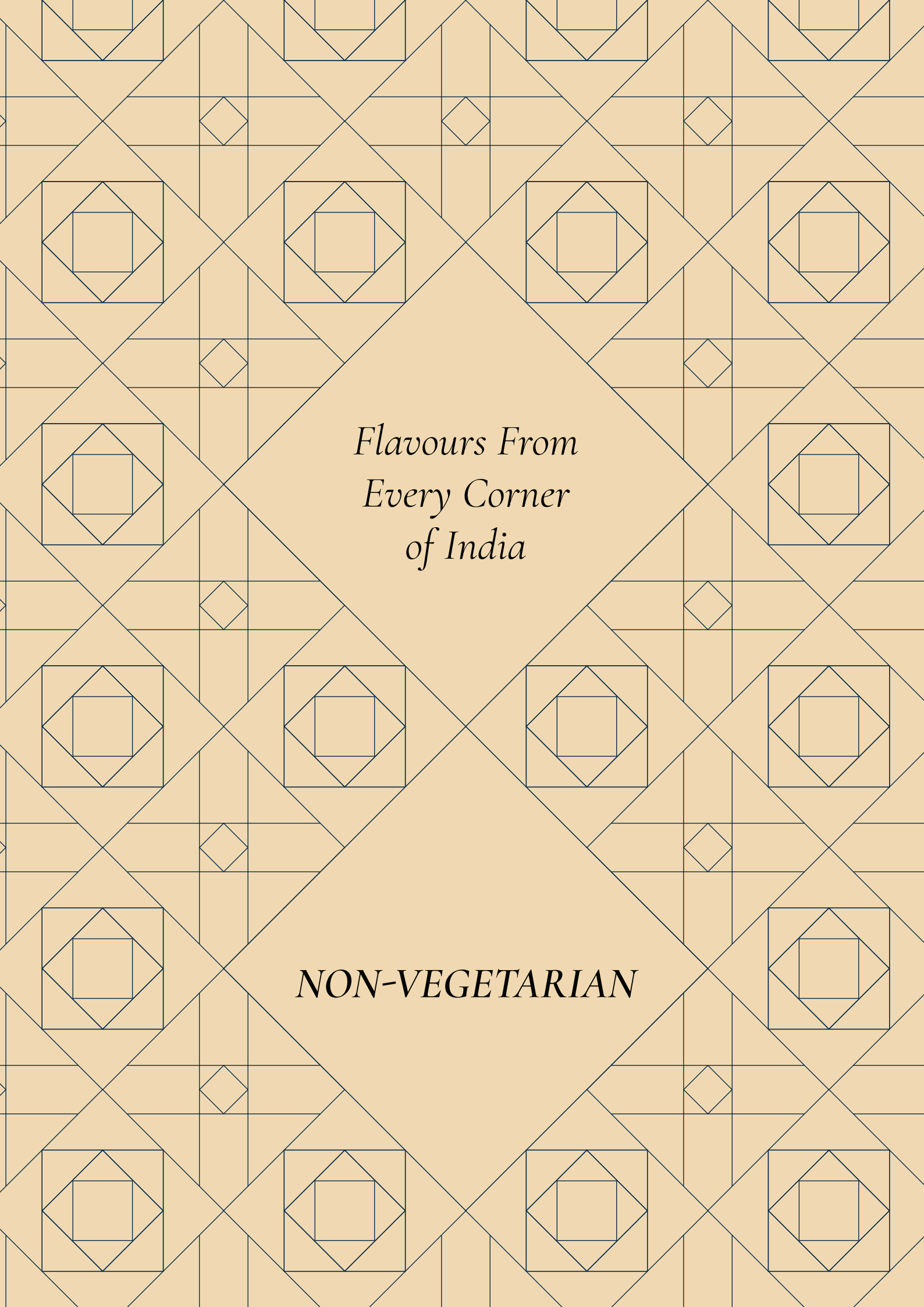




*Flavours From
Every Corner
of India*

NON-VEGETARIAN

Soup

Caramelized Garlic & Pepper Prawn Saar 🍲

THB 190

Slowly caramelised garlic in fresh tomatoes and peppery soup, served with prawn salad
Karnataka, South

