CORNER 90

restaurant & bar

APPETIZERS
前菜

SOUP OF THE DAY 68
是日例湯

LOBSTER BISQUE 78
Lobster, tiger prawns, lemongrass, cream
龍蝦湯 配虎蝦

BRUSCHETTA 68
Fresh Italian tomatoes dressed in garlic, olive oil, and basil on toasted bread
意大利蕃茄羅勒烤麵包

PROSCIUTTO DI PARMA 98
18 Months aged prosciutto and cantaloupe melon
18個月熟成巴馬火腿 配哈密瓜

CORNER 90 SALAD BOWL 88
Hydroponic lettuce, grilled chicken, avocado, cherry tomato, lemon vinaigrette dressing
招牌沙律
水耕生菜、烤雞、牛油果、車厘茄、檸檬油醋汁

CALAMARI FRITTI 78
Fried calamari with sea salt, served with tartar sauce
炸魷魚圈 配他他醬

CHICKEN POPCORN 88
Crispy breaded fried chicken bites, sriracha mayo
炸雞塊 配是拉差蛋黃醬

PAANI POORI 62
Crispy flour dumplings with spiced potatoes served with cumin and mint infused water
印度脆球 配香料薯仔及薄荷水醬

PANEER KATHI ROLL 78
Flaky bread roll with cottage cheese, bell pepper, onions, and mint sauce
印度酥皮卷餅 配芝士、彩椒、洋蔥及薄荷醬

DAHI BHALLA CHAAT 68
Softest lentil fritters soaked in creamy yogurt and topped with tangy tamarind sauce
香滑扁豆炸餅 配酸辣蘸望子醬

VEGETABLE SAMOSA 58
Puff pastry with spiced potatoes and peas
香料薯仔咖喱角

CHOWK KI TIKKI 72
Potato patties topped with mint, tamarind and yogurt chutney
印式薯餅 配酸奶甜酸醬

CHICKEN TIKKA CHAAT 88
Tandoori Shredded Chicken tossed with red onion, cucumber, mint chutney & tamarind sauce
炭烤雞絲拌紅洋蔥、青瓜、薄荷醬及蘿望子醬

FISH 65 88
Curry leaf-flavoured crispy fried fish with spicy mint sauce
咖喱葉炸魚 配薄荷辣醬

CHILLI GARLIC PRAWNS ★ 108
Fresh prawns cooked with garlic, chilli and peppers
蒜辣鮮蝦

Vegetarian 素食 ★ Chef Recommended 廚師推薦

PIZZA & NANZA
義式薄餅及印度薄餅

BUTTER CHICKEN NANZA ★ 138
Butter chicken with black olives, capsicum and onions
印度奶油雞烤餅薄餅

SEEKH KEBAB NANZA 138
Tandoori minced lamb skewers with capers, jalapeños and mix capsicum
印度秘製羊肉烤餅薄餅

MARGHERITA PIZZA 138
Tomato sauce, mozzarella, basil and extra virgin oil
瑪格麗特薄餅

DIAVOLA PIZZA 148
Salami, buffalo mozzarella, tomato sauce, parsley
魔鬼薄餅

PANEER TIKKA NANZA 138
Grilled cottage cheese with jalapeños, green olives and capsicum
印度芝士烤餅薄餅

TANDOORI VEGETABLES NANZA ★ 138
Tandoori roasted cauliflower, broccoli, capsicum, jontons and pineapple
印度香烤雜菜烤餅薄餅

PASTA & RISOTTO
意大利粉及燉飯

SEAFOOD LINGUINE 138
Shrimps, calamari, mussels, garlic, cherry tomato, basil
海鮮扁意粉

SPAGHETTI AND MEATBALLS 138
Spaghetti, beef meatballs, tomato sauce, parmesan cheese
肉丸意大利粉

TRUFFLE & WILD MUSHROOMS RISOTTO ★ 128
Acquerello rice, wild mushrooms, truffle paste, Parmigiano Reggiano
松露野菇意大利飯

