



# 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.

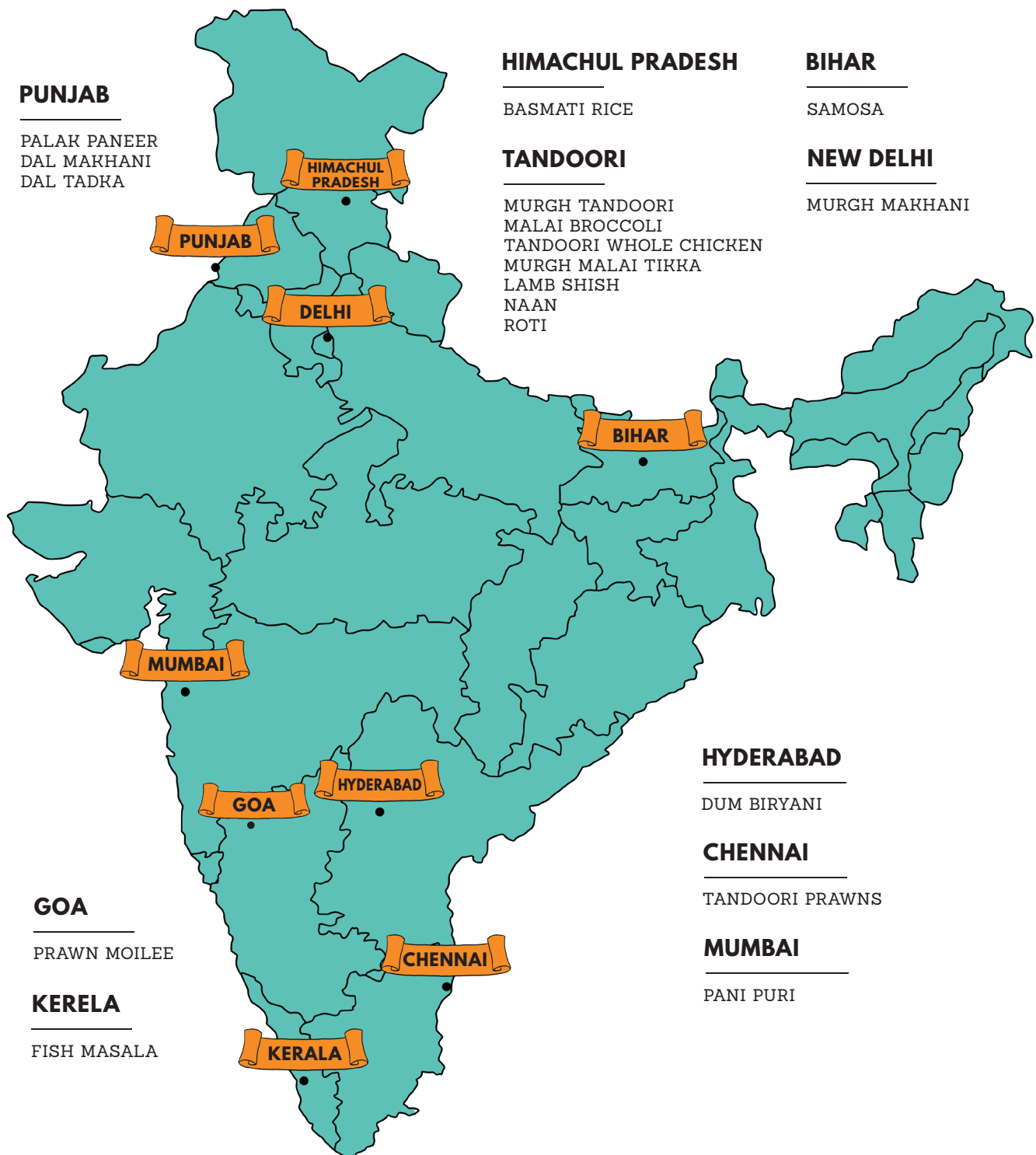
Here, we honour that tradition while adding our own emotion and creativity to the process. Our chefs cook with intuition and feeling, trusting their senses as they balance heat, sweetness, acidity and aroma. That personal connection is what gives each dish its character. When passion guides every step - 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

**PAKORA** 250 | 230 | 265  
PANEER | CHICKEN | PRAWN

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

**ONION BHAJI** 170

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

**SAMOSA** 140

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

## CHUTNEYS

**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.

**MANGO CHUTNEY** 50

Ripe mangoes gently simmered with traditional spices for a sweet, tangy and flavourful accompaniment

