



115 Phan Chu Trinh, Hoi An

+84 235 3939 919

hoian@babaskitchen.in

Hello,

Baba's Kitchen is proud to be Hoi An's favorite Indian restaurant, and we are ready to make your meal or catered event a success. In addition to our highly regarded food and service—TripAdvisor ranks Baba's as one of the top restaurants in Hoi An—we also wish to note:

- excellent location near the heart of Hoi An, with easy access for tour buses and automobiles;
- extensive experience hosting and catering meals, parties, and banquets;
- variety of Indian menu offerings, including mild, vegetarian, and halal for our Muslim guests;
- set menus with price points for every budget;
- seating for 80 guests;
- one free guest for every ten paying guests;
- buffet pricing available on request;
- Halal certified (copy of certificate included with this letter);

Baba's understand that the satisfaction of your customers depends on our performance, and we are committed to exceeding all expectations. Please don't hesitate to contact me with any questions, I am certain that we can make you and your customers happy.

I look forward to working with you,

Robin Deepu



Lunch (with meat)

	<u>\$14</u>	<u>\$14</u>	<u>\$14</u>
starters	Vegetable Samosa Chicken 65	Aloo Tikki Chicken Sashlik	Aloo Chana Chat Chicken Chutney Tikka
main	Daal Fry Palaak Paneer Chicken Curry Fish Masala	Daal Tadaka Paneer Chili Butter Chicken Fish Curry	Aloo Gobi Daal Tadaka Chicken Chettinad Fish Fry
rice	Geera Rice	Rice	Rice
bread	Naan	Naan	Naan
dessert	Kheer	Carrot Halwa	Halwa

\$14

Vegetable Samosa: Vegetables and spices are wrapped in a wheat flour blanket, fried into a delicious package of Indian flavors, then served with chutney sauces.

Chicken 65: Chicken cutlets marinated in a spicy sauce, then deep fried and served with chutney sides.

Daal Fry: Lentils are cooked with onion, cumin, and tomato, then served hot.

Palaak Paneer: Indian cheese in a thick sauce, a combination of spinach and tomato and onion.

Chicken Curry: Our favorite chicken curry.

Fish Masala: Choice fish in a delicious tomato and onion sauce.

Geera Rice: Baba's serves the finest jasmine rice from Thailand, with added cumin.

Naan: Naan is a round flat bread made from white flour and baked in a tandoor oven.

Kheer: Rice pudding.

\$14

Aloo Tikki: Potatoes, peas, and spices, fried to a golden brown.

Chicken Sashlik: Take some pieces of chicken, onion and green pepper, marinate them in a chili powder mix, and cook in the tandoor.

Daal Tadaka: Lentils are cooked with onion, cumin, and tomato, then served hot. And 'Tadaka' means the chef cooks it with cumin and dried chili on top.

Paneer Chili: Indian cheese fried in a tomato & chili sauce.

Butter Chicken: Tender pieces of chicken in a creamy, mild tomato sauce. This is one of the most popular dishes at Baba's!

Fish Curry: Our favorite fish curry.

Rice: Baba's serves the finest jasmine rice from Thailand.

Naan: Naan is a round flat bread made from white flour and baked in a tandoor oven.

Carrot Halwa: A delicious Indian dessert.



\$14

Aloo Chana Chat: A tangy mix of chickpeas, potatoes, and spices.

Chicken Chutney Tikka: Delicious cuts of chicken are marinated, skewered, and baked.

Aloo Gobi: Cauliflower and pea, cooked in a dry onion gravy.

Daal Tadaka: Yellow lentils are cooked with onion, cumin, and tomato, then served hot. And 'Tadaka' means the chef cooks it with cumin and dried chili on top.

Chicken Chettinad: Chicken marinated with peppers, chili, lemon juice, and turmeric, then cooked with roasted spices.

Fish Fry: Fresh fish marinated with chili, lemon, and black.

Rice: Baba's serves the finest jasmine rice from Thailand.

Naan: Naan is a round flat bread made from white flour and baked in a tandoor oven.

Halwa: A delicious Indian dessert.



Dinner (with meat)

	<u>\$14</u>	<u>\$14</u>
starters	Vegetable Pakora Chicken Chili	Methu Vada Chicken Reshmi Kebab
main	Daal Tadaka Paneer Butter Masala Chicken Kadai Mutton Curry	Daal Makhini Mixed Vegetable Curry Chicken Masala Mutton Roganjosh
rice	Rice	Rice
bread	Naan	Naan
dessert	Gulab Jamun	Fruit Salad

\$14

Vegetable Pakora: Tasty cuts are dipped in a yellow lentil batter, deep fried, and served with our delicious chutney sauces.

