



The Indian Restaurant

**GAYLORD**

Since 1972

## THE ICONIC INDIAN RESTAURANT



Extensive Dinner & Tasting Menus  
Weekday & Sunday Brunch Buffets  
Outdoor Terrace  
Catering & Private Events



5/F, Prince Tower, 12A Peking Road, Tsim Sha Tsui,  
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GOLDEN JUBILEE VEGETARIAN TASTING MENU  
FEATURING GAYLORD'S CLASSICS SINCE 1972 &  
CONTEMPORARY DELICACIES CURATED BY OUR MASTER CHEFS

Homemade Mango Chutney & Pappadums

AMUSE BOUCHE

**Pani Poori**

Most beloved street food of savoury puffs stuffed with tangy potatoes & lentil mix filled with refreshing mint mocktail

Loius Perdrier Brut Excellence NV, France

APPETIZERS

**Palak Patta Chaat**

Crispy spinach leaf fritters layered with onion & tomato salsa, drenched in tamarind & mint dip

**Vegetable Samosa**

Most popular Indian street snack fried coned pastry stuffed with spiced potatoes & green peas

Pallister Estate Riesling Blanc, Marlborough, New Zealand

**Achaari Paneer Tikka**

Chargrilled chunks of homemade cheese marinated in pickled spices

MAIN COURSE

**Truffle Malai Kofta**

Cottage cheese & truffle balls in korma sauce drizzled with truffle oil & truffle pâté

**Baingan Bharta**

Smoked Eggplant cooked with red onions, tomatoes and freshly grounded herbs & spices

**Dal Makhani**

Black lentils & red kidney beans simmered on a slow fire with butter & spice

Excuse My French Pinot Noir, Languedoc - Roussillon, France

ACCOMPANIMENTS:

Onion Kulcha

Saffron Basmati Pulao Rice

Pineapple Raita

DESSERT

**Gajar Halwa - Warm Carrot Cream Pudding**

Grated carrot and milk reduction in cardamom & rose infusion

&

**Kesar Kulfi**

Home made ice cream flavoured and infused with cardamom and saffron

Warre's Ruby Port Heritage, Portugal

**Masala Tea**

Darjeeling Milk Tea brewed with aromatic herbs and spices

358 plus 10% service charge per person

188 plus 10% service charge for wine pairing

For 2 or more guests. The menu is offered only with all guests selecting this menu on the table and is not for sharing.



GOLDEN JUBILEE NON VEGETARIAN TASTING MENU  
FEATURING GAYLORD'S CLASSICS SINCE 1972 &  
CONTEMPORARY DELICACIES CURATED BY OUR MASTER CHEFS

Homemade Mango Chutney & Pappadums

AMUSE BOUCHE

Pani Pouri

Most beloved street food of savoury puffs stuffed with tangy potatoes & lentil mix filled with refreshing mint mocktail

Loius Perdrier Brut Excellence NV, France

APPETIZERS

Malabar Crab Taco

Soft roti taco with kerala spiced crabmeat

Chicken Tikka

Chargrilled chicken brochettes marinated in yoghurt and subtle spices

Lamb Galouti Kabab

Minced lamb cake blended with aromatic spices and served on Naan

Pallister Estate Riesling, Blanc, Marlborough, New Zealand

MAIN COURSE

Kadai Prawns

Bay prawns wok tossed with bell peppers, onion, tomatoes and freshly grounded herbs and crushed chili peppers

Truffle Butter Chicken

Roasted chicken simmered in subtly spiced pearl onion sauce infused with black truffle butter

Dal Makhani

Black lentils & red kidney beans simmered on a slow fire with butter & spice

Excuse My French Pinot Noir, Languedoc - Roussillon, France

ACCOMPANIMENTS:

Garlic Naan

Saffron Basmati Pulao Rice

Pineapple Raita

DESSERT

Gajar Halwa - Warm Carrot Cream Pudding

Grated carrot and milk reduction in cardamom & rose infusion  
&

Kesar Kulfi

Home made ice cream flavoured and infused with cardamom and saffron

Warre's Ruby Port Heritage, Portugal

Masala Tea

Darjeeling Milk Tea brewed with aromatic herbs and spices

448 plus 10% service charge per person

188 plus 10% service charge for wine pairing

For 2 or more guests. The menu is offered only with all guests selecting this menu on the table and is not for sharing.



