商業午餐
Business Lunch Set

內附:脆餅.醬料.原味烤餅.香料飯.
甜點/茶/軟性飲料(擇一)

Includes Papad、Sauce、 Naan、Spices Rice、
Dessert/Tea/Soft drink (Choose 1)

蔬菜咖哩套餐	Mix Veg.Curry Set	299
雞肉咖哩套餐	Chicken Leg Curry Set	299
黃金蛋咖哩套餐	Egg Curry Set	299
鯛魚咖哩套餐	Fish Curry Set	299
黃扁豆/鷹嘴豆咖哩套餐	Dal/Chana Masala Curry Set	299
蘑菇咖哩套餐	Mashroom Curry Set	329
起司咖哩套餐	Paneer Curry Set	329
去骨雞肉咖哩套餐	Boneless Chicken Curry Set	329
羊肉/干貝咖哩套餐	Lamb/Scallop Curry Set	399

需加收10%的服務費 10% service charge extra
香料飯無法換成烤餅 Rice can't change with bread
烤餅升級需補足差額 Upgrade the bread by adding extra value
每人最低消費250/人 250/person minimum charge

圖片僅供參考，產品以實物為主。Pictures for representation purpose only.

Classic All Day Dining Set
(NTD 599 x 2ppl)

餐前小點 Amuse Bouche :

沙拉Salad、香料脆餅Papadum、醬料Sauce

前菜 Appetizers (Choose 1) :

咖哩餃Samosa、香料馬鈴薯Aloo Bonda、
脆球點心Dahi Puchka、碳烤優格雞Malai Tikka、
碳烤香料雞 Chicken Tikka、碳烤豆腐Tofu Tikka

烤餅 Bread (Choose 2) :

原味Plain、奶油Butter、香蒜Garlic、香料Spices

咖哩 Curry (Choose 2) :

綜合鮮蔬Mix Veg.、黃扁豆Dal Tadka、
起司Paneer、雞肉Chicken、海鮮Seafood

飯 Rice x 2

配菜 Side Dish (Choose 2) :

豆子湯Dal Soup、軟性飲料Soft Drink、
茶Tea、甜點Dessert

額外配菜每份收取50	NTD 50 for extra side dish
需加收10%的服務費	10% service charge extra
超過兩人每人250/人	NTD 250/person for more than 2 Person

圖片僅供參考，產品以實物為主。Pictures for representation purpose only.

印 度 套 餐 (平日限定)

Indian Set (Thali) (Mon. to Friday only)

內附:脆餅.醬料.沙拉.主餐咖哩.四季豆咖哩.全麥烤餅.甜點

papad+sauce+Salad+Main Curry+Chickpeas Curry+Td. Roti+Dessert

蔬菜套餐	Veg. Thali	350
雞肉套餐	Chicken Thali	350
鯛魚套餐	Fish Thali	350
四季豆套餐	Chickpeas Thali	350
起司套餐	Paneer Thali	380
海鮮套餐	Seafood Thali	400
羊肉套餐	Lamb Thali	450

+咖哩餃Samosa 50

+飲料Drink(可樂Coke/雪碧Sprite/茶Tea) 50

+優酪乳Fresh Lassi / 芒果優酪乳Mango lassi / 檸檬蘇打Lemonade 80

需加收10%的服務費 10% service charge extra

蔬食前菜 VEG. APPETIZERS

蔬菜咖哩餃(全素) Vegetable Samosa(3pc.) ▣ ■ 230

內餡為混合香料的綜合馬鈴薯、蔬菜，外皮酥脆。
Crispy deep fried dumpling stuffed with potatoes & veggies.

香料炸薯球 Chennai style Aloo Bonda (4 pc.) ▣ 225

經典南印孟買點心，由印度香料調味的馬鈴薯球裹粉炸成。
South Indian style potato dumplings coated with gram flour

加爾各答脆球點心(可全素) Kolkata Dahi Puchka(6pc.) ▣ ■ 250

球型中空脆皮，內餡為豆子餅乾、馬鈴薯丁、優格醬、薄荷醬...等。
West Bengal favorite puffed crispy snack filled with Yogurt, Tamarind and Mint sauce.

香料爆漿脆球點心(可全素) Paani Poori(6pc.) ▣ ■ 250

中空脆皮球搭配醬料和香料水，是北印受歡迎的點心之一。
Most popular North Indian snack served with flavored 'Jaljeera' water.

脆豆餅點心 (可全素) Papdi Chaat ▣ ■ 260

脆脆的豆子餅壓碎再淋上特製醬料，此為舊德里的街頭點心。
Old delhi's street crispy snack with tangy sauces.

綜合炸蔬菜 (可全素) Mix-Vegetable Pakoda 🌶🌶 ▣ ■ 260

各類蔬菜包裹上混合著香料的豆子粉炸成。
Deep fried onion, potatoes and vegetables coated with gram flour & spices

旁遮普炸起司點心 (可全素) Punjabi Paneer Pakode ▣ ■ 320

自製起司乳酪塊，包裹上混合香料的豆子粉炸成。
Home made cheese coated & deep fried with gram flour and spices.

