

Enter the captivating realm of Frangipaani, where the essence of India transcends the fragrant whispers of Jasmine and Roses. It's a sensory journey, an aromatic symphony of spices intricately woven into the fabric of Indian cuisine.

As you traverse the diverse landscapes of India, a cultural tapestry unfolds, weaving together traditions, languages, and culture. Our culinary voyage reflects this diversity, offering a kaleidoscope of tastes, preparation techniques, and styles gracefully transitioning from one region to another.

In the Northern regions, savour our menu featuring meaty classics like Rogan Josh, Chicken Vindaloo, delightful Tikkas, and enduringly popular Tandoori creations. Venture to Southern India, where vegetable-centric curries take the spotlight, marked by heightened spiciness and the infusion of freshly ground chilli and coconut.

Goa, situated along both the Western and Eastern shores of India, offers a culinary delight with its abundant variety of fish and shellfish, showcasing the region's diverse aquatic bounty.

Journeying through South and West India, rice takes centre stage as a dietary staple, while in the North and Rajasthan, extensive selections of bread like Naan, Roti, and Paratha complements and occasionally replaces rice in meals.

At Frangipaani, revel in the celebration of India's culinary variety, where the palette is a canvas filled with natural hues and enticing aromas. From fiery and hot to delightfully mild, our rich cuisine caters to a spectrum of preferences.

Frangipaani extends an invitation to a mesmerising culinary odyssey, immersing you in the subcontinental flavours. Our steadfast commitment to gracious hospitality and impeccable service guarantees an extraordinary and unforgettable fine dining experience.

FOOD MENU

TANDOORI KHAZANA

MACHLI CHUTNEYWALI 125

Juicy boneless pieces of fish marinated with a predominant mint and coriander base, finished over glowing charcoal

NOORJAHANI TIKKA 132

Pieces of chicken marinated in authentic spices and cooked in our tandoor, garnished with roasted onions, capsicums and tomatoes

PRAWN SHASLIK 135

King prawns marinated and grilled with tomatoes, capsicums and onions

KASTOORI TANGRI KEBAB 128

Drumsticks of chicken marinated with saffron yoghurt

AFGHANI MIXED TANDOOR - NON VEG 325

Prawns, fish, chicken, Afghani sheesh kebab

SHORBA / SOUP

GAJAR TE TAMATAR DA SHORBA 52

Carrot and tomato soup tempered with cumin seeds

VEGETABLE SHORBA 52

Assorted vegetable soup with exotic herbs and spices with fresh coriander and roasted cumin seeds

APPETISERS NON-VEG PLATTER

TANDOORI JHEENGA 138

Fresh prawns marinated in a citric blend of lemon juice, ajwain and green cardamom, grilled golden in the tandoor

AMRITSARI MACHLI 125

Hundred years ago, Chimanlal 'Machehiwala' set up a small stall, where he served fillets of fish, dipped in an ajwain flavoured gram flour batter and deep fried in mustard oil. Thus was born a contemporary classic which cooks are trying to replicate across the country

MURGH TIKKA KANDAHARI **129**

The house speciality; boneless cubes of chicken steeped in marination of royal cumin enriched cream, cheddar, garlic and a hint of fresh coriander, glazed in tandoor

LAHORI SEEKH **105**

The traditional seekh, made famous by the kebabiya in the Anaarkali Bazaar. Lahoris in the 'Diaspora' keep craving for the singing flavours of colours, cinnamon, mace, nutmeg and green cardamom, which blend to create an extraordinary play of taste

MAAHI TIKKA **125**

Chunks of fish marinated in aromatic herbs and toasted in tandoor

TANDOORI CHICKEN **HALF 105 FULL 195**

Skinless chicken marinated in yoghurt, ginger, garlic and flavoured with freshly ground spices, roasted in tandoor

MURGH MALAI TIKKA **130**

Tender pieces of chicken marinated in milk cream and cooked in the clay oven

MURGH KALI MIRCH TIKKA **130**

Tender pieces of chicken marinated in black pepper, cream and grilled to perfection

KASTOORI BOTTI KEBAB **148**

Cubed lamb legs, marinated in exotic Indian herbs and spices and roasted in tandoor

CHICKEN OR MUTTON SAMOSAS **93**

Traditional delicacy and tongue-tickling crispy deep fried pastry stuffed with chicken or mutton meat filling

