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[www.tadkahanoi.site](http://www.tadkahanoi.site)



26 Phung Hung, Hoan Kiem, Hanoi



## “ TADKA ”

*Tadka means “Tempering” in Indian recipes. It is method widely used in Indian cuisine, in which whole or ground spices are heated in hot oil or ghee (butter) and the mixture is added to a dish. The idea is to infuse the aroma and flavors of the spices into the oil.*

*Tadka (variously known as chhonk, bagar, phodni, vagarne, oggarane and more, depending on the region) is a core technique in Indian cooking that involves blooming whole spices (and sometimes other ingredients) in fat to extract their aromas and fat-soluble flavors. The highly perfumed fat and its contents are either spooned onto a finished dish (which often incites a flourish of cracking and sizzling) or incorporated during cooking. The particular ingredients in tadka vary greatly depending on the food that is being seasoned as well as the cook’s community, caste and region, but classic combinations do exist. For instance, in Kerala, a mix of coconut, cinnamon stick, star anise and clove are popular; Punjabis combine cardamom pods, cinnamon stick, clove, ginger, garlic and onion; and Odisha or Bengali cooks enjoy black mustard seed, cumin seed, nigella seed and fenugreek seed. Regardless of the particular ingredients, the contributions of a tadka are many.*

*RICHNESS: Oil or ghee(butter) makes lean dishes more satisfying.*

*FLAVOR: Whole (and sometimes ground) spices, fresh and dried chilies, curry leaves, ginger, garlic and onions offer vivid flavor, heat and depth.*

*AROMA: As whole spices bloom in hot fat, they may darken in color, unfurl, pop or puff. They will also release pungent aromas that will perfume your kitchen—and your food.*

*COLOR AND TEXTURE: Whole spices contribute tremendous visual and textural character to even the simplest of dishes.*



## STARTERS VEG



### Fried/Grilled

**Aloo Samosa (4 pieces)**

*Samosa with Mashed Potatoes, Green peas and spices filling*

Bánh tam giác nhân khoai tây, đậu Hà Lan cùng gia vị Ấn ..... **95,000 Vnd**

### Tandoori Aloo

*Baby Potato's seasoned in Indian spices and Cooked in Clay Oven*

Khoai tây cùng gia vị Ấn nướng lò Tandoor ..... **115,000 Vnd**

### Papadam (2 pieces)

*Roasted/Fried/Masala*

Bánh bột đậu nướng/chiên ..... **32/42/ 52,000 Vnd**

### Paneer Tikka

*Indian Cottage Cheese Tikka*

Phô mai Ấn cùng gia vị Ấn nướng lò Tandoor ..... **165,000 Vnd**

### Paneer Malai Tikka

*Indian Cottage Cheese Cream Tikka*

Phô mai Ấn cùng sốt kem nướng lò Tandoor ..... **165,000 Vnd**



### Hara Bhara Kebab

*Spinach & Mix Veg Patties*

Rau củ nghiền cùng rau cải bó xôi nướng lò Tandoor ..... **150,000 Vnd**

### Tandoori Broccoli

*Broccoli Marinated with Indian Spices*

Súp lơ xanh cùng gia vị Ấn nướng lò Tandoor ..... **143,000 Vnd**

### Malai Broccoli

*Cream & Cheese Marinated Broccoli Flavored with Cardamom*

Súp lơ xanh cùng sốt kem nướng lò Tandoor ..... **143,000 Vnd**

### Tandoori Mushroom

*Mushroom Marinated with Indian Spices*

Nấm tím ướp gia vị Ấn nướng lò Tandoor ..... **150,000 Vnd**

### Mirch Malai Veg Seekh Kebab

*Barbecue Mixed Vegetables Skewer, Crust of Pepper, Green Chilli Infused with Fresh Cream & Butter*

Rau củ nghiền tẩm ướp sốt kem nướng lò tandoor ..... **170,000 Vnd**

## CHAAT



### Aloo Tikki Chaat

*Crispy Potato Patty, Mint and Tamarind Sauce, Yogurt*

Bánh khoai tây nghiền chiên cùng sữa chua, nước sốt me và bạc hà ..... **105,000 Vnd**

### Papdi Chaat

*Crispy Fried Papdi, Topped with Potato, Chickpeas, Yogurt, Mint and Tamarind Sauce*

Vỏ bánh chiên cùng sữa chua, nước sốt me và bạc hà ..... **105,000 Vnd**

### Samosa Chaat

*Crispy Fried Samosa, Mint and Tamarind Chutney, Yogurt*

Bánh samosa cùng sữa chua, nước sốt me và bạc hà ..... **105,000 Vnd**

*The Three Main Condiment Types in The Indian Repertoire Are Chutneys, Raitas, And Achaar, Or Pickles. A Dish of Dahi or Raita Has a Cooling Effect to Contrast with Spicy Curries and Kebabs That Are the Main Fare of Some Indian Cuisines.*

## CONDIMENTS



### Plain Yogurt

Sữa chua Ấn ..... **60,000 Vnd**

### Mix Veg Raita

Sữa chua cùng các loại rau củ ..... **67,000 Vnd**

Prices are exclusive of VAT.

