商業午餐
Business Lunch Set

脆餅.醬料.鮮蔬沙拉.原味烤餅.香料飯

Papad.Sauce.Green Salad.Plain Naan.Spices Rice

蔬菜咖哩套餐	Mix Veg. Curry Set	249
黃金蛋咖哩套餐	Egg Curry Set	
黃扁豆/鷹嘴豆咖哩套餐	Del/Chana Masala	
雞肉咖哩套餐	Chicken Curry Set	299
海鮮咖哩套餐	Seafood Curry Set	
起司咖哩套餐	Paneer Curry Set	
鯛魚咖哩套餐	Fish Curry Set	
蘑菇咖哩套餐	Mashroom Curry Set	329
羊肉/干貝咖哩套餐	Lamb/Scallop Curry Set	359
去骨雞肉咖哩套餐	Boneless Chicken Curry Set	

需加收10%的服務費 10% service charge extra
香料飯無法換成烤餅 Rice can't change with bread
烤餅升級需補足差額 Upgrade the bread by adding extra value
每人最低消費250/人 250/person minimum charge

圖片僅供參考，產品以實物為主。Pictures for representation purpose only.

印度套餐(平日限定)

Indian Set (Thali) (Mon. to Friday only)

脆餅.醬料.沙拉.主餐咖哩.四季豆咖哩.全麥烤餅.甜點

papad+sauce+Salad+Main Curry +Chickpeas Curry+Td. Roti+Dessert

蔬菜套餐	Veg. Thali	350
雞肉套餐	Chicken Thali	350
鯛魚套餐	Fish Thali	350
四季豆套餐	Chickpeas Thali	350
起司套餐	Paneer Thali	380
海鮮套餐	Seafood Thali	400
豬肉套餐	Pork Thali	400
牛肉套餐	Beef Thali	400
羊肉套餐	Lamb Thali	450

+咖哩餃Samosa 50

+飲料Drink(可樂Coke/雪碧Sprite/茶Tea) 50

+優酪乳Fresh Lassi / 芒果優酪乳Mango lassi / 檸檬蘇打Lemonade 80

需加收10%的服務費 10% service charge extra

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烤餅升級需補足差額 Upgrade the bread by adding extra value

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沙拉

SALADS

兩人大份量 Big portion for 2

新鮮綜合沙拉 Vegetarian Green Salad ■250

健康的蔬菜、水果搭配橄欖油或醬料。
All greens , healthy vegetables, fruits with olive oil or sauce.

香料脆皮點心 Papdi Chaat ■250

新鮮餡料做成的印度點心。
Sweet and savoury traditional Indian street food.

香料馬鈴薯餅 Punjabi Aloo Tikki ■250

新鮮馬鈴薯混合香料。
Punjabi style potato and vegetable made cutlet.

蔬菜咖哩餃鷹嘴豆沙拉 Punjabi Samosa Chana Chaat ■290

內餡為混合香料的綜合蔬菜，外皮酥脆，搭配沙拉。
Crispy deep fried veg. Dumplings served with semi dry tangy chickpeas
And assortment of homemade sauces.

起司與堅果拼盤 Cheese Platter & Nuts 350

綜合起司拼盤佐堅果、麵包和醬料。
Mixed cheese platter with nuts and bread served with sauce.

坦都烤雞沙拉 Roasted Chicken Salad 350

坦都烤雞搭配綜合生菜。
Roasted tandoori chicken with romaine, olives, lettuce leaves
& tomatoes etc.

泰式海鮮沙拉 Thai Steamed Seafood Salad 350

海鮮搭配泰式醬料。
Marinated and steamed seafood served with tangy Thai sauce.

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For a better dining experience, please specify following to our staff.

擇您所想要的辣度
Little, Medium or Very spicy

蔬食(無肉)
Vegetarian(No meat)

全素 (無蒜、蔥)
Pure Veg.(No onion & Garlic)

清真食品
Halal

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素食料理
VEGETARIAN BITES

脆球點心 Dahi Puchka(6pc.) — 225

球型中空脆皮，內餡為豆子餅乾、馬鈴薯丁、優格醬、薄荷醬...等。
West Bengal favorite puffed crispy snack filled with Yogurt, Tamarind and Mint sauce.

