

APPETIZERS 前菜



02. Gobhi 65 椰菜花65



03. Paneer Pakora 香炸印度芝士



05. Mushroom Galouti Kebab 蘑菇煎肉



01. Vegetables Samosa
素菜咖喱角

01. **Vegetables Samosa** 素菜咖喱角 \$68
Deep Fried Pastry Stuffed with Potatoes and Peas with Indian Spices, Serve with Green Chutney and Tamarind Sauce.
脆皮炸薯仔及豆蓉配印度香料

02. **Gobhi 65 / Paneer 65 / Chicken 65**
Gobhi 椰菜花 \$68
Paneer 印度芝士 \$88
Chicken 雞肉 \$98
椰菜花65 / 印度芝士65 / 雞肉65
Southern Indian Spices and Herbs.
配南印度香料和香草

03. **Paneer Pakora** 香炸印度芝士 \$88
Deep Fried Cottage Cheese Battered with Chickpea Flour.
油炸芝士，裹上鷹嘴豆粉

04. **Classic Onion Bhaji** 印度炸洋葱餅 \$68
Classic Onions Fritters. 炸洋葱餅

05. **Mushroom Galouti Kebab** \$88
蘑菇煎肉
Melt in Mouth Delicacy, Assorted Mushrooms, Spices and Pan-fried. 香煎印度秘製香料蘑菇

06. **Fish Koliwada** 香辣印度炸魚 \$88
Deep-Fried Fish, Carom Seeds, Chickpea Flour with Indian Spices.
炸魚，細葉糙果芹子、鷹嘴豆粉配印度香料

07. **Chicken Wings with Makhani Sauce** \$88
牛油雞翼配印度馬卡尼醬
Fresh Deep Fried Chicken Wings Marinated with Spices & Served with Makhani Sauce.
用香料腌制的新鮮炸雞翅，配以馬卡尼醬

08. **Deccan Fried Chicken** 德干炸雞 \$88
Boneless Battered Fried Chicken, Coconut, Curry Leaves, Coriander & Green Chillies.
炸雞塊、椰子、咖喱葉、香菜和青辣椒



06. Fish Koliwada 香辣印度炸魚



07. Chicken Wings with Makhani Sauce
牛油雞翼配印度馬卡尼醬



08. Deccan Fried Chicken 德干炸雞

CHAAT CORNER

印度街頭美食



11. Punjabi Samosa Chaat \$88

芝士咖喱角

Classic Dish From the Streets of Delhi, With Green Chutney, Tamarind Sauce, Home-Made Yoghurt and Indian Spices.
德里街頭的經典美食，配以薄荷酸辣醬，羅望子酸辣醬

12. Chandi Chowk Ki Aloo Tikki Chaat \$88

印度薯餅

Fried Potatoes Patties Served on Bed of Chickpeas with Home-made Green Chutney and Tamarind Sauce.
薯餅配上薄荷和羅望子酸辣醬

13. Dahi Poori 芝士印度脆餅 \$68

Semolina Discs Stuffed with Yoghurt, Green Chutney and Tamarind Sauce.

印度脆皮杯配上芝士、薄荷和羅望子酸辣醬

14. Papdi Chaat 印度脆餅 \$68

Flat Chickpea Crisped Topped with Mashed Spiced Potatoes, Sweet Yoghurt and Loaded with Chutney.

印度脆餅配上芝士、薄荷和羅望子酸辣醬

15. Shakarkandi Ki Chaat \$88

印度香料炸甜薯

Healthy Sweet Potato, Green Chutney, Tamarind Sauce, Home-Made Yoghurt and Chef Secret Spices.

炸甜薯配薄荷醬、羅望子醬、乳酪、印度香料

16. Pani Puri / Gol Gappa 印度脆球 \$68

Semolina Disc Served with Potato, Chickpeas, Onions, Spices and Mint and Tamarind Flavoured Water.

