




   +84 379 58 56 56

 26 Phung Hung, Hang Bong, Hoan Kiem, Hanoi



“ TADKA ”

Tadka means “Tempering” in Indian recipes. It is method widely used in Indian cuisine, in which whole or ground spices are heated in hot oil or ghee (butter) and the mixture is added to a dish. The idea is to infuse the aroma and flavors of the spices into the oil.

Tadka (variously known as chhonk, bagar, phodni, vagarne, oggarane and more, depending on the region) is a core technique in Indian cooking that involves blooming whole spices (and sometimes other ingredients) in fat to extract their aromas and fat-soluble flavors. The highly perfumed fat and its contents are either spooned onto a finished dish (which often incites a flourish of cracking and sizzling) or incorporated during cooking. The particular ingredients in tadka vary greatly depending on the food that is being seasoned as well as the cook’s community, caste and region, but classic combinations do exist. For instance, in Kerala, a mix of coconut, cinnamon stick, star anise and clove are popular; Punjabis combine cardamom pods, cinnamon stick, clove, ginger, garlic and onion; and Odisha or Bengali cooks enjoy black mustard seed, cumin seed, nigella seed and fenugreek seed. Regardless of the particular ingredients, the contributions of a tadka are many.

RICHNESS: Oil or ghee(butter) makes lean dishes more satisfying.

FLAVOR: Whole (and sometimes ground) spices, fresh and dried chilies, curry leaves, ginger, garlic and onions offer vivid flavor, heat and depth.

AROMA: As whole spices bloom in hot fat, they may darken in color, unfurl, pop or puff. They will also release pungent aromas that will perfume your kitchen—and your food.

COLOR AND TEXTURE: Whole spices contribute tremendous visual and textural character to even the simplest of dishes.



STARTERS VEG



Fried/Grilled

Aloo Samosa (4 pieces)

Samosa with Mashed Potatoes, Green peas and spices filling

Bánh tam giác nhân khoai tây, đậu Hà Lan cùng gia vị Ấn 80,000 Vnd

Tandoori Aloo

Baby Potato's seasoned in Indian spices and Cooked in Clay Oven

Khoai tây cùng gia vị Ấn nướng lò Tandoor 100,000 Vnd

Papadam (2 pieces)

Roasted/Fried/Masala

Bánh bột đậu nướng/chiên 25/35/ 45,000 Vnd

Paneer Tikka

Indian Cottage Cheese Tikka

Phô mai Ấn cùng gia vị Ấn nướng lò Tandoor 145,000 Vnd

Paneer Malai Tikka

Indian Cottage Cheese Cream Tikka

Phô mai Ấn cùng sốt kem nướng lò Tandoor 145,000 Vnd



Hara Bhara Kebab

Spinach & Mix Veg Patties

Rau củ nghiền cùng rau cải bó xôi nướng lò Tandoor 130,000 Vnd

Tandoori Broccoli

Broccoli Marinated with Indian Spices

Súp lơ xanh cùng gia vị Ấn nướng lò Tandoor 125,000 Vnd

Malai Broccoli

Cream & Cheese Marinated Broccoli Flavored with Cardamom

Súp lơ xanh cùng sốt kem nướng lò Tandoor 125,000 Vnd

Tandoori Mushroom

Mushroom Marinated with Indian Spices

Nấm tím ướp gia vị Ấn nướng lò Tandoor 125,000 Vnd

Mirch Malai Veg Seekh Kebab

Barbecue Mixed Vegetables Skewer, Crust of Pepper, Green Chilli Infused with Fresh Cream & Butter

Rau củ nghiền tẩm ướp sốt kem nướng lò tandoor 140,000 Vnd

CHAAT



Aloo Tikki Chaat

Crispy Potato Patty, Mint and Tamarind Sauce, Yogurt

Bánh khoai tây nghiền chiên cùng sữa chua, nước sốt me và bạc hà 90,000 Vnd

Papdi Chaat

Crispy Fried Papdi, Topped with Potato, Chickpeas, Yogurt, Mint and Tamarind Sauce

Vỏ bánh chiên cùng sữa chua, nước sốt me và bạc hà 90,000 Vnd

Samosa Chaat

Crispy Fried Samosa, Mint and Tamarind Chutney, Yogurt

Bánh samosa cùng sữa chua, nước sốt me và bạc hà 90,000 Vnd

The Three Main Condiment Types in The Indian Repertoire Are Chutneys, Raitas, And Achaar, Or Pickles. A Dish of Dahi or Raita Has a Cooling Effect to Contrast with Spicy Curries and Kebabs That Are the Main Fare of Some Indian Cuisines.

CONDIMENTS



Plain Yogurt

Sữa chua Ấn 40,000 Vnd

Mix Veg Raita

Sữa chua cùng các loại rau củ 45,000 Vnd

All Prices Exclusive of VAT



STARTERS NON - VEG

CHICKEN



Tandoori Chicken (Half 4 pieces/Full 8 Pieces)

Barbecue Tandoori Chicken with Indian Spices

Gà tẩm ướp gia vị Ấn nướng lò Tandoor (có xương) 155/300,000 Vnd

Chicken Tangri Kebab (2 Pieces)

