





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

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

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

Mutton Biryani

Marinated mutton and rice cooked together dum style

Garlic Naan, Tandoori Roti & Mint Paratha

Traditional Indian breads

DESSERT

Dessert Sampler

Rice Coconut Paysam, Ice Cream, Kala Jamun

TANDOOR FEAST

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

KABABS

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

Dal Makhani

Black lentils cooked overnight and finished with butter

RICE & BREAD

Jeera Rice

Long grain basmati rice tossed with cumin seed and spice

Garlic Naan, Tandoori Roti & Mint Paratha

Traditional Indian breads

DESSERT

Dessert Sampler

Rice Coconut Paysam, Ice Cream, Kala Jamun

VEGETARIAN FEAST

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

KABABS

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

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

Vegetable Biryani

Vegetable and rice cooked together dum style

Garlic Naan, Tandoori Roti & Mint Paratha

Traditional Indian breads

DESSERT

Dessert Sampler

Rice Coconut Paysam, Ice Cream, Kala Jamun

MAHARAJA'S FEAST

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

KABABS

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

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

Chicken Biryani

Marinated chicken and rice cooked together dum style

Garlic Naan, Tandoori Roti & Mint Paratha

Traditional Indian breads

DESSERT

Dessert Sampler

Rice Coconut PAYSAM, Ice Cream, Kala Jamun

LUNCH THALI SETS

CHICKEN THALI

850 nett per order
Available from 11 AM to 2 PM

KABABS

Chicken Malai Tikka (2 pieces)

Boneless chicken marinated with fresh cream, cheese, and spices

Chicken Bhatti Tikka (2 pieces)

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

CURRIES

Dal Makhani

Black lentils cooked overnight and finished with butter

RICE & BREAD

Basmati

Boiled long grain basmati rice

Naan

Refined flour flat bread

DESSERT

Kala Jamun

Enriched gulab jamun served hot

LUNCH THALI SETS

VEGETARIAN THALI

850 nett per order
Available from 11 AM to 2 PM

KABABS

Keshari Paneer Tikka (2 pieces)
Cottage cheese and bellpepper marinated with Kashmiri saffron, cream, and spices

Indus Cheese Tikki (2 pieces)
Pan fried cottage cheese patties stuffed with local cheddar cheese and spice

CURRIES

Dal Makhani
Black lentils cooked overnight and finished with butter

RICE & BREAD

Basmati
Boiled long grain basmati rice

Naan
Refined flour flat bread

DESSERT

Kala Jamun
Enriched gulab jamun served hot

LUNCH THALI SETS

TASTE OF INDUS THALI

1,500 nett per order
Available from 11 AM to 2 PM

KABABS

Chicken Malai Tikka (1 piece)

Boneless chicken marinated with fresh cream, cheese, and spices

Keshari Paneer Tikka (1 piece)

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

Indus Cheese Tikki (1 piece)

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

CURRIES

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

Mutton Biryani

Marinated mutton and rice cooked together dum style

Naan

Refined flour flat bread

DESSERT

Kala Jamun

Enriched gulab jamun served hot



APPETIZERS

Masala Papad Roasted Indian cracker cones filled with vegetables and spices	90
Basket of Papad Roasted Indian crackers	195
Choole Chaat Salad Mixed fresh vegetables, tamarind chutney, and mint chutney	210
Golgappa Chaat Bomb Stuffed aloo peas chaat in crispy puri with sweet yogurt, amchoor, and mint chutney with choice of spicy mint or sweet amchoor chutney	350
Aloo Mattar Samosa Punjabi-style shortcrust pastry filled with potato green peas served with mint and amchoor chutney	400
Papdi Chaat Crispy unpuffed puri, topped with sweet dahi, amchoor, and mint chutney	400
Aloo Apricot Tikki Chaat Shallow fried potato patties stuffed spicy apricot topped with sweet yogurt, dry mango, and mint chutney	400

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



FRIED

Beetroot Tikki Pan fried beetroot cutlets with coriander chutney	400
Calamari Curry Leaf Deep fried marinated calamari, dipped in batter coated of crumb, curry patta	525
Indus Cheese Tikki Pan fried cottage cheese patties stuffed with local cheddar cheese and spice	550
Indian Prawns Tempura Deep fried prawns coated with breadcrumbs and curry leaves	700



TANDOOR

Stuffed Tandoori Aloo Halves fried potato, marinated stuffed with baby green peas, cheese, and spices	450
Tandoori Pineapple Locally grown sweet pineapple and bellpepper marinated with spicy yogurt , roasted spices and chutney	450
Malai Mustard Broccoli Blanched broccoli marinated with cheese, cream, yogurt, kasundi, and spices	490
Chicken Bhatti Tikka Boneless chicken thigh marinated with special punjabi bhatti spice, chilli and yogurt	570
Chicken Malai Tikka Boneless chicken thigh marinated with cream cheese and spices	570
Keshari Paneer Tikka Cottage cheese and bellpepper marinated with Kashmiri saffron, cream, and spices	570