印度脆皮杯配薯仔、鷹嘴豆、洋蔥，配上薄荷和羅望子調味水



13. Dahi Poori 芝士印度脆餅



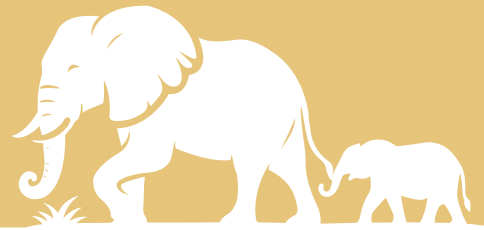
15. Shakarkandi Ki Chaat 印度香料炸甜薯



12. Chandi Chowk Ki Aloo Tikki Chaat
印度薯餅

PAV SERIES

印度麵包系列



All Pav Served with Dry Garlic & Peanut Chutney, Green Chutney & Tamarind Chutney.
所有印度麵包配干蒜、印度花生醬、印度薄荷醬及羅望子酸辣醬

- 21. Keema Pav 咖喱肉餡麵包** \$128
New Zealand Minced Lamb, Indian Spices Served with Indian Soft Milk Buns Known as Pav.
碎羊肉、青豆、肉餡製作而成
- 22. Vada Pav 炸薯仔餡麵包** \$78
Deep Fried Fritter Made of Mashed Potato and Spice, Soft Milk Bun.
炸土豆泥製作而成
- 23. Paneer Bhurji Pav 印度芝士餡麵包** \$118
A Perfectly Savory, Tangy, Spiced Mixture Made of Indian Cottage Cheese, Onions, Tomatoes, Ginger-garlic and Spices.
印度芝士、洋蔥、番茄、薑蒜等香料製作而成



21. Keema Pav 咖喱肉餡麵包

ALL TIME FAVOURITE KATHI ROLLS

印度肉餡卷



Kathi Rolls 印度肉餡卷

- 31. Tandoori Chicken Tikka Roll 燒雞肉餡卷** \$98
Char-grilled Chicken Tikka Wrapped in a Home-made Paratha Bread with Makhani Sauce, Home-made Pickles, Red Onions, Green Chutney.
烤餅配燒雞、奶油、腌菜、紅蔥、青蘆醬
- 32. Chicken Chettinad Roll 辣椰子燒雞肉餡卷** \$98
Spicy Coconut Chicken, Mustard Seeds, Curry Leaves, Red Onions.
烤餅配辣椰子、燒雞、芥菜籽、腌菜咖喱葉、紅蔥
- 33. Murg Malai Tikka Roll 印度香料雞肉餡卷** \$98
Boneless Chicken Thigh, Red Onions, Green Chutney.
烤餅配印度香料雞、紅蔥、薄荷醬
- 34. Egg & Cheese Roll 雞蛋芝士餡卷** \$98
Organic Bitten Eggs, Indian Mild Cheddar Cheese, Onion & Tomatoes.
烤餅配雞蛋、薄荷芝士、洋蔥、番茄
- 35. Seekh Kebab Roll 羊肉餡卷** \$128
Minced Meat of New Zealand Lamb, Indian Spices, Red Onions & Mint Sauce.
烤餅配羊肉
- 36. Achari Paneer Tikka Roll 素食餡卷** \$98
Cottage Cheese, Classic Makhani Sauce, Home-made Pickles, Red Onions & Mint Chutney.
烤餅配芝士、馬卡尼醬、腌菜、紅蔥、印度薄荷醬

DUM BIRYANI / RICE

印度咖喱肉飯 / 米飯



71. Lamb Dum Biryani 羊肉飯 \$168

Marinated Lamb and Aromatic Basmati Rice Cooked in Traditional Style & Finished in Clay Pot.
用傳統的方式醃制羊肉和香氣四溢的巴斯馬蒂米飯，最后在陶罐中烹飪完成



71. Lamb Dum Biryani 羊肉飯

72. Chicken Dum Biryani \$158

Aravadi Spiced Chicken & Basmati Rice Cooked in Traditional Style & Finished in Clay Pot.
用傳統的方式烹制的雞肉和巴斯馬蒂米飯，浸泡在微妙的雞肉高湯中，最后在密封的陶瓷鍋里完成。

73. Prawn Biryani 咖喱蝦飯 \$168

Prawns and Aromatic Basmati Rice Cooked in Traditional Style & Finished in Clay Pot.
以傳統的方式烹制的蝦和香濃巴斯馬蒂米飯，最后在陶瓷鍋中完成

74. Vegetable Dum Biryani \$128

Indian Vegetable Biryani
Combination of Basmati Rice, Fresh Seasonal Vegetables, Cottage Cheese & Spices, Finished in Clay Pot.
在陶罐中燉煮的長粒巴斯馬蒂米飯、新鮮蔬菜、芝士和精選香料的結合