Spicy Chicken Drumsticks, Served with Mint Chutney

Đùi gà nướng ướp gia vị Ấn cay ăn cùng nước sốt bạc hà 100,000 Vnd



Kashmiri Chicken Tikka

Indian Spices & Kashmiri Chilli infused Chicken Chunks

Thịt gà phi lê tẩm ướp bột Kashmiri nướng lò Tandoor 145,000 Vnd

Murg Lasooni Tikka

Tender Chicken thighs marinated with Garlic, Yogurt, Indian spices & Grilled

Thịt gà phi lê cùng tỏi, sữa chua, gia vị Ấn nướng lò Tandoor 145,000 Vnd



Murg Tikka

Barbecue Tandoori Boneless Chicken Tikka with Indian Spices

Gà phi lê đực trung đồ ăn Ấn nướng lò Tandoor 140,000 Vnd

Murg Malai Kebab

Boneless Chicken Cube Marinated in Yogurt and Cashew Paste, Cheese Cooked in Clay Oven

Gà phi lê tẩm ướp sốt kem nướng lò Tandoor (không cay) 140,000 Vnd

Sikandari Seekh Kebab

Ground Meat is Seasoned with herbs, Spices, Skewered and grilled

Gà băm nhỏ cùng gia vị Ấn nướng lò Tandoor 140,000 Vnd

Lamb Chops

Barbecue Tandoori Lamb Chops cooked with Indian Spices

Sườn cừu tẩm ướp gia vị Ấn nướng lò Tandoor 250,000 Vnd

FISH

Mahi Tikka Lasooni

Boneless Fish Marinated in Homemade Indian Spices & Garlic with Yogurt and Cooked in Clay Oven

Cá phi lê tẩm ướp tỏi, sữa chua và gia vị Ấn nướng lò Tandoor 145,000 Vnd



Fish Tikka

Boneless Fish Marinated in chef special homemade spices and Cooked in Clay Oven

Cá phi lê tẩm ướp gia vị Ấn nướng lò Tandoor 140,000 Vnd

Ajwain Fish Tikka

Fish Pieces Marinated with Ajwain, Yogurt and Spices

Cá phi lê tẩm ướp ajwain nướng lò Tandoor 145,000 Vnd

PRAWNS (SHRIMP/JHINGA)



Tandoori Prawns

Selected Prawns in Indian Spices with Yogurt and Lemon Cooked in Clay Oven

Tôm tẩm ướp gia vị Ấn, sữa chua nướng lò Tandoor 175,000 Vnd

Sunehri Jhingra

Prawns in Indian Spices with Yogurt

Tôm cùng gia vị Ấn, nhụy hoa nghệ tây nướng lò Tandoor 175,000 Vnd

Hariyali Shrimp

Prawns in Indian Spices with Yogurt and Mint Chutney

Tôm cùng gia vị Ấn, nước sốt bạc hà nướng lò Tandoor 180,000 Vnd

All Prices Exclusive of VAT





SOUPS VEG

Tomato Dhania Shorba (Clear Soup)

The All-time Favorite tomato shorba flavor with cinnamon and Fresh coriander leaves

Súp cà chua nấu cùng hương vị hạt đậu khấu và lá mùi 60,000 Vnd



SOUPS NON-VEG

Chicken Mushroom Soup

Button Mushroom and Chicken Prepared in classic Broth Soup

Súp nấm gà 70,000 Vnd



SALAD VEG

Garden Green Salad

Freshly Cut Cucumber, Carrot, Onion, Tomato, Lime & Green Chilli

Salad rau củ cắt thái lát (không sốt) 50,000 Vnd

Tadka Mix Veg Salad

Freshly Cut Cucumber, Carrot, Onion, Tomato, Chick Peas, Mix with Mint Mayonnaise

Salad rau củ cùng nước sốt bạc hà Mayonnaise..... 90,000 Vnd

Avocado Salad

Fresh Avocado, Red Onion, Cherry Tomato, Olive Oil, Capsicum, season with Salt & Pepper

Salad bơ cùng rau củ 100,000 Vnd



SALAD NON-VEG

Chicken Avocado Salad

Grilled Chicken, Fresh Avocado, Cherry Tomato, Green Capsicum with Mint & Mayonnaise

Salad bơ và gà cùng nước sốt bạc hà Mayonnaise..... 120,000 Vnd

ROLLS VEG

A Kati Roll Is a Street-Food Dish Originating from Kolkata, West Bengal, India. It Is a Skewer-Roasted Kebab Wrapped in A Paratha Bread, Although Over the Years Many Variants Have Evolved All of Which Now Go Under the Generic Name of Kati Roll.



Veg Kati Roll

Mix Vegetables, Mint & Mayonnaise Sauce, Wrapped with Paratha

Bánh mì cuộn rau củ và nước sốt 120,000 Vnd

ROLLS NON-VEG

Chicken Kati Roll

Grilled Chicken, Mix Vegetables with Mint & Mayonnaise Sauce

Bánh mì cuộn gà và nước sốt 140,000 Vnd

All Prices Exclusive of VAT



VEGETARIAN MAIN COURSE

LENTILS (DAL)



Dalma (ଡାଲମା) Odisha Special

Toor Dal Cooked with Mix Vegetables, Tempered with Unique Spices from Odisha

Đậu lăng vàng nấu cùng rau củ và gia vị Ấn 120,000 Vnd



Dal Tadka

Home Style Yellow Dal Tempered with Indian Spices

Đậu lăng vàng nấu cùng gia vị Ấn 105,000 Vnd

Dal Palak

Toor Dal cooked with Spinach, Tempered with Indian Spices

Đậu lăng vàng nấu cùng rau cải bó xôi và gia vị Ấn 115,000 Vnd



Dal Sultani

Black and Yellow Lentils, Tempered with Indian Spices

Đậu lăng đen và vàng nấu cùng gia vị Ấn 130,000 Vnd



Dal Makhani

Black whole lentil, slow cooked overnight on a resting clay oven

Đậu lăng đen nấu cùng sốt kem và gia vị Ấn 150,000 Vnd

PAN-FRIED/CURRY

Paneer Aap Ki Pasand (Your Choice)