香料馬鈴薯 Aloo Bonda (6pc.) — 225

經典南印孟買點心，由印度香料調味的馬鈴薯球裹粉炸成。
Popular Mumbai's street dish of spicy mashed potatoes.

蔬菜咖哩餃 Vegetable Samosa(3pc.) — 225

內餡為混合香料的綜合蔬菜，外皮酥脆。
Crispy deep fried dumpling stuffed with potatoes & veggies.

炸蔬菜 Vegetable Pakoda — 250

各類蔬菜包裹上混合著香料的豆子粉炸成。
Deep fried onion, potatoes and vegetables coated with gram flour & spices.

炸起司點心(全素) Paneer Pakode — 280

自製印度起司乳酪塊，包裹上混合香料的豆子粉，炸成。
Homemade cottage cheese fried cubes with chat masala served and assorted sauces.

辣炒蔬菜起司 Chili Paneer — 325

自製起司塊與蔬菜、香料、辣醬、酸醬混合快炒。
Homemade cottage cheese cooked in hot and sour spicy indo-chinese style sauce.

蔬菜捲餅 Veg.Kathi Roll — 325

起司、蔬菜捲餅。
Cheese, veggies wrap with bell peppers and sauce.

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🌶🌶🌶	▣	■	Halal
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葷食料理
NON-VEGETARIAN BITES

雞肉咖哩餃 Chicken Samosa ⊡ 320

內餡為混合香料的雞肉，外皮酥脆。
Chicken mince stuffed dumplings served with mint sauce.

雞肉捲餅 Chicken Kathi Roll ⊡ 350

起司、雞肉、蔬菜捲餅。
Cheese, chicken, veggies wrap with bell peppers and sauce.

辣炒雞腿肉 Chilli Chicken Takatak ⊡ 350

去骨雞肉碳烤後再炒入香料、辣醬及酸醬。
Hot and sour marinated chicken cooked in spicy Indo-Chinese style sauce.

香酥小河蝦 Spicy River Shrimps ⊡ 350

炸河蝦搭配特製辣醬。
Deep fried river shrimps with garlic and served with tangy spicy sauce.

鐵板香料豬 Tawa Pork ⊡ 350

無骨豬肉用香料在熱板上炒。
Boneless pork sautéed on hot plate with herbs and spices.

鐵板香料羊 Tawa Mutton ⊡ 410

無骨的羊肉用香草和香料在熱板上炒。
Boneless Lamb sautéed on hot plate with herbs and spices.

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坦都碳烤 素食
TANDOORI ROASTED
(veg. snacks)

原味脆餅(4片) Plain Papad(4pc) 150

烤好的脆餅搭配醬料。
Chickpeas and lentils made roasted crackers with sauce.

烤香料脆餅(4片) Masala Papad(4pc) 180

將烤好的脆餅，灑上洋蔥丁、蕃茄丁…等，使用綜合香料調味。
Roasted papad with onion, tomato & olives topping with sauce.

碳烤豆腐 Tofu Tikka 280

百頁豆腐醃於主廚調製的香料蔬菜醬中，放入烤爐中窯烤。
Roasted pai ye tofu marinated in spices and herbs.

碳烤蘑菇 Chatpata Mushroom 320

碳烤蘑菇佐甜椒與蔬菜。
Marinated & roasted Mushroom with bell peppers & Veggies.

坦都沙拉 Tandoori Veg. Salad 330

碳烤季節水果/蔬菜搭配羅望子醬。
Roasted seasonal Fruits/Vegetables with tamarind sauce.

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坦都碳烤 葷食
TANDOORI ROASTED
(non-vegetarian snacks.)

穆爾格碳優格雞 Malai Tikka ▣ 380

去骨雞胸肉醃於香料、鮮奶油、優格...等，再用坦都烤爐碳烤製成。
Roasted boneless chicken breast, marinated with fennel, yogurt and spices.

