

india gate Restaurant

Embark on a Culinary Journey through India's Rich Heritage

Welcome to India Gate, a contemporary multi-cuisine family restaurant celebrating the rich tapestry of India's culinary heritage. Our menu presents a harmonious blend of two iconic traditions: the opulent Mughlai cuisine and the vibrant Chettinad fare.

Mughlai cuisine, with its roots in the grandeur of the Mughal Empire, invites you to indulge in bold spices, rich flavours, and enticing aromas. Signature dishes like Biryani, Mughlai Paratha, and Kebabs offer a taste of royal banquets, bringing the splendour of India's regal past to your table.

Chettinad cuisine, hailing from Tamil Nadu's Chettinad region, is a tribute to the mastery of spices and fresh masalas. Dishes such as Idiyappam and Kozhukatta reflect the culinary ingenuity of the Chettiars, infused with influences from their mercantile journeys to Burma.

At India Gate, we honour these two culinary traditions with equal passion, offering a 5-star fine dining experience at very reasonable prices. Our menu boasts a diverse array of vegetarian and non-vegetarian delights, ensuring every palate is satisfied.

Join us on a gastronomic journey through India's diverse flavours, where the timeless elegance of Mughlai meets the vibrant spirit of Chettinad to create an unforgettable dining experience—all without breaking the bank.

Savour the Timeless Flavours of India at India Gate.

Follow us on



theindiagatemy

- * 10 % Service charge is applicable for all dine-in dishes.
- * 6 % SST for all dine in & takeaway dishes.
- * 5 % packing charge is applicable for all takeaway dishes.
- * All photos shown are for illustration purpose only.

No Pork & Beef served

Top 5 Gastronomy Dishes

Bl.	Hyderabadi Lamb Shank	RM 59.90
T10.	India Gate Mix Tandoori Platter	RM 56.90
AS9.	Meen Pollichathu	RM 29.90
AT1.	Masala Papad	RM 12.90
J2.	Royal Mango Falooda	RM 19.90



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Experience Our Ancient South Indian Cuisine

Manvasanai

Available only on Friday to Sunday & Public Holidays



Nattu Kozhi Kozhambu

Mud Pot Country Chicken Curry

RM 84.90

Meen Thala Kozhambu

Mud Pot Fish Head Curry

RM 94.90



Nandu Kozhambu

Mud Pot Crab Curry

RM 99.90



Aatu Kozhambu

Mud Pot Country Mutton Gravy

RM 119.90

Accompanied with:

- Ponni rice platter
- Chef's special veggie
- Egg podimas
- Appalam

Our traditional package can serve 3-5 person.



All photos shown are for illustration purposes only

South Indian Banana Leaf

Available only for lunch - 11:00am to 3:30pm



* Three non-veg gravies on request

- | | |
|----------------------|-------------------|
| 1. Ponni Rice | 10. Papadam |
| 2. Sambar | 11. Udupi Pachadi |
| 3. Rasam | 12. Mango Pickle |
| 4. Puli Curry | 13. Paruppu Podi |
| 5. Kootu | 14. Timun Pachadi |
| 6. Poriyal | 15. Ghee |
| 7. Fried Vegetable | 16. Fryums |
| 8. Potato Poriyal | 17. Sweet |
| 9. Salted Dry Chilli | |

Unlimited refills for individual orders. Refills are not available for sharing.
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Sides to Savor with Your Banana Leaf



Chicken 65 (Bone)
RM 12.90



Chicken Varuval
RM 12.90



Eral Thokku
RM 15.90



Fried Chicken Leg
RM 8.90



 **Kodi Mirapakaya**
RM 12.90



Mutton Chukka
RM 15.90



Fried Tenggeri
RM 8.90



Varutha Kadai
RM 10.90

Available only for lunch - 11:00am to 3:30pm
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North Indian Special Thali

Available only for lunch - 11:00am to 3:30pm

ST1. Veg Paneer Butter Masala **RM 17.90**

ST2. Butter Chicken Masala **RM 17.90**

Served with:

1. Basmati Rice
2. Roti (or) Naan
3. Mixed Vegetable
4. Aloo Chana Masala
5. Fried Vegetable
6. Dal Tadka
7. Speciality Rice
8. Achaar (pickle)
9. Roasted Papad (or) Fried Pappadam
10. Indian Sweet



ST1



ST2

Unlimited refills for individual orders. Refills are not available for sharing.
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india gate Bamboo Biryani



BB1. Bamboo Lamb Shank Biryani

RM 54.90

BB2. Bamboo Veg Biryani

RM 17.90

BB3. Bamboo Chicken Biryani

RM 20.90

BB4. Bamboo Mutton Biryani

RM 27.90



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india gate Biryani

THE
MALAYSIA
BOOK
of **RECORDS**®
Most Biryani Dish Sold In A Year



B1. Hyderabadi Lamb Shank

RM 59.90



B2. Mutton Biryani

RM 25.90



B3. Prawn Biryani

RM 25.90

B4. Fish Biryani

RM 23.90

B5. Chicken Biryani

RM 19.90

B6. Egg Biryani

RM 17.90

B7. Vegetable Biryani

RM 16.90

B8. Plain Biryani

RM 14.90



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india gate Tandoori Biryani

THE
MALAYSIA
BOOK
of RECORDS®
Most Biryani Dish Sold In A Year

Our Signature Dishes:

- 👑 TR1. Mixed Tandoori Biryani Platter RM 43.90
- 👑 TR2. Chicken Lollipop Biryani RM 29.90
- 👑 TR3. Tandoori Prawn Biryani RM 38.90
- TR4. Tandoori Chicken Biryani (Quarter Chicken) RM 25.90
- TR5. Chicken Tikka Biryani RM 25.90
- TR6. Malai Tikka Biryani RM 27.90
- TR7. Chicken Seekh Kebab Biryani RM 27.90
- TR8. Tangdi Chicken Biryani RM 29.90
- TR9. Mutton Seekh Kebab Biryani RM 31.90
- TR10. Tandoori Fish Fillet Biryani RM 30.90
- TR11. Tandoori Chicken Biryani (Half Chicken) RM 37.90



*All freshly grilled tandoori items may take approximately 25 minutes of cooking time.