Burnt Garlic and Tomato Saar

THB 150

Slowly caramelised garlic in fresh tomatoes and peppery soup, served with tomato salad
Karnataka, South

Starters

🍷 Chettinadu bake Crab 🍲 🍷

THB 990

Chettinadu spiced cheese baked crab, served with fennel and pomelo salad, tomato chutney
Tamil Nadu, South

🍷 Peri-Peri Jheenga 🍲 🍷

THB 920

Hot and sour goan style pickled peri-peri marinated prawns, chargrilled with smoked tomato and bell pepper chutney.
Goa, West Coast

🍷 Masoli Recheado 🍲 🍷

THB 420

Red snapper marinated in spicy byadgi red chili and tangy Kokum masala, fresh fennel and tangerine, pineapple chutney
Goa, West Coast

🍷 Kozhi Chuttathu 🍲 🍷

THB 420

Char-grilled and smoked red chili and Malabar spices, yoghurt marinated baby chicken, served with tangy red onion salad, fresh mint sauce
Kerala, South Coast

🍷 Kasundi Murgh 🍲 🍷

THB 390

Bengali mustard tempered tender chicken supreme, chargrilled and finished with masala cheese gratin, served with avocado raita
West Bengal, East

🍷 Truffle Madras Curry Chop 🍲 🍷

THB 990

Flat-grilled, spicy curry-flavoured meaty lamb chops, scented with truffle oil and tomato chutney
Tamil Nadu, South

🍷 Signature 🥜 Nuts 🍷 Lactose 🍲 Crustacean 🌶️ Spice 🥚 Egg 🌾 Gluten

Prices are subject to 7% government tax (VAT) and 10% service charge.

Main Course

-  **Ros Omelette**     **THB 420**
Goan street food style minced chicken curry with masala omelette, served with pav
Goa, West Coast
- Goan Prawn Curry**  **THB 660**
Coconut and goan spiced aromatic traditional Goan curry
Goa, West Coast
-  **Meen Pollichattu** **THB 660**
flat-grilled red snapper fillet, infused with freshly ground spices shallots, ginger, and red garlic, wrapped in a banana leaf and paired with appam
Kerala, South Coast
-  **Chicken Rezala**    **THB 460**
Chicken morsels poached in onion, yoghurt and nuts gravy
West Bengal, East
-  **Kosha Mangsho**  **THB 790**
Lamb shank cooked in Kolkata style served with mustard oil-scented spicy potato mash
West Bengal, East
- Butter Chicken**   **THB 460**
Tandoor-roasted free-range chicken, bathed in a decadent tomato-cashew gravy, finished with butter and fenugreek
Delhi, North West
- Chicken Tikka Masala**   **THB 460**
chicken thigh, marinated in yoghurt, carom seeds, and yellow chili, served in a cashew-tomato emulsion
Punjab, North West
- Mutton Saagwala**   **THB 620**
Tender mutton slow - cooked in a spiced spinach gravy with green chillies and garlic
Punjab, North West

 Signature  Nuts  Lactose  Crustacean  Spice  Egg  Gluten

Prices are subject to 7% government tax (VAT) and 10% service charge.

Biryani & Rice

Hydrabadi Dum Biryani

Prawn  

THB 750

Chicken 

THB 490

Globally adored, slow-baked full-spiced, two-year-aged basmati rice biryani. Refreshingly paired with cool cucumber, vibrant red onion, and jewel-toned pomegranate raita

Andhra Pradesh, South



Thalasseri Mutton Biryani  

THB 650

Coconut milk poached peppery, caramelised onions, slow braised lamb, baked with Kerala kaima rice, served with pachaddi

