

## APPETIZER

### Samosa with Chutney 🍽️ 🌶️

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

IDR 155

### Vegetable Pakora 🌿 🌶️

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

IDR 155

### Paneer Chilli 🌶️

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

IDR 265

### Onion Bhaji 🌿

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

IDR 155

### Gobi Manchurian 🌿 🌶️

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

IDR 155

### Chicken Manchurian 🍽️

Deep-fried marinated tender chicken tossed with Manchurian sauce.

IDR 180

### Chilli Chicken 🌶️

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

IDR 180

## SOUP

### Tomato Shorba 🍽️ 🌿

A smooth creamy texture stock of tomatoes and herbs.

IDR 130

### Mixed Vegetable Soup 🌿

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

IDR 130

### Chicken Soup 🍽️

Aromatic herbs simmered with broth of chicken.

IDR 160

### Lamb Soup

A healthy mix of lamb, ginger and garlic.

IDR 180

## 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.

IDR 365

### Lamb Keema 🌶️

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

IDR 365

### Lamb Vindaloo 🍽️ 🌶️

Spicy chunks of lamb cooked with potato in Masala gravy. Served with steamed rice, onion pickles, Papadum and Raita.

IDR 365

🍽️ Chef's Recommendation 🌶️ Spicy 🥜 Contain Peanuts 🌿 Vegetarian 🐟 Contain Seafood

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# GRILLED ON THE TABLE

## Vegetables

|   |         |  |         |
|---|---------|--|---------|
| <b>Paneer Tikka</b> 🌿   | IDR 310 | <b>Malai Broccoli Sticks</b>                   | IDR 180 |
| Chunks of Paneer marinated in aromatic herbs. Served with mint chutney. |         | Creamy marinated broccoli with aromatic herbs. |         |
| <b>Mushroom Tikka</b> 🌿🌶️   | IDR 180 | <b>Spicy Tandoori Aloo</b> 🌿🌶️                 | IDR 180 |
| Mushroom marinated in herbs. Served with mint chutney.                  |         | Spicy potato sticks. Served with mint chutney. |         |
| <b>Mixed Vegetables Sticks</b> 🌿🌶️                                      | IDR 180 |  |         |
| Smoky marinated vegetables sticks. Served with mint chutney.            |         |  |         |

## Meat and Fish

|  |         |   |         |
|--|---------|---|---------|
| <b>Chicken Tikka</b> 🌿🌶️   | IDR 250 | <b>Masala Prawn Sticks</b> 🌿🌶️🐞   | IDR 310 |
| Marinated chicken pieces in aromatic spices and herbs. Served with mint chutney. |         | Marinated sour and savoury prawns in spices and herbs. Served with mint chutney.  |         |
| <b>Fish Tikka Sticks</b> 🌶️🐞   | IDR 295 | <b>Lamb Tikka Sticks</b> 🌿🌶️  | IDR 365 |
| Marinated spicy fish pieces In herbs, Masala. Served with mint chutney.          |         | Marinated lamb cube pieces in yoghurt spices and herbs. Served with mint chutney. |         |

# SIGNATURE LIVE SEAFOOD

|  |               |  |               |
|--|---------------|--|---------------|
| <b>Lobster Curry (Live)</b> 🐞  | IDR 335/100gr | <b>Sea bass and (Live) Garoupa</b> 🐞   | IDR 135/100gr |
| Chopped lobster cooked with onions, tomatoes, and gravy, finished with cream and butter.<br>Served with Basmati rice, onion pickles, Papadum and Raita.                                  |               | Choices of dish:<br>• <b>Fried Fish</b><br>• <b>Marinated Grilled Fish</b><br>• <b>Fish Masala</b><br>• <b>Roasted Fish Curry</b><br>Served with Basmati rice, onion pickles, Papadum and Raita. |               |
| <b>Flower Crab (Live) Masala</b> 🐞   | IDR 145/100gr |  |               |
| 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. |               |  |               |

🌿 Chef's Recommendation    🌶️ Spicy    🥜 Contain Peanuts    🌿 Vegetarian    🐞 Contain Seafood

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# TANDOORI MAIN COURSE

|   |         |   |         |
|---|---------|---|---------|
| <b>Tandoori Chicken</b> 🍴   | IDR 250 | <b>Mixed Platter</b> 🍴  | IDR 385 |
| BBQ marinated chicken in yoghurt and seasoned with Tandoori spices, freshly roasted in a tandoor clay oven. Served with mint chutney. |         | Lamb kebab, chicken kebab, Paneer Tikka, vegetables. Served with mint chutney.  |         |
| <b>Lamb Seekh Kebab</b> 🍴   | IDR 365 | <b>Chicken Sekuwa</b> 🌶️  | IDR 250 |
| Smoky marinated minced lamb made with spices, Garam Masala and aromatic herbs. Served with mint chutney.                              |         | BBQ smoked pieces of chicken marinated with herbs and spices. Served with mint chutney.   |         |
| <b>Chicken Seekh Kebab</b> 🍴  | IDR 250 | <b>Tandoori Prawn</b> 🦐   | IDR 310 |
| Smoky marinated minced chicken meat made with juicy flavoured spices. Served with mint chutney.                                       |         | Roasted smoky Tandoori prawns with dry herbs and spices. Served with mint chutney.  |         |
|   |         | <b>Chicken Malai Kebab</b> 🍴  | 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

|  |         |  |         |
|--|---------|--|---------|
| <b>Kadai Chicken</b> 🍴🌶️   | IDR 250 | <b>Butter Chicken</b> 🍴  | IDR 250 |
| Juicy chicken cooked in Masala, bell peppers, tomatoes, onions and chilli.   |         | Marinated boneless chicken roasted in tandoor clay oven, simmered in butter and creamy tomato gravy.       |         |
| <b>Goan Chicken Curry</b> 🍴  | IDR 250 | <b>Kerala Fish Curry</b> 🍴🌶️🦐  | IDR 295 |
| Boneless chicken with vinegar, onion, and coconut cream gravy.   |         | Boneless spicy fish simmered in Kerala traditional fish curry with okra, eggplant and creamy coconut milk. |         |
| <b>Saag Murgh</b> 🍴  | IDR 250 | <b>Prawn Curry</b> 🌶️🦐   | IDR 310 |
| Spinach and chicken cooked in herbs.   |         | Eight medium-sized prawns cooked with onions, tomatoes, garlic, and ginger in a mildly spicy gravy.        |         |
| <b>Chicken Tikka Masala</b>  | 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. |         |  |         |

