APPETIZERS 前菜



02. **Gobhi 65** 椰菜花65



03. **Paneer Pakora** 香炸印度芝士



05. **Mushroom Galouti Kebab** 蘑菇煎肉



01. **Vegetables Samosa**
素菜咖喱角

01. Vegetables Samosa 素菜咖喱角 $68
Deep Fried Pastry Stuffed with Potatoes and Peas with Indian Spices, Serve with Green Chutney and Tamarind Sauce.
脆皮炸薯仔及豆蓉配印度香料

02. Gobhi 65 / Paneer 65 / Chicken 65
椰菜花65 / 印度芝士65 / 雞肉65
Southern Indian Spices and Herbs.
配南印度香料和香草
Gobhi 椰菜花 $68
Paneer 印度芝士 $88
Chicken 雞肉 $98

03. Paneer Pakora 香炸印度芝士 $88
Deep Fried Cottage Cheese Battered with Chickpea Flour.
油炸芝士，裹上鷹嘴豆粉

04. Classic Onion Bhaji 印度炸洋蔥餅 $68
Classic Onions Fritters. 炸洋蔥餅

05. Mushroom Galouti Kebab $88
蘑菇煎肉
Melt in Mouth Delicacy, Assorted Mushrooms, Spices and Pan-fried. 香煎印度秘製香料蘑菇

06. Fish Koliwada 香辣印度炸魚 $88
Deep-Fried Fish, Carom Seeds, Chickpea Flour with Indian Spices.
炸魚，細葉糙果芹子、鷹嘴豆粉配印度香料

07. Chicken Wings with Makhani Sauce $88
牛油雞翼配印度馬卡尼醬
Fresh Deep Fried Chicken Wings Marinated with Spices & Served with Makhani Sauce.
用香料腌制的新鮮炸雞翅，配以馬卡尼醬

08. Deccan Fried Chicken 德干炸雞 $88
Boneless Battered Fried Chicken, Coconut, Curry Leaves, Coriander & Green Chillies.
炸雞塊、椰子、咖喱葉、香菜和青辣椒



06. **Fish Koliwada** 香辣印度炸魚



07. **Chicken Wings with Makhani Sauce**
牛油雞翼配印度馬卡尼醬



08. **Deccan Fried Chicken** 德干炸雞

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CHAAT CORNER
印度街頭美食

11. Punjabi Samosa Chaat $88
芝士咖喱角
Classic Dish From the Streets of Delhi, With Green Chutney, Tamarind Sauce, Home-Made Yoghurt and Indian Spices.
德里街頭的經典美食，配以薄荷酸辣醬，羅望子酸辣醬

12. Chandi Chowk Ki Aloo Tikki Chaat $88
印度薯餅
Fried Potatoes Patties Served on Bed of Chickpeas with Home-made Green Chutney and Tamarind Sauce.
薯餅配上薄荷和羅望子酸辣醬

13. Dahi Poori 芝士印度脆餅 $68
Semolina Discs Stuffed with Yoghurt, Green Chutney and Tamarind Sauce.
印度脆皮杯配上芝士、薄荷和羅望子酸辣醬

14. Papdi Chaat 印度脆餅 $68
Flat Chickpea Crisped Topped with Mashed Spiced Potatoes, Sweet Yoghurt and Loaded with Chutney.
印度脆餅配上芝士、薄荷和羅望子酸辣醬

15. Shakarkandi Ki Chaat $88
印度香料炸甜薯
Healthy Sweet Potato, Green Chutney, Tamarind Sauce, Home-Made Yoghurt and Chef Secret Spices.
炸甜薯配薄荷醬、羅望子醬、乳酪、印度香料

16. Pani Puri / Gol Gappa 印度脆球 $68
Semolina Disc Served with Potato, Chickpeas, Onions, Spices and Mint and Tamarind Flavoured Water.
印度脆皮杯配薯仔、鷹嘴豆、洋蔥，配上薄荷和羅望子調味水



13. **Dahi Poori** 芝士印度脆餅



15. **Shakarkandi Ki Chaat** 印度香料炸甜薯



12. **Chandi Chowk Ki Aloo Tikki Chaat**
印度薯餅

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PAV SERIES
印度麵包系列

All Pav Served with Dry Garlic & Peanut Chutney, Green Chutney & Tamarind Chutney.
所有印度麵包配干蒜、印度花生醬、印度薄荷醬及羅望子酸辣醬

