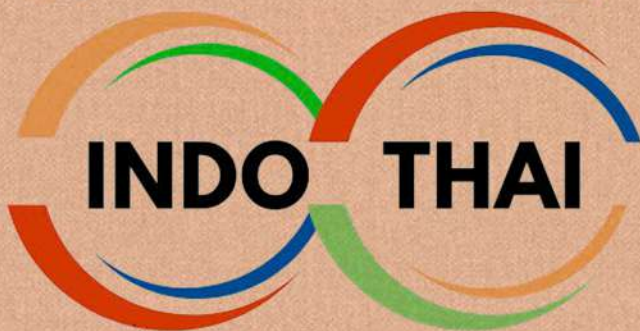


# FOOD MENU



**Bar & Restaurant**

*Authentic Indian & Thai Cuisine*

**INDO THAI BAR & RESTAURANT**

**NORTH INDIAN, THAI & INDIAN CHINESE CUISINE**

2 Serangoon Road #01-16/17 Tekka Place

Singapore 218227

HP: 9107 6367 / 8346 4877



Follow us on Instagram: **indoithaitk**

**ALL ITEMS ARE SUBJECT TO 10% SERVICE CHARGE.**



# INDIAN FOOD





# INDO CHINESE STARTER



**\$13**

- 01. GOBI MANCHURIAN (D/G)**  
The best indo-chinese fusion dish the world has seen!



**\$13**

- 02. CHILI GOBI (D/G)**  
Chili Gobi is an Indo-Chinese recipe that is prepared with cauliflower florets, onion, chilies, flour and lots of spices.



**\$13**

- 03. CHILI MUSHROOM (D/G)**  
Chili mushroom is an Indo-Chinese appetizer where crisp batter fried mushrooms are tossed in a sweet and spicy chili sauce.



**\$14**

- 04. CHILI PANEER (D/G)**  
Chili Paneer is a popular Indo-Chinese dish where cubes of fried crispy paneer are tossed in a spicy sauce made with soy sauce, vinegar, chili sauce.



**\$14**

- 05. BELL PEPPER PANEER**  
Indian Cottage Cheese and bell peppers are cooked in freshly ground spicy masala.



**\$12**

- 06. MOMO VEG**  
Veg momos are steamed dumplings stuffed with a lightly spiced vegetable filling.



**\$13**

- 07. MOMO CHICKEN**  
Chicken mince flavoured with soy sauce, chilies, pepper are stuffed inside a thin flour dough filling and then steamed.



**\$15**

- 08. CHICKEN MANCHURIAN (D/G)**  
Chicken manchurian is a popular Indo chinese appetiser made of fried chicken in manchurian sauce.

# INDO CHINESE STARTER



**\$15**

- 09. CHILI CHICKEN (D/G)**  
A crispy appetizer made with deep fried chicken, soy sauce and bell peppers.



**\$15**

- 10. GARLIC CHICKEN (D/G)**  
This easy stir fry consists of chicken, beansprouts, spring onions/green onions, and plenty of garlic.



**\$16**

- 11. CHILI MUTTON (D/G)**  
Mutton chili is a spicy as well as hottest and a healthy dish.



**\$16**

- 12. CHILI PRAWN (D/G)**  
Delicious and mouth watering indo chinese dish.



**\$16**

- 13. CHILI FISH (D/G)**  
Crispy fried fish fillets sauteed in soy sauce with crunchy bell peppers and spring onions.



**\$17**

- 14. CHICKEN LOLLIPOP**  
Chicken lollipop is a popular Indo-Chinese appetizer where a frenched chicken drumette is marinated and then batter fried or baked until crisp.



**\$14**

- 15. CHILI VEG MOMO**  
Fried veg momos cooked Indian chinese style.



**\$15**

- 16. CHILI CHICKEN MOMO**  
Fried chicken momos cooked Indian chinese style.



# NORTH INDIAN STARTER



**\$12**

## 01. HONEY CHILI POTATO

Crispy Honey chili Potatoes are a super addictive snack - ried chili potato fingers are tossed in a sesame honey chili sauce that's sweet and spicy and will give you sticky fingers that you'll be licking clean!



**\$9**

## 02. MIXED PAKODA

Vegetable pakora made with mixed veggies, spices and herbs. These pakoras are crispy, super delicious.