馬鈴薯豆子點心 (可全素) Punjabi Aloo Chana Chaat ▣ 320

炸薯球搭配混合香料的綜合蔬菜。
Vegetable stuffed potato dumpling with toppings of onions, tomatoes, Chickpeas masala, tamarind and other sauces.

蔬菜咖哩餃鷹嘴豆沙拉 Punjabi Samosa Chana Chaat ▣ 320

內餡為馬鈴薯蔬菜餃壓碎後佐印式沙拉並淋上多種醬料。
Vegetable & potato stuffed triangular shape patties with toppings of onions, tomatoes,Chickpeas masala, tamarind and other sauces.

為了提供您更好的用餐經驗，以下關鍵字請告知服務人員。
For a better dining experience, please specify following to our staff.

🌶🌶🌶 擇您所想要的辣度 Little, Medium or Very spicy

▣ 蔬食(無肉) Vegetarian(No meat)

■ 全素 (無蒜、蔥) Pure Veg.(No onion & Garlic)

清真食品 Halal

印中式料理 INDO-CHINESE CUISINE

蔬菜蒸餃(可全素) Veg. Momo (6 pc.) ▣ ■ 285

內餡由綜合蔬菜及香料做成的餃子，搭配辣佐醬。
Steamed vegetarian dumplings served with Chili and Soya sauce.

辣炒蔬菜球 Veg. Manchurian 🌶 ▣ 320

選用當季新鮮蔬菜做成球型，再炒入香料辣醬及酸醬。
Seasonal vegetable dumplings cooked in hot and sour sauce.

辣炒蔬菜起司 Chili Paneer 🌶🌶 ▣ ■ 320

家做起司乳酪塊加入印中式辣醬及酸醬混合快炒。
Homemade cottage cheese cooked in hot and sour spicy indo-chinese style sauce.

雞肉蒸餃 Chicken Momo (6 pc.) 325

內餡由雞肉及香料做成的餃子，搭配辣佐醬。
Steamed Chicken dumplings served with Chili and Soya sauce.

辣炒蔬菜雞腿肉 Chili Chicken 🌶🌶 320

去骨雞腿肉碳烤後加入胡椒及香料酸辣醬。
Roasted boneless Chicken thigh tossed with peppers, and cooked in hot and sour chili sauce.

印式雞丁65 Chennai's special Chicken 65 🌶🌶 350

辣雞65是南印風格的，由多種香料醃入雞肉後炸而成，搭配特製醬料。
Chicken 65 is a spicy, deep-fried chicken from South Indian state served with sauces.

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🌶🌶🌶	▣	■	清真食品
擇您所想要的辣度 Little, Medium or Very spicy	蔬食(無肉) Vegetarian(No meat)	全素 (無蒜、蔥) Pure Veg.(No onion & Garlic)	Halal

坦都碳烤 TANDOORI ROASTED

主廚碳烤豆腐(可全素) Tofu Tikka — 280

百頁豆腐醃於主廚調製的香料蔬菜醬中，放入烤爐中窯烤。
Roasted pai ye tofu marinated in spices and herbs.

碳烤香料馬鈴薯(可全素) Chatpate Aloo — 320

以綜合香料調味馬鈴薯，放入烤爐中窯烤。
Roasted potatoes marinated with mixed spices & tangy sauces.

碳烤香料蘑菇(可全素) Mushroom Tikka — 390

新鮮蘑菇用香料調味醃漬，放入烤爐中窯烤。
Roasted button mushroom marinated with herbs & spices.

碳烤香料起司(可全素) Paneer Tikka — 420

自製起司塊用香料和優格調味醃漬，放入烤爐中窯烤。
Roasted homemade Paneer marinated with yogurt & spices.

碳烤優格雞 Creamy Malai Tikka — 390

去骨雞胸肉醃於小茴香、優格及多種香料中，放入烤爐中窯烤。
Roasted boneless chicken breast, marinated with fennel, yogurt and spices.

碳烤香料雞 Td. Chicken Tikka — 400

去骨雞腿肉醃於多種香料中，放入烤爐中窯烤。
Boneless chicken thigh marinated in Indian spices.

碳烤香辣雞 Bhuna Mirchi Tikka — 400

去骨雞腿肉醃於喀什米爾辣椒和多種香料中，放入烤爐中窯烤。
Boneless Chicken thigh marinated in Kashmiri chili paste and hot spices.

碳烤香料干貝 Td. Ajwaini Scallops — 450

干貝醃於小茴香、八角及綜合香料後放入烤爐中窯烤。
Roasted scallops flavoured with fennel,carom seeds & star anise.

