

商業午餐 business lunch

內附脆餅、醬料、沙拉、原味烤餅、香料飯

Includes Papad、Sauce、Salad、Plain Naan、Spices Rice

249 套餐

蔬菜咖哩套餐 Mix Veg.Curry Set

黃金蛋咖哩套餐 Egg Curry Set

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

299 套餐

雞肉咖哩套餐 Chicken Curry Set

海鮮咖哩套餐 Seafood Curry Set

起司咖哩套餐 Panner Curry Set

鯛魚咖哩套餐 Fish Curry Set

329 套餐

蘑菇咖哩套餐 Mushroom Curry Set

359 套餐

羊肉/干貝咖哩套餐 Lamb/Scallop Curry Set

去骨雞肉咖哩套餐 Boneless Chicken Curry Set

晚餐套餐 Dinner Set

內附脆餅、醬料、沙拉、香料飯

Includes Papad、Sauce、Salad、Spices Rice

{ 坦都烤餅 (原味/奶油/蒜味) Bread Naan (Plain/Butter/Garlic) } 擇一 Choose 1

{ 蔬菜咖哩餃/坦都烤雞 Samosa/Td.Chicken } 擇一 Choose 1

{ 蔬菜咖哩/鷹嘴豆瑪莎拉/香料魚咖哩/香料雞咖哩

Veg.Curry/Chana Masala/Fish Curry/Chicken Curry } 擇一 Choose 1

飲品(奶茶/軟性飲品) Drink (Tea/Soft Drink)

甜點 Dessert

FOOD MENU

新鮮沙拉SALADS (Big portion for 2)

新鮮綜合沙拉 Vegetarian green salad 250

健康的蔬菜、水果搭配橄欖油或醬料。

All greens , vegetables, fruits with olive oil or sauce.

香料脆皮點心 Papdi Chaat

新鮮餡料做成的印度點心 250

Sweet and savoury traditional Indian street food.

香料馬鈴薯餅 Punjabi Aloo Tikki

新鮮馬鈴薯混合香料 250

Punjabi style potato and vegetable made cutlet.

旁遮普蔬菜咖哩餃鷹嘴豆沙拉

Punjabi Samosa Chana Chaat 290

Crispy deep fried veg. Dumplings served with semi dry tangy chickpeas
And assortment of homemade sauces.

起司與堅果拼盤 Cheese Platter & Nuts 350

綜合起司拼盤佐堅果、麵包和醬料。

Mixed cheese platter with nuts and bread served with sauce.

坦都烤雞沙拉Roasted Chicken Salad 350

坦都烤雞搭配綜合生菜。

Roasted tandoori chicken with romaine, olives, lettuce leaves & tomatoes etc.

泰式海鮮沙拉

Thai Steamed Seafood Salad 350

海鮮搭配泰式醬料

Marinated and steamed seafood served with tangy Thai sauce.

蔬食前菜Vegetarian Bites

脆球點心 (可全素) Dahi Puchka (6pc.) 225

球型中空脆皮，內餡為豆子餅乾、馬鈴薯丁及優格醬、蘿望子醬...等。

Kolkata's favorite puffed crispy snack filled with yogurt, tamarind and mint sauces

香料馬鈴薯Aloo Bonda (6pc.) 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。

Popular Mumbai's street dish of spicy mashed potatoes

蔬菜咖哩餃

Vegetable Cocktail Samosa 225

內餡為混合香料的綜合蔬菜，外皮酥脆

Deep fried vegetable stuffed patties served with assorted sauces

炸蔬菜

Vegetable Pakora

各類蔬菜包裹上混合著香料的豆子粉炸成。 250

Deep fried fresh vegetable fritters served with tamarind & mint sauce

炸起司點心(全素) Paneer Pakoda 280

自製起司乳酪塊包裹上混合香料的豆子粉炸成

Homemade cottage cheese fried cubes with chat masala served and assorted sauces.

辣炒蔬菜起司Spicy Paneer Takatak 325

自製起司塊與蔬菜、香料、辣醬、酸醬混合快炒。

Homemade cottage cheese cooked in hot and sour spicy

indo-chinese style sauce.

蔬菜捲餅Veg. Kathi Roll 325

起司、蔬菜捲餅。

Cheese, veggies wrap with bell peppers and sauce

葷食前菜Non-Vegetarian Bites

雞肉咖哩餃 Chicken Samosa 320

內餡為混合香料的雞肉，外皮酥脆

Chicken mince stuffed dumplings served with mint sauce.

雞肉捲餅Chicken Kathi Roll 350

起司、雞肉、蔬菜捲餅。

Cheese, chicken, veggies wrap with bell peppers and sauce

辣炒雞腿肉Spicy Chicken Takatak 350

去骨雞肉碳烤後再炒入香料、辣醬及酸醬

Hot and sour marinated chicken cooked in spicy sauce.

