

APPETIZERS 開胃菜

TOMATO SHORIBA \$65

TOMATO SOUP PREPARED INDIAN STYLE
印度特色番茄湯

PANEER TIKKA \$105

COTTAGE CHEESE MARINATED IN YOGURT,
SPICES COOKED WITH ONIONS & BELL PEPPERS
洋葱燈籠椒煮農家芝士

PANEER MALAI TIKKA \$115

COTTAGE CHEESE MARINATED IN SPICES &
CREAM, GRILLED IN A CLAY OVEN
點爐炙烤農家芝士

SPINACH AND CHEESE ROLLS \$90

SAUTEED SPINACH STUFFED WITH COTTAGE
CHEESE, DEEP FRIED UNTIL GOLDEN BROWN
炒菠菜炸至金黃色釀奶酪深的的朋友

TANDOORI SUBZI PLATTER \$145

ASSORTED GRILL OF COTTAGE CHEESE,
GREEN PEPPERS, BABY POTATO, MUSHROOMS
& CAULIFLOWER
炙烤拼盤 (農家芝士, 青椒, 小馬鈴薯、
蘑菇和花椰菜)

VEG PAKORAS \$85

ASSORTED VEGETABLE FRITTERS,
BATTER FRIED AND SERVED WITH CHUTNEY
炸雜菜配印度酸辣醬

VEG SHEKH KIEBAB \$95

MINCED VEGETABLES ON A SKEWER,
COOKED IN A CLAY OVEN
點爐炙烤蔬菜串

LAMB CHOPS \$210

JUICY LAMB CHOPS MARINATED WITH OUR
SPECIAL SECRET SPICES
腌制用我们特殊的秘制香料多汁的羊排

CHICKEN MALAI TIKKA \$120

CHICKEN CUBES MARINATED IN SPICES & CREAM,
GRILLED IN A CLAY OVEN
點爐炙烤香滑雞粒

TANDOORI CHICKEN \$130

CHICKEN MARINATED IN YOGURT & AROMATIC SPICES
乳酪香草雞

CHICKEN TIKKA \$130

CHICKEN CUBES MARINATED IN GINGER, GARLIC
& YOGURT
生薑、蒜蓉、乳酪炙烤雞粒

SHEKH KIEBAB \$135

GROUND LAMB WITH SPICES COOKED ON SKEWERS
IN THE CLAY OVEN
點爐炙烤香草羊肉串

PRAWN TANDOORI \$190

JUMBO PRAWNS MARINATED IN YOGURT AND
TANDOORI SPICES COOKED IN THE TANDOOR
印度特色炙烤乳酪大蝦

FISH TIKKA \$125

FISH MARINATED IN GINGER, GARLIC
& YOGURT AND BAKED IN A CLAY OVEN
點爐炙烤魚

SAMOSAS \$65

TRIANGLE PASTRY STUFFED WITH POTATOES,
PEAS, DRY FRUITS AND SEASONED WITH CUMIN
SEEDS

印度糕點塞滿了土豆, 豌豆, 調味用孜然乾果

CHICKEN SAMOSA \$80

TRIANGLE PASTRY STUFFED WITH POTATOES, PEAS,
DRIED FRUITS, CHICKEN AND CORIANDER SEEDS
三角糕點塞滿了土豆, 豌豆干果, 鸡肉和香菜种子

SUBJECT TO 10% SERVICE CHARGE
RIGHTS TO ADMISSION RESERVED

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Authentic Indian Restaurant

CHICKEN ENTREES 主菜 雞肉

CHICKEN TIKKA MASALA \$125
CHICKEN CUBES IN A RICH TOMATO
& CREAM SAUCE
香濃番茄雞粒

BUTTER CHICKEN \$120
CHICKEN MARINATED IN YOGURT
& AROMATIC SPICES
印度特色陶鍋煮雞塊配香濃番茄醬

CORIANDER CHICKEN \$120
CHICKEN COOKED IN YOGURT
& FRESH CORIANDER
香草乳酪雞

CHICKEN CURRY \$115
CHICKEN COOKED IN TOMATO, ONION
SAUCE & INDIAN SPICES
印度特色香草雞配番茄洋蔥汁

CHICKEN KADHAI \$115
CHICKEN CUBES COOKED WITH ONIONS,
TOMATOES & SPICES
香草洋蔥番茄煮雞粒

CHICKEN VINDALOO \$125
SPICY CHICKEN FROM THE SHORES OF GOA
香辣黑椒雞

LAMB ENTREES 主菜 - 羊肉

LAMB ROGAN JOSH \$135
LAMB IN A TRADITIONAL GRAVY FROM KASHMIR
傳統喀什米爾肉汁煮羊肉

LAMB RARA \$140
LAMB AND MINCED MEAT IN A FIERY TOMATO
AND ONION GRAVY
羊肉和鮮肉配番茄洋蔥肉汁

LAMB BHUNA \$145
LAMB LAUTEED WITH FINE HERBS, ONION,
BELL PEPPER & TOMATO
香煎羊肉配香草、洋蔥、燈籠椒、番茄