75. Saffron Pulao 柯薩里飯 \$58

Basmati Rice Cooked with Saffron and Indian Herbs.
用藏紅花和牛奶煮熟的巴斯馬蒂米飯



75. Saffron Pulao 柯薩里飯

76. Jeera Rice 孜然飯 \$52

Basmati Rice Cooked with Cumin Seeds.
著名的蒸香巴斯馬蒂米飯，用孜然籽調味

77. Basmati Rice 白飯 \$48

Steamed Basmati Rice.
蒸香米飯



BREAD 印度烤餅



- 81. Plain Naan 素食印度烤餅** \$28
Leavened, Clay Oven-baked Flour Indian Bread.
在陶瓷烤箱中烘烤的富含精制小麥粉的發酵麵包
- 82. Butter Naan 牛油烤餅** \$32
Leavened Butter Bread of Flour Baked in Clay Oven.
在烤箱中烘烤的富含精制小麥粉的發酵黃油麵包
- 83. Garlic Naan 蒜香印度烤餅** \$36
Leavened Butter Garlic Bread
of Enriched Refined Flour Baked in Clay Oven.
陶瓷烤箱中烘烤的富含精制小麥粉的發酵黃油大蒜麵包
- 84. Cheese Naan 芝士印度烤餅** \$42
Naan Bread Stuffed with Indian Mild Cheddar Cheese,
Cottage Cheese and Mozzarella Cheese.
經典烤餅，內含印度切達芝士
- 85. Keema Naan 香辣肉烤餅** \$52
Traditional Naan Bread Stuffed with Minced Lamb.
傳統的烤餅，內填充有絞碎的羊肉

- 86. Laccha Paratha 印度薄煎餅** \$32
Crispy Flaky Multi Layered Wheat Flour Bread Baked
in Clay Oven.
在陶瓷烤箱中烘烤的脆皮多層小麥麵包
- 87. Chilli Laccha Paratha 辣椒煎餅** \$34
Crispy Flaky Multi Layered Wheat Flour Bread Baked
in Clay Oven with Green Chillies Toppings.
在陶瓷爐中烘烤的脆皮多層小麥麵包，上面撒有綠辣椒
- 88. Onion Kulcha 洋蔥烤餅** \$38
Leavened Bread Which is Stuffed with Onions
and Baked in Clay Oven.
用洋蔥填充的發酵麵包，在烤爐中烘烤
- 89. Tandoori / Tawa Roti 烤餅** \$24
Crispy Whole Wheat Bread Baked in Clay Oven.
在陶瓷烤箱中烘烤的酥脆全麥麵包

SIDE DISHES 配菜

- 91. Masala Papad 香料薄脆** \$28
Deep fried Papad Sprinkled with Spice,
Chopped Onions, Tomato, Cucumber & Coriander Leaves.
炸脆的薄餅撒上香料、切碎的洋蔥、番茄、
黃瓜和香菜葉
- 92. Roasted Papad 烤印度薄脆** \$22
A Thin Crisp Disc Shape Made From Dough of Gram Flour.
由鷹嘴豆麵團制成的薄脆圓形餅乾
- 93. Crunchy Garden Salad 田園沙律** \$58
Crunchy Lettuce, Fresh Tomatoes, Carrot, Cucumber,
Onions, Lemon Wedges with Chaat Masala.
脆生菜、新鮮番茄、胡蘿蔔、黃瓜、洋蔥、
檸檬角配印度香料
- 94. Choice of Raita (Mixed / Cucumber / Boondi) \$38**
印度乳酪 (雜錦/黃瓜/鷹嘴豆粉炸丸子)
Raita is a Side Dish Made of Yogurt, Together with Raw
Vegetables, or Boondi (fried Droplets of Chickpeas Flour).
是一種用酸奶制成，配生或熟的蔬菜、水果或鷹嘴豆粉
丸子一起食用

DESSERT 甜品

- 101. Rasmalai 拉什馬拉** \$52
Soaking Small, Flattened Balls of Fresh Indian
Cheese (chhena) in a Sweet, Creamy Sauce Flavoured
with Saffron, Cardamon and Rose Water.
印度芝士甜奶汁浸泡扁平小奶球，配鮮甜奶汁、
藏紅花、小豆蔻和玫瑰水



- 102. Gulab Jamun 豆蔻奶球** \$48
Milk Solids Kneaded with Flour,
Flavoured with Rose Water and Cardamon.
奶球與麵粉揉合，用玫瑰水和豆蔻調味
- 103. Pistachio Kulfi 開心果雪糕** \$48
The Indian Version of Pistachio Ice Cream
with a Denser, Creamier, and Richer Texture.
印度開心果雪糕，口感更濃郁、更細膩、更豐富

INDIAN CURRIES

印度咖喱



59. Lamb Rogan Josh 奶油羊肉咖喱 \$158

New Zealand Lamb Cooked in Kashmiri Aromatic Spices.
克什米爾香料烹調的新西蘭羊肉

60. Madras Curry 馬德拉咖喱

Spicy, Tangy and Aromatic Based on Onion, Tomatoes, Chillies, Coconut Cream.

