

roti

By *d'Jandoor*[®]
Since 1990



Introducing you to the flavours of Mughlai cuisine

Spanning across time and space, region and community, Mughlai cooking is unique to the subcontinent of India. Over the centuries, it has evolved from common folk food into fine, gourmet cuisine. The bounty of farm, ocean and garden is transformed through hours of simmering in handis (large earthenware or metallic pots with tightly fitted lids), into food that is beautifully tender and full of flavour.

Mughlai cooking was part of the romance of the old caravan routes of India travelled by the traders and warriors of yesteryear. D'Tandoor invites you to experience a range of the best Mughlai dishes brought to you by our experienced Indian and Pakistani chefs.

The Flavours of India

From the seemingly infinite and diverse culinary creations that exist throughout the Indian subcontinent, we have chosen to present some of the more authentic and legendary dishes.

The common term “curry” an English adaptation of the Tamil word “kari” meaning “seasoned sauce”, was never intended to identify Indian cuisine as a whole.

Incredibly varied, Indian cuisine is a blend of many nationalities and cultures. The most elaborate dishes came from the north and were inherited from the invading Persian Moguls. They brought with them pulaos and briyani, rich and lavish dishes with an abundance of meat, ghee, nuts and saffron. Their kormas with savoury sauces, kebab and tandoori dishes, complemented by homemade wheat breads such as chappatis, parathas and naan, are world-renowned. And their hot, spiced tea pairs well with the cold northern Indian winters.

SIKANDARI E RAAN
(Order 24 hours in advance)

RM282.00

*This exotic offering is named after Alexander the Great and is truly fit for a king. A tender leg of lamb is marinated overnight in garam masala, curd, lime juice chilli powder and then slow cooked in a tandoor. Truly a classic experience.
(Serves 6-8 persons)*

- Photos are for illustration purposes only.
- All meals do not come with sides except for selected dishes.
- All prices are subjected to a 6% Sales & Service Tax (SST) and 10% service charge whenever applicable.

roti
By d Jandoor
Specialty

Special Briyani Cake

A savoury cake that comes with extra gravy and raita. Great for birthdays or celebrations. (Serves 4-5 persons)

Seafood	RM216.00
Chicken	RM165.00
Lamb	RM195.00

Murgh Musallam Akhbari (Order 1 hour in advance)

RM121.00

This dish has won hearts all over the world. A whole chicken marinated in a ginger-garlic paste and seasoned with saffron, cinnamon, cloves, poppy seeds, cardamom and chillies. Served with boiled eggs and garnished with almonds, raisins and nuts.

Nawabi Mixed Tandoor (Mix Grill) RM110.00

Chef's recommendation. A combination of 3 different tandooris (chicken, fish and prawns) and sheesh kebabs. Cooked in a tandoor and served with mint chutney. (3 to 4 pieces each per serving)

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roti
By d' tandoor
Specialty

Lamb Shank Briyani

RM66.90

The ultimate crowd-pleaser, our signature lamb shank is cooked low and slow until the meat is fall-off-the-bone tender, and served atop flavourful Basmathi rice. Garnished with coriander and cashew nuts.



Bamboo Briyani

Briyani steamed in a bamboo pipe, enclosed with green leaves, gives the rich and flavoursome grains the aroma of bamboo.

Chicken

RM47.00

Lamb

RM59.50

Seafood

RM54.50

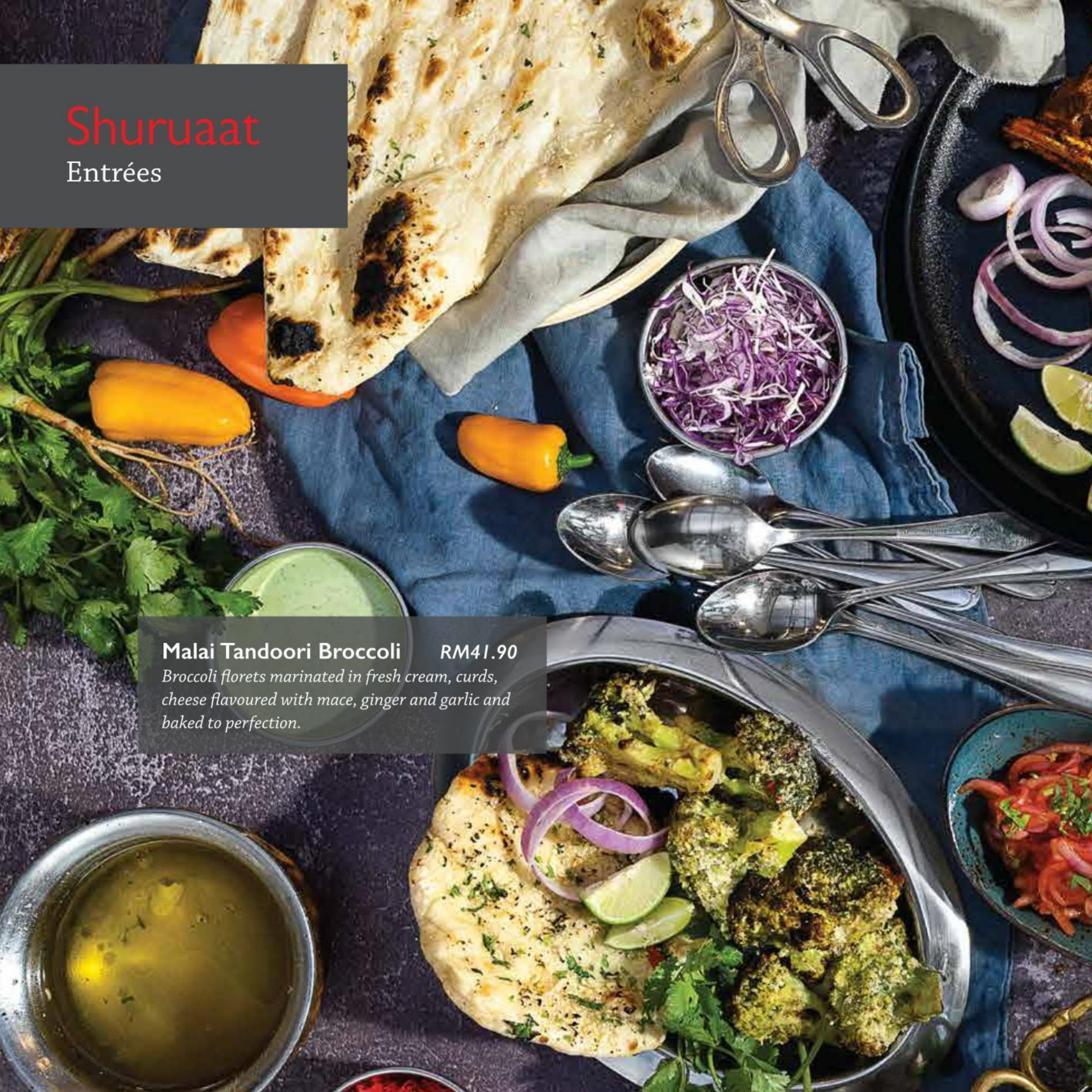
Tandoori Prawn Zafrani

RM50.00 - RM80.00

Succulent tiger prawn marinated in a spicy mixture of yoghurt, saffron and a touch of pepper, grilled in a tandoor.