Chicken Chili: Chicken in a sweet and spicy chili sauce.

Daal Tadaka: Yellow lentils are cooked with onion, cumin, and tomato, then served hot. And 'Tadaka' means the chef cooks it with cumin and dried chili on top.

Paneer Butter Masala: Pieces of homemade paneer are cooked in a creamy tomato and cashew nut sauce, producing one of the tastiest and most popular vegetarian dishes.

Chicken Kadai: Chicken, onions, green peppers, and tomato in a tasty dry curry.

Mutton Curry: Our favorite mutton curry.

Rice: Baba's serves the finest jasmine rice from Thailand.

Naan: Naan is a round flat bread made from white flour and baked in a tandoor oven.

Gulab Jamun: A delicious Indian dessert.

\$14

Methu Vada: Daal, chili, and spices are fried into a crispy doughnut, then served with chutney sauces.

Chicken Reshmi Kebab: Skewered chicken, marinated in a mild yogurt and egg sauce, then baked in the tandoor oven.

Daal Makhini: Black lentils and beans are cooked with garam masala, spices, and cloves, making a creamy dish beloved by several local chefs.

Mixed Vegetable Curry: Vegetables in a tomato and onion sauce. But what kind of vegetables, you might ask? How about: carrots and beans and peas. And, of course, potatoes.

Chicken Masala: Masala means 'blended spice', and these dishes include cinnamon, cloves, nutmeg, and other fragrant, mild flavors.

Mutton Roganjosh: Mutton marinated with coriander, onions, ginger, garlic, chili, and other spices, then cooked in delicious gravy.

Rice: Baba's serves the finest jasmine rice from Thailand.

Naan: Naan is a round flat bread made from white flour and baked in a tandoor oven.

Fruit Salad: Delicious seasonal fruit.



Lunch & Dinner (vegetarian)

	<u>\$12</u>	<u>\$14</u>
starters	Vegetable Samosa Gobi Manchuria	Paneer Chili Aloo Tiki
main	Daal Fry Paneer Butter Masala Aloo Jeera Mixed Vegetable Curry	Chana Masala Palaak Paneer Aloo Mattar Daal Makhini
rice	Rice	Geera Rice
bread	Naan	Naan
dessert	Kheer	Carrot Halwa

\$12

Vegetable Samosa: Vegetables and spice are wrapped in a wheat flour blanket, fried into a delicious package of Indian flavors, then served with chutney sauces.

Gobi Manchuria: Fried gobi (cauliflower) are simmered in a red chili sauce.

Daal Fry: Lentils are cooked with onion, cumin, and tomato, then served hot.

Paneer Butter Masala: Pieces of homemade paneer are cooked in a creamy tomato and cashew nut sauce, producing one of the tastiest and most popular vegetarian dishes.

Aloo Jeera: Cumin and potato are cooked in a dry onion gravy.

Mixed Vegetable Curry: Vegetables in a tomato and onion sauce. Ahh, but what kind of vegetables, you might ask? How about: carrots and beans and peas. And, of course, potatoes

Rice: Baba's serves the finest jasmine rice from Thailand.

Naan: Naan is a round flat bread made from white flour and baked in a tandoor oven.

Kheer: Rice pudding.

\$14

Paneer Chili: Indian cheese fried in a tomato & chili sauce, this is one of our most popular Indo-Chinese dishes.

Aloo Tikki: Potatoes, peas, and spices are fried to a golden brown, then served with a selection of chutney sauces.

Chana Masala: Chickpeas are served in a dry, spicy sauce.

Palaak Paneer: Indian cheese in a thick sauce, a combination of spinach and tomato and onion. It has to be healthy, right?

Aloo Mattar: Potatoes and peas cooked in a dry onion gravy.

Daal Makhini: Black lentils and beans are cooked with garam masala, spices, and cloves.

Geera Rice: The finest jasmine rice from Thailand, with cumin.

Naan: Naan is a round flat bread made from white flour and baked in a tandoor oven.

Carrot Halwa: A delicious Indian dessert.



