



ROYAL RASOI

RELISH THE TASTE OF INDIA



THE TASTE OF  
**ROYAL  
INDIA**

# The ROYAL INDIAN CUISINE

Indian cuisine is a celebration of heritage, crafted through centuries of tradition and the mastery of spices. At **Royal Rasoi**, we bring you authentic flavors from across the nation—slow-cooked, richly seasoned, and served with royal elegance. Every dish reflects India's timeless culinary spirit.

India's culinary heritage is as diverse as its culture. Each region brings its own stories, spices, and cooking traditions. At Royal Rasoi, we honor this diversity with dishes that capture the soul of India—wholesome, aromatic, and deeply rooted in centuries-old techniques. From creamy curries to rustic gravies, every bite represents a piece of India's living legacy.



अतिथि देवो भव

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TAX AND VAT EXCLUDED

## Starter & Snacks

Light Bites And Classic Indian Snacks Made Fresh Perfect To Start Your Meal Or Enjoy With A Hot Cup Of Chai.

### BUN MASKA

A Soft Slightly Sweet Bread Roll (Roll) Sliced With Rich Creamy Butter Mixture

### KACHORI BALLS

Crispy Deep Fried Indian Passtries Flaky Exterior With Soft Flavoured Filling

### NAMAK PARE

A Popular Crispy And Savory Indian Snack Often Served With Tea

### SHAKAR PARE

A Popular Traditional Indian Sweet Snack

### PAV BHAJI

A Spicy Indian Vegetable Curry Made With A Variety Of Mix Vegetable Ans Serve With Pav (Bread)

Price/ VND

85

95

80

80

120

## Salad & Accompaniments

Crisp Salads And Light Accompaniments Made With Fresh Ingredients. Simple, Refreshing, And Perfect For Balance On Your Plate.

### GREEN SALAD

65

### PEANUT MASALA

65

### PLAIN PAPAD

15

### KACHUMBER SALAD

65

### PAPAD MASALA CORE

45

### GREEK SALAD

90

## Soups

Warm, Comforting Western-Style Soups Made With Fresh Vegetables And Gentle Seasonings. Smooth, Flavorful, & Perfect As A Light Starter.

### VEG MANCHOW SOUP

100

### HOT & SOUR SOUP

100

### SWEET CORN SOUP

100

### MUSHROOM SOUP

100

### CHICKEN MANCHOW SOUP

125

### HOT & SOUR CHICKEN SOUP

125

### CHICKEN CORN SOUP

125

## Shorba

Traditional Clear Soups Rooted In Indian And Middle Eastern Flavors. Light, Aromatic, And Spice-Infused Broths Designed To Awaken Your Palate.

### DAL DHANIYA SHORBA

115

A Light, Healthy & Comforting Indian Soup Made From Yellow Dal & Moong Dal

### BASIL TOMATO SHORBA

115

A Light Spicy & Aromatic Indian Style Tomato Soup

### CHICKEN SHORBA

125

Chicken Shorba Is A Popular Middle East Asia Soup Made With Oats And Chicken.



## Chaat

Classic Indian Street Food Favorites Bursting With Tangy, Perfect For A Relaxed, Fulfilling Meal. Spicy Flavors. A Perfect Mix Of Crunch, Sweetness, And Nostalgia.

### ALOO CHAAT

It's A Popular Indian Street Snack Made With Potatoes, Sweet Sour Savory Spicy Chutneys

Price/ VND

120

### PAPDI CHAAT

Delhi Style Crisp Fried Puris, Is A Sweet Spicy Street Snacks With Papdi, Chutneys, Yogurt, & Chickpeas

90

### CHANA CHAAT

Chan Chaat Is A Quick Snack Made With Boiled Cheakpea, Onion, Tomatoes, Spices And Herbs

100

### PALAK PATTA CHAAT

Palak Patta Chaat Made With Crispy Fried Spinach Fritters Topped With Spicy Green Chutney, Tangy & Sweet Tamarind Chutney

140

### GOL GAPPE

A Popular Street Food Small Hollow Crispy Fried Balls Filled With Potatoes Cheakpeas Onion And Tangy Chutneys Then Dunk In Flavouful Spicy Mint Coriander Water Or Sweet Tamarind Chutneys

90

### SAMOSA

A Popular Savory Fried Or Baked Pastry Typically Triangular Filled With Spiced Ingredients Like Potatoes Peas.

