

PALKI



'Palki' a tradition as old as the sub-continent we call India, It is a carriage, painstakingly made of wood and decorated with fine stones, intricate carving and adorned with fresh flowers and garlands. It is a vehicle on the most momentous journey's of our lives we call 'Marriage'. It also took Nobles and Kinsmen on important tours across the country.

Fine Indian cuisine is a similar process. Indian cuisine enjoys a great reputation among all ethnic foods in the world. It has an uncanny charm, and those who try it find it rich in taste and flavor.

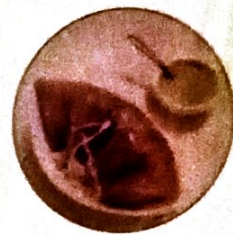
A common ingredient in the Indian food is a wide range of spices. The secret of Indian cuisine is in proper use of selected spices to bring our rich flavor, aroma and character in food. By proper use of different techniques such as roasting or frying the spices whole, or grinding them to make a paste, it is possible to draw different flavors from the same spice. The popular belief that the Indian food is generally hot, is not correct. By correct use of spices and ingredients the food can be prepared to suit one's taste.

Palki Fine Indian Cuisine offers a wide selection of best Indian cuisine made from fresh ingredients. Every item is prepared fresh, paying careful attention to our patron's choice of mild, medium or hot flavor. We do not use packaged curry powders or canned meat, seafood or vegetables. Every dish at Palki is prepared according to original recipes, which have become part of Indian culture over thousands of years.

We are confident that your dining experience at Palki will be a pleasant one!

APPETIZERS 小食

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|--|--------------|---------|
| 1. Vegetable Pakora | 鬆炸什菜 | \$58.00 |
| Deep-fried platter of vegetable fritters | | |
| 2. Onion Bhaji | 炸洋葱 | \$55.00 |
| Mouth watering onion rings spiced and deep-fried to perfection | | |
| 3. Paneer Dilbahar | 香炸芝士球 | \$60.00 |
| Cubes of cottage cheese dipped in mildly spiced batter and deep-fried | | |
| 4. Mazedar Aloo Chaat | 辣薯仔沙律 | \$55.00 |
| Chopped potatoes, onion, coriander leaves with Indian seasoning "served cold" | | |
| 5. Samosa (Veg Or Lamb) | 鬆化咖喱角 (什菜发子) | \$60.00 |
| Deep-fried cone patties stuffed with potatoes, peas, minced lamb | | |
| 6. Murgh Pakora | 香炸錫球 | \$65.00 |
| Mildly spiced chicken fritter | | |
| 7. Machhi Amritsari | 炸魚 | \$70.00 |
| Deep-fried cubes of fish marinated in chick pea batter | | |
| 8. Samosa Chaat | 秘製乳酪醬咖喱薯角 | \$68.00 |
| Classic dish from street of Delhi, potatoes, green peas topped mint chutney and tamarind chutney | | |



ACCOMPANIMENTS 配菜類

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|---|--------|---------|
| 9. Raita | 乳酪沙律 | \$42.00 |
| Yoghurt with a choice of cucumber, pineapple, Boondi or mixed raita | | |
| 10. Masala Papad | 印度香料脆餅 | \$20.00 |
| Crispy Indian wafers sprinkled with onions, tomatoes and coriander | | |
| 11. Papad | 印度脆餅 | \$8.00 |
| 12. Green Salad | 綠洲沙律 | \$58.00 |
| Tomatoes, onion and cucumber on a bed of green lettuce with Indian seasonings | | |



While ordering your food kindly state your preference for "HOT, MEDIUM or MILD" spiced food
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 All Prices Are Subject To 10% Service Charge 如一服務費

SOUP 湯類

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|---|------|---------|
| 13. Mulligitwany
Traditional Indian Lentil soup | 烏豆湯 | \$52.00 |
| 14. Tamatar Ka Shorba
Mildly spiced tomato soup | 純蕃茄湯 | \$52.00 |
| 15. Murgh Ka Shorba
North West frontier style chicken soup with mild Indian spices, served hot | 印度雞湯 | \$55.00 |



