

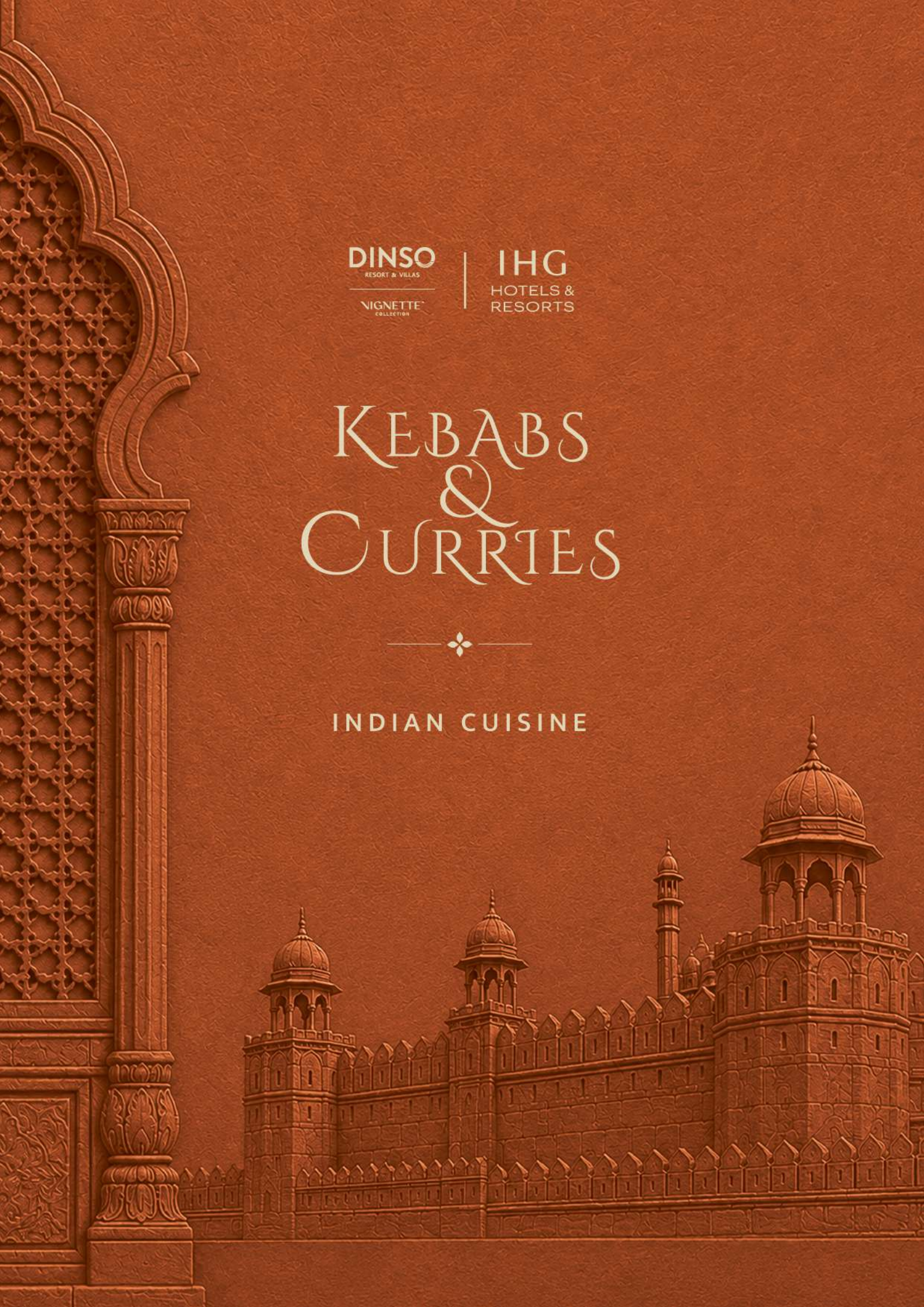
DINSO
RESORT & VILLAS
VIGNETTE
COLLECTION

IHG
HOTELS &
RESORTS

KEBABS & CURRIES



INDIAN CUISINE





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.



THE DINSO TANDOOR JOURNEY

A SHARING EXPERIENCE FOR TWO

A thoughtfully curated journey through the tandoor and the pot. Discover timeless flavours, smoke-kissed kebabs and comforting curries, served with traditional breads and a sweet finale.

THB 1,990 FOR TWO GUESTS



AMUSE BOUCHE

PANI PURI 🍷 🌿

Crisp puri filled to order, served with mint-coriander water and sweet tamarind water



SOUP | CHOOSE ONE

TOMATO SHORBA 🍷 🌿

Silky tomato soup scented with roasted cumin

or

CHICKEN SHORBA 🍷 🐔

A delicate chicken broth with aromatic spices and fresh herbs



TANDOOR SELECTION | CHOOSE ONE

TANDOORI CHICKEN 🍷 🐔 🍷

Classic chicken marinated in yoghurt and spices, roasted in the clay tandoor

or

CHICKEN TIKKA 🍷 🐔 🍷

Tender chicken pieces marinated in a blend of yogurt and traditional spices, then grilled to a perfect char

or

PUDINA PANEER TIKKA 🍷 🍷 🌿

Cottage cheese infused with mint and spices, roasted in the tandoor



SIGNATURE CURRIES | CHOOSE TWO

VEGETARIAN 🍷 🌿

- | | |
|----------------|--|
| DAL LEHSUNI | Slow-cooked lentils with roasted garlic |
| LAHORI PANEER | Paneer simmered in a spiced tomato gravy |
| PANEER MAKHANI | Cottage cheese in a creamy tomato sauce |