**Palak Patta Chaat**  
酥炸菠菜配洋葱蕃茄沙伴薄荷羅望子醬



**Berries Bombay's Bhel**  
草莓配脆米餅



**Gol Gappas**  
酥炸麵餅配番石榴汁



**Fish Amritsari**  
古法炸魚手指



**Chili Garlic Prawns**  
辣椒蒜蓉蝦



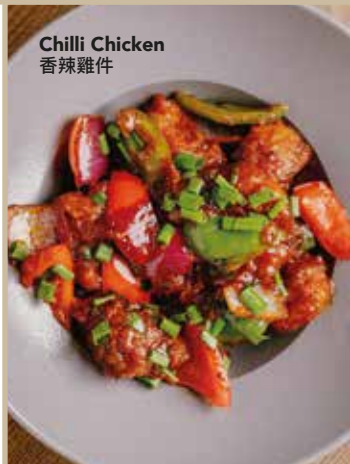
**Lamb Galouti Kabab**  
五香羊肉餅



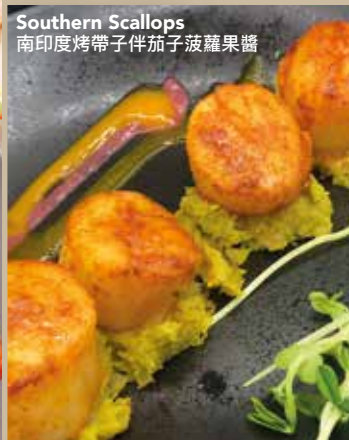
**Avocado Mango Dahi Poori**  
牛油果芒果伴脆麵餅



**Taco Time**  
印度夾餅  
(可選芝士或蟹肉餡料)



**Chilli Chicken**  
香辣雞件



**Southern Scallops**  
南印度烤帶子伴茄子波蘿果醬

# APPETIZERS 小食

## Classics Since 1972

TAPAS

REGULAR

-  **Paneer Pakora** 酥炸芝士 ..... (2pcs) **78** ..... (4pcs) **138**  
Homemade cottage cheese fritters layered with mint sauce
-  **Vegetable Samosa** 素菜餡角 ..... (2pcs) **68** ..... (4pcs) **128**  
Crispy coned patties with spiced potatoes & peas
-  **Onion Bhaji** 酥炸洋葱圈 ..... **108**  
The all time favourite!! Onion fritters in lentil flour
-  **Berries Bombay's Bhel** 草莓配脆米餅 ..... **138**  
Bombay's favorite street snack of puffed rice, nutty salsa tossed in tangy chutneys with mixed berries and crispy wafers
- Paani Poori** 酥炸麵餅配薄荷汁 ..... **118**  
Delhi's popular street special of savoury puffs with potato and lentil relish and refreshing mint flavoured water
-  **Ragda Patties** 香草薯仔及豌豆餡餅 ..... **128**  
Herbed mashed potatoes & peas patties served with spicy & tangy chickpeas
- Lamb Galouti Kabab** 五香羊肉餅 ..... (2pcs) **86** ..... (4pcs) **158**  
Minced lamb cakes blended with aromatic spices and served on baby naan
- Fish Amritsari** 古法炸魚手指 ..... **158**  
Crispy fish batter fried with gram flour & spices

## Contemporary Delicacies: Traditions with a twist!

-  **Avocado Mango Dahi Poori** ..... (4pcs) **68** ..... (8pcs) **128**  
牛油果芒果伴脆麵餅  
Savoury puffs stuffed with avocado, potato & spiced salsa with mango and yoghurt dips
-  **Palak Patta Chaat** ..... **138**  
酥炸菠菜配洋葱蕃茄沙沙伴薄荷羅望子醬  
Crispy spinach leaf fritters layered with onion & tomato salsa, drenched in tamarind & mint dip
-  **Taco Time** ..... (2pcs) **78/138** .. (4pcs) **88/168**  
印度夾餅 (可選芝士或蟹肉餡料)  
Soft roti tacos with a choice of **paneer pepper masala or kerala spiced crabmeat**
- Southern Scallops** 南印度烤帶子伴茄子菠蘿果醬 ..... (4pcs) **148**  
Seared scallops with Manglorean ghee-roast masala on eggplant & pineapple jam

