# Indian Restaurant Week January 20 to 26, 2014

## 印度餐厅周 2014年1月20日至26日



Tikka has opened recently on Maoming Lu. Although this new venture has seen the menu from across India, the warm orange walls and dark wood furniture, with a cushioned, chair-less area at the back feels instantly familiar. The food, too, is good.

Tikka provides an exotic and unique experience and does not shy from giving its dishes an extra spicy kick.

Tikka 不久前在茂名路上开张。虽然是新店,但 Tikka 采用的是原汁原味的印度菜单。橙色的墙壁,深色的木质家具,餐厅专设一块区域让客人可以席地而坐,更可以舒适地依靠在大大的靠垫上进餐,让人觉得客至如归。

这里的食物也非常美味。Tikka 的环境充满异国情调,而且食物里的香料也用料十足。







### 1. Vegetarian set 60 rmb for lunch

daal
vegetable curry
aaloosaag
raita
samosa 1pcs
salad
rice or naan

#### tea or coeffe

#### 2 Non vegetarian set rmb 70 for lunch

non veg curry (chicken, mutton or beef)
daal
vegetable curry
aaloosaag
raita
salad
rice or naan
tea or coeffe

Same menu for dinner but price is RMB 100 for Veg set and RMB 110 for Nonveg set. For dinner, rice or naan can be refill.