NON-VEGETARIAN 🍷 🐔 🍷

- | | |
|------------------------------------|---|
| BUTTER CHICKEN | Tender chicken simmered tomato butter gravy |
| CHICKEN TIKKA MASALA | Grilled chicken in spiced tomato gravy |
| KADHAI CHICKEN | Chicken wok-tossed with peppers and spices |
| LAMB RARA
(+THB 100 SUPPLEMENT) | Tender lamb in a rich, slow-cooked masala |



ACCOMPANIMENTS

JEERA RICE 🌿 | BUTTER NAAN 🍷 🍷 | TANDOORI ROTI 🍷

Steamed cumin rice and an assortment of freshly baked breads



SWEET FINALE

GULAB JAMUN 🍷 | VANILLA ICE CREAM 🍷

Warm milk dumplings in rose-scented syrup. Served for two



🐔 CHICKEN 🐑 LAMB 🐟 FISH 🍤 SHRIMP 🦐 SHELLFISH

🌿 VEGETARIAN 🍷 COTTAGE CHEESE 🍷 DAIRY 🌿 CONTAINS NUTS 🍷 GLUTEN 🍷 EGGS 🌿 SPICY

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

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 1700

CHICKEN LAMB FISH SHRIMP SHELLFISH
VEGETARIAN (NO DAIRY/CHEESE) DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

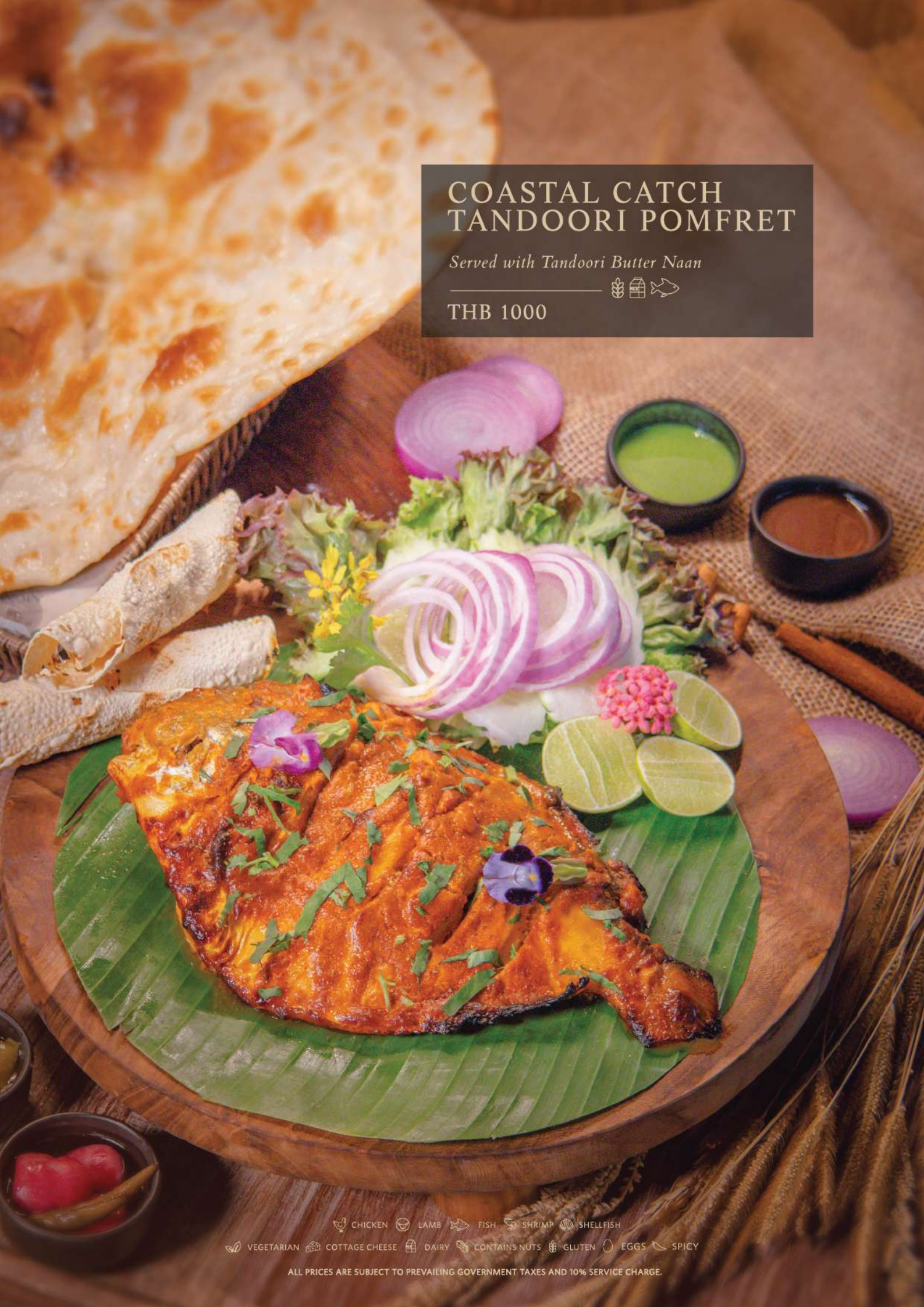
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COASTAL CATCH TANDOORI POMFRET

Served with Tandoori Butter Naan



THB 1000



CHICKEN LAMB FISH SHRIMP SHELLFISH

VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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



LAMB TAWA SIZZLER

WITH NAAN

THB 950

Tender lamb cooked on a sizzling iron tawa with aromatic spices peppers and herbs, served with freshly baked naan

