

Fine Indian Menu

CHAAT

- 601 **Samosa Chaat** ★
filo pastry stuffed with peas, potato & cashew, topped with chickpeas, yoghurt, tamarind & mint chutney
祕製乳酪醬咖喱薯角
配羅望子酸甜醬及薄荷醬

\$108



- 602 **Dahi Bhalla Papari Chaat** ★
lentil dumplings & crispy papadi topped with yoghurt, tamarind & mint chutney
祕製扁豆球伴脆脆 配薄荷
羅望子酸甜醬及乳酪

\$108

- 603 **Palak Patta Chaat** ★
crispy battered spinach leaves, topped with chickpeas, potato, yoghurt, tamarind & mint chutney, garnished with pomegranate
菠菜葉豆蓉脆餅 配薄荷
羅望子酸甜醬及乳酪

\$108



- 604 **Shahi Raj Kachori Chaat** ★
king size crispy puri stuffed with potato & black chickpeas, served with yoghurt, tamarind & mint chutney
印度鷹嘴豆薯蓉釀香脆空心餅球
羅望子酸甜醬

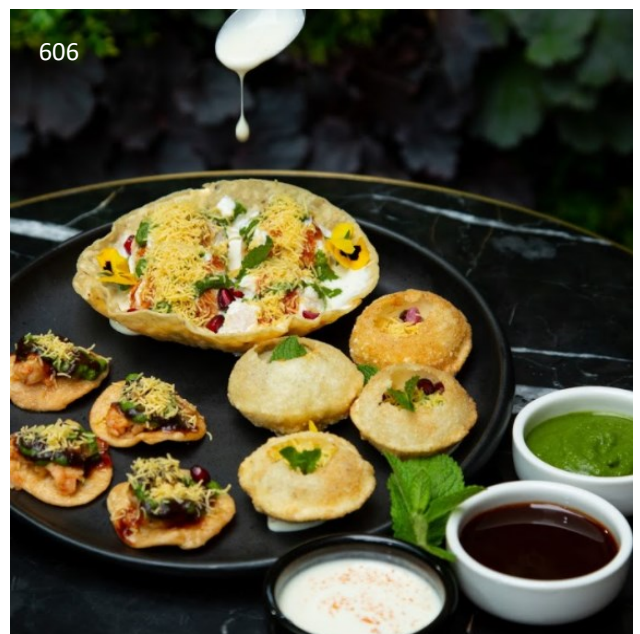
\$138

- 605 **Chandani Chowk Ki Tikki Chaat** ★
New Delhi street special, spiced potato patties, topped with chickpeas, yoghurt, tamarind & mint chutney
祕製乳酪醬新德里香料薯及白豆
配羅望子酸甜醬及薄荷醬

\$138

- 606 **Old Delhi Chaat Platter** ★
a combination of dahi puri, sev puri & dahi bhalla
新德里懷舊三式小食拼盤
乳酪扁豆蓉脆餅、脆炸小扁豆餅、
印度特色鷹嘴豆空心脆

\$138



INDIAN STARTERS – VEGETARIAN



711	Cocktail Samosa deep fried filo pastry stuffed with spiced potato, peas & cashews, served with tamarind sauce and mint chutney	咖喱素角 配羅望子酸甜醬及薄荷醬	\$98
712	Veg Awadhi Rolls ★ Awadhi style prepared vegetables minced with nuts & stuffed with cheese, served with mint chutney	雜菜果仁芝士餅卷	\$108
713	Bharwa Mirch Ke Pakore ☺☺☺ green chili pepper fritters stuffed with spiced potatoes, served with tamarind sauce & mint chutney	印式香料薯仔釀青椒	\$128
714	Makhmali Seekh ☺ a north Indian delicacy – vegetables & cheese minced with spices, cooked in our tandoor	克什米爾天多里爐烤 果仁芝士卷	\$138
715	Afghani Mushrooms ☺ mushrooms stuffed with Amul cheese, marinated in homemade masala, cooked in our tandoor	阿富汗瑪莎拉香料芝士釀蘑菇	\$138
716	Punjabi Paneer Tikka ★☺ smoky cottage cheese & bell pepper cooked in our tandoor, served with mint chutney	旁遮普邦烤焗茅屋芝士球 薄荷醬	\$148
717	Chef's Signature Veg Platter ☺☺ paneer tikka/ Afghani stuffed mushrooms / bharwa mirch / Awadhi roll (2pcs each)	大廚全素小食拼盤 茅屋芝士球 蘑菇 薯仔釀青椒 雜菜果仁芝士餅卷 (各兩件)	\$248

