

The द चौक Chowk

★ INDIAN GOURMET HOUSE ★

The Chowk is a vibrant intersection of cultures and flavors. We're a modern "chauraha" (intersection) where tradition meets innovation, offering a curated journey through the rich tapestry of Indian cuisine.

We're more than a meal; we're a meeting point, a place to connect and celebrate the joy of good food.

MENU

BEVERAGE MENU

Specials from India

Jaljeera	48
Thirst quencher made from roasted cumin, lemon & mint	
Plain Lassi	48
Homemade Yoghurt based (sweet / salted)	
Flavoured Lassi	57
Mango / Pandan / Dragonfruit flavored yoghurt based beverage	
Masala Chaas (Buttermilk)	57
Summer cooler made with homemade yoghurt, coriander, ginger and Indian spices	
Chowk Shikanjvi (Lemonade)	57
Freshly squeezed lemons, perfectly balanced with sweetness.	
Aam Panna (Mango Elixir)	57
summer cooler made from roasted raw mango, blended with mint and gentle spices to create a tangy, thirst-quenching drink that revitalizes instantly.	
Masala tea	38
Indian tea with milk & fresh ground spices	
Ayurveda Essence Tea	49
A soothing herbal infusion crafted from traditional Ayurvedic botanicals, gently brewed to restore balance, calm the senses, and rejuvenate the body from within	

FOOD MENU

Tasting Menu - Veg - 525k Per Pax

(Minimum 2 people required)

Street Food

Papdi Chaat, Bhel Puri

Canapés

Paneer Tikka, Dahi Ke Kebab, Malai Broccoli

Entrée

Kadhai Paneer, Sarson Ka Saag, Dal Makhani,
Assorted Breads, Biryani (Jackfruit)

Dessert

Carrot Halwa, Paan Ice Cream

Tasting Menu - Non-Veg - 625k Per Pax

(Minimum 2 people required)

Street Food

Papdi Chaat, Bhel Puri

Canapés

Murgh Malai Tikka, Mutton Seekh Kebab, Tandoori Prawn

Entrée / Main Course

Butter Chicken, Rogan Josh, Sarson Ka Saag,
Assorted Breads, Biryani (Chicken)

Dessert

Carrot Halwa, Paan Ice Cream

All prices are in IDR K exclusive of 21%
government taxes & service charge.
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 Vegetarian

 Bestseller

 Non - Vegetarian

 Spicy

V Vegan

GF Gluten-Free

Chowk Ki Chaat (Street Food)

IDR K

Papdi Chaat

65

Crunchy dough wafers topped with tangy chutneys, yogurt, and spices

Gol Gappe V

65

Bite-sized flavor bombs! Crispy shells filled with spicy tangy water and potatoes: a street food favorite

Dahi Puri

65

Crispy shells filled with spiced potatoes, sweet and tangy chutneys, chilled yogurt, and finished with sev

Chole Chaat V GF

65

A delightfully zesty snack consisting of white chickpeas, onions, tomatoes, and lemon

Bhel Puri V GF

65

A popular street food snack from India, this dish is a crispy, tangy combination of puffed rice, vegetables, chutneys, and spices

Palak Patta Chaat GF

65

Crispy spinach leaves topped with zesty chutneys, yogurt, and crunchy sev, a delightful twist on chaat

Aloo Ki Tikki

65

Crispy potato patties topped with tangy chutneys, yogurt, and crunchy sev, a burst of flavors in every bite

Roasted Chilli Butter Corn GF

65

Chowpatty-style corn on the cob cooked over a charcoal fire coated with butter, lime, salt, and chilli