APPETISERS **VEGETARIAN**

MULTANI TIKKI **125**

It is said that paneer was 'born' in Multan, a largely vegetarian province in undivided India. The paneer is imbued with herbs and spices, wrapped in multi flour batter and glazed in tandoor

LAHORI SEEKH CHOLLIA THE 'KHUMBWALI' **97**

Lahore, Paris of the East, home of the most creative chefs in the land of the five river crafted the plateau of plenty. This kebab is grilled in the tandoor and served with mango ketchup

🍴 SPECIAL VEGETARIAN KEBAB PLATTERS	230
A selection of vegetarian tandoori preparation, served in variations to get a taste of all elements	
🍴 PANEER SHASLIK	125
Homemade cubes of cheese grilled with tomatoes, capsicums and onions	
🍴 VEGETABLE SAMOSAS	73
Pastry stuffed with potatoes, peas, carrots and spices	
🍴 PANEER PASANDA PAKORA	125
Cottage cheese “sandwich” stuffed with special spices and deep fried with gram flour batter coating	
🍴 ONION BHAJIA	55
Medium spiced with natural herbs, onion fritters are coated with chickpea flour and deep fried	
🍴 PAPRI CHAAT	82
Seasoned potatoes and chickpeas with crispy crackers garnished with onion and tangy tamarind sauce	
🍴 SAMOSA CHAAT	82
Stuffed pastry with potatoes & peas, mint chutney, yoghurt and sev	

MAAN SAHAARI / NON-VEGETARIAN

GOAN PRAWN CURRY	135
Jumbo prawns lightly simmered in coconut, blended with garlic and ginger, mildly spiced	
PRAWN BHUNA	135
Succulent prawn pieces cooked in herbs, spices, garlic, ginger, tomatoes, onions and coriander	
PRAWN CHETTINAD	140
Southern style cooked prawns	
FISH MASALA	125
Tender pieces of butter fish cooked in tandoor, simmered in a mixture of garlic, coriander and tomato purée	
JAIPURI MACHLI	128
Spicy fried fish	
JALPARI BENGAL	128
Fish fillet cooked in special gravy and spices, sharp tangy sauce and potatoes	

CHICKEN DELICACIES

MURGH MAHKANI 128

Amaretto marinated and tandoor grilled tikka of chicken, simmered in a silky smooth tomato gravy, redolent of kasoori methi. We dare not exclude this speciality, which is synonymous with Punjabi cooking

MURGH TIKKA BUTTER MASALA 135

Tender pieces of boneless chicken cooked in tandoor and simmered in a mixture of garlic, coriander, tomato and creamy sauce

MURGH VINDALOO 128

Very spicy chicken cooked with potatoes in a sharp, tangy sauce

KADAI MURGH 128

Tender pieces of chicken with tomatoes and onions with special Indian spiced sauce and stir fried in a kadai

MURGH DO PYAZA 130

Pieces of chicken sautéed in onion paste and carefully blended in spices then garnished with seasoned onions

LAMB DELICACIES

GOSHT ROGAN JOSH 152

A delicious lamb curry with a touch of coriander

GOSHT HYDERABADI 152

Lamb meat cooked in a thick gravy flavoured with saffron

GOSHT DE KOFTE 138

An integral part of every banquet created by the Master Chef of Punjab, minced meat dumpling cooked in rich, spicy gravy

GOSHT SAAGWALA 148

The Punjabi penchant for meat and leafy vegetables finds an intuitive balance of boneless cubes of lamb cooked with spinach, cumin and generous sprinkling of kasoori methi

