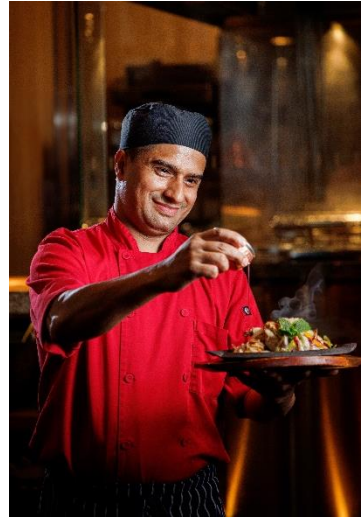




# INDIAN FLAVOURS FESTIVAL

Take a flavour-packed journey across India with Chef Sagar Sapkota as your guide. His menu of authentic appetisers, soups, tandoori dishes, curries, drinks and desserts promises to deliver savoury culinary traditions, distinctive regional tastes and artful spices in every mouthful.

At Spices for the past 11 years, now as Indian Head Chef, Sagar also worked in an Indian restaurant in Hong Kong which earned a prestigious Michelin star.



## DRINKS

PRICE

### PERI-PERI POMEGRANATE

98

POMEGRANATE JUICE, LEMON JUICE, YUJA TEA, AQUAFABA AND FEVER TREE GINGER BEER

### SOUTHSIDE ZESTY CHAAT

148

PLANTATION 3 STARS ARTISANAL RUM, PRONOL LIMONCELLO, LIGHT CUCUMBER SYRUP, CALAMANSI JUICE AND LEMON JUICE

## DESSERT

### KESARI RASMALAI

88

INDIAN DESSERT OF MILK SOLIDS

SOAKED IN SWEETENED SAFFRON MILK, PISTACHIO TOPPINGS

## APPETISERS PRICE

CHICKEN CHAAT SALAD    128  
INDIAN TRADITIONAL SALAD WITH CHICKEN,  
CUCUMBER, ONION AND TOMATO

LAMB SAMOSAS  118  
HOMEMADE SAMOSAS WITH MINCED LAMB,  
TOMATO AND ONION

## SOUP

CHICKEN MULLIGATAWNY SOUP  68  
SOUTH INDIAN CREAMY CURRY CHICKEN AND RED LENTIL SOUP

## TANDOORI

PERI PERI CHICKEN    468

GARLIC CHICKEN KEBAB   238  
SPICES MARINATED CHICKEN COOKED IN TANDOORI OVEN

## CURRIES

CHANA MASALA  138  
NORTH INDIAN CHICKPEA CURRY WITH SPICES GRAVY

PRAWN KORMA   388  
PRAWN CURRY WITH TOMATO, YOGURT, CREAM,  
CASHEW NUTS AND WARMING SPICES

EXTRA PRAWN 120/PC

MASALA KULCHA 85  
INDIAN CHEESE AND POTATOES NAAN BREAD

 DISHES CONTAIN NUTS AND SESAME  SPICINESS CAN BE ADJUSTED TO SUIT YOUR TASTE  
PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCES.  
ALL PRICES ARE IN HONG KONG DOLLARS AND SUBJECT TO 10% SERVICE CHARGE.