

CHILDREN'S MENU

IN INDIA, MEALTIMES ARE VERY MUCH A FAMILY AFFAIR.
EVERYTHING IS SHARED, AND THE CHILDREN EAT WHAT
THE GROWN-UPS EAT.

HERE AT FRANGIPAANI, YOUNGER GUEST ARE WELCOME TO
ORDER FROM OUR MAIN MENU AND WE CAN ALWAYS
RECOMMEND MILDER DISHES.

BUT IF YOU PREFER TO KEEP THINGS SIMPLE, WE'VE PUT
TOGETHER THIS SPECIAL MENU WITH LITTLE ONES IN MIND.
SMALLER PORTIONS, VERY LITTLE SPICE, BUT JUST AS NICE.

CHOLE PURI.....RM30+

PUFFED PURI'S LAY NEXT TO A HEARTY
BOWL OF SPICED CHICPEAS CURRY

CHICKEN LOLLIPOPRM30+

SCHEZWAN FLAVOURED CHICKEN MEAT
FRIED TILL CRISPY

PANEER TIKKA.....RM32+

TASTY INDIAN CHEESE AND PEPPERS

MURGH MALAI.....RM34+

MILD, TENDER GRILLED CHICKEN THIGH

ONE PLATE MEALS FOR LITTLE ONES SERVED
WITH BOMBAY POTATOES, CRACKERS
AND A GLASS OF FRUIT JUICE

PRICES QUOTED ARE EXCLUDING 6% SST

APPETIZERS

- HERBED TOMATO SOUP.....RM15+**
A COMFORTING TOMATO SOUP SPIKED WITH MILD "ROSEMARY, WHATEVER HERB"
- MURGH HERB SHORBA.....RM16+**
MILDLY SPICED CHICKEN SOUP FOR WARMING THE SENSES
- PAYA SHORBA.....RM20+**
A COLLAGEN-RICH CURRIED BROTH OF LAMB TROTTERS
- CRAB RASAM.....RM30+ (SERVES 2)**
LENTIL BROTH FLAVOURED WITH LIME, CORIANDER AND FLOWER CRAB

SIDES & SALAD PLATES

- FRIED GREEN CHILLIES.....RM6+**
DO NOT GET CONFUSED WITH LADY'S FINGERS. THESE ARE FIERY, NOT FINE
- PAPAD AND PICKLE BASKET.....RM8+**
ROASTED URAD DAL WITH BLACK PEPPER & RICE PAPAD. IN HOUSE MANGO CHUTNEY, SPICY AND TANGY LEMON PICKLE
- RAITA.....RM12+**
DELICATE MINTY YOGHURT. COOL AS THE CUCUMBER SPRINKLED WITH CHIA SEEDS AND POMEGRANATE
- KACHUMBER.....RM12+**
THE NAME REFERS TO BEATING SOMEONE UP NICELY - A MESSY TO-DO OF CUCUMBER, ONION AND TOMATO
- CHANA CHAAT SALAD.....RM15+**
A TUMBLE OF CHICKPEAS, MOONG SPROUTS STUDDERED WITH FRESH POMEGRANATE AND PUMPKIN SEEDS TOSSED WITH SMOOTH AVOCADO AND MINT CHUTNEY

SMALL PLATES

- ALOO & MOONG SPROUTS CHAAT.....RM14+**
BOILED POTATO PIECES, MINGLED WITH SPROUTED MOONG AND TANGY SPICES
- SAMOSA CHANA GREEK YOGHURT.....RM20+ (4 PCS)**
SHORT CRUST PASTRY STUFFED WITH PEAS AND POTATOES (PUNJABI SAMOSA) SERVED WITH GREEK YOGURT AND CHICK PEA CURRY
- PAV BHAJI SLIDERS.....RM22+ (4 PCS)**
THE POPULAR STREET FOOD OF MUMBAI. RECEIVES A QUICK MAKEOVER. A STUFFING MADE FROM MIXED VEGETABLES IS INSERTED IN BUNS TO MAKE AN EASY SNACK
- BATATA VADA PAV.....RM22+**
PUNJABI VERSION OF LONDON'S CHIP BUTTY, SPRINKLE THE RED "HILL BILLY" GHATI MASALA TO TASTE
- MUTTON SAMOSA'S.....RM22+ (4 PCS)**
SHORT CRUST PASTRY, STUFFED WITH MINCED MEAT, ONION & SPICES
- INDO CHINESE CHILLI CHICKEN LETTUCE CUP.....RM32+**
A PLATE OF CRISPY GARLIC - GINGER - SOY CHILLI CHICKEN IN LETTUCE
- GOAN LAMB CUTLETS.....RM32+ (4 PCS)**
THIS IS A PERFECT SNACK TO BE SAVOURED BY ITSELF. MINCED DUMPLINGS COVERED WITH POTATOES AND FRIED IN BREADCRUMBS

