



### **GHEE-LICIOUS FLAVORS: WHERE GHEE MAKES EVERYTHING BETTER**

Indian eatery for casual lunch, afternoon chai, dinner to late night tipples and sinful grazing. A salute to India's eating and drinking culture, shared spaces, bringing people together from all walks of life to bond over a shared love of delicious and hearty food.

Swing by the for some seriously good filled naan rolls, dinners are fun, tasty and social or if just passing by for an authentic afternoon chai or some smoky kebab with sharing small plates, the service and timing is always on par for a great casual and tasty experience.

No matter the hour or mood - at Maska, just come as you are.

# CHATKARA BITES

## sweet | tangy | spicy | salty

Chaat refers to a wide variety of savoury snacks typically served at roadside stalls in India — especially in North India. The word “chaat” comes from the Hindi word “chaatna”, meaning to lick, because it’s so tasty, you’ll want to lick your fingers clean.



### Gol Gappe aka Panipuri 140



Spherical fried crisps, chickpea crumble, potatoes, spicy water

### Samosa 120



Crunchy Punjabi-style, pea and potato filling. Tangy tamarind chutney for dipping.

### CCT - Cheese Chilli Toast 225



Sourdough, chilli garlic spread, amul cheese. A nostalgia for Bombayites

### Poppadums and Dips 150



Roasted and fried poppadum, mint chutney, yoghurt and walnut, tamarind and crush coriander



Vegetarian



Non - Vegetarian



Spicy



Nuts



Contains Egg



Chef Signature

\*All prices are in Thai Baht and subject to a 10% service charge and 7% government tax\*

# TEEKHA

## spicy | hot | chilli marinade

Chillies provide the teekha (spicy) flavour that defines many Indian dishes. They're used in multiple forms: fresh, dried, powdered, pickled, or fried in oil.



### Ghee Roast Mutton on Coin Paratha 295



Baby goat legs, paratha, pickled shallots, chilli and peanut chutney

### Paneer Roomali Roll 200



Grilled paneer wrapped inside a crusted roll with onion, peppers and green leaves. Mint chutney along with sirka pyaz on the side

### Chicken Tikka Roll 240



Spicy charred chicken, onion and peppers. Mint chutney along with sirka pyaz on the side

### Chilli Paneer 240 Chilli Chicken Dry / Gravy 240



Fried cubes / Crispy chicken in soya, chilli and pepper sauce

### Veg Manchurian Dry 240 / Gravy 260



Crispy vegetable dumplings in spicy, tangy soya sauce

### Veg Hakka Noodles 240



Wok-tossed noodles with crunchy fresh vegetables and soya sauce



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# DHUAANDAR

smokey | tandoor charred | taste of the fire

Smoky flavor comes from exposing food to smoke or flame, either directly or indirectly. It's that deep, earthy, slightly charred taste that instantly reminds you of tandoors, open fires and street grills.



## Maska Malai Chicken Tikka 300



Chicken thigh steeped overnight in garlic, ginger, coriander stems - a little cream and cheese

## Tandoori Chicken Tikka 310



A classic recipe, using a red marinade, vinegar, yoghurt with ginger, garlic and chilli.

## Seekh Kebab 320



Minced lamb spiced with green chilli, coriander and cumin cooked in tandoor

## Peri Peri Paneer Tikka 310



Charcoal oven roasted Indian cottage cheese spiced with roasted chillies and peppers

## Andaman Prawns 450



Prawns marinated with garlic and yoghurt, finish in tandoor



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# MASALEDAAR

signature curries | masala flavours  
in-house spice blend

Masaledaar (મસાલેદાર) means “loaded with spices” — not necessarily super spicy, but rich, aromatic, and full of complex flavours. It's that deeply satisfying, layered taste that comes from a blend of ground and whole spices sautéed with love.

