

KEBABS & KURRIES

Authentic Indian Cuisine

DINSO
RESORT & VILLAS
—
VIGNETTE™
COLLECTION

| **IHG**
HOTELS &
RESORTS



TANDOOR TALES & CURRY CHRONICLES

A Culinary Adventure Through Time: Unraveling the Magic of Indian Food

Step into a world where flavours dance on your tongue and history whispers in every bite. Indian cuisine, a tapestry woven over 8,000 years, is a testament to the subcontinent's rich cultural heritage. Ancient civilisations cultivated spices like cardamom and turmeric, long before they ignited the flames of the spice trade. Mughal emperors left their culinary legacy in the form of aromatic biryanis, succulent meats, and creamy curries.

Our journey begins in the kitchens of skilled chefs, where generations-old wisdom meets modern techniques. The rhythmic clang of mortar and pestle blends with the gentle murmur of spices simmering in aromatic oils. Tandoor ovens bathe naan bread in smoky warmth, while fragrant herbs and fiery chilies infuse dishes with their magic. From the lush rice fields of the south to the fertile plains of the north, each region boasts its own, distinct flavours, reflecting the bounty of its land and the cultural tapestry of its people.

Whether you're a seasoned explorer or a curious newcomer, Indian cuisine promises an unforgettable adventure. Vegetarian delights like creamy dals and crispy samosas tantalize the palate, while meat-lovers can revel in the richness of slow-cooked curries and succulent kebabs. Each dish is a celebration of fresh, local ingredients, transformed by the hands of skilled artisans into a symphony of taste and aroma.



An exquisite assortment of signature tandoor specialties, showcasing a variety of distinctive marinades and flavours. The platter features Butter Chicken in a rich tomato-butter gravy; smoky Mutton Seekh Kebab and Chicken Seekh Kebab infused with aromatic Indian spices; classic Tandoori Chicken marinated in yoghurt, red chilli and traditional tandoori spices; and vibrant Haryali Chicken Tikka marinated with fresh coriander, mint and green chilli. It also includes Chicken Tikka marinated in yoghurt, ginger and Kashmiri chilli, and indulgently tender Chicken Malai Tikka marinated in hung yoghurt, cream and cashew nuts for a rich, velvety finish. Completing the selection are Fish Tikka, delicately grilled with a Cajun spice marinade for a subtle smoky heat, and succulent Tandoori Prawns infused with coastal spices.

Served with freshly baked Garlic Naan, this platter is designed for sharing and celebrating the depth and diversity of tandoori flavours.

TANDOORI TREASURES



THB 1500



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

ALL PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES AND 10% SERVICE CHARGE.

COASTAL CATCH TANDOORI POMFRET

Served with Tandoori Butter Naan



THB 1000



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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APPETISERS

Dive into India's vibrant flavours with an explosion of crispy fritters, savoury bites, and Tandoori delights, setting the stage for a culinary adventure

VEGETABLE SAMOSA

THB 180

Fried wheat pastry filled with spiced potatoes and green peas served with tangy mint and coriander chutney.

HARA KABAB

THB 250

Delicate spinach, lentils and potato patties infused with nuts and herbs pan grilled in butter with sprinkling of dried fenugreek.

MUSHROOM TIKKA

THB 250

Chargrilled portobello mushrooms marinated with cumin and yellow chillies cooked to perfection in tandoor.

PUDINA PANEER TIKKA

THB 330

Tender cottage cheese cubes flavoured with mint and coriander yoghurt marinade spiced with cumin and cooked in the tandoor.

AJWAINI PANEER TIKKA

THB 330

Fresh cottage cheese cubes marinated with fresh cream, gram flour, yellow chillies, and carom seeds, grilled in an earthen oven.



