





Our Story

Goa Nights opened its doors in 2018 pulsating with the energy of Goa's laidback days and buzzing evenings with a cocktail bar that offers superb craft cocktails made absolutely from scratch and small and large plates of classic and modern interpretations of Indian food.

Our cocktail journey started with tracing the voyage of Vasco da Gama from Lisbon to Goa, introducing our best seller cocktails like Lisbon and Cape Verde.

Today we continue our cocktail journey with new inspiration that comes from the iconic places found in both Goa and Macau and have recently launched a fourth edition.

In 2019, we were awarded Best Bar in Macau by The Bar Awards. In 2021, we earned a spot on Asia's 50 Best Bars 51-100 list and were also featured in the list of Best Restaurants for 2021 by Tatler Dining Hong Kong & Macao. Most recently, in June 2025, we were recognized in the Tatler Best 20 Bars in Macau.

We look forward to continuing the craft of specialty cocktails and serving an innovative menu.



Cocktails

FOURTH EDITION

Lavender Martini \$118

Lavender-infused gin, peach-bergamot, lemon, grapefruit syrup, saline

Style: Straight up

Taste: Medium

Strength: Floral



Indulgence \$118

Chocolate fat washed whiskey, falernum, cherry liqueur, chocolate bitters

Style: Straight up

Taste: Bittersweet

Strength: Strong

Truffle Paradise \$118

Cachaça washed white truffle, fresh lime, pandan syrup, fresh pineapple juice

Style: Straight up

Taste: Earthy

Strength: Strong

Old Friend \$118

Rye, dry vermouth, Campari, beeswax, orange blossom water

Style: Stirred

Taste: Bitter

Strength: Strong

Cocktails

FOURTH EDITION

Forest Fire \$118

Aani Ek (infused feni), melon liqueur, pandan syrup, lime, olive brine, fire water

Style: On the rocks

Taste: Smoky

Strength: Strong



Spiced Chai \$118

Rum, masala tea, cinnamon, lime, aromatic bitters

Style: On the rocks

Taste: Spiced

Strength: Medium



Smoked Salsa \$118

Tequila, salsa pineapple, lime, sugar

Style: Straight up

Strength: Savory

Taste: Medium



Sandalwood Martini \$118

Gin, feni, sandalwood vermouth, honey

Style: Straight up

Taste: Woody / aromatic

Strength: Medium



Cocktails

THIRD EDITION

Pineapple Affair \$118

All the goodness of pineapple in syrup form paired with tequila's smokey tasting cousin, Mezcal.

Style: Straight up

Taste: Smokey, fruity, sour

Strength: Potent



Casual-tea \$118

A butterfly pea tea infused tequila based cocktail with hints of homemade peppermint syrup, Dom Benedictine, and cardamom bitters.

Style: Straight up

Taste: Dry

Strength: Mild



Hola from Mexico \$118

Lime, coconut water, Malibu rum, a dash of tequila for that kick, homemade guava syrup, and raw mango powder garnish with a hint of salt

Style: Straight up

Taste: Sweet, fruity

Strength: Balanced



Hierba de Limon \$118

A refreshing and easy-going cocktail made with lemongrass infused vodka, lime, and Peychaud's bitters.

Style: On the rocks

Taste: Sour

Strength: Balanced



Cocktails

VASCO DA GAMA VOYAGE

Lisbon \$118

Gin infused with raw turmeric, aperol, grapefruit, and egg white sprayed with port wine

Style: Straight up

Taste: Dry, sour

Strength: Balanced



Cape Verde \$118

Fruity and refreshing dark rum, coconut rum, cachaça, and in-house crafted pineapple syrup

Style: On the rocks

Taste: Fruity

Strength: Easy



Mozambique \$118

Whisky, blueberry, red wine syrup, egg white

Style: On the rocks

Taste: Sour

Strength: Potent



Mombasa \$118

Tequila, grapefruit syrup, grapefruit salt

Style: Straight-up

Taste: Herby, sour

Strength: Potent



Cocktails

ICONIC PLACES: GOA | MACAU

St. Paul's Ruins \$118

A church that was destroyed by fire during a typhoon in the early 1800s and is now a UNESCO World Heritage Site – a pisco sour variation with rose tea syrup, garnished with dehydrated lime, poured with 151 rum, then lit and sprinkled with cinnamon.

