



Akka  
i n d i a n

# NAMASTE

Although he grew up in the suburbs of the New Delhi, the grandeur of the Old Delhi captured the imagination of the young chef with its Mughal architecture and street food scene. Through the confusing lanes of this food paradise filled with smoke and spices, chef Liladhar learnt valuable recipes along the way. But despite his urban upbringing with dishes relying heavily on meat, chef's fascination with seafood and fish has inspired him to move closer to the sea. With the spirit of adventure, **chef Liladhar** started his culinary journey in the coastal regions of Vietnam, settling now at this beautiful Pearl Island of Asia since 2015.

To dine here is to experience dining of the Indian gourmet. Antique brass sculptures and artwork spice up the restaurant area, while peacock blue decorative plates and ornamental lamp shades allows the seating area to pop. The luxury hand-painted wallpaper by **de Gournay** enchants with its finely worked renderings of the schools of brilliantly-shining fish gleam, epitomizing the classic timelessness of white marble tiles with mirror mosaics and filling the restaurant with the touch of island flair. All the dishes are served in original Indian copperware on Indian silk tablecloth with touches of gold.

The menu features some of the key elements of the northern cuisine, such as traditional cooking methods in tandoor (large clay oven), giving dishes their distinctive charcoal flavor; the influence of royal kitchens of Nizams and Nawabs in biryanis; and mouthwatering curries filled with warm aroma and creamy flavor. He hopes to share this through his beloved dishes, so you can wholeheartedly embrace the beauty of his home cuisine.

# CHEF LILADHAR RECOMMENDS

**Some of the chef's most beloved dishes that will tug at your heartstrings**

*To be ordered 24h in advance.*

## **NORTH INDIAN THALI**

Literally means “round plate”, this traditional dinner platter includes a selection of tandoori starters, curries, homemade bread, basmati rice, accompaniments and sweets. In Ayurvedic medicine, Thali is said to be a complete representation of six tastes (sweet, sour, salty, pungent, bitter and astringent), which are essential for a balanced meal and a balanced body.

750,000

## **TANDOORI MACHALI**

The fusion of Phu Quoc sea bream with thick Indian masala made of yoghurt and authentic spices enriches this tandoori dish without overwhelming its delicate flavor. Fingerlicking good for a starter for two, served with basmati rice for two.

500,000

## **LIGHT SIPS**

**India has a food culture that loves a drink: before their meals, during their meals and to end their meals, each one is unique in flavor.**

### **BUTTERMILK**

A traditional fermented spiced yoghurt drink with roasted cumin, green chilles, curry leaves and shallots. Great as an appetizer or digestif.

120,000

### **MANGO LASSI**

The ultimate summer refresher, this iconic yoghurt drink is made with thick yoghurt, sugar, cardamom and farm fresh Vietnamese mangoes.

130,000

### **TOMATO SHORBA**

Inherited from the Persian cuisine, this tangy soup made from tomatoes, mildly spiced cumin seeds and green chilies was once served to the princes and maharajas before dinner.

150,000

**(V) - vegetarian**

**(D) - contains dairy**

**(N) - contains nuts**

all prices are quoted in Vietnam Dong and subject to 5% service charge and 10% VAT

# STREETWALA

Most of the major cities in India such as Mumbai, Delhi and Kolkata boast some great street food delicacies.  
Simple yet exotic, here are some hidden gems of Indian cuisine, served with pappad and chutneys.

## SAMOSA

Traditional Indian street light bite - a deep fried triangular pastry with the desired filling:

|           |         |
|-----------|---------|
| lamb      | 200,000 |
| chicken   | 180,000 |
| vegetable | 160,000 |

## CHICKEN 65

Introduced in 1965 by A.M.Buhari, a pioneer in south Indian cuisine, this traditional snack is fried with garlic, ginger, red chilies, and tossed with curry leaves.

