The Indian Restaurant

# GAYLORD

Since 1972

## Iconic Indian Restaurant since 1972

Outdoor Terrace with Stunning Skyline View
Buffet Lunches
Extensive Dinner & Tasting Menus

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5/F, Prince Tower, 12A Peking Road, Tsim Sha Tsui,
Kowloon, Hong Kong

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Gaylordhk  gaylordhkg

WWW.MAYFARE.COM.HK

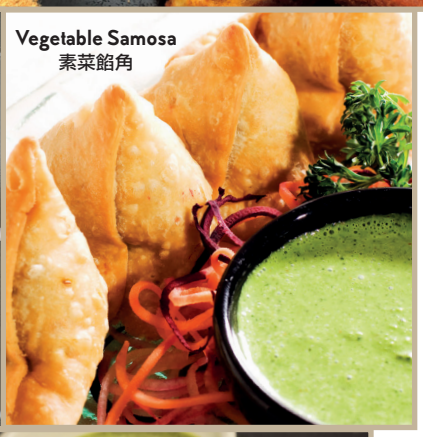
Palak Patta Chaat
酥炸菠菜配洋蔥蕃茄沙沙伴薄荷羅望子醬

Berries Bombay's Bhel
草莓配脆米餅

Guava Gol Gappas
酥炸麵餅配番石榴汁

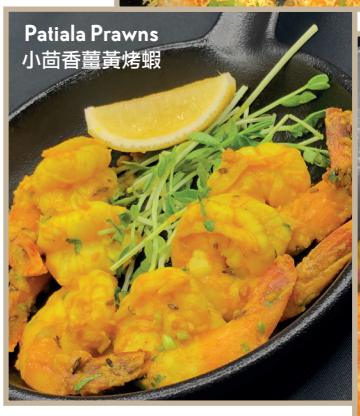
Podi Paneer Pockets
古法炸芝士

Pao Bhaji Bruschetta
印式小餐包伴香草薯蓉


Vegetable Samosa
素菜餡角

Avocado MangoDahi Poori
牛油果芒果
伴脆麵餅

Onion Bhaji
酥炸洋蔥圈


Patiala Prawns
小茴香薑黃烤蝦

Southern Scallops
南印度烤帶子伴茄子菠蘿果醬

Tacos Time
印度夾餅
(可選芝士或蟹肉餡料)

# APPETIZERS 小食

TAPAS REGULAR

**Vegetable Samosa 素菜餡角** ..... (2 pcs) **$52** ..... (4 pcs) **$98**
Crispy coned patties with spiced potatoes & peas

**Onion Bhaji 酥炸洋蔥圈** ..... **$88**
All time favourite!! Onion fritters in lentil flour

**Podi Paneer Pockets 古法炸芝士** ..... (2 pcs) **$52** ..... (4 pcs) **$98**
Crispy homemade cheese fritters in fiery gunpowder spice-mix

**Avocado Mango Dahi Poori** ..... (4 pcs) **$58** ..... (6 pcs) **$98**
**牛油果芒果伴脆麵餅** Savoury puffs stuffed with avocado, potato & spiced salsa with mango and yoghurt dips

**Berries Bombay's Bhel 草莓配脆米餅** ..... **$118**
Bombay's favorite street snack of puffed rice, nutty salsa tossed in tangy chutneys with mixed berries and crispy wafers

**Palak Patta Chaat** ..... **$118**
**酥炸菠菜配洋蔥蕃茄沙沙伴薄荷羅望子醬**
Crispy spinach leaf fritters layered with onion & tomato salsa and drenched in tamarind and mint dip

**Tacos Time** ..... (4 pcs) **$138/$108**
**印度夾餅 (可選芝士或蟹肉餡料)** Soft roti pancake with choice of kerala spiced crabmeat or paneer pepper masala

