



## NAMASTE

Although he grew up in the suburbs of the New Delhi, the grandeur of the Old Delhi captured the imagination of the young chef with its Mughal architecture and street food scene. Through the confusing lanes of this food paradise filled with smoke and spices, **chef Liladhar** learnt valuable recipes along the way. But despite his urban upbringing with dishes relying heavily on meat, chef's fascination with seafood and fish has inspired him to move closer to the sea. With the spirit of adventure, **chef Liladhar** started his culinary journey in the coastal regions of Vietnam, settling now at this beautiful Pearl Island of Asia since 2015.

The menu features some of the key elements of the northern cuisine, such as traditional cooking methods in tandoor (large clay oven), giving dishes their distinctive charcoal flavor; the influence of royal kitchens of Nizams and Nawabs in biryanis; and mouthwatering curries filled with warm aroma and creamy flavor. He hopes to share this through his beloved dishes, so you can wholeheartedly embrace the beauty of his home cuisine.

The restaurant has become the **Global Winner in Indian Cuisine 2022** by the prestigious **World Luxury Restaurant Awards** and **Winner in Best Indian Cuisine in Vietnam 2022** chosen by **Haute Grandeur Global Restaurant Awards**.

# CHEF LILADHAR RECOMMENDS

Some of the chef's most beloved dishes that will tug at your heartstrings

Please pre-order Thali up to 2 hours in advance. Table service of waiting time is 45 minutes.

## NORTH INDIAN THALI (N) (D)

Literally means "round plate", this traditional dinner platter includes a selection of **tandoori starters, heart-warming curries, homemade bread, basmati rice, accompaniments and sweets**. It is said to be a complete representation of six tastes (sweet, sour, salty, pungent, bitter and astringent) essential for a balanced body.

995,000



(V) - vegetarian

(D) - contains dairy

(N) - contains nuts

All prices are quote

ing and subject to service charge and government taxes

# STREETWALA

Most of the major cities in India such as Mumbai, Delhi and Kolkata boast some great street food delicacies. Simple yet exotic, here are some hidden gems of Indian cuisine, served with pappad and chutneys.

## SAMOSA (D)

Traditional Indian street light bite - a deep fried triangular pastry with the desired filling:

chicken	185,000
vegetable	165,000

## CHICKEN 65 (D)

Introduced in 1965 by A.M.Buhari, a pioneer in south Indian cuisine, this traditional snack is fried with garlic, ginger, red chilies, and tossed with curry leaves.

215,000

## ONION ALOO PAKORA (D)

A quintessential chai partner, these Indian fritters made of onion, potato, coriander and green chilies have a crunchy turmeric exterior and a soft center with every bite unraveling a new flavor.

175,000



(V) - vegetarian

(D) - contains dairy

(N) - contains nuts

All prices are quoted in Vietnam Dong and subject to service charge and government taxes

## FROM THE TANDOOR

Cooking on a charcoal fired tandoor - an Indian clay oven - allows food juices to mix and, combined with high temperatures, gives amazing flavors, crispy coatings and incredible meat tenderness. All served with pappad and chutneys.

### MIXED TANDOORI PLATTER (45 minutes)

Degustation platter: tandoori prawns, lamb kebab, fish tikka, chicken tikka and achari paneer tikka.  
545,000

### LAMB KEBAB

Delicately spiced minced lamb on skewers.  
290,000

### CHICKEN LEG TANDOORI (D)

One whole leg of chicken marinated in lightly spiced yoghurt sauce.  
280,000

### TANDOORI PRAWNS (D)

Local prawns marinated in yoghurt and Indian spices.  
280,000

### GARLIC FISH TIKKA (D)

Catch of the day marinated with garlic and yoghurt.  
280,000

### CHICKEN TIKKA (D)

Boneless chicken marinated in lightly spiced yoghurt marinade.  
260,000

### TANDOORI ALOO GOBI (V) (D)

Potato and cauliflower marinated in lightly spiced yoghurt marinade.  
200,000

### ACHARI PANEER TIKKA (V) (D)

Cottage cheese and vegetables marinated in pickle and yoghurt marinade.  
185,000

(V) - vegetarian

(D) - contains dairy

(N) - contains nuts

All prices are quoted in Vietnam Dong and subject to service charge and government taxes



# HANDIWALA

It's hard to imagine Indian cuisine without being exposed to its mouthwatering curries. The word comes from the word "Kari" in the Tamil language in India, referring to the blend of different spices. Served with steamed basmati rice, pappad and pickles.



