





## 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.

# A TASTE OF INDUS

1,900 nett per person  
(minimum of 2 persons)

## KABABS

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### Chicken Malai Tikka

Boneless chicken marinated with fresh cream, cheese, and spices

### Keshari Paneer Tikka

Cottage cheese and bellpepper marinated with Kashmiri saffron, cream, and spices

### Indus Cheese Tikki

Pan fried cottage cheese patties stuffed with local cheddar cheese and spice

## CURRIES

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### Butter Chicken

Chicken tikka in a creamy tomato gravy

### Palak Paneer

Home made cottage cheese in tempered spinach purée

### Dal Makhani

Black lentils cooked overnight and finished with butter

## RICE & BREAD

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### Mutton Biryani

Marinated mutton and rice cooked together dum style

### Garlic Naan, Tandoori Roti & Mint Paratha

Traditional Indian breads

## DESSERT

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### Dessert Sampler

Stuffed Ras Malai, Ice Cream, Kala Jamun

# TANDOOR FEAST

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

## KABABS

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### Chicken Bhatti Tikka

Boneless chicken thigh marinated with a special “Punjabi Bhatti” spice mix, yogurt, and Kashmiri chili

### Tandoori Prawn Lahsooni

King-sized tiger prawn marinated with cheese, garlic, and spices

### Tandoori Lamb Chop

Australian lamb chop marinated with yogurt in a modern spice mix

### Lahori Seekh

Minced lamb mixed seasoned with spices, shaped on skewers and coated with green onions

### Keshari Paneer Tikka

Cottage cheese and bellpepper marinated with Kashmiri saffron, cream, and spices

### Tandoori Pineapple

Sweet pineapple & bell pepper marinated with yogurt and spices

## CURRIES

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### Dal Makhani

Black lentils cooked overnight and finished with butter

## RICE & BREAD

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### Jeera Rice

Long grain basmati rice tossed with cumin seed and spice

### Garlic Naan, Tandoori Roti & Mint Paratha

Traditional Indian breads

## DESSERT

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### Dessert Sampler

Stuffed Ras Malai, Ice Cream, Kala Jamun

# VEGETARIAN FEAST

1,900 nett per person  
(minimum of 2 persons)

## KABABS

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### Keshari Paneer Tikka

Cottage cheese and bellpepper marinated with Kashmiri saffron, cream, and spices

### Malai Mustard Broccoli

Blanched broccoli marinated with cheese, cream, yogurt, kasundi, and spices

### Indus Cheese Tikki

Pan fried cottage cheese patties stuffed with local cheddar cheese and spice

### Stuffed Tandoori Aloo

Halves fried potato, marinated stuffed with baby green peas, cheese, and spices

## CURRIES

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### Aloo Gobhi Adrakhi

Potato and cauliflower with yogurt based ginger chili tomato gravy

### Dal Makhani

Black lentils cooked overnight and finished with butter

### Palak Paneer

Home made cottage cheese in tempered spinach purée

## RICE & BREAD

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### Vegetable Biryani

Vegetable and rice cooked together dum style

### Garlic Naan, Tandoori Roti & Mint Paratha

Traditional Indian breads

## DESSERT

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### Dessert Sampler

Stuffed Ras Malai, Ice Cream, Kala Jamun

# MAHARAJA'S FEAST

3,000 nett per person  
(minimum of 2 persons)

## KABABS

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### Chicken Malai Tikka

Boneless chicken marinated with fresh cream, cheese, and spices

### Tandoori Prawn Lahsooni

King-sized tiger prawn marinated with cheese, garlic, and spices

### Tandoori Lamb Chop

Australian lamb chop marinated with yogurt in a modern spice mix

### Tandoori Salmon

Norwegian Salmon marinated with lemon, mustard, and spices

### Indus Cheese Tikki

Pan fried cottage cheese patties stuffed with local cheddar cheese and spice

## CURRIES

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### Mutton Rogan Josh

Mutton cooked with an enriched and intense spice mix

### Dal Makhani

Black lentils cooked overnight and finished with butter

### Palak Paneer

Home made cottage cheese in tempered spinach purée

### Indus Chicken Curry

Chicken thigh cooked in home-style smooth gravy

## RICE & BREAD

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### Chicken Biryani

Marinated chicken and rice cooked together dum style

### Garlic Naan, Tandoori Roti & Mint Paratha

Traditional Indian breads

## DESSERT

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### Dessert Sampler

Stuffed Ras Malai, Ice Cream, Kala Jamun



## CHAAT

**Golgappa Chaat Bomb** 350  
Stuffed aloo peas chaat in crispy puri with sweet yogurt, amchoor and mint chutney with choice of spicy mint or sweet amchoor chutney

