



INDUS

demystifies the exotic and
takes diners on a fun and fascinating
culinary expedition going back centuries.
Fast forward to contemporary times, one can take
pleasure in colourful renditions of long-held
traditions in food and drink, and
in a brand of service that is
very simply refined.

TASTE OF INDUS

1,700 nett per person
(minimum of 2 persons)

KABABS

Chicken Malai Tikka

Boneless chicken marinated with cream, cheese and spices

Paneer Tikka

Home made cottage cheese marinated
with cream and spices

Mushroom Galouti

Mushroom patty with Lucknow spice mix



CURRY

Butter Chicken

Chicken tikka in a creamy tomato gravy

Aloo Jeera

Potatoes cooked with cumin

Palak Paneer

Home made cottage cheese in spinach purée



RICE & BREAD

Mutton Biryani

Marinated lamb, mint and rice cooked together dum style

Tandoori Roti, Paratha & Naan

Traditional Indian breads



DESSERT

Dessert Sampler

Kaala Jamun, Milk cake, and Ice cream

TANDOOR FEAST

2,200 nett per person
(minimum of 2 persons)

KABABS

Chicken Malai Tikka

Boneless chicken marinated with cream, cheese and spices

Tandoori Prawn

Marinated with garlic & spices

Tandoori Lamb

Australian lamb chops marinated with yoghurt
in a modern spice mix

Paneer Tikka

Home made cottage cheese marinated
with cream and spices

Mushroom Galouti

Mushroom patty with Lucknow spice mix



CURRY

Dal Makhani

Black lentils cooked overnight and finished with butter



RICE & BREAD

Jeera Rice

Indian rice dish with cumin

Tandoori Roti, Paratha & Naan

Traditional Indian breads



DESSERT

Dessert Sampler

Kaala Jamun, Milk cake, and Ice cream

VEGETARIAN FEAST

1,500 nett per person
(minimum of 2 persons)

KABABS

Paneer Tikka

Home made cottage cheese marinated
with cream and spices

Tandoori Broccoli

With mustard marination

Mushroom Galouti

Mushroom patty with Lucknow spice mix



CURRY

Dal Makhani

Black lentils cooked overnight and finished with butter

Aloo Jeera

Potatoes cooked with cumin

Palak Paneer

Home made cottage cheese in spinach purée



RICE & BREAD

Vegetable Biryani

Vegetable and rice cooked together dum style

Tandoori Roti, Paratha & Naan

Traditional Indian breads



DESSERT

Dessert Sampler

Kaala Jamun, Milk cake, and Ice cream

MAHARAJA FEAST

2,500 nett per person
(minimum of 2 persons)

KABABS

Chicken Malai Tikka

Boneless chicken marinated with cream, cheese and spices

Tandoori Prawn

Marinated with garlic & spices

Tandoori Lamb

Australian lamb chops marinated with yoghurt
in a modern spice mix

Tandoori Broccoli

With mustard marination

Mushroom Galouti

Mushroom patty with Lucknow spice mix



CURRY

Dal Makhani

Black lentils cooked overnight and finished with butter

Butter Chicken

Chicken tikka in a creamy tomato gravy

Palak Paneer

Home made cottage cheese in spinach purée



RICE & BREAD

Mutton Biryani

Marinated lamb, mint and rice cooked together dum style

Tandoori Roti, Paratha & Naan

Traditional Indian breads



DESSERT

Dessert Sampler

Kaala Jamun, Milk cake, and Ice cream

APPETIZERS

Chicken Malai Tikka Boneless chicken marinated with cream, cheese and spices	505
Traditional Chicken Tikka Boneless chicken, marinated with yougurt, Kashmiri chili and spices	505
Australian Lamb Chop Marinated with yogurt in a modern spice mix	700
Mutton Galouti Fine mince mutton patty with a Lucknow spice mix	475
Tandoori Prawns 🍤 Marinated with garlic & spices	950
Paneer Tikka Home made cottage cheese marinated with cream and spices	505
Tandoori Broccoli With mustard marination	415
Mushroom Galouti 🍤 Mushroom patty with a Lucknow spice mix	475
Tandoori Salmon Norwegian salmon with honey, mustard & spice marination	1,200
Chicken Seekh Minced chicken marinated in cheese and spices, shaped on a skewer	495
Calamari Amritsiri Deep-fried Calamari rings with a Punjabi batter	495

Prices are quoted in Philippine Pesos. Inclusive of 12% VAT and is subject to 10% Service Charge and other applicable government taxes.

