

SWAD KITCHEN

Starter

1

ONION PAKODA

BÁNH CHIÊN HÀNH TÂY

Onion pieces marinated & battered with chickpea flour

95,000



2

FRENCH FRIES

KHOAI TÂY CHIÊN

75,000



3

MASALA PAPAD

BÁNH PAPAD PHỦ GIA VỊ

Crispy papadum topped with a tangy mix of onions, tomatoes, chillies, and coriander

49,000



4

FRY PAPAD/ ROASTED PAPAD

BÁNH PAPAD CHIÊN / NƯỚNG

29,000



5

CHICKEN PAKORA**GÀ TẨM BỘT CHIÊN GIÒN**

Crispy and golden chicken served with a dipping sauce

139,000

6

CHILLY CHICKEN**GÀ XÀO ỚT CAY**

Boneless chicken pieces are marinated in soya sauce, chili sauce and black pepper

139,000

7

CHILLY PANEER**PHÔ MAI PANEER XÀO ỚT CAY**

Crisp batter fried paneer is tossed in slightly sweet, spicy, hot and tangy chilli sauce

165,000

8

GOBI MANCHURIAN**SÚP LỚ CHIÊN XÀO SỐT KIỂU MÃN CHÂU**

Made with cauliflower, corn flour, soya sauce, vinegar, chili sauce, ginger & garlic

145,000



PANEER PAKODA

PHÔ MAI TƯƠI PANEER TẮM BỘT CHIÊN GIÒN

Deep fried chicken
with dipping sauce.

145,000



PANI PURI

BÁNH ẤN NHÂN SỐT CHUA NGỌT

Most famous street food of
India, all purpose flour filled
with coriander and tamarind
based water to enjoy

95,000



SAMOSA

BÁNH TAM GIÁC NHÂN MẶN CHIÊN GIÒN

Deep fried potatoes
with dipping sauce.

105,000



12 CHILLY MUSHROOM DRY/SEMI/GRAVY

NẤM XÀO ỚT CAY (KHÔ / SẼT / NHIỀU SỐT)

Stir-fried mushrooms cooked with onions, bell peppers, and spicy chili sauce. Available in three styles.

145,000



13 HONEY CHILLY POTATO

KHOAI TÂY MẬT ONG XÀO ỚT CAY

Crispy potato fries tossed in a sweet-spicy honey chili sauce, garnished with sesame and spring onions.

125,000



14 CHILLY POTATO

KHOAI TÂY XÀO ỚT CAY

Crispy potato fries tossed with onions, peppers, and spicy chili sauce.

145,000



ROLLS

1

CHICKEN TIKKA NAAN ROLL

BÁNH CUỐN NAAN KẸP GÀ TIKKA NƯỚNG

Soft naan wrap with spiced grilled chicken tikka and fresh veggies

145,000



2

PANEER TIKKA NAAN ROLL

*BÁNH CUỐN NAAN KẸP PHÔ MAI
PANEER TIKKA NƯỚNG*

Soft naan wrap filled with spiced grilled chicken tikka and fresh veggies

169,000



3

CRISPY PRAWN NAAN ROLL

BÁNH CUỐN NAAN KẸP TÔM CHIÊN GIÒN

Soft naan wrap filled with spiced grilled chicken tikka and fresh veggies

169,000





TANDOOR STARTER VEGAN



1

PANEER TIKKA

*PHÔ MAI PANEER
NƯỚNG TIKKA*

Traditional recipe of
tandoori paneer

169,000



2

PANEER MAILAI TIKKA

PHÔ MAI PANEER NƯỚNG MALAI TIKKA

Indian starter made from cottage
cheese (paneer) cubes marinated with
yogurt, cream, spices, herbs. Marinated
paneer cubes are stacked and placed in
hot tandoor or baked in oven

169,000



3

MALAI BROCCOLI

BÔNG CẢI XANH SỐT KEM MALAI

Traditional recipe of tandoori
broccoli. Marinating broccoli
in yogurt and grilled in an air
fryer or oven

145,000





TANDOOR STARTER NON VEGAN



1

CHICKEN TIKKA

GÀ NƯỚNG TIKKA

Cubes of chicken marinated in yogurt cooked to perfection on tandoor or oven

145,000



2

CHICKEN MALAI TIKKA

GÀ NƯỚNG MALAI TIKKA

Recipe is an Indian Starter made from boneless chicken cubes marinated with yogurt, cream, spices, herbs. Marinated chicken cubes are stacked and placed in hot tandoor or baked in oven

