

商業午餐 business lunch

內附脆餅、醬料、鮮蔬綠沙拉、原味烤餅、香料飯

Includes Papad、Sauce、Green 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

煎薄餅套餐 Masala Dosa Set

蒸米餅+豆子麵包套餐 Idli + Vada Sambar Set

煎米餅+豆子麵包套餐 Uttapam + Vada Sambar Set

299 套餐

起司咖哩套餐 Panner Curry Set

蘑菇咖哩套餐 Mushroom Curry Set

沙拉 Salads:-

蔬菜綜合沙拉 Vegetarian green salad 150

新鮮綠蔬菜、水果搭配橄欖油或自製醬料。

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

南印特製沙拉 Special South Indian salad 150

The vegetables, Curry leaves and the magic spices

綜合豆苗沙拉 Sprouts salad 150

All mixed sprouts, olives, tomatoes, super food and healthy magic spices.

印式綜合香料蕃茄黃瓜蔬菜沙拉 Kachumber Salad 150

Mix of seasonal vegetables, tomato, cucumber on the bed of lettuce

坦都蔬食沙拉 Tandoori Veg. Salad 280

碳烤季節水果/蔬菜搭配羅望子醬
Roasted seasonal Fruits/Vegetables with tamarind sauce

蔬食前菜 VEG. APPETIZERS

蔬菜咖哩餃 Punjabi Veg .Samosa (3pc.) 150
內餡為混合香料的綜合蔬菜，外皮酥脆
Crispy dumplings with vegetarian stuffing

炸香料辣椒 Mirchi ke pakodey 150
辣椒包裹上混合香料粉炸成，搭配蘿望子醬及薄荷醬。
Deep Fried Parrot or Green chili served with tamarind and mint sauce

綜合炸蔬菜 Vegetable. Pakoda 180
各類蔬菜包裹上混合著香料的豆子粉炸成
Indian gram flour & carom seed coated, potatoes & vegetables

香料馬鈴薯餅 Punjabi Aloo Tikki 180
將馬鈴薯及蔬菜以旁遮普料理方式製做，搭配自製醬料
Punjabi style potato and vegetable made cutlet served with homemade chutneys.

脆球點心 (可全素) Dahi Puchka (5pc.) 180
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 sances

餅乾點心 (全素) Papdi Chaat 180
舊德里街頭點心餅乾，再加上香料及特製醬料
Old delhi's street crispy snack with tangy sauces

綜合香料優格豆子球點心 Bhalla chaat 180
扁豆球加入優格及蘿望子及薄荷醬料中，呈現酸甜滋味
Lentil dumplings soaked in fresh yogurt served with tamarind and mint sauce

香料馬鈴薯球 Aloo Bonda (4pc.) 180
孟買街頭點心，由香料調味的馬鈴薯球裹粉炸成
Bombay's street dish of spicy mashed potatoes