SAAG LAMB \$135
LAMB COOKED WITH SPINACH
菠菜濃湯煮羊肉

KEEMA MATAR \$140
MINCED LAMB & PEAS
免治羊肉伴豌豆

LAMB VINDALOO \$140
SPICY LAMB CURRY FROM THE SHORES OF
GOA
香辣咖喱羊

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SEAFOOD 主菜 海鮮

PRAWNS BHUNA \$145

PRAWNS COOKED WITH ONIONS, TOMATOES & SPICES
洋蔥番茄大蝦

COCONUT PRAWNS CURRY \$150

PRAWNS PREPARED IN COCONUT MILK & FLAVORED WITH CURRY LEAVES
椰汁咖喱大蝦

FISH CURRY \$120

FISH COOKED IN TOMATO SAUCE & INDIAN SPICES
椰汁香草魚

FISH TIKKA MASALA \$120

CLAY OVEN COOKED FISH SIMMERED IN TOMATO & ONION SAUCE
印度特色番茄洋蔥鱈

VEGETARIAN ENTREES 主菜 蔬菜

ALU ACHARI \$95

POTATOES TEMPERED WITH TANGY SPICES
香草馬鈴薯

MUSHROOM AND PEAS \$105

BUTTON MUSHROOM & GREEN PEAS COOKED, SIMMERED IN TOMATOES AND ONION SAUCE
番茄洋蔥汁煨草菇和青豆

VEGETABLE MASALA \$95

MIXED VEGETABLES COOKED IN A TOMATO AND ONION SAUCE WITH INDIAN SPICES
印度特色香料煮雜菜伴番茄洋蔥汁

GOBHI ALU \$95

STIR FRIED POTATOES AND CAULIFLOWER COOKED WITH GINGER & GARLIC
生薑蒜蓉炒馬鈴薯和花椰菜

CHANA MASALA \$90

CHICKPEAS COOKED WITH ONIONS & TOMATOES
洋蔥番茄煮鷹嘴豆

SAAG PANEER \$120

COTTAGE CHEESE IN SPINACH PUREE AND SAUTEED WITH ONIONS
菠菜濃湯煮農家芝士配香炒洋蔥

KADHAI PANEER \$120

COTTAGE CHEESE IN TANGY ONION AND TOMATO GRAVY WITH CAPSICUM AND ONION CUBES
洋蔥番茄肉汁煮農家芝士配番椒和洋蔥粒

