

商業午餐

Business Lunch Set

內附:咖哩.香料飯.鮮蔬沙拉.脆餅.奶茶

Includes : Curry.Rice.Green Salad.Papad.Milk Tea

蔬菜咖哩套餐	Mix Veg. Curry Set	165
黃金蛋咖哩套餐	Egg Curry Set	175
雞肉咖哩套餐	Chicken Curry Set	185
牛腩咖哩套餐	Beef Curry Set	195
羊肉咖哩套餐	Lamb Curry Set	225



選擇您想要的辣度

加烤餅 **45** 元

Choose Your Chilly

Add Bread 45



需加收10%的服務費 10% service charge extra
香料飯無法換成烤餅 Rice can't change with bread
烤餅升級需補足差額 Upgrade the bread by adding extra value
每人最低消費250/人 250/person minimum charge

圖片僅供參考，產品以實物為主。Pictures for representation purpose only.

印度套餐 (平日限定)

Indian Set (Thali) (Mon. to Friday only)

內附: 脆餅. 醬料. 沙拉. 主餐咖喱. 全麥烤餅. 甜點

papad+sauce+Salad+Main Curry+Td. Roti+Dessert



蔬菜套餐	Veg. Thali	280
雞肉套餐	Chicken Thali	280
鯛魚套餐	Fish Thali	280
鷹嘴豆套餐	Chana Thali	280
起司套餐	Paneer Thali	300
海鮮套餐	Seafood Thali	350
牛肉套餐	Beef Thali	350
羊肉套餐	Lamb Thali	400

+ 咖哩餃 **Samosa 40**

+ 飲料 **Drink**(可樂 **Coke**/雪碧 **Sprite**/茶 **Tea**) **40**

需加收10%的服務費 10% service charge extra

坦都烤雞套餐 TANDOORI CHICKEN SET



餐點內容 Includes:

烤雞腿、香料飯、沙拉、香料脆餅、香料奶茶
Chicken leg、Rice、Salad、Papadum、Milk Tea

255元

加烤餅45元
Add Bread 45

雙人套餐 Two Person Set

鮮蔬沙拉 Green Salad * 2

香料脆餅 Papad * 2

香料飯 Spices Rice * 2

飲品 Drinks * 2
(香料奶茶Masala Tea/可樂Coke/雪碧Sprite)

蔬菜咖哩餃 Veg. Samosa } 二選一
香料炭烤雞 Chicken Tikka } 2 choose 1

原味烤餅 Plain Naan } 三選二
奶油烤餅 Butter Naan } 3 choose 2
香蒜烤餅 Garlic Naan }

蔬菜咖哩 Veg Curry } 四選二
雞肉咖哩 Chicken Curry } 4 choose 2
牛肉咖哩 Beef Curry }
家做起司咖哩 Home Made Paneer Curry }

孟加拉牛奶球 Rasgulla } 三選一
孟加拉紅牛奶球 Gulab Jamun } 3 choose 1
牛奶燉米布丁 Kheer }



899元

加100元升級一份羊肉咖哩 + NTD 100 to up grade for 1 Lamb curry



擇您所想要的辣度
Little, Medium or Very spicy



蔬食(無肉)
Vegetarian (No meat)



可做全素(無蒜、蔥)
Pure Veg. (No onion & Garlic)



清真食品
Halal

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蔬食前菜 VEG. APPETIZERS



蔬菜咖哩餃 (全素)

Punjabi Veg. Samosa (3 pc.)

135

內餡為混合香料的綜合蔬菜，外皮酥脆

Crispy dumplings with vegetarian stuffing



脆球點心 (可全素)

Dahi Puchka (6 pc.)

150

球型中空脆皮，內餡為豆子餅乾、馬鈴薯丁及優格醬、蘿望子醬...等

Kolkata's favorite puffed crispy snack filled with yogurt, tamarind and mint sauces



綜合炸蔬菜 (可全素)

Vegetable Pakoda

175

各類蔬菜包裹上混合著香料的豆子粉炸成

Indian gramflour & carom seed coated fried onion, potatoes & vegetables



蒸米餅

Idli Sambar (3pc)

250

米泥蒸煮後成糕狀，附上豆子湯及佐醬一起食用

Steam rice cake made of fermented rice mixture, serve with lentils soup and sauce



豆子麵包

Mendu Vada

280

豆子調味過後發酵，加入碎花生、芥菜籽後炸成似甜甜圈形狀，附上豆子湯及佐醬一起食用

Crispy lentils doughnut with sauteed peanuts and mustard seeds, serve with lentils soup and sauce



炸起司點心 (全素)

Paneer Pakode

280

自製起司乳酪塊，包裹上混合香料的豆子粉炸成

Homemade cheese coated & deep fried with gramflour and spices

如果您喜歡辣的前菜，可向服務人員索取辣醬

If you like spicy appetizers, please ask for chili sauce.