CURRIES

Butter Chicken 🍷	510
Chicken tikka in a creamy tomato gravy	
Fiery Mutton Curry	550
Spicy mutton stew from Rajasthan	
Prawn Curry	750
Prawns in a coconut based curry	
Soft Shell Crab 🍷	750
Tossed in a sweet and spicy sauce	
Palak Paneer	485
Home made cottage cheese in spinach purée	
Aloo Jeera	350
Potatoes cooked with cumin	
Dal Makhani	360
Black lentils cooked overnight and finished with butter	
Chicken Tikka Masala 🍷	510
Chicken Tikka in thick and tangy masala gravy	
Keema Liver	495
Minced mutton with liver chunks and whole spices	
Vilayti Vegetables 🍷	550
Mixed vegetables tossed with indian spices	
Morrels Malai 🍷	1,200
Kasmiri morrels stuffed with green peas in a rich fenugreek and cashewnut gravy	

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RICE

Chicken Biryani	485
Marinated chicken and rice cooked together dum style	
Mutton Biryani	650
Marinated lamb, mint and rice cooked together dum style	
Vegetable Biryani	485
Vegetables and rice cooked together dum style	
Plain Basmati Rice	200
Boiled long grain basmati rice	

BREAD

Tandoori Roti	80
Wheat flour flat bread with choice of: <i>butter or plain</i>	
Tandoori Paratha	100
Layered wheat bread, with choice of: <i>butter, mint or chili</i>	
Naan	135
Traditional bread with choice of: <i>butter or garlic</i>	
Roomali Roti	100
Handkerchief thin flatbread made on an inverted wok	
Chili Cheese Kulcha	210
Flatbread with chilli and mozzarella	
Kashmiri Kulcha 🍽️	160
Flatbread with dried fruits and nuts	
Lamb Keema Kulcha	210
Flatbread with minced meat	

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SIDES

Raita	125
Cooling yogurt with roasted cumin in a choice of: <i>vegetable, garlic, or mint</i>	
Kachumbar Style Salad	170
Small cubes of cucumber, tomato, onion and lemon spice dressing	
Spicy Onion Salad	170
Thin slices of onion with chili and chaat masala	
Basket of Papad	180
Fried papadam	

DESSERT

Kaala Jamun 🍮	150
Enriched gulab jamun served hot Add a scoop of ice cream +100	
Milk Cake 🍮	200
Reduced milk cooked with sugar	
Jaggery Ras Malai 🍮	200
Cottage cheese dumpling in jaggery milk	
Chocolate Fudge Ice Cream	200

ICE CREAM

165 per scoop

Masala Chai

Black tea ice cream with
cardamom and cinnamon

Butterscotch 🍮

With butter and
crunchy caramel

Kulfi 🍮

With pistachio and
reduced milk

Paan

With betel leaf
and vanilla

21 Love

Vanilla with milk chocolate
chunks

Carrot Halwa 🍮

With raisins, pistachios
and cardamom

Coconut

With jaggery swirls

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COFFEE

Brewed Coffee	180
Cappuccino	180
Latte	180
Single Espresso	180
Cold Coffee	180

TEA

210

INDUS SIGNATURE TEA



Pure Shyama Tulsi
Bollywood Masala Chai
Turmeric Elixir
Discover Indus
Kashmiri Kahwa

FLORAL TEA



Cardamom Chai with Rose
Blue Tea
Red Ocean

FRUITY TEA



Luscious Lychee
Mellow Mango
Lively Lemon

OTHER TEA



Black Tea Assam
Green Tea

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SIGNATURE COCKTAILS

Classic Margarita Tequila, triple sec and lime	295
Jaljeera Mojito Rum, fresh lime juice, mint, syrup, and honey	295
Bombay Rum Cola Rum, lime, Thums Up	295
Indo Italian Cardamom infused gin, amaretto, lemon juice	295
Vodka Wedding Vodka infused in green chili, fresh lemon juice, ginger syrup, angustura, fresh basil, and honey	295
Old Fashioned Bourbon, brown sugar, bitters	295
Bloody Mary Vodka, tomato juice, seasoning	295
Mumbai's Julep Whiskey, fresh orange juice, fresh lemon juice, cherry syrup, fresh thyme, honey and soda water	295

