

The logo for KaredeSS, featuring a stylized circular emblem with a flame-like or floral design above the word "KAREDESS" in a serif font.

KAREDESS

The logo for K. Himalaya Indian Restaurant, consisting of a circular wreath made of leaves and branches, with the text "K.HIMALAYA INDIAN RESTAURANT" centered inside.

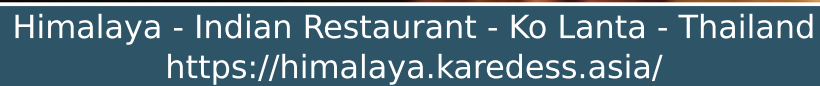
K.HIMALAYA  
INDIAN  
RESTAURANT

A dark blue rectangular box containing the word "MENU" in large, white, bold, sans-serif capital letters, with "DINE IN / TAKE OUT" in smaller, white, bold, sans-serif capital letters below it.

**M E N U**  
**DINE IN / TAKE OUT**

A dark blue rectangular box containing the text "FOR FOOD DELIVERY" in white, bold, sans-serif capital letters, followed by the phone number "0633243153" in a larger, white, bold, sans-serif font.

**FOR FOOD DELIVERY**  
**0633243153**

A dark blue rectangular box containing the text "Himalaya - Indian Restaurant - Ko Lanta - Thailand" in white, sans-serif font, with the website URL "https://himalaya.karedeSS.asia/" below it.

Himalaya - Indian Restaurant - Ko Lanta - Thailand  
<https://himalaya.karedeSS.asia/>

# Soup

## 汤



01.sweet corn soup B100 / B125  
Veg /chicken  
甜玉米湯



02.hot n sour soup B100/B125  
Veg /chicken  
热和酸汤



03.manchow soup B100/B125  
Veg /chicken  
面条汤



04. vegetable soup B100  
蔬菜汤



05.tamato soup B100  
珠人汤



06.mulligatawny B100  
咖哩鸡肉汤



07.seafood soup B125  
海鲜汤

# VEGGIE-APPETIZERS



## Chicken curry

Chickpeas boneless chicken served with brown



## 10.aloo chana chaat

potato & chickpeas, garnished with mint sauce & yogurt  
土豆鸡豆沙拉

150 B



## 11.triconi samosa

crispy patties with potatoes, peas with subtle touch of  
indian spice 土豆绿片

100 B



## 12.assorted pakoda

assorted fresh vegetables battered fried  
炒蔬菜

130 B



## 13.onion bhaji

onion sliced, battered fried  
炸洋葱圈

130 B



## 14.paneer pakoda

fried homemade cottage cheese garnished with spice  
炸豆腐

250 B



## 15.aloo tikki

shallow fried mashed potato patties  
炸剁碎的土豆

130 B



## 16.kurkuri bhendi

lady finger chips shallow fried & garnished lightly with  
spices 炸秋葵

160 B



17.paneer tiranga B220

grilled homemade cottage cheese marinate in 3 flavours  
燒烤豆腐



18.harabara kabab B200

grilled fresh vegetable mashed with indian spices  
燒烤蔬菜



19.paneer adrgi B200

homemade cottage cheese in semi dry gravy flavoured  
with ginger. 用薑煮熟的豆腐



20.masala papada B30

roasted indian crisp wafers topped with sliced onion  
tomatoes. 番茄洋蔥黃瓜沙拉



21.papada {3pc} B50

roasted indian crisp wafers



22.frence fried B80

fried potato chips 油炸馬鈴薯片

## NON-VEGGIE



lamb samosa B200

crisp pota with lamb, pies with a subtle of indian spices  
帶有綠色 PI 的羊肉



Chowmen prawn B250

油煎的面条用大虾



**23. triconi samosa** ฿150

crisp pota with chicken, pies with a subtle of indian spices  
雞肉和豌豆



**24, chicken lollipop** ฿250

fried pieces of chicken cooked with spices  
炸雞翅膀



**25. chicken 65** ฿250

marinated spiced cubes fried chicken  
炸雞酸辣



**26. chicken tikka** ฿250

tender boneless pieces of chicken gently flavoured with  
spices & barbecued on a skewer. 燒烤雞



**27. chicken adragi** ฿250

tender boneless pieces of chicken in semi dry gravy flavoured  
with ginger. 鸡用姜烹調



**28. chicken reshmi kabab** ฿250

grilled chunks of chicken marinated with cream & indian  
herbs. 烤雞肉醃漬與乳霜



**29. chicken seekh kabab** ฿250

minced chicken meat blended with spices & herbs cooked on  
skewer 猪肉剁碎的鸡



**30. lamb adragi** ฿350

tender pieces of lamb in semi dry gravy gently flavoured  
with ginger. 羊肉烹调用姜



31. SHAMI KABAB LAMB B290

shallow fried minced lamb flavoured with indian spices herbs, topped with fried egg. served with potato fried

