



PURE INDIAN TASTE
地道印度味道



AUTHENTIC INGREDIENTS
傳統材料

curry leaf [®]
Indian Cuisine

主廚精選菜單
Chef Special Menu

CHEF'S SIGNATURE 主廚精選

AMRITSARI KULCHA WITH CHOLE 香酥烤餅配鷹嘴豆咖喱

阿姆利則香料 · 酥脆烤餅 · 鷹嘴豆咖喱

Amritsari Spices | Flaky baked bread | Chickpea curry

\$118

PANEER LABABDAR 拉巴達芝士咖喱

香煎印度乳酪 · 濃郁奶油番茄腰果醬 · 堅果果乾

Pan Fried Paneer | Creamy Tomato-Cashew Gravy | Toasted Nuts & Raisins

\$138

17-HOUR DAL BHUKHARA (HONG KONG'S FIRST) 17小時慢煮黑扁豆咖喱 (香港首創)

北印度古法 · 主廚秘製 · 陶鍋17小時燉香

Hong Kong Exclusive: 17-Hour Slow-Cooked Black Lentils | Clay-Pot Simmered with Chef's Heirloom Recipe

\$148

INDO-CHINESE CHICKEN CLAYPOT BIRYANI (HONG KONG'S FIRST) 中印雞肉煲仔飯 (香港首創)

印式土煲 · 中印式秘製醬 · 印度香飯 · 火炙嫩雞

Indo-Chinese fusion Biryani | Tender boneless chicken | Secret Indo-Chinese sauce | Slow-cooked and served in Mud Claypot

\$158

DABBA GOSHT MUTTON 達巴香料羊肉

鮮嫩帶骨羊肉 · 濃厚瑪薩拉香料 · 傳統密封鍋慢燉

Tender bone-in mutton | Robust Masala Spice Blend | Slow-cooked in a sealed pot

\$168

1947 MUTTON TAKATAK 1947 香燴乾炒羊肉

無骨羊肉 · 洋蔥番茄瑪薩拉 · 9種香料乾炒燴煮

Boneless Lamb Dried Cooked in Onion-Tomato Masala | 9-Spice Blend

\$188

SIKANDARI FIRE RAAN 節慶火焰香烤香料羊腿

精選羊腿 · 乳酪醃製 · 藏紅花 · 堅果醬 · 印度綜合香料 · 炭火烤製

Whole Lamb Leg | Yogurt Marination | Saffron | Nut Paste | Indian Spices | Charcoal Grilled

\$288

MALAI JHINGA 奶油椰香咖喱虎蝦

腰果醬汁 · 奶油燴製 · 鮮嫩虎蝦

Creamy Cashew Nut Gravy | Bell Peppers | Tiger Prawns

\$188

MUTTON NIHARI 尼哈里慢燉羊肉

慢燉帶骨羊肉 · 濃郁骨髓湯底 · 荳蔻與鮮薑絲提香

Slow-braised bone in mutton | Rich Bone-Marrow Broth | Fragrant Cardamom & Fresh Ginger

\$188

Unlimited Garlic Naan or Steamed Rice

無限蒜蓉烤餅或蒸飯

+ \$88/位 | PER PERSON



PURE INDIAN TASTE
地道印度味道



AUTHENTIC INGREDIENTS
傳統材料

curry leaf[®]
Indian Cuisine

主廚精選菜單
Chef Special Menu