

Heritage

Indian Restaurant

Greetings,

We are delighted you have chosen to dine with us at Heritage today!

Explore the diverse culinary traditions of India and experience something new and delightful each time you return.

This menu has been carefully curated and adapted over 17 years based on our guests' preferences and valuable feedback.

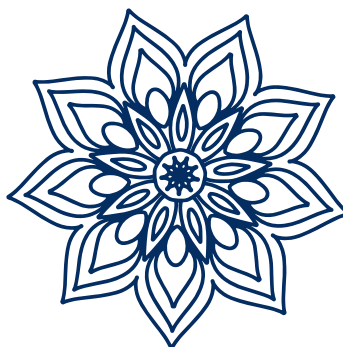
Our entire team is happy to recommend items, both food, and beverage, based on your individual taste palette.

On this journey, sample our in-house cocktails, treat yourself to Indian streetside specials, and experience the variety that Indian cuisine has to offer.

In case of any queries, we are always at your service!

With love.

The Heritage Family



ALCOHOLIC BEVERAGES

HARD LIQUOR

Gin, Tequila & Rum

Beefeater	20
Bombay Sapphire/Gordons	25
Hendricks	40
Monkey 47	55
Olmecca Tequila	25
Bacardi White Rum	20
Saint James Dark Rum	20

Liqueur

Baileys / Malibu	20
Martini Blanco/Rosso	20
Cointreau / Campari	20
Jager/Kahula/Sambuca	20

Cognac

Hennessy VS	55
Hennessy VSOP	70
Hennessy XO	150

Vodka

Smirnoff	20
Absolut	25
Stolichanya	30
Grey Goose	40
Ciroc	40
Belvedere	40

Whisky

J&B	20
Jameson	30
Jack Daniel	35
Red Label	20
Black Label	35
Gold Label	65
Blue Label	190
Chivas 12	40
Chivas 18	65
Glenfiddich 12	40
Glenfiddich 15	60
Glenfiddich 18	100
Glenlivet	50

BEER

Club Draught Large	35
Club Draught Small	28
Club Large Bottle	35
Corona	50
Guinness	35
Heineken	40
Smirnoff Ice	25

WINE & CHAMPAGNE

RED

House Wine by the Glass (Red)	50
Frontera Cab Sauv	210
Comte De Bothwell Cab Sauv	265
Nederburg Cab Sauv	285
Nederburg Pinotage	285

WHITE

House Wine by the Glass (White)	50
Nederburg Chardonnay	285
Nederburg Sauvignon Blanc	285
Casillero Chardonnay	315

ROSÉ

Nederburg Rosé	285
Whispering Angel	400

CHAMPAGNE

Moët Chandon	1100
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Did you know?

The juice of the soma plant dating back to 1700BC by the Vedas in India is considered an intoxicant, delivering a euphoric high





WINE SELECTION

NON-ALCOHOLIC BEVERAGES

NON-ALCOHOLIC

Still Water	30
Sparkling Water	40
Juice Box	69
Coffee of choice	25
Coke	23
Sprite	23
Fanta	23
Diet Coke	23
Soda	23
Tonic	23
Malta Guinness	23
Alvaro	30
Ginger-Ale	23
Bitter Lemon	23
Red Bull	40
Juice Box Glass	30
Non-Alcoholic Champagne	145

FRESH JUICE

Fresh Orange Juice	45
Fresh Pineapple Juice	45
Fresh Watermelon Juice	45

INDIAN NON-ALCOHOLIC

Sweet Lassi	30
Salted Lassi	30
Mango Lassi	40
Masala Tea	25
Classic Tea	20
Cold Coffee	25

VIRGIN COCKTAILS

Pina-Colada	45
Mojito	45
Frozen Strawberry	45
Frozen Green Apple	45
Cucumber Virgin	45

Did you know?

Lassi is the World's First Smoothie. It is the name given to a yoghurt based Indian Drink to cool the effect of hot summers





MANGO LASSI



VIRGIN MOJITO

COCKTAILS

Are you adventuring into some signatures, or sticking to the classics?

Let the bartender know your preferences!

