

Take Away Menu

Traditional Indian Cuisine In Lan Kwai Fong

If you don't eat here,
we both starve !!!



Maharani
Indian Cuisine

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Khaas Peshkashi (Chef Specialties) 廚師特餐推介

Chicken Maharani 明爐焗汁雞連薄荷肉 // \$80
Subtle pieces of chicken sautéed in Cognac sauce combined
with our very own chef's sauce

Murg Adrakhi (Chicken Ginger Masala) \$75
薑味炒雞
Chicken in mildly spiced gravy delicately flavored with ginger roots

Fish Tikka Masala 香滑魚片炒醬 // \$75
Roasted fish cubes simmered in an exotic mixture of spice based sauce

Tandoori Chicken Masala 香滑雞柳炒醬 // \$75
Roasted chicken in a thick tomato based gravy topped with authentic herbs

Chicken Chili Masala 香滑雞柳炒醬 // \$75
Fried chicken sautéed with dried chili, onion and hot spices

Chicken Shahi Korma 香滑焗肉片上湯 // \$75
Chicken simmered in a mild creamy cashewnut base sauce
garnished with grated cheese

Chicken Jalfrezi 香滑炒雞 // \$70
Chicken tossed in a karahi combined with bell peppers and
onions with a dash of herbs

Mutton Hyderabadli 薑蔥羊肉 // \$70
Lamb cubes simmered in a rich creamy sauce topped with mushrooms

Mutton Sukka 薑蔥羊肉 // \$70
Lamb blended in a flourish of spicy combination of herbs to achieve
the unique taste of dry roast sukka

Mysore Masala (Choice of Lamb or Chicken) // \$70
香滑肉片炒醬
Succulent pieces of meat cooked in a thick sauce blended
with dry chili and mustard seeds a rich south Indian cuisine

Murg Dhaniawala 薑蔥雞 // \$70
Boneless pieces of Chicken Simmered in Coriander sauce,
tempered with exotic Indian spices

Achari Gosht 薑蔥羊肉 // \$70
Chunks of Lamb cooked in a dry tangy Red Chili paste tempered
with authentic spices

Vegetable Mysore Masala 明爐焗蔬菜 // \$55
Authentic assortments of vegetables cooked in thick gravy blended with
light spices with a dash of dry chili

Vegetable Jalfrezi 什蔬炒雞 // \$55
Mixed vegetables tossed with bell peppers and
onions infused in a dry sauce

Rotiyan (Freshly baked Indian bread from the clay oven) 印度薄餅

Roti 印度餅 \$10
Whole wheat unleavened bread

Naan 印度餅 \$12
Traditional soft flat leavened bread made up of the finest flour

Parantha 干濕印度餅 \$14
Soft butter layered whole wheat bread

Aloo Parantha 酥軟薯片餅 \$18
Buttered Wheat bread stuffed with deliciously spiced
mixture of potatoes

Garlic Naan 蒜香餅 \$18
Refined soft bread stuffed with a combination of
seasoned garlic and spices

Onion Kulcha 洋葱餅 \$18
Bread stuffed with onions and delicately balanced spices

Paneer kulcha 芝士餅 \$18
Traces of homemade cheese filled in the flour baked to a Naan

Kashmiri Naan 蘭花餅 \$18
Bread with rich stuffing of cashewnuts and dry fruits

Kheema Naan 羊肉餅 \$18
Refined soft bread stuffed with a combination of
mildly spiced minced meat and spices

Pudina Parantha 薄荷餅 \$18
Soft buttered layered bread with a filling of fresh chopped mint

Batura 炸餅 \$24
Deep fried light pulled bread

Saath Me (Condiments) 配菜

Kachumber Salad 薑蔥沙律 \$25
Sliced Onions, Tomatoes and cucumbers in
a traditional Indian dressing smeared with lime juice

Raita 薑蔥沙律 \$20
Yoghurt relish with grated cucumber

Mango Chutney (Sweet) 芒果醬 \$20
Mildly spiced Sweet and tangy mango relish

Chaatwaf (Rice Delicacies) 飯類

Mutton Biryani 羊肉飯 // \$60
Lamb cubes marinated in rich mild sauce
steamed in hot bed of basmati rice

Chicken Biryani 雞飯 // \$60
Marinated Chicken layered over herbs infused basmati rice topped
with cashewnuts and aromatic spices

Prawn Biryani 蝦飯 // \$80
A Hyderabad cuisine cooked with herbs, spices and
prawns layered over saffron rice

Vegetable Biryani 什蔬飯 // \$50
Vegetables sautéed in an herbs infused sauce tossed with
saffron rice and nuts

Kashmiri Pullao 蘭花飯 // \$44
Saffron rice with a dash of fruits and nuts in a delicate sweet flavor
in a tasty curry infused herb flavor

Vegetable Pullao 什蔬飯 // \$42
Steamed basmati rice combined with assorted vegetables