145,000



3

FISH TIKKA

CÁ NƯỚNG TIKKA

Piece of bone less fish marinated in yogurt grilled to perfection on tandoor or oven

169,000



4

PRAWN TANDOORI

TÔM NƯỚNG TANDOORI

Traditional dishes grilled in tandoor with spices

219,000



5

MALAI PRAWN

TÔM SỐT KEM MALAI

Marinated fresh prawn with yogurt and grilled in hot tandoor

219,000





SWAD KITCHEN Starter



VEGAN DISH



PANEER TIKKA MASALA 185,000

PHÔ MAI PANEER NẤU SỐT TIKKA MASALA

Cubes of cottage cheese grill in tandoor oven and tossed in onion and tomato based sauce



PANEER LABABDAR 185,000

PHÔ MAI PANEER SỐT LABABDAR

A rich authentic Punjabi curry in North India. Paneer dunked in this creamy tomato and cashew-based gravy and tossed in onion and tomato based sauce



PANEER BUTTER MASALA 189,000

PHÔ MAI PANEER NẤU SỐT BƠ CÀ CHUA

Cubes of home made cottage cheese in a rich tomato, onion sauce



PALAK PANEER 189,000

PHÔ MAI PANEER NẤU RAU BINA

Paneer cubes cooked in a spiced spinach gravy



PANEER MASALA 185,000

PHÔ MAI PANEER SỐT MASALA

Paneer cubes cooked in a rich, spiced tomato based gravy



KADHAI PANEER

PHÔ MAI PANEER XÀO SỐT KADHAI

Paneer cubes cooked with bell peppers, onions

205,000



7

ALOO JEERA

KHOAI TÂY XÀO HẠT THÌ LÀ

Potato cooked with cumin fry form

145,000



8

CHANA MASALA

ĐẬU GÀ SỐT MASALA

Chickpeas cooked in a spicy, flavorful tomato-based sauce

145,000



9

RAJAMA MASALA

ĐẬU ĐỎ RAJMA SỐT MASALA

Kidney beans in a rich, spiced tomato, onion based gravy

149,000



10

DAL KHICHDI

CƠM ĐẬU LĂNG NẤU MỀM

Made with rice and moong lentils.

145,000



11

MIX VEG

RAU CỦ TRỘN SỐT

A vibrant medley of vegetable cooked in a flavorful, spiced tomato, onion based gravy

149,000

12

DAL FRY

145,000

ĐẬU LĂNG NẤU SỐT CHIÊN GIA VỊ

Yellow split lentil curry





13

JEERA DAL

ĐẬU LĂNG NẤU HẠT THÌA LÀ

Yellow lentil dish tempered with cumin seeds and spices

145,000

14

DAL MAKHANI

ĐẬU LĂNG ĐEN NẤU BƠ KEM

A rich, creamy lentil and kidney bean dish with butter, spices

179,000



15

MUSH ROOM MUTER MASALA

NẤM VÀ ĐẬU HÀ LAN SỐT MASALA

Traditional dishes made with earthy mushrooms, onions, tomatoes, and aromatic spices

179,000



16

CHOLE BHATURE

ĐẬU GÀ SỐT CAY ĂN KÈM BÁNH CHIÊN BHATURE

A combination of chana masala (chickpea curry) and bhatura

185,000





NON VEG DISHES



CHICKEN TIKKA MASALA 199,000

GÀ NƯỚNG TIKKA SỐT MASALA

Grilled chicken simmered in a tangy sauce with pickling spices and yogurt



BUTTER CHICKEN 209,000

GÀ SỐT BƠ

Grilled chicken simmered in a tangy sauce with pickling spices and yogurt



KADHAI CHICKEN 209,000

GÀ XÀO SỐT KADHAI

Spicy chicken curry with thick gravy of blend of aromatic spices dried fenugreek leaves



CHICKEN TIKKA LABABDAR

GÀ TIKKA SỐT LABABDAR

Grilled chicken simmered in a tangy sauce with pickling spices and yogurt

209,000



CHICKEN CURRY

CÀ RI GÀ KIỂU ẤN ĐỘ

Tender chicken cooked with thin gravy consisting of onion and tomato in home style curry