TR7



TR8



TR1

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india gate

Bucket Biryani

- **BUB1. Mutton Bucket Biryani** **RM 185.90**
(Onion raita, non veg salna, chicken 65, boiled eggs and coke)
- **BUB2. Prawn Bucket** **RM 189.90**
(Onion raita, non veg salna, chicken 65, boiled eggs and coke)
- **BUB3. Vegetable Bucket** **RM 109.90**
(Onion raita, veg kurma, cauliflower 65, manchurian balls and coke)
- **BUB4. Non Vegetarian Bucket** **RM 109.90**
(Onion raitha, non veg salna, chicken 65, boiled eggs and coke)
- **BUB5. Egg Bucket** **RM 119.90**
(Onion raitha, non veg salna, chicken 65, Manchurian balls and coke)
- **BUB6. Chicken Bucket** **RM 154.90**
(Onion raita, non veg salna, chicken 65, boiled eggs and coke)
- **BUB7. Fish Bucket** **RM 174.90**
(Onion raita, non veg salna, chicken 65, boiled eggs and coke)



● **Vegetarian**

● **Non-vegetarian**



TAKEAWAY ONLY

Experience the Royal Flavours of Mughal India

Indulge in our India Gate Bucket Biryani, a majestic dish steeped in history and tradition. Inspired by the lavish feasts of Mughal royalty, this aromatic biryani is crafted with succulent meats, fragrant spices, and delicate saffron, all slow-cooked to perfection.

Accompanied by a variety of delectable sides, this dish offers a true taste of royal Indian cuisine that promises to transport your taste buds to the



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Indian Speciality Rice



- | | |
|--|----------|
| V1. Basmati Rice | RM 5.90 |
| V2. Ponni Rice | RM 5.90 |
| V3. Jeera Rice | RM 12.90 |
|  V4. Curd Rice | RM 14.90 |
| V5. Veg Pulao | RM 15.90 |
|  V6. Mushroom Pulao | RM 16.90 |

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Soups



S1. Cream Of Mushroom

RM 9.90

Our thick Italian cream sauce blended with sauteed mushroom and cheese. Served with garlic bread.

S2. Cream Of Fresh Broccoli

RM 9.90

Fresh broccoli blended with melted cheese. Served with garlic bread.



S3. Cream Of Chicken

RM 9.90

Our thick Italian cream sauce blended with chicken and cheese. Served with garlic bread.



S4. Kozhi Melagu Rasam

RM 12.90

Traditional Indian chicken soup infused with freshly boiled chicken and a blend of ground spices. Garnished with coriander leaves.



S5. Mutton Pepper Soup

RM 15.90

Aromatic mutton soup flavoured with Chettinad spices and herbs, highlighted by the warmth of black pepper. Garnished with fresh coriander leaves.



S6. Nandu Rasam

RM 21.90

Fresh crab cooked in authentic Chettinad rasam, featuring a delightful blend of flavours and enhanced with fresh crab meat. Garnished with coriander leaves.



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Salad

Our Signature Dishes:



SL1. Shrimp Salad **RM 21.90**

Made with fresh steamed shrimp, lettuce, tomatoes, onions, and Japanese cucumbers. Seasoned and dressed with olive oil. Served and garnished with white sesame seeds.



SL1



SL2. Tandoori Chicken Salad **RM 18.90**

Flamed tandoori chicken tossed with lettuce, tomato, Japanese cucumber, and capsicum. Seasoned and dressed with olive oil. Served with lemon wedges on top.



SL3. Roasted/Boiled Peanut Salad **RM 12.90**

Finely chopped onions, tomatoes, and boiled peanuts drizzled with seasoning. Served and garnished with coriander leaves and lemon wedges on top.



SL7

SL4. Green Salad **RM 11.90**

Onions, tomatoes, cucumbers, and carrots drizzled with seasoning. Served with green chillies & lemon wedges on top.

SL5. Fattoush **RM 10.90**

A unique salad made of romaine lettuce, tomato, cucumber and crunchy toasted bread. Dressed with olive oil, lemon and pomegranate sauce.

SL6. Yoghurt Salad **RM 12.90**

Fresh yoghurt, Japanese cucumbers, mint, onions and herbs. Garnished with mint leaves.

SL7. Chickpea Salad **RM 15.90**

Finely chopped onions, tomatoes, and boiled chickpeas, drizzled with seasoning. Served with lemon wedges on top.



SL2

Appetizer Vegetarian

Our Signature Dishes:



AV1. Chilli Mushroom

RM 18.90

Deep fried marinated mushroom sautéed with chilli, garlic, onion, capsicum and added chilli sauce. Garnished with spring onions.



AV2. Baby Corn Pepper Fry

RM 13.90

Crispy fried baby corn sautéed with onions, chillies, garlic, black pepper, and seasoned with dried red chillies.



AV3. Raw Banana Tawa Fry

RM 12.90

Thinly-sliced raw banana marinated with homemade South Indian spices, shallow-fried on a flat pan, served and garnished with curry leaves, onion rings, and lemon wedges on top.



AV4. Veg Manchurian Balls

RM 14.90

Fine chopped mix vegetables fried into balls and sautéed with onion, capsicum, garlic and manchurian sauce. Garnished with spring onions.



AV5. Chilli Baby Corn

RM 13.90

Deep fried marinated baby corn sautéed with chilli, garlic, onion, capsicum and added chilli sauce. Garnished with spring onions.

AV6. Gobi 65

RM 13.90

Deep fried cauliflower with special spices, served and garnished with curry leaves, onion rings, and lemon wedges on top.

AV7. Gobi Manchurian

RM 14.90

Fried cauliflower sautéed with onion, capsicum, garlic and manchurian sauce. Garnished with spring onions.

AV8. Mushroom Manchurian

RM 18.90

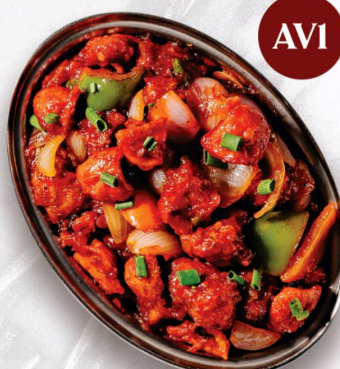
Fried Mushroom sautéed with onion, capsicum, garlic and manchurian sauce. Garnished with spring onions.