## Maska Black Daal 280

Signature dish – dark, rich, deeply flavored, cooked over 24 hours

## Tadke wali Dal 240

Yellow dal, brown garlic, fresh coriander

## Aloo Gobhi 260

Cauliflower and potatoes, Indian spiced masala

## Saag Paneer 310

A North Indian delicacy - tempered mustard greens, cottage cheese, homemade butter

## Paneer Lababdar 300

Cubes of cottage cheese, chunky tomato gravy

## Old Delhi Butter Chicken 320

Spiced tomato sauce, fenugreek, homemade butter

## Chicken Tikka Masala 320

Oven roasted chicken steeped in a thick masala sauce finish with cream and butter

## Mutton Rogan Josh 425

Tender chunks of mutton cooked over charcoal in a clay pot with Indian spice

## Kadhai Prawn 375

Prawns cooked with bell peppers, onions and crush roasted spices



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Spicy



Nuts



Contains Egg



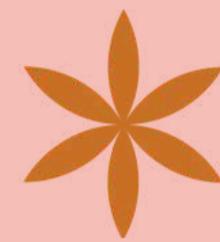
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# SUGANDHIT

## saffron laced | aromatic | fragrant rice

Sugandhit (सुगंधित) flavours — meaning aromatic, fragrant flavours referring to the delightful smells and tastes created by fresh herbs, spices, and slow cooking.



### Dum Handi Biryani

Aromatic basmati rice layered with slow cooked chicken, mutton or vegetable, served with Bhurani raita

Chicken 350



Vegetable 325



### Steamed Basmati Rice 79



Fragrant rice from Dehradun

### Veg Fried Rice 79



Long Grain rice tempered with garlic, vegetables in soya sauce



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Non - Vegetarian



Spicy



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# BREADS

leavened | unleavened | baked | griddled | fried

The Mughal era (16th-18th century) introduced rich, leavened breads such as naan and kulcha, often cooked in a tandoor. Regional varieties developed across India, each with unique textures and cooking styles.



## Amritsari Kulcha 140



A delicacy of Amritsar, Punjab - a flakey bread baked in the tandoor, served with choley, Imli chutney

## Cheese Chilli Naan 140



Three cheeses and chillies melting inside

## Roomali Roti 99



Soft thin bread, stretched and griddled on an upturned tawa

## All Time Favourites 79



butter naan | garlic naan | laccha paratha | green chilli paratha | tandoori roti



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# MEETHA

rasila | milk | sugar | ghee | nuts | cardamom | saffron

Meetha refers to a wide range of traditional Indian sweets that are rich, flavourful, and often made with milk, sugar, nuts and fragrant spices like cardamom and saffron. These desserts are an essential part of Indian celebrations, festivals and everyday treats.



## Rasmalai Trifle Pudding 200



Soaked sponge, kesar pista milk, smooth rabri

## Royal Gulab Jamun 140



Khoya dumplings cooked in saffron sugar syrup, pistachio and edible gold

## Kheer 200



Silky rice pudding topped with lychee ice cream



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Spicy



Nuts



Contains Egg

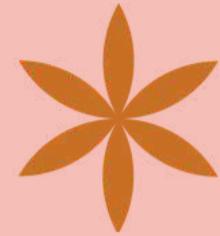


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# "ONE SIP CLOSER TO INDIA"

Indian beverages are more than just refreshments — they reflect the country's deep connection to nature, health, and community. From everyday rituals to sacred ceremonies, these drinks nourish the body and strengthen cultural identity..



## **Kulhad Wali Chai 50**

Ginger and cardamom - infused tea for that classic zing

## **Masala Shikanji 110**

Lemonade with Indian rock salt and spices

## **Sweet Lassi 125**

Classic yoghurt-based sweet drink, chilled and creamy

## **Pudhina Chaas 125**

Spiced and refreshing yoghurt drink, perfect for summers

## **Lychee Banta 125**

Lychee, black salt, cumin and soda fizz

## **AamRas 150**

Fresh mangoes, jalapeño, Indian spice and lime

## **Kokum Fizz 150**

Wild mangosteen, spices, lime and ginger