**Aloo Mattar Samosa** 400  
Punjabi-style shortcrust pastry filled with potato green peas served with mint and amchoor chutney

**Papdi Chaat** 400  
Crispy unpuffed puri, topped with sweet dahi. amchoor and mint chutney

**Aloo Apricot Tikki Chaat** 400  
Shallow fried potato patties stuffed spicy apricot topped with sweet yogurt, dry mango and mint chutney



## FRIED

**Calamari Curry Leaf** 525  
Deep fried marinated calamari, dipped in batter coated of crumb, curry patta

**Indus Cheese Tikki** 550  
Pan fried cottage cheese patties stuffed with local cheddar cheese and spice



## TANDOOR

<b>Chicken Bhatti Tikka</b> Boneless chicken thigh marinated with special punjabi bhatti spice, chilli and yogurt	550
<b>Chicken Malai Tikka</b> chicken thigh boneless marinated with cream cheese and spices	550
<b>Lahori Seekh</b> minced australian lamb shoulder seasoned with herbs and spices, shaped on skewers coated with green onion	400
<b>Lamb Chop</b> Australian lamb chop marinated with yogurt, galawat and spices	820
<b>Tandoori Prawn Lahsooni</b> King-size tiger prawn marinated with cheese, yogurt, spice with garlic glazed	550

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## TANDOOR

<b>Tandoori Salmon</b> Norwegian salmon tikka marinated with lemon mustard spice	650
<b>Tandoori Pomfret</b> Whole pomfret marinated with Bengali mustard, and spices	780
<b>Malai Mustard Broccoli</b> Blanched broccoli marinated with cheese, cream, yogurt, kasundi, and spices	490
<b>Keshari Paneer Tikka</b> Cottage cheese and bellpepper marinated with Kashmiri saffron, cream, and spices	550
<b>Stuffed Tandoori Aloo</b> Halves fried potato, marinated stuffed with baby green peas, cheese, and spices	450
<b>Tandoori Pineapple</b> Locally grown sweet pineapple and bellpepper marinated with spicy yogurt , roasted spices and chutney	450

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## RANGE

<b>Butter Chicken</b> Tandoor cooked thigh chicken tikka in a rich creamy tomato based gravy	590
<b>Indus Chicken Curry</b> Chicken thigh tikka cooked in fancy homestyle onion tomato smooth rich gravy	590
<b>Scallop Curry</b> USA scallops pan seared in a mild coconut curry kerala style	990
<b>Prawn Curry</b> Prawns cooked with Indian coastal coconut based gravy	825

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## RANGE

<b>Aloo Gobhi Adrakhi</b> Potato and cauliflower with yogurt based ginger chili tomato gravy	510
<b>Bhindi Do Pyazza</b> Fried baby okra tossed with onion, tomato, yogurt and spices	510
<b>Soft Shell Crab</b> Crispy fried soft shell tossed with onion capsicum sweet and spicy sauce	800
<b>Dal Makhani</b> Black lentils slow cooked overnight finished with tomato, butter and cream	390



## HOME MADE PANEER

Paneer Makhani 550  
Home made cottage cheese in a tomato based gravy

Palak Paneer 550  
Home made cottage cheese in tempered spinach purée

Kadai Paneer 550  
Home made paneer cubes tossed with garlic and kadahi whole spice, tomato gravy and bellpepper



## GOSHT STORIES

Gosht refers to the meat from a goat and is used widely in dishes from the Indian subcontinent. This is the meat from an adult sheep, known as mutton and is different from lamb.

At Indus, we present gosht in a range of styles for our guests to experience the diverse richness of mutton curries from India.