**Price may vary according to size and weight*

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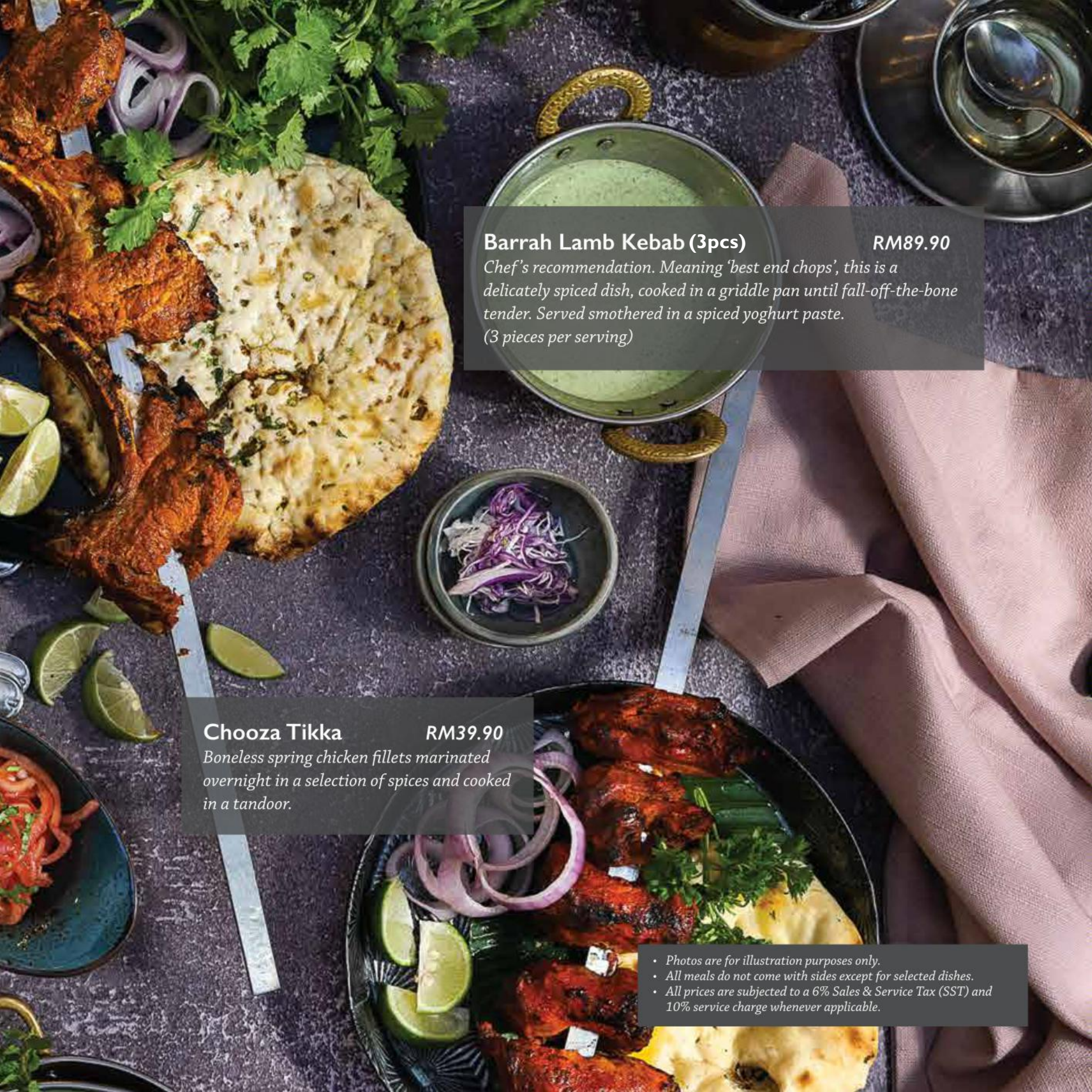


Shuruaat

Entrées

Malai Tandoori Broccoli RM41.90

Broccoli florets marinated in fresh cream, curds, cheese flavoured with mace, ginger and garlic and baked to perfection.



Barrah Lamb Kebab (3pcs)

RM89.90

*Chef's recommendation. Meaning 'best end chops', this is a delicately spiced dish, cooked in a griddle pan until fall-off-the-bone tender. Served smothered in a spiced yoghurt paste.
(3 pieces per serving)*

Chooza Tikka

RM39.90

Boneless spring chicken fillets marinated overnight in a selection of spices and cooked in a tandoor.

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Shuruaat

Entrées

Vegetable Pakora

RM15.90

Mildly spiced, dipped in batter and deep-fried into savoury vegetable fritters.

Samosas

RM15.90

Handmade crispy fried turnovers deliciously filled with your choice of filling. (3 cocktail-sized pieces per serving)

Onion Bhaji

RM15.90

Chopped onions dipped in a chickpea batter, fried until crispy and served with mint sauce.

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Shuruaat

Entrées

Onion Bhaji RM15.90

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Vegetable Pakora RM15.90

Mildly spiced, dipped in batter and deep-fried into savoury vegetable fritters.

Samosas RM15.90

*Handmade crispy fried turnovers deliciously filled with your choice of filling.
(3 cocktail-sized pieces per serving)*

Chicken Cheese Samosa RM25.90

Lamb Cheese Samosas RM28.90

Lamb Sheesh Rampuri RM39.90

Marinated lamb mince flavoured with onions and green spices, pressed on a skewer and smoke-roasted over charcoal.

Barrah Lamb Kebab(3pcs) RM89.90

Chef's recommendation. Meaning 'best end chops', this is a delicately spiced dish, cooked in a griddle pan until fall-off-the-bone tender. Served smothered in a spiced yoghurt paste.

Chooza Tikka RM39.90

Boneless spring chicken fillets marinated overnight in a selection of spices and cooked in a tandoor.