Style: Straight up
Taste: Sour, floral
Strength: Light



Happy Street \$118

This cocktail is inspired by Macau's old red light district – a beetroot and gin infused cocktail with passion fruit and coconut water.

Style: Straight up
Taste: Earthy, balanced
Strength: Light



Old Taipa Village \$118

This is “the cocktail” that represents the logo of Goa Nights, a palm tree that is our symbol in the whole of Taipa Village.

This cocktail is made with whiskey sous vide, caramelized banana, elder flower liqueur, and cinnamon syrup.

Style: Straight up
Taste: Sweet, fruity
Strength: Mild



Classic Cocktails

*All classic cocktails at \$108

Old Fashioned
Manhattan
Martini Gin
Martini Vodka
Hanky Panky
Ramos Gin Fizz
Sazerac
Mojito
Margarita
Pisco Sour
Negroni
Blood & Sand
Boulevardier
Aperol Spritz
Bobby Burns

Single Malt

Glenfiddich 12 Years \$88
Balvenie 12 Years \$98
Glenfarclas 12 Years \$98
Glenfiddich 15 Years \$108
Laphroaig 10 Years \$108
Balvenie 14 Years \$118
Singleton 18 Years \$178
Auchentoshan 18 Years \$188

Irish

Jameson \$78
Teeling \$88
Tullamore Dew \$68

Japanese

Hibiki \$228
The Chita \$148

American

| | |
|-------------------|-------|
| Jack Daniels | \$68 |
| Jim Beam | \$68 |
| Makers Mark | \$78 |
| Gentleman Jack | \$78 |
| Tincup | \$108 |
| Woodford Reserve | \$128 |
| Pinhook | \$128 |
| Buffalo Trace | \$128 |
| Michter's Rye | \$138 |
| Michter's Bourbon | \$138 |

Blended

| | |
|---------------------|------|
| Canadian Club | \$68 |
| Ballantine's Finest | \$68 |
| Monkey | \$98 |

Gin

| | |
|-------------------------|-------|
| Bombay Saphire | \$78 |
| Hendrick's Gin | \$98 |
| The London No. 1 | \$98 |
| Columbian Aged Treasure | \$98 |
| Greater Than | \$98 |
| Plymouth | \$108 |
| Opihr | \$108 |
| Caorunn | \$108 |
| Roku | \$118 |
| Brooklyn | \$118 |
| Napue Gin | \$128 |
| Le Tribute | \$128 |
| Koskue Gin | \$168 |
| Monkey 47 | \$158 |

*All our gins are paired with Fever-Tree tonic water.

Vodka

| | |
|------------|------|
| Absolut | \$78 |
| Grey Goose | \$88 |
| Ketel One | \$88 |
| Belvedere | \$88 |
| Tito's | \$88 |

Tequila & Mezcal

| | |
|--------------------|-------|
| Jose Cuervo Silver | \$68 |
| 1800 Silver | \$78 |
| 1800 Reposado | \$78 |
| Alipus | \$108 |

Rum

| | |
|-------------------------|-------|
| Cachaça 51 | \$68 |
| Malibu Rum | \$78 |
| Bacardi | \$68 |
| Plantation (white/dark) | \$88 |
| Bacardi Black | \$78 |
| Appleton | \$88 |
| Dictador 12 Years | \$88 |
| Kraken | \$98 |
| Boukman Botanical Rhum | \$118 |

Cognac

| | |
|---------------|-------|
| Remy Martin | \$128 |
| Courvoiser XO | \$208 |