<b>Gosht Rogan Josh</b> Mutton cooked with an enriched and intense spice mix	700
<b>Saag Gosht</b> Mutton chunks in a spinach purée	700
<b>Pudina Gosht</b> Mutton with a hint of mint in rich gravy	700
<b>Laal Maas</b> Fiery mutton stew from Rajasthan	700
<b>Keema Kaleji</b> Lamb gosht boneless minced cooked with lamb offals with onion, tomato and spice	550

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## BIRYANI

<b>Chicken</b>	<b>610</b>
Marinated chicken and rice cooked together in dum style	
<b>Gosht</b>	<b>700</b>
Marinated lamb, mint and rice cooked together dum style	
<b>Vegetable Tarkari</b>	<b>610</b>
Vegetable and rice cooked together dum style	

### BEST ENJOYED WITH:

<b>Salan Shimla Mirch</b>	<b>190</b>
Red and green bell pepper with peanuts, coconut based Hyderabadi style salan gravy	
<b>Raita</b>	<b>190</b>
Cooling yogurt with roasted cumin <i>Choice of: Vegetable, Garlic, or Mint</i>	
<b>Kachumbar Salad</b>	<b>190</b>
Small subs of cucumber , tomato, onion, and lemon spice dressing	
<b>Spicy Onion Salad</b>	<b>190</b>
Thin slices of onion with chili and chaat masala	
<b>Mint Chutney</b>	<b>150</b>

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# BASMATI

<b>Plain</b> Boiled long grain basmati rice	350
<b>Jeera</b> Long grain basmati rice tossed with cumin seed and spice	350
<b>Ghee</b> Long grain basmati rice tempered with clarified ghee	350

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## BREAD

<b>Tandoori Roti</b> <i>Choice of: Plain or Butter</i> Wheat flour flatbread	100
<b>Paratha</b> <i>Choice of: Plain, Butter, or Mint</i> Layered wheat flour bread	150
<b>Naan</b> <i>Choice of: Plain, Butter, or Garlic</i> Refined flour flatbread	155
<b>Roomali Roti</b> Handkerchief thin flatbread made on an inverted wok	115
<b>Chili Cheese Kulcha</b> Flatbread stuffed with chili and mozzarella cheese	205
<b>Kashmiri Kulcha</b> Flatbread stuffed with dried fruits and nuts	205
<b>Lamb Keema Kulcha</b> Flatbread stuffed spiced minced lamb meat	205

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## DESSERT

<b>Kala Jamun</b> Enriched gulab amun	210
<b>Ras Malai</b> Stuffed cottage cheese dumpling in saffron, milk, and pistachio	210
<b>Rice Coconut Paysam</b> Fragrant basmati rice cooked with coconut, cardamom, sweet full cream milk	210



## ICE CREAM

<b>Masala Chai</b> Black tea ice cream with cardamom and cinnamon	195
<b>21 Luv</b> Vanilla with milk chocolate chunks	195
<b>Kulfi</b> With pistachio and reduced milk	195
<b>Paan</b> With betel leaf and vanilla	195
<b>Coconut</b> With jaggery swirls	195
<b>Butterscotch</b> With butter and crunchy caramel	195
<b>Carrot Halwa</b> With raisins, pistachios, and cardamom	195

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## SIGNATURE COCKTAILS

<b>Indo Italian</b> Cardamom infused gin, amaretto, lemon juice	400
<b>Holi Grail</b> Tequila, blue pea flower infused gin, fresh orange juice, passion fruit, grenadine	400
<b>Nimbu Kheera</b> Vodka, lime juice, Chaat Masala, lemon juice, cucumber, soda water	400
<b>Jaljeera Mojito</b> Rum, fresh lime juice, mint, syrup, roasted cumin, black salt, honey	400
<b>Sweet Dalchini</b> Old Monk rum, pineapple purée, Luxardo Angioletto, vegan cream, sugar syrup, cinnamon powder	400
<b>Indus Relaxation</b> Tried and True vodka, passion fruit syrup, fresh calamansi juice, sugar syrup, mint leaves, cucumber slice, chamomile bitters	400
<b>Old Fashioned</b> Bourbon, brown sugar, bitters, smoke	400
<b>Buffalo Sour</b> Buffalo Trace bourbon, Grand Marnier, mango chutney, fresh lemon juice, grapefruit bitters, garbanzos	550
<b>Thanda Rose</b> Citadelle Rouge gin, rose syrup, fresh lemon juice, mint leaves, soda water	550
<b>The Scotman's Elixir</b> Scotch, Drambuie, grapefruit bitter	550

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# SIGNATURE COFFEE & TEA

Butter Chai	210
Masala tea topped with salted cream	
Iced Spanish Latte	210
Indus signature iced coffee with whipped cream	
Kadak Chai	210
Strong Indian tea prepared with aromatic spices and ginger	