PESTO PENNE 138
Penne with pesto sauce, toasted pine nuts
青醬長通粉

Subject to 10% service charge 加一服務費

GRILLS 西式燒烤

ROASTED SEABASS 188
Roasted seabass, herbs crushed potato, lobster bisque
香烤鱸魚 配香草薯蓉及龍蝦濃湯

ROSEMARY LAMB CHOPS ★ 228
New Zealand lamb chop, broccoli rabe, Salsa Verde
迷迭香烤新西蘭羊架 配芥蘭苗及香草醬

AUSTRALIAN HANGER STEAK 8OZ 218
Fries and chimichurri
澳洲封門牛柳扒 (8安士) 配薯條及阿根廷青醬

ARGENTINIAN RIBEYE 12OZ ★ 288
Mashed potato and red wine jus
阿根廷肉眼牛扒 (12安士) 配薯蓉及紅酒汁

SIDES 配菜

ROASTED WILD MUSHROOM 烤野菇	58
GRILLED VEGETABLES 烤雜菜	58
TRUFFLE FRIES 薯條	58
MASHED POTATO 薯蓉	58

Vegetarian 素食 ★ Chef Recommended 廚師推薦

TANDOORI
印度泥爐炭火燒烤

TANDOORI CHICKEN (HALF/FULL) 128 / 188
Spring chicken marinated in yogurt, fenugreek, mustard and spices
泥爐烤春雞（半隻 / 全隻）

CHICKEN MALAI TIKKA ★ 138
Boneless chicken marinated in cashew nut paste with cream and cheese
烤奶油芝士無骨雞腿

CHICKEN TIKKA 138
Boneless chicken marinated in yogurt and whole spices
香料烤雞塊

TANDOORI LAMB CHOPS ★ 228
New Zealand lamb chop marinated with yogurt and whole spices
烤紐西蘭羊排

SEEKH KEBAB 138
Minced lamb kebab with cumin, garlic and fresh mint
烤秘製羊肉串

FISH TIKKA AJWAINI 158
Mackerel marinated in lemon, carom seeds and yellow chili powder
香烤鯖魚

TANDOORI POMFRET ★ 188
Pomfret marinated in yogurt, Indian spices and fenugreek
天多利烤鯧魚

TANDOORI MIXED GRILL ★ 268
Mixed platter of jumbo prawn, fish tikka, malai tikka, seekh kebab & boti kebab
烤肉拼盤（大蝦、香烤魚柳、奶油雞塊、羊肉串及烤羊肉）

VEG SEEKH KEBAB 118
Minced vegetables with spices and fresh herbs
烤蔬菜串

SESAME PANEER TIKKA 128
Cottage cheese with sesame and coriander
烤印度芝士

ACHARI TANDOORI ALOO 118
Pickle-flavored stuffed potato with green peas, chilli, cumin
天多利烤薯仔

TANDOORI KHUMB 128
Button mushroom marinated with yogurt, Kashmiri chili and Indian spices
天多利烤蘑菇

RICE 飯類

AWADHI MURGH BIRYANI 128
Slow-cooked rice and chicken with saffron
印度雞肉炒飯

HYDERABADI "DUM" GOSHT BIRYANI ★ 138
Slow-cooked rice and lamb with herbs and spices
印度羊肉炒飯

TARKARI "DUM" BIRYANI ★ 108
Slow-cooked rice and garden fresh vegetables
印度素菜炒飯

STEAMED RICE / SAFFRON PULAO 58 / 64
白飯 / 藏紅花香飯

Subject to 10% service charge 加一服務費

CURRIES
咖喱

CHICKEN CHETTINAD 138
Spicy marinated chicken curry with South Indian Spices and herbs
香料咖喱雞塊

KADHAI CHICKEN 138
Chicken cooked in a 'kadhai' Indian wok with onions and capsicum
鑊仔咖喱雞