Champagne

| | |
|--------------------------|---------|
| Drappier Carte d'Or Brut | \$1,100 |
|--------------------------|---------|

Liqueur

| | |
|-----------------|------|
| Baileys | \$58 |
| Campari | \$58 |
| Cherry Heering | \$58 |
| Cointreau | \$68 |
| Jaegermeister | \$78 |
| Benedictine DOM | \$78 |
| Fernet Branca | \$78 |
| Aperol | \$78 |

Beers

| | |
|----------------------|------|
| Kingfisher | \$58 |
| Corona | \$58 |
| Heinken | \$58 |
| Estrella Damn Inedit | \$98 |

Buzz-free Drinks

| | |
|--------------------------|------|
| Coke | \$38 |
| Sprite | \$38 |
| Soda Water | \$38 |
| Fresh Lime Soda | \$58 |
| Mango Lassi | \$58 |
| Sweet / Salted Lassi | \$58 |
| Buttermilk | \$58 |
| Fresh Coconut | \$68 |
| | |
| Fever-Tree | \$38 |
| Acqua Panna | \$48 |
| San Pellegrino | \$48 |
| | |
| Masala Tea (Hot or Cold) | \$58 |
| Iced Coffee | \$58 |
| Espresso | \$38 |
| Latte | \$48 |

Mocktails

| | |
|--|------|
| Virgin Casual-tea | \$88 |
| Pea flower, rosemary tea, lime, peppermint tea syrup | |
| | |
| Gingersnaps | \$88 |
| Peppermint ginseng tea, lemon, ginger syrup, orange, mint, saline | |
| | |
| Basil & Elderflower | \$88 |
| Cucumber juice, basil, lime, elderflower syrup, orange blossom water, chia seeds | |
| | |
| Golden Hour | \$88 |
| Carrot juice, coriander, lime, cinnamon syrup, chili | |
| | |
| Blueberry | \$78 |
| Blueberry syrup, soda water | |
| | |
| Pineapple | \$78 |
| Pineapple syrup, soda water | |
| | |
| Grapefruit | \$78 |
| Grapefruit syrup, soda water | |
| | |
| Passionfruit | \$78 |
| Passionfruit syrup, soda water | |
| | |
| Guava | \$78 |
| Guava syrup, soda water | |



WHITE WINES



VALLADO BRANCO (375 ML)

Origin: Douro, Portugal
Tasting Notes: Melon, pear, apple
Grape Type: Moscatel Galego

MOP \$88 | \$168



CRAGGY RANGE

Origin: Martinborough, New Zealand
Tasting Notes: Citrus, grapefruit, lime
Grape Type: Sauvignon Blanc

MOP \$438



HERDADE DOS GROUS RESERVA BRANCO

Origin: Alentejano, Portugal
Tasting Notes: Citrus, lemon, butter
Grape Type: Antão Vaz, Arinto, Loureiro

MOP \$338



CONTACTO ALVARINHO

Origin: Monção e Melgaço, Portugal
Tasting Notes: Pear, peach, citrus
Grape Type: Alvarinho

MOP \$308



CARTUXA EVORA BRANCO

Origin: Evora, Portugal
Tasting Notes: Oak, vanilla, butter
Grape Type: Antão Vaz, Roupeiro, Arinto

MOP \$398



23 REDOMA DOURO

Origin: Douro, Portugal
Tasting Notes: Apple, apricot, peach
Grape Type: Rabigato, Códega do Larinho, Viosinho, and Gouveio

MOP \$388

SPARKLING WINE



ENCONTRO ESPUMANTE BRUTO BRANCO SPARKLING

Origin: Bairrada, Portugal
Tasting Notes: Green apple, lemon, citrus
Grape Type: Baga

MOP \$288

RED WINES



VALLADO TINTO (375 ML)

Origin: Douro, Portugal
Tasting Notes: Plum, blackberry, oak
Grape Type: Touriga Nacional, Touriga Franca, Tinta Roriz