GRILLS

- CHILGOZA MALAI BROCCOLI.....RM28+**
CHARRED BROCCOLI WITH GARLIC & SPIKED WITH CHEESE AND RED CHILLI FLAKES
- PANEER TIKKA.....RM32+**
PANEER IS VEGETARIAN FIRST CLASS FARE AND A SUBTLE CHEESE TO MAKE MARINATED THEN GENTLY CHARRED WITH RED AND GREEN CAPSICUMS
- LAMB SEEKH AND KABAB KATHI ROLL.....RM32+**
MINCED SPICED SKEWERED ON SLOW FIRE TO GIVE YOU THE CYLINDRICAL DELIGHT. A SIDE OF MINT CHUTNEY COMPLETE THE KEBAB AFFAIR
- LAMB GALAWATI / GALOUTI KABAB.....RM34+**
MUTTON MINCE FINELY GROUND & COMBINED WITH AROMATIC MELT IN MOUTH SERVED WITH MINI TAFTAN BREAD
- FALL OFF THE BONES.....RM34+ (HALF CHICKEN)**
SLOW BRAISED COOKED TANDOORI CHOPS CHICKEN. PERFECT WITH A SOUP OR AS A START TO A HEARTY MEAL
- MURGH MALAI KABAB.....RM34+**
CHICKEN MARINATED WITH CREAMY CHEESE, GARLIC, METHI TO MAKE IT A PERFECT APPETIZER FOR THOSE SHY OF SPICES
- CHICKEN TIKKA KEBAB.....RM34+**
BONELESS CHICKEN PIECES MARINATED WITH TIKKA MASALA. ROASTED OVER SLOW FIRE
- TANDOORI LASOONI JHEENGA.....RM36+**
EACH PRAWN CHARRED SLIGHTLY AT THE EDGES, SUCCULENT & SIMPLE NOTHING TO BAMBOZZLE
- POMFRET TANDOOR.....RM40+ (GREEN / RED)**
ENJOY THE WHITE POMFRET WITH YOUR MAIN MEALS OR AS A STARTER

THE GREEN BOUGHS

- BHINDI KURKURI.....RM26+**
LADY FINGERS PREPARED CRISPY WITH MELANGE OF ROASTED SPICES
- MUSHROOM KADHAI.....RM26+**
BUTTON MUSHROOMS COOKED ALONG WITH MIXED VEGETABLES IN A POPULAR INDIAN STYLE STIR-FRY
- CHARCOAL BAINGAN MATAR BHARTA.....RM28+**
SMOKED AUBERGINE WITH GREEN PEAS SIMMERED WITH GARLIC, CHILLI AND GINGER
- PANEER MAKHANI.....RM28+**
COTTAGE CHEESE COOKED IN A MILDLY SPICED CREAMY SAUCE OF YOGURT, CREAM AND CASHEW PASTE
- FRANGIPAANI'S MALAI KOFTA.....RM28+**
PANEER AND POTATO DUMPLINGS IN SMOOTH CASHEW GRAVY
- MUM'S DAAL.....RM28+**
THREE VARIOUS LENTILS TEMPERED WITH CHILLIES, GARLIC AND GINGER
- DAL MAKHANI.....RM30+**
A PREPARATION WHICH IS TRULY A RESULT OF CHEF'S PATIENCE AND ART BLENDING. DELICACY OF WHOLE URAD LENTILS

FROM THE OCEAN

MALWANI HIRWA FISH CURRY.....RM34+

MARINE FISH COOKED WITH FRESH GREEN PASTE MADE WITH HERBS

RACHEADO FISH FRY.....RM36+

MARINATED & SHALLOW FRIED FISH IN GOAN RACHEADO MASALA

PRAWN AMBOTIK.....RM42+

TRADITIONAL AMBOTIK PRAWN CURRY FROM GOA PREPARED WITH SPICES, TAMARIND AND COCONUT MILK

PRAWN KOLIWADA.....RM44+

BOMBAY'S KOLI (FISHERMAN) WADA (DISTRICT) RECIPE, A BOWL OF CRISPY MORSELS

CRAB XEC XEC.....RM48+ (FLOWER CRAB)

CRAB XEC XEC IS A VERY FRAGRANT AND SCRUMPTIOUS GOAN CRAB CURRY COOKED WITH OUR HOUSE ROASTED SPICES IN COLD PRESSED COCONUT OIL