CHICKEN MAKHANI ★ 138
Chicken cooked in a rich creamy butter sauce with fresh tomatoes famously known as "Butter Chicken"
奶油咖喱雞

BHUNA GOSHT ★ 148
Lamb with onions and spice mix
香辣羊肉咖喱

LAMB ROGAN JOSH 138
Lamb chunks with Kashmiri chilli gravy
傳統炸羊肉

LAMB PEPPER MASALA 138
Spicy lamb curry with pepper and curry leaf
胡椒香菜羊肉

BOMBAY PRAWN MASALA ★ 148
Prawns cooked in a gravy of onions and tomatoes
孟買瑪莎拉鮮蝦

MEEN KULAMBU 138
South Indian fish curry with tamarind-flavored gravy
南印酸辣魚

VEGETABLE PAAL KOOTU 98
Mixed vegetables with milk, fresh coconut, and cumin
椰子鮮奶燉雜菜

BANGAN BHARTA 98
Tandoori roasted mashed eggplant, cooked with onion and tomatoes
泥爐烤茄子蓉

CHANA MASALA 98
Chickpeas cooked with onion, tomato, garlic and spices
香料鷹嘴豆

PANEER LABABDAR 108
Cottage cheese with onions, tomatoes, creamy butter gravy
奶油芝士咖喱

PALAK PANEER ★ 108
Cottage cheese with spinach, cumin and garlic
菠菜芝士咖喱

BHINDI PYAZ MASALA 98
Okra with fresh green onions, tomatoes and ginger
香料秋葵

ALOO GOBI 88
Cauliflower and potatoes with onions, tomatoes and cumin seasoning
印度椰菜花炒薯仔

MUSHROOM HARA PYAZ 98
Button mushroom with spring onion
蔥香蘑菇

DAL MAKHANI ★ 98
Black lentils slow-cooked and finished with butter and cream
慢煮黑扁豆配奶油

DAL TADKA 88
Tempered yellow lentils
香料黃豆

Vegetarian 素食 ★ Chef Recommended 廚師推薦

TANDOORI 印度烤餅

BHATURA 28
Soft leavened flour, fried Indian bread
印度炸包

ROOMALI ROTI 36
Paper thin bread made on a special hot plate
印度飛餅

AMRITSARI KULCHA 38
Stuffed bread with onions, coriander and Kashmiri chilli
洋蔥餡料烤餅

ROTI / NAAN 32
印度薄餅 / 傳統烤餅

BUTTER ROTI / BUTTER NAAN 36
牛油薄餅 / 牛油烤餅

GARLIC NAAN 蒜香烤餅 ★ 36

CHILLI CHEESE NAAN 香辣芝士烤餅 38

TRUFFLE / KASHMIRI NAAN 38
松露 / 果仁烤餅

PARATHA 千層煎餅 36

ALOO PARATHA 薯仔煎餅 38

AJWAINI LACHA PARATHA 藏茴香千層煎餅 ★ 36

PUDINA PARATHA 薄荷煎餅 36

PHULKA 全麥烤餅 36

ONION KULCHA 洋蔥發麵餅 36

PANEER KULCHA 芝士發麵餅 ★ 38

DESSERTS
甜品

GULAB JAMUN ★ 58
Condensed milk dumplings with cardamom and nuts
玫瑰蜜炸奶球

RASMALAI 58
Cottage cheese dumplings with thickened milk and pistachio
印度甜奶湯圓

BROWNIE 78
Chocolate brownie with vanilla ice cream
朱古力布朗尼 配雲呢拿雪糕

CHEESECAKE WITH BERRY COMPOTE 68
雜莓蜜餞芝士蛋糕

SAFFRON KULFI 78
Indian ice cream flavored with saffron and nuts
印度藏紅花雪糕

CHOICE OF ICE CREAM 78
Please check with your server for today's selection
精選雪糕 – 請向店員查詢

Subject to 10% service charge 加一服務費