**\$12**

## 03. PANEER PAKODA

Paneer pakora are savory gram flour batter coated Indian cottage cheese fritters.



**\$14**

## 04. PANEER PEPPER FRY

An easy dry party appetizer or starter with fried paneer cubes, green bell peppers and onions.



**\$12**

## 05. GARLIC BUTTER BROCCOLI

If you like Broccoli, this appetizer is the right choice for you.



**\$7**

## 06. FRENCH FRIES

French fries, chips, finger chips, french-fried potatoes, or simply fries, are batonnet or allumette-cut deep-fried potatoes of disputed origin from Belgium and France.



**\$8**

## 07. POTATO WEDGES

Potato wedges are irregular wedge-shaped slices of potato, often large and unpeeled, that are either baked or fried.



**\$4**

## 08. FRY PAPAD (2pcs)

Crackers which are deep fried until crispy and light yellow, made from gram flour.

# NORTH INDIAN STARTER



\$7

09. **MASALA PAPAD (2pcs)**  
Masala Papad is a delicious Indian snack made using roasted or fried papad topped with a tangy and spicy onion tomato mix.



\$9

10. **MASALA PEANUT**  
Peanuts mixed with tangy and spicy onion tomato mix, a perfect company for drinks.



\$15

11. **CHICKEN 65**  
A spicy, deep-fried chicken dish originating from Hotel Buhari, Chennai, India, as an entrée, or quick snack.



\$15

12. **PEPPER CHICKEN DRY**  
This deliciously simple dish from the southern Indian state of India with one of its finest ingredients – black pepper – alongside a host of other aromatics.



\$17

13. **MUTTON SUKHA**  
Juicy, fall apart, lamb pieces cooked to perfection in a traditional south indian masala



\$17

14. **MYSORE MUTTON**  
Mysore Mutton is a South Indian royal dish, which is a delicious melange of southern spices.



\$16

15. **FISH AMRITSARI**  
A lightly battered fish fry in Indian spices, ginger + garlic paste and gram flour (chickpea). It's crunchy and light to eat.



\$12

16. **EGG BHURJI**  
Fluffy scrambled eggs tossed with caramelised onions, chillies and other spices.



# INDIAN TANDOORI STARTER



**\$16**

- 01. TANDOORI CHICKEN (4PCS)**  
Chicken marinated in a mildly spicy masala and cooked in a Tandoori oven.



**\$28**

- 02. TANDOORI CHICKEN (8PCS)**  
Chicken marinated in a mildly spicy masala and cooked in a Tandoori oven.



**\$17**

- 03. AFGHANI CHICKEN TIKKA**  
Afghani Chicken Tikka is a popular appetizer recipe made of chicken marinated in a rich creamy yoghurt and then baked to perfection.



**\$16**

- 04. CHICKEN TIKKA**  
Chunks of chicken marinated in a spicy marinade, skewered and cooked in a Tandoori oven.



**\$17**

- 05. MALAI TIKKA**  
Malai tikka refers to grilled supreme of chicken with ginger, garlic, green chili, cream-cheese, coriander-stem and cardamom.



**\$17**

- 06. ACHARI CHICKEN TIKKA**  
Soft tender pieces of chicken bathed in pickling spices & yogurt marinade & pan seared to perfection, this Achari Chicken Kebab will blow your mind!



**\$18**

- 07. MUTTON SEEKH KEBAB**  
Mutton Seekh Kebab is a Mughlai delicacy prepared with minced mutton, onions and a blend of spices.



**\$22**

- 08. TANDOORI PRAWNS (8 PCS)**  
Juicy prawns in a mildly spicy marinade and cooked in a Tandoori oven.

# INDIAN TANDOORI STARTER



**\$18**

## FISH TIKKA (6 PCS)

09. Chunks of fish in mildly spicy marinade and cooked in a Tandoori oven.



**\$18**

## METHI FISH TIKKA (6 PCS)

10. Methi means "fenugreek leaves". This awesome dish is prepared by marinating the fish cubes in a tangy marinade of yoghurt, lemon juice and spices and is then cooked in a Tandoor.