INDIAN STARTERS - CHICKEN



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|-----|---|-----------------------|---|
| 721 | Karat's Tandoori Chicken ★☺
chicken marinated with Indian spices & yogurt, cooked on the bone in our tandoor | 招牌天多里乳酪香料烤雞 | \$138
<small>(HALF)</small>
\$238
<small>(WHOLE)</small> |
| 722 | Murgh Malai Tikka
creamy boneless chicken marinated with yoghurt, cardamom & white pepper, cooked in our tandoor | 小荳蔻白胡椒乳酪雞肉串 | \$148 |
| 723 | Murgh Tikka Angara ☺
spicy boneless chicken marinated in Kashmiri red chilies & aromatic spices, cooked in our tandoor | 印度傳統炭燒香料咖喱雞 | \$148 |
| 724 | Lehsuni Murgh Tikka ☺
creamy boneless chicken marinated in garlic & spices, cooked in our tandoor with burnt garlicky flavors | 爐烤香蒜忌廉雞 | \$148 |
| 725 | Kalmi Kebab ☺
chicken thighs coated in rich & spicy marinade, cooked on the bone in our tandoor | 爐烤特色香料辣雞腿 | \$148 |
| 726 | Noorani Seekh ☺
minced chicken & lamb marinated with Karat's signature Indian spices, cooked in our tandoor | 廚祕製天多里式烤
免治雞肉卷及羊肉卷 | \$168 |



All prices are subject to 10% service charge ☺ Vegetarian Dishes ★ Chef Recommendations ☺ Level of Spiciness

INDIAN STARTERS – LAMB

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|-----|---|---------------------|-------|
| 731 | Mutton Pudine Ki Seekh ☺☺
minced New Zealand lamb marinated with mint, cloves & cinnamon, cooked in our tandoor | 天多里丁香肉桂薄荷烤
免治羊肉卷 | \$168 |
| 732 | Masala Seekh ☺☺
minced New Zealand lamb cooked with Indian spices, red onion, chili & tomato | 東方香料羊肉 | \$168 |
| 733 | Kacche Keeme Ka Kebab ☺☺
pan-fried New Zealand lamb patties minced with a blend of herbs & spices | 香料免治羊肉餅 | \$168 |
| 734 | Tandoori Lamb Chops ★☺☺
juicy New Zealand lamb rack marinated in nutmeg, pepper & spices, cooked in our tandoor | 肉荳蔻香料胡椒烤紐西蘭羊扒 | \$198 |
| 735 | Whole Tandoori Raan ★☺☺
succulent New Zealand lamb leg smoked & cooked in our tandoor with Carat's signature spices - (2 days advanced order) | 祕製煙燻香料紐西蘭全羊腿 | \$998 |

Tandoori MEAT PLATTER

a platter of succulent & juicy meat, including boneless chicken, mackerel fish & lamb seekh roasted to perfection in our tandoori oven (2 pcs each)

天多里爐 烤肉拼盤

雞件、鯖魚及羊肉 (各兩件)
分別以乳酪及香料醃製，再放入天多里烤爐
即叫即燒 肉汁豐盛 香味濃郁

\$298

Chef's Choice PLATTER

chicken tikka, lehsuni murgh, tandoori king prawn, lamb chop, mackerel fish, tandoori chicken, malai tikka & lamb seekh roasted in our tandoori oven (1 pc each)

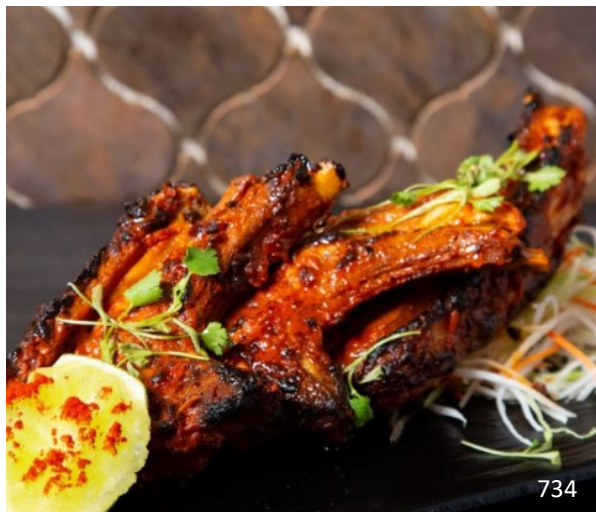
天多里爐 廚師精選拼盤

爐烤香料咖喱雞、薄荷茛苳香味雞、
烤羊扒、鯖魚、乳酪香料雞件 烤免治羊肉卷
(各一件)

