

### APPETIZER

Samosa with Chutney 🦈 🥕

3 pieces of triangular savoury pastry filled with spiced potatoes and green peas. Served with mint chutney.

Vegetable Pakora 🗸 🥖

Deep-fried mixed vegetables coated in spiced-seasoned batter. Served with mint chutney.

Paneer Chilli

Deep-fried cottage cheese cubes with capsicum, onions, garlic, and ginger, tossed with soy sauce.

Onion Bhaji V

Deep-fried onions coated in spiced-seasoned batter. Served with mint chutney.

IDR 155

IDR 155

**IDR 265** 

IDR 155

Gobi Manchurian V 🌶

Deep-fried cauliflower tossed in green chilli paste, dark soy sauce and sweet chilli sauce.

Chicken Manchurian 💝

**IDR 180** 

**IDR 155** 

Deep-fried marinated tender chicken tossed with Manchurian sauce.

Chilli Chicken 🥖

IDR 180

Deep-fried chicken cubes with capsicum, onion, garlic, and ginger, tossed with soy sauce.

## SOUP

Tomato Shorba 💝 🗸

tomatoes and herbs.

IDR 130

Chicken Soup

**IDR 160** 

Aromatic herbs simmered with broth of chicken.

Mixed Vegetable Soup Y

A smooth creamy texture stock of

A rich healthy mix of green peas, carrot and broccoli.

**IDR 130** 

Lamb Soup

**IDR 180** 

IDR 365

A healthy mix of lamb, ginger and garlic.

Spicy chunks of lamb cooked with potato

in Masala gravy. Served with steamed

rice, onion pickles, Papadum and Raita.

## LAMB SELECTION

Lamb Rogan Josh 🦈

Tender lamb cubes seasoned with rich Indian spices, onions and thick gravy. Served with steamed rice, onion pickles, Papadum and Raita.

Lamb Keema 🥖

**IDR 365** 

IDR 365

Spiced minced lamb cooked in herbs and gravy. Served with steamed rice, onion pickles, Papadum and Raita.

Lamb Vindaloo 💝 🥖

Chef's Recommendation

Spicy

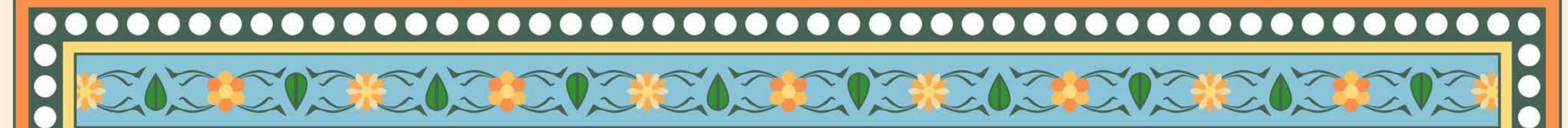
Contain Peanuts

√ Vegetarian

Contain Seafood

Should you have special dietary requests please do not hesitate to inform our friendly server.





## GRILLED ON THE TABLE

### Vegetables

Paneer Tikka 💝

IDR 310

Malai Broccoli Sticks

**IDR 180** 

Chunks of Paneer marinated in aromatic herbs. Served with mint chutney.

aromatic herbs.

chutney.

Creamy marinated broccoli with

Mushroom Tikka V 🌶

**IDR 180** 

Spicy Tandoori Aloo 🗸 🥖

Spicy potato sticks. Served with mint

**IDR 180** 

Mushroom marinated in herbs. Served with mint chutney.

Mixed Vegetables Sticks 🗸 🥖 IDR 180 Smoky marinated vegetables sticks.

Served with mint chutney.

Meat and Fish

Chicken Tikka 💝 🥖

IDR 250

Masala Prawn Sticks 💝 🥕 🤊

**IDR 310** 

Marinated chicken pieces in aromatic spices and herbs. Served with mint chutney.

Marinated spicy fish pieces In herbs,

Masala. Served with mint chutney.

Marinated sour and savoury prawns in spices and herbs. Served with mint chutney.

Fish Tikka Sticks 🥖 🤊

IDR 295

Lamb Tikka Sticks 💝 🥖

**IDR 365** 

Marinated lamb cube pieces in yoghurt spices and herbs. Served with mint chutney.

