



# MENU

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✦ **MUKTI** ✦

RESTAURANT & BAR  
AN OASIS OF INDIAN FLAVOURS

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## OPENING HOURS

Tuesday - Sunday

5:00 PM - 10:30 PM

# Our Craft, Our Promise

Our food is personal — crafted with patience, passion, and respect for India's culinary heritage.

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Every dish at Mukti begins long before it reaches the table. It starts with memories, with the flavours we grew up with, and with the passion that fuels our kitchen every day. Indian cooking is built on patience. Spices roasted slowly until they release their aroma, ingredients layered thoughtfully to create depth and techniques passed down through generations.

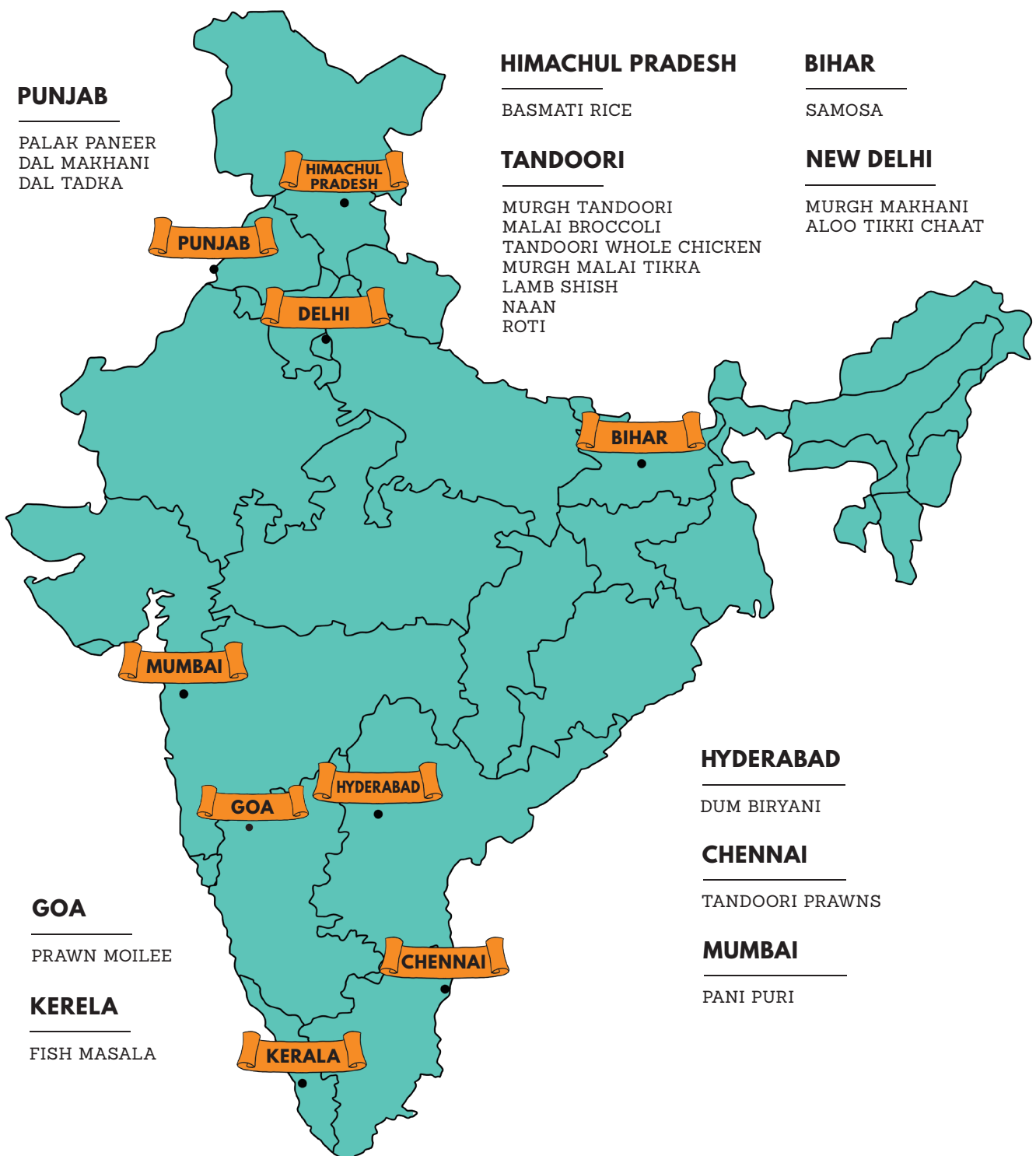
Here, we honour that tradition while adding our own emotion and creativity to the process. Our chefs cook with intuition and feeling, trusting their senses as they balance heat, sweetness, acidity and aroma. That personal connection is what gives each dish its character. When passion guides every step - from chopping to simmering to finishing - flavours naturally evolve into something fuller, richer and more distinctly expressive.