209,000



CHICKEN COCONUT CURRY

CÀ RI GÀ NẤU NƯỚC CỐT DỪA

Chicken curry in Thailand style

209,000



LASSANI CHICKEN

GÀ SỐT TỎI

Chicken curry cooked in a flavorful garlic-based sauce

209,000



8

EGG CURRY**165,000****CÀ RI TRỨNG**

Hard-boiled eggs cooked in a rich, spiced tomato-based gravy with aromatic

9

EGG OMELETTE**115,000****TRỨNG CHIÊN**

Egg fried

10

EGG MASALA**175,000****TRỨNG SỐT MASALA**

Hard-boiled eggs simmered in a spicy, flavorful tomato-based sauce



11

MUTTON TIKKA MASALA**289,000****THỊT CỪU NƯỚNG TIKKA SỐT MASALA**

Mutton boneless grilled then cooked with spices, tomato-based sauce

12

MUTTON CURRY**289,000****CÀ RI CỪU**

Mutton boneless cooked with thin gravy consisting of onion and tomato in home style curry spices, tomato-based sauce

13

MUTTON COCONUT CURRY 299,000**CÀ RI CỪU NẤU NƯỚC CỐT DỪA**

Mutton Curry in Thailand style



14

FISH CURRY

CÀ RI CÁ

Boneless cooked with thin gravy consisting of onion and tomato in home style curry

230,000



15

PRAWN CURRY

CÀ RI TÔM

Fresh prawn cooked with thin gravy consisting of onion and tomato in home style curry

255,000



16

PRAWN COCONUT CURRY

CÀ RI TÔM NẤU NƯỚC CỐT DỪA

Prawn curry in Thailand style

265,000



RICE

1 PLAIN STEAMED RICE 70,000
CƠM TRẮNG

Boiled aromatic rice

2 JEERA RICE 95,000
CƠM HẠT THÌA LÀ
Basmati rice cooked with
cumin seeds and spices

3 PANEER BIRYANI 200,000
CƠM BIRYANI PHÔ MAI PANEER
Basmati rice cooked with paneer, spicy
masala, caramelized onion, fresh herbs.



4 VEGETABLE FRIED RICE 160,000
CƠM CHIÊN RAU CỦ
A popular asian dish made with cooked rice
stir-fried with various vegetable and spices

5 VEGETABLE BIRYANI 170,000
CƠM BIRYANI RAU CỦ
Aromatic basmati rice cooked with
vegetables, spices, herbs

6 VEGETABLE PULAO 115,000
CƠM PULAO RAU CỦ
Aromatic basmati rice cooked with mixed
vegetables, mild spices

7 CURD RICE 130,000
CƠM SỮA CHUA
Curd rice called yogurt rice. It is most popular
in the South India

8 CHICKEN FRIED RICE 180,000
CƠM CHIÊN GÀ
A delicious dish made with cooked rice stir-
fried, mix with vegetables, chicken, eggs