碳烤香料羊排(二支) Mutton Chaape（2 pc.） — 490

羊排醃於多種辛香料中，使用坦都碳烤而成。
Overnight marinated lamb chops with hot spices and roasted ala-minute.

碳烤香料明蝦（三隻） Td. Jheenga （3 pc.） — 690

明蝦醃於大蒜、優格和多種香料後放入烤爐中窯烤。
Roasted jumbo prawns marinated with garlic, yogurt & spices

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For a better dining experience, please specify following to our staff.

擇您所想要的辣度 Little, Medium or Very spicy	蔬食(無肉) Vegetarian(No meat)	全素 (無蒜、蔥) Pure Veg.(No onion & Garlic)	清真食品 Halal

南印特色美食SOUTH INDIAN SPECIALTY

蒸米餅(可全素) Idli Sambar(3pc) 320

米泥蒸煮後成糕狀。
Steamed rice cake made of fermented rice mixture.

炸豆子麵包 Vada Sambhar(3 pc.) 350

豆子調味過後發酵，炸成似甜甜圈的形狀，口感紮實
Crispy lentils doughnut with sauteed peanuts and mustard seeds.

煎薄餅(可全素) Plain Dosa 370

由米及胡蘆巴籽製成泥狀後煎出香酥脆餅，搭配香料湯及佐醬。
Crispy rice pancake made of fermented rice batter and fenugreek seeds.

馬德拉斯煎薄餅 Madras Masala Dosa 390

由米泥煎出香酥脆餅，內餡為馬鈴薯及蔬菜，搭配香料湯及佐醬。
Crispy rice pancake stuffed with sauteed potatoes and veggies .

洋蔥餡煎薄餅 Onion Dosa 390

由米泥煎出香酥脆餅，內餡為香料洋蔥，搭配香料湯及佐醬。
Crispy rice pancake stuffed with sauteed onions .

芝司餡煎薄餅(可全素) Cheese Dosa 390

由米泥煎出香酥脆餅，內餡為起司及些許蔬菜，搭配香料湯及佐醬。
Crispy rice pancake stuffed with cheese and veggies .

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擇您所想要的辣度
Little, Medium or Very spicy

蔬食(無肉)
Vegetarian(No meat)

全素 (無蒜、蔥)
Pure Veg.(No onion & Garlic)

清真食品
Halal

坦都烤餅 NAAN/BREADS

原味烤餅(全素)	Plain Naan	▣ ■	70
奶油烤餅(全素)	Butter Naan	▣ ■	80
香蒜烤餅	Garlic Naan	▣	80
香料烤餅(全素) 🌶	Spices Naan	▣ ■	80
香辣烤餅(全素) 🌶	Chili Naan	▣ ■	80
蒜辣烤餅 🌶	Garlic Chili Naan	▣	80
椰香烤餅(全素)	Coconut Naan	▣ ■	85
巧克力烤餅(全素)	Chocolate Naan	▣ ■	85
馬鈴薯餡烤餅(全素)	Potato Naan	▣ ■	95
洋蔥餡烤餅	Onion Naan	▣	95
芝司餡烤餅(全素)	Cheese Naan	▣ ■	95
奶油千層烤餅(全素)	Butter Lacha	▣ ■	95
辣味千層烤餅(全素) 🌶	Chili Lacha	▣ ■	95
喀什米爾烤餅(全素)	Kashmiri Naan	▣ ■	95
坦都全麥烤餅(全素)	Tandoori Roti	▣ ■	100
全麥煎餅/全麥奶油煎餅	Tawa Roti/Tawa Paratha	▣ ■	120
全麥千層/辣味全麥烤餅	Lacha /Mirch Ka Paratha	▣ ■	120
澎澎餅(全素)	Bhatura/Poori	▣ ■	120

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🌶🌶🌶 擇您所想要的辣度 Little, Medium or Very spicy

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■ 全素 (無蒜、蔥) Pure Veg.(No onion & Garlic)

清真食品 Halal

經典蔬食咖哩 CLASSIC VEG. CURRIES

家常黃扁豆咖哩(可全素) Dal Tadka ⊡ ■ 280

黃扁豆和奶油、辣椒片、洋蔥及蕃茄用小火一起燉煮製成。
Yellow lentils tempered with homemade butter, chili flakes,onions and tomatoes.

傳統鷹嘴豆咖哩 Pindi Chana Masala 🌶 ⊡ 280

鷹嘴豆和蕃茄、洋蔥、香料等小火燉製成，旁遮普濃郁香料咖哩。
Chana masala also known as Choley, a spicy Punjabi dish in which Chickpeas are broiled with Hot spices, Tomato and Onions.

黑扁豆咖哩 Dal Makhani ⊡ ■ 290

德里黑扁豆和奶油、洋蔥及蕃茄用小火燉煮製成。
Delhi’s special whole black lentils cooked with homemade butter, onion and tomatoes

家常炒馬鈴薯花椰菜 Aloo Gobhi ⊡ ■ 295

馬鈴薯和花椰菜先過油，再和孜然、蕃茄、洋蔥等香料拌炒製成。
Potatoes and cauliflower cooked with cumin seeds, tomatoes and onions.