We believe food should tell a story. A story of roots, of craft, of the joy of sharing a meal. Every plate we serve carries that intention- comfort where it's needed, excitement where it matters and a sense of warmth that lingers long after the meal is over. At Mukti our cooking is not just technique; it is emotion turned into flavour, tradition shaped into experience and passion served to your table

From our kitchen to your table, with gratitude

# Flavours of the Indian Subcontinent

Each dish on our menu is rooted in a distinct city and regional tradition. Follow the map to discover where your meal begins.



# Nibbles, Chaat & Essentials

Originating from Food Stalls and Trucks around India.  
Chaats are perfect tangy and savoury start to your meal

## FROM THE FRYER

### **SAMOSA** 130

2 pieces of flaky, golden pastry wrapped around a spiced potato & pea filling, fried crisp & served warm.

### **ONION BHAJI** 160

Crisp, golden fritters made from sliced onions and spiced gram flour, light, fragrant, and served fresh

### **PAKORA** 220 | 210 | 240 **PANEER | CHICKEN | PRAWN**

Crisp fritters made with spiced gram flour, light, fragrant, and served fresh from the fryer.

### **CHICKEN 65** 300

Crisp, bite-sized chicken tossed in a tangy, spiced South Indian marinade and finished with curry leaves and gentle heat.

## SMALL BITES

### **PANI PURI** 125

6 Crispy puris filled with spiced potatoes & chilled tangy water, offering a vibrant burst of flavour.

### **DAHI PURI** 160

4 Crispy puris filled with potatoes, yoghurt, chutneys, and fresh spices, creating bright and flavourful chaat.

## THE SPIRIT OF INDIAN SNACKING

Indian cuisine is known for its lively starter culture, with small bites made for sharing and exploring. These dishes bring excitement to the table with bright, playful flavours.

Our chaats, fried snacks, and house-made accompaniments carry that energy with balanced spices, crisp textures, and fresh daily preparation.

These starters awaken the palate and offer a taste of India's joyful traditions, beginning the meal with colour and warmth.

## CHAATS

### **SAMOSA CHAAT** 180

Crushed samosas topped with tangy chutneys, yoghurt and fresh spices for a vibrant, flavour-packed chaat.

### **ALOO TIKKI CHAAT** 180

Crisp potato patties topped with chutneys, yoghurt and fresh spices for a bright, flavourful chaat.

### **PAPDI CHAAT** 160

Crisp papdi crackers topped with chutneys, yoghurt, potatoes, and fresh spices for a bright, refreshing chaat.

## ACCOMPANIMENTS

### **TANDOORI SALAD** 60

Shredded red and white cabbage with carrot, lightly seasoned with Indian spices for a crisp, refreshing bite.

### **INDIAN GREEN SALAD** 60

Crisp slices of cucumbers, carrots, tomatoes, and onions with lime & green chillis

### **LACCHA PYAAZ** 60

Crisp, layered onion slices finished with lemon and light spice for a bright, tangy bite.

### **PLAIN POPPADOM** 20

Crisp, light poppadom served fresh for a simple, classic start.

