



Tandoor Mahal

SOUPS

1. MURGH SHORBA	6.50
Clear chicken soup with Indian spices and lemon	
2. SUBZ SOUP	6.50
Popular Indian vegetable soup	
3. PRAWN SHORBA	8.50
Prawn soup seasoned with mild spices and lemon	
4. MULLIGATAWNY	7.00
The most popular Indian soup with lentil and cream	
5. LASSI	5.50
Yoghurt based drink, salted or sweet	
6. ORANGE LASSI	5.50
Yoghurt based drink, orange flavoured	

APPETIZERS

• 7. MIXED VEGETABLES PAKORA	9.00
Deep-fried assorted vegetables in a batter served with chilli sauce	
• 8. HARABARA KEBAB	9.50
Deep-fried crumbed vegetable cutlet served with chilli sauce	
• 9. ONION BHAJIYA	8.50
Deep-fried onion ring in a light batter served with mixed salads and mint sauce	
• 10. PANEER PAKORA	14.00
Deep-fried Indian cheese in a light batter served with chilli sauce	
• 11. VEGETABLES SAMOOSA	8.50
Deep-fried well-known vegetable puff pastry with tamarind sauce	
12. KEEMA SAMOOSA	9.00
Deep-fried puff pastry stuffed with lamb and green peas served with tamarind sauce	

BREAD

13. TANDOORI ROTI	6.50
Traditional Indian wholewheat and Atta flour flatbread	
14. NAAN	5.50
Rich Indian refined flour and egg leavened flatbread	
15. GARLIC NAAN	6.00
Rich Indian refined flour and egg leavened flatbread topped with finely chopped garlic	
16. KASHMIR NAAN	6.00
Northern Indian refined flour and egg leavened flatbread topped with fruits	
17. NAAN BADAAMI	6.00
Indian refined flour and egg leavened flatbread topped with almond flakes	
18. PARATHA	5.50
Flaky fried flatbread enriched with butter	
19. PUDINA PARATHA	6.00
Wholewheat layered unleavened mint flatbread	
20. PURI	6.00
Deep-fried bread puffs	
21. CHAPATI	6.00
Wholewheat unleavened flatbread	
22. PLAIN KULCHA	5.50
Wholewheat flatbread cooked in Indian clay oven	
23. KULCHA	6.00
Onion and potato masala flavoured whole wheat flatbread cooked in Indian clay oven	

RICE

24. SADA CHAWAL	4.50
Basmati plain rice	
25. BIRYANI	14.50
Basmati fried rice with the choice of chicken, mutton or prawn	
26. VEGETABLES BIRYANI	7.50
Basmati fried rice with mixed vegetables	
27. JEERA RICE	5.50
Cumin seed buttered basmati rice	
28. PEAS PULAO	5.50
Long-grain rice with green peas	
29. THANGAI SADAM	8.50
Coconut basmati rice	
30. SUBZ PILLAU	7.50
Mixed vegetables and basmati rice pilaf with spices	

TANDOOR & KEBABS

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| 31. RESHMI KEBAB | 15.50 |
| Succulent yoghurt marinated chicken breast cooked in Indian clay oven | |
| 32. MURGH TIKKA | 14.50 |
| A marinated spicy chicken from the Moughals province cooked in Indian clay oven | |
| 33. MURGH HARIYALI KEBAB | 13.50 |
| Mint marinated boneless chicken cooked in Indian clay oven | |
| 34. GOSHT SEEK KEBAB | 14.50 |
| Minced mutton meat with Indian spices cooked in Indian clay oven | |
| 35. TANGDI KEBAB | 16.50 |
| Indian spices and yoghurt marinated chicken drumstick cooked in Indian clay oven | |
| 36. MURGH MALAI KEBAB | 15.50 |
| Ginger and garlic marinated chicken breast coated with cheese cooked in Indian clay oven | |
| 37. TANDOORI MURGH (Half chicken) | 19.50 |
| Well-known rare spices and yoghurt marinated chicken cooked in Indian clay oven | |
| 38. BOTI KEBAB | 15.50 |
| Exotic spices marinated lamb cooked in Indian clay oven | |
| 39. BURRAH CHOP (4 pieces) | 30.00 |
| Moughals province garlic flavoured lamb chop specialty cooked in Indian clay oven | |
| 40. JHINGA NISHA (8 Tails) | 32.00 |
| Chilli paste and garlic marinated jumbo prawns cooked in Indian clay oven | |
| 41. MACHI TIKKA SALALAH | 13.50 |
| Ajwan flavoured fish fillet cooked in Indian clay oven | |
| 42. FISH AMRISTSARI | 13.50 |
| A north Indian speciality of fried fish | |
| • 43. SHAHJAHANI PANEER TIKKA | 16.50 |
| Minted and spiced cottage cheese served with tomato, bell pepper cooked in Indian clay oven | |
| • 44. MIX VEGETABLES TIKKA | 12.50 |
| Assorted vegetables kept in a yoghurt and cream mixture cooked in Indian clay oven | |
| ♦ 45. LOBSTER ANGARA (700 to 800 gram) | 80.00 |
| Mildly spiced whole lobster cooked in open fire. | |