淺地煎碎羊肉



32. FISH AMRISTARI B280

fish pieces marinated with indian spices battered & fried  
炸魚片



33. PRAWNS BUTTERFLY B300

mildly spiced prawns coated & fried  
溫和五香蝦塗上油炸



34. PRAWNS ADRAGI B300

prawns in semi dry gravy floured with ginger  
油煎的大蝦咖喱用姜

## VEGGIE-TANDOORI B.B.Q



35. TANDOORI ALOO B160

potatoes cooked on skewer  
土豆在串架調了



36. PANEER TIKKA B200

cubes of homemade cottage cheese coated with aromatic blend of spices. 烤酸奶干酪



37. ACHARI PANEER TIKKA B200

cubes of homemade cottage cheese coated with pickle & spices. 自創酸奶干酪立方體塗上腌汁 & 香料



39. VEGGIE TANDOORI PLATTER B500

assortment of paneer in various flavour with veggie kebabs  
混合素食燒烤



**40.AFGANI CHICKEN** B220/400  
 chicken marinate with skewer cream & cooked  
 in tandoor. 鸡腌制串烤奶油&煮熟在



**41.TANDOORI CHICKEN** B220/400  
 spring chicken marinate in tandoori masala &  
 later barbecued to perfection in tandoor. 新鲜的



**42.MURG MALAI KEBAB** B250  
 grilled chunks of chicken marinated with cream &  
 herbs cooked on skewer. 鸡烤鸡块用卤汁泡与奶油



**43.LAMB SEEKH KABAB** B290  
 minced lamb meat blended with special spices &  
 herbs cooked on skewer. 剁碎的羊肉烧烤



**44.LAMB BOTI KABAB** B350  
 tender pieces of lamb delicately barbecued on  
 skewer. 烧烤羊肉



**45.PRAWNS TANDOOR** B300  
 delicately spices prawn cooked in tandoor  
 烧烤大虾



**46.FISH TIKKA** B280  
 fish fillet marinated with indian spices &  
 grilled



**47MIXT ANDOORI PLATTE** B700  
 assortment of chicken,mutton,fish and prawns from  
 tandoor. 鸡肉, 羊肉, 鱼和大虾的烧烤



48. ALOO GOBI ฿180  
cauliflower & potatoes lightly braised with spices



49. ALOO JEERA ฿180  
potatoes stuffed with cumin  
土豆煮熟



50. KADHAI BHINDI MASALA ฿180  
fresh okra stir fried with unique blend of indian spices. 新鲜的秋葵混炒咖喱



51. ALOO CHANA MASALA ฿180  
potatoes & chickpeas, cooked with onion and tomatoes garnished with indian spices. 土豆和鹰嘴豆烹调



52. ALOO MUTTOR ฿180  
potatoes sliced, peas, tomatoes, cream & mildly flavoured with indian spices. 切的土豆, 豌豆, 蕃茄烹调了



53. PALAK PANEER ฿200  
homemade cottage cheese blended with spinach & cream. 自创酸奶干酪烹调用菠菜调味汁



54. KADHAI PANEER 220 B  
homemade cottage cheese onion, tomatoes, capsi com, cooked in spicy kadai masala. 咖喱豆腐



55. PANEER MAKHANI ฿200  
homemade cottage cheese cooked with tomato and butter & cream. 咖喱豆腐





56.PANEER BHUJI ฿200  
homemade cottage cheese crumbled cook on hot nan with onion and tomatoes. 加扰豆腐



57.MUTTOR PANEER ฿200  
homemade cottage cheese with peas,tomatoes,cream,mildly flavoured with indian spices 豆腐和绿豆咖喱



58.MUSHROOM MUTTOR ฿200  
mushroom slices with peas,tomatoes,cream mildly flavoured with indian spices. 蘑菇切片用



59.MUSHROOM MASALA ฿200  
mushroom pieces cooked in aromatic plant of spices served with masala gravy. 蘑菇咖喱



60.MALAI KOFTA ฿200  
veggie balls cooked in milk indian spices served with indian gravy. 素食咖喱球



61.PANEER TIKKA MASALA ฿220  
veggie and homemade cottage cheese cooked with aromatic blend of spices cooked in tondoor & served with masala gravy. 素食和豆腐



62.SHAHI PANEER ฿220  
cubes of homemade cottage cheese cooked with cream &cashew based gravy. 咖喱豆腐



63.NAVARATAN KORMA ฿200  
combination of vegetables fruits cooked in variety of spices,nuts made in cream gravy. 蔬菜水果的组合



