Menu Profile

**Lunch Menu**

<table>
<thead>
<tr>
<th>PRICE NET (BAHT) PER PERSON</th>
<th>Starters</th>
<th>Soup</th>
<th>Main Dishes</th>
<th>Live Station</th>
<th>Dessert</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Thai &amp; Inter</td>
<td>Indian</td>
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<td>Indian</td>
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<tr>
<td>SILVER THB1,300.- net</td>
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<tr>
<td>GOLD THB1,400.- net</td>
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<tr>
<td>PLATINUM THB1,500.- net</td>
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<td>2</td>
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</table>

**Dinner Menu**

<table>
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<tr>
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<td>Thai &amp; Inter</td>
<td>Indian</td>
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<td>Indian</td>
</tr>
<tr>
<td>SILVER THB1,700.- net</td>
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<td>2</td>
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<tr>
<td>GOLD THB2,000.- net</td>
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<td>3</td>
<td>2</td>
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**Seafood Amritsari / Tawa**

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SILVER THB1,700.- net
GOLD THB2,000.- net
PLATINUM THB2,300.- net
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*INCLUDE SALAD BAR, 2 SELECTION OF INDIAN BREADS, STEAMED RICE, DAL / FRAGRANT BASMATI RICE

Child age 4-12 years old get 50% discount

All rates are Net inclusive Tax and Service charge
**Starter**

**INDIAN VEG**
- PANEER
  - Kairi Tikka
  - Tikka Haryali
- Satay
- Tawa Kebab
- Tikka Achari
- Tikka Ajwaini

**VEGETABLES**
- Palak Aur Anar Ki Tikki
- Vegetable Shami Kebab
- Kurkure Korn
- Dal Ke Kebab
- Aloo Aur Dal Ki Tikki
- Chili Mung Dal Vadas
- Bharwan Mirch Pakora
- Makkai Palak Ki Tikki
- Hara Kebab
- Rajmah Cheese Galouti
- Falafel With Tahina Dip

**THAI & INTERNATIONAL VEG**
- Potato Salad
- Bruschetta and Tomato Salad
- Red Beans Salad with Olive Oil
- Fried Vegetables Olive Oil
- Tomato, Mozzarella and Basil Salad
- Thai Spicy Green Papaya Salad
- Crispy Water Morning Glory Salad
- Deep Fried Corn Cakes

**THAI & INTERNATIONAL NON VEG**
- Shrimps Cocktail
- Fresh Asparagus with Bacon
- Nicoise Salad with Seared Red Tuna
- Classic Caesar Salad
- Chicken Satays with Peanut Sauce
- Spicy Grilled Chicken / Pork Salad
- Crispy Fish with Dry Rice Salad
- Pomelo Salad with Shrimps and Dry Coconut
- Deep Fried Fish Cakes
- Deep Fried Vegetable Spring Roll

**INDIAN NON VEG**
- CHICKEN
  - Murgh Tikka Kali Mirch
  - Murgh Malai Kebab
  - Chicken Reshmi Kebab
  - Murgh Tikka Achari
  - Murgh Tikka Lasaoni
  - Murgh Tikka Zafrani
  - Chicken Tangri Kebab

- LAMB
  - Lamb Seekh Kebab
  - Nizami Sikampuri Kebab
  - Galouti Kebab
  - Keema Mutter Cocktail Samosa

- FISH & SEAFOOD
  - Macchli Amritsari
  - Macchli Tikka Ajwaini
  - Macchli Tikka Achari
  - Prawn Till Tikka
  - Crisp Fried Prawn Koliwada,
  - Crisp Fried Kerala Pepper Prawns
Soup

VEG
- Roasted Tomato Soup with Basil Pesto
- Curried Carrot Soup with Cilantro
- Chickpea and Spinach Soup
- Tamatter Dhaniya Shorba
- Dal Palak Shorba
- Hyderabadi Dahi Shorba with Fresh Coconut
- Mushroom Cream Soup
- Pumpkin Cream Soup