穆爾格碳香料雞 Chicken Tikka 🌶 ▣ 380

去骨雞腿肉醃於辣椒、芥子油、多種香料中，再用坦都烤爐碳烤製成。
Marinated and roasted boneless chicken thigh.

碳烤蕃紅花香料雞 Saffron Tikka ▣ 430

去骨雞胸肉醃於番紅花、辣椒、芥子油、胡椒等多種香料中。
Roasted boneless chicken breast, marinated with saffron, yogurt and spices.

碳烤香辣雞 Bhuna Mirch Tikka 🌶🌶 ▣ 430

去骨雞腿肉醃於喀什米爾辣椒醬和多種辛香料中，放入烤爐中窯烤。
Boneless Chicken thigh marinated in Kashmiri chili paste and hot spices.

碳烤青醬雞 Chicken Hariyali Tikka ▣ 430

去骨雞胸肉，用青醬醃製，放入烤爐中窯烤。
Roasted boneless chicken breast, marinated in green sauce.

碳烤香料豬 Roasted Pork Fillet ▣ 430

無骨豬肉用香料醃製後放入坦都烤爐碳烤製成，搭配辣醬。
Boneless roasted pork fillet served with spicy sauce.

碳烤香料干貝 Td. Ajwaini Scallops ▣ 450

干貝醃於小茴香、八角及綜合香料後放入烤爐中窯烤。
Roasted scallops flavoured with fennel,carom seeds & star anise.

碳烤香料羊排（兩個）Mutton Chaape（2pc) ▣ 450

羊排醃於多種辛香料中，使用坦都碳烤而成。
Overnight marinated lamb chops with hot spices and roasted ala-minute.

碳烤香料明蝦（三隻）Td. Jheenga （3pc) ▣ 450

明蝦醃於大蒜、優格和多種香料後放入烤爐中窯烤。
Roasted jumbo prawns marinated with garlic, yogurt & spices

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■ 全素 (無蒜、蔥) Pure Veg.(No onion & Garlic)

清真食品 Halal

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坦都烤餅
NAAN/BREADS

原味烤餅	Plain Naan	▣ ■	70
奶油烤餅	Butter Naan	▣ ■	70
香蒜烤餅	Garlic Naan	▣	70
香料烤餅 🌶	Spices Naan	▣ ■	70
香辣烤餅 🌶	Chili Naan	▣ ■	70
蒜辣烤餅 🌶	Garlic Chili Naan	▣	70
馬鈴薯餡烤餅	Potato Naan	▣ ■	95
洋蔥餡烤餅	Onion Naan	▣	95
芝司餡烤餅	Cheese Naan	▣ ■	95
椰香烤餅	Sweet Coconut Naan	▣ ■	95
巧克力烤餅	Chocolate Naan	▣ ■	95
坦都全麥烤餅	Tandoori Roti	▣ ■	95
澎澎餅/全麥澎澎餅	Bhatura/Poori	▣ ■	110
全麥煎餅/全麥奶油煎餅	Tawa Roti/Tawa Paratha	▣ ■	110
全麥千層/辣味全麥烤餅	Lacha /Mirch Paratha	▣ ■	110
豆苗全麥烤餅	Methi Paratha	▣ ■	110

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經典蔬食咖哩
CLASSIC VEG. CURRIES

旁遮普黃扁豆咖哩(可全素) Punjabi Dal Tadka — 250

黃扁豆和蒜、洋蔥及蕃茄及小茴香籽用小火一起燉煮成咖哩，口味清爽。
Yellow lentils tempered with garlic,onions,tomatoes and cumin seed.

傳統鷹嘴豆咖哩 Pindi Chana Masala — 250

印度鄉村風味鷹嘴豆和蕃茄、洋蔥、辛香料等小火燉製成傳統濃郁咖哩。
Indian village style chickpeas curry with hot spices, tomato, onions.

香料炒鮮蔬瑪沙拉 Karahi Vegetable — 275

當季蔬菜和小茴香、香菜籽料理於辣椒、蕃茄的瑪莎拉咖哩中拌炒。
Seasonal vegetable sauteed with chili & tomato reduced masala curry.