90

### LACCHA KATORI

To Make Katori Chaat Small To Medium Sized Baskets Are Made From Grated Fried Potatoes. These Are Filled With The Quintessential Chaat Ingredients

140

### KASTA KACHORI

A Popular And Flavorful Indian Street Snack That Layers A Variety Of Texture And Tastes In Every Bite Balancing Sweet Spicy And Tangy Flavors

120

### ALOO KACHORI

It Is A Savory And Tangy Dish Centered Around A Deep Fried Pastry Shell Which Is Then Topped With Various Ingredients

120

### RAGDA PATTICE

A Popular Mumbai Street Chaat And Made With Crispy Patties Topped With A Spiced White Peas

120

## Tandoor Staters

Freshly Marinated & Cooked In A Traditional Clay Oven. Smoky, Juicy, & Full Of Char-Grilled Goodness. Great To Share Or Enjoy On Your Own.

Price/ VND

### BHARWAN KEBAB

These Flavouful Mix Vegetable Stuff Kebab Are A Popular Starter Commonly Served Hot With Mint Chuntney

190

### VEG KEBAB

A Popular Vegetarian Starter Made From Spiced Mixture of Ground or Finely Chopped Vegetable Herbs & Binders

190

### PANEER SHASLIK

Panere And Vegetable Are Coated In A Marinade Made From Yogurt And A Blend Of Indian Spices Such As Tandoori Masala, Cumin Powder, Garam Masala & Dried Fenugreek Leaves

200

### BASIL PANEER TIKKA

A Flavouful Gourmeet Indian Appetizer Where Chunks Of Paneer Are Marinated In A Mixture Featuring Fresh Basil And Spices Thrn Skewered With Vegetable And Grilled In A Clay Oven

200

### MUSHRRROM TIKKA

Tandoori Mushroom Tikka Is An Indian Appetizer Made By Marinating Mushroom With Spices, Hers & Yogurt. Later Grilled To Perfection

200

### MALAI PANEER TIKKA

A Popular Rich & Creamy Indian Appetizer Consisting Of Soft Cubes Of Paneer And Vegetable Marinated In A Mild, Luscious Blend Of Crream, Yogurt, Cheese & Aromatic Spices Then Grilled To Perfection

200

### CHICKEN TIKKA

Small Boneless Pieces Of Chicken Marinated In A Spiced Yogurt Mixture And Traditinally Cooked On Skewers. In A Tandoor (Clay Oven)

250

### TANDOORI CHICKEN

A Flavouful Indian Dish Of Chicken Marinated In Yogurt And Spices (Like Cumin, Coriander, Chilli) And Traditionally Roasted At High Heat In A Clay Oven Called A Tandoor Giving It A Smokey Char

450

### CHICKEN SEEKH KEBAB

A Popular And Flavorful South Asian Street Food Made Feom Minced Chicken, Blended With Aromatic Herbs And A Variety Of Spices

220

### FISH TIKKA

Tender, Bonelees Fish Marinated In Yogurt And Aromatic Spices Then Grilled In A Clay Tandoor For Smokey, Charred Finish, Offering A Flavouful, Slightly Spicy Appetizer Often Served With Mint Chutney

265

### MUTTON SEEKH KEBAB

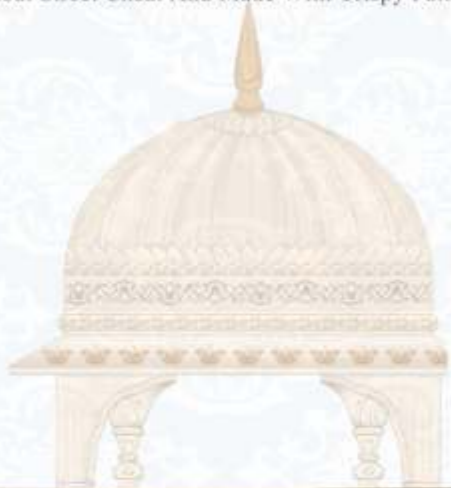
A Flavorful Mughlai Appetizer Of Spiced Minced Mutton, Hand- Rolled Onto Skewers, And Grilled To Smokey Perfection, Resulting In A Melt-In-Your-Mouth Bite That's Perfect With Minyt Chutney

335

### TANDOORI PRAWNS

Succulent Prawns Marinated In Spiced Yogurt, Garlic, Ginger And Zesty Lemon, Then Roasted In A Fiery Clay Tandoor, Often Served With Onions And Peppers For Vibrant Appetizer.