MOP \$88 | \$168



BILA-HAUT

Origin: Côtes du Roussillon Villages 'Latour de France
Tasting Notes: Blackberry, plum, black cherry
Grape Type: Syrah, Grenache, Carignan

MOP \$358



MEANDRO DO VALE MEÃO TINTO

Origin: Douro, Portugal
Tasting Notes: Blackberry, oak, chocolate
Grape Type: Touriga Nacional, Touriga Franca, Touriga Roriz

MOP \$368



POST SCRIPTUM

Origin: Douro, Portugal
Tasting Notes: Plum, blackberry, vanilla
Grape Type: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca

MOP \$388



CARTUXA EVORA COLHEITA EVORA

Origin: Evora, Portugal
Tasting Notes: Oak, vanilla, plum
Grape Type: Aragonez, Trincadeira, Alicante Bouschet

MOP \$398

Drink responsibly. All orders are subject to 10% S.C.
 適量飲酒。所有訂單均需繳納 10% 的 S.C.



Set Lunch Thali

午餐套餐塔利

\$128

With a choice of 1 main dish:

Saag Chicken

Succulent chicken pieces in a tomato and spinach based gravy

Saag Paneer

Cottage cheese cooked in a spinach gravy flavoured with mild spices

Chana Masala

Chickpeas cooked with tempered spices in a tomato and onion gravy

Fish Curry

A light curry with boneless fish cooked in coconut, kokum and spices

All of our mains will come with the following:

- Dal (lentils)
- Onion Fritters
- Naan Bread
- Raita (yogurt) with chopped onions
- Indian-style pickled tomatoes & cucumbers
- Papadum
- Kachumber salad

*For house wines or beers + \$35

*For soda, tea, or coffee + \$25



Bar Snacks 酒吧小吃

ONION FRITTERS 洋蔥油條 88 (V)

Golden fried onion fritters with mango chutney
金黃色的洋蔥油條配上青芒果醬

GOA NIGHTS NACHOS 果阿之夜墨西哥粟米片 128

Our signature bar snack made with tortilla chips, tikka masala sauce, pickled onions, labneh topped with mint tandoori mayo, and goat cheese 我們的招牌小食由墨西哥粟米片 瑪沙拉雞及醃洋蔥乳酪芝士製成，淋上薄荷，坦督里烤蛋黃醬及山羊芝士

Choice of Chicken or Paneer 雞肉及印度奶酪芝士二選一

CHICKEN TIKKA SLIDER 印度咖哩雞迷你漢堡 158

Slider with tandoori mayo, chicken tikka, and caramelized onions 迷你漢堡里有坦督里烤蛋黃醬，印度咖哩雞及焦糖洋蔥 (3 pcs 個/份)

FALAFEL SLIDER 油炸鷹嘴豆餅 148 (V)

Chickpea balls seasoned with parsley and topped with hummus and pickled vegetables 鷹嘴豆酥炸油球以香芹調味 伴上鷹嘴豆泥及醃蔬菜 (3 pcs 個/份)

FALAFEL WITH HUMMUS 油炸鷹嘴豆球配鷹嘴豆泥 78 (V)

Savoury chickpeas and parsley falafel served with hummus 鷹嘴豆及香芹酥炸油球，配上鷹嘴豆泥

SPINACH CHAAT 菠菜片小食 98 (V)

Slightly spiced tempura style spinach leaves topped with hung yogurt, tamarind chutney, and green chutney 天婦羅菠菜葉配上厚奶油口感乳酪，羅望子醬及青蘸醬

DIP PLATTER 蘸醬拼盤 128 (V)

Trio dip of hummus, babaganoush (eggplant) and tzatziki (yogurt & cucumber), served with Afghani naan 鷹嘴豆泥，中東茄子泥，青瓜酸乳酪醬汁與阿富汗饅餅