青豆仁蘑菇咖哩 Pahadi Mushroom Matar — 295

青豆仁、蕃茄、碎堅果以及葫蘆巴葉...等香料小火燉製，加入蘑菇煮成咖哩。
White button mushroom and green peas cooked in tomato and cashewnut rich curry,finished with fenugreek leaves.

菠菜蘑菇咖哩 Palak Mushroom — 350

新鮮菠菜打成泥，和大蒜、辣椒片及香料小火燉製，加入蘑菇煮成咖哩。
White button mushrooms cooked in spinach curry, tempered with garlic and red chili flakes.

海德拉巴蔬菜香料炒飯 Vegetable Biryani — 350

番紅花等香料搭配蔬菜、香料飯快炒而成，搭配原味優格食用。
Blend of Mughlai and Hyderabadi cuisine , saffron flavoured basmati rice slowly cooked with vegetables,herbs ,tomatoes and fresh yoghurt.

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起司乳酪咖哩
PANEER CLASSIC CURRIES

青豆仁起司咖哩　Matar Paneer　285

自製起司乳酪塊加入以青豆仁、蕃茄、奶油、葫蘆巴葉等香料小火燉煮成咖哩。
Cottage cheese and green peas cooked in onions and tomato masala finished with fenugreek leaves.

香料起司瑪沙拉　Paneer Tikka Masala　295

自製起司乳酪塊和青椒、甜椒以及綜合香料等拌炒而成。
Cottage cheese tossed with peppers, cooked in onion and tomato masala curry.

奶油起司咖哩　Paneer Makhanwala　320

自製起司乳酪塊於奶油、蕃茄、香料...等，燉煮而成。
Cottage cheese cooked in rich creamy tomato curry.

菠菜起司青醬咖哩　Palak Paneer　320

新鮮菠菜打成泥，和大蒜、辣椒片、葫蘆巴葉等香料小火燉製，再與自製起司塊煮成咖哩。
Homemade cottage cheese cooked in spinach puree,tempered with garlic and red chili flakes.

卡岱香料炒起司　Karahi Paneer　340

自製起司乳酪丁加入胡椒、特製卡岱風格瑪沙拉。
Chunks of cottage cheese, tossed with peppers and special Karahi masala.

果阿酸辣起司咖哩 Paneer Vindaloo　370

自製起司乳酪丁加入果阿酸辣風格香料蕃茄咖哩。
A Goan specialty, cottage cheese cooked in spicy sour tomato curry.

香料炒起司　Paneer Bhurji　400

磨碎的自製起司乳酪丁和洋蔥、蕃茄拌炒，再搭配香菜提味。
Mashed cottage cheese with onion and tomatoes finished with green coriander.

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葷食咖哩

NON VEG. CURRIES

雞肉 Chicken

香料雞腿肉瑪沙拉　Chicken Tikka Masala 🌶　▣　320

去骨雞肉於坦都烤爐中烤後，炒入濃郁的香料瑪沙拉中。
London's favorite boneless roasted chicken thigh tossed with peppers and mixed hot spices.

旁遮普菠菜雞肉咖哩　Punjabi Palak Chicken　▣　350

去骨雞肉與旁遮普方式的菠菜咖哩煮成，加入大蒜、辣椒....等香料小火燉製。
Boneless chicken cooked in Punjabi style spinach curry.
tempered with garlic and red chili flakes.

果阿雞肉咖哩　Goan Chicken Vindaloo 🌶🌶　▣　350

以果阿地區方式將去骨雞腿肉烹煮於辛香料中，呈現酸、辣風味咖哩。
Boneless chicken thigh cooked in hot goan style sour & spicy curry.

卡岱香料雞肉瑪沙拉　Karahi Chicken 🌶　▣　350

雞肉和胡椒…等多種香料，再以卡岱方式做成的瑪沙拉咖哩。
Sauteed Chicken with chili & tomato reduced masala curry.