**Patiala Prawns 小茴香薑黃烤蝦** ..... (6 pcs) **$148**
Pan Roast Prawns in Punjabi tarka of cumin, turmeric & coriander with onion kachumber

**Southern Scallops 南印度烤帶子伴茄子菠蘿果醬 (4 pcs)** ... **$138**
Seared Scallops with Manglorean ghee-roast masala on Eggplant & Pineapple jam

**Pao Bhaji Bruschetta (6pcs)** ..... (4 pcs) **$78** ..... (6 pcs) **$98**
**印式小餐包伴香草薯蓉**
Italian twist to the classic street favorite of spiced potatoes on soft buns

**Guava Gol Gappas 酥炸麵餅配番石榴汁 (6pcs)** ..... **$98**
Delhi's popular street special of savoury puffs with potato and lentil relish and refreshing spiced guava juice

**Ragda Patties 香草薯仔及豌豆餡餅 (2 pcs)** ..... **$108**
Herbed mashed potatoes & peas patties served with spicy & tangy chickpeas

# SOUP / SALAD / SIDES 特色湯類/沙律/配菜

**Mulligatawny 扁豆湯** ..... **$68**
Mildly spiced lentil soup

**Tamatar Ka Shorba 純蕃茄湯** ..... **$78**
Mildly spiced tomato soup

**Raita 乳酪伴青瓜** ..... **$48**
Yoghurt Dip with a choice of cucumber or "Boondi"

**Arabic Salad 亞拉伯沙律** ..... **$58**
Cubes of cucumber, carrots & tomato with olives in a lemon dressing

Chef's Special Spicy Dish Vegetarian

*All prices are subject to a 10% service charge* 另加一服務費

Chicken Malai Tikka
印式燒雞件

Lamb Seekh Kebab
串燒羊肉卷

Tandoori
Mixed Grill
精選雜錦燒烤

Tandoori Salmon Tikka
炭燒三文魚

Vegetable Seekh Kebab
串燒雜菜卷

Fish Tikka
炭燒鮫魚

Chicken Tikka
炭燒雞柳

Paneer Tikka
印式烤芝士

# BARBECUE DELICACIES 印式精選燒烤

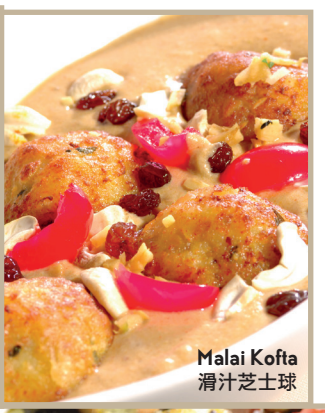
**Tandoori Mixed Grill 精選雜錦燒烤 .....$328**
An exotic barbeque platter of Tandoori king prawn, fish tikka, tandoori chicken, Malai chicken & lamb seekh kebab

| | TAPAS | REGULAR |
|---|---|---|
| **Tandoori Jumbo Prawns 烤珍寶大蝦 (2 pcs) .....** | | **$278** |
| Delicately cooked fresh jumbo prawns marinated in yoghurt & spices | | |
| **Tandoori Salmon Tikka 炭燒三文魚.....** | **$108** | **(4 pcs)$188** |
| in dill honey mustard | | |
| **Chicken Tikka 炭燒雞柳.....** | **$88** | **(6 pcs)$148** |
| Chargrilled chicken brochettes marinated in yoghurt and subtle spices | | |
| **Chicken Malai Tikka 印式燒雞件.....** | **$88** | **(6 pcs)$148** |
| Morsels of Tandoori Brazilian chicken marinated in yoghurt cream & cardamom | | |
| **Tandoori Chicken 招牌烤春雞.....** | **$128 (half)** | **/$228 (full)** |
| Barbecued spring chicken marinated in a saffron flavoured spiced yoghurt | | |
| **Lamb Seekh Kebab 串燒羊肉卷 .....** | **$88** | **(4 pcs)$168** |
| Tender chunks of lamb marinated in freshly grounded herbs & ginger garlic paste | | |
| **Fish Tikka 炭燒鮫魚 .....** | **$98** | **(4 pcs)$178** |
| Chunks of fresh mackerel grilled to a melt in your mouth finish | | |
| **Paneer Tikka 印式烤芝士 .....** | **$88** | **(4 pcs)$138** |
| Chargrilled chunks of homemade cheese marinated in pickled spices | | |
| **Vegetable Seekh Kebab 串燒雜菜卷.....** | **$68** | **(4 pcs)$118** |
| Chargrilled rolls of minced garden fresh vegetables with mild spice | | |

