Dharma
Indian Restaurant

Welcome to
DHARMA INDIAN RESTAURANT

Authentic Taste of India

Veg · Non-Veg · Halal

Take Away · Dine In · Delivery

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Dharma：Where India's Flavors Unite

Welcome to Dharma, where every dish tells a story of India's diverse culinary heritage. Our restaurant in phuket offers a vibrant fusion of traditional and modern flavors and professional catering services across Phuket. Ideal for parties, weddings, and corporate events. Inviting you on a culinary journey through the heart of India. Come experience the warmth of Indian hospitality and the richness of our cuisine at Dharma



STATER



1. Pani Puri 150.-
Crispy puris filled with spiced water, chutney, and mashed potato.



2. Papadum 50.-
Thin crispy lentil wafers, lightly roasted.

3. Masala Papadum 60.-
Papadum topped with onion, tomato, cucumber salsa, and spices.



4. Veg Samosa 140.-
Fried samosa filled with potato and green peas.

5. Chicken Samosa 170.-
Fried samosa filled with minced chicken and spices.



6. Onion Bhaji 160.-
Deep-fried onion fritters with Indian spices.



7. Chicken Pakora 170.-
Paneer pieces coated in chickpea batter and deep-fried.

8. Palak Pakora 160.-
Spinach leaves dipped in chickpea batter and deep-fried.

9. Fish Pakora 180.-
Fish fillets marinated in spices and deep-fried.



10. Paneer Pakora 180.-
Paneer pieces coated in chickpea batter and deep-fried.

11. Mix Veg Pakora 160.-
Assorted vegetables coated in chickpea batter and deep-fried.



12. Prawn Tempura 220.-
Prawns coated in light crispy batter and deep-fried.

13. Cheese Tempura 280.-
Cheese pieces fried in light crispy batter.

14. Chicken Nugget 160.-
Crispy fried chicken nuggets.



15. Veg Spring Roll 180.-
Crispy rolls filled with seasoned vegetables.

16. Prawn Spring Roll 220.-
Crispy rolls filled with prawns and vegetables.



17. Chilly Chicken 280.-
Chicken pieces cooked with onion, capsicum, and chili sauce.

18. Chilly Paneer 290.-
Paneer cubes cooked with onion, capsicum, and chili sauce.



19. Chicken 65 270.-
Deep-fried chicken with curry leaves and chili.

20. Franch fried 100.-
Crispy golden fried potato sticks.

TANDOORI & GRILL



21. Paneer Tikka 300.-
Marinated cottage cheese cubes grilled with spices and herbs.

22. Chicken Tikka 280.-
Tender chicken pieces marinated in yogurt and Indian spices, cooked in a tandoor.

23. Fish Tikka 290.-
Tender fish fillet marinated with herbs and cooked in a clay oven.

24. Lamb Tikka 390.-
Juicy lamb pieces marinated in aromatic spices and grilled until tender.

25. Prawn Tikka 340.-
Fresh prawns marinated in Indian spices and grilled for a light smoky flavor.





26. Tandoori Chicken 300.-
Leg quarter chicken marinated in yogurt and spices, cooked in a tandoor.

27. Tandoori Fish (Whole) 420.-
Whole fish marinated with herbs and cooked in a clay oven.



28. Lamb Kebab 430.-
Minced lamb mixed with herbs and spices, cooked on skewers.

29. Chicken Shish Kebab 280.-
Minced chicken mixed with herbs and spices, cooked on skewers.



30. Tandoori Platter 650.-
Assorted selection of tandoori meats and tikka dishes.

31. Malai Chicken Tikka 280.-
Creamy chicken tikka prepared with yogurt, cream, and mild spices.

32. Malai Chicken 300.-
Leg quarter chicken marinated in creamy sauce with mild spices and grilled until tender.

RAITA, SALAD & WRAP



33. Plain Yogurt 50.-
Fresh natural yogurt, smooth and refreshing.

34. Cucumber Raita 70.-
Yogurt mixed with fresh cucumber and mild spices.



35. Mix Raita 80.-
Yogurt mixed with cucumber, onion, tomato, and mild spices.

36. Pineapple Raita 80.-
Sweet yogurt with pineapple pieces.



37. Chicken Tikka Salad 140.-
Salad with grilled chicken tikka, vegetables, and light dressing.



38. Garden Green Salad 80.-
Fresh seasonal vegetables with lemon dressing.



39. Chicken Tikka Wrap 190.-
Wrap filled with grilled chicken tikka, vegetables, and sauce.

40. Prawn Tikka Wrap 220.-
Wrap filled with grilled prawns, salad, and chili sauce.

41. Paneer Tikka Wrap 200.-
Wrap filled with grilled paneer cubes, vegetables, and sauce.