Crispy Corn Chaat V

65

Crunchy corn kernels tossed in a spicy batter and refreshing herbs

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Appetizers

IDR K

Plain / Masala Papad	 V GF 	50
Crispy fried or roasted cracker topped with spiced, tangy masala mixture of onions, tomatoes, lemon juice, herbs		
Hara Bhara Kebab		65
Deep fried patty made with spinach and fresh cottage cheese		
Samosa	 V  	60
Crispy pastry filled with spiced potatoes, peas, and aromatic spices, a beloved snack with a satisfying crunch		
Mix Vegetable Pakoda / Onion Bhajia	 V GF	60
Crispy fritters packed with a variety of vegetables, delicately spiced and fried to golden perfection, perfect for snacking		
Dahi Ke Kebab		115
Kebabs made from yogurt, spices, and paneer		
Shami Kebab	 GF	125
Melt-in-your-mouth kebabs made from minced lamb, lentils, and aromatic spices, fried to golden perfection, a culinary gem		
Amritsari Macchi		135
Snapper marinated in a tangy blend of spices, coated in gram flour batter, and deep-fried to crispy perfection, a taste of Punjab		

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From the Tandoor

IDR K

These dishes are meticulously prepared in our clay oven (tandoor) and served on hot sizzlers, accompanied with mint chutney

Paneer / Tofu Tikka GF

125

Cottage cheese or tofu cubes marinated in yogurt and spices

Malai Broccoli GF

115

Roasted to perfection, spiced with cardamom and garam masala and covered in a creamy marinade

Chicken Tikka GF

140

Tender boneless chicken marinated in yogurt, ginger & tandoori spices, grilled to perfection

Tandoori Murgh (Half / Full) GF

140 / 200

Whole chicken marinated in a concoction of yogurt, red and yellow chilies, ginger-garlic paste, and grilled in the tandoor

Murgh Malai Tikka GF

140

Grilled to perfection, boneless chicken marinated in a mixture of creamy yogurt, cheddar cheese, and garlic

Button Seekh Kebab GF

165

Cooked on skewers over charcoal, tender minced mutton seasoned with ginger, coriander, and spices

Tandoori Prawn GF

267

Prawns marinated in a creamy rich yogurt marinade flavored with carrom seeds

Fish Tikka GF

140

Marinated spicy fish fillet with mustard seeds, yogurt, lime juice, and turmeric

Veg Platter

248

Vegetable platter consisting of : Malai Broccoli, Paneer Tikka, Dahi Ke Kebab, Harabara Kebab and Tofu Tikka

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Non-Veg Platter   

295

Chicken Tikka, Mutton Seekh Kebab, Fish Tikka, Murgh Malai Tikka and Shami Kebab

Specials from the Chowk

IDR K

Chole Bhature   

158

Spicy chickpea curry and fluffy fried bread

Pav Bhaji  

140

Soft butter rolls and a delightful blend of spicy veggies

Momo (Veg  / Chicken )

98

Steamed / Tandoori / Fried dumplings

Martabak 

98

A crisp, flaky Indonesian pancake stuffed with a flavorful, spiced chicken filling.

Soup

IDR K

Cream of Tomato Soup 

65

Fresh tomato soup with a hint of cream, accompanied by bread croutons

Sweet Corn Soup (Veg  / Non Veg ) 

65

A delicately flavored soup with sweet corn and a creamy soothing texture

Manchow Soup (Veg  V  / Non Veg  65

An Indo-Chinese soup with fried noodles

Murgh Malai Shorba (Non Veg 

65

A silky North Indian chicken broth delicately infused with cream, aromatic spices and a hint of garlic

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 Vegetarian Bestseller Non - Vegetarian Spicy

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South Indian Flavours

IDR K

Rasam V GF

65

Aromatic lentil based south Indian stew prepared using tamarind, tomato, chilli pepper, cumin and spices

Paneer 65 / Chicken 65

135

Marinated and fried paneer or chicken cubes tossed in a spicy, flavorful mixture of Indian spices

Uthappam V GF

115

A thick pancake made with fermented lentil rice batter, topped with vegetables

Idli V GF

110

Soft steamed rice & lentil batter cakes. Served with sambhar & variety of chutneys

Plain / Podi Dosa V GF

110

Crispy rice crepe served with Sambhar and variety of chutneys

Masala Dosa V GF

135

Crispy rice crepe filled with mildly spiced mashed potatoes. Served with sambhar and variety of chutneys

Cheese / Paneer Dosa GF

150

Crispy rice crepe filled with mildly spiced Paneer / Cheese. Served with sambhar and variety of chutneys

