



NAMASTE

Growing up in New Delhi's suburbs, chef Liladhar was captivated by Old Delhi's Mughal architecture and vibrant street food. Despite his urban upbringing, he developed a fascination with seafood, leading him to embark on a culinary journey in Vietnam's coastal regions, where he has lived since 2015.

His menu reflects the essence of northern cuisine, featuring tandoor-cooked dishes with a distinctive charcoal flavor, biryanis influenced by royal kitchens, and rich, aromatic curries. Through these dishes, he hopes to share the beauty of his home cuisine.

NORTH INDIAN THALI FOR TWO

Please pre-order Thali up to 2 hours in advance.

Table service of waiting time is 45 minutes.

Literally means “round plate”, this traditional dinner platter is said to be a complete representation of six tastes (sweet, sour, salty, pungent, bitter and astringent) essential for a balanced body.

1,750,000

Vegetarian Samosa

Lamb Masala

Butter Chicken

Chicken Tikka

Fish Curry

Tandoor Prawns

Dal Makhani

Mixed Vegetable Raitha

Basmati Rice

Garlic Naan

Chutney - Pickles - Papadom

Coconut Burfi



(V) - vegetarian

(D) - contains dairy

(N) - contains nuts

All prices are quoted in Vietnam Dong and subject to government taxes and 7% service charge



TANDOORI PLATTER FOR TWO

Please pre-order Tandoori Platter up to 2 hours in advance.

Table service of waiting time is 45 minutes.

Cooking in a charcoal fired tandoor - an Indian clay oven - allows food juices to mix and, combined with high temperatures, gives amazing flavors, crispy coatings and incredible meat tenderness.

1,650,000

Vegetarian Samosa

Whole local fish

Lamb Kebab

Tandoor prawns

Chicken Tikka

Achari Paneer

Indian Salad

Garlic Naan

Basmati Rice

Chutney - Pickles - Papadom

Coconut Burfi

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STARTERS

Most of the major cities in India such as Mumbai, Delhi and Kolkata boast some great street food delicacies. Simple yet exotic, here are some hidden streetwalas of Indian cuisine, served with pappadom and chutneys.

SAMOSA (D)

Traditional Indian street light bite - a deep fried triangular pastry with the desired filling:
vegetable 235,000 | chicken 255,000

CHICKEN 65 (D)

Introduced in 1965 by A.M.Buhari, a pioneer in south Indian cuisine, this traditional snack is fried with garlic, ginger, red chilies, and tossed with curry leaves.

235,000

ONION ALOO PAKORA (D)

A quintessential chai partner, these Indian fritters made of onion, potato, coriander and green chilies have a crunchy turmeric exterior and a soft center with every bite unraveling a new flavor.

195,000



FROM THE TANDOOR

Cooking in a charcoal-fired tandoor, a traditional Indian clay oven, allows food juices to blend, and the intense heat creates incredible flavors, crispy exteriors, and exceptionally tender meat. All served with pappadom and chutneys.



TANDOORI WHOLE FISH (D)

One whole pomfret marinated in yogurt and spiced paste.
Served with garlic naan bread.
950,000

CHICKEN LEG TANDOORI (D)

One whole leg of chicken marinated in lightly spiced yoghurt sauce.
375,000

TANDOORI PRAWNS (D)

Local prawns marinated in yoghurt and Indian spices.
350,000

LAMB KEBAB

Delicately spiced minced lamb on skewers.
330,000

CHICKEN TIKKA (D)

Boneless chicken marinated in lightly spiced yoghurt marinade.
320,000

GARLIC FISH TIKKA (D)

Catch of the day marinated with garlic and yoghurt.
340,000

ACHARI PANEER TIKKA (V) (D)

Cottage cheese and vegetables marinated in pickle and yoghurt marinade.
210,000

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RAILWAY MUTTON PEPPER FRY (D)

Originating in British Raj colonial era, this dish was served on long-distance trains and made of sautéed lamb with green peas, spices and herbs.

525,000

PRAWN MASALA (D) (N)

Fusion of Maharashtrian and Goan cuisine: Phu Quoc prawns tossed in zesty piquant sauce with onions, tomatoes and bell peppers.

