



The Indian Restaurant
GAYLORD
Since 1972



Restaurant Week Spring 2024 Dinner Menu

Complimentary glass of Kingfisher Beer or Mango Lassi

Appetizers

Kerala Crab Taco

(Veg Choice: Paneer Pepper Masala Taco 🌱)

Palak Patta Chaat 🌱

Tandoori (Barbecue) Course

Chicken Tikka & Lamb Seekh Kebab

(Veg Choice: Paneer Tikka & Tandoor Pineapple 🌱)

Curry Course

All dishes below are served with Garlic Naan

Goan Prawn Curry

Piquant delicacy in spiced coconut curry

OR

Lamb Rogan Josh

Tender Lamb in spiced onion and tomato curry

OR

Truffle Butter Chicken

Roasted chicken simmered in subtly spiced pearl onion sauce infused with black truffle butter

OR

Bhindi Do Piazza & Classic Yellow Dal Tadka 🌱

Okra cooked with onion & tomatoes, seasoned with aromatic herbs and Yellow lentils in a home-style recipe

Biryani (Rice) Course

Served with Cucumber Raita

Chicken Dum Biryani

(Veg Choice: Vegetable Dum Biryani 🌱)

Dessert

Saffron Kulfi

Homemade saffron & pistachio Indian ice cream

&

Gulab Jamun

Classic Indian dessert of fried milk dough balls soaked in sweetened cardamom & rose water

HK\$298 per person

+ 10% service charge