AV5



AV1



AV7



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Appetizer Paneer



AP1. Hyderabad Chilli Paneer RM 24.90

Spicy fried cottage cheese, sautéed with onions, garlic, chilli and fresh yoghurt. Garnished with dried red chilli.



AP2. Paneer Majestic RM 24.90

Deep fried marinated cottage cheese, Sauteed with garlic, chilli, fresh yoghurt and fine chopped mint leaves. Garnished with dry red chilli.



AP3. Paneer 65

RM 20.90

Marinated cottage cheese deep-fried with special spices. Garnished with curry leaves, onion rings, and lemon wedges on top.



AP4. Paneer Podimas

RM 24.90

Grated cottage cheese, sautéed with chopped onion, tomato, green chilli and curry leaves. Garnished with chopped coriander leaves.



AP5. Chilli Paneer RM 24.90

Deep fried marinated cottage cheese, sauteed with chilli, garlic, onion, capsicum and added chilli sauce. Garnished with spring onions.



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Appetizer Tandoor



AT1. Masala Papad

RM 12.90

Crispy North Indian papad rolled and topped with chopped onions, tomatoes and green chillies.



AT2. Tandoori Sweet Potatoes

RM 13.90

Thick slices of sweet potato marinated in the chef's special spices, added with fresh cream and yoghurt, grilled to perfection and garnished with dried nuts and fresh cream on top. Served with mint chutney, onion slices, lemon wedges, and a laccha salad.



AT3. Paneer Tikka

RM 25.90

Thick slices of creamy cottage cheese, marinated in the chef's special spices, fresh cream and yoghurt, delicately charbroiled. Garnished with coriander leaves on top and served with mint chutney, onion slices, lemon wedges and a laccha salad.



AT4. Paneer Malai Tikka RM 31.90

Thick slices of creamy cottage cheese marinated with fresh yoghurt, cashew nut paste and spices grilled to perfection. Garnished with dried nuts and fresh cream on top. Served with mint chutney, onion slices, lemon wedges and a laccha salad.



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Appetizer

Non-Veg Chicken



AC1. Honey Chicken Wings

RM 18.90

Crispy chicken wings tossed in a honey-chili sauce, topped with sesame seeds and spring onions.



AC2. Hyderabadi Chilli Chicken

RM 18.90

Spicy fried chicken sautéed with onions, garlic, chillies, fresh yoghurt, and garnished with fried curry leaves and dried red chillies on the top.



AC3. Chicken Lollipop (4pcs)

RM 18.90

Crispy fried chicken wings tossed in a flavourful mix of sautéed onions, garlic, and chilli sauce. Fresh spring onions garnished on top. Served with a garlic dipping sauce.

AC4. Chicken 65 (bone-in)

RM 15.90

Crispy bone-in chicken cubes fried to perfection and tossed in aromatic spices. Served with onion rings, lemon wedges, and crispy curry leaves for a burst of flavour in every bite.

AC5. Chicken 65 (boneless)

RM 17.90

Tender boneless chicken cubes, deep-fried until golden brown and seasoned with special spices. Served with onion rings, lemon wedges, and crispy fried curry leaves for a delightful crunch.



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AC6. Pepper Chicken with Boiled Peanuts

RM 19.90

Deep fried chicken and boiled peanuts sautéed with onions, capsicum, and a homemade sauce.



AC7. Dragon Chicken

RM 19.90

Spicy chicken deep fried sautéed with garlic, chilli, onion, capsicum. Seasoned and garnished with sesame seed.

AC8. Chicken Majestic

RM 18.90

Tender fried chicken sautéed with onions, chillies, and fresh yoghurt. Garnished with mint, dried red chillies, and curry leaves.



AC9. Kodi Mirapakaya

RM 18.90

Tender chicken sautéed with an Andhra spicy green chilli paste, spinach paste, and seasoned with herbs. Garnished with green chilli and curry leaves.



AC10. Kodi Vepudu

RM 18.90

Chicken pieces boiled and then deep-fried, sautéed with garlic, onions, green chillies, curry leaves, and spices. Served and garnished with fried curry leaves and dried red chillies on top.

AC11. Andhra Lemon Chicken (Dry)

RM 18.90

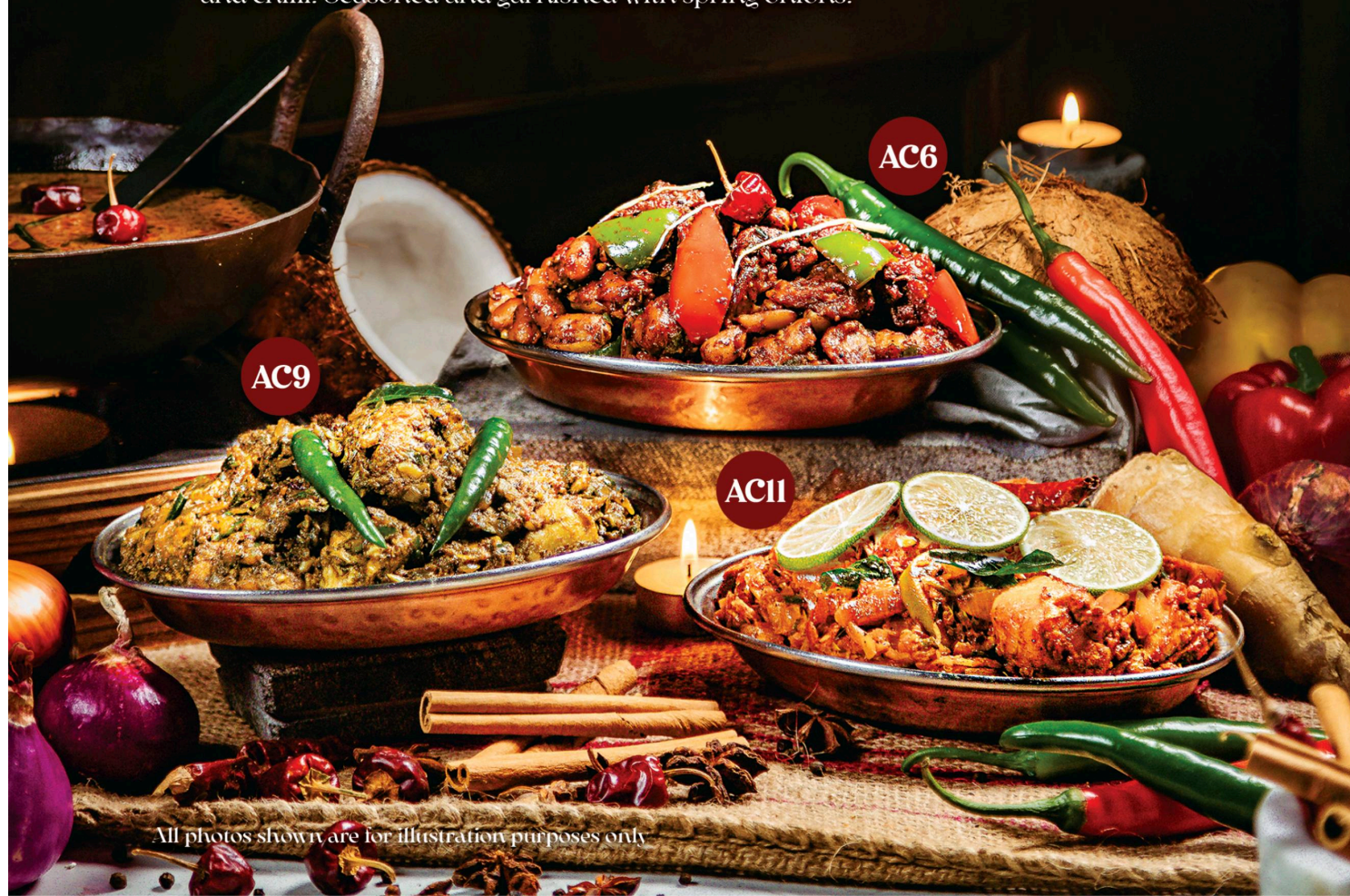
Bone-in chicken deep-fried and sautéed with onions, chillies, garlic, and lemon. Seasoned with dried red chillies, fried curry leaves, and garnished with lemon slices.



