

# Indian Restaurant Week

January 20 to 26, 2014

## 印度餐厅周

2014年1月20日至26日

### Bukhara 布卡拉

A lavish 3-story restaurant on Hong Mei Road, Bukhara is one of the most popular gastronomic stops of Shanghai. Bukhara is named after an ancient Central Asian city on the Silk Route. Bukhara takes a leaf from the culinary extravaganzas of the dynasties which ruled this ancient city, and serves you food fit for kings in a royal ambience.

In Bukhara, every meal is a feast and every feast is a gourmet's delight. The secret is the use of the finest ingredients and unique recipes. The food served is nutritious as well as delicious and has won Bukhara multiple awards.

布卡拉餐厅坐落于上海虹梅路。这座3层高的气派小楼，是上海最受欢迎的餐厅之一。布卡拉原是古丝绸之路上一座中亚城市。而布卡拉餐厅从布卡拉宫廷的美味佳肴中获取灵感，为顾客们提供的曾是皇族所享用的美食。

在布卡拉，每次用餐都是一次美食家的盛宴，因为这里独特的配方和上乘的原料，布卡拉的食物既营养又美味，广受好评。



#### Bukhara

**Address:**  
No. 3729, Hongmei Rd. Minhang  
District, Shanghai  
(near West Yitian Rd.)  
**Tel:** 64468800  
**Website:** www.bukhara.com.cn

#### 布卡拉

**地址:**  
闵行区虹梅路 3729 号  
(近延安西路)  
**电话:** 64468800  
**网站:** www.bukhara.com.cn

**Bukhara**  
INDIAN GRILL & LOUNGE



### Non-Veg Set Lunch (RMB 80/- FOR ONE PERSON)

(80 元单人非素食午市套餐)

Sweet Lassi(甜奶酪)

Chicken soup (鸡肉汤)

Chicken Malai Tikka and Lamb Sheek Kabab (无骨鸡肉串和蒜香羊肉串)

Butter chicken or lamb Rogan josh (清香奶酪无骨鸡或洋葱炖羊腿)

Dal fry tadka (特色扁豆)

Rice (印度米饭)

Naan (印度烤饼)

Gulab jamun (鲜奶油炸包)

Papadum/pickle/ chutney (薄脆饼)

**Veg Set Lunch (RMB 80/- FOR ONE PERSON)**

(单人素食午市套餐)

Sweet Lassi(甜奶酪)

Tomato Soup (番茄汤)

Afgahni Aloo and Veg Sheek Kabab (香烤土豆和蔬菜)

Palak Paneer OR Veg Lahori(芝士菠菜或特制烤蔬菜)

Dal Fry Tadka(特色扁豆)

Rice(印度米饭)

Naan(印度烤饼)

Gulab Jamun(鲜奶油炸包)

Papadum/pickle chutney(薄脆饼)

**Non-Veg Set Dinner (RMB 250/- FOR TWO PERSON)**

(250 元双人非素食晚市套餐)

A glass of House Red or White Wine(各自一杯白或红葡萄酒)

Or

A bottle of Budweiser Beer(或各自一瓶百威啤酒)

Chicken Hariyal+lambPeshawari+LambSamosa(薄荷浆无骨鸡和腰果羊肉团和羊肉炸饺)

Chicken Tikka Masala(黑椒无骨鸡浆)

Goan Prawn Curry(咖喱虾)

Lamb Saag(菠菜羊肉)

Dal Bukhara(特色布卡拉扁豆)

JeeraRice(印度红花饭)

Naan and Garlic Naan(全麦饼和蒜香饼)

Dessert Plater(特色印度甜点)

**Veg Set Dinner (RMB 250/- FOR TWO PERSON)**

(250 元双人素食晚市套餐)

A glass of House Red or White Wine(各自一杯白或红葡萄酒)

Or

A bottle of Budweiser Beer(或各自一瓶百威啤酒)

Veg Samosa+Paneer Tikka+Tandoori Mushrooms(蔬菜炸饺和干酪块和乳酪蘑菇串)

Veg Jalfrizy(特色辣蔬菜)

Aloo Gobhi(花菜烧土豆)

Mutter Methi Malai(香甜豌豆羹)

Dal Bukhara(特色布卡拉扁豆)

Jeera Rice(印度红花饭)

Naan and Garlic Naan(全麦饼和蒜香饼)

Dessert Plater(印度特色甜点)