Peas Pullao 豌豆飯 // \$38
Green peas sprinkled over steamy basmati rice

Mushroom Pullao 蘑菇飯 // \$38
Basmati rice steamed with traces of dried mushrooms

Saffron Pullao 什蔬飯 // \$25
Aromatic flavor of saffron infused in plain basmati rice
and traditional herbs

Basmati Rice 什蔬飯 // \$20
Plain steamy aromatic rice

Mithaii (Desserts) 印度甜品

Gajar Ka Halwa \$30
Grated carrots combined with a rich cream topped with nuts

Gulab Jamuns 糖漿餅 // \$20
Milk balls delicacy served in cardamom infused sweet syrup

Rasgulla 糖漿餅 // \$20
Soft cottage cheese balls soaked in flavored syrup

Sfurnuath / Appetizers 餐前小食

Chicken Chaatt 香料雞片方盤 / \$35

Grilled boneless Chicken cubes smeared with Indian chaat spices, diced onions, coriander, green chilies. Served chilled

Aloo Chaatt 印式薯仔沙律 / \$28

Chilled Potato cubes coated with tangy masala batter, tossed with cucumbers, onions, chilies and coriander

Chicken Pakora 炸雞件 \$35

Batter fried Fritters made from juicy grilled chicken

Paneer Pakora 炸芝士片 \$35

Home made Cottage cheese fritters deep fried in mildly spiced batter

Vegetable Samosa 炸蔬菜素餃 (4 Pcs) \$30

Handmade deep fried crisp pastries stuffed with spiced potatoes and peas

Onion Bhajia 炸洋蔥圈 \$25

Thinly sliced onions, deep fried in spiced chick-pea batter

Mixed Vegetable Pakora 混合什蔬炸件 \$25

Batter fried assortments of Brinjal, potato and capsicum fritters

Masala Papad 辣薄脆 // \$10

Lentil wafers garnished with diced onions, tomatoes and chaat masala

Papadum 薄脆 \$4

Roasted plain lentil wafers

Tandoor se (From the Clay Oven)

傳統黏土爐燒烤

Tandoori Mixed Grill 什錦印式燒烤拼盤 \$100

An imaginative and delightful assortment of grilled Fish, Tandoori Chicken, Chicken Tikka and Seekh kebab

Boti Kebabs \$85

Skewered and roasted Tender chunks of boneless lamb blended with various authentic Indian spices and herbs

Fish Tikka 香滑鮮魚塊 \$80

Grilled Fish cubes marinated lightly in Yoghurt, herbs and spices

Chicken Garlic Tikka 蒜香燒雞件 \$70

Velvety rich garlic flavored roasted pieces of tender Chicken blended in crushed spices

Chicken Tikka 香滑雞塊 \$65

Tender pieces of boneless Chicken marinated in fresh mild spices roasted to your perfection

Chicken Tandoori 印式燒雞 \$60

Grilled Spring Chicken marinated from Yoghurt, spices and herbs

Seekh Kebabs 香心串燒雞羊肉卷 \$60

Tender minced lamb blended in a combination of freshly ground spices

Vegetable Seekh Kebab 香心串燒什蔬卷 \$60

Finely chopped vegetables blended with aromatic spices, skewered and grilled

Paneer Tikka 香滑芝士配什蔬 \$60

Delicately flavored Cubes of Barbecued homemade cottage cheese Kebabs, accompanied with Capsicum, Tomatoes and Onions

Goshtaba (Lamb Entr'ees) 特式羊肉類

Korma 清味香滑羊肉 \$58

Lamb cubes simmered in a delicately flavoured light and rich creamy sauce

Roganjosh Kashmiri 特式咖喱羊肉 / \$58

Tender Lamb cubes infused in combination of a various spices in a tomato based gravy

Vindaloo 特製羊肉咖喱 /// \$58

Fiery spiced lamb cooked with potatoes and selected spices in a traditional goan style

Kheema Mutter 香滑免治羊肉素菜 \$58

An ancient dish combined with minced meat and peas sautéed with spices and aromatic herbs

Saagwala 蔬菜蒸羊肉 \$58

Lamb simmered with fenugreek and freshly ground spices in a fresh creamy spinach base sauce

Masala 香滑羊肉咖喱 / \$58

Spicy lamb infused in an onion tomato sauce flavored with coriander and red chilies

Dopiaza 洋蔥香料羊肉 \$58

Lamb shanks combined in an onion based mildly flavored sauce

Madras 椰汁咖喱羊肉 // \$58

Cubes of lamb simmered in a coconut black pepper sauce

Murg (Chicken Delicacies) 特式雞肉類

Tikka Madras 椰汁燒雞咖喱 // \$60

Grilled chicken infused in a sharply spiced coconut-black pepper sauce

Tikka Masala 香滑燒雞咖喱 / \$60

Diced Chicken tikka simmered in exotic spices

Makhanwala (Butter Chicken) 高麗牛油燒雞 \$60

Chicken sautéed in rich tomato base sauce topped with fresh cream

Vindaloo 特製雞肉咖喱 /// \$58

Chicken simmered in a chili base gravy in a typical goan style

Saagwala 蔬菜蒸雞肉 \$58

Lean and tender pieces of chicken delicately spiced and simmered in Puréed spinach