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP

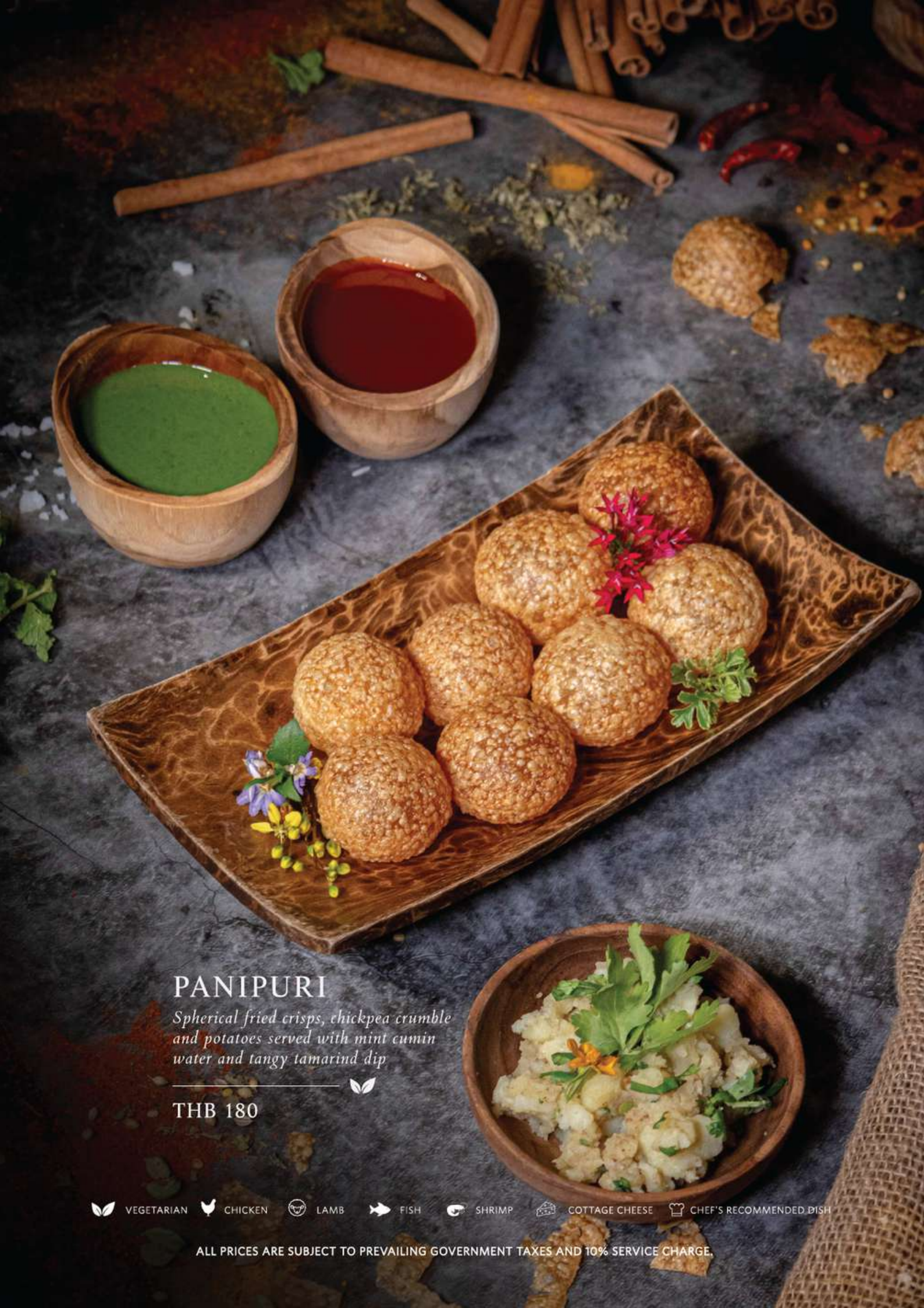


COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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PANIPURI

Spherical fried crisps, chickpea crumble and potatoes served with mint cumin water and tangy tamarind dip



THB 180



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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CHICKEN TIKKA

THB 360

Tender chicken pieces marinated in a blend of yogurt and traditional spices, then grilled to a perfect char. Served with fresh coriander and mint chutney

CHICKEN MALAI KEBAB

THB 360

Creamy morsels of tender chicken blended with cream cheese, homemade yoghurt and lemon juice delicately infused with five spice powder and grilled to perfection in tandoor



AJWAINI FISH TIKKA

Boneless succulent morsels of river sole marinated with salt, ginger and garlic paste, laced with Carom seeds flavoured tandoori yoghurt masala cooked to perfection in charcoal fire.



THB 400



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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LAMB SEEKH KEBAB

Tender lamb from Phuket Mai Khao Ahmed Farm, minced mixed with green chillies, spiced with aromatic spices and royal saffron, grilled over charcoal fire



THB 450



CHICKEN SEEKH KEBAB

Corn-fed chicken mince delicately infused with King of spices and finished in tandoor



THB 360



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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CHICKEN HARYALI TIKKA 🐔

THB 360

Dinso's best seller, morsels of fresh chicken marinated with melange of fresh fenugreek, coriander and mint marinade with yoghurt and cream finished in tandoor.

MALAI PRAWN TIKKA 🍤👨🍳

THB 550

Jumbo Andaman prawns marinated with a mild creamy delicate mix of yogurt, and cheese and finished in a charcoal oven.



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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CHICKEN TANDOORI

The "King of Kebab". Whole chicken marinated in a mixture of yoghurt, malt vinegar, ginger garlic paste, lemon juice and Kashmiri red chillies, skewered and finished in tandoor.



THB 400

TANDOORI BROCCOLI MALAI TIKKA

Our vegetarian bestseller — broccoli florets marinated in a rich blend of cream, cheese, and spices, then chargrilled in the tandoor for an irresistible smoky flavour.



THB 330



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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SOUP

From spicy tomato rasam to creamy lentil shorbas, warm your soul with comforting Indian soups, each spoonful a celebration of fragrant spices and simmered goodness.

