

MUNCH CRUNCH

COST - ₹

FRENCH FRIES

Crispy and golden potato strips

SALTED

185

PERI PERI



195

LOADED CHEESE



215

DHABA STYLE CHANA GARLIC KOLIWADA

Spicy chickpea fritters coated in a garlicky, tangy batter



234

PINDI CHANA CHAAT

A zesty and refreshing salad featuring chickpeas tossed with colorful vegetables, spices, and tangy chutneys



235

CHAKNA PLATTER

A variety of savory snacks and finger foods served in a platter, perfect for sharing and complementing your favorite drinks.



345

MASALA PAPAD

Made by topping a crispy papad with chopped onion, tomato, sev, red pepper powder and chaat masala.



95

CHILLI CHEESE NAAN BOMB

Spicy, cheesy, and explosive flavors stuffed inside a soft naan bread



265

PIMPRI CORN CHAAT

A flavorful deep fried corn dish served in garlic mayo.



225

PARMESAN ZUCCHINI FRIES

Crispy zucchini sticks coated with Parmesan cheese and seasoning



285

NACHOS WITH DIP

Tortilla chips served with cheese sauce and salsa



315

GARLIC BREAD

Toasted slices of baguette topped with a savory mixture of garlic, butter and herbs



225

CHEESE GARLIC BREAD

Toasted slices of baguette topped with a savory mixture of garlic, butter, herbs and cheese



295

KOREAN CREAM CHEESE BUN

A fluffy, savory bun filled with cream cheese, brushed with butter garlic and baked



325

CHINESE BHEL

A crunchy and spicy Indo-Chinese street food dish featuring fried noodles tossed with vegetables and sauces



195

EDAMAME

Young and tender soybean pods boiled or steamed and lightly salted



275

PRAWNS CRACKER

Thin and crispy prawns snacks made from ground prawns and starch



215

CHICKEN POPCORN

Bite-sized, breaded chicken pieces deep-fried to golden perfection



315





Vegetarian |
 Chicken |
 Lamb |
 Crab |
 Prawns |
 Fish

GOVT TAXES AS APPLICABLE*











WE LEVY 7% STAFF CONTRIBUTION*

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES*

SOUP

	COST - ₹			
CREAM OF ROASTED TOMATO SOUP Velvety and comforting soup made from roasted tomatoes and cream				
	245			
TOM YUM A spicy and tangy Thai soup infused with lemongrass, kaffir lime and galangal		245	295	320
HOT AND SOUR Spicy and tangy soup, made with tofu, mushrooms, and a variety of seasonings.		265	315	340
LEMON CORIANDER Clear broth flavored with lemon and fresh coriander leaves,		245	295	320
LAKSA A spicy and fragrant Malaysian and Singaporean coconut milk based noodle soup		255	305	330
THUKPA A hearty Tibetan noodle soup loaded with vegetables and aromatic spices		255	305	330
MANCHOW Manchow soup is a spicy and tangy Indo-Chinese soup served with crispy fried noodles		245	295	320
MURG DHANIYA SHORBA A fragrant and soothing chicken coriander soup with aromatic spices.			255	
MUTTON SHORBA A flavorful and aromatic Indian mutton soup, simmered with spices and herbs.				295
SAMUNDAR KA KHAJANA				395

SALAD / SMOOTHIE BOWL

	COST - ₹			COST - ₹	
CLASSIC CAESAR SALAD Crisp romaine lettuce, croutons, Parmesan cheese, and a creamy Caesar dressing			ROASTED VEGETABLE QUINOA SALAD Oven-roasted vegetables and nutty quinoa, tossed in a flavorful dressing		325
GRILLED CHICKEN 	345		SOM TAM (THAI PAPAYA SALAD) Thai salad made with shredded green papaya, chili peppers, lime juice		325
FRIED CALAMARI 	505		KACHUMBER SALAD Indian salad made with diced cucumbers, tomatoes, onions, and fresh herbs, dressed with lemon juice		305
SMOKED SALMON 	545		TABBOULEH Salad made with bulgur wheat, finely chopped parsley, mint, tomatoes, dressed with olive oil and lemon juice		325
GREEK SALAD 	305		THREE BEAN SALAD 	325	
WATERMELON AND FETA 	350		THREE BEAN SALAD A hearty salad made with a medley of kidney beans, red beans, and chickpeas, marinated in a tangy vinaigrette, accompanied by onions and herbs for added flavor and crunch		

APPETIZERS

COST - ₹

LOADED NACHOS

Tortilla chips generously topped with melted cheese, jalapeños, sour cream, guacamole, salsa

 445

TACOS

Soft shell tortillas filled with a variety of vegetables, cheese, and salsa.

 345


MEZZE PLATTER (FALAFEL)

A Mediterranean spread featuring an assortment of small, flavorful dishes like hummus, falafel, tabbouleh, olives, and pita bread.