SIGNATURE LIVE SEAFOOD

Lobster Curry (Live)

IDR 335/100gr

Chopped lobster cooked with onions, tomatoes, and gravy, finished with cream and butter.

Served with Basmati rice, onion pickles, Papadum and Raita.

IDR 145/100gr

Flower Crab (Live) Masala Marinated flower crab with ginger and

garlic paste, cooked with spices, herbs, onions, tomatoes, and Masala in a mild gravy. Served with Basmati rice, onion pickles, Papadum and Raita.

Sea bass and (Live) Garoupa

IDR 135/100gr

Choices of dish:

- Fried Fish
- Marinated Grilled Fish
- Fish Masala
- Roasted Fish Curry

Served with Basmati rice, onion pickles, Papadum and Raita.

Chef's Recommendation

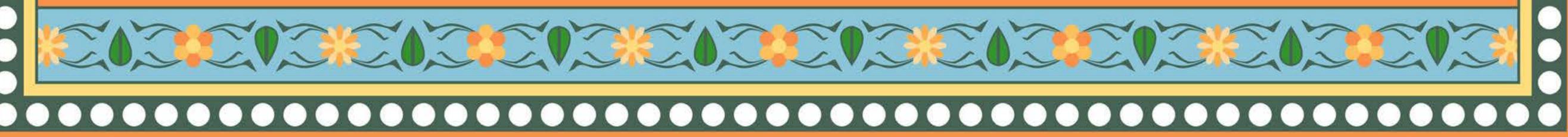
Spicy

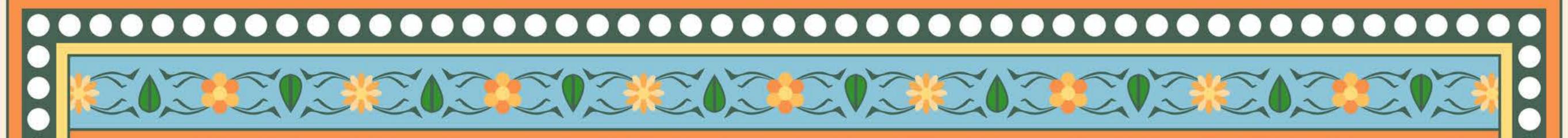
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IDR 250

## TANDOORI MAIN COURSE

Tandoori Chicken

BBQ marinated chicken in yoghurt and seasoned with Tandoori spices, freshly roasted in a tandoor clay oven. Served with mint chutney.

Lamb Seekh Kebab 💝 **IDR 365** 

Smoky marinated minced lamb made with spices, Garam Masala and aromatic herbs. Served with mint chutney.

Chicken Seekh Kebab 🦈 **IDR 250** 

Smoky marinated minced chicken meat made with juicy flavoured spices. Served with mint chutney.

Mixed Platter 🥞

Lamb kebab, chicken kebab, Paneer Tikka, vegetables. Served with mint

chutney.

Chicken Sekuwa 🌶

BBQ smoked pieces of chicken marinated with herbs and spices.

Served with mint chutney.

Tandoori Prawn

Roasted smoky Tandoori prawns with dry herbs and spices. Served with mint

chutney.

Chicken Malai Kebab 🥞

IDR 250

Creamy marinated chicken meat cubes with Indian herbs and spices mixed with cashew nut paste and cooked in a tandoor clay oven. Served with mint chutney.

## MAIN COURSE

Kadai Chicken 💝 🥕

IDR 250

Butter Chicken 🥞

IDR 250

Marinated boneless chicken roasted in Juicy chicken cooked in Masala, bell peppers, tomatoes, onions and chilli. tandoor clay oven, simmered in butter

and creamy tomato gravy.

Goan Chicken Curry 🐡 IDR 250

Boneless chicken with vinegar, onion, and coconut cream gravy.

Saag Murgh 😤 **IDR 250** 

Spinach and chicken cooked in herbs.

Chicken Tikka Masala

**IDR 250** 

Boneless chicken cubes marinated in yoghurt, spices, and herbs, cooked in a tandoori clay oven, then sautéed with onions, tomatoes, and a mild, creamy butter gravy.

Kerala Fish Curry 💝 🥕 🤊

Boneless spicy fish simmered in Kerala traditional fish curry with okra, eggplant

and creamy coconut milk.

