

Gunpowder

INDIAN RESTO BAR

Gunpowder, also called Milagai Podi, is an explosive spice-mix in India bursting with flavours and is commonly used as seasoning or as chutney when mixed with clarified butter or oil.

Inspired by the zestful flavours of Gunpowder, we bring you carnival of exotic Indian delicacies with a modern flair created by team behind the legendary Gaylord Indian Restaurant in Hong Kong since 1972.

Welcome to Gunpowder!

Lunch Specials

Drink + Appetiser + Main + Freshly Baked Naan or Rice with Daily Vegetables

配飲品+頭盤+主菜+ 即叫即製印度烤餅或精選蔬菜配白飯

(Coke, Iced Tea, Lime Soda or Hot Masala Tea) (飲品可選可樂,凍檸茶,青檸梳打或熱印度奶茶)

Appetizer (Select one) 頭盤 (可選一項)

Street Savories 小食

Paneer Tikka + Avocado Mango Dahi Poori 炭燒自家製茅屋芝士及牛油果芒果伴脆麵餅 

Tandoori Grill 印式燒烤

Chicken Chettinad Tikka + Lamb Seekh Kebab 炭燒秘製雞柳及串燒羊肉卷

Or 或

Peri Peri Prawns Salad 印式椰香烤蝦串

Main Course

(Served with choice of naan or basmati rice & daily vegetables)

Penne Pasta

Prawn \$148 / Chicken \$128

香草鮮蝦/香草蕃茄雞肉長通粉

Penne with choice of spiced prawn /alfrezi or chicken in creamy tomato sauce

Gunpowder Fish 招牌咖喱魚

Fish fillet seared in home made spice mix & curry leaves

Chicken Tikka Masala 洋蔥紅茄咖喱雞

Barbecued chicken cooked in subtle onion and tomato sauce

Lamb Rogan Josh 洋蔥紅椒咖喱燴羊肉

Tender boneless lamb in an onion & red pepper sauce

Bombay Burger with Impossible™ Meat \$128

孟買素肉漢堡配馬莎拉薯條及沙律

Two mini burgers in spiced Impossible™ Meat with masala fries & salad

Sarson Ka Saag with Makki Roti \$128

印式菠菜蓉配鷹嘴豆烤餅

Spicy mustard greens with corn & gram flour roti

Amritsari Channa Kulcha \$128

香草鷹嘴豆薯仔配麵包 Spiced chickpeas with onion & potato bread

Chicken Biryani 雞柳香料炒飯 \$108

Saffron flavoured basmati rice cooked with tender chicken & fresh herbs

Express Lunch

(Includes one soft drink) 連餐飲1杯

Chicken Biryani 雞柳香料炒飯 \$88

Chicken Tikka Masala 洋蔥紅茄咖喱雞 \$98

 Bombay Burger 孟買素肉漢堡配馬莎拉薯條及沙律 \$98

Penne Prawn 香草鮮蝦長通粉 \$108 (Veg option \$98)

Drinks Specials

Happy Hours

12 - 8pm

All prices are subject to a 10% service charge