香酥小河蝦

Spicy River Shrimps 350

炸河蝦搭配特製辣醬

Deep fried river shrimps with garlic and served with tangy spicy sauce.

鐵板香料羊 Tawa Mutton 410

無骨的羊肉用香草和香料在熱板上炒。

Boneless Lamb sautéed on hot plate with herbs and spices.

TANDOORI BBQ. APPETIZERS 坦都碳烤什麼是坦都？

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)

坦都碳烤 素食TANDOORI ROASTED VEG. SNACKS

原味脆餅Plain Papad (4pc.) 150

烤好的脆餅搭配醬料。

Chickpeas and lentils made roasted crackers with sauce

烤香料脆餅 Masala Papad (4pc.) 180

將烤好的脆餅，灑上洋蔥丁、蕃茄丁...等，使用綜合香料調味

Roasted papad with onion, tomato & olives topping with sauce

碳烤豆腐 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.

碳烤蘑菇 320

Chatpata Mushroom

碳烤蘑菇佐甜椒與蔬菜

Marinated & roasted Mushroom with bell peppers & Veggies.

坦都沙拉Tandoori Veg. Salad 330

碳烤季節水果/蔬菜搭配羅望子醬

Roasted seasonal Fruits/Vegetables with tamarind sauce

葷食坦都碳烤

Tandoori Roasted non-vegetarian snacks

穆爾格碳優格雞Malai Tikka 380

去骨雞胸肉醃於香料、優格、鮮奶油...等，放入烤爐中窯烤

Roasted boneless chicken breast, marinated with fennel, yogurt and spices.

<p>穆爾格碳香料雞 Chicken Tikka</p> <p>去骨雞腿肉醃於辣椒、芥子油及胡椒多種香料中，放入烤爐中窯烤</p> <p>Marinated and roasted boneless chicken thigh.</p>	380
<p>碳烤蕃紅花香料雞 Saffron Tikka</p> <p>去骨雞腿肉醃於番紅花、辣椒、芥子油、胡椒等多種香料中。</p> <p>Roasted boneless chicken breast, marinated with saffron, yogurt and spices</p>	430
<p>碳烤香辣雞 Bhuna Mirch Tikka</p> <p>去骨雞腿肉醃於喀什米爾辣椒醬和多種辛香料中，放入烤爐中窯烤</p> <p>Boneless Chicken thigh marinated in Kashmiri chili paste and hot spices.</p>	430
<p>碳烤青醬雞 Chicken Haryali Tikka</p> <p>去骨雞胸肉，用青醬醃製，放入烤爐中窯烤。</p> <p>Roasted boneless chicken breast, marinated in green sauce.</p>	430
<p>碳烤香料干貝 Ajwaini Scallops</p> <p>干貝醃於小茴香、八角及綜合香料後放入烤爐中窯烤</p> <p>Roasted scallops flavoured with fennel, carom seeds & star anise</p>	450
<p>碳烤香料羊排 Mutton Chaape (2 pc.)</p> <p>羊排醃於多種辛香料中，使用坦都碳烤而成</p> <p>Overnight marinated lamb chops with hot spices and roasted ala-minute.</p>	450
<p>碳烤香料明蝦 Td. Jheenga (3 pc.)</p> <p>明蝦醃於大蒜、優格和多種香料後放入烤爐中窯烤</p> <p>Roasted jumbo prawns marinated with garlic, yogurt & spices</p>	450

Indian breads

坦都烤餅 Naan/Breads

原味烤餅 Plain Naan 70

奶油烤餅 Butter Naan 70

香蒜烤餅 Garlic Naan 70

香料烤餅 Spices Naan 70

香辣烤餅 Chili Naan 70

蒜辣烤餅 Garlic Chili Naan 70

馬鈴薯餡烤餅 Potato Naan 95

洋蔥餡烤餅 Onion Naan 95

芝士餡烤餅 Cheese Naan 95

椰香烤餅 Sweet Coconut Naan 95

巧克力烤餅 Sweet Chocolate Naan 95

坦都全麥烤餅 Tandoori Roti 95

澎澎餅/全麥澎澎餅 Bhatara/Poori 110

全麥煎餅/全麥奶油煎餅 Tawa Roti/Tawa Paratha -110

全麥千層/辣味全麥烤餅 Lacha /Mirch Paratha ---110

豆苗全麥烤餅 Methi Paratha 110

All whole wheat breads are made of imported Indian wheat flour(Atta).全麥餅是由印度進口的麥粉製作的。而烤餅是無加“奶類製品”除了起司餡烤餅