• Food : VAT 8% will be added

• Beverages: VAT 10% will be added



## STARTERS NON - VEG

### CHICKEN



#### Tandoori Chicken (Half 4 pieces/Full 8 Pieces)

Barbecue Tandoori Chicken with Indian Spices

Gà tẩm ướp gia vị Ấn nướng lò Tandoor (có xương) ..... 175/340,000 Vnd

#### Chicken Tangri Kebab (2 Pieces)

Spicy Chicken Drumsticks, Served with Mint Chutney

Đùi gà nướng ướp gia vị Ấn cay ăn cùng nước sốt bạc hà ..... 125,000 Vnd



#### Kashmiri Chicken Tikka

Indian Spices & Kashmiri Chilli infused Chicken Chunks

Thịt gà phi lê tẩm ướp bột Kashmiri nướng lò Tandoor ..... 165,000 Vnd

#### Murg Lasooni Tikka

Tender Chicken thighs marinated with Garlic, Yogurt, Indian spices & Grilled

Thịt gà phi lê cùng tỏi, sữa chua, gia vị Ấn nướng lò Tandoor ..... 165,000 Vnd



#### Murg Tikka

Barbecue Tandoori Boneless Chicken Tikka with Indian Spices

Gà phi lê đực trung đồ ăn Ấn nướng lò Tandoor ..... 165,000 Vnd

#### Murg Malai Kebab

Boneless Chicken Cube Marinated in Yogurt and Cashew Paste, Cheese Cooked in Clay Oven

Gà phi lê tẩm ướp sốt kem nướng lò Tandoor (không cay) ..... 165,000 Vnd

#### Sikandari Seekh Kebab

Ground Meat is Seasoned with herbs, Spices, Skewered and grilled

Gà băm nhỏ cùng gia vị Ấn nướng lò Tandoor ..... 180,000 Vnd

#### Lamb Chops

Barbecue Tandoori Lamb Chops cooked with Indian Spices

Sườn cừu tẩm ướp gia vị Ấn nướng lò Tandoor ..... 275,000 Vnd

### FISH

#### Mahi Tikka Lasooni

Boneless Fish Marinated in Homemade Indian Spices & Garlic with Yogurt and Cooked in Clay Oven

Cá phi lê tẩm ướp tỏi, sữa chua và gia vị Ấn nướng lò Tandoor ..... 165,000 Vnd



#### Fish Tikka

Boneless Fish Marinated in chef special homemade spices and Cooked in Clay Oven

Cá phi lê tẩm ướp gia vị Ấn nướng lò Tandoor ..... 165,000 Vnd

#### Ajwain Fish Tikka

Fish Pieces Marinated with Ajwain, Yogurt and Spices

Cá phi lê tẩm ướp ajwain nướng lò Tandoor ..... 170,000 Vnd

### PRAWNS (SHRIMP/JHINGA)



#### Tandoori Prawns

Selected Prawns in Indian Spices with Yogurt and Lemon Cooked in Clay Oven

Tôm tẩm ướp gia vị Ấn, sữa chua nướng lò Tandoor ..... 195,000 Vnd

#### Sunehri Jhinga

Prawns in Indian Spices with Yogurt

Tôm cùng gia vị Ấn, nhụy hoa nghệ tây nướng lò Tandoor ..... 195,000 Vnd

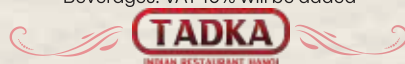
#### Hariyali Shrimp

Prawns in Indian Spices with Yogurt and Mint Chutney

Tôm cùng gia vị Ấn, nước sốt bạc hà nướng lò Tandoor ..... 201,000 Vnd

Prices are exclusive of VAT.

- Food : VAT 8% will be added
- Beverages: VAT 10% will be added





## SOUPS VEG

### Tomato Dhania Shorba (Clear Soup)

*The All-time Favorite tomato shorba flavor with cinnamon and Fresh coriander leaves*

Súp cà chua nấu cùng hương vị hạt đậu khấu và lá mùi ..... 80,000 Vnd



## SOUPS NON-VEG

### Chicken Mushroom Soup

*Button Mushroom and Chicken Prepared in classic Broth Soup*

Súp nấm gà ..... 87,000 Vnd



## SALAD VEG

### Garden Green Salad

*Freshly Cut Cucumber, Carrot, Onion, Tomato, Lime & Green Chilli*

Salad rau củ cắt thái lát (không sốt) ..... 65,000 Vnd

### Tadka Mix Veg Salad

*Freshly Cut Cucumber, Carrot, Onion, Tomato, Chick Peas, Mix with Mint Mayonnaise*

Salad rau củ cùng nước sốt bạc hà Mayonnaise..... 103,000 Vnd

## ROLLS VEG

*A Kati Roll Is a Street-Food Dish Originating from Kolkata, West Bengal, India. It Is a Skewer-Roasted Kebab Wrapped in A Paratha Bread, Although Over the Years Many Variants Have Evolved All of Which Now Go Under the Generic Name of Kati Roll.*



### Veg Kati Roll

*Mix Vegetables, Mint & Mayonnaise Sauce, Wrapped with Paratha*

Bánh mì cuộn rau củ và nước sốt ..... 135,000 Vnd

## ROLLS NON-VEG

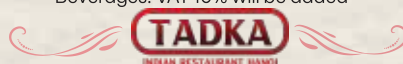
### Chicken Kati Roll

*Grilled Chicken, Mix Vegetables with Mint & Mayonnaise Sauce*

Bánh mì cuộn gà và nước sốt ..... 155,000 Vnd

Prices are exclusive of VAT.

- Food : VAT 8% will be added
- Beverages: VAT 10% will be added



## VEGETARIAN MAIN COURSE

### LENTILS (DAL)



#### Dalma (ଡାଲମା) Odisha Special

Toor Dal Cooked with Mix Vegetables, Tempered with Unique Spices from Odisha

Đậu lăng vàng nấu cùng rau củ và gia vị Ấn ..... 135,000 Vnd



#### Dal Tadka

Home Style Yellow Dal Tempered with Indian Spices

Đậu lăng vàng nấu cùng gia vị Ấn ..... 125,000 Vnd

#### Dal Palak

Toor Dal cooked with Spinach, Tempered with Indian Spices

Đậu lăng vàng nấu cùng rau cải bó xôi và gia vị Ấn ..... 135,000 Vnd



#### Dal Sultani

Black and Yellow Lentils, Tempered with Indian Spices

Đậu lăng đen và vàng nấu cùng gia vị Ấn ..... 150,000 Vnd



#### Dal Makhani

Black whole lentil, slow cooked overnight on a resting clay oven

Đậu lăng đen nấu cùng sốt kem và gia vị Ấn ..... 165,000 Vnd

### PAN-FRIED/CURRY

#### Paneer Aap Ki Pasand (Your Choice)

Palak/Matar/Makhani/Butter Masala/Tikka Masala/Lababdar/Bhurji/Jalfrezi

Cà ri phô mai Ấn ..... 170,000 Vnd



#### Kadai Paneer

Cà ri phô mai Ấn nấu cùng ớt chuông, nước sốt hành và gia vị ấn ..... 180,000 Vnd