NON VEG
- Clam Chowder Soup
- Minestrone Soup
- Lobster Bisque
- Thai Creamy Galangal Soup - Tom Kha Gai
- Tom Yum Seafood Soup
- Clear Soup with Bean Curd and Minced Chicken / Pork
- Harira – Moroccan Chicke Pea and Lamb Soup
Main Dishes

**INDIAN VEG**

**PANEER**
- Palak Paneer Cottage Cheese and Creamed Spinach Tempered With Cumin
- Kadhai Paneer Cottage Cheese with Onions, Tomatoes and Crushed Spices
- Matter Paneer Cottage Cheese with Green Peas
- Paneer Jalfrezi Cottage Cheese with Onions, Bell Peppers And Tomatoes
- Paneer Hara Pyaz Cottage Cheese with Spring Onions
- Paneer Makhan Masala Cottage Cheese in Rich Tomato Gravy
- Paneer Bhurji Cottage Cheese Scrambled With Tomato Coriander and Onions
- Paneer Tikka Masala Clay Oven Grilled Cottage Cheese Simmered In Tomato Sauce
- Achari Paneer Cottage Cheese Simmered In Tomato Gravy and Pickling Spices
- Hyderabadi Paneer Salan Cottage Cheese Simmered In Sauce of Sesame, Coconut & Peanuts

**VEGETABLES**
- Malai Kofta Cottage Cheese Dumplings in Cashew Nut Gravy
- Aloo Gobi Matar(Potatoes, Cauliflower And Green Peas Cooked With Onions And Tomatoes
- Mirchi Aur Baigan Ka Salan Chilies and Aubergine Cooked In Peanut and Coconut Base Gravy
- Gobi Adraki (Cauliflower Preparation Flavored With Ginger)
- Vegetable Jalfrezi Vegetables Tossed With Bell Peppers, Onions and Tomatoes
- Mushroom Do Pyaza (Mushroom Tossed With Onion Dices)
- Dewani Handi (Vegetable Preparation In Cashew Nut And Tomato Base Gravy)
- Methi Makai Ka Saag Fenugreek & Corns Kernels Tossed With Garlic Tempered Spinach
- Khumb Mutterstir Fried Mushrooms & Green Peas in Sauce of Cashew Nut & Caramelized Onions
- Achani Baingan Pickle Spiced Eggplant
- Tandoori Gobi Ka Salan Clay Oven Grilled Cauliflower Florets in Tangy Sesame Flavored Sauce
- Kurkure Bhindi – Crisp Fried Okra Shoots Tossed With Chat Masala and Chilies
Main Dishes

INDIAN NON VEG

CHICKEN
- Kadai Murgh with Onion, Tomato & Capsicum
- Murg Kali Mirch in A Mild Onion & Cashew Gravy Spiced With Black Pepper
- Lassuni Murgh Chicken Curry Flavored With Garlic
- Murg Adakari Flavored With Ginger
- Chicken Cafreal Grilled Chicken in Aromatic Blend Of Coriander Mint & Chilies
- Methi Murgh Chicken Curry Flavored With Fenugreek
- Kadhe Masala Ka Murgh Chicken Cooked Along With Whole Indian Spices
- Bhuna Murgh Pot Roasted Chicken Flavored With Brown Onion & Cardamom
- Murgh Makhni Chicken Braised in Buttered Tomato Gravy
- Murgh Tikka Butter Masala with Tomato Gravy, Spices and Finished With Cream

LAMB
- Gosht Rogan Josh Lamb Cooked In Blend Of Black Cardamon, Mace, Tomato & Onion.
- Keema Mutter Lamb Mince Stir Fried & Cooked With Green Peas
- Methi Gosht Lamb Curry Flavored With Fenugreek
- Rara Gosht A Subtle Blend of Lamb Mince & Chunks With Indian Spices
- Handi Gosht Lamb Cooked With Onion Tomatoes & Spices.
- Lamb Vindaloo Lamb Cooked With Toddy Vinegar, Spices & Goan Red Chills
- Gosht Hara Pyazlamb Cooked With Spring Onions

