

# Maska

Indian \* Eatery



## 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.

## Palak Patta Chaat 150

Spinach Leaf crisp with sweet, spicy and tangy flavours

## 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

## Aloo Tikki Imli Choley 180

A crispy Indian snack served with chutneys and chickpeas

## Dahi Puri 150

Spherical crisp, sweet yoghurt, spiced potatoes and chutneys

## Dosa Plain 180 / Masala 200

Crispy South Indian rice crêpe with/without potato masala, served with sambar and chutneys.



Vegetarian



Non - Vegetarian



Spicy



Nuts



Contains Egg



Chef Signature

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# 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



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

## Maska Pao Bhaji 220



A Chowpatty style bowl of mashed vegetables and potatoes, buttered home-made buns

## Vegetable Spring Roll 180



Seasoned mixed vegetable in a thin pastry sheet served with sweet chili sauce

## Honey Chilli Waffle Fries 220



Wok tossed waffle fries finished with honey and chilli

## Chilli Paneer Dry 240 | Gravy 260



## Chilli Chicken Dry 260 | Gravy 280



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

## Veg Manchurian Dry 240 | Gravy 260



Crispy vegetable dumplings in spicy, tangy soya sauce

## Hakka Noodles Veg 240



## Chicken 260



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 330



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 350



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

## Tandoori Mushroom 320



Stuffed mushrooms, tandoori marinade, chutneys

## Hare Mattar Ki Shammi 280



Tempered green peas patties stuffed with Amul cheese and raisins

## Andaman Prawns 450



Prawns marinated with garlic and yoghurt, finished in tandoor

## Achari Sea Bass 380



Yoghurt marinade, pickling spices, chutneys



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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 Dal 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 spicy masala

### Pindi Choley 280

Tempered chickpeas, chef secret potli 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

Tender chicken cooked in a rich, tangy tomato gravy, finished with butter and cream

### Chicken Tikka Masala 320

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

### Mutton Rogan Josh 425

Tender mutton cooked over charcoal in a pot with Indian spice

### Kadhai Prawn 375

Prawns cooked with bell peppers, onions and crush roasted spices

### Alleppey Fish Curry 350

Tangy and mildly spiced coconut-based gravy, cooked with fish



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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

Vegetable 325 

Chicken 350 

Mutton 380  

**Steamed Basmati Rice 79** 

Fragrant rice from Dehradun

## Fried Rice

Long Grain rice tempered with garlic, vegetables in soya sauce

Veg 200  Egg 220  Chicken 240 

**Pulao 99**  

Choice of cumin or green peas



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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

## Laccha Paratha | Green Chilli Paratha 99

Layered whole-wheat bread finished in tandoor

## All Time Favourites 79

butter naan | garlic naan | 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

## Tilli Kulfi 99

Classic malai kesar pista kulfi

## Kheer 200

Silky rice pudding topped with lychee ice cream

## Kulfi Falooda 200

Creamy kulfi with falooda, basil seeds and rose syrup



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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

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### SIGNATURE COCKTAILS

#### **Banarasi Paan 285**

Betel Leaves, Saffron Honey Water, Lime, Tequila

#### **Delhi Belly 285**

Masala chai decoction, Citric, bitters, Whisky

#### **Madras Heat 285**

Pineapple, Curry Leaves, Coconut, Lime, Ginger Ale, Gin

#### **Susegad Drift 285**

Kokum, Lime, Chilli Tincture, Lemonade, Cashew nut Feni

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### STRAIGHT UP

#### **WHISKY**

Rampur Asava 380  
Rampur Double Cask 360  
Paul John Nirvana 320  
Paul John Brilliance 380  
Paul John Bold 420  
Cotombi Reserve 250

#### **GOAN SPIRITS**

Tinto Cashewnut Feni 220  
Tinto Coconut Feni 220

#### **GIN**

Jaisalmer Gin 320  
Stranger & Sons 350  
Tickle 250  
Cheerapunji 280

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### **BEER**

Kingfisher 180

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## BEERS ON TAP

### THE CLASSIC (300ML)

- CHALAWAN 230
- SAY PLAY COLD IPA 220
- BUSSABA EX-WEISSE 240
- SINGHA 150

### 1 LITER PITCHER (GOOD FOR 2 PEOPLE)

- CHALAWAN 580
- SAY PLAY COLD IPA 570
- BUSSABA EX-WEISSE 590
- SINGHA 330

### 3 LITER TOWER (GOOD FOR 3-4 PEOPLE)

- CHALAWAN 1,749
- SAY PLAY COLD IPA 1,699
- BUSSABA EX-WEISSE 1,799
- SINGHA 1,099

### BOTTLED BEER

- SINGHA 120
- CHANG 120
- HEINEKEN 150
- CORONA 200
- SAY PLAY COLD IPA 275
- BUSSABA EX-WEISSE 285
- CHALAWAN 295
- ANDAMAN DARK ALE 290
- CHATRI IPA 295



