



The Indian Restaurant
GAYLORD
Since 1972

BRUNCH BUFFET 早午自助餐

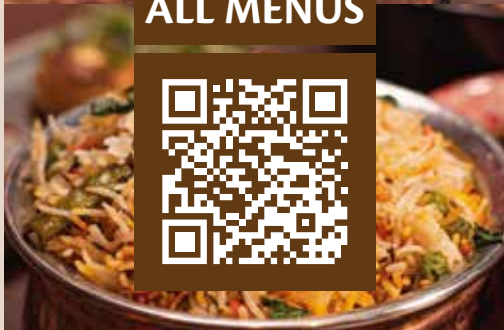
(Available on Sundays 逢星期日及公眾假期)

Featuring 50th Anniversary Delicacies Curated by Celebrity Master Chef Sanjeev Kapoor and Selection of Favourites at Gaylord Since 1972
擁有由名人主廚 Sanjeev Kapoor 策劃的 50 週年美食和 Gaylord 自 1972 年以來精選的最愛

Includes a glass of Mango Lassi or Bottle of Kingfisher Beer or Gaylord's RUKMAMAYA Gin Tonic

午餐包括 芒果印度酸奶 或 Kingfisher啤酒 或 Gaylord's RUKMAMAYA Gin Tonic

(This menu is for reference only and is changed regularly / 菜單是作參考,我們每日會更新)



APPETISERS 頭盤

Street Favourites 街頭美食:

Pani Pooris 酸湯油炸球 / Dahi Pooris 乳酪油炸球 / Bhel Poori 米通香草油炸球

Vegetable Samosa 雜菜餡角

Tandoori Mushrooms 焗蘑菇

Paneer Tikka 印度牛奶芝士卷餅

Prawn Koliwada 香脆炸蝦

Lamb Seekh Kabab 烤羊串

Lemongrass Chicken Malai Tikka 印度優格香茅雞丁

50th Anniversary Delicacy Curated by Celebrity Master Chef Sanjeev Kapoor

由印度著名酒店大廚Sanjeev Kapoor為我們的50週年精心設計

THE MAIN EVENT 主菜

Lamb Biryani 羊肉印度香飯

Bengal Fish Curry 孟加拉香魚咖喱

Yellow Mango Butter Chicken 芒果奶油雞

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Pao Bhajji 雜菜咖喱配麵包

Bhindi Do Pyaza 洋蔥炒秋葵

Sham Savera - Spinach & Cheese Koftas in Roasted Pepper Sauce
菠菜芝士卷配烘乾辣椒汁

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Lalla Mussa Dal 印度三豆醬(黃豆,紅豆,黑豆)

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Rice, Bread & Accompaniments 飯,烤餅

Choice of Garlic Naan 香蒜烤餅 / Onion Naan 洋蔥烤餅 /

Pudina Parantha 薄荷千層薄餅 / Truffle Naan 松露烤餅

Saffron Pullao Rice 紅花菠蘿布甸

Cucumber Raita 青瓜薄荷醬

Poppadums 印度香脆薄餅

Pickles 泡菜 / Chutneys 酸辣醬

Green Moong Salad 青豆沙律

Arabic Salad 阿拉伯卡咖啡豆沙律

DESSERTS 甜品

Saffron Pineapple Halwa 紅花菠蘿布甸

Mango Rasmalai 芒果甜奶球

Fresh Fruits 鮮什果

Masala Tea 印度香料奶茶 or Lavazza Coffee 意大利Lavazza咖啡

HK\$228 plus 10% service charges per person 每位HKD\$228+10%服務費

HK\$128 plus 10% for Children aged 5-12 years old 每位\$128+10%服務費, 5歲至12歲小孩
(Add HK\$168 for 2 hour free flow of House Spirits, House Wines, Prosecco, Beer & Soft Drinks)
(餐飲包括:可樂,雪碧,青檸梳打,凍或熱檸檬茶 或 印度香料Masala茶)

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www.silveroak.com.hk

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All prices are subject to a 10% service charge. Photos for reference only

SCAN FOR
ALL MENUS





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