South Indian (vegetarian)

starters	<u>\$10</u> Aloo Bonda	<u>\$12</u> Methu Vada	<u>\$14</u> Methu Vada
main	Aviyal Sambar Rassam Moru Curry Potato Fry	Poriya Thoran Sambar Rassam Paruppu Curd	Masala Dosa Vegetable Biriya Curd
rice	Rice	Rice	
bread	Chapati	Chapati	
dessert	Payasam	Carrot Halwa	Gulab Jamun

\$10

Aloo Bonda: Deep fried potato balls.

Sambar: Lentil and vegetable stew.

Aviyal: Dry mixed vegetables.

Rassam: Tomato, chilis, and spices in a tamarind soup.

Moru Curry: Yogurt, chili, and turmeric in a delicious curry.

Potato Fry: Southern style fried potatoes, onions, and mustard.

Rice: Baba's serves the finest jasmine rice from Thailand.

Chapati: Chapati is a flat, pan-fried wheat bread preferred by South Indians.

Payasam: Delicious pudding made from vermicelli.

\$12

Methu Vada: Daal, chili, and spices are fried into a crispy doughnut, then served with chutney sauces.

Poriya: Seasonal root vegetables, typically cabbage or beetroot, served in a dry fashion.

Thorani: Fried root vegetables served with onion.

Sambar: Lentil and vegetable stew.

Rassam: Tomato, chilis, and spices in a tamarind soup.

Paruppu: A South Indian style lentil daal.

Curd: Indian yogurt.

Rice: Baba's serves the finest jasmine rice from Thailand.

Chapati: Chapati is a flat, pan-fried wheat bread preferred by South Indians.

Carrot Halwa: A delicious Indian dessert.

\$14

Methu Vada: Daal, chili, and spices are fried into a crispy doughnut, then served with chutney sauces.

Masala Dosa: A dosa is stuffed with a delicious mix of potatoes, onions, and spices.

Vegetable Biriya: Basmati rice and a flavorful sauce are cooked separately, then mixed into alternating layers of contrasting tastes, the lightly spiced rice and the intense sauce.

Curd: Indian yogurt.

Gulab Jamun: A delicious Indian dessert.

VAT NOT INCLUDED IN PRICES



South Indian (with meat)

	<u>\$11</u>	<u>\$13</u>	<u>\$14</u>
starters	Chicken 65	Fish Fry	Methu Vada
main	Sambar Aviyal Rassam Moru Curry Chicken Chettinad	Poriya Thorana Sambar Rassam Malabar Chicken Curd	Masala Dosa Chicken Biriya Curd
rice	Rice	Rice	
bread	Chapati	Chapati	
dessert	Payasam	Payasam	Gulab Jamun

\$11

Chicken 65: Chicken cutlets marinated in a spicy sauce, then deep fried and served with chutney sides.

Sambar: Lentil and vegetable stew.

Aviyal: Dry mixed vegetables.

Rassam: Tomato, chilis, and spices in a tamarind soup.

Moru Curry: Yogurt, chili, and turmeric in a delicious curry.

Chicken Chettinad: Choice cuts of meat are marinated with peppers, chili powder, lemon juice, and turmeric, then cooked in roasted spices.

Rice: Baba's serves the finest jasmine rice from Thailand.

Chapati: Chapati is a flat, pan-fried wheat bread preferred by South Indians.

Payasam: Delicious pudding made from vermicelli.

\$13

Fish Fry: Our finest fish prepared in the Kerala way.

Poriya: Seasonal root vegetables, typically cabbage or beetroot, served in a dry fashion.

Thorana: Fried root vegetables served with onion.

Sambar: Lentil and vegetable stew.

Rassam: Tomato, chilis, and spices in a tamarind soup.

Malabar Chicken: Coconut, chili, onion, and spices give the chicken a spicy kick.

Curd: Indian yogurt.

Rice: Baba's serves the finest jasmine rice from Thailand.

Chapati: Chapati is a flat, pan-fried wheat bread preferred by South Indians.

Payasam: Delicious pudding made from vermicelli.

\$14

Methu Vada: Daal, chili, and spices are fried into a crispy doughnut, then served with chutney sauces.

Masala Dosa: A dosa is stuffed with a delicious mix of potatoes, onions, and spices.

Chicken Biriya: Basmati rice and a flavorful sauce are cooked separately, then mixed into alternating layers of contrasting tastes, the lightly spiced rice and the intense sauce.

Curd: Indian yogurt.

Gulab Jamun: A delicious Indian dessert.

