

NAMASTE !! WELCOME !!

TO

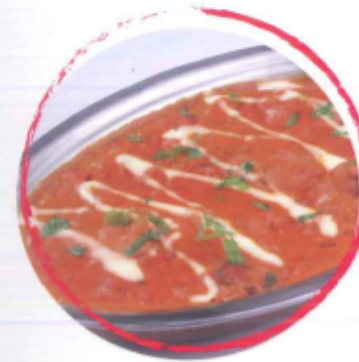
Enjoy the exotic flavor and subtle taste of Indian's finest cuisine, rooted in the rich heritage of Northern Indian, at spice garden. Consider Spice Garden as a home while you experience its rich hospitality savor their prepared dishes.

In Kuala Lumpur, there are a number of Indian Restaurants but Spice Garden Presents the finest authentic delicacies of Northern and Middle Eastern Cuisine. The Cuisine at Spice Garden boasts its own distinctive flavor and aroma. Every dish is individually prepared by a team of professional chefs to ensure freshness and good quality. Spice Garden uses only natural ingredients to tempt your appetite.

Most of our signature dishes are prepared in a tandoor which is a barrel shaped open topped clay oven fired by charcoals. Tandoori dishes are marinated in yoghurt with appropriate herbs and spices and cooked in the tandoor kept at a very high temperature with burning charcoal. The radiant heat thus generated together with smoldering charcoal does the cooking. This process seals in the goodness and the smoldering charcoal also lends the foods a special flavor. For the calorie conscious dinner, our tandoori delicacies are the best option as they are prepared with low calories ingredient and are oil free. We roast lamb. Chicken: fish even prepare our breads with this method.

Visit spice garden to relive a bit of history and enjoy an exciting new gourmet experience.

Chef's Recommendations



Chicken Tikka Masala
.....RM32



Palak Paneer*
.....RM27



Tandoori Chicken
1/4RM16
1/2RM30
FullRM58

All food can be served spicy, medium spicy or non-spicy as our food is freshly made-to-order.
All prices are subject to prevailing government tax and 10% (service charge or take-away packing charge)