香料豆製澎澎餅乾 Dal Kachori (2 pc) 220
全麥脆餅加入香料，搭配扁豆及醬料

Whole wheat crispy bread stuffed with spices, served with dal and chutney	
Kachori chana chaat 全麥脆餅加入香料， 搭配鷹嘴豆及醬料 Crispy deep fried street bread with chickpeas curry topping and sauces	220
炸起司點心 Paneer Pakode 自製起司乳酪塊， 包裹上混合香料的豆子粉炸成 Homemade cheese coated & deep fried with gram flour and spices	220
旁遮普蔬菜咖哩餃鷹嘴豆點心 Punjabi Samosa Chana Chaat 脆皮咖哩餃搭配鷹嘴豆及多種香料醬 Crispy deep fried veg. dumplings served with semi dry tangy chickpeas And assortment of homemade sauces.	220
爆漿脆球點心 Paani Poori 中空脆球搭配醬料和香料水， 是北印受歡迎的點心之一 Crispy puffed snack served with spices flavoured “Jaljeera” and variety of sauces	220
炒黑胡椒蘑菇 Mushroom pepper fry 炸蘑菇混合炒入多種香料及胡椒辣醬 Deep fried mushroom marinated with spices, served with pepper hot sauce	250
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 ‘Sambar’ soup	
蒸米餅 Idli Sambar (3pc) 米泥蒸煮後成糕狀， 搭配蔬菜香料湯及醬料 Steamed rice cake made of fermented rice mixture	150
炸豆子麵包 (原味) Mendu Vada Sambhar 豆粉製成似甜甜圈的形狀， 口感紮實， 搭配蔬菜香料湯及醬料 Crispy lentils doughnut with sauteed peanuts and mustard seeds	180
炸香料豆子麵包 Masala Vada Sambhar 豆粉加入香料後製成似甜甜圈的形狀， 口感紮實， 搭配蔬菜香料湯及醬料 Crispy lentils doughnut with spices	180
原味煎薄餅(全素) Plain Dosa 由米豆粉和胡蘆巴籽製成的脆薄餅， 搭配蔬菜香料湯及醬料 Crispy rice pancake made of fermented rice batter and fenugreek seeds	220

馬德拉斯煎薄餅 Madras Masala Dosa	250
脆皮米豆泥煎成香脆外皮，包著混合香料的馬鈴薯餡及些許蔬菜，搭配蔬菜香料湯及醬料	
Crispy rice pancake stuffed with sauteed potatoes and veggies	
洋蔥餡煎薄餅 Onion Dosa	250
脆皮米豆泥煎成香脆外皮，包著混和香料的洋蔥餡，搭配蔬菜香料湯及醬料	
Crispy rice pancake stuffed with sauteed onions	
芝士餡煎薄餅 Cheese Dosa	350
豆子泥和米泥煎成香脆外皮，包著起司和些許蔬菜，搭配蔬菜香料湯及醬料	
Crispy rice pancake stuffed with cheese and veggies	
香煎豆粉薄餅 (原味) Rava dosa	
豆子粉煎製成香脆外皮，搭配蔬菜香料湯及醬料	290
Semolina flour made dosa.	
香煎瑪沙拉豆粉薄餅 Rava masala dosa	320
豆子粉加入瑪沙拉香料煎製成香脆外皮，包著混合香料的馬鈴薯餡及蔬菜，搭配蔬菜香料湯及醬料	
Semolina flour made spicy dosa stuffed with potatoes and vegetables.	
邁索爾豆粉煎薄餅 Rava Mysore dosa	350
以邁索爾地區配料的豆子粉煎製成香脆外皮，搭配蔬菜香料湯及醬料	
Specialty semolina flour dosa from Mysore	
南印香料煎米餅 Plain Uttapam	150
使用米泥煎製而成外酥內軟餅皮，搭配蔬菜香料湯及醬料	
Crispy crust pancake made of fermented rice batter	
起司香料煎米餅 Paneer Uttapam	180
米泥加入自製起司煎製而成外酥內軟餅皮，搭配蔬菜香料湯及醬料	
Crispy crust pancake made of fermented rice batter & homemade cheese.	
綜合蔬菜煎米餅 Mix vegetable Uttapam	180
使用米泥煎製而成外酥內軟餅皮加上蔬菜，搭配蔬菜香料湯及醬料	
Crispy crust pancake made of fermented rice batter & veggie on top.	
南印瑪沙拉煎米餅 Masala Uttapam	220
使用印度米泥煎製而成，加上綜合香料調味的洋蔥、蕃茄...等蔬菜，搭配蔬菜香料湯及醬料	
Crispy lentil rice pancake with onion and masala toppings	

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)

