

Appendices

Appendix 1

Gambrinus Restaurant & Curry Kitchen

Veg Kholapuri

*Julienned capsicum and mixed vegetables
cooked in kholapuri red chili and coriander
flavoured gravy*
Rp. 22.500,-

Sabzi Milani

*Mix vegetables and green peas cooked in
spinach and fresh coriander leaves gravy*
Rp. 22.800,-

Corn Capsium Masala

*Sweet corn and green capsicum cooked in
cashewnut gravy*
Rp. 24.000,-

Haryali Kofta Curry

*Minced vegetable ball fried and deeped in
spinach gravy*
Rp. 22.500,-

NON VEGETARIAN STARTERS

Chicken Tikka

*Boneless pieces of chicken spiced and
marinated in yoghurt, baked in tandoor*
Rp. 26.000,-

Haryali Chicken Tikka

*Delicated pieces of chicken spiced and
marinated in yoghurt and fresh mint,
finished in tandoor*
Rp. 26.000,-

Chicken Lollypop

*Chicken wings marinated with ginger garlic
herbs and spice foalded in batter shallow
fries till golden brown*
Rp. 24.000,-

Chicken Reshami Kabab

*Boneless chicken pieces marinated in yoghurt
with mild herbs and spice, cooked in tandoor*
Rp. 30.500,-

Mutton Franky

*Stuffed in nan bread blended with Lamb &
Indian spices*
Rp. 34.000,-

Tandorori Jheenga

*Spicy tiger prawns dipped in a creamy ajwan
based yoghurt marinate and gilded in the
tandoor*
Rp. 58.000,-

Romali Wrap

*Boneless chicken pieces blended with herbs
and spice, wrap in romali roti and tossed in
hot butter*
Rp. 29.000,-

Egg Pakora

*Quarter of hard boiled egg coated with
batter and shallow fried till golden brown*
Rp. 17.500,-

Appendix 2

NON VEGETARIAN MAIN COURSE

Tandoori Chicken

Chicken marinated in yoghurt and roasted in tandoor

½ Rp. 32.500,- Whole Rp. 52.900,-

Chilly Chicken

Boneless pieces of chicken fried in a batter of corn flour and egg, sautéed in clear soya sauce gravy

Rp. 32.500

Chilly Prawn

Boneless pieces of prawn fried in ball of flour and egg then deeped in hot chilly sauce

Rp. 58.000,-

Chicken 21

Roasted boneless chicken cooked with herb and spices stuffed in egg omelette on the top onion and tomato gravy

Rp. 32.500,-

Murg Makhni

Boneless chicken pieces in a makhwali butter gravy

Rp. 32.500,-

Murg Tikka Masala

Chicken tikka sautéed with onion, capsicum and tomato, dipped in traditional Indian gravy

Rp. 32.500

Murg Chatpat

Boneless chicken pieces cooked in tandoor blend with hot and tangy gravy with Indian herbs and spices

Rp. 32.500,-

Murg Reshami

Boneless chicken pieces cooked in yellow gravy

Rp. 32.500,-

Mutton Masala

Tender pieces of lamb cooked in a delicious freshly imade spice based gravy

Rp.35.000,-

Nali Rogan Josh

Tender pieces of mutton on marrow bone cooked in a mild spiced gravy

Rp. 35.000,-

Keema Mattar Mushroom

Minced lamb meat, chopped mushrooms, blended with green peas and yellow onion gravy and mild Indian spice with cream

Rp. 35.000,-

Bhuna Gosh

Tender pieces of lamb cooked in onion masala and own juices, garnished with golden tried onion

Rp. 35.000,-

Fish Tikka Masala

Boneless pieces of fish roast marinated in yoghurt then skewered with dices onions, capsicum and tomato, dipped in thick dark yellow gravy

Rp. 32.500,-

Jheenga koliwada Curry

Fresh king prawns cooked with a paste of ginger, garlic, onion and coriander. A favourite dish maharashtra

Rp. 68.000,-

Anda Curry

Hard boiled egg quarters cooked in onion red gravy and spice

Rp. 22.500,-

Rara Gosht

Minced mutton combination with tender pieces of lamb cooked in mild spicy gravy

Rp. 37.800,-

Appendix 3

Gambrinus Restaurant & Curry Kitchen

**Yoghurt
Raitha**

Side Dishe (Khana Ka Saath Saath)

Raitan (aloo / boondi / mix veg / pineapple)

Roasted / Fried Papad Rp. 5.000,-

Masala Papad Rp. 7.500,-

Jal Jeera Rp. 9.900,-

Masala / Plain Butter Milk Rp. 9.000,-

Lassy Sweet/Salted Rp.12.500,-

Dahi Kadhi

Yoghurt curry with Indian spice

Rp. 17.500,-

Punjabi Pakoda Kadhi

Yoghurt curry with onion dumplings

Rp. 17.500,-

Raitha

Rp. 15.000,-

Dahi Balla

Yoghurt with fried lentils balls

Rp. 15.000,-

**Dessert
(Metha)**

Kaser Kulfi

Creamy and smooth textured Indian ice cream made with fresh milk and dry full

Rp. 15.500,-

Gulab Jamun

Two caramelized milk dumplings in a sugar syrup served with hot pistachion and cardamom

Rp. 13.500,-

Rasmalai

Milk cottage cheese with nuts & saffron mix in milk gravy

Rp. 12.500