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# SPICE SPECIAL TREATS

**Nirwana Special Thali** 🐟 **IDR 410**  
**(Non vegetarian)**

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

**Nirwana Special Thali** 🌿🥜 **IDR 325**  
**(Vegetarian)**

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

# BREAD SELECTION

**Combo Naan (Cheese & garlic)** **IDR 70**  
Flavourful homemade Indian flatbread with cheese and garlic.

**Cheese Naan** **IDR 60**  
Flavourful homemade Indian flatbread with cheese and butter.

**Aloo Naan** **IDR 50**  
Soft Indian flatbread stuffed with tasty spiced potatoes.

**Tandoori Roti** **IDR 50**  
Traditional plain brown Indian flatbread.

**Lacha Paratha** **IDR 65**  
Indian layered flatbread.

**Chappati** **IDR 50**  
Homemade Indian flatbread with Atta flour.

**Butter Naan** **IDR 50**

**Garlic Naan** **IDR 50**

**Plain Naan** **IDR 40**

# RICE

**Chicken Dum Briyani** **IDR 250**  
Basmati rice with chicken simmered in Briyani, Masala and spices.

**Fish Dum Briyani** 🐟 **IDR 295**  
Basmati rice with fish simmered in Briyani, Masala and spices.

**Lamb Dum Briyani** **IDR 325**  
Basmati rice with lamb simmered in Briyani, Masala and spices.

**Plain Basmati Rice** **IDR 50**

**Vegetarian Briyani** 🌿🥜 **IDR 200**  
Basmati rice cooked with mixed vegetables, spices, nuts, and caramelized on top.

**Jeera Rice** **IDR 180**  
Jeera rice with cumin seeds.

**Steamed Rice** **IDR 35**

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# VEGETARIAN DISHES

## Dhal Makhni 🌱 🥜

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

IDR 175

## Kadai Paneer 🍄 🌱

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

IDR 265

## Dhal Fry 🌱 🥜

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

IDR 175

## Aloo Gobi 🌱

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

IDR 175

## Methi Malai Mutter 🌱

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

IDR 265

## Mixed Vegetables Curry 🍄 🌱

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

IDR 175

## Paneer Butter Masala 🍄 🌱

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

IDR 265

## Jeera Aloo 🍄 🌱

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

IDR 175

## Baigan Bhartha 🌱

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

IDR 175

## Pindi Chole 🌱

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

IDR 175

## Mutter Paneer 🍄 🌱 🌶️

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

IDR 265

## Bhindi Do Piazza 🌱

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

IDR 175

## Palak Paneer 🍄 🌱

Pureed spinach with cottage cheese and spices, finished with cream. 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** ✓ **IDR 200**  
**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** ✓ **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** **IDR 180**  
A South Indian specialty from Chennai—chicken marinated in garlic, ginger, spices, and curry leaves, then deep-fried until crispy and flavorful.

**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** **IDR 290**  
Crispy golden prawns coated in spiced batter and deep-fried. Served with mayonnaise sauce. A North Indian-inspired delight.



Chef's Recommendation



Spicy



Contain Peanuts



Vegetarian

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## SIDE DISHES

|   |         |   |         |
|---|---------|---|---------|
| <b>Mixed Raita</b><br>A yoghurt-based condiment with onion, cucumber, tomato and roasted cumin. | IDR 135 | <b>Indian Green Salad</b><br>Lettuce, cucumber, green chili, carrots, onion and tomato. | IDR 100 |
| <b>Plain Yoghurt</b>  | IDR 105 | <b>Papadum</b>  | IDR 65  |

## KIDS MENU

|   |         |   |         |
|---|---------|---|---------|
| <b>Chicken Kids Meal</b> 🌟<br>A mix of 3 chicken nuggets and 1 BBQ chicken kebab. | IDR 145 | <b>Indian-Style Chicken Hakka Noodles</b> 🌟<br>Spiced noodles cooked with marinated chicken, eggs, onion, capsicum and cabbage. | IDR 145 |
| <b>Shami Kids Meal</b><br>1 piece of Shami kebab with roasted potatoes.           | IDR 145 |   |         |

## DESSERT

|   |         |   |         |
|---|---------|---|---------|
| <b>Carrot Halwa</b> 🌟<br>Sweet dessert pudding made with grated carrots with ghee, milk, cardamons and a touch of saffron and dry fruits. | IDR 120 | <b>Cheese Cake</b> 🌟<br>Authentic creamy-style baked cheese cake with strawberry puree and vanilla Tuile. | IDR 150 |
| <b>Kheer</b> 🌟 🌰<br>A sweet rice pudding cooked with butter, almonds and cashew nuts.   | IDR 140 | <b>Tropical Fresh Fruit Platter</b><br>A sunny platter of fresh pre-cut tropical fruits.                  | IDR 130 |
| <b>Ice Cream Selection</b> (per scoop)<br>Choices of vanilla, dark chocolate or strawberry.   | IDR 50  |   |         |

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