All prices are in US dollars and subject to 10% service charge and 12% GST

♦ not included in Select All Inclusive packages. • Vegetarian

MEAT & POULTRY

46. MURGH MAKHNI	13.50
Tandoor chicken cooked with tomato onion gravy tossed with cream	
47. MURGH MUSSELMUM	13.50
Rich gravy coated chicken leg topped on a bed of meaty rice	
48. MURGH RAHRA	13.50
Spicy chicken stew in onion gravy	
49. MURGH TIKKA MASALA	13.50
Yoghurt and spices marinated chicken breast pieces in rich tomato gravy	
50. MURGH JALFREZI	13.50
Tangy chicken cut in strips with assorted vegetables	
51. HARY ALL MURGH	14.50
A healthy delight of a tender chicken cooked in a freshly mashed spinach.	
52. GOSHT ROGANJOSH	15.50
A secret recipe from the northwest frontier of lamb in masala sauce	
53. GOSHT DO PIYAZA	14.00
An Indian chef's recipe of mutton and onion in tomato gravy	
54. KADAI GOSHT	16.00
Traditional spicy mutton with onion gravy	

VEGETABLES

55. PALAK PANEER	16.50
Indian cottage cheese mixed with spinach in onion gravy	
56. PANEER PASANDA	15.00
Indian cottage cheese mixed with delicate cashew nut gravy	
57. DUM ALOO KASHMIR	13.50
A northern specialty of stuffed potato with dried fruits	
58. RAJMA MASALA	14.00
Kidney beans with a tasty onion and tomato gravy	
59. SUBZ CURRY	11.50
A flavourful mixed vegetable dry curry	
60. DHINGRI MUTTER	12.50
Green peas and mushrooms in vegetable stock	
61. YELLOW DAL TADKA	11.50
Spiced and buttered split yellow lentil ragout	
62. PINDI CHANA	11.50
Indian popular spiced chick peas ragout.	
63. PANEER MAKHANI	15.50
Indian cottage cheese mixed with a creamy buttered tomato sauce.	
64. KADAI SUBZ	11.50
A tasty mixed vegetable combination.	
65. LASSOONI PALAK	11.50
A garlic and spinach casserole	
66. MALAIKOFTA	12.50
Paneer & potatoes mixed with onion tomato gravy, rich in Indian spices	

FISH & SEAFOOD

67. FISH BEGUM BAHAR	13.00
Fish fillet in tomato sauce topped with fresh cream	
68. FISH MASALA	13.00
Yoghurt and spices marinated fish fillet pieces in rich tomato gravy	
69. JHINGA MASALA (8 Tails)	35.00
Onion and tomato jumbo prawn tail ragout north Indian way	
♦ 70. LOBSTER ZAFFERAN (700 to 800 gram)	80.00
Chef's special tangy masala lobster with saffron flavour	
71. JHINGA KOLIWADA (8 Tails)	35.00
Deep-fried lemon juice marinated jumbo prawn tails coated with gram flour	

RAITA

72. PLAIN RAITA	5.50
Yoghurt flavoured with cumin and fresh coriander	
73. VEGETABLE RAITA	5.50
Yoghurt flavoured with mixed fresh vegetables	
74. BOONDI RAITA	5.50
Yoghurt flavoured with spices and chilli	
75. CUCUMBER AND MINT RAITA	5.50
Yoghurt flavoured with cucumber and fresh mint	
76. PINEAPPLE RAITA	5.50
Yoghurt flavoured with pineapple, cumin, masala and mint	

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DESSERTS

77. SHAHI TUDKA	7.50
Toasted bread slices in thickened milk topped with nuts	
78. RASGULLA	7.50
Traditional Bengali cottage cheese balls soaked in sugar syrup	
79. GAJJAR KA HALWA	7.50
Carrot and dried fruits simmered in milk and cream	
80. KULFI	7.50
Traditional Indian ice cream	
81. GULAB JAMUN	7.50
Thickened milk dumpling soaked in sugar syrup flavoured with cardamom seed and rosewater	
82. TROPICAL FRESH FRUIT PLATTER	8.50

WATERS

	Regular	Price for All Inclusive packages
AQUARIUS "house water", 500ml	2.00	
AQUARIUS "house water", 1.5 litre	4.00	
PERRIER from France, 750ml	9.50	5.00
"Naturally carbonated" water with big and loud bubbles		
SAN PELLEGRINO from Italy, 750ml	8.50	4.00
Classic sparkling water		
EVIAN from France, 500ml	4.50	2.50
EVIAN from France, 1 litre	8.50	4.00
WILDALP from Austria, 1.5 litre	6.50	3.00
WILDALP from Austria, 500ml	4.00	2.00

AERATED SOFT DRINKS & BEVERAGES

Aerated Soft drinks	3.80
Coca cola, diet coke, coke zero, fanta, sprite, bitter lemon, tonic water, soda water	
Canned fruit juice	
Apple juice, grapefruit juice, mixed fruit juice, orange juice, pineapple juice	4.00
Carlsberg draught or canned beer	5.00
San Miguel draught beer	5.50
Tomato juice	5.00
House wine - red, white and rosé	
Glass	6.50
Carafe	12.50