peppers and special karahi masala.	
喀拉拉邦鯛魚咖哩 Kerala Fish Curry	390
鯛魚片和洋蔥、蕃茄、咖哩葉及香料燉製成喀拉拉邦風味咖哩。 Tilapia fish fillet cooked with onions, tomatoes, curry leaves in Kerala style.	
去殼蝦仁瑪沙拉 Skinless Shrimps Masala	390
去殼蝦仁和綜合香料煮於濃郁瑪沙拉咖哩中。 Skinless Shrimps cooked in masala curry.	
卡岱干貝咖哩 Karahi Scallop	450
干貝等多種香料，以卡岱風格製成濃郁瑪沙拉咖哩。 Scallop cooked with peppers and special karahi masala.	
干貝咖哩 Scallop Vindaloo	480
干貝加入多種香料烹煮，呈現酸、辣風味咖哩。 Scallop cooked with peppers and spicy curry.	
喀拉拉邦明蝦咖哩 Kerala Prawns Curry	550
明蝦烹煮於各式香料中，燉製成喀拉拉邦風味咖哩。	

Fresh hand-picked jumbo prawns ala minute cooked in kerala style .

香料鮭魚咖哩 Tawa Salmon 540

新鮮鮭魚在印度式平底鍋“Tawa”上煎至金黃酥脆，再和蕃茄、紅酒、香料燉煮。

Crispy Salmon fillet grilled on ‘Tawa’ until golden brown and cooked in tomato and red wine curry.

明蝦咖哩 Prawns Vindaloo 590

明蝦和胡椒...等多種香料烹煮，呈現酸、辣風味咖哩。

Prawns cooked with peppers and spicy curry.

### 葷食咖哩NON VEG. CURRIES (LAMB 羊)

拉賈斯坦羊腿肉咖哩 Rajasthani Roganjosh 420

去骨羊腿肉加入洋蔥、蕃茄、優格和辣椒片等香料一起燉製而成的咖哩。

Boneless leg of lamb cooked with onion, tomato, yogurt and whole hot spices.

果阿羊腿肉咖哩 Goan Lamb Vindaloo 450

去骨羊腿肉烹以果阿地區方式烹煮於辛香料中，呈現酸、辣風味咖哩。

Boneless lamb leg chunks cooked in hot goan style sour & spicy curry.

豆苗羊腿肉咖哩 Methi Gosht 450

去骨羊腿肉塊烹煮於以洋蔥、蕃茄、葫蘆巴葉...等香料的咖哩醬中。

Boneless lamb leg chunks cooked in onion, tomatoes curry tempered with fenugreek leaves.

腰果羊腿肉咖哩 Mutton Korma 450

去骨羊肉加入多種香料及腰果泥中燉煮成的濃郁咖哩。

boneless Lamb cooked in cashewnut curry.

香烤羊腿肉咖哩 Lamb Tikka Masala 450

將羊腿肉烤過後，加入多種香料以及洋蔥及蕃茄製成濃郁瑪沙拉咖哩。

Roasted lamb cooked in onion and tomato masala curry.

卡岱香料羊肉瑪沙拉 Karahi Lamb 450

將羊腿肉炒入多種香料、辣椒及蕃茄製成濃郁瑪沙拉咖哩。

Sauteed boneless lamb with chili & tomato semi-dry masala curry.

菠菜羊腿肉咖哩 Palak Gosht 470

新鮮菠菜製成泥加入大蒜、辣椒片及香料燉製，再加入去骨羊腿肉烹煮。

Boneless lamb cooked with spinach puree tempered with garlic and red chili flakes.

海德拉巴羊腿肉香料炒飯 Lamb Biryani

470

加入番紅花風味的香料飯，搭配多種香料、羊腿肉及蕃茄快炒而成，搭配原味優格食用。

Blend of Mughlai and Andhra cuisine, saffron flavoured basmati rice cooked with fresh meat, herbs, tomatoes and fresh yoghurt.

## 副食SIDE DISH

蔬菜玉米湯Veg. Corn Soup 95

新鮮家常蔬菜玉米濃湯

Homemade fresh corn soup

香料豆子湯(可全素) Mulligatawny Soup 95

豆子磨成泥狀與香料燉煮而成的家常豆子湯

Homemade fresh lentil soup

新鮮綜合沙拉(全素) Fresh Garden Salad 95

新鮮蔬菜沙拉搭配醃漬洋蔥

Fresh Garden Salad with marinated onion

香料飯(全素) Spices Rice 65

印度長米白飯(全素) Plain Basmati Rice 95

小茴香炒飯(全素) Jeera Fatka Rice 120

小茴香籽及加入香料於米飯中快炒而成

Indian basmati rice tossed with cumin seeds

自製原味優格(全素) Homemade Plain Yoghurt 100

印度蔬菜香料優格(全素) Raita 130

自製原味優格加上新鮮蔬菜和香料混合

Homemade yoghurt garnish with cucumber or vegetables and spices

印度香料炒蛋Egg Bhurji 150

新鮮雞蛋和洋蔥快速拌炒，再用印度香料調味製成

Hand picked fresh farm eggs sauteed with onion and spices.

