

MÀ LA CARTE Menu

CHAATS

Chaats are perfect for sharing, bringing people together in every bite

SAMOSA 	190
POTATO GREEN PEAS GINGER RAISINS CORIANDER SPICED MASALA ASSORTMENT OF CHUTNEYS	
ONION BHAJI GF 	160
ONION GRAM FLOUR CUMIN KASOORI METHI TUMERIC RED CHILLI MINT CHUTNEY	
SAMOSA CHAAT	180
POTATO WONTONS NIMKI ONION CHERRY TOMATOES BHUJIA MINT & MITHI CHUTNEY YOGHURT CURRY LEAF	
PANI PURI 	125
PURIS POTATO CORIANDER BOONDI MINT JAL	
MASALA POPPADOM GF 	80
POPPADOM ONION CHERRY TOMATOES LIME CHILLI BHUJIA CORIANDER	
PAKORA GF (PANEER CHICKEN PRAWN)	220 210 240
GRAM FLOUR CUMIN TUMERIC KASOORI METHI CHILLI MINT CHUTNEY	

ACCOMPANIMENTS

Designed to compliment your meal, a selection of carefully curated sauces & sides to accompany any meal

LACCHA PYAZ  GF 	60
ONIONS LIME CHILLI CHAAT MASALA CORIANDER	
TANDOORI SALAD  GF 	60
WHITE CABBAGE RED CABBAGE CARROT CUCUMBER LIME CHILLI CHAAT MASALA CORIANDER	
INDIAN GREEN SALAD GF 	60
ONIONS TOMATOES CARROTS CUCUMBERS LIME WEDGES GREEN CHILLI	
MINT CHUTNEY  GF	50
CORIANDER MINT GREEN CHILLI GINGER GARLIC TOMATO YOGHURT CUMIN SPICED MASALA	
MITHI 'TAMARIND' CHUTNEY 	50
TAMARIND PALM SUGAR GINGER FENNEL SPICED MASALA	
CHILLI CHUTNEY  GF 	50
RED & GREEN CHILLIS ONIONS TOMATOES GINGER GARLIC TAMARIND CORIANDER SPICED MASALA	
MANGO CHUTNEY GF 	50
NAM DOK MAI MANGOES GREEN CHILLIS ONIONS GINGER GARLIC SPICED MASALA	

TANDOORI

All dishes marinated with a blend of Indian spices & cooked in a traditional clay oven served with mint chutney & tandoori salad

SALMON TIKKA  GF	520
SALMON LOIN MUSTARD GINGER GARLIC CHILLI CORIANDER	
MURGH TANDOORI  GF	300
CHICKEN MUSTARD GARLIC CHILLI GINGER CORIANDER	
MALAI BROCCOLI GF	220
BROCCOLI GARLIC GINGER CHILLI CHEESE CREAM	
LAMB SHISH  GF	380
LAMB GARLIC GINGER CHEDDAR CHEESE CHILLI	
AFGHANI FISH TIKKA GF	290
PANGASIU LOIN GINGER GARLIC LIME CHEESE CREAM CHILLI CARDAMOM CORIANDER	
PANEER TIKKA  GF	320
PANEER ONIONS CAPSICUM GINGER GARLIC LIME CORIANDER	
TANDOORI PRAWNS  GF	650
TIGER PRAWNS MUSTARD GINGER GARLIC LIME CORIANDER	

BREADS

From fluffy naans to crisp rotis, our Indian breads are a staple at every table — the ideal way to scoop, wrap, and savour each bite

CHAPATI 	50
SOFT, THIN ATTA FLATBREAD COOKED OVER A TAWA FOR A LIGHT DELICATE BITE	
TANDOORI ROTI 	50
HARD ATTA FLATBREAD COOKED IN A TANDOOR AT HIGH HEAT FOR A FIRM & HEARTY TEXTURE	
LACCHA PARATHA 	70
FLAKY, MULTI-LAYERED FLATBREAD, EXPERTLY FINISHED IN A TANDOOR FOR A CRISP, BUTTERY FINISH	
NAAN (PLAIN BUTTER GARLIC)	50 60 70
SOFT & FLUFFY MAIDA FLATBREAD. AVAILABLE PLAIN, BRUSHED WITH BUTTER OR INFUSED WITH GARLIC	
CHEESE NAAN	120
SOFT, FLUFFY MAIDA FLATBREAD GENEROUSLY STUFFED WITH MELTED WHITE CHEDDAR CHEESE FOR A RICH, INDULGENT BITE	