AC12. Chilli Chicken

RM 18.90

Spicy fried chicken, sautéed with onions, garlic, capsicum and chilli. Seasoned and garnished with spring onions.



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Appetizer

Non-Veg Mutton

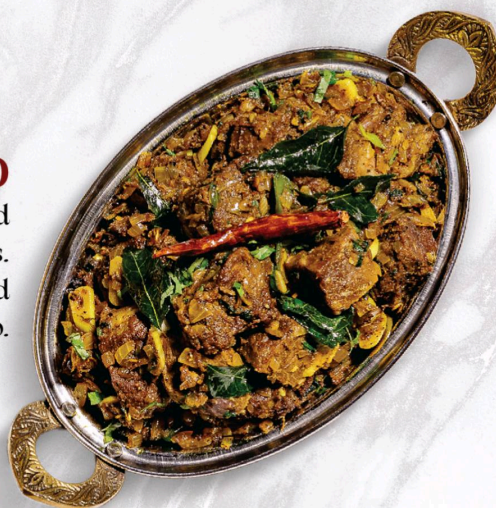


M1. Mutton Ularthiyathu **RM 26.90**

Freshly boiled mutton sautéed with onions, dry red chilli, curry leaves and tossed with grated coconut. Served and garnished with fried curry leaves and dried red chillies on top.

M2. Mutton Chukka **RM 26.90**

Freshly boiled mutton sautéed with onions, dried chillies, curry leaves, and seasoned with spices. Served and garnished with fried curry leaves and dried red chilli on top.



M3. Mutton Varuval **RM 26.90**

Spicy mutton cooked with black pepper and ground spices. Served and garnished with fried curry leaves and dried red chillies on top.

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Appetizer

Non-Veg Seafood

AS1. Fish 65

RM 19.90

Boneless fish cubes deep-fried with special spices. Served and garnished with fried curry leaves, onion rings, and lemon wedges on top.

AS2. Prawn 65

RM 24.90

Fried prawns battered in special spices. Served and garnished with fried curry leaves, onion rings, and lemon wedges on top.

AS3. Chilli Calamari

RM 26.90

Fried calamari battered in special spices. Served and garnished with fried curry leaves, onion rings, and lemon wedges on top.

AS4. Hyderabad Chilli Fish RM 23.90

A spicy dish where the fish is fried and sautéed with onions, garlic, chillies, fresh yoghurt, and garnished with fried curry leaves and dried red chillies.

AS5. Chettinad Prawn Pepper Fry

RM 25.90

Prawns sautéed with onion, chillies, curry leaves, and black pepper. Served and garnished with fried curry leaves and dried red chillies on top.

AS6. Chettinad Calamari Pepper Fry (Sotong) RM 26.90

Calamari sautéed with onions, chillies, curry leaves, and black pepper. Served and garnished with fried curry leaves and dried red chillies on top.

AS7. King Fish Pan-Fried RM 14.90

Thinly sliced king fish marinated with homemade South Indian spices, shallow-fried on a flat pan. Served and garnished with fried curry leaves, lemon wedges, and onion rings on top.

AS8. Pomfret Fish (Pan-Fried) RM 24.90

Whole Pomfret fish marinated with homemade South Indian spices, shallow-fried on a flat pan. Served and garnished with fried curry leaves, lemon wedges, and onion rings on top.

AS9. Meen Pollichathu RM 29.90

Sautéed chopped onions, tomatoes, a little sourness, and added spices, pomfret fish wrapped with banana leaf and steamed. Served and garnished with onion rings, tomato slices, and lemon wedges on top.

AS10. Nandu Varuval (Crab Chettinadu) RM 33.90

Whole crab cooked in a spicy gravy with aromatic spices. Served and garnished with dried red chillies and fried curry leaves on top.



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Tandoori

T1. Chicken Tandoori

Chicken marinated with yoghurt, ginger, garlic, and special authentic tandoori spices, baked in the tandoor to perfection. Served and garnished with a salad, lemon slices, mint chutney, onion rings & a tandoori salad.

• Quarter **RM 14.90** • Half **RM 25.90** • Whole **RM 48.90**

T2. Chicken Tikka **RM 21.90**

Boneless chicken cubes marinated with yoghurt and spices, and grilled to perfection. Served and garnished with a salad, lemon slices, mint chutney, onion rings & a tandoori salad.