擇您所想要的辣度

Little, Medium or Very spicy



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Vegetarian (No meat)



可做全素(無蒜、蔥)

Pure Veg. (No onion & Garlic)



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坦都碳烤 TANDOORI BBQ.



碳烤豆腐 (全素) Hariyali Tofu Tikka (4pc.)

  190

百頁豆腐醃於九層塔及香料蔬菜醬中，放入烤爐中烹烤
Roasted pressed tofu marinated in fresh green basil sauce & spices



香料碳烤蘑菇 Mushroom Tikka

  220

以綜合香料醃入蘑菇，放入烤爐中烹烤
Roasted mushroom marinated with paprika and spices



優格碳烤雞腿肉 Malai Tikka (去骨去皮)

 225

去骨雞腿肉醃於香料、優格、鮮奶油...等，放入烤爐中烹烤
Roasted boneless Chicken thigh marinated with yogurt, spices and cream cheese



香料碳烤雞腿肉 Tandoori Chicken Tikka (去骨去皮) 225

去骨雞腿肉醃於辣椒、芥子油及胡椒多種香料中，放入烤爐中烹烤
Roasted boneless chicken thigh marinated with paprika, mustard oil, pepper and hung yogurt



碳烤香辣雞腿肉 Chili Chicken Tikka 245

去骨雞腿肉醃於自製辣椒醬和多種辛辣香料中，放入烤爐中烹烤
Boneless Chicken thigh marinated in home made chili paste & hot spice



蕃紅花碳烤雞腿肉 Saffron Chicken Tikka (去骨去皮) 245

去骨雞腿肉醃於蕃紅花、優格和多種辛辣香料中，放入烤爐中烹烤
Boneless Chicken thigh marinated in saffron yogurt and spices



坦都香料碳烤雞腿 Tandoori Chicken (3pc.) 265

棒棒腿醃於辣椒、芥子油、胡椒及酸奶多種香料中，放入烤爐中烹烤
Roasted chicken drumstick marinated with paprika, mustard oil, pepper and hung yogurt

為了提供您更好的用餐經驗，以下關鍵字請告知服務人員

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擇您所想要的辣度

Little, Medium or Very spicy



蔬食(無肉)

Vegetarian (No meat)



可做全素(無蒜、蔥)

Pure Veg. (No onion & Garlic)



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坦都烤餅 NAAN/BREADs

原味烤餅 (全素)	Plain Naan	 	55
奶油烤餅 (全素)	Butter Naan	 	55
香蒜烤餅	Garlic Naan		55
香料烤餅 (全素) 	Spices Naan	 	65
香辣烤餅 (全素) 	Chili Naan	 	65
蒜辣烤餅 	Garlic Chili Naan		75
甜茴香烤餅 (全素)	Sweet Fennel Naan	 	75
椰香烤餅 (全素)	Sweet Coconut Naan	 	75
巧克力烤餅 (全素)	Sweet Chocolate Naan	 	75
花生烤餅 (全素)	Sweet Peanut Naan	 	75
蜂蜜烤餅 (全素)	Sweet Honey Naan	 	75
坦都全麥烤餅 (全素)	Tandoori Roti (whole wheat)	 	75
馬鈴薯餡烤餅 (全素)	Potato Naan	 	75
芝司餡烤餅 (全素)	Cheese Naan	 	85
洋蔥餡烤餅	Onion Naan		85
澎澎餅/全麥澎澎餅 (全素) (炸)	Bhatura/Poori (whole wheat)	 	85
全麥馬鈴薯餡餅 (全素)	Aloo Paratha (whole wheat)	 	85

全麥餅是由印度進口的麥粉製作的。而烤餅是無加“奶類製品”，除了起司餡烤餅
 All whole wheat breads are made of imported Indian wheat flour(Atta).
 All breads are Vegan except 'Cheese Naan'.