Palak/Matar/Makhani/Butter Masala/Tikka Masala/Kadai/Lababdar/Bhurji/Jalfrezi

Cà ri phô mai Ấn 150,000 Vnd

Aloo (Your Choice)

Jeera/Matar/Gobi/Capsicum/Baingan (Eggplant)

Cà ri khoai tây 110,000 Vnd

Vegetables Stir-Fry

Mix Vegetables Cooked in Pan & Indian Spices

Rau củ xào theo mùa kiểu Ấn 110,000 Vnd



Veg Korma

Mix Vegetables Cooked in Hot Tomato Gravy

Cà ri các loại rau củ nấu cùng nước sốt cà chua 115,000 Vnd



Chana Masala

"Chana" means Chickpea "Masala" refers to a blend of spices used in Indian cooking

Cà ri hạt đậu gà nấu cùng gia vị Ấn 110,000 Vnd



Bhindi Masala

Bhindi (Lady Finger/Okra) Cooked in A Spicy Onion Tomato Masala & Indian Spices

Cà ri đậu bắp nấu cùng nước sốt cà chua 110,000 Vnd

Rajma Masala (Kidney Beans Curry)

Rajma Cooked with Onion, Tomato and Indian Spices

Cà ri đậu thận nước cùng nước sốt hành và cà chua 140,000 Vnd

Dhingri Matar

Button Mushroom, Matar (Green Peas) in Rich Cashew Gravy, Semi-dry

Cà ri nấm, đậu Hà Lan cùng nước sốt hạt điều 130,000 Vnd



Matar Methi Malai

Matar (Green Peas) Cooked in Cashew Gravy with Fenugreek

Cà ri đậu Hà Lan nấu cùng nước sốt hạt điều 150,000 Vnd

All Prices Exclusive of VAT

NON-VEG MAIN COURSE

CHICKEN



Butter Chicken

Boneless Chicken Cooked in Makhani Gravy

Cà ri gà nấu cùng sốt kem cà chua 155,000 Vnd



Chicken Vindaloo

Tandoori Chicken with Bone Sauteed in a Hot and Sour Sauce with Potatoes

Cà ri gà (có xương) và khoai tây nấu cùng gia vị Ấn 145,000 Vnd



Chicken Tikka Masala

Tandoori Boneless Chicken with Tomatoes, Onion and Green Peppers

Cà ri gà nướng cùng nước sốt hành, cà chua, ớt chuông 160,000 Vnd



Chicken Curry

Lightly Spiced Boneless Chicken Cooked in a Home Style Thin Gravy

Cà ri gà nước sốt loãng nấu cùng gia vị Ấn 145,000 Vnd



Chicken Maharaja

Chef's Special Recipe, Butter gravy with Stuffed Capsicum

Cà ri gà đặc biệt từ bếp trưởng 250,000 Vnd



Chicken Saagwala

Boneless Chicken with Onions gravy in a Hot Spinach Sauce

Cà ri gà nấu cùng nước sốt hành và rau chân vịt 160,000 Vnd

Chicken Korma

Boneless Chicken with Slow Cooked Milled Gravy-A Traditional Mughlai Dish

Cà ri gà nấu cùng sốt kem, hành và cà chua 150,000 Vnd

Murg Methi Malai

Chicken Malai Tikka Cooked in Cashew Gravy with Fenugreek

Cà ri gà nướng nấu cùng nước sốt hạt điều 170,000 Vnd



Kadai Chicken

Kadai Chicken Is Delicious, Spicy & Flavorful Dish Made with Chicken, Onions, Tomatoes, Ginger, Garlic & Fresh Ground Spices

Cà ri gà cùng ớt chuông, hành và nước sốt cà chua 160,000 Vnd

PRAWNS CURRY

(SHRIMP/JHINGA)



Kacha Jhinga Masala

Fresh Raw Prawns Cooked in Selected Spices

Cà ri tôm nấu cùng gia vị Ấn đặc biệt 200,000 Vnd



Prawn Tikka Curry

Grilled Prawns Cooked in Selected Spices & Tomato Onion Gravy

Cà ri tôm nướng nấu cùng nước sốt hành và cà chua 200,000 Vnd

Malai Shrimp Curry

Grilled Shrimp in Coconut Milk and Fresh Cream and Light Sauce

Cà ri tôm nướng nấu cùng nước sốt kem 210,000 Vnd



Jhinga Jalfrezi

Prawns Are Marinated in Oil and Spices, Stir-Fried with Slit Green Chillies, Capsicum, Onion, Tomato

Cà ri tôm nấu cùng ớt chuông, hành, cà chua và gia vị Ấn 220,000 Vnd

All Prices Exclusive of VAT



NON-VEG MAIN COURSE

FISH CURRY



Fish Tikka Masala

Fish Fillet Are Cooked in A Sauce with A Particular Spice Blend with a Tomato Gravy

