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APPETIZER

Samosa with Chutney > A triangular savoury pastry filled with spiced potato and green peas with mint chutney

IDR 130 Gobi Manchurian ✓

IDR 130

Deep fried cauliflower stir-fried in green chili paste, dark soya sauce and sweet chili

Vegetable Pakora ✓ ✓ Deep fried vegetables coated in spiced-seasoned batter **IDR 130**

Chicken Manchurian *
Marinated tender chicken

IDR 150

stir-fried with Manchurian sauce

SOUP

Tomato Shorba ♥ V
A smooth creamy texture stock of tomatoes and herbs

IDR 100

Chicken Soup 😤

IDR 140

Aromatic herbs simmered with broth of chicken

Mixed Vegetable Soup

✓
A rich healthy extract of green peas, carrot and broccoli

IDR 100

Seafood Soup 🥖

IDR 180

A healthy extract of prawns and fish

MUTTON SELECTION

Mutton Mysore ♥ ✓ Mutton cubes cooked in dry chili and curry paste IDR 320

Mutton Vindaloo 🤏 🌶

IDR 320

Spicy chunks of mutton mixed with potato cooked in Masala gravy

Mutton Keema 🥖

IDR 320

Spiced minced mutton cooked in herbs and gravy

Chef's Recommendation

Spicy

Contain Seafood

Contain Peanuts

V Vegetarian





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GRILLED ON THE TABLE

Vegetables

Paneer Tikka 🗢 IDR 280 Malai Broccoli Sticks 🏏 IDR 160

Chunks of Paneer marinated in Creamy marinated broccoli with aromatic herbs with yoghurt aromatic herbs

Mushroom Tikka √ IDR 160 Spicy Tandoori Aloo ✓ IDR 160

Mushroom marinated in herbs and Spiced potato sticks yogurt

Mix Vegetable Sticks √ IDR 160

Smoky marinated vegetables sticks

Meat and Fish

Chicken Masala Boti 💝 IDR 210 Masala Prawn Sticks 💝 🌶 👂 IDR 270

Marinated chicken pieces in Marinated sour and salty aromatic spices and herbs prawns in spices and herbs

Fish Tikka Sticks 🗲 🔑 IDR 250 Mutton Tikka Sticks 😤 IDR 320

Marinated spicy fish pieces In
herbs, Masala and yoghurt

Marinated lamb cube pieces in
yoghurt spices and herbs

Chef's Recommendation 🧪 Spicy 🧳 Contain Seafood 🔩 Contain Peanuts 📝 Vegetarian



IDR 210

IDR 210

IDR 120

IDR 210

IDR 210

IDR 210

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TANDOORI MAIN COURSE

Tandoori Chicken
BBQ marinated chicken in
yoghurt and seasoned with
Tandoori spices, freshly roasted
in a tandoor clay oven

Mutton Sheek Kebab 🗢 IDR 320

Smoky marinated minced lamb made with spices, Garam Masala and aromatic herbs

Chicken Sheek Kebab Smoky marinated minced chicken meat made with juicy flavoured spices

BBQ Eggplant

Whole smoked BBQ piece of eggplant marinated with spices and herbs

Mixed Platter 🗢 Mutton kebab, chicken kebab,

Paneer Tikka, vegetables

Chicken Sekuwa
BBQ smoked meat pieces of chicken marinated with natural herbs and spices

Tandoori Prawn 🖋 🥙 Roasted smoky Tandoori prawns, dry herbs and spices

Chicken Malai Kebab Creamy marinated chicken meat cubes with Indian herbs and spices mixed with cashew nut paste cooked in a tandoor clay oven

MAIN COURSE

Kadai Chicken Juicy chicken cooked in Masala, bell peppers, tomatoes, onions and chilies with herbs

Chicken Vindaloo >
Spicy chunks of chicken mixed with potatoes, Masala and thick gravy cooked with dry chillies

Saag Murgh <a>

Spinach and chicken cooked in herbs

Butter Chicken

Marinated boneless chicken roasted in tandoor clay oven, simmered in butter and creamy tomato gravy

Kerala Fish Curry > / / Boneless spicy fish simmered in Kerala traditional fish curry with okra, eggplant and creamy coconut milk

IDR 260

IDR 210

IDR 350

IDR 210

IDR 270

IDR 210

Chef's Recommendation

Spicy

Contain Seafood

Contain Peanuts

√ Vegetarian





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SPICE SPECIAL TREATS

Nirwana Special Thali 🌶 🥬

IDR 350

(Non vegetarian)

Butter chicken, prawn curry, fish curry, mutton Keema, green salad, Boondi Raita, Roti and steamed rice

Nirwana Special Thali Y

(Vegetarian)

Dhal fry, Palak Sabzi, Chana Masala, Aloo Gobi Sabzi, green salad, Boondi Raita, Roti and steamed rice