 CHICKEN  LAMB  FISH  SHRIMP  SHELLFISH
 VEGETARIAN  COTTAGE CHEESE  DAIRY  CONTAINS NUTS  GLUTEN  EGGS  SPICY

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



4 SIGNATURE CHICKEN TIKKAS

Enjoy four delicious chicken tikka flavours—Classic Tikka, Malai Tikka, Haryali Tikka and Lemon Tikka. Three pieces of each, marinated with authentic Indian spices and grilled in the traditional tandoor. Served sizzling

THB 750



CHARCOAL TIGER PRAWN SIZZLER

Juicy tiger prawns marinated with fragrant Indian spices and herbs, grilled over charcoal for a delicate smoky finish

THB 1250



CHICKEN LAMB FISH SHRIMP SHELLFISH
VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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



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 Yogurt and Indian spices cooked to perfection in tandoor

PUDINA PANEER TIKKA

Soft paneer infused with fresh mint, garden herbs and aromatic spices, grilled in the tandoor with a delicate smoky touch

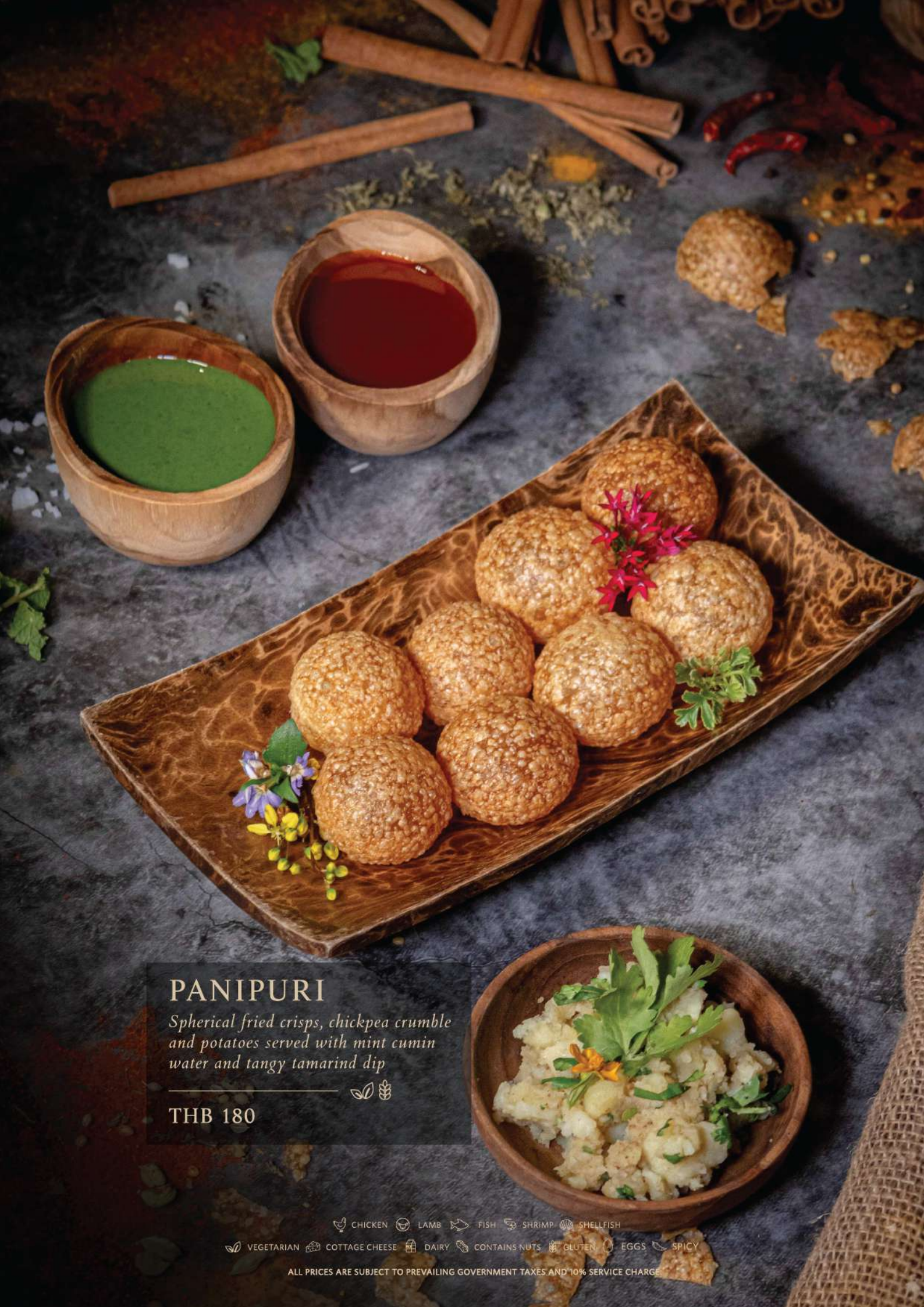
THB 360



 CHICKEN  LAMB  FISH  SHRIMP  SHELLFISH

 VEGETARIAN  COTTAGE CHEESE  DAIRY  CONTAINS NUTS  GLUTEN  EGGS  SPICY

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



PANIPURI

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

THB 180



CHICKEN LAMB FISH SHRIMP SHELLFISH
 VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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

PANEER TIKKA SHASHLIK 🧀🌿🏠 THB 360

A popular North Indian dish made by cooking soft Indian cottage cheese and bell peppers in a rich, tangy onion-tomato gravy

CHICKEN TIKKA 🐔🏠 THB 370

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 TIKKA 🐔🏠👉 THB 370

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



🐔 CHICKEN 🐏 LAMB 🐟 FISH 🦐 SHRIMP 🦑 SHELLFISH
🌿 VEGETARIAN 🧀 COTTAGE CHEESE 🏠 DAIRY 🌰 CONTAINS NUTS 🍷 GLUTEN 🥚 EGGS 🌶️ SPICY