原味脆餅Plain Papad (4pc.) 90

鷹嘴豆及扁豆製成的脆餅用坦都烤爐烤至金黃，搭配上自製印式醬料。

Chickpeas and lentils made roasted crackers with sauce

坦都烤香料脆餅 Masala Papad (4pc.) 150

鷹嘴豆及扁豆製成的脆餅用坦都烤爐烤至金黃，加上使用綜合香料調味的洋蔥丁、蕃茄丁...等

Roasted papad with onion, tomato & olives topping with sauce

主廚碳烤豆腐(全素) Tofu Tikka 220

百頁豆腐醃於主廚調製的香料蔬菜醬中，放入烤爐中窯烤

Mayur's signature dish roasted pai yeh tofu, marinated in spices

坦都烤香料馬鈴薯(全素) Chatpate Aloo 250

以濃郁的綜合香料調味馬鈴薯，放入烤爐中窯烤

Roasted potatoes marinated with mixed spices & tangy sauces

坦都烤香料蘑菇 Mushroom Tikka 250

將蘑菇加入香料調味，放入烤爐中窯烤

Roasted button mushroom marinated with herbs & spices

坦都蔬食沙拉Tandoori Veg. Salad 280

碳烤季節水果/蔬菜搭配羅望子醬

Roasted seasonal Fruits/Vegetables with tamarind sauce

坦都烤蔬菜餃 Tandoori veg momo 280

自製蔬菜餃，放入烤爐中窯烤

Handmade vegetarian momos bbq in charcoal clay oven

坦都烤香料起司 Paneer Tikka 300

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

坦都烤香料優格起司 Malai paneer tikka 自製起司塊用香料和鮮奶油調味醃漬，放入烤爐中窯烤 Roasted Cottage cheese marinated in Tandoor with cream cheese	320
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印中式料理 INDO-CHINESE CUISINE

印中式料理為中國菜的調味、烹飪技術製做印度口味的料理。
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，中式餐點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Veg. Momo (6 pc.) 內餡為綜合蔬菜，搭配辣椒豆醬 Steamed vegetarian dumplings served with Chili and Soya Sauce	230
特製辣炒香料花椰菜65 Cauliflower 65 花椰菜裹上豆粉漿入炸後，在炒入於辣豆醬 Cauliflower deep fried with gram flour cooked in hot chili sour sauce	250

辣炒蔬菜起司 Paneer Manchurian (醬多 Gravy / 乾 Dry)	280
自製起司塊拌入胡椒、辣椒並炒入酸辣醬中	
Homemade cottage cheese tossed with pepper, chili flakes and cooked in hot & sour sauce.	
辣炒蔬菜球 Veg. Manchurian (醬多 Gravy / 乾 Dry)	280
自製蔬菜球拌入胡椒、辣椒並炒入酸辣醬中	
Seasonal Vegetable tossed with pepper, chili flakes and cooked in hot & sour sauce.	
辣炒蔬菜起司 Chili Paneer (醬多 Gravy / 乾 Dry))	280
自製起司塊拌入胡椒、辣椒並炒入酸辣醬中	
Homemade cottage cheese tossed with pepper, chili flakes and cooked in hot & sour sauce.	
客家香料蔬菜炒麵 Veg. Hakka Noodle	320
將蔬菜及醬油、辣醬及香料炒入麵條中，製成印度客家風味炒麵	
Ala minute made hakka noodles with vegetables and soya sauce & chili.	

坦都烤餅 Naan/Breads

原味烤餅 Plain Naan	50
奶油烤餅 Butter Naan	55
香蒜烤餅 Garlic Naan	60
香料烤餅 Spices Naan	65
香辣烤餅 Chili Naan	65
蒜辣烤餅 Garlic Chili Naan	75
坦都全麥烤餅 Tandoori Roti	80
澎澎餅/全麥澎澎餅 Bhatara/Poori	80
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
甜茴香烤餅 Sweet Coconut Naan	95
椰香烤餅 Sweet Coconut Naan	95
巧克力烤餅 Sweet Chocolate Naan	95
全麥煎餅/全麥奶油煎餅 Tawa Roti/Tawa Paratha	-95
全麥千層/辣味全麥烤餅 Lacha /Mirch Paratha	---95
豆苗全麥烤餅 Methi Paratha	95

