

## APPETIZERS 首選

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|---|------|
| 1. SAMOSA (VEG.)<br>印度咖喱角 (薯蓉)  | \$39 |
| BEEF SAMOSA (5pcs)<br>免治牛肉  | \$59 |
| 2. ONION RING<br>香炸洋蔥<br>Onion rings  | \$39 |
| 3. VEGETABLE PAKORA<br>香炸雜菜<br>Marinated deep fried mixed vegetable with<br>traditional Indian spices and herbs | \$39 |
| 4. CHICKEN PAKORA<br>炸雞肉球   | \$69 |
| 5. ALOO CHAAT<br>印式薯仔沙律<br>Marinated diced potatoes with chaat masala spice                                     | \$46 |
| 6. CHICKEN CHAAT<br>印式雞肉沙律  | \$70 |
| 7. PAPADAMS<br>威化胡椒餅<br>Crispy Lentil wafer served fried or roasted   | \$14 |
| 8. MASALA PAPADAMS<br>特式脆薄餅   | \$20 |

SAMOSA (VEG.)  
印度咖喱角 (薯蓉)



## SIDE DISHES 配菜

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|---|------|
| 9. GREEN SALAD<br>雜菜沙律<br>Fresh vegetable salad                     | \$28 |
| 10. CUCUMBER RAITA<br>青瓜乳酪<br>Chopped cucumber seasoned with yogurt | \$45 |
| 11. TODAY INDIAN SOUP<br>印度湯  |      |
| INDIAN VEGETABLE SOUP 雜菜湯   | \$50 |
| INDIAN CHICKEN SOUP 雞湯  | \$60 |

PAPADAMS  
威化胡椒餅  
lentil wafer (fried or roasted)

# 7E 咖喱王

**KHYBER-PASS MESS CLUB**  
**ORIGINAL CURRY KING**

## TANDOORI SPECIALITIES 印度燒烤

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|---|-------|
| 12. FISH FRY (1 pc)<br>炸魚 (每塊)  | \$40  |
| 13. CHICKEN FULL LEG<br>炸雞全腿  | \$53  |
| 14. VEGETABLE KEBAB<br>串燒雜菜   | \$82  |
| 15. ACHARI TIKKA KHYBER SPECIAL<br>咖喱王特式燒雞柳   | \$105 |
| 16. CHICKEN TIKKA<br>串燒五香雞件<br><small>Marinated boneless chicken with garam masala and traditional Indian spices grilled in tandoor (Clay oven)</small> | \$105 |
| 17. RESHMI KABAB<br>串燒雞柳<br><small>Marinated boneless chicken with fresh herbs and cream grilled in tandoor (Clay oven)</small>                         | \$108 |
| 18. SEEKH KABAB<br>串燒免治羊肉卷<br><small>Marinated mutton with traditional Indian spices on skewers grilled in tandoor (Clay oven)</small>                  | \$108 |
| 19. FISH TIKKA<br>串燒鮮魚件<br><small>Marinated fish fillet with garam masala and traditional Indian spices in tandoor (Clay oven)</small>                  | \$165 |
| 20. TANDOORI CHICKEN<br>香燒雞塊<br><small>Marinated chicken with garam masala and traditional Indian spices in tandoor (Clay oven)</small>                 | \$106 |
| 21. TANDOORI MIXED GRILL<br>燒烤精選  | \$128 |
| 22. HARIYALI CHICKEN TIKKA<br>烤醬雞   | \$108 |
| 23. TANDOORI MUTTON FULL LEG (Special)<br>燒羊肚   | \$550 |
| 24. BATAIR FRY (1 pc)<br>燒鵝鶉 (每隻)   | \$29  |



FISH TIKKA  
串燒鮮魚件



TANDOORI CHICKEN  
香燒雞塊



RESHMI KABAB  
串燒雞柳

## CHICKEN SPECIALITEIS 雞肉類

25. CHICKEN MADRAS  
印度香料雞 \$86

Traditional South Indian curry with blended coconut and traditional Indian spices

26. CHICKEN VINDALOO  
巴辣雞 \$86

Cooked with Kashmiri chilli, cayenne pepper and traditional hot Indian spices

27. CHICKEN SHAHI KORMA  
白汁燴雞 \$86

An ancient Mughlai dish cooked with yogurt and traditional Indian spices

28. CHICKEN CURRY  
原汁咖喱雞 \$83

29. CHICKEN TIKKA MASALA  
特式香燒雞柳 \$86

Marinated boneless chicken cooked with garam masala and traditional Indian spices