## COFFEE

Brewed Coffee	180
Single Espresso	180
Cappuccino	200
Latte	200
Cold Coffee	180

# TEA COLLECTION

210 per order

## SIGNATURE

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Pure Shyama Tulsi

*An ancient brew made from the purple-leafed Krishna or Shyama Tulsi. A medicinal variety of fragrant basil.*

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Bollywood Masala Chai

*A heartwarming and tasty brew of black tea, milk, herbs and spices. A cosy, big hug in a cup. Perfect for rainy days.*

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Turmeric Elixir

*A delicious Ayurvedic healing remedy that has been enjoyed for hundreds of years. Also known as Golden Milk.*

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Discover Indus

*Bold, dark and mysterious. Discover the enchanting world of Indus through our assam orthodox tea.*

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Kashmiri Kahwa

*Experience the beauty of Kashmir in a tea cup. A magical blend of green tea with cinnamon, cloves, saffron and cardamom.*

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## FLORAL

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Cardamom Chai with Rose

*Herbal blend of shade-grown rose petals and fresh green cardamom.*

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Blue Tea

*Mild taste and floral aroma with an exquisite royal blue color from butterfly pea flowers.*

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Red Ocean

*Herbal tea blend of hibiscus, mint and lemongrass.*

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## FRUITY

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Luscious Lychee

*A fruity blend of high grown black tea, dried lychee bits and natural lychee extract.*

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Mellow Mango

*A tropical blend of high grown black tea, dried mango bits and natural mango extract.*

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Lively Lemon

*An invigorating blend of high grown black tea, lemon grass and natural lemon extract.*

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## CLASSIC

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Black Assam Tea

*Malty smooth taste exceptionally made from Assam black tea.*

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Green Tea

*Strong and robust aroma with a rich, malty flavour with hints of sweetness.*

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# SOFT DRINKS AND WATER

Thums Up		120
Limca		120
Pepsi Black		120
Coke in Can		120
Coke Zero		120
Sprite		120
Tonic Water		120
Soda Water		120
Ginger Ale		130
Absolute	<i>Distilled Water</i>	55
Evian	<i>Mineral Water</i>	180
Perrier	<i>Sparkling Water</i>	180
San Pellegrino	<i>Sparkling Water</i>	180

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## LASSI

Salted Lassi	200
Sweet Lassi	200
Mango Lassi	200
Rose Lassi	200

## JUICES

Mango Juice	160
Orange Juice	160
Pineapple Juice	160
Calamansi Juice	160
Lemon Iced Tea	160
Summer Rose Iced Tea	180

## BEER

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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# WINE SELECTION

CHAMPAGNE	<i>Glass</i>	<i>Bottle</i>
Pommery, Brut Royal, France		6,000
Pieper Heidsieck, Brut		4,500

## WHITE WINE

Villa Wolf Gewurztraminer   Germany	500	2,000
Cypress Chardonnay   California, USA	500	2,000
Mossland Clean Slate Riesling   Germany	600	2,500
Greywacke Wild Sauvignon   Marlborough, New Zealand	750	3,000
Château Haut Selve Sauvignon Blanc   Bordeaux, France		3,500

## RED WINE

Jean Leon 3550 Merlot-Petit Verdot   Catalonia, Spain	600	2,800
Bread and Butter Pinot Noir   California, USA	650	3,000
Haldes De Luchey Cabernet Franc, Cabernet Sauvignon, Merlot   France	700	3,000
Roda 1 Rioja   Spain		6,000
Vilafonte, Series M Stellenbosch   South Africa		7,500

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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.

# SPIRITS

## SINGLE MALT

Singleton 12 Year Old	400
Yellowstone American Single Malt	650
Macallan 12 Year Old	900

## BLENDED WHISKEY

Johnnie Walker Double Black	350
Johnnie Walker Double Gold	450
Johnnie Walker Blue	1,200

## AMERICAN WHISKEY

Buffalo Trace Bourbon	350
Knob Creek	500
Minor Case Sherry Cask Rye	550

## RUM

Old Monk	300
Planteray Original Dark	300
Planteray Isle of Fiji	500
Planteray X.O 20th Anniversary	550

# SPIRITS

## GIN

Martin Miller's	300
Hapusa Himalayan Dry Gin	500
Citadelle Rouge	500
Hendricks	500

## VODKA

Tried & True	250
Arc Lava Rock Vodka	500
Belvedere	550

## TEQUILA

Tequila Ocho Plata	550
Tequila Ocho Añejo	650

## LIQUEUR

Disaronno Amaretto	250
Grand Marnier	300
Luxardo Espresso Liqueur	300