**Sikandari Raan 香草慢烤羊腿 (全條).....$768**
Slow roasted herbed whole leg of Lamb
**(NEED 1 DAY ADVANCE ORDER 需要1天前預訂)**

Chef's Special  Spicy Dish  Vegetarian
*All prices are subject to a 10% service charge* 另加一服務費

Baingan Bharta
香草焗茄子蓉

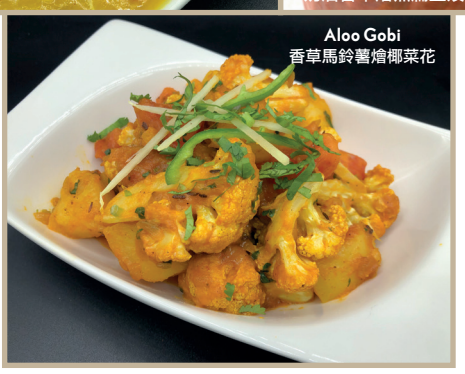

Malai Kofta
滑汁芝士球

Bhindi Masala
香草洋蔥煮秋葵

Saag Paneer
菠菜蓉芝士

Dal Tarka
燜黃扁豆

Dal Makhani
奶油香草燴黑扁豆及紅腰豆


Aloo Gobi
香草馬鈴薯燴椰菜花

# VEGETARIAN SELECTIONS 精選素菜

**Paneer Makhani 奶油紅茄燴芝士** ..... **$118**
Cottage cheese in a smooth butter & tomato sauce

**Malai Kofta 滑汁芝士球** ..... **$118**
Cottage cheese rolls in a rich mild sauce

**Saag Paneer 菠菜蓉芝士** ..... **$118**
Perfect combination of cheese & spinach

**Aloo Gobi 香草馬鈴薯燴椰菜花** ..... **$118**
Fresh cauliflower flowerets & potatoes tossed in dry herbs & spices

**Kadai Vegetables 鑊仔香草時蔬** ..... **$108**
Seasonal vegetables in herbs & spices

**Balti Chole Pindiwale 秘製雞心豆** ..... **$108**
Chickpeas cooked to a secret recipe

**Baigan Bharta 香草焗茄子蓉** ..... **$108**
Baked aubergine tempered with herbs & spices

**Bhindi Masala 香草洋蔥煮秋葵** ..... **$108**
Lady fingers cooked with onion & tomatoes, seasoned with aromatic herb

**Methi Paneer Bhurji 香草胡蘆巴芝士** ..... **$128**
Cottage cheese cooked with fenugreek leaves in subtle spices

**Dal Makhani 奶油香草燴黑扁豆及紅腰豆** ..... **$118**
Black lentils & red kidney beans simmered on a slow fire with butter & spice

**Dal Tarka 燜黃扁豆** ..... **$98**
Yellow lentils tempered home-style

**Besan Ke Gatte 秘製小茴香餃子** ..... **$108**
Gram flour dumplings cooked in a sharp cumin &
asafoetida gravy - our own chef's specialty

**Chole Bhature 燴雞豆配酥炸發酵麵餅** ..... **$158**
Chickpeas in a highly flavored tomato based sauce with bhatura (2pcs bhature)

