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 www.tadkahanoi.site

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“ 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 chillies, 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.





SOUTH INDIAN MENU

SOUP

VEG

Thakali (Tomato) Parrupa (Dal) Rasam

(Tomato, lentil, tamarind with spices) 95,000Vnd

Milagu (Black Pepper) Rasam

(Tomato, lentil, tamarind, black pepper with spices) 95.000Vnd

NON – VEG

Kohli (Chicken)/Mutton/Iral(Prawns) Karam Soup

(Meat, tomato and curry leave with spices) 105,000/145,000, 155,000Vnd

STARTER

VEG

Medu Vadai - 2 pieces 125,000Vnd

Onion Pakoda 110,000Vnd

Aloo Bonda - 2 pieces 130,000Vnd

Podi Idli - 2 pieces

(Serve with Sambar & Chutney) 145,000Vnd

NON – VEG

Kohli(Chicken) 65

(Big pieces_ Chicken with ginger, garlic paste and spices) 165,000Vnd

Meen(Fish) Varuval

(Fish with ginger, garlic paste and spices) 180,00Vnd

Iral(Prawns) Varuval

(Prawn with ginger, garlic paste and spices) 190,000Vnd

Lamb Sukka 300,000Vnd

(Lamb with ginger, garlic paste and spices)

Prices are exclusive of VAT.

• Food : VAT 8% will be added

• Beverages: VAT 10% will be added

VEGETARIAN MAIN COURSE



DOSAI/DOSA

Idli, - 3 pieces

(Serve with Sambar & Chutney) 125,000Vnd

Idli Vada Combo (2 Pcs Idli 1 Pc Vada) 155,000Vnd

Sambar Vadai(2Pcs) 155,000Vnd

Dahi Vada - (2Pcs) 155,000Vnd

Plain Dosa 135,000Vnd

Onion Dosa 145,000Vnd

Ghee Roast Dosa 155,000Vnd

Masala Dosa 165,000Vnd

Karam(Spicy) Dosa 175,000Vnd

Paneer Dosa 180,000Vnd

Pizza Dosa 205,000Vnd

Sambar 125,000Vnd

UTTAPAM

Plain Uttapam 125,000 Vnd

Tomato Onion Uttapam 135,000 Vnd

Ghee Uttapam 145,000 Vnd

Puttu with Kalla(Chana) Curry 200,000 Vnd

Ven Pongal 175,000 Vnd

Apam 255,000 Vnd

Ven Pongal Combo (Ven Pongal with 2Pcs Idli,1Pcs Vada) 265,000 Vnd

Poori(2pcs) with Aloo Masala 155,000 Vnd

Ponni Rice 85,000 Vnd

Curd Rice(Thayir Sadam/DaddoJanam) 145,000 Vnd

Tamarind Rice (Puliyodharai Rice) 135,000 Vnd

Lemon Rice (Elumichai Sadam/Chitranna) 125,000 Vnd

South Veg Thali (One time serve only)

(Ponni Rice, Roti, Sambar, Rasam, Pickle, Veg Curry, Papadam & DOD(Dessert Of The Day) 265,000 Vnd

Rasam Rice 130,000 Vnd

(Extra Charge Plain Dosa 75,000vnd & Potato Masala 75,000vnd & Chutney 75,000 Vnd)

Prices are exclusive of VAT.

• Food : VAT 8% will be added

• Beverages: VAT 10% will be added

NON_VEG MAIN COURSE

DOSAI/DOSA

Egg Dosa	155,000Vnd
Chicken Karam Dosa	185,000Vnd
Mutton Curry Dosa	210,000Vnd
Chettinad Chicken Curry Uttapam	180,000Vnd
Chettinad Mutton Curry Uttapam	230,000Vnd
Chettinad Prawn Curry Utta	230,000Vnd

CURRY

CHICKEN CHETTINAD

(South Indian style preparation of boneless chicken cubes cooked in spicy gravy with chettinad masala)

Món cà ri Gà rút xương nấu kiểu miền Nam Ấn Độ trong nước sốt cay với Chettinad Masala 185,000Vnd