#### Aloo (Your Choice)

Jeera/Matar/Gobi/Capsicum/Baingan (Eggplant)

Cà ri khoai tây ..... 130,000 Vnd



#### Vegetables Stir-Fry

Mix Vegetables Cooked in Pan & Indian Spices

Rau củ xào theo mùa kiểu Ấn ..... 130,000 Vnd



#### Veg Korma

Mix Vegetables Cooked in Hot Tomato Gravy

Cà ri các loại rau củ nấu cùng nước sốt cà chua ..... 135,000 Vnd

#### Chana Masala

"Chana" means Chickpea "Masala" refers to a blend of spices used in Indian cooking

Cà ri hạt đậu gà nấu cùng gia vị Ấn ..... 130,000 Vnd

#### Bhindi Do Pyaza

Bhindi (Lady Finger/Okra) Cooked in A Spicy Onion Tomato Masala & Indian Spices

Cà ri đậu bắp nấu cùng nước sốt cà chua ..... 145,000 Vnd

#### Rajma Masala (Kidney Beans Curry)

Rajma Cooked with Onion, Tomato and Indian Spices

Cà ri đậu thận nước cùng nước sốt hành và cà chua ..... 155,000 Vnd



#### Dhingri Matar

Button Mushroom, Matar (Green Peas) in Rich Cashew Gravy, Semi-dry

Cà ri nấm, đậu hà lan cùng nước sốt hạt điều ..... 150,000 Vnd

#### Matar Methi Malai

Matar (Green Peas) Cooked in Cashew Gravy with Fenugreek

Cà ri đậu hà lan nấu cùng nước sốt hạt điều ..... 165,000 Vnd

Prices are exclusive of VAT.

• Food : VAT 8% will be added

• Beverages: VAT 10% will be added

## NON-VEG MAIN COURSE

### CHICKEN



#### Butter Chicken

*Boneless Chicken Cooked in Makhani Gravy*

Cà ri gà nấu cùng sốt kem cà chua ..... 175,000 Vnd



#### Chicken Vindaloo

*Tandoori Chicken with Bone Sauteed in a Hot and Sour Sauce with Potatoes*

Cà ri gà (có xương) và khoai tây nấu cùng gia vị Ấn ..... 170,000 Vnd



#### Chicken Tikka Masala

*Tandoori Boneless Chicken with Tomatoes, Onion and Green Peppers*

Cà ri gà nướng cùng nước sốt hành, cà chua, ớt chuông ..... 180,000 Vnd



#### Chicken Curry

*Lightly Spiced Boneless Chicken Cooked in a Home Style Thin Gravy*

Cà ri gà nước sốt loãng nấu cùng gia vị Ấn ..... 165,000 Vnd



#### Chicken Maharaja

*Chef's Special Recipe, Butter gravy with Stuffed Capsicum*

Cà ri gà đặc biệt từ bếp trưởng ..... 289,000 Vnd



#### Chicken Saagwala

*Boneless Chicken with Onions gravy in a Hot Spinach Sauce*

Cà ri gà nấu cùng nước sốt hành và rau chân vịt ..... 175,000 Vnd

#### Chicken Korma

*Boneless Chicken with Slow Cooked Milled Gravy-A Traditional Mughlai Dish*

Cà ri gà nấu cùng sốt kem, hành và cà chua ..... 170,000 Vnd

#### Murg Methi Malai

*Chicken Malai Tikka Cooked in Cashew Gravy with Fenugreek*

Cà ri gà nướng nấu cùng nước sốt hạt điều ..... 180,000 Vnd



#### Kadai Chicken

*Kadai Chicken Is Delicious, Spicy & Flavorful Dish Made with Chicken, Onions, Tomatoes, Ginger, Garlic & Fresh Ground Spices*

Cà ri gà cùng ớt chuông, hành và nước sốt cà chua ..... 187,000 Vnd

### PRAWNS CURRY

(SHRIMP/JHINGA)



#### Kacha Jhinga Masala

*Fresh Raw Prawns Cooked in Selected Spices*

Cà ri tôm nấu cùng gia vị Ấn đặc biệt ..... 230,000 Vnd



#### Prawn Tikka Curry

*Grilled Prawns Cooked in Selected Spices & Tomato Onion Gravy*

Cà ri tôm nướng nấu cùng nước sốt hành và cà chua ..... 235,000 Vnd

#### Malai Shrimp Curry

*Grilled Shrimp in Coconut Milk and Fresh Cream and Light Sauce*

Cà ri tôm nướng nấu cùng nước sốt kem ..... 235,000 Vnd



#### Jhinga Jalfrezi

*Prawns Are Marinaded in Oil and Spices, Stir-Fried with Slit Green Chillies, Capsicum, Onion, Tomato*

Cà ri tôm nấu cùng ớt chuông, hành, cà chua và gia vị Ấn ..... 240,000 Vnd

Prices are exclusive of VAT.

