



PURE INDIAN TASTE
地道印度味道



AUTHENTIC INGREDIENTS
傳統材料



食 品 菜 單
A la Carte Menu



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前菜 APPETIZERS

咖哩角

SAMOSA

傳統三角酥炸餅，內餡選擇香料馬鈴薯、嫩滑雞肉或濃香羊肉，每一口都是經典印度風味。
Traditional fried triangular pastry filled with spiced potatoes, tender chicken, or flavorful mutton.
A classic taste of India in every bite.

素 \$68 / 雞肉 \$78 / 羊肉 \$88

VEG \$ 68 / CHICKEN \$ 78 / MUTTON \$ 88

薄脆香辣水球 PANI PURI

酥脆迷你球殼，內含香辣馬鈴薯餡料，搭配冰涼印度香辣水，口感刺激又清爽。
Crispy wheat shells filled with spiced potatoes, paired with chilled tangy and spicy water for a refreshing burst of flavor.

\$68

咖喱角沙律 SAMOSA CHAAT

壓碎的咖哩角，配上鷹嘴豆、酸梅醬和薄荷醬，搭配甜酸奶，風味濃郁。
Crushed samosas served with chickpeas, tamarind chutney, mint, and sweet yogurt. A rich and flavorful snack.

\$78

炸印度芝士 PANEER PAKORA

炸印度乳酪裹上香料豆粉，酥炸至金黃酥脆，素食界的至高享受。
Paneer coated in spiced gram flour batter, deep-fried to golden perfection. A vegetarian delight.

\$98

蔬菜餃子(蒸/炸) VEGETABLE MOMOS (STEAMED/ FRIED)

手工蔬菜餡餃子，蒸或炸，健康與美味兼備。
Handcrafted vegetable dumplings, steamed or fried, offering the perfect balance of health and taste.

\$78

雞肉餃子(蒸/炸) CHICKEN MOMOS (STEAMED/ FRIED)

鮮嫩雞肉餡餃子，蒸或炸，風味十足，適合各種口味。
Juicy chicken dumplings, steamed or fried, offering an explosion of flavors in every bite.

\$88

烤爐特點 TANDOORI

泥爐烤雞塊 CHICKEN TIKKA

無骨雞肉塊，經香料和酸奶醃製，泥爐炭火烤製，外焦內嫩，香氣四溢。
Boneless chicken marinated in spiced yogurt, grilled in a tandoor for a smoky and juicy flavor.

\$138

泥爐烤雞 TANDOORI CHICKEN

無骨雞肉塊，經香料和酸奶醃製，泥爐炭火烤製，外焦內嫩，香氣四溢。
Boneless chicken marinated in spiced yogurt, grilled in a tandoor for a smoky and juicy flavor.

\$148

泥爐雞肉串 CHICKEN SEEKH KEBAB

香料碎雞肉捲製而成，泥爐燒烤，口感多汁，風味獨特。
Minced spiced chicken skewered and grilled to perfection, juicy with bold flavors.

\$148

烤羊排 LAMB CHOP

印度香料醃製的羊排，經泥爐慢烤，肉質鮮嫩，香氣濃郁。
Lamb chops marinated in Indian spices, grilled in a tandoor for tender and flavorful meat.

\$188



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泥爐羊肉串 LAMB SEEK KEBAB

\$168

香料碎羊肉烤製而成，香味撲鼻，每口都讓人沉醉。
Spiced minced lamb skewers, grilled to aromatic perfection.

泥爐烤魚塊 FISH TIKKA

\$168

用酸奶和香料醃製的魚塊，泥爐烤製，外焦內嫩，入口即化。
Fish marinated in spiced yogurt, grilled to crispy and tender perfection.

傳統印度乳酪串燒 PANEER TIKKA

\$138

香滑印度乳酪用印度酸奶醃製，撒上獨特香料，在泥爐中慢火烤製，外焦內嫩，風味十足。
Smooth cottage cheese marinated in spiced Indian yogurt, grilled to perfection in a tandoor for a delightful smoky flavor.