以洋蔥、西紅柿、辣椒和椰子奶油為基底，辛辣酸辣且芳香

Lamb羊肉 \$148 / Chicken雞肉 \$138 / Fish魚 \$138 /
Prawns蝦 \$148 / Paneer芝士 \$128 / Vegetables蔬菜 \$108

61. Jalfrezi 蔬菜咖喱

Bell Peppers, Onions, Tomato and Chillies with Indian Spices.

炒蔬菜與青椒、洋蔥和番茄一起烹飪，額外配料包括辣椒粉和香菜

Lamb羊肉 \$148 / Chicken雞肉 \$138 / Fish魚 \$138 /
Prawns蝦 \$148 / Paneer芝士 \$128 / Vegetables蔬菜 \$108

62. Rajasthani Bhindi 秋葵咖喱 \$98

Fresh Okra Tossed with Onion, Tomato, Garlic & Marwari Spices.

洋蔥、番茄和大蒜汁制作的秋葵



59. Lamb Rogan Josh 奶油羊肉咖喱



62. Rajasthani Bhindi 秋葵咖喱



63. Punjabi Chana Masala 鷹嘴豆咖喱

63. Punjabi Chana Masala 鷹嘴豆咖喱 \$98

Chickpeas Cooked with Onion, Tomato and Home Blended Secret Spices.

家傳秘制香料烹調的旁遮普特色菜—鷹嘴豆煮制品

64. Aloo Gobhi Masala 香料薯仔椰菜 \$98

Potatoes and Cauliflower Cooked with Cumin Seeds and Spices.

薯仔、椰菜配香料

65. Punjabi Dal Tadka 托卡黃扁豆 \$98

Yellow Lentil Tempered with Cumin, Mustard and Tomatoes.

用孜然、生姜、紅辣椒和番茄炒的黃扁豆

66. Delhi 6 Signature Dal Makhani \$108

招牌馬卡尼扁豆

Slow Cooked Black Lentils with Tomato Cream and Butter.
慢煮黑扁豆配番茄、奶油和黃油

67. Paneer Makhani 瑪卡尼印度芝士 \$128

Indian Cottage Cheese Cooked with Cream and Tomatoes with Spices.

印度芝士配奶油、番茄、馬卡尼汁

FROM TANDOOR

燒烤美食



- 41. Tandoori Chicken 烤雞** Full 全隻 \$238
 Spring Chicken Marinated with Yoghurt and Paste of Selected Spices, Roasted in Clay Oven.
 用精選香料腌制的春雞，在烤爐中烤制

- 42. Chicken Tikka 烤雞塊** \$128
 Char-grilled Boneless Chicken Pieces Marinated with Indian Spices, Yoghurt, Served with Green Chutney.
 炭烤用印度香料、酸奶腌制過的無骨雞塊，配薄荷醬

- 43. Murg Malai Tikka 秘制醬烤雞** \$128
 Char-grilled Boneless Chicken Pieces Marinated with Cream, Indian Spices, Yoghurt, Served with Green Chutney.
 秘制醬腌製烤雞配薄荷醬

- 44. Ajwani King Prawns 烤虎蝦** \$228
 Marinated King Prawns Cooked in Clay Oven.
 腌製虎蝦在烤爐中烤制

- 45. Fish Tikka 烤魚** \$158
 Char-grilled Boneless Fish Chunks Marinated with Indian Spices, Served with Green Chutney.
 去骨腌製魚塊配薄荷醬

- 46. Lamb Chops 羊排** \$228
 New Zealand Lamb Chops Marinated with Chef Secret Spices, Served Green Chutney.
 秘制醬腌製新西蘭羊排配薄荷醬

- 47. Lamb Seekh Kebab 烤免治羊肉串** \$148
 Minced Meat of New Zealand Lamb, Indian Spices, Served with Green Chutney.
 秘制醬免治羊肉配薄荷醬