北印經典蔬菜咖哩 North Indian 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	
香料黃金蛋咖哩 Egg Curry	250
黃金色雞蛋拌入蕃茄、洋蔥瑪莎拉咖哩裡烹煮 Golden brown eggs cooked in reduced tomato & onion curry	
旁庶普鷹嘴豆瑪沙拉 Punjabi Chana Masala	250
為香辣風味鷹嘴豆咖哩, 炒入蕃茄、洋蔥、辛香料燉製成為旁遮普濃郁香料咖哩 A spicy Punjabi dish in which Chickpeas are broiled with Hot spices, Tomato and Onions	
黑扁豆咖哩 Dal Makhani	280
德里特色黑扁豆加入奶油、洋蔥及蕃茄燉煮而成 Delhi's special whole black lentils cooked with homemade butter, onion and tomatoes	
香料綜合豆咖哩 Dal Miloni	280
綜合黃、黑扁豆加入蒜、茴香及辛香料燉製而成 Mix of yellow & black lentils tempered with garlic, cumin and hot spices	
家常炒馬鈴薯花椰菜 Aloo Gobhi	280
馬鈴薯和花椰菜拌入茴香籽、蕃茄、洋蔥炒製而成 Potatoes and cauliflower cooked with cumin seeds, tomatoes and onions	
旁遮普蔬菜優格咖哩 Punjabi Kadi Pakoda	280
自製鹹優格咖哩醬加入豆粉製成的麵糰燉製而成 Home made sour yogurt curry with gram flour dumplings	
香料炒鮮蔬瑪沙拉 Karahi Vegetable	280
將蔬菜拌入辣椒、蕃茄的瑪莎拉咖哩中拌炒 Seasonal vegetable sauteed with chili & tomato reduced masala curry	
南印綜合蔬菜 South Indian "Aviyal"	280
將綜合鮮蔬拌入椰奶、咖哩葉中烹煮而成南印度式的風味咖哩 Mix Vegetables cooked in South Indian style with coconut and curry leaves	
鮮蔬腰果咖哩 Navratan Korma	295
將綜合蔬菜加入自製腰果醬中製成濃郁香料咖哩 Fresh seasonal mixed vegetables cooked in cashew nut curry	

<p>菠菜豆苗咖哩 Methi Palak 新鮮菠菜打成泥加入葫蘆巴葉、香料葉等香料燉製而成 Fresh boiled spinach sauteed with Fenugreek leaves and fresh herbs</p>	320
<p>海德拉巴蔬菜香料炒飯 Vegetable Biryani 海德拉巴特色餐點，番紅花風味飯加入蔬菜、咖哩葉、蕃茄炒製而成，搭配新鮮優格 Blend of Mughlai and Hyderabadi cuisine , saffron flavoured basmati rice slowly cooked with vegetables,herbs ,tomatoes and fresh yoghurt</p>	320

經典起司乳酪咖哩 PANEER CLASSIC CURRIES

<p>青豆仁起司咖哩 Matar Paneer 自製起司乳酪丁及青豆仁烹煮於洋蔥和蕃茄瑪沙拉中加入葫蘆巴葉製成咖哩 Cottage cheese and green peas cooked in onions and tomato masala finished with fenugreek leaves</p>	285
<p>香料起司瑪沙拉 Paneer Tikka Masala 自製起司乳酪丁加入甜椒並烹煮於蕃茄瑪沙拉咖哩中 Cottage cheese tossed with peppers, cooked in onion and tomato masala curry</p>	285
<p>奶油起司咖哩 Paneer Makhanwala 自製起司乳酪丁烹煮於濃郁的奶油蕃茄咖哩中 Cottage cheese cooked in rich creamy tomato curry</p>	325
<p>菠菜起司青醬咖哩 Palak Paneer 將自製起司乳酪丁烹煮於菠菜泥中並拌入蒜、辣椒製成咖哩 Homemade cottage cheese cooked in spinach puree tempered with garlic and red chili flakes</p>	325
<p>卡岱香料炒起司 Karahi Paneer 自製起司乳酪丁炒入甜椒製成卡岱風格瑪沙拉 Chunks of cottage cheese tossed with peppers and special Karahi masala</p>	325
<p>酸辣起司咖哩 Paneer Vindaloo 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</p>	325
<p>香料炒起司 Paneer Bhurji 將自製起司乳酪碎丁炒入洋蔥及蕃茄再拌炒香菜製成 Mashed cottage cheese with onion and tomatoes finished with green coriander</p>	350