505,000

FISH MASALA (D)

A lighter choice with maximum flavor from Kerala state - tangy fish in a spicy and thick gravy cooked with a generous amount of aromatics.

495,000

ACHARI CHICKEN (D)

An aromatic, flavorful and tangy North Indian chicken dish made with the same spices that are typically used to make pickles - achar.

485,000

CHANA MASALA (V) (D) (N)

A classic Punjabi dish made of chickpeas cooked with onion, tomatoes, and cilantro leaves, giving spicy with some sour citrus notes.

435,000

EGGPLANT MASALA (V) (D)

Tender eggplant curry cooked in a tangy tomato gravy with onion, garam masala and other flavorful spices.

435,000

TAWA WALA MASALA

These dry curries are cooked with very little liquid which is allowed to evaporate, leaving the other ingredients coated with the spice mixture. Served with crispy naan bread.



HANDIWALA

It's hard to imagine Indian cuisine without being exposed to its mouthwatering curries. The word comes from the word "Kari" in the Tamil language in India, referring to the blend of different spices. Served with steamed basmati rice, pappadom and pickles.

LAMB VINDALOO (D) (N)

This succulent red creamy dish from Goa is made of lamb cooked with potatoes in a highly flavorful mixture of a tangy tomato gravy.
525,000

PRAWN KORMA (D) (N)

From the kitchens of the Nizam of Hyderabad: local prawns cooked in a cashew and saffron gravy has a wonderful mild and nutty flavor.
505,000

DAL MAKHANI (V) (D)

A classic comfort food for yogis – Punjabi style black beans and kidney beans cooked with spices topped with cream and butter.
435,000

SHAHI PANEER (V) (D) (N)

North Indian curry made with homemade Indian cottage cheese in a tomato-based spicy gravy, laced with Indian curry spices.
435,000

PALAK PANEER (V) (D) (N)

A smooth and creamy spinach sauce infused with Indian spices becomes a delicious base for pan-seared homemade cottage cheese.
435,000

PUNJABI BUTTER CHICKEN (D) (N)

Originated in Delhi: whole tandoori chicken leg cooked with home churned butter and spiced tomato gravy with the perfect blend of spices, lending a certain sweetness to the palate.
495,000

CHICKEN TIKKA MASALA (D) (N)

Emperor Babur was afraid of choking on the bones, so his chefs cooked boneless chicken. The result is this charcoal-baked chicken tikka in yogurt, garlic and spices in onion and tomato gravy.
495,000



BIRIYANI

Originated from Persia, Biryani was brought to India by the Mughals. From the royal kitchens of Nizams and Nawabs, a delicacy where the meat and vegetables are cooked along with the rice, spices and herbs. Served with raitha, pappadom and pickles.

Lamb (D) (N) 525,000 | Chicken (D) (N) 495,000

ACCOMPANIMENTS

RAITHA (V) (D)

Indian yogurt with diced cucumber, onion and tomato mixed with spices.

150,000

BASMATI RICE (V)

Typical Indian long-grain rice

90,000

NAAN (V) (D)

Flat wheat bread cooked in the tandoor oven.

Plain 110,000

Garlic 125,000

Spiced cottage cheese (paneer) 155,000

LACCHA PARATHA (V) (D)

Layered whole wheat bread cooked on a griddle.

125,000

TANDOORI ROTI (V) (D)

Whole wheat bread cooked in the tandoor

125,000



DESSERTS

Renowned for decadence and exciting flavors, here are some of our homemade sweets created to delight you in the end of your meal.

GULAB JAMUN (V) (D)

A favorite of Emperor Shahjahan: milk solid-based dessert deep fried and steeped in sweet rose water, served with vanilla ice cream.

210,000

COCONUT BURFI (V) (D) (N)

Grainy squares made from fresh grated coconut, dried fruits, cardamom and reduced milk.

210,00

KULFI (V) (D) (N)

Himalayan ice-cream with saffron, pistachio, cardamom and fresh cream.

95,000 / scoop

HOMEMADE ICE CREAM & SORBET (V) (D)

Ice cream: jasmine flower, vanilla, strawberry, chocolate, coconut

Sorbet: lemon, passion fruit, mango

85,000 / scoop



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