DELICIOUS TANDOORI SELECTIONS 精選烤美食

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| 16. Tandoori Prawns (3 PCS)
Jumbo prawns marinated in yoghurt & spices, delicately cooked in the tandoor | 烤蝦 (3 件) | \$288.00 |
| 17. Murg Tikka
Boneless pieces of chicken marinated and skewered to tender perfection in a clay oven | 烤雞肉粒 | \$128.00 |
| 18. Tandoori Murgh
Whole chicken, marinated with yoghurt, special combination of spices, cooked in tandoor | 嫁洲沙律 | Full \$198.00
Half \$118.00 |
| 19. Seekh Kebab
Traditional skewered rolls of spiced minced lamb | 羊肉卷 | \$128.00 |
| 20. Tandoori Lamb Chops (3pcs)
Barbecued lamb chops marinated in Indian herbs and spices | 烤羊排 (3 件) | \$188.00 |
| 21. Machhi Tikka
Chunks of fresh fish marinated in yoghurt, mustard and Indian spices, gently cooked in the clay oven | 炭焗鮫魚 | \$168.00 |
| 22. Tandoori Mixed Grill
An assortment of barbecued, chicken, lamb, fish.
(Sharing Platter) | 精選什錦燒烤 | \$218.00 |



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MURGH-POULTRY 特式雞類

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|--|-------|----------|---|
| 23. Murg Makhni | 牛油咖哩雞 | \$122.00 | |
| Barbecued chicken piece cooked in tomato gravy with butter, offering a tempting flavour | | | |
| 24. Murg Tikka Masala | 烤雞咖哩 | \$122.00 | |
| Boneless pieces of chicken cooked in a typical masala sauce | | | |
| 25. Murg Jalfrezy | 什菜鷄肉 | \$122.00 | |
| Tender chicken with Indian spices, onion, capsicum and tomatoes. A North Indian speciality. | | | |
| 26. Murg Madras | 椰汁咖哩雞 | \$122.00 |  |
| Succulent boneless chicken cooked in a spicy gravy with coconut cooked in the culinary style of Madras | | | |
| 27. Murg Shahi Korma | 奶油滑雞 | \$128.00 | |
| Boneless chicken cooked cashewnut and yoghurt mild rich sauce | | | |
| 28. Murg Vindaloo | 香辣雞 | \$128.00 |  |
| Boneless pieces of chicken cooked with potatoes in a fiery hot gravy | | | |
| 29. Murg Saagwala | 菠菜咖哩雞 | \$128.00 | |
| Tender boneless chicken pieces cooked with fresh spinach in a rich blend of spices | | | |
| 30. Kadai Murg | 香料咖哩雞 | \$122.00 | |
| Chicken and capsicum in tangy spices prepared in a wok - Tho peshawar style | | | |
| 31. Chilli Chicken | 辣椒雞 | \$128.00 | |
| Boneless pieces of chicken, cooked with capsicum, green chillies and other herbs | | | |



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GOSHT(LAMB) 特式羊肉類

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|--|--------|----------|---|
| 32. Roganjosh | 香草羊肉 | \$130.00 | |
| Kashmir, boneless lamb cooked in onion and red pepper sauce | | | |
| 33. Saag Gosht | 菠菜羊肉 | \$130.00 |  |
| Mashed spinach cooked with lamb pieces in spicy sauce | | | |
| 34. Gosht Shahi Korma | 腰果羊肉咖哩 | \$130.00 |  |
| Boneless cuts of lamb cooked in smooth cashew nuts sauce infused with saffron | | | |
| 35. Methi Gosht | 蔬菜羊肉 | \$130.00 | |
| Pieces of lamb cooked with onions, fenugreek and Indian spices | | | |
| 36. Gosht Masala | 滋味羊肉 | \$132.00 | |
| Succulent pieces of lamb cooked in exotically spiced gravy, served with boiled egg | | | |
| 37. Gosht Vindaloo | 巴辣羊肉 | \$138.00 | |
| Tender pieces of lamb cooked in a fiery hot gravy mixed with potatoes | | | |
| 38. Keema Mutter | 免治羊肉 | \$130.00 | |
| Minced lamb with green peas tempered with dry green chillies. | | | |

