

TURMERIC

—♦♦ AUTHENTIC INDIAN CUISINE ♦♦—

From Family Recipes to Your Table

Turmeric is more than a restaurant,
it's the story of a lifelong dream.

Growing up in Gujarat, India, Rachna
learned that food is about more than
recipes. It's about family, tradition and
bringing people together around a table.

After spending twelve years sharing her
cooking with the Phuket community
through home dining and catering, she
opened Turmeric to offer the same warmth
and authenticity to every guest who walks
through our doors.

Every dish is prepared with traditional
recipes, carefully selected spices and the
belief that the best meals are the ones
shared with others.

Welcome to Turmeric.

*"We hope you leave with full hearts, happy memories & a
taste of India you'll always remember."*

- Rachna Rabari

DINNER MENU

TIMING : 5 PM TO 10 PM

◆◆ Soups ◆◆

Tomato Basil Soup	200
(Fresh apples, toasted walnuts, feta & mixed greens)	200
Dal Shorba	200 / 220
(Fresh apples, toasted walnuts, feta & mixed greens)	200 / 220
Lemon Coriander Soup [Veg / Chicken]	200 / 220
(Fresh apples, toasted walnuts, feta & mixed greens)	200 / 220
Manchow Soup [Veg / Chicken]	
(Fresh apples, toasted walnuts, feta & mixed greens)	
Hot & Sour Soup [Veg / Chicken]	
(Fresh apples, toasted walnuts, feta & mixed greens)	

◆◆ Salads ◆◆

Walnut Apple Salad	320
(Fresh apples, toasted walnuts, feta & mixed greens)	
Chicken Tikka Salad	250
(Smoky chicken tikka tossed with garden-fresh greens and herbs)	
Green Salad	220
(A crisp medley of garden-fresh greens with a light citrus dressing)	
Mix Sprout Salad	250
(A wholesome blend of protein-rich sprouts and crisp vegetables)	

◆◆ Indo Chinese ◆◆

Hakka Noodles [Veg / Chicken / Prawns]	220 / 250 / 260
(Wok-tossed noodles with crunchy vegetables & your choice of protein)	
Golden Fry Prawns	280
(Golden-fried prawns with a crisp coating and bold flavours)	
Mushroom Chilli Fry	250
(Mushrooms stir-fried with fresh vegetables & chilli garlic sauce)	
Honey Chilli Potato	240
(Crispy potato strips glazed in sweet, spicy honey & chilli sauce)	
Paneer Chilli Fry	250
(Soft paneer stir-fried with peppers, onions & chilli garlic sauce)	
Tofu Chilli Fry [Vegan]	250
(Crispy tofu wok-tossed with peppers, onions & bold Asian flavours)	
Chicken Chilli Fry	280
(Tender chicken stir-fried with peppers, onions & signature chilli sauce)	

◆◆Appetizers◆◆

[Veg / Vegan]

Afghani Paneer Tikka	300
(Tandoor Grilled creamy paneer infused with rich Afghani spices)	
Paneer Tikka	280
(Smoky tandoor grilled paneer with aromatic Indian spices)	
Dahi Ke Kebab	320
(Creamy hung curd kebabs with a crisp golden crust)	
Makhmali Seekh Kebab	350
(Soft and creamy seekh kebabs with mild Indian spices)	
Potato Cheese Chop	300
(Golden potato croquettes stuffed with mozzarella cheese)	
Stuffed Melty Mushroom	300
(Juicy mushrooms filled with creamy cheese and herbs)	
Vegetable Samosa [2 pcs.] [Vegan]	220
(Crispy pastry filled with a spiced vegetable stuffing)	
Onion Bhajji [Vegan]	280
(Crispy onion fritters seasoned with traditional Indian spices)	
Hara Bhara Kebab [Vegan]	280
(Spinach, green peas and potatoes blended with aromatic Indian spices)	

[Non-Veg]