SIGNATURE COCKTAILS

Fruity Whiskey	65
Lemon Juice, Simple Syrup, Water-Melon, Ginger Juice, Pomegranate Juice, Whiskey	
Citrus Rum	65
Carrot Juice, Honey, Orange Juice, Rum	
Bluemint Whiskey	65
Bissap, Mint, Lemon Juice, Simple Syrup, Blueberries, Whiskey	
Blue Lagoon	65
Gin, Triple Sec, Blue Curacao, 2 dashes of bitters	
Cucumber Splash	65
Cucumber Juice, Sweet and Sour, Gin, Apple Juice	
Jager Crack	65
Jager, Café, Sweet and Sour, Red Bull	
Ginify	65
Anise Syrup, Lemon Juice, Pineapple Juice, Mango Juice, Gin	
Beachy Vodka	65
Lemon Juice, Simple Syrup, Cucumber, Coconut Water, Basil Leaves, Vodka	

CLASSIC COCKTAILS

Classic Mojito	55
Classic Bloody Mary	55
Long Island Iced Tea	55
Rum, Gin, Vodka, Triple Sec, Lemon Juice, Coke	
Old Fashioned	55
Bourbon Whiskey, Brown Sugar, Angostura Bitters	
Blueberry Whisky Sour	55
Egg White, Blueberries, Lemon Juice, Angostura Bitters, Simple Syrup, Whiskey	
Margarita	55
Lime Juice, Simple Syrup, Tequila Silver, Salt	
Espresso Martini	55
Espresso Shot, Simple Syrup, Kalhua, Powdered Chocolate, Café Beans, Vodka	

Did you know?

Gin & tonic cocktail was invented by British soldiers in India. They drank quinine tonic to fight malaria, but they added gin to make it drinkable.





MARGARITA



PIÑA COLADA

THE GREAT INDIAN THALI

A Thali is a platter that is made up of several different dishes to create a perfectly balanced meal.

Non-Veg Thali | 245

Plain Papad
Indian Salad
Mixed Raita
Chicken Tikka
Dal Makhani
Butter Chicken
Mutton Rogan Josh
Chicken Biryani
Choice of Indian Bread
Gulab Jamun

Veg Thali | 195

Plain Papad
Indian Salad
Mixed Raita
Hara Bhara Kebab
Dal Makhani
Dal Tadka
Palak Paneer
Veg Biryani
Choice of Indian Bread
Gulab Jamun

Please note:

- 1) Alterations can be done based on availability & price
- 2) Available on weekdays and some periods on weekends
- 3) Pre-book for guaranteed availability
- 4) Allow 15-20 minutes for preparation

Did you know?

To be precise, the vast Indian cuisine can be broken up into 31 individual cuisines consisting of over 2000 dishes.





NON-VEG THALI COMBO



VEG THALI COMBO

ACCOMPANIMENTS

Get started with the ever-famous papadums, raita, salad and soup options



Tomato Shorba (Soup) | 50

Fresh tomatoes, garam masala, crushed tomatoes, garlic

Plain Papad | 15

Roasted or fried thin wafer (papad)

Masala Papad | 20

Papad topped with a tangy and spicy onion tomato mix

Plain Raita | 30

A form of Yogurt

Mixed Raita | 35

Yogurt mixed together with raw or cooked vegetables

Salad | 45

Sliced cucumbers, carrots, tomatoes & onions seasoned with salt, pepper, and lemon

Did you know?

From Kashmir to Kanyakumari, and Gujarat to Bengal, Papad is one thing that unifies the country.





MASALA PAPAD



MIXED RAITA

INDIAN STREET FOOD

Kickstart your experience with India's irresistible roadside plates

Chana Bhatura Tacos | 95

A spicy chickpea curry (chana) that is served with leavened fried bread (bhatura)

Chicken Tikka Cigars | 100

Chicken tikka in a cigar form, with a side of butter chicken sauce

Pav Bhaji | 95

Vegetable curry (bhaji) cooked in tomato gravy and served with a soft bread roll (pav)

Chicken Kathi Roll | 120

Marinated and grilled chicken and vegetables wrapped in a buttery crisp paratha

Paneer Kathi Roll | 120

Marinated and grilled paneer and vegetables wrapped in a buttery crisp paratha

Veg Samosa | 60

Fried pastry with a savory filling, including spiced potatoes, onions, and peas

Lamb Samosa | 95

Fried pastry with a savory filling of lamb

Pani Puri | 45

Spicy water and sweet chutney together with a filling of boiled potatoes in the puri

Dahi Puri | 70

Crispy shell stuffed with boiled potatoes, onions, tomatoes, yogurt, chutneys, and sev

Sev Puri | 70

Crispy papdi (flat puri) which is loaded with diced potatoes, chickpeas, onions, and various types of chutneys

Samosa Chaat | 70

A mouthwatering chaat made with samosa, chickpea curry, various chutneys, and spices

Cashew Chaat Masala | 95

Spiced cashew nut with yogurt and seasonings added to perk up the flavor

Did you know?

Traditionally Indian street food such as chaat has now found a place at famous restaurants, parties and weddings the world over.