南印特製蔬食咖哩 South Indian special Veg. Curries

菠菜扁豆咖哩 Keerai poondu masiyal	260
將扁豆及菠菜泥燉煮成蒜味濃郁的南印風味咖哩	
Spinach, Lentils and south Indian tempering of strong garlic flavor	
綜合鮮蔬香辣咖哩 Mix veg Chettinadu	260
將綜合蔬菜烹煮於香辣濃郁的”Chettinadu”風格咖哩	
Seasonal mix vegetable cooked in authentic spicy chettinad style	
安德拉蔬菜椰香咖哩 Andhra vegetable curry	260
將綜合蔬菜烹煮成安德拉風味咖哩	
Seasonal mix vegetable cooked in Andhra style	
豆子球咖哩 Vada curry	260
香料豆子球烹煮於濃郁香料洋蔥、椰奶咖哩	
Masala vada cooked in masala onion curry and coconut milk	
安德拉扁豆蕃茄咖哩 Tomato pappu	260
將扁豆加入咖哩葉及蕃茄咖哩烹煮成安德拉風味咖哩	
Andhra style Lentils cooked with curry leaves & tomato tempering	
香炒蘑菇椰香瑪沙拉 Mushroom thoran 290	
將蘑菇炒入椰子及香料醬中，口味濃郁	
Mushroom and coconut semi dry preparation	
Mix veg koruma	290
綜合蔬菜烹煮於香料、咖哩葉及茴香並加入蕃茄咖哩醬中製成	
Mix seasonal vegetable cooked along with spices, curry leaves and fennel	

副食 Side dishes

香料炒蛋 Egg bhurji	90
南印蔬菜蕃茄湯 Rasam	90
香料豆泥湯 Dal soup	90
玉米湯 Corn soup	90
自製原味優格 Home made plain yogurt	90
香料優格 Raita	100
香料飯 Spices rice	50
印度長米白飯 Plain basmati rice	90
小茴香炒飯 Jeera rice	100
南印蘿望子炒飯 Tamarind rice	150
南印椰香炒飯 Coconut rice	150
南印蕃茄炒飯 Tomato rice	150

甜點 Dessert

南印每日甜點 South Indian dessert of the day	80
孟加拉紅牛奶球 Gulab Jamun (1pc) 由印度牛奶乳酪炸成球型, 再與糖水煮成熱甜品 Ball shaped dumplings of milk solids which are deep fried then soaked in a thick sugar syrup	80
椰子糕點 Coconut barfi (2 pc) 印式椰奶糕點 Coconut and milk soft cake	100
椰糖堅果米泥 Sweet pongal 將米燉煮於椰糖及奶油堅果中 Sauna masuri rice cooked in jaggery and Indian butter	100
番紅花牛奶球 Rasmalai 印度牛奶球浸於番紅花、豆蔻等香料調味的奶漿中 Cottage cheese soaked in malai (clotted cream) flavored with cardamom and saffron	120
家常堅果牛奶冰淇淋 Home Made Kulfi (Icecream) 牛奶和堅果碎片製成印式家常冰淇淋 Homemade nuts and milk ice cream	120