



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



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

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OPENING HOURS
12PM - 10.30PM

Frangipaani at Prana Bali
frangipaani.bali

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



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 spice
- 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

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 115 205
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



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



APPETISERS VEGETARIAN

- MULTANI TIKKI**
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'**
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**
A selection of vegetarian tandoori preparations, served in variations to get a taste of all elements
- PANEER SHASHLIK**
Homemade cubes of cheese grilled with tomatoes, capsicums and onions
- VEGETABLE SAMOSAS**
Pastry stuffed with potatoes, peas, carrots and spices
- PANEER PASANDA PAKORA**
Cottage cheese "sandwich" stuffed with special spices and deep-fried with gram flour batter coating
- ONION BHUJIA**
Medium spiced onion fritters coated with chickpea flour and deep-fried
- PAPRI CHAAT**
Seasoned potatoes and chickpeas with crispy crackers garnished with onions and tangy tamarind sauce
- SAMOSA CHAAT**
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**
Crispy semolina balls, potatoes, moong sprout, mint and tamarind water
- DAHI PURI**
Crispy semolina balls, potatoes, moong sprouts, mint chutney, tamarind chutney, spiced yoghurt and fine sprinkle of sev
- FRIES (MASALA / PLAIN)**
Golden deep-fried fries with choice of seasoning
- VEGETABLE PAKORA**
Vegetables coated in gram flour batter and deep-fried
- PANEER CHILLI FRY**
Stir-fried paneer with ginger, garlic, soy sauce and chilli
- GOBI MANCHURIAN**
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