擇您所需要的辣度

Little, Medium or Very spicy



素食(無肉)

Vegetarian (No meat)



可做全素(無蒜、蔥)

Pure Veg. (No onion & Garlic)



清真食品

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經典蔬食咖喱 CLASSIC VEG. CURRIES



旁遮普黃扁豆咖喱(可全素) Dal Tadka

 195

黃扁豆和蒜頭、洋蔥、蕃茄及小茴香籽用小火一起燉煮成咖喱，口味清爽
Yellow lentils tempered with garlic, onions, tomatoes and cumin seed



奶油黑扁豆咖喱 Dal Makhani

 195

黑扁豆和奶油、洋蔥及蕃茄用小火燉煮製成
Delhi's special whole black lentils cooked with homemade butter, onion and tomatoes



綜合豆咖喱 (可全素) Dhabey Ki Dal

 195

綜合黃、黑豆烹煮於辣椒及茴香籽...等多種香料中
Dhaba style tempered lentils with chili and cumin seed



傳統鷹嘴豆咖喱 Chana Masala

 195

印度鄉村風味鷹嘴豆和蕃茄、洋蔥、香料等小火燉製成傳統濃郁咖喱
Indian village style chickpeas curry with spices, onion and tomatoes



花腰豆瑪沙拉 Rajma Masala

 195

花腰豆烹煮於蕃茄及多種香料中
Red kidney beans cooked with tomato and spices



青豆仁馬鈴薯 Aloo Matar

 225

馬鈴薯及青豆仁加入葫蘆巴葉及多種香料中烹煮
Potatoes and green peas curry finished with fenugreek leaves



小茴香炒馬鈴薯 (可全素) Jeera Aloo

 225

馬鈴薯炒入茴香籽、蕃茄和咖喱葉...等多種香料中
Sauteed potatoes with cumin seeds, tomatoes and fresh herbs

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擇您所需要的辣度
Little, Medium or Very spicy



蔬食(無肉)
Vegetarian (No meat)



可做全素(無蒜、蔥)
Pure Veg. (No onion & Garlic)



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經典蔬食咖哩 CLASSIC VEG. CURRIES



炒馬鈴薯花椰菜



Aloo Gobhi



225

將馬鈴薯和花椰菜和孜然、蕃茄、洋蔥等香料拌炒製成濃郁家常菜
Potatoes and cauliflower cooked with cumin seeds, tomatoes and onions



蔬菜優格咖哩 (可全素)

Punjabi Kadi Pakoda



225

自製鹹優格咖哩，主料為豆子製成的餡料
Home made sour yogurt curry with gram flour dumplings



葫瓜球咖哩



Ghiya Ke Kofte



225

葫瓜球煮於洋蔥及蕃茄咖哩中
Home style patties made of bottle gourd cooked in onion and tomato curry



豆苗菠菜咖哩

Methi Palak



260

菠菜打成泥加入葫蘆葉及鮮奶油和奶油烹煮而成
Sautéed Spinach and fenugreek leaves finished with cream and butter



馬鈴薯菠菜咖哩

Aloo Palak



260

馬鈴薯烹煮於菠菜泥及蕃茄咖哩中
Potatoes cooked in Spinach and tomato curry.



香料秋葵瑪沙拉



Bhindi Masala



260

以旁遮普料理方式將秋葵煮於洋蔥及多種香料中
Punjabi style fresh lady fingers tossed with onions and spices

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擇您所想要的辣度
Little, Medium or Very spicy



蔬食(無肉)
Vegetarian (No meat)



可做全素(無蒜、蔥)
Pure Veg. (No onion & Garlic)



清真食品
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起司乳酪咖哩 PANEER CLASSIC CURRIES



青豆仁起司咖哩

Matar Paneer



220

自製起司乳酪塊加入以青豆仁、蕃茄、奶油、葫蘆巴葉等香料小火燉煮成咖哩
Cottage cheese and green peas cooked in onions and tomato masala finished with fenugreek leaves



奶油起司瑪沙拉(可全素)

Butter Paneer Masala



250

自製起司乳酪塊於多種香料及蕃茄和奶油...等燉煮而成
Cottage cheese cooked in tomato and butter curry



菠菜起司青醬咖哩

Palak Paneer



250

新鮮菠菜打成泥，和大蒜、辣椒片、葫蘆巴葉等香料小火燉煮，再與自製起司塊煮成咖哩
Homemade cottage cheese cooked in spinach puree tempered with garlic and red chili flakes



卡岱香料炒起司

Karahi Paneer



275

自製起司乳酪丁和胡椒...等多種香料，再以卡岱方式做成的瑪沙拉咖哩
Chunks of Cottage cheese tossed with peppers & special karahi masala



酸辣起司咖哩

Paneer Vindaloo



275

果阿地區式的香料，加入自製起司一起烹煮成酸辣的蕃茄咖哩
A Goan specialty, cottage cheese cooked in spicy sour tomato curry



香料炒起司(可全素)

Paneer Bhurji



320

磨碎的自製起司乳酪和香料、洋蔥、蕃茄拌炒而成
Mashed cottage cheese tempered with spices, onion and tomatoes

起司乳酪是自製新鮮起司，是新鮮牛奶或奶粉製作的

Cottage cheese is homemade fresh cheese made of fresh milk or milk powder.



