



The Indian Restaurant

GAYLORD

Since 1972



5/F, Prince Tower, 12A Peking Road, Tsim Sha Tsui,
Kowloon, Hong Kong
Tel: 2376 1001

 Gaylordhk  gaylordhkg

www.silverspoon.com.hk



53RD ANNIVERSARY VEGETARIAN TASTING MENU GAYLORD'S CLASSIC SINCE 1972

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

Vegetable Samosa

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

Harra Barra Kabab

Spiced spinach & lentils kebab

Pallister Estate Riesling Blanc, Marlborough, New Zealand

TANDOORI COURSE

Achaari Paneer Tikka

Chargrilled chunks of homemade cheese marinated in pickled spices

Tandoori Mushroom

Chargrilled fresh mushrooms in subtle spices

MAIN COURSE

Bhindi Masala

Okras cooked with onion & tomatoes seasoned with aromatic herbs

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

Vegetable Biryani

Saffron basmati rice. Cooked with vegetables in fragrant spices

Laurent Dufouleur Pinot Noir, France

ACCOMPANIMENTS:

Cucumber Raita

Garlic Naan

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.



53RD ANNIVERSARY NON VEGETARIAN TASTING MENU GAYLORD'S CLASSIC SINCE 1972

AMUSE BOUCHE

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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

Vegetable Samosa

Fried coned pastry stuffed with spiced potatoes & green peas

Prawn Koliwada

Batter fried prawns spiced with carom seeds and Kashmiri chilies

Pallister Estate Riesling, Blanc, Marlborough, New Zealand

TANDOORI COURSE

Fish Tikka Nazakat

Chargrilled chunks of fresh fish in pickled spices

Lamb Seekh Kebab

Tender chunks of lamb marinated in freshly grounded herbs & ginger garlic paste

MAIN COURSE

Kadai Prawns

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

Butter Chicken Makhanwala

Chargrilled Pulled Chicken cooked with butter and cream sauce enriched with Fenugreek leaves

Dal Makhani

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

Vegetable Biryani

Saffron basmati rice cooked with vegetables & fragrant spices

Laurent Dufouleur, Pinot Noir 2023, France

ACCOMPANIMENTS:

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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



Gunpowder Prawns
辣椒粉醃蝦



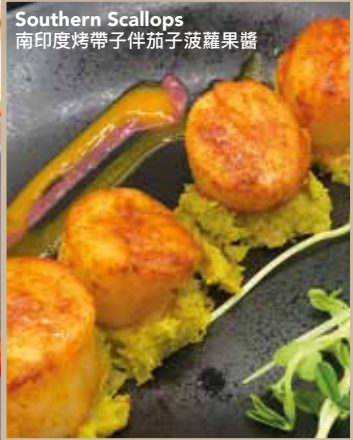
Vegetable Samosa
素菜餡角



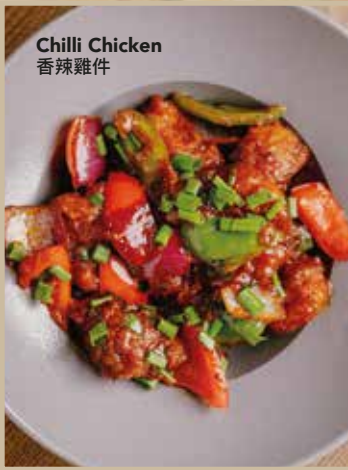
Avocado Mango Dahi Poori
牛油果芒果伴脆麵餅



Taco Time
印度夾餅
(可選芝士或蟹肉餡料)



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 經典自1972年起

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
- 👑🌿 **Bombay Bhel Puri** **138**
酥脆米搭配甜、酸、辣醬汁 - 可選擇添加莓果
Bombay's favorite street snack of puffed rice, nutty salsa tossed in tangy chutneys with mixed berries
- Bhalla Papdi Chaat** **138**
小扁豆球搭配酸奶、羅望子醬、辣醬和酥脆餅乾
Flavourful mix of crispy wafers (papdi) and soft potato-lentil-chickpea dumplings with yogurt, mint & tamarind chutney
- Paani Poori: Choice of Guava OR Classic Mint** **118**
酥脆圓球內餡為馬鈴薯和扁豆，搭配風味水：可選薄荷或番石榴口味
Delhi's popular street special of savoury puffs with potato and lentil relish
- 🌿 **Ragda Patties** 香草薯仔及豌豆餡餅 **128**
Herbed mashed potatoes & peas patties served with spicy & tangy chickpeas
- Gunpowder Prawns** 辣椒粉醃蝦 (8pcs) **168**
Prawns marinated in a gunpowder spice mix served with a gunpowder dip
- Fish Amritsari** 古法炸魚手指 **158**
Crispy fish batter fried with gram flour & spices

Contemporary Delicacies: Traditions with a twist!

現代美食: 傳統新演繹!