CHICKEN MASALA DOSA

(Dosa filled with minced chicken & spice)

Bánh Dosa với thịt gà xay và gia vị

CHICKEN KOTHU PARATHA

(Shredded pieces of tawa paratha pounded with chicken & spices)

Bánh Tawa Paratha xé nhỏ nấu với thịt gà và gia vị

CHICKEN SUKKA

(Typical South Indian bread served with Chicken Sukka)

FISH CHETTINAD

(South Indian style preparation of boneless fish cubes cooked in spicy gravy with chettinad masala)

Món cà ri Cá lọc xương nấu kiểu miền Nam Ấn Độ trong nước sốt cay với Chettinad Masala ... 190,000Vnd

KERALA FISH CURRY

(A thin gravy consisting of fish cubes cooked in South Indian style with spices)

Cá lọc xương nấu trong nước sốt loãng với gia vị theo kiểu miền Nam Ấn Độ

SOUTH NON-VEG THALI

(Pooni Rice, Roti, Sambar, Green Salad, Chicken Karam Soup, Chicken 65, Pickle, Chicken Chettinad,

Papadam & DOD(Dessert of The Day)..... 385,000Vnd

Prices are exclusive of VAT.

• Food : VAT 8% will be added

• Beverages: VAT 10% will be added



NORTH INDIAN MENU



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**



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**



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 VEG



Fried/Grilled

Aloo Samosa (2 pieces)

Samosa with Mashed Potatoes, Green peas and spices filling

Bánh tam giác nhân khoai tây, đậu hà lan cùng gia vị Ấn **99,000 Vnd**

Papadam (2 pieces)

Roasted/Fried/Masala/Peanut Masala

Bánh bột đậu nướng/chiên **32/42/ 52/105.000Vnd**

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**



Veg Galouti Kebab

Spinach & Mix Veg Patties

Rau củ nghiền cùng rau cải bó xôi nướng lò Tandoor **155,000 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 tằm ướp gia vị Ấn nướng lò Tandoor **150,000 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**

Chana Chaat

Kabuli Chana/Tomato/Onion/Green Coriander & Lime Juice

Hạt đậu gà cùng cà chua, hành tây trộn cùng rau mùi và nước cốt chanh tươi **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.

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**



Tezlal Chicken Tikka

Indian Spices & Kashmiri Chilli infused Chicken Chunks

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



Murg Tikka

Barbecue Tandoori Boneless Chicken Tikka with Indian Spices

Gà phi lê đặc trưng 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**

Lamb Chops

Barbecue Tandoori Lamb Chops cooked with Indian Spices

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

FISH

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**

Hariyali Shrimp

Prawns in Indian Spices with Yogurt and Mint Chutney

Tôm cùng gia vị Ấn, nước sốt bạc hà nướng lò Tandoor **200,000 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

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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 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



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

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**

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

INDIAN FLAT BREAD

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



Tandoor 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**

Malabar Paratha **85,000 Vnd**



Prices are exclusive of VAT.

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

INDIAN BREADS - Bánh mì Ấn Độ



TAWA ROTI

(Chapati)

Bánh bột mì nguyên cám nướng trên chảo **32,000 Vnd**

BUTTER TAWA ROTI

(Butter Chapati)

Bánh bột mì nguyên cám nướng trên chảo với bơ lạt **37,000 Vnd**

TAWA PARATHA

(Typical South Indian bread)

Bánh bột mì nguyên cám xoắn tròn nướng trên chảo **65,000 Vnd**

KASHMIRI NAAN

Naan bread with cashew nut & dry fruits

Bánh mì nướng cùng hạt điều và quả khô..... **105,000 Vnd**

GOBI PARATHA

Cauliflower with spices stuffed into a paratha

Bánh Paratha với nhân hoa lơ trắng **85,000 Vnd**

POORI (1 Pcs)

Bánh bột mì nguyên cám chiên (1 miếng)..... **40,000 Vnd**

BHATURE (1 Pcs)

Bánh bột mì thông dụng chiên (1 miếng) **50,000 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

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.

