



## 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





## THALI SETS

Available from 11:00 a.m. to 2:00 p.m. only

750 per order

### YOUR CHOICE OF

#### Chicken Malai Tikka

Boneless chicken marinated with cream, cheese and spices

or

#### Paneer Tikka

Home made cottage cheese marinated with cream and spices

### SERVED WITH

Dal Makhani

Pappad

Basmati Rice

Mango Chutney

Butter Naan

Mint Chutney

Side Salad

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



# APPETIZERS

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

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# CURRIES

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

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## RICE

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

## BREAD

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

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

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## R U M

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

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## G I N

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

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## 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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