Paneer Shaslik RM32.90

Homemade cubes of cottage cheese grilled with tomatoes, bell peppers and onions.

Seafood Platter RM59.90

Prawn and fish fillet grilled in a tandoor.

Tandoori Prawn Zafrani

RM50.00 - RM80.00

Succulent tiger prawn marinated in a spicy mixture of yoghurt, saffron and a touch of pepper, grilled in a tandoor.

**Price may vary according to size and weight*

Papadom RM6.00

Wafer thin black gram dough, deep fried until crunchy.

Nawabi Mixed Tandoor (Mix Grill) RM110.00

Chef's recommendation. A combination of 3 different tandooris (chicken, fish and prawn) and sheesh kebabs. Cooked in a tandoor and served with mint chutney. (3 to 4 pieces each per serving)

Malai Tandoori Broccoli RM41.90

Broccoli florets marinated in fresh cream, curds, cheese flavoured with mace, ginger and garlic and baked to perfection.

Tandoori Khazanah

From the Tandoor

Tandoori Chicken

Whole RM64.50

Half RM42.00

Tandoori Chicken Sizzling

Whole RM74.00

Half RM46.00

*Roasted chicken prepared with yoghurt and spices.
The name comes from the cylindrical clay oven, a tandoor, in which the dish is traditionally prepared.*

Promfret Tandoori Sizzler RM75.00

Fresh promfret marinated with herbs and spices, grilled and serve with a special sauce on a sizzling plate.

**Price may vary according to size and weight*

Mahi Tikka (Fillet) RM42.90

Cubes of fresh, de-boned fish, delicately seasoned in thick yoghurt mixed with tandoori spices and grilled in a tandoor.

Tandoori Prawn Zafrani

RM50.00 - RM80.00

Succulent tiger prawn marinated in a spicy mixture of yoghurt, saffron and a touch of pepper, grilled in a tandoor.

**Price may vary according to size and weight*

Siakap Sizzling RM76.90

Siakap fish marinated in special Indian spices and served on a sizzling plate.

Barrah Lamb Kebab (3pcs) RM89.90

Chef's recommendation. Meaning 'best end chops', this is a delicately spiced dish, cooked in a griddle pan until fall-off-the-bone tender. Served smothered in a spiced yoghurt paste.

Chooza Tikka RM39.90

Boneless spring chicken fillets marinated overnight in a selection of spices and cooked in a tandoor.

Lamb Sheesh Rampuri RM39.90

Marinated lamb mince flavoured with onions and green spices, pressed on a skewer and smoke-roasted over charcoal.

Malai Tikka RM49.90

Tender, succulent and fragrant pieces of chicken that melt in your mouth. Marinated with a hint of herbs and baked with spices, cream and almonds.



Tandoori Chicken

Whole	RM64.50
Half	RM42.00

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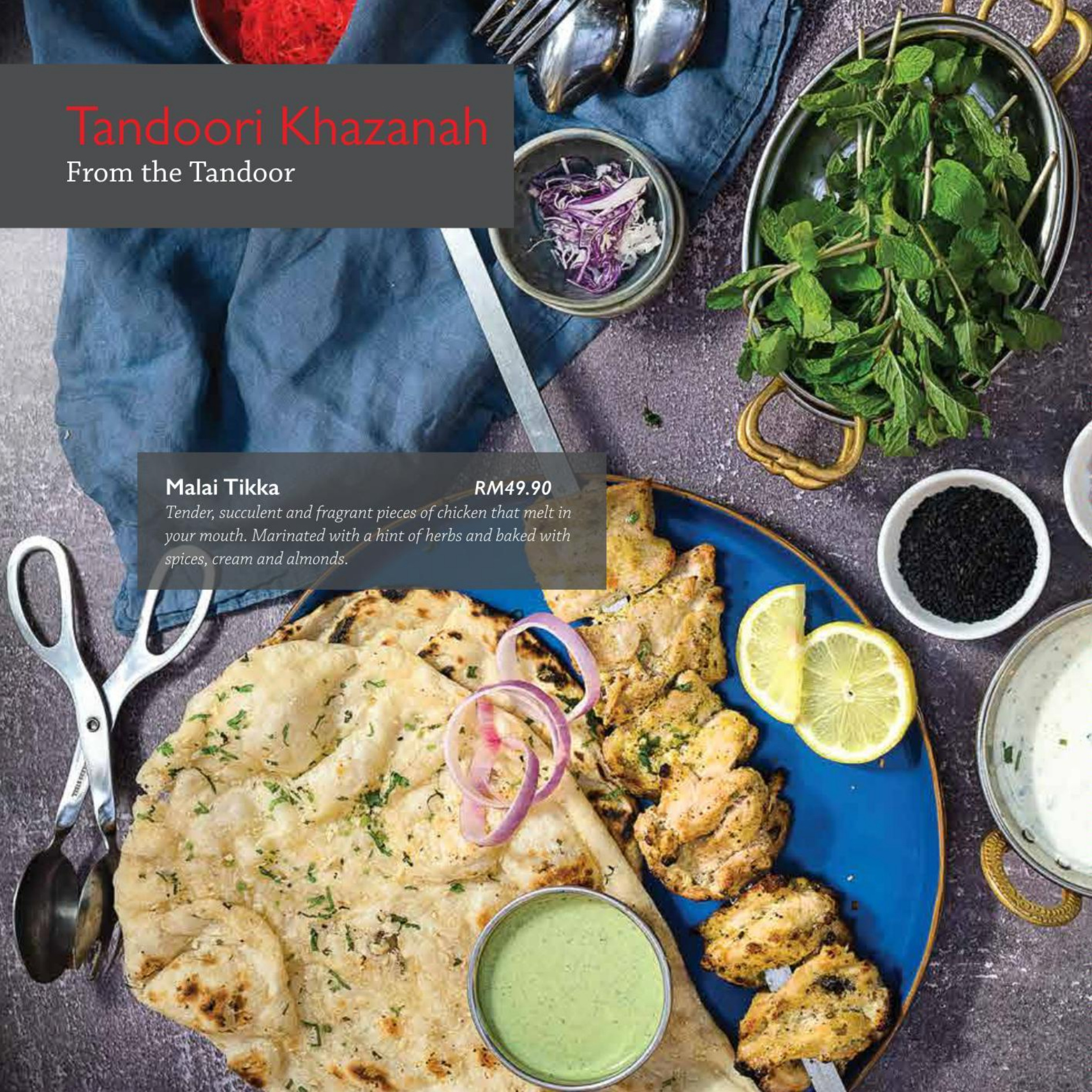
Tandoori Khazanah

From the Tandoor

Malai Tikka

RM49.90

Tender, succulent and fragrant pieces of chicken that melt in your mouth. Marinated with a hint of herbs and baked with spices, cream and almonds.