奶油雞腿肉咖哩　Butter Chicken　▣　380

碳烤的去骨雞腿肉和蕃茄、堅果、奶油及各種香料燉製而成。
Roasted tandoori chicken thigh cooked in rich tomato, cashewnut and butter curry.

腰果咖哩雞　Mughlai Chicken Korma　▣　380

當季綜合蔬菜、新鮮雞肉及多種香料製成濃郁的香料咖哩。
Mughlai style chicken dish with rich tomato and cashewnut curry.

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🌶🌶🌶	▣	■	Halal
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葷食咖哩

NON VEG. CURRIES

海鮮 Seafood/豬肉 Pork

南印鯛魚咖哩 Andhra Fish Curry 330

鯛魚片和洋蔥、蕃茄、咖哩葉及香料燉製成安德拉風味咖哩。

Tilapia fish fillet cooked with onions, tomatoes, curry leaves in Andhra style.

果阿椰奶海鮮咖哩 Goan Seafood Curry 390

新鮮的綜合海鮮和多種香料及椰奶一起燉製而成。

Fresh seafood cooked in authentic Goan style

南印明蝦咖哩 Andhra Prawns Curry 550

新鮮明蝦烹煮於各式香料中，再以洋蔥、蕃茄、咖哩葉一起燉製成安德拉風味咖哩。

Fresh hand-picked jumbo prawns ala minute cooked in Andhra style.

卡岱香料豬肉瑪沙拉 Karahi Pork 350

豬肉和胡椒…等多種香料，再以卡岱方式做成的瑪沙拉咖哩。

Sauteed Pork with chili & tomato reduced masala curry。

酸辣豬肉咖哩 Pork Vindaloo 380

豬肉加入果阿酸辣風格香料蕃茄咖哩。

A Goan specialty, pork cooked in spicy sour tomato curry。

香料豬肉瑪沙拉 Pork Tikka Masala 380

新鮮豬肉於坦都烤爐中烤後，炒入濃郁的香料瑪沙拉中。

Boneless roasted pork belly cuts tossed with peppers and cooked with hot spices。

為了提供您更好的用餐經驗，以下關鍵字請告知服務人員。
For a better dining experience, please specify following to our staff.

擇您所想要的辣度 Little, Medium or Very spicy	蔬食(無肉) Vegetarian(No meat)	全素 (無蒜、蔥) Pure Veg.(No onion & Garlic)	清真食品 Halal

圖片僅供參考，產品以實物為準。 Pictures for representation purpose only.

葷食咖哩

NON VEG. CURRIES

牛肉 Beef

卡岱香料牛肉瑪沙拉　Karahi Beef

380

牛肉和胡椒…等多種香料，再以卡岱方式做成的瑪沙拉咖哩。
Sauteed beef with chili & tomato reduced masala curry.

香烤牛肉咖哩　Beef Tikka Masala

380

選用新鮮牛肉醃漬碳烤後，加入多種香料及新鮮番茄及甜椒拌炒製成。
Roasted Beef , cooked in onion and tomato masala curry.

果阿酸辣牛肉咖哩　Beef Vindaloo

380

牛肉加入果阿酸辣風格香料蕃茄咖哩。
A Goan specialty, beef cooked in spicy sour tomato curry.

風味牛肉咖哩　Beef Do Pyaza

380

牛肉加入多種香料製成咖哩。
Beef tenderloin chunks tossed with onion, tomatoes and pepper semi dry masala curry.

菠菜牛肉咖哩　Palak Beef

400

牛肉和新鮮菠菜打成泥，和大蒜、辣椒片、葫蘆巴葉等香料小火燉製成咖哩。
Beef cooked in spinach puree tempered in garlic and red chili flakes.

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葷食咖哩
NON VEG. CURRIES
羊肉 Lamb

拉賈斯坦羊腿肉咖哩 Rajasthani Roganjosh ▣ 390

去骨羊腿肉加入洋蔥、蕃茄、優格和辣椒片等香料一起燉製而成的咖哩。
Boneless leg of lamb cooked with onion, tomato, yogurt and whole hot spices.