\$398



731



734

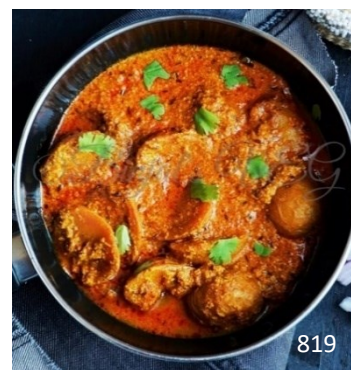
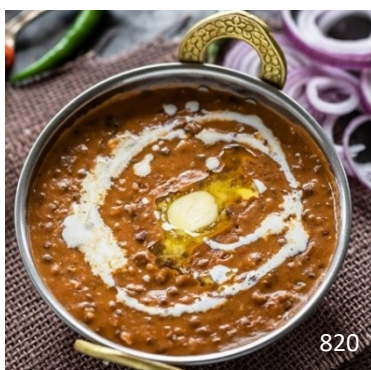
INDIAN STARTERS – SEAFOOD



- 701 **Achhari Fish Tikka** ☾
fillet of mackerel marinated in pickle & spices, cooked in our tandoor
爐烤祕製香料鯖魚柳 \$158
- 702 **Tandoori Snapper** ★☾
whole red snapper marinated with Indian spices & yoghurt, cooked in our tandoor
印度香料乳酪燒原條鮫魚 \$288
- 703 **Lehsuni Prawns** ☾
juicy king prawns marinated with carom seeds, fenugreek leaves & garlic, cooked in our tandoor
藏茴香胡蘆巴香葉燒大蝦 配薄荷醬 \$198

INDIAN MAINS – VEGETERIAN

- 811 ✨ **Pindi Chole** ☾☾
chickpeas cooked in a signature spicy masala
祕製瑪莎拉汁煮鷹咀豆 \$118
- 812 ✨ **Corn Palak** ★☾
creamy corn cooked in a spinach gravy
粟米菠菜蓉咖喱植物肉 \$118
- 813 ✨ **Khumb Hara Pyaaz** ☾☾
mushrooms & spring onion cooked in a tomato & cashew gravy
蕃茄腰果蓉奶油咖喱蘑菇 \$118
- 814 ✨ **Adrakhi Gobi**
cauliflowers stir fried in garlic, ginger, onion & tomatoes
蕃茄洋蔥香料煮椰菜花 \$118
- 815 ✨ **Veg Kolhapuri** ☾
seasonal vegetables cooked in a spicy onion & tomato gravy
印度香辣咖喱雜錦素菜 \$128
- 816 ✨ **Bhindi Naintara**
okra cooked with onion, tomato, sesame & spices
薄荷瑪莎拉咖喱
秋葵洋蔥蕃茄 \$128
- 817 ✨ **Mixed Vegetables** ☾☾
seasonal vegetables cooked with Indian spices in a rich onion & tomato gravy
給愛素人士的驚喜! \$128
- 818 ✨ **Aloo Jira**
potatoes cooked with cumin seeds and spices
孜然香料煮薯仔 \$108
- 819 ✨ **Banarasi Aloo** ☾
potatoes stuffed with cheese, fennel seeds and Indian spices
克什米爾香辣芝士釀薯仔 \$128
- 820 ✨ **Dal Carat** ★
black lentils simmered overnight with Indian spices, finished with ginger, garlic & tomato
大廚祕製印度香料蕃茄燉黑扁豆 \$118
- 821 ✨ **Lehsuni Dal Tadka** ☾☾
pressure cooked lentils with garlic, cumin seeds, tomato, dried chili & onion
蒜椒小茴香籽燴黃扁豆 \$118