CHANNA BHATURA TACOS



CHICKEN KATHI ROLL



DAHI PURI

NAVIGATE THE NORTH

Experience the world-famous North Indian cuisine
that offer a burst of unique flavours, colours, and aromas

STARTERS (NON-VEG)

Non-Veg Platter | 275

Your favourites on a platter: **Prawn Tikka, Chicken Malai Tikka, Mutton Roast Chop & Fish Amritsari**

Flaming Prawn Tikka | 315

Prawns marinated in spiced yogurt and cooked on live charcoal and flamed live in front of you

Chicken Tikka | 120

Boneless pieces of chicken, marinated in spiced yogurt and cooked on live charcoal

Chicken Malai Tikka | 120

Soft, juicy kababs on skewers that will simply melt in your mouth

Chicken Seekh Kebab | 120

Ground or minced meat, seasoned with warm spices and herbs and shaped into cylinders

Hindustani Chicken Wings | 120

Crispy with tender chicken inside & flavored with Indian spices

Tandoori Chicken | 120

Roasted chicken marinated in yogurt and generously spiced, giving the meat its trademark red colour

Fish Tikka | 130

Boneless pieces of fish, marinated in spiced yogurt and cooked on live charcoal

Fish Amritsari | 130

A popular North Indian appetizer made with fish, gram flour, and spices

Mutton Roast Chop | 140

Shallow-fry mutton ribs marinated in a red sauce

Mutton Seekh Kebab | 140

Charcoal-grilled minced mutton, onion, and a blend of spices

Prawn Tikka | 315

Prawns marinated in spiced yogurt and cooked on live charcoal

Did you know?

India is home to bhot jolokia, one of the hottest chillies in the world. Also called "ghost chilli"





MUTTON SEEKH KEBAB, CHICKEN TIKKA, HINDUSTANI SPRING ROLL



MUTTON CHOPS

STARTERS (VEG)

Veg Platter | 165

Your favourites on a platter. **Aloo Corn Tikki, Hara Bhara Kebab, Paneer Shashlik, and Veg Seekh Kebab**

Paneer Tikka | 120

Grilled cottage cheese, marinated in yogurt and spices

Hara Bhara Kebab | 70

Fried patties made with spinach and potatoes

Veg Seekh Kebab | 70

Charcoal-grilled seasonal vegetables and spices

Aloo Corn Tikki | 70

A potato corn fried patty, prepared with chopped chili

Veg Hindustani Spring Roll | 70

An Indian-style prepared spring roll

Mixed Veg Pakora | 75

Flavourful, crispy-fried seasonal vegetables

Paneer Shashlik | 120

Classic paneer tikka marinated in green pepper and tomato

Pudina Kaju Kebab | 120

A traditional kebab made from cottage cheese, potato, and mint

Did you know?

If you go by three large-scale government surveys, 23%-37% of Indians are estimated to be vegetarian.





VEG SAMOSA



PANEER TIKKA

MAIN COURSE (NON-VEG)

Prawn Curry | 315

Prepare with spices, red chili, and a yellow sauce

Butter Chicken | 140

A rich, creamy, and buttery tomato sauce. India's most popular

Chicken Tikka Masala | 140

Tandoor tikka curry with creamy red sauce and spices

Chicken Curry | 140

Prepare with spices, red chili, and a yellow sauce

Chicken Korma | 140

Bone-in chicken is cooked with spices, onion paste, yogurt, and nuts

Chicken Handi | 140

Spicy gravy with fried egg, spices, and a red sauce

Chicken Jalfrezi | 140

Chopped vegetables mixed with a plum sauce

Chicken Balti | 140

Prepared with black pepper and white sauce

Rajasthani Laal Maas | 170

Spicy mutton meat bone curry with yogurt and chilies

Brain Masala | 155

Tender lamb brain cooked with chopped spices - *a delicacy*

Mutton (Lamb) Rogan Josh | 155

A popular lamb preparation, with spices, yogurt, and tomato sauce

Lamb Curry | 155

Prepare with spices, red chili, and a yellow sauce

Lamb Balti | 155

Prepared with black pepper and white sauce

Did you know?

A cook's reputation is often based on their curry. Incidentally, the word curry is rarely used in India





GARLIC NAAN (LEFT), PANEER MAKHANI (TOP),
MUTTON ROGAN JOSH (MIDDLE), BUTTER CHICKEN (BOTTOM)

MAIN COURSE (VEG)