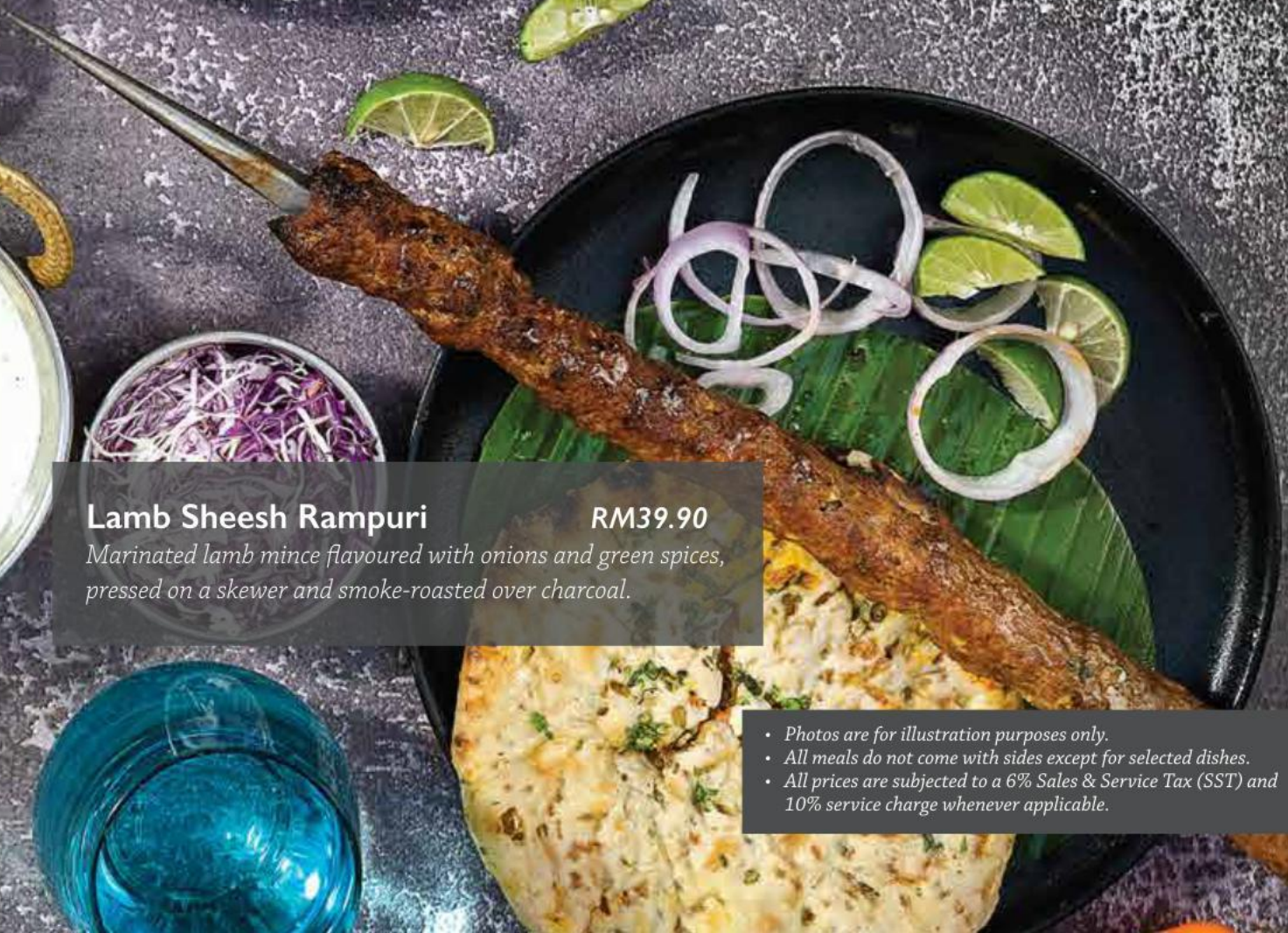


A black plate featuring several golden-brown, cubed pieces of fish (Mahi Tikka). The fish is garnished with fresh green herbs, sliced red onions, and lime wedges. A dollop of white sauce is visible on the side of the plate.

Mahi Tikka (Fillet)

RM42.90

Cubes of fresh, de-boned fish, delicately seasoned in thick yoghurt mixed with tandoori spices and grilled in a tandoor.

A black plate featuring a large, skewered kebab of lamb mince (Lamb Sheesh Rampuri). The kebab is served on a banana leaf, garnished with sliced red onions and lime wedges. A piece of naan bread is visible at the bottom of the plate.

Lamb Sheesh Rampuri

RM39.90

Marinated lamb mince flavoured with onions and green spices, pressed on a skewer and smoke-roasted over charcoal.

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Murgh Chicken

Chicken Varuval

RM42.90

The dry version of a chicken curry. Bite-sized pieces coated in an intense masala paste, best enjoyed with rice or roti.

Butter Chicken Masala

RM45.90

Originally from the Punjab region, this dish is braised in a spiced gravy concoction of cream, tomatoes and butter.

Chicken Tikka Masala

RM39.90

Boneless chunks of chicken marinated in a spiced yoghurt mix, roasted in a tandoor and served in a creamy curry sauce.



Chicken Kadai

RM39.90

A rich, flavoursome curry made with crushed tomatoes, bell peppers, green chillies and paprika into a thick masala sauce.

Chicken Vindaloo

RM42.90

Tender chicken cubes cooked in a special vindaloo sauce, with a blend of aromatic spices and potatoes.

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Gosht

Lamb

Lamb Rogan Josh RM44.90

A delicious lamb curry cooked in a yoghurt base with a touch of coriander.

Lamb Madras RM44.90

A specialty of Madras, this dish is prepared in a hot curry sauce and has a tangy and spicy flavour.

Lamb Keema Mattar RM42.90

A classic dry curry, featuring lamb (or mutton) and peas in a delightfully simple, spicy and fragrant gravy.

Lamb Varuval RM44.90

Another version of dry curry. Bite-sized pieces coated in an intense masala paste, best enjoyed with rice or roti.