21. Keema Pav 咖喱肉餡麵包 $128
New Zealand Minced Lamb, Indian Spices Served with Indian Soft Milk Buns Known as Pav.
碎羊肉、青豆、肉餡製作而成

22. Vada Pav 炸薯仔餡麵包 $78
Deep Fried Fritter Made of Mashed Potato and Spice, Soft Milk Bun.
炸土豆泥製作而成

23. Paneer Bhurji Pav 印度芝士餡麵包 $118
A Perfectly Savory, Tangy, Spiced Mixture Made of Indian Cottage Cheese, Onions, Tomatoes, Ginger-garlic and Spices.
印度芝士、洋蔥、番茄、薑蒜等香料製作而成



21. **Keema Pav** 咖喱肉餡麵包

ALL TIME FAVOURITE KATHI ROLLS
印度肉餡卷



Kathi Rolls 印度肉餡卷

31. Tandoori Chicken Tikka Roll 燒雞肉餡卷 $98
Char-grilled Chicken Tikka Wrapped in a Home-made Paratha Bread with Makhani Sauce, Home-made Pickles, Red Onions, Green Chutney.
烤餅配燒雞、奶油、腌菜、紅蔥、青蔥醬

32. Chicken Chettinad Roll 辣椰子燒雞肉餡卷 $98
Spicy Coconut Chicken, Mustard Seeds, Curry Leaves, Red Onions.
烤餅配辣椰子、燒雞、芥菜籽、腌菜咖喱葉、紅蔥

33. Murg Malai Tikka Roll 印度香料雞肉餡卷 $98
Boneless Chicken Thigh, Red Onions, Green Chutney.
烤餅配印度香料雞、紅蔥、薄荷醬

34. Egg & Cheese Roll 雞蛋芝士餡卷 $98
Organic Bitten Eggs, Indian Mild Cheddar Cheese, Onion & Tomatoes.
烤餅配雞蛋、薄荷芝士、洋蔥、番茄

35. Seekh Kebab Roll 羊肉餡卷 $128
Minced Meat of New Zealand Lamb, Indian Spices, Red Onions & Mint Sauce.
烤餅配羊肉

36. Achari Paneer Tikka Roll 素食餡卷 $98
Cottage Cheese, Classic Makhani Sauce, Home-made Pickles, Red Onions & Mint Chutney.
烤餅配芝士、馬卡尼醬、腌菜、紅蔥、印度薄荷醬

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FROM TANDOOR
燒烤美食

41. Tandoori Chicken 烤雞 — Full 全隻 $238 / Half 半隻 $128
Spring Chicken Marinated with Yoghurt and Paste of Selected Spices, Roasted in Clay Oven.
用精選香料腌制的春雞，在烤爐中烤制

42. Chicken Tikka 烤雞塊 — $128
Char-grilled Boneless Chicken Pieces Marinated with Indian Spices, Yoghurt, Served with Green Chutney.
炭烤用印度香料、酸奶腌制過的無骨雞塊，配薄荷醬

43. Murg Malai Tikka 秘制醬烤雞 — $128
Char-grilled Boneless Chicken Pieces Marinated with Cream, Indian Spices, Yoghurt, Served with Green Chutney.
秘制醬腌製烤雞配薄荷醬

44. Ajwani King Prawns 烤虎蝦 — $228
Marinated King Prawns Cooked in Clay Oven.
腌製虎蝦在烤爐中烤制

45. Fish Tikka 烤魚 — $158
Char-grilled Boneless Fish Chunks Marinated with Indian Spices, Served with Green Chutney.
去骨腌製魚塊配薄荷醬

46. Lamb Chops 羊排 — $228
New Zealand Lamb Chops Marinated with Chef Secret Spices, Served Green Chutney.
秘制醬腌製新西蘭羊排配薄荷醬

47. Lamb Seekh Kebab 烤免治羊肉串 — $148
Minced Meat of New Zealand Lamb, Indian Spices, Served with Green Chutney.
秘制醬免治羊肉配薄荷醬