Hariyali Prawns	360
(Prawns marinated in fresh green herbs and grilled in the tandoor)	
Galafi Chicken Seekh Kebab	360
(Minced chicken seekh coated with capsicum, onions and fresh herbs)	
Kalmi Kebab	380
(Chicken drumettes marinated with cream, cheese, yogurt and garlic)	
Garlic Fish Tikka	360
(Boneless fish marinated with garlic, lemon, yogurt and herbs)	
Mutton Seekh Kebab	500
(Minced mutton blended with onions, herbs and roasted spices)	
Afghani Chicken Tikka	360
(Tandoor Grilled Marinated boneless chicken in spicy yoghurt)	
Tandoori Chicken [Half / Full]	350/450
(Chicken marinated with yogurt, ginger, garlic and tandoori masala)	
Mutton Samosa [2 pcs.]	350
(Crispy pastry filled with a savoury minced mutton stuffing)	
Tandoori Fish	680
(Fresh fish marinated in tandoori spices and grilled over charcoal)	
Mutton Galouti Kebab [6 pcs.]	550
(Soft minced mutton kebabs infused with traditional royal spices)	

◆◆ Main Course ◆◆



Creamy Saag Paneer

[Veg / Vegan]

Kadhai Paneer	280
(Paneer tossed with onions, peppers and kadhai masala)	
Aloo Mutter	260
(Potatoes and green peas cooked in a homestyle tomato gravy)	
Aloo Gobi Adraki [Vegan] [Chef's special]	260
(Fresh cauliflower and potatoes in a light ginger gravy)	
Bharwa Bhindi [Vegan]	260
(Stuffed okra, stir fried with Indian spices)	
Creamy Saag Paneer	280
(Paneer cooked in a creamy spinach gravy)	
Kadai Paneer	280
(Paneer tossed with onions, peppers and kadhai masala)	
Paneer Tikka Masala	280
(Tandoor baked cottage cheese cooked with capsicum and tomato gravy)	
Mushroom Hara Pyaaz	300
(Fresh mushrooms tossed with spring onions and garlic)	
Nawabi Malai Kofta	350
(Cottage cheese koftas served in a rich malai sauce)	
Veg Kheema Rara [Vegan]	280
(Minced vegetables cooked with green peas and herbs)	
Baigan Bharta [Vegan] [Chef's Special]	260
(Fire-roasted eggplant mashed with onions and tomatoes)	

[Non-Veg]

Butter Chicken	380
(Tandoori Chicken cooked in tomato and cashew gravy with butter)	
Chicken Tikka Masala	380
(Tandoori chicken cooked in tomato gravy)	
Mutton Rogan Josh	550
(Traditional Kashmiri Goat Meat curry with aromatic herbs)	
Cilantro Chicken Curry	380
(A fragrant chicken curry finished with fresh cilantro)	
Rajasthani Laal Maas [Spicy]	550
(Slow Cooked Goat Meat Cooked Till Tender in Royal Rajasthani Mathaniya Chilli Gravy)	
Mutton Korma	550
(Slow-cooked Goat Meat in a creamy onion and cashew gravy)	
Dum Ka Murg	450
(Chicken slow-cooked on dum with yogurt and saffron)	
Prawns Malabari	450
(Prawns simmered in a creamy Malabar coconut curry)	
Goan Fish Curry	450
(Fish cooked in a tangy coconut and tamarind curry)	

Butter Chicken



◆◆ Lentils ◆◆

Yellow Dal Tadka [Veg / Vegan]	260
(Yellow lentil boiled with Indian spices and ghee)	
Dal Bukhara [Chef's special]	350
(Black lentils simmered overnight with butter and cream.)	
Maa Ki Dal	260
(Homestyle black lentils finished with a simple tadka)	
Rajma Masala [Veg / Vegan]	260
(Tender kidney beans cooked in a classic Punjabi curry)	



◆◆ Breads ◆◆

Plain Naan	90
Butter Naan	110
Garlic Naan	120
Cheese Naan	180
Garlic cheese Naan	220
Tandoori Roti [Plain / Butter]	60/70
Tawa Chapati [Plain / Butter]	40/50
Lachha Paratha	150
Tawa Paratha	120
Turmeric Special Basket [Chef's special]	350

◆◆ Rice ◆◆

Steam Basmati	120
(Indian fragrance rice)	
Thai Rice	60
Jeera Rice	150

◆◆ Biryani ◆◆

Awadhi Veg Dum Biryani	280
(Marinated vegetables & rice cooked in a sealed pot, served with mix veg raita)	
Awadhi Chicken Dum Biryani	350
(Marinated chicken & rice cooked in a sealed pot, served with mix veg raita)	
Awadhi Prawn Dum Biryani	420
(Marinated Prawns & rice cooked in a sealed pot, served with mix veg raita)	
Awadhi Mutton Dum Biryani	650
(Marinated Goat Meat & rice cooked in sealed pot, served with mix veg raita)	



