

Dals

7000	Dal Tadkewali <i>Yellow lentils</i>	180
7001	Indian by Nature Roghany Dal <i>Black lentils and kidney beans with yoghurt</i>	180
7002	Dal Makhani <i>Black lentils and kidney beans with cream</i>	160
7004	Chana Masala <i>Chickpeas in a thick, tangy gravy</i>	150

Rice Varieties

9020	Basmati Chawal <i>Fragrant grains of basmati rice</i>	80
9021	Jeera Pillau <i>Basmati rice tempered with oil & cumin seed.</i>	120
9022	Mutter Pillau <i>Basmati rice tempered with oil and cumin seed, Bayleaves and cooked with green peas.</i>	150
9023	Murgh Biryani <i>Basmati rice cooked with chicken in sealed clay pot over a low fire</i>	250
9024	Ghost Dum Biryani <i>Lamb Biryani flavoured with saffron and spices</i>	300
9026	Veg Biryani <i>Basmati rice cooked with vegetables in a sealed clay pot over the slow fire.</i>	220

Breads & Roti

9001	Roti <i>Just the way the housewives make them.</i>	25/pc
9002	Tandoori Naan <i>Classic Indian Breads made from refined flour</i>	40
9003	Butter Naan <i>Indian bread with butter</i>	60
9004	Garlic Naan <i>Indian version of garlic bread.</i>	60
9005	Phudina Parantha <i>Mint flavoured bread from whole wheat flour</i>	60
9006	Stuffed Kulcha <i>Stuffed bread made from refined flour.</i>	70
9007	Puri <i>Fried whole wheat bread.</i>	40
9008	Roomali Roti <i>Thin bread made from refined flour.</i>	70
9030	Naan Bukhara <i>An Indian form of tandoori chicken pizza.</i>	150

- Natural in Pattaya -

It's got to be one of the finest Indian restaurants in Thailand and it's in Pattaya right near the famous Bruno's. Indian by Nature is the name and it scores on all fronts: food and wine, décor, service - even the menu is well turned out. The owners are obviously wine aficionados and their list carries many rare and fruity reds that are perfect with the items on the superb menu. Right, enough with the superlatives, here are some of the dishes to try; a kathi roll to start with, lamb vindalho from Goa, murgh makhani from the Punjab and, would you believe, dal flambé with a dash of cognac. Oh, yes - and a nice cup of masala tea. When in Pattaya, this is definitely the place.

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Catering available for Parties, Functions and Meetings

**Open from
11 am - 11 pm daily**



Not just a Restaurant - It's a Lifestyle

TAKE-AWAY MENU

**FREE
DELIVERY***
(within 5 kms)

* min order 1,000 THB

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Bring in this flyer for a complimentary glass of house wine or draught beer while you wait.

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Appetizer (Non Vegetarian)

1001	Tandoori Jheenga <i>Marinated prawns, grilled golden</i>	480
1002	Fish Masala Tikka <i>Fish fillets in exotic spices</i>	300
1003	Seekh kebab <i>Minced lamb kebabs with cheese & herbs</i>	300
1004	Boti kebab <i>Boneless cubes of lamb in aromatic spices</i>	320
1005	Gelafi Seekh Kebab <i>Minced chicken kebabs with onion & tomatoes</i>	280
1006	Tandoori Murgh <i>Chicken on the bone marinated overnight in spices</i>	300
1007	Murgh Malai kebab <i>Cubes of chicken in spices & cream</i>	300
1008	Murgh Tikka <i>Breast of chicken in a yoghurt marinade</i>	300
1009	Tandoori Platter (For two Persons) <i>Our unique selections of kebabs</i>	550

Our Unique Selections

1010	Coconut Saffron Prawns <i>Fresh prawns in coconut saffron sauce</i>	250
1011	Butterfly Prawns <i>Fried prawns in a unique marinade</i>	220
1012	Amritsari Machli <i>Pieces of fish dipped in gram flour batter & fried</i>	220
1013	Shami Kebab <i>Minced lamb kebabs cooked on a griddle</i>	200
1014	Kathi Rolls <i>Chicken slices rolled in unleavened bread</i>	180

