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

### APETIZERS

- **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

---

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

- Not included in Select All Inclusive packages.
- Vegetarian
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

---

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

<table>
<thead>
<tr>
<th>No.</th>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>31.</td>
<td>RESHMI KEBAB</td>
<td>15.50</td>
</tr>
<tr>
<td></td>
<td>Succulent yoghurt marinated chicken breast cooked in Indian clay oven</td>
<td></td>
</tr>
<tr>
<td>32.</td>
<td>MURGH TIKKA</td>
<td>14.50</td>
</tr>
<tr>
<td></td>
<td>A marinated spicy chicken from the Moughals province cooked in Indian clay oven</td>
<td></td>
</tr>
<tr>
<td>33.</td>
<td>MURGH HARIYALI KEBAB</td>
<td>13.50</td>
</tr>
<tr>
<td></td>
<td>Mint marinated boneless chicken cooked in Indian clay oven</td>
<td></td>
</tr>
<tr>
<td>34.</td>
<td>GOSHT SEEK KEBAB</td>
<td>14.50</td>
</tr>
<tr>
<td></td>
<td>Minced mutton meat with Indian spices cooked in Indian clay oven</td>
<td></td>
</tr>
<tr>
<td>35.</td>
<td>TANDDI KEBAB</td>
<td>16.50</td>
</tr>
<tr>
<td></td>
<td>Indian spices and yoghurt marinated chicken drumstick cooked in Indian clay oven</td>
<td></td>
</tr>
<tr>
<td>36.</td>
<td>MURGH MALAI KEBAB</td>
<td>15.50</td>
</tr>
<tr>
<td></td>
<td>Ginger and garlic marinated chicken breast coated with cheese cooked in Indian clay oven</td>
<td></td>
</tr>
<tr>
<td>37.</td>
<td>TANDOORI MURGH (Half chicken)</td>
<td>19.50</td>
</tr>
<tr>
<td></td>
<td>Well-known rare spices and yoghurt marinated chicken cooked in Indian clay oven</td>
<td></td>
</tr>
<tr>
<td>38.</td>
<td>BOTI KEBAB</td>
<td>15.50</td>
</tr>
<tr>
<td></td>
<td>Exotic spices marinated lamb cooked in Indian clay oven</td>
<td></td>
</tr>
<tr>
<td>39.</td>
<td>BURRAH CHOP (4 pieces)</td>
<td>30.00</td>
</tr>
<tr>
<td></td>
<td>Moughals province garlic flavoured lamb chop specialty cooked in Indian clay oven</td>
<td></td>
</tr>
<tr>
<td>40.</td>
<td>JHINGA NISHA (8 Tails)</td>
<td>32.00</td>
</tr>
<tr>
<td></td>
<td>Chilli paste and garlic marinated jumbo prawns cooked in Indian clay oven</td>
<td></td>
</tr>
<tr>
<td>41.</td>
<td>MACHI TIKKA SALALAH</td>
<td>13.50</td>
</tr>
<tr>
<td></td>
<td>Ajwan flavoured fish fillet cooked in Indian clay oven</td>
<td></td>
</tr>
<tr>
<td>42.</td>
<td>FISH AMRISTSARI</td>
<td>13.50</td>
</tr>
<tr>
<td></td>
<td>A north Indian speciality of fried fish</td>
<td></td>
</tr>
<tr>
<td>43.</td>
<td>SHAHJAHANI PANEER TIKKA</td>
<td>16.50</td>
</tr>
<tr>
<td></td>
<td>Minted and spiced cottage cheese served with tomato, bell pepper cooked in Indian clay oven</td>
<td></td>
</tr>
<tr>
<td>44.</td>
<td>MIX VEGETABLES TIKKA</td>
<td>12.50</td>
</tr>
<tr>
<td></td>
<td>Assorted vegetables kept in a yoghurt and cream mixture cooked in Indian clay oven</td>
<td></td>
</tr>
<tr>
<td>45.</td>
<td>LOBSTER ANGARA (700 to 800 gram)</td>
<td>80.00</td>
</tr>
<tr>
<td></td>
<td>Mildly spiced whole lobster cooked in open fire</td>
<td></td>
</tr>
</tbody>
</table>

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 MUSSELUM  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
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