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



LAMB SEEKH KEBAB

Charcoal-roasted skewers of premium minced lamb, delicately seasoned with herbs and traditional Indian spices

THB 480



CHICKEN SEEKH KEBAB

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

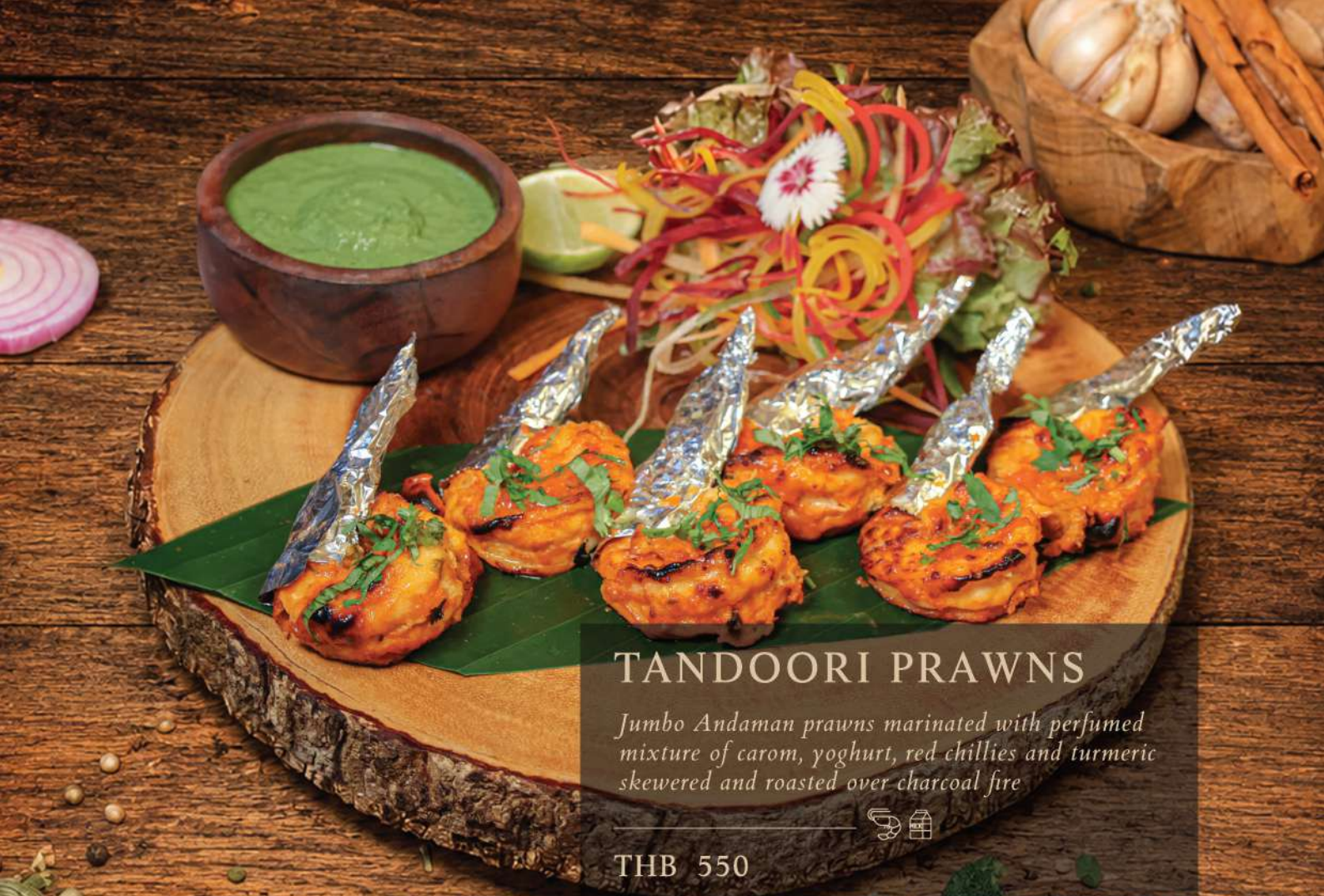
THB 370



CHICKEN LAMB FISH SHRIMP SHELLFISH

VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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



TANDOORI PRAWNS

Jumbo Andaman prawns marinated with perfumed mixture of carom, yoghurt, red chillies and turmeric skewered and roasted over charcoal fire



THB 550



TANDOORI MALAI BROCCOLI

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 350

CHICKEN LAMB FISH SHRIMP SHELLFISH
VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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

A wooden platter featuring a long skewer of golden-brown, char-grilled chicken tikka. The skewer is garnished with fresh green herbs and sits on a large green banana leaf. In the background, there is a bowl of green chutney, a lemon wedge, and a colorful salad of shredded vegetables. The entire dish is presented on a rustic wooden surface with scattered spices like star anise and cardamom.

