

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
Tel: 2376 1001

 Gaylordhk  gaylordhkg

www.silveroak.com.hk

TASTING DINNER

(For Two or More of same sets)

VEGETARIAN..... \$298

Per Person 每位

Amouse Bouche : Sev Poori 酥炸麵餅配甜酸濃汁及薯仔

Appetizer : Vegetable Samosa 雜菜餡角
Paneer Tacos 乳酪芝士夾餅

Tandoori Course : Grilled Pineapple Mushroom Medley 炭燒蘑菇及菠蘿

Main Course : Dal Makhani 奶油香草燴黑扁豆及紅腰豆
Kadhai Paneer 香辣自家製芝士

Bread & Rice : Saffron Pullao Rice 紅花香味飯
Garlic Naan 蒜蓉烤餅

Dessert : Gulab Jamun 蜜汁炸鮮奶球

Masala Tea - Hot Milk Tea with Aromatic Blend of Spices.

NON-VEGETARIAN \$398

Per Person 每位

Amouse Bouche : Sev Poori 酥炸麵餅配甜酸濃汁及薯仔

Appetizer : Veg Samosa 雜菜餡角

Tandoori Course : Salmon Tikka 炭燒三文魚
Lamb Seekh Kebab 串燒羊肉卷

Main Course : Truffle Butter Chicken 松露奶油咖喱雞柳
Kadai Prawn 鑊仔洋蔥紅茄燴鮮蝦

Bread & Rice : Saffron Pullao Rice 紅花香味飯
Garlic Naan 蒜蓉烤餅

Dessert : Kesar Kulfi 紅花果仁印度雪糕

Masala Tea - Hot Milk Tea with Aromatic Blend of Spices.

For 2 or more guests.

Offered only with all guests selecting this menu on the table.



Chef's Special



Spicy Dish

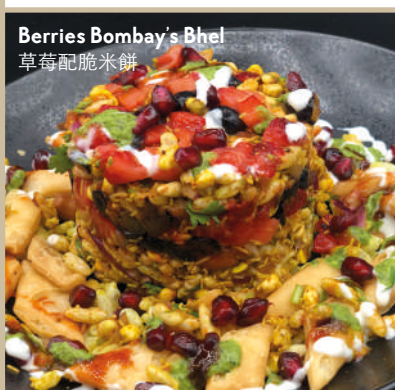


Vegetarian

All prices are subject to a 10% service charge 另加一服務費



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



Guava Gol Gappas
酥炸麵餅配番石榴汁



Fish Amritsari
古法炸魚手指



Pao Bhaji Bruschetta
印式小餐包伴香草薯蓉



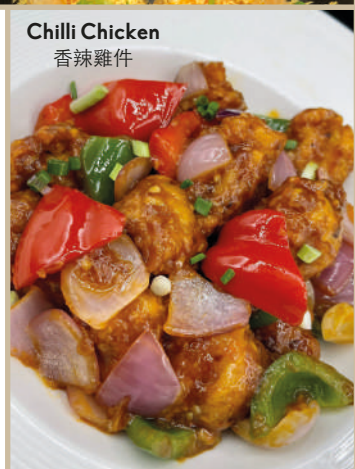
Szechuan Prawns
四川辣蝦



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)



Chilli Chicken
香辣雞件



Southern Scallops
南印度烤帶子伴茄子菠蘿果醬

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
-  **Guava Gol Gappas** 酥炸麵餅配番石榴汁 (6pcs) **\$108**
Delhi's popular street special of savoury puffs with potato and lentil relish and refreshing spiced guava juice (Choice of Guava or Mint Mocktail)
-   **Ragda Patties** 香草薯仔及豌豆餡餅 (2 pcs)..... **\$108**
Herbed mashed potatoes & peas patties served with spicy & tangy chickpeas
- 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 pancake 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 Mangalorean ghee-roast masala on Eggplant & Pineapple jam
-  **Pao Bhaji Bruschetta**(6pcs) (4 pcs) **\$78** (6 pcs) **\$98**
印式小餐包伴香草薯蓉
Italian twist to the classic street favorite of spiced potatoes on soft buns

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.
- Szechuan Prawns** 四川辣蝦 **\$168**
Tender baby prawns tossed in a spicy tangy Szechuan sauce
- Veg Manchurian Dry** **\$138**
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 Salmon Tikka
炭燒三文魚



Vegetable Seekh Kebab
串燒雜菜卷



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 kebab
- TAPAS
- REGULAR
- 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
- Chicken Malai Tikka** 印式燒雞件..... (3 pcs) \$88 (6 pcs) \$168
Morsels of Tandoori Brazilian chicken marinated in yoghurt cream & cardamom
- Tandoori Chicken** 招牌烤春雞..... \$128 (half)/\$228 (full)
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
- 👑 **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)



