

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 mosaic 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 palate 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

SHORBA / SOUP

- GAJAR TAMATAR SHORBA** 55
Carrot and tomato soup tempered with cumin seeds
- VEGETABLE SHORBA** 55
Assorted vegetable soup with exotic herbs, spices, fresh coriander and roasted cumin seeds

TANDOORI KHAZANA

- MACHLI CHUTNEYWALI** 138
Juicy boneless pieces of fish marinated with a predominant mint and coriander base, finished over glowing charcoal
- NOORJAHANI TIKKA** 145
Pieces of chicken marinated in authentic spices and cooked in our tandoor, garnished with roasted onions, capsicums and tomatoes
- PRAWN SHASHLIK** 148
King prawns marinated and grilled with tomatoes, capsicums and onions
- KASTOORI TANGRI KEBAB** 138
Drumsticks of chicken marinated with saffron yoghurt
- AFGHANI MIXED TANDOOR - NON VEG** 348
Prawns, fish, chicken and Afghani seekh kebab

APPETISERS NON-VEG

- TANDOORI JHEENGA** 148
Fresh prawns marinated in a citric blend of lemon juice, ajwain and green cardamom, grilled golden in the tandoor
- AMRITSARI MACHLI** 138
Over a 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 that cooks across the country continue to replicate

MURGH TIKKA KANDAHARI		142
The house speciality: boneless cubes of chicken steeped in a royal cumin-enriched cream marinade with cheddar, garlic and a hint of fresh coriander, glazed in the tandoor		
LAHORI SEEKH		118
The traditional seekh, made famous by the kebabiya of Anaarkali Bazaar. Lahoris in the diaspora continue to crave the singing flavours of cloves, cinnamon, mace, nutmeg and green cardamom, creating an extraordinary play of taste		
FISH TIKKA		138
Chunks of fish marinated in aromatic herbs and toasted in the tandoor		
TANDOORI CHICKEN	HALF 115	FULL 205
Skinless chicken marinated in yoghurt, ginger, garlic and flavoured with freshly ground spices, roasted in the tandoor		
MURGH MALAI TIKKA		142
Tender pieces of chicken marinated in milk cream and cooked in the clay oven		
MURGH KALI MIRCH TIKKA		142
Tender pieces of chicken marinated in black pepper, cream and grilled to perfection		
CHICKEN LOLLIPOP		148
Deep-fried chicken drumettes with garlic sauce		
FISH CUTLETS		128
Fish with curry leaves, pepper and coriander, coated with breadcrumbs and deep-fried		
GOAN LAMB CUTLET		128
Minced lamb with potatoes and pepper, coated with breadcrumbs and deep-fried		
CHICKEN OR MUTTON SAMOSAS		105
Traditional crispy pastry stuffed with chicken or mutton filling		
KATHI ROLL CHICKEN		118
Indian-style wrap, made with spiced chicken, vegetables and green chutney		
CHICKEN CHILLI FRY		155
Stir-fried chicken with ginger, garlic, soy sauce and chilli		

APPETISERS VEGETARIAN

- MULTANI TIKKI** 125
Soft cottage cheese and mashed potato patties delicately seasoned with Multani spices, shallow-fried until golden and crisp. Served with mint chutney
- LAHORI SEEKH CHOLLIA THE 'KHUMBWALI'** 108
Lahore, Paris of the East, home to some of the most creative chefs in the land of the five rivers, crafted the platter of plenty. This kebab is grilled in the tandoor and served with mango ketchup
- SPECIAL VEGETARIAN KEBAB PLATTER** 245
A selection of vegetarian tandoori preparations, served in variations to get a taste of all elements
- PANEER SHASHLIK** 138
Homemade cubes of cheese grilled with tomatoes, capsicums and onions
- VEGETABLE SAMOSAS** 80
Pastry stuffed with potatoes, peas, carrots and spices
- PANEER PASANDA PAKORA** 138
Cottage cheese "sandwich" stuffed with special spices and deep-fried with gram flour batter coating
- ONION BHUJIA** 60
Medium spiced onion fritters coated with chickpea flour and deep-fried
- PAPRI CHAAT** 89
Seasoned potatoes and chickpeas with crispy crackers garnished with onions and tangy tamarind sauce
- SAMOSA CHAAT** 82
Stuffed pastry with potatoes, peas, mint chutney, yoghurt and sev
- KATHI ROLL (VEG - 85 / PANEER - 105)**
Indian style wrap, made with vegetables or paneer, served with green chutney
- PAANI PURI** 88
Crispy semolina balls, potatoes, moong sprout, mint and tamarind water
- DAHI PURI** 88
Crispy semolina balls, potatoes, moong sprouts, mint chutney, tamarind chutney, spiced yoghurt and fine sprinkle of sev
- FRIES (MASALA / PLAIN)** 88
Golden deep-fried fries with choice of seasoning
- VEGETABLE PAKORA** 115
Vegetables coated in gram flour batter and deep-fried
- PANEER CHILLI FRY** 155
Stir-fried paneer with ginger, garlic, soy sauce and chilli
- GOBI MANCHURIAN** 115
Deep-fried cauliflower sautéed with ginger, garlic, soy sauce and chilli

