

# MAKRUT DECK

AN ODE TO THE AROMATIC CITRUS, WELCOME TO MAKRUT – WHERE OUR CULINARY MAESTROS SHOWCASE THE FINEST INDULGENCES FROM SOUTH EAST ASIA. AS YOUR SURRENDER TO THE GENTLE HUM OF THE FLOWING RIVER AMIDST A SPECTACULAR ALFRESCO SETTING, INDULGE IN AN EXQUISITE ARRAY OF THAI AND ORIENTAL CLASSICS FROM A THOUGHTFULLY-CURATED SELECTION. MAGICAL AND MESMERIC, AT MAKRUT, CREATE UNFORGETTABLE MEMORIES OVER AN EXTRAORDINARY DINING EXPERIENCE.

## **APPETIZERS**



## **List of Allergens:**

































## THE DUMPLINGS BASKET



## **List of Allergens:**























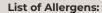






# **MAIN COURSE**

•	Horapha Prik Khihnu  Kcal: 252/ 260 gm   smoked egg plant chilli basil	INR 650
•	Pad Priao Warn Tao  Kcal: 383/ 275 gm   silky bean curd with black bean sauce	INR 750
•	Pad Broccoli Taojiew  Kcal: 252/ 250 gm    stir fried broccoli with garlic, yellow bean pastes and chilli vinegar  ▶ ♠	INR 650
•	Hei Pad Prik Haeng  Kcal: 723/350 gm   water chestnuts and cashew nuts with red chilli paste	INR 700
•	Pad Pak Bung Taojiew (Seasonal)  Kcal: 158/ 250 gm    stir fried morning glory flavoured with yellow bean paste	INR 650
•	Kung Pao potatoes  Kcal: 192/ 200 gm	INR 650
•	Assorted vegetables in hot garlic sauce Kcal: 302/200 gm	INR 650
•	Ma Po tofu  Kcal: 168/ 250 gm	INR 650
	Sautéed green bean Kcal: 465/ 200 gm	INR 650





























Poo Nim Krob, Kub Yum Som **INR 1350** Kcal: 667/350 gm | crispy soft-shell crab with citrus salad ■ Gung Yai Pad Kratiem Prik Thai **INR 1900** *Kcal: 305/330 gm* | lobster with pepper garlic *6* 🕌 ▲ Goong Pad Kapprao **INR 1200** Kcal: 305/300 gm | prawns with chilli garlic and holy basil *4* Pla Nueng Manao **INR 1400** Kcal: 388/350 gm | steamed john dory with lemon garlic sauce **\*** 🗀 ■ Pe Nong Kae Kub Hara Pa Lae Prick **INR 1400** Kcal: 941/400 gm | lamb chop with basil and chilli ■ Moo Pad King Sod **INR 1100** Kcal: 627 /250 gm | stir fried pork with fresh ginger and shiitake mushroom Moo Preaw Waan **INR 1100** Kcal: 552 /250 gm | sweet and sour pork Ped Nav **INR 1300** Kcal: 1172 /350 gm | classic thai style roast duck breast on a bed of spinach Pad Gai Bai Kapprao **INR 850** Kcal: 704 /350 gm | ground chicken with holy basil

#### **List of Allergens:**



















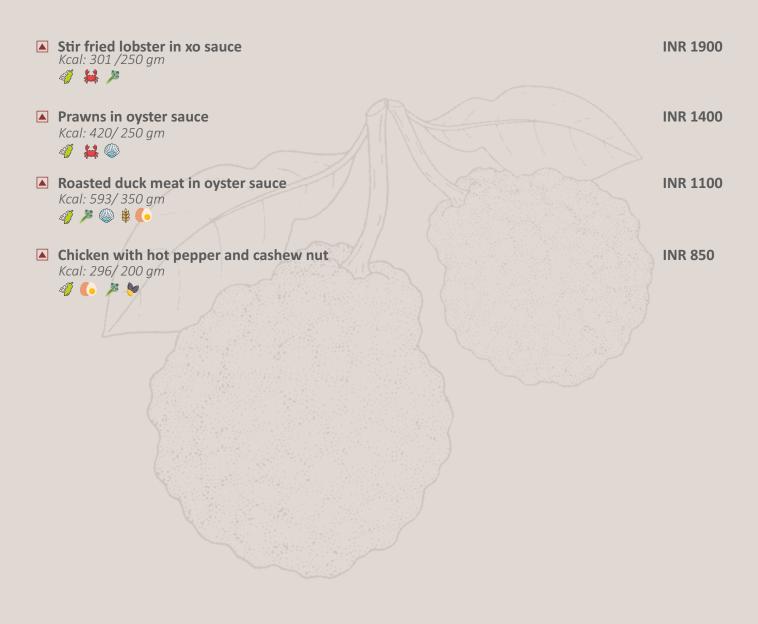












## **List of Allergens:**





























# **CURRIES**



## **List of Allergens:**





























# **RICE AND NOODLES**



































## **DESSERTS**

Tub Tim grob **INR 450** Kcal: 1338/250 gm rose flavored water chestnuts with chilled coconut cream Fok thong sankaya **INR 450** Kcal: 803/250 gm | the famous thai pumpkin custard Caramelized fritters **INR 350** Lychee Apple Banana Kcal: 296/150 gm Kcal: 296/150 gm Kcal: 224/150 gm **\*** Makrut Crème Brûlée **INR 525** Kcal: 803/250 gm | kaffir lime scented slow baked custard ■ Galangal Infused Mascarpone Chocolate Tart **INR 625** Kcal: 1338/ 250 gm Exotic flavored ice creams **INR 350** Tamarind & Bird's eye chilli Lemon Grass **Tender Coconut** Kcal: 396/150 gm Kcal: 396/150 gm Kcal: 324/150 gm

#### **List of Allergens:**



