Lamb Masala RM44.90

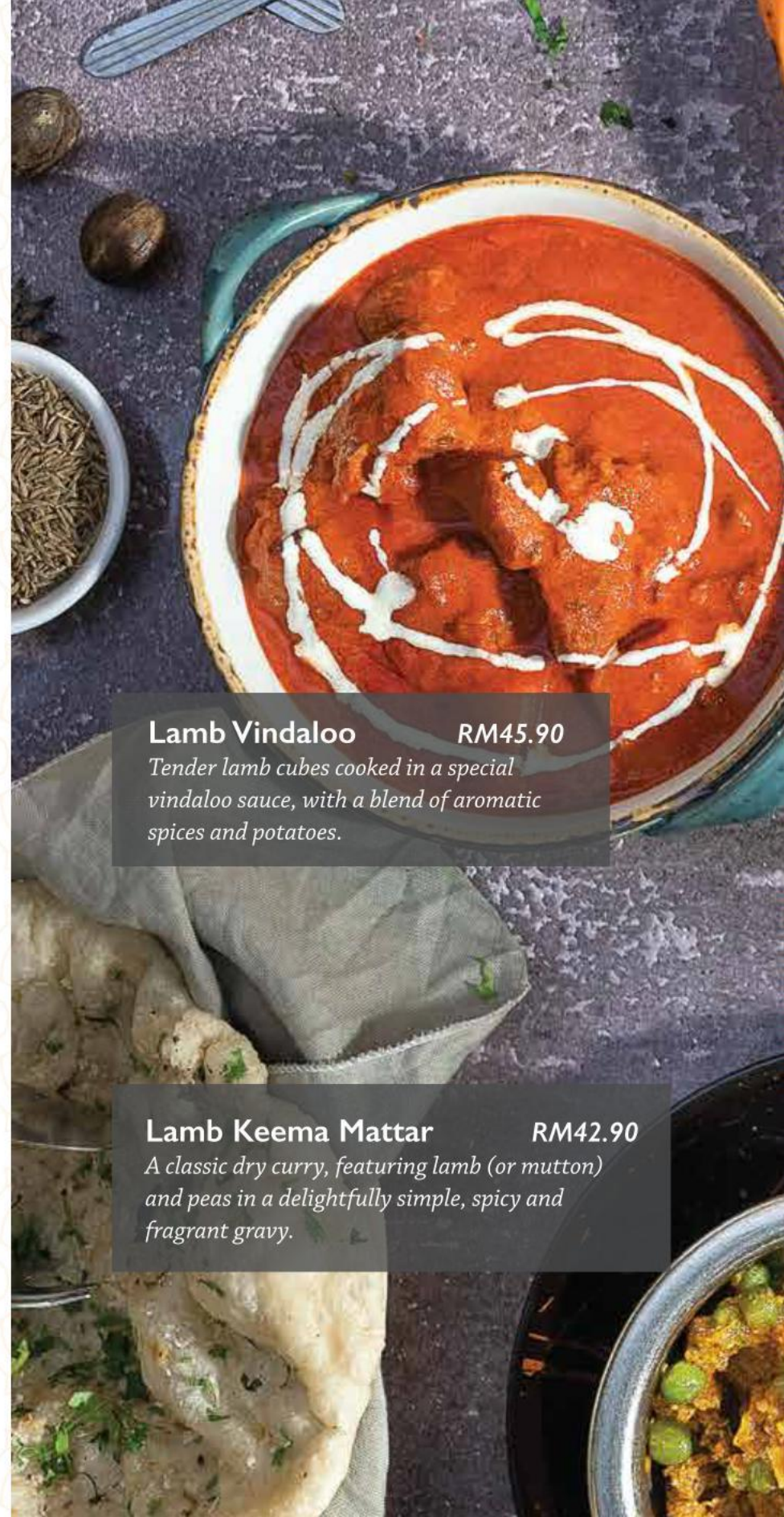
Prepared in ghee with whole spices, onions, tomatoes and yoghurt, this mouth-watering classic is a true delicacy.

Lamb Kofta RM46.90

Minced lamb shaped into meat balls, deep-fried and served in a special curry sauce.

Lamb Vindaloo RM45.90

Tender lamb cubes cooked in a special vindaloo sauce, with a blend of aromatic spices and potatoes.



Lamb Vindaloo RM45.90

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Lamb Keema Mattar RM42.90

A classic dry curry, featuring lamb (or mutton) and peas in a delightfully simple, spicy and fragrant gravy.

Lamb Rogan Josh **RM44.90**

A delicious lamb curry cooked in a yoghurt base with a touch of coriander.

Lamb Masala **RM44.90**

Prepared in ghee with whole spices, onions, tomatoes and yoghurt, this mouth-watering classic is a true delicacy.

