



**JHAROKHA**  
by indus

## CHUTNEYS

Served with crispy lotus root,  
warm butter naan and crudite.  
Any 3 or All 5 - 400/550

 **Baingan Chokha**  
Charcoal Smoked Eggplant, Chilli

 **Green Chilli Chutney**  
Fermented Green Chillies, Whipped Goat Cheese

 **Aamshotto**  
Candied Mango, Dates, Fennel, Jaggery


 **Roasted Beets**  
Beetroot, Curry Leaf, Mustard

 **Roasted Tomato**  
Tomato, Mathania Chillies

## CHAATS

 **Raj Kachori-Live - 750 अ**  
Puffed Semolina Sphere, Potatoes, Chutneys, Sweet Yogurt

 **Sesame Leaf Chaat - 250**  
Mint, Mango, Roasted Tomato

 **Dahi Ke Kebab - 390 अ**  
Parsley Cream, Kataifi, Hot and Sweet Mango

**Crab Paani Puri - 520**  
Butter Garlic Crab, Pineapple-Aloe Vera Spiced Water

## APPETIZERS

 **Jodhpuri Mirchi Vada - 350**  
Stuffed Chillies, Raw Mango Chutney

**Bhuna Kaleji - 390 अ**  
Rose Cookie, Chicken Liver, Nut Crumble

**Bheja Pav - 490 अ**  
Goat Brain, Crispy Potato

## FIRE PIT

 **Himalayan Gucchi & Khumb - 500 अ**  
Stuffed Morel, King Oyster Mushrooms, Yakhni

 **Achari Paneer - 550 **  
Cottage Cheese, Pickled Chilli Marinade

 **Tandoori Creamy Broccoli - 475**  
Creamy Fire Roasted Broccoli Florets, Cardamom

**Batak Seekh Kebab - 550 अ**  
Skewered Ground Duck, Pineapple Chutney

**Murgh Malai Kebab - 550**  
Chicken Supreme, Cream Cheese, Cardamom

**Jhinga Jaisamandi - 950**  
Samut Sakorn Tiger Prawns, Green Chilli Marinade

**Kasundi Fish Tikka - 690**  
Fermented Mustard, Roasted Tomato Chutney

**Ash Kauri Chaampan - 1150 अ**  
Australian Lamb Chops, Nut butter

**Shikari Maas Ke Sule - 650 अ **  
Australian Lamb Striploin, Mustard Mint Dip, Fennel

**Sigdiwala Murgh - 1250 अ**  
Klong Phai Farm Whole Organic Chicken,  
Pickled Pear and Fennel Salad

**Charcoal Fish - 1425 अ**  
Masala Rubbed Whole Seabass,  
Pickled Pear and Fennel Salad

**Wagyu Rib Eye (350g) - 2900 अ**  
Australian Wagyu Rib-Eye,  
Tandoori Dry Rub, Korma


 Vegetarian  Chef's Signature  Spicy

All Prices are in Thai Baht. Prices Are Subject To 10% Service Charge And 7% Vat  
Please inform your server if any dietary restrictions or allergies.



**JHAROKHA**  
by indus

## CURRY

 **Paneer Anarkali - 550**  
Stuffed Cheese, Raisins, Roasted Onion  
Tomato Sauce, Pomegranate

 **Hyderabadi Salan - 450**  
Roasted Eggplant, Peanut Curry


 **Kofta Saag - 500 झ**  
Vegetable Dumplings, Spinach

 **Artichoke Masala - 500 झ**  
Charcoal Smoked Artichokes, Onion Tomato Masala

 **Pumpkin Kofta - 450**  
Pumpkin Seed Curry, Toasted Pumpkin Seeds

**Shorshe Narkol Chingri - 950 झ**  
Tiger Prawns, Fermented Mustard, Coconut

**Murgh Makhani - 650**  
Charcoal Smoked Chicken, Tomato Cream Sauce

**Laal Maas - 1150 झ **  
Australian Lamb Shank, Mathania Chillies, Garlic

**Champaran Gosht - 695 झ**  
Slow Cooked Goat in a Claypot, Garlic,  
Mustard Oil

## MEWAR MALAI BIRYANI

Aromatic Saffron Rice, Cream, Biryani Masala

Mutton - 750


Chicken - 650


 Vegetable - 475

## SIDES

 **Gucchi Yakhni - 550**  
Kashmir Morel, Yogurt

 **Aloo "Tuk Tuk" - 320**  
Roasted Potatoes, Sindhi Spice


 **Daal Jharokha - 450**  
Slow Cooked Black Lentils, Tomato, Cream

 **Moradabadi Dal - 390**  
Yellow Lentils, Cumin

 **Anaar-Pudine Ka Raita - 150**  
Yogurt, Pomegranate, Fresh Mint

 **Onion Salad - 100**  
Onion, Green Chilli, Lemon

 **Basmati Rice - 120**  
Long Grain Steamed Rice

 **Tandoori Roti - 100**  
Whole Wheat Charcoal Flatbread

 **Chur Chur Chilli Paratha - 120**  
Layered Wheat Bread, Mixed Seeds

 **Naan - Garlic/ Butter - 120**  
White Flour Flatbread

 **Chilli Cheese Naan - 180**  
White Flour Flatbread Stuffed  
with Indian Cheese and Chilli Powder

 Vegetarian  Chef's Signature  Spicy

All Prices are in Thai Baht. Prices Are Subject To 10% Service Charge And 7% Vat  
Please inform your server if any dietary restrictions or allergies.



**JHAROKHA**  
by *indus*

## DESSERTS

**Shaan-E-Aam - 350**

Coconut Rasgulla, Mango Sorbet, Mango Rabri

**Kesar Falooda - 350**

Rose Flavoured Indian Ice Cream,  
Saffron Milk, Basil Seeds, Glass Noodles

**Pondi "Cherry" - 280**

Pondicherry Chocolate, Himachal Cherries

## ICE CREAM & SORBET

**Kesar Aam - 190**

Nam Dok Mai, Saffron

**Mukhwaas - 190**

Fennel, Gulkand

**Coconut - 190**

Tender Coconut, Pink Peppercorn

**Amrood - 190**

Pink Guava, Chilli Salt

## COFFEE

By Sarnies Roastery

**Espresso - 120**

**Double Espresso - 180**

**Macchiato - 140**

**Americano (Hot or Iced) - 140**

**Cappuccino (Hot or Iced) - 140**

**Café latte (Hot or Iced) - 140**

## TEA - 140

Fine tea by TWG.

English Breakfast

French Earl Grey

Emperor Sencha Green Tea

Royal Darjeeling

Chamomile

Hot Toddy

Indian Masala Chai