## 甜點DESSERTS

孟加拉牛奶球Rasgulla (2 pc.) 90

由印度牛奶乳酪蒸成球型，再與糖水煮成，為冰甜品

Ball shaped dumplings of cottage cheese cooked in light sugar syrup

孟加拉紅牛奶球Gulab Jamun (2 pc.) 120

由印度牛奶乳酪炸成球型，再與糖水煮成，為熱甜品

Ball shaped dumplings of milk solids which are deep fried then soaked in a thick sugar syrup

番紅花牛奶球Rasmalai (2 pc.) 150

由印度牛奶乳酪於番紅花、豆蔻等香料調味的牛奶中

Cottage cheese soaked in malai (clotted cream) flavored with cardamom and saffron

牛奶燉米布丁Kheer 150

米和糖、牛奶一起燉煮，用豆蔻、堅果等調味

Rice pudding made by boiling rice with milk and sugar flavored with cardamom, saffron, cashew nuts

家常堅果牛奶冰淇淋Kulfi 150

牛奶和堅果碎片混和製成家常自製冰淇淋

Homemade nuts and milk ice cream

印度甜點偏甜，點餐時可請教服務人員。

Indian desserts are generally very sweet, please ask before order.

### 馬友友主廚特選套餐Chef Mayur Special Tasting set Menu

#### 1. 沙拉Salad

新鮮蔬食沙拉 (芒果酪梨醬/羅望子醬)

Fresh farm green veggie salad with choice of dressing  
(Mango avocado or tamarind)

#### 2. 前菜Appetizer

香烤坦都嫩雞裹匈牙利紅椒，咖哩餃佐三重奏佐醬

Roasted Tandoori wild chicken marinated in paprika, spices and fresh yogurt  
With cocktail samosa and trio of sauces

Or

紅心梨，蘑菇搭配新鮮水果，咖哩餃佐三重奏佐醬

Pearls of Red heart with roasted artichokes, mushroom, fresh fruits with cocktail  
samosa and trio of sauces

#### 3. 海鮮Seafood

鱸魚/鱒魚/鮭魚 佐茴香籽蠔油醬搭配香炒菠菜

Wild sea bass or cod fish or Salmon with scented carom seeds and oyster sauce on  
the bed of fresh sauteed spinach

Or

烤自製奶酪起司塊佐青椒炒蔬菜

Homemade roasted cottage cheese chunks with bell peppers and vegetables  
on the bed of fresh sauteed greens

#### 4. 餐前飲品 Shooter

檸檬黑鹽飲品

Lemon and black salt sorbet

Or

甜菜根香料檸檬飲品

Beetroot & chat masala blast

#### 5. 主餐 Mains

坦都烤香料羊排

Rack of roasted lamb chops marinated overnight with raw papaya, cloves and malt vinegar

Or

坦都烤雞 (半隻)

Half tandoori Chicken

Or

坦都烤明蝦

Tandoori Jumbo prawns

#### 6. 甜點 Dessert

芝士球蘸於蕃紅花牛奶汁中

Cheese balls dipped in Saffron milk

Or

熱炒芝士球蘸入荳蔻味糖漿

Hot cheese balls fried and dipped in cardamom flavored sugar syrup

#### 7. 飲料 Drink

原味優酪乳/印度香料奶茶/軟性飲品

Lassi/Masala tea/Soft drink

注意：

\*此套餐請事先預約或預訂 最少四份

\*NT500 可享有紅酒/啤酒/果汁 暢飲

\*素食套餐NT1200+10%

\*葷食套餐NT1350+10%

\*由馬友友主廚團隊親自替您服務

Note：

\*The above set menu is available on prior request or reservation only for at least 4

cover/servings.

\*Free flow wine or beer or juices @ NTD 500.

\*Veg Set menu @ NTD 1200 + 10%

\*Non Veg set menu @ NTD 1350 + 10%

\*Food will be prepared & served by chef Mayur & team only.