Kerala, South Coast

Steam Basmati Rice

THB 150

Bread

Malabar Parotta  

THB 150

Kerala, South Coast

Appam

THB 130

Kerala, South Coast

Luchi 

THB 150

West Bengal, East

Tandoori Roti 

THB 130

Punjab, North West

Naan: Plain, Garlic, or Butter-infused  

THB 150

Punjab, North West



Signature



Nuts



Lactose



Crustacean



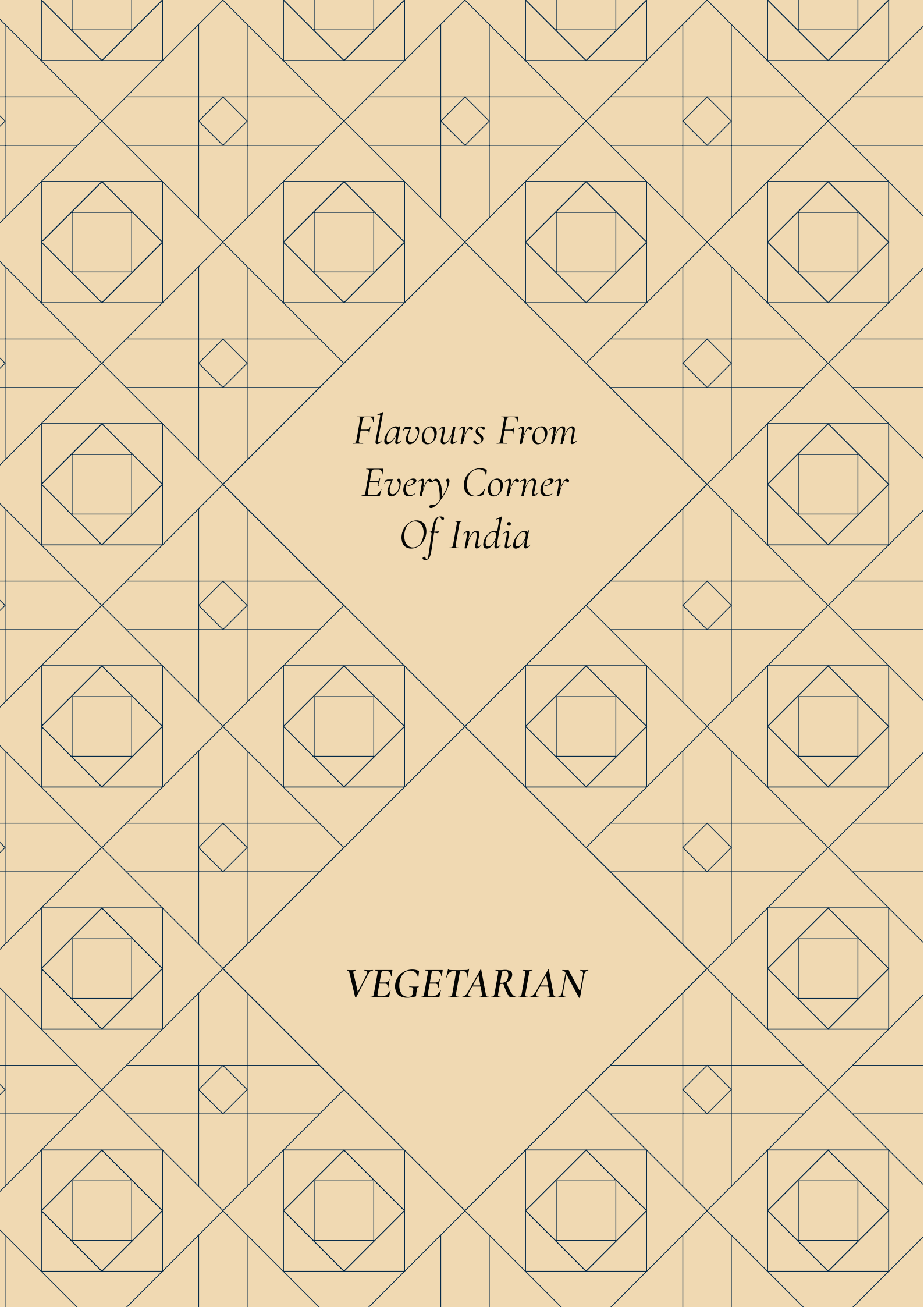
Spice



Egg



Gluten



*Flavours From
Every Corner
Of India*

VEGETARIAN

Soup

Burnt Garlic & Tomato Saar

THB 150

Slowly caramelised garlic in fresh tomatoes and peppery soup,
served with tomato salad

Karnataka, South

Cold Starters

Pani Puri

THB 220

A crispy flour sphere filled with potato and chickpeas served with
five kinds of traditionally flavoured water

North East

Fruit Bhel

THB 250

Puffed rice tossed with tropical fruits, tamarind, and mint chutney,
with a lime and chickpea vermicelli

Mumbai, West

 Signature  Nuts  Lactose  Crustacean  Spice  Egg  Gluten

Prices are subject to 7% government tax (VAT) and 10% service charge.