T3. Chicken Malai Tikka **RM 23.90**

Chicken marinated with yoghurt, cashew nut paste, and spices, grilled to perfection. Served and garnished with a salad, lemon slices, mint chutney, onion rings & spices.

T4. Fish Tikka **RM 23.90**

Boneless fish marinated in a mustard sauce and special tikka spices, grilled to perfection. Served and garnished with a salad, lemon slices, mint chutney, onion rings & spices.

T5. Chicken Seekh Kebab **RM 25.90**

Minced chicken marinated with ginger, garlic, coriander, and special mixed spices, grilled to perfection. Served and garnished with a salad, lemon slice, mint chutney, and onion rings.

T6. Tandoori Fish Fillet **RM 26.90**

Fish fillet marinated with tandoori spices and grilled in a tandoori oven. Served and garnished with a salad, lemon slices, mint chutney, and onion rings.



*All Tandoori dishes will take approximately 25 minutes to grill & serve.

T1



T7. Tangdi Kebab (4 pcs Chicken)

Chicken drumsticks marinated in ginger, garlic, yoghurt and tandoori masala, grilled to perfection. Served and garnished with a salad, lemon slice, mint chutney, and onion rings.

RM 26.90



T8. Mutton Seekh Kebab

Minced mutton marinated with ginger, garlic, coriander, and special mixed spices, grilled to perfection. Served and garnished with a salad, lemon slices, mint chutney, and onion rings.

RM 28.90



T9. Double Seekh Kebab

Minced chicken and mutton marinated with ginger, garlic, coriander, and special mixed spices, grilled to perfection. Served and garnished with a salad, lemon slices, mint chutney, and onion rings.

RM 36.90



T10. India Gate's Mixed Tandoori Platter

A combination of tandoori chicken, chicken kebab, mutton kebab, tangdi kebab, malai tikka, fish tikka, and prawn tikka. Served with green pudina chutney, onion rings, lemon wedges, and a salad.

RM 56.90



Indian Breads

IB1. Chapati	RM 4.90
IB2. Plain Naan	RM 4.90
IB3. Tandoori Roti	RM 4.90
IB4. Butter Naan	RM 5.90
IB5. Lacha Paratha	RM 5.90
IB6. Garlic Naan	RM 5.90
IB7. Pudina Paratha	RM 5.90

Selection of pairing gravies:

A. Dhal Makhani	RM 14.90
B. Rogan Josh	RM 27.90
C. Palak Paneer	RM 25.90
D. Butter Chicken	RM 24.90



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| IB8. Aloo Paratha | RM 6.90 |
| IB9. Masala Paratha | RM 7.90 |
| IB10. Onion Kulcha Naan | RM 7.90 |
| IB11. Aloo Kulcha Naan | RM 9.90 |
| IB12. Paneer Kulcha Naan | RM 10.90 |
|  IB13. Kashmiri Royal Naan | RM 11.90 |

IB16



IB9



IB17



- | | |
|--|-----------------|
| IB14. India Gate Cheese Naan | RM 11.90 |
| IB15. India Gate Garlic Cheese Naan | RM 12.90 |
|  IB16. Mixed Naan Basket | RM 23.90 |
|  IB17. Keema Naan | RM 24.90 |

(Stuffed with minced mutton)

(Minced mutton stuffed into dough and cooked in the tandoori pot)



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THE
MALAYSIA
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Most Naan Bread Sold In A Year

Main Course Chicken

C1. Tawa Chicken

RM 22.90

Shredded tandoori chicken cooked with spicy gravy and garam masala, combined with onion and capsicum cubes. Served and garnished with coriander and fresh cream on top.



C2. Andhra Chicken Curry

RM 22.90

Chicken cooked in a thick gravy with chopped fresh onions and tomatoes alongside a cashew nut & coconut paste, seasoned with Andhra spices. Served and garnished with fried curry leaves and dried red chillies on top.



C3. Chicken Bharta Calcutta

RM 22.90

Dhaba-style chicken made with almost-mashed chicken, unique spices, and eggs. Served and garnished with coriander leaves and fresh cream on top.



C4. Chettinad Pepper Chicken

RM 23.90

Chicken cooked in a spicy thick gravy, black pepper, and Chettinad spices, served and garnished with fried curry leaves and red chillies on top.



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C5. Chicken Tikka Masala

RM 23.90

Boneless chicken tikka cooked in thick gravy, butter, ground spices, and kasthuri methi. Served and garnished with ginger slices and coriander leaves.



C6. Nilgiri Pudina Chicken

RM 24.90

A green masala chicken dish served in a classic shade of green and delightful aroma from fresh mint and coriander leaves. Simmered in a blend of herbs and spices with fresh cream, garnished with fried curry leaves and dried red chillies on top.



C7. Butter Chicken (Signature)

RM 24.90

Thick gravy cooked with oven-baked chicken, butter, cashew nut, yogurt, cream, and Indian spices. Served and garnished with butter and fresh cream on top.



C8. Mughlai Chicken Curry

RM 25.90

Chicken cooked in a thick white gravy, cashew nuts, cream, yoghurt, onions, and Mughal spices. Served and garnished with coriander leaves and fresh cream on top.



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Main Course

Mutton



M3



M1. Dhal Gosht

RM 25.90

Mutton cooked with freshly boiled lentils and spices, served and garnished with coriander leaves and rogan.

M2. Palak Gosht

RM 25.90

Mutton cooked with spinach and spices, served and garnished with fresh cream and rogan.



M3. Rogan Josh

RM 27.90

Mutton cooked in a thick gravy with Indian Rogan spices and Kashmiri chillies. Served and garnished with coriander leaves and julienned ginger.

M5



M4. Mughlai Mutton Kurma

RM 27.90

Mutton cooked in a thick white gravy with cashew nuts, cream, yoghurt, onions and Mughal spices. Served and garnished with curry leaves and fresh cream.



M5. Mutton Chettinad

RM 26.90



Mutton cooked in a thick gravy with black pepper and Chettinad spices. Served and garnished with fried curry leaves and dry red chilli.

M8



M6. Mutton Capsicum

RM 26.90

Mutton cooked with capsicum and ground spices, served and garnished with fried capsicum and coriander leaves.



