

tiffin

Authentic Indian Cuisine

Two countries. Two cultures. Two cuisine philosophies.

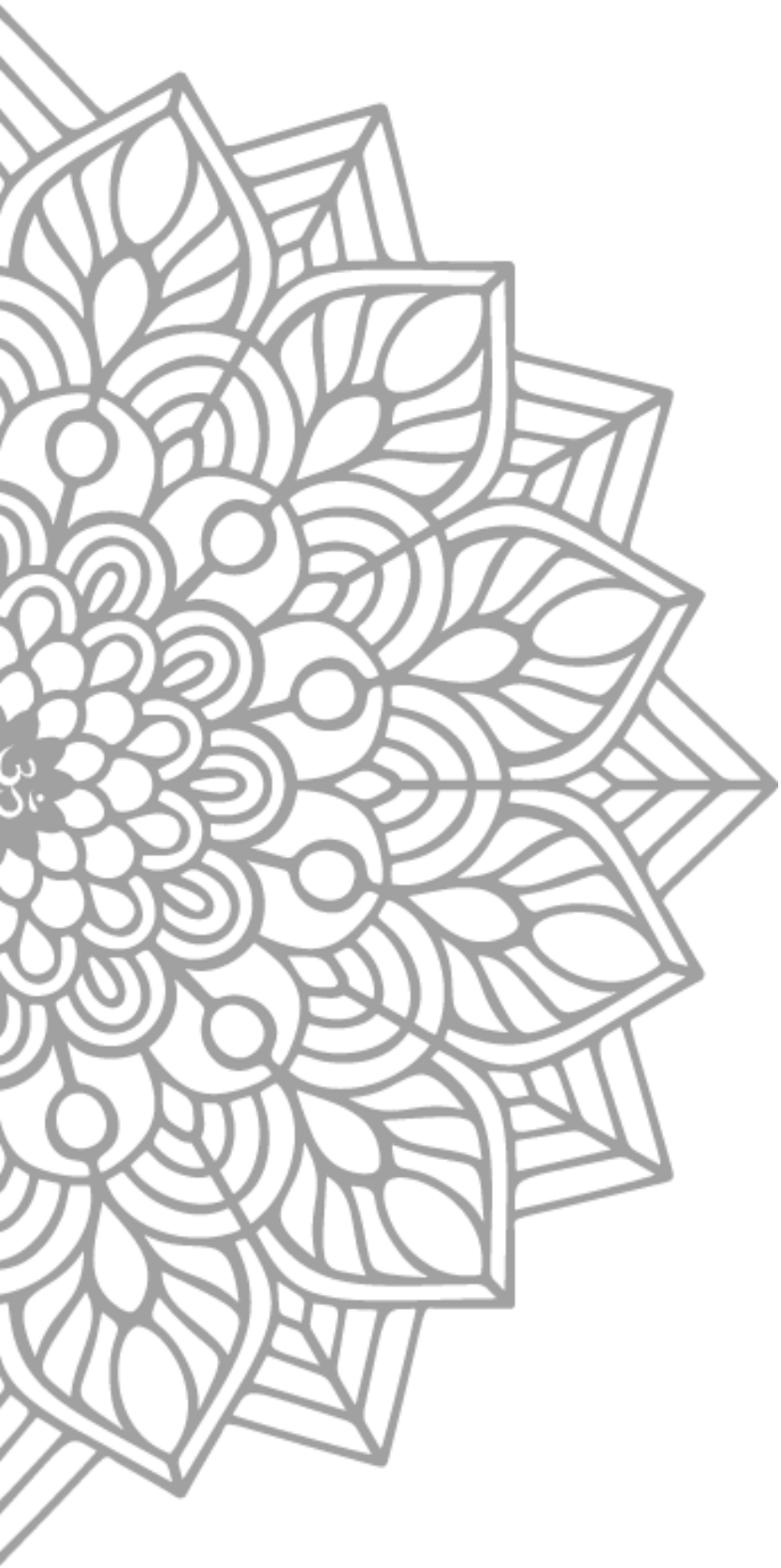
Thailand and India, although very different, stem from an entwined history. Modern Thai language, for example, is derived from an ancient Indian alphabet. On the culinary side, the ancient spice route brought new flavours and ingredients, influencing the cuisine of the Land of Smiles..

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

sala

Authentic Thai Cuisine





tiffin

Authentic Indian Cuisine

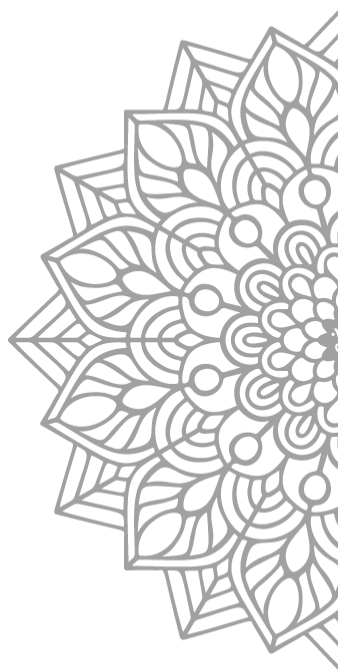
Authenticity, rich flavorful spices. This is how I would describe Indian cuisine.