KEEMA GOSHT 135

Minced lamb meat cooked with tomatoes, onions and herbs

VEGETARIAN DELIGHTS / SHAA KAHAAR

- KADAI PANEER** 125
Batons of paneer cooked with bell peppers and tomatoes, accented with coriander seeds and freshly pounded black peppercorns, dressed in creamy tomato gravy
- PALAK PANEER** 125
Cottage cheese and spinach tempered with cumin seeds. An all-time favourite!
- PANEER MAKHANI** 125
Paneer cubes tossed in tomato, cream and cashew gravy served with a swirl of cream
- ALOO BUKHARA KOFTA** 130
No rural wedding in India is complete without this creamy bottle gourd kofta stuffed with dried plums and almonds, simmered in flavoursome and full bodied tomato gravy
- ALOO GOBI** 97
Cauliflower and potatoes cooked in a blend of onion, ginger and spices
- JEERA ALOO** 87
Cumin flavoured dry potatoes
- BHINDI DO PYAZA** 105
Sliced okras sautéed in onion paste, carefully blended in spices and then garnished with seasoned onions
- BAIGAN BHARTA** 97
Eggplant boiled and roasted over charcoal, peeled, mashed and sautéed with chopped onions and tomatoes
- KHUM BHAJI** 110
Mushrooms cooked in a mild sauce with onions and tomatoes
- METHI MALAI MATTAR** 97
Fenugreek and green peas cooked with cream over slow fire
- PINDI CHANNA** 97
Chickpeas came to India with the kabuli wallas, the itinerant dry fruit trader from Afganistan. It continues to be called Kabuli Channa

LENTIL PREPARATIONS

- PUNJABI TARKA DAAL** 83
Lentils cooked in a thick gravy, flavoured with butter
- DAAL MAKHANI** 87
Black lentils, cooked slow overnight on tandoor and simmered with fragrant Indian spices
- DAAL GANGA JAMUNA** 87
A combination of yellow and black daal cooked to perfection

BASMATI DELICACIES

- COMBO BIRYANI** 160
Tender pieces of chicken, lamb and prawns cooked with basmati rice and fresh vegetables. Served with raita
- PRAWN BIRYANI** 153
Aromatic basmati rice cooked with prawns, onions and saffron. Served with raita
- GOSHT KI HYDERABADI BIRYANI** 160
Long grain rice flavoured with saffron and cooked with succulent boneless pieces of lamb, vegetables and exotic spices. Served with raita
- CHICKEN BIRYANI** 125
Long grain rice flavoured with saffron and cooked with pieces of chicken, vegetables and exotic Indian herbs. Served with raita
- VEGETABLE BIRYANI** 97
Aromatic long grain basmati rice cooked with fresh vegetables. Served with raita
- SAFFRON RICE / JEERA RICE / PEAS PULAO** 53
Steamed rice flavoured with saffron / jeera / peas
- PLAIN RICE** 30
Long grain boiled basmati rice

CHOICE OF BREADS

✓ PLAIN NAAN	24
✓ GARLIC NAAN	31
✓ BUTTER NAAN Highly recommended and popular bread cooked in tandoor	31
KEEMA NAAN Naan stuffed with spicy minced meat	47
✓ CHEESE NAAN Naan stuffed with cheese and tandoor baked	42
✓ PESHAWAR NAAN Naan stuffed with nuts and sesame seeds	33
✓ BHARWAN KULCHA Special tandoor prepared bread stuffed with potatoes and spices	33
✓ TANDOORI ROTI Special wheat flour preparation served plain	24
✓ TANDOORI / LACHHA / PUDINA PARATHA Special wheat flour preparation served plain or with mint leaves	31
✓ PURIS Fluffy deep fried wheat flour bread, served 2 in a helping	35
✓ PANEER KULCHA Naan stuffed with homemade cottage cheese and herbs baked in tandoor	42
✓ MISSI ROTI Gram flour bread prepared in tandoor, dough is prepared with onions, coriander leaves and green chilli	33
✓ ROOMALI ROTI A very soft handkerchief sized bread, normally eaten with curries in Northern India	31
✓ CHAPATTI Wheat based bread prepared on hot plate	25
✓ BREAD PLATTER Garlic Naan, Peshawari Naan, Stuffed Kulcha and Pudina Paratha. Sufficient for 4	105

SALADS

- ✓ KACHUMBER** 50
Tossed salad with chopped fresh tomatoes, cucumbers, onions, green peppers and coriander with lemon
- ✓ HERITAGE SPECIAL SALAD** 53
An unique mix of tomatoes, cucumbers, carrots and green peppers topped with masala
- ✓ RAITA** 53
Yoghurt dip mixed with cucumbers, onions and carrots