 485


JALAPENOS CHEESE POPPERS

Spicy jalapeño peppers stuffed with creamy cheese, coated in a crispy batter, and deep-fried

 325


DAHI KE KABAB

Creamy yogurt-based kebabs infused with aromatic spices and herbs

 345

SINGADA MUTTER KABAB

Blend of water chestnuts and green peas, spiced and grilled for a unique and flavorful appetizer

 345

GUNPOWDER POTATO

Crispy fried potato coated in a zesty blend of spices

 325


KURKURE GOBI

Crispy cauliflower florets tossed in a flavorful blend of spices and peanut sauces

 325

CORN SALT AND PEPPER

Golden fried corn kernels stir-fried with aromatic spices, garlic, salt and pepper

 325

CRISPY FRIED HONEY TAMARIND LOTUS ROOT

Thinly sliced lotus root crisps coated in a sweet and tangy honey tamarind glaze

 335

STIR FRIED ORIENTAL VEGETABLE

A medley of colorful and crisp Asian vegetables wok-fried to perfection in a savory sauce

 345

SPICY HUNAN CHILLI POTATO

Crispy fried potatoes tossed in a fiery Hunan-style chili sauce.

 325

VEG CRISPY

Assorted vegetables coated in a crispy batter and tossed in a spicy savory sauce.

 315

VEGETABLE SPRING ROLL

A cylindrical, deep-fried roll filled with a mixture of vegetables served with sweet chilli sauce

 315

COTTAGE CHEESE / BEAN CURD TOSSED IN YOUR CHOICE SAUCE

Soft and protein-rich tofu / paneer served with a either blackpepper, soy chilli, manchurian, chilli basil

 345

CHICKEN LOADED NACHOS

Tortilla chips generously topped with seasoned chicken tikka , melted cheese, jalapeños, sour cream, guacamole, salsa

 495

CHICKEN TACOS

Soft-shell tortillas filled with seasoned chicken, veggies, cheese.

 395

 Vegetarian |  Chicken |  Lamb |  Crab |  Prawns |  Fish


















GOVT TAXES AS APPLICABLE*

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APPETIZERS

COST - ₹

CHICKEN WINGS (BBQ / KOREAN / PERI PERI / HARISSA) Tender and crispy chicken wings served with a sauce of your preference		465
CHICKEN MEZZE PLATTER A Mediterranean spread featuring an assortment of small, flavorful dishes like chicken malai tikka, hummus, falafel, tabbouleh, olives, and pita bread		535
BUHARI CHICKEN 65 South Indian chicken dish known for its fiery seasoning and deep-fried goodness.		425
ANDHRA PEPPER CHICKEN Chicken appetizer prepared with a generous amount of black pepper for a bold and spicy flavor.		425
GUNDUR PODI CHICKEN Chicken marinated with a fiery red chili powder known as "gundur podi," delivering intense heat and taste.		425
TANDOORI CHICKEN BOMB (STUFFED INDIAN BREAD IN CHICKEN TIKKA)		455
MADRAS LOLLIPOP Drumstick-shaped chicken lollipops, seasoned with bold Madras-style spices.		475
CLASSIC CHICKEN LOLLIPOP Deep-fried chicken wings shaped to resemble lollipops		455
CHICKEN LOLLIPOP SCHEZWAN DRY Crispy and succulent chicken lollipops tossed in a spicy Schezwan sauce		475
SATAY CHICKEN WITH PEANUT SAUCE Skewered and grilled chicken served with a fragrant peanut sauce		455
KUNG PAO CHICKEN Chinese stir-fry diced chicken, peanuts and vegetables in a savory sauce		425
ORANGE CHICKEN A sweet and tangy Chinese-American dish featuring crispy chicken pieces tossed in a citrusy orange sauce		425
SCHEZWAN CHILLI CHICKEN Spicy and aromatic chicken dish featuring tender chicken pieces stir-fried with Szechuan chili peppers		425
TERIYAKI CHICKEN Sautéed chicken glazed with a sweet and savory teriyaki sauce		425
THAI CHICKEN LETTUCE WRAP Ground chicken cooked with Thai spices, served inside crisp lettuce leaves		425
CHICKEN IN BLACKPEPPER SAUCE A savory and peppery chicken dish cooked with a generous amount of black pepper		425
FISH FINGERS Crispy and breaded strips of fish, served with tartar sauce		485

APPETIZERS

COST - ₹

BEER BATTER DEEP FRIED CALAMARI SERVED WITH TARTAR SAUCE

Tender calamari rings coated in a crisp beer batter, served with tangy tartar



525

STUFFED POMFRET

Pomfret fish filled with a flavorful mixture of spices, herbs and seafood



1035

CRISPY FRIED BOMBAY DUCK

Thinly battered and crispy deep-fried Bombay duck fish



425

BEGALI STYLE FISH CHOP

Bengali street food made by deep-frying spiced fish mince patties, creating a crispy and flavorful snack.