CHICKEN BIRYANI

CƠM BIRYANI GÀ

Spiced chicken and Aromatic basmati rice with saffron and herbs

205,000



MUTTON BIRYANI

289,000

CƠM BIRYANI CỪU

Spiced Mutton and Aromatic basmati rice with saffron and herbs



FISH BIRYANI

205,000

CƠM BIRYANI CÁ

Spiced Fish and Aromatic basmati rice with saffron and herbs



PRAWN BIRYANI

255,000

CƠM BIRYANI TÔM

Spiced Prawn and Aromatic basmati rice with saffron and herbs



EGGS BIRYANI

169,000

CƠM BIRYANI TRỨNG

Hard-boiled eggs and Aromatic basmati rice cooked with saffron, spiced and herbs



EGGS FRIED RICE

165,000

CƠM CHIÊN TRỨNG

A dish made with cooked rice stir-fried, mixed vegetables and eggs



PRAWN FRIED RICE

229,000

CƠM CHIÊN TÔM

A good dish cooked rice stir-fried, mixed vegetables, eggs, prawns

BREAD

1

TANDOORI ROTI

30,000

BÁNH MÌ ROTI NƯỚNG LÒ TANDOOR

2

BUTTER ROTI

45,000

BÁNH MÌ ROTI PHẾT BƠ

3

PHULKA PLAIN

40,000

BÁNH MÌ PHULKA

4

BUTTER PHULKA

45,000

BÁNH MÌ PHULKA PHẾT BƠ



5

PLAIN NAAN

50,000

BÁNH MÌ NAAN THƯỜNG

6

BUTTER NAAN

55,000

BÁNH MÌ NAAN PHẾT BƠ

7

GARLIC NAAN OR GARLIC BUTTER NAAN

60,000

BÁNH MÌ NAAN TỎI / NAAN BƠ TỎI



8

CHEESE NAAN

80,000

BÁNH MÌ NAAN PHÔ MAI

9

CHEESE GARLIC NAAN WITH CORIANDER

90,000

BÁNH MÌ NAAN PHÔ MAI TỎI KÈM RAU MÙI





10

LACHHA PARATHA 55,000

BÁNH MÌ PARATHA NHIỀU LỚP

11

PANEER PARATHA 135,000

BÁNH MÌ PARATHA NHÂN PHÔ MAI PANEER

12

ALOO PARATHA 95,000

BÁNH MÌ PARATHA NHÂN KHOAI TÂY

13

PUDINA PARATHA 65,000

BÁNH MÌ PARATHA VỊ BẠC HÀ

14

ONION PARATHA 95,000

BÁNH MÌ PARATHA NHÂN HÀNH

15

GOBI PARATHA 95,000

BÁNH MÌ PARATHA NHÂN SÚP LỢ



12



15



10



SWAD KITCHEN



Salad & Raita



GREEN SALAD

SALAD RAU XANH

70,000



TANDOORI CHICKEN SALAD

SALAD GÀ NƯỚNG TANDOORI

150,000



PINEAPPLE RAITA

SỮA CHUA TRỘN DỨA

55,000



BOONDI RAITA

SỮA CHUA TRỘN BOONDI

55,000



PRAWN SALAD

SALAD TÔM

180,000



ONION RAITA

SỮA CHUA TRỘN HÀNH

Refreshing yogurt blend with chopped onions and mild seasoning.

55,000



CUCUMBER RAITA

SỮA CHUA TRỘN DƯA CHUỘT

Light yogurt dip with crisp cucumber and subtle seasoning.

55,000



VEGETABLE RAITA

55,000

SỮA CHUA TRỘN RAU CỦ



PLAIN RAITA

55,000

SỮA CHUA RAITA THƯỜNG





SWAD KITCHEN Desert



GULAB JAMUN

BÁNH SỮA NGÂM MẬT
HOA HỒNG

70,000



MANGO PYASAM

CHÈ XOÀI SỮA ẤN ĐỘ

70,000



ICE CREAM

KEM TƯƠI

70,000



INDIAN DRINKS



1

MASALA CHAI (TEA). HOT

TRÀ MASALA ẤN ĐỘ (NÓNG)

45,000



2

BUTTER MILK 60,000

SỮA BƠ LỎNG

3

MANGO LASSI 69,000

SỮA CHUA XOÀI LASSI



4

SWEET LASSI

60,000

SỮA CHUA LASSI NGỌT

5

STRAWBERRY LASSI

69,000

SỮA CHUA DÂU LASSI

6

BLUEBERRY LASSI

69,000

SỮA CHUA VIỆT QUẤT LASSI



7

SPECIAL SWAD LASSI

SỮA CHUA LASSI ĐẶC BIỆT SWAD

75,000

8

SALT LASSI

SỮA CHUA LASSI MẶN

60,000



OTHER DRINKS

- | | | |
|---|--|---------------|
| 1 | SPRITE | 25,000 |
| 2 | COKE | 25,000 |
| 3 | WATER
<i>NƯỚC SUỐI</i> | 25,000 |
| 4 | HANOI BEER
<i>BIA HÀ NỘI</i> | 39,000 |
| 5 | SAIGON BEER
<i>BIA SÀI GÒN</i> | 39,000 |



- | | | |
|---|--|---------------|
| 6 | LIME SODA
<i>NƯỚC SODA CHANH</i> | 70,000 |
| 7 | SODA
<i>SODA NGUYÊN BẢN</i> | 25,000 |
| 8 | MOJITO | 75,000 |