

The Indian Restaurant

GAYLORD

Since 1972

THE ICONIC INDIAN RESTAURANT
SINCE 1972



Outdoor Terrace
Weekday Lunches
Extensive Dinner & Tasting Menus
Catering & Private Events



5/F, Prince Tower, 12A Peking Road, Tsim Sha Tsui,
Kowloon, Hong Kong
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 Gaylordhk  gaylordhk

www.silveroak.com.hk



The Indian Restaurant
GAYLORD
Since 1972

GAYLORD'S 50TH ANNIVERSARY VEGETARIAN TASTING MENU
FEATURING DELICACIES CURATED BY CELEBRITY MASTER CHEF,
SANJEEV KAPOOR & GAYLORD'S CLASSICS SINCE 1972

RELISH

Chilli Pineapple Sambal & Poppadum

AMUSE BOUCHE

Mushroom Balchao Puri with Solkadhi

Hollow dough balls stuffed with mushroom in Goan spices filled with kokam flavoured coconut milk

APPETIZERS

Vegetable Samosa - Gaylord's Classic since 1972

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

Loius Perdrier Brut Excellence NV, France

Lemongrass Paneer Malai Tikka

Chunks of tandoor grilled homemade cottage cheese with a hint of lemongrass and cream

Rajma Bean Galouti Kabab

Stuffed kidney bean cakes blended with aromatic spices and served on masala baked bread

Pallister Estate Riesling, Blanc, Marlborough, New Zealand

MAIN COURSE

Baingan Bharta - Gaylord's Classic since 1972

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

Shaam Savera with Smoked Pepper Makhani

Creamy balls rolled in spinach puree, served on a bed of smoked pepper sauce

Lalla Mussa Dal

Green & black lentil slow cooked for over 36 hours with a blend of aromatic herbs

Excuse My French Pinot Noir, Languedoc - Roussillon, France

ACCOMPANIMENTS:

Ricotta Cheese and Truffle Naan

Saffron Basmati Pulao Rice

Baby Beetroot and Walnut Raita

DESSERT

Baked Jaggery Yogurt with Peach and Walnut

Seasonal jaggery flavoured yogurt baked to perfection

&

Kesar Kulfi - Gaylord's Classic since 1972

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

HK\$358 plus 10% service charge per person

HK\$188 plus 10% service charges 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.



The Indian Restaurant
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GAYLORD'S 50TH ANNIVERSARY NON-VEGETARIAN TASTING MENU

FEATURING DELICACIES CURATED BY CELEBRITY MASTER CHEF,
SANJEEV KAPOOR & GAYLORD'S CLASSICS SINCE 1972

RELISH

Chilli Pineapple Sambal & Poppadum

AMUSE BOUCHE

Prawn Balchao Puri with Solkadhi

Hollow dough balls stuffed with prawns in Goan spices filled with kokam flavoured coconut milk

APPETIZERS

Kari Patta Crab Malabari

Kerala style crabs with curry leaf, served in crab shell

Loius Perdrier Brut Excellence NV, France

Lemongrass Chicken Malai Tikka

Chunks of tandoor grilled chicken morsels with a hint of lemongrass and cream

Stuffed Galouti Kabab

Stuffed minced lamb cakes blended with aromatic spices and served on masala spiced brioche

Pallister Estate Riesling, Blanc, Marlborough, New Zealand

MAIN COURSE

Kadai Prawns - Gaylord's Classic since 1972

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

Yellow Chilli and Mango Butter Chicken

Morsels of chargrilled chicken cooked in yellow tomato and mango sauce, subtly spiced with yellow chilli

Lalla Mussa Dal

Green & black lentil slow cooked for over 36 hours with a blend of aromatic herbs

Excuse My French Pinot Noir, Languedoc - Roussillon, France

ACCOMPANIMENTS:

Ricotta Cheese and Truffle Naan

Saffron Basmati Pulao Rice

Baby Beetroot and Walnut Raita

DESSERT

Baked Jaggery Yogurt with Peach and Walnut

Seasonal jaggery flavoured yogurt baked to perfection

&

Kesar Kulfi - Gaylord's Classic since 1972

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

HK\$448 plus 10% service charge per person

HK\$188 plus 10% service charges 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