菠菜豆苗咖哩 Methi Palak ⊡ 320

新鮮菠菜打成泥，和葫蘆巴葉等香料小火燉製，再與碎豆苗丁煮成咖哩。
Fresh boiled spinach sauteed with Fenugreek leaves and fresh herbs.

綜合蔬菜瑪沙拉(可全素) Mix Veg. Masala ⊡ ■ 320

當季綜合蔬菜和洋蔥、蕃茄以及多種香料製成濃郁香料咖哩。
Fresh seasonal mixed vegetables cooked with onion & tomato masala.

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🌶 🌶 🌶	⊡	■	
擇您所想要的辣度 Little, Medium or Very spicy	蔬食(無肉) Vegetarian(No meat)	全素 (無蒜、蔥) Pure Veg.(No onion & Garlic)	清真食品 Halal

經典蔬食咖哩 CLASSIC VEG. CURRIES

腰果蔬菜咖哩(可全素) Subzi Methi Chaman — 320

選用當季綜合蔬菜，和腰果泥還有番紅花等香料小火燉煮成咖哩。
Seasonal stewed vegetables in cashewnut and saffron curry .

蔬菜椰香咖哩(可全素) Subzi Kohlapuri — 350

選用當季綜合蔬菜、辣椰子汁燉煮成咖哩。馬哈拉施特拉邦受歡迎的美食。
A mixed vegetable curry with thick and spicy coconut based gravy is a popular veg. dish of Maharashtrian cuisine .

香料炒鮮蔬瑪沙拉(可全素) Karahi Vegetable — 350

當季蔬菜和小茴香、香菜籽料理於辣椒、蕃茄的瑪莎拉咖哩中拌炒。
Seasonal vegetable sauteed with chili & tomato reduced masala curry.

酸辣蔬菜咖哩 Mix Vegetable Vindaloo — 350

將果阿酸辣風味香料蕃茄咖哩加入綜合蔬菜烹煮而成。
A Goan specialty, mix vegetable cooked in spicy sour tomato curry.

青豆仁蘑菇咖哩(可全素) Mushroom Matar — 360

青豆仁、蕃茄、碎堅果以及葫蘆巴葉...等香料小火燉製，加入蘑菇煮成咖哩。
White button mushroom and green peas cooked in tomato and cashewnut rich curry,finished with fenugreek leaves.

蘑菇辣味咖哩(可全素) Mushroom Khurchan — 360

蘑菇、辣椒等香料小火燉製，加入蕃茄煮成濃郁咖哩。
Mushrooms and Peppers cooked in tangy curry of tomatoes.

菠菜蘑菇咖哩 Palak Mushroom — 360

新鮮菠菜打成泥，和大蒜、辣椒片及香料小火燉製，加入蘑菇煮成咖哩。
White button mushrooms cooked in spinach curry, tempered with garlic and red chili flakes.

海德拉巴蔬菜香料炒飯(可全素) Vegetable Biryani — 380

番紅花等香料搭配蔬菜、香料飯快炒而成，搭配原味優格食用。
Blend of Mughlai and Hyderabadi cuisine , saffron flavoured basmati rice slowly cooked with vegetables,herbs ,tomatoes and fresh yoghurt.

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擇您所想要的辣度 Little, Medium or Very spicy	蔬食(無肉) Vegetarian(No meat)	全素 (無蒜、蔥) Pure Veg.(No onion & Garlic)	清真食品 Halal

起司乳酪咖哩 PANEER CLASSIC CURRIES

青豆仁起司咖哩(可全素) Matar Paneer ⊡■ 320

自製起司乳酪塊加入以青豆仁、蕃茄、奶油、葫蘆巴葉等香料小火燉煮成咖哩。
Cottage cheese and green peas cooked in onions and tomato masala finished with fenugreek leaves.

香料起司瑪沙拉(可全素) Paneer Tikka Masala ⊡■ 350

自製起司乳酪塊和青椒、甜椒以及綜合香料等拌炒而成。
Cottage cheese tossed with peppers, cooked in onion and tomato masala curry.

奶油起司咖哩(可全素) Paneer Makhani ⊡■ 350

自製起司乳酪塊於奶油、蕃茄、香料...等，燉煮而成。
Cottage cheese cooked in rich creamy tomato curry.

卡岱香料炒起司(可全素) Karahi Paneer 🌶 ⊡■ 370

自製起司乳酪丁加入胡椒、特製卡岱風格瑪沙拉。
Chunks of cottage cheese, tossed with peppers and special Karahi masala.

果阿酸辣起司咖哩(可全素) Paneer Vindaloo 🌶🌶 ⊡■ 370

自製起司乳酪丁加入果阿酸辣風格香料蕃茄咖哩。
A Goan specialty, cottage cheese cooked in spicy sour tomato curry.