BREAD SELECTION

Aloo Naan 🌶 🗸

IDR 45

Lacha Paratha V Indian layered flatbread

Homemade Indian flatbread

IDR 30

IDR 280

Soft Indian flatbread stuffed with tasty spiced potatoes

Chappati √

IDR 45

Cheese Naan √ Flavourful homemade Indian **IDR 55**

flatbread with cheese and butter

Plain Naan V

IDR 35

Combo Naan (Cheese & garlic) 💝 🇸 IDR 65 Flavourful homemade Indian

flatbread with cheese and garlic

Butter Naan V

with Atta flour

IDR 45

RICE

Chicken Dum Briyani 🦈

IDR 210

Kashmiri Pulao 🦈

IDR 120

Basmati rice with chicken simmered in Briyani, Masala and spices

spices, fruits, nuts and caramelized onion on top

Basmati rice simmered with

Fish Dum Briyani 🌶 🧳 Basmati rice with fish simmered **IDR 260**

Steamed Rice V

IDR 30

in Briyani, Masala and spices

Mutton Dum Briyani 🥖 Basmati rice with lamb

simmered in Briyani, Masala and spices

IDR 280

Chef's Recommendation

Spicy

Contain Seafood

Contain Peanuts

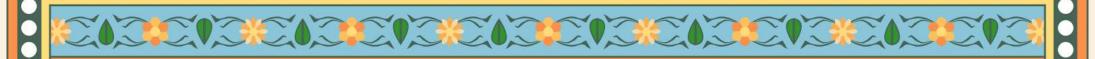
V Vegetarian

Should you have special dietary request please do not hesitate to inform our friendly server.

All prices are subjected to 11% government tax and 10% service charge and represented in thousand rupiah.



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VEGETARIAN DISHES

Served with basmati rice pilaf / steamed rice / naan

Dhal Makhni 🗸 🌜 Black lentils and kidney beans simmered in butter, tomatoes, spices and finished with cream and fresh coriander	IDR 160	Kadai Paneer ♥ √ Paneer cottage cooked in Masala, bell peppers, Kasuri Methi and herbs	IDR 260
Dhal Fry Simmered Dhal, Thor Dhal, with spices finished with cream and coriander	IDR 160	Aloo Capsicum Y Dried spices potatoes cooked with capsicum and herbs	IDR 160
Methi Malai Mutter V Combination of green peas, fenugreek and creamy gravy cooked in herbs and gravy	IDR 160	Mixed Vegetables Curry > Y Mixed seasonal vegetables cooked in tangy tomato gravy and Masala gravy	IDR 160
Paneer Butter Masala ⇒ √ Cottage cheese in tangy	IDR 260	Jeera Aloo 💝 🇸 Flavourful and delicious potatoes with cumin and herbs	IDR 160
blended cashew nut, almond and Masala gravy		Pindi Chole ♥	IDR 160

Baigan Bhartha 🗢 🗸 Smoky-flavoured BBQ mashed eggplant cooked in herbs and sauce

Masala gravy and spices Bhindi Do Piaza 🗸 **IDR 160** Okra curry in a Masala onion

A famous Punjabi dish made

from chickpeas cooked in

Baigan Masala 🗲 🗸 A spicy eggplant curry with coriander

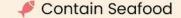
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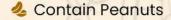
sauce

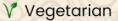
IDR 160















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SIDE DISHES

Mixed Raita √

IDR 130

Indian Green Salad V

IDR 85

A yoghurt-based condiment with onion, cucumber, tomato and

roasted cumin

Lettuce, cucumber, green chili, carrots, onion and tomato

Plain Yoghurt V

IDR 100

Papadum √

IDR 60

KIDS MENU

Chicken Kids Meal 💝

IDR 120

Indian-Style Chicken 🥞

IDR 120

2 pieces of chicken nuggets with 1 piece of BBQ chicken

kebab

Hakka Noodles

Spiced noodles cooked with marinated chicken, eggs, onion, capsicum and cabbage

Shami Kids Meal 🦈

IDR 120

1 piece of Shami kebab with roasted potatoes

DESSERT

Carrot Halwa 🦈 🕹

IDR 100

Cheese Cake 💝

IDR 130

Sweet dessert pudding made with grated carrots with ghee, milk, cardamons and touch of

saffron and dry fruits

Authentic creamy-style baked cheese cake with strawberry

puree and vanilla tuille

Kheer 💝 🖑

IDR 120

Tropical Fresh Fruit Platter 🗢

IDR 100

A sweet rice pudding made with butter, almonds and cashew nuts

A sunny platter consisting of fresh pre-cut tropical fruits

Chef's Recommendation

Spicy

Contain Seafood

Contain Peanuts

V Vegetarian

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