500



## Indian-Chinese Corner

### Starter

Bold, saucy, and full of flavor. Indo-Chinese classics cooked in a hot wok, offering the perfect mix of spice, crunch, and comfort.

#### CHILLI PANEER

Crispy Fried Paneer Cubes Tossed In A Spicy Tangy Indo Chinese Chilli Garlic Sauce With Onions & Peppers. A Flavor Explosion

Price/ VND

200

#### VEG MANCHURIAN

It Is A Delicious Indo Chinese Dish Of Veggie Balls Dunked Into A Sauce With Hot, Sweet, Sour And Salty Flavors

180

#### HONEY CHILLI POTATO

Crispy Potato Fingers Tossed In A Sweet & Spicy Honey Chilli Glaze, Garnished With Sesame

180

#### CHILLI POTATO

Fried Potatoes With A Kick, Coated In Fiery Chilli Sauce, Garlic, And Fresh Spring Onions

180

#### CHILLI MUSHROOM

Tender Mushroom Coated In A Light, Spiced Batter And Deep Fried To Golden Perfection, Then Stir Fried With Vibrant Aromatics For A Satisfying Crunch In Every Bite

200

#### CHILLI CHICKEN DRY/GRAVY

The Main Course Version Of Our Classic Appetizer. Crispy Fried Chicken Is Simmered In A Rich, Spicy And Savory Gravy With Bell Peppers And Onions

210

#### CHILLI FISH

Tender Pieces Of Crispy Golden Fried Fish Smothered In A Rich, Tangy And Spicy Soy Sauce Based Gravy

250

#### CHICKEN 65

Chicken 65 Is A Popular South Indian Chicken Appetizer Made By Deep Frying Marinated Chicken With Curry Leaves And Green Chillies

180

Bold, saucy, and full of flavor. Indo-Chinese classics cooked in a hot wok, offering the perfect mix of spice, crunch, and comfort.

Price/ VND

#### VEG MANCHURIAN GRAVY

Experience The Ultimate Fusion Crisp Golden Fried Veggie Dumplings Tossed In Our Signature Manchurian Sauce

180

#### HAKKA NOODLE

Veg Hakka Noodle Are Indo Chinese Quick Stir-Fry Noodles Prepared With Onions, Bell Peppers, Cabbage, Carrot, And Scallions

150

#### CHILLI GARLIC NOODLE

A Fast Flavorful Favourite With Garlic Infused Noodles Red Chillies And Savory Dish With An Irresistible Aroma

160

### Momos

A Popular Himalayan Street Snack Of Soft Dough Parcel Generously Stuffed With A Lightly Seasoned Vegetable Filling And Served Alongside A Fiery Red Dipping Sauce

#### MIX VEGETABLE MOMO

65

#### PANEER MOMOS

75

#### CHEESE CORN & SPINACH MOMO

100

#### CHICKEN MOMO

Bite Sized Steamed Parcels Of Soft Dough Generously Stuffed With A Flavorful Mix of Ground Chicken And Aromatic Herbs

125



## Rice & Biryani

Slow-Cooked Rice Dishes Packed With Aroma And Flavor. Fragrant Basmati Rice, Rich Spices, And Hearty Portions Served Warm And Comforting In Every Bowl.

### VEG BIRYANI

This Fragrant Vegetable And Rice Dish Full Of Fresh Indian Inspired Flavours Is Quick To Make And Cooks In A Single Pot. It's Also Vegan Friendly

### STEAM RICE

Long Grain Basmati Rice Known For Its Distinct Aroma And Firm Separate Texture When Cooked

### JEERA RICE

Fluffy Basmati Rice Infused With The Warm Earthy Of Toasted Cumin Seeds And A Touch Of Butter

### LEMON RICE

Steamed Rice Tossed With Fresh Lemon Juice, Mustard Seeds, Curry Leaves, Green Chilies, Finished With Turmeric And Roasted Peanuts For A Bright, Aromatic Flavor.