奶油烤西蘭花 MALAI BROCCOLI

\$138

鮮嫩的西蘭花浸泡在濃郁的腰果和酸奶醬汁中，搭配香料調味，經泥爐燒烤至微焦金黃。
Tender broccoli florets marinated in a rich, creamy cashew and yogurt sauce, infused with aromatic spices, then grilled to perfection in a tandoor.

燒烤拼盤 MIX GRILL NON-VEG

\$288

道豪華的燒烤拼盤包含魚塊、雞肉塊、泥爐烤雞、奶油雞、羊肉串，讓您一次滿足多種美味。
A mix of fish, chicken, tandoori chicken, creamy chicken, and lamb skewers. The ultimate feast for meat lovers!

中印式菜點 INDO-CHINESE DISHES

中印味炸雞 65 CHICKEN 65

\$128

雞肉塊裹上特製香料炸至酥脆，外脆內嫩，香辣開胃。
Crispy fried chicken chunks tossed in a bold, spicy seasoning, a must-try for spice lovers.

辣子雞 CHILLI CHICKEN

\$128

嫩滑雞肉搭配洋蔥、青椒與辛辣醬汁翻炒，酸辣帶勁。
Tender chicken stir-fried with onions, bell peppers, and spicy chili sauce, perfect for a fiery kick.

辣椒炒乳酪 CHILLI PANEER

\$128

印度乳酪搭配洋蔥、青椒和辣椒醬翻炒，微辣濃郁。
Paneer stir-fried with bell peppers and chili sauce, bursting with spicy and savory flavors.

中印蔬菜滿洲丸 VEG MANCHURIAN

\$118

炸製蔬菜丸子與洋蔥、青椒、辛辣醬汁同炒，酸甜開胃。
Crispy vegetable balls stir-fried with onions, bell peppers, and tangy Manchurian sauce for a sweet and spicy flavor.

中印滿洲雞球 CHICKEN MANCHURIAN

\$128

中印融合菜——酥脆的炸雞塊拌入香濃、酸甜微辣的滿洲醬汁，帶有蒜香、薑味、醬油與淡淡的辣味，每一口都充滿濃郁風味。
A fusion Indo-Chinese dish featuring crispy, batter-fried chicken tossed in a flavorful, tangy, and spicy Manchurian sauce.
Made with garlic, ginger, soy sauce, and a hint of chili,



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素炒飯 VEG FRIED RICE

\$108

香料拌炒的印度炒飯，搭配新鮮蔬菜，簡單卻不失風味。

Indian-style fried rice with mixed vegetables and subtle spices for a comforting meal.

雞肉炒飯 CHICKEN FRIED RICE

\$118

嫩滑雞肉、蔬菜和蛋拌炒的香米，充滿印度香料氣息。

Fragrant basmati rice stir-fried with chicken, eggs, and fresh vegetables, seasoned with Indian spices.

素菜主菜 Veg-Mains

菠菜乳酪 PALAK PANEER

\$138

印度乳酪配上濃郁菠菜醬，口感滑嫩，營養豐富，是完美的素菜選擇。

Soft paneer cooked in a creamy spinach gravy, a wholesome and nutritious vegetarian delight.

奶油乳酪瑪薩拉 PANEER BUTTER MASALA

\$138

嫩滑印度乳酪浸於濃郁奶油番茄醬，香氣撲鼻，風味濃厚。

Paneer cubes simmered in a rich, buttery tomato and cashew gravy, offering a luxurious flavor.

黑扁豆奶油咖喱 DAL MAKHANI

\$128

經典黑扁豆配上濃郁奶油醬汁，口感絲滑，濃郁迷人。

Black lentils slow-cooked in a creamy, buttery gravy for a rich and comforting dish.

黃扁豆咖喱 YELLOW DAL TADKA

\$118

黃扁豆搭配香料煮成的清香咖喱，簡單而美味。

Yellow lentils tempered with aromatic spices, offering a light and flavorful curry.

鷹嘴豆咖喱 CHANA MASALA

\$118

鷹嘴豆與洋蔥和番茄香料醬炒製，味道香濃。

Chickpeas cooked in a flavorful onion and tomato-based masala, a hearty and satisfying dish.

