



tiffin

Authentic Indian Cuisine

Two countries. Two cultures. Two cuisine philosophies.


Thailand and India, although very different, stem from an entwined history. Modern Thai language, for example, is derived from an ancient Indian alphabet. On the culinary side, the ancient spice route brought new flavours and ingredients, influencing the cuisine of the Land of Smiles..

Thanks to **tiffin** and **solo**, prepare to embark on a culinary journey between two of the greatest food cultures in South Asia.

solo

Authentic Thai Cuisine





tiffin

Authentic Indian Cuisine

Authenticity, rich flavorful spices. This is how I would describe Indian cuisine.

Discover with me the depth of our culinary culture and the result of over 8000 years of history blend in a creative menu.

Authenticity. Indian cuisine is not a cuisine that you learn in books but an art you learn with your hands, mouth and feelings.

Spices. One thousand and one different flavors, fragrances, textures and tastes.

My team and I wish you a wonderful culinary journey at **tiffin**

Sunil Bhojar, Indian Chef

Sunil

Appetizers

Tiffin Chaat Platter - 260

Papri chaat, sev puri and aloo ki chaat

Vegetables Samosa - 250

Pastry filled with mashed potato, green peas, ginger, garlic, coriander

Fish Amritsari - 270

Crispy deep fried marinated fish finger in chick peas flour, ginger, garlic and Indian spice

Tandoor Oven

Lehsuni Murg Tikka - 470

Chicken skewers cooked in a tandoor flavored with garlic, onion salad, spicy beetroot puree.

Tandoori Lamb Chop - 720

Marinated lamb cutlet cooked in a tandoor served with onion salad, spicy beetroot puree

Malai Paneer - 550

Cottage cheese marinated with yogurt, cream, cheese, and spice served with sauté vegetables, onion salad, spicy beetroot puree

Tandoori Zinga - 720

Marinated tiger prawn cooked in a tandoor, onion salad, spicy beetroot puree

tiffin Signature

Tandoori Salmon Steak with Moilee Gravy - 750

Yogurt marinated salmon steak cooked in tandoor served with coconut base moilee sauce, and cumin rice

Saffroni Butter Chicken - 520

Chicken tikka cooked in tomato, butter, cashew nut, ginger, garlic, cream and spice

Mughlai Paneer Kofta - 580

Potato and cottage cheese dumplings cooked in a cream, tomato and cashew nut gravy

Authentic Pan

 Murg Tikka Masala - 520

Chicken tikka cooked with cashew nuts, tomato and fenugreek gravy

  Kashmiri Lamb Rogan Josh - 620

Slow cooked lamb shank with kashmiri chili, fennel and tomato

 Kadhai Zinga - 720

Marinated tandoori prawn served with classic kadhai gravy with capsicum

 Goan Fish Curry - 520

Seabass cooked in coconut milk and chilies

 Paneer Makhani - 460

Cottage cheese in a tomato and fenugreek gravy

 Lehsuni Palak Paneer - 460

Spiced cottage cheese cooked with spinach gravy

  Aloo Gobi - 380

Potato and cauliflower cooked with onion, tomato, ginger, garlic

 Dal Anantara - 380

Black whole lentil slow cooked with tomato, butter cream and spice

Rices

Hyderabadi Chicken Biryani - 510

Plain Basmati Rice - 100 

Jeera Rice - 100 

Saffron Pulao Rice - 120 

Naans

Classic Naan - 100

Plain, butter or garlic

 Cheese Naan - 120

 Tandoori Roti - 80

 Laccha Paratha - 120

 Yogurt Cucumber Raita - 120

Sweets

Gulab Jamun with Carrot Pudding - 210

Deep fried milk ball soak in rose flavored sugar syrup served with carrot pudding



Saffron Pistachio Kulfi - 190

Homemade Indian ice cream, saffron, pistachio, almonds, cardamom powder