M7. Kheema Matar

RM 26.90

Minced mutton cooked with green peas and spices. Served and garnished with coriander leaves and julienned ginger.



M8. Andhra Mutton Curry

RM 26.90

Mutton cooked in a thick gravy with chopped fresh onions, tomatoes, a cashew nut & coconut paste, and seasoned with Andhra spices. Served and garnished with fried curry leaves and dried red chillies.



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Main Course

Seafood



SF1. Fish Tikka Masala

RM 22.90

Tandoori-grilled fish fillet cooked in a thick gravy with onions, sautéed capsicums and added spices. Served and garnished with ginger and coriander leaves.

SF2



SF2. Meen Kulambu (Fish Curry)

RM 23.90

An authentic fish curry made with Kingfish, garlic, lady's fingers, and spices. Served and garnished with fried curry leaves and dried red chillies on top.

SF4



SF3. Malabar Fish Curry

RM 24.90

Fresh Kingfish cooked in a thick gravy with coconut milk and Kerala spices. Served and garnished with fried curry leaves, fresh coconut cream, and dried red chillies on top.

SF4. Prawn Masala

RM 26.90

Prawns cooked in a thick gravy with spices. Served and garnished with coriander leaves and a slice of ginger on top.

SF5



SF5. Andhra Royyala Kurma

RM 28.90

Prawns cooked in a thick gravy with cashew nuts, cream, coconut milk, onions, chillies, and Andhra spices. Served and garnished with fried curry leaves, fresh coconut cream, and green chillies on top.

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Main Course Vegetarian

VG1. Dhal Tadka

RM 12.90

Yellow lentils cooked in a thick gravy and Indian spices, served and garnished with coriander leaves, tadka, and garnished with dried red chillies on top.

VG2



VG2. Dhal Palak

RM 13.90

Fresh, finely chopped spinach sautéed alongside cooked yellow lentils and seasoned with ghee on top, garnished with dried red chillies.

VG3. Dhal Makhni

RM 14.90

Thick gravy cooked with a mix of three types of lentils, cream, and spices. Served and garnished with butter and fresh cream on top.

VG5



VG4. Chana Masala

RM 16.90

Gravy cooked with boiled chickpeas, onion, garlic, tomato, and spices. Served and garnished with coriander leaves, chopped onion, and ginger julienne on top.



VG5. Bhindi Masala

RM 16.90

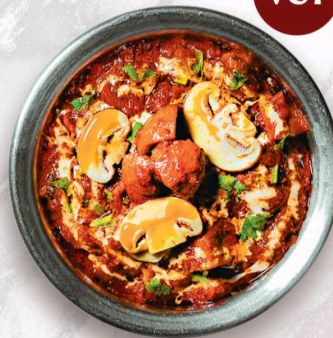
Fried lady's fingers cooked with Indian ground spices, served and garnished with coriander leaves and julienned ginger.

VG6. Mixed Vegetables

RM 18.90

Cottage cheese, green peas, beans, carrots, potatoes, cauliflower cooked in a gravy along with fresh cream and butter, seasoned with ground spices. Served and garnished with fresh cream and coriander leaves.

VG7



VG7. Mushroom Masala

RM 19.90

Baked mushrooms cooked in a gravy with onions, garlic, tomatoes, and spices, enriched with fresh cream and simmered to perfection. Served and garnished with julienned ginger.



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Main Course

Paneer (Vegetarian)

P1



P1. Paneer Butter Masala RM 25.90

Thick gravy cooked with cottage cheese, butter and cashew nut. Served and garnished with butter and fresh cream on top.



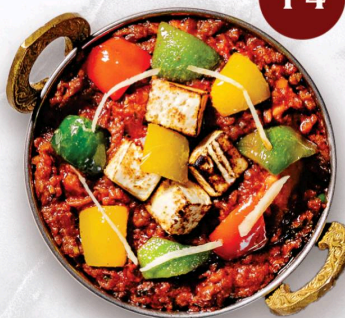
P2. Palak Paneer RM 25.90

A classic curried dish from North Indian cuisine made with fresh spinach, onions, spices, paneer, and herbs. Served and garnished with butter and cream.

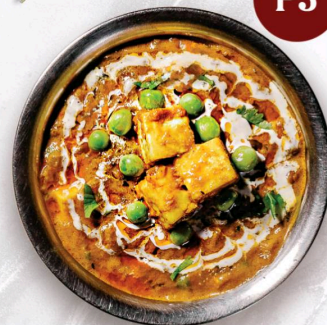
P3



P4



P5



P3. Kadai Paneer RM 25.90

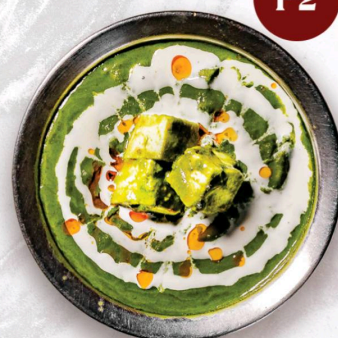
Thick gravy cooked with cottage cheese, dry red chilli, capsicum and onion. Served and garnished with coriander leaves, ginger and dry red chilli.



P4. Paneer Tikka Masala RM 25.90

Thick gravy cooked with cottage cheese, butter, cashew nut and spices. Served and garnished with coriander leaves and ginger.

P2



P5. Matar Paneer RM 25.90

Thick masala cooked with cottage cheese and green peas. Served and garnished with coriander leaves and ginger.

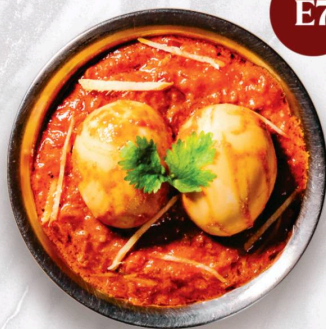
All photos shown are for illustration purposes only

Egg Dishes

E1. Egg Podimas	RM 6.90
E2. Double Omelette	RM 5.90
E3. Double Masala Omelette	RM 6.90
E4. Masala Cheese Omelette	RM 12.90
E5. Double Fried egg	RM 4.90
E7. Egg Masala	RM 12.90
 E8. Kalaki	RM 11.90
 E9. Hyderabad Chilli Egg	RM 12.90



Spicy, marinated boiled eggs deep fried and sautéed with onions, garlic, chillies, fresh yoghurt, and seasoned with herbs and garnished with dried chillies.