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Gosht

Beef

Beef Masala

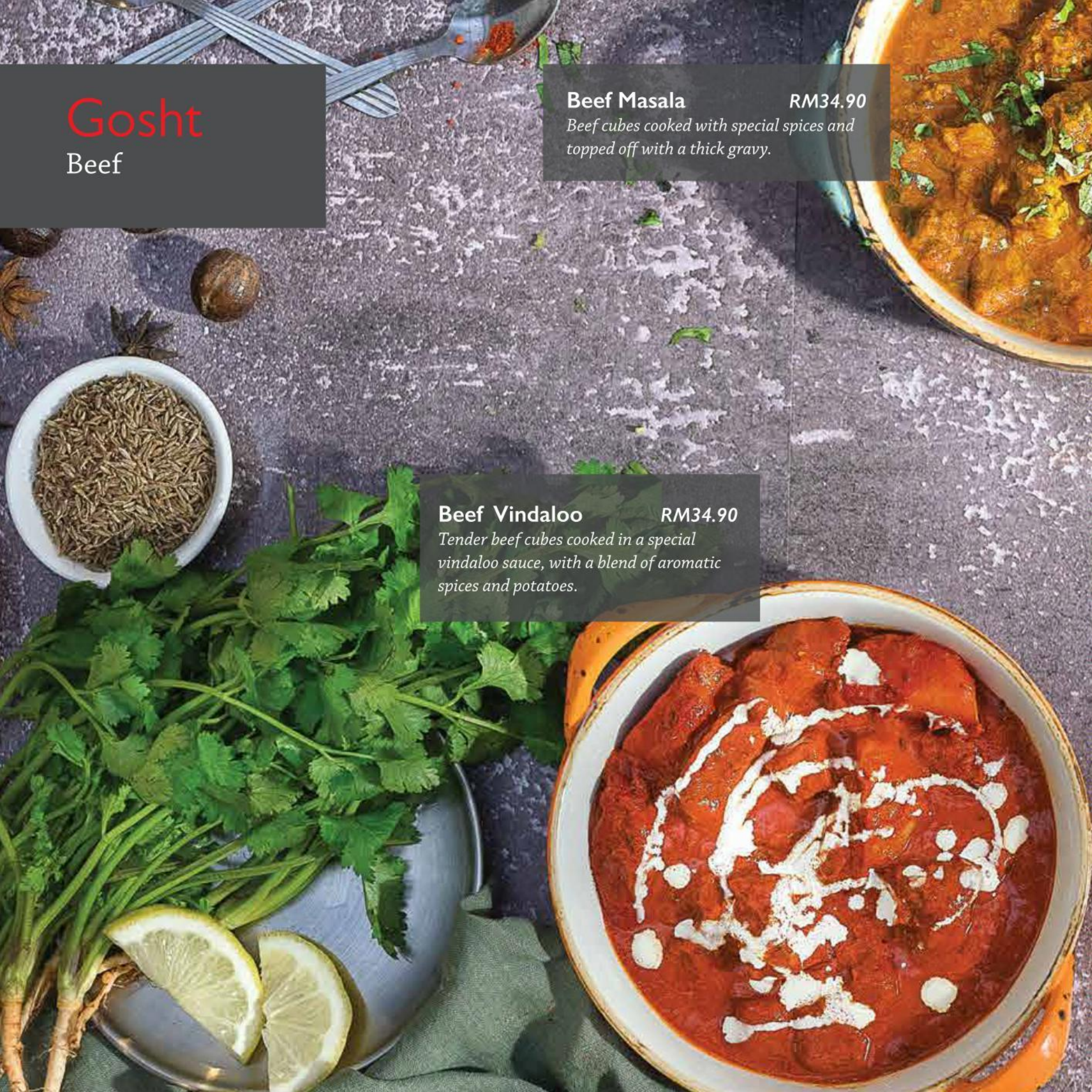
RM34.90

Beef cubes cooked with special spices and topped off with a thick gravy.

Beef Vindaloo

RM34.90

Tender beef cubes cooked in a special vindaloo sauce, with a blend of aromatic spices and potatoes.





Beef Jal Frezy

RM34.90

Beef pieces cooked in a mild masala sauce with tomatoes and onions. Served with stir-fried peppers and garnished with spring onions, coriander and ginger.

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Samundri Khazanah

Seafood

Prawn Vindaloo

RM48.90

Fiery prawns prepared with vindaloo sauce.

Prawn Masala

RM49.90

An exotic dish of large, juicy prawns sautéed with ginger, garlic, and tomatoes.

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Fish Methi **RM49.90**

Thick fish curry with spices and fenugreek leaves.

Prawn Kashmiri

RM54.90

Prawns cooked in sweetish gravy with cashew nuts.

Prawn Madras

RM54.90

Spicy prawn dish cooked in minty and ginger-based curry with onions and spices.

Prawn Masala

RM49.90

An exotic dish of large, juicy prawns sautéed with ginger, garlic, and tomatoes.

Prawn Vindaloo

RM48.90

Fiery prawns prepared with vindaloo sauce.

Fish Methi

RM49.90

Thick fillet fish curry with spices and fenugreek leaves.

Fish Jal Tori

RM46.90

Fillet fillet fish seasoned and marinated in chef's secret recipe then pan-fried with curry leaves.

Mahi Tikka (Fillet)

RM42.90

Cubes of fresh, de-boned fish, delicately seasoned in thick yoghurt mixed with tandoori spices and grilled in a tandoor.

Promfret Tandoori Sizzler **RM75.00**

Fresh promfret marinated with herbs and spices, grilled and serve with a special sauce on a sizzling plate.

**Price may vary according to size and weight*

Siakap Sizzling

RM76.90

Siakap fish marinated in special Indian spices and served on a sizzling plate.

Birbal Ki Pasand

Vegetarian

Vegetable Briyani **RM29.90**

An exotic blend of Basmathi rice, assorted vegetables and traditional spices and herbs.

Malai Kofta **RM34.90**

A delicious dish of fried balls of potatoes and paneer, topped with a rich, creamy and mildly spiced gravy made with sweet onions and tomatoes.

Sautéed Mix Vegetables **RM28.90**

Mixed vegetables sautéed with butter, salt and black pepper.

Channa Masala **RM21.90**

Chickpeas in a creamy sauce spiced with garam masala, fennel and cumin, with tomatoes, garlic, ginger and coriander.

Shabnam Seloni **RM23.90**

Mushrooms cooked in special gravy and garnished with cashew nuts and cream.

Aloo Gobi Punjabi **RM21.90**

Cauliflower and potatoes, sautéed with tomatoes, ginger, green chillies and ground coriander.

Palak Paneer **RM34.90**

A purée of spinach, tomatoes, and green chillies garnished with coriander leaves and fresh ginger with cubes of freshly made cottage cheese.

Benghan Bartha **RM34.90**

Minced grilled eggplant (benghan) with tomatoes, onions, herbs and spices.

Paneer Kadai **RM25.90**

A delicious curry made with paneer, bell peppers, onions and Indian spices.

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Paneer Butter Masala **RM34.90**

A rich and creamy curry made with paneer, spices, onions, tomatoes, cashew nuts and butter.

Mattar Paneer **RM28.90**

Green peas cooked with our fresh, homemade cheese and a host of spices, served with creamy gravy.

Dhall Tarkha **RM20.90**

Creamy lentils cooked with aromatics, spices and tangy tomatoes, topped with a final 'tadka' or seasoning of spices, chillies and garlic.

Mix Dhall **RM21.90**

Black and yellow lentils cooked with special gravy and spices.

Paneer Shaslik **RM29.90**

Homemade cubes of cottage cheese grilled with tomatoes, bell peppers and onions.

Bendi Masala **RM22.90**

Lady's fingers cooked dry with spices and garnished with yoghurt and tomatoes.

Brinjal Masala **RM22.90**

Brinjal cooked in a thick gravy.

Malai Tandoori Broccoli **RM41.90**

Broccoli florets marinated in fresh cream, curds, cheese flavoured with mace, ginger and garlic and baked to perfection.



Birbal Ki Pasand

Vegetarian

Channa Masala RM21.90

Chickpeas in a creamy sauce spiced with garam masala, fennel and cumin, with tomatoes, garlic, ginger and coriander.

Paneer Butter Masala RM34.90

A rich and creamy curry made with paneer, spices, onions, tomatoes, cashew nuts and butter.



A top-down view of a stainless steel bowl containing a vibrant orange-red curry. The ingredients appear to be cauliflower florets and potato chunks, coated in a thick, spicy sauce. The bowl is set against a dark, textured background.