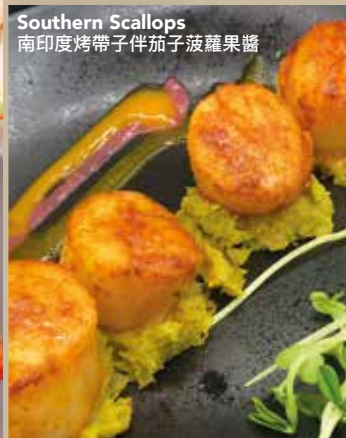
Stuffed Lamb Galouti Kabab
五香羊肉餅



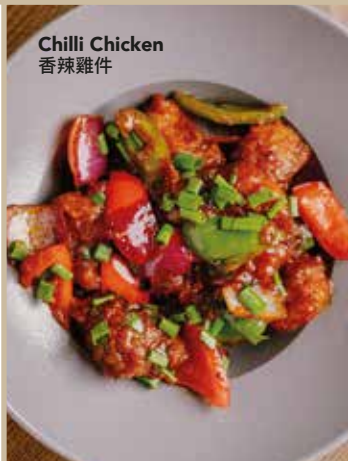
Avocado Mango Dahi Poori
牛油果芒果伴脆麵餅



Tacos Time
印度夾餅
(可選芝士或蟹肉餡料)



Southern Scallops
南印度烤帶子伴茄子波蘿果醬



Chilli Chicken
香辣雞件

APPETIZERS 小食

Classics Since 1972

TAPAS

REGULAR

-  **Paneer Pakora** 酥炸芝士 (2 pcs) **\$58** (4 pcs) **\$108**
Homemade cottage cheese fritters layered with mint sauce
-  **Vegetable Samosa** 素菜餡角 (2 pcs) **\$55** (4 pcs) **\$98**
Crispy coned patties with spiced potatoes & peas
-  **Onion Bhaji** 酥炸洋蔥圈 **\$98**
All time favourite!! Onion fritters in lentil flour
-   **Berries Bombay's Bhel** 草莓配脆米餅 **\$118**
Bombay's favorite street snack of puffed rice, nutty salsa tossed in tangy chutneys with mixed berries and crispy wafers
- Gol Gappas** **\$108**
Delhi's popular street special of savoury puffs with potato and lentil relish and refreshing Mint flavored water

- SK** **Stuffed Lamb Galouti Kabab** 五香羊肉餅 (2 pcs) **\$98** (4 pcs) **\$178**
Stuffed with Ricotta cheese, minced lamb cakes blended with aromatic spices and served on baby naan

- Fish Amritsari** 古法炸魚手指 **\$138**
Crispy fish batter fried with gram flour & spices

Contemporary Delicacies: Traditions with a twist!

-  **Avocado Mango Dahi Poori** (4 pcs) **\$62** (8 pcs) **\$108**
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** **\$118**
酥炸菠菜配洋蔥蕃茄沙沙伴薄荷羅望子醬
Crispy spinach leaf fritters layered with onion & tomato salsa and drenched in tamarind and mint dip
-  **Tacos Time** (4 pcs) **\$158/\$118**
印度夾餅 (可選芝士或蟹肉餡料)
Soft roti taco with choice of **kerala spiced crabmeat or paneer pepper masala**
- Southern Scallops** 南印度烤帶子伴茄子菠蘿果醬 (4 pcs) **\$148**
Seared Scallops with Manglorean ghee-roast masala on Eggplant & Pineapple jam

Indo Chinese Specials

Also known as 'Chindian Cuisine' brought to Indian by Chinese migrants settled 250 years ago

- Chilli Chicken** 香辣雞件 **\$148**
Crispy chicken chunks lightly tossed in a spicy chilli sauce.
- Chili Garlic Prawns** 辣椒蒜蓉蝦 **\$168**
Tender baby prawns tossed in a spicy tangy Szechuan sauce
- Veg Manchurian Dry** 素菜肉丸 **\$138**
An addictive dish made with mixed veg dumplings dunked in hot & sour sauce



Lemongrass Chicken Malai Tikka
香茅印式燒雞件



Lamb Seekh Kebab
串燒羊肉卷



Tandoori Mixed Grill
精選雜錦燒烤



Pineapple & Mushroom Medley
炭燒蘑菇及菠蘿



Tandoori Salmon Tikka
炭燒三文魚



Fish Tikka
炭燒鮫魚



Chicken Tikka
炭燒雞柳



Paneer Tikka
印式烤芝士

SOUP / SALAD / SIDES 特色湯類/沙律/配菜

-  **Mulligatawny** 扁豆湯\$68
Mildly spiced lentil soup
-  **Tamatar Ka Shorba** 純蕃茄湯\$78
Mildly spiced tomato soup
-  **Raita** 乳酪伴青瓜\$62
Yoghurt Dip with a choice of cucumber or "Boondi"
-  **Arabic Salad** 亞拉伯沙律\$88
Tossed salad of cucumber, bell peppers, onion, carrot, tomato, olives and cheese cubes in a lemon dressing