擇您想要的辣度
Little, Medium or Very spicy



蔬食(無肉)
Vegetarian(No meat)



可做全素(無蒜、蔥)
Pure Veg. (No onion & Garlic)



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葷食咖哩 NON VEG. CURRIES



旁遮普奶油雞肉咖哩 Punjabi Butter Chicken 245

焗烤去骨雞肉和蕃茄、堅果、奶油咖哩燉製而成
Roasted tandoori chicken tikka cooked in rich tomato, cashewnut and butter curry



香料雞腿肉瑪沙拉 Chicken Tikka Masala 245

去骨雞肉於坦都烤爐中烤後，炒入濃郁的香料瑪沙拉中
London's favorite boneless roasted chicken tossed with peppers and mixed hot spices



旁遮普菠菜雞肉咖哩 Punjabi Palak Chicken 260

去骨雞肉以旁遮普方式的菠菜咖哩煮成，加入大蒜、辣椒...等香料小火燉製
Boneless chicken cooked in Punjabi style spinach curry, tempered with garlic and red chili flakes



果阿雞肉咖哩 Goan Chicken Vindaloo 295

以果阿地區方式將去骨雞肉烹煮於辛香料中，呈現酸、辣風味咖哩
Boneless chicken thigh cooked in hot goan style sour and spicy curry



卡岱香料雞瑪沙拉 Karahi Chicken 295

雞肉和胡椒...等多種香料，再以卡岱方式做成的瑪沙拉咖哩
Chicken cooked with peppers & special karahi masala



南印鯛魚咖哩 Andhra Fish Curry 265

鯛魚片和洋蔥、蕃茄、咖哩葉及香料燉製成安德拉風味咖哩
Tilapia fish fillet cooked with onions, tomatoes, curry leaves in Andhra style



卡岱香料魚 Karahi Fish 295

鯛魚片和胡椒...等多種香料，再以卡岱方式做成的瑪沙拉咖哩
Fish cooked with peppers & special karahi masala



果阿椰奶海鮮咖哩 Goan Seafood Curry 350

新鮮的綜合海鮮和多種香料及椰奶一起燉製而成
Fresh seafood cooked in authentic Goan style



南印明蝦咖哩 Prawns Curry 395

新鮮明蝦煮於香料及洋蔥、蕃茄、咖哩葉一起燉製成安德拉風味咖哩
Fresh hand-picked jumbo prawns ala minute cooked in Andhra style

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Little, Medium or Very spicy



素食(無肉)
Vegetarian (No meat)



可做全素(無蒜、蔥)
Pure Veg. (No onion & Garlic)



清真食品
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葷食咖哩 NON VEG. CURRIES



拉賈斯坦羊腿肉咖哩

Rajasthani Rogan Josh



295

去骨羊腿肉加入洋蔥、蕃茄、優格和辣椒片等香料一起燉製而成

Boneless leg of lamb cooked with onion, tomato, yogurt and whole hot spices



果阿羊腿肉咖哩

Goan Lamb Vindaloo



325

去骨羊腿肉以果阿地區方式烹煮於辛香料中，呈現酸、辣風味咖哩

Boneless lamb leg chunks cooked in hot goan style sour & spicy curry



菠菜羊腿肉咖哩

Palak Lamb



325

新鮮菠菜打成泥，和大蒜、辣椒片...等香料小火燉製，再加入去骨羊腿肉烹煮

Boneless lamb cooked with spinach puree tempered with garlic and red chili flakes



卡岱香料羊瑪沙拉



Karahi Gosht



325

羊腿肉和胡椒及多種香料，再以卡岱方式做成的瑪沙拉咖哩

Lamb cooked with peppers & special karahi masala



香料牛腩瑪沙拉

Beef Masala



290

無骨牛肉塊烹煮於胡椒及蕃茄瑪沙拉香料咖哩中

Boneless beef chunks cooked in onion and tomatoes masala curry.



