



Isha

Indian Restaurant

Quality Resort and Spa Patong Beach, Phuket
186, 20 Thawewong Rd, Pa Tong,
Amphoe Kathu, Phuket 83150



INDIAN
RESTAURANT

APPETIZER

PAPAD

Tandoori Roasted

49.-



ALOO TIKKI

Mashed Potatoes & Indian Spices

180.-



MASALA PAPAD

Chop Onion Tomato & Indian Spices

70.-



PANEER PAKORA

Battered fried Indian Cottage Cheese

205.-



MAST PAPRI CHAT

*Sweet Spicy And Tangy
Street- Style Dahi Papri Chat.*



150.-

KATHI ROLL

Kathi roll wraps with Parathas and pan fried.

380.- Lamb

295.- Chicken

180.- Paneer



VEGETABLE SAMOSA

*A crispy and delicious Indian snack filled with
a spicy Vegetables mixture.*



180.-

VEGETABLE PAKORA

Deep fried vegetables with flavorful crispy fritters.

140.-



AMRITSARI MACHLI

PRAWN PAKORA

*King prawns tossed in a spiced masala coated
with a gram flour and deep fried.*



299.-

CHICKEN PAKORA

*Flavorful & crunchy chicken with flour batter
and Indian spices.*

350.-



TANDOORI KEBABS

TANDOORI TIGER PRAWN

Juicy tiger prawns in a spicy marinade sauce cooked in tandoor served with fresh mint chutney.



650.-

CHICKEN TIKKA

Marinated Chicken tikka in yogurt and spices.



350.-

LAMB SHEEK KABAB

Lamb sheek kebab is a Mughlai delicacy prepared with minced lamb and a blend of spices.



460.-

TANDOORI CHICKEN

Smokey and juicy tandoori chicken gets its flavor from the yogurt, ginger, garlic paste and marinated with Indian spiced.



390.-

PANEER TIKKA

Paneer Tikka flavored with tangy spices.



295.-

AJWANI FISH TIKKA

Spicy barbeque, marinated fish pieces with a combination of yogurt and spices.



320.-



MIXED GRILL

Grilled vegetables makes a great healthy meal colorful starter.

650.-

NON-VEGETARIAN ENTREE

BUTTER CHICKEN

Chicken cooked in a rich tomato and creamy sauce.



295.-

CHICKEN KORMA

Flavorful with cream and Indian herbs for a classic Indian meal.



350.-

KEEMA ALOO

Chicken or Lamb Keema with potato and Indian herbs.

Chicken

350.-

Lamb

450.-



KASHMIRI ROGAN JOSH

Pieces of mutton cooked in a delicious curry sauce.

375.-

Chicken

430.-

Lamb



CHICKEN TIKKA MASALA

Marinated chicken piece cooked in a yogurt ginger and Garlic

350.-



MUTTON VINDALOO

Piece of mutton cooked in hot spices and potatoes.

490.-



CHICKEN VINDALOO

Piece of chicken cooked in hot spices and potatoes.

350.-



LAMB SAAG

Lamb cooked with a healthy mix of spinach and Indian spice.

495.-



CHICKEN CURRY

Indian home style chicken curry enriched with creamy yogurt and spices.

295.-



LAMB KORMA

Grinded lamb cooked with fresh tomato and butter cream.

495.-



CHILLI CHICKEN

Battered fried chicken tossed with green chili and mix peppers.

350.-



VEGETARIAN ENTREE

DAL MAKHANI

Black and Yellow lentils cooked with tomato herbs and butter cream.



230.-

KADAI PANEER

Cubes of Paneer cooked with onion and bell pepper.



295.-

TADKA DAL

Lentils fried with butter, ginger, garlic, fresh onion, tomato and coriander.



230.-

MATER PANEER

Green Peas and Paneer cubes cooked with onion, tomato and Indian spices.



295.-

MIX VEGETABLE

Green Vegetables with onion, tomato and Indian spices.



295.-

SAAG ALOO

Diced potatoes cooked with spinach paste and Indian spices.



300.-

PALAK PANEER

Cubes of Paneer with spinach onion, tomato and Indian spices.



350.-

SHAHI PANEER

Marinated Shahi Paneer with yogurt and Indian herbs.



350.-

ALOO GOBI

Cauliflower and Potatoes cooked with onion, tomato, ginger garlic paste and Indian spice.

260.-



CHANA MASALA

Chickpeas, onion, tomato with ginger, garlic cooked with Indian spice.

230.-



JEERA ALLO

Flavorful & delicious north Indian cuisine made with potatoes cumin spices and herbs.