Prawn Curry >

**IDR 310** 

**IDR 295** 

**IDR 385** 

**IDR 250** 

**IDR 310** 

Eight medium-sized prawns cooked with onions, tomatoes, garlic, and ginger in a

mildly spicy gravy.

Chef's Recommendation

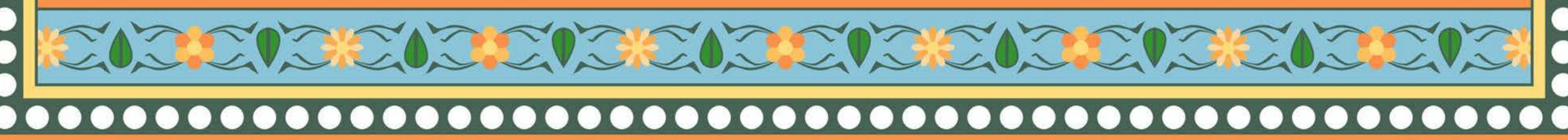
Spicy

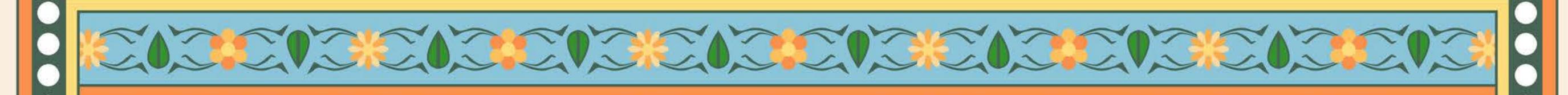
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## SPICE SPECIAL TREATS

## Nirwana Special Thali

IDR 410

# Nirwana Special Thali 🗸 🧆

**IDR 325** 

### (Non vegetarian)

Butter chicken, prawn curry, fish curry, mutton Keema, served with green salad, Boondi Raita, Roti and steamed rice.

## (Vegetarian)

Dhal fry, Palak Sabzi, Chana Masala, Aloo Gobi Sabzi, served with green salad, Raita, Roti and steamed rice.

Homemade Indian flatbread with Atta flour.

## BREAD SELECTION

Combo Naan (Cheese & garlic)

**IDR 70** 

Lacha Paratha

Indian layered flatbread.

**IDR 65** 

Flavourful homemade Indian flatbread with cheese and garlic.

**IDR 60** 

Chappati

**IDR 50** 

Flavourful homemade Indian flatbread

with cheese and butter.

Cheese Naan

Aloo Naan

**IDR 50** 

**Butter Naan** 

**IDR 50** 

Soft Indian flatbread stuffed with tasty spiced potatoes.

Tandoori Roti

**IDR 50** 

**Garlic Naan** 

**IDR 50** 

Traditional plain brown Indian flatbread.

Plain Naan

**IDR 40** 

## RICE

Chicken Dum Briyani

IDR 250

Vegetarian Briyani 🗸 🌯

**IDR 200** 

Basmati rice with chicken simmered in

Briyani, Masala and spices.

Basmati rice cooked with mixed vegetables, spices, nuts, and

Jeera rice with cumin seeds.

Fish Dum Briyani

**IDR 295** 

Jeera Rice

**IDR 180** 

Basmati rice with fish simmered in Briyani, Masala and spices.

**IDR 325** 

Steamed Rice

caramelized on top.

**IDR 35** 

Lamb Dum Briyani Basmati rice with lamb simmered in

Briyani, Masala and spices.

**IDR** 50

Plain Basmati Rice

Chef's Recommendation

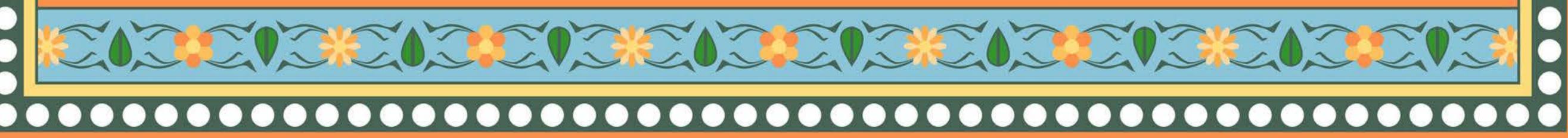
Spicy

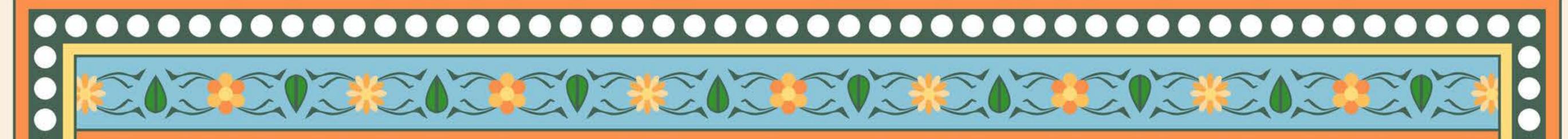
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## VEGETARIAN DISHES