**\$18**

## FISH ACHARI TIKKA

11. A delicious and popular starter/appetizer dish suited for most meals. Bite-sized pieces of fish fillets are marinated in an assortment of pickle masala, spices and then grilled to perfection.



**\$16**

## VEG BANARASI SEEKH KEBAB

12. Veg Seekh Kabab is a delicious snack cum starter made by boiling mixed vegetables like carrot, beans, cabbage, peas, capsicum, potatoes and spices, rolling them in a seekh and then baking in an oven.



**\$16**

## TANDOORI ACHARI MUSHROOM

13. Achari mushroom tikka is a super flavorful & delicious Indian appetizer made by grilling mushrooms with pickle masala and then baked in a Tandoor.



**\$16**

## RESHMI PANEER TIKKA (5 PCS)

14. Cubes of paneer coated with a spicy marinade, skewered and cooked in a Tandoori oven.



**\$17**

## TANDOORI MALAI BROCCOLI

15. Malai marinated crunchy Broccoli skewered and cooked in a Tandoori oven.



# INDIAN WRAPS



01.

## PANEER WRAP

\$11

In this paneer roll recipe, the stuffing is a lip-smacking paneer tikka made on skillet, a vibrant green chutney and a crunchy mixed veggie salad.



02.

## CHICKEN WRAP

\$13

Tandoori Chicken Tikka Wraps have chunks of tender baked chicken tikkas, with veggies and a cilantro-mint chutney, all wrapped up together!

# INDIAN SOUP



\$6

- 01. HOT & SOUR VEG SOUP**  
A tangy and spicy broth made from assorted vegetables in a flavourful stock.



\$7

- 02. HOT & SOUR CHICKEN**  
A tangy and spicy broth made from chicken pieces in a flavourful stock.



\$6

- 03. VEG MANCHOW SOUP**  
Spicy hot soup made from assorted vegetables.



\$7

- 04. CHICKEN MANCHOW SOUP**  
Spicy hot soup made from shredded chicken.



\$8

- 05. HOT & SOUR MUTTON**  
This soup contains mutton broth and spices blended together to give an awesome concoction that will clear your throat and refresh your mind.



\$6

- 06. SWEET CORN VEG**  
Corn kernels and vegetables stewed in a classic flavourful broth.



\$7

- 07. SWEET CORN CHICKEN**  
Corn kernels and vegetables stewed in a classic flavourful broth.



\$6

- 08. TOMATO BASIL SOUP**  
This Creamy Tomato Basil Soup leaves you licking your lips with its layered flavors of tomatoes, onion, garlic, oregano and basil.



# INDIAN CHAT



\$6

01. **DAHI PURI**  
Dahi puri is an Indian snack food which is especially popular in the state of Maharashtra.



\$6

02. **SAMOSA CHAT**  
Indian curry puf topped up with dollops of yogurt and chutney.



\$6

03. **PAPADI CHAT**  
It is basically crispy fried flour crackers topped with an array of tangy, spicy chutneys and cooling yogurt.



\$7

04. **PAV BHAJI**  
A world-famous fast food dish or perhaps the king of the street food from the western state of maharashtra. The recipe is an amalgamation of vegetables spiced with a unique blend of spices known as pav bhaji masala and served with soft bread roll aka pav.



\$6

05. **PANI PURI**  
Panipuri, phuchka, gupchup, golgappa, or pani ke patashe is a type of snack originating in the Indian subcontinent, where it is an extremely common street food.

# INDIAN CHAT



06. **VADA PAV**  
India's answer to the American burger. Crispy potato patties sandwiched in between warm toasted buns.

\$5



07. **EXTRA PAV**  
Extra bread please!

\$1.5



08. **SAMOSA PAV**  
Remove the vada from vada pav and add Samosa instead, simple!

\$5



09. **SAMOSA (2 PCS)**  
A samosa or singara is a fried South Asian pastry with a savory filling, including ingredients such as spiced potatoes, and green peas.

\$6



# INDIAN VEG CURRY



**\$14**

## 01. PALAK PANEER

Paneer cubes cooked in a healthy, pureed spinach gravy with hints of ginger, garlic and other spice.



**\$14**

## 02. MIXED VEG KORMA

Vegetables cooked with freshly ground spices in a creamy gravy.