果阿羊腿肉咖哩 Goan Lamb Vindaloo 🌶🌶 ▣ 390

去骨羊腿肉烹以果阿地區方式烹煮於辛香料中，呈現酸、辣風味咖哩。
Boneless lamb leg chunks cooked in hot goan style sour & spicy curry.

豆苗羊腿肉咖哩 Methi Gosht 🌶 ▣ 390

去骨羊腿肉塊烹煮於以洋蔥、蕃茄、葫蘆巴菜的咖哩醬中。
Boneless lamb leg chunks cooked in onion, tomatoes curry tempered with fenugreek leaves.

羊肉腰果咖哩 Mutton Korma ▣ 430

去骨羊肉及多種香料,腰果打成泥製成的,咖哩。
Boneless Lamb cooked in cashewnut curry.

香烤羊腿肉咖哩 Lamb Tikka Masala ▣ 430

選用新鮮羊腿肉烤過後，加入多種香料及甜椒拌炒製成。
Roasted Lamb , cooked in onion and tomato masala curry

卡岱香料羊肉瑪沙拉 Karahi Lamb 🌶 ▣ 430

羊肉和胡椒…等多種香料，再以卡岱方式做成的瑪沙拉咖哩。
Sauteed Chicken with chili & tomato reduced masala curry

菠菜羊腿肉咖哩 Palak Gosht ▣ 430

新鮮菠菜打成泥，和大蒜、辣椒片...等香料小火燉製，再加入去骨羊腿肉烹煮。
Boneless lamb cooked with spinach puree tempered with garlic and red chili flakes.

海德拉巴羊腿肉香料炒飯 Lamb Biryani ▣ 430

加入番紅花風味的香料飯，搭配多種香料、羊腿肉及蕃茄快炒而成，搭配原味優格食用。
Blend of Mughlai and Andhra cuisine, saffron flavoured basmati rice cooked with fresh meat, herbs, tomatoes and fresh yoghurt.

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🌶🌶🌶 擇您所想要的辣度 Little, Medium or Very spicy
▣ 蔬食(無肉) Vegetarian(No meat)
■ 全素 (無蒜、蔥) Pure Veg.(No onion & Garlic)
清真食品 Halal

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副食
Side Dish

香料飯（全素） Spices Rice 55

印度長米白飯（全素） Plain Basmati Rice 95

小茴香炒飯（全素） Jeera Rice 120

小茴香籽及加入香料於米飯中快炒而成。
Indian basmati rice tossed with cumin seeds.

自製原味優格（全素） Homemade Plain Yoghurt 100

印度蔬菜香料優格（全素） Raita 130

自製原味優格加上新鮮蔬菜和香料混合。
Homemade yoghurt garnish with cucumber or vegetables and spices.

每日湯品 Soup of The Day 100

印度香料炒蛋 Egg Bhurji 150

新鮮雞蛋和洋蔥快速拌炒，再用印度香料調味製成
Hand picked fresh farm eggs sauted with onion and spices.

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甜點
Dessert

孟加拉紅牛奶球	Gulab Jamun	⊡	90
由印度牛奶乳酪炸成球型，再與糖水煮成，為熱甜品。 Ball shaped dumplings of milk solids which are deep fried then soaked in a thick sugar syrup.			
每日手工甜點	Daily homemade dessert	⊡	150
番紅花牛奶球	Rasmalai	⊡	150
由印度牛奶乳酪 於番紅花、豆蔻等香料調味的牛奶中。 Cottage cheese soaked in malai (clotted cream) flavored with cardamom and saffron.			
家常堅果牛奶冰淇淋	Kulfi	⊡	180
牛奶和堅果碎片混和製成家常自製冰淇淋。 Homemade nuts and milk ice cream.			

如果您不喜歡吃甜食，請勿嚐試第一種甜點。
Do not try first Indian sweet if you do not have sweet tooth.

一般來說，印度甜點較甜並採用新鮮食材及牛奶，
如果您偏好較不甜的甜點，點餐時請向服務人員詢問。
Generally,Indian desserts are very sweet&prepared with fresh ingredients&milk.
Please ask before order if you want medium or less sweet dish.

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