## SMALL BITES

**DAHI PURI** 170

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

**PANI PURI** 135

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

## CHAATS

**SAMOSA CHAAT** 190

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

**PAPDI CHAAT** 170

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

## INDIAN SALADS

**TANDOORI SALAD** 60

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

**INDIAN GREEN SALAD** 70

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

## POPPADOM

**MASALA POPPADOM** 80

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

**PLAIN POPPADOM** 20

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

## THE SPIRIT OF INDIAN SNACKING

Indian cuisine is known for its vibrant starter culture, with dishes made for sharing & exploring.

Our chaats, fried snacks & house made accompaniments bring together crisp textures, balanced spices & fresh daily preparation.

## THE CALM TO THE SPICE

**MIXED RAITA** 130

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

**PLAIN RAITA** 110

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



# 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 620

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

### CHICKEN TIKKA 330

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 310

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

### MURGH MALAI TIKKA 340

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

## TANDOOR



MUNNILAL  
— T A N D O O R S —

## 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.

## MADE FOR SHARING

### MIXED PLATTER 590

A selection of five tandoor favourites featuring Murgh Tandoor, Murgh Malai Tikka, Lamb Shish Kebab, Malai Broccoli, and Afghani Fish Tikka.

Cooked over charcoal in our traditional tandoor oven, it's the perfect way to explore a variety of flavours in one dish.

## VEGETARIAN CLASSICS

### MALAI CHEESY BROCCOLI 240

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

### PANEER TIKKA 350

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

## 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 180

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

### DAL MAKHANI 200

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

### PANCHRATNA DAL 230

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

Made fresh in-house each day, our paneer and yoghurt are at the heart of many of our vegetarian favourites.

Their freshness brings richness, balance and depth of flavour, transforming simple ingredients into dishes full of character.

### PANEER MAKHANI 360

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

### KADHAI PANEER 350

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

### PALAK PANEER 310

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

### PANEER JALFREZI 350

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

## PANEER SPECIALTIES

Paneer holds a special place in Indian cuisine, prized for its delicate flavour, soft texture and ability to absorb the rich spices and sauces it is cooked with.

At Mukti, our paneer is prepared fresh in-house and paired with house-made gravies and freshly ground spices. From rich tomato-based curries to fragrant spinach and aromatic masala preparations, these dishes celebrate one of India's most beloved ingredients through a variety of regional flavours and cooking styles.

## ROOTS AND GREENS

### BHINDI DO PYAZA 180

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

### VEGETABLE JALFREZI 260

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

### ALOO GOBI 200

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

### VEGETABLE KORMA 260

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

### VEGETABLE VINDALOO 300

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

# 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

### FISH MASALA

350

Tender fish gently simmered in a rich tomato and onion masala, infused with warming spices and delicate coastal aromatics. Balanced and deeply flavourful, this comforting curry brings

### FISH VINDALOO

380

Delicate fish simmered in a fiery Goan-style curry, where aromatic spices and vinegar come together to create a bold interplay of heat and tang. Rich, vibrant and full of character,

### PRAWN TIKKA MASALA

410

Tandoor-fired prawns gently simmered in a rich tomato and onion masala, finished with cream and fragrant spices. Smoky from the tandoor and beautifully balanced, this classic

### PRAWN VINDALOO

400

Succulent prawns simmered in a fiery, vinegar-spiked masala, delivering bold heat and vibrant flavour. Layers of garlic, warming spices and tangy notes create a rich curry inspired by





# 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 360

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

### CHICKEN TIKKA MASALA 360

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

### CHICKEN KORMA 330

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

### KADHAI CHICKEN 330

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

### CHICKEN VINDALOO 360

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

### CHICKEN SAAGWALA 360

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

## JALFREZI

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

### CHICKEN 320

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

### LAMB 420

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

### PRAWN 400

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

## SIGNATURE CURRY

### LAMB LAL MAAS 980

Slow-braised lamb shank cooked until meltingly tender in a rich, robust gravy of fiery red chillies and aromatic spices inspired by the royal kitchens of Rajasthan. Bold, deeply flavoured & comforting, with a lingering warmth that defines this regional speciality.

