

maska

Indian * Eatery



GHEE-LICIOUS FLAVORS: WHERE GHEE MAKES EVERYTHING BETTER

Indian eatery for casual lunch, afternoon chai, dinner to late night tipples and sinful grazing. A salute to India's eating and drinking culture shared spaces, bringing people together from all walks of life, to bond over a shared love of delicious and hearty food.

Swing by the for some seriously good filled naan rolls, dinners are fun, tasty and social or if just passing by for an authentic afternoon chai or some smoky kebab with sharing small plates, the service and timing is always on par for a great casual and tasty experience. No matter the hour or mood - at Maska, just come as you are.

CHATKARA BITES

sweet | tangy | spicy | salty

Chaat refers to a wide variety of savory snacks typically served at roadside stalls in India — especially in North India. The word "chaat" comes from the Hindi word "chaatna", meaning to lick, because it's so tasty, you'll want to lick your fingers clean.



Gol Gappee aka Panipuri 140

Spherical fried crisps, chickpea crumble, potatoes, spicy water

Samosa 120

Crunchy Punjabi-style, pea and potato filling. Tangy Tamarind chutney for dipping.

Maska Special Aloo tikki bun 149

Potato croquette stuffed with yellow lentils, filled in a butter bun

The "OG" Palak Patta Chaat 150

Spinach Crisp with sweet, spicy and tangy flavours

CCT- Cheese Chilli Toast 225

Sourdough, chili garlic spread, amul cheese. A nostalgia for Bombayites

Poppadums and Dips 150

Roasted and fried poppadum, Mint Chutney, Yoghurt and walnut, Tamarind and crush coriander

Onion Bhajias 150

A crispy Indian snack with onions and gram flour served with chutneys



Vegetarian



Non - Vegetarian



Spicy



Nuts



Contains Egg



Chef Signature

All prices are in Thai Baht and subject to a 10% service charge and 7% government tax

TEEKHA

spicy | hot | chilli marinade

Chillies provide the teekha (spicy) flavor that defines many Indian dishes. They're used in multiple forms: fresh, dried, powdered, pickled, or fried in oil.



Ghee Roast Mutton on Coin Parotta 295



Baby goat legs, parotta, pickled shallots, chilli and peanut chutney

Paneer Roomali Roll 200



Grilled paneer wrapped inside a crisped roll with onion, peppers and green leaves. Mint chutney along with sirka pyaz on the side

Chicken Tikka Roll 240



Spicy charred chicken, onion and peppers. Mint chutney along with sirka pyaz on the side

Maska Pao Bhaji 220



A Chowpatty style bowl of mashed vegetables and potatoes, buttered home-made buns

Bombay Vada Pao 140



Bombay street favorite. Hot potato crunchy vada and chutneys, tucked inside a soft home-made bun



Poori with Aloo Bhaji 225

Deep-fried whole-wheat breads, potato curry, fresh coriander



Cheese Omelette /Masala Egg Bhurjee 225

Indian well-done Omelette stuffed with veggies and cheese, served with buttery Pao or sour dough



Chilli Paneer

Chilli Chicken Dry / Gravy

Fried cubes / Crispy chicken in soya, chilli and pepper sauce

Veg / Chicken 260



Vegetarian



Non - Vegetarian



Spicy



Nuts



Contains Egg



Chef Signature

All prices are in Thai Baht and subject to a 10% service charge and 7% government tax

DHUAANDAR

smokey | tandoor charred | a taste of the fire

*Smoky flavor comes from exposing food to smoke or flame, either directly or indirectly.
It's that deep, earthy, slightly charred taste that instantly reminds you of tandoors, open fires, and street grills.*



Maska Malai Chicken Tikka 300



Chicken thigh steeped overnight in garlic, ginger, coriander stems a little cream and cheese

Tandoori Chicken Tikka 310



A classic recipe, using a red marinade, vinegar, yoghurt with ginger, garlic and chilly.

Sheekh Kebab 320



Minced lamb spiced with green chili, coriander and cumin cooked in tandoor

Peri Peri Paneer Tikka 310



Charcoal oven roasted Indian cottage cheese spiced with roasted chilies and peppers

Tandoori Mushroom 320



Stuff mushroom, tandoori marinade, chutneys

Tandoori Gobhi 280



Cauliflower marinated with tandoori spices, served with mint chutney and onion salad

Andaman Prawns 450



Prawns marinated with garlic and yoghurt, finish in tandoor

Achari Sea bass 425



Yoghurt marinade, pickling spices, chutneys



Vegetarian



Non - Vegetarian



Spicy



Nuts



Contains Egg



Chef Signature

All prices are in Thai Baht and subject to a 10% service charge and 7% government tax

MASALEDAAR

signature curries | masala flavours
in house spice blend

Masaledar (मसालेदार) means "loaded with spices" — not necessarily super spicy, but rich, aromatic, and full of complex flavors. It's that deeply satisfying, layered taste that comes from a blend of ground and whole spices sautéed with love.