43. **Murg Malai Tikka** 秘制醬烤雞

48. Assorted Tandoori Platter 印度燒烤拼盤 — $258
Combination of Fish Tikka, Chicken Tikka and Lamb Seekh Kebab, Chicken Malai Tikka Served with Green Chutney.
烤魚、烤雞、烤羊肉配薄荷醬

49. Paneer Tikka 烤印度芝士 — $128
Indian Cottage Cheese, Bell Peppers, Onions, Served with Green Chutney.
印度芝士、青椒、洋蔥配薄荷醬

50. Vegetable Seekh Kebab 烤素食串 $118
Minced of Potatoes, Cottage Cheese, Seasonal Vegetables with Spices & herbs, Grilled on Skewers in a Charcoal, Served with Green Chutney.
烤薯蓉、印度芝士、蔬菜，配檸檬薄荷醬



41. **Tandoori Chicken** 烤雞



44. **Ajwani King Prawns** 咖喱肉餡麵包



47. **Lamb Seekh Kebab** 烤免治羊肉串

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INDIAN CURRIES
印度咖喱

51. Delhi 6 Signature Korma 鎮店招牌咖喱
Curry Made From Cashew Nuts, Onions, Yoghurt,
Fenugreek Leaves and Aromatic Spices.
腰果、洋蔥、奶油制成的咖喱、葫蘆巴葉和芳香香料制成

Lamb羊肉 $148 / Chicken雞肉 $138 / Fish魚 $138 /
Prawns蝦 $148 / Paneer芝士 $128 / Vegetables蔬菜 $108

52. Saag-Wala 菠菜咖喱
Spinach Cooked in Mildly Spices
菠菜用温和的香料煮熟，再用腰果、洋蔥、奶油制成的咖喱、
葫蘆巴葉和芳香香料制作而成

Lamb羊肉 $148 / Chicken雞肉 $138 / Fish魚 $138 /
Prawns蝦 $148 / Paneer芝士 $128 / Vegetables蔬菜 $108

53. Vindaloo 正宗咖喱
An Extra Spicy and Tangy Curry Based on Onions,
Vinegar, Chillies and Goan Spices.
用洋蔥、醋、辣椒和各種香料制作的咖喱

Lamb羊肉 $148 / Chicken雞肉 $138 / Fish魚 $138 /
Prawns蝦 $148 / Paneer芝士 $128 / Vegetables蔬菜 $108

54. Masala 馬薩拉
Curry Cooked with Onions, Garlic, Ginger, Tomatoes and Spices
用洋蔥、大蒜、生薑、番茄和香料烹調的醬汁制作而成

Lamb羊肉 $148 / Chicken雞肉 $138 / Fish魚 $138 /
Prawns蝦 $148 / Paneer芝士 $128 / Vegetables蔬菜 $108

55. Signature Murgh Tikka Masala $148
招牌烤雞肉咖喱
Tandoori Boneless Chicken Chunks Cooked in Onion,
Tomato and Aromatic Spices.
洋蔥、番茄、馬薩拉烹調的烤無骨雞肉

56. Butter Chicken 牛油雞 $138
Boneless Chicken Tikka Cooked with
Tomato & Butter, Cashew Cream Sauce.
用番茄和牛油醬烹調的烤無骨雞肉

57. Chettinad 南印度咖喱雞
Boneless Chicken Marinated with Turmeric, Chillies,
Coconut and South Indian Aromatic Spices and Herbs.
用薑黃、辣椒、椰子、南印度香料和草藥腌制的無骨雞肉

Lamb羊肉 $148 / Chicken雞肉 $138 / Fish魚 $138 /
Prawns蝦 $148 / Paneer芝士 $128 / Vegetables蔬菜 $108

58. Malabar Curry 馬拉巴爾咖喱
Toasted Coconut, Blend of Spices and Fenugreek.
用烤椰子、雜錦香料和葫蘆巴制作而成

Lamb羊肉 $148 / Chicken雞肉 $138 / Fish魚 $138 /
Prawns蝦 $148 / Paneer芝士 $128 / Vegetables蔬菜 $108