## Indo Chinese Specials

Also known as 'Chindian Cuisine' brought to India by Chinese migrants who settled 250 years ago in Kolkata

- Chili Chicken** 香辣雞件 ..... **168**  
Crispy chicken chunks lightly tossed in a spicy chilli sauce.
- Chili Garlic Prawns** 辣椒蒜蓉蝦 ..... **178**  
Tender baby prawns tossed in a spicy tangy Szechuan sauce
- Veg Manchurian Dry** 素菜肉丸 ..... **148**  
An addictive dish made with mixed veg dumplings dunked in hot & sour sauce



Chef's Special



Spicy Dish



Vegetarian

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Chicken Malai Tikka  
印式燒雞件



Lamb Seekh Kebab  
串燒羊肉卷



Tandoori Mixed Grill  
精選雜錦燒烤



Tandoori Jumbo Prawn  
烤珍寶大蝦



Tandoori Salmon Tikka  
炭燒三文魚



Fish Tikka  
炭燒鮫魚








Chicken Tikka  
炭燒雞柳



Achari Paneer Tikka  
印式烤芝士

## SOUP / SALAD / SIDES 特色湯類/沙律/配菜

-  **Mulligatawny** 扁豆湯 ..... 78  
Mildly spiced lentil soup
-  **Tamatar Ka Shorba** 純蕃茄湯 ..... 78  
Mildly spiced tomato soup
-  **Raita** 乳酪伴青瓜 ..... 68  
Yoghurt Dip with a choice of **cucumber** or “**Boondi**”
-  **Arabic Salad** 亞拉伯沙律 ..... 98  
Tossed salad of cucumber, bell peppers, onion, carrot, tomato, olives and cheese cubes in a lemon dressing
-  **Green Salad** 素菜沙律 ..... 98  
Sliced salad of carrot, tomato, cucumber & onion

## BARBECUE DELICACIES 印式精選燒烤

- Tandoori Mixed Grill** 精選雜錦燒烤 ..... 298  
An exotic barbeque platter of tandoori king prawn, fish tikka, tandoori chicken, Malai chicken & lamb seekh kebab

TAPAS

REGULAR

- Tandoori Jumbo Prawns** 烤珍寶大蝦 ..... (2pcs) 268  
Delicately cooked fresh jumbo prawns marinated in yoghurt & spices
-  **Tandoori Salmon Tikka** 炭燒三文魚 ..... (2pcs) 118 ..... (4pcs) 198  
in dill honey-mustard
-  **Chicken Tikka** 炭燒雞柳 ..... (3pcs) 88 ..... (6pcs) 168  
Chargrilled chicken brochettes marinated in yoghurt and subtle spices
- Chicken Malai Tikka** 印式燒雞件 ..... (3pcs) 88 ..... (6pcs) 168  
Morsels of tandoori chicken marinated in yoghurt cream & cardamom
- Tandoori Chicken** 招牌烤春雞 ..... (half) 158 / (full) 288  
Barbecued spring chicken marinated in a saffron flavoured spiced yoghurt
-  **Lamb Seekh Kebab** 串燒羊肉卷 ..... (2 pcs) 98 ..... (4 pcs) 178  
Tender chunks of lamb marinated in freshly grounded herbs & ginger garlic paste
- Fish Tikka** 炭燒鮫魚 ..... (2 pcs) 98 ..... (4 pcs) 178  
Chunks of sole fish grilled to a ‘melt in your mouth’ finish
-  **Achari Paneer Tikka** 印式烤芝士 ..... (2pcs) 88 ..... (4pcs) 158  
Chargrilled chunks of homemade cheese marinated in pickled spices
-  **Tandoori Pineapple** 炭燒菠蘿 ..... 148  
Tandoori grilled pineapple marinated in spiced yoghurt
- Sikandari Raan** 香草慢烤羊腿 (全條) ..... 1088  
Slow roasted herbed whole leg of lamb  
(2 DAYS ADVANCE ORDER NEEDED 需要2天前預訂)