Starters

Paneer Cafreal

THB 350

Grilled fresh herbs marinated cottage cheese, served with cherry and jalapeno chutney
Goa, West Coast

Mochar Chop

THB 250

Tempered banana blossom cutlet served with tomato chutney
West Bengal, East

Wada Bao

THB 250

Mumbai famous street food spiced potato dumpling with steamed bao
Mumbai, West

Road Kadai Kaalan

THB 290

Tamailnadu street style mushroom dry preparation with corn pachadi
Tamil Nadu, South

Mysore Masala Paniyaram

THB 290

Spiced potato masala, stuffed in rice and lentil takoyaki,
served with gun powder ghee and coconut chutney
Tamil Nadu, South

 Signature  Nuts  Lactose  Crustacean  Spice  Egg  Gluten

Prices are subject to 7% government tax (VAT) and 10% service charge.

Main Course

-  **Anjeer Kofta**    **THB 320**
Raw banana dumplings filled with figs poached in onion, and cashew nut gravy
Punjab, North
- Paneer Rezala**   **THB 390**
Paneer poached in spiced onion, yoghurt and nuts gravy
West Bengal, East
-  **Vangyache Bharit**   **THB 290**
Maharashtrian style roasted mashed eggplant, tossed with fresh onion, tomatoes and traditional spices
Mumbai, West
- Alur Dhum**  **THB 320**
Lightly spiced Kolkata-style potato curry, served with luchi
West Bengal, East
- Mango Pappu**  **THB 290**
Red and yellow split lentils, cooked with raw mango, tempered with andhra-style red chilli and curry leaves
Andhra Pradesh, South
- Palak Paneer**   **THB 390**
Paneer delicately simmered in a velvety spinach and garlic purée, accented with freshly ground garam masala
Punjab, North West
- Aloo Gobhi Adraki**   **THB 350**
Slow-roasted cauliflower potato wedges, infused with ginger, tomato, onion and North Indian spices
- Dal Makhani**  **THB 350**
Black lentils, gently simmered overnight with heirloom tomatoes, aromatic spices, and cream, creating a signature silkiness
Punjab, North West

 Signature  Nuts  Lactose  Crustacean  Spice  Egg  Gluten

Prices are subject to 7% government tax (VAT) and 10% service charge.

Biryani & Rice

Hydrabadi Veg Biryani

THB 420

World-famous, slow baked vegetables in flavour full spiced, long grain basmati rice biryani, served with cucumber, red onion, and pomegranate raita
Andhra Pradesh, South

Steam Basmati Rice

THB 150

Bread

Malabar Parotta *Kerala, South Coast*

THB 150

Appam *Kerala, South Coast*

THB 130

Luchi *West Bengal, East*

THB 150

Tandoori Roti *Punjab, North West*

THB 130

Naan: Plain, Garlic, or Butter-infused *Punjab, North West*

THB 150

 Signature  Nuts  Lactose  Crustacean  Spice  Egg  Gluten

Prices are subject to 7% government tax (VAT) and 10% service charge.

Desserts



Coconut Rasmalai tres-leches



THB 290

Cardamom sponge, coconut foam, tender coconut jelly
West Bengal, East



Filter Kapi Misu



THB 290

Coorg filter coffee flavoured tiramisu
Karnataka, South

Goan chocolate rum ball



THB 320

Dark chocolate ball filled goan plum cake and rum and raisin ice cream flambéed with old monk rum
Goa, West Coast

Date Kulfi



THB 290

Reduced milk and dates kulfi served with sticky date pudding
Delhi, North



Signature



Nuts



Lactose



Crustacean



Spice



Egg



Gluten