- Food : VAT 8% will be added
- Beverages: VAT 10% will be added

## NON-VEG MAIN COURSE

### FISH CURRY



#### Fish Tikka Masala

*Fish Fillet Are Cooked in A Sauce with A Particular Spice Blend with a Tomato Gravy*

Cà ri cá nướng nấu cùng nước sốt cà chua ..... 185,000 Vnd



#### Goan Fish Curry

*Fish Fillet, Cooked in Goan Style Home Made Coconut Gravy*

Cà ri cá phi lê nước sốt dừa nấu theo phong cách gia đình ..... 197,000 Vnd

#### Malai Fish Curry

*Fish Fillet in Coconut Milk and Fresh Cream and Light Sauce*

Cà ri cá phi lê nấu cùng nước sốt kem ..... 185,000 Vnd



#### Machher Jhol

*Fish Fillet, Potato, Cooked in Bengali Style with Indian Spices*

Cà ri cá phi lê, khoai tây nấu cùng gia vị Ấn ..... 180,000 Vnd

### Egg / Bhurji/ Curry

#### Egg Bhurji

*Eggs Sauteed with Tomato, Onion, Herbs and Indian Spices*

Trứng xào cùng cà chua, hành và gia vị Ấn ..... 125,000 Vnd



#### Egg Omlet

*Eggs Sauteed with Tomato, Onion, Herbs and Indian Spices*

Trứng chiên cùng cà chua, hành và gia vị Ấn ..... 132,000 Vnd

#### Anda Curry

*Boiled Eggs, Onion, Tomato, Herbs, Whole & Ground Spices, Cooked in Tomato Gravy*

Cà ri trứng nấu cùng nước sốt cà chua ..... 145,000 Vnd

### MUTTON/LAMB CURRY (GOAT MEAT) (LAMB MEAT)



#### Mutton Kosha (Home Style)

*A rare treat of Mutton Bone Pieces and potato cooking special gravy with cardamom and mustard flavor. HOME STYLE OF ODISHA*

Cà ri dê (có xương), khoai tây cùng hương vị hạt đậu khấu, mù tạt ..... 280,000 Vnd



#### Mutton Rogan Josh

*Tender Mutton Pieces with Bone, Flavored with Garlic, Ginger and Aromatic Spices*

Cà ri dê (có xương) nấu cùng nước sốt cà chua ..... 225,000 Vnd



#### Mutton Vindaloo

*Tender Mutton Pieces with Bone Sauteed in a Hot and Sour Sauce with Potatoes*

Cà ri dê (có xương), khoai tây nấu cùng gia vị Ấn cay ..... 235,000 Vnd



#### Jungli Laal Maas

*A Fiery Mutton with Bone Dish, Slow Cooked with Red Chillies and Whole Spices*

Cà ri dê (có xương) nấu cùng ớt đỏ, Cay ..... 245,000 Vnd

#### Mutton Kadai

*Mutton Cooked in Masala Tomato Gravy, Capsicum & onion*

Cà ri dê nấu cùng ớt chuông, nước sốt hành và cà chua ..... 255,000 Vnd

#### Lamb Curry

*Lamb Cooked in Onion & Tomato Gravy*

Cà ri sườn cừu nấu cùng nước sốt hành và cà chua ..... 320,000 Vnd

Prices are exclusive of VAT.

- Food : VAT 8% will be added
- Beverages: VAT 10% will be added



## RICE/PULAO/DUM BIRYANI

### BASMATI RICE

*Basmati Rice is a variety of long slender-grained aromatic rice which is traditionally grown in India*

### PULAO

*Pulao Is a One Pot Rice Dish Made by Cooking Fragrant Basmati Rice with Aromatic Whole Spices, Herbs & Sometimes Stock. There Are Many Kinds of Pulao Made in India.*

### DUM BIRYANI

*Dum Biryani Also Known as Hyderabadi Dum Biryani Is a Style of Biryani Originating from Hyderabad. India Made with Basmati Rice, Vegetables and Meat Mostly Mutton.*

*Dum Is a Style of Slow Cooking. Dum Means to Simmer. To Cook on Very Low Flame, Mostly in Sealed Containers, Allowing the Meat to Cook, As Much as Possible, In Their Own Juices and Bone-Marrow.*

## VEG

### Indian Basmati Rice

*Long Grain Steamed Basmati Rice*

Cơm trắng Basmati ..... 68,000 Vnd

### Jeera Rice

*Basmati Rice Cooked with Cumin Seeds & Butter*

Cơm Basmati nấu cùng hạt thì là ..... 82,000 Vnd

### Tomato Rice

*Basmati Tangy Rice Cooked with, Tomato, Onion, Green Chilli and Indian Spices*

Cơm Basmati nấu cùng cà chua ..... 103,000 Vnd

### Saffron Rice

*Basmati Rice Cooked with Saffron*

Cơm Basmati nấu cùng nhụy hoa nghệ tây ..... 87,000 Vnd

### Peas Pulao

*Basmati Rice Cooked with Green Peas & Butter*

Cơm Basmati nấu cùng đậu hà lan ..... 103,000 Vnd

### Moti Pulao

*A Saffron Flavored Pulao Mixed with Fried Small Cube of Cottage Cheese*

Cơm Basmati nấu cùng nhụy hoa nghệ tây, phô mai Ấn ..... 115,000 Vnd

### Veg Dum Biryani

*Basmati Rice Cooked with Various Kind of Fresh Vegetables, Made by Layering and Cooking on Dum*

Cơm Basmati nấu cùng các lớp rau củ và gia vị Ấn ..... 175,000 Vnd

### Paneer Hyderabadi Dum Biryani

*Grilled Paneer with Indian Spices, Hyderabadi Style*

Cơm Basmati nấu cùng phô mai Ấn nước và gia vị Ấn ..... 195,000 Vnd



## NON - VEG

### Egg Dum Biryani

*Basmati Rice Cooked with Egg, Made by Layering and Cooking on Dum*

Cơm Basmati nấu cùng trứng và gia vị Ấn ..... 170,000 Vnd

### Chicken Tikka Biryani

*Basmati Rice Cooked with Grilled Chicken Tikka, Made by Layering and Cooking on Dum*