## 飲品DRINKS

可樂/健怡/零卡/雪碧Coke/Diet/Zero/Sprite	80
香料奶茶(冰/熱) Masala Tea(Ice/Hot)	90
進口荔枝汁 Lychee Juice	90
進口椰子汁 Coconut Juice	90
進口玫瑰茶 Sharbat Roohafja	90
蘋果汁 Apple Juice	90
原味優酪乳Lassi	120
玫瑰優酪乳Rose Lassi	120
芒果優酪乳Mango Lassi	150
鹹優酪乳Masala Lassi	150
印式檸檬蘇打Lime & Soda Shikanji	150
印式檸檬飲品Neembu Paani	150

草莓優格凍飲	
Strawberry Yogurt Frappe	180
香蕉牛奶奶昔	
Fresh Banana Milk Smoothie	180
草莓牛奶奶昔	
Fresh Strawberry Milk Smoothie	180
藍莓奶昔	
Fresh Blueberry Smoothie	180
芒果奶昔	
Mango Smoothie	180
南印度冷咖啡	
South Indian cold Coffee	200

## 無酒精雞尾酒MOCKTAILS

瑪莉雞尾酒Spiced Mary	200
Tomato juice, Worcestershire, tabasco, pepper, sweet and sour mix	
草莓香蕉可樂達雞尾酒Strawberry banana colada	200
Strawberry, banana, pineapple juice and coconut milk	
安谷莉雷電Angoori Thunder	220
Grapes + Syrup + Lime soda	

馬莎拉可樂Masala Cola 180  
Mint + Cumin + Coke + magic spices

#### 威士忌為基底調酒Cocktails (Whisky base)

曼哈頓雞尾酒Manhattan 260  
教父雞尾酒Godfather 280  
威士忌酸酒Whiskey Sour 280

#### 以琴酒為基底調酒Cocktails (Gin base)

琴通寧Gin Tonic 220  
Dry 馬丁尼Dry martini 260  
湯姆可林斯Tom collins 260

#### 龍舌蘭為基底調酒Cocktails (Tequila base)

龍舌蘭日出Tequila sunrise 280  
瑪格麗特Margarita 280

#### 伏特加為基底調酒Cocktails (Vodka base)

螺絲起子Screwdriver 220  
莫斯科騾子Moscow Mule 240  
神風特攻隊Kamikaze 280

### 酒精飲品ALCOHOLIC BEVERAGES

#### 啤酒BEERS

台灣金牌啤酒Taiwan Gold Beer 330ml 150  
海尼根啤酒Heineken 330ml 150  
可樂娜啤酒 Corona 330ml 150  
印度啤酒Kingfisher - lager beer 330ml 150  
艾丁格香草白啤酒Erdinger Weissbier 500ml 180  
朝日啤酒Asahi 150  
麒麟一番啤酒Kirin 150

#### 調和式威士忌 BLENDED WHISKIES GLS/BTL

蘇格蘭威雀The Famous Grouse 220/3800  
起瓦士12年Chivas Regal 12 y 220/3800  
百齡罈12年Ballantine's 12y 220/3800  
約翰走路黑牌JW Black label 220/4200  
約翰走路雙黑牌JW Double Black 240/4500

約翰走路金牌JW Gold label	350/5500
約翰走路藍牌 JW Blue Label	550/9900

### 干邑白蘭地 COGNAC BRANDY

人頭馬干邑VSOP Remy Martin VSOP	290/3800
軒尼詩VSOP Hennessy VSOP	320/5600
軒尼詩XO Hennessy X.O	320/5600
馬爹利X.O干邑白蘭地 Martell x.o.	580/12000

### 單一麥芽威士忌SINGLE MALT WHISKIES GLS/ BTL

格蘭傑拉桑塔威士忌Glenmorangie lasanta	220/2800
格蘭傑10年威士忌Glenmorangie 10 y	250/2800
格蘭傑納塔朵Glenmorangie Nectar D'or	290/3700
噶瑪蘭單一麥芽威士忌Kavalan Single Malt	300/4800
蘇格登12年Singleton 12y	290/3500
麥卡倫12年威士忌Macallan 12 y	290/3500
百富12年威士忌 Balvenie 12y	290/3500
格蘭傑昆塔盧本威士忌Glenmorangie Quinta Ruban	290/3300
格蘭利威12年威士忌 Glenlivet 12 y	250/2900
格蘭菲迪威士忌12年 Glenfiddich 12 y	290/3500
高原騎士12年威士忌 Highland park 12y	280/3500
波摩12年威士忌 Bowmore 12y	290/3700

### 馬里布 Malibu/杉布卡香甜酒 Sambuca 250/杯

蜂蜜香甜酒 Drambuie/柑曼怡香橙香甜酒 Grand Marnier
野格利口酒 Jagermeister/貝禮詩香甜酒 Baileys
卡魯哇香甜酒 Kahlua