Cà ri cá nướng nấu cùng nước sốt cà chua 165,000 Vnd



Goan Fish Curry

Fish Fillet, Cooked in Goan Style Home Made Coconut Gravy

Cà ri cá phi lê nước sốt dừa nấu theo phong cách gia đình 170,000 Vnd

Malai Fish Curry

Fish Fillet in Coconut Milk and Fresh Cream and Light Sauce

Cà ri cá phi lê nấu cùng nước sốt kem 160,000 Vnd



Machher Jhol

Fish Fillet, Potato, Cooked in Bengali Style with Indian Spices

Cà ri cá phi lê, khoai tây nấu cùng gia vị Ấn 160,000 Vnd

Egg / Bhurji/ Curry

Egg Bhurji

Eggs Sauteed with Tomato, Onion, Herbs and Indian Spices

Trứng xào cùng cà chua, hành và gia vị Ấn 110,000 Vnd



Anda Curry

Boiled Eggs, Onion, Tomato, Herbs, Whole & Ground Spices, Cooked in Tomato Gravy

Cà ri trứng nấu cùng nước sốt cà chua 120,000 Vnd

MUTTON/LAMB CURRY (GOAT MEAT) (LAMB MEAT)



Mutton Kosha (Home Style)

A rare treat of Mutton Bone Pieces and potato cooking special gravy with cardamom and mustard flavor. HOME STYLE OF ODISHA

Cà ri dê (có xương), khoai tây cùng hương vị hạt đậu khấu, mù tạt 250,000 Vnd



Mutton Rogan Josh

Tender Mutton Pieces with Bone, Flavored with Garlic, Ginger and Aromatic Spices

Cà ri dê (có xương) nấu cùng nước sốt cà chua 200,000 Vnd



Mutton Vindaloo

Tender Mutton Pieces with Bone Sauteed in a Hot and Sour Sauce with Potatoes

Cà ri dê (có xương), khoai tây nấu cùng gia vị Ấn cay 210,000 Vnd



Jungli Laal Maas

A Fiery Mutton with Bone Dish, Slow Cooked with Red Chillies and Whole Spices

Cà ri dê (có xương) nấu cùng ớt đỏ, Cay 220,000 Vnd

Mutton Kadai

Mutton Cooked in Masala Tomato Gravy, Capsicum & onion

Cà ri dê nấu cùng ớt chuông, nước sốt hành và cà chua 220,000 Vnd

Lamb Curry

Lamb Cooked in Onion & Tomato Gravy

Cà ri sườn cừu nấu cùng nước sốt hành và cà chua 280,000 Vnd

All Prices Exclusive of VAT





RICE/PULAO/DUM BIRYANI

BASMATI RICE

Basmati Rice is a variety of long slender-grained aromatic rice which is traditionally grown in India

PULAO

Pulao Is a One Pot Rice Dish Made by Cooking Fragrant Basmati Rice with Aromatic Whole Spices, Herbs & Sometimes Stock. There Are Many Kinds of Pulao Made in India.

DUM BIRYANI

Dum Biryani Also Known as Hyderabadi Dum Biryani Is a Style of Biryani Originating from Hyderabad. India Made with Basmati Rice, Vegetables and Meat Mostly Mutton.

Dum Is a Style of Slow Cooking. Dum Means to Simmer. To Cook on Very Low Flame, Mostly in Sealed Containers, Allowing the Meat to Cook, As Much as Possible, In Their Own Juices and Bone-Marrow.

VEG

Indian Basmati Rice

Long Grain Steamed Basmati Rice

Cơm trắng Basmati 60,000 Vnd

Jeera Rice

Basmati Rice Cooked with Cumin Seeds & Butter

Cơm Basmati nấu cùng hạt thì là 70,000 Vnd

Tomato Rice

Basmati Tangy Rice Cooked with, Tomato, Onion, Green Chilli and Indian Spices

Cơm Basmati nấu cùng cà chua 90,000 Vnd

Saffron Rice

Basmati Rice Cooked with Saffron

Cơm Basmati nấu cùng nhụy hoa nghệ tây 75,000 Vnd

Peas Pulao

Basmati Rice Cooked with Green Peas & Butter

Cơm Basmati nấu cùng đậu hà lan 80,000 Vnd

Moti Pulao

A Saffron Flavored Pulao Mixed with Fried Small Cube of Cottage Cheese

Cơm Basmati nấu cùng nhụy hoa nghệ tây, phô mai Ấn 100,000 Vnd

Veg Dum Biryani

Basmati Rice Cooked with Various Kind of Fresh Vegetables, Made by Layering and Cooking on Dum

Cơm Basmati nấu cùng các lớp rau củ và gia vị Ấn 140,000 Vnd

Paneer Hyderabadi Dum Biryani

Grilled Paneer with Indian Spices, Hyderabadi Style

Cơm Basmati nấu cùng phô mai Ấn nước và gia vị Ấn 170,000 Vnd



NON - VEG

Egg Dum Biryani

Basmati Rice Cooked with Egg, Made by Layering and Cooking on Dum

Cơm Basmati nấu cùng trứng và gia vị Ấn 145,000 Vnd

Murg Dum Biryani

Basmati Rice Cooked with Boneless Chicken, Made by Layering and Cooking on Dum

Cơm Basmati nấu cùng thịt gà và gia vị Ấn 160,000 Vnd

Chicken Tikka Biryani

Basmati Rice Cooked with Grilled Chicken Tikka, Made by Layering and Cooking on Dum

Cơm Basmati nấu cùng thịt gà nướng lò Tandoor và gia vị Ấn 170,000 Vnd

Tandoori Chicken Biryani

Basmati Rice Cooked with Bone Tandoori Chicken, Made by Layering and Cooking on Dum

Cơm Basmati nấu cùng thịt gà nướng lò Tandoor (có xương) và gia vị Ấn 170,000 Vnd