Appetizer (Vegetarian)

2002	Samosas (4pcs) <i>Fried Patties with potato filling</i>	160
2003	Chilly Potato <i>Indian French fries with garlic & cheese</i>	150
2004	Aloo Mutter Tikki <i>Pan fried potato cakes</i>	160
2005	Tandoori Paneer Tikka <i>Cubes of cottage cheese in yoghurt marinade</i>	220
2006	Paneer Kathi Roll <i>Unleavened bread rolls with vegetables</i>	220

2007	Poppadums <i>Roasted Indian crackers</i>	80
2008	Tandoori Platter <i>A selection of four kinds of kebabs</i>	450

Soups and Salads

3001	Tamater Dhania Shorba <i>Tomato soup tempered with cumin</i>	120
3002	Murgh Shorba <i>Consomme of Chicken</i>	150
3003	Murgh Chaat <i>Diced chicken on a bed of salad leaves</i>	200
3004	Kachoombar <i>A healthy mix of cucumber, tomatoes and green chillies</i>	80

Yoghurt Dishes

4001	Kheera Raita <i>Yoghurt with cucumber & spices</i>	120
4002	Boondi Raita <i>Yoghurt with gram flour balls</i>	120
4003	MuAloo Raita <i>Yoghurt with potato cubes</i>	120

Main Course (Non Vegetarian)

5001	Murgh Makhani <i>Tandoor grilled tikka of chicken</i>	300
5002	Murgh Korma Maharaja Pasand <i>Chicken pieces dropped in tomato, yogurt gravy</i>	280
5003	Murgh Madrasi <i>Boneless cubes of chicken simmered in coconut milk</i>	250
5004	Methi Murgh <i>Chicken cooked with tomatoes and fenugreek leaves</i>	250
5005	Murgh Sagwaala <i>Boneless chicken cooked in spinach cream gravy</i>	280
5006	Murgh Keema Mutter <i>Minced chicken</i>	250
5007	Kadai Murgh <i>Boneless chicken cooked with garlic and capsicum</i>	250
5008	Chicken Vindalho <i>Classic Goan dish</i>	250
5009	Rogan Josh <i>The famous lamb curry</i>	300
5010	Bhuna Ghost <i>Lamb cooked with onions, tomatoes and aromatic spices</i>	280

5011	Shahi Kofta Curry <i>Lamb meatballs stuffed with chefs' special filling</i>	300
5012	Ghost Keema Mutter <i>Minced lamb stir fried with green peas</i>	280
5013	Lamb Vindalho Curry <i>Lamb in a spicy and tangy gravy</i>	280
5014	Lamb Rhara <i>Lamb with Keema and Chopped capsicum</i>	280
5015	Malai Prawns <i>Mild prawn curry</i>	390
5016	Prawn Curry <i>A variation cooked with tomatoes and chillies</i>	380
5017	Baked Chutney Fish <i>Pan fried fish sandwiched with chutney, baked in a Tomato sauce</i>	480

Main Course (Vegetarian)

6001	Kadhai Paneer <i>Paneer cubes with capsicum in a thick gravy</i>	200
6002	Paneer Butter Masala <i>Cottage cheese in a tomato gravy</i>	200
6003	Palak Peneer (Seasonal) <i>Cottage cheese and spinach cooked with cream</i>	160
6004	Mutter Paneer Aloo <i>Cottage cheese cubes, green peas and curry</i>	150
6005	Aloo Dum <i>Potatoes coated with yogurt</i>	190
6006	Aloo Gobhi <i>Cauliflower cooked in an onion and tomato gravy</i>	160
6007	Achari Gobhi <i>Cauliflower with mango pickle masala</i>	180
6008	Jeerewale Aloo <i>Potatoes stir fried with cumin seeds</i>	150
6009	Bhindi Masala <i>Okra in tasty masala</i>	150
6010	Zalfrezi <i>Sautéed fresh vegetables with cumin</i>	150
6011	Malai Kofta <i>Cottage cheese and potato dumplings in cashew nut gravy</i>	200



**Confluence - The Indian by Nature
Cookbook is available for reservation at
www.indianbynature.com -
limited copies available!!**