



MENU

Indian & Nepalese Restaurant



Time : 10:30 AM - 11:00 PM

+855 81 31 8763



APPETIZER



MOMO (VEGETABLE/CHICKEN)(JHOL/FRY/CHIILI) - - - - \$ 5.00/5.50/6.00

A savory dumpling filled with minced vegetables or chicken, served steamed (Jhol), fried (Fry), or spicy (Chilli), accompanied by a special dipping sauce.

ONION BHAJIYA - - - - - \$ 4.00

Bhajiya - Deep-fried, lightly spiced onion fritters.

ALOO TIKKI (4 PCS) - - - - - \$ 4.00

Aloo Tikki (4 pcs) - Spiced potato patties served with chutney.

SAMOSA (VEGETABLES/CHICKEN/LAMB) (2PCS) - - - - - \$ 1.50/2.00/2.50

Crispy pastry filled with spiced vegetables/chicken/lamb.

AMRITSARI FISH FRIED - - - - - \$ 6.00

Amritsari Fish Fried - Deep-fried fish marinated in Indian spices

PAKODA (VEGETABLE/CHICKEN/PANNER) - - - - - \$ 3.75/6.00

Battered in gram flour& deep fried spiced served with chutney

HARA BHARA KEBAB - - - - - \$ 4.75

Hara Bhara Kebab - Spinach and pea patties mixed with Indian spices.

CHICKEN CHHOYELA - - - - - \$ 5.00

Marinated grilled chicken tossed with spices, onions, and cilantro.



CHICKEN SEKUWA

\$ 5.00

Succulent grilled chicken marinated in Himalayan spices.

SAMOSA CHAAT

\$ 4.25

Crushed samosas topped with chickpeas, yogurt, tamarind chutney, mint chutney, chaat masala, sev, coriander, onion, and optional green chilies.



PAPDI CHAT

\$ 4.25

Crispy papdis topped with chickpeas, yogurt, tamarind chutney, mint chutney, chaat masala, sev, coriander, onion, and optional green chilies.

CHICKEN TIKKA ROLL OR PANEER ROLL

\$ 4.75

Grilled chicken tikka wrapped in a soft roll with veggies and sauces.
/ Spicy paneer (Indian cottage cheese) wrapped in a soft roll with veggies and sauces.

PANI PURI (8 PCS)

Crispy semolina shells filled with spicy, tangy water, chickpeas, potatoes, and sweet tamarind chutney.

\$ 3.00



SOUP



TOMATO SOUP ----- \$ 2.50

A comforting blend of tomatoes, onions, garlic, and herbs, served hot.

DAAL SOUP ----- \$ 2.50

A hearty lentil soup flavored with spices and herbs, served hot.

MURGH KA SHORBA ----- \$ 3.00

A flavorful chicken soup, simmered with aromatic spices and herbs.

GHOST KA SHORBA ----- \$ 4.00

A rich and spicy mutton (goat meat) soup, infused with traditional Indian spices.

LEMON & CORIANDER SOUP ----- \$ 3.00/3.25

A choice between a light and refreshing vegetable or chicken soup made with fresh lemon juice, coriander leaves, and a savory broth.



MANCHOU SOUP (VEGETABLE/CHICKEN) ----- \$ 3.00/3.25

A spicy and flavorful soup with a base of vegetables or chicken, enhanced with garlic, ginger, and soy sauce, topped with crispy fried noodles.

THUKPA ----- \$ 5.50

A traditional Tibetan noodle soup with vegetables or meat, flavored with spices and herbs.



FROM THE CLAY OVEN (TANDOOR)



TANDOORI CHICKEN (HALF) ----- \$ 6.50

Tender chicken marinated in yogurt and spices, cooked in a tandoor (clay oven) for a smoky flavor and juicy texture.

CHICKEN TIKKA ----- \$ 5.50

Tender pieces of chicken marinated in yogurt and spices, grilled to perfection.

MURGH MALAI KEBAB (8 PEC) ----- \$ 6.00

Succulent pieces of chicken marinated in a creamy mixture of yogurt, cream, and spices, skewered and grilled to perfection.

CHICKEN HARIYALI KEBAB ----- \$ 6.00

Tender chicken pieces marinated in a vibrant green mixture of coriander, mint, yogurt, and spices, grilled to perfection.

TANDOORI SHRIMP ----- \$ 8.00

Succulent shrimp marinated in a blend of yogurt and spices, cooked in a tandoor (clay oven) for a smoky flavor.