NIMBU CHICKEN TIKKA

Chicken marinated with fresh lemon, kaffir lime, yoghurt and delicate spices, charcoal grilled for a vibrant citrus finish

THB 370



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

 CHICKEN  LAMB  FISH  SHRIMP  SHELLFISH
 VEGETARIAN  COTTAGE CHEESE  DAIRY  CONTAINS NUTS  GLUTEN  EGGS  SPICY

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

AFGHANI CHICKEN

Chicken marinated with cream, yoghurt and aromatic spices, gently roasted in the clay tandoor for a delicate smoky finish

THB 450



TANDOORI CHICKEN

Classic chicken marinated with fragrant spices, yoghurt and herbs, slow roasted in the traditional clay tandoor for a smoky charcoal finish

THB 450



CHICKEN LAMB FISH SHRIMP SHELLFISH

VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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



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



 CHICKEN  LAMB  FISH  SHRIMP  SHELLFISH
 VEGETARIAN  COTTAGE CHEESE  DAIRY  CONTAINS NUTS  GLUTEN  EGGS  SPICY

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



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 280

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

PANEER MAKHANI

THB 360

Cottage cheese batons in a rich creamy tomato fenugreek sauce

LAHORI PANEER

THB 360

A popular North Indian dish made by cooking soft Indian cottage cheese and bell peppers in a rich, tangy onion-tomato gravy

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

LAMB RARA

THB 480

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

 CHICKEN  LAMB  FISH  SHRIMP  SHELLFISH

 VEGETARIAN  COTTAGE CHEESE  DAIRY  CONTAINS NUTS  GLUTEN  EGGS  SPICY

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



DAL LEHSUNI

Slow-cooked lentils tempered with fragrant garlic, cumin and aromatic spices for a comforting and soulful Indian favourite



THB 280

BUTTER CHICKEN

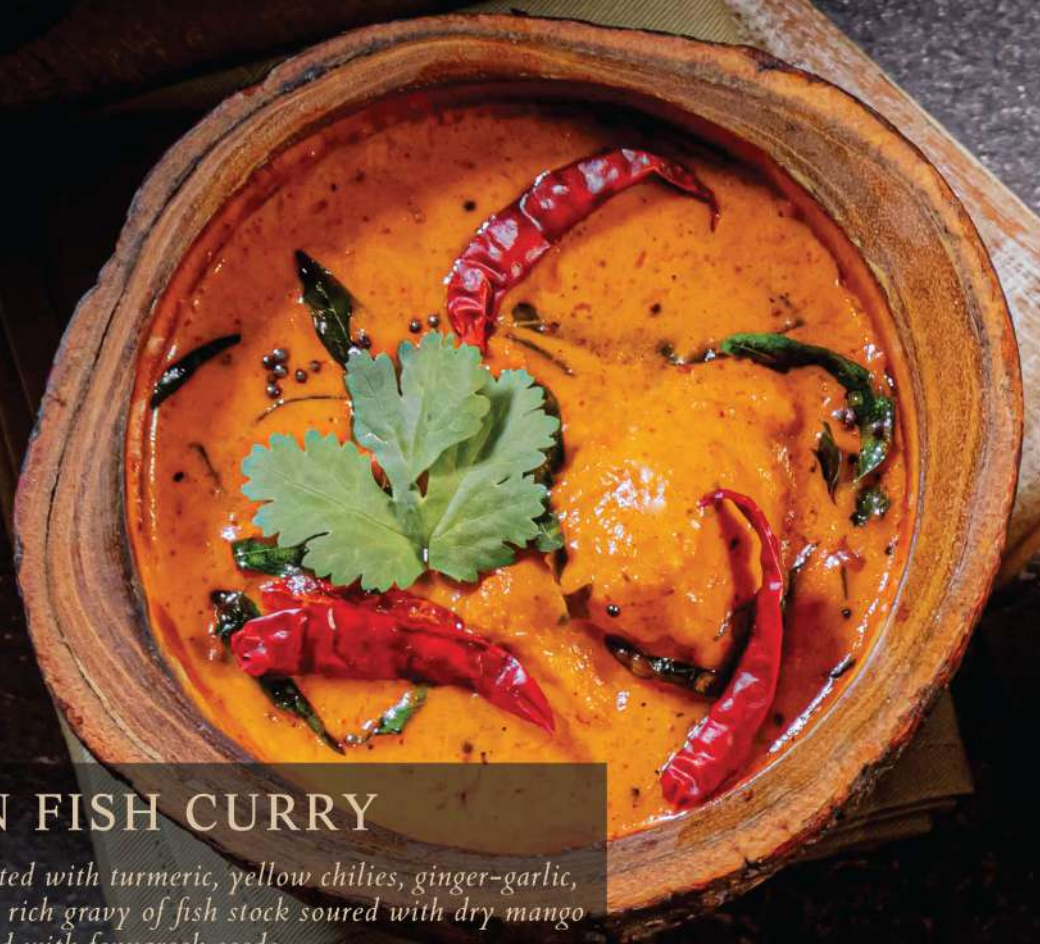
"King of curries", Boneless chicken cubes marinated with herbs cooked in tandoor and finished with aromatic tomatoes, cream and fenugreek gravy



THB 370

CHICKEN LAMB FISH SHRIMP SHELLFISH
VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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



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 480

CHICKEN LAMB FISH SHRIMP SHELLFISH
VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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

PALAK PANEER

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



THB 360

ALOO GOBHI MASALA

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



THB 300

CHICKEN LAMB FISH SHRIMP SHELLFISH

VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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

LAMB SEEKH MASALA

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

THB 480



CHICKEN SEEKH MASALA

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

THB 370



CHICKEN LAMB FISH SHRIMP SHELLFISH

VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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

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 340



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



CHICKEN LAMB FISH SHRIMP SHELLFISH
VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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