**\$14**

## 03. PANEER BUTTER MASALA

Paneer butter masala is an evergreen crowd favorite because of its perfect balance with spiciness and creaminess.



**\$14**

## 04. PANEER TIKKA MASALA

Paneer Tikka Masala is a recipe with bright flavors from spiced tomato onion gravy and marinated grilled paneer.



**\$13**

## 05. ALOO GOBI BANARASI

You guessed right, fresh cauliflower meets potato and some more seasonings of course to make this wonderful stir fry.



**\$14**

## 06. BAIGAN MASALA

Baingan masala aka brinjal masala is a popular eggplant recipe in the Northern regions of India.



**\$14**

## 07. BHINDI MASALA

Bhindi Masala is a staple Indian dish made with okra, whole and ground spices, herbs, onions & tomatoes.



**\$14**

## 08. KADHAI PANEER

This spicy paneer dish made with freshly ground spices, bell peppers gets its name from the traditional Indian utensil Kadai used to make it.

# INDIAN VEG CURRY



**\$14**

## 09. PANEER MAKHANI

Paneer cubes simmered in a thick creamy gravy base made from tomatoes, cashews and of course butter.



**\$14**

## 10. ZAFRANI MALAI KOFTA

Melt in your mouth fried veg kofta balls simmered in a creamy decadent gravy made with onion, tomatoes and cashews.



**\$13**

## 11. RAJMA MASALA

Rajma Masala is a popular north indian dish made from red kidney beans in a thick gravy with many Indian whole spices, and is usually served with rice.



**\$14**

## 12. BAINGAN BHARTA

Baingan Bharta is basically fire roasted eggplant mash cooked with spices.



**\$14**

## 13. VEG JALFRAZI

An assortment of vegetables simmered in a creamy gravy made with onions, ginger, garlic and tomato base.



**\$14**

## 14. PANEER BHURJI

Minced paneer cubes tossed with caramelised onions, tomatoes and other spices.



**\$14**

## 15. KASHMIRI DUM ALOO

This spicy and delicious dish consists of potatoes simmered in a tomato onion gravy and topped up with "all fruits" (tutti-frutti).



**\$14**

## 16. NAVRATNA KURMA

A rich, creamy, and flavorful dish that literally translates to nine-gem curry. The "gems" are the fruits, vegetables, and nuts that make up the curry.



# INDIAN VEG CURRY



**\$14**

## 17. METHI MALAI MUTTER

A sumptuous North Indian curry made with fenugreek leaves, green peas and cream.



**\$13**

## 18. ALOO JEERA

A flavourful & delicious North Indian side dish made with potatoes, cumin seeds, spices and herbs.



**\$14**

## 19. MUSHROOM ACHARI

A classic white button mushroom dish cooked in a spicy onion, tomato gravy with a hint of pickle.



**\$13**

## 20. DAL KHICHDI

Khichdi recipe made with rice, dal and spices is a super comforting one pot Indian meal.



**\$14**

## 21. CHANA MASALA

A North Indian curried dish made with white chickpeas, onions, tomatoes, spices and herbs.



**\$13**

## 22. DAAL MAKHANI

A classic punjabi dish in which black lentils is slow cooked in a creamy gravy and loads of fresh butter.



**\$10**

## 23. DAAL TADKA

An authentic Indian dal dish made with yellow lentils which is the perfect accompaniment for rice or rotis.

# INDIAN CURRY CHICKEN



**\$18**

## CHICKEN TIKKA MASALA

01. Grilled chicken skewers simmered in a flavourful sauce and other indian spices.



**\$18**

## BUTTER CHICKEN

02. A popular Punjabi dish made with chicken chunks, onion and tomato gravy and oodles of butter has attained international fame due to Indian restaurants worldwide.



**\$16**

## CHICKEN CHETTINAD

03. A Chettinadu style gravy simmered with chicken pieces.



**\$16**

## SHAHI CHICKEN KORMA

04. Chicken korma is a rich, fragrant chicken curry made by cooking succulent pieces of chicken in a rich cashew-based sauce.



**\$16**

## CHICKEN VINDALOO

05. Vindaloo is a spicy Indian curry from Goa that is influenced by Portuguese cuisine. It is not only hot and spicy but loaded with savory, light sweet and tangy flavours.