Maska Black Daal 280

signature dish – dark, rich, deeply flavored cooked over 24 hours

Tadke wali Dal 240

Yellow dal, brown garlic, fresh coriander

Aloo Gobhi 260

Cauliflower and potatoes, Indian spiced masala

Pindi Choley 280

Tempered chickpeas, chef secret potli masala

Saag Paneer 310

A north Indian Delicacy -Tempered mustard greens, cottage cheese, homemade butter

Paneer Lababdar 300

Cubes of cottage cheese, chunky tomato gravy

Old delhi Butter Chicken 320

Spiced Tomato Sauce, fenugreek, homemade butter

Chicken Tikka Masala 320

Oven roasted chicken steeped in a thick masala sauce finish with cream and butter

Mutton Rogan Josh 425

Tender chunks of mutton cooked over charcoal in a clay pot with Indian spice

Kadhai Prawn 375

Prawns cooked with bell peppers, onions and crush roasted spices

Lobster Moilee Curry 495

Phuket snipper lobster simmered in the coconut-infused curry



Vegetarian



Non - Vegetarian



Spicy



Nuts



Contains Egg



Chef Signature

All prices are in Thai Baht and subject to a 10% service charge and 7% government tax

SUGANDHIT

saffron laced | aromatic | fragrant rice

Sugandhit (सुगंधित) Flavours — meaning aromatic, fragrant flavors referring to the delightful smells and tastes created by fresh herbs, spices, and slow cooking.



Dum Handi Biryani

Aromatic basmati rice layered with slow cooked chicken, mutton or vegetable, served with Bhurani



raita



Chicken 350

Mutton 380

Vegetable 325

Fried Rice

Long Grain rice tempered with garlic, vegetables or chicken in soya sauce



Veg

Egg

Chicken 220



Lemon Rice 175

Cooked rice, lemon juice, and a fragrant tempering of mustard seeds, curry leaves, and chillies



Steamed Basmati Rice 79

Fragrant rice from Dehradun



Vegetarian



Non - Vegetarian



Spicy



Nuts



Contains Egg



Chef Signature

All prices are in Thai Baht and subject to a 10% service charge and 7% government tax

BREADS

leavened | unleavened | baked | griddled | fried

The Mughal era (16th-18th century) introduced rich, leavened breads such as naan and kulcha, often cooked in a tandoor. Regional varieties developed across India, each with unique textures and cooking styles.



Amristsari Kulcha 140

A delicacy of Amritsar Punjab- A flakey bread baked in the tandoor, served with choley, Imli chutney



Cheese Chilli Naan 140

Three Cheese and chillies melting Inside



Roomali Roti 99

Soft thin bread, stretched and griddled on an upturned tawa



All Time Favourites 79

Butter Naan/Garlic Naan/Laccha Parantha /Green Chilli Parantha/Tandoori Roti



Poori 79

Deep-fried whole-wheat bread with carrom seeds



Vegetarian



Non - Vegetarian



Spicy



Nuts



Contains Egg



Chef Signature

All prices are in Thai Baht and subject to a 10% service charge and 7% government tax

MEETHA

rasila | milk | sugar | ghee | nuts | cardamom | saffron

Meetha refers to a wide range of traditional Indian sweets that are rich, flavorful, and often made with milk, sugar, nuts, and fragrant spices like cardamom and saffron. These desserts are an essential part of Indian celebrations, festivals, and everyday treats.



Rasmalai Truffle pudding 200

Soaked sponge, kesar pista milk, smooth rabdi

Royal Gulab Jamun 140

Khoya dumplings cooked in saffron sugar syrup, pistachio and edible gold

Kulfi Falooda 200

Kesar pista kulfi, falooda noodles, Rabri, Crushed ice



Vegetarian



Non - Vegetarian



Spicy



Nuts



Contains Egg



Chef Signature

All prices are in Thai Baht and subject to a 10% service charge and 7% government tax

"ONE SIP CLOSER TO INDIA"

Indian beverages are more than just refreshments—they reflect the country's deep connection to nature, health, and community. From everyday rituals to sacred ceremonies, these drinks nourish the body and strengthen cultural identity..



Kulhad Wali Chai 50

Ginger and cardamom -infused tea for that classic zing

Masala Shikanji 110

Lemonade with Indian rock salt and spices

Sweet Lassi 125

Classic yogurt-based sweet drink, chilled and creamy

Pudhina Chaas 125

Spiced and refreshing yogurt drink, perfect for summers

Lychee Banta 125

Lychee, black salt, cumin and soda Fizz

AamRas 150

Fresh Mangoes, jalepeno, Indian spice and lime

Kokum Fizz 150

Wild mangosteen, spices and lime and ginger