445

PRAWNS KOLIWADA

Spicy and crispy deep-fried prawns, a popular Indian appetizer known for its bold and fiery flavors.



845

SQUID MASALA FRY

Tender squid rings marinated in aromatic spices and pan-fried to perfection, offering a flavorful seafood dish.



525

THAI STYLE GRILLED FISH

Fish marinated in a zesty Thai sauce, then grilled to perfection for a delightful blend of sweet, spicy, and savory flavors.



515

FISH PATAYA

A Thai seafood dish featuring fish fillets topped with a spicy coconut milk and green curry sauce



515

BUTTER GARLIC PRAWNS

A rich and flavorful sauce made with melted butter, sautéed garlic, and herbs



845

PRAWNS CHILLY BASIL

A spicy and aromatic Thai dish featuring prawns stir-fried with fresh basil leaves and chili peppers



845

GHEE ROAST MUTTON CHOP

A South Indian style mutton chop cooked with ghee (clarified butter) and a blend of spices



725

THECHA MUTTON

A spicy and flavorful mutton dish, prepared with a fiery green chili and garlic paste



695

MALVANI MUTTON SUKKA

A spicy and dry coastal Indian mutton dish cooked with aromatic Malvani spices



695

LAMB CHILLI WINE SAUCE

Tender lamb cooked in a spicy and savory wine-infused sauce, delivering a flavorful and indulgent dish.



695

LAMB WITH GREENS

A savory dish featuring tender lamb cooked with a variety of leafy greens, offering a nutritious and flavorful combination.



695

TANDOOR

COST - ₹

EDAMAME SEEKH KABAB

Green herb-infused edamame skewers, grilled to perfection for a fragrant and savory appetizer.

 325

NIZAMI ALOO

Potatoes stuffed and marinated in Nizami-style spices, yogurt, and grilled in a tandoor

 325

CHILLI ROASTED CAULIFLOWER

Cauliflower florets seasoned with chili spices and roasted to a spicy and crispy perfection served on bed of youghurt dip.

 325

BHARWAN TANDOORI MUSHROOM

Mushrooms stuffed with a spiced cottage cheese filling, marinated, and then grilled in a tandoor

 345

ANARDANA PANEER TIKKA

Paneer cubes marinated in a tangy pomegranate and yogurt-based marinade

 395

KALIMIRI PANEER TIKKA

Paneer pieces marinated in a creamy and peppery black pepper sauce, grilled to perfection

 395

TANDOORI PANEER TIKKA

Paneer cubes marinated in a spiced yogurt mixture and cooked in a tandoor

 395

PUDINA PANEER TIKKA

Paneer marinated in a minty and herb-infused sauce, grilled to perfection

 395

ANGARA SOYA CHAAP

Grilled soya chaap, pieces marinated in a spicy and smoky sauce,

 395

MALAI SOYA CHAAP

Soya chaap cooked in a creamy and rich malai sauce

 395

OLD SCHOOL CHICKEN TIKKA

Classic chicken tikka prepared with traditional Indian spices and yogurt, cooked to smoky perfection

 425

SHOLA KABAB

A spicy and succulent kebab, grilled on skewers

 425

MALAI ROASTED KABAB

Tender pieces of chicken, coated in a creamy malai marinade and roasted

 425

STUFFED DRUMSTICK

Chicken drumsticks filled with a flavorful mince chicken stuffing, made with herbs, spices, and grilled in tandoor.

 465

NAGA WINGS

Chicken wings marinated in a fiery Naga chili spice blend and cooked in a tandoor

 465

TANDOORI LOLLIPOP

Chicken drumettes marinated in tandoori spices, grilled to a smoky and flavorful perfection

 465

CHICKEN SEEKH KABAB

Minced chicken mixed with spices and herbs, skewered and grilled

 425

 Vegetarian |  Chicken |  Lamb |  Crab |  Prawns |  Fish

GOVT TAXES AS APPLICABLE*

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TANDOOR

COST - ₹

TANDOORI MUGHLAI CHAAP Mutton chops marinated in a rich Mughlai-style yogurt and spice blend, cooked in a tandoor		695
GALOUTI KABAB A melt-in-your-mouth Indian kebab made with finely minced meat, aromatic spices, and tenderizers		695
MUTTON SEEKH KABAB Minced mutton mixed with spices and herbs, molded onto skewers and grilled to perfection		695
KASHMIRI NAAN Minced meat mixed with Kashmiri spices and herbs, skewered and grilled, often served with naan bread		695
TANDOORI POMFRET Whole pomfret fish marinