


## STARTERS

- Dahi Puri** THB 250  
Wheat shells filled with potatoes, pomegranate, sprouted lentils, yogurt and chutneys
- Bhalla Papdi Chaat** THB 250  
Crisp papdi, soft lentil fritters, yogurt, tamarind and coriander chutneys
- Gobhi Manchurian ki Chaat** THB 250  
Cauliflowerets pakoda chaat, spring onions and golden sesame seeds
-  **Jaipuri Khakra Chaat** THB 260  
Crisp Khakra, avocado, sprout lentils, corn and pomegranate served with fine sev and chutneys
- Tandoori Chooza Samosa** THB 280  
Humble samosa elevated with tandoor charred chicken tikka, served with chutneys

## KABABS

-  **Murgh shikhampur** THB 360  
Creamy, melt in the mouth mild spiced chicken kabab with mint flavoured hung yogurt
- Murgh Tikka Angara** THB 400  
Tandoori morsels of tender chicken, kashmiri chillies, mustard oil and fenugreek, finished on amber coals
- Zafrani Malai Murgh Tikka** THB 400  
Saffron infused chicken supremes, delicately marinated with cream cheese and rose water
- Tandoori Chooza** THB 420  
Half Spring chicken, marinated in yogurt, ginger, kashmiri chillies, garam masala
- Gilafi Sheekh Kabab** THB 420  
Lamb mince laced with cheese and aromatic spices, studded with bell peppers, cooked over charcoal
-  **Barra Chaamp** THB 750  
Australian Lamb Chops char-grilled in Peshawari spices, cinnamon and malt vinegar
- Kasuri Jhinga** THB 900  
Tiger Prawns coated in yogurt and turmeric marinade, fenugreek and onion seeds
-  **Salmon Tikka – Sove wala** THB 520  
Norwegian Salmon – with Dill, Honey and ground mustard, chopped chillies, smoked over ambers
- Non Veg Platter** THB 1,150  
Chef's choicest selection - Murgh tikka, Seekh kabab, Sova Salmon and Kastruri Jhinga

## VEGETARIAN

- Tandoori Malai Broccoli** THB 330  
Broccoli florets, cardamom and mace flavoured yogurt, flamed in the Tandoor
- Paneer Tikka Peshawari aur Hariyali** THB 380  
Cottage cheese tikka two ways – in robust Peshawari / Herby green chutney flavours
- Saunde Aloo** THB 340  
Slow roasted baby potato with exotic spices, black salt and mustard
-  **Edamame Herb Tikki** THB 300  
Tawa grilled patties – basil and spinach, edamame peas, spicy tomato chutney
- Vegetarian Kabab platter** THB 700  
Maya's selection of delicacies – Malai Broccoli, Peshawari Paneer, Edamame tikki and Saunde Aloo

## CURRIES

- Lagan ka Murgh** THB 400  
Chicken cooked in an almond and poppy seeds gravy, with royal cumin, mint and saffron
- Old Delhi Butter Chicken** THB 425  
From the very bylanes of Delhi, traditional butter chicken with its smokiness and cream enriched gravy
-  **Dhaba Chicken curry** THB 400  
Robust and stout curry with ginger, chillies and coriander – a sought after Highway delicacy
-  **Chicken Chettinad** THB 425  
From Karaikudi - Chicken curry with ground poppy seeds, coconut, pathar ke phool
- Murgh Aap Ki Pasand** THB 425  
Your choice of chicken - Methi / Lahori Karahi / Masala khurchan / Kali Mirch
-  **Railway Mutton Curry** THB 475  
From the days of British Raj – one of the finest mutton curries to withstand the test of time
- Bhuna Gosht** THB 500  
Slow cooked mutton in brown onions, yogurt, nutmeg, and cardamom
-  **Jhinga Tawa Masala** THB 800  
Tiger prawns finished in a tawa masala, coriander, curry leaves and lime juice
- Seabass Alappey Mappas** THB 550  
Seabass in Keralan creamy coconut gravy, green chilli and ginger
-  **Lobster Butter Masala** THB 1,500  
Canadian Lobster, roasted with spices, simmered in creamy gravy