### Dhal Makhni Y &

**IDR 175** 

Black lentils and kidney beans simmered in butter, tomatoes, spices and finished with cream and fresh coriander. Served with Raita, Papadum and onion pickles.

### Dhal Fry Y & **IDR 175**

Simmered Dhal, Thor Dhal, with spices finished with cream and coriander. Served with Raita, Papadum and onion pickles.

#### Methi Malai Mutter V **IDR 265**

Combination of green peas, fenugreek and creamy gravy cooked in herbs and gravy. Served with Raita, Papadum and onion pickles.

### Paneer Butter Masala 💝 🗸 **IDR 265**

Cottage cheese in tangy blended cashew nut, almond and Masala gravy. Served with Raita, Papadum and onion pickles.

#### Baigan Bhartha V **IDR 175**

Smoky-flavoured BBQ mashed eggplant cooked in herbs and sauce. Served with Raita, Papadum and onion pickles.

#### Mutter Paneer 💝 🗸 **IDR 265**

Cottage cheese and green peas in a spiced tomato-based gravy. Served with Raita, Papadum and onion pickles.

### Palak Paneer 😤 🗸

Pureed spinach with cottage cheese and spices, finished with cream. Served with Raita, Papadum and onion pickles.

### Kadai Paneer 💝 🗸

IDR 265

Paneer cottage cheese cooked in Masala, bell peppers, Kasuri Methi and herbs. Served with Raita, Papadum and onion pickles.

### Aloo Gobi ∨

IDR 175

Dried spiced potatoes cooked with cauliflower and herbs. Served with Raita, Papadum and onion pickles.

### Mixed Vegetables Curry 💝 🗸

**IDR 175** 

Mixed seasonal vegetables cooked in tangy tomato gravy and Masala gravy. Served with Raita, Papadum and onion pickles.

### Jeera Aloo 💝 丫

**IDR 175** 

Flavourful and delicious potato stew with cumin and herbs. Served with Raita, Papadum and onion pickles.

### Pindi Chole Y

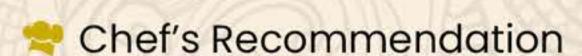
**IDR 175** 

A famous Punjabi dish made from chickpeas cooked in Masala gravy and spices. Served with Raita, Papadum and onion pickles.

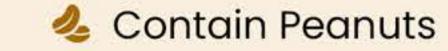
### Bhindi Do Piaza V

**IDR 175** 

Okra curry in a Masala onion sauce. Served with Raita, Papadum and onion pickles.

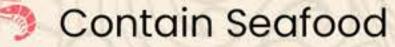




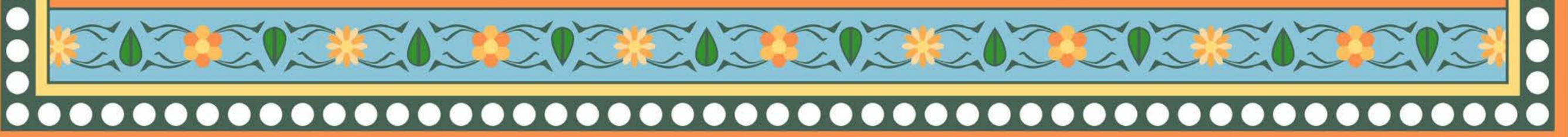


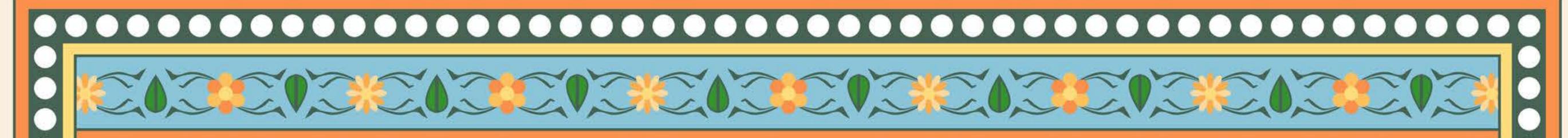
**IDR 265** 





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## SHILIANG MENU

### Vegetables

Vegetable Dumpling Momo √ IDR 180

Steamed or deep-fried dumplings made with white flour and filled with a mix of vegetables served with a spicy tomato and sesame chutney.