E7



E1



E9



E3



All photos shown are for illustration purposes only

Indo Chinese Cuisine

Fried Rice

R1 Vegetable Fried Rice

RM 12.90

R2 Egg Fried Rice

RM 13.90

R3 Chicken Fried Rice

RM 15.90

 R4 Schezwan Veg Fried Rice

RM 15.90

  R5 Schezwan Chicken Fried Rice

RM 16.90

R6 Prawn Fried Rice

RM 18.90

R7 Mutton Fried Rice

RM 18.90

 R8 India Gate Special Mix fried Rice

RM 20.90



R5



R8

Noodles

N1 Vegetable Noodles

RM 14.90

 N2 Schezwan Veg Noodles

RM 14.90

N3 Egg Noodles

RM 15.90

N4 Chicken Noodles

RM 15.90

  N5 Schezwan Chicken Noodles

RM 16.90

N6 Mutton Noodles

RM 19.90

N7 Prawn Noodles

RM 19.90

 N8 India Gate special Noodles

RM 21.90



N8



N4

All photos shown are for illustration purposes only

Signature Dessert Drinks



J1. Royal Falooda

RM 17.90

A creamy and rich Indian street-food dessert made with ice cream, nuts, vermicelli, syrup, basil seeds, and fruits. Choose any flavour of ice cream for the ultimate Royal Falooda.

Choice of Ice Cream Flavours:

Chocolate, Vanilla, Strawberry.



J2. Royal Mango Falooda

RM 19.90

A creamy and rich Indian street-food dessert made with vanilla ice cream, nuts, vermicelli, syrup, basil seeds, and fruits.



J3. Country Milk (Karupatti Paal)

RM 7.60

Creamy rich milk blended with India Gate's special mix.



J4. Jigarthanda Rose

RM 14.90

A creamy rich dessert drink featuring a blend of badam jelly and rose-flavoured paneer.



J5. Jigarthanda Nannari

RM 14.90

A creamy rich dessert drink featuring a blend of badam jelly and nannari extract.

All photos shown are for illustration purposes only

Fresh Juices



FJ1. Green Apple
RM 8.50



FJ2. Orange
RM 9.50



FJ3. Watermelon
RM 8.90



FJ4. Pineapple
RM 9.50



FJ5. Lemon
RM 8.50



FJ6. Carrot
RM 9.90



FJ7. Lemon & Mint
RM 9.90



FJ8. Mango
RM 10.50



FJ9. Strawberry
RM 10.90



All photos shown are for illustration purposes only

Healthy Mix



HM1. Carrot & Orange
RM 11.10



HM2. Apple & Cinnamon
RM 11.50



HM4. Cucumber & Lime
RM 11.70

**HM3. Carrot, Apple
& Ginger**
RM 11.50



HM5. Orange & Lemon
RM 11.70



HM6. Pineapple & Strawberry
RM 12.50



**HM7. Orange, Pineapple,
Mint & Vimto**
RM 12.90

All photos shown are for illustration purposes only

Lassi



 **L1. Butter Milk (Moru)**
RM 11.90



L2. Sweet Lassi
RM 11.90



L3. Salted Lassi
RM 11.90



L4. Mango Lassi
RM 13.90



L5. Strawberry Lassi
RM 13.90



L6. Banana Lassi
RM 13.90



 **L7. Mixed Lassi**
(Mango, Banana & Strawberry)
RM 14.90

All photos shown are for illustration purposes only

Mocktails



MC1

MC1. BLACK PLANTER

RM 16.40

Coke, lime juice, gula melaka, soya sauce, cinnamon, simple syrup & ice.



MC3

MC2. BLUE CURACAO PINA COLADA

RM 16.40

Pineapple juice, coconut syrup, simple syrup, fresh cream, blue curacao & ice.



MC2



MC5

MC3. PACIFIC BLUE

RM 14.50

Blue curacao, lychee juice, lime juice, simple syrup & ice.



MC7

MC4. MANGO MULE

RM 20.40

Mango fruit, mango crush, sugar, blue curacao, mango juice, ginger & ice.



MC4



MC9

MC5. THE GALAXY

RM 18.40

Grenadine, lime juice, simple syrup, orange juice, blue curacao, orange slices & ice.



MC6



MC6. FROZEN STRAWBERRY MARGARITA

RM 20.40

Strawberry, orange juice, lime juice, sparkling water, ice & salt rim.



MC7

MC7. FROZEN MANGO MARGARITA

RM 20.40

Mango, orange juice, lime juice, ice, salt rim.



MC8

MC8. CARIBBEAN DELIGHT

RM 18.40

Pineapple juice, coconut syrup, lime juice, strawberry crush, blue curacao, soda & ice.



MC9. KULUKKI SARBATH

RM 16.40

Mint, lemon, sweet & salt, chat masala, basil seed, blue curacao, green chilli, soda & ice.



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Mojito

MOJITO

GLASS

SHAKER

PITCHER

MJ1. SIGNATURE MOJITO

RM 13.40

RM 18.40

RM 40.40

MJ2. BLACK MOJITO

RM 14.40

RM 19.40

RM 45.40

MJ3. WATERMELON MOJITO

RM 14.40

RM 19.40

RM 45.40

MJ4. GREEN APPLE MOJITO

RM 14.40

RM 19.40

RM 45.40

MJ5. ORANGE MOJITO

RM 14.40

RM 19.40

RM 45.40

MJ6. BLUE CURACAO MOJITO

RM 15.40

RM 20.40

RM 50.40

MJ7. LYCHEE MOJITO

RM 15.40

RM 20.40

RM 50.40

MJ8. STRAWBERRY MOJITO

RM 17.50

RM 21.40

RM 60.40

MJ9. MANGO MOJITO

RM 17.40

RM 21.40

RM 60.40



All photos shown are for illustration purposes only

Milkshakes



MS6. Mango & Strawberry
RM 15.50



MS1. Vanilla
RM 12.90



 **MS9. India Gate's Cocktail Milkshake**
RM 15.90



MS4. Mango
RM 13.90



 **MS2. Chocolate**
RM 12.90

- | | |
|------------------------------------|-----------------|
| MS3. Strawberry | RM 12.90 |
| MS5. Banana | RM 13.90 |
| MS7. Mango & Chocolate | RM 15.50 |
| MS8. Banana & Chocolate | RM 15.50 |