### **MANGO CHUTNEY** 50

A bold, spicy chilli chutney with bright heat and a touch of tang.

### **MASALA POPPADOM** 80

Crisp poppadom topped with onions, tomatoes, herbs, and gentle spice for a fresh, crunchy starter.

### **MINT CHUTNEY** 50

Fresh mint and coriander blended with yoghurt and light spice for a cooling accompaniment.

### **TAMARIND CHUTNEY** 50

Rich tamarind blended with jaggery and mild spice, creating a sweet, sour, and smooth accompaniment.

### **CHILLI CHUTNEY** 50

A bold, spicy chilli chutney with bright heat and a touch of tang.



# Handcrafted In The Tandoor

Fresh from our Tandoor Oven, Charred, Marinated and Roasted to Perfection. These Dishes are a must have!

## CLAY OVEN MEATS

### TANDOORI PRAWNS 650

Fresh jumbo prawns marinated with spices and herbs, grilled for a smoky, tender, flavourful bite.

### CHICKEN TIKKA 300

Tender chicken pieces marinated in yoghurt and spices, then tandoor-fired for a smoky, flavourful finish.

### LAMB SHISH 380

Marinated lamb grilled to smoky tenderness, offering clean spice, rich flavour, and a juicy texture.

### AFGHANI FISH TIKKA 290

Soft fish fillets marinated in creamy yoghurt, mild spices, and herbs, then tandoor-fired for a tender, smoky finish.

### MURGH MALAI TIKKA 320

Tender chicken marinated in cream, yoghurt, and mild spices, then tandoor-fired for a soft, buttery finish.

### SALMON TIKKA 520

Fresh salmon marinated with mint, yoghurt, and warm spices, then tandoor-fired for a smoky, refreshing finish.

## THE HEART AND SOUL OF MUKTI

Born in fire and clay, this is where Mukti's spirit lives—rooted in the timeless craft of the tandoor. Glowing embers and seasoned clay turn simple ingredients into something soulful, fragrant, and unforgettable, capturing the essence of tradition in every bite.

Each dish reflects patience and passion, where smoke, spice, and gentle heat create flavours that are deep, comforting, and unmistakably Indian. From tender meats and seafood kissed by flame, this is rustic, honest cooking—warm, bold, vibrant, and lovingly crafted with care straight from the heart.

## TANDOORI CHICKEN

### TANDOOR SMOKED WHOLE CHICKEN 900

A whole 1.2kg chicken marinated overnight in yoghurt, chilli, lemon, and warm spices, then roasted in our clay tandoor for deep smokiness, charred edges, and tender, juicy meat. Designed for sharing, it offers the full flavour and comfort of classic tandoor cooking in a generous, crowd-pleasing preparation.

Please note: This dish requires overnight marination. Kindly order one day in advance.

## FIRE KISSED VEGETARIAN CLASSICS

### PANEER TIKKA 320

Soft paneer cubes marinated in yoghurt, spices, and herbs, then tandoor-fired for a smoky, tender finish.

### MALAI CHEESY BROCCOLI 220

Broccoli florets marinated in cream, yoghurt, and mild spices, then tandoor-roasted for a soft, smoky, and buttery finish.

### PANEER MALAI TIKKA 330

Soft paneer marinated in cream and mild spices, tandoor-roasted for a smooth, smoky finish.

### TANDOORI MUSHROOM 240

Mushrooms marinated in yoghurt and spices, then roasted for a smoky, tender bite.

## CHEF NOTES

Every cut of meat is marinated in-house using our handcrafted spice blends and hung yoghurt, then cooked in the tandoor at over 400°C.

This technique creates the signature char, aroma, and succulence of true Indian tandoor cooking.

# Spice & Soil Vegetarian Plates

Wholesome, soulful and full of spice.  
These vegetarian favourites are unforgettable

## LENTILS OF INDIA

### DAL TADKA 160

Yellow lentils cooked until smooth and finished with a fragrant ghee tadka of spices.

### DAL MAKHANI 190

Slow-cooked black lentils simmered with butter and cream for rich, velvety flavour.