STUFF MUSHROOM TIKKA ----- \$ 6.50

Mushrooms filled with a flavorful mixture of spices and grilled to perfection.

FISH TIKKA (8 PEC) ----- \$ 6.50

Tender pieces of fish marinated in a blend of spices and grilled to perfection.

AJWAINI MACCHI TIKKA ----- \$ 6.50

Fish marinated with carom seeds (ajwain), yogurt, and spices, grilled to perfection.

SEEKH KEBAB (CHICKEN/LAMB) ----- \$ 6.00/8.00

Minced chicken or lamb mixed with spices, molded onto skewers, and grilled to perfection.

TANDOORI PANEER ----- \$ 6.00

Cubes of paneer (Indian cottage cheese) marinated in yogurt and spices, cooked in a tandoor (clay oven) for a smoky flavor.



MEAT LOVERS PLATTER

A hearty platter featuring a selection of grilled meats such as chicken, lamb, and beef, served with assorted sauces and accompaniments.

\$ 6.00

TANGADI KEBAB (2 PEC/4PEC) ----- \$ 6.00

Chicken drumstick marinated in yogurt garlic herbs and barbequed in tandoor

BOTI KEBAB (8 PEC) ----- \$ 8.50

Cubes of paneer (Indian cottage cheese) marinated in yogurt and spices, cooked in a tandoor (clay oven) for a smoky flavor.

NEPALESE MAIN COURSE



KHASI KO BHUTTUWA ----- \$ 7.00

Goat liver and stomach cooked with tomato, Nepalese spice, and five spices served with coriander leaf

KUKHURA KO MASU ----- \$ 6.00

Gorkhali-style chicken with bone cooked with Himalaya spice and garnish with coriander leaf

KASHI KO MASU ----- \$ 8.50

Goat meat curry with bone cooked with five spices and Himalayas spice

MACHA KO JHOL ----- \$ 7.00

Marinated fish deep-fried and cooked with anion, tomato, and mustard seed with tangy gravy

KASHI KO MASU ----- \$ 8.50

Goat meat curry with bone cooked with five spices and Himalayas spice

NEPALESE THAKALI THALI SET ----- \$ 7.00/8.00

(CHICKEN/MUTTON/FISH)

Chicken Curry/Mutton Curry/ Fish Curry, Rice, Daal, Saag, Chutney, sabji
Papad, chapati and salad

HARIYO SAAG ----- \$ 4.00

Mustard green leaves lightly sauteed with cumin seed, Garlic, and Ginger



ENTREE

(CHICKEN SPECIALTIES)



CHICKEN CURRY

★★★★★

Indulge in the rich and aromatic flavors of our Chicken Curry. Made with tender chicken pieces simmered in a blend of exotic spices and herbs, this dish is sure to tantalize your taste buds.

\$ 5.00

BUTTER CHICKEN

★★★★★

Savor the creamy goodness of our Butter Chicken. Tender chicken cooked in a rich and flavorful tomato-based sauce, infused with butter and cream for a dish that melts in your mouth.

\$ 6.00



CHICKEN TIKKA MASALA

★★★★★

Tender boneless chicken pieces roasted in our tandoor, cooked in a mild creamy tomato gravy with onions

\$ 6.00

KADAI CHICKEN/CHICKEN HANDI ----- **\$ 6.00**

Tender and juicy morsels of chicken cooked with tomatoes, onions, and bell peppers in a tomato and vinegar gravy

RARA CHICKEN ----- \$ 7.00

Chicken mince and tandoori chicken cooked with creamy and rich tomato gravy

MUGHLAI CHICKEN KORMA ----- \$ 6.00

The Mughlai chicken korma curry is marinated with yogurt and spices, Cooked with a paste of cashew and fried onions, cumin, coriander, and garam masala powder.

CHICKEN SAAG/SPINACH ----- \$ 6.00

Boneless chicken pieces smothered in a creamy spinach puree and fresh herbs



GORKHA PALACE MURGH ----- \$ 7.00

Cashew nut marinated chicken rolled with egg sheet wrap and topped with cashew nut gravy serve with biryani Rice

CHICKEN BHUNA ----- \$ 6.00

Chicken thigh cooked with five spices, Indian spice.