**\$16**

## SAAG MURG

06. A healthy chicken curry that is cooked in a spicy gravy loaded with spinach.



# INDIAN CURRY CHICKEN



**\$18**

## 07. PATIALA CHICKEN

Patiala Chicken is a Punjabi recipe with a Yoghurt & Spice Marinaded Chicken in a Cashew and Creamy Curry Base layered with slices of egg omlette.



**\$17**

## 08. CHICKEN KOLHAPURI

A spicy hot and aromatic Maharashtrian dish from the Kolhapuri region made with tender chicken pieces.



**\$17**

## 09. KADHAI CHICKEN

Kadai chicken is a delicious, spicy & flavorful dish made with chicken, onions, capsicum, tomatoes, ginger, garlic & fresh ground spices.



**\$16**

## 10. KERALA CHICKEN CURRY

A simple & delicious dish made by simmering chicken in fresh ground kerala spice powder & coconut milk.



**\$14**

## 11. EGG MASALA

A spicy, robust Indian curry where hard-boiled are simmered in an onion-tomato masala.

# INDIAN CURRY SEAFOOD



\$18

01. **FISH MALABARI**  
Malabar Fish Curry is a popular fish preparation that is distinctive in taste. Tamarind, coconut and curry leaves give the curry its special flavor.



\$18

02. **FISH MASALA**  
A traditional Indian fish curry, bursting with flavor.



\$18

03. **GOAN FISH CURRY**  
Goan Fish Curry is a famous fish curry from Goa, a little pocket of Indian paradise.



\$19

04. **FISH TIKKA MASALA**  
Fish tikka masala is an Indian dish made by simmering grilled fish in a spicy masala.



\$19

05. **JHINGA MALABARI**  
Malabar prawn curry is a beautiful aromatic curry from the Kerala region of India.



\$19

06. **PRAWNS MASALA**  
Prawns Masala is a very traditional spicy tasty side dish made with prawns, onions, tomatoes, ginger, garlic and few spices.



\$19

07. **KADHAI PRAWN**  
Kadai prawns is a finger licking spicy Indian prawns curry.



# INDIAN CURRY MUTTON



**\$18**

## 01. MUTTON ROGAN JOSH

A delicious flavourful Lamb curry that comes from Persian origin. It is the signature dish of Kashmir, where the name is derived from Persian words in which Rogan means oil and Josh means intense heat.



**\$18**

## 02. MUTTON MASALA

Mutton masala is a delicious Indian curried dish of soft tender chunks of meat in a spicy onion tomato gravy.



**\$18**

## 03. PEPPER MUTTON MASALA

A spicy mutton gravy made with powdered whole pepper cooked with juicy pieces of mutton chunks.



**\$19**

## 04. LAAL MAS RAJASTHANI

Laal Maas is a vibrant, rich and decadent mutton or lamb curry from Rajasthan in the North of India. An intense, complex blend of spice and fragrance. A curry so full of flavour with a deep and glossy red hue. It's sublime!



**\$19**

## 05. MUTTON VINDALOO

Mutton Vindaloo is a traditional and tasty Goan recipe made with lamb meat in vinegar and spices.



**\$19**

## 06. KASHMIRI MUTTON KORMA

This simple, mildy-spiced curry made with tender mutton, flavoured with classic Kashmiri spices is a delight for all non-vegetarians, especially mutton lovers.



**\$20**

## 07. BHUNA GOSHT TAWA

Tawa Gosht is a Dhaba style tasty recipe made using mutton and other spices which is cooked on tawa to get a unique dish.

# INDIAN SALAD & RAITA



\$5

## 01. MIXED RAITA

A tasty & creamy side dish made by blending veggies with curd & seasoned with spice powders.



\$6

## 02. GREEN SALAD

Cut slices of tomato, onion, cucumber with green chilis on top.



\$5

## 03. CUCUMBER RAITA

Cucumber Raita is a variation of raita that can be used as a dip or a salad. It is made by mixing together freshly chopped cucumber and curd.



\$5

## 04. BOONDI RAITA

Boondi raita is a North Indian raita variety made with curd (yogurt) and melt-in-the-mouth boondi (fried gram flour balls) together with a few ground spices and herbs.