Indian Mains

PANEER

801	Paneer Lababdar ★☺☺ homemade cottage cheese cooked in an authentic creamy onion & tomato gravy with cashew nuts & north Indian spices	自家製茅屋芝士球 洋蔥蕃茄腰果蓉奶油咖喱	\$138
802	Paneer Methi Chaman homemade cottage cheese cooked in a rich cashew gravy with fresh fenugreek leaves	自家製茅屋芝士球 喀什米爾胡蘆巴香葉咖喱	\$128
803	Paneer Makhani ☺ homemade cottage cheese cooked in a buttery tomato & cashew gravy	自家製茅屋芝士球 濃香蕃茄奶油咖喱	\$128
804	Paneer Pasanda ★ homemade cottage cheese stuffed with nuts & Amul cheese, cooked in a mild gravy	茅屋芝士球 濃香奶油咖喱	\$138
805	Paneer tikka masala ☺ homemade cottage cheese cooked in our tandoor, finished in a peppery onion & tomato spicy gravy	茅屋芝士球 濃香蕃茄咖喱	\$138
806	Palak Paneer homemade cottage cheese cooked in a spinach gravy with Indian spices	茅屋芝士球 菠菜蓉咖喱	\$128
807	Kadai Paneer ☺☺ homemade cottage cheese cooked with onion, bell pepper, tomato & freshly ground masala	茅屋芝士球 鮮磨馬沙拉香料蕃茄咖喱	\$128

CHICKEN

831	Carat's Butter Chicken ★☺☺ roasted boneless chicken in a rich buttery tomato gravy	馳名牛油蕃茄咖喱雞	\$138
832	Murgh Kadai ☺☺ boneless chicken cooked with onion, bell peppers, tomatoes & freshly ground masala	鮮磨馬沙拉香料 洋蔥蕃茄燴雞	\$138
833	Murgh Maratha ★☺☺☺ Maharashtra delicacy – boneless chicken cooked with a spicy coconut and poppy seed gravy	西印度罌粟籽 椰香咖喱雞	\$138
834	Murgh Saag ★☺ boneless chicken curry with spinach and Indian spices	傳統印度菠菜蓉咖喱雞	\$138
835	Murgh Tikka Masala ☺☺ succulent boneless chicken cooked in our tandoor with a blend of Indian spices, finished in a thick masala gravy	印度香料串燒雞 香濃馬沙拉咖喱	\$138
836	Murgh Badami boneless chicken cooked in a north Indian style mild curry with almonds & spices	祕製極微辣咖喱雞	\$138
837	Tandoori chicken masala ☺☺ chicken leg cooked on the bone in our tandoor with a blend of Indian spices, finished in a thick masala gravy	天多里燒連骨雞腿 馬沙拉咖喱	\$158

LAMB

841	Lucknowi Lamb Curry New Zealand lamb cooked with cashew nuts, cloves, bay leaves & cardamom	北印度羊肉咖喱 腰果、丁香、香葉、小荳蔻	\$158
842	Lamb Vindaloo 🌶️🌶️🌶️🌶️ a Goan delicacy – New Zealand lamb & potatoes cooked in a red chili paste curry – chef recommended for spicy food lovers	果亞馳名紅咖喱羊肉	\$158
843	Sindhi Gosht ★ slow cooked New Zealand lamb with onions, cardamom, bay leaves & Carat's signature spices	西印信德省慢煮羊肉咖喱 藏茴香籽、小荳蔻、香葉	\$158
844	Sindhi Korma New Zealand lamb cooked in a creamy cashew & cardamom curry	豆蔻香腰果奶油咖喱羊肉	\$158
845	Saag Gosht New Zealand lamb slow cooked with spinach, cumin seeds, coriander & spices	秘製馬沙拉香料菠菜咖喱 慢煮羊肉	\$158
846	Rogan Josh ★🌶️🌶️ New Zealand lamb shank cooked on the bone in an aromatic Kashmiri style curry	惹味燴羊膝	\$168
847	Bhuna Gosht ★🌶️🌶️ New Zealand lamb cooked with fried onion, ginger & garlic gravy	北印風味薑蒜咖喱羊肉粒	\$158