經典蔬食咖哩 CLASSIC VEG. CURRIES

旁遮普黃扁豆咖哩 (可全素) Punjabi Dal Tadka 250

黃扁豆和蒜、洋蔥及蕃茄及小茴香籽用小火一起燉煮成咖哩，口味清爽

Yellow lentils tempered with garlic, onions, tomatoes and cumin seed

傳統鷹嘴豆咖哩 Pindi Chana Masala 250

印度鄉村風味鷹嘴豆和蕃茄、洋蔥、辛香料等小火燉製成傳統濃郁咖哩

Indian village style chickpeas curry with hot spices, tomato, onions

香料炒鮮蔬瑪沙拉 Karahi Vegetable	275
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	
青豆仁蘑菇咖哩Pahadi Mushroom Matar	295
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 mushroom and green peas cooked in tomato and cashewnut rich curry finished with fenugreek leaves	
酸辣起司咖哩 Vegetable Vindaloo	320
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	
菠菜蘑菇咖哩Palak Mushroom	350
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 Vegetable Biryani	350
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Matar Paneer	285
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Paneer Tikka Masala	295
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 onion and tomato masala curry	

奶油起司咖哩Paneer Makhanwala	320
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	
菠菜起司青醬咖哩Palak Paneer	320
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	
卡岱香料炒起司Karahi Paneer	340
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	
香料炒起司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 雞肉(CHICKEN)	
香料雞腿肉瑪沙拉Chicken Tikka Masala	320
去骨雞肉於坦都烤爐中烤後，炒入濃郁的香料瑪沙拉中	
London's favorite boneless roasted chicken tossed with peppers and mixed hot spices	
旁遮普菠菜雞肉咖哩Punjabi Palak Chicken	350
去骨雞肉與旁遮普的方式及菠菜打成泥煮成，加入大蒜、辣椒....等香料小火燉製	
Boneless chicken cooked in Punjabi style spinach curry.	
tempered with garlic and red chili flakes	

果阿雞肉咖哩Goan Chicken Vindaloo 350

以果阿地區方式將去骨雞肉烹煮於辛香料中，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 350

雞肉和胡椒...等多種香料，再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, cashewnut and butter curry.

腰果咖哩雞 Mughlai Chicken Korma 380

當季綜合蔬菜、新鮮雞肉及多種香料製成濃郁的香料咖哩。

Mughlai style chicken dish with rich tomato and cashewnut curry.

葷食咖哩（海鮮）NON VEG. CURRIES (SEAFOOD)

南印鯛魚咖哩Andhra Fish Curry 330

鯛魚片和洋蔥、蕃茄、咖哩葉及香料燉製成安德拉風味咖哩

Tilapia fish fillet cooked with onions, tomatoes, curry leaves in Andhra style

果阿椰奶海鮮咖哩Goan Seafood Curry 390

新鮮的綜合海鮮和多種香料及椰奶一起燉製而成

Fresh seafood cooked in authentic Goan style

南印明蝦咖哩 Kerala Prawns Curry 550

新鮮明蝦烹煮於各式香料中，再以洋蔥、蕃茄、咖哩葉一起燉製成安德拉風味咖哩

Fresh hand-picked jumbo prawns ala minute cooked in Andhra style

葷食咖哩 NON VEG. CURRIES (LAMB 羊)

拉賈斯坦羊腿肉咖哩 Mutton Roganjosh 390

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 Mutton Vindaloo 390

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 390

去骨羊腿肉塊烹煮於以洋蔥、蕃茄、葫蘆巴菜的咖哩醬中

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

羊肉腰果咖哩 Mutton Korma 430

去骨羊肉及多種香料,腰果打成泥製成的,咖哩

boneless Lamb cooked in cashewnut curry

香烤羊腿肉咖哩 Lamb Tikka Masala 430

選用新鮮羊腿肉烤過後，加入多種香料及甜椒拌炒製成

Roasted lamb, cooked in onion and tomato masala curry

卡岱香料羊肉瑪沙拉 Karahi Mutton

羊肉和胡椒...等多種香料，再以卡岱方式做成的瑪沙拉咖哩

Sauteed Chicken with chili & tomato reduced masala curry 430

菠菜羊腿肉咖哩Palak Gosht 430

新鮮菠菜打成泥，和大蒜、辣椒片...等香料小火燉製，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 Mutton Biryani 430

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

香料飯(全素)Spices Rice 55

印度長米白飯(全素)Plain Basmati Rice 95

自製原味優格

Homemade Plain Yoghurt 100

每日湯品 100

Soup of the day

印度蔬菜香料優格Raita 120

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

小茴香炒飯Jeera 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

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

每日手工甜點

Daily dessert 90

孟加拉紅牛奶球Gulab Jamun 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

每日手工甜點 Daily homemade dessert 150

番紅花牛奶球Rasmalai 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

家常堅果牛奶冰淇淋 Kulfi 180

牛奶和堅果碎片混和製成家常自製冰淇淋

Homemade nuts and milk ice cream