TOMATO SHORBA

THB 200

Delicious soup of tomatoes perfumed with coriander leaves and cumin seeds.



CHICKEN SHORBA

An ineffable fragrant chicken clear soup made from slow cooking drumsticks with cloves, cinnamon and saffron.



THB 250



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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MAIN COURSE

From fiery masalas to creamy with our diverse Indian main courses, spices and regional traditions curries, embark on a flavour odyssey a masterpiece of slow-cooked.

ALOO JEERA

THB 270

Boiled potato chunks sautéed with coriander and cumin seeds creating flavour with homemade Garam masala.

DAL DUMPHUKT

THB 270

Master Chef's family recipe, Arhar dal with hung yoghurt, exotically tempered with burnt garlic.

DAL LEHSUNI

THB 270

Cooked yellow lentils tempered with caramelised garlic & cumin seeds finished with wholesome coriander leaves.

PANEER MAKHANI

THB 360

Cottage cheese batons in a rich creamy tomato fenugreek sauce.

KADHAI PANEER

THB 360

Spiced cottage cheese infused with robust onion and tomato gravy tossed with a melange of onions and bell peppers.



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP

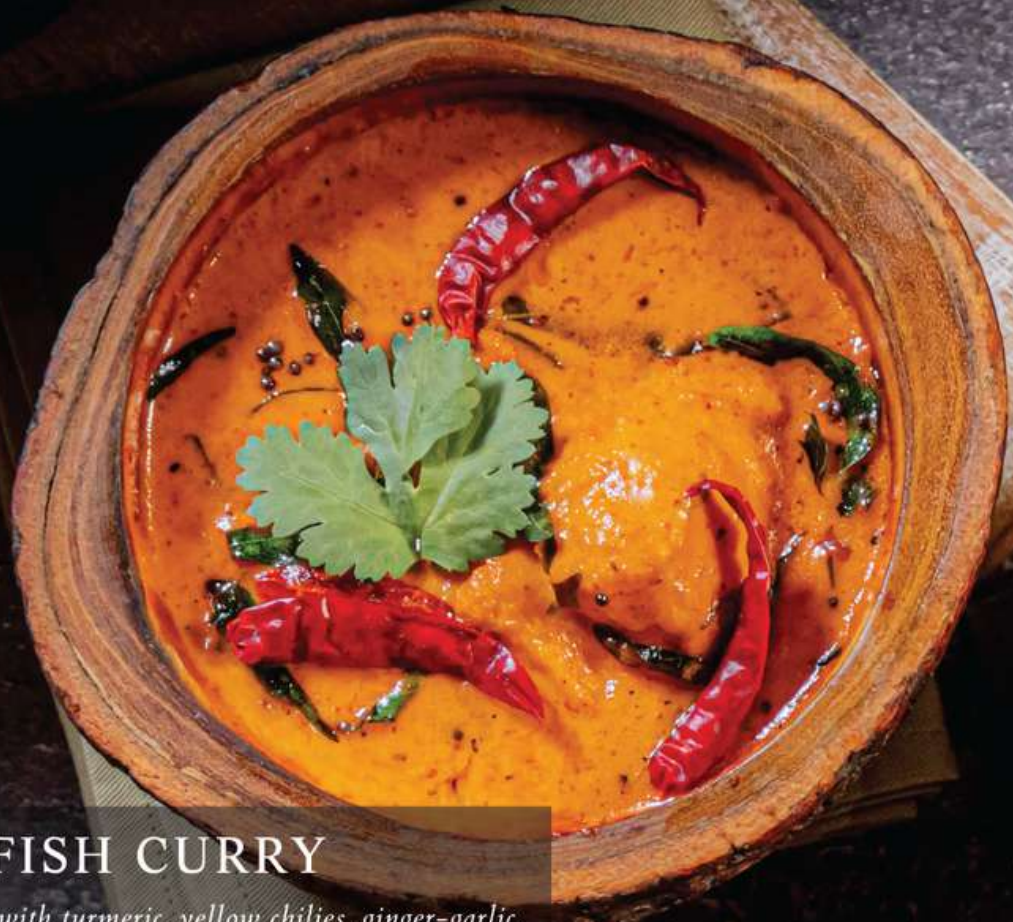


COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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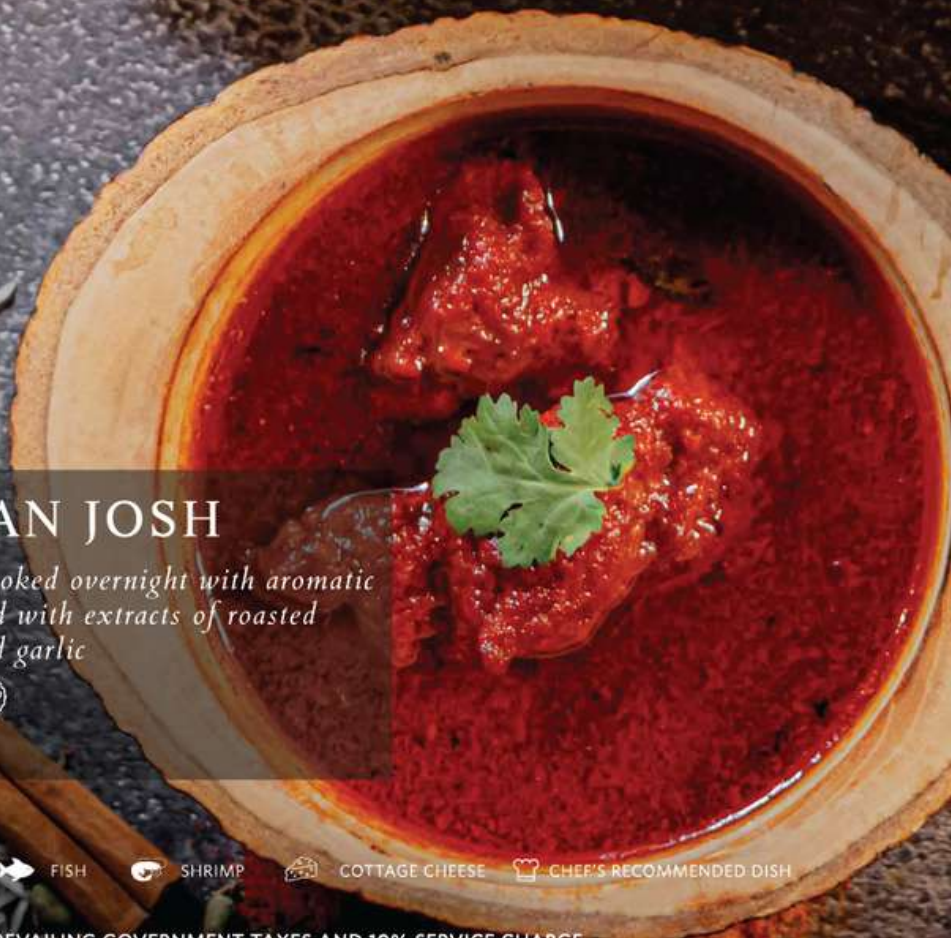


GOAN FISH CURRY

Fish marinated with turmeric, yellow chilies, ginger-garlic, simmered in rich gravy of fish stock soured with dry mango and enhanced with fenugreek seeds



THB 400



LAMB ROGAN JOSH

Boneless cuts of lamb cooked overnight with aromatic potli masala, assimilated with extracts of roasted onions and tomatoes and garlic



THB 450



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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BUTTER CHICKEN

"King of curries",
Boneless chicken cubes marinated with herbs cooked
in tandoor and finished with aromatic tomatoes, cream
and fenugreek gravy



THB 360



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

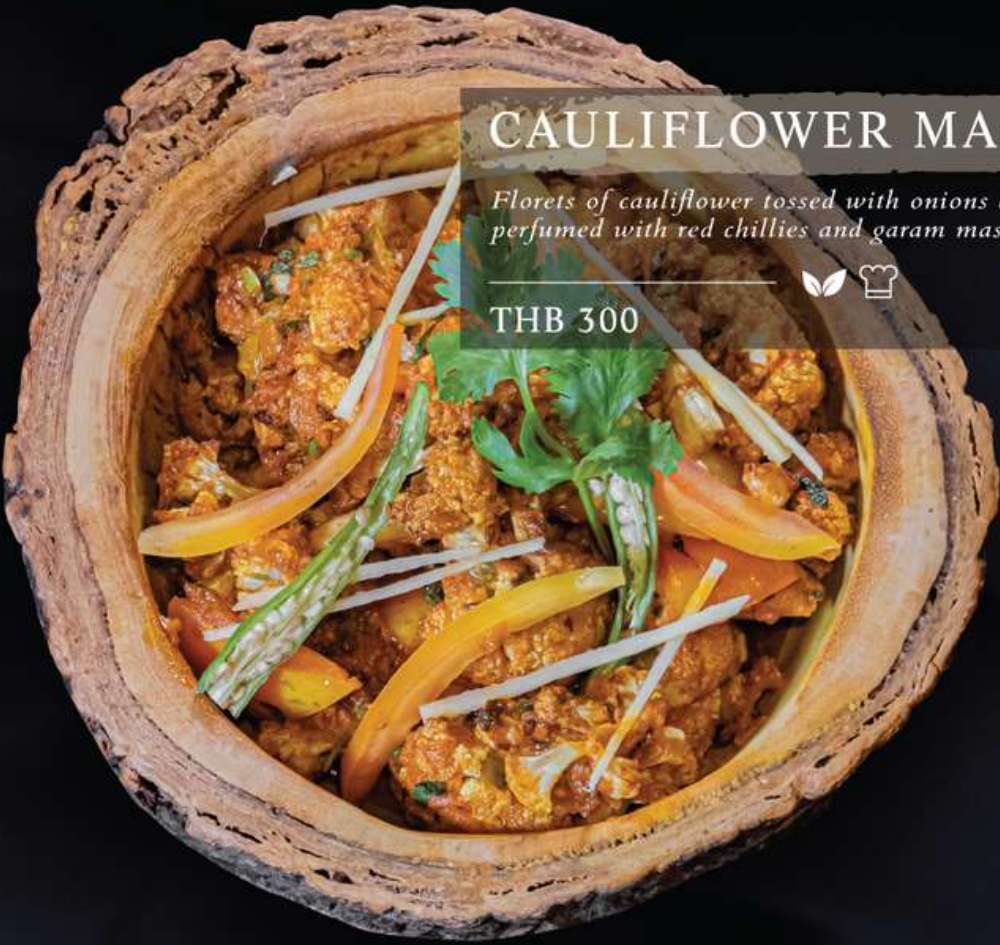
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PALAK PANEER