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



TANDOOR

Lahori Seekh Minced Australian lamb shoulder seasoned with herbs and spices, shaped on skewers coated with green onion	570
Paneer Pasanda Tikka Paneer sandwiches stuffed with a mix of dry fruit, marinated in saffron and spices	600
Tandoori Prawn Lahsooni King-size tiger prawn marinated with cheese, yogurt, spice with garlic glazed	650
Tandoori Salmon Norwegian salmon tikka marinated with lemon mustard spice	650
Tandoori Pomfret Whole pomfret marinated with Bengali mustard, and spices	780
Lamb Chop Australian lamb chop marinated with yogurt, galawat and spices	820

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



RANGE

Yellow Dal Boiled yellow lentils tempered with onion, garlic, and spices	390
Dal Makhani Black lentils slow cooked overnight finished with tomato, butter and cream	390
Aloo Gobhi Adrakhi Potato and cauliflower with yogurt based ginger chili tomato gravy	510
Aloo Baengan Masala Fried eggplant and potato with masala sauce	510
Bhindi Do Pyazza Fried baby okra tossed with onion, tomato, yogurt and spices	510



RANGE

Butter Chicken Tandoor cooked thigh chicken tikka in a rich creamy tomato based gravy	610
Indus Chicken Curry Chicken thigh tikka cooked in fancy homestyle onion tomato smooth rich gravy	610
Soft Shell Crab Crispy fried soft shell tossed with onion, capsicum, and sweet & spicy sauce	800
Prawn Curry Prawns cooked with Indian coastal coconut based gravy	825
Tandoori Red Snapper Masala Whole tandoori red snapper, caramelized onions, and tomato with makhani sauce	1,650



HOME MADE PANEER

Paneer Makhani Home made cottage cheese in a tomato based gravy	550
Palak Paneer Home made cottage cheese in tempered spinach purée	550
Kadai Paneer Home made paneer cubes tossed with garlic and kadahi whole spice, tomato gravy and bellpepper	550



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.

Gosht Rogan Josh Mutton cooked with an enriched and intense spice mix	700
Saag Gosht Mutton chunks in a spinach purée	700
Pudina Gosht Mutton with a hint of mint in rich gravy	700
Laal Maas Fiery mutton stew from Rajasthan	700
Mutton Aloo Curry Mutton cubes and fried potato with onion, tomato, and cashew nuts	700

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



BIRYANI

Chicken Marinated chicken and rice cooked together in dum style	610
Vegetable Tarkari Vegetable and rice cooked together dum style	610
Gosht Marinated lamb, mint and rice cooked together dum style	650

BEST ENJOYED WITH:

Salan Shimla Mirch Red and green bell pepper with peanuts, coconut based Hyderabadi style salan gravy	190
Raita Cooling yogurt with roasted cumin <i>Choice of: Vegetable, Garlic, or Mint</i>	180
Spicy Onion Salad Thin slices of onion with chili and chaat masala	190



B A S M A T I

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



BREAD

Tandoori Roti <i>Choice of: Plain or Butter</i> Wheat flour flatbread	100
Paratha <i>Choice of: Plain, Butter, or Mint</i> Layered wheat flour bread	150
Naan <i>Choice of: Plain, Butter, or Garlic</i> Refined flour flatbread	155
Roomali Roti Handkerchief thin flatbread made on an inverted wok	115
Chili Cheese Kulcha Flatbread stuffed with chili and mozzarella cheese	205
Kashmiri Kulcha Flatbread stuffed with dried fruits and nuts	205
Lamb Keema Kulcha Flatbread stuffed spiced minced lamb meat	220

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



DESSERT

Kala Jamun Enriched gulab jamun in an orange infused syrup	210
Rice Coconut Paysam Fragrant basmati rice cooked with coconut, cardamom, sweet full cream milk	210
Suji Hawa Sooji cooked in milk and honey with dried fruits and nuts	210
Ras Malai Stuffed cottage cheese dumpling in a lemon and cardamom syrup	230



ICE CREAM

Masala Chai Black tea ice cream with cardamom and cinnamon	210
21 Luv Vanilla with milk chocolate chunks	210
Kulfi With pistachio and reduced milk	210
Paan With betel leaf and vanilla	210
Coconut With jaggery swirls	210
Butterscotch With butter and crunchy caramel	210
Carrot Halwa With raisins, pistachios, and cardamom	210

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

SIGNATURE COCKTAILS

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

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

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

Pure Shyama Tulsi

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

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.

Turmeric Elixir

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

Discover Indus

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

Kashmiri Kahwa

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

FLORAL

Cardamom Chai with Rose

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

Blue Tea

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

Red Ocean

Herbal tea blend of hibiscus, mint and lemongrass.

FRUITY

Luscious Lychee

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

Mellow Mango

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

Lively Lemon

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

CLASSIC

Black Assam Tea

Malty smooth taste exceptionally made from Assam black tea.

Green Tea

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

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

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

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

LASSI

Salted Lassi	210
Sweet Lassi	210
Mango Lassi	210
Rose Lassi	210

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

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

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
Vilafonte, Series M Stellenbosch South Africa		7,500
Roda 1 Rioja Spain		8,300

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



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