### CURD RICE

Soft Steamed Rice Blended With Fresh Curd, Lightly Tempered With Mustard Seeds, Curry Leaves, And Green Chilies, Finished For A Cool, Creamy, And Comforting Flavor.

### DAL KHICHADI

Comforting Rice And Lentils Slow-Cooked Together, Lightly Tempered With Cumin, Ghee, And Mild Spices, Finished For A Wholesome, Nourishing, And Soothing Flavor.

### EGG BIRYANI

Fragrant Basmati Rice Cooked With Aromatic Biryani Spices Herbs & Boiled Eggs To Yield A Delicious One Pot Egg Biryani

### CHICKEN BIRYANI

Tender, Spiced, Yogurt Marinated Chicken Layered With Fragrant Basmati Rice, Saffron, Fresh Herbs, And Caramelized Onions, Slow Cooked In Its Own Steam (Dum) For Deep Flavor Absorption

### MUTTON BIRYANI

Succulent Lamb & Fragrant Basmati Rice Slow Cooked With Aromatic Spices, Saffron & Fried Onions. A Classic Feast

### PRAWNS BIRYANI

Tender Spiced Prawns And Fragrant Basmati Rice Slow Cooked To Flavorful Perfection A Vibrant And Aromatic Celebration Of Flavors Combining Succulent Shrimp With A Rich Blend Of Indian Spices

Price/ VND

150

100

100

110

100

100

175

310

350

450

## Continental

Familiar global favorites prepared with comforting flavors. Easygoing dishes perfect for relaxed dining and sharing.

### PANEER STEAK

A Thick Cut Slab Of Fresh Indian Pepper, Marinated In Fragrant Herbs And Spices Then Grilled Or Pan Seared Until Golden Brown

### VEG CUTLET

Crispy Golden Fried Vegetable Made With Mixed Vegetable And Indian Spices Served With A Side Of Ketchup

### FRENCH FRIES

Crispy Golden Fried Potato Strips Lightly Salted And Served Piping Hot A Timeless Favorite

### PERI PERI FRENCH

Golden Crisp Fries Tossed In Our Signature Peri-Peri Spice Blend

### CHICKEN STEAK

A Southern Comfort Food Classic Tenderized Chicken Steak Is Coated In A Seasonal Crispy, Golden Brown Breading And Pan Fried Until Perfectly Crisp

### FISH STEAK

A Generous Thick Cut Slab Of High Quality Fish Sliced Perpendicular To The Spine For A More Substantial, Steak-Like Serving

### FISH FINGERS

Tender Strips Of White Fish Coated In Golden Brown Breadcrumbs And Fried To Crispy Perfection. Served With Your Choice Of Dipping Sauce And Fresh Lemon Wedge

### BUTTER GARLIC PRAWNS

Juicy Prawns Pan Fried In Rich Garlic Butter With Hint Of Lemon. Succulent Prawns Sizzled In Fragrant Creamy Butter Sauce

## Desi Delight

Traditional Indian comfort foods straight from the heart land. Simple flavors, soulful recipes, and pure nostalgia on a plate.

### SARSON KA SAAG WITH MAKKI KI ROTI

A Hearty, Winter Punjabi Speciality Featuring Tender Mustard Greens Slow Cooked With Spinach And Garlic And Green Chillies Balanced With Other Green For Depth With Warm Makki Ki Roti And Fresh Butter

Price/ VND

180

180

100

120

220

250

225

400

200

## Indian-Main Course

Everyday Indian Favorites Cooked The Way We Love Them. Creamy Gravies, Fresh Vegetables, And Balanced Spices Make These Dishes Perfect For A Relaxed, Fulfilling Meal.