Additional Sambhar

52

South Indian Rice

IDR K

Bisi Belle Bath V GF

125

A mildly spicy dish made with rice, lentils and vegetables that is tempered with typical South Indian spices and nuts

Curd Rice GF

125

Rice mixed with yogurt, tempered with mustard seeds, curry leaves and ginger

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Indian Chinese Flavours

IDR K

Chilli Paneer  / **Chilli Chicken**    135

Stir-fried paneer or chicken tossed in a spicy, tangy sauce with onions, bell peppers, and green chilies. A delicious fusion dish

Vegetable Manchurian  V 

125

Golden-fried vegetable dumplings in a mildly flavored soy-garlic sauce

Chow Mien (Veg)   / **Chicken**   

125 / 135

Stir fried noodles with the option of vegetables or chicken

Fried Rice (Veg)  V GF  / **Chicken**  GF 

125 / 135

Fried rice prepared with carrots and shredded cabbage or chicken

North Indian Vegetarian Main Course IDR K

Palak Paneer  GF 137

Cottage cheese simmered in a smooth spicy and delicious spinach gravy

Paneer Bhurjee  GF 137

Crumbled paneer gently cooked with onions, tomatoes, and green chilies, then lifted with warm spices and fresh coriander

Shahi Paneer  GF 137

Cottage Cheese in a smooth & creamy gravy made of onions, cashew nut and Indian spices

Kadhai Paneer  GF 137

Cottage cheese cooked with bell peppers and onions with a blend of freshly ground spices in a wok

Paneer Tikka Butter Masala  GF 137

Char-grilled paneer tikka cubes simmered in a luxurious butter-tomato gravy, enriched with cream and aromatic spices.

Malai Kofta  137

Dry fruit-filled cottage cheese dumplings cooked in a creamy cashew-nut gravy

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Kaju Curry  GF

137

Tender cashews simmered in a rich, velvety tomato-cashew gravy, delicately spiced and finished with a hint of cream.

Jaipuri Kurkuri Bhindi  V GF 

115

Crispy batter coated deep fried okra

Bhindi Do Pyaza  V GF

115

Cooked okra with green chili, tomato, and onion

Baingan Ka Bharta  V GF

115

Roasted eggplant mashed, and sautéed with spices, chopped onion, green chilies, tomato, and ginger

Mix Veg Jalfrezi  GF

115

Stir fried mixed vegetables

Aloo Gobhi  V GF

115

Simmered potatoes and cauliflower florets with onion, tomato, and seasonings

Sarson Ka Saag  GF

115

Finely chopped mustard greens and spinach, simmered with aromatic Indian spices

Signature Lentils

Chowk's Dal Makhni  GF

135

Black lentils flavored with butter and cream, prepared with garlic and tomatoes, then simmered over night in a clay oven

Dhaba Dal  GF

115

Overnight soaked slow cooked black lentils with homemade spices

Yellow Dal Tadka  GF

115

Cumin tempered yellow lentils with fresh coriander

Chole Masaledar  GF

115

A spicy curry made with chickpeas, cooked in a rich tomato-based gravy with a blend of aromatic spices

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North Indian Non-Vegetarian Main Course

Chowk's Butter Chicken	 GF 	165
Boneless morsels of chicken tikka simmered and finished in creamy tomato gravy		
Dhaba Murgh	 GF 	165
Bone in chicken with whole spices & herbs finished with tomato gravy		
Kadhai Chicken	 GF 	165
Chicken cubes in semi-dry sauce flavored with coriander seeds, red chilies, and onion, tomato, and bell peppers		
Rogan Josh	 GF  	198
A traditional Kashmiri dish made of mutton cooked in a spicy gravy with yoghurt and red chilli powder		
Keema Mattar	 GF 	198
Minced lamb with spices and peas		
Goan Fish Curry	 GF  	170
Tender fish simmered in a vibrant Goan-style curry made with coconut, tangy tamarind, and a fragrant blend of coastal spices.		
Kadhai Fish	 GF 	165
Snapper in a semi-dry sauce flavored with coriander seeds, red chilies, and onion, tomato, and bell peppers		
Prawn Curry	 GF  	275
Prawns prepared in a hot tomato-onion curry		
Chicken Vindaloo	 GF  	165
Tender chicken pieces and potatoes cooked in a fiery red curry with spices, vinegar, garlic, and red chilies		
Button Vindaloo	 GF 	198
Tender mutton pieces and potatoes cooked in a fiery red curry with spices, vinegar, garlic, and red chilies		