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**Baingan Bharta**  
香草焗茄子蓉



**Paneer Makhani** 奶油紅茄燴芝士



**Bhindi Masala**  
香草洋蔥煮秋葵



**Saag Paneer**  
菠菜燴芝士



**Dal Tarka**  
燴黃扁豆



**Dal Makhani**  
奶油香草燴黑豆及紅腰豆



**Aloo Gobi**  
香草馬鈴薯燴椰菜花



**Veg Manchurian**  
甜酸素餃



**Methi Paneer Bhurji**  
香草胡蘆巴芝士



**Chole Bhature**  
燴雞豆配酥炸發酵麵餅



# VEGETARIAN SELECTIONS 精選素菜

## Classics Since 1972

-  **Paneer Makhani** 奶油紅茄燴芝士 ..... 148  
Cottage cheese in a smooth butter & tomato sauce
-  **Saag Paneer** 菠菜蓉芝士 ..... 138  
Perfect combination of cheese & spinach
- Aloo Gobi** 香草馬鈴薯燴椰菜花 ..... 138  
Fresh cauliflower florets & potatoes tossed in dry herbs & spices
- Kadai Vegetables** 鑊仔香草時蔬 ..... 138  
Seasonal vegetables in herbs & spices
- Balti Chole Pindiwale** 秘製雞心豆 ..... 138  
Chickpeas cooked to a secret recipe
-  **Baingan Bharta** 香草焗茄子蓉 ..... 138  
Baked eggplant tempered with herbs & spices
- Bhindi Masala** 香草洋蔥煮秋葵 ..... 138  
Okra cooked with onion & tomatoes, seasoned with aromatic herb
- Methi Paneer Bhurji** 香草胡蘆巴芝士 ..... 148  
Cottage cheese cooked with fenugreek leaves in subtle spices
- Classic Dal Tarka** 燴黃扁豆 ..... 128  
Yellow lentils in a home-style recipe
- Dal Makhani** 奶油香草燴黑扁豆及紅腰豆 ..... 138  
Black lentils & red kidney beans simmered on a slow fire with butter & spice
-  **Truffle Malai Kofta** 松露滑汁芝士球 ..... 158  
Cottage cheese & truffle balls in korma sauce drizzled with truffle oil & truffle pâté
- Navarattan Korma** 九珍果仁時蔬 ..... 138  
"Nine Gems" Badshah Akbar's favourite vegetables with nuts & fruits
- Matar Methi Malai** 奶油青豆及腰果 ..... 128  
Green peas cooked with cashews & fenugreek leaves in a creamy sauce
- Besan Ke Gatte** 秘製小茴香餃子 ..... 138  
Gram flour dumplings cooked in a cumin & asafoetida gravy - our own chef's specialty

## Anytime Anywhere

- Chole Bhature** 燴雞豆配酥炸發酵麵餅 ..... 178  
Chickpeas in a highly flavored tomato-based sauce with bhatura (2pcs bhature)
- Pao Bhaji** 孟買式薯蓉配牛油餐包 ..... 178  
Mumbai's street food spiced mashed potatoes served with buttered pao buns & shallots
-  **Sarson Ka Saag with Makki Roti** 印式菠菜蓉配鷹嘴豆烤餅 ..... 188  
Spicy mustard greens with corn & gram flour roti

## Indo Chinese Specials

- Veg Manchurian Gravy** 素菜餡角 ..... 148  
An addictive indi Chinese dish made with mix veg dumplings dunked in hot sweet sour sauce



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**Lamb Vindaloo**  
巴辣馬鈴薯羊肉



**Murgh Zafrani Korma**  
腰果奶油紅花忌廉雞



**Chicken Tikka Masala**  
洋蔥紅茄香汁燴雞球



**Kadai Jheenga**  
鑊仔洋蔥紅茄燴鮮蝦



**Balti Bhuna Gosht**  
香草烤羊柳



**Bengali Fish Curry**  
椰香芥末咖喱魚




**Truffle Butter Chicken**  
松露奶油咖喱雞柳



**Lamb Roganjosh**  
洋蔥紅辣椒燴羊肉


## SEAFOOD DELICACIES 特色海鮮

- Kadai Jheenga 鑊仔洋蔥紅茄燴鮮蝦** ..... 188  
Fresh prawns cooked with tomatoes & onion in a Kadai
-  **Goan Prawn Curry 果亞咖喱蝦** ..... 188  
A piquant delicacy from Goa
- Bengali Fish Curry 椰香芥末咖喱魚** ..... 178  
Delicately cooked fresh fish in coconut mustard & turmeric