### PANEER BUTTER MASALA

Soft Cubes Of Indian Cottage Cheese In A Rich Creamy And Mildly Spiced Tomato Cashew Gravy Finished With Generous Amount Of Butter And Cream

Price/ VND

220

### PANEER KHATTA PYAZ

A Vibrant North Indian Curry Featuring Soft Paneer Cubes Simmered And Tangy, Sweet And Sour Pickled Onions (Khatta Pyaz) Tomatoes And Aromatic Spices For A Delightful Balance of Flavors Perfect With Butter Naan

220

### PALAK PANEER KOFTA

A Delightful Punjabi Style Curry Featuring Soft, Homemade Indian Cottage And Spinach Dumplings Simmered In A Creamy, Mildly Spiced Onion And Tomato Based Gravy

225

### KADHAI PANEER

Kadhahi Paneer Is A Rich And Aromatic Side Dish Cooked With Indian Cottage Cheese, Bell Peppers, Onions In A Tomato Based Gravy With A Blend Of Freshly Ground

225

### DAL TADKA

Dal Tadka Is One Of The Most Popular North Indian Side Dishes Made With Split Lentils, Plenty Of Aromatic Spices And Herb

170

### DAL MAKHANI

A Classic And Beloved North Indian Dish Known For It's Rich, Creamy and Buttery Texture. It Is A Slow Cooked Delicacy Often Called The "Queens Of All Dals"

185

### LEHSOONI PALAK

It Is An Aromatic North Indian Curry Featuring Pureed Spinach With A Prominent, Zesty Flavor From A Generous Amount of Golden Fried Garlic

185

### KADHI PAKODA

Deep Fried Gram Flour (Besan) Fritters Simmered In A Tangy, Spiced Yogurt Based Curry

185

### STUFFED CAPSICUM

A Vibrant Bell Pepper Filled With A Rich Mixture Of Ground Vegetable Seasoned Rice Herb And Melted Cheese Slow Roasted To Perfection

200

### STUFFED BRINJAL

A Signature Dish From Andhra Cuisine, Featuring Small Tender Eggplants Generously Stuffed With A Robust Mixture

200

### ALOO GOBHI

A Comforting Traditional Dry Style Curry Of Potatoes And Cauliflower, Popular In North India

170

## Non Veg

Classic Meat Curries Cooked With Bold Spices And Rich Gravies. Comforting, Flavorful Dishes That Feel Like A True Indian Feast.

Price/ VND

### BUTTER CHICKEN

Tandoor Grilled Chicken Pieces Are Simmered In A Luxurious Variety Sauce Made With Tomatoes, Butter Cream And A Fragrant Blend Of Mild Spices Including Garam Masala And Dried Fenugreek Leaves

275

### CHICKEN CURRY

Our Signature Chicken Curry Features Succulent Chicken In A Rich Spiced Tomato- Onion Sauce, Perfectly Balanced With Warming Indian Spices. Comfort Food At It's Finest

260

### CHICKEN SAAG

Saag Chicken Is The Ultimate Combo Of Tender Chicken And Creamy Spinach Gravy Packed With Aromatic Spices. It's Whole Some, Hearty And Downright Delish

265

### KADHAI CHICKEN

Experience The Robust Smoky Flavours Of This Dhaba Style Classic Bone Chicken Is Cooked To Perfection In A Thick, Spicy And Tangy Masala

265

### MUTTON ROGAN JOSH

A Signature Kashmiri Curry With Tender Mutton Slow Cooked In A Rich Sauce Of Yogurt, Ginger, Garlic And Aromatic Spices (Cardamom, Cinnamon, Bay Leaves) & Rogan Josh Means Oil And Josh Means Intensity

350

### BHUNA GOSHT

Experience The Concentrated Flavours Of This Exquisite Dish. Tender Lamb (Goat) In A Rich Slow-Roasted And Semi Dry Masala Sauce. Deeply Spiced With A Robust Flavor Profile.

335

## Indian Breads

Soft, warm breads baked fresh in the tandoor. The perfect companion to soak up every bit of rich gravy

### TANDOORI ROTI (PLAIN & BUTTER)

60

### PLAIN NAAN

65

### BUTTER NAAN

70

### GARLIC NAAN

75

### LACCHA PARATHA

75

### PUDINA PARATHA

80

### CHEESE NAAN

90

### KULCHA (ONION & MASALA)

90

## South Indian

Light, comforting, and full of homely flavors. Freshly prepared dishes made with rice, lentils, and mild spices—perfect for a wholesome and satisfying meal.