菠菜起司青醬咖哩 Paneer Palak Saag ⊡ 370

新鮮菠菜打成泥，和大蒜、辣椒片、葫蘆巴葉等香料小火燉製，再與自製起司塊煮成咖哩。
Homemade cottage cheese cooked in spinach puree,tempered with garlic and red chili flakes.

香料炒起司(可全素) Paneer Bhurji ⊡■ 400

磨碎的自製起司乳酪丁和洋蔥、蕃茄拌炒，再搭配香菜提味。
Mashed cottage cheese with onion and tomatoes finished with green coriander.

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🌶🌶🌶	⊡	■	حلال
擇您所想要的辣度 Little, Medium or Very spicy	蔬食(無肉) Vegetarian(No meat)	全素 (無蒜、蔥) Pure Veg.(No onion & Garlic)	清真食品 Halal

葷食咖哩 NON VEG. CURRIES

雞肉 Chicken

香料雞腿肉瑪沙拉 Chicken Tikka Masala 380

去骨雞肉於坦都烤爐中窯烤後，炒入濃郁的香料瑪沙拉咖哩中。
London’s favorite boneless roasted chicken thigh tossed with peppers and mixed hot spices.

果阿雞肉咖哩 Goan Chicken Vindaloo 380

以果阿地區方式將去骨雞腿肉烹煮於辛香料中，呈現酸、辣風味咖哩。
Boneless chicken thigh cooked in hot goan style sour & spicy curry.

卡岱香料雞肉瑪沙拉 Karahi Chicken 380

雞肉加入胡椒和番茄及多種香料，以卡岱方式做成的瑪沙拉咖哩。
Sauteed Chicken with chili & tomato reduced masala curry.

奶油雞腿肉咖哩 Butter Chicken 380

碳烤的去骨雞腿肉和蕃茄、堅果、奶油及各種香料燉製而成。
Roasted tandoori chicken thigh cooked in rich tomato, cashewnut and butter curry.

腰果咖哩雞 Mughlai Chicken Korma 380

當季綜合蔬菜、新鮮雞肉及多種香料製成濃郁的香料咖哩。
Mughlai style chicken dish with rich tomato and cashewnut curry.

旁遮普菠菜雞肉咖哩 Punjabi Palak Chicken 420

去骨雞腿肉放入大蒜、辣椒及香料以旁遮普風格煮成的波菜咖哩。
Boneless chicken cooked in Punjabi style spinach curry. tempered with garlic and red chili flakes.

菠菜雞腿肉咖哩 Palak Chicken 420

新鮮菠菜打成泥，和大蒜、辣椒片、葫蘆巴葉等香料小火燉製，再與去骨雞腿肉煮成咖哩。
Boneless chicken cooked in spinach curry tempered with garlic and red chili flakes

海德拉巴雞腿肉香料炒飯 Lucknowi Chicken Biryani 450

番紅花等香料搭配蔬菜、新鮮雞腿肉、香料飯快炒而成，再搭配原味優格食用。
Nawab’s favorite saffron flavoured basmati rice cooked with fresh meat, herbs, tomatoes and fresh yoghurt.

為了提供您更好的用餐經驗，以下關鍵字請告知服務人員。
For a better dining experience, please specify following to our staff.

擇您所想要的辣度 Little, Medium or Very spicy	蔬食(無肉) Vegetarian(No meat)	全素 (無蒜、蔥) Pure Veg.(No onion & Garlic)	清真食品 Halal

葷食咖哩 NON VEG. CURRIES

海鮮 Seafood

果阿椰奶海鮮咖哩 Goan Seafood Curry — 380

綜合海鮮加入以果阿地區香料風格燉製而成咖哩。
Fresh seafood cooked in authentic Goan style.

卡岱香料魚 Karahi Fish — 390

鯛魚放入胡椒及多種香料，以卡岱地區風格燉製而成的咖哩。
Fish cooked with peppers and special karahi masala.

喀拉拉邦鯛魚咖哩 Kerala Fish Curry — 390

鯛魚片和洋蔥、蕃茄、咖哩葉及香料燉製成喀拉拉邦風味咖哩。
Tilapia fish fillet cooked with onions, tomatoes, curry leaves in Kerala style.

去殼蝦仁瑪沙拉 Skinless Shrimps Masala — 390

去殼蝦仁和綜合香料煮於濃郁瑪沙拉咖哩中。
Skinless Shrimps cooked in masala curry .

卡岱干貝咖哩 Karahi Scallop — 450

干貝等多種香料，以卡岱風格製成濃郁瑪沙拉咖哩。
Scallop cooked with peppers and special karahi masala.

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葷食咖哩 NON VEG. CURRIES

海鮮 Seafood

干貝咖哩 Scallop Vindaloo

480

干貝等多種香料烹煮，呈現酸、辣風味咖哩。
Scallop cooked with peppers and spicy curry.

