

LUNCH MENU

MON - FRI **dilliwale**
FOOD PARADISE OF INDIA

12-3PM

4 COURSE MEAL

Snack of the Day

Indian Main - Choose from below

Saffron Rice or Naan

Salad & Soft Drink

Add ons:

- + \$25 for Chicken Tikka
- + \$20 for additional Rice or Naan



1. Paneer Butter Masala	\$89
2. Dal Makhani Dilliwale	\$89
3. ChandniChowk wale Chole	\$89
4. Palak Paneer	\$89
5. House Butter Chicken	\$99
6. Chicken Tikka Masala	\$99
7. Mutton Saagwala	\$109
8. Kashmiri Rogun Josh	\$109
9. House Fish Curry	\$109

Dessert: Add for \$20

House Gulab jamun or Rasmalai

Upgrade Soft drink to

Mango Lassi (\$30), Lime Soda (\$30),
Masala Ginger Chai (\$15), Beer (\$30)

Iced Lemon Tea (\$35), Iced Milk Tea (\$35)

WHOLE MEAL + SOFT DRINK

a. Purani Dilli ke Chole Bhature \$30 for Additional Bhatura	\$105
b. Chilli Paneer with Fried Rice or Desi Chowmein	\$124
c. Chilli Chicken with Fried Rice or Desi Chowmein	\$134
d. Chole Kulche	\$121
e. Pav Bhaji \$17 for Additional Pav	\$85
f. Keema Pav \$17 for Additional Pav	\$110
g. 1 Aloo Paratha, 1 Gobhi Paratha, Yoghurt, Pickle	\$89

Subject 10% service charge

LUNCH MENU

MON - FRI

dilliwale
FOOD PARADISE OF INDIA

12-3PM

4 道菜餐

每日小吃

藏紅花飯或饅

沙拉和軟飲料

印度主要 - 從下面選擇

附加組件:

- Chicken Tikka 加 25 美元
- 額外的饅/米飯, 加\$20



1. 用奶油番茄奶油和香料咖喱烹制的
奶酪块 \$89
2. 洋蔥番茄黃油咖喱黑扁豆 \$89
3. 用香料、洋蔥、薑汁烹製的鷹嘴
豆 \$89
4. 奶酪配菠菜和奶油醬 \$89
5. 用番茄醬和黃油烹製的唐杜里雞 \$99
6. 用香料和濃汁烹製的無骨雞
肉 \$99
7. 大蒜、菠菜汁和香料烹製的無骨
羊肉 \$109
8. 番茄咖喱和香料烹製的無骨羊肉 \$109
9. 洋蔥番茄咖喱印度魚 \$109

Dessert: Add for \$20

House Gulab jamun or Rasmalai

Upgrade Soft drink to

Mango Lassi (\$30), Lime Soda (\$30),
Masala Ginger Chai (\$15), Beer (\$30)
Iced Lemon Tea (\$35), Iced Milk Tea (\$35)

全餐 + 軟飲料

- a. 五香鷹嘴豆配炸鬆軟麵包、
泡菜和洋蔥沙拉 | 加炸軟麵包 \$30 \$105
- b. 用辣椒、洋蔥和香料烹製的
炸芝士配炒飯或炒麵 \$124
- c. 炸鸡块加炒飯或炸面配辣椒、
洋蔥和香料煮熟 \$134
- d. 鷹嘴豆配香料、洋蔥、薑汁和
Masala Naan \$98
- e. 馬鈴薯和蔬菜濃咖喱配用黃油
淺煎的 Pav 麵包 | 額外的 Pav 麵包 17 美元 \$82
- f. 香辣羊肉肉末用香料慢煮, 用
黃油淺煎的 Pav 麵包 | 額外的 Pav 麵包 17 美元 \$110
- g. 1 個土豆餡小麥麵包、1 個花椰
菜餡小麥麵包、泡菜和酸奶。 \$89

Subject 10% service charge