### PLAIN DOSA

Experience The Authentic Taste Of South India With Our Freshly Made Dosas. Crafted From A Naturally Fermented Batter Of Rice And Black Lentils

### MASALA DOSA

Filled With A Flavorful Spiced Potato Masala, Crafted From A Naturally Fermented Batter Of Rice And Black Lentils, Served Golden, Aromatic, And Perfectly Balanced.

### IDLI

Soft, Fluffy Steamed Rice Cakes Made From Fermented Rice And Lentils, Served With Coconut Chutney And Sambhar

### UTTAPAM

A Wholesome And Nutritious South Indian Speciality The Uttapam Is A Thick, Savory Pancake With Crispy Golden Edges And A Soft

### POHA

Poha Also Known As Pohe Is A Quick Indian Breakfast Made With Flattened Rice, Onions, Spices, Herbs, Lemon Juice & Peanut

### VADA

Crispy Savory Fritters Made From Spiced Lentil Batter Deep Fried To Golden Perfection

## Seasonal Specials

Fresh Seasonal Fenugreek Leaves Cooked With Simple Spices In A Traditional North Indian Style. Comforting, Flavorful Preparations That Highlight Natural Taste And Homely Warmth.

### METHI MALAI MATA

A Delightful North Indian Curry Where Fresh Fenugreek (Methi) Leaves And Green Peas Are Bathed In A Rich, Smooth And Aromatic Cream Sauce.

### ALOO METHI JEERA

A Comforting Classic North Indian Dry Curry Featuring Tender Potatoes And Fresh Fenugreek Leaves, Seasoned Simply With Robust Cumin Seeds And Everyday Spices

Price/ VND

90

120

90

125

90

90

150

150

## The Art of Traditional Indian Mithai ( Dessert )

A Delightful Collection Of Traditional And Timeless Desserts, Carefully Prepared To Add The Perfect Sweet Finish To Your Meal.

### GULAB JAMUN

Soft milk dumplings deep-fried and soaked in warm sugar syrup. A timeless Indian dessert loved for its melt-in-the-mouth sweetness.

### RABDI

Slow-cooked thickened milk infused with cardamom and nuts. Rich, creamy, and indulgent in every spoon.

### KESAR KHEER

Traditional rice pudding simmered with saffron and dry fruits. Smooth, aromatic, and gently sweet.

### GAJAR KA HALWA

Fresh grated carrots cooked with milk, ghee, and nuts. A classic winter dessert with rich desi flavours.

### MOONG DAL HALWA

Slow-roasted moong dal cooked in ghee and milk. Deeply rich, warm, and comforting.

### MATKA KULFI

Traditional frozen dessert set in an earthen pot. Dense, creamy, and full of authentic kulfi taste.

### RAS MALAI

Soft cottage cheese dumplings soaked in saffron-flavoured milk. Light, creamy, and delicately sweet.

### SHAHI TUKDA

Crispy fried bread soaked in flavoured sugar syrup and rabdi. A royal Mughlai dessert with rich textures.

### CUSTARD

Silky smooth custard prepared with fresh milk and fruits. Light, refreshing, and mildly sweet.

### BHAPA DOI

Steamed sweet yogurt dessert from Bengal. Soft, creamy, and naturally rich in flavour.