喀拉拉邦明蝦咖哩 Kerala Prawns Curry

550

新鮮明蝦烹煮於各式香料中，再以洋蔥、蕃茄、咖哩葉一起燉製成喀拉拉邦風味咖哩。

香料鮭魚咖哩 Tawa Salmon

540

新鮮鮭魚在印度式平底鍋“Tawa”上煎至金黃酥脆，再和蕃茄、紅酒、香料燉煮。
Crispy Salmon fillet grilled on ‘Tawa’ until golden brown and cooked in tomato and red wine curry .

卡岱香料鮭魚 Karahi Salmon

590

鮭魚片和胡椒…等多種香料，再以卡岱方式做成的瑪沙拉混合而成。
Salmon cooked with peppers and special karahi masala.

卡岱明蝦咖哩 Karahi Prawns

590

明蝦和胡椒…等多種香料，再以卡岱方式做成的瑪沙拉混合而成。
Prawns cooked with peppers and special karahi masala.

明蝦咖哩 Prawns Vindaloo

590

明蝦和胡椒…等多種香料烹煮，呈現酸、辣風味咖哩。
Prawns cooked with peppers and spicy curry.

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葷食咖哩 NON VEG. CURRIES

羊肉 Lamb

拉賈斯坦羊腿肉咖哩 Rajasthani Roganjosh ▣ 420

去骨羊腿肉加入洋蔥、蕃茄、優格和辣椒片等香料一起燉製而成的咖哩。

Boneless leg of lamb cooked with onion, tomato, yogurt and whole hot spices.

果阿羊腿肉咖哩 Goan Lamb Vindaloo 🌶🌶 ▣ 450

去骨羊腿肉烹以果阿地區方式烹煮於辛香料中，呈現酸、辣風味咖哩。

Boneless lamb leg chunks cooked in hot goan style sour & spicy curry.

豆苗羊腿肉咖哩 Methi Gosht 🌶 ▣ 450

去骨羊腿肉塊烹煮於以洋蔥、蕃茄、葫蘆巴菜的咖哩醬中。

Boneless lamb leg chunks cooked in onion, tomatoes curry tempered with fenugreek leaves.

腰果羊腿肉咖哩 Mutton Korma ▣ 450

去骨羊肉及多種香料,腰果打成泥製成的,咖哩。

Boneless Lamb cooked in cashewnut curry.

香烤羊腿肉咖哩 Lamb Tikka Masala ▣ 450

選用新鮮羊腿肉烤過後，加入多種香料及甜椒拌炒製成。

Roasted Lamb , cooked in onion and tomato masala curry

卡岱香料羊肉瑪沙拉 Karahi Lamb 🌶 ▣ 450

羊肉和胡椒…等多種香料，再以卡岱方式做成的瑪沙拉咖哩。

Sauteed Chicken with chili & tomato reduced masala curry

菠菜羊腿肉咖哩 Palak Gosht ▣ 470

新鮮菠菜打成泥，和大蒜、辣椒片...等香料小火燉製，再加入去骨羊腿肉烹煮。

Boneless lamb cooked with spinach puree tempered with garlic and red chili flakes.

海德拉巴羊腿肉香料炒飯 Lamb Biryani ▣ 470

加入番紅花風味的香料飯，搭配多種香料、羊腿肉及蕃茄快炒而成，搭配原味優格食用。

Blend of Mughlai and Andhra cuisine, saffron flavoured basmati rice cooked with fresh meat, herbs, tomatoes and fresh yoghurt.

為了提供您更好的用餐經驗，以下關鍵字請告知服務人員。

For a better dining experience, please specify following to our staff.

🌶🌶🌶	▣	■	حلال
擇您所想要的辣度 Little, Medium or Very spicy	蔬食(無肉) Vegetarian(No meat)	全素 (無蒜、蔥) Pure Veg.(No onion & Garlic)	清真食品 Halal

副食 Side Dish

蔬菜玉米湯 Veg. Corn Soup — 95

新鮮家常蔬菜玉米濃湯。
Homemade fresh corn soup .

香料豆子湯(可全素) Mulligatawny Soup — 95

豆子磨成泥狀與香料燉煮而成的家常豆子湯。
Homemade fresh lentil soup .

新鮮綜合沙拉(全素) Fresh Garden Salad — 95

新鮮蔬菜沙拉搭配醃漬洋蔥。
Fresh Garden Salad with marinated onion .

香料飯(全素) Spices Rice — 65

印度長米白飯(全素) Plain Basmati Rice — 95

小茴香炒飯(全素) Jeera Rice — 120

小茴香籽及加入香料於米飯中快炒而成。
Indian basmati rice tossed with cumin seeds.

印度香料炒蛋 Egg Bhurji — 150

新鮮雞蛋和洋蔥快速拌炒，再用印度香料調味製成
Hand picked fresh farm eggs sauted with onion and spices.