CRAB CHETTINAD.....RM48+ (FLOWER CRAB)

CRAB COOKED IN AROMATIC DRY ROASTED CHETTINAD SPICES COOKED IN COLD PRESSED SESAME OIL

HOUSE SPECIAL

LAMB CHOPS.....RM72+

LAMB CUTLETS MARINATED OVERNIGHT IN GINGER, GREEN CHILLIES, MINT AND HOUSE SPICES GRILLED IN A CLAY OVEN AND SERVED WITH SMOOTH SPICY ROGAN JOSH LAMB GRAVY

MEATY DELIGHTS

CHICKEN TIKKA MAKHANI.....RM36+

SPICED CHARRED CHICKEN CHUNKS IN A RICH MAKHANI SAUCE

FRANGIPAANI'S BUTTER CHICKEN.....RM38+

BONELESS CHICKEN COOKED IN CREAMY DELICIOUS TOMATO BASED GRAVY BURSTING WITH FLAVOR AND IS PHENOMENALLY DELICIOUS

CHICKEN GHEE ROASTRM38+

THE CHICKEN GHEE ROAST HAS A FIERY RED, TANGY AND SPICY, WITH A FLAVOUR OF GHEE ROASTED SPICES

RARAH KHEEMA.....RM38+

A CLASSIC IRANI CAFE'S: SPICED MINCED LAMB WITH CHUNKS AND PEAS WITH TOASTED BUTTER HOME MADE BUN

ROGAN JOSHRM38+

LAMB COOKED IN A TRADITIONAL AWADH WAY WITH A UNIQUE FLAVOUR OF 'ROGAN' (TINGED, FLAVOURED AND SPICED OIL) AND 'JOSH' A STRONG PUNCH OF THE KNUCKLE JUICE AND MARROW

ANGLO INDIAN MEATBALL CURRYRM40+

MUTTON MEAT BALLS / KOFTAS, ARE FLAVOURED WITH GREEN CHILLIES AND CORIANDER, SLOW COOKED IN A SPICED GRAVY. RELISH IT WITH COCONUT RICE AND FIERCE DEVIL CHUTNEY

NALLI NIHARIRM52+

SLOW COOKED LAMB SHANK STEW WITH MYRIAD OF SPICES

SLOW COOKED LAYERED AND AROMATIC. A POT IS TO BE SHARED OR KEPT AS SPICY CONTENTMENT ALL FOR ONESELF....

FRAGRANT FRESH LOCAL MEAT AND RICE COOKED IN DUM PUKHT STYLE WITH AROMATIC SPICES, SAFFRON AND A HINT OF ROSE WATER

BRIYANI

VEGETABLE BRIYANI.....RM30+

MURGH BRIYANI.....RM36+ (CHICKEN)

GOSHT BRIYANI.....RM40+ (MUTTON)

RICE AND BREADS

STEAMED BASMATI RICE.....RM8+

JEERA SAFFRON RICE.....RM10+

QUINOA.....RM18+

DAL KHICHDI.....RM20+

A ONE POT DISH MADE WITH LENTILS AND RICE. A COMFORT FOOD ON A RAINY DAY

CURD RICE.....RM18+

YET ANOTHER COMFORT FOOD TO NAME WOULD BE CURD RICE, GREEK YOGHURT AND RICE

CHOOOR CHOOOR PARATHA.....RM8+

CRISPY, FLAKY, LAYERED, HAND CRUSHED

ROOMALI ROTI.....RM7+

DELICATE, HANDKERCHIEF THIN AND VERSATILE, GREAT WITH BOTH CURRIES AND KABABS

TANDOORI ROTI.....RM6+

WHOLE WHEAT WHOLESOMENESS BAKED IN CLAY OVEN

NAAN

PLAIN.....RM5+ | BUTTER.....RM6+ | GARLIC.....RM7+

DESSERTS

FRANGIPAANI'S RASAMALAI.....RM15+

MILK DUMPLINGS POACHED IN SAFFRON AND CARAMELISED MILK

BADAAMI KESAR GULAB JAMUN.....RM15+

GULAB JAMUN FILLED WITH PISTACHIO AND ALMONDS AND DIPPED IN SAFFRON HONEY SYRUP

KESAR PHIRNI.....RM15+

MILK REDUCED WITH RICE AND PISTACHIO, HINT OF GREEN CARDAMOM AND SAFFRON

HAAGEN-DAZS ICE CREAM.....RM22+

VANILLA / MANGO & RASPBERRY / BELGIAN CHOCOLATE

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