



GOMES'
GASTROPUB

ESTD 2021

MODERN INDIAN CUISINE

Curated by

Chef Gomes



Our menu is inspired from the whole Indian subcontinent. From the famous streets depicting local culture to home-made original recipes, our dishes are a tribute to the Indian street cooks / artists as well as hard working house moms who gave us the base of cooking.

我們的餐牌靈感源自整個印度次大陸。由著名的本地街頭文化到自家製原創食譜
我們的菜式是向印度街頭廚師、藝術家以及辛勞的家庭主婦的致敬
為我們提供了烹飪的基石。

FREE BEGINNER -

Crispy/Khasta Naan triangles

with Chickpeas dip & Eggplant dip

免費前菜 - 脆皮/傳統三角烤餅配鷹嘴豆及茄子蘸醬



गोब्लेड्स 小食 (素食)

(inspired from the local streets of India)

(靈感源自印度本地街頭)



Calcutta's Beetroot Baked Samosas

加爾各答烤紅菜頭咖哩角

78



Masala Pappadum cones with Kachumber Salsa

印度瑪沙拉炸薄餅配洋蔥青瓜莎莎醬

48



RAITA (Pineapple / Mixed / Boondi)

混合雜菜伴乳酪

68

इलादेइ 小食 (素食)

Smoked chicken salad

煙熏雞肉沙律

(Tandoori chicken breast, pickled bell peppers, yoghurt dressing)

(印度烤雞胸、醃燈籠椒、配乳酪醬)

Prawn & Egg Salad with Avocado chutney

大蝦雞蛋沙律配牛油果酸辣醬

Marinated Cottage cheese & Tomato salad with Lemon chutney (vegetarian)

Marinated Cottage cheese & Tomato salad with Lemon chutney

醃茅屋芝士及番茄沙律配檸檬酸辣醬

108

Dairy Nuts Gluten Vegan Veg.

108

118

108



Gol Market's Gol Gappa

with Pomegranate water & Delhi water mix (6pcs)

戈爾市場石榴水及德里香料水醬脆餅 (6件)

68



Banarasi Papdi Chaat

瓦拉那西純素玉米片

(Crackers, chickpeas, yoghurt, Indian chutneys)

(餅乾、鷹嘴豆、乳酪、印度酸辣醬)

68



All prices are in HKD and subject to 10% service charge



इपिक्टु इन्सुटे 辣椒醬
[NO CHARGE] 🍋

death इन्सुटे 死亡辣醬
50/- 🍋

(At your own risk.
Free if you don't cry)
(風險自負，品嚐後不流淚可獲免費優惠)





charcoal tandoor

鑊坑烤物

Desi Lamb Chops

印式香料羊扒

(New Zealand Lamb Chops, mixed Indian herbs, desi mashed potato)

(餅乾、鷹嘴豆、乳酪、印度酸辣醬)

238

Delhi's Tangri Kebab 德里烤雞腿

(Chicken drumsticks, Local Delhi's spices, cow cream)

(餅乾、鷹嘴豆、乳酪、印度酸辣醬)

118

Lamb Seekh Kebab 烤羊肉串

(New Zealand lamb mince, fresh herbs, tuberous veggies)

(紐西蘭免治羊肉、新鮮香草、蔬菜塊)

178

Lucknow's Chicken Seekh Gilafi Kebab 勒克瑙烤雞肉串

(Chicken mince, coloured bell peppers, fresh herbs)

(免治雞肉、燈籠椒、新鮮香草)

118

Smoked Chicken Tikka 熏烤雞塊

118

Calcutta's Beef Boti Kebab 加爾各答烤牛肉串

(Overnight marinated beef chunks, 4 special Calcutta spices)

(免治雞肉、燈籠椒、新鮮香草)

168

Goan Tandoori Pomphret 果阿烤鰻魚

(Fresh whole pomphret fish, authentic Goan spices, beach salt)

(新鮮鰻魚、地道果阿香料、海鹽)

