



*Flavours From
Every Corner
Of India*

NON-VEGETARIAN

Soup

Caramelized Garlic & Pepper Prawn Saar

THB 140

Slowly caramelised garlic in fresh tomatoes and peppery soup, served with prawn 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 890

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

Masoli Recheado

THB 390

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 360

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 390**
Goan street food style minced chicken curry with masala omelette, served with pav
Goa, West Coast
- Goan Prawn Curry**  **THB 650**
Coconut and goan spiced aromatic traditional Goan curry
Goa, West Coast
-  **Meen Pollichattu** **THB 620**
flat-grilled red snapper fillet, injused with freshly ground spices shallots, ginger, and red garlic, wrapped in a banana leaf and paired with appam
Kerala, South Coast
-  **Chicken Rezala**    **THB 390**
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 380**
Tandoor-roasted free-range chicken, bathed in a decadent tomato-cashew gravy, finished with butter and fenugreek
Delhi, North West
- Chicken Tikka Masala**   **THB 380**
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

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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 120

Bread

Malabar Parotta  

THB 130

Kerala, South Coast

Appam

THB 130

Kerala, South Coast

Luchi 

THB 130

West Bengal, East

Tandoori Roti 

THB 120

Punjab, North West

Naan: Plain, Garlic, or Butter-infused  

THB 150

Punjab, North West

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The background features a repeating geometric pattern of squares and diamonds. Each square contains a smaller square, and these are arranged in a grid that is offset to create a diamond-like appearance. The lines are thin and black, set against a light beige background.

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VEGETARIAN

Soup

Burnt Garlic & Tomato Saar

THB 120

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

Karnataka, South

Cold Starters

Pani Puri

THB 150

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







North East

Fruit Bhel

THB 200

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

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Starters

- Paneer Cafreal**  **THB 290**
Grilled fresh herbs marinated cottage cheese, served with cherry and jalapeno chutney
Goa, West Coast
-  **Mochar Chop**  **THB 190**
Tempered banana blossom cutlet served with tomato chutney
West Bengal, East
- Wada Bao**    **THB 190**
Mumbai famous street food spiced potato dumpling with steamed bao
Mumbai, West
-  **Road Kadai Kaalan**  **THB 190**
Tamilnadu street style mushroom dry preparation with corn pachadi
Tamil Nadu, South
- Mysore Masala Paniyaram**  **THB 190**
Spiced potato masala, stuffed in rice and lentil takoyaki,
served with gun powder ghee and coconut chutney
Tamil Nadu, South

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Main Course

-  **Anjeer Kofta**     **THB 220**
Raw banana dumplings filled with figs poached in onion, and cashew nut gravy
Punjab, North
- Paneer Rezala**   **THB 320**
Paneer poached in spiced onion, yoghurt and nuts gravy
West Bengal, East
-  **Vangyache Bharit**   **THB 220**
Maharashtrian style roasted mashed eggplant, tossed with fresh onion, tomatoes and traditional spices
Mumbai, West
- Alur Dhum**  **THB 220**
Lightly spiced Kolkata-style potato curry, served with luchi
West Bengal, East
- Mango Pappu**  **THB 190**
Red and yellow split lentils, cooked with raw mango, tempered with andhra-style red chilli and curry leaves
Andhra Pradesh, South
- Palak Paneer**   **THB 280**
Paneer delicately simmered in a velvety spinach and garlic purée, accented with freshly ground garam masala
Punjab, North West
- Aloo Gobhi Adraki**   **THB 250**
Slow-roasted cauliflower potato wedges, infused with ginger, tomato, onion and North Indian spices
- Dal Makhani**  **THB 250**
Black lentils, gently simmered overnight with heirloom tomatoes, aromatic spices, and cream, creating a signature silkiness
Punjab, North West

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Biryani & Rice

Hydrabadi Dum Biryani

THB 390

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

Steam Basmati Rice

THB 120

Bread

Malabar Parotta

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Appam

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THB 120

Punjab, North West

Naan: Plain, Garlic, or Butter-infused

THB 150





Punjab, North West

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Desserts

-  **Coconut Rasmalai tres-leches**   **THB 270**
Cardamom sponge, coconut foam, tender coconut jelly
West Bengal, East
-  **Filter Kapi Misu**     **THB 270**
Coorg filter coffee flavoured tiramisu
Karnataka, South
- Goan chocolate rum ball**    **THB 300**
Dark chocolate ball filled goan plum cake and rum and raisin ice cream flambéed
with old monk rum
Goa, West Coast
- Date Kulfi**   **THB 270**
Reduced milk and dates kulfi served with sticky date pudding
Delhi, North

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