### PANCHRATNA DAL 200

A blend of five lentils slow-cooked with spices for a warm, hearty, and aromatic dal.

## VEGETARIAN TRADITIONS

India has one of the world's richest vegetarian traditions, built on freshness, balance, and the natural flavour of ingredients.

Our dishes follow that philosophy, using house-made gravies, freshly ground spices, and vegetables prepared each day for clean, vibrant taste.

From slow-cooked dals to aromatic vegetable curries, this section celebrates the soulful, comforting heart of Indian vegetarian cooking.

## PANEER CREATIONS

Our paneer and yoghurt are made fresh in-house every day, giving each dish natural richness and clean, vibrant flavour.

The freshness of our dairy makes every marinade softer, every gravy smoother, and every bite fuller and more satisfying. These creations highlight the best of our handcrafted

### PANEER MAKHANI 330

Paneer simmered in a buttery tomato gravy with cream and gentle spices for a smooth, comforting curry.

### PANEER LABABDAR 320

Tender paneer cubes in a velvety tomato-and-cashew sauce enriched with butter and mild spices.

### KADHAI PANEER 320

Paneer cooked with peppers, onions, and a bold kadhahi masala for rich, aromatic flavour.

### PALAK PANEER 280

Soft paneer simmered in a smooth spinach gravy with gentle spice and warm, balanced flavour

### PANEER JALFREZI 320

Soft paneer tossed with peppers, onions, and a zesty masala, giving a vibrant, lightly spiced dish.

## ROOTS AND GREENS

### BHINDI DO PYAZA 160

Tender okra sautéed with onions, tomatoes, and gentle spices for a bright, homely dish.

### MUSHROOM TIKKA MASALA 260

Charred marinated mushrooms in a creamy tomato masala, full of smoky spice and comforting richness

### VEGETABLE VINDALOO 280

Seasonal vegetables simmered in a fiery, vinegar-spiked masala, offering sharp heat and vibrant flavour.

### ALOO GOBI 195

Tender cauliflower and potatoes cooked with gentle spices, creating a classic, comforting vegetarian dish.

### VEGETABLE KORMA 250

Seasonal vegetables cooked in a smooth, subtly spiced creamy sauce made with nuts and coconut.

### VEGETABLE JALFREZI 240

Seasonal vegetables cooked with peppers, onions, and tangy spices for a bright, lively curry.

# Where Meat Meets the Masala

Tender meats simmered in vibrant, soulful masalas, bringing deep, comforting flavour in every bite.

## ALL ABOUT THE BIRD

### MURGH MAKHANI 320

Tender chicken simmered in a buttery tomato gravy with cream and gentle spices for a comforting curry.

### CHICKEN TIKKA MASALA 320

Tandoor-fired chicken simmered in a creamy tomato and onion gravy with warm, balanced spice.

### CHICKEN KORMA 300

Juicy chicken cooked in a smooth, aromatic korma sauce made with yoghurt, nuts, and gentle spices.

### KADHAI CHICKEN 300

Chicken cooked with peppers, onions, and a bold kadhai masala for rich, aromatic flavour.

### CHICKEN VINDALOO 320

Chicken Simmered in a fiery, vinegar-spiked masala, offering sharp heat and vibrant flavour.

### CHICKEN SAAGWALA 320

Tender chicken simmered in a smooth spinach gravy with mild spices for clean, comforting flavour

## EVERYTHING EGGY

### ANDA MASALA 220

Boiled eggs simmered in a spiced tomato-onion gravy, offering warm, comforting flavour

### EGG BHURJI 220

Scrambled eggs cooked with onions, tomatoes, and spices for a bright, comforting Indian classic.

## JALFREZI

A bright, stir-fried curry with peppers, onions, tomatoes and bold, tangy spice

### CHICKEN 290

Chicken tossed with peppers, onions, and a zesty masala, giving a vibrant, lightly spiced dish.

