

indian  tandoor
FLAMES, SPICES AND BUTTERFLIES BY CHEF DHARMENDRA



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APPETIZERS

VEGETABLE SAMOSA • 120 THB

Crispy pastry, potato & green peas

MASALA PAPAD • 90 THB

Crispy papad, fresh tomato, onion & coriander

SIGNATURE CURRIES

(served with basmati rice)

BUTTER CHICKEN MASALA • 280 THB

Creamy tomato sauce, butter & spices

DAL TADKA • 200 THB

Yellow lentils tempered with garlic & cumin

DAL MAKHANI • 220 THB

Black lentils, red beans, cream & butter

ALOO GOBI • 200 THB

Cauliflower & potatoes in spiced tomato gravy

PANEER BUTTER MASALA • 240 THB

Paneer in rich buttery tomato sauce

PALAK PANEER • 240 THB

Cottage cheese in spinach curry

ROGAN JOSH • 320 THB

Tender lamb curry with Kashmiri spices

KADAI MUTTON • 320 THB

Spiced lamb with peppers & tomato masala

FISH TIKKA MASALA • 280 THB

Grilled fish in spiced tomato curry

TANDOOR & GRILL

WHOLE TANDOORI CHICKEN • 360/650 THB

Half or full chicken, marinated & roasted

ROYAL CHICKEN TIKKA • 180 THB

Marinated chicken, slow roasted in the tandoor

LAMB SEEKH KEBAB • 260 THB

Minced lamb skewers with spices

TANDOORI BROCCOLI • 180 THB

 Broccoli florets, yogurt marinade & garam masala

TANDOORI PRAWNS • 220 THB

Tiger prawns, coriander & lime touch

PANEER TIKKA • 180 THB

 Indian cottage cheese, yogurt & spices

FISH TIKKA • 220 THB

Marinated fish fillet roasted in the tandoor

DRINKS

MANGO LASSI • 120 THB

Fresh mango & yogurt smoothie

MASALA CHAI • 100 THB

Spiced Indian tea with milk & cardamom

SIDES

BUTTER NAAN • 80 THB

GARLIC NAAN • 90 THB

CHEESE NAAN • 120 THB

TANDOORI ROTI • 70 THB

JEERA RICE • 100 THB

Basmati rice with cumin

ROYAL BIRYANI • 220-250 THB

Basmati rice, spices, chicken or vegetables

DESSERTS

GULAB JAMUN • 120 THB

Warm milk dumplings in rose & cardamom syrup

CARROT HALWA • 140 THB

Slow-cooked carrot pudding with almonds

RASGULLA • 120 THB

Soft cheese dumplings in light sugar syrup