FISH & SEAFOOD
- Goan Fish Curry Fish in Traditional Goan Coconut Curry
- Calamari Pepper Fry Calamari Stir Fried with Onions and Peppers
- Fish Rawa Fry Lightly Spiced& Coated With Semolina and Fried Golden
- Sarson Maach Mustard Flavored Fish Curry
- Prawn Curry Prawns Cooked In Traditional Goan Coconut Curry
- Patrani Machi Fish Marinated and Wrapped In Banana Leaf And Steamed
- Malabar Fish Curry Fish Simmered In A Tomato And Coconut Gravy.
- Machi Chutney Masala Fish Stewed in Sauce of Coriander & Mint
- Seafood Balchao Mixed Sea Food in Prawn Flavored Onion & Tomato Masala
- Bengali Fish Curry Fish Prepared With Mustard and Onions
- Methi Machli Slow Braised Fish with Fenugreek Leaves
Daal

Dal Lehsooni Yellow Lentil Preparation Tempered With Garlic
Sabut Masoor Ki Dal Horse Lentil Preparation Tempered With Garlic and Onion
Pindi Choley Chickpeas with Onions, Tomatoes and Indian Spices
Dal Rajmah Kidney Bean Tempered With Onion and Garlic
Dal Maharani Bengal Lentil Preparation Tempered With Garlic and Onion
Dal Panchratni 5 Kinds of Lentils Tempered With Garlic and Onion
Dal Makhni Black Lentils Stewed With Ginger, Garlic and Tomato Puree
Hari Moong Ki Dal Green Lentils Tempered with Garlic and Onion
Dal Palak Lentil Tempered With Garlic, Onion and Finished With Shredded Spinach
Punjabi Kadi Pakoda Spiced Gram Flour Nuggets Braised In Tempered Butter Milk Gravy
Chole Masala Chickpeas Tempered with Garlic and Onion
Kaddu Ka Dalcha Lentil Braised with Pumpkin and Tempered With Garlic and Onion

Fragran Basamati Rice

Khumb Pulao Dum Cooked Rice with Mushrooms
Bhune Pyaaz Aur Tamatar Ki Biryani Dum Cooked Rice Flavored With Brown Onion and Tomatoes
Jodhpuri Pulao Dum Cooked Rice with Dumplings of Gram Flour
Zeera Matter Pulao Dum Cooked Rice with Cumin Seeds and Green Peas
Subz Pulao Dum Cooked Rice with Vegetables
Hyderabadi Chicken Biryani- Classic Chicken Biryani Cooked With Basmati and Saffron
Dum Gosht Ki Biryani – Basmati Cooked Dum Style with Lamb, Spices, Saffron and Ghee

Indian Breads

Roti – Tawa, Tandoori, Missi, Makki
Naan – Plain, Butter, Garlic
Paratha – Tawa, Tandoori, Methi, Pudina, Chili & Garlic
Kulcha – Plain, Onion, Panzer
Dessert

**VEG**
- Fresh Fruit of Seasonal
- Banana & Pineapple Fritter
- Jack Fruit Seeds
- Sweet Blackened Jelly
- Delectable Imitation Fruit
- Mango Sticky Rice
- Tapioca and Cantaloupe (Sakoo Cantaloupe)
- Classical Warm Dumplings in Coconut Milk
- Gajar Halwa
- Gulab Jamin
- Moong Daal Halwa
- Maalpua
- Jalebi
- Sheera
- Sweet Boondi
- Basundi
- Rice Kheer
- Sewai
- Kulfi – Malai, Kesar, Pistachio, Badaam

**NON VEG**
- Coconut Ice Cream
- Chocolate Ice Cream
- Assorted Éclairs, Choux and Tartlets
- Vanilla Panna Cotta
- Caramel Custard
- Crème Brûlée
- Mousse Cake in Glass
- Berry Tiramisu
- Apple Pie
- Éclair
- Brownie Cake
- Green Tea Cake
- Carrot Cake
- Butter Cake
- Fruits Cake
- Tapioca pork
- Golden Balls
**Live Station**