Aloo Gobi Punjabi

RM21.90

Cauliflower and potatoes, sautéed with tomatoes, ginger, green chillies and ground coriander.



A top-down view of a stainless steel bowl filled with a thick, green spinach purée. The purée is garnished with a generous layer of white, crumbled cottage cheese (paneer) and small pieces of yellow turmeric. The bowl is set against a dark, textured background.

Palak Paneer

RM34.90

A purée of spinach, tomatoes, and green chillies garnished with coriander leaves and fresh ginger with cubes of freshly made cottage cheese.



A top-down view of a white ceramic bowl filled with a dry, orange-red curry. The main ingredient is ladyfinger (bendi) vegetables, which are coated in a thick, spicy sauce. The bowl is set against a dark, textured background.

Bendi Masala

RM22.90

Lady's fingers cooked dry with spices and garnished with yoghurt and tomatoes.

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- A top-down view of a white ceramic bowl filled with a dry, orange-red curry. The main ingredient is ladyfinger (bendi) vegetables, which are coated in a thick, spicy sauce. The bowl is set against a dark, textured background.
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Birbal Ki Pasand

Vegetarian

Shabnam Seloni RM23.90

Mushrooms cooked in special gravy and garnished with cashew nuts and cream.

Sautéed Mix Vegetables

RM28.90

Mixed vegetables sautéed with butter, salt and black pepper.

Vegetable Briyani

RM29.90

An exotic blend of Basmathi rice, assorted vegetables and traditional spices and herbs.

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Benghan Bartha

RM34.90

Minced grilled eggplant (benghan) with tomatoes, onions, herbs and spices.

Dhall Tarkha

RM20.90

Creamy lentils cooked with aromatics, spices and tangy tomatoes, topped with a final 'tadka' or seasoning of spices, chillies and garlic.

Roti Bread

Puree RM18.90

*Deep-fried bread made from unleavened whole wheat flour that originated from the Indian subcontinent.
(3 pieces per serving)*

Lacha Paratha RM8.90

Multilayered Indian bread made of whole wheat flour.

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Plain Naan **RM7.50**
North Indian specialty bread made from a dough of refined plain flour.

Garlic Naan **RM9.00**
North Indian specialty bread made from a dough of refined plain flour, topped with finely chopped garlic and coriander.

Butter Naan **RM9.50**
North Indian specialty bread made from a dough of refined plain flour, glazed with butter.

Cheese Naan **RM12.90**
North Indian specialty bread made from a dough of refined plain flour, stuffed with cheese.

Garlic Butter Naan **RM12.50**
North Indian specialty bread made from a dough of refined plain flour, topped with finely chopped garlic, coriander and butter.

Garlic Cheese Naan **RM13.90**
North Indian specialty bread made from a dough of refined plain flour, topped with finely chopped garlic, coriander and stuffed with cheese.

Garlic Butter Cheese Naan **RM15.90**
North Indian specialty bread made from a dough of refined plain flour, topped with finely chopped garlic, coriander, butter and stuffed with cheese.

Kashmiri Naan **RM15.00**
North Indian specialty bread made from a dough of refined plain flour, stuffed with dry fruits.

Keema Naan **RM15.00**
North Indian specialty bread made from a dough of refined plain flour, stuffed with spiced minced mutton.

Aloo Masala Naan **RM14.00**
North Indian specialty bread made from a dough of refined plain flour, stuffed with spiced potatoes.

Maharaja Naan **RM15.50**
North Indian specialty bread made from a dough of refined plain flour, stuffed with minced chicken and spices with sesame topping.

Tandoori Roti **RM7.90**
Indian flatbread made of a mix of wheat flour and all-purpose flour (maida), baked in a tandoor.

Lacha Paratha **RM8.90**
Multilayered Indian bread made of whole wheat flour.

Vegetable Paratha **RM12.90**
Authentic Punjabi-style whole wheat parathas, stuffed with mixed vegetables.

Puree **RM18.90**
Deep-fried bread made from unleavened whole wheat flour that originated from the Indian subcontinent. (3 pieces per serving)

Mixed Bread Basket **RM37.90**
A combination of garlic naan, butter naan, lacha paratha and tandoori roti.

Sourdough Naan **RM18.90**
North Indian specialty bread made from sourdough, baked in a tandoor.



Roti Bread

Garlic Butter Naan

RM12.50

North Indian specialty bread made from a dough of refined plain flour, topped with finely chopped garlic, coriander and butter.

Cheese Naan

RM12.90

North Indian specialty bread made from a dough of refined plain flour, stuffed with cheese.

Garlic Naan

RM9.00

North Indian specialty bread made from a dough of refined plain flour, topped with finely chopped garlic and coriander.

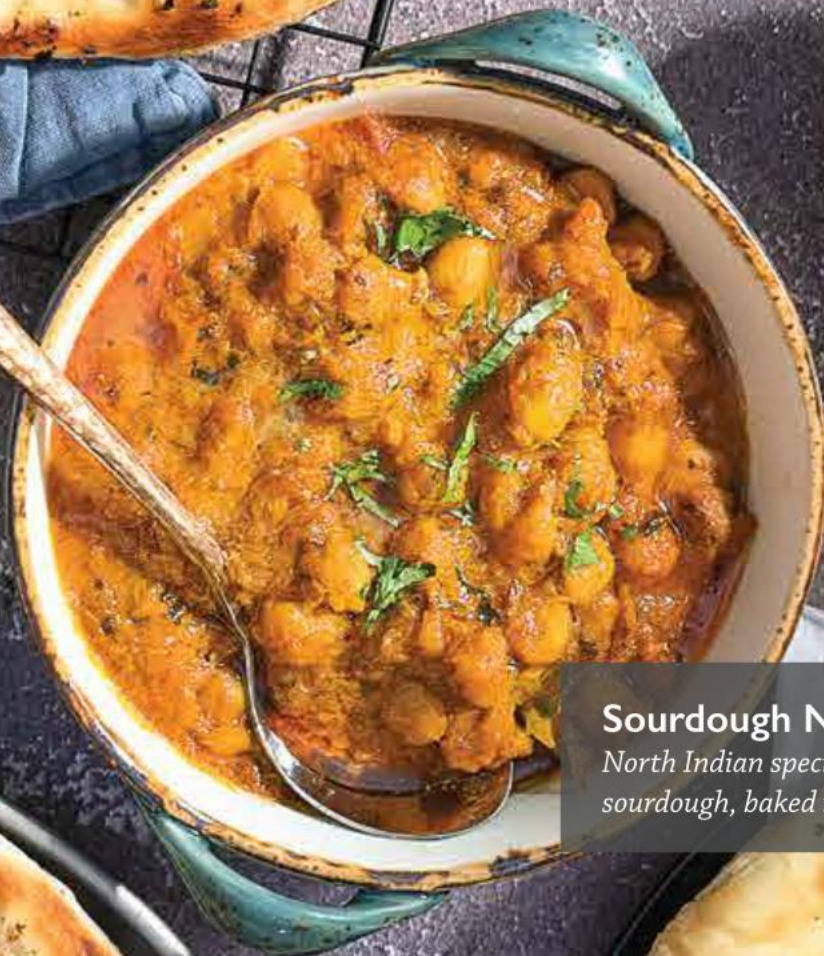
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Keema Naan

RM15.00

North Indian specialty bread made from a dough of refined plain flour, stuffed with spiced minced mutton.