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.

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Appetizers

Papri Chaat Platter - 320

Papri chaat, diced potato, chickpea, yogurt, tamarind and mint sauce

Vegetable Samosa - 350

Pastry filled with mashed potato, green pea, cashew nut, ginger, garlic, coriander and mint sauce

Aloo Tikki - 320

Mashed potato with ginger, Indian spices and mint sauce

Pani Puri - 320

Diced potato, chickpea, tamarind, yogurt and mint sauce

Papadam - 110

With mint sauce

Paneer Tikka Salad Bowl - 520

Mixed green salad, cucumber, tomato, avocado, shallot, pomegranate and paneer tikka

Chicken Tikka Salad Bowl - 490

Mixed green salad, cucumber, tomato, avocado, shallot, pomegranate and chicken tikka

Tandoor Oven

Tandoori Murgh Tikka - 550

Chicken skewers served with garlic, onion salad and mint sauce

Murgh Malai Kebab - 560

Marinated chicken breast with cream cheese, butter and Indian herbs

Tandoori Broccoli - 550

Marinated broccoli with cream cheese, butter, Indian herbs and mint sauce

Lamb Seekh Kebab - 520

Marinated mince lamb, red onion salad, lime and mint sauce

Chicken Seekh Kebab - 490

Marinated mince chicken, red onion salad, lime and mint sauce


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Saffroni Butter Chicken - 620

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

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax

 Vegan  Vegetarian  Spicy Dishes  Contain Pork  Gluten Free  Lactose Free  Contain Peanut

 Locally Sourced Dish  Locally Sourced Fish

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations

Authentic Pan

Murgh Tikka Masala - 620

Chicken tikka cooked with cashew nut, tomato and fenugreek gravy

Kashmiri Lamb Rogan Josh - 890

Slow cooked lamb shank with Kashmiri chili, fennel and tomato

Goan Prawn Curry - 820

Marinated prawn cooked in coconut milk and chili

Goan Fish Curry - 620

Seabass cooked in coconut milk and chili

Paneer Makhani - 590

Cottage cheese and fenugreek gravy

Aloo Gobi - 470

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

Dal Anantara - 520

Slow cooked black lentil with tomato, butter cream and spices

Assorted Vegetable Curry - 450

Sauté vegetables and cheese with Masala curry sauce

Lahsuni Palak Paneer - 530

Spinach and fenugreek leaves cooked with garlic and cottage cheese

Dal Tadka - 490

Yellow split peas cooked with tomato, onion, garlic, butter and roasted cumin seeds

Lahsuni Dal Palak - 490

Yellow Dal with spinach, onion, garlic, butter and Indian herbs

Rices

Lamb Biryani - 880

Basmati rice cooked with marinated lamb and Indian spices

Subz Biryani - 480

Basmati rice cooked with assorted vegetable and Indian spices

Chicken Biryani - 630








Basmati rice cooked with marinated chicken thigh and Indian spices

Basmati Rice - 150

Jeera Rice - 180

Yogurt Cucumber Raita - 130

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Naans

Classic Naan - 150 

Plain, Butter or Garlic

Cheese Naan - 180 

Mozzarella cheese

Masala Kulcha - 180  

Stuffed mashed potato, green chili, coriander, butter and Indian spices

Tandoori Roti - 150 

Wheat flour

Laccha Paratha - 180 



Sweets



Gulab Jamun - 290 

Deep fried milk ball soaked in rose flavored sugar syrup

Saffron Pistachio Kulfi - 290  

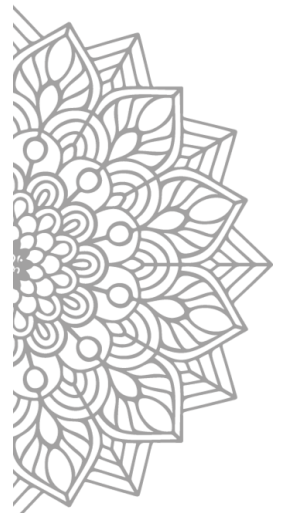
Homemade Indian ice cream, saffron, milk, cashew nut, pistachio, almond, and cardamom powder

Gajar Ka Halwa -290  

Carrot Pudding, ghee, milk, raisin and pistachio


Masala Chai Crème Brûlée - 350

Spiced custard, caramelized sugar with yogurt mint ice-cream



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