印度蔬菜香料優格(全素) Raita — 130

自製原味優格加上新鮮蔬菜和香料混合。
Homemade yoghurt garnish with cucumber or vegetables and spices.

自製原味優格(全素) Homemade Plain Yoghurt — 100

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擇您所想要的辣度
Little, Medium or Very spicy

蔬食(無肉)
Vegetarian(No meat)

全素 (無蒜、蔥)
Pure Veg.(No onion & Garlic)

清真食品
Halal

甜點 Dessert

孟加拉牛奶球 Rasgulla(2pc.) 90
由印度牛奶乳酪蒸成球型，再與糖水煮成，為冰甜品。
Ball shaped dumplings of cottage cheese cooked in light sugar syrup .

孟加拉紅牛奶球 Gulab Jamun(2pc.) 120
由印度牛奶乳酪炸成球型，再與糖水煮成，為熱甜品。
Ball shaped dumplings of milk solids which are deep fried then soaked in a thick sugar syrup.

番紅花牛奶球 Rasmalai(2pc.) 150
由印度牛奶乳酪 於番紅花、豆蔻等香料調味的牛奶中。
Cottage cheese soaked in malai (clotted cream) flavored with cardamom and saffron.

牛奶燉米布丁 Kheer 150
米和糖、牛奶一起燉煮，用豆蔻、堅果等調味。
Rice pudding made by boiling rice with milk and sugar flavoredwith cardamom, saffron, cashew nuts.

家常堅果牛奶冰淇淋 Kulfi 150
牛奶和堅果碎片混和製成家常自製冰淇淋。
Homemade nuts and milk ice cream.

如果您不喜歡吃甜食，請勿嚐試第一種甜點。
Do not try first Indian sweet if you do not have sweet tooth.

一般來說，印度甜點較甜並採用新鮮食材及牛奶，
如果您偏好較不甜的甜點，點餐時請向服務人員詢問。
Generally,Indian desserts are very sweet&prepared with fresh ingredients&milk.
Please ask before order if you want medium or less sweet dish.

馬友友主廚特選套餐
Chef Mayur Special Tasting Set Menu

1.沙拉 Salad
新鮮蔬食沙拉 (芒果酪梨醬/羅望子醬)
Fresh farm green veggie salad with choice of dressing
(Mango avocado or tamarind)

2.前菜 Appetizer (2選1,choose 1)
香烤坦都嫩雞裹匈牙利紅椒，咖哩餃佐三重奏佐醬
Roasted Tandoori wild chicken marinated in paprika,
spices and fresh yogurt with cocktail samosa and trio of sauces

紅心梨，蘑菇搭配新鮮水果，咖哩餃佐三重奏佐醬
Pearls of Red heart with roasted artichokes, mushroom, fresh fruits
with cocktail samosa and trio of sauces

3.海鮮 Seafood (2選1,2 choose 1)
鱸魚/鱈魚/鮭魚 佐茴香籽蠔油醬搭配香炒菠菜
Wild sea bass or cod fish or Salmon with scented carom seeds and
oyster sauce on the bed of fresh sauteed spinach.

烤自製奶酪起司塊佐青椒炒蔬菜
Homemade roasted cottage cheese chunks with bell peppers and
vegetables on the bed of fresh sauteed greens.

4.小飲品 Shooter (2選1,2 choose 1)
檸檬黑鹽飲品
Lemon and black salt sorbet

甜菜根香料檸檬飲品
Beetroot & chat masala blast

5.主餐 Mains(3選1,3 choose 1)

坦都烤香料羊排
Rack of roasted lamb chops marinated overnight with raw papaya,
cloves and malt vinegar

半隻坦都烤雞
Half tandoori Chicken

坦都烤明蝦
Tandoori Jumbo prawns

6.甜點 Dessert(2選1,2 choose 1)
芝士球蘸於蕃紅花牛奶汁中
Cheese balls dipped in Saffron milk

熱炒芝士球蘸入荳蔻味糖漿
Hot cheese balls fried and dipped
in cardamom flavored sugar syrup

7.飲料 Drink
原味優酪乳/印度香料奶茶/軟性飲品
Lassi/Masala tea/Soft drink

注意Note:
*此套餐請事先預約或預訂 最少四份
The above set menu is available on prior request or reservation onlyfor at least 4 cover/servings.
*NT500 可享有紅酒/啤酒/果汁 暢飲
Free flow wine or beer or juices @ NTD500.
*素食套餐NT1200+10%
Veg Set menu @ NTD 1200 + 10%
*葷食套餐NT1350+10%
Non Veg set menu @ NTD 1350 + 10%
*由馬友友主廚團隊親自替您服務
Food will be prepared & served by chef Mayur & team only.