KADHAI PRAWN MASALA

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



THB 550

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 370

CHICKEN LAMB FISH SHRIMP SHELLFISH

VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

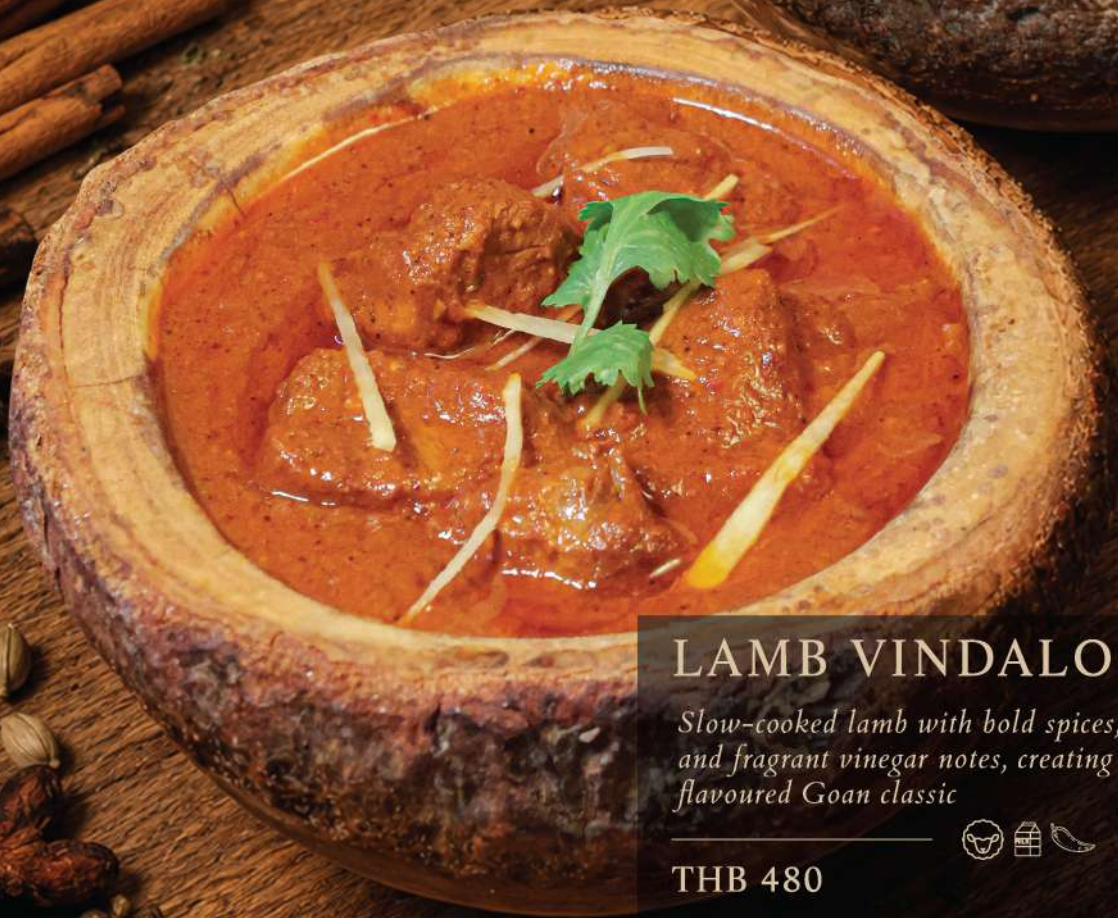
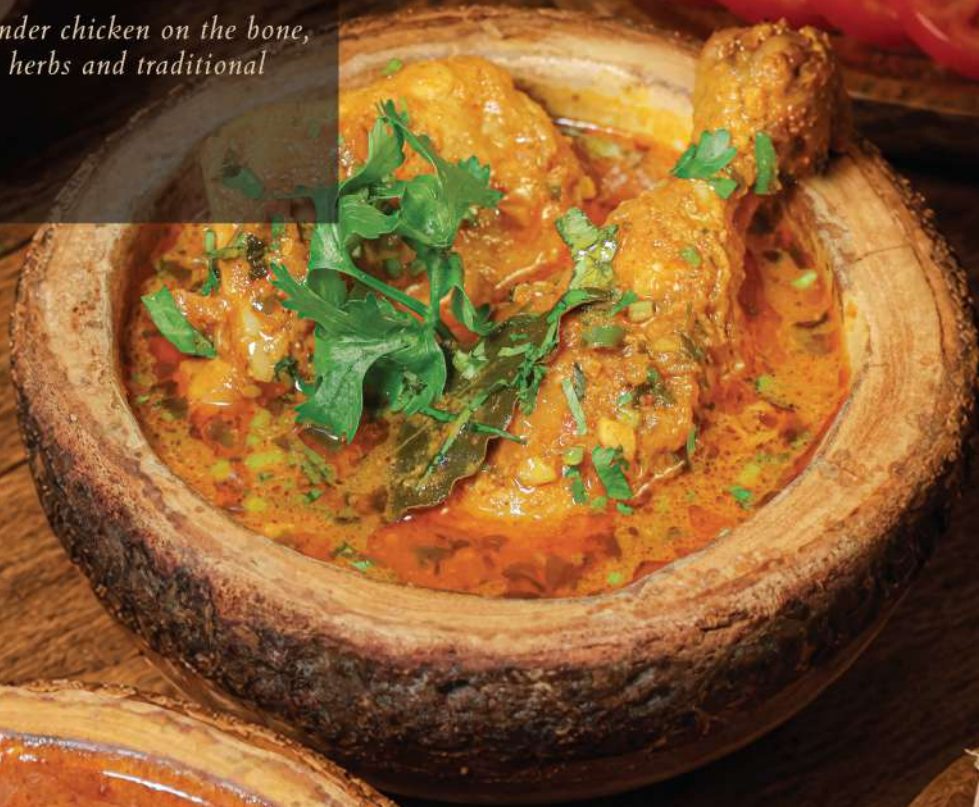
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CHICKEN CURRY HOMESTYLE (BONE)

A comforting homestyle curry of tender chicken on the bone, simmered with hand-ground spices, herbs and traditional Indian aromatics



THB 350



LAMB VINDALOO (SPICY)

Slow-cooked lamb with bold spices, aromatic chillies and fragrant vinegar notes, creating a rich and deeply flavoured Goan classic