辛辣蔬菜咖喱 MIX VEG JALFREZI

\$118

混合新鮮蔬菜搭配濃郁辛辣醬，風味十足。

Mixed vegetables cooked in a rich, spicy gravy, perfect for those who love bold flavors.

馬鈴薯椰花菜咖喱 ALOO GOBI

\$118

經典北印度素菜，以馬鈴薯（阿魯）和花椰菜（戈比）為主要食材，加入洋蔥、番茄、薑蒜及薑黃、孜然、芫荽等多種香料一同烹煮。

A classic North Indian vegetarian dish made with potatoes (aloo) and cauliflower (gobi). Cooked with onions, tomatoes, ginger, garlic, and aromatic spices like turmeric, cumin, and coriander.



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肉食主菜 Non-Veg Mains

牛油咖喱雞 BUTTER CHICKEN \$158

雞肉塊浸於香濃奶油番茄醬，入口即化，奶香濃郁。
Tender chicken cooked in a creamy butter and tomato gravy, a true Indian classic.

雞肉瑪薩拉 CHICKEN TIKKA MASALA \$158

印英式烤雞塊配以洋蔥和番茄香料醬，濃郁又惹味。
Indo-British inspired grilled chicken simmered in a rich onion and tomato masala, packed with aromatic spices.

皇家奶油雞肉咖喱 SHAHI CHICKEN KORMA \$148

雞肉塊配以腰果洋蔥醬和奶油，甜香濃郁，滿口奢華。
Chicken simmered in a creamy cashew and onion gravy, finished with butter for a royal, rich taste.

傳統特制羊肉咖喱 LAMB ROGAN JOSH \$178

用番茄和芳香印度香料慢燉的羊肉，濃郁而鮮美。
Tender lamb slow-cooked in a rich tomato-based gravy with aromatic Indian spices, full of robust flavors.

果阿魚咖喱 GOAN FISH CURRY \$168

去骨魚塊浸於椰奶和印度香料醬，味道濃郁香滑。
Boneless fish cooked in a coconut milk-based curry with aromatic Goan spices, rich and flavorful.

香料蝦咖喱 PRAWN CURRY \$168

蝦與洋蔥番茄醬炒製，香氣撲鼻，味道鮮美。
Succulent prawns cooked in a spiced onion and tomato gravy, bursting with flavor.

印度傳統炒飯 BIRYANI

雞肉海德拉巴炒飯 CHICKEN HYDERABADI BIRYANI \$158

以巴斯馬蒂米、無骨雞肉和多種印度香料慢煮而成的經典香飯。
A traditional Hyderabad biryani made with fragrant basmati rice, boneless chicken, and a blend of aromatic spices.

烤雞肉炒飯 CHICKEN TIKKA BIRYANI \$168

烤雞塊與香料米飯層層相疊，濃香撲鼻。
Grilled chicken tikka layered with spiced basmati rice for a hearty and flavorful biryani.

羊肉炒飯 LAMB MUGHLAI BIRYANI \$168

羊肉與巴斯馬蒂米層層相疊，加入藏紅花和堅果，濃郁芬芳。
Tender lamb layered with fragrant basmati rice, saffron, and nuts, delivering a rich Mughlai flavor.



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古吉拉特乳酪炒飯 PANEER GUJARATI BIRYANI \$148

印度乳酪與香料米飯完美結合，味道清新且濃郁。
Paneer layered with spiced basmati rice for a refreshing yet flavorful vegetarian biryani.

中印雜菜炒飯 VEG INDO CHINESE BIRYANI \$138

新鮮蔬菜與香料炒飯，融合印度與中式風味。
Fragrant rice stir-fried with mixed vegetables and spices, blending the best of Indian and Chinese flavors.

蔬菜炒飯 MIX VEG BIRYANI \$138

新鮮蔬菜與巴斯馬蒂米層層烹製，帶有印度香料的芳香。
Fresh vegetables layered with spiced basmati rice, offering a fragrant and wholesome vegetarian biryani.

印度傳統炒飯 BIRYANI RICE \$78

香氣四溢的印度香米，帶出傳統風味。
Fragrant Indian basmati rice, infused with traditional spices.