飲品 Beverages

軟性飲料 Soft Beverages

	杯
可樂 / 健怡 / 零卡 / 雪碧 Coke/Diet/Zero/Sprite	80
香料奶茶(冰/熱) Masala Tea(Ice/Hot)	90
進口荔枝汁 Lychee Juice	90
進口椰子汁 Coconut Juice	90
進口玫瑰茶 Sharbat Roohafja	90
蘋果汁 AppleJuice	90
原味優酪乳 Lassi	120
玫瑰優酪乳 Fresh Rose Lassi	120
芒果優酪乳 Fresh Mango Lassi	150
鹹優酪乳 Masala Lassi	150
印式檸檬蘇打 Fresh Lime & Soda Shikanji	150
印式檸檬飲品 Fresh Neembu Paani	150
草莓優格凍飲 Strawberry Yogurt Frappe	180
香蕉牛奶奶昔 Fresh Banana Milk Smoothie	180
草莓牛奶奶昔 Fresh Strawberry Milk Smoothie	180
藍莓奶昔 Fresh Blueberry Smoothie	180
芒果奶昔 Mango Smoothie	180
南印度冷咖啡 South Indian cold Coffee	200

飲品 Beverages

無酒精雞尾酒 MOCKTAILS 杯

瑪莉雞尾酒 Spiced Mary 200
Tomato juice, Worcestershire, tabasco, pepper, sweet and sour mix

草莓香蕉可樂達雞尾酒 Strawberry Banana Colada 200
Strawberry, banana, pineapple juice and coconut milk

安谷莉雷電 Angoori Thunder 220
Grapes + Syrup + Lime soda

馬莎拉可樂 Masala Cola 180
Mint + Cumin + Coke + magic spices

威士忌為基底調酒 Cocktails (Whisky base) 杯

曼哈頓雞尾酒 Manhattan 260

教父雞尾酒 Godfather 280

威士忌酸酒 Whisky Sour 280

琴酒為基底調酒 Cocktails (Gin base) 杯

琴通寧 Gin Tonic 220

Dry 馬丁尼 Dry Martini 260

湯姆可林斯 Tom Collins 260

龍舌蘭為基底調酒 Cocktails (Tequila base) 杯

龍舌蘭日出 Tequila sunrise 280

瑪格麗特 Margarita 280

伏特加為基底調酒 Cocktails (Vodka base) 杯

螺絲起子 Screwdriver 220

莫斯科騾子 Moscow Mule 240

神風特攻隊 Kamikaze 280

酒精飲品 ALCOHOLIC BEVERAGES

啤 酒 Beers

	杯/瓶
台灣金牌啤酒 Taiwan Gold Beer 330ml	150
海尼根啤酒 Heineken 330ml	150
可樂娜啤酒 Corona 330ml	150
印度啤酒 Kingfisher -Green 330ml	150
艾丁格香草白啤酒 Erdinger Weisbier 500ml	180
朝日啤酒Asahi	150
麒麟一番啤酒Kirin	150

調和式威士忌 BLENDED WHISKIES

	杯/瓶
蘇格蘭威雀The Famous Grouse	220/3800
起瓦士 12年 Chivas Regal 12 y	220/3800
百齡罈12年Ballantine’s 12y	220/3800
約翰走路黑牌JW Black label	220/4200
約翰走路雙黑牌JW Double Black	240/4500
約翰走路金牌JW Gold label	350/5500
約翰走路藍牌 JW Blue Label	550/9900

干邑白蘭地COGNAC BRANDY

	杯/瓶
人頭馬干邑VSOP Remy Martin VSOP	290/3800
軒尼詩VSOP Hennessy VSOP	320/5600
軒尼詩XO Hennessy X.O	320/5600
馬爹利X.O干邑白蘭地 Martell x.o.	580/12000

酒精飲品 ALCOHOLIC BEVERAGES

單一麥芽威士忌SINGLE MALT SCOTCH WHISKIES杯/瓶

格蘭傑拉桑塔威士忌Glenmorangie lasanta	220/2800
格蘭傑10年威士忌Glenmorangie 10 yrs	250/2800
格蘭傑納塔朵Glenmorangie Nectar D’ or	290/3700
噶瑪蘭單一麥芽威士忌Kavalan Single Malt	300/4800
蘇格登12年 Singleton 12yrs	290/3500
麥卡倫12年威士忌Macallan 12 yrs	290/3500
百富12年威士忌 Balvenie 12y	290/3500
格蘭傑昆塔盧本威士忌Glenmorangie Quinta Ruban	290/3300
格蘭利威12年威士忌 Glenlivet 12 yrs	250/2900
格蘭菲迪威士忌12年 Glenfiddich 12 yrs	290/3500
高原騎士12年威士忌 Highland park 12y	280/3500
波摩12年威士忌 Bowmore 12y	290/3700

馬里布 Malibu/杉布卡香甜酒 Sambuca 250/杯

蜂蜜香甜酒 Drambuie
柑曼怡香橙香甜酒 Grand Marnier
野格利口酒 Jagermeister
貝禮詩香甜酒 Baileys
卡魯哇香甜酒 Kahlua