



The Indian Restaurant
GAYLORD
Since 1972

THE ICONIC INDIAN RESTAURANT SINCE 1972



Outdoor Terrace
Weekday & Sunday Brunch Buffets
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



The Indian Restaurant
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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

Baigan 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.



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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

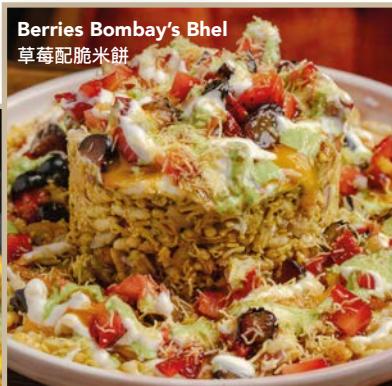
HK\$448 plus 10% service charge per person

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
酥炸菠菜配洋蔥蕃茄沙沙伴薄荷羅望子醬



Berries Bombay's Bhel
草莓配脆米餅



Fish Amritsari
古法炸魚手指



Gol Gappas
酥炸麵餅配番石榴汁



Chili Garlic Prawns
辣椒蒜蓉蝦



Stuffed Lamb Galouti Kabab
五香羊肉饼



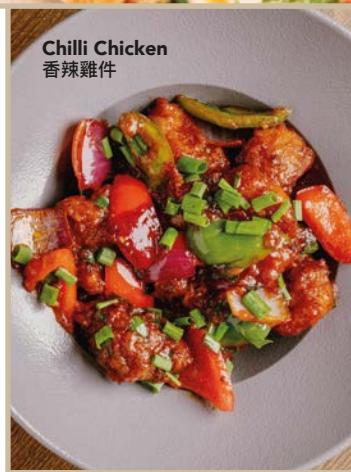
Tacos Time
印度夾餅
(可選芝士或蟹肉餡料)



Avocado Mango Dahi Poori
牛油果芒果伴脆麵餅



Southern Scallops
南印度烤帶子伴茄子菠蘿果醬



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 五香羊肉饼 (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 Mangalorean ghee-roast masala on Eggplant & Pineapple jam

Indo Chinese Specials

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

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



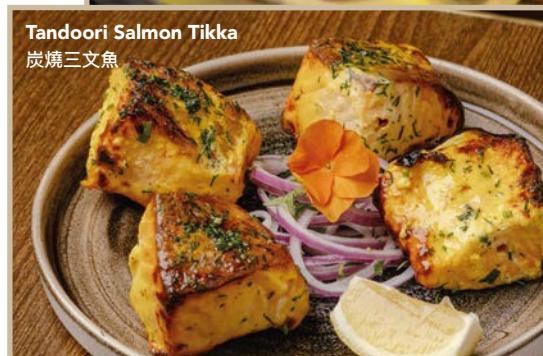
Lemongrass Chicken Malai Tikka
香茅印式燒雞件



Lamb Seekh Kebab
串燒羊肉卷



Tandoori Mixed Grill
精選雜錦燒烤



Tandoori Salmon Tikka

炭燒三文魚



Pineapple & Mushroom Medley
炭燒蘑菇及波蘿



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 barbecue platter of Tandoori king prawn, fish tikka, tandoori chicken, Malai chicken & lamb seekh kebabt	

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
in dill honey mustard	(4 pcs) \$198

👑 Chicken Tikka 炭燒雞柳	(3 pcs) \$88
Chargrilled chicken brochettes marinated in yoghurt and subtle spices	(6 pcs) \$168

SK Lemongrass Chicken Malai Tikka	(3 pcs) \$88
香茅印式燒雞件 Morsels of Tandoori Brazilian chicken marinated in yoghurt cream & cardamom	(6 pcs) \$168

SK Stuffed Lamb Galouti Kabab 五香羊肉饼	(2 pcs) \$98
Stuffed with Ricotta cheese, minced lamb cakes blended with aromatic spices and served on masala spiced briochett	(4 pcs) \$178