- 🌿 **Avocado Mango Dahi Poori** (8pcs) **128**
酥脆鹹味酥球，內餡為馬鈴薯、扁豆和酸奶 - 可選擇添加酪梨配芒果蘸
Savoury puffs stuffed with avocado & potato garnished with pomegranate, with mango dip and yoghurt, mint, & tamarind chutney
- 👑🌿 **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 yoghurt, mint, & tamarind chutney, sprinkled with pomegranate and fried vermicelli
- 👑🌿 **Tacos Time: Crab or Paneer** (2pcs) **98/178** (4pcs) **78/138**
印度薄餅軟塔可 - 餡料選擇：蟹肉或自製奶豆腐
Soft roti tacos with a choice of **paneer pepper masala** or **kerala spiced Phillips 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 印中特色菜式

Also known as 'Chindian Cuisine' brought to India by Chinese migrants who settled 250 years ago in Kolkata
也被稱為「印中菜」，由250年前移居加爾各答的華人帶到印度

- 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 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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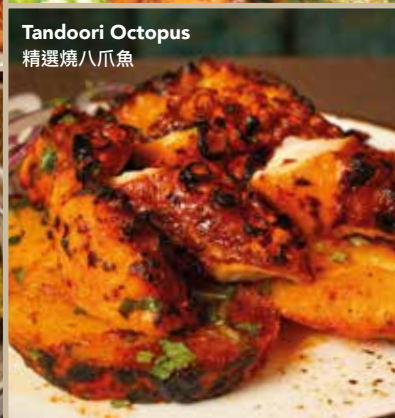
Chicken Malai Tikka
印式燒雞件



Lamb Seekh Kebab
串燒羊肉卷



Tandoori Mixed Grill
精選雜錦燒烤



Tandoori Octopus
精選燒八爪魚



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 Octopus** 精選燒八爪魚 198
Chargrilled Spanish Octopus in spiced yoghurt, served with roast potatoes
- 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
- Tandoori Prawns** 烤大蝦 (3pcs) 268
Delicately cooked fresh jumbo prawns marinated in yoghurt & spices
-  **Tandoori Salmon Tikka** 炭燒三文魚 (2pcs) 108 (4pcs) 198
Marinated 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) 1288
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
菠菜蓉芝士



Classic Dal Tadka
燴黃扁豆



Dal Makhani
奶油香草燴黑扁豆及紅腰豆



Aloo Gobi
香草馬鈴薯燴椰菜花



Veg Manchurian
甜酸素餃



Sarson Ka Saag with Makki Roti
印式菠菜蓉配鷹嘴豆烤餅



Chole Bhature
燴雞豆配酥炸發酵麵餅

VEGETARIAN SELECTIONS 精選素菜

Classics Since 1972 經典自1972年起

-  **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
- Kadai Paneer** 印度奶酪咖喱 148
Wok tossed chunks of homemade cottage cheese with bell peppers & onions in tomato sauce with freshly grounded spices
- 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
- Paneer Bhurji** 香草胡蘆巴芝士 148
Cottage cheese cooked in subtle spices
- Classic Dal Tadka** 燜黃扁豆 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
- Malai Kofta (Truffle Pâté: Add +20)** 158
印度芝士球 (松露醬另加 +\$20) Cottage cheese rolls in korma sauce
- Methi Matar Malai** 奶油青豆及腰果 128
Green peas cooked with cashews & fenugreek leaves in a creamy sauce

Anytime Anywhere 隨時隨地

- Chole Bhature** 番茄醬燉鷹嘴豆佐酥炸麵包 178
Chickpeas in a highly flavored tomato-based sauce with bhatura (2pcs bhature)
- Amritsari Chole with Kulcha** 經典印度鷹嘴豆咖喱配洋蔥烤餅... 178
Iconic dish of Amritsar, Punjab - crisp & freshly baked bread with onion salsa served with spiced chickpeas curry and onion & mint relish
-  **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 印中特色菜式

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



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Malabar Seafood Curry 馬巴拉龍蝦海鮮咖喱



Murgh Zafrani Korma
腰果奶油紅花忌廉雞



Chicken Tikka Masala
洋葱紅茄香汁燴雞球



Kadai Jheenga
鑊仔洋葱紅茄燴鮮蝦



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
洋葱紅辣椒燴羊肉

SEAFOOD DELICACIES 特色海鮮

- Malabar Seafood Curry 馬巴拉龍蝦海鮮咖喱**268
Lobster & prawns coked in subtle coastal sauce of onion and tomato with coconut, curry leaves and freshly grounded spices
- 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
- Prawn Bhuna 番茄洋蔥醬汁蝦**188
Juicy prawns in a rich, tomato-onion gravy, bustling with bold & aromatic flavours
- 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 (Butter Chicken)**168
奶油雞肉配胡蘆巴葉
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
- Chicken Chettinad 南印度辣雞**168
Aromatic chicken curry from Tamil Nadu cooked in onion & tomatoes with coconut, fragrant herbs & spices
- Dhaba Egg Curry 家常蛋咖喱**148
Comforting boiled eggs cooked in a flavorful spiced tomato-onion curry

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 Ghee Roast 酥油烤嫩羊肉**198
Popular delicacy from Mangalore, coastal region of Karnataka, cooked in clarified butter & robust spice paste
-  **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

- 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



Roomali Roti
手帕烤餅



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



Missi Roti
香辣麥餅

BASMATI RICE 特色飯類

Saffron Pulao 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	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"	
Kerala Crab Biryani 印度香料蟹肉炒飯	228
Exotic rice and crab delicacy slow cooked with onion & tomatoes masala seasoned with coconut, curry leaves & freshly grounded spices	

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	
Roomali Roti 以小麥和精製麵粉麵糰製作的柔軟薄手帕麵包	55
Soft & thin handkerchief bread made with wheat & refined flour dough	
Missi Roti 香辣麥餅	46
Rare gram-flour bread with green chilies & coriander	
Onion Kulcha 洋蔥烤餅	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	
Peshawari Naan 內餡為堅果、葡萄乾和椰子的麵包	55
Naan stuffed with a blend of nuts, raisins, & coconut	



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