THE OCEAN DELICACIES

- GOAN PRAWN CURRY** 148
Mildly spiced jumbo prawns lightly simmered in coconut, blended with garlic and ginger
- PRAWN CHETTINAD** 152
South Indian-style prawns cooked with freshly ground chettinad spices, curry leaves and black pepper
- FISH MASALA** 138
Tender pieces of butter fish cooked in the tandoor, simmered in a mixture of garlic, coriander and tomato purée

CHICKEN DELICACIES

- BUTTER CHICKEN** 140
Tandoor-roasted chicken simmered in a velvety tomato and butter gravy. A timeless royal favourite, celebrated for its richness, balance, and luxurious smoothness
- MURGH TIKKA BUTTER MASALA** 148
Tender pieces of boneless chicken tikka cooked in the tandoor and simmered in a mixture of garlic, capsicum, coriander, tomato and creamy sauce
- MURGH VINDALOO** 140
Fiery chicken curry cooked with potatoes in a sharp, tangy sauce, bold with vinegar, chilli, and traditional Goan spices
- KADAI MURGH** 140
Tender pieces of chicken stir-fried in a kadai with tomatoes and onions, finished in a robust, aromatic Indian spiced sauce

LAMB DELICACIES

- GOSHT ROGAN JOSH** 160
A delicious lamb curry with a touch of coriander
- GOSHT HYDERABADI** 160
Lamb meat cooked in a thick gravy, flavoured with saffron
- GOSHT SAAGWALA** 158
The Punjabi penchant for meat and leafy vegetables finds an intuitive balance in boneless cubes of lamb cooked with spinach, cumin and generous sprinkling of kasoori methi
- KEEMA GOSHT** 145
Minced lamb meat cooked with tomatoes, onions and herbs

VEGETARIAN DELIGHTS / SHAKAHAAR

KADAI PANEER **138**

Batons of cottage cheese cooked with capsicums and tomatoes, accented with coriander seeds and freshly pounded black peppercorns, dressed in creamy tomato gravy

PALAK PANEER **138**

Cottage cheese and spinach tempered with cumin seeds. An all-time favourite!

PANEER BUTTER MASALA **138**

Cottage cheese cubes tossed in tomato, cream and cashew gravy served with a swirl of cream

MALAI KOFTA CURRY **142**

Delicate dumplings of cottage cheese and potatoes, gently fried and simmered in a luxurious cashew and cream gravy, subtly perfumed with cardamom and royal spices

ALOO GOBI **97**

Cauliflower and potatoes cooked in a blend of onions, ginger and spices

JEERA ALOO **87**

Cumin flavoured dry potatoes

BHINDI DO PYAZA **105**

Sliced okra sautéed in onion paste, carefully blended in spices and garnished with seasoned onions

BAINGAN BHARTA **105**

Eggplant boiled and roasted over charcoal, peeled, mashed and sautéed with chopped onions and tomatoes

KHUMB BHAJI **110**

Mushrooms cooked in a mild sauce with onions, and tomatoes

METHI MALAI MATTAR **97**

Fenugreek and green peas cooked in cream over slow fire

PINDI CHANA **97**

Chickpeas cooked in traditional spices

VEGETABLE JALFREZI **105**

A vibrant medley of seasonal vegetables stir-fried in a tangy tomato, onion and capsicum masala, delicately spiced and finished with fresh herbs

LENTIL PREPARATIONS

PUNJABI TADKA DAAL 83

Lentils cooked in a thick gravy, flavoured with butter

DAAL MAKHANI 87

Black lentils, cooked slow overnight and simmered with fragrant Indian spices

DAAL PANCHRATNA 87

A harmonious blend of five select lentils slow-simmered to perfection and delicately tempered with cumin, garlic and aromatic spices. Finished with a touch of ghee and garnished with fresh herbs

BASMATI DELICACIES

COMBO BIRYANI 170

Tender pieces of chicken, lamb and prawns cooked with basmati rice and fresh vegetables. Served with raita

PRAWN BIRYANI 160

Aromatic basmati rice cooked with prawns, onions and saffron. Served with raita

HYDERABADI GOSHT BIRYANI 170

Long grain rice flavoured with saffron and cooked with succulent boneless pieces of lamb, vegetables and exotic spices. Served with raita