## VEGETARIAN

<b>Chatpate Kurkure Bhindi</b>	<b>THB 340</b>
<i>Crispy okra tossed with raw mango powder and roasted cashew nuts</i>	
<b>Anjeer Kofta</b>	<b>THB 350</b>
<i>Fig and cottage cheese dumplings in a saffron sauce, scented with cardamom</i>	
 <b>Baghara Beigan</b> 	<b>THB 320</b>
<i>Hyderabadi delicacy of Nawabs – humble aubergine in a nutty gravy, with tamarind</i>	
<b>Subz Miloni</b> 	<b>THB 340</b>
<i>Broccoli, mushrooms, baby corn, peppers and carrot, creamy spinach gravy</i>	
<b>Paneer Aap ki Pasand</b> 	<b>THB 350</b>
<i>Your Choice of - Saag / Karahi / Makhani</i>	
<b>Aloo aap ki Pasand</b> 	<b>THB 300</b>
<i>Your choice of - Lasan jeera ka choka / Matar / Adraki Gobhi / Shimla mirch</i>	
<b>Mushroom Aap ki Pasand</b> 	<b>THB 350</b>
<i>Your choice of - Matar / Hara Pyaz aur Dhaniya / Chilli Garlic</i>	
<b>Punjabi Kadhi</b> 	<b>THB 240</b>
<i>Home style yogurt sauce tempered with Hing and curry leaves, gram flour dumplings</i>	
<b>Daal Maya</b> 	<b>THB 275</b>
<i>Black lentils delicately slow cooked overnight with tomatoes, garlic and fenugreek, enriched with butter</i>	
<b>Hing-Lasooni Dal</b> 	<b>THB 225</b>
<i>Home style Yellow lentils, tempered with garlic and asafoetida</i>	

## BIRYANIS

<b>Murgh Awadhi Biryani</b> 	<b>THB 475</b>
<b>Dum Gosht Biryani</b> 	<b>THB 550</b>
 <b>Chettinad Yera Biryani (Prawns)</b> 	<b>THB 750</b>
<b>Subz Biryani</b> 	<b>THB 350</b>
<b>Pulao aap ki pasand</b> 	<b>THB 225</b>
<i>Jeera / Matar-Khumb / Zafrani</i>	
<b>Steamed Basmati Rice</b>	<b>THB 175</b>

## ROTIS

<b>Plain Naan</b>	<b>THB 100</b>
<b>Garlic Naan</b>	<b>THB 110</b>
<b>Peshawari naan</b>	<b>THB 150</b>
<i>Stuffed with coconut, sultanas, pistachio, cashewnut and honey</i>	
<b>Parantha – Lachedar / Pudina / Ajwain / Chilli flakes</b>	<b>THB 100</b>
<b>Amritsari kulcha</b>	<b>THB 120</b>
<i>Pyaz aur hara Mirch/ Aloo anardana / Paneer aur dhaniya</i>	
<b>Tandoori roti</b>	<b>THB 80</b>
<b>Missi roti</b>	<b>THB 100</b>
<b>Kheema naan</b>	<b>THB 175</b>
<b>Zafrani naan / Zaatar naan</b>	<b>THB 130</b>
<b>Truffle cheese naan</b>	<b>THB 175</b>
<i>Black truffle, garlic and cream cheese</i>	

## RAITA AUR SALAD

<b>Khajoor Pudina raita</b>	<b>THB 120</b>
<b>Mumbai Masala raita</b>	<b>THB 100</b>
<b>Beetroot curry patta raita</b>	<b>THB 100</b>
<b>Green salad</b>	<b>THB 180</b>

## DESSERTS

<b>Gulab Jamun, Pistachio rabdi cream</b>	<b>THB 140</b>
<i>Warm Gulab Jamun, Pistachio rabdi foam, nuts and silver varaq</i>	
<b>Kulfi Falooda @ 29</b>	<b>THB 175</b>
<b>Homemade Moong Dal Halwa</b>	<b>THB 200</b>
<b>Mango Malai Pudding</b>	<b>THB 150</b>

## DRINKS

<b>Lassi – Sweet / Salted / Mango</b>	<b>THB 180</b>
<b>Masala tea</b>	<b>THB 200</b>
<b>Gujarathi chaas</b>	<b>THB 150</b>