



Bread

Plain Naan 印度原味烤包	\$28
A tandoori-baked and leavened flatbread	
Butter/Garlic Naan 印度牛油/蒜蓉烤包	\$30
Butter/Garlic flavour tandoori-baked and leavened flatbread	
Aloo Paratha 薯蓉麥餅	\$32
Spiced potatoes stuffed in our tandoori baked roti	
Roti Canai 印式酥油薄餅	\$32
An Indian influenced crunchy, moreish flatbread dish, made with flour and ghee	
Tandoori Roti 烤麥餅	\$25
Tradition Indian flatbread made of wheat flour in our tandoor	
Chicken Murtabak 香雞煎餅	\$48
Tender and spiced chicken sauteed and stuffed in pan-fried bread	
Roti Tissue 高塔脆餅	\$58
A Malaysian sweet, paper thin flatbread	
Dosa 印度煎餅	\$65
A crispy thin layered rice batter pancake, served with an assortment of condiments	
Masala Dosa 馬莎拉煎餅	\$78
A concoction of spiced potatoes, assorted herbs, curry leaves and lentils stuffed in a crispy rice pancake	
Ghee Roast Dosa 印度酥油煎餅	\$75
Classic dosa, cooked with clarified butter	
Bhatura 炸麥餅	\$25
An Indian deep fried leavened bread	



Dessert

Gulab Jamun 印度玫瑰甜球	\$68
Classic Indian sweet soft balls soaked in rose flavoured sugar syrup	
Rasmalai 印度甜奶球	\$68
Cottage cheese balls soaked in lusciously thick, sweetened milk	

Green Basil





Tandoori & Grill

Roasted Half Chicken 烤雞半隻	\$115
Chicken marinated with Indian spice cooked in our tandoor	
Chicken Tikka 印度烤雞肉	\$138
Chicken leg boneless marinated with Indian spice cooked in our tandoor	
Fish Tikka 印度燒魚柳	\$185
Spice and yoghurt steeped cubes of fish, cooked in our tandoor	
Banana Sambal Fish 香蕉葉三巴魚	\$228
Malaysian favourite of whole fish wrapped in a banana leaf of aromatics	
Lamb Shashlik 烤羊里脊肉	\$169
Cubes of spiced lamb tenderloin, char-grilled to perfection	
Lamb Chop Klang 馬拉羊架	\$268
A Malaysian favourite of grilled lamb chops, steeped in mint and spices	
Paneer Tikka 烤印度芝士	\$115
Spice and Yoghurt steeped cottage cheese cooked in our tandoor	



Vegetables

Samosa 咖哩角	\$68
Spiced potatoes stuffed in a classic deep-fried pastry	
Samosa Chaat 咖哩角乳酪小盤	\$105
Samosa topped with yogurt and chutney mixture, a tangy, spicy and crispy Indian street food	
Vada 炸豆餅	\$60
A savoury fried South Indian snack in doughnut shape	
Tikki Chaat 薯仔乳酪小盤	\$98
A tasty street food made with potato tikki topped with yogurt and chutney mixture	
Aloo Gobi 椰菜花炒土豆	\$87
Spiced cauliflower and potatoes cooked in an assortment of spices	
Dal Tadka 印式黃豆燴咖哩	\$87
Yellow lentil simmered in an assortment of spices	
Dal Makhani 黑扁豆咖哩	\$92
Mixed lentils simmered in a spiced and creamy sauce	
Chana Masala 鷄嘴豆馬莎拉咖哩	\$88
Fresh chickpeas cooked in Indian Masala gravy	

All prices are subject to a 10% service charge

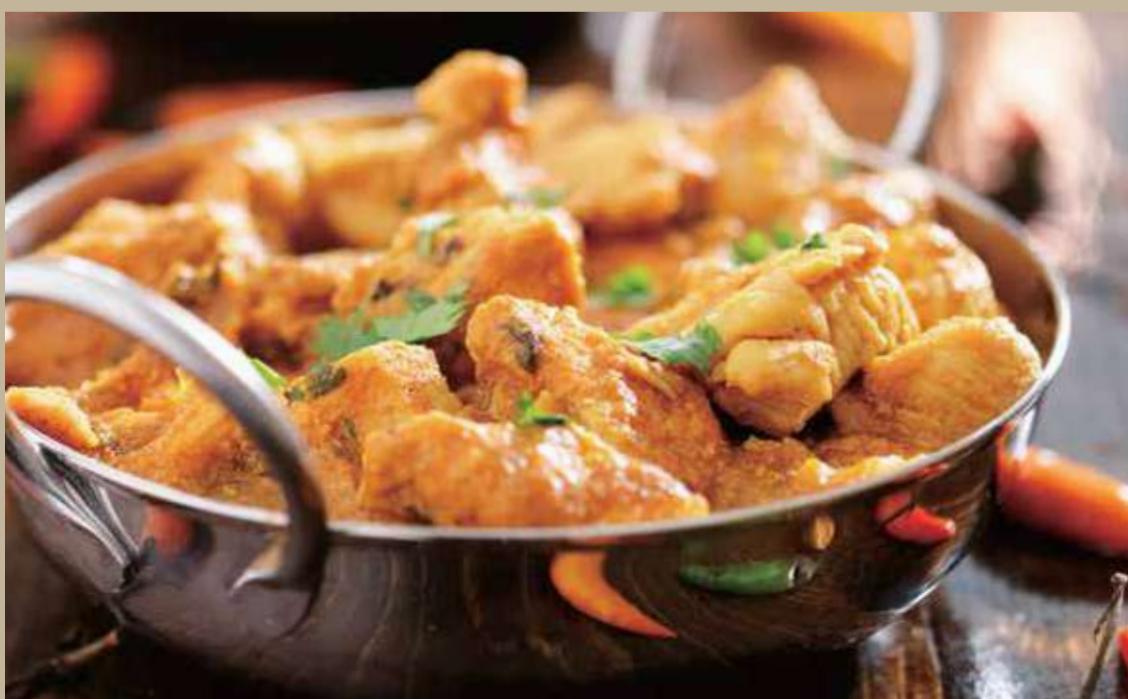
Rice

Chicken Biryani 印式雞肉香料飯	\$125
Indian long grain rice cooked with tender chicken and Indian spice	
Lamb Biryani 印式羊肉香料飯	\$148
Tender lamb cooked with Basmati rice and Indian spice	
Vegetable Biryani 印式蔬菜香料飯	\$110
Fresh vegetable tossed with basmati rice and Indian spice	
Pulao Rice 印式香料飯	\$58
Indian long grain rice tossed with Indian spice	



Curry

Butter Chicken 印度牛油雞	\$115
Tandoori chicken cooked in a smoky, rich and buttery tomato curry	
Beef Madras 椰香牛肉	\$145
Boneless chunks of tender beef simmered in coconut, mustard seed and curry leaves	
Kadai Chicken 印式鑊仔雞	\$120
Salted chicken cooked with peppers and onion, in an assortment of herbs and spices	
Lamb Vindaloo 辣咖哩羊	\$145
Lamb slow cooked to perfection in chili, vinegar and garlic	
Lamb Rogan Josh 印式咖哩羊肉	\$135
Mutton simmered in a ginger and fennel Kashmiri sauce	
Mixed Vegetable Curry 蔬菜咖哩	\$105
Assortment of vegetables in a mild and flavourful curry	
Chicken Curry 印式咖哩雞	\$110
Tender chicken in a mild and flavourful curry	
Beef Rendang 椰漿牛肉咖哩	\$158
Sweet and mildly spicy curry of tender beef simmered in a blend of spices and coconut cream	



Photos reference only