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SOFT DRINKS & WATER

Coke in Can	85	Soda Water	85
Coke Zero	85	Absolute <i>Distilled Water</i>	55
Sprite	85	Evian <i>Mineral Water</i>	180
Thums Up	100	Perrier <i>Sparkling Water</i>	180
Limca	100	San Pellegrino <i>Sparkling Water</i>	180
Tonic Water	85		



JUICES

Mango Juice	150
Orange Juice	150
Pineapple Juice	150
Calamansi Juice	150
Lemon Iced Tea	150
Summer Rose Iced Tea	180



LASSI

Salted Lassi	180
Mango Lassi	180
Sweet Lassi	180
Rose Lassi	180

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The Patiala Peg is immortalized by Maharaja Bhupinder Singh, the ruler of the princely state of Patiala, in Punjab (*North-western India*).

A flamboyant king, with a penchant for luxury, he commissioned Cartier to create the famous 'Patiala Necklace' weighing 234.65 carats for him in 1928.

An avid polo player, his team comprised the formidable warriors of the Punjab that had never lost a match. Legend has it that the Maharaja invited an Irish team called the 'Viceroy's Pride' for a game of tent pegging, where players on horseback had to pierce and extricate wooden plates or pegs embedded in the ground.

On the eve of the tournament the Irish players were entertained by the Maharaja late into the night and were served double measures of whiskey. While they drank, the Maharaja's soldiers, fearful of his wrath if they lost the match, replaced the pegs to be used for the competition the next day with smaller sized ones for the visitors and bigger ones for themselves.

The Irish team, already inebriated from the night before, struggled to lift the smaller pegs and lost the match. When the outraged Captain complained, The Maharaja is said to have famously replied "In Patiala, our pegs are larger."

In Honor of the patiala peg our standard measure is 45 ml.

BLENDED SCOTCH WHISKEY

	<i>Glass</i>
Johnnie Walker Black	250
Johnnie Walker Gold	300
Johnnie Walker Double Black	350
Johnnie Walker Blue	1,000



SINGLE MALT

	<i>Glass</i>
Singleton 12 years	350
Macallan 12 years	750
Lagavulin 16 years	750



WHISKEY

	<i>Glass</i>
Jack Daniels	250
Knobs Creek	500
Bulleit Bourbon	300
Makers Mark	250

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B E E R

Kingfisher	180
Heineken	180
Corona	180
Stella Artois	180
San Miguel Pale Pilsen	160
San Miguel Light	160
San Miguel Super Dry	180



R U M

	<i>Glass</i>
Old Monk	250
Havana Club 7 years Anejo	350



G I N

	<i>Glass</i>
Monkey 47	550
Hendricks	350
Martin Millers	350



V O D K A

	<i>Glass</i>
Belvedere	350
Beluga Noble	400
Absolut Blue	250

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TEQUILA

	<i>Glass</i>
Olmecca Reposado	250



LIQUEUR

	<i>Glass</i>
Baileys Irish Cream	200
Disaronno Amaretto	200
Kahlua	200
Grand Marnier	200
Harvey's Bristol Creme	500



COGNAC

	<i>Glass</i>
Hennessy VSOP	550
Tesseron Lot 76 XO Tradition	1,000
Roger Groult 12 Ans d'Age Calvados Pays d'Auge	900

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CHAMPAGNE

	<i>Bottle</i>
Nicolas Feuillatte, Brut Reserve	4,000
Charles Heidsieck, Brut Reserve	6,000
Egly-Ouriet, Brut Tradition	8,000

WHITE WINE

	<i>Glass</i>	<i>Bottle</i>
Cave Dog, Napa Valley, USA	660	3,300
Château Haut Selve, Bordeaux, France		2,500
Wild Sauvignon, Greywacke, New Zealand		3,000
Shariz, Livio Felluga, Friuli, Italy		3,500

RED WINE

	<i>Glass</i>	<i>Bottle</i>
Pinot Noir, Bread and Butter, Napa, Valley, USA	500	2,500
Chianti Classico, Badia a Coltibuono, Tuscany, Italy	600	3,000
Guidalberto, Tenuta San Guido, Bolgheri, Italy	1,100	5,500
Echo de Lynch Bages, Pauillac, Bordeaux, France		6,500
Domaine de la Janasse, Chateaneuf du Pape, France		6,500
Les Pagodes de Cos, St. Estephe, France		7,500

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