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Baingan Bharta
香草焗茄子蓉



Truffle Spinach Koftas
松露菠菜芝士球



Bhindi Masala
香草洋葱煮秋葵



Saag Paneer
菠菜蓉芝士



Dal Tarka
烩黄扁豆



Dal Makhani
奶油香草烩黑扁豆及红腰豆



Aloo Gobi
香草马铃薯烩椰菜花



Veg Manchurian
甜酸素餃



Veg Hakka Noodles
客家素辣炒麵



Veg Fried Rice
香辣素菜炒飯

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
- Malai Kofta** 滑汁芝士球 \$138
Cottage cheese rolls in a rich mild 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 Makhani** 奶油香草燴黑扁豆及紅腰豆 \$128
Black lentils & red kidney beans simmered on a slow fire with butter & spice
- Dal Tarka** 燴黃扁豆 \$118
Yellow lentils tempered home-style
- Besan Ke Gatte** 秘製小茴香餃子 \$118
Gram flour dumplings cooked in a sharp cumin & asafoetida gravy - our own chef's specialty
- 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

Contemporary Delicacy

-  **Truffle Spinach Koftas** 松露菠菜芝士球 \$168
Spinach & Cottage Cheese Balls in Creamy Spinach Curry infused with Black Truffle

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
- Veg Hakka Noodles** 客家素辣炒麵 \$128
Al-dente noodles stir-fried with fresh vegetables in pepper soya sauce
- Veg Fried Rice** 香辣素菜炒飯 \$128
Basmati rice stir-fried in a wok with fresh vegetables in pepper soya sauce



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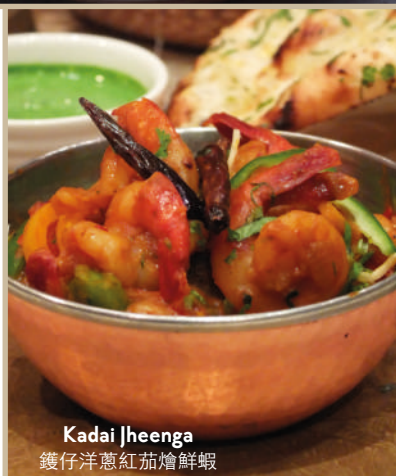
Lamb Vindaloo
巴辣馬鈴薯羊肉



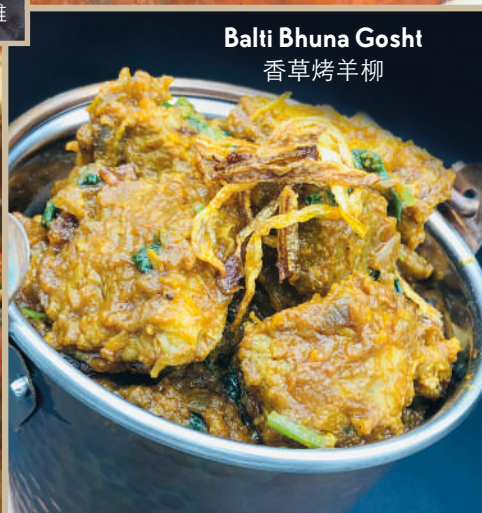
Kadai Murg
鑊仔嚟囉香料雞



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

Indo Chinese Specials

Prawn in Hot Garlic Sauce \$188
Prawns sautéed in hot garlic sauce

Saucy Chilli Chicken \$158
Crispy chicken chunks served with spicy chilli sauce



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Pudina Paratha
薄荷千層麥餅



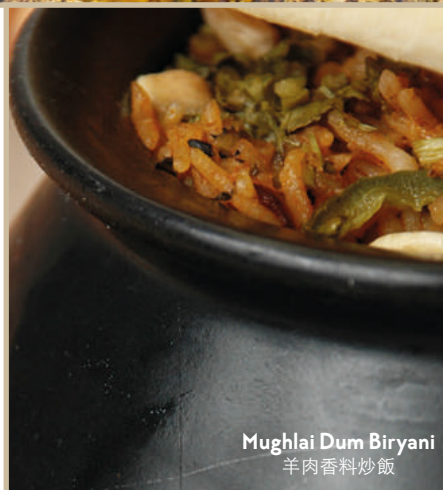
Chicken Dum Biryani
雞柳香料炒飯



Saffron Pullao
紅花香味飯



Naan 烤麵飽



Mughlai 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 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