42. Grilled Veg Wrap 180.-
Wrap filled with grilled vegetables, herbs, and sauce.

CHICKEN MAINS



43. Butter Chicken 280.-
Tender chicken cooked in rich tomato and butter cream sauce.

44. Chicken curry 270.-
Traditional Indian chicken curry with aromatic herbs.



45. Chicken Tikka Masala 280.-
Grilled chicken tikka pieces simmered in tomato and onion sauce.

46. Chicken Vindaloo 280.-
Goan-style chicken curry cooked with bell pepper and potatoes.

47. Chicken Madras 280.-
South Indian chicken curry with a light coconut flavor.

48. Chicken Jalfrezi 280.-
Chicken stir-fried with bell pepper, onion, and tomato in a flavorful sauce.



49. Chicken Dopiyaza 280.-
Chicken cooked with plenty of onions, herbs, and mild flavors.

50. Chicken Bhunna 280.-
Thick chicken curry cooked with onion, tomato and bell pepper.



51. Chicken Korma 280.-
Creamy chicken curry cooked with nuts and cream.

52. Chicken kebab masala 290.-
Grilled chicken kebabs simmered in a creamy sauce.



53. Chicken Saag 280.-
Chicken cooked with fresh spinach and mild Indian herbs.

54. Chicken keema masala 290.-
Minced chicken cooked with tomato, onion, and aromatic herbs.

55. Chicken Keema Mattar 290.-
Minced chicken cooked with green peas and gentle flavors.

LAMB MAINS



56. Lamb Rogan Josh 300.-
Tender lamb cooked in tomato and yogurt-based gravy.

57. Lamb Masala 320.-
Lamb pieces cooked in onion and tomato sauce.

58. Lamb Vindaloo 320.-
Goan-style lamb curry cooked with bell pepper and potatoes.

59. Lamb Madras 320.-
South Indian style lamb curry with a light coconut flavor.

60. Lamb Dopiyaza 320.-
Lamb cooked with plenty of onions, herbs, and mild flavors.

61. Lamb Jalfrezi 320.-
Lamb stir-fried with bell pepper, onion, and tomato in a flavorful sauce.





62. Lamb Keema Masala 330.-
Minced lamb cooked with tomato, onion, and aromatic herbs.

63. Lamb Keema Mattar 330.-
Minced lamb cooked with green peas and gentle flavors.

64. Lamb korma 320.-
Creamy lamb curry cooked with nuts and cream.

65. Lamb Bhunna 320.-
Thick lamb curry cooked with onion, tomato, and bell pepper.

66. Lamb Saag 300.-
Lamb cooked with fresh spinach and Indian herbs.

67. Lamb Shish Kebab Masala 350.-
Grilled lamb kebabs simmered in masala sauce.



FISH , EGG , PRAWN



68. Egg Bhurji 260.-
Scrambled eggs stir-fried with onion, tomato, and herbs.



69. Egg Curry 240.-
Boiled eggs cooked in a rich onion and tomato gravy sauce.

70. Egg Masala 240.-
Boiled eggs cooked in a thick masala gravy with deeper flavor.



71. Fish curry 270.-
North Indian style fish curry cooked with onion, tomato, and herbs.

72. Fish Masala 270.-
fish cooked in thick tomato and onion masala gravy.



73. Prawn Bhunna 290.-
Prawns cooked in thick masala with onion and herbs.

74. Prawn Jalfrezi 290.-
Prawns stir-fried with bell pepper, onion, and tomato in a flavorful sauce.

75. Prawn Masala 290.-
prawns cooked in thick tomato and onion masala gravy.

76. Prawn curry 290.-
prawns cooked in light onion and tomato curry.

VEGETARIAN MAIN



77. Dal Tadka 180.-
Yellow lentils cooked with garlic, cumin, and herbs.

78. Dal Makhni 200.-
mixed lentils slowly cooked with butter, cream, and herbs.



79. Jeera Aloo 220.-
Potatoes cooked with cumin seeds and herbs.

80. Aloo Gobi 240.-
Potatoes and cauliflower cooked with onion, tomato, and herbs.



81. Butter Paneer 270.-
Cottage cheese cooked in creamy tomato and butter sauce.

82. Matar Paneer 260.-
Cottage cheese and green peas cooked in rich tomato gravy.



83. Palak paneer 280.-
ottage cheese cooked with spinach and mild herbs.

84. Saag Aloo 240.-
Potatoes cooked with fresh spinach and herbs.



85. Kadai Paneer 280.-
Cottage cheese cooked with bell pepper, onion, and tomato in a rich sauce.

86. Mix Veg Curry 220.-
Mixed vegetables cooked in onion and tomato curry.



87. Paneer Bhurji 290.-
Scrambled cottage cheese stir-fried with onion, tomato, and herbs.



88. Paneer Tikka Masala 290.-
Grilled paneer cubes simmered in thick masala gravy.

89. Channa Masala 220.-
Chickpeas cooked in onion and tomato gravy.



