


## 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> |