### LAMB 390

Lamb tossed with peppers, onions, and a zesty masala, giving a vibrant, lightly spiced dish.

### PRAWN 350

Prawns tossed with peppers, onions, and a zesty masala, giving a vibrant, lightly spiced dish.

## LAMB AT ITS FINEST

### LAMB ROGAN JOSH 380

Tender lamb simmered in a rich Kashmiri masala with warm spices and deep, aromatic flavour.

### KADHAI LAMB 370

Lamb cooked with peppers, onions, and a bold kadhai masala for rich, aromatic flavour.

### LAMB PALAK 380

Tender lamb simmered in a smooth spinach gravy with warm spices for rich, comforting flavour.

### LAMB KORMA 380

Tender lamb cooked in a smooth, subtly spiced creamy sauce made with cashew nuts

### LAMB VINDALOO 390

Lamb simmered in a fiery, vinegar-spiked masala, offering sharp heat and vibrant flavour.

### LAMB LAL MAAS 890

A slow-braised lamb shank simmered in Rajasthani red chillies and spices for a bold, hearty, and aromatic curry.

## THE CRAFT BEHIND OUR CURRIES

From handcrafted masalas to freshly ground spices, every curry reflects our commitment to technique and tradition. Slow cooking and precise seasoning allow each dish to develop warmth, complexity, and true Indian character.

Behind every curry is time and instinct. Aromatics are sautéed, spices bloomed & gravies slow-cooked to build rich, harmonious flavour that reflects regional roots and our commitment to care and authenticity.



# Coastal Specialties

Fresh catch meets coastal spice, blending clean flavours, bright aromatics, and seafood's sweetness with Indian warmth.

## ALLERGY ADVISORY

**FOR YOUR SAFETY, PLEASE ADVISE OUR TEAM OF ANY ALLERGIES OR DIETARY RESTRICTIONS. SOME DISHES MAY CONTAIN SEAFOOD, SHELLFISH, NUTS, OR DAIRY.**

## INDIAN COASTAL TRADITIONS

Rooted in India's coastal flavours and crafted with seafood sourced from Hua Hin's fresh markets, our dishes celebrate the purity and natural sweetness of the day's best catch.

Indian coastal cuisine is defined by bright aromatics, gentle heat, and spices that enhance rather than overpower. From coconut-rich curries to lightly charred grills, these traditions bring out the true character of the ocean without masking its delicacy. Our approach follows that philosophy—simple, vibrant, and full of depth.

In this section, you'll find dishes that reflect the warmth of India's shoreline kitchens, prepared with the flavours and spirit of the coast. Whether grilled, simmered, or pan-tossed, each plate combines Hua Hin's fresh local catch with the lively, comforting spices that make Indian seafood so unique.

## FROM THE OCEAN

<b>GOAN CRAB CURRY</b>	420	<b>PRAWN TIKKA MASALA</b>	380
Sweet, tender crab simmered in a rich Goan curry of coconut, chilli, and tangy spices for bold coastal depth.		Tandoor-fired prawns simmered in a creamy tomato-onion masala with warm, aromatic spice.	
<b>FISH MASALA</b>	330	<b>PRAWN MOILEE</b>	350
Tender fish cooked in a spiced tomato-onion masala with warm, coastal aromatics and balanced heat		Prawns cooked in a fragrant Kerala-style sauce with ginger, turmeric, curry leaves & mild spices.	
<b>FISH VINDALOO</b>	340	<b>PRAWN VINDALOO</b>	370
Fish simmered in a fiery, vinegar-spiked masala, offering sharp heat and vibrant flavour.		Prawns simmered in a fiery, vinegar-spiked masala, offering sharp heat and vibrant flavour.	





# Tandoor & Tawa Breads

Our breads are made fresh daily using traditional tawa rolling and tandoor firing. Each is hand-worked, rested, and cooked to order

## TANDOOR



## INDIAN FLAT BREADS

### TANDOORI ROTI 50

Whole wheat roti cooked in the tandoor for a warm, rustic, lightly charred finish.