Cơm Basmati nấu cùng thịt gà nướng lò Tandoor và gia vị Ấn ..... 200,000 Vnd

### Tandoori Chicken Biryani

*Basmati Rice Cooked with Bone Tandoori Chicken, Made by Layering and Cooking on Dum*

Cơm Basmati nấu cùng thịt gà nướng lò Tandoor (có xương) và gia vị Ấn ..... 215,000 Vnd

### Fish Dum Biryani

*Basmati Rice Cooked with Grilled Fish, Made by Layering and Cooking on Dum*

Cơm Basmati nấu cùng cá nướng lò Tandoor và gia vị Ấn ..... 220,000 Vnd

### Prawn Dum Biryani

*Basmati Rice Cooked with Grilled Prawn, Made by Layering and Cooking on Dum*

Cơm Basmati nấu cùng tôm nướng lò Tandoor và gia vị Ấn ..... 235,000 Vnd

### Mutton Dum Biryani

*Basmati Rice Cooked with Marinated Goat meat, Made by Layering and Cooking on Dum*

Cơm Basmati nấu cùng thịt dê và gia vị Ấn ..... 255,000 Vnd



Prices are exclusive of VAT.

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- Beverages: VAT 10% will be added

## INDIAN FLAT BREAD

Baked In Tandoor Clay Oven  
(ROTI/NAAN/KULCHA/PARATHA)



*T*andoor Is Currently One of The Most Important Menus in The Indian Restaurants Around the World. The Word Tandoor Means a Cylindrical Oven Used for Baking and Cooking. Traditionally The Fuel Used in Tandoor Is Charcoal or Firewood. Modern Tandoor Ovens Uses Cooking Gas and Electricity Also Instead of Charcoal.

Naan Is Leavened Flatbread Prepared with Maida (Refined Flour) And Wheat Flour or A Combination of Both. Traditionally, It Is Cooked in A Tandoor (Clay Oven) The Key Difference Between the Two Is That While Maida Is Made from The Endosperm of The Wheat Grain, Atta Consists of The Germ, Endosperm and Bran of The Wheat Grain. To Simply Put It, Atta Is Less Refined While Maida Is Milled Excessively and Bleached and Ends Up as White Flour. We Tadka Made Naan and Bread Different Style Chef Secrets Recipe with Naan Bread We Do Not Use Egg and Yeast We Made with Pure and Natural Process.



### Plain Naan

Bánh naan thường ..... 47,000 Vnd

### Butter Naan

Bánh naan bơ ..... 52,000 Vnd

### Garlic Naan

Bánh naan tỏi ..... 62,000 Vnd

### Cheese Naan

Bánh naan nhân phô mai ..... 87,000 Vnd

### Cheese Chilli Naan

Bánh naan nhân phô mai và ớt ..... 97,000 Vnd

### Cheese Garlic Naan

Bánh naan nhân phô mai và tỏi ..... 97,000 Vnd

### Aloo Kulcha

Bánh naan nhân khoai tây ..... 80,000 Vnd

### Paneer Kulcha

Bánh naan nhân phô mai Ấn ..... 90,000 Vnd

### Aloo Paratha

Bánh bột atta nhân khoai tây ..... 82,000 Vnd

### Paneer Paratha

Bánh bột atta nhân phô mai Ấn ..... 92,000 Vnd

### Tandoor Roti

Bánh bột atta thường ..... 40,000 Vnd

### Butter Roti

Bánh bột atta bơ ..... 45,000 Vnd

### Laccha Paratha

Bánh bột atta xoắn tròn có bơ ..... 75,000 Vnd

### Pudina Paratha

Bánh bột atta hạt thì là ..... 78,000 Vnd

### Methi Paratha

Bánh bột atta ..... 78,000 Vnd



Prices are exclusive of VAT.

- Food : VAT 8% will be added
- Beverages: VAT 10% will be added

## DESERTS

Indian sweets are collectively called MITHAI which is derived from the word mitha which means sweet. Sweets are part of any Indian celebration or festivity of any kind. They are prepared in Indian households not only for special feasts and occasions, but also for simple celebrations.

A significant element in Indian cuisine. Indians are known for their unique taste and experimental behavior when it comes to food. Many Indian desserts are fried foods made with sugar, milk or condensed milk. Ingredients and preferred types of dessert vary by region. In the eastern part of India, for example, most are based on milk products. Many are flavoured with almonds and pistachios, spiced with cardamom, nutmeg, cloves and black pepper, and decorated with nuts, or with gold or silver leaf. It's the best way to finish off an Indian meal.



### KUCH MEETHA HO JAYE

#### Gulab Jamun (2 Pieces)

Home Made Hot Gulab Jamun

Bánh bột sữa nấu cùng nước hoa hồng và chanh ..... 80,000 Vnd

#### Gulab Jamun with Vanilla Ice-Cream

The Great Combination of Hot & Cold. (1 Piece Gulab jamun & 1 Scoop Ice-Cream)

Bánh bột sữa nấu cùng nước hoa hồng và kem vanilla ..... 90,000 Vnd

#### Desert Of the Day

Món tráng miệng theo ngày ..... 99,000 Vnd

#### Ice-cream (1 Scoop)

Choice Of Vanilla or Chocolate

Kem vanilla hoặc chocolate ..... 60,000 Vnd

Prices are exclusive of VAT.

• Food : VAT 8% will be added

• Beverages: VAT 10% will be added



# DESI-CHINESE

Desi-Chinese cuisine is a distinct style of Chinese cuisine adapted to Indian tastes, that combines Chinese foods with Indian flavours and spices. Though Asian cuisines have mixed throughout history throughout Asia, the most popular origin story of the fusion food resides with the Chinese of Calcutta, who immigrated to British Raj India looking for work. Opening restaurant businesses in the area, these early Chinese food sellers adapted their culinary styles to suit the tastes of the Indians.