Dal Tadka | 115

Yellow lentils with traditional spices result in a delightful treat

Dal Makhani | 125

Whole black lentils cooked with cream for a unique flavour

Palak Paneer | 125

Creamy curry cooked with spinach and spices

Paneer Makhani | 125

Rich, creamy, and buttery tomato sauce

Paneer Butter Masala | 125

Rich buttery tomato sauce. India's most popular

Paneer Tikka Masala | 125

Roasted tikka cooked with mildly-spiced creamy red sauce

Kadai Paneer | 125

Prepared with vegetables, tomato gravy, and white sauce

Chana Masala | 115

Regional favourite chickpeas preparation, with signature spices

Malai Kofta Curry | 115

Potato and paneer ball served with creamy gravy

Dum Aloo | 115

A curried dish where baby potatoes are steam cooked in a delicious gravy

Kaju Curry | 115

Cashew nut-based, prepared with a creamy white sauce

Kadai Vegetable | 115

Seasonal vegetables served dry, best had with Indian bread

Veg Curry | 115

Combination of vegetables and spices served with a yellow sauce

Saag Matar Aloo | 115

Spinach, green peas, and potato with a mildly sweet flavour

Matar Mushroom Curry | 115

Green peas and mushrooms, cooked with a tomato sauce

Masala Bhindi | 115

A medium-spicy dish made of okra and assorted spices

Jeera Aloo | 115

Dry potato tossed with cumin seed and cooked spices

Did you know?

There are 60 different ingredients in a typical curry, which vary according to region, tradition and religion.





DAL MAKHANI



PALAK PANEER

BREADS & RICE

INDIAN BREADS

Naan - Oven-baked flatbread • **Roti** - a flatbread made with wheat flour

Paratha - simple dough of flour, salt, oil, and water • **Kulcha** - popular Indian flatbread recipe with stuffing

Assorted Breads | 30

🌸 Garlic Naan | 30

🌸 Butter Naan | 30

Cheese Naan | 30

Green Chili Naan | 30

Peshwari Naan | 40

🌸 Paneer Kulcha | 40

Malabari Paratha | 25

Laccha Paratha | 25

Plain Naan | 25

Plain Kulcha | 25

Romali Roti | 25

Plain Roti | 25

Missi Roti | 25

BASMATI RICE

Plain Basmati Rice | 65

Jeera Basmati Rice | 65

Yellow Basmati Rice | 70

🌸 Coconut Basmati Rice | 70

Egg Basmati Rice | 70

Veg Pulao | 70

Did you know?

Naan originated in Tamil Nadu and is one of the oldest baked breads. It was discovered by the people of Mohenjo Daro in the 7th century BC



GARLIC NAAN & BUTTER NAAN



PLAIN PARATHA



SAVOUR THE SOUTH

Different from the North, South Indian cuisine is generally lighter and revolve around a rice-based diet.

MAIN COURSE

Plain Dosa | 75

Thin pancake made of rice flour and lentils (Dosa) served w/ sambar and coconut chutney

Masala Dosa | 80

Dosa stuffed with Indian masala (spices) served w/ sambar and coconut chutney

Cheese Dosa | 80

Dosa stuffed with cheese served w/ sambar and coconut chutney

Tiranga Dosa | 100

Three-colour dosa: Szechuan (red), Spices (White), and Spinach (green) served with chutney

Idli | 50

Soft and fluffy cake made of fermented rice and lentils served with sambar, coconut, and tomato dip

Plain Uttapam | 55

Thick pancake made of rice flour and lentils (Uttapam) served with sambar, coconut chutney, and tomato dip

Masala Uttapam | 65

Uttapam stuffed with Indian masala (spices) served w/ sambar and coconut chutney

Veg Vindaloo Curry | 105

Mixed Vegetables with spicy red chili paste, turmeric, and brown sauce

Chicken Vindaloo Curry | 140

Boneless chicken with spicy red chili paste, turmeric, and brown sauce

BIRYANI

A mix of meat, vegetables, rice, and unique spices that are well-known healthy antioxidants

Mutton (Lamb) Biryani | 155

Chicken Biryani | 150

Veg Biryani | 125

Shrimps Biryani | 180

Prawn Biryani | 265

Did you know?

It's customary in Indian culture to eat dosa with your hands. You will enjoy it most by tearing it off and dunking small pieces into the sauce.





PLAIN DOSA (RIGHT), IDLI (LEFT),
TIRANAGA DOSA (TOP)



MUTTON BIRYANI

MUST-TRY DESSERTS

Desserts form an integral part of Indian culture.
Complete your culinary journey on a sweet note!

Kulfi | 75

A traditional Indian ice cream made with slowly simmered whole milk

Gulab Jamun | 65

Milk-based solid sweet. One of India's classic roadside desserts

Ice Cream | 45

Selection of chocolate, strawberry, or vanilla

Gajar Ka Halwa | 50

Sweet pudding made with carrot, milk, and nuts

Sizzling Brownie | 55

Warm, fudge brownie with ice cream. Add nuts on request

Kulfi Falooda | 95

A cold dessert made of rose syrup, milk, and nuts

Did you know?

Indian desserts and sweets are often called **Mithais**. There are over 200 Indian desserts enjoyed across the country.



GULAB JAMUN



SIZZLING BROWNIE