**64.DAM ALOO KASHMIRI**      **฿200**

potato stuffed with cottage cheese cooked in kashmiri spices. 土豆咖喱



**65.VEGETABLE JALFRE**      **฿200**

fresh vegetables &cottage cheese cooked together with onion&capsicum. 混合蔬菜咖喱



**66.BAINGAN BARTHA**      **฿200**

fresh eggplant baked on an open flame gently tempered with aromatic herbs spices, 新鲜的茄子咖喱



**67.VEGETABLE KOHLAPURI**      **฿200**

fresh vegetables mix and cooked in spicy gravy

新鲜蔬菜混合和熟



**68.MIX VEGGIE IN PALAK GRAVY**      **฿200**

fresh vegetables mixed and cooked in spinach gravy. 新鲜蔬菜混合和烹调在菠菜小汤



**69.CHANNA MASALA**      **฿180**

chickpeas cooked with onion&tomatoes garnished with indian spices. 鹰嘴豆咖喱



**71.MAHARAJA YELLOW DAL**      **฿180**

yellow lentil delicately tempered & seasoned with exotic spices. 黄色小扁豆咖喱



**72.DAL MAKANI**      **฿180**

creamy black lentils cooked overnight on mild fried. 奶油黑扁豆煮熟

# NON-VEG MAIN COUSE



73. EGG CURRY · ฿200  
boiled eggs cooked in curry made of indian  
spices 咖喱蛋



74 EGG BHURJI ฿200  
scrambled egg cooked with onion, tomato &  
indian spices.



75. CHICKEN TIKKA MASAL ฿250  
tender boneless pieces of chicken marinated  
with exotic indian spices grilled simmered in  
rich tomato gravy. 鸡咖喱



76. BUTTER CHICKEN ฿250  
marinated chicken grilled cooked in butter  
with onion tomato. 鸡咖喱不辣



77. KADHAI CHICKEN ฿250  
chicken, onion, tomato, capsicum cooked in  
spicy kadai masala. 鸡, 洋葱, 番茄, 熟



78. CHICKEN CHITTINAD ฿250  
boneless chicken cooked in chettinad  
masala. 无骨的鸡烹调用葱西红柿酱



79. CHICKEN VINDALOO ฿250  
chicken pieces & potato cooked in tangy sharp  
sauce. 鸡块土豆咖喱



80. SAAG-E CHICKEN ฿250  
chicken served on a flavourfull of spinach  
light cream. 鸡烹调用菠菜调味汁



**81.CHICKEN CURRY** B250  
chicken cooked in a traditional indian style with a natural spices. 鸡咖喱



**82.CHICKEN KORMA** B250  
a classical mughlai entree chicken milk flavoured cooked in cashew gravy.  
鸡在腰果酱烹调了



**83.CHICKEN JALFREZI** B250  
fresh chicken cooked together with onion&capsicum. 新鲜的鸡烹调与混合菜



**84.LAMB ROGAN JOSH** B350  
tender lamb cooked in kashmiri spices curry  
在香料咖喱烹调的羊羔



**85.LAMB CURRY** B350  
tender lamb cooked in traditional indian style curry with natural spices. 羊肉咖喱



**86.LAMB KEEMA MUTTER** B350  
minced lamb with green peas,tomato,cream mildly flavoured with indian spices. 剁碎的羊羔用绿豆咖喱



**87.LAMB MASALA** B350  
a northern delicacy,lamb marinated simmered in light sauce,crean,onion,mild spices 羊肉煮熟, 奶油, 洋葱, 温和的香料



**88.SAAG-E LAMB** B350  
lamb served on a flavoureful spinach light cream  
羊肉服务菠菜轻的奶油



**90.prawn curry**      **฿320**  
 prawns cooked in traditional indian style curry  
 with natural spices 咖喱虾



**90.kadhai prawn**      **฿320**  
 prawns,onion,tomato,capsicum cooked in  
 spicy kadai masala 虾用蔬菜煮熟的咖喱虾

### Tawa specialities



**192.Chicken tawa**      雞塔瓦      **฿310**

boneless tender bbq pieces of chicken cooked in special  
 Indian rich sauce with Indian herbs and served in hot pan

**193.Lamb tawa**      羊肉塔瓦      **฿390**

Boneless tender bbq pieces of lamb cooked in special in  
 Indian rich sauce with Indian herbs and served in hot pan

**194.Vegetable or paneer tawa**      **฿280**

Fresh mix a vegetable cubes pieces of cooked in special rich  
 sauce with Indian herbs and served in hot pan

**195.Seafood tawa**      海鮮塔瓦      **฿350**

Fresh seafood cooked in special Indian sauce served in hot  
 pan.

