

maska

I n d i a n * E a t e r y



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 crisped 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 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 (मसालेदार) 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



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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



Vegetarian



Non - Vegetarian



Spicy



Nuts



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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 Truffle 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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"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