## VEGETARIAN

### SOUPS

Veg Manchow .....	80,000 Vnd
Hot N Sour Veg .....	80,000 Vnd

### APPETIZERS

Potato Wedges .....	95,000 Vnd
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### MAINS DRY/GRAVY

FRIED RICE/HAKKA NOODLES

Gobi Manchurian (Dry/Gravy) .....	125 ,000 Vnd
Chilli Paneer (Dry/Gravy) .....	160 ,000 Vnd
Chilli Mushroom (Dry/Gravy) .....	150 ,000 Vnd
Veg Fried Rice .....	150,000 Vnd
Veg Hakka Noodles .....	140,000 Vnd
Schezwan Fried Rice Veg .....	160,000 Vnd

## NON-VEGETARIAN

Chicken Manchow .....	93,000Vnd
Hot N Sour Chicken .....	93,000Vnd

Chicken Lollipop (5pieces) .....	175 ,000Vnd
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Chilli Chicken (Dry/Gravy) .....	170 ,000Vnd
Chicken Manchurian (Dry/Gravy) .....	170 ,000Vnd
Egg Fried Rice .....	155 ,000Vnd
Chicken Fried Rice .....	160,000Vnd
Tadka Special Mix Fried Rice .....	205,000Vnd
Egg Hakka Noodles .....	155,000Vnd
Chicken Hakka Noodles .....	160 ,000Vnd
Tadka Special Mix Hakka Noodles .....	205,000Vnd

Prices are exclusive of VAT.

- Food : VAT 8% will be added
- Beverages: VAT 10% will be added



# NON-ALCOHOLIC DRINKS

## SOFT DRINKS

Energy Drink.....	55,000 Vnd
Coke/Coke Zero/Sprite/Soda/Fanta/Tonic .....	30,000 Vnd
<b>Water Dasani 500ml /1.5ltr</b>	
Nước suối 500ml/1.5L.....	20,000/50,000 Vnd

## LASSI

A Traditional and Popular Indian Yogurt Drink. This Refreshing Drink Is Many Variations Base of Salt, Sweet, Herbs, Spices, Fruits and Lightly Spiced, Specially This Is the Perfect Way to Cool off During Summer. All-time favorite Indian drinks.

### Sweet/Salt

Sữa chua xay cùng đường/muối..... 70,000 Vnd

### Mango

Sữa chua xay cùng xoài ..... 80,000 Vnd

### Masala Chaas/Spiced Butter Milk

Sữa chua xay cùng gia vị Ấn..... 80,000 Vnd

## SHAKE

Shake (Vanilla/Chocolate) ..... 100,000 Vnd

Oreo Shake ..... 120,000 Vnd

## FRESH JUICE

### Fresh Lime Juice Water

Sweet/Salt/Mix

Nước chanh (ngọt/mặn/mix) ..... 60,000 Vnd

### Fresh Lime Juice Soda

Sweet/Salt/Mix

Nước chanh soda (ngọt/mặn/mix)..... 70,000 Vnd

### Fresh Juice

Orange/Mango/Pineapple/Watermelon/Carrot

Nước Ép (cam/xoài/dứa/dâu hấu/ cà rốt) ..... 75,000 Vnd

## SMOOTHIE

### Avocado Smoothie

Ripe Avocado Mix with Milk

Sinh tố bơ ..... 99,000 Vnd

## BEER

Hanoi Can 330ml/Saigon Can 330ml/333 can 330ml .....	45,000 Vnd
Tiger Beer Can 330ml .....	65,000 Vnd
Heineken Beer Can 330ml .....	65,000 Vnd
Budweiser Beer Can 500ml .....	75,000 Vnd

Prices are exclusive of VAT.

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• Beverages: VAT 10% will be added



## TEA



### Masala Tea

**Black Tea, Milk, Spices, Sugar**

Trà sữa đặc trưng Ấn Độ ..... 55,000 Vnd

### Kadak Tea

**"Kadak" Which Literally Means Strong, Black Tea, Bay Leaf, Ginger, Sugar**

Trà sữa nhiều trà ..... 65,000 Vnd

### Black Tea

**Black Tea, Bay leaf, Ginger, Sugar**

Trà đen Ấn Độ ..... 55,000 Vnd

## SPECIAL COFFEE

**Nescafe** ..... 45,000 Vnd

### Tadka Special Coffee

**Frozen Coffee with Caribbean Twist** ..... 120,000 Vnd

## MOCKTAIL

A Non-Alcoholic Mixed Drink Is a Cocktail-Style Beverage Made Without Alcoholic Ingredients. Also Called "Zero Proof" Drinks, The Non-Alcoholic Drink Dates Back to The Earliest Days of The Cocktail Age, Appearing As 'Temper-ance Drinks'

### Hanoi Sunrise

Orange Juice, Mango Juice, Lime Juice with Grenadine Syrup ..... 115,000 Vnd

### Virgin Mojito

Mint Leaves, Lime Chunk and Top It Up with Soda ..... 115,000 Vnd

### Coke Tadka

Coke, Coriander Leaf, Salt & Lime, Masala Mix ..... 115,000 Vnd

### Blue Angel

Soda, Fresh Lime Juice, Simple Syrup and Blue Curacao Syrup ..... 100,000 Vnd

### Laal Pari

Sprite, Grenadine Syrup & Vanilla Ice-Cream ..... 120,000 Vnd

## COCKTAIL

### Hangover

Do You Dare to Try a 7-spirit base Strong and Fruity Cocktail ..... 220,000 Vnd

### Long Island Iced Tea

House Vodka, Bacardi White Rum, Gin, Tequila, Triple Sec Topped with Cok ..... 160,000 Vnd

### Mojito

Bacardi White Rum, Mint Leaves, Soda, Lime and Simple Syrup ..... 130,000 Vnd

### Whisky Sour

House Whisky, Egg white, Lime and Simple Syrup ..... 130,000 Vnd

### Margarita

Tequila, Triple Sec, Lime and Simpl ..... 130,000 Vnd

### The Quencher

Vodka, Blue Curacao, Vanilla Syrup Shake with Orange J ..... 130,000 Vnd

### Margarita Blue

Tequila, Blue Curacao, Lime and Sugar ..... 130,000 Vnd

### Coco Cuba Libre

White Rum, Malibu Coconut Rum and C ..... 130,000 Vnd

### Daiquiri

White Rum and Lime Juice Shake with Ice & Simple Syrup ..... 130,000 Vnd

Prices are exclusive of VAT.