**Poori Bhaji 籽薑黃薯仔配酥炸麵餅** ..... **$158**
Potatoes tempered with turmeric and mustard seeds
served with poori (2pcs poori)

**Navarattan Korma 九珍果仁時蔬** ..... **$98**
"Nine Gems" Badshah Akbar's favourite vegetables with nuts & fruits

**Matar Methi Malai 奶油青豆及腰果** ..... **$98**
Green peas cooked with cashews & fenugreek leaves in a creamy sauce

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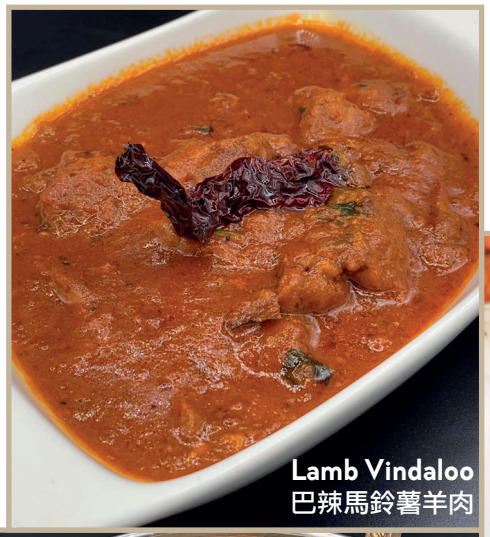
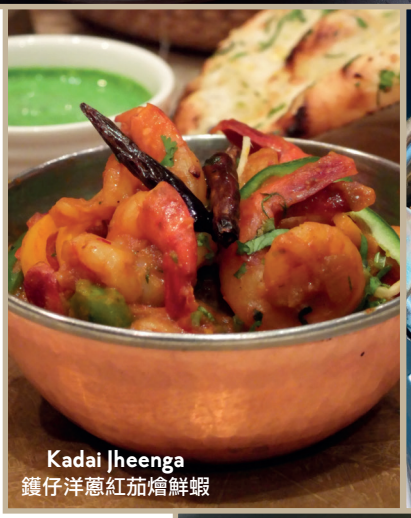

Lamb Vindaloo
巴辣馬鈴薯羊肉

Lamb Roganjosh
洋蔥紅辣椒燴羊肉

Kadai Murg
鑊仔嚤囉香料雞

Chicken Tikka Masala
洋蔥紅茄香汁燴雞球


Kadai Jheenga
鑊仔洋蔥紅茄燴鮮蝦

Balti Bhuna Gosht
香草烤羊柳

Bengali Fish Curry
椰香芥末咖喱魚

## SEAFOOD DELICACIES 特色海鮮

**Kadai Jheenga 鑊仔洋蔥紅茄燴鮮蝦 ..... $168**
Fresh prawns cooked with tomatoes & onion in a Kadai

**Goan Prawn Curry 果亞咖喱蝦 ..... $168**
A piquant delicacy from Goa

**Bengali Fish Curry 椰香芥末咖喱魚 ..... $158**
Delicately cooked fresh fish In coconut mustard & turmeric

## CHICKEN DELIGHTS 雞肉精選

**Chicken Makhani 牛油紅茄燴雞肉 ..... $148**
Boneless pieces of Tandoori chicken cooked in smooth butter & tomato sauce

**Chicken Tikka Masala 洋蔥紅茄香汁燴雞球 ..... $148**
Barbecued chicken cooked in a subtle onion & tomato sauce

**Kadai Murg 鑊仔嚤囉香料雞 ..... $158**
A specialty of Peshawar, chicken cooked in a Kadai (an Indian wok)

**Murgh Zafrani Korma 腰果奶油紅花忌廉雞 ..... $158**
Royal delicacy of boneless chicken cooked in saffron infused
cashew nut & cream sauce

