Gunpewder

INDIAN RESTOBAR

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 zesty 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!

IndiSum - Appetizer in Dimsum Size

G Gunpowder Chicken

香脆雞塊 Crunchy chicken nibbles exploding with gunpowder flavour (veg option with paneer)\$98

\$128

Malabar Prawns \$138 特式烤蝦 Hot spiced pan roasted prawns

9 Peri Peri Scallops 印式椰香烤帶子

Seared scallops in mustard δ curry leaves served with onion coconut chutney

\$108/\$128 Nizam's Tacos

印度夾餅 (可選芝士或三文魚餡料) Choice of Masala Paneer or Salmon Koliwada

Colonel's Scotch Eggs

上校雞蛋釀羊肉配威士忌 Egg stuffed lamb meat balls with colonel famous Whiskey shot

Kerala Crab Cakes (4 pcs) \$148

Flash fried spiced crab cakes with spiced mayo

▼ Veg Samosa (4pcs)

素菜餡角 Classic savory cones filled with peas & potatoes

© Bollywood Bravas

孟買風味香料薯仔

Bombay spiced potatoes with a Spanish twist

Dilli Ki Chaat \$108

特色脆炸扁豆餃子 Seasoned crispies, lentil dumplings, potatoes & chickpeas draped in tangy tamarind yoghurt-mint chutneys

6 Avocado Mango Bhel \$128

牛油果芒果配脆米餅

The popular savory snack made with tangy puffed rice and peanuts & shallots comes with fresh mango & avocado

Chutney Caprese Salad \$138

印式莫撒里拉芝士蕃茄沙律 Fresh Mozzarella & Tomato Salad with fresh mint, pink peppercorns & pine nuts

in mint & tamarind chutney

Anywhere Anytime

\$148 Pao Keema

印式香料羊肉配麵包

Minced spiced lamb with "Pao" bun bread

\$138 **GPUNjabi Chole Bhature**

雞豆配酥炸麵餅

The quintessential north Indian dish of spiced chickpeas with fluffy bread

Soup - Bowled Over

\$58 Mango Gazpacho

G: Signature Dishes

芒果馬莎拉凍湯 Chilled soup of mango, cucumber ⟨ mint in tangy spice mix

Tandoori - Smoking Good Stuff

Tandoori Mix Grill

\$288

<mark>炭燒雜錦燒烤 Assortment of Jumbo P</mark>rawn, Salmon Tikka, Lamb Kebab, Chicken Chettinad Tikka

Tandoori Salmon

\$148

炭燒三文魚 Dill honey mustard marinated fresh salmon barbecued in clay oven

\$268 Tandoori Jumbo Prawns (2pcs) 炭燒珍寶蝦 (2 件)

In spiced mustard marination

GChicken Chettinad Tikka \$138

炭燒秘製雞柳 Chargri<mark>ll</mark>ed ch<mark>ic</mark>ken bro<mark>ch</mark>ettes marinated in spiced curry leaf pesto

Lamb Seekh Kebab

\$148

Soft skewered rolls of spiced minced lamb

Paneer Tikka

\$138

炭燒自家製茅屋芝士 Chargrilled chunks of homemade cottage cheese marinated in spiced mustard

Same Same But Different

<u> Traditional Taste + Global Ingredient</u>

Penne Prawn Jalfrezi

\$158

香草鮮蝦長通粉 Penne with prawns in mildly spiced sauce with bell peppers

Penne Butter Chicken

\$148

香草蕃茄雞長通粉 Penne with roast chicken in butter tomato sauce

Masala Hakka Noodles

馬莎拉雞肉麵 (**Veg option)** Noodles in **I**ndian masala with chicken, bell peppers & spring onions

Impossible™ Meat \$148

Bombay Burger 孟買素肉漢堡

Trio of mini Impossible™ Meat Burgers served with spiced potatoes and coleslaw

Chicken Tikka Quesadilla \$138

咖喱雞墨西哥餡餅配辣椒蛋黃醬

served with Chili Mayo

Bread - 1 knead You

\$38 Naan

烤餅 Traditional white flour bread

Garlic Naan \$42 蒜蓉烤餅 White flour bread with garlic

G Cheese Truffle Naan \$58 松露芝士烤餅 Naan with cheese & truffle pate

Pudina Parantha \$42

薄荷千層麥餅

Layered whole wheat bread with fresh mint

All prices are subject to a 10% service charge

<u> Mains - Keep Calm Curry On</u>

Goan Prawn Curry 果亞咖喱蝦 A piquant delicacy from Goa \$168

\$168 Prawn Ghee Roast 南印度特式咖喱蝦 Mangalorean Prawns in fragrant onion & chili pesto with curry leaves

G Parsi Banana Leaf Seabass \$168 蕉葉椰香烤鰽魚 Seabass steamed in banana leaf marinated in coriander pesto

Chicken Makhani/Saagwala \$148 奶油香滑雞 / 菠菜香滑雞 In choice of classic

buttered tomato sauce or spiced spinach Murg Mussallam Roulade \$158 奶油咖喱釀雞肉卷 Rich & Creamy Slow cooked

Stuffed chicken roulade Lamb Rogan Josh / Korma \$158

洋<mark>蔥紅椒咖喱燴羊</mark>肉 / 腰果蓉紅花羊肉 Lamb curry in Kashmiri spices or creamy Korma

♥ Dal Makhani 奶油香草燴黑扁豆及紅腰豆 Black lentils & red kidney beans simmered

on a slow fire with butter ∑ spices Paneer Kadai / Chettinadu \$138 洋蔥蕃茄香料芝士 Cubes of cottage cheese in

choice of onion ∑ tomato masala or Southern chettinad paste Gunpowder Potatoes \$108

印度香料薯仔 Potatoes in robust spice mix

Impossible™ Meatballs Curry \$138 素肉丸咖哩 A Popular Impossible™ Meatball curry dish from royal kitchens of Lucknow

▼ Baigan Bhurta 香草焗茄子蓉 \$128 Spiced eggplant masala

👀 GS Sarson Ka Saag Makki Roti \$148 印式菠菜蓉配鷹嘴豆烤餅 Spicy mustard greens with corn & gram flour roti

\$128 Bhindi Amchoorwali 石榴香草炒<mark>秋</mark>葵 Okras pan sauteé<mark>d</mark> with shallots and pomegranate spiced mix

<u>Happiness is Biryani</u>

\$148 Chicken Dum Biryani 雞柳香料炒飯 (Veg option)

Saffron flavoured basmati rice cooked with tender chicken & fresh herbs "in dum"

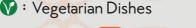
Kolambi Prawn Pullao \$158

印度蝦炒飯 Classic Prawn Rice dish from Malvan Region cooked in robust spice mix

Saffron Pullao 紅花香味飯 \$58 \$48

\$48 Beetroot Raita/

Cucumber Raita 紅菜頭乳酪/青瓜乳酪 Homemade yoghurt



Steamed Rice 印度香米飯