- Food : VAT 8% will be added
- Beverages: VAT 10% will be added



# ALCOHOLIC BEVERAGE (DRINKS)

The Word 'Beverage' Has Been Derived from The Latin Word 'Bever' Meaning Rest from Work. After Work One Tends to Feel Thirsty Due to Fluid Loss Through Perspiration and One Is Inclined to Drink Water or Other Potable Beverages.

Beverages Are Portable Drinks, Which Have Thirst-Quenching, Refreshing, Stimulating and Nourishing Qualities. By Refreshing One Means the Replenishment of Fluid Loss from The Body Due to Perspiration. Stimulation Results in Increase of The Heartbeat and Blood Pressure. This Is Due to The Intake of Spirits or Tea and Coffee. Nourishment Is Provided by The Nutrients in The Beverages.

Any Beverage Containing 0.55 Of Alcohol by Volume To 76% Alcohol by Volume Is Considered to Be an Alcoholic Beverage. Those With Higher Than 76% Alcohol Are Known as Medicines, Such as Anaesthetics.

## *Classification of Alcoholic Beverages*



Production of alcoholic beverages

Alcoholic beverages are produced by the following methods

- Fermentation process
- Distillation process

**Fermentation:** Fermentation is the process in which sugar is converted to alcohol and carbon dioxide by yeast. This process is the basis for producing all types of alcoholic beverages. Examples of fermentation drinks are wine, beer and cider. The following are necessary for fermentation to take place 1. Sugar 2. Yeast 3. Temperature

**Distillation:** Distillation is a process of simultaneous evaporation and condensation of liquid or mixture of liquids to purify them.

Prices are exclusive of VAT.

- Food : VAT 8% will be added
- Beverages: VAT 10% will be added

## SHOTS & LIQUOR

### B-52

Kahlua, Baileys & Cointreau ..... 90,000 Vnd

### Blue Kamikaze

House Vodka, Blue Curacao Shake well with Ice & Lime Juice..... 60,000 Vnd

### Tequila

Tequila with Shot Salt Rim Glass & Garnish with Lime Slice ..... 65,000 Vnd

Baileys 30ML ..... 65,000 Vnd

Kahlua 30ML ..... 65,000 Vnd

Cointreau 30ML ..... 65,000 Vnd

Sambuca 30ML ..... 65,000 Vnd

Malibu 30ML ..... 65,000 Vnd

## SPIRITS

### VODKA

Smirnoff Vodka 30ML/Btl ..... 55,000/800,000 Vnd

Absolut Vodka 30ML/Btl ..... 65,000/900,000 Vnd

### RUM (Regular Use Medicine)

Bacardi White Rum 30ML/Btl ..... 90,000/900,000 Vnd

Captain Morgan Dark Rum 30ML/Btl ..... 90,000/900,000 Vnd

Old Monk Dark Rum 30ML/Btl ..... 95,000/1,100,000 Vnd

### GIN

Bombay Sapphire Gin 30ML/Btl ..... 90,000/1,100,000 Vnd

Beefeater Gin 30ML/Btl ..... 90,000/1,100,000 Vnd

### BRANDY/COGNAC

Napoleon Brandy 30ML/Btl ..... 95,000/990,000 Vnd

Hennessy VS 30ML/Btl ..... 115,000/1,100,000 Vnd

Remy Martin V.S.O.P 30ML/Btl ..... 125,000/1,210,000 Vnd

### SINGLE MALT WHISKY

Caol ila 12-year 30ML/Btl ..... 120,000/1,925,000 Vnd

Glenfiddich 12-year 30ML/Btl ..... 120,000/1,925,000 Vnd

Glenmorangie Original 30ML/Btl ..... 135,000/2,145,000 Vnd

Talisker 10-year 30ML/Btl ..... 145,000/2,750,000 Vnd

Prices are exclusive of VAT.

• Food : VAT 8% will be added

• Beverages: VAT 10% will be added



## BLENDING SCOTCH WHISKY

J W Red Label 30ML/Btl .....	60,000/950,000 Vnd
J W Black Label 30ML/Btl .....	90,000/1,650,000 Vnd
J W Double Black Label 30ML/Btl .....	95,000/2,150,000 Vnd
J W Gold Label 30ML/Btl .....	100,000/2,250,000 Vnd
Chivas 12-year 30ML/Btl .....	85,000/1,870,000 Vnd
Chivas 18-year 30ML/Btl .....	125,000/3,190,000 Vnd
Ballantine's 30ML/Btl .....	70,000/1,210,000 Vnd

## BOURBON & IRISH WHISKY

Jack Daniels 30ML/Btl .....	80,000/1,100,000 Vnd
Jameson 30ML/Btl .....	70,000/975,000 Vnd

All Mixture will be charged extra such as water bottle, coke, soda, sprite etc.

# WINE LIST

All The Alcoholic Beverages, Wine Is Regarded as The Most Complex and Interesting Subject of Study. This Is So Because Each Country and Region Use Different Types of Grapes for Wine Production.

Wine Is an Alcoholic Beverage Obtained from The Fermented Juice of Freshly Harvested Grapes. It Is Prepared from Both White and Black Grapes. There Are Many Varieties of Grapes Produced and Not All of Them Are Used in The Production of Wine. The Color, Flavor, and Aroma of The Wine Are Largely Influenced by The Type of Grapes Used in The Production

Best Indian Food Pairing with Red Wine

Tandoori Chicken and Pinot Noir

Tandoori Chicken Is a Dish Prepared by Roasting Bone-In Chicken in A Clay Oven Called a Tandoor. It's Marinated in Yogurt, Lemon, and Spices Such as Coriander, Cumin, Turmeric, Garam Masala, and Paprika.