All photos shown are for illustration purposes only

Fresh Milk

FM1. Fresh Milk	RM 5.50
FM2. Fresh Milk Tea	RM 6.50
FM3. Fresh Milk Masala Tea	RM 7.90
FM4. Fresh Milk Nescafe	RM 6.90
FM5. Fresh Milk Bru Coffee	RM 6.90
FM6. Badam Milk	RM 7.50
FM7. Fresh Milk Masala Tea (Pot)	RM 21.50
FM8. Fresh Milk Bru Coffee (Pot)	RM 20.90
FM9. Fresh Milk Nescafe (Pot)	RM 20.90
FM10. Fresh Milk Tea (Pot)	RM 19.50



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Cold & Hot Drinks

	Hot	Cold
H1. India Gate's Special Cold Coffee		RM 12.50
H2. Black Tea	RM 3.90	RM 3.90
H3. Black Coffee	RM 4.10	RM 4.10
H4. Lemon Tea	RM 4.50	RM 4.50
H5. Honey Lemon Tea	RM 4.90	RM 4.90
H6. Milo	RM 5.90	RM 5.90
H7. Hot Mint Tea	RM 4.90	
H8. Nescafe	RM 5.50	RM 5.50
H9. Bru Coffee	RM 5.50	RM 5.50
H10. Teh Tarik	RM 4.90	RM 4.90
H11. Teh Tarik Masala	RM 5.90	RM 5.90
H12. Teh Tarik Masala (Pot)	RM 17.90	RM 17.90
H13. Hot Mint Tea (Pot)	RM 15.90	
H14. Coke		RM 4.50
H15. Sprite		RM 4.50
H16. 100PLUS		RM 4.50
H17. Mineral Water		RM 4.00



All photos shown are for illustration purposes only

Signature Masala Tea Tray

Available from 3:00pm to 7:00pm everyday.

Relax & Recharge

Savour our range of delicious Afternoon Tea Break snacks.

R10. Silver Tray

RM 25.90

Served with a mini tea break platter. Serves 2 people.

R11. Golden Tray

RM 45.90

A pot of tea served with a tea break platter. Serves 4 people.

R12. Diamond Tray

RM 65.90

A large pot of tea served with a tea break platter. Serves 6 people.



All photos shown are for illustration purposes only

Appam

Savor the flavors of our delightful Appams.
Indulge in our delicious afternoon tea break snacks,
available daily from 3:00 pm to 6:30 pm.



A1. Cheese Appam

RM 7.90

A2. Paal Appam

RM 3.90

A3. Nattu Muttai Appam

RM 4.90

A4. Gula Melaka Appam

RM 4.50



A5. Hyderabad Chicken Appam

RM 8.90



A6. Mutton Chukka Appam

RM 10.90



All photos shown are for illustration purposes only

Mud Pot Kulfi

Traditional Authentic Indian Ice Cream

- | | |
|-------------------------|----------|
| 1. Pista Kulfi | RM 11.90 |
| 2. Almond Kulfi | RM 11.90 |
| 3. Saffron Kulfi | RM 11.90 |
| 4. Pandan Coconut Kulfi | RM 11.90 |
| 5. Rose Kulfi | RM 11.90 |
| 6. Gula Malaka Kulfi | RM 11.90 |



All photos shown are for illustration purposes only

Desserts

D1. Vanilla Ice Cream	RM 5.40
D2. Chocolate Ice Cream	RM 5.40
D3. Strawberry Ice Cream	RM 5.40
D4. Gulab Jamun (2 pcs)	RM 9.90
D5. Gajar Ka Halwa	RM 12.90
D6. Rasagula (2 pcs)	RM 10.90
D7. Rasamalai (2 pcs)	RM 12.90
D8. Rawa Kesari	RM 7.90
D9. Pineapple Kesari	RM 9.90
D10. India Gate Special Dessert	RM 16.90



All photos shown are for illustration purposes only

Signature Tea Break

Available from 3:00pm to 7:00pm everyday.

R1. Curry Puffs

Four pieces of deep-fried puffs served with tomato ketchup.

RM 5.90

R2. Medhu Vadai

Three pieces of fluffy vadai served with homemade chutney.

RM 6.90

R3. Paruppu Vadai

Three pieces of crispy dal vadai served with homemade chutney.

RM 6.90



R4. Chilli Bajji

Four pieces of fresh chilli deep-fried in batter, served with mint chutney.

RM 6.90

R5. Samosa

Three pieces of crispy fried samosas filled with the Chef's special mix, served with mint chutney.

RM 8.90

R6. Egg Bajji

Two batter-fried boiled eggs cut into two pieces, served with mint chutney.

RM 6.90

R7. Onion Bajji

Freshly cut onion rings, batter-fried and served with mint chutney.

RM 9.90



R8. India Gate Special Pani Puri

Ten pieces of Puri served with pani, mixed potato masala, and special spices.

RM 11.90



R9. Paneer Pakoda

Four pieces of freshly cut paneer, deep-fried, and served with mint chutney.

RM 20.90



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Signature Homemade Cakes

Treat Yourself to Our Signature High Tea Break

Elevate your day with our exquisite selection of homemade cakes, crafted with the finest ingredients for every special occasion. Whether you're enjoying them in-house or taking them to go, each bite is a moment of pure indulgence.

For a seamless experience, our outlet manager is ready to assist you in pre-booking your order. Because a little sweetness goes a long way, and everyone deserves a delightful treat now and then.

Indulge in our array of cakes when you dine in or take away—each one a perfect choice to make your day sweeter.

Whole Cakes

1. Chocolate Cake	RM 88.90
2. Red Velvet Cake	RM 90.90
3. Rainbow Cake	RM 90.90
4. Cheese Cake	RM 90.90
5. Butter cake	RM 90.90

Sliced Cakes

1. Chocolate Cake	RM 11.90
2. Red Velvet Cake	RM 11.90
3. Rainbow Cake	RM 12.90
4. Cheese Cake	RM 12.90
5. Brownie with Ice-cream	RM 14.90



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