### CHAPATI 50

Thin, soft whole wheat chapati prepared on the tawa for a light, comforting bite.

### LACCHA PARATHA 70

Layered whole wheat paratha cooked in the tandoor for a soft, flaky, buttery finish.

### PUDINA LACCHA PARATHA 80

Soft, mint-layered paratha with crisp folds and fresh herbal aroma, prepared in the tandoor

## NAAN

Soft, tandoor-baked flatbread with a warm, tender centre and lightly charred edges.

### PLAIN 50

### BUTTER 60

### GARLIC 70

### CHEESE 120

## CHEFS NOTE

We cook our breads in a handcrafted clay tandoor brought from India, allowing them to develop the gentle char, smoky aroma, and fluffy texture found in traditional Indian kitchens.

## PERFECT PAIRINGS

Our breads pair beautifully with creamy gravies, dal dishes, and slow-simmered curries, soaking up every layer of flavour. Soft rotis complement lighter dishes, while charred naans and tandoor-fired breads suit richer sauces.

For the best experience, enjoy a mix of textures and discover how each bread adds its own character to the meal.

## CHARCOAL NAAN

Soft tandoor-baked naan enriched with activated charcoal for a warm, smoky, strikingly dark finish

### PLAIN 60

### BUTTER 70

### GARLIC 80

### CHEESE 130

### CHEESE & GARLIC 150

## HOUSE MADE INDIAN BREADS

Our breads are prepared fresh throughout the day using traditional tawa rolling and high-heat tandoor firing.

Each dough is hand-worked, rested, and cooked to order, giving every bread its own texture, aroma, and character. Soft, warm, and made to pair beautifully with our curries and grills, these breads complete the Indian dining experience with comfort and authenticity.

Every piece is shaped with intention, allowing the dough to rise, blister, and char naturally in our clay tandoor. The result is a selection of breads that bring depth, warmth, and a touch of rustic tradition to every meal.

# The Essence of Basmati

Long-grain basmati cooked gently for perfect aroma, texture, and balance with any dish on the table.

## FRAGRANT GRAINS

### BASMATI RICE 70

Aromatic basmati rice cooked until perfectly fluffy, light, and naturally fragrant.

### JEERA RICE 90

Fluffy basmati rice tossed with roasted cumin seeds for a light, earthy, aromatic finish.

### MATAR PULAO 120

Basmati rice cooked with mixed vegetables and gentle spices for a light, aromatic pulao.

### EGG FRIED RICE 120

Fluffy basmati fried with eggs, vegetables, and subtle seasoning for a simple, aromatic dish.

### GARLIC FRIED RICE 120

Fluffy basmati fried with garlic and subtle seasoning for a simple, aromatic dish.

### SAFFRON RICE 150

Basmati rice cooked with saffron to create soft, airy grains with a subtle floral sweetness.

## WHERE EVERY GRAIN MATTERS

Basmati lies at the heart of Indian cooking, cherished for its fragrance, long grains, and naturally airy texture.

We prepare our rice with gentle heat and traditional methods so every grain stays light, separate, and aromatic.

This attention to detail preserves its elegance and allows its natural flavour to shine.

Paired with rich curries, slow-cooked dals, biryanis, or charcoal-grilled meats, our rice brings balance and comfort to each plate.

It absorbs gravies, carries spices, and elevates every bite. Whether served simply steamed or lightly seasoned, our rice reflects care in every grain and completes the Indian dining experience with warmth and authenticity.

## DUM BIRYANI

Basmati, spices, and your choice of meat or vegetables are layered and sealed beneath a golden paratha.

As the dough rises, steam gently infuses every grain, creating a biryani that is aromatic, tender, and full of depth.

### MIXED VEGETABLES 250

### EGG 260

### CHICKEN 280

### FISH 300

### PRAWN 350

### PANEER 320

### LAMB 380

## THE CALM TO THE SPICE

### PLAIN RAITA 100

Cooling yoghurt raita lightly seasoned for a simple, refreshing accompaniment.