HUMMUS 鷹嘴豆泥沙拉 98 (V)

Dip made from chickpeas, roasted sesame seeds, olive oil, and lemon served with vegetable sticks and romali crisps 由鷹嘴豆，芝麻，橄欖油，檸檬及蒜蓉製成的蘸醬 配上蔬菜條及皮塔餅

GUACAMOLE DIP & CHIPS 牛油果莎莎醬配墨西哥粟米脆片 108 (V)

Dip made with mashed avocados, onions, lime, and cilantro, served with chips 由牛油果泥，洋蔥 青檸檬及芫荽 (香菜) 製成的蘸醬，配上墨西哥粟米脆片



(V) Vegetarian 適合素食主義

(V) Absolutely Vegan 純素之選

All orders are subject to 10% S.C. 所有菜式加收 10%服務費

GUACAMOLE DIP & CHIPS

Bar Snacks 酒吧小吃

BEETROOT SALAD 紅菜頭沙拉 88

Beets tossed in vinegar and oil with a creamy yogurt dressing 紅菜頭加上黑醋, 香油及乳酪醬



GREEN KACHUMBER SALAD

CHICKPEA SALAD 鷹嘴豆沙律 108

Chickpeas, cucumbers, peppers, onions, and feta with vinaigrette dressing 鷹嘴豆沙律, 青瓜, 青椒 洋蔥伴油醋汁及菲達芝士



GAULATI KEBAB ON WARKI PARATHA

GREEN KACHUMBER SALAD 綠色印度洋蔥青瓜沙律 88

Fresh salad of tomato, onion, cucumber and lettuce with mint and lemon dressing 新鮮沙律配上番茄, 洋蔥, 青瓜 生菜伴薄荷檸檬

SPINACH CHEESE CROQUETTES 菠菜芝士可樂餅 98

Crisp exterior with a cheesy and creamy spinach filling 脆皮外表配上芝士和奶油口感的菠菜

TRUFFLE FRIES 松露薯條 88

French fries with hints of black truffle 法式薯條配上少量黑松露



GOA NIGHTS CLAMS

GAULATI KEBAB ON WARKI PARATHA 古拉蒂烤肉瓦爾奇波羅吒餅 128

Melt-in-the-mouth lamb kebab on a crisp layered paratha 入口即化的烤羊肉配脆薄手撕餅

GRILLED CORN ON THE COB 炙烤甜玉米棒 78

Roasted corn with garlic butter, lime, red chili powder, cumin, and chaat masala topped with parmesan 烤玉米棒配上蒜香牛油, 青檸, 紅椒粉, 小茴香及印度小吃甜酸香料粉, 淋上巴

BATTER FRIED RECHEADO SHRIMPS 麵糊炒特色香料辣醬蝦 128

Golden fried shrimps marinated in Recheado sauce 以特色香料辣醬醃製大蝦並炒至金黃色

GOA NIGHTS CLAMS 果阿之夜炒蜆 138

Clams sautéed with Recheado masala and mango subtly spicy & tangy 香濃炒蜆配上特色香料及甜溫和芒果辣醬

BARBECUE PORK RIBS 燒烤豬肋骨 148

Goan style grilled pork ribs 果阿風格炙烤豬肋骨



BARBECUE PORK RIBS

Vegetarian 適合素食主義

Absolutely Vegan 純素之選

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Tandoor 坦督里泥爐烹調

TANDOORI CAULIFLOWER 泥爐烹調椰菜花 88

Roasted cauliflower topped with parmesan 烤椰菜花淋上巴馬芝士

CHICKEN TIKKA 印度咖哩雞 148

Marinated boneless thighs (醃製無骨雞腿) in tandoori spices grilled in our clay oven 用泥爐混合香料醃製無骨雞腿並炙烤於黏土爐中

LAMB SEEKH KEBAB 燒免治羊肉串 148

Savoury and spiced ground lamb cooked on skewers in the tandoor 將鹹鮮及充滿香料的碎羊肉串成肉串，在坦督里烤爐中烹調