30. CHICKEN MAKHANI  
特式香料雞 \$86

Bone chicken simmered in rich tomato gravy with butter and traditional Indian spices

31. CHICKEN MASALA  
馬沙拉燴雞 \$86

Pieces of Succulent chicken cooked in garam masala and traditional Indian spices in thick gravy sauce

32. CHICKEN (POT)  
窩仔咖喱雞 \$139

33. CHICKEN SAAG  
菠菜雞 \$93

34. CHICKEN KARAHI  
鑊仔雞 \$109

Chicken cooked with capsicum and traditional spices from Northern india

35. CHICKEN KHYBER SPECIAL  
咖喱王特式雞 \$138



CHICKEN MAKHANI  
特式香料雞



CHICKEN MAKHANI  
特式香料雞

## MUTTON SPECIALITIES 羊肉類

36. MUTTON BHUNA  
燒干羊肉 \$94
37. MUTTON DO PYAZA  
羊肉炒洋蔥 \$94
38. MUTTON KHYBER SPECIAL  
咖喱王特式羊肉 \$138
39. ROGAN JOSH  
印式燴羊肉 \$94
40. MUTTON CURRY  
原汁咖喱羊肉 \$92
41. MUTTON MASALA  
燒羊肉咖喱 \$93  
*Mutton cooked in traditional Kashmiri masala*
42. MUTTON VINDALOO  
巴辣羊 \$93  
*Slow cooked fiery mutton with hot Indian spices and potatoes*
43. MUTTON KEEMA  
免治羊肉 \$91  
*Minced mutton curry*
44. MUTTON SHAHI KORMA  
腰果濃汁滑羊 \$93  
*Tender pieces of mutton cooked in butter, cream, cashew nuts and traditional Indian spices*
45. MUTTON KARAHI  
鑊仔羊肉 \$121
46. MUTTON (POT)  
窩仔羊肉 \$138
47. MUTTON SAAG  
菠菜羊 \$103
48. BATAIR KARAHI  
鑊仔鑊雞 \$125



MUTTON KARAHI  
鑊仔羊肉

## BEEF SPECIALITIES 牛肉類

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|------------------------------------|-------|
| 49. BEEF CURRY<br>咖喱牛腩             | \$82  |
| 50. BEEF KARAHI<br>鑊仔牛腩            | \$117 |
| 51. BEEF POT<br>窩仔牛腩               | \$132 |
| 52. BEEF KHYBER SPECIAL<br>咖喱王牛腩特式 | \$138 |



## SEAFOOD DELICACIES 海鮮類

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|----------------------------|-------|
| 53. PRAWN CURRY<br>原汁咖喱蝦   | \$103 |
| 54. PRAWN MASALA<br>濃汁咖喱蝦  | \$108 |
| 55. PRAWN VINDALOO<br>香辣大蝦 | \$108 |
| 56. PRAWN LAZIZ<br>香濃茄汁燴蝦球 | \$111 |
| 57. PRAWN (POT)<br>窩仔蝦     | \$165 |
| 58. FISH CURRY<br>咖喱鮮魚     | \$90  |
| 59. FISH MASALA<br>瑪沙拉燴魚   | \$97  |
| 60. FISH VINDALOO<br>香辣鯖魚  | \$97  |
| 61. FISH MADRAS<br>馬德里燴魚   | \$99  |
| 62. FISH (POT)<br>窩仔魚      | \$138 |