## CHICKEN DELIGHTS 雞肉精選

- Chicken Makhanwala 奶油雞肉配胡蘆巴葉** ..... 168  
Chargrilled Pulled Chicken cooked with butter and cream sauce enriched with Fenugreek leaves
-  **Chicken Tikka Masala 洋蔥紅茄香汁燴雞球** ..... 168  
Barbecued chicken cooked in a subtle onion & tomato sauce
- Murgh Zafrani Korma 腰果奶油紅花忌廉雞** ..... 178  
A royal delicacy of boneless chicken cooked in saffron infused cashew nut & cream sauce
- Kadai Chicken 蕃茄馬沙拉甜椒燴雞** ..... 168  
Morsels of chicken cooked with onion & bell pepper in spiced tomato masala with crushed pepper.

### Contemporary Delicacy

-  **Truffle Butter Chicken 松露奶油咖喱雞柳** ..... 228  
Roasted chicken simmered in subtly spiced pearl onion sauce infused with black truffle butter

## LAMB SPECIALTIES 羊肉精選

-  **Lamb Roganjosh 洋蔥紅辣椒燴羊肉** ..... 188  
Tender boneless lamb in an onion & red pepper sauce
- Lamb Korma 腰果蓉紅花羊肉** ..... 188  
Tender lamb cooked with cashew nuts & poppy seeds paste flavoured with saffron
-  **Lamb Vindaloo 巴辣馬鈴薯羊肉** ..... 178  
Highly spiced boneless lamb cooked with potatoes
- Balti Bhuna Gosht 香草烤羊柳** ..... 178  
Roasted pieces of tender lamb, enriched with fresh ground herbs & spices
-  **Pao Keema 印式香料羊肉配麵包** ..... (4 pcs) 208  
Mumbai's favorite street food! Spiced minced lamb, served with two buttery pao buns

### Indo Chinese Specials

- Prawn in Hot Garlic Sauce 蒜蓉大蝦** ..... 188  
Prawns sautéed in hot garlic sauce
- Saucy Chilli Chicken 脆皮雞塊配辣醬** ..... 168  
Crispy chicken chunks served with spicy chilli sauce



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**Pudina Paratha**  
薄荷千層麥餅



**Chicken Dum Biryani**  
雞柳香料炒飯



**Saffron Pullao**  
紅花香味飯



**Naan** 烤麵飽



**Lamb Dum Biryani**  
羊肉香料炒飯



**Cheese Truffle Naan**  
松露芝士烤餅



**Vegetable Dum Biryani**  
雜菜香料炒飯



**Keema Naan**  
免治羊肉餡烤餅

## BASMATI RICE 特色飯類

- Saffron Pulao** 紅花香米飯 .....68  
Basmati rice with saffron & herbs
- Steamed Rice** 印度香米飯 .....62  
Steamed, plain basmati rice
- Vegetable Dum Biryani** 雜菜香料炒飯 ..... 158  
Saffron flavoured basmati rice cooked with fresh vegetables in "DUM"
- Chicken Dum Biryani** 雞柳香料炒飯 ..... 178  
Saffron flavoured basmati rice cooked with spiced chicken in "DUM"
-  **Mughlai Dum Biryani** 羊肉香料炒飯 ..... 188  
Tender lamb cubes blended with basmati rice & spices in "DUM"

## TANDOORI BREAD 印度烤餅

- Naan** 烤餅 .....45  
Traditional white flour bread
-  **Cheese Truffle Naan** 松露芝士烤餅 .....68  
Naan with cheese & truffle pate
-  **Garlic Naan** 蒜蓉烤餅 .....48  
White flour bread with garlic
- Buttered Naan** 牛油烤餅 .....48
- Laccha Paratha** 千層麥餅 .....48  
Layered whole-wheat bread
- Roti** 脆烤麥餅 .....38  
Crisp dry whole-wheat bread
- Missi Roti** 香辣麥餅 .....46  
Rare gram-flour bread with green chilies & coriander
- Onion Kulcha** 洋蔥飽 .....48  
Naan stuffed with chopped onions & coriander
-  **Keema Naan** 免治羊肉餡餅 .....78  
Naan stuffed with spiced minced lamb served with kachumber relish
- Pudina Paratha** 薄荷千層麥餅 .....48  
Layered whole-wheat bread with mint



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