PANEER BUTTER MASALA \$115

COTTAGE CHEESE CUBES IN RICH TOMATO & CREAM SAUCE
農家芝士配香濃番茄汁

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VEGETARIAN ENTREES 主菜 蔬菜

PALAK DAL \$95

LENTILS COOKED WITH FRESH SPINACH
鮮菠菜煮扁豆

DAL MAKHANI \$105

LENTILS COOKED IN A SLOW FIRE WITH A BLEND OF
MILD SPICES & CREAM
香煮扁豆

DAL TADKA \$85

SLOW SIMMERED YELLOW LENTILS
TEMPERED
WITH GINGER, CUMIN & ONIONS
生薑茴香洋蔥爆黃扁豆

EGG CURRY \$105

EGGS COOKED IN TOMATO & ONION GRAVY WITH
INDIAN SPICES
印度特色雞蛋咖喱

RICE PREPARATIONS

BASMATI RICE \$50

LONG GRAINED INDIAN RICE
印度飯

CHICKEN BIRYANI \$125

BASMATI RICE COOKED WITH CHICKEN MARINATED IN
YOGURT & SPICES
乳酪香草雞肉配印度香料飯

JEERA RICE \$55

BASMATI RICE SEASONED WITH CUMIN
號印度香料飯伴茴香種子

PRAWNS BIRYANI \$145

TENDER PRAWNS COOKED WITH BASMATI RICE IN
YOGURT & SPICES
乳酪香草蝦配印度香料飯

SUBZI PULAO \$85

BASMATI RICE COOKED WITH ASSORTED
VEGETABLES
印度香料飯配雜菜

LAMB BIRYANI \$145

BASMATI RICE COOKED WITH LAMB MARINATED IN
YOGURT & SPICES
乳酪香草羊肉配印度香料飯

VEGETABLE BIRYANI \$105

BASMATI RICE COOKED WITH ASSORTED
VEGETABLES & SPICES
印度香料飯配雜菜

EGG BIRYANI \$115

BASMATI RICE COOKED WITH BOILED EGGS, FLAVORED
WITH SPICES & SAFFRON
印度香料飯伴雞蛋藏紅花

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BREADS 麵包

TANDOORI ROTI / BUTTER ROTI \$30 / \$35
WHOLE WHEAT BREAD BAKED IN A CLAY OVEN
點爐烤全麥麵包

NAAN / BUTTER NAAN \$30 / \$35
LEAVENED BREAD, FRESHLY BAKED IN A CLAY OVEN
點爐現制酵麵包

GARLIC NAAN \$40
LEAVENED BREAD FRESHLY BAKED WITH TOASTED WITH GARLIC & BUTTER
點爐現制酵麵包配蒜蓉牛油

TANDOORI PARANTHA \$40
LAYERED WHOLE WHEAT BREAD AND BAKED IN A CLAY OVEN
點爐烤牛油全麥麵包

ONION KULCHA \$55
SOFT BREAD STUFFED WITH SPICED ONIONS
洋蔥釀鬆軟麵包

PANEER KULCHA \$65
SOFT BREAD STUFFED WITH COTTAGE CHEESE & SPICES
農家芝士釀鬆軟麵包

KEEMA KULCHA \$90
STUFFED BREAD WITH MINCED LAMB
免治羊肉麵包

CHEESE KULCHA \$65

SIDES 伴菜

RAITA \$50
YOGURT WITH HERBS AND MIXED VEGETABLES
黃瓜番茄洋蔥沙律

SALAD MIX / ONION \$40
ASSORTMENT OF CUCUMBER, TOMATOES, CARROTS & ONIONS
香草乳酪 / 雜菜乳酪

PAPADOU M BASKET \$45
THIN CRISPY INDIAN WAFERS MADE OF LENTILS
印度特色扁豆薄脆餅

MASALA PAPADOU M \$75
CRISPY INDIAN WAFER TOPPED WITH FINELY CHOPPED ONIONS & TOMATOES
印度薄脆餅伴洋蔥番茄醬料

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DESSERT 甜品

KHIER \$55
RICE PUDDING WITH ALMONDS, CARDAMOM &
CINNAMON
杏仁說布丁

GULAB JAMUN \$55
DEEP FRIED MILK DOUGH BALLS IN SUGAR SYRUP
炸甜圈

COLD BEVERAGES

MANGO LASSI \$60
SWEET / SALTY LASSI \$50
ICED LEMON TEA \$45
FRESH LEMONADE \$45
FRESH LIME SODA \$45
FRESH LEMON AND MINT \$50
ICED COFFEE \$40

APPLE JUICE \$45
ORANGE JUICE \$45
FRESH JUICES \$60

SODAS \$30
COKE / SPRITE / FANTA / COKE LITE
COKE ZERO / SODA WATER

SPARKLING WATER (770 ML) \$40
BOTTLED WATER \$25 / \$35
/SMALL / BIG

BEERS

KINGFISHER \$55
CORONA \$45
HEINEKEN \$45

MACAU BEER \$45
TSINGTAO \$45

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LIQUOR

BLACK LABEL \$55 / \$600

CHIVAS REGAL \$65 / \$650

JACK DANIEL \$55 / \$650

GLENLIVET 12 \$65 / \$700

GLENMORANGIE \$70 / \$750

BOMBAY SAPPHIRE \$55 / \$550

ABSOLUT \$55 / \$600

SMIRNOF \$55 / \$600

GREY GOOSE \$65 / \$750

BACARDI \$55 / \$600

CAPTAIN MORGAN \$55 / \$600

WHITE WINES

QUINTA DA LAGOALVA \$65 / \$275
PORTUGAL 2020

PROSECCO TORRESELLA \$65 / \$255
ITALY 2017

MACANTA BRANCO \$388
DOURO, PORTUGAL 2019

SCHLOSS JOHANNISBERGER \$688
GELBLACK REISLING
GERMANY 2020

RED WINES

QUINTA DA LAGOALVA \$65 / \$275
PORTUGAL 2020

ESTIEVA \$75 / \$298
DOURO, PORTUGAL 2019

DONA MARIA TINTO \$318
ALENTEJO, PORTUGAL 2017

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COCKTAILS

ALL COCKTAILS \$70

MOJITO
OLD FASHIONED
MARGARITA
MANHATTAN
WHISKEY SOUR
NEGRONI
GIN MARTINI
PINA COLADA
ESPRESSO MARTINI
OLD MAID
WHITE LADY
FRENCH 75
MORNING GLORY FIZZ
GIN FIZZ
BLUE HAWAII
NEW YORK SOUR
WHITE RUSSIAN

APEROL SPRITZ

SOUTHSIDE
DAIQUIRI
AMERICANO
LONG ISLAND
KAMIKAZEE

MOCKTAILS

PINEAPPLE \$50
BLUEBERRY \$50
STRAWBERRY \$55

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COFFEE

REGULAR COFFEE \$35

CAPPUCCINO \$40

CAFE LATTE \$40

ESPRESSO \$35

DOUBLE ESPRESSO \$45

TEA

ORGANIC INDIAN TULSI (BASEL) TEA

TULSI AND LEMON \$30

TULSI AND GINGER \$30

TULSI AND GREEN TEA \$30

TULSI AND ROSE TEA \$30

MASALA CHAI \$25

HOT TEA \$20

LEMON TEA \$30

MINT TEA \$30

GREEN TEA \$30

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LUNCH SPECIALS

ONLY ON WEEKDAYS
12:00 nn - 2:00 pm

SET LUNCH \$98

SOUP

SALADS

VEGETABLE FRITTERS

Choice of 1

BUTTER CHICKEN / SAAG LAMB

FISH CURRY / CHICKEN CURRY

SAAG PANEER / MIXED VEGETABLES

ROTI OR NAAN

SODA OR TEA

HOUSE WHITE / RED WINE **ADD \$30**

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