### Sizziling specialities



**196.Chicken sizziling**      雞炙熱的      **฿310**

Boneless tender bbq pieces of chicken cooked in special  
 Indian sauce with fresh vegetable herbs and served in hot pan.

**197.Lamb sizziling**      羊肉炙熱的      **฿390**

Boneless tender b.b.q pieces of lamb cooked in special Indian  
 sauce with fresh vegetable herbs and served in hot pan

**198.Vegetable or paneer sizziling**      **฿280**

fresh mix vegetable cubes pieces of cooked in special sauce  
 with Indian herbs and served in hot pan

**199.Seafood sizziling**      海鮮炙熱的      **฿350**

Fresh seafood cooked in special Indian sauce with fresh  
 vegetable herbs and served in hot pan



92.tandoori roti ฿45  
wheat flour bread baked in tandoor. 面包



93.Peshawari naan ฿120  
Sweet naan stuffed with nut



94.naan ฿65  
just plain & simple white bread. 面包



95.butter naan ฿70  
white bread with butter bread . 面包用黄油



96.garlic naan ฿75  
white bread with garlic & spices 面包用大蒜



97.keema naan ฿150  
white bread stuffed with minced lamb  
面包与羊肉



98.cheese naan ฿120  
white bread stuffed with cheese. 面包用乳酪



99.paneer kulcha ฿120  
bread stuffed with minced cottage cheese  
与豆腐的面包



100.masala cheese ₪120

white bread stuffed with cheese & masala  
面包用乳酪



Gobi Parathia

101.paratha ₪65

whole bread pan fried bread. 普通面包



102.pudina paratha ₪75

whole wheat pan fried bread with mint leaf  
与薄荷叶的面包



103.laccha paratha ₪75

layers wheat bread. 面包



104.aloo paratha ₪90

whole wheat pan fried bread stuffed with  
potato. 面包用土豆



105.gobi paratha ₪90

whole wait pan fried bread stuffed with  
cauliflower. 面包用花椰菜



106.onion paratha ₪90

whole wait pan fried bread stuffed with  
onion 面包用葱



107.paneer paratha ₪100

whole wait pan fried bread stuffed with  
paneer 面包与豆腐

# RICE



109.plain rice

蒸米飯

¥30

Indian 50%



109/1.Yellow rice

黃米飯

80%



110.zeera rice

¥100

indian basmati rice flavoured with  
cumin seeds. 与小茴香籽的炒饭



111.mutter pulao

¥120

aromatic indian basmati rice cooked with  
green peas. 炒饭用綠豆



112.veg fried rice

¥180

素食炒饭



113.chicken fried rice

¥220

鸡炒饭



114.prawns fried ric

¥250

大虾炒饭



115.subz biryani

¥200

a royal treat of indian basmati rice cooked  
with fresh herbs & vegetables. 炒饭用素食者咖





**117. Chicken biryani**    **฿250**  
aromatic indian basmati rice cooked  
with chicken pieces & spices. 炒饭用鸡咖  
喱



**118. Fish biryani**    **฿270**  
aromatic indian basmati rice cooked  
with fish pieces & spices. 炒饭用鱼咖喱



**119. Prawn biryani**    **฿300**  
aromatic indian basmati rice cooked  
with prawns pieces & spices. 炒饭用大  
虾咖喱



**120. Lamb biryani**    **฿380**  
aromatic indian basmati rice cooked  
with lamb pieces & spices. 炒饭用羊肉  
咖喱

# SIDE ORDER



122.plain curd ₪50

凝乳



123.mix raita ₪70

fresh vegetables chopped mixed in whipped yogurt . 新鲜蔬菜切碎混合在鞭打的酸奶



124.gaeden salad ₪90

fresh vegetable cut mix with spices lemon. 新鲜蔬菜



veggie salad ₪90

蔬菜沙拉

# DESSERTS



125.gulab jamun ₪90

甜面包



126.keser kheer ₪90

special rice cook in milk fruits and sweat



127.ice cream ₪70

available in various flavours  
{ vanilla.chocolate.strawberry }



Fruit salad ₪130

水果沙拉



128.paneer manchurian  
dry/gravy. 豆腐满洲 B220



129.veg manchurian  
dry/gravy. 素食满洲 B220



130.chicken mnchurian  
dry/gravy. 鸡满洲 B240



131.chowmen veg/non-  
veg. 面条蔬菜/非蔬菜 B240



132.schzwen fried rice veg  
炒饭蔬菜 B220



133.schzwen fried rice  
chicken. 炒饭鸡 B240



135.chilli chicken B220  
酸甜鸡



136.hakka noodle veg B220  
素食面条