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 kebabs
- Tandoori Jumbo Prawns** 烤珍寶大蝦 (2 pcs) \$208
Delicately cooked fresh jumbo prawns marinated in yoghurt & spices
- Tandoori Salmon Tikka** 炭燒三文魚 (2 pcs) \$108 (4 pcs) \$198
in dill honey mustard
- Chicken Tikka** 炭燒雞柳 (3 pcs) \$88 (6 pcs) \$168
Chargrilled chicken brochettes marinated in yoghurt and subtle spices

- SK Lemongrass Chicken Malai Tikka** (3 pcs) \$88 (6 pcs) \$168
香茅印式燒雞件 Morsels of Tandoori Brazilian chicken marinated in yoghurt cream & cardamom
- SK Stuffed Lamb Galouti Kabab** 五香羊肉餅 (2 pcs) \$98 (4 pcs) \$178
Stuffed with Ricotta cheese, minced lamb cakes blended with aromatic spices and served on masala spiced briochett

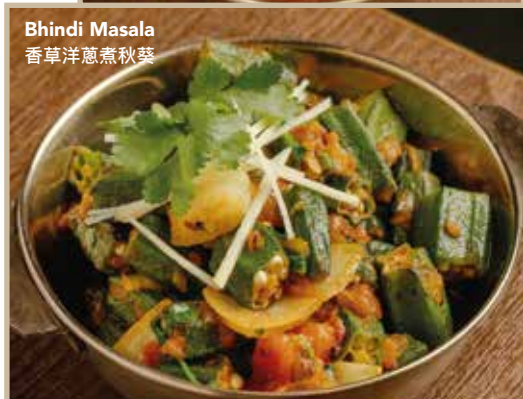
- Tandoori Chicken** 招牌烤春雞 (half) \$128 / (full) \$228
Barbecued spring chicken marinated in a saffron flavoured spiced yoghurt
-  **Lamb Seekh Kebab** 串燒羊肉卷 (2 pcs) \$98 (4 pcs) \$178
Tender chunks of lamb marinated in freshly ground herbs & ginger garlic paste
- Fish Tikka** 炭燒鮫魚 (2 pcs) \$98 (4 pcs) \$178
Chunks of sole fish grilled to a melt in your mouth finish
-  **Paneer Tikka** 印式烤芝士 (2 pcs) \$78 (4 pcs) \$148
Chargrilled chunks of homemade cheese marinated in pickled spices
-  **Pineapple & Mushroom Medley** 炭燒蘑菇及菠蘿 \$138
Tandoori grilled fresh mushroom & pineapple marinated in spiced yoghurt
- Sikandari Raan** 香草慢烤羊腿 (全條) \$598
Slow roasted herbed whole leg of Lamb
(NEED 2 DAYS ADVANCE ORDER 需要1天前預訂)



Baingan Bharta
香草焗茄子蓉



Shaam Saveri with Smoked Pepper Makhani
奶油乾酪球卷在菠菜泥中，佐以煙黑辣椒醬



Bhindi Masala
香草洋蔥煮秋葵



Saag Paneer
菠菜蓉芝士



Dal Tarka
燜黃扁豆



Lalla Mussa Dal
奶油香草燴青豆及黑扁豆



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 **\$138**
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 **\$128**
Fresh cauliflower flowerets & potatoes tossed in dry herbs & spices
- Kadai Vegetables** 鑊仔香草時蔬 **\$118**
Seasonal vegetables in herbs & spices
- Balti Chole Pindiwale** 秘製雞心豆 **\$118**
Chickpeas cooked to a secret recipe
-  **Baigan Bharta** 香草焗茄子蓉 **\$128**
Baked aubergine tempered with herbs & spices
- Bhindi Masala** 香草洋蔥煮秋葵 **\$128**
Lady fingers cooked with onion & tomatoes, seasoned with aromatic herb
- Methi Paneer Bhurji** 香草胡蘆巴芝士 **\$138**
Cottage cheese cooked with fenugreek leaves in subtle spices
- Dal Tarka** 焗黃扁豆 **\$118**
Yellow lentils tempered home-style