LAMB CHOPS 羊扒 248

Juicy lamb chops marinated with our special secret spices served on a bed of spinach and potato puree 多汁美味的羊扒以特製秘方在菠菜薯蓉上醃製

TANDOORI SEABASS 牛柳 198

A full fish marinated with yogurt and Indian spices, roasted to perfection 整條鱸魚用印度香料及乳酪醃製，並用泥爐烘烤

BEEF TENDERLOIN 牛柳 198

Succulent beef pieces rubbed with our special secret spices 可口多汁的牛柳塗上特製香料



Vegetarian 適合素食主義

Absolutely Vegan 純素之選

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Plates 主餐

PORK SORPOTEL 辣豬肉 158

Considered a Goan favourite, sorpotel is a flavourful dish made with sautéed diced pork that is cooked again a second time in a spicy and vinegary gravy
被認為是傳統果阿家庭特色菜：用香料及醋味醬汁烹煮西班牙豬肉腸 風味十足



PORK SORPOTEL

CHICKEN TIKKA MASALA 印度香料烤雞瑪莎拉 148

Tandoor grilled marinated chicken tikka pieces in a tangy tomato and cream gravy 泥窯炙烤醃製的印度咖哩雞塊與香濃番茄及奶油製成醬，配上美味饅餅

BUTTER CHICKEN 奶油雞 148

Tandoori chicken pieces cooked in a creamy tomato sauce 奶油番茄醬烹調的坦杜里雞塊

SAAG CHICKEN 菠菜雞 148

Spinach purée with tender chicken, lightly spiced with cumin and ginger 菠菜泥配嫩雞肉，用孜然和薑輕輕調味

SAAG PANEER 菠菜乳酪 148

Spinach puree with Indian cottage cheese, lightly spiced with cumin and ginger 菠菜泥配印度乾酪，用孜然和薑輕輕調味

SAAG CORN 香料甜粟米 138

Spinach puree with sweet corn lightly spiced with cumin and ginger 菠菜蓉與香料甜粟米配上孜然粉及姜

PANEER BUTTER MASALA 印度芝士牛油瑪莎拉 148

Tandoor grilled cottage cheese cooked in a mildly spiced and tangy tomato, onion, and yogurt gravy 坦督里炙烤茅屋芝士配上香料番茄，洋蔥及乳酪醬汁

PULLED PORK VINDALOO BAO 手撕豬肉溫達盧包 148

Traditional Goan dish with a twist, this Vindaloo variation is made with pulled pork served in a bao 這道改良版的傳統果阿菜，是將手撕豬肉製成，並夾在包子裡食用。

CRISPY SHRIMP BAO 果阿脆蝦包 138

Crispy and slightly spiced shrimp tempura on a bed of thinly sliced cucumbers with recheado mayo, served in a bao 口感酥脆及微辣的天婦羅脆蝦包配上切片青瓜及特色香料蛋黃醬 讓入包中

GOAN CURRY 果阿咖喱 148

Goan style warm, slightly spiced, and tangy coconut based gravy that pairs perfectly with steamed basmati rice 溫暖 微辣及以香濃椰子作底料的果阿風味咖喱，配上印度香米飯

Choice of fish or prawns 魚肉及蝦肉二選一

CHICKEN OVER RICE 雞肉飯 58 (68 WITH SODA)

Chicken over rice with spiced sauces 香噴噴的雞肉飯配上五香醬汁



GOAN CURRY



SAAG CORN



PULLED PORK VINDALOO BUN

Vegetarian 適合素食主義
Absolutely Vegan 純素之選

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Vegetarian Plates 素食拼盤

KHICHDI 基奇迪(印度米豆粥) 128 ⑩⑨

A popular Indian dish made from rice and lentils. The English call it "salty porridge" but our variation includes spinach, beans, carrots and tempered mild spices for a light hearty meal
由米飯及扁豆製成的一種印度大眾化菜式，英文中稱作“鹹香粥”我們的版本包括菠菜，豆類，紅蘿蔔及溫和的天婦羅香料為您呈上簡單用心的一餐