HYDERABADI CHICKEN ----- \$ 6.00

Chicken cooked in a rich, spicy, and aromatic gravy flavored with gram masala

PATIALA CHICKEN ----- \$ 7.50

Shrimp, marinated in yogurt, smoked garlic, and caraway seeds, then grilled in our tandoor

NABABI CHICKEN ----- \$ 6.50

Chicken is cooked in a white cashew nut gravy with a blend of aromatic spices

ENTREE

(LAMB SPECIALTIES)



NARGISI KOFTA ----- \$ 9.00

Marinated lamb keema wrapped on hard-boiled eggs and braised into spicy rich yogurt gravy

LAMB CURRY ----- \$ 7.00

Experience the robust flavors of our Lamb Curry. Succulent lamb pieces cooked in a fragrant blend of spices, creating a dish that is hearty, flavorful, and satisfying.

KASHMIRI LAMB ROGAN JOSH ----- \$ 8.25

Enjoy the exotic flavors of Kashmir with our Kashmiri Lamb Rogan Josh. Tender lamb cooked in a rich and aromatic sauce, infused with traditional spices like cardamom, cinnamon, and cloves, creating a dish that is truly a delight for the senses.

LAMB SAAG/ SPINACH ----- \$ 8.00

Delight in the nutritious goodness of our Lamb Saag. Tender lamb cooked with vibrant spinach and a blend of aromatic spices, creating a flavorful and healthy dish that is sure to please your palate.

