



INDIAN FLAVOURS FESTIVAL



DRINKS

CHAI-TINI

Plantation 3 stars dark rum infused with cardamom, cinnamon and cloves, masala chai, aquafaba, nutmeg powder

SPICES COCONUT LASSI

Yogurt, creamy coconut, mixed spices, crushed almond

\$138

\$98

CHICKEN CHAAT SALAD

印度雞肉沙律

Indian traditional salad with chicken, cucumber, tomato and onion

\$142

LAMB SAMOSAS

羊肉咖喱角

Homemade samosas with minced lamb, tomato and onion

\$128

GARLIC CHICKEN KEBAB

蒜香燒雞塊

Spices marinated chicken cooked in tandoori oven

\$238

GOAN FISH MASALA CURRY

果阿椰汁咖喱盲曹魚

Barramundi fish cooked with tamarind coconut base sauce

\$268

PRAWN MADRAS

南印度咖喱大蝦

South Indian style king prawns cooked with coconut garam masala and green beans

\$328

MIXED VEGETABLES CURRY

雜菜咖喱

Mixed vegetables cooked with onion, tomato and aromatic spices

\$168

MASALA KULCHA

薯仔芝士烤餅

Naan bread with spiced potatoes and cheese

\$82