52. **Saag-Wala** 菠菜咖喱



54. **Masala** 馬薩拉



56. **Butter Chicken** 牛油雞



57. **Chettinad** 南印度咖喱雞

INDIAN CURRIES
印度咖喱

59. Lamb Rogan Josh 奶油羊肉咖喱 $158
New Zealand Lamb Cooked in Kashmiri Aromatic Spices.
克什米爾香料烹調的新西蘭羊肉

60. Madras Curry 馬德拉咖喱
Spicy, Tangy and Aromatic Based on Onion, Tomatoes, Chillies, Coconut Cream.
以洋蔥、西紅柿、辣椒和椰子奶油為基底，辛辣酸辣且芳香
Lamb羊肉 $148 / Chicken雞肉 $138 / Fish魚 $138 / Prawns蝦 $148 / Paneer芝士 $128 / Vegetables蔬菜 $108

61. Jalfrezi 蔬菜咖喱
Bell Peppers, Onions, Tomato and Chillies with Indian Spices.
炒蔬菜與青椒、洋蔥和番茄一起烹飪，額外配料包括辣椒粉和香菜
Lamb羊肉 $148 / Chicken雞肉 $138 / Fish魚 $138 / Prawns蝦 $148 / Paneer芝士 $128 / Vegetables蔬菜 $108

62. Rajasthani Bhindi 秋葵咖喱 $98
Fresh Okra Tossed with Onion, Tomato, Garlic & Marwari Spices.
洋蔥、番茄和大蒜汁制作的秋葵



59. Lamb Rogan Josh 奶油羊肉咖喱



62. Rajasthani Bhindi 秋葵咖喱



63. Punjabi Chana Masala 鷹嘴豆咖喱

63. Punjabi Chana Masala 鷹嘴豆咖喱 $98
Chickpeas Cooked with Onion, Tomato and Home Blended Secret Spices.
家傳秘制香料烹制的旁遮普特色菜—鷹嘴豆煮制品

64. Aloo Gobhi Masala 香料薯仔椰菜 $98
Potatoes and Cauliflower Cooked with Cumin Seeds and Spices.
薯仔、椰菜配香料

65. Punjabi Dal Tadka 托卡黃扁豆 $98
Yellow Lentil Tempered with Cumin, Mustard and Tomatoes.
用孜然、生姜、紅辣椒和番茄炒的黃扁豆

66. Delhi 6 Signature Dal Makhani $108
招牌馬卡尼扁豆
Slow Cooked Black Lentils with Tomato Cream and Butter.
慢煮黑扁豆配番茄、奶油和黃油

67. Paneer Makhani 瑪卡尼印度芝士 $128
Indian Cottage Cheese Cooked with Cream and Tomatoes with Spices.
印度芝士配奶油、番茄、馬卡尼汁

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DUM BIRYANI / RICE
印度咖喱肉飯／米飯

71. Lamb Dum Biryani 羊肉飯 $168
Marinated Lamb and Aromatic Basmati Rice Cooked in Traditional Style & Finished in Clay Pot.
用傳統的方式腌制羊肉和香气四溢的巴斯馬蒂米飯，最后在陶罐中烹飪完成

72. Chicken Dum Biryani $158
阿瓦迪香料烤雞飯
Marinated Boneless Chicken & Basmati Rice Cooked in Traditional Style & Finished in Clay Pot.
用傳統的方式烹制的雞肉和巴斯馬蒂米飯，浸泡在微妙的雞肉高湯中，最后在密封的陶瓷鍋里完成.

73. Prawn Biryani 咖喱蝦飯 $168
Prawns and Aromatic Basmati Rice Cooked in Traditional Style & Finished in Clay Pot.
以傳統的方式烹制的蝦和香濃巴斯馬蒂米飯，最后在陶瓷鍋中完成

74. Vegetable Dum Biryani $128
印度蔬菜炒飯
Combination of Basmati Rice, Fresh Seasonal Vegetables, Cottage Cheese & Spices, Finished in Clay Pot.
在陶罐中煨煮的長粒巴斯馬蒂米飯、新鮮蔬菜、芝士和精選香料的結合

75. Saffron Pulao 柯薩里飯 $58
Basmati Rice Cooked with Saffron and Indian Herbs.
用藏紅花和牛奶煮熟的巴斯馬蒂米飯

76. Jeera Rice 孜然飯 $52
Basmati Rice Cooked with Cumin Seeds.
著名的蒸香巴斯馬蒂米飯，用孜然籽調味

77. Basmati Rice 白飯 $48
Steamed Basmati Rice.
蒸香米飯



71. **Lamb Dum Biryani** 羊肉飯



75. **Saffron Pulao** 柯薩里飯

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BREAD 印度烤餅

81. **Plain Naan** 素食印度烤餅 $28
Leavened, Clay Oven-baked Flour Indian Bread.
在陶瓷烤箱中烘烤的富含精制小麥粉的發酵麵包