Wok-Pan Vegetable √ Fried Rice

Fragrant fried rice cooked in a wok with a variety of vegetables and a blend of soy sauce. An Indo -Chinese style favourite.

Paneer Tikka Roll V

**IDR 230** 

Paneer marinated in Indian herbs, sautéed and pan-fried with mixed vegetables, wrapped with mayonnaise served with mint chutney.

### Non-Vegetables

Chicken 65

A South Indian specialty from Chennai—chicken marinated in garlic, ginger, spices, and curry leaves, then deep-fried until crispy and flavorful.

**IDR 180** 

**IDR 200** 

Chicken Chow Mein

IDR 180

Indian-style spicy stir-fried noodles with chicken, assorted vegetables, green chili, vinegar, and tomato sauce. Cooked on high heat for a smoky flavour.

Golden Fried Prawns

Crispy golden prawns coated in spiced batter and deep-fried. Served with mayonnaise sauce. A North Indian-inspired delight.

**IDR 290** 

Chef's Recommendation

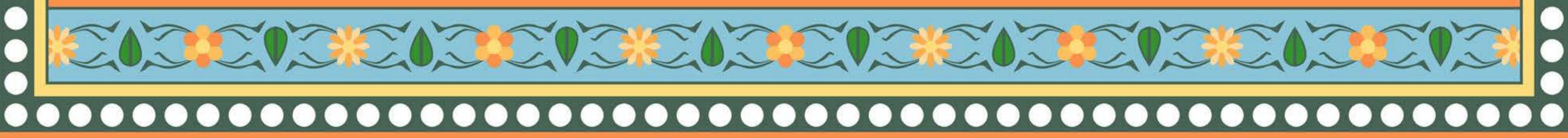
Spicy

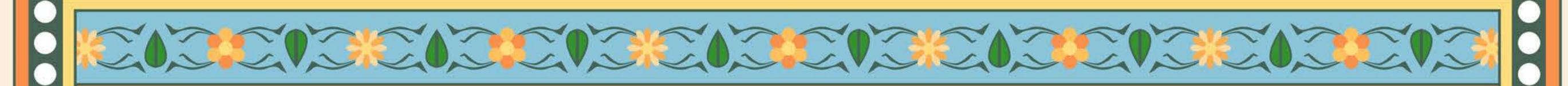
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## SIDE DISHES

**Mixed Raita** IDR 135

A yoghurt-based condiment with onion, cucumber, tomato and roasted cumin.

Indian Green Salad

**IDR 100** 

Lettuce, cucumber, green chili, carrots, onion and tomato.

Plain Yoghurt

**IDR 105** 

Papadum

**IDR 65** 

## KIDS MENU

Chicken Kids Meal 💝

A mix of 3 chicken nuggets and 1 BBQ chicken kebab.

IDR 145

IDR 145

IDR 120

**IDR 140** 

**IDR 50** 

Indian-Style Chicken 💝

IDR 145

Hakka Noodles

Spiced noodles cooked with marinated chicken, eggs, onion, capsicum and cabbage.

### Shami Kids Meal

1 piece of Shami kebab with roasted potatoes.

Carrot Halwa &

Sweet dessert pudding made with grated carrots with ghee, milk, cardamons and a touch of saffron and dry fruits.

Kheer 💝 🕹

A sweet rice pudding cooked with butter, almonds and cashew nuts.

Ice Cream Selection (per scoop) Choices of vanilla, dark chocolate or strawberry.

Cheese Cake 🥞

**IDR 150** 

Authentic creamy-style baked cheese cake with strawberry puree and vanilla Tuile.

Tropical Fresh Fruit Platter

**IDR 130** 

A sunny platter of fresh pre-cut tropical fruits.

Chef's Recommendation

Spicy

Contain Peanuts

√ Vegetarian

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