When It Comes to Most Food and Wine Pairings, The General Recommendation Is That the Color of Your Wine Should Match the Color of The Meat. Tandoori Chicken Goes Against This Recommendation, Pairing Perfectly with Pinot Noir. You Can Also Choose a Cabernet Sauvignon or Zinfandel. If You Want a White Wine with Your Meal, A Riesling Works Quite Well.

## HOUSE WINE WHITE & RED BY BOTTLE 250ML

Baby-CANTI Pinot Grigio ITALY/Lombardy.....	198,000 Vnd
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## IMPORTED RED WINE

### Wine Maker- Bordeaux- Chateau Vieux Manoir

Color: Straw Yellow with Fine and Persistent Perlage

Grape: Cabernet Sauvignon, Merlot

Palate: Dry, Fresh and Pleasantly Fruity with Balanced Acidity

Vintage: 2020

Country/Region: France/Bordeaux

Aroma: Notes of Citrus and Fresh Apple

Abv: 13% .....	850,000 Vnd
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Prices are exclusive of VAT.

- Food : VAT 8% will be added
- Beverages: VAT 10% will be added



**Carmenere Merlot -Echeverria**

Color: Garnet Red with Purple Hues

Grape: Merlot

Palate: Full-Bodied, With A Juicy and Silky Mouthful That Persists to A Fruity Finish.

Vintage: 2021

Country/Region: Chile/ Curico Valley

Aroma: On the Nose, Intense Aromas of Strawberries and Blackberries Combine Nicely with Notes of Black Pepper and Dried Fruits.

Abv: 13.5% ..... 990,000 Vnd

**Pinot Noir -VILLA WOLF**

Color: Lovely ruby color

Grape: Pinot Noir

Palate: Warm and medium-bodied, with a firm acid structure. Its bright black-cherry fruit is juicy, ripe, and forward, with a spicy midpalate, and a smoky depth with a nice touch of earthy tannins

Vintage: 2020

Country/Region: Germany/ Pfalz

Aroma: Spices and slightly fruity

Abv: 13% ..... 1,250,000 Vnd

**Barbera d'Asti Tre Vigne DOCG -VIETTI**

Color: Ruby color

Grape: Barbera

Palate: On the palate is dry, mediumbodied with a crisp acidity coming through in a complex, yet harmonic balance. Its magnificent oak integration delivers a superb spicy and fruity finish

Vintage: 2019

Country/Region: ITALY/ Piedmont

Aroma: Ripe red cherry aromas and hints of sweet spices

Abv: 14% ..... 1,499,000 Vnd

**IMPORTED WHITE WINE**

**Whistling Duck Semillon-Sauvignon Blanc-CALABRIA**

Color: Light straw with fresh green hue

Grape: Semillon, Sauvignon Blanc

Palate: The palate is soft and fresh with balanced acidity. Clean & crisp finish.

Vintage: 2020

Country/Region: AUSTRALIA/ New South Wales

Aroma: Fragrant grassy notes, citrus and tropical.

Abv: 11.5% ..... 790,000 Vnd

**Reserva Chardonnay -ECHEVERRIA**

Color: Bright yellow with golden hues

Grape: Chardonnay

Palate: The palate is silky and vibrant with a long and mouthwatering finish

Vintage: 2019

Country/Region: CHILE/ Curico Valley

Aroma: Fresh and juicy and delicate, it expresses aromas of pineapples, melon and peach combined with exquisite citrus notes

Abv: 13.5% ..... 990,000 Vnd

**Riesling -DR. LOOSEN**

Color: Pale straw yellow

Grape: Riesling

Palate: Off dry in style, it's juicy and thirst quenching, but thoroughly foursquare in structure, bolstered by a foundation of fresh, revitalizing acidity

Vintage: 2021

Country/Region: GERMANY/ Moel

Aroma: A dusting of pollen and saffron accentuates this bright, sunny Riesling full of peach and nectarine aromas

Abv: 8.5% ..... 1,290,000 Vnd

Prices are exclusive of VAT.

- Food : VAT 8% will be added
- Beverages: VAT 10% will be added



**Petit Chablis-SIMONNET FEBVRE**

*Color: Dark red with purple hues*

*Grape: Chardonnay*

*Palate: Light to medium-body, with typical mineral hints. Fresh and fruity*

*Vintage: 2020*

*Country/Region: FRANCE/ Bourgogne-Chablis*

*Aroma: Young and crispy, with delicate floral and fruity aromas*

Abv: 12.5% ..... **1,790,000 Vnd**

**IMPORTED SPARKLING WINE**

**Prosecco Millesimato DOC Extra Dry – CANTI**

*Color: Straw yellow with fine and persistent perlage*

*Grape: Glera*

*Palate: Dry, fresh and pleasantly fruity with balanced acidity*

*Vintage: 2021*

*Country/Region: ITALY/ Veneto*

*Aroma: Notes of citrus and fresh apple*

Abv: 11% ..... **999,000 Vnd**

**Prosecco ICE DOC- CANTI**

*Color: Light straw yellow with fine and persistent perlage*

*Grape: Glera*

*Palate: Pleasantly fruity and slightly sweet. The perfect “Prosecco on the rocks”, a higher sugar percentage preserves on ice its finest aroma characteristics*

*Country/Region: ITALY/ Veneto*

*Aroma: Green apple, pear, peach and flowers on the nose*

Abv: 11% ..... **1,199,000 Vnd**

Prices are exclusive of VAT.

• Food : VAT 8% will be added

• Beverages: VAT 10% will be added