188

Dilli 6 Fish Tikka 舊德里6烤魚串

(Fresh market Ling fish, Gomes' handpicked masala, lemon juice)

(時令品種包括大啡菇、蘑菇及冬菇、蒔蘿、薄荷、葫蘆巴)

158

Tandoori Mixed Mushrooms 印式烤雜菇

(seasonal assortment of Portobello, button and shiitake, dil, mint & fenugreek)

(新鮮魷鱈、Gomes精選瑪莎拉、檸檬汁)

118

Tandoori Broccoli 印式烤西蘭花

(Fresh broccoli, fennel seeds, yoghurt dressing)

(新鮮西蘭花、茴香籽、乳酪醬)

108

Tandoori stuffed Aloo 印式烤薯

(Potato barrels stuffed with peanuts, ginger, chili & cottage cheese)

(馬鈴薯內釀入花生、薑、辣椒及茅屋芝士)

118

 Dairy  Nuts  Gluten  Vegan  Veg.



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लव्हां टार्रादेइ 鑊坑烤物

pooultry 家禽

Chef Gomes' Light Butter Chicken 128

Gomes大廚創作的輕盈牛油咖哩雞

(not the stereotypical heavy butter chicken with nuts & heavy ingredients)

(無骨鯖魚柳／鯛魚柳、配以咖哩香葉調味)



East Punjabi Kadhai Chicken 118 with sweet & sour Bell peppers

東旁遮普邦炒雞配甜酸燈籠椒



Chicken Tikka Masala 118 印式香料烤雞咖哩



Railway Chicken Curry 鐵路雞肉咖哩 118

(Authentic recipe straight from Indian Railways)

(印度鐵路直送的地道食譜)

Dairy Nuts Gluten Vegan Veg.



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झीठल तठरकेदले लहललइ 慢煮肉類

Kashmiri Short Ribs Rogan Josh 喀什米爾牛仔骨咖喱

(12 hour slow cooked beef, authentic onion & yoghurt gravy) 

(12小時慢煮牛肉、地道洋蔥及乳酪肉汁)

248

Lucknow's Lamb Shank Korma 勒克瑙羊腿咖喱

(14 hour slow cooked New Zealand Lamb shank, signature secret spices)

(14小時慢煮紐西蘭羊腿、招牌香料祕方)

188

Goan Pork Vindaloo 果阿豬肉溫達盧咖喱

(Overnight marinated pork, ancestral Gomes' recipe, pungent smell)

(徹夜醃製的豬肉、Gomes祖傳食譜、刺鼻香味)

128

Kerala's Pork Rib Pepper fry 喀拉拉邦辣炒排骨 (辣)

(US baby pork ribs, Curry leaves, ginger, lots of green chili)

(美國豬仔排骨、咖喱葉、薑、大量青辣椒)

188

इहललठले 海鮮

Malabar Prawn Curry 馬拉巴爾大蝦咖喱

(Fresh prawns, coconut flavoured sauce)

(新鮮大蝦、椰子風味醬料)

128

Kerala's Meen Moilee 喀拉拉邦咖喱魚湯

(Sear fish steak, no fuss home-made curry sauce, turmeric)

(魚扒、自家製咖喱醬、薑黃)

138

Goan Fish Curry 果阿魚肉咖喱

(Sear fish steak, grated coconut, ancestral Gomes' recipe)

(魚扒、椰子碎、Gomes祖傳食譜)

128

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इपीटु इलुटे
[NO CHARGE]

वेथ इलुटे
50/-

(At your own risk.
Free if you don't cry)



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इपोट्यु इवाउट
[NO CHARGE]

वेहाते इवाउट
50/-
(At your own risk.
Free if you don't cry)



वेग़ेतारिअन 素食

Punjab's Saag Paneer 旁遮普邦菠菜燴芝士 108

(Spinach, water spinach, fenugreek with cottage cheese) 
(菠菜、通菜、胡蘆巴及茅屋芝士)