## 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 400

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

### LAMB PALAK 420

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

### LAMB KORMA 420

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

### LAMB VINDALOO 440

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

## 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.



# The Essence of Basmati

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

## FRAGRANT GRAINS

|                                                                                           |     |                                                                                               |     |
|-------------------------------------------------------------------------------------------|-----|-----------------------------------------------------------------------------------------------|-----|
| <b>BASMATI RICE</b>                                                                       | 75  | <b>EGG FRIED RICE</b>                                                                         | 135 |
| Aromatic basmati rice cooked until perfectly fluffy, light, and naturally fragrant.       |     | Fluffy basmati fried with eggs, vegetables, and subtle seasoning for a simple, aromatic dish. |     |
| <b>JEERA RICE</b>                                                                         | 95  | <b>GARLIC FRIED RICE</b>                                                                      | 135 |
| Fluffy basmati rice tossed with roasted cumin seeds for a light, earthy, aromatic finish. |     | Fluffy basmati fried with garlic and subtle seasoning for a simple, aromatic dish.            |     |
| <b>MATAR PULAO</b>                                                                        | 125 | <b>SAFFRON RICE</b>                                                                           | 160 |
| Basmati rice cooked with mixed vegetables and gentle spices for a light, aromatic pulao.  |     | 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.

|                         |     |
|-------------------------|-----|
| <b>MIXED VEGETABLES</b> | 280 |
| <b>EGG</b>              | 260 |
| <b>CHICKEN</b>          | 310 |
| <b>FISH</b>             | 320 |
| <b>PRAWN</b>            | 390 |
| <b>PANEER</b>           | 350 |
| <b>LAMB</b>             | 410 |

## A STAPLE OF INDIAN TRADITION

For generations, rice has remained a cornerstone of Indian cuisine.

Found on tables across the country, it forms an essential part of everyday meals and cherished family traditions.

From simple home cooking to festive celebrations, rice has long brought people together & continues to hold a special place at the heart of Indian dining.

# 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



MUNNILAL  
— T A N D O O R S —

## 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.

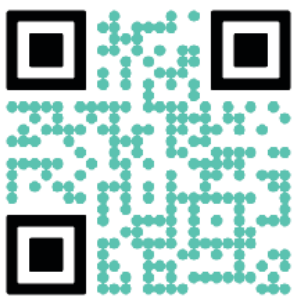
Each dough is hand-worked, rested, and cooked to order, giving every bread its own texture, aroma, and character. Soft, warm, and made to pair beautifully with our curries and grills, these breads complete the Indian dining experience with comfort and authenticity.

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.

# Thank You & Connect With Us

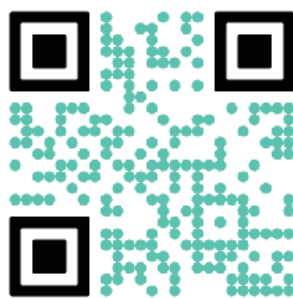
Stay connected for special menus, festival events, and exclusive offers

## FOLLOW US, JOIN US, VISIT US AGAIN



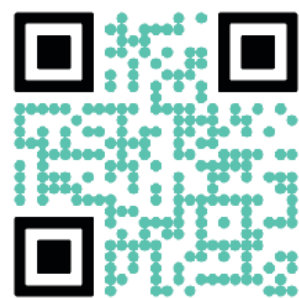
### INSTAGRAM

Behind the scenes, new dishes, and daily moments



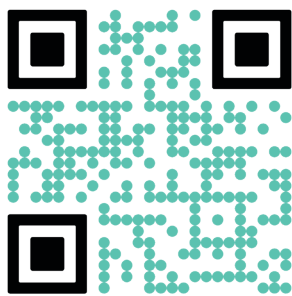
### FACEBOOK

Events, special menus, promotions, and updates from



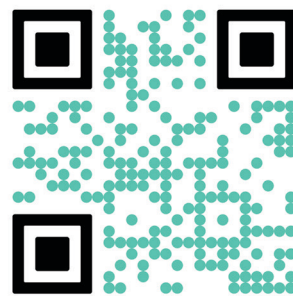
### TIKTOK

Quick videos, kitchen stories and flavours in motion



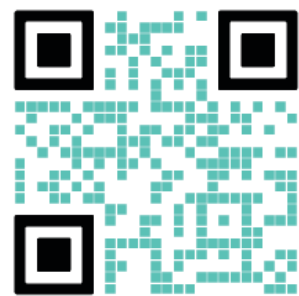
### GOOGLE REVIEWS

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**