180,000

## ONION ALOO PAKORA

A quintessential chai partner, these Indian fritters made of onion, potato, coriander and green chilies have a crunchy turmeric exterior and a soft center with every bite unraveling a new flavor.

160,000

# FROM THE TANDOOR

**Cooking in a charcoal fired tandoor - an Indian clay oven - allows food juices to mix and, combined with high temperatures, gives amazing flavors, crispy coatings and incredible meat tenderness. All served with pappad and chutneys.**

## MIXED TANDOORI PLATTER

Tantalize your tastebuds with this degustation platter: tandoori prawns, lamb seekh kebab, fish tikka, chicken tikka and achari paneer tikka.  
(45 minutes)  
480,000

## TANGADI KEBAB

A delicious melt in mouth appetizer prepared by soft, moist chicken drumstick marinated in Indian spices, cashew nuts and cream cheese  
290,000

## TANDOORI PRAWNS (D)

Local prawns marinated in yoghurt and Indian spices  
270,000

## LAMB SEEKH KEBAB

Delicately spiced minced lamb on skewers  
250,000

## GARLIC FISH TIKKA (D)

Catch of the day marinated with garlic and yoghurt  
230,000

## ZAFRANI MALAI CHICKEN TIKKA

Chicken cooked in a marinade with yoghurt, cheese, ginger, garlic, coriander and chilies.  
220,000

## CHICKEN TIKKA (D)

Boneless chicken marinated in lightly spiced yoghurt marinade  
220,000

## ACHARI PANEER TIKKA (V) (D)

Cottage cheese and vegetables marinated in pickle and yoghurt marinade  
180,000

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# HANDIWALA

**It's hard to imagine Indian cuisine without being exposed to its mouthwatering curries. The word comes from the word "Kari" in the Tamil language in India, referring to the blend of different spices. Served with steamed basmati rice, pappad and pickles.**

## PRAWN KORMA (N)

From the kitchens of the Nizam of Hyderabad: local prawns cooked in a cashew and saffron gravy has a wonderful mild and nutty flavor.  
450,000

## CHICKEN KORMA (N)

Tender chicken simmered in a creamy fragrant gravy of a mildly spiced cashew nut and saffron – a dish derived from the Persian stews.  
380,000

## LAMB VINDALOO (N)

This succulent red creamy dish from Goa is made of lamb cooked with potatoes in a highly flavorful mixture of a tangy tomato gravy.  
430,000

## CHICKEN VINDALOO

A traditional Goan chicken curry with a fiery red color and a slight tang from vinegar, brought to the region by Portuguese colonists.  
390,000

## LAMB SAAGWALA (D)

A delicious lamb curry with creamy spinach gravy, green chilies and cilantro originates from the northwest region of India.  
430,000

## BUTTER CHICKEN (D) (N)

A traditional Punjabi chicken makhani originated in Delhi is cooked with home churned butter and spiced tomato gravy with the perfect blend of spices, lending a certain sweetness to the palate.  
400,000

## CHICKEN TIKKA MASALA (N)

Emperor Babur was afraid of choking on the bones, so he ordered his chefs to cook boneless chicken in tandoor. The result is this charcoal-baked chicken tikka tossed in yogurt, garlic and spices, which is then infused in a spicy onion and tomato gravy.  
390,000

### **FISH MADRAS (N)**

From the small fishing village of Madraspatnam (now Chennai): spicy tangy fish curry cooked with tomatoes, toasty spices and topped off with curry leaves.  
380,000

### **DAL MAKHANI (V) (N)**

A classic comfort food for yogis – Punjabi style black beans and kidney beans cooked with spices topped with cream and butter.  
360,000

### **SHAHI PANEER (V) (D)**

North Indian curry made homemade Indian cottage cheese and tomato based spicy gravy laced with Indian curry spices.  
360,000

### **PALAK PANEER**

A smooth and creamy spinach sauce infused with Indian spices becomes a delicious base for pan-seared homemade cottage cheese.  
360,000