Dilli's Dal Fry 舊德里扁豆湯 98

(Yellow bengal gram, tomato, onion, lots of garlic)
(黃鷹嘴豆、番茄、洋蔥、大量蒜)

Railway Mutter Paneer 鐵路青豆芝士咖喱 98

(Cottage cheese, peanut, onion & tomato sauce) 
(茅屋芝士、花生、洋蔥及番茄醬)

Mutter Mushroom 蘑菇青豆咖喱 98

(Green peas, button mushrooms, saucy) 
(青豆、蘑菇、濃厚醬汁)

Authentic Dal Makhani 地道黑扁豆咖喱 108

(Black lentils, kidney beans, butter & cream) 
(黑扁豆、腰豆、牛油及忌廉)

Kadhai Paneer 印式咖喱芝士鍋 108

(Cottage cheese, colorful bell peppers) 
(彩色燈籠椒配茅屋芝士)

Navaratan Korma 混合蔬菜咖喱 98

(Seasonal assorted vegetables, yoghurt based gravy)
(時令蔬菜品種配乳酪肉汁)

Paneer Makhani 奶油芝士咖喱 108

(Cottage cheese, Tomato puree, cream, fenugreek sauce)
(茅屋芝士、番茄泥、忌廉、胡蘆巴醬)

हान्दी वुल बिर्यानी 香料飯

Awadhi Lamb Biryani 阿瓦德羊肉印度香飯 248

(Slow cooked boneless lamb, Zaffran rice) 
(慢煮無骨羊肉、番紅花飯)

Lucknow's Chicken Biryani 勒克瑙雞肉印度香飯 188

(Slow cooked boneless chicken, Zaffran rice) 
(慢煮無骨雞肉、番紅花飯)

Shaadiwala Vegetable Pulao 舊德里扁豆湯 118

(Assorted seasonal vegetables, Zaffran rice, straight from Big Fat Indian weddings)
(精選時令蔬菜、番紅花飯、由盛大印度婚禮直送的口味)

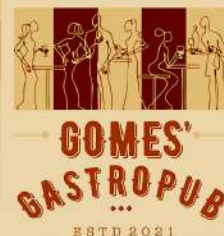


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grain 穀物

- Plain Naan 原味烤餅**   28
- Garlic Naan 蒜香烤餅**   38
- Butter Naan 牛油烤餅**   38
- Cheese Naan 芝士烤餅**   58
- Tandoori Roti 鑊坑烤餅**   28
(Whole wheat thin bread)
(全麥薄麵餅)
- Lachcha Parantha 酥油煎餅**  38
(Layered whole wheat bread)
(層疊全麥麵餅)
- Amritsari Aloo Kulcha 馬鈴薯烤餅**  48
(Potato stuffed Indian bread)
(馬鈴薯釀印度麵包)
- Long grain steamed Basmati rice 48**
長粒印度香米飯



dessert 甜品

- Modern India' Jaggery Ice cream 印度岩蜜雪糕**  38
(Indian jaggery infused home-made ice cream)
(馬鈴薯釀印度麵包)
- Orange Halwa with Rabdi mouse 橙哈爾瓦酥糖配慕斯**  48
- Gujarati Mango Shrikhand 古加拉特芒果乳酪**  58
(Mango cheesecake, Yoghurt, mango puree)
- Calcutta's Rasmalai (home-made)**  68
加爾各答甜奶球 (自家製)
(home-made Rasmalai infused with ice-cream / rabdi)

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Our dishes are moderately spiced suitable for a general palate.
Don't expect the stereotypical Indian dishes served in every other
"Indian" restaurants in HK!



We're different, authentic and cook with passion, and we hope you enjoy
and have a kickass tasty meal.

我們的菜餚調味適中，適合大眾口味。
你將不會找到香港普遍「印度」餐廳都供應的刻板印度菜！我們與眾不同
地道且充滿熱情地烹調，我們希望你能享用美味佳餚並樂在其中。

Only genuine complaints will be entertained.