Fish Dum Biryani

Basmati Rice Cooked with Grilled Fish, Made by Layering and Cooking on Dum

Cơm Basmati nấu cùng cá nướng lò Tandoor và gia vị Ấn 175,000 Vnd

Prawn Dum Biryani

Basmati Rice Cooked with Grilled Prawn, Made by Layering and Cooking on Dum

Cơm Basmati nấu cùng tôm nướng lò Tandoor và gia vị Ấn 210,000 Vnd

Mutton Dum Biryani

Basmati Rice Cooked with Marinated Goat meat, Made by Layering and Cooking on Dum

Cơm Basmati nấu cùng thịt dê và gia vị Ấn 220,000 Vnd



All Prices Exclusive of VAT

INDIAN FLAT BREAD

Baked In Tandoor Clay Oven
(ROTI/NAAN/KULCHA/PARATHA)



*T*andoor Is Currently One of The Most Important Menus in The Indian Restaurants Around the World. The Word Tandoor Means a Cylindrical Oven Used for Baking and Cooking. Traditionally The Fuel Used in Tandoor Is Charcoal or Firewood. Modern Tandoor Ovens Uses Cooking Gas and Electricity Also Instead of Charcoal.

Naan Is Leavened Flatbread Prepared with Maida (Refined Flour) And Wheat Flour or A Combination of Both. Traditionally, It Is Cooked in A Tandoor (Clay Oven) The Key Difference Between the Two Is That While Maida Is Made from The Endosperm of The Wheat Grain, Atta Consists of The Germ, Endosperm and Bran of The Wheat Grain. To Simply Put It, Atta Is Less Refined While Maida Is Milled Excessively and Bleached and Ends Up as White Flour. We Tadka Made Naan and Bread Different Style Chef Secrets Recipe with Naan Bread We Do Not Use Egg and Yeast We Made with Pure and Natural Process.



Plain Naan
Bánh naan thường 40,000 Vnd

Butter Naan
Bánh naan bơ 45,000 Vnd

Garlic Naan
Bánh naan tỏi 55,000 Vnd

Cheese Naan
Bánh naan nhân phô mai 75,000 Vnd

 **Cheese Chilli Naan**
Bánh naan nhân phô mai và ớt 85,000 Vnd

Cheese Garlic Naan
Bánh naan nhân phô mai và tỏi 85,000 Vnd

Aloo Kulcha
Bánh naan nhân khoai tây 65,000 Vnd

Paneer Kulcha
Bánh naan nhân phô mai Ấn 75,000 Vnd

Aloo Paratha
Bánh bột atta nhân khoai tây 70,000 Vnd

Paneer Paratha
Bánh bột atta nhân phô mai Ấn 80,000 Vnd

Tandoor Roti
Bánh bột atta thường 35,000 Vnd

Butter Roti
Bánh bột atta bơ 40,000 Vnd

Laccha Paratha
Bánh bột atta xoắn tròn có bơ 65,000 Vnd

Pudina Paratha
Bánh bột atta hạt thì là 70,000 Vnd

Methi Paratha
Bánh bột atta 70,000 Vnd



All Prices Exclusive of VAT

DESERTS

Indian sweets are collectively called MITHAI which is derived from the word mitha which means sweet. Sweets are part of any Indian celebration or festivity of any kind. They are prepared in Indian households not only for special feasts and occasions, but also for simple celebrations. a significant element in Indian cuisine. Indians are known for their unique taste and experimental behavior when it comes to food. Many Indian desserts are fried foods made with sugar, milk or condensed milk. Ingredients and preferred types of dessert vary by region. In the eastern part of India, for example, most are based on milk products. Many are flavoured with almonds and pistachios, spiced with cardamon, nutmeg, cloves and black pepper, and decorated with nuts, or with gold or silver leaf. It's the best way to finish off an Indian meal.



KUCH MEETHA HO JAYE

Gulab Jamun (2 Pieces)

Home Made Hot Gulab Jamun

Bánh bột sữa nấu cùng nước hoa hồng và chanh **70,000 Vnd**

Gulab Jamun with Vanilla Ice-Cream

The Great Combination of Hot & Cold. (1 Piece Gulab jamun & 1 Scoop Ice-Crem)

Bánh bột sữa nấu cùng nước hoa hồng và kem vanilla **80,000 Vnd**

Desert Of the Day

Món tráng miệng theo ngày **80,000 Vnd**

Ice-cream (1 Scoop)

Choice Of Vanilla or Chocolate

Kem vanilla hoặc chocolate **55,000 Vnd**

All Prices Exclusive of VAT

DESI-CHINESE

Desi-Chinese cuisine is a distinct style of Chinese cuisine adapted to Indian tastes, that combines Chinese foods with Indian flavours and spices. Though Asian cuisines have mixed throughout history throughout Asia, the most popular origin story of the fusion food resides with the Chinese of Calcutta, who immigrated to British Raj India looking for work. Opening restaurant businesses in the area, these early Chinese food sellers adapted their culinary styles to suit the tastes of the Indians.