## CLASSIC COCKTAILS

### CAIPIROSKA 255

vodka | Tahitian lime wedge | white sugar

### COSMOPOLITAN 255

vodka | orange liqueur | cranberry juice | lime juice

### LONG ISLAND ICED TEA (LIIT) 285

gin | vodka | tequila | rum | orange liqueur | lime | Coca Cola

### NEGRONI 285

Campari | sweet vermouth | gin

### PINA COLADA 275

white rum | coconut liqueur sugar | pineapple juice | coconut cream

### MOJITO 275

white rum | fresh mint leaves | Tahitian lime | simple syrup | lime juice | carbonated water

### MAITAI 255

white rum | dark rum | orange liqueur | orgeat syrup | lime juice

### MARGARITA 255

tequila | orange liqueur | lime juice

### TOM COLLINS 265

gin | lime juice | simple syrup | carbonated water

### WHISKEY SOUR 245

whiskey | lime juice simple syrup | egg white

## STRAIGHT UP

### APERITIFS

- APEROL 180
- CAMPARI 180
- CYNAR 180
- RICARD 180
- RATAFIA ROSSI 250
- MARTINI 220  
bianco | dry | rosso

### VODKA

- 42 BELOW 200
- ABSOLUT 250
- TITO'S 250
- GREY GOOSE 380
- CIROC 380

### TEQUILA

- PATRON SILVER 400
- PATRON REPOSADO 450
- PATRON ANEJO 500
- 818 BLANCO 350
- 818 REPOSADO 400
- LOS SIETE MISTERIOS MEZCAL 400

### RUM

- BACARDI CARTA BLANCA 200
- BACARDI BLACK 180
- BACARDI ORO 220
- BACARDI OCHO 8 YEAR 350
- GOSLINGS 352
- PLANTATION PINEAPPLE 350
- CHALONG BAY 180
- DIPLOMATICO 400
- SAILOR JERRY 180

### COGNAC

- HENNESSY VS 320
- HENNESSY VSOP 480

### GIN

- BOMBAY SAPPHIRE 250
- BEEFEATER 240
- TANQUERAY 240
- HENDRICKS 450
- MONKEY 47 500
- SANEHA 300
- IRON BALLS 400
- TANQUERAY NO. 10 400
- STRANGER & SONS 350

### SINGLE MALT WHISKY

- ABERFELDY 12 450
- MACALLAN 12 600
- LAPHROAIG 10 550
- GLENLIVET 12 450
- GLENLIVET 15 520
- GLENFIDDICH 12 360
- GLENFIDDICH 15 470

### BLENDED WHISKY

- DEWARS WHITE LABEL 300
- DEWARS 12 YEAR 350
- DEWARS 15 YEAR 400
- DEWARS 18 YEAR 550
- JW BLUE LABEL 990
- JW BLACK LABEL 280
- SUNTORY HIBIKI 710

### AMERICAN & IRISH

- JIM BEAM 180
- JACK DANIEL'S NO. 7 220
- JACK DANIEL'S HONEY 220
- MAKER'S MARK 250
- WOODFORD RESERVE 350
- JAMESON IRISH 200
- BUSHMILLS 220

## STRAIGHT UP

### LIQUEURS

LIMONCELLO	180
CABO COCONUT	180
ST. GERMAIN	250
BAILEYS IRISH CREAM	220
JAGERMEISTER	220
X-RATED	200
KAHLUA	200
LUXARDO MARASCHINO	220
CRÈME DE BANANA	180
CRÈME DE VIOLET	180
CRÈME DE PEACH	180
CRÈME DE RHUBARB	180
DISARONNO ORIGINAL	250
COINTREAU	220
GALLIANO	220
FRANGELICO	220
ABSINTHE	200



## THAI LOCAL (BOTTLE PRICE)

### MEKHONG 1,320

Thailand's original rice whisky. Easy-going, low-proof, and built for soda, Coke, or cocktails with edge

### SANGSOM 980

Aged five years, spiced just right. Thailand's go-to golden rum smooth, mixable, unmistakable

### PHRAYA ELEMENTS 3,290

Top-shelf Thai rum. Barrel-aged up to 12 years. Rich, complex, and smooth enough to sip neat or shake into something special

### CHALONG BAY 2,199

Chalong Bay Thai Rum is a handcrafted spirit made from pure Thai sugarcane, offering a smooth, clean taste with notes of tropical fruit, fresh cane, and a hint of spice.

### MERIDIAN 1,980

Thai brandy, French vibes. Copper pot distilled, oak-aged. Sip it slow or pour it over rocks and cola.

### REGENCY 1,130 (350ml)

Thailand's OG brandy. Grape, pineapple, French oak. Smooth, mellow, and best with soda or fresh OJ.