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
Tender chunks of lamb marinated in freshly grounded herbs & ginger garlic paste	(4 pcs) \$178

Fish Tikka 炭燒鮫魚	(2 pcs) \$98
Chunks of sole fish grilled to a melt in your mouth finish	(4 pcs) \$178

🌿 Paneer Tikka 印式烤芝士	(2 pcs) \$78
Chargrilled chunks of homemade cheese marinated in pickled spices	(4 pcs) \$148

🌿 Pineapple & Mushroom Medley 炭燒蘑菇及菠蘿	\$138
Tandoori grilled fresh mushroom & pineapple marinated in spiced yoghurt	

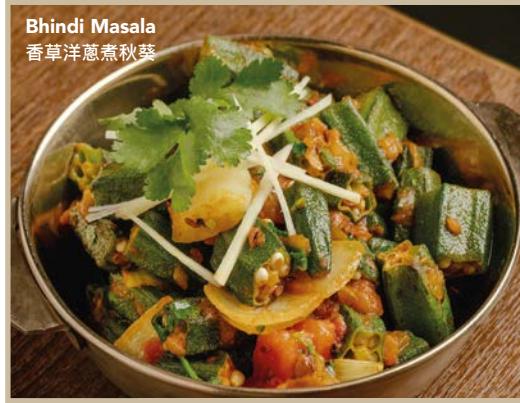
Sikandari Raan 香草慢烤羊腿 (全條)	\$598
Slow roasted herbed whole leg of Lamb	
(NEED 2 DAYS ADVANCE ORDER 需要2天前預訂)	



Baingan Bharta
香草焗茄子蓉



Shaam Savera with Smoked Pepper Makhani
奶油乾酪球卷在菠菜泥中，佐以煙熏辣椒醬



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



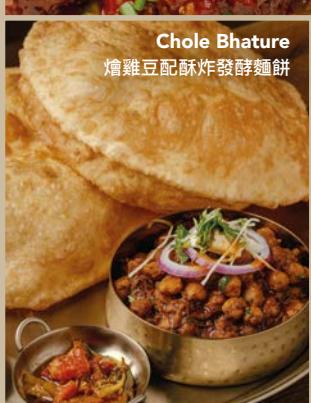
Aloo Gobi
香草馬鈴薯燴椰菜花



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 祕製雞心豆 \$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 焖黃扁豆 \$118
Yellow lentils tempered home-style

SK **Lalla Mussa Dal** 奶油香草燴青豆及黑扁豆 \$128
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 Saver with Smoked Pepper Makhani** \$148
奶油乾酪球卷在菠菜泥中，佐以煙熏辣椒醬
Cottage cheese and spinach koftas, served on a bed of smoked pepper sauce

Navrattan 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

Anytime Anywhere

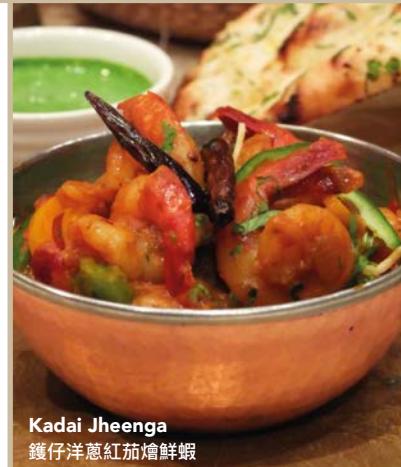
Chole Bhature 燴雞豆配酥炸發酵麵餅 \$178
Chickpeas in a highly flavored tomato based sauce with bhatura (2pcs bhature)

Poori Bhaji 粒薑黃薯仔配酥炸麵餅 \$178
Potatoes tempered with turmeric and mustard seeds served with poori (2pcs poori)

👑 **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



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 (4 pcs) \$208
Mumbai's Favorite Street Food! Spiced minced Lamb, served with mini 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



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	