VEGETARIAN

SOUPS

Veg Manchow	70,000 Vnd
Hot N Sour Veg	70,000 Vnd

APPETIZERS

Potato Wedges	80,000 Vnd
---------------------	------------

MAINS DRY/GRAVY

FRIED RICE/HAKKA NOODLES

Gobi Manchurian (Dry/Gravy)	110,000 Vnd
Chilli Paneer (Dry/Gravy)	140,000 Vnd
Chilli Mushroom (Dry/Gravy)	130,000 Vnd
Veg Fried Rice	130,000 Vnd
Veg Hakka Noodles	120,000 Vnd
Schezwan Fried Rice Veg	140,000 Vnd

NON-VEGETARIAN

Chicken Manchow	80,000Vnd
Hot N Sour Chicken	80,000Vnd

Chicken Lollipop (5pieces)	140,000Vnd
----------------------------------	------------

Chilli Chicken (Dry/Gravy)	150,000Vnd
Chicken Manchurian (Dry/Gravy)	150,000Vnd
Egg Fried Rice	135,000Vnd
Chicken Fried Rice	140,000Vnd
Tadka Special Mix Fried Rice	180,000Vnd
Egg Hakka Noodles	135,000Vnd
Chicken Hakka Noodles	140,000Vnd
Tadka Special Mix Hakka Noodles	180,000Vnd

All Prices Exclusive of VAT

NON-ALCOHOLIC DRINKS

SOFT DRINKS

Energy Drink.....	50,000 Vnd
Coke/Coke Zero/Sprite/Soda/Fanta/Tonic	30,000 Vnd
Water Dasani 500ml /1.5ltr	
Nước suối 500ml/1.5L	20,000/50,000 Vnd

LASSI

A Traditional and Popular Indian Yogurt Drink. This Refreshing Drink Is Many Variations Base of Salt, Sweet, Herbs, Spices, Fruits and Lightly Spiced, Specially This Is the Perfect Way to Cool off During Summer. All-time favorite Indian drinks.

Sweet/Salt

Sữa chua xay cùng đường/muối..... 60,000 Vnd

Mango/Pineapple

Sữa chua xay cùng xoài/dứa 70,000 Vnd

Masala Chaas/Spiced Butter Milk

Sữa chua xay cùng gia vị Ấn 70,000 Vnd

SHAKE

Shake (Vanilla/Chocolate) 90,000 Vnd

Oreo Shake 100,000 Vnd

FRESH JUICE

Fresh Lime Juice Water

Sweet/Salt/Mix

Nước chanh (ngọt/mặn/mix) 50,000 Vnd

Fresh Lime Juice Soda

Sweet/Salt/Mix

Nước chanh soda (ngọt/mặn/mix)..... 60,000 Vnd

Fresh Juice

Orange/Mango/Pineapple/Watermelon/Carrot

Nước Ép (cam/xoài/dứa/dâu hấu/ cà rốt) 70,000 Vnd

SMOOTHIE

Avocado Smoothie

Ripe Avocado Mix with Milk

Sinh tố bơ 90,000 Vnd

BEER

Hanoi Can 330ml/Saigon Can 330ml/333 can 330ml 40,000 Vnd

Tiger Beer Can 330ml 60,000 Vnd

Heineken Beer Can 330ml 60,000 Vnd

All Prices Exclusive of VAT



TEA



Masala Tea Black Tea, Milk, Spices, Sugar Trà sữa đặc trưng Ấn Độ.....	50,000 Vnd
Kadak Tea “Kadak” Which Literally Means Strong, Black Tea, Bay Leaf, Ginger, Sugar Trà sữa nhiều trà	60,000 Vnd
Black Tea Black Tea, Bay leaf, Ginger, Sugar Trà đen Ấn Độ.....	50,000 Vnd

SPECIAL COFFEE

Nescafe	40,000 Vnd
Tadka Special Coffee Frozen Coffee with Caribbean Twist	110,000 Vnd

MOCKTAIL

A Non-Alcoholic Mixed Drink Is a Cocktail-Style Beverage Made Without Alcoholic Ingredients. Also Called "Zero Proof" Drinks, The Non-Alcoholic Drink Dates Back to The Earliest Days of The Cocktail Age, Appearing As 'Temper-ance Drinks'

Hanoi Sunrise Orange Juice, Mango Juice, Lime Juice with Grenadine Syrup	105,000 Vnd
Virgin Mojito Mint Leaves, Lime Chunk and Top It Up with Soda.....	110,000 Vnd
Coke Tadka Coke, Coriander Leaf, Salt & Lime, Masala Mix.....	95,000 Vnd
Blue Angel Soda, Fresh Lime Juice, Simple Syrup and Blue Curacao Syrup	100,000 Vnd
Laal Pari Sprite, Grenadine Syrup & Vanilla Ice-Cream	115,000 Vnd

COCKTAIL

Hangover Do You Dare to Try a 7-spirit base Strong and Fruity Cocktai	200,000 Vnd
Long Island Iced Tea House Vodka, Bacardi White Rum, Gin, Tequila, Triple Sec Topped with Cok	50,000 Vnd
Mojito Bacardi White Rum, Mint Leaves, Soda, Lime and Simple Syrup	120,000 Vnd
Whisky Sour House Whisky, Egg white, Lime and Simple Syrup	120,000 Vnd
Margarita <i>Tequila, Triple Sec, Lime and Simpl</i>	120,000 Vnd
The Quencher Vodka, Blue Curacao, Vanilla Syrup Shake with Orange J	120,000 Vnd
Margarita Blue Tequila, Blue Curacao, Lime and Sugar	120,000 Vnd
Coco Cuba Libre White Rum, Malibu Coconut Rum and C	120,000 Vnd
Daiquiri White Rum and Lime Juice Shake with Ice & Simple Syrup.....	20,000 Vnd