SEA FOOD 特式海鮮類

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| 39. Machhi Goa | 咖哩魚 | \$128.00 | |
| A special delicacy from Goa | | | |
| 40. Machhi Vindaloo | 香辣魚 | \$128.00 |  |
| Fresh fish cooked with potatoes and spicy homemade chilly paste | | | |
| 41. Kadhai Jheenga | 傳統印度咖哩蝦 | \$128.00 | |
| Fresh prawns cooked with tomatoes and onions in a kadhai (The Indian wok) | | | |
| 42. Jheenga Malai | 牛油咖哩蝦 | \$128.00 | |
| Coriander flavoured tomato based, creamy prawn curry | | | |



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43. Jheenga Vindaloo 辣咖喱大蝦 \$128.00
 Fresh shelled prawns cooked in spicy homemade chilli paste

44. Jheenga Garlic 香蒜咖喱大慶 \$128.00
 Prawns marinated with garlic, chillies, seasoned with hot and sour garlic sauce, Sino indian style



BEEF SPECIALITIES 特式牛肉類

45. Beef Braisket Curry 咖喱牛腩 \$126.00
 Cooked with thin spicy gravy

46. Beef Braisket Masala 咖喱牛腩 \$126.00
 Beef cooked with spices and boiled egg

47. Beef Braisket Sagwala 菠菜咖喱牛腩 \$126.00
 Beef cooked with spinach and spice

48. Beef Braisket Vindaloo 香辣咖喱牛腩 \$126.00
 Hot & spicy curry cooked with potatoes



VEGETARIAN DELIGHTS 鮮菜類

49. Kadai Subzi 鑊仔香朴時蔬 \$98.00
 Fresh seasonal vegetables cooked with Indian herbs and spices

50. Vegetable Makhni 茄汁什菜 \$98.00
 Mixed fresh vegetables simmered in rich tomato and cream sauce

51. Palak Paneer 菜苣芝士 \$108.00
 Fresh spinach cooked with cubes of cottage cheese, and delicately spiced, flavoured with garlic

52. Paneer Butter Masala 印度芝士牛油咖喱 \$108.00
 Barons of homemade cheese simmered in tomato and butter sauce

53. Bhindi Masala 秋葵咖喱 \$98.00
 Fresh okra cooked to perfection with tomatoes and onions



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VEGETARIAN DELIGHTS 鮮菜類

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|--|--------|----------|
| 54. Aloo Gobhi | 椰菜薯仔 | \$98.00 |
| Fresh cauliflower and potatoes cooked dry to perfection in mild spices with tomatoes, herbs and ginger | | |
| 55. Channa Pindi | 鷹嘴豆秋葵 | \$98.00 |
| Chickpeas cooked in the delicacy of Indian spices, dish brings to you to hearty Punjab | | |
| 56. Baigan Ka Bhartha | 茄子咖哩 | \$108.00 |
| Eggplant baked in andoor and tempered with herbs & spices | | |
| 57. Akbari Navrattarn Korma | 九珍時蔬 | \$108.00 |
| "Nine Gems" *Badshah Akbar' favourite vegetables with nuts and fruits | | |
| 58. Mixed Veg Curry | 混合蔬菜咖哩 | \$108.00 |
| Mixed vegetables cooked with Indian spices in onion and tomato sauce | | |
| 59. Jeera Aloo | 茄汁薯仔 | \$98.00 |
| Boiled potatoes cooked together with cumin seeds onions and tomatoes | | |
| 60. Dal Bukhara | 奶油香草扁豆 | \$108.00 |
| Black lentils simmered on a slow fire with butter and spices | | |
| 61. Tadka Dal | 黃豆咖哩 | \$98.00 |
| Yellow lentils very mildly tempered | | |