- 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
Veg Momo (6pieces)	135,000 Vnd

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	95,000Vnd
Hot N Sour Chicken	95,000Vnd

Chicken Lollipop (5pieces)	175,000Vnd
Chicken Momo (6pieces)	155,000Vnd

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

DESSERTS

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 cardamon, 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-Crem)

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

Dessert Of The Days

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

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 'Temperance 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 Cocktai 220,000 Vnd

Long Island Iced Tea

House Vodka, Bacardi White Rum, Gin, Tequila, Triple Sec Toped 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



NON-ALCOHOLIC DRINKS

SOFT DRINKS

Energy Drink	55,000 Vnd
Coke/Coke Zero/Sprite/Soda/Fanta/Tonic	30,000 Vnd
Water Dasani 500ml /1.5ltr	
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

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.

• Food : VAT 8% will be added

• Beverages: VAT 10% will be added



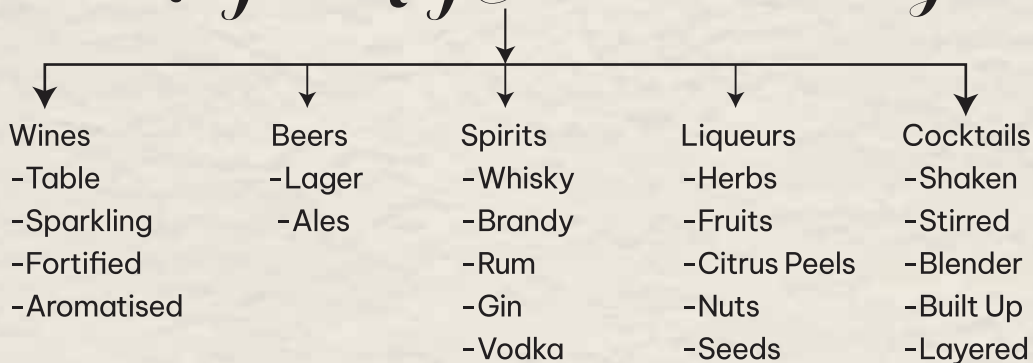
ALCOHOLIC BEVERAGE (DRINKS)

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/Kahlua 30ML /Cointreau30ML /Sambuca30ML/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

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.

Prices are exclusive of VAT.

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









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

WHITE WINES- WINERY	COUNTRY/ Region	GRAPES	DESCRIPTION	ABV%	VINTAGE	PRICE	PHOTO
Pinot Grigio Provincia di Pavia IGT Baby - CANTI	ITALY / Lombardy	Pinot Grigio	Color: Straw yellow Nose: Ripe apples and citrus notes Palate: Light/Medium-bodied, easy to drink, soft and balanced	12%	2020	198,000 Vnd	
Leonard Road Semillon / Sauvignon Blanc CALABRIA	AUSTRALIA / Riverina	Semillon, Sauvignon Blanc	Color: Straw yellow with hints of light green Nose: Delicate aromas of sweet melon, peach and nectarine Palate: Light-bodied with a lively acidity and a long and refreshing finish. Notes of fresh lemon and slight minerality	11,5%	2022	630,000 VND	
Trebi DOC - TALAMONTI	ITALY / Abruzzo	Trebbiano	Color: Pale straw with light green hues Nose: Intense bouquet of ripe apples and peaches. Palate: Medium/Full-bodied with refreshing ripe apple and peach notes and a gentle acidity. Nice and pleasant finish	12,5%	2022	760,000 VND	
Pinot Grigio delle Venezie DOC - PICCINI	ITALY / Veneto	Pinot Grigio	Color: Straw yellow with greenish hues Nose: It shows an immediate forward flowery bouquet and fruit, especially apple and peach Palate: Light/Medium-bodied, refreshing, firm and fruity	12%	2022	920,000 VND	
Gewurztraminer - VILLA WOLF	GERMANY / Pfalz	Gewurztraminer	Color: Pale lemon Nose: Delightfully delicate aroma of spices, honey and fresh roses Palate: Light/Medium-bodied, juicy, fruity, slightly sweet with peach and lychee notes	12%	2021	1,035,000 VND	
Petit Chablis - SIMONNET FEBVRE	FRANCE / Chablis	Chardonnay	Color: Brilliant Pale Gold Nose: Delicate floral and fruity aromas Palate: Medium - bodied, pleasant minerality, fresh, with fruity hints	12,5%	2020	1,450,000 VND	




Prices are exclusive of VAT.