- SK** **Lalla Mussa Dal** 奶油香草燴青豆及黑扁豆 **\$138**
Signature version of the classic black dal by Masterchef Sanjeev Kapoor.
Green & black lentil slow cooked for over 36 hours with a blend of aromatic herbs
- SK** **Shaam Savera with Smoked Pepper Makhani** **\$158**
奶油乾酪球卷在菠菜泥中，佐以煙熏辣椒醬
Creamy balls rolled in spinach puree, served on a bed of smoked pepper sauce

- 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)
- Poori Bhaji** 籽薑黃薯仔配酥炸麵餅 **\$178**
Potatoes tempered with turmeric and mustard seeds served with poori (2pcs poori)
- Navarattan Korma** 九珍果仁時蔬 **\$128**
"Nine Gems" Badshah Akbar's favourite vegetables with nuts & fruits
- Matar Methi Malai** 奶油青豆及腰果 **\$118**
Green peas cooked with cashews & fenugreek leaves in a creamy sauce
-  **Sarson Ka Saag with Makki Roti** 印式菠菜蓉配鷹嘴豆烤餅 ... **\$178**
Spicy mustard greens with corn & gram flour roti

Indo Chinese Specials

- Veg Manchurian Gravy** 素菜餡角 **\$138**
An addictive indo Chinese dish made with mix veg dumplings dunked in hot sweet sour sauce



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**
Royal delicacy of boneless chicken cooked in saffron infused cashew nut & cream sauce

Chicken Saagwala 菠菜蓉燴雞 **\$168**
Boneless pieces of chicken cooked with spinach & mild spices

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** **\$178**
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** (2 pcs) **\$98** (4 pcs) **\$168**
Mumbai's Favorite Street Food! Spiced minced Lamb, served with 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 **\$158**
Crispy chicken chunks served with spicy chilli sauce



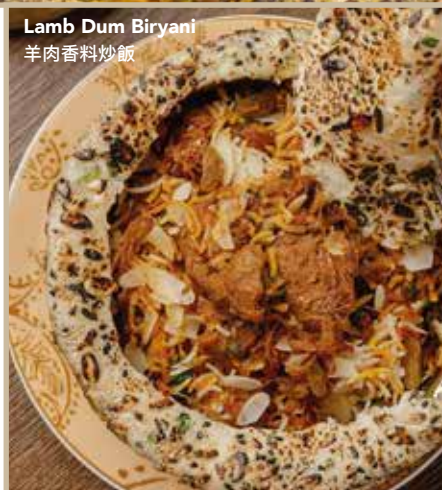
Pudina Paratha
薄荷千層麥餅



Chicken Dum Biryani
雞柳香料炒飯



Saffron Pullao
紅花香味飯



Lamb Dum Biryani
羊肉香料炒飯



Naan 烤麵飽



Vegetable Dum Biryani
雜菜香料炒飯



Cheese Truffle Naan
松露芝士烤餅



Keema Naan
免治羊肉餡烤餅

BASMATI RICE 特色飯類

- Saffron Pullao** 紅花香味飯 \$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 \$148
Saffron flavoured basmati rice cooked with fresh vegetables in "DUM"
- Chicken Dum Biryani** 雞柳香料炒飯 \$168
Saffron flavoured basmati rice cooked with spiced chicken in "DUM"
-  **Mughlai Dum Biryani** 羊肉香料炒飯 \$178
Tender lamb cubes blended with basmati rice & spices in "DUM"

TANDOORI BREAD 印度烤餅

- Naan** 烤餅 \$40
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 \$45
White flour bread with garlic
- Butter Naan** 牛油烤餅 \$42
- Laccha Paratha** 千層麥餅 \$45
Layered whole wheat bread
- Roti** 脆烤麥餅 \$38
Crisp dry whole wheat bread
- Missi Roti** 香辣麥餅 \$42
Rare gram-flour bread with green chilies & coriander
- Onion Kulcha** 洋蔥飽 \$42
Naan stuffed with chopped onions & coriander
-  **Keema Naan** 免治羊肉餡餅 \$58
Naan stuffed with spiced minced lamb served with kachumber relish
- Pudina Paratha** 薄荷千層麥餅 \$42
Layered whole wheat bread with mint