\$4

## 05. PLAIN CURD

Curd is made by mixing a yogurt starter with warm milk and allowed to ferment for some hours.



\$10

## 06. CHICKEN TIKKA SALAD

Cut pieces of Chicken Tikka with diced onions, tomatoes, cucumbers, and lettuce with chat masala and lemon juice.



# INDO CHINESE NOODLE & FRIED RICE



**\$12**

## 01. VEG HAKKA NOODLE

Traditional chinese style hakka noodles tossed with crunchy julienned vegetables.



**\$12**

## 02. SCHEZWAN VEG HAKKA NOODLE

Crunchy vegetables sauteed in noodles and spicy schezwan style sauces in a wok.



**\$13**

## 03. CHICKEN HAKKA NOODLE

Traditional chinese style hakka noodles tossed with crunchy julienned vegetables and chunks of tender.



**\$13**

## 04. SCHEZWAN CHICKEN NOODLE

Crunchy vegetables and chunks of chicken sauteed in noodles and spicy schezwan style sauces in a wok.



**\$12**

## 05. VEG FRIED RICE

Crunchy vegetables sauteed with long grained rice and flavourful sauces in a wok.



**\$12**

## 06. SCHEZWAN VEG FRIED RICE

Crank up the heat with this spice loaded fried rice.



**\$13**

## 07. CHICKEN FRIED RICE

Chunks of chicken, crunchy vegetables and scrambled egg sauteed with flavourful sauces and rice in a wok.



**\$13**

## 08. SCHEZWAN CHICKEN FRIED RICE

Hot spicy chicken shards, crunchy vegetables and scrambled egg tossed in a flavourful rice and spicy sauces.

# INDO CHINESE NOODLE & FRIED RICE



**\$13**

## 09. TRIPLE VEG SCHEZWAN RICE

Triple Schezwan Rice is a Indo-chinese dish and is a combination of noodles and rice cooked with vegetables in schezwan sauce, served with fried noodles and schezwan gravy.



**\$14**

## 10. TRIPLE CHICKEN SCHEZWAN RICE

Triple Chicken Schezwan rice is a popular Mumbai street food made with a combination of rice and noodles in schezwan sauce with small chunks of chicken loaded with Egg olette on top.



**\$12**

## 11. EGG FRIED RICE

Crunchy vegetables and scrambled egg sauteed with rice in a wok.



**\$13**

## 12. SCHEZWAN EGG FRIED RICE

A popular Indo Chinese recipe prepared with rice, scrambled eggs, assorted veggies and spicy schezwan sauce.



**\$14**

## 13. MIXED NON VEG FRIED RICE

A little bit of everything comes together so well in this mixed fried rice made with chicken, prawns, mutton and light veggies.



# INDIAN RICE, BIRYANI & PULAO



**\$3**

- 01. BASMATI RICE**  
Steamed white rice.



**\$8**

- 02. SAFFRON RICE**  
Saffron is tossed with Basmati rice in Ghee to make this awesome rice.



**\$8**

- 03. JEERA RICE**  
A rich flavoured rice cooked with ghee, cumin and other fragrant spices.



**\$7**

- 04. BIRYANI RICE**  
A popular Indian rice dish made with basmati rice & biryani essentials like spices, herbs, yogurt and onions.



**\$9**

- 05. PEAS PULAO**  
Peas Pulao also known as matar pulao is a classic Indian rice dish made with basmati rice, whole spices, herbs and of course green peas.



**\$13**

- 06. KASHMIRI PULAO**  
A Royal rice dish made with fragrant basmati rice, spices, onions, nuts, dry fruits and topped up with "all fruits".



**\$13**

- 07. VEG BIRYANI**  
Aromatic basmati rice vegetarian dish with mixed vegetables, herbs and spices.



**\$15**

- 08. CHICKEN BIRYANI**  
Aromatic basmati rice cooked with tender chicken pieces in a flavourful masala and served with raitha and gravy sauce.

# INDIAN RICE, BIRYANI & PULAO



**\$17**

09. **CHICKEN TIKKA BIRYANI**  
A flavour packed basmati rice filled with spicy cubes of yogurt marinated chicken grilled to perfection.



**\$18**

10. **HYDERABADI MUTTON BIRYANI**  
Aromatic basmati rice cooked with tender mutton pieces in a flavorful masala and served with raitha and gravy sauce.