Melange of cottage cheese and onions in a smooth green puree of spinach and fenugreek

THB 360



CAULIFLOWER MASALA

Florets of cauliflower tossed with onions and tomatoes perfumed with red chillies and garam masala.

THB 300



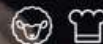
 VEGETARIAN  CHICKEN  LAMB  FISH  SHRIMP  COTTAGE CHEESE  CHEF'S RECOMMENDED DISH

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LAMB SEEKH MASALA

Our bestselling curry of tandoori-spiced minced mutton seekh, immersed in a creamy, aromatic gravy.

THB 450



CHICKEN SEEKH MASALA

Our bestselling curry of tandoori-spiced minced chicken seekh, served in a rich, creamy tomato and fenugreek-spiced gravy.

THB 360



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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DAL MAKHNI

A harmonious combination of black lentils, tomatoes, ginger and garlic, simmered overnight on a slow charcoal fire, finished with cream and served with a dollop of unsalted butter.



THB 270

KADHAI MUSHROOM MASALA

Chef signature recipe with Phuket home grown. Button mushrooms blended with bell peppers and finished in a tomato-based gravy in house special tikka masala.



THB 300



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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CHICKEN TIKKA MASALA 🐔

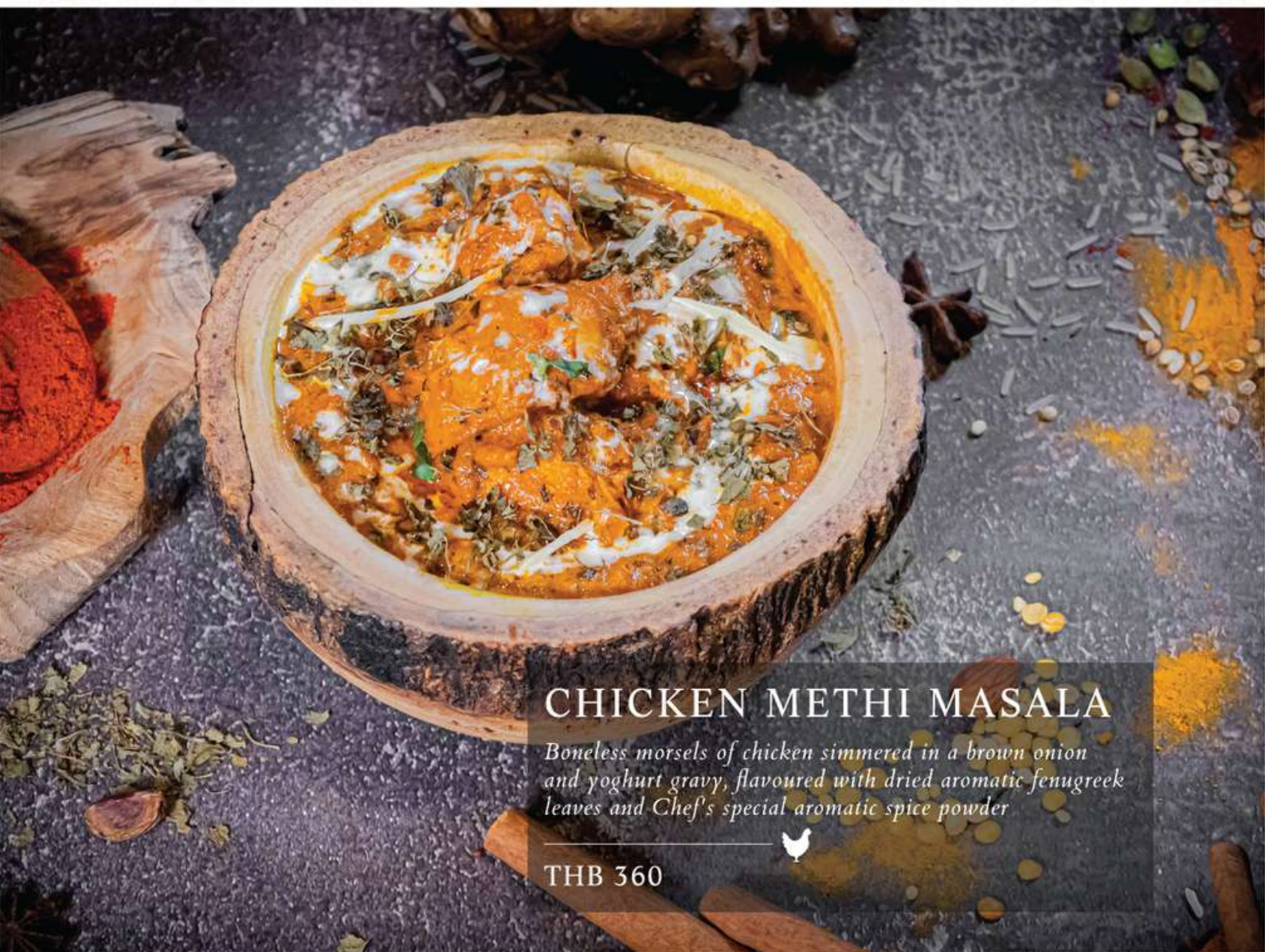
THB 360

A resplendent dish of boneless chicken, cured with a star anise scented marinade, grilled in the tandoor and cooked with an assortment of vegetables in house special "Tikka masala"

KADHAI CHICKEN 🐔

THB 360

Tandoori chicken slices, pan fried with tomatoes, onion, peppers and tempered with cumin and carom seeds



CHICKEN METHI MASALA

Boneless morsels of chicken simmered in a brown onion and yoghurt gravy, flavoured with dried aromatic fenugreek leaves and Chef's special aromatic spice powder



THB 360



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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LAMB RARA



THB 450

Prime cuts of lamb; ribs and shank, cooked with coarsely pounded mince, finished with fresh coriander and ginger

KADHAI PRAWN MASALA

Fresh Thai Andaman prawns tossed with onions and tomatoes and flavoured with house special "Tikka masala"



THB 550



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



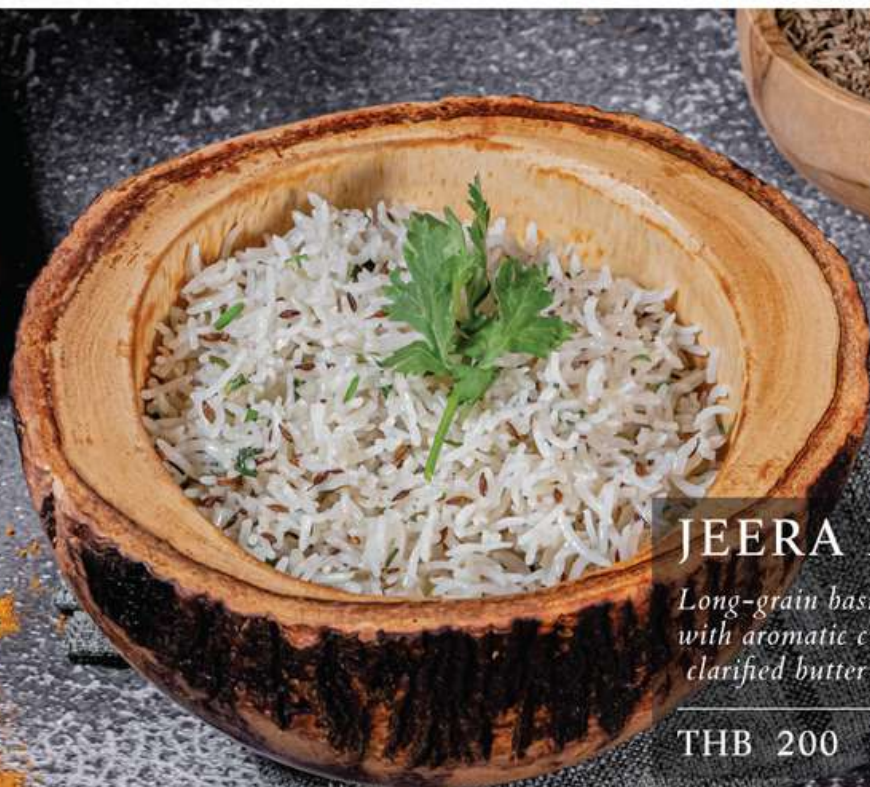
CHEF'S RECOMMENDED DISH

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RICE

Dive into fluffy basmati, infused with fragrant spices and captivating textures, such as our jewelled pulao or vibrant dum biryani—the perfect accompaniments to your Indian culinary adventure.



