

STARTERS - VEGETARIAN

頭盤 - 素食

CRISPY CORN CHAAT \$98

印式酥脆炸粟米

Deep fried baby corn coated with corn flakes and a mixture of chopped onions, chillies, tomatoes and green peas topped with a tangy sauce.

AMCHUR OKRA CHAAT \$88

炸秋葵

Crispy fried Okra (lady finger) tossed in dry mango powder & Chaat Masala

TREASURE OF LAND (Zameen Ka Khajana) \$98

印式香煎寶藏餡餅

Beetroot and baby potato patties filled with baby carrot and coated with sesame seeds.

DAHI KE KEBAB \$88

印式香煎心形酸奶芝士餡餅

Heart shape hung yoghurt patties stuffed with cheese and flavoured with Indian spices.

COCKTAIL SAMOSA \$78

印式馬鈴薯餡角

Deep fried pyramid pastry stuffed with potatoes, green peas, cashew nuts and Indian spices, served with a homemade tamarind and mint sauce.

BHARWA PUNJABI PANEER TIKKA \$108

印式炭烤芝士釀無花果

Char-grilled cottage cheese stuffed with figs and marinated with gram flour and red chillies.

TANDOORI BHARWA MUSHROOM \$98

印式烤蘑菇釀水牛芝士

Grilled Baby mushrooms stuffed with Mozzarella cheese and basil, marinated with yogurt and Indian spices.



STARTERS - NON-VEGETARIAN

頭盤 - 非素食



CHICKEN 65 \$88

印度香辣雞65

Spicy deep-fried boneless chicken prepared with South Indian spices.

BUTTER CHICKEN SAMOSA (3 pieces) \$108

印式牛油雞餡角(3件)

Deep fried pyramid pastry stuffed with butter chicken and served with mint yogurt sauce.

BASIL RESAM MALAI TIKKA (4 pieces) \$128

印式無骨烤雞(4件)

Boneless chicken marinated with basil, cashew nuts, cheese and grilled in the tandoor.

GILAFI SEEKH KEBAB (4 pieces) \$158

印式烤免治羊肉串(4串)

Minced lamb on a skewer marinated with herbs and grilled in a tandoori oven.

CARAT TANDOORI CHICKEN \$158

招牌印式烤雞

Chicken marinated with ginger, garlic, Indian spices and grilled in a tandoori oven.

SALMON DILL TIKKA (2 pieces) \$158

印式烤挪威三文魚(2件)

Grilled Norwegian salmon chunks marinated with dill leaves, hung curd and Indian spices.

BHATTI DA BARRAH (3 pieces) \$178

印式烤紐西蘭羊膝(3件)

Grilled prime New Zealand rack of lamb marinated with red pepper, hung curd and red wine.

ANGOORI PRAWN TANDOORI (2 pieces) \$188

印式烤白酒大蝦(2件)

Jumbo prawns infused in white wine, with a spicy marinade, flavoured with coriander, yellow chilli and caraway seeds.

MAIN COURSE – VEGETARIAN

主菜 - 素食



LASOONI DAL TADKA \$98

印式慢煮香辣洋蔥小扁豆

Yellow lentils, tempered with garlic, cumin, dry red chilli, onions and garnished with coriander.

DAL CARAT \$108

印式慢煮番茄小扁豆

Black lentils simmered overnight, Slow cooked with, tomatoes, Indian spices and finished with cream.

MUTTER ACHARI BAIGAN \$108

印式香辣茄子

Baby eggplant seared and wrapped in spicy Indian pickle gravy.

BHINDI MINT ONION \$108

印式洋蔥炒秋葵

Okra cooked with onions, fresh mint leaves and Indian spices.

SUBZ ENGLISH \$118

印式炒時令蔬菜

Sautéed mixed seasonal vegetables with olive oil, garlic and cherry tomatoes.

MAKAI MUSHROOM HARA PYAAZ \$118

印式小玉米蘑菇瑪沙拉

A blend of baby corn, button mushrooms, spring onion with cumin tempered masala.

LASOONI SHINGHARA PALAK \$118

印式拌馬蹄

Water chestnuts tossed with garlic and baby spinach paste.

PANEER PEPPER MASALA \$128

印式茅屋芝士瑪沙拉

Fresh cottage cheese cubes cooked with onion, pepper, tomatoes and Indian spices.

NAVRATAN KORMA HK128

特色乳酪蔬菜

Rich creamy mixed vegetables curry cooked with fruits and nuts, also known as nine gems



CARAT

MAIN COURSE – NON VEGETARIAN

主菜 - 非素食

CARAT BUTTER CHICKEN \$138

招牌印式牛油烤雞

Tandoor roasted chicken cooked in a mild tomato gravy.

GOAN FISH CURRY \$138

果亞咖喱魚

A traditional delicacy from Goa

KADHAI MURGH TIKKA MASALA \$138

印式燈籠椒烤雞

Chicken tikka and bell peppers prepared with a blend of fresh ground coriander, black pepper, roasted cumin and red chillies.

PRAWN MASALA \$ 148

煎/瑪沙拉蝦肉

Prawns cooked with indian spices

BALTI LAMB CURRY \$158

印式慢煮咖喱羊粒 (鍋仔上)

Slow-cooked cubes of lamb with homemade Indian spices, served in a copper pot.

NALI LAZEEZ \$168

印式慢煮紐西蘭羊膝

New Zealand Lamb shanks cooked with onions and a creamy cashew nut gravy finished with almond flakes.

SIDE DISH

ROASTED PAPAD \$12

MASALA PAPAD \$20

GREEN SALAD \$48

RAITA \$48

DESSERTS

甜品

GULAB JAMUN \$58

印式軟綿湯圓

Deep-fried dumplings made of dried milk dipped in a rose-cardamom flavoured sugar syrup.

RASMALAI VANILLA \$68

印式凍芝士湯圓

Chilled cottage cheese dumplings, sweetened milk and flavoured with vanilla.

PAAN GELATO \$78

Carat特式雪糕

Carat Specialty ice cream flavoured with betel leaves.

KESARI LOTUS SEEDS KULFI \$78

印式蓮子布丁

Traditional Indian ice cream with lotus seeds.