All Prices Exclusive of VAT



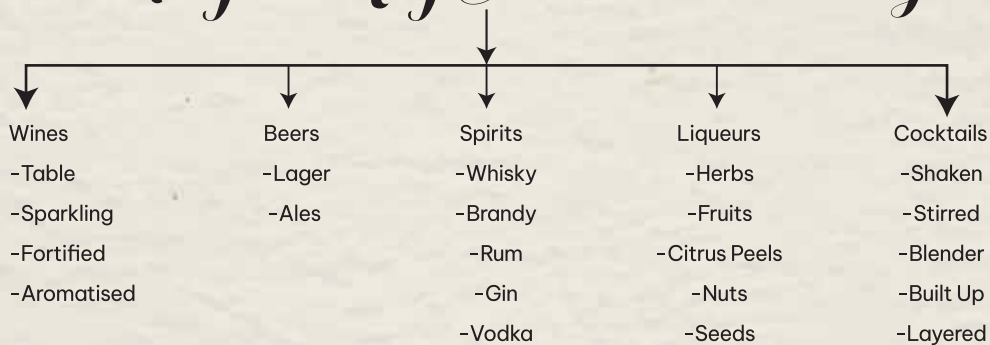
ALCOHOLIC BEVERAGE (DRINKS)

The Word 'Beverage' Has Been Derived from The Latin Word 'Bever' Meaning Rest from Work. After Work One Tends to Feel Thirsty Due to Fluid Loss Through Perspiration and One Is Inclined to Drink Water or Other Potable Beverages.

Beverages Are Portable Drinks, Which Have Thirst-Quenching, Refreshing, Stimulating and Nourishing Qualities. By Refreshing One Means the Replenishment of Fluid Loss from The Body Due to Perspiration. Stimulation Results in Increase of The Heartbeat and Blood Pressure. This Is Due to The Intake of Spirits or Tea and Coffee. Nourishment Is Provided by The Nutrients in The Beverages.

Any Beverage Containing 0.55 Of Alcohol by Volume To 76% Alcohol by Volume Is Considered to Be an Alcoholic Beverage. Those With Higher Than 76% Alcohol Are Known as Medicines, Such as Anaesthetics.

Classification of Alcoholic Beverages



Production of alcoholic beverages

Alcoholic beverages are produced by the following methods

- Fermentation process
- Distillation process

Fermentation: Fermentation is the process in which sugar is converted to alcohol and carbon dioxide by yeast. This process is the basis for producing all types of alcoholic beverages. Examples of fermentation drinks are wine, beer and cider. The following are necessary for fermentation to take place 1. Sugar 2. Yeast 3. Temperature

Distillation: Distillation is a process of simultaneous evaporation and condensation of liquid or mixture of liquids to purify them.

All Prices Exclusive of VAT



SHOTS & LIQUOR

B-52

Kahlua, Baileys & Cointreau 75,000 Vnd

Blue Kamikaze

House Vodka, Blue Curacao Shake well with Ice & Lime Juice 50,000 Vnd

Tequila

Tequila with Shot Salt Rim Glass & Garnish with Lime Slice 60,000 Vnd

Baileys 30ML 60,000 Vnd

Kahlua 30ML 60,000 Vnd

Cointreau 30ML 60,000 Vnd

Sambuca 30ML 60,000 Vnd

Malibu 30ML 60,000 Vnd

SPIRITS

VODKA

Smirnoff Vodka 30ML/Btl 50,000/700,000 Vnd

Absolut Vodka 30ML/Btl 60,000/800,000 Vnd

RUM (Regular Use Medicine)

Bacardi White Rum 30ML/Btl 80,000/800,000 Vnd

Captain Morgan Dark Rum 30ML/Btl 80,000/800,000 Vnd

Old Monk Dark Rum 30ML/Btl 90,000/900,000 Vnd

GIN

Bombay Sapphire Gin 30ML/Btl 80,000/900,000 Vnd

Beefeater Gin 30ML/Btl 80,000/950,000 Vnd

BRANDY/COGNAC

Napoleon Brandy 30ML/Btl 95,000/900,000 Vnd

Hennessy VS 30ML/Btl 105,000/1,000,000 Vnd

Remy Martin V.S.O.P 30ML/Btl 115,000/1,100,000 Vnd

SINGLE MALT WHISKY

Caol Ila 12-year 30ML/Btl 110,000/1,750,000 Vnd

Glenfiddich 12-year 30ML/Btl 110,000/1,750,000 Vnd

Glenmorangie Original 30ML/Btl 125,000/1,950,000 Vnd

Talisker 10-year 30ML/Btl 135,000/2,500,000 Vnd

All Prices Exclusive of VAT

BLENDING SCOTCH WHISKY

J W Red Label 30ML/Btl	50,000/850,000 Vnd
J W Black Label 30ML/Btl	80,000/1,500,000 Vnd
Chivas 12-year 30ML/Btl	70,000/1,700,000 Vnd
Chivas 18-year 30ML/Btl	110,000/2,900,000 Vnd
Ballantine's 30ML/Btl	60,000/1,100,000 Vnd

BOURBON & IRISH WHISKY

Jack Daniels 30ML/Btl	80,000/1,100,000 Vnd
Jameson 30ML/Btl	70,000/900,000 Vnd

WINE LIST

All The Alcoholic Beverages, Wine Is Regarded as The Most Complex and Interesting Subject of Study. This Is So Because Each Country and Region Use Different Types of Grapes for Wine Production.