M À LA CARTE Menu

CURRIES

This generous portion is perfectly sized for sharing between two

DAL TADKA GF 160

TOOR DAL | ARHAR DAL | GINGER | GARLIC | TOMATOES
ONIONS | CUMIN | CORIANDER | TURMERIC CHILLI | LIME

DAL MAKHANI GF 190

URAD DAL | CREAM | BUTTER | CUMIN | KASOORI METHI
GARAM MASALA | CHILLI | SPICED MASALA

MURGH 'BUTTER CHICKEN' MAKHANI GF 300

MURGH TANDOORI | TOMATO | ONIONS | GINGER | GARLIC
CASHEW NUTS | BUTTER | CREAM | SPICED MASALA

CHICKEN TIKKA MASALA GF 320

MURGH TANDOORI | TOMATO | ONIONS | GINGER | GARLIC
CASHEW NUTS | BUTTER | CREAM | CHILLI | SPICED MASALA

LAMB ROGAN JOSH GF 380

LAMB SHOULDER | TOMATO | ONIONS | GINGER | GARLIC
CASHEW NUTS | KASOORI METHI | SPICED MASALA

JALFREZI GF 240 | 290 | 320
(VEG | CHICKEN | PRAWN)

CAPSICUM | WHITE CABBAGE | TOMATO | ONIONS | GINGER
GARLIC | CASHEW NUTS | SOY SAUCE | SPICED MASALA

PALAK PANEER GF 280

PANEER | SPINACH | TOMATO | ONIONS | GINGER | GARLIC
CREAM | KASOORI METHI | SPICED MASALA

KORMA GF 250 | 300 | 350 | 380
(VEG | CHICKEN | PRAWN | LAMB)

GINGER | GARLIC | CASHEW NUTS | MELON SEEDS | RAISINS
PISTACHIOS | CREAM | SPICED MASALA

VINDALOO GF 280 | 320 | 350 | 390
(VEG | CHICKEN | PRAWN | LAMB)

TOMATOES | ONIONS | GINGER | GARLIC | POTATO | CHILLI
KASOORI METHI | LIME | SPICED MASALA

PANEER LABABDAR GF 300

PANEER | TOMATOES | ONION | GINGER | GARLIC | CHILLI
CASHEW NUTS | WHITE CHEDDAR CHEESE | CREAM
SPICED MASALA

ESSENTIALS SIDES

Our essential sides bring balance and warmth — spiced vegetables, crisp okra, and soothing raita to complement every bite

ALOO GOBI GF 140

POTATO | CAULIFLOWER | TOMATOES | ONION | GINGER
GARLIC | CHILLI | KASOORI METHI | SPICED MASALA

RAITA GF 100

YOGHURT | CUCUMBER | TOMATO | ROASTED CUMIN |
ONION | CHILLI | CREAM

BHINDI DO PIYAJA GF 140

OKRA | TOMATOES | ONION | GINGER | GARLIC | CHILLI
DRY MANGO | SPICED MASALA

BIRYANI

A royal feast from the Mughal era — fragrant rice, rich spices and tender meats fit for emperors & queens. Served with raita.

VEGETABLE BIRYANI GF 230

CARROTS | BEANS | POTATO | CAULIFLOWER | TOMATO
ONION | GINGER | GARLIC | ROSE WATER | BASMATI RICE
SPICED MASALA

CHICKEN BIRYANI GF 280

CHICKEN | EGG | TOMATO | ONIONS | GINGER | GARLIC
ROSE WATER | BASMATI RICE | SPICED MASALA

LAMB BIRYANI GF 350

LAMB | TOMATO | ONIONS | GINGER | GARLIC | ROSE
WATER | BASMATI RICE | SPICED MASALA

RICE

BASMATI RICE GF 100

EGG FRIED RICE GF 150

GARLIC FRIED RICE GF 150

JEERA RICE GF 120

BASMATI RICE | CUMIN SEEDS

MATAR PULAO GF 150

BASMATI RICE | GREEN PEAS | TOMATOES | ONIONS
GINGER | GARLIC | CUMIN SEEDS | CORIANDER

DESSERTS

A delightful finale to every Indian meal, indulging the senses with rich, aromatic and vibrant flavors

GULAB JAMUN 100

SOFT, GOLDEN MILK DUMPLINGS SOAKED IN A WARM
CARDAMOM ROSE INFUSED SYRUP, A TIMELESS DELIGHT

ICE CREAM GF 60

INDULGENT CREAMY
STRAWBERRY | CHOCOLATE | VANILLA ICE CREAM

★ **MUKTI** ★
RESTAURANT & BAR

WWW.MUKTIHUAHIN.COM | 092 459 6067

NO 86, MOO 14, HIN LEK FAI, HUA HIN

🌱 VEGAN GF GLUTEN-FREE 🌶 MILD 🌶 MEDIUM 🌶 SPICY