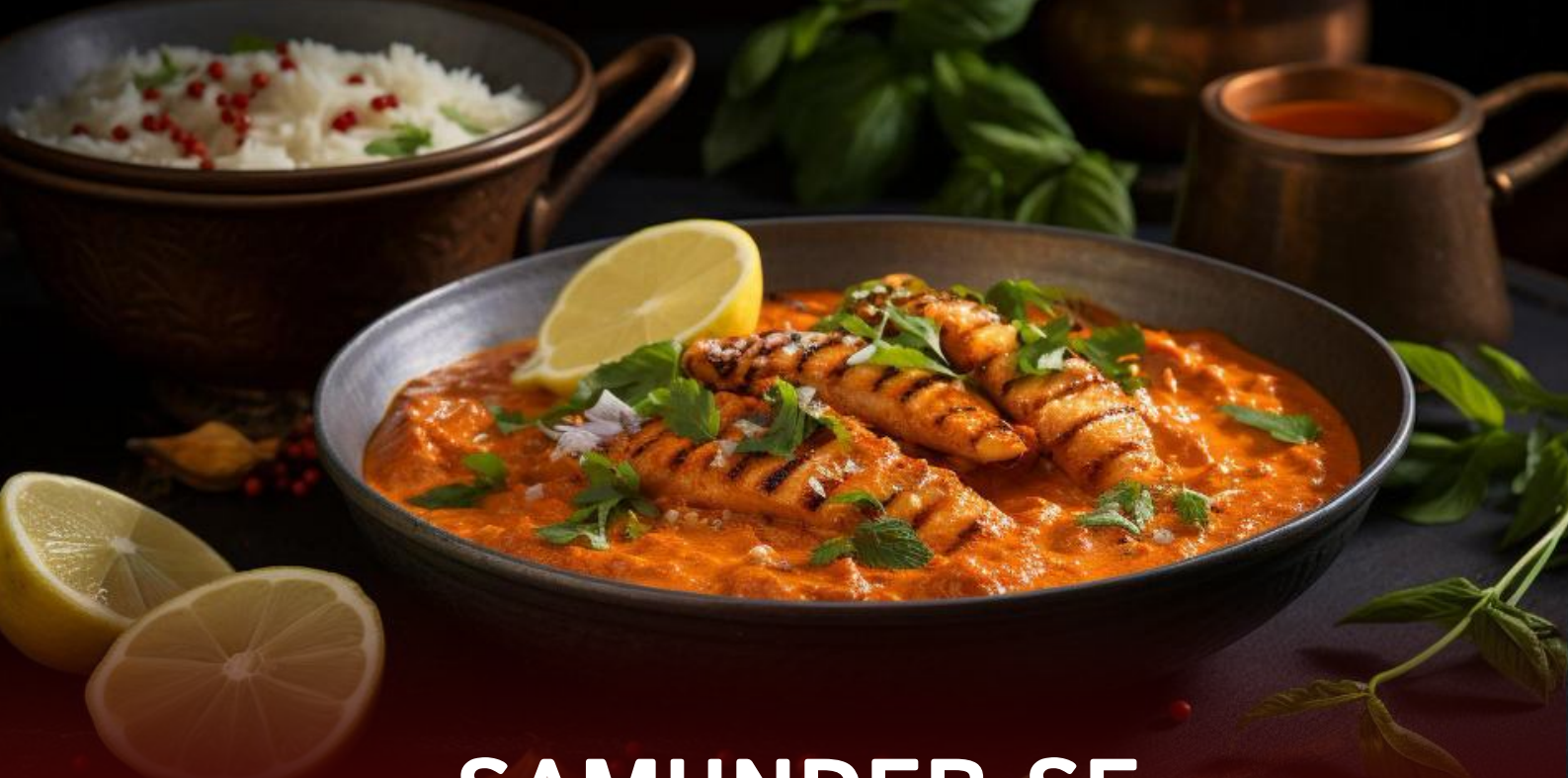
LAMB KEEMA ----- \$ 8.50

Savor the bold flavors of our Lamb Keema. Minced lamb cooked with onions, tomatoes, and a blend of spices, creating a hearty and flavorful dish that pairs perfectly with rice or bread.

LAMB BHUNA GOSHT ----- \$ 8.00

Indulge in the rich flavors of our Lamb Bhuna Gosht. Tender lamb pieces slow-cooked with aromatic spices, tomatoes, and onions, creating a thick, flavorful gravy that is sure to satisfy your taste buds.





SAMUNDER SE

(SEAFOOD)

AMRITSARI FISH CURRY

\$ 7.00

Experience the bold and tangy flavors of our Amritsari Fish Curry. Tender fish cooked in a spicy and aromatic gravy, infused with traditional Indian spices and the tanginess of tomatoes, creating a dish that is rich in flavor and sure to delight your taste buds.

FISH TIKKA MASALA

\$ 7.00

Fish tikka cooked in a clay oven and finished in a creamy tomato gravy with onions and bell peppers

TAWA MACHI

\$ 7.00

Pan-fried fish fillet marinated with, ginger, garlic, lemon juice, and Indian spices

PRAWN MASALA

\$ 7.00

Our Prawn Masala is a delightful dish featuring succulent prawns cooked in a flavorful masala made from a blend of aromatic spices, onions, and tomatoes. It's a spicy and savory treat that seafood lovers will enjoy.

PRAWN CURRY

\$ 6.50

Savor the flavors of the sea with our Prawn Curry. Juicy prawns cooked in a fragrant curry sauce, infused with a blend of spices and coconut milk for a creamy, aromatic dish that is sure to please your palate.

GORKHALI CHILI PRAWN

\$ 8.00

Marinated lamb keema wrapped on hard-boiled eggs and braised into spicy rich yogurt gravy

VEGETABLE

(DELIGHT & DAAL)

DAL MAKHANI/DAAL MAHARAH ----- \$ 4.50/4.75
A 48-hours ritual- black lentils, fresh cream, butter, Kasuri methi

YELLOW DAL (TADKA/FRY) ----- \$ 4.00
Yellow lentils tempered with cumin seeds, garlic, onions, and tomatoes

PATIALA VEGETABLE ----- \$ 5.00
An all-time favorite from Punjab, the Mixed Vegetables Patiala

CHANA MASALA ----- \$ 4.50
Chickpeas cooked in a spicy and tangy tomato sauce

TAWA SUBZI ----- \$ 5.00
Croquettes of ground mixed vegetables and cheese stuffed with nuts and raisins in a creamy sauce



VEGETABLE KORMA ----- \$ 5.50
Ground mixed vegetables and cheese cooked in a creamy cashew sauce

PANEER MAKHANI ----- \$ 6.00
Cubes of cottage cheese cooked with a tomato-based buttery creamy sauce



KADAI PANEER -----

\$ 6.00

Cubes of cottage cheese sautéed in a kadai (wok) with onions, bell peppers, tomatoes, ginger, and coriander

PANEER SAAG / SPINACH -----

\$ 6.00

Homemade cottage cheese cooked in a creamy spinach sauce

TANDOORI CHICKEN (HALF) -----

\$ 6.00

Tender chicken marinated in yogurt and spices, cooked in a tandoor (clay oven) for a smoky flavor and juicy texture.

PANEER TIKKA MASALA -----

\$ 6.00

Cubes of cottage cheese cooked in a creamy tomato gravy with onions and bell peppers

ALOO GOBI -----

\$ 4.50

Cauliflower and potatoes cooked in an onion and tomato masala

BHINDI ALOO (HOME_STYLE) -----

\$ 4.75

Semi-dry curry made with okra, potato, Indian spices, onions, and tomatoes

RICE & BIRYANI



STEAM RICE/YELLOW RICE ----- \$ 1.00/2.00

Marinated lamb keema wrapped on hard-boiled eggs and braised into spicy rich yogurt gravy

FISH BIRYANI/PRAWN BIRYANI ----- \$ 7.50

Boneless fish or Prawn, basmati, saffron, rice, Herbs, spices

PEAS PULAO/KASHMIRI PULAO ----- \$ 2.75/3.00

Our Peas Pulao offers a delightful blend of fluffy rice, sweet peas, and aromatic spices. For a richer experience, try our Kashmiri Pulao, featuring rice cooked with nuts, fruits, and exotic spices.