### **TOOR DAL TADKA (V) (N)**

Yellow lentils simmered with spices gets its distinct taste from a flavorful and aromatic tempering of cumin, coriander and garlic.  
310,000

### **MIXED VEGETABLE CURRY (V) (N)**

A horde of colorful and juicy veggies and the vibrant spices in this home style vegetarian dish give it a great depth of flavor.  
300,000

# TAWA WALA MASALA

**These dry curries are cooked with very little liquid which is allowed to evaporate, leaving the other ingredients coated with the spice mixture. Served with crispy naan bread.**

## **RAILWAY MUTTON PEPPER FRY (N)**

Originated in British Raj colonial-era, this dish was served on long distance trains and made of sautéed lamb with green peas, assortment of spices and herbs.  
430,000

## **ACHARI MURGH (N)**

An aromatic, flavorful and tangy North Indian chicken dish made with the same spices that are typically used to make homemade pickles, also known as achar.  
410,000

## **FISH MASALA (N)**

A lighter choice with maximum flavor from Kerala state - tangy fish in a spicy and thick gravy cooked with a generous amount of aromatics.  
390,000

## **BAINGAN MASALA (V)**

Fried eggplant chunks with Indian spices mixed with tomato, onion, masala and fresh coriander leaves forming this exotic Northern dish.  
340,000

## **CHANA MASALA (V)**

A classic Punjabi dish made of chickpeas cooked with onion, tomatoes and cilantro leaves, giving spicy with some sour citrus notes.  
340,000

## **ALOO GOBI MATAR (V)**

Simple yet delicious, this Punjabi recipe allows the humble home-style potato, cauliflower and peas to shine through tomato puree sauce.  
320,000



# BIRIYANI

Originated from Persia, Biryani was brought to India by the Mughals. From the royal kitchens of Nizams and Nawabs, a delicacy where the meat and vegetables are cooked along with the rice, spices and herbs. Served with raitha, pappad and pickles.

|           |         |
|-----------|---------|
| prawn     | 420,000 |
| lamb      | 420,000 |
| chicken   | 380,000 |
| vegetable | 330,000 |

# ACCOMPANIMENTS

## RAITHA (V)

Indian yogurt with diced cucumber, onion and tomato mixed with spices  
105,000

## CHANNA CHAAT (V)

Chickpeas with lime, coriander, chat masala, onion and green chilies  
105,000

## BASMATI RICE (V)

Typical Indian long-grain rice  
60,000

## NAAN (V) (D)

Flat wheat bread cooked in the tandoor oven  
Plain / garlic 80,000  
Cheese 150,000

## LACCHA PARATHA (V)

Layered whole wheat bread cooked on a griddle  
60,000

## TANDOORI ROTI (V)

Whole wheat bread cooked in the tandoor oven  
50,000

# DESSERTS

Renowned for decadence and exciting flavours, here are some of our homemade sweets created to delight you in the end of your meal.

## GULAB JAMUN

A favourite of Emperor ShahJahan: milk solid based dessert deep fried and steeped in sweet rose water, served with vanilla ice cream.

180,000

## COCONUT BURFI

Grainy squares made from fresh grated coconut, dried fruits, cardamom and reduced milk.

180,000

## CARROT HALWA

Buttery dessert with carrots, milk, sugar and flavored with cardamom.

180,000

## MISHTI DOI

Bengal's favorite - fermented creamy treat made with milk, curd culture, cardamom and saffron.

165,000

## KULFI

Himalayan ice-cream with saffron, pistachio, cardamom and fresh cream.

80,000 / scoop

## HOMEMADE ICE CREAM

Vanilla, strawberry, chocolate, pistachio, coconut, Vietnamese coffee, green tea, caramelized banana, rum and raisin.

70,000 / scoop

## HOMEMADE SORBET

Lemon, passion fruit, mango, raspberry, watermelon.

70,000 / scoop

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