



THE CURRY BOWL
BY CLUB UNITED

Chole Bhature (V) Chickpea cooked in tangy onion-tomato gravy served with fried naan bread.	325	Butter Chicken Clay oven cooked boneless chicken in buttery makhmali gravy.	392
Paneer Tikka Masala (V) Tandoori cottage cheese cooked in red tomato & onion gravy.	437	Chicken Tikka Masala Clay oven cooked boneless chicken in onion & tomato gravy.	392
Palak Paneer (V) Freshly minced spinach cooked with cottage cheese cubes in a special blend of spices.	437	Green Chicken Curry A mildly spiced, fragrant sauce made with fresh spinach, mint, coriander & coconut.	392
Dal Fry (V) Yellow lentils tempered with cumin seeds, garlic & spices.	308	Prawn Curry A mildly spiced, fragrant sauce made with cashew nut & coconut gravy.	437
Aloo Mushroom Matar Masala (V) Green peas, mushroom & potatoes, cooked with onion tomato gravy.	325	Goan Fish Curry Blend of aromatic spices with coconut milk, bring out the mild sweetness & tangy flavor.	437
Kofta Curry (V) Vegetable balls cooked in a creamy gravy made of tomatoes & cashew nuts.	325	Fish Tikka Masala Clay oven cooked fish fillet in red onion & tomato gravy.	437
Kathal Masala Curry (V) Home style delicious curry made with unripe jackfruit.	308	Mutton Rogan Gosh Tender pieces of meat cooked in a mild spiced gravy a traditional Kashmiri delicacy.	437
Kathal Ki Subzi (V) Indian style cooking of unripe jackfruit sautéed with onion, tomato, and spices.	308	Mutton Keema Minced meat cooked in ginger garlic & Indian spices.	437
Stuffed Capsicum with Gravy (V) A delicious curry made with stuffed capsicum that is dunk in a makhani gravy.	308	Mughlai Mutton Malai Marinated meat cooked in creamy cashew nut gravy & kewra water.	437
Bhindi Masala (V) Okra or Lady Finger is a healthy dish cooked with spices in onion tomato gravy.	308	Naan	56
		Bhature / Chapati / Roti	56
		Papadum / Raita	56

Vegetarian (V) | Pork (P)

Prices are in Philippine Peso inclusive of 12% VAT, subject to 10% service charge & applicable government taxes.



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TANDOOR

Meat or Vegetables marinated in aromatic Indian spices
& cooked in Tandoor (clay oven pot).

Tandoori Paneer Tikka (V)	349
Marinated cubes of cottage cheese, capsicum & onions	
Seekh Kebab	392
Minced meat flavored with fresh herbs & aromatic spices.	
Tandoori Chicken Tikka	299
Marinated in a tenderizing mixture of yoghurt, lemon, juice & spices.	
Chicken Malai Kebab	299
Kebabs are marinated with cheese, cream, thick yogurt and spices.	
Fish Tikka	392
Fillet of fish marinated with hot spices & yoghurt.	
Tangdi Kebab	299
Chicken drumsticks marinated in spices creamy mixture and grilled to perfection	
Paneer Achari (V)	349
Cottage Cheese cubes marinated in pickling spices giving a distinctive flavor.	
Boti Kebab	392
Mutton cubes marinated with fresh herbs, yogurt and aromatic spices.	
Fish Haryali	392
Spicy Fish cubes marinated with basil, coriander, lime and aromatic spices.	
Mix Tandoori Platter	579
A combination of chicken, paneer & seekh kebab.	
Tandoori Chicken	
The Whole/Half roasted chicken with yogurt, tandoori masala turns out juicy, succulent and absolutely delicious.	
Whole	579
Half	325

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ROTI DUM BIRYANI

All Biryani's are wrapped in the whole wheat dough and cooked in Dum style which enable the aroma and flavor to immerse into the rice which makes every bit blissful

Chicken Biryani	448	Vegetable Biryani (V)	392
A one-pot dish made with long grain rice, chicken, fresh spices & herbs.		Fragrant, fluffy beautiful medley o vegetables, spices & long grained rice.	
Haryali Chicken Biryani	448	Egg Biryani	392
A one-pot dish made with long grain rice, chicken, fresh coriander, mint & spices.		A one-pot dish made with long grain rice, boiled egg, fresh spices & herbs	
Tandoori Chicken Biryani	448	Achari Paneer Biryani (V)	448
A one-pot dish made with long grain rice, clay oven cooked chicken, fresh spices & herbs.		Tender paneer pieces cooked to perfection in a hearty mix of rice and pickled spices.	
Mutton Biryani	504	Langka Biryani (V)	392
A one-pot dish made with long grain rice, tender meat chunks, fresh spices & herbs.		A one-pot dish made with long grain rice, aromatic dried jackfruit, fresh spices & herbs.	
Mutton Keema Biryani	504	Mushroom Biryani (V)	392
A one-pot dish made with long grain rice, minced meat, fresh spices & herbs.		A one-pot dish made with long grain rice, marinated mushroom, fresh spices & herbs.	
Prawn Biryani	504		
A one-pot dish made with long grain rice, prawns, fresh spices & herbs.			

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