**\$18**

11. **FISH BIRYANI**  
The spicy flavours of a fish curry and the rich indulgence of having a biryani.



**\$13**

12. **EGG BIRYANI**  
The spicy flavours of a fish curry and the rich indulgence of having a biryani.



**\$18**

13. **PRAWN BIRYANI**  
Pipping hot fishermen style biryani with plump succulent prawns and a spicy coastal masala.



# INDIAN NAAN / ROTI / PARATHA



\$3

- 01. TANDOORI ROTI**  
Round flatbread made from whole wheat flour.



\$3.5

- 02. BUTTER ROTI**  
Round flatbread made from whole wheat flour topped up with melting butter.



\$5

- 03. PANEER PARATHA**  
Paneer paratha is a popular North Indian flatbread made with whole wheat flour dough and stuffed with savory, spiced and grated paneer.



\$3.5

- 04. LACCHA PARATHA**  
Extensively layered flat bread with a dash of rich creamy butter.



\$4

- 05. ALOO PARATHA**  
Aloo Paratha are popular Indian flatbreads stuffed with a delicious spiced potato mixture.



\$2.5

- 06. FULKA ROTI**  
Fulka or Fulka Roti is a soft melt-in-the-mouth whole wheat Indian flatbread, that is a daily meal staple in many Indian homes.



\$3

- 07. BUTTER FULKA ROTI**  
Please add butter to my roti above.



\$3

- 08. PLAIN NAAN**  
A leavened flat bread originating from northern India, which is traditionally baked by slapping the bread dough onto the side of a hot dome shaped clay oven referred to as a tandoor.

# INDIAN NAAN / ROTI / PARATHA



\$3.5

- 09. BUTTER NAAN**  
Plain naan with melted butter on top.



\$3.5

- 10. GARLIC NAAN**  
Garlic Naan Breads are so soft and perfect for mopping up curries, you'll find it hard to stop at one!



\$4

- 11. BUTTER GARLIC NAAN**  
Really! Just add butter lah! Of course to the Garlic Naan.



\$5

- 12. CHEESE NAAN**  
This Cheese Naan is a delicious recipe of naan bread stuffed with grated or shredded cheese and are a treat to the taste buds.



\$5

- 13. MASALA KULCHA**  
A popular indian flat bread recipe prepared mainly with spiced potatoes and paneer stuffing.



\$5.5

- 14. KHEEMA NAAN**  
Fluffy Leavened Bread stuffed with spicy minced mutton.



\$4

- 15. MINT PARATHA**  
Mint paratha are crispy, flaky, layered, mint flavored whole wheat flatbreads.



\$5

- 16. PANEER KULCHA**  
Paneer kulcha are leavened flatbreads stuffed with a spiced and savory Indian cottage cheese filling.



# INDIAN NAAN / ROTI / PARATHA



17.

## ROTI BASKET

Basket contains Aloo Paratha, Tandoori roti, Pudina Paratha & Butter Tandoori roti.

\$13



18.

## NAAN BASKET

Basket contains Plain Naan, Butter Naan, Garlic Naan & Cheese Naan.

\$14



19.

## CHILI CHEESE NAAN

This puffy, blistered Bullet Cheese Naan has a chili-cheese stuffing and is the softest, most delicious bread for mopping up curry.

\$5.5



20.

## KASHMIRI NAAN

Kashmiri Naan is a fruit stuffed flatbread scented with fenugreek and cumin. Both a little sweet and a little savory at the same time.

\$5.5

# INDIAN DESSERTS



01. **GULAB JAMUN (2 PCS)**

Gulab jamun are soft delicious berry sized balls made with milk solids, flour & a leavening agent.

\$6



02. **RAS MALAI**

A classic and traditional dessert recipe originating from the eastern Indian regions made with milk solids and soaked in sweetened milk rabdi.

\$6



03. **KULFI**

Kulfi is a traditional Indian ice cream made with slowly simmered whole milk and flavoured with nuts and cardamom seeds.

\$7



**THAI  
FOOD**





# THAI SOUP



01

## TOM YUM

A spicy and sour soup made with mix vegetables.

Choice of Soup:



Veg

\$12



Chicken

\$13



Seafood

\$14



02

## TOM KHA

A spicy and sour hot soup with coconut milk.