ALO MATAR 馬鈴薯馬塔爾 148 ⑩⑨

Potatoes and green peas cooked in a mildly spiced tomato gravy 馬鈴薯和青豆在微辣番茄肉汁中煮熟

PANEER MATAR 起司馬塔爾 148 ⑨

Indian cottage cheese and green peas simmered in a tomato-based curry 印度起司和青豆在番茄咖哩中慢燉

MIXED DAL 混合扁豆 148 ⑩⑨

Yellow lentils cooked with onions, tomatoes, and spices 黃扁豆與洋蔥、番茄和香料一起煮

DAL MHAKANI 達爾馬哈尼 148 ⑨

Slow-cooked black lentils with cream and butter 奶油黃油慢煮黑扁豆

CHANA MASALA 鷹嘴豆咖哩 148 ⑩⑨

Chickpeas braised in a tangy tomato and onion masala 鷹嘴豆用濃鬱的番茄和洋蔥馬薩拉燉煮

JEERA ALOO 孜然土豆 148 ⑩⑨

Potatoes sautéed with cumin seeds and mild spices 馬鈴薯用孜然和溫和的香料炒製

ALOO GOBHI 馬鈴薯花椰菜 148 ⑩⑨

Cauliflower and potatoes cooked with onions, tomatoes, and aromatic spices 花椰菜和馬鈴薯與洋蔥、番茄和香料一起烹調



⑨ Vegetarian 適合素食主義

⑩ Absolutely Vegan 純素之選

All orders are subject to 10% S.C. 所有菜式加收 10%服務費

Breads, Rice, & Pasta

NAAN 烘餅 48

Leavened bread, freshly baked in a clay oven 發酵麵包，在黏土爐中新鮮烘烤
Plain 原味 / Butter 奶油 / Garlic 蒜 / Chorizo 西班牙辣香腸

ROTI 印度煎餅 48

Whole wheat bread baked in clay oven 在黏土爐中烘烤的全麥麵包
Plain 原味 / Butter 奶油

KULCHA 庫爾查 68

Soft and leavened Indian flatbread 柔軟、發酵的印度扁麵包
Spinach Cheese 菠菜和起司 / Goat Cheese Arugula 山羊起司和芝麻菜

AFGHANI NAAN 阿富汗烤餅 58

Afghani naan with zatar served with rock salt and olive oil 阿富汗烤餅佐扎塔爾香料，佐以岩鹽和橄欖油

LATCHA PARANTHA 拉查帕拉塔 48

Flaky, layered Indian flatbread made with whole wheat flour 用全麥麵粉製成的酥脆多層印度扁麵包

BASMATI RICE 巴斯馬蒂米 38

Long grained Indian rice 長粒印度米

JEERA RICE 孜然米 45

Basmati rice seasoned with cumin seeds 用孜然籽調味的巴斯馬蒂米飯

GOAN PRAWN CARBONARA 果阿蝦培根蛋麵 108

Carbonara with a Goan twist – spaghetti pasta with prawns and bacon in coconut curry cream sauce 帶有果阿風味的卡邦尼意麵—椰香咖哩奶油醬意麵配蝦仁和培根

Dessert

FERNI 費爾尼 58

Creamy Indian rice pudding flavored with cardamom 用小荳蔻調味的奶油印度米布丁

GULAB JAMUN 玫瑰果醬 58

Soft Indian dessert made from milk solids 用乳固體製成的軟印度甜點

CREME CARAMEL 焦糖布丁 58

Custard dessert with orange zest and caramel on top 上面有橙皮和焦糖的蛋奶甜點



AFGHANI NAAN



GOAN PRAWN CARBONARA



CREME CARAMEL

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