82. **Butter Naan** 牛油烤餅 $32
Leavened Butter Bread of Flour Baked in Clay Oven.
在烤箱中烘烤的富含精制小麥粉的發酵黃油麵包

83. **Garlic Naan** 蒜香印度烤餅 $36
Leavened Butter Garlic Bread
of Enriched Refined Flour Baked in Clay Oven.
陶瓷烤箱中烘烤的富含精制小麥粉的發酵黃油大蒜麵包

84. **Cheese Naan** 芝士印度烤餅 $42
Naan Bread Stuffed with Indian Mild Cheddar Cheese,
Cottage Cheese and Mozzarella Cheese.
經典烤餅，內含印度切達芝士

85. **Keema Naan** 香辣肉烤餅 $52
Traditional Naan Bread Stuffed with Minced Lamb.
傳統的烤餅，內填充有絞碎的羊肉

86. **Laccha Paratha** 印度薄煎餅 $32
Crispy Flaky Multi Layered Wheat Flour Bread Baked
in Clay Oven.
在陶瓷烤箱中烘烤的脆皮多層小麥麵包

87. **Chilli Laccha Paratha** 辣椒煎餅 $34
Crispy Flaky Multi Layered Wheat Flour Bread Baked
in Clay Oven with Green Chilies Toppings.
在陶瓷爐中烘烤的脆皮多層小麥麵包，上面撒有綠辣椒

88. **Onion Kulcha** 洋蔥烤餅 $38
Leavened Bread Which is Stuffed with Onions
and Baked in Clay Oven.
用洋蔥填充的發酵麵包，在烤爐中烘烤

89. **Tandoori / Tawa Roti** 烤餅 $24
Crispy Whole Wheat Bread Baked in Clay Oven.
在陶瓷烤箱中烘烤的酥脆全麥麵包

SIDE DISHES 配菜

91. **Masala Papad** 香料薄脆 $28
Deep fried Papad Sprinkled with Spice,
Chopped Onions, Tomato, Cucumber & Coriander Leaves.
炸脆的薄餅撒上香料、切碎的洋蔥、番茄、
黃瓜和香菜葉

92. **Roasted Papad** 烤印度薄脆 $22
A Thin Crisp Disc Shape Made From Dough of Gram Flour.
由鷹嘴豆麵團制成的薄脆圓形餅乾

93. **Crunchy Garden Salad** 田園沙律 $58
Crunchy Lettuce, Fresh Tomatoes, Carrot, Cucumber,
Onions, Lemon Wedges with Chaat Masala.
脆生菜、新鮮番茄、胡蘿蔔、黃瓜、洋蔥、
檸檬角配印度香料

94. **Choice of Raita (Mixed / Cucumber / Boondi)** $38
印度乳酪（雜錦／黃瓜／鷹嘴豆粉炸丸子）
Raita is a Side Dish Made of Yogurt, Together with Raw
Vegetables, or Boondi (fried Droplets of Chickpeas Flour).
是一種用酸奶制成、配生或熟的蔬菜、水果或鷹嘴豆粉
丸子一起食用

DESSERT 甜品

101. **Rasmalai** 拉什馬拉 $52
Soaking Small, Flattened Balls of Fresh Indian
Cheese (chhena) in a Sweet, Creamy Sauce Flavoured
with Saffron, Cardamon and Rose Water.
印度芝士甜奶汁浸泡扁平小奶球，配鮮甜奶汁、
藏紅花、小豆蔻和玫瑰水



102. **Gulab Jamun** 豆蔻奶球 $48
Milk Solids Kneaded with Flour,
Flavoured with Rose Water and Cardamon.
奶球與麵粉揉合，用玫瑰水和豆蔻調味

103. **Pistachio Kulfi** 開心果雪糕 $48
The Indian Version of Pistachio Ice Cream
with a Denser, Creamier, and Richer Texture.
印度開心果雪糕，口感更濃郁、更細膩、更豐富

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