90. Bhindi Bhaji Masala 240.-
Okra cooked with onion, tomato, and herbs.

91. Baingan Bhaji Masala 240.-
Eggplant cooked in thick onion and tomato masala gravy.



92. Matar Mushroom 240.-
green peas and mushrooms cooked in onion and tomato gravy.

93. Tawa Mushroom 260.-
Mushrooms stir-fried with onion, tomato, and herbs.

RICE & BRIYANI



94. Plain Rice 40.-
Steamed white rice.

95. Jeera Rice 110.-
Basmati rice cooked with cumin seeds.



96. Basmati Rice 80.-
Long-grain aromatic basmati rice.

97. Biryani Rice 140.-
Flavored rice cooked with herbs and masala.

98. Mushroom Pulao 120.-
Basmati rice cooked with mushrooms and herbs.

99. Mix Veg Pulao 120.-
Basmati rice cooked with assorted vegetables and herbs.



100. Chicken Biryani 200.-
Basmati rice cooked with chicken and aromatic spices.

101. Veg Biryani 180.-
Basmati rice cooked with mixed vegetables and aromatic spices.

102. Egg Briyani 170.-
Basmati rice cooked with boiled eggs and herbs.



103. Prawn Briyani 220.-
Basmati rice cooked with prawns and masala.

104. Lamb Briyani 220.-
Basmati rice cooked with lamb and aromatic spices.

NAAN AND BREAD



105. Chapati / Butter 30.-/35.-

106. Tandoori roti / Butter 30.-/35.-



107. Plain naan 60.-

108. Butter naan 70.-

109. Gralic naan 70.-

110. Phudina paratha 60.-

111. Mix veg paratha 80.-

112. Paneer paratha 90.-



113. Alloo paratha 80.-

114. Tawa paratha 60.-

115. Lacha paratha 60.-

116. Mix veg naan 80.-

117. Alloo kulcha naan 80.-

118. Cheese naan / Garlic 110.-



119. Peshawari naan 100.-

120. Lamb keema naan 160.-

121. Chicken Keema naan 100.-

122. Onion kulcha naan 80.-

THALI SET MEALS

Suitable for one person



123. Chole puri set 280.-

- Channa masala
- Puri bread 4 pieces
- Yogurt
- Side salad



124. Veg set 350.-

- Dal tadka
- Mattar paneer
- Basmati rice
- Papadum 2 pieces
- Garlic naan
- Side salad



125. Non - veg set 380.-

- Butter chicken
- Lamb masala
- Basmati rice
- Papadum 2 pieces
- Garlic naan
- Side salad

COMBO SET

Suitable for two people



126. Chicken Combo Set 850.-

- Chicken kebab
- Butter chicken souce
- Briyani rice
- Garlic naan
- Franch fried
- Tandoori chicken
- Yogurt
- Chutney
- Side salad



127. Lamb Combo Set 990.-

- Lamb Kebab
- Chicken tikka
- Briyani rice
- Franch fried
- Butter chicken souce
- Garlic naan
- Yogurt
- Chutney
- Side salad



128. Veg Combo Set 650.-

- Paneer tikka
- Mushroom tikka
- Veg samosa
- Jeera rice
- Dal tadka
- Papadum
- Garlic naan
- Side salad
- Soft drink

DESERT



129. Gulab Jamun 80.-



130. Rassmalai 90.-



131. Kheer (Rice Pudding) 80.-

DRINK SECTION

Soft Drink



1. Water 30.-
2. Large Water 50.-
3. Soda Water 30.-



4. Ginger Ale 40.-
5. Lipton Ice Tea 40.-
6. Coke / Diet Coke / Zero Coke 40.-
7. Sprite 40.-
8. Schweppes Lemon 40.-
9. Fanta / Orange / Strawberry 40.-



10. Ice Coffee 70.-



Hot Drink

11. Hot Tea 50.-
12. Masala Tea 60.-
13. Coffee 60.-

Lassi

14. Sweet Lassi	60.-
15. Salt Lassi	60.-
16. Banana Lassi	80.-
17. Mango Lassi	80.-
18. Pineapple Lassi	80.-
19. Butter Milk	70.-





Fresh Juice & Shake

20. Apple Juice	50.-
21. Orange Juice	50.-
22. Pineapple Juice / Shake	70.- / 80.-
23. Mango Juice / Shake / Milk	70.- / 80.-
24. Watermelon Juice / Shake	70.- / 80.-
25. Banana Milk Shake	80.-
26. Fresh Lime Soda	70.-



Mocktail

27. Blue Lagoon	100.-
28. Shirley Temple	100.-
29. Fruit Punch	100.-
30. Virgin mojito	100.-
31. Orange mojito	100.-
32. Watermelon Mojito	100.-

Cocktails

33.	Mojito	180.-
34.	Pina Colada	180.-
35.	Mai Tai	180.-
36.	Magarita	180.-
37.	Singapore Sling	180.-
38.	Sex On The Beach	180.-
39.	Pink Lady	180.-
40.	Long Island Ice Tea	200.-
41.	Tom Colling	180.-
42.	Daiguiri	180.-
43.	Blue Hawaii	180.-





Beer

44.	Leo	80.-
45.	Chang	80.-
46.	Singha	80.-
47.	Tiger	90.-
48.	Heniken	90.-
49.	Samigule Light	100.-

Shot & Spirits

50.	Bacadi	170.-
51.	Sansom	90.-
52.	Red Label	170.-
53.	Black Label	180.-
54.	Chivas	180.-
55.	Sambuca	180.-
56.	Jack Dainiels	180.-
57.	Absolute	170.-
58.	Gordan Gin	170.-
59.	Tequila	200.-



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