果阿牛腩咖哩

Beef Vindaloo



325

以果阿地區方式將牛肉烹煮於辛香料中，呈現酸、辣風味咖哩

Beef cooked in hot goan style sour & spicy curry



卡岱香料牛腩瑪沙拉



Karahi Beef



325

牛腩加入胡椒...等多種香料，再以卡岱方式做成的瑪沙拉咖哩

Beef cooked with peppers & special karahi masala



菠菜牛腩咖哩

Palak Beef



350

新鮮菠菜打成泥加入大蒜、辣椒片...等香料小火燉製，放入去骨牛肉烹煮

Boneless beef cooked with spinach puree tempered with garlic and red chili flakes

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Little, Medium or Very spicy



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Vegetarian (No meat)



可做全素(無蒜、蔥)

Pure Veg. (No onion & Garlic)



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副食 SIDE DISH



香料飯 (全素)

Spices Rice

55



香料脆餅

Roasted Papadums

50

二片香料脆餅附上醬料
2pc papadums with chutney



洋蔥及印式醃泡菜

Onion and Pickle

50

新鮮洋蔥灑上香料粉，及自製印式醃泡菜
Extra portion of fresh raw onions with chat masala and home made pickle



新鮮綜合沙拉 (全素)

Fresh Garden Salad

75

新鮮蔬菜沙拉搭配醃漬洋蔥
Fresh Garden Salad with marinated onion



自製原味優格 (全素)

Homemade Plain Yoghurt

95



印度蔬菜香料優格 (全素) Raita

130

自製原味優格加上新鮮蔬菜和香料混合
Homemade yoghurt garnish with cucumber or vegetables and spices



印度香料炒蛋

Egg Bhurji

150

新鮮雞蛋和洋蔥快速拌炒，再用印度香料調味製成
Hand picked fresh farm eggs sauted with onion and spices

為了提供您更好的用餐經驗，以下關鍵字請告知服務人員

For a better dining experience, please specify following to our staff.



擇您所想要的辣度
Little, Medium or Very spicy



蔬食(無肉)
Vegetarian (No meat)



可做全素 (無蒜、蔥)
Pure Veg. (No onion & Garlic)



清真食品
Halal

圖片僅供參考，產品以實物為準。 Pictures for representation purpose only.

甜點 DESSERTS



孟加拉牛奶球

Rasgulla (2 pc.)

90

由印度牛奶乳酪蒸成球型，再泡於糖漿中，為冰甜品

Round shaped steamed cottage cheese dumplings cooked in light sugar syrup



孟加拉紅牛奶球

Gulab Jamun (2 pc.)

90

由印度牛奶乳酪炸成球型，再泡於糖漿中，為熱甜品

Round shaped deep fried dumpling soaked in sugar syrup



牛奶燉米布丁

Kheer

120

米和糖、牛奶一起燉煮，用豆蔻、堅果等調味

Rice pudding made by boiling rice with milk and sugar flavored with cardamom, saffron, cashew nuts



家常堅果牛奶冰淇淋

Kufi

150

牛奶和堅果碎片混和製成家常自製冰淇淋

Homemade nuts and milk ice cream

如果您不喜歡吃甜食，請勿嘗試前二種甜點

Do not try the first two Indian sweets if you do not have sweet tooth.

一般來說，印度甜點較甜並採用新鮮食材及牛奶，

如果您偏好較不甜的甜點，點餐時請向服務人員詢問。

Generally, Indian desserts are very sweet & prepared with fresh ingredients & milk.
Please ask before order if you want medium or less sweet dish.

飲品 DRINKS



可樂/健怡/零卡/雪碧	Coke/Diet/Zero/Sprite	50
香料奶茶(冰/熱)	Masala Tea(Ice/Hot)	55
蘋果汁	Apple Juice	65
進口椰子汁	Coconut Juice	65
進口荔枝汁	Lychee Juice	65
原味優酪乳	Lassi	90
玫瑰優酪乳	Rose Lassi	100
芒果優酪乳	Mango Lassi	100
鹹優酪乳	Masala Lassi	100

酒精飲品 ALCOHOLIC BEVERAGES

啤酒

BEERS

台灣金牌啤酒	Taiwan Gold Beer 330ml	BTL 95
海尼根啤酒	Heineken 330ml	95
可樂娜啤酒	Corona 330ml	120
印度啤酒(綠)	Kingfisher - Lager 330ml	150
印度啤酒(藍牌)	Kingfisher - Blue 500ml	150
艾丁格香草白啤酒	Erdinger Weisbier 500ml	160

威士忌 WHISKIES

JW Black label, Macallan 12yrs

GLS/ BTL

220/2200

其他 OTHERS

White Wine/Red Wine (btl.)
(Australian, Argentinian, European, Chilean)

BTL

980-3880