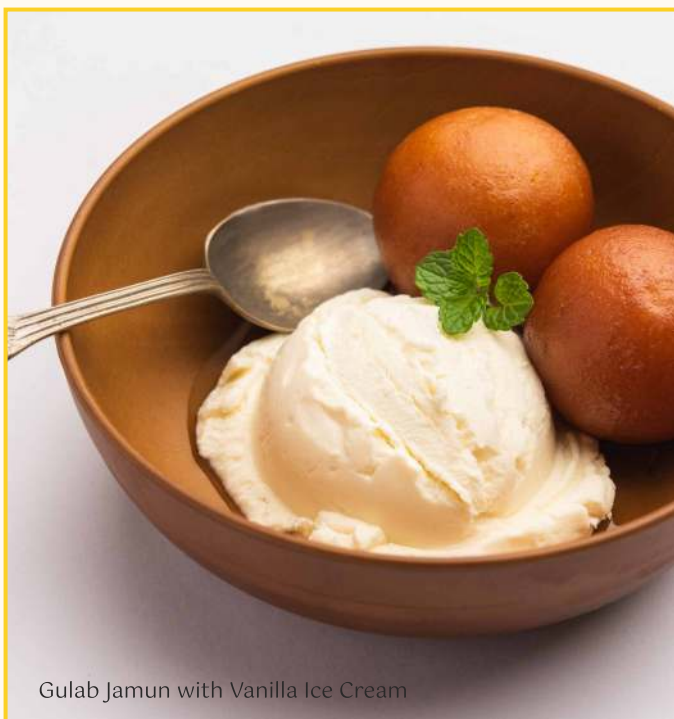
Awadhi Chicken Dum Biryani

◆◆ Sides ◆◆

Papadum [2 pcs.]	80
Masala Papadum [2 pcs.]	120

—♦♦ Kid's Menu ♦♦—

Kid Butter Chicken (Chapati / Rice)	150
Kid Fried Rice [Veg / Chicken]	120/150
Kid Pasta Platter with Choice of Sauce (Arrabbiata/Alfredo)	150



Gulab Jamun with Vanilla Ice Cream

—♦♦ Desserts ♦♦—

Gulab Jamun with vanilla ice cream (Warm gulab jamuns served with creamy vanilla ice cream)	300 350
Shahi Rabdi (Traditional thickened milk dessert with saffron and dry fruits.)	350
Malpua topped with Seasonal Fruit (Traditional malpua topped with a medley of seasonal fruits)	350
Walnut Brownie with Vanilla ice cream (Rich chocolate brownie with walnuts and vanilla ice cream)	

Some dishes may contain nuts, dairy, or other allergens.
If you have any food allergies or dietary requirements, please let us know,
we will be happy to accommodate you wherever possible.

—♦♦ Thai ♦♦—

Thai Papaya Salad	199
(Shredded green papaya pounded with tomato, long beans, garlic, chilli, peanuts & lime fish sauce dressing)	
Stir Fried Chicken with Basil	320
(Minced chicken cooked with basil, Thai sauces and spices, served with Jasmine rice)	
Stir Fried Prawns with Basil	340
(Minced prawns cooked with basil, Thai sauces and spices, served with Jasmine rice)	
Thai Fried Rice [Veg / Chicken / Prawns / Egg]	260

—♦♦ Indian Street Food ♦♦—

Aloo Chana Chaat	280
(Boiled potato & chickpeas topped with tamarind & sweet yoghurt sauce)	
Samosa Chaat	280
(Samosa topped with chickpea curry, tamarind, coriander & sweet yoghurt sauce)	
Pav Bhaji	260
(Mix vegetable stew served with toasted bun)	
Pani Puri	220
(Puffed puri stuffed with chickpea & mash potato, served with sweet tamarind & spicy mint water)	
Papdi Chaat	220
(Fried crackers topped with mash potatoes, tamarind, coriander & sweet yoghurt sauce)	
Dahi Puri [6 pcs]	220
(Puffed puri stuffed with chickpea, mash potato, topped with tamarind & sweet yogurt)	
Mumbai Club Sandwich	300
(Mix vegetables with mayo, salt & pepper, served with french fries)	
Vada Pav	280
(Spiced boiled potato balls, fried & served with toasted bun)	
Kheema Pav [Egg/Chicken]	280/350
(Minced egg/chicken cooked with onions, tomatoes & aromatic Indian spices, served with toasted pav)	

