Indian Restaurant Week January 20 to 26, 2014

印度餐厅周

2014年1月20日至26日

The Tandoor 天都里印度餐厅

Tandoor, the first Indian restaurant in Shanghai, opened in 1992 in the food street of Jin Jiang Hotel in Huahiai Road. The restaurant has an intimate design, authentic food and excellent service. The interiors capture the spirit of the journey of two Chinese monks travelling to India on the Silk Route between 4th and 6th centuries.

Conceptualising on the history of Indian food, within its kaleidoscopic interiors, the restaurant is dedicated to serving authentic North Indian cuisine.

位于淮海路上锦江饭店的天都里印度餐厅于 1992 年正式开业,是上海的第一家印度餐厅。这家餐厅以其独特贴心的设计、纯正的口味和周到的服务而著称。餐厅的设计灵感来自于公元 4 世纪和 8 世纪的两位中国僧人沿着丝绸之路前往印度的历史故事。

天都里餐厅致力于向顾客提供纯正的北印度美食,这不仅体现在他 们对印度传统菜肴的传承和发展,也体现在餐厅精美的室内装潢。





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Address:
Lobby, South Building, Jinjiang Hotel,
No. 59 South Maoming Rd. Luwan
District, Shanghai
(near Changle Rd.)

Tel: 64725494

Website: www.tandoorchina.cn

天都里印度餐厅 地址: 卢湾区茂名南路 59 号锦江饭 店南楼大堂 (近长乐路)

电话: 64725494 网站: www.tandoorchina.cn



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Lunch Menu I

RMB 68 Per Person, Plus 15% Service Charge

(Special Offer With Below Menu: 50% off on Drinks)

Sides:

Garden Fresh Salad

Starters:

Chicken Tikka

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Vegetable Seekh Kebeb
Tandoori Gobhi
Soup:
Soup Of The Day
Main Course:
Chicken Curry
Mixed Vegetable
Dal Fry
Rice
Naan
Dessert:
Ice Cream

Lunch Menu II
RMB 88 Per Person, Plus 15% Service Charge
(Special Offer With Below Menu: 50% off on Drinks)
Sides:
Garden Fresh Salad
Raita
Starters:

Chicken Tikka
Lamb Kakori Kebab
Samosa
Tandoori Gobhi
Soup:
Soup Of The Day
Main Course:
Chicken Curry
Jhingha Masala
Mixed Vegetable
Dal Fry
Rice
Naan
Dessert:
Ice Cream

<u>Dinner Menu I</u>
RMB 158 Per Person, Inclusive of 15% Service Charge
(Special Offer With Below Menu: 50% Off on Drinks)
Sides:

Mint Sauce

Cucumber salad with peanuts topped with special sesame sauce
Starters:
Aloo Tikki Chat
Veg Hyderabadi Kebab
Lamb Kakori Kebab
Soup:
Tomato Shorba
Main Course:
Butter Chicken
Fish Masala
Paneer Matar
Veg Onion Mushroom Pulao
Naan
Dessert:
Ice Cream

Papadum

<u>Dinner Menu II</u>			
<u>Dinner Menu II</u>			
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RMB 198 Per Pe	erson , Inclusive of 15% Service Charge		
(Special Offer With Below Menu: 50% Off on Drinks)			
Sides:			
Mint Sauce			
Willit Sauce			
Papadum			
Green Lettuce Salad			
Starters:			
	Platter:		
TANDOOR Special			
a) Samosa			
a) Samosab) Saundhe Aloo			
TANDOOR Speciala) Samosab) Saundhe Alooc) Tandoori Fishd) Murgh Malai Ke	bab		
a) Samosab) Saundhe Alooc) Tandoori Fish	bab		
a) Samosab) Saundhe Alooc) Tandoori Fish	bab		

Lamb Roganjosh
Chicken Tikka Masala
Palak Paneer
Navratan Korma
Chicken Biryani
Garlic Naan
Dessert:
Kheer