藏紅花飯 SAFFRON RICE \$68

巴斯馬蒂米拌以珍貴的藏紅花，色香味俱全。
Basmati rice cooked with premium saffron, offering vibrant color and rich aroma.

孜然飯 JEERA RICE \$68

巴斯馬蒂米配香氣四溢的孜然籽，清香撲鼻。
Basmati rice seasoned with aromatic cumin seeds, perfect for any curry pairing.

白飯 BASMATI RICE \$58

蒸熟的印度香米，口感輕盈蓬鬆。
Steamed basmati rice, light and fluffy to complement any dish.

烤餅 ROTI / NAAN

爐烤麥烤餅 TANDOORI ROTI PLAIN \$28 / BUTTER \$33 原味 \$28 / 牛油 \$33

小麥麵包在泥爐中烤製，酥香可口。可選原味或黃油味。
Whole wheat flat bread baked in a tandoor, crispy and flavorful. Available in plain or buttered options.

層層烤餅 LACHHA PRANTHA \$38

層層小麥麵包，帶有濃郁香氣，口感酥脆。
Layered whole wheat bread with a flaky, crispy texture.

馬鈴薯餡餅 ALOO PARATHA / 混合餡餅 MIX PARATHA \$58

以馬鈴薯餡或混合蔬菜餡製作的小麥烤餅，濃郁可口。
Whole wheat bread stuffed with spiced potato or mixed vegetable filling, full of flavor.



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原味烤餅 PLAIN NAAN / 黃油烤餅 BUTTER NAAN

PLAIN \$38 / BUTTER \$43

精緻麵粉製成的柔軟烤餅，適合搭配各類主菜。

Soft refined flour naan, perfect for pairing with any main course. Available in plain or buttered versions.

原味 \$38 / 牛油 \$43

蒜香烤餅 GARLIC NAAN

\$48

烤餅上塗滿切碎的蒜蓉，泥爐烤製，香氣撲鼻。

Naan topped with minced garlic and baked to perfection in a tandoor.

克什米爾甜餅 KASHMIRI NAAN

\$58

烤餅內包甜葡萄乾和腰果，甜美香濃。

Naan stuffed with raisins and cashews, offering a delightful sweet twist.

芝士烤餅 CHEESE NAAN

\$68

內餡滿是融化的奶酪，濃郁滑順。

Naan filled with gooey melted cheese, perfect for cheese lovers.

雜錦烤餅籃 (蒜蓉烤餅、牛油烤餅、千層烤餅、天多利烤餅)

\$148

Mixed Bread Basket (Garlic Naan, Butter Naan, Lachadar Paratha, Tandoori Roti)

配菜 SIDES

印度式酸奶 RAITA MIX

\$48

酸奶搭配黃瓜、洋蔥與番茄，清新解膩。

Yogurt mixed with cucumber, onion, and tomato for a refreshing side.

原味酸奶 PLAIN CURD

\$38

滑順濃郁的自製酸奶，清爽健康。

Smooth and creamy homemade yogurt, a refreshing accompaniment.

綠色沙拉 GREEN SALAD

\$48

新鮮黃瓜、洋蔥和番茄，清爽開胃。

Fresh cucumber, onion, and tomato salad, perfect for a light bite.

印度香料脆餅 MASALA PAPADOM

\$38

酥脆脆餅上撒滿切碎的洋蔥、番茄和黃瓜。

Crispy papadom topped with diced onion, tomato, and cucumber.



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甜點 DESSERTS

黃金甜球 GULAB JAMUN

用乾燥乳酪和精緻麵粉製成的小圓球，浸泡在熱糖漿中

A popular South Asian dessert made of soft, spongy fried dough balls soaked in a warm, fragrant sugar syrup flavored with rose water, cardamom, or saffron.

\$58

藏紅花奶凍 RASMALAI

新鮮豆腐球泡在濃郁的藏紅花牛奶中，甜而不膩。

Fresh paneer dumplings soaked in rich saffron-infused milk, delicate and sweet.

\$58

冰淇淋 ICE CREAM

濃郁冰淇淋，清涼解暑。

Creamy ice cream, the perfect treat to end your meal.

\$58



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curry leaf[®]
Indian Cuisine