THB 480

CHICKEN LAMB FISH SHRIMP SHELLFISH
VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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

EGG BHURJI

Indian-style scrambled eggs infused with aromatic spices, fresh herbs, onions and peppers, cooked with traditional flavours



THB 270

PANEER BHURJI

Crumbled paneer cooked with fragrant spices, herbs, tomatoes and peppers for a warm and comforting vegetarian delicacy

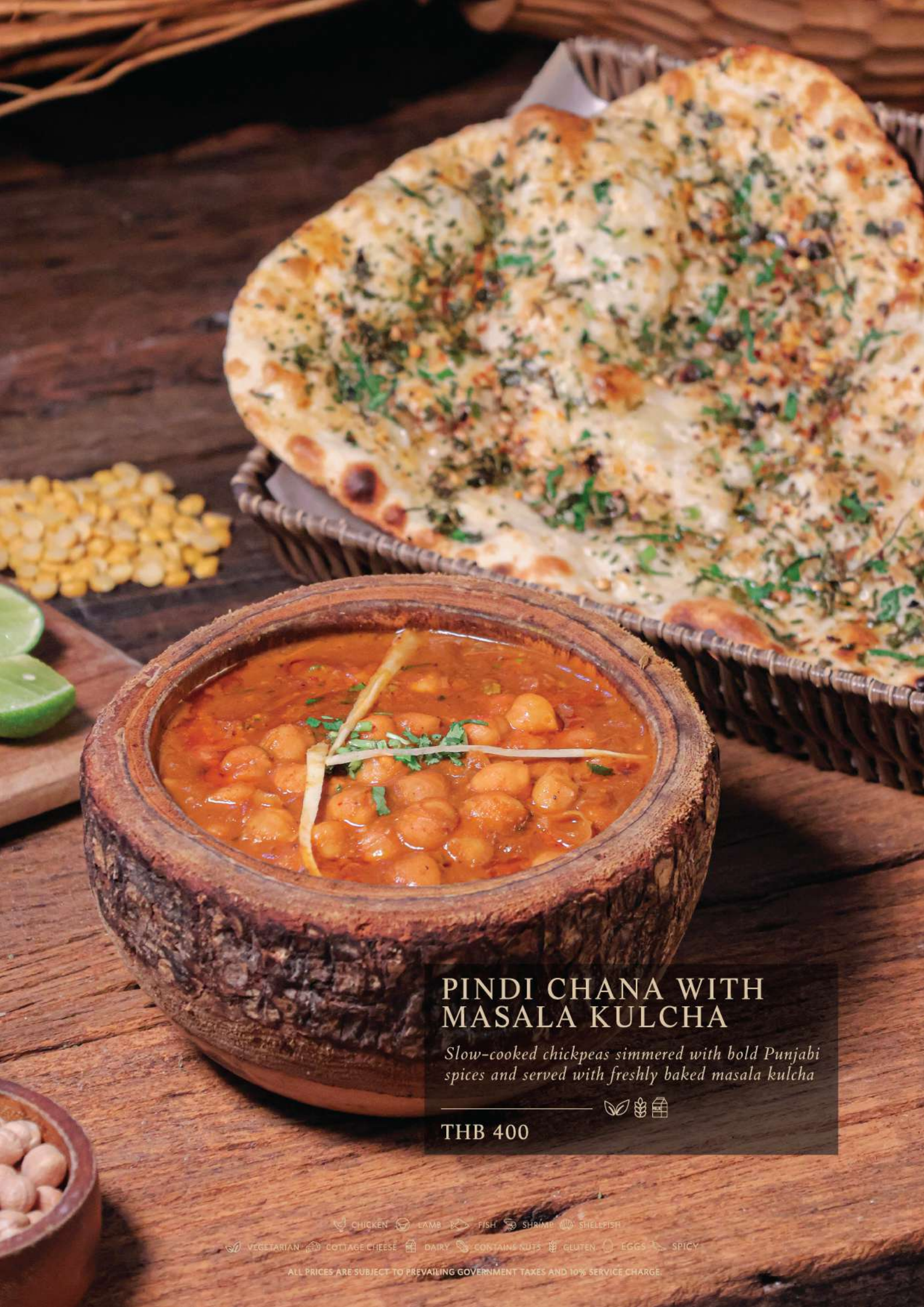


THB 360

CHICKEN LAMB FISH SHRIMP SHELLFISH

VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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



PINDI CHANA WITH MASALA KULCHA

Slow-cooked chickpeas simmered with bold Punjabi spices and served with freshly baked masala kulcha