Wine Is an Alcoholic Beverage Obtained from The Fermented Juice of Freshly Harvested Grapes. It Is Prepared from Both White and Black Grapes. There Are Many Varieties of Grapes Produced and Not All of Them Are Used in The Production of Wine. The Color, Flavor, and Aroma of The Wine Are Largely Influenced by The Type of Grapes Used in The Production

Best Indian Food Pairing with Red Wine

Tandoori Chicken and Pinot Noir

Tandoori Chicken Is a Dish Prepared by Roasting Bone-In Chicken in A Clay Oven Called a Tandoor. It's Marinated in Yogurt, Lemon, and Spices Such as Coriander, Cumin, Turmeric, Garam Masala, and Paprika.

When It Comes to Most Food and Wine Pairings, The General Recommendation Is That the Color of Your Wine Should Match the Color of The Meat. Tandoori Chicken Goes Against This Recommendation, Pairing Perfectly with Pinot Noir. You Can Also Choose a Cabernet Sauvignon or Zinfandel. If You Want a White Wine with Your Meal, A Riesling Works Quite Well.

HOUSE WINE WHITE & RED BY GLASS 125ML

House wine White/Red Glass/Btl	90,000/500,000 Vnd
--------------------------------------	--------------------

IMPORTED RED WINE

Wine Maker- Bordeaux- Chateau Vieux Manoir

Color: Straw Yellow with Fine and Persistent Perlage

Grape: Cabernet Sauvignon, Merlot

Palate: Dry, Fresh and Pleasantly Fruity with Balanced Acidity

Vintage: 2020

Country/Region: France/Bordeaux

Aroma: Notes of Citrus and Fresh Apple

Abv: 13%	850,000 Vnd
----------------	-------------

All Prices Exclusive of VAT



Carmenere Merlot –Echeverria

Color: Garnet Red with Purple Hues

Grape: Merlot

Palate: Full-Bodied, With A Juicy and Silky Mouthful That Persists to A Fruity Finish.

Vintage: 2021

Country/Region: Chile/ Curico Valley

Aroma: On the Nose, Intense Aromas of Strawberries and Blackberries Combine Nicely with Notes of Black Pepper and Dried Fruits.

Abv: 13.5% 925,000 Vnd

Pinot Noir –VILLA WOLF

Color: Lovely ruby color

Grape: Pinot Noir

Palate: Warm and medium-bodied, with a firm acid structure. Its bright black-cherry fruit is juicy, ripe, and forward, with a spicy midpalate. and a smoky depth with a nice touch of earthy tannins

Vintage: 2020

Country/Region: Germany/ Pfalz

Aroma: Spices and slightly fruity

Abv: 13% 1,200,000 Vnd

Barbera d’Asti Tre Vigne DOCG –VIETTI

Color: Ruby color

Grape: Barbera

Palate: On the palate is dry, mediumbodied with a crisp acidity coming through in a complex, yet harmonic balance. Its magnificent oak integration delivers a superb spicy and fruity finish

Vintage: 2019

Country/Region: ITALY/ Piedmont

Aroma: Ripe red cherry aromas and hints of sweet spices

Abv: 14% 1,450,000 Vnd

IMPORTED WHITE WINE

Whistling Duck Semillon-Sauvignon Blanc-CALABRIA

Color: Light straw with fresh green hue

Grape: Semillon, Sauvignon Blanc

Palate: The palate is soft and fresh with balanced acidity. Clean & crisp finish.

Vintage: 2020

Country/Region: AUSTRALIA/ New South Wales

Aroma: Fragrant grassy notes, citrus and tropical.

Abv: 11.5% 750,000 Vnd

Reserva Chardonnay –ECHEVERRIA

Color: Bright yellow with golden hues

Grape: Chardonnay

Palate: The palate is silky and vibrant with a long and mouthwatering finish

Vintage: 2019

Country/Region: CHILE/ Curico Valley

Aroma: Fresh and juicy and delicate, it expresses aromas of pineapples, melon and peach combined with exquisite citrus notes

Abv: 13.5% 950,000 Vnd

Riesling –DR. LOOSEN

Color: Pale straw yellow

Grape: Riesling

Palate: Off dry in style, it’s juicy and thirst quenching, but thoroughly foursquare in structure, bolstered by a foundation of fresh, revitalizing acidity

Vintage: 2021

Country/Region: GERMANY/ Moel

Aroma: A dusting of pollen and saffron accentuates this bright, sunny Riesling full of peach and nectarine aromas

Abv: 8.5% 1,250,000 Vnd

All Prices Exclusive of VAT



Petit Chablis-SIMONNET FEBVRE

Color: Dark red with purple hues

Grape: Chardonnay

Palate: Light to medium-body, with typical mineral hints. Fresh and fruity

Vintage: 2020

Country/Region: FRANCE/ Bourgogne-Chablis

Aroma: Young and crispy, with delicate floral and fruity aromas

Abv: 12.5% **1,700,000 Vnd**

IMPORTED SPARKLING WINE

Prosecco Millesimato DOC Extra Dry – CANTI

Color: Straw yellow with fine and persistent perlage

Grape: Glera

Palate: Dry, fresh and pleasantly fruity with balanced acidity

Vintage: 2021

Country/Region: ITALY/ Veneto

Aroma: Notes of citrus and fresh apple

Abv: 11% **975,000 Vnd**

Prosecco ICE DOC- CANTI

Color: Light straw yellow with fine and persistent perlage

Grape: Glera

Palate: Pleasantly fruity and slightly sweet. The perfect “Prosecco on the rocks”, a higher sugar percentage preserves on ice its finest aroma characteristics

Country/Region: ITALY/ Veneto

Aroma: Green apple, pear, peach and flowers on the nose

Abv: 11% **1,175,000 Vnd**

All Prices Exclusive of VAT

