

# VEGETARIAN A LA CARTE MENU

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APPETIZER & SALAD



**VEGETABLES SAMOSA** 250  
Triangle shaped deep fried patties served with mint & tamarind sauce.



**ONION BHAJIYA** 290  
Deep fried Onion slices cooked with Indian spices and gram flour served with mint sauce.



**TOMATO BRUSCHETTA** 250  
Toasted bread topped with fresh tomatoes and feta cheese.



**MIXED BOWLS** 290  
With avocado, chick pea, cucumber tomato, feta cheese, carrot, bell pepper oak lettuce and balsamic dressing.



**MANGO TANGO SALAD** 320  
With fresh mango, shallot, tomato oak lettuce with vinaigrette dressing.



**VEGETARIAN CIABATTA SANDWICH** 340  
With tomato, bell pepper, onion, mozzarella cheese and pesto sauce on ciabatta bread.



**VEGETARIAN QUESADILLA** 260  
Soft tortilla filled with mozzarella cheese, caramelized onion, bell peppers, tomato salsa and sour cream.



**FETTUCCINE PESTO SAUCE** 350  
With potato, asparagus and mushroom.



**PENNE ARABIATA SAUCE** 320  
With garlic, dry chili, tomato cherry tomato sauce.



**SPAGHETTI MUSHROOM** 320  
With creamy, garlic, turffle oil and parmesan cheese.



**VEGETARIAN PIZZA** 320  
Tomato, onion, bell pepper Jalapeno, Cajon powder and mozzarella cheese.



**MARGHERITA PIZZA** 290  
Tomato and mozzarella cheese.



**TOFU PHED MED MA- MAUNG** 280  
Stir fried cashew nut with yellow tofu with cashew nuts, bell pepper onion spring onion and dry chili.



**VEGETARIAN GAENG KIEW WAAN** 250  
Green curry with vegetable in green curry paste, coconut milk, egg plants and basil leaves.



**VEGETARIAN MASSAMAN** 250  
Yellow curry with vegetable in mild curry with crushed peanuts and fried shallot.

PIZZA & PASTAS

MAIN DISH



**PHAD THAI TOFU** 250  
Stir fried small noodle with bean sprouts ground peanuts lemon and lime.



**BUTTER PANEER** 320  
Indian cottage cheese cooked in tomato butter cream.



**ALOO GOBI** 320  
Cube potato and cauliflower cooked with Indian spices and onion tomato sauce.



**YELLOW DAL FRY** 320  
Slow cooked yellow lentil stir fried with ghee garlic onion tomato.



**DAL MAKHANI** 320  
Black lentil cooked on slow fire & finished with butter & Cream.



**VEGETABLE DUM BIRYANI** 350  
Mélange of seasonal vegetables cooked with fragrant long grain rice, cooked on Dum.



**TANDOORI ROTI** 100  
Whole wheat Indian bread.



**TANDOORI NAAN** 120  
Refined flour cooked in tandoor.



**STEAMED BASMATI RICE** 120  
Long grain Indian rice cooked with Indian whole spices.



**MILLEFEUILLE** 220  
With banana.



**PANNA COTTA** 220  
With strawberry.



**GULAB JAMUN** 190  
With vanilla ice cream.



**CHILLED TROPICAL FRUIT** 180  
Mixed fruit slice in seasonal.

MAIN DISH

DESSERT

All prices are inclusive of 10% service charge and 7% government tax

SCAN MENU