JEERA PULAO

Long-grain basmati rice cooked to perfection with aromatic cumin seeds, finished with clarified butter



THB 200

STEAM BASMATI RICE

THB 175

Steamed "King of Rice", authentic long grain Basmati rice

GHEE RICE

THB 200

Long grain basmati rice steamed to perfection finished with clarified butter

VEGETABLE BIRYANI

THB 350

Seasonal vegetables and aged basmati rice cooked on dum in a subtly spiced vegetable extract, served with spiced 'Burrani' raita

CHICKEN DUM BIRYANI

THB 360

Boneless chicken marinated with yoghurt, caramelised onion, chillies, mint, and saffron, cooked on dum with fragrant aged basmati rice, served with spiced 'Burrani' raita



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

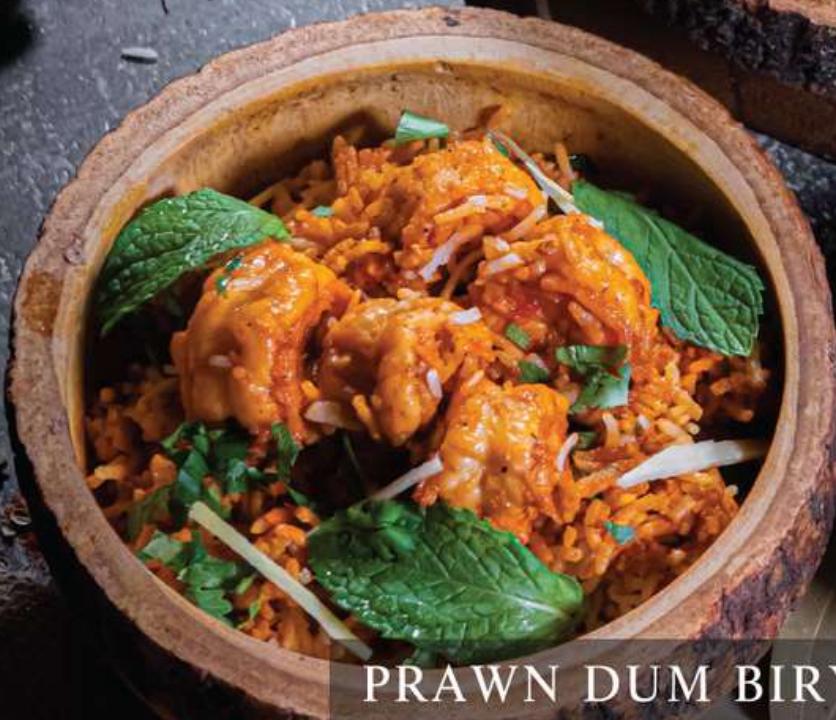
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LAMB DUM BIRYANI

"Basmati rice and lamb simmered with mace, cloves, and garlic, slow-cooked on dum, served with yellow chilli-flavoured 'Burrani' raita."



THB 450



PRAWN DUM BIRYANI

"Fresh Phuket prawns cooked on dum with fragrant long grain basmati rice served with spiced 'Burrani' raita."



THB 450



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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BREADS

Savour the warmth of freshly baked naan, flaky parathas, and delicate roti teach Indian bread a delicious canvas for your flavour journey.

PLAIN NAAN

THB 115

Leavened, thick Persian bread cooked in tandoor.

BUTTER NAAN

THB 125

Leavened, thick Persian bread cooked in tandoor topped with clarified butter.

LACCHA PARANTHA

THB 125

Whole wheat multilayered bread cooked in tandoor. topped with clarified butter.

POTATO & ONION KULCHA THB 175

Leavened wheat flour bread stuffed with a mixture of potatoes, ginger, coriander leaves, and cooked in a tandoor.



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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PUDINA PARANTHA

*Exotic mint-flavoured multi-layered bread,
baked in a clay tandoor*

THB 125

GARLIC NAAN

Leavened wheat flour bread sprinkled with garlic

THB 125

TANDOORI ROTI

Whole wheat flour bread baked in an earthen oven

THB 100



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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CHEESE TANDOORI NAAN

A soft, tandoor-baked flatbread stuffed with melted cheese. Smoky, fluffy, and flavourful-perfect with curries or enjoyed solo as a cheesy indulgence.



THB 200



TANDOORI ONION KULCHA

Flatbread stuffed with red onions and aromatic herbs, baked in a tandoor for a smoky, savoury flavour.



