

CURRY NIGHT

MADIRA

ASIAN FUSION

Every Wednesday (Except public holiday)

Thai Curry (Red/Green) 泰式咖喱(紅 / 青)

Chicken (雞肉)

Change to Beef 牛肉 +\$28

Butter Chicken 奶油咖喱雞

Boneless Chicken thigh cooked in rich, velvety tandoori sauce

Lamb Rogan Josh 印式香料燴羊肉

Slow cooked boneless lamb with Indian spices

Coconut Fish Curry 椰汁咖喱魚

Sole fish in creamy coconut curry served with rice

Red Snapper in Thai Red Curry 泰式紅咖喱煮紅鯛魚 (+\$48)

Red Snapper served in Thai red curry and rice

Kadai 印式鍋仔咖喱

Slow cooked dry-curry with herbs and spices

Chicken or Fish 雞肉 或 魚

Change to Lamb or Prawn 羊肉 或 蝦 +\$38

Palak Paneer 印式芝士燴菠菜

Spinach and cottage cheese slowly simmered with spices

Chana Masala 瑪沙拉鷹嘴豆

Mixed blend of spices, with cooked chickpeas

ROTI AND NAAN

Garlic Naan 印式香蒜烤餅 \$48

Cheese Naan 芝士烤餅 \$48

Roti 印式薄餅 \$28

Subject to 10% Service Charge

\$258 for 2



Drinks Add-on

Soft Drink \$18

Iced Thai Milk Tea \$28

Lassi \$38

Sweet/Salt/Mango

1/2 Pint Beer \$33

Asahi/1664/ HK YAU

Hse Wine \$38

Red/White/Sparkling