### MIXED RAITA 120

Cool yoghurt mixed with chopped vegetables and gentle spices, offering a refreshing balance to any meal.

# Save Room for Dessert

Sweet, comforting, and made with care. Our desserts celebrate India's favourite classics with a touch of our own creativity.

## KULFI

Our playful take on traditional kulfi. These kulfi pops pack big flavour in every bite, featuring saffron, green apple, badam pistachio and mango.

Smooth, creamy, refreshing and ideal for groups of 2-4.

**SAFFRON**

**MANGO**

**BADAM PISTACHIO**

**GREEN APPLE**

**SET OF 4** 220

## ICE CREAM

cool, creamy scoops to balance the richness of our Indian sweets. enjoy it on its own or paired with classics like gulab jamun.

**VANILLA** 80

**CHOCOLATE** 80

**STRAWBERRY** 80

## TREATS WORTH SERVING SPACE FOR

**GULAB JAMUN  
W/ VANILLA ICE CREAM** 150

Soft, warm milk-dumplings soaked in Rose syrup, pistachios and served with creamy vanilla ice cream.

**MOONG DAL HALWA** 150

Finely ground moong dal roasted patiently in ghee, then simmered with milk, sugar, and saffron to create a warm, melt-in-the-mouth dessert

**GAJAR HALWA  
W/ VANILLA ICE CREAM** 180

Traditional carrot halwa simmered in milk and ghee, served warm with cold vanilla bean ice cream for a comforting contrast.

ASK OUR TEAM FOR THEIR  
FAVOURITE  
SWEET OF THE DAY

## WHERE TRADITION SWEETENS

Indian desserts blend simplicity and indulgence. Milk simmered for hours, nuts toasted gently, spices added with intuition.

These Humble foundations create extraordinary results. Our menu draws from those traditions, offering sweets that feel comforting, familiar, and deeply connected to India's culinary heart.

Celebrating timeless flavours, handcrafted techniques, and the warmth of shared moments.

## PERFECT PAIRINGS

Our desserts come alive when matched with the right pairing. A cool, creamy ice cream adds contrast to warm classics and creates a smooth refreshing balance.

A light drink or gentle palate-cleanser helps lift richer flavours, keeping every bite enjoyable and never overwhelming.

These pairings are chosen to enhance textures, brighten sweetness and create a satisfying harmony transforming simple desserts.



# Thank You & Connect With Us

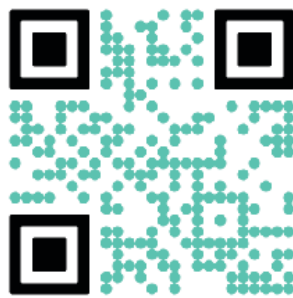
Stay connected for special menus, festival events, and exclusive offers

## FOLLOW US, JOIN US, VISIT US AGAIN



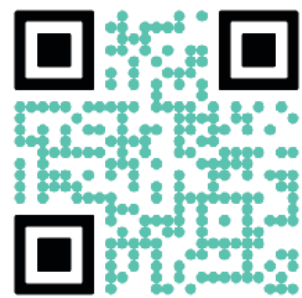
### INSTAGRAM

Behind the scenes, new dishes, and daily moments



### FACEBOOK

Events, special menus, promotions, and updates from



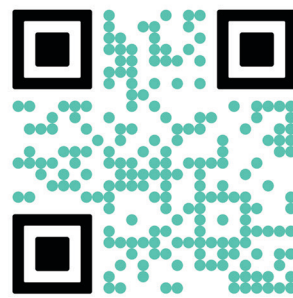
### TIKTOK

Quick videos, kitchen stories and flavours in motion



### GOOGLE REVIEWS

Share your experience — your review helps us



### PHOTO MENU

Explore our dishes with visuals & seasonal updates



### TRIPADVISOR REVIEWS

We'd truly appreciate your recommendation

**YOUR SUPPORT HELPS US KEEP COOKING FROM THE HEART  
WE WOULD LOVE TO SEE YOU AGAIN**