Price/ VND

60

100

100

90

80

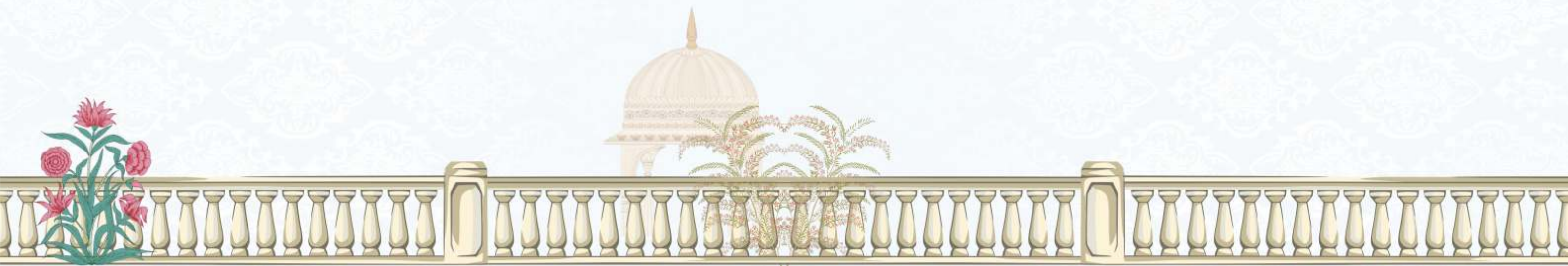
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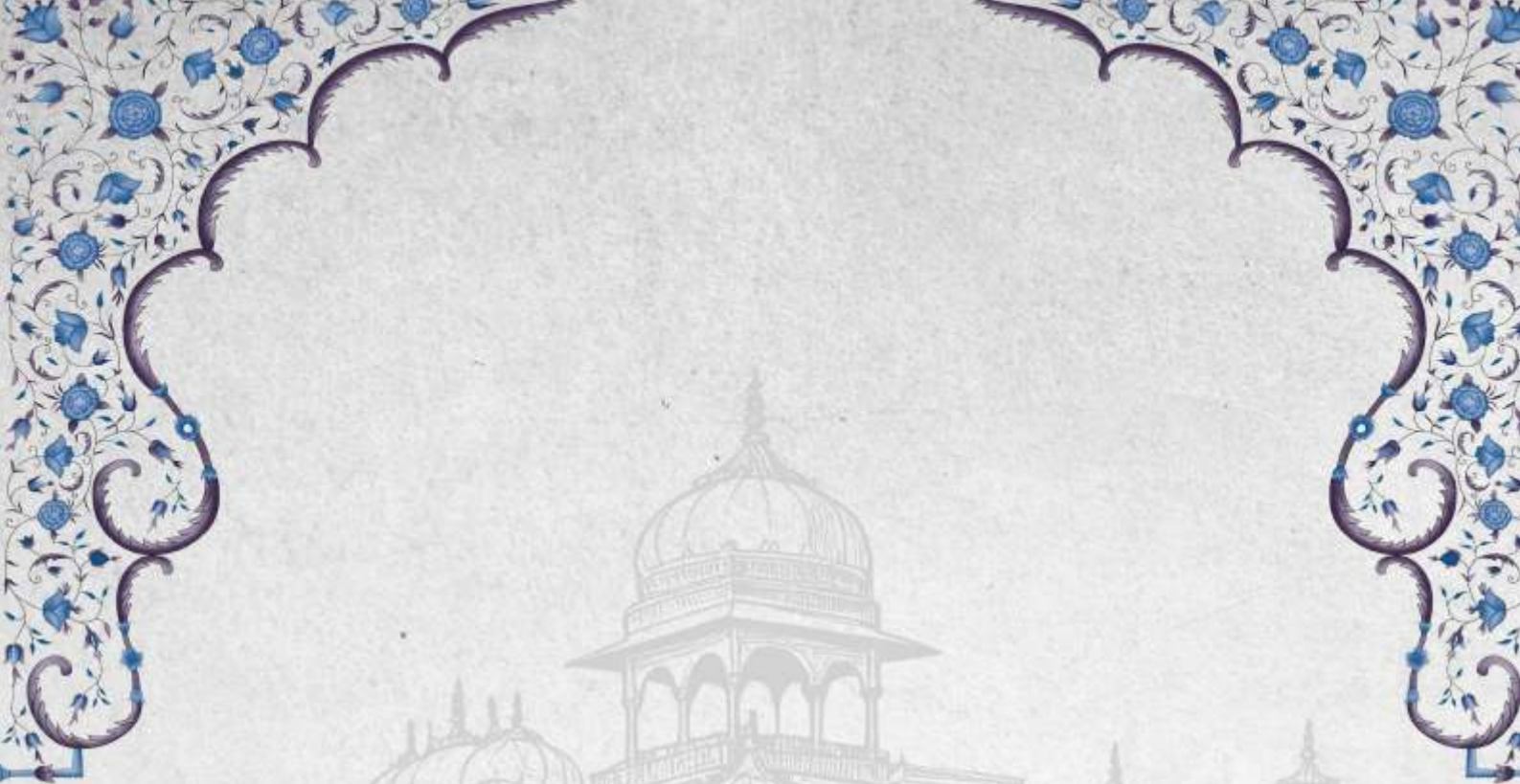
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