## LAMB SPECIALTIES 羊肉精選

**Lamb Roganjosh 洋蔥紅辣椒燴羊肉 ..... $158**
Tender boneless lamb in an onion & red pepper sauce

**Lamb Korma 腰果蓉紅花羊肉 ..... $158**
Tender lamb cooked with cashew nuts & poppy seeds
paste flavoured with saffron

**Lamb Vindaloo 巴辣馬鈴薯羊肉 ..... $158**
Highly spiced boneless lamb cooked with potatoes

**Balti Bhuna Gosht 香草烤羊柳 ..... $158**
Roasted pieces of tender lamb, enriched with fresh ground herbs & spices

**"DUMBA" Lamb Shank 香草慢煮羊膝 ..... $298**
Slow dum cooked lamb shank in onion & tomato pesto spiced with freshly
grounded herbs served on fragrant bed of Basmati rice with egg

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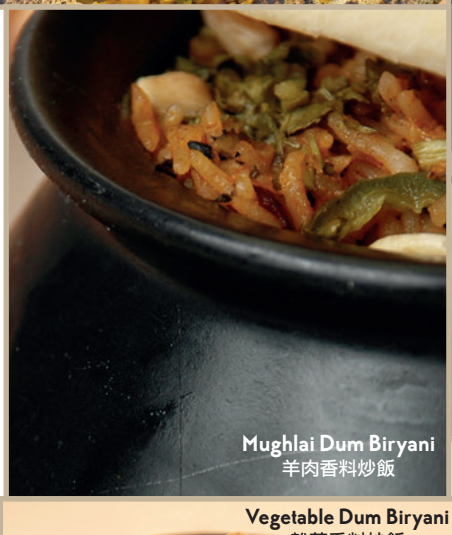
Pudina Paratha
薄荷千層麥餅

Chicken Dum Biryani
雞柳香料炒飯

Saffron Pullao
紅花香味飯

Naan 烤麵飽


Mughlai Dum Biryani
羊肉香料炒飯

Cheese Truffle Naan
松露芝士烤餅

Vegetable Dum Biryani
雜菜香料炒飯

Keema Naan
免治羊肉餡烤餅

# BASMATI RICE 特色飯類

**Saffron Pullao 紅花香味飯** ..... **$68**
Basmati rice with saffron & herbs

**Steamed Rice 印度香米飯** ..... **$58**
Steamed plain basmati rice

**Vegetable Dum Biryani 雜菜香料炒飯** ..... **$138**
Saffron flavoured basmati rice cooked with fresh vegetables in "DUM"

**Chicken Dum Biryani 雞柳香料炒飯** ..... **$148**
Saffron flavoured basmati rice cooked with spiced chicken in "DUM"

**Mughlai Dum Biryani 羊肉香料炒飯** ..... **$168**
Tender lamb cubes blended with basmati rice & spices in "DUM"

# TANDOORI BREAD 印度烤餅

**Naan 烤餅** ..... **$38**
Traditional white flour bread

**Cheese Truffle Naan 松露芝士烤餅** ..... **$55**
Naan with cheese & truffle pate

**Garlic Naan 蒜蓉烤餅** ..... **$40**
White flour bread with garlic

**Butter Naan 牛油烤餅** ..... **$38**
White Flour bread with butter

**Laccha Paratha 千層麥餅** ..... **$38**
Layered whole wheat bread

**Roti 脆烤麥餅** ..... **$32**
Crisp dry whole wheat bread

**Missi Roti 香辣麥餅** ..... **$36**
Rare gram-flour bread with green chilies & coriander

**Onion Kulcha 洋蔥飽** ..... **$38**
Naan stuffed with chopped onions & coriander

**Keema Naan 免治羊肉餡餅** ..... **$48**
Naan stuffed with spiced minced lamb served with kachumber relish

**Pudina Paratha 薄荷千層麥餅** ..... **$38**
Layered whole wheat bread with mint

Chef's Special  Spicy Dish  Vegetarian

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