43. Murg Malai Tikka 秘制醬烤雞

- 48. Assorted Tandoori Platter 印度燒烤拼盤** \$258
 Combination of Fish Tikka, Chicken Tikka and Lamb Seekh Kebab, Chicken Malai Tikka Served with Green Chutney.
 烤魚、烤雞、烤羊肉配薄荷醬

- 49. Paneer Tikka 烤印度芝士** \$128
 Indian Cottage Cheese, Bell Peppers, Onions, Served with Green Chutney.
 印度芝士、青椒、洋蔥配薄荷醬

- 50. Vegetable Seekh Kebab 烤素食串** \$118
 Minced of Potatoes, Cottage Cheese, Seasonal Vegetables with Spices & herbs, Grilled on Skewers in a Charcoal, Served with Green Chutney.
 烤薯蓉、印度芝士、蔬菜，配檸檬薄荷醬



41. Tandoori Chicken 烤雞



44. Ajwani King Prawns 咖喱肉餡麵包



47. Lamb Seekh Kebab 烤免治羊肉串

INDIAN CURRIES

印度咖喱



51. Delhi 6 Signature Korma 鎮店招牌咖喱

Curry Made From Cashew Nuts, Onions, Yoghurt, Fenugreek Leaves and Aromatic Spices.
腰果、洋蔥、奶油制成的咖喱、葫蘆巴葉和芳香香料制成

Lamb羊肉 \$148 / Chicken雞肉 \$138 / Fish魚 \$138 /
Prawns蝦 \$148 / Paneer芝士 \$128 / Vegetables蔬菜 \$108

52. Saag-Wala 菠菜咖喱

Spinach Cooked in Mildly Spices
菠菜用溫和的香料煮熟，再用腰果、洋蔥、奶油制成的咖喱、葫蘆巴葉和芳香香料制作而成

Lamb羊肉 \$148 / Chicken雞肉 \$138 / Fish魚 \$138 /
Prawns蝦 \$148 / Paneer芝士 \$128 / Vegetables蔬菜 \$108

53. Vindaloo 正宗咖喱

An Extra Spicy and Tangy Curry Based on Onions, Vinegar, Chillies and Goan Spices.
用洋蔥、醋、辣椒和各種香料制作的咖喱

Lamb羊肉 \$148 / Chicken雞肉 \$138 / Fish魚 \$138 /
Prawns蝦 \$148 / Paneer芝士 \$128 / Vegetables蔬菜 \$108

54. Masala 馬薩拉

Curry Cooked with Onions, Garlic, Ginger, Tomatoes and Spices
用洋蔥、大蒜、生薑、番茄和香料烹調的醬汁制作而成

Lamb羊肉 \$148 / Chicken雞肉 \$138 / Fish魚 \$138 /
Prawns蝦 \$148 / Paneer芝士 \$128 / Vegetables蔬菜 \$108

55. Signature Murgh Tikka Masala \$148

招牌烤雞肉咖喱

Tandoori Boneless Chicken Chunks Cooked in Onion, Tomato and Aromatic Spices.
洋蔥、番茄、馬薩拉烹調的烤無骨雞肉

56. Butter Chicken 牛油雞 \$138

Boneless Chicken Tikka Cooked with Tomato & Butter, Cashew Cream Sauce.
用番茄和牛油醬烹調的烤無骨雞肉

57. Chettinad 南印度咖喱雞

Boneless Chicken Marinated with Turmeric, Chillies, Coconut and South Indian Aromatic Spices and Herbs.
用薑黃、辣椒、椰子、南印度香料和草藥腌制的無骨雞肉

Lamb羊肉 \$148 / Chicken雞肉 \$138 / Fish魚 \$138 /
Prawns蝦 \$148 / Paneer芝士 \$128 / Vegetables蔬菜 \$108

58. Malabar Curry 馬拉巴爾咖喱

Toasted Coconut, Blend of Spices and Fenugreek.
用烤椰子、雜錦香料和葫蘆巴制作而成

Lamb羊肉 \$148 / Chicken雞肉 \$138 / Fish魚 \$138 /
Prawns蝦 \$148 / Paneer芝士 \$128 / Vegetables蔬菜 \$108



52. Saag-Wala 菠菜咖喱



54. Masala 馬薩拉



56. Butter Chicken 牛油雞



57. Chettinad 南印度咖喱雞