Sourdough Naan

RM18.90

North Indian specialty bread made from sourdough, baked in a tandoor.



Briyani Handi

Rice Dishes

Hyderabadi Briyani RM47.90

An exotic dish from the princely house of Hyderabad. Succulent pieces of mutton cooked with our special Basmathi rice and spices.

Seafood Briyani RM46.90

Prawns and fish cooked with special Basmathi rice, flavoured with Indian spices and herbs.

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Mandy Rice

Special Basmathi long-grain rice cooked with Arab-style smoked chicken/lamb.

Chicken **RM39.90**

Lamb **RM48.00**

Seafood Briyani

RM46.90

Prawns and fish cooked with special Basmathi rice, flavoured with Indian spices and herbs.

Hyderabadi Briyani

RM47.90

An exotic dish from the princely house of Hyderabad. Succulent pieces of mutton cooked with our special Basmathi rice and spices.

Mandy Rice

Special Basmathi long-grain rice cooked with Arab-style smoked chicken/lamb.

Chicken

RM39.90

Lamb

RM48.00

Mughlai Murgh Briyani

RM39.90

Chicken cooked with special Basmathi rice and flavoured with Indian spices and herbs.

Vegetable Briyani

RM29.90

An exotic blend of basmati rice, assorted vegetables and traditional spices and herbs.

Jeera Pulao Pilaaf

RM16.90

One of the simple North Indian-style rice, mildly flavoured with cumin seeds and a touch of ghee.

Bamboo Briyani

Briyani steamed in a bamboo pipe, enclosed with green leaves, gives the rich and flavoursome grains the aroma of bamboo.

Chicken

RM47.00

Lamb

RM59.50

Seafood

RM54.50

Lamb shank Biryani

RM66.90

Briyani Rice

RM15.90

Plain Basmathi Rice

RM13.90

Relishes & Accompaniments

Mint Sauce
RM6.00

Raita Special RM13.90
An assortment of vegetables in creamy whipped yoghurt.

Dahi RM11.90
Plain yoghurt.

Tahini Arabic Sauce
RM9.00

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Mixed Salad RM11.90
An assortment of fresh greens.

Relishes

Raita Special

RM13.90

An assortment of vegetables in creamy whipped yoghurt.

Dahi

RM11.90

Plain yoghurt.

Mango Chutney

RM9.90

Mixed Salad

RM11.90

An assortment of fresh greens.

Tahini Arabic Sauce

RM9.00

Mint Sauce

RM6.00

Children's Menu

Egg Omelette

RM11.90

Mushroom Omelette

RM14.90

Fried Chicken

RM16.90

Fried Rice

RM17.90

Potato Chips

RM12.90

Nugget

RM14.90

Mithai

Desserts

Almond Kulfi RM15.90

Indian ice cream made with milk, fresh cream, almonds, and cardamom.



Gajar Halwa RM14.90

Combination of nuts, milk, sugar, khoya and ghee with grated carrots.



Gulab Jamoon RM14.90

Milk dumplings deep-fried in oil and soaked in rose-scented sugar syrup.



Coconut Lagoon Kulfi RM19.90

Ice cream made with tender coconut flesh, topped with grated coconut and pistachios.



Durian Kulfi

RM22.90

Treat your taste buds to one of the most authentic fresh Durian. the Durian sensation Kulfi combines luscious blend with dairy to make you feel amazing.

Mango Kulfi

RM16.90

Ice cream made with sweet mangoes and milk, topped with sliced almonds.

Narangi Kulfi

RM21.90

Rich, creamy orange-flavoured kulfi studded with almonds.

Shahi Tukda

RM15.90

Deep-fried bread soaked in sugar syrup and drizzled with thick luscious rabdi, this Hyderabadi delight is an all-time favourite. Garnished with fruits and nuts.

Rasmalai

RM19.90

Made of milk, cream and garnished with almonds, this delightful dessert is not too sweet yet very pleasant.

- Photos are for illustration purposes only.
- All meals do not come with sides except for selected dishes.
- All prices are subjected to a 6% Sales & Service Tax (SST) and 10% service charge whenever applicable.



Beverages

D'Tandoor Special Coffee	RM10.90
D'Tandoor Special	
Almond Milkshake	RM16.90
Lemongrass Lychee Mojito	RM13.90
Mango/Fruit Lassi	RM13.90
Masala Tea	RM11.90
BRU Coffee	RM10.90
Cold-Pressed Fruit Juice	RM12.90
Carbonated Drinks	RM10.50
Mint Tea	RM8.90
Ice Lemon Tea	RM10.90
Lassi (sweet or sour)	RM11.90
Tea	RM10.90
Teh Tarik	RM6.90
Coffee	RM8.90
Nescafe	RM9.90
Milo	RM9.90
Mocktail Varieties	RM11.90



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D'Tandoor Catering & In-House Management

We take great pleasure in introducing our grandeur catering establishment. D'Tandoor Restaurant & Al Malik Marquee and Catering provides personalised services to suit any event.

Our menu includes authentic culinary creations from various parts of India, Pakistan, Malaysia and other house specialties. We cater various Malaysian dishes, nyonya food, original kampung cuisine, hawker-style catering, garden concept, mouth-watering desserts and also themed festivities.

Elegant decorations are also used to enhance our food presentation. And to spice things up, some of the dishes are prepared on the spot, ensuring the freshness of the food served.

All our chefs and servers are experienced and well-trained, and are committed to maintaining the high standards set by D'Tandoor Restaurant & Al Malik Marquee and Catering.

If you have any questions about our catering services, kindly call us at +603 7880 2020 (hotline) or send a fax to +603 7880 0519.

*For general enquiries, please contact:
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For more information



www.dtandoor.com

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