**THAI & INTERNATIONAL**

**SOM TAM**
Traditional Spicy Thai Papaya Salad with Herbs and Topping

**NOODLE BOAT**
Pork, Beef and Chicken

**TEMPURA**
Japanese Seafood and Vegetable

**Bali High**: Indonesian Style Satay (Pork and Chicken Satays Grilled Served with Spicy Peanut Sauce and Condiments)

**CLASSIC INDIAN**

**DOSA**
Indian Lentil Crepes, Spiced Potatoes, Sambar, Coconut Chutney, Tomato Chutney

**Gosht Tawa**
Boneless Lamb, Lamb Chops, Koftes, Lamb Mince Cooked Together at Site with Fresh Herbs, Tomatoes, Fried Onions, Spices and Lemon

**Kaleji Masaledar On Tawa**
Lamb Liver, Lamb Kidney Stir Fried with Fresh Ginger, Spices, Herbs and Tomatoes

**Chicken Kathi Kebab**
Classic Delhi Style Roll Made at Site with Spiced Eggs, Chicken Tikka, Chutney and Served With Home Made Pickles and Mint Chutney

**Keema Bhaji On Tawa**
Minced Lamb Stir Fried with Spices, Tomatoes

**Kebab Korner Non Veg**
Chicken Tikka, Fish Tikka, Seekh Kebab, Malai Kebab Cooked at Site in Tandoor and Served with Homemade Mint Chutney

**Kebab Korner Veg**
Vegetable Seekh Kebab, Paneer Tikka, Tandoori Alu Tandoori Gobi Cooked at Site in Tandoor and Served With Home Made Mint Chutney

**Paneer Tawa**
Homemade Cottage Cheese And Stir Fried at Site with Capsicum, Tomatoes, Fresh Herbs and Spices

**PaO Bhaji**
Crumbled Potatoes Sauteed on Tawa with Tomatoes, Fresh Coriander and Spices and Served with Soft Buttered Bread Rolls
**Live Station**

**CLASSIC INDIAN**

**CHANA BHATURA**
Crisp Fried Breads Served with Spiced Chickpea Stew and Pickled Onions

**VEG AND PANEER PAKORA WITH PAV**
Crisp Fried Vegetable and Paneer Pakoras Served with Soft Buttered Bread and Mint Chutney

**PARANTHEWALI GALI**
Alu Parantha, Paneer Paranthas, Mooli Paranthas Cooked on Tawa with Ghee and Served with Homemade Pickles and Yogurt

**BHARWAN SUBZI ON TAWA**
Stuffed Young Karela, Bhindi, Stuffed Tomatoes, Paneer Filled Capsicum, Cooked on Tawa with Special Spicy Sauce

**CHOWPATTY CHAAT**
Pani Puri, Papri Chat, Dahi Vadas, Fruit Chats, Alu Chaan Chat and Whole Selection of Chats Made To Order

**ALU TIKKI AND RAGDA**
Crisp Spiced Potato Burgers Tawa Fried and Served with Spiced Chickpeas, Tamarind Chutney and Mint Chutney

**SARSON DA SAAG WITH MAKKI ROTI ON TAWA**
Creamed Tender Spiced Mustard Shoots Cooked Classic Punjabi Style Served with Site Cooked Makkai Roti in Butter

**TAWA KEBAB**
Palak Makkai Tikki, Dal Ki Tikki, Rajmah Ki Galouti Cooked on Tawa and Served with Mint Chutney, Lassun Ki Chutney and Tamarind

**Live Station**

**SEAFOOD AMRITSARI**
Andaman Prawns, Seabass, Salmon Marinated In Spices And Chickpea Flour, Crisp Fried at Site and Served with Mint Chutney

**SEAFOOD TAWA**
Shrimps, Squids, Seabass, Cooked Classic Goan Style with Onions, Vinegar, Black Pepper and Fresh Herbs