PRAWN LAZIZ  
香濃茄汁燴蝦球



FISH MASALA  
瑪沙拉燴魚



FISH MADRAS  
馬德里燴魚

## VEGETARIAN DISHES 蔬菜類

63. KARELA CURRY  
苦瓜咖喱 \$69
64. ALOO GOBI  
燴薯椰菜花 \$69  
Cauliflowers and potatoes cooked in traditional Indian spices and herbs
65. VEGETABLE CURRY  
什菜咖喱 \$69  
Mixed vegetables cooked in traditional Indian spices and herbs
66. NAVRATAN KORMA  
白汁時菜 \$71  
An ancient Mughlai dish cooked with nine garnishing ingredients, mixed vegetables, yogurt and traditional Indian spices
67. DUM ALOO  
特汁燴薯球 \$66  
Stuffed potatoes cooked with cashew nuts, gravy blended with spices from Kashmiri
68. MALAI KOFTA  
鄉村芝士球 \$77  
Mixed stuff vegetables cooked with cashew nuts and traditional Indian spices
69. CHANA MASALA  
瑪沙拉黃豆 \$66  
Chickpeas cooked in traditional Punjabi style with thick spicy gravy sauce and squeezed lemon
70. BHINDI MASALA  
瑪沙拉牛角豆 \$69  
Okra cooked in traditional northern Indian style with ground pepper and butter
71. DAL MAKHANI  
特式扁豆 \$69  
Lentils cooked with traditional Indian spices and butter
72. MATAR CURRY (PEAS)  
香辣青豆蘑菇 \$69  
Mushroom and green peas cooked with traditional Indian spices
73. MIX VEGETABLE (POT)  
窩仔雜菜 \$109
74. BAINGAN BHARTA (EGG PLANT)  
瑪沙拉茄子 \$71
75. SAAG PANEER  
芝士菠菜 \$77
76. DAL FRY  
豆蓉咖喱 \$66

## BIRYANI & RICE 飯類

77. MATAR PULAO (PEAS) 青豆黃飯 \$66  
Saffron rice cooked with green peas
78. VEGETABLE BIRYANI 雜菜炒飯 \$68  
Traditional biryani cooked with Saffron rice and mixed vegetables
79. MUTTON BIRYANI 特色羊肉炒飯 \$94  
Traditional Hyderabad biryani cooked with mutton, Indian spices and ground cashew nuts
80. CHICKEN BIRYANI 特色雞皇炒飯 \$83  
Traditional biryani cooked with chicken with mutton, Indian spices and ground cashew nuts
82. STEAMED RICE 白飯 \$17



81. PULAO RICE 印度黃飯 \$53  
Pulao rice prepared with traditional Indian spices

## INDIAN BREAD 印度麵飽

83. NAAN 烤餅 \$24  
Leavened bread baked in Tandoor (Clay oven)
84. BUTTER NAAN 牛油烤餅 \$27  
Leavened bread with butter baked in Tandoor (Clay oven)
85. TANDOORI ROTI 烤麥餅 \$17  
Whole wheat unleavened bread cooked in Tandoor (Clay oven)
86. LACHHA PARATHA 牛油烤麥餅 \$27  
Whole wheat layered unleavened bread cooked with butter in Tandoor (Clay oven)
87. ALOO PARATHA 薯仔烤麥餅 \$39  
Whole wheat layered unleavened bread stuffed with mashed potatoes baked in Tandoor (Clay oven)
88. KEEMA NAAN 羊肉烤餅 \$40  
Leavened bread stuffed with meat baked in Tandoor (Clay oven)
89. GARLIC NAAN 蒜茸烤餅 \$27  
Leavened bread stuffed with garlic baked in Tandoor (Clay oven)
90. ONION KULCHA 洋蔥烤餅 \$30  
Leavened bread stuffed with onions baked in Tandoor (Clay oven)



LACHHA PARATHA  
牛油烤麥餅



GARLIC NAAN  
蒜茸烤餅

91. POORI 印度鹹煎餅 \$27  
Unleavened deep fried wheat bread
92. PANEER PARATHA 芝士薄餅 \$39  
Whole wheat layered unleavened bread stuffed with parmesan cheese baked in Tandoor (Clay oven)
93. KASHMIRI NAAN 雜果甜薄餅 \$40  
Leavened bread staged with cashews and coconut baked in Tandoor (Clay Oven)

## DESSERTS 印度甜品

94. GULAB JAMUN  
糖水甜煎堆 (3pcs) \$50  
Deep fried khoa soaked in sugar syrup



GULAB JAMUN  
糖水甜煎堆

## DRINKS 飲品

95. MASALA TEA  
瑪沙拉茶 \$20
96. COFFEE  
香濃咖啡 \$20
97. LIME SODA  
青檸梳打 \$23
98. LASSI DILKHUSH  
特式酸乳 \$31
99. SOFT DRINK  
各式汽水 \$19
100. LEMON TEA  
檸檬茶 \$26
101. MANGO LASSI  
芒果乳酸 \$39