THB 150



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE

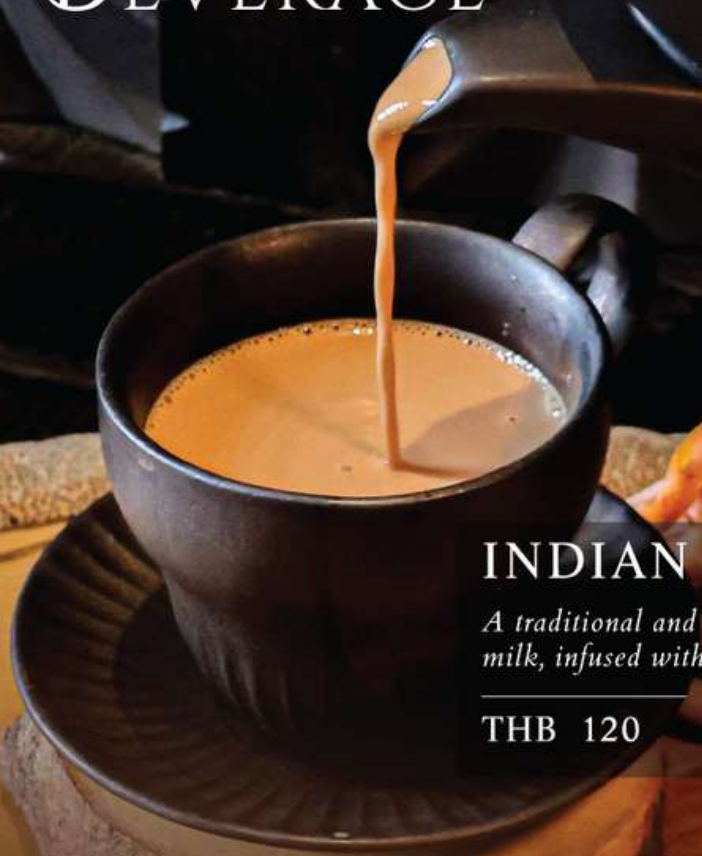


CHEF'S RECOMMENDED DISH

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BEVERAGE



INDIAN MASALA TEA

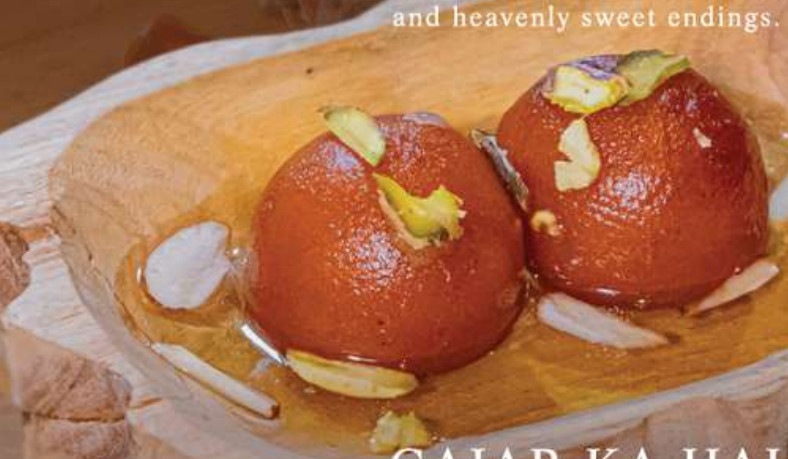
A traditional and aromatic blend of black tea and milk, infused with a symphony of spices

THB 120



DESSERTS

Discover a treasure trove of Indian desserts, bursting with nuts, milk, and hidden surprises. A world of vibrant colours, fragrant aromas, and heavenly sweet endings.



GULAB JAMUN

A light dessert of milk and basmati rice, flavoured with cardamom and saffron, topped with pistachio and almond slivers.

THB 150

GAJAR KA HALWA

THB 200

A traditional Indian dessert made from grated carrots, milk, sugar, and ghee (clarified butter). This rich and aromatic sweet dish is flavoured with cardamom and garnished with nuts such as almonds, pistachios, and cashews.



VEGETARIAN



CHICKEN



LAMB



FISH



SHRIMP



COTTAGE CHEESE



CHEF'S RECOMMENDED DISH

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RECOMMENDED WINES

Made from grapes that are fermented to produce a richly flavoured beverage, wines have appealed to connoisseurs across the world. They open up a wide and complex world of notes and textures, enhancing and complementing cuisines in remarkable ways.

For centuries, wines have played a central role in the appreciation of Western cuisines, where much thought has gone into pairing types of food with types of wines.

However, this is a relatively new concept in the world of Indian cuisine. Though there are no strict rules for pairing wine with Indian dishes, a particularly rewarding guideline suggests focusing on the compatibility of the wine with the spices in a dal, rather than the dish itself. Our team will be pleased to assist you in selecting from our extensive wine list for a perfectly paired culinary experience.



VEGETARIAN

*Italian Pinot Grigio, New Zealand Sauvignon Blanc, Australian Chardonnay
For red wine enthusiasts, try a French Château or Italian Posta Piana, along
with a dry Rosé wine.*

SEAFOOD

*New Zealand Sauvignon Blanc, Australian Chardonnay, French Chablis.
For the Red enthusiasts New Zealand Pinot Noir or French Chateau.*

CHICKEN

*New Zealand Pinot Noir, French Chateau. For the white enthusiast
Italian Whites, Australian or Chile Chardonnay.*

LAMB

*Australian Shiraz or Chile Cabernet Sauvignon, French Chateau
or Argentina Malbec.*

DESSERTS

Spanish Moscato.



KEBABS & KURRIES

Authentic Indian Cuisine

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