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INDIAN BREAD 印度烤餅

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| 62. Roti | 烤薄餅 | \$20.00 |
| Crisp dry whole wheat bread | | |
| 63. Naan | 烤餅 | \$22.00 |
| Traditional white flour bread | | |
| 64. Garlic Naan | 蒜茸烤餅 | \$28.00 |
| A leavened bread from refined white flour with garlic | | |
| 65. Makhni Naan | 牛油烤餅 | \$28.00 |
| A flaky naan rich in butter | | |
| 66. Peshawari Naan | 果仁捉子烤餅 | \$30.00 |
| White flour bread with nuts and raisins | | |
| 67. Keema Naan | 免治肉餡烤餅 | \$32.00 |
| white flour bread stuffed with minced lamb | | |
| 68. Onion Kulcha | 洋葱飽 | \$28.00 |
| Baked bread stuffed with mild cooked onions | | |
| 69. Aloo Parantha | 薯茸罗餅 | \$28.00 |
| Buttered and wheat flour bread with lightly stuffed spicy potatoes | | |
| 70. Poodina Paratha | 薄荷干詹麥餅 | \$28.00 |
| Layered whole wheat bread with mint | | |
| 71. Lachha Parantha | 烤餅 | \$28.00 |
| Flaky whole wheat bread | | |
| 72. Paneer Kulcha | 芝士餅烤飽 | \$28.00 |
| White flour unleavened bread with spicy grated cheese | | |
| 73. Ajwain Ka Paratha | 薄片參飽 | \$28.00 |
| Flaky whole wheat bread with ajwain | | |
| 74. Poori Or Bhatura | 烤鬆餅 | \$25.00 |
| Deep-fried puffed bread | | |

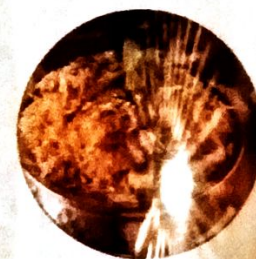


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RICE & BIRYANIS

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|---|-----------|----------|
| 75. BIRYANI (SUBZI) | 印式炒飯 (什菜) | \$110.00 |
| Biryani with vegetable, cooked with Indian basmati rice in a traditional style | | |
| 76. Kashmiri Pullao | 什菜飯 | \$68.00 |
| Saffron rice cooked with fruits and Indian herbs | | |
| 77. Muttar Pullao | 青豆蒸飯 | \$60.00 |
| Basmati rice cooked with green peas and Indian herbs | | |
| 78. Kesri Pullao | 藏紅花印度香飯 | \$52.00 |
| Basmati rice cooked with saffron and herbs | | |
| 79. Jeera Rice | 印度香飯 | \$60.00 |
| Basmati rice cooked with cumin seeds and herbs | | |
| 80. Mushroom Pullao | 菇炒飯 | \$60.00 |
| Saffron rice cooked with mushroom | | |
| 81. Chicken Dum Biryani | 上湯蒸雞飯 | \$122.00 |
| A preparation of rice with succulent pieces of chicken simmered in an earthen handi for hours. The epitome of "Dum Pukht" cuisine | | |
| 82. Lamb Dum Biryani | 湯蒸羊飯 | \$128.00 |
| A preparation of rice with succulent pieces of mutton simmered in an earthen handi for hours. The epitome of "Dum Pukht" cuisine | | |
| 83. Jheenga Biryani | 鮮蝦炒飯 | \$130.00 |
| Mildly spiced blend of basmati rice cooked with fresh prawns and herbs | | |



DESSERTS 特式甜品

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|--------------------------------------|------|---------|
| 84. Gulab Jamun | 熱情雙寶 | \$52.00 |
| Milk balls in sweet syrup served hot | | |
| 85. Malai Kulfi | 印度雪糕 | \$52.00 |
| Homemade Indian ice cream | | |



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