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Egg Curry  

137

Hard-boiled eggs cooked in a rich tomato-based gravy

Akuri Egg Bhurji  

137

scrambled eggs cooked gently with onions, tomatoes, green chilies, and warm spices

Side Dish

IDR K

Raita 

65

Yogurt mix with choice of :

Plain, Cucumber, Mix Veg, Boondi**Green Salad**  

38

Cucumber, onion and tomato

French Fries 

55

Deep-fried potato strips

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Subz Biryani	 GF  	159
Fragrant basmati rice layered with saffron, aromatic spices and vegetables		
Kathal Biryani (Jackfruit)	 GF 	172
Fragrant basmati rice layered with saffron, aromatic spices and jackfruit		
Chicken Biryani	 GF  	175
Fragrant basmati rice layered with saffron, aromatic spices and chicken		
Mutton Biryani	 GF  	198
Fragrant basmati rice layered with saffron, aromatic spices and mutton		
Jhinga Macchi Biryani	 GF 	297
Fragrant basmati rice layered with saffron, aromatic spices, succulent prawns & tender fish		
Peas Pulao	 GF	125
Basmati rice cooked with green peas		
Subz Pulao	 GF	125
Basmati rice cooked with vegetable and paneer		
Jeera Rice	 GF 	125
Cumin flavored basmati rice		
Steam Rice	 V GF 	67
Steamed Basmati rice		
Khichdi	 GF	110
A comforting bowl of easily digestible rice & moong lentils simmered with gentle spices. Served with Ghee (optional) and plain curd on the side		
Add on: Desi Ghee - 20k		

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Tandoori Bread

IDR K

Chapati  V 38

Whole wheat bread baked on a skillet

Tandoori Roti  V 44

Whole wheat flour bread baked in the Tandoor

Lachha Parantha   55

A multi layered bread from the tandoor topped with butter

Lachha Pudina Parantha   55

A multi layered bread from the tandoor topped with butter and dry mint powder

**Masala Kulcha (Aloo  / Paneer 

Soft round bread stuffed with potatoes or cottage cheese**

Rumali Roti  V 55

Handkerchief thin folded flatbread cooked on an inverted skillet

Missi Roti  55

Savory and nutty flavored flatbreads made with a mix of whole wheat flour, gram flour and spices

Naan:

Wheat flour leavened bread

Plain  38

Butter  40

Cheese  58

Chilly Cheese   58

Garlic  55

Bread Basket  165

Bouquet of assorted Indian breads (Butter Naan, Tandoori Roti, Masala Kulcha, and Lachha Parantha)

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Dessert

IDR K

Gulab Jamun		68
Deep fried milk dumplings dipped in sugar syrup		
Moong Dal Halwa		76
Lentil pudding cooked with cardamom, sugar and ghee		
Gajar Ka Halwa		68
Shredded carrot cooked with cardamom, milk, sugar and ghee		
Rasmalai		76
Cottage cheese dumpling immersed in cardamom and saffron flavored milk		
Rasgulla		60
Dumplings of soft cottage cheese sweetened with rosewater sugar syrup		
Kulfi (Mango / Classic)		62
Handmade Indian ice cream		
Paan Ice Cream		67
A refreshing ice cream made with traditional Indian betel leaf flavors		

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A guide to Indian Accompaniments



Sirka Pyaaz (Vinegar Onion):

Tangy and crisp, these vinegar-soaked onions add a zesty bite to any meal



Pudine ki Chutney (Mint Chutney):

Refreshingly cool and spicy, this mint chutney enhances the flavors of your dishes



Mix Veg Pickle

Spicy and tangy, this traditional pickle is a burst of bold flavors with every bite

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