VEGETABLE BIRYANI ----- \$ 5.25

Our Vegetable Biryani is a fragrant and flavorful dish made with basmati rice, assorted vegetables, and a blend of aromatic spices. It's a satisfying and delicious choice for vegetarians and biryani enthusiasts.

CHICKEN BIRYANI/LAMB BIRYANI ----- \$ 6.00/7.50

Experience the rich flavors of our Chicken Biryani or Lamb Biryani, each a delightful blend of fragrant rice, tender meat, and aromatic spices.

HYDERABADI DUM BIRYANI (CHICKEN/MUTTON) --- \$ 7.50/8.50

Savor the exquisite taste of our Hyderabad Dum Biryani, available in Chicken or Mutton options, each a delightful combination of fragrant rice and tender meat cooked to perfection.





ROTI/INDIAN BREAD

CHAPATI ROTI ----- \$ 0.85

Enjoy our Chapati Roti, a traditional Indian flatbread made from whole wheat flour, perfect for pairing with your favorite curry or as a light and healthy meal option.

TANDOORI ROTI ----- \$ 1.10

Try our Tandoori Roti, a delicious and slightly charred Indian flatbread baked in a tandoor oven, perfect for sopping up the flavors of your favorite curry or as a tasty accompaniment to any meal.

LACHHA PARATHA ----- \$ 1.50

Wheat flour crispy layered bread baked in clay oven Tandoor

PLAIN NAAN ----- \$ 1.10

Soft bread baked in tandoor made with refined flour

BUTTER NAAN/GARLIC NAAN ----- \$ 1.65

Barbequed leavened bread topped with clarified butter

KASHMIRI NAAN ----- \$ 3.50

Naan Stuffed with Cottage cheese, cashew nut, and black raisin

PANEER NAAN OR CHEESE NAAN WITH GARLIC --- \$ 2.50/3.00

Naan stuffed with homemade cottage cheese

AKBARI NAAN (MUTTON/CHICKEN) ----- \$ 3.00/2.50

Plain flour bread stuffed with spicy mixed chicken or mutton

PLAIN PARATHA ----- \$ 1.50

Plain pan-fried whole-wheat bread

INDOCHINA CUISINE



LOLLYPOP CHICKEN (4PEC) ----- \$ 6.00

The showpiece of Indian culinary art, chicken marinated in yogurt and spices overnight, then cooked in a clay oven

FRIED RICE (VEGETABLES/CHICKEN) ----- \$ 4.00

Fried rice with cabbage carrot green beans in soy sauce

CHICKEN CHOWMEIN (CHICKEN OR VEG) ----- \$ 4.75

Stir-fried noodles with al dante vegetables & chicken in soy sauce

GOBI MANCHURIAN/ VEGETABLE MANCHURIAN -- \$ 5.00

Enjoy the delightful flavors of our Gobi Manchurian or Vegetable Manchurian, each offering a perfect blend of crispy fried goodness and tangy sauce, creating a dish that is sure to please.

CHILLI CHICKEN CHILLI PANEER ----- \$ 5.50

Spice up your meal with our Chilli Chicken or Chilli Paneer, each offering a perfect balance of spicy, tangy flavors that will tantalize your taste buds.

VEG CRYSPY ----- \$ 5.00

Savor the crunch with our Veg Crispy, a delightful blend of crispy vegetables tossed in a tangy and spicy sauce, perfect as a starter or as a crunchy side dish.





DESSERTS

LADDU ----- \$ 2.00

Ball-shaped sweet made with Gram flour balls, melon seed, Cardamon powder, black cardamon

GULAB JAMUN ----- \$ 2.00

Indulge in the sweet and syrupy goodness of our Gulab Jamun, a traditional Indian dessert made from deep-fried milk solids soaked in a fragrant sugar syrup, perfect for satisfying your sweet cravings.

GAJAR HALWA ----- \$ 4.00

Cubes of cottage Shredded carrots, milk, ghee, sugar, almonds, pistachios, nuts cooked in a creamy tomato gravy with onions and bell peppers



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