CHICKEN BIRYANI 135

Long grain rice flavoured with saffron and cooked with pieces of chicken, vegetables and exotic Indian herbs. Served with raita

VEGETABLE BIRYANI 105

Aromatic long grain basmati rice cooked with fresh vegetables. Served with raita

SAFFRON RICE / JEERA RICE / PEAS PULAO 55

Steamed rice flavoured with saffron / jeera / peas

PLAIN RICE 35

Long grain boiled basmati rice

VEGETABLE FRIED RICE 90

Fragrant long-grain rice stir-fried with crisp seasonal vegetables, aromatic garlic and light soy seasoning. Finished with gentle wok heat and fresh herbs

CHICKEN FRIED RICE 115

Fluffy long-grain rice wok-tossed with tender chicken, crisp vegetables, aromatic garlic, and light soy seasoning. Finished with gentle wok heat and fresh herbs

CHOICE OF BREADS

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

SALADS

- KACHUMBER** 50
Tossed salad with chopped fresh tomatoes, cucumbers, onions, green peppers, coriander and 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** 47
Frozen milk and cream dessert, flavoured with mango / pistachio and cardamom
- GULAB JAMUN** 40
Spongy milky ball stuffed with nuts, served with reduced milk pudding
- GAJAR KA HALWA** 44
Carrot based sweet dessert pudding
- VANILLA / CHOCOLATE ICE CREAM** 40
2 scoops

 VEGETARIAN

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

BEVERAGE MENU

ROSÉ WINE

	BOTTLE	GLASS
HATTEN AGA ROSÉ	500	110
PLAGA ROSÉ	500	

SPARKLING WINE

NAKED RANGE SPARKLING BRUT	1,200	
HATTEN JEPUN SPARKLING	500	

RED WINE

HATTEN AGA RED	400	110
PLAGA CABERNET SAUVIGNON	500	120
G7 MERLOT	600	

WHITE WINE

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

CHAMPAGNE

MOËT CHANDON	3,500	
VEUVE CLICQUOT BRUT	3,500	

LIQUER

		OZ
SAMBUCA VACCARI	1,100	150
GALLIANO	1,000	140
KAHLÚA	1000	140
BAILEYS	1,100	150
TIA MARIA	900	130
CAMPARI	1000	150
MALIBU	1,100	150
COINTREAU	1000	120

WHISKEY

	BOTTLE	OZ
JW BLACK LABEL	1,200	190
JW RED LABEL	1000	160
CHIVAS REGAL	1,100	190
JIM BEAM	900	140

SPIRIT

BACARDI LIGHT	900	120
ABSOLUT VODKA	1,100	150
GORDON'S DRY GIN	900	120
MYERS'S RUM	1000	150
JOSE CUERVO REPOSADO	1000	130

COCKTAILS

	GLASS
MINT JULEP Bourbon and fresh mint leaves topped with crushed ice	140
GREEN SCREWDRIVER Vodka, blue curaçao, orange juice and topped with soda	140
ALPHONSO MOJITO Rum, mango pulp, simple syrup, lime juice, mint leaves and soda	155
PASSIONFRUIT MARGARITA Tequila, cointreau, passionfruit syrup, tajin spice and lime juice	155
LYCHEE MARTINI Vodka, vermouth, lychee juice and kaffir lime syrup	150
VODKA SUNRISE Vodka with grenadine syrup and orange juice	140
COFFEE MINT JULEP Kahlúa, brewed coffee, crushed mint leaves and simple syrup, topped with crushed ice	145
WATERMELON SPRITZER Vodka, crushed watermelon with honey and soda	140

MOCKTAILS

SWEET SALTY PUNCH Fresh lime, simple syrup and salt, topped with soda	65
SPICED NIMBU PAANI Spiced lime juice and simple syrup, topped with lemonade	55
WATERMELON COOLER Crushed watermelon with honey and soda	55
SUNRISE Orange juice, grenadine syrup and soda	55
VIRGIN MOJITO Fresh crushed mint leaves, lime juice and brown sugar, topped with lemonade	55

JUICES

GLASS

FRESH COCONUT WATER	50
WATERMELON	45
ORANGE	45
GREEN APPLE	45
CARROT	45
LEMON	45

LASSI

MANGO	45
SWEET	45
SALTED	45
MASALA	45

COMFORTERS

BINTANG (S)	35
BINTANG (L)	60
HEINEKEN	45
CORONA	80
CARLSBERG	45
SOFT DRINKS	30
Sprite / Diet Coke / Coke / Soda Water / Tonic Water	
HOT DRINKS	42
Masala Tea / Bru Coffee	
MILKSHAKES	48
Strawberry / Chocolate / Vanilla / Coconut	
MINERAL WATER	40