240.-



PANEER BUTTER MASALA

Paneer marinated pieces cooked in a yogurt, ginger and garlic.

295.-



BHINDI MASALA

Okra cooked with onion, tomato and Indian spice.

259.-



MATER MUSHROOM

Green Peas and Mushroom cooked with onion, tomato and Indian spice.

330.-



MUSHROOM MASALA

Mushroom cooked with onion Tomato and Indian spice.

309.-



CHILLI PANEER

Battered fried paneer tossed with green chili and mix peppers.

350.-



PARATHA

CHICKEN PARATHA

Flat Bread Stuffed With Chicken and Indian spice.

140.-



PANEER PARATHA

Flat Bread Stuffed with paneer and Indian Spice.

140.-



TANDOORI ROTI

Plain whole wheat Bread.

50.-



LACCHA PARATHA

Multi layered roti with butter.

80.-



PUDINA PARATHA

Paratha topped with mint leaves.

80.-



MIRCHI PARATHA

Flat bread topped with Green Chilies.

80.-



ONION PARATHA

Flat bread stuffed with onion and Indian spice.

80.-



PHULKA

Whole wheat Bread

50.-



ALOO PARATHA

Flat bread stuffed with potato and Indian spice.

80.-



BHATURA

Wheat bread deep fried.

80.-



POORI

Whole wheat bread deep fried.

60.-



GRAINS

HYDERABADI MUTTON BIRYANI

Boneless mutton pieces cooked with Indian basmati rice and exotic spices.

445.-



CHICKEN BIRYANI

Boneless chicken pieces of delicately cooked with Indian basmati rice.

350.-



JEERA RICE

Indian basmati rice with cumin seeds.

180.-



VEGETABLE BIRYANI

Indian basmati rice cooked with fresh Vegetables and exotic Spice.



265.-

SAFFRON RICE

Indian Basmati Rice cooked with Saffron and Brown Onion.



260.-

VEGETABLE PULAO

Green Vegetables with Indian basmati rice.

265.-



PEAS PULAO

Indian basmati rice cooked with green peas and brown onion.

300.-



STEAMED BASMATI RICE

Steamed Indian Basmati Rice

80.-



THE BREAD BAR

PLAIN NAAN

Layered bread of fine wheat flour

60.-



BUTTER NAAN

Flat bread with butter

95.-



ALOO NAAN

Flat Bread Stuffed with potato and Indian Spice

95.-



AJWAIN NAAN

Naan topped with Ajwain

95.-



ONION NAAN

Flat bread stuffed chop onion and Indian spice

95.-



MIX STUFF NAAN

Flat Bread Stuffed with chop Vegetables and Indian spice

129.-



GARLIC NAAN

Naan Topped Garlic

95.-



KASHMIRI NAAN

Sweet flat bread stuffed with dry fruit and brown onion

95.-



PUDINA NAAN

Naan Topped with Pudina

105.-



CHEESE NAAN

Flat bread stuffed with Cheese

Cheddar Cheese

120.-

Mozzarella Cheese

110.-



SWEET DISHES

BAGICHA SALAD

Chop vegetables mix with Indian spice



180.-

CURD

Home made yogurt



105.-

BOONDI RAITA

Small Gram Flour Roundels With Curd



180.-

TOMATO AND CUCUMBER RAITA

Chop tomato and cucumber in Curd



180.-

APPLE AND WALNUT RAITA

Apple And Walnut in Curd



260.-

DESSERT RASGULLA

Traditional Bengali sweet made of fresh paneer and dipped in sugar syrup



50.-

GULAB JAMUN

Scented Dumplings with Cardamom and Infused In Rose and Saffron Syrup



50.-

KHEER

Slow Cooked Rice in Milk and dry Fruit, Saffron and Sugar



105.-

CLASSIC INDIAN DISHES

MALAI KABAB

Marinated chicken breast in Juicy mixture of curd, Cream, Cashew nuts and cheese

350.-



BUTTER CHICKEN

Chicken cooked in a Rich Tomato and Creamy sauce.

295.-



MUTTON BIRYANI

Boneless pieces of mutton cooked with Indian basmati rice and exotic spice.

450.-



CHICKEN TIKKA

Marinated chicken in yogurt and spices then grilled in Tandoor.

350.-



FISH TIKKA

Marinated Fish pieces with yogurt and Indian Spices.

380.-



PRAWN MASALA

Prawns cooked with Onion, Tomato and Indian spice.

380.-



PALAK PANEER

Onion, Tomato with spinach and Indian spices.