Choice of Soup:



Veg

\$12



Chicken

\$13



Seafood

\$14



03

## MUSHROOM BAMBOO

This rich and earthy flavored vegetarian soup is made with a delicious medley of fresh mushrooms and bamboo with ultimate Thai flavours.

Choice of Soup:



Veg

\$12



Chicken

\$13



Seafood

\$14

# THAI SALAD



01

## RAW MANGO

Thai green mango salad with is a flavorful and light summer salad using crispy green mangoes along with veggies or meat.

Choice of Salad:



Veg

\$10



Chicken

\$11



Seafood

\$12



02

## RAW PAPAYA

A popular classic salad made using shredded green unripe Papaya.

Choice of Salad:



Veg

\$10



Chicken

\$11



Seafood

\$12



03

## RAW BROCCOLI

Thai Broccoli Salad has broccoli, mint, and peanuts with a spicy Thai-flavored dressing combined in a low-carb salad that's loaded with flavor.

Choice of Salad:



Veg

\$10



Chicken

\$11



Seafood

\$12




# THAI STARTER



**01. THAI CORN FRITTERS**  
These Thai Fritters with Corn and Coriander are the perfect crunchy Thai snacks any time of the day.



**02. THAI BASIL DUMPLING**  
A healthy starter that is cooked with Basil, Thai spices and in-house fresh dumplings.

Starter (Vegetable) 

**\$13**



**03. SPICY CHILLI PANNER WITH BASIL & ROASTED PEANUT**  
An exciting and mouthwatering fusion of Thai and Indian Chinese cuisine, this dish which is prepared by tossing cottage cheese with fresh basil & roasted peanuts.



**04. BROCCOLI POK CHÖY**  
A simple and healthy chilli, garlic and ginger stir-fried broccoli and pak choy recipe for you.

Starter (Vegetable) 


**\$13**



**05. KUNG PAO CHICKEN**  
Kung Pao chicken, also transcribed Gong Bao or Kung Po, is a spicy, stir-fried dish made with cubes of chicken, peanuts, vegetables, and chilli peppers.



**06. CHILLI BASIL CHICKEN**  
Thai basil chicken stir-fry is fast, fresh and fabulous, and ideal for all days of the week. It's simple, sweet, spicy with fragrant flavours.

Starter (Chicken) 

**\$14**



**08. PHUKET FISH**  
It is a spicy fish coated with lots of finely chopped onions, ginger and garlic tossed up in soy sauce and chilli.

Starter (Fish) 

**\$15**



# THAI MAIN COURSE



- 01. PAD THAI**  
A stir-fried rice noodle dish commonly served as a street food in Thailand as part of the country's cuisine.



- 02. THAI BASIL FRIED RICE**  
A Thai fried rice that features Thai chili paste, plus 2 other chilies and Thai basil. Not as spicy as it sounds, and loaded with flavour!

Choice of Main Course: ☒ Veg **\$14**

☐ Chicken **\$15** ☐ Seafood **\$16**



- 03. THAI RED CURRY**  
Another popular dish that's cooked with Thai red curry paste and coconut milk, cooked along with vegetables or meat as per choice.



- 04. THAI GREEN CURRY**  
Made with authentic Thai green curry paste and coconut milk cooked with vegetables or meat to perfection.

Choice of Main Course: ☒ Veg **\$14**

☐ Chicken **\$15** ☐ Seafood **\$16**



- 05. THAI PANANG CURRY**  
A type of Thai red curry that is thick, salty and sweet with a zesty lime flavour.



- 06. POK CHOY W/ SPICY CURRY SAUCE**  
A semi-gravy dish with mushroom, carrot, baby corn and pok choy cooked in spicy sauce.

Choice of Main Course: ☒ Veg **\$14**

☐ Chicken **\$15** ☐ Seafood **\$16**



- 07. OLIVE FRIED RICE**  
Fragrant Jasmine rice cooked with vegetables and olives tossed up along with vegetables or meat as per choice.

Choice of Main Course: ☒ Veg **\$14**

☐ Chicken **\$15** ☐ Seafood **\$16**





**Bar & Restaurant**

*Authentic Indian & Thai Cuisine*