## SOJU

**CLEAR AS WATER.  
STRONGER THAN IT LOOKS.  
KOREA'S FAVORITE TROUBLEMAKER.**

- PEACH 299
- WATERMELON 299
- YUZU 299
- ORIGINAL 299



## NON - ALCOHOLIC

### MOCKTAILS

#### PIXIE PUNCH 180

pomegranate | basil mandarin | lime grenadine | Red Bull

#### SIZZLING CUCUMBER 180

cucumber | mint | lime | ginger ale

#### 3 UNCLES' TRI-BERRY TEMPTATION 180

tri-berry | cranberry | apple lime | carbonated water

#### SUNSET IN PATONG 180

passionfruit | orange vanilla | lime | carbonated water

### MILKSHAKES

#### SIGNATURE 200

raspberry white chocolate milkshake

#### CLASSIC 150

choice of strawberry, banana, vanilla

### FRUIT SMOOTHIE

MANGO 180

TRI-BERRY 180

CHOCO-BANANA 180

### COLD PRESSED JUICE

WATERMELON MINT TO BE! 180

KALE ME CRAZY 180

FRESH YOUNG COCONUT 120



## SOFT DRINKS

COKE, COKE ZERO, FANTA, SPRITE,  
SODA, GINGER ALE, TONIC WATER  
100

## PREMIUM MIXERS

FEVER TREE INDIAN, MEDITERRANEAN & ELDERFLOWER TONIC 160  
FEVER TREE GINGER BEER, GINGER ALE, GRAPEFRUIT SODA 160  
RED BULL (IMPORTED) 200  
RED BULL SUGAR FREE (IMPORTED) 200

## HOMEMADE SODA

LYCHEE & ELDERFLOWER SODA 140  
PASSIONFRUIT SODA 140  
MANDARIN MINT SODA 140

## WATER

RYNN STILL 120  
RYNN SPARKLING 140  
ACQUA PANNA STILL 500ML 120  
ACQUA PANNA STILL 750ML 210  
SAN PELLEGRINO 500ML 155  
SAN PELLEGRINO 750ML 245



## COFFEE & TEA

### ICED TEA

3 UNCLES' GRANDE LEMON & MINT ICED TEA 160  
(served with lemon sorbet)

PEACHY ICED TEA 160

### MILK ICED TEA

CHA NOM YEN (THAI MILK TEA) 160

CHA KAI MUK (THAI BUBBLE TEA) 160

MATCHA MILK TEA 160

### ICY CUBE & MILK

COFFEE ICY CUBE 150

THAI TEA ICY CUBE 150

### ICED COFFEE SELECTION (THAI)

ESPRESSO SUNRISE (BUMBLE) 165

THAI ICED COFFEE 165

COLD BREW 165

### HOT TEA

ENGLISH BREAKFAST, JASMINE GREEN, PEPPERMINT,  
DARJEELING, EARL GREY, CHAMOMILE, STRAWBERRY, PEACH  
100

### HOT COFFEE SELECTION

ESPRESSO, DOPPIO, PICCOLO, AMERICANO 120

LATTE, CAPPUCCINO, MOCHA, MACCHIATO 140

\*CHOICE OF SOY, ALMOND, OAT & LOW-FAT MILK ADD 40

\*CHOICE OF HAZELNUT, VANILLA & CARAMEL FLAVOR ADD 20

## WINE

### CHEAP & CHEERFUL

	Glass (150ml)	Bottle (750ml)
<b>BUBBLES</b>		
CHAMDEVILLE BLANC DE BLANC BRUT France	260	1,099
<b>RED</b>		
ECLIPSE SOLAR, SHIRAZ CABERNET Australia	230	1,199
<b>WHITE</b>		
ECLIPSE LUNAR, CHARDONNAY Australia	230	1,199
CONO SUR TOCORNAL, SAUVIGNON BLANC 2021 Chile	240	1,100
CORTE VIOLA PINOT GRIGIO IGT Italy	310	1,350
<b>ROSE</b>		
VIGNOBLES & COMPAGNIE, GRENACHE ROSÉ	250	1,349

### FOR THE "SAKE" OF IT

<b>SAKE</b>	
DASSAI 45 JUNMAI DAIGINJO SPARKLING 360 ML	2,095
DASSAI 45 JUNMAI DAIGINJO 300 ML DASSAI 45	1,545
JUNMAI DAIGINJO 720 ML	3,645

### HALFWAY BOUGIE

	Glass (150ml)	Bottle (750ml)
<b>BUBBLES</b>		
MARTINI PROSECCO DOC BRUT Italy	300	2,500
MARTINI ASTI		2,600
<b>RED</b>		
OXFORD LANDING, MERLOT Australia	300	1,599
ANAKENA BIRDMAN, CABERNET SAUVIGNON 2021 Chile	350	1,650
FINCA FABIEN TEMPRANILLO Spain		1,699
<b>WHITE</b>		
FAIRVIEW CHENIN BLANC 2023 South Africa		1,750
BEX RIESLING, QUALITÄTSWEIN Germany		2,250

### DADDY'S PAYING

<b>BUBBLES</b>	Bottle (750ml)
MOËT CHANDON CHAMPAGNE BRUT MOËT	5,999
CHANDON CHAMPAGNE ROSÉ	6,200
RUINART CHAMPAGNE BRUT	6,500
<b>RED</b>	
CORTE VIOLA SANGIOVESE, IGT Italy	1,949
LOUIS JADOT BEAUJOLAIS VILLAGES France	2,799
<b>WHITE</b>	
DOMAINE CHRISTIAN MOREAU CHABLIS 2022 France	3,895