349.-



Thai Food

Pad Thai

Stir-Fried Rice Noodles With Eggs & Tofu,
Your Choice, Chicken, or Pork.

270.-



Pad See Ewe

Stir-Fried Noodles With Fresh Shrimp,
Soya Sauce, Meat, & Egg.

245.-



Khao Pad

Stir-Fried Jasmine Rice, Egg. Your Choice Chicken, or Pork.

190.-



Tom Yum Goong

Thai Spicy and Sour Soup Shrimp, Chilli,
Shallots, Garlic, Mushrooms.

285.-



Thai Food

Massaman Curry Chicken

Mussamun Curry Paste with Potatoes, Chicken, & Coconut Milk, With White

275.-



Kaeng Khiao Wan – Green Curry Chicken

Chicken Green curry with Coconut milk & Eggplant, With White Rice.

250.-



Panang Curry

Thai Red Curry & Coconut Milk With Your Choice of Chicken or Pork, Steamed Rice.

280.-



Tom Kha Gai

Chicken & Coconut Milk with Mushroom, Fresh Herbs Served with Rice.

250.-



BEVERAGES

COCKTAIL

PINA COLADA

Rum, Malibu, Pineapple Juice,
Coconut Cream

240.-



DAIQUIRI

Rum, Triple Sec,
Lemon Juice, Sugar Syrup

240.-



MARGARITA

Tequila, Triple Sec, Lime Juice,
Sugar Syrup

240.-



SINGAPORE SLING

Gin, Cherry Herrin, D.O.M.,
Lemon Juice, Sugar Syrup

240.-



LONG ISLAND ICED TEA

Rum, Vodka, Tequila Gin,
Lime Juice, Sugar syrup, Soda

240.-



TOM COLLINS

Gin, Sugar Syrup,
Lime Juice, Soda

240.-



PINK LADY

Gin, Triple Sec, Lime Juice,
Sugar syrup

240.-



MANHATTAN

Jim Beam, Martini Rosso,
Angostura Bitters

240.-



MOJITO

Rum, Brawn Sugar,
Lime Juice, Syrup

240.-



MAI TAI

Rum, Captain Morgan,
Orange, Curacao,
Pineapple Juice,
Lime, Grenadine

240.-



BEVERAGES

BEER

Btl

<i>Chang</i>	150.-
<i>Singha</i>	150.-
<i>Tiger</i>	150.-
<i>Heineken</i>	150.-
<i>San Miguel</i>	180.-
<i>Corona</i>	290.-

RUM

Gls

<i>Bacardi</i>	200.-
<i>Malibu</i>	170.-
<i>Songsom</i>	120.-
<i>Captain Morgan</i>	160.-
<i>Havana gold</i>	240.-

GIN

Gls

<i>Gordon</i>	200.-
<i>Bombay</i>	220.-
<i>Beefeater</i>	180.-
<i>Tanqueray</i>	230.-

WHISKEY

Gls

<i>Johnnie Walker Red</i>	160.-
<i>Johnnie Walker Black</i>	250.-
<i>Canadian Club</i>	250.-
<i>Jameson</i>	210.-
<i>Jim Beam</i>	220.-
<i>Jack Daniels</i>	280.-

VODKA

Gls

<i>Smirnoff</i>	180.-
<i>Absolute</i>	200.-
<i>Grey Goose</i>	350.-
<i>Finlandia</i>	240.-

WINE

Gls

Btl

<i>Sauvignon Blanc</i>	270.-/1,200.-
<i>Chardonnay</i>	270.-/1,200.-
<i>Cabernet Sauvignon</i>	270.-/1,200.-
<i>Merlot</i>	270.-/1,200.-
<i>Shiraz</i>	270.-/1,200.-
<i>Prosecco</i>	295.-/1,600.-

SOFT BEVERAGES

NON-ALCOHOLIC

Gls

Btl/Can

<i>Coke</i>	-	75.-
<i>Coke Zero</i>	-	75.-
<i>Sprite</i>	-	75.-
<i>Fanta Orange</i>	-	75.-
<i>Ginger Ale</i>	-	75.-
<i>Tonic</i>	-	75.-
<i>Soda</i>	-	75.-
<i>Water</i>	-	55.-
<i>Lemon Iced Tea</i>	-	95.-
<i>Apple Juice</i>	105.-	-
<i>Orange Juice</i>	105.-	-
<i>Pineapple Juice</i>	105.-	-
<i>Virgin Daiquiri</i>	150.-	-
<i>Virgin Mojito</i>	150.-	-
<i>Fruit Punch</i>	195.-	-



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