THB 400

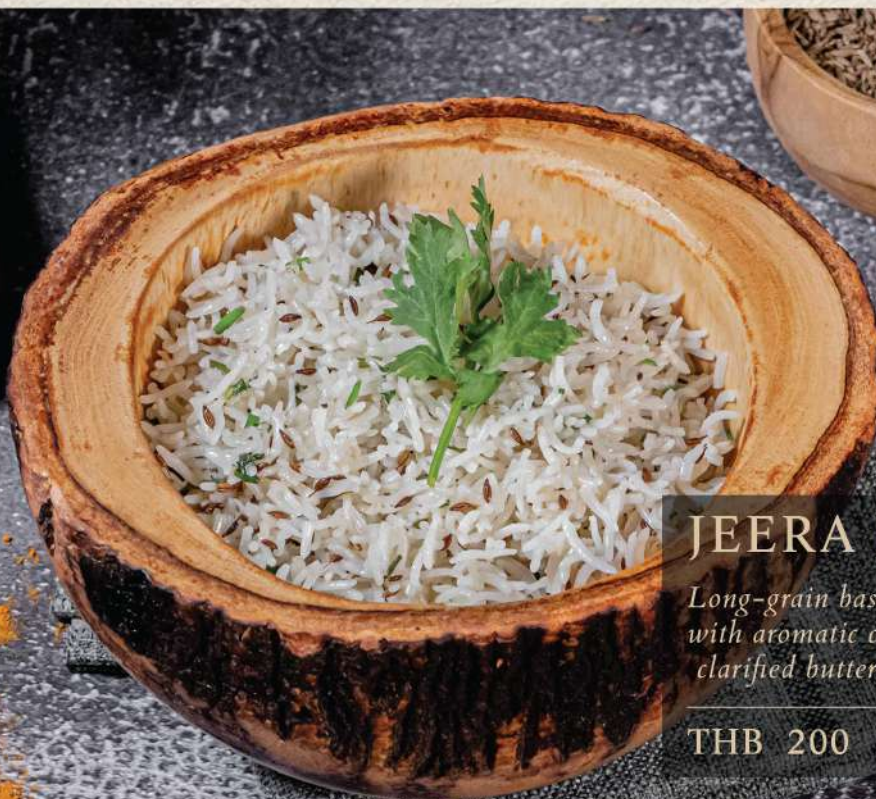
CHICKEN LAMB FISH SHRIMP SHELLFISH
VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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



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 RICE

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

 CHICKEN  LAMB  FISH  SHRIMP  SHELLFISH

 VEGETARIAN  COTTAGE CHEESE  DAIRY  CONTAINS NUTS  GLUTEN  EGGS  SPICY

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

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 480

PRAWN DUM BIRYANI

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



THB 480

CHICKEN LAMB FISH SHRIMP SHELLFISH
VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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



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, onion, ginger, coriander leaves, and cooked in a tandoor



 CHICKEN  LAMB  FISH  SHRIMP  SHELLFISH
 VEGETARIAN  COTTAGE CHEESE  DAIRY  CONTAINS NUTS  GLUTEN  EGGS  SPICY

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

PUDINA PARANTHA

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



THB 125

GARLIC NAAN

Leavened refined flour bread sprinkled with garlic



THB 130

TANDOORI ROTI

Whole wheat flour bread baked in an earthen oven



THB 100

🐔 CHICKEN 🐏 LAMB 🐟 FISH 🍤 SHRIMP 🦐 SHELLFISH

🌿 VEGETARIAN 🧀 COTTAGE CHEESE 🥛 DAIRY 🌰 CONTAINS NUTS 🌾 GLUTEN 🥚 EGGS 🌶️ SPICY

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



CHEESE TANDOORI NAAN

A soft, fluffy Indian flatbread stuffed with a gooey, melted mozzarella cheese

THB 200



TANDOORI ONION KULCHA

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

THB 150



🐟 FISH 🐠 LAMB 🐔 CHICKEN 🐷 PORK 🐚 SEAFOOD 🌿 VEGETARIAN 🥛 COCONUT MILK 🥥 DAIRY 🥜 CONTAINS NUTS 🍷 GLUTEN 🥚 EGGS 🌶️ SPICY

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



YOGHURT

Savour the cool, creamy richness of yogurt, delicately crafted to balance bold spices and complement the vibrant flavours of Indian cuisine.

MIXED VEGETABLE RAITA

Refreshing yoghurt with garden vegetables, herbs and delicate spices, a cooling companion to Indian flavours

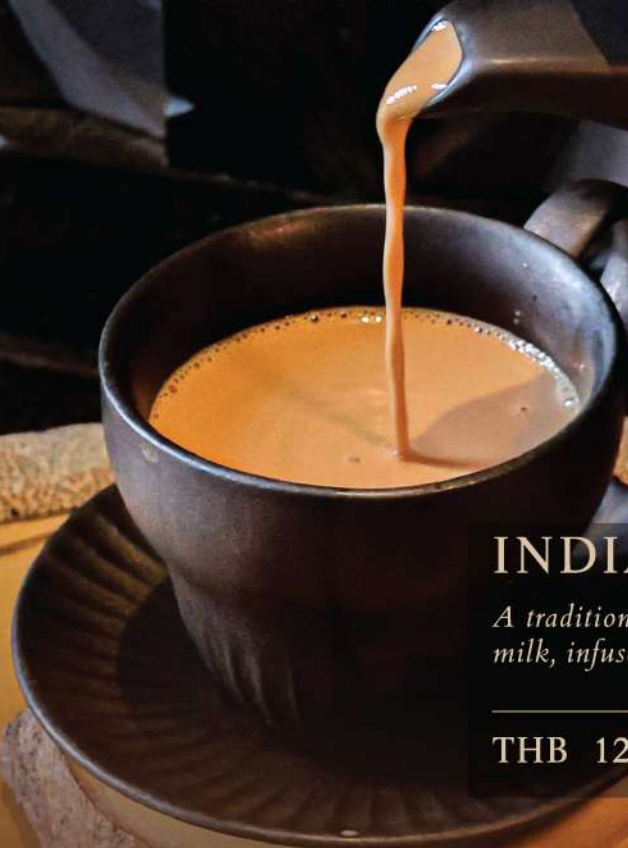
THB 160

CHICKEN LAMB FISH SHRIMP SHELLFISH
VEGETARIAN COTTAGE CHEESE DAIRY CONTAINS NUTS GLUTEN EGGS SPICY

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



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 classic Indian dessert featuring soft, melt-in-your-mouth milk solid dumplings, deep-fried to a golden brown and soaked in a fragrant rosewater and cardamom-infused sugar syrup



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

 CHICKEN  LAMB  FISH  SHRIMP  SHELLFISH

 VEGETARIAN  COTTAGE CHEESE  DAIRY  CONTAINS NUTS  GLUTEN  EGGS  SPICY

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

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