VAT NOT INCLUDED IN PRICES



Vegan (no animal products)

	<u>\$10</u>	<u>\$12</u>	<u>\$14</u>
starters	Vegetable Pakora	Vegetable Samosa	Aloo Tikki
main	Daal Makhini Bhindi Masala Aloo Jeera	Daal Fry Aloo Palak Baigan Masala Mixed Vegetable Curry Salad	Daal Tadaka Aloo Gobi Mattar Chana Masala Bhindi Fry Salad
rice	Rice	Rice	Geera Rice
bread	Naan	Naan	Puri
dessert	Fresh Fruit	Carrot Halwa	Gulab Jamun

\$10

Vegetable Pakora: Tasty vegetables are dipped in a yellow lentil batter, deep fried, and served with our delicious chutney sauces.

Daal Makhini: Black lentils and beans are cooked with garam masala, spices, and cloves.

Bhindi Masala: Okra and onions are politely introduced to each other, then cooked in a masala sauce.

Aloo Jeera: Cumin and potato are cooked in a dry onion gravy.

Rice: Baba's serves the finest jasmine rice from Thailand.

Naan: Naan is a round flat bread made from white flour and baked in a tandoor oven.

Fresh Fruit: Fresh seasonal fruit.

\$12

Vegetable Samosa: Vegetables and spices are wrapped in a wheat flour blanket, fried into a delicious package of Indian flavors, then served with chutney sauces.

Daal Fry: Lentils are cooked with onion, cumin, and tomato, then served hot.

Aloo Palaak: Potato and spinach meet their delicious end in a thick sauce made even thicker by the inclusion of tomato and spices.

Baigan Masala: A small baigan (eggplant) is stuffed with a peanut mix and cooked in an onion and tomato sauce.

Mixed Vegetable Curry: Vegetables in a tomato and onion sauce. Ahh, but what kind of vegetables, you might ask? How about: carrots and beans and peas. And, of course, potatoes.

Salad: Fresh seasonal vegetables.

Rice: Baba's serves the finest jasmine rice from Thailand.

Naan: Naan is a round flat bread made from white flour and baked in a tandoor oven.

Carrot Halwa: A delicious Indian dessert.



\$14

Aloo Tikki: Potatoes, peas, and spices are fried to a golden brown, then served with a selection of chutney sauces.

Daal Tadaka: Yellow lentils are cooked with onion, cumin, and tomato, then served hot. And 'Tadaka' means the chef cooks it with cumin and dried chili on top.

Aloo Gobi Mattar: Cauliflower, potato, and pea/cooked in a dry onion gravy. A tasty veg treat/you won't miss the meat/order it with a side of chapati.

Chana Masala: Chickpeas are served in a dry, spicy sauce.

Bhindi Fry: Okra and onions are politely introduced to each other, then cooked in a masala sauce.

Salad: Fresh seasonal vegetables.

Geera Rice: The finest jasmine rice from Thailand, with cumin.

Puri: Puri is an unleavened bread made from wheat flour.

Gulab Jamun: A delicious Indian dessert.



ISLAMIC COMMUNITY OF HO CHI MINH CITY
52, Nguyen Van Troi Street, Phu Nhuan District
Ho Chi Minh City - Viet Nam
Tel: (84.8) 38444092

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ
واعصموا بحبل الله جميعاً ولا تفرقوا

الجمعيّة الإسلاميّة

COMMISSION BOARD OF ISLAM IN HO CHI MINH CITY
VIET NAM

HALAL CERTIFICATE

NO : 40 - HALAL

We are satisfied that:

THE HALAL KITCHEN
(The Menu is enclosed)

In

BRANCH BABA KITCHEN COMPANY LIMITED
BABA'S KITCHEN RESTAURANT.

Name and Address of Company

Restaurant 1 : 164 - Bui Vien St - Pham Ngu Lao Ward - District 1 - Ho Chi Minh City.

Restaurant 2 : 115 - Phan Chu Trinh Street - Minh An - Hoi An - Da Nang City.

Contains no pork or other elements of impurities as defined
Under Islamic law and is "HALAL" to Muslims

HO CHI MINH DATE: May 06th, 2017
FOR COMMISSION BOARD OF ISLAM - HCMC
PRESIDENT



Issuance : May 06th, 2017 (Sha'ban - 1438.H)
Validity : May 06th, 2018 (Sha'ban - 1439.H)



HJ LY DUSO .B. HJ OSMAN