## LAMB VINDALOO (D) (N)

This succulent red creamy dish from Goa is made of lamb cooked with potatoes in a highly flavorful mixture of a tangy tomato gravy. 475,000

## PRAWN KORMA (D) (N)

From the kitchens of the Nizam of Hyderabad: local prawns cooked in a cashew and saffron gravy has a wonderful mild and nutty flavor. 455,000

## MALVANI FISH CURRY (D) (N)

Incredibly flavorful, bright-red fish curry from the coastal regions of Maharashtra: local fish cooked with coconut, yogurt, onion, tomato gravy. 445,000

## PUNJABI BUTTER CHICKEN (D) (N)

Originated in Delhi: whole tandoori chicken leg cooked with home churned butter and spiced tomato gravy with the perfect blend of spices, lending a certain sweetness to the palate. 445,000

## CHICKEN TIKKA MASALA (D) (N)

Emperor Babur was afraid of choking on the bones, so his chefs cooked boneless chicken. The result is this charcoal-baked chicken tikka in yogurt, garlic and spices, which is then infused in a spicy onion and tomato gravy. 435,000

(V) - vegetarian

(D) - contains dairy

(N) - contains nuts

All prices are quoted in Vietnam Dong and subject to service charge and government taxes

# TAWA WALA MASALA

These dry curries are cooked with very little liquid which is allowed to evaporate, leaving the other ingredients coated with the spice mixture. Served with crispy naan bread.

## RAILWAY MUTTON PEPPER FRY (D)

Originated in British Raj colonial-era, this dish was served on long distance trains and made of sautéed lamb with green peas, spices and herbs.

475,000

## PRAWN TAWA ROAST (D) (N)

Fusion of Maharashtrian and Goan cuisine: Phu Quoc prawns tossed in zesty piquant sauce with onions, tomatoes and bell peppers.

455,000

## FISH MASALA (D)

A lighter choice with maximum flavor from Kerala state - tangy fish in a spicy and thick gravy cooked with a generous amount of aromatics.

445,000

## ACHARI MURGH (D)

An aromatic, flavorful and tangy North Indian chicken dish made with the same spices that are typically used to make pickles - achar.

445,000



## VEGETARIAN CURRIES

India lays claim to many of the world's heartiest vegetarian dishes, especially curries packed with nutritious legumes and colorful vegetables.



### **DAL MAKHANI (V) (D)**

A classic comfort food for yogis – Punjabi style black beans and kidney beans cooked with spices topped with cream and butter.  
385,000

### **VEGETABLE JALFREZI (V) (D) (N)**

A classic Punjabi dish made of mix vegetables cooked with tomato gravy and Indian spices.  
380,000

### **SHAHI PANEER (V) (D) (N)**

North Indian curry made homemade Indian cottage cheese and tomato based spicy gravy laced with Indian curry spices.  
375,000

### **CHANA MASALA (V) (D) (N)**

A classic Punjabi dish made of chickpeas cooked with onion, tomatoes, and cilantro leaves, giving spicy with some sour citrus notes.  
375,000

### **TOOR DAL TADKA (V) (D)**

Yellow lentils simmered with spices gets its distinct taste from a flavorful and aromatic tempering of cumin, coriander and garlic.  
375,000

### **PALAK PANEER (V) (D) (N)**

A smooth and creamy spinach sauce infused with Indian spices becomes a delicious base for pan-seared homemade cottage cheese.  
375,000

### **BAINGAN MASALA (V) (D)**

Tender eggplant curry cooked in a tangy tomato gravy with onion, garam masala and other flavorful spices.  
365,000

(V) - vegetarian

(D) - contains dairy

(N) - contains nuts

All prices are quoted in Vietnam Dong and subject to service charge and government taxes

## BIRIYANI

Originated from Persia, Biryani was brought to India by the Mughals. From the royal kitchens of Nizams and Nawabs, a delicacy where the meat and vegetables are cooked along with the rice, spices and herbs. Served with raitha, pappad and pickles.

LAMB (D) (N) 435,000

CHICKEN (D) (N) 390,000

## ACCOMPANIMENTS

### RAITHA (V) (D)

Indian yogurt with diced cucumber, onion and tomato mixed with spices.  
110,000

### BASMATI RICE (V)

Typical Indian long-grain rice  
65,000

### NAAN (V) (D)

Flat wheat bread cooked in the tandoor oven.

Plain 85,000

Garlic 95,000

Spiced cottage cheese (paneer) 155,000

### LACCHA PARATHA (V) (D)

Layered whole wheat bread cooked on a griddle.  
90,000

### TANDOORI ROTI (V) (D)

Whole wheat bread cooked in the tandoor oven.  
55,000



(V) - vegetarian

(D) - contains dairy

(N) - contains nuts

All prices are quoted in Vietnam Dong and subject to service charge and government taxes



## DESSERTS

Renowned for decadence and exciting flavors, here are some of our homemade sweets created to delight you in the end of your meal.

### GULAB JAMUN (V) (D)

A favourite of Emperor ShahJahan: milk solid based dessert deep fried and steeped in sweet rose water, served with vanilla ice cream.

185,000

### KULFI (V) (D) (N)

Himalayan ice-cream with saffron, pistachio, cardamom and fresh cream.

95,000 / scoop

### COCONUT BURFI (V) (D) (N)

Grainy squares made from fresh grated coconut, dried fruits, cardamom and reduced milk.

185,000

### HOMEMADE ICE CREAM & SORBET (V) (D)

Ice cream: jasmine flower, vanilla, strawberry, chocolate, coconut

Sorbet: lemon, passion fruit, mango

85,000 / scoop



(V) - vegetarian

(D) - contains dairy

(N) - contains nuts

All prices are quoted in Vietnam Dong and subject to service charge and government taxes