

tiffin

Authentic Indian Cuisine

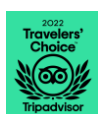
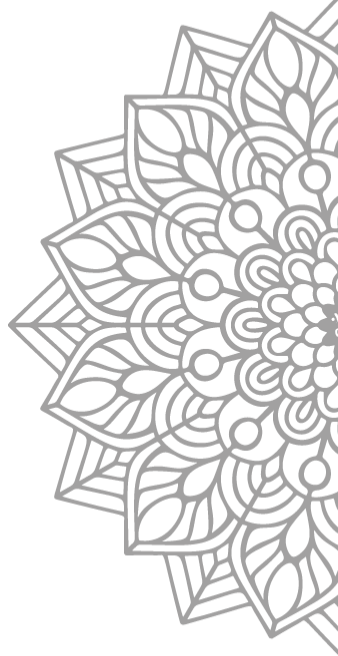
Authenticity, rich flavorful spices. This is how I would describe Indian cuisine.

Discover with me the depth of our culinary culture and the result of over 8000 years of history blend in a creative menu.

Authenticity. Indian cuisine is not a cuisine that you learn in books but an art you learn with your hands, mouth and feelings.

Spices. One thousand and one different flavors, fragrances, textures and tastes.

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Appetizers

    **Tiffin Chaat Platter - 320**
Papri chaat, sev puri and aloo tikki




    **Vegetables Samosa - 350**
Pastry filled with mashed potato, green peas, cashew nut, ginger, garlic, coriander

 **Fish Amritsari - 350**
Crispy deep fried marinated fish finger in chickpeas flour, ginger, garlic and Indian spice




Tandoor Oven

Lehsuni Murgh Tikka - 550   
Chicken skewers served with garlic, onion salad, spicy beetroot puree

Murgh Kali Mirch Tikka - 560  
Boneless chicken marinated in yogurt served with black pepper onion salad, spicy beetroot puree

Tandoori Zinga - 850   
Marinated tiger prawn with onion salad and spicy beetroot puree

Paneer Multani - 620   
Cubes of cottage cheese, carom seeds, yogurt and bell pepper served with mint sauce

Malai Paneer - 650   
Cottage cheese marinated with yogurt and spices served with vegetables, onion salad, spicy beetroot puree

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Tandoori Salmon Steak with Moilee Gravy - 990   
Yogurt marinated salmon steak cooked in tandoor served with coconut moilee sauce, and jeera rice

   **Saffroni Butter Chicken - 620**
Chicken tikka cooked in tomato, butter, cashew nuts, ginger, garlic, cream and spice

Authentic Pan

🌾🥛🔥 Murgh Tikka Masala - 620

Chicken tikka cooked with cashew nuts, tomato and fenugreek gravy

🥛🔥🔥 Kashmiri Lamb Rogan Josh - 890

Slow cooked lamb shank with kashmiri chili, fennel and tomato

🌾🥛🔥 Prawn Tikka Masala - 820

Marinated tandoori prawn served with capsicum masala gravy

🌾🥛🔥 Goan Fish Curry - 620

Seabass cooked in coconut milk and chilies

🌿🌾🥛 Paneer Makhani - 590

Cottage cheese in a tomato and fenugreek gravy

Aloo Gobi - 470 🌿🌿🌾🔥

Potato and cauliflower cooked with onion, tomato, ginger, garlic

Dal Anantara - 520 🌿🌾🥛🔥

Black whole lentil slow cooked with tomato, butter cream and spice

Assorted Vegetable Curry - 450

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Sauté mix vegetables and cheese with Masala curry sauce

Lehsuni Palak Paneer - 530 🌿🥛

Spinach and fenugreek leaves cooked with cottage cheese flavor of garlic

Dal Tadka - 490 🌿🌿🌾

Yellow split peas cooked with tomato, onion and garlic roasted cumin seeds

Rices

Prawn Biryani - 780 🥛🔥

Classic basmati rice cooked with Indian spices with marinated prawn

Subz Biryani - 480 🌿🥛🔥

Classic basmati rice cooked with assorted vegetables and Indian spices

Hyderabadi Chicken - 630 🥛🔥 Biryani

Plain Basmati Rice - 150 🌿🌿

Jeera Rice - 180 🌿🌿

Naans

Classic Naan - 130 🌿🌾🥛

Plain, butter or garlic

Yogurt Cucumber Raita - 130 🌿🥛

Cheese Naan - 170 🌿🌾🥛

Masala Kulcha - 150 🌿🌾🥛🔥

Stuffed with mashed potato and Indian spices

Sweets

Gulab Jamun with Carrot Pudding - 290 🌿🌾🥛

Deep fried milk ball soak in rose flavored sugar syrup served with carrot pudding



Saffron Pistachio Kulfi - 290 🌿🌾🥛

Homemade Indian ice cream, saffron, pistachio, almonds, cardamom powder

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax
 Vegan 🌿 Vegetarian 🌿 Spicy Dishes 🔥 Contain Pork 🐷 Locally Sourced Dish 📍
 Contain Gluten 🌾 Contain Dairy 🥛

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
 Please inquire with senior management if you have any dietary restrictions, allergies or special considerations