SEAFOOD

851	Goan Fish Curry ★🌶️🌶️ a traditional dish from Goa – sole fillet cooked in a creamy coconut gravy with curry leaves & Indian spices	印度果亞椰香咖喱龍脷魚柳	\$138
852	Fish Masala 🌶️ sole fillet cooked in a thick onion & tomato gravy with Indian spices	馬莎拉蕃茄咖喱龍脷魚柳	\$138
853	Madras Fish Curry 🌶️ sole fillet in a coconut curry with red chili, mustard seeds, curry leaves & Madras spices	馬德拉斯椰香紅椒咖喱 龍脷魚柳	\$138
854	Shrimp Masala 🌶️ shrimps cooked in a rich onion & tomato gravy	馬莎拉蕃茄咖喱大蝦	\$168
855	Shrimp Kadai 🌶️🌶️ shrimps cooked with onion, bell peppers, tomatoes & freshly ground masala	燈籠椒黑胡椒香料 炒大蝦	\$168
856	Goan Shrimp Curry ★ a delicacy from Goa - stir-fried prawns cooked with Indian spices & coconut milk	果亞椰香咖喱大蝦	\$168



846



856



Indian BREAD

NAAN

tandoor baked Indian bread made with flour

901 ✂	Plain Naan	原味烤餅	\$38
902 ✂	Butter Naan / Garlic Naan	牛油烤餅 / 蒜香烤餅	\$42
903 ✂	Sunhari Lachha Naan ★ saffron, poppy seed, almonds	皇室烤餅 番紅花、罌粟籽、杏仁	\$52
904 ✂	Ajwani Lachha ★ naan with carom seeds	小茴香籽烤餅	\$52
905 ✂	Sun-dried Tomato Naan ★	乾蕃茄烤餅	\$48

ROTI

tandoor baked Indian bread made with whole wheat flour

906 ✂	Tandoor Roti / Butter Roti	全麥圓烤餅 / 牛油圓烤餅	\$38/\$42
907 ✂	Missi Roti roti made with gram flour, wheat flour and spices	扁豆粉香料麥烤餅	\$48

PARATHA

north Indian bread with layers giving a crumbly, melt-in-the-mouth texture

908 ✂	Lachha Paratha ★	北印度抓餅	\$42
909 ✂	Ajwani Lachha Paratha with carom seeds	小茴香籽抓餅	\$48

KULCHA

Indian bread made from flour, milk & butter stuffed with cheese or onion

910 ✂	Onion Kulcha \$58	洋蔥餡餅	\$58
911 ✂	Cheese Kulcha \$68	芝士餡餅	\$68

PAPADUM

authentic Indian crispy wafer made of lentil flour

912 ✂	Roasted Papad	印度香脆薄餅	\$28
913 ✂	Masala Papad	馬莎拉香脆薄餅	\$38

914 ✂	RAITA yoghurt mixed with onion & cucumber	印度乳酪醬 配洋蔥粒、 青瓜或鷹嘴豆粉脆脆	\$48
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915 ✂	LACHHA ONION onion with green chili and lemon	印度伴菜助料 洋蔥、青椒及檸檬	\$28
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INDIAN RICE & BIRYANI



925

921 ✨	Basmati Steamed Rice	印度長米飯	\$58
922 ✨	Saffron Pulao basmati rice cooked with saffron & herbs	番紅花香草印度長米飯	\$68
923 ✨	Lucknowi Veg Biryani ★☾ seasonal vegetables and basmati rice slow cooked with saffron & aromatic spices, served with raita	北印度番紅花雜菜香飯	\$148
924	Murgh Dum Biryani ★☾ slow cooked chicken & basmati rice with aromatic spices, served with raita	海得拉巴雞肉香飯	\$158
925	Gosht Biryani ★☾ New Zealand lamb, basmati rice, & onions, flavored with mint, saffron & spices, served with raita	乳酪番紅花薄荷羊肉香飯	\$168
926	Shrimp Biryani ★☾ aromatic basmati rice cooked with shrimps, herbs & Indian spices, served with raita	印度蝦仁香飯	\$168

INDIAN DESSERTS

931 **Signature Paan Ice Cream** \$98
自家製檳榔葉雪糕

932 **Coconut Ice Cream** \$78
椰子雪糕

933 **Gulab Jamun** \$78
玫瑰糖蜜饊球



934 **Homemade Pista Kulfi** ★ \$98
印度開心果牛奶冰

935 **Homemade Rasmalai** ★ \$88
秘製印度甜奶球



936 **Carrot Halwa** \$88
sweetened carrot mash slow cooked in
cardamom, milk, dry fruit and almonds
杏仁碎奶蜜荳蔻煮甘筍蓉



Please advise us if you have any food allergy.

如閣下對任何食品過敏，敬請通知店員。多謝合作

All photos are for reference only 所有圖片只供參考