DESSERTS

- KULFI MANGO / PISTACHIO / COCONUT** 47
Frozen milk and cream dessert, flavoured with mango / coconut / pistachio and cardamom
- GULAB JAMUN** 40
Pastry balls served warm in cardamom and honey syrup. A traditional dessert
- CARROT HALWA** 44
Carrot based sweet dessert pudding
- RAS MALAI** 40
Creamed cheese patties served in reduced milk, garnished with pistachio. A classic Bengali dessert
- VANILLA / CHOCOLATE ICE CREAM** 40
2 scoops

✓ VEGETARIAN

**FOR GUESTS WITH FOOD ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS,
PLEASE SPEAK TO OUR MANAGER**

* ALL PRICES ARE NETT AND ARE IN THOUSANDS OF IDR | EXCLUDING SERVICE CHARGE & GOVERNMENT TAX

BEVERAGE MENU

ROSÉ WINE

	BOTTLE	GLASS
HALLEN RASO 750 ML	500	110
PLAGA ROSÉ	500	

SPARKLING WINE

NAKED RANGE SPARKLING BRUT	1,200	
HATTEN JEPUN SPARKLING	500	

RED WINE

HATTEN AGA RED	400	110
ALEXIS CABERNET SAUVIGNON	500	120
NAKED RANGE DUET PINOT NOIR	950	
G 7 MERLOT	600	
PLACE CABERNET SAUVIGNON	500	

WHITE WINE

HATTEN AGA WHITE 750 ML	500	110
ALEXIS SAUVIGNON BLANC	500	120
TWO ISLANDS RIESLING 75	600	
TWO ISLANDS CHARDONNAY 7	600	
PLAGA CHARDONNAY	500	
PLAGA SAUVIGNON BLANC	500	
NAKED RANGE DUET CHARDONNAY	950	
G 7 SAUVIGNON BLANC	600	
SHEARWATER SAUVIGNON BLANC	500	

CHAMPAGNE

MOËT CHANDON	3,500	
VEUVE CLICQUOT BRUT	3,500	

LIQUOR

		OZ
SAMBUCA VACCARI	800	120
GALLIANO	1,000	
KAHLUA	900	140
BAILEYS	900	140
TIA MARIA	500	

WHISKEY

	BOTTLE	OZ
JW BLACK LABEL	1,200	190
JW RED LABEL	900	140
CHIVAS REGAL	1,100	190
JIM BEAM	900	140

SPIRIT

BACARDI	800	120
ABSOLUT VODKA	950	150
DRY GIN	800	120
MYERS'S RUM	750	120
PERNOD	550	100
CAMPARI	850	

COCKTAILS

	GLASS
MINT JULEP Bourbon, fresh mint leaves topped with crushed ice	140
GREEN SCREWDRIVER Vodka, blue Curaçao, orange juice and topped with soda	140
MARIGOLD TEA Gin, marigold brewed tea and sparkling wine	155
PASSIONFRUIT MARGARITA Tequila, cointreau, passionfruit syrup, tajin spice and lime juice	155
LYCHEE MARTINI Vodka, vermouth, lychee juice and kafir lime syrup	150
VODKA SUNRISE Vodka, grenadine syrup, orange juice	140
COFFEE MINT JULEP Kahlua, brewed coffee, crushed mint leaves, simple syrup topped with crushed ice	145
WATERMELON SPRITZER Vodka, watermelon crush, honey and topped with soda	140

MOCKTAILS

DRAGONFRUIT Dragonfruit crush, simple syrup, and topped with soda	65
SPICED NIMBU PAANI Lime juice, simple syrup, nimbu paani spice and topped with lemonade	55
WATERMELON COOLER Watermelon crush, honey and topped with soda	55
SUNRISE Orange juice, grenadine syrup and topped with soda	55
VIRGIN MOJITO Fresh crushed mint leaves, lime juice, brown sugar and topped with lemonade	55

JUICES

GLASS

FRESH COCONUT WATER	45
WATERMELON	45
ORANGE	45
GREEN APPLE	45
CARROT	45
CARROT WITH MILK	45
LEMON	45

LASSI

MANGO	45
SWEET	45
SALTED	45
MASALA	45

COMFORTERS

BINTANG (S)	35
BINTANG (L)	60
HEINEKEN	45
SOFT DRINKS	30
Sprite / Diet Coke / Coke / Soda Water	
HOT DRINKS	42
Masala Tea / Bru Coffee	
MILKSHAKES	48
Strawberry / Choco / Vanilla / Coconut	