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

WHITE WINES- WINERY	COUNTRY/ Region	GRAPES	DESCRITPTION	ABV%	VINTA GE	PRICE	PHOTO
Merlot Terre Siciliane IGT Baby - CANTI	ITALY/ Sicily	Merlot	Color: Deep red with purple hues Nose: Well balanced, slightly fuirty Palate: Medium-bodied, rich with hints of spices and red fruits	13%	2020	198,000 vnd	
Inervalo Shiraz - ECHEVERRIA	CHILE/ Central Valley	Shiraz	Color: Deep Ruby Nose: Intensely fruity with pleasant nice acidity, and good balance Palate: Medium-bodied, smooth, hints of berries, oak with a nice long finish	13%	2021	630,000 vnd	
Moda' DOC - TALAMONTI	ITALY/ Abruzzo	Montepulciano	Color: Intense ruby-red color with violet undertones Nose: Intense bouquet of ripe red fruit Palate: Medium/Full-bodied, rich in fruit, lively, elegantly framed by oak spices and chocolate	13%	2021	730,000 vnd	
Pinot Noir - P.FERRAUD & FILS	FRANCE/ Beaujolais	Pinot Noir	Color: Beautiful Red colour with Garnet glints Nose: It develops intense and complex red fruits scents Palate: Light-bodied, easy to drink, fruity and fleshy	13%	2020	920,000 vnd	
Cotes de Bourg - CHATEAU MAINE D'ARMAN	FRANCE/ Bordeaux	Merlot, Cabernet Sauvignon, Cabernet Franc	Color: Deep red Nose: Notes of dark fruits, tobacco, and smoke Palate: Full-bodied, hints of dark forest fruits, smoke, oak, spicy from tobacco. High tannins with a long finish	14%	2019	1.095,,000 vnd	
Belguardo Bronzone Morellino di Scansano Riserva DOCG - MAZZEI	ITALY/ Tuscany	Sangiovese	Color: Intense Ruby Red Nose: Intense, Aroma, slightly fruity, with hints of licorice Palate: Full-bodied, with intense flavors of red berries, licorice and dry spices, fine tannins, and a long finish	13,5%	2020	1.490,000 vnd	

Prices are exclusive of VAT.

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

WHITE WINES- WINERY	COUNTRY/ Region	GRAPES	DESCRIPTION	ABV%	VINTAGE	PRICE	PHOTO
Rose' Cerasuolo DOC - TALAMONTI	ITALY/ Abruzzo	Montepulciano	Color: Brilliant light ruby red color Nose: Raspberry, blackberry cherry and red fruit Palate: Medium-bodied, with complex red fruit notes paired to a pleasant acidity and freshness	13%	2022	915,000 vnd	
SPRAKLJING WINE- WINERY	COUNTRY/ Region	GRAPE		ABV%	VINTAGE	DISCOUNTED PRICE (NO VAT)	PHOTO
Prosecco DOC - PICCINI	ITALY/ Veneto	Glera	Color: Brilliant platinum yellow with persistent perlage Nose: Floral notes combine with pleasant bitter citrus notes Palate: Medium-bodied, Vibrant and fresh, with a smooth, durable finish	11%	N/V	1.220,000 vnd	
CHAMPAGNE- WINERY	COUNTRY/ Region	GRAPE		ABV%	VINTAGE	DISCOUNTED PRICE (NO VAT)	PHOTO
La Cuvee Brut- LAURENT PERRIER	FRANCHE/ Champagne	Chardonnay, Pinot Noir, Pinot Meunier	Color: Pale Gold with Fine bubbles feeding a persistent mousse Nose: Delicate with hints of fresh citrus and white flowers Palate: Medium-bodied, perfectly balanced between freshness and delicacy, peach and white fruits notes.	12%	N/V	4.595,000 vnd	

Prices are exclusive of VAT.

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