Masala 香滑咖喱雞肉 / \$58

Boneless chicken combined in a dry onion infused tomato base

Dopiaza 洋蔥香料雞肉 \$58

Boneless chicken pieces sautéed with peppers and onions, finishes with aromatic Indian herbs and spices

Shorbha 咖喱雞肉 \$58

Chicken cooked in a light gravy with a dash of curry sauce

Subziyan (Vegetarian Delicacies) 特製素菜

Daal Tadka 咖喱扁豆湯 / \$40

Smashed lentils lightly seasoned with Garam masala

Aloo Mutter 高麗薯仔咖喱 \$45

Potatoes and green sautéed in an onion-tomato seasoned sauce

Aloo Gobi 香滑薯仔椰菜花 \$45

Florets of cauliflower and potato cubes flavored with roasted spices

Aloo Zeera 回香料炸薯仔 \$45

Dash of roasted cumin seasoned in mildly flavored potato pieces

Chana Masala 香滑咖喱黃豆 / \$45

Spicy chick peas simmered in freshly prepared medium flavoured onion-tomato sauce

Dingri Mutter 咖喱蘑菇黃豆 \$45

Mushrooms and green peas smothered in a mild creamy sauce infused with rich herbs

Baigan Bhartha 香滑茄子咖喱 \$45

Roasted eggplant smashed in a mild flavored tomato sauce

Bombay Aloo 咖喱香滑炸薯仔 \$45

Potatoes combined with fresh tomatoes sautéed

Mushroom Baje \$48

Dry composition of Mushrooms, onions and tomatoes blended with spices

Aloo Saag 薯仔蔬菜湯 \$48

Potatoes simmered in spiced creamed spinach

Bhindi Masala 香滑豆豉咖喱 \$48

Okras sautéed in a delicious dry paste with a dash of authentic herbs and spices

Vegetable Makhani 什菜牛油燒雞 \$48

Assorted bite size cubes of vegetable sautéed in a creamy curry sauce

Mixed Vegetable Curry 什菜香滑咖喱 \$48

Assorted vegetable cooked with mild spices to a rich gravy sauce

Navrattan Korma 九珍燒菜 \$48

Assortment of nine different vegetables combined with fine herbs, nuts and fruits

Palak Paneer 香滑芝士蔬菜湯 \$48

Fresh cottage cheese simmered in an authentic creamy spinach

Paneer Mutter 香滑芝士素菜 \$48

An excellent combination of Green peas cooked with fresh homemade cottage cheese

Paneer Makhani 香滑芝士燒菜 \$48

Fresh cottage cheese in butter based tomato sauce smeared with rich cream

Vegetable Kofta Curry 香滑素菜湯 \$48

Fried vegetable rounds simmered in a thick creamy gravy enriched with coconut flavored

Palak Kofta Shorba 香滑素菜湯 \$48

Combination of spinach and assorted vegetable rounds simmered in a heavy based sauce

Daal Makhani 咖喱豆湯 \$48

A composition of whole black lentils and kidney beans simmered in a creamy curry base

Gobi Masala 香滑椰菜花 / \$50

Florets of Cauliflower infused in a delicious bland of sauce

Paneer Bhurjee 茄汁洋蔥炸芝士 \$55

Grated cottage cheese glazed in onions simmered in a tempting creamy tomato sauce

Sagar Kinare (Seafood Specialities) 特式海鮮類

Prawn Vindaloo 特製大蝦咖喱 /// \$75

Prawns infused in a thick and spicy red sauce seasoned with aromatic herbs

Prawn Ginger Masala 香滑薑汁大蝦 \$75

Crunchy Prawns simmered in a light minced ginger flavored sauce

Prawn Saagwala 蔬菜香滑大蝦 \$75

Prawns cooked in delicious spiced puréed spinach

Prawn Masala 香滑大蝦咖喱 / \$75

Subtly flavored prawns marinated in spicy yoghurt simmered in tomato based pepper sauce

Prawn Shorbha 香滑大蝦 \$70

Prawns smothered in a mild tomato curry sauce

Fish Vindaloo 特製香滑魚肉 /// \$65

Cubes of fish infused in a fiery hot chilly based sauce

Fish Molly 香滑什菜香滑魚塊 \$65

Fish cooked in combined sauce of vegetable and coconut

Fish Masala 香滑魚塊咖喱 / \$60

Fillets of seasonal fish simmered in mild sauce combined with fresh coriander

Fish Curry 香滑魚塊 \$60

Boneless fish pieces cooked in thick gravy sauce with herb and spices

Egg Specialties 特式蛋類

Egg Bhurjee 什菜炒蛋 \$48

Diced eggs tossed with a variety of vegetables in dry spices

Egg Shorba \$45

Boiled eggs simmered in spice infused curry sauce

Egg Masala 香滑炒雞蛋 \$45

Eggs dryly sautéed in a mild tomato base sauce