



Tandoor Mahal

SOUPS

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| 1. MURGH SHORBA | 16.00 |
| Clear chicken soup with Indian spices and lemon | |
| 2. TAMATAR DHANIYA SHORBA (V) | 15.00 |
| Punjabi's version of the ever-popular tomato soup | |
| 3. JHINGA SHORBA | 18.00 |
| Prawn soup seasoned with mild spices and lemon | |
| 4. MAKAI KA SHORBA (V) | 15.00 |
| Thick and creamy sweet corn soup with Indian notes | |

APPETISERS

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| 5. SUBZ PAKORA (V) | 16.00 |
| Deep-fried assorted vegetables in a batter served with chilli sauce. | |
| 6. KANDA BHAJIYA (V) | 16.00 |
| Deep-fried onion ring in a light batter served with mixed salad and mint sauce | |
| 7. PANEER PAKORA (V) | 23.00 |
| Deep-fried Indian cheese in a light batter served with chilli sauce | |
| 8. SUBZ SAMOSA (V) | 16.00 |
| Deep-fried vegetable puff pastry with tamarind sauce | |
| 9. KEEMA SAMOSA | 18.00 |
| Deep-fried puff pastry stuffed with lamb and green peas served with tamarind sauce | |

DELICIOUS HINDUSTANI COMBO THALI

**Feast-on-a-Plate, Thali is a complete Indian set menu serve at the same time.
The best way to discover Indian cuisine.**

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| 10. SUDH SHAKAHARI THALI (V) | 50.00 |
| A complete vegetarian selection - Shahi paneer, urad dal makhani, kolhapuri subzi, sada chawal, kachumber salad, boondi raita, lachcha paratha, naan and rasgulla | |
| 11. TANDOOR MAHAL ROYAL THALI | 60.00 |
| The Tandoor Mahal chef's special combination – Mutter paneer, murgh tikka masala, bhuna gosht, jeera chawal, kachumber salad, cucumber and mint raita, garlic naan, chapati and gulab jamun | |

The Dine Around All-Inclusive meal plan includes 1 starter, 1 main course and 1 dessert per person

All prices are in USD, inclusive of 10% service charge & 17% GST.

- Not included in Dine Around All-Inclusive package.

(V) Vegetarian (S) Spicy

Ingredients may contain allergens. Please notify our team if you have any allergy.

We depend on local fishermen and overseas suppliers. We apologise if your choice is not available on this occasion.

BREAD

12. TANDOORI ROTI (V)	10.00
Traditional Indian whole wheat and atta flour flatbread	
13. NAAN (V)	10.00
Rich Indian refined flour leavened flatbread	
14. LAHSUN NAAN (V)	11.00
Rich Indian refined flour leavened flatbread topped with finely chopped garlic	
15. PESHWARI NAAN (V)	11.00
Northern Indian refined flour leavened flatbread stuffed with dried fruits	
16. CHEESE NAAN (V)	12.00
Indian refined flour leavened flatbread stuffed with mozzarella cheese	
17. ALOO PARATHA (V)	12.00
Spiced mashed potatoes stuffed whole wheat flatbread served with pickles and yoghurt	
18. CHAPATI (V)	10.00
Whole wheat unleavened flatbread	
19. AMRITSARI KULCHA (V)	10.00
Soft leavened bread stuffed with onion and potatoes flavoured with spices	

RICE

20. SADA CHAWAL (V)	11.00
Basmati plain rice	
BIRYANI	
A world-renowned Indian dish, Basmati rice flavoured with fragrant spices with the choice of	
21. Vegetables (V)	16.00
22. Chicken	18.00
23. YAKHNI PULAO	31.00
Rich and flavourful rice cooked with lamb in a spiced broth	
24. JEERA CHAWAL (V)	12.00
Cumin seed buttered basmati rice	
25. KASHMIRI PULAO (V)	16.00
Delicious rice with nuts, dried fruits and fresh fruits flavoured with spices	
26. THANGAI SADAM (V)	15.00
Coconut basmati rice	
27. SUBZ PULAO (V)	13.00
Mixed vegetables and basmati rice pilaf with spices	

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TANDOOR & KEBABS

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| 28. KANDHARI MURGH TIKKA KEBAB | 22.00 |
| Spices and pomegranate juice marinated chicken cooked in Indian clay oven | |
| 29. MURGH TIKKA | 22.00 |
| Marinated spicy chicken from the Mughals province cooked in Indian clay oven | |
| 30. MURGH PAHADI KEBAB | 22.00 |
| North Indian hill origin spices marinated chicken breast cooked in Indian clay oven | |
| 31. MURGH GILAFI SEEKH KEBAB | 22.00 |
| Juicy minced chicken with a blend of spices and bell pepper kebab cooked in Indian clay oven | |
| 32. MURGH MALAI KEBAB | 22.00 |
| Ginger and garlic marinated chicken breast coated with cheese cooked in Indian clay oven | |
| 33. TANDOORI MURGH (half chicken) | 29.00 |
| Rare spices and yoghurt marinated chicken cooked in Indian clay oven | |
| 34. BURRAH CHOP (4 pieces) | 64.00 |
| Mughal province garlic flavoured lamb chop specialty cooked in Indian clay oven | |
| 35. JHINGA NISHA (8 tails) | 62.00 |
| Chilli paste and garlic marinated jumbo prawns cooked in Indian clay oven | |
| 36. TANDOORI MUSHROOM TIKKA (V) | 22.00 |
| Indian spices yoghurt masala marinated mushroom cooked to smoky perfection in clay oven | |
| • 37. NILGIRI LOBSTER ANGARA (750 to 850 gram) | 125.00 |
| • Price for select all Inclusive package | 65.00 |
| The famous Nilgiri hilly region whole lobster cooked in Indian clay oven | |

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MEAT & POULTRY

38. MURGH MAKHNI	20.00
Tandoor chicken cooked with tomato onion gravy tossed with cream	
39. MURGH SHAHI KORMA	24.00
Flavourful chicken in a rich curry	
40. MURGH TIKKA MASALA	20.00
Yoghurt and spices marinated chicken breast pieces in rich tomato gravy	
41. MURGH JALFREZI	20.00
Tangy chicken cut in strips with assorted vegetables	
42. GOSHT ROGANJOSH	32.00
A secret lamb recipe from the northwest frontier in masala sauce	
43. BHUNA GOSHT	32.00
Pan dried roasted lamb in thick masala curry	

FISH & SEAFOOD

44. MADRAS MEEN CURRY (S)	23.00
Aromatic spices flavoured fish in onion & tomato curry	
45. MACHLI MASALA (S)	20.00
Yoghurt and spices marinated fish fillet pieces in rich tomato gravy	
46. JHINGA MASALA (6 Tails)	62.00
Onion and tomato jumbo prawn tail ragout north Indian way	
47. JHINGA KOLIWADA (6 Tails)	62.00
Deep-fried lemon juice marinated jumbo prawn tails coated with gram flour	
48. PANCH PHORON LOBSTER (750 to 850 gram)	125.00
<ul style="list-style-type: none">Price for Dine Around All-Inclusive package	65.00
The famous Eastern five-spice blend marinated lobster in tangy masala	

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VEGETABLES

49. PALAK PANEER (V)	24.00
Indian cottage cheese mixed with spinach in onion gravy	
50. SHAHI PANEER (V)	24.00
Indian cottage cheese in a thick gravy of cream, tomatoes, and Indian spices	
51. MUTTER PANEER (V)	24.00
Green peas and cottage cheese in a rich creamy north Indian curry	
52. KOLHAPURI SUBZI (V) (S)	18.00
A popular Maharashtrian vegetables hot and spicy curry	
53. TOOR DAL TADKA (V)	16.00
Spiced and buttered split yellow lentil ragout	
54. PINDI CHANA (V)	16.00
Punjabi style spiced chickpeas ragout	
55. ALOO GOBI ADHRAKI (V)	16.00
Stir fried Potato & cauliflower in gingered tomato gravy	
56. LASOONI MAKAI PALAK (V)	16.00
A preparation of sweet corn in luscious spinach curry	
57. MALAI KOFTA (V)	20.00
Paneer & potatoes mixed with onion tomato gravy, rich in Indian spices	
58. SABUT URAD DAL MAKHANI (V)	18.00
North Indian Punjabi subtle black lentils with smoky flavour and creaminess	

RAITA & LASSI

59. RAITA (V)	11.00
Yoghurt flavoured with cumin and fresh coriander	
60. BOONDI RAITA (V)	11.00
Yoghurt flavoured with spices and chilli	
61. CUCUMBER AND MINT RAITA (V)	11.00
Yoghurt flavoured with cucumber and fresh mint	
62. LASSI (V)	11.00
Popular Sweet or salted blended yoghurt drink	
63. PHALON KI LASSI (V)	11.00
Saffron flavoured fruity blended yoghurt drink	

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DESSERTS

64. SHAHI TUKDA	13.00
Toasted bread slices in thickened milk topped with nuts	
65. RASGULLA	13.00
Traditional Bengali cottage cheese balls soaked in sugar syrup	
66. GAJJAR KA HALWA	13.00
Carrot and dried fruits simmered in milk and cream	
67. KULFI	13.00
Traditional Indian ice cream	
68. GULAB JAMUN	13.00
Thickened milk dumpling soaked in sugar syrup flavoured with cardamom seed and rosewater	
69. TROPICAL FRESH FRUIT PLATTER	20.00

FROM THE BAR

• MASALA CHAI	8.00
The most popular Indian tea with aromatic herbs and spices	
Kuramathi Still or sparkling 1Lt	Complimentary
• San Pellegrino, 750ml	7.00
• Acqua panna, 750ml	7.00
✓ AERATED SOFT DRINKS (250 ML)	5.00
Coca Cola, Diet Coke, Fanta orange, Sprite, Bitter Lemon, Tonic Water & Soda Water	
✓ CANNED FRUIT JUICE (250 ML)	5.00
Apple Juice, Mixed Fruit Juice, Orange Juice, Pineapple Juice, Tomato juice	
✓ BEER (330 ML)	10.00
Carlsberg, San Miguel	
✓ HOUSE WINE - RED, WHITE AND ROSÉ	
Glass (120 ml)	6.00
Carafe (360 ml)	16.00

All prices are in USD, inclusive of 10% service charge & 17% GST.

Guests on All-Inclusive and Dine Around All-Inclusive packages enjoy 20% discount off set prices for non-inclusive beverages

✓ Included in All-Inclusive packages

• Not included Beverage in All-Inclusive packages.

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