



JHAROKHA
by *indus*

CHUTNEYS

Served with crispy lotus root,
warm butter naan and crudite.
Any 3 or All 5 - 350/500

 **Baingan Chokha**
Charcoal Smoked Eggplant, Chilli

 **Green Chilli Chutney**
Fermented Green Chillies, Whipped Goat Cheese

 **Aamshotto**
Candied Mango, Dates, Fennel, Jaggery


 **Roasted Beets**
Beetroot, Curry Leaf, Mustard

 **Roasted Tomato**
Tomato, Mathania Chillies

CHAATS

 **Raj Kachori-Live - 700 अ**
Puffed Semolina Sphere, Potatoes, Chutneys, Sweet Yogurt

 **Sesame Leaf Chaat - 200**
Mint, Mango, Roasted Tomato

 **Dahi Ke Kebab - 350 अ**
Parsley Cream, Kataifi, Hot and Sweet Mango

Crab Paani Puri - 480
Butter Garlic Crab, Pineapple-Aloe Vera Spiced Water

APPETIZERS

 **Jodhpuri Mirchi Vada - 250**
Stuffed Chillies, Raw Mango Chutney

Bhuna Kaleji - 350 अ
Rose Cookie, Chicken Liver, Nut Crumble

Bheja Pav - 490 अ
Goat Brain, Crispy Potato

Oyster Pakora - 800
Geay Oysters, Cilantro, Raw Mango Chutney

FIRE PIT

 **Himalayan Gucchi & Khumb - 500 अ**
Stuffed Morel, King Oyster Mushrooms, Yakhni

 **Achari Paneer - 450 **
Cottage Cheese, Pickled Chilli Marinade

 **Tandoori Creamy Broccoli - 425**
Creamy Fire Roasted Broccoli Florets, Cardamom

Batak Seekh Kebab - 480 अ
Skewered Ground Duck, Pineapple Chutney

Murgh Malai Kebab - 475
Chicken Supreme, Cream Cheese, Cardamom

Jhinga Jaisamandi - 950
Samut Sakorn Tiger Prawns, Green Chilli Marinade

Kasundi Fish Tikka - 690
Fermented Mustard, Roasted Tomato Chutney

Ash Kauri Chaampan - 1150 अ
Australian Lamb Chops, Nut butter

Shikari Maas Ke Sule - 650 अ 
Australian Lamb Striploin, Mustard Mint Dip, Fennel

Sigdiwala Murgh - 1200 अ
Klong Phai Farm Whole Organic Chicken,
Pickled Pear and Fennel Salad

Charcoal Fish - 1400 अ
Masala Rubbed Whole Seabass,
Pickled Pear and Fennel Salad

Wagyu Rib Eye (350g) - 2900 अ
Australian Wagyu Rib-Eye,
Tandoori Dry Rub, Korma


 Vegetarian  Chef's Signature  Spicy

All Prices are in Thai Baht. Prices Are Subject To 10% Service Charge And 7% Vat
Please inform your server of any dietary restrictions or allergies.



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CURRY

 **Paneer Anarkali - 500**
Stuffed Cheese, Raisins, Roasted Onion
Tomato Sauce, Pomegranate

 **Hyderabadi Salan - 450**
Roasted Eggplant, Peanut Curry


 **Kofta Saag - 450** झ
Vegetable Dumplings, Spinach

 **Artichoke Masala - 500** झ
Charcoal Smoked Artichokes, Onion Tomato Masala

 **Pumpkin Kofta - 450**
Pumpkin Seed Curry, Toasted Pumpkin Seeds

Shorshe Narkol Chingri - 950 झ
Tiger Prawns, Fermented Mustard, Coconut

Murgh Makhani - 550
Charcoal Smoked Chicken, Tomato Cream Sauce

Laal Maas - 1150 झ 
Australian Lamb Shank, Mathania Chillies, Garlic

Champaran Gosht - 650 झ
Slow Cooked Goat in a Claypot, Garlic,
Mustard Oil

MEWAR MALAI BIRYANI

Aromatic Saffron Rice, Cream, Biryani Masala

Mutton - 700

Chicken - 600


 Vegetable - 425


SIDES

 **Gucchi Yakhni - 550**
Kashmir Morel, Yogurt

 **Aloo "Tuk Tuk" - 290**
Roasted Potatoes, Sindhi Spice

 **Daal Jharokha- 390**
Slow Cooked Black Lentils, Tomato, Cream

 **Moradabadi Dal - 350**
Yellow Lentils, Cumin

 **Anaar-Pudine Ka Raita - 150**
Yogurt, Pomegranate, Fresh Mint

 **Onion Salad - 100**
Onion, Green Chilli, Lemon

 **Basmati Rice - 120**
Long Grain Steamed Rice

 **Tandoori Roti - 100**
Whole Wheat Charcoal Flatbread

 **Chur Chur Chilli Paratha - 120**
Layered Wheat Bread, Mixed Seeds

 **Naan - Garlic/ Butter - 120**
White Flour Flatbread

 **Chilli Cheese Naan - 180**
White Flour Flatbread Stuffed
with Indian Cheese and Chilli Powder

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DESSERTS

Shaan-E-Aam - 350

Coconut Rasgulla, Mango Sorbet, Mango Rabri

Kesar Falooda - 350

Rose Flavoured Indian Ice Cream,
Saffron Milk, Basil Seeds, Glass Noodles

Pondi "Cherry" - 280

Pondicherry Chocolate, Himachal Cherries

ICE CREAM & SORBET

Kesar Aam - 190

Nam Dok Mai, Saffron

Mukhwaas - 190

Fennel, Gulkand

Coconut - 190

Tender Coconut, Pink Peppercorn

Amrood - 190

Pink Guava, Chilli Salt

COFFEE

By Sarnies Roastery

Espresso - 120

Double Espresso - 180

Macchiato - 140

Americano (Hot or Iced) - 140

Cappuccino (Hot or Iced) - 140

Café latte (Hot or Iced) - 140

TEA - 140

Fine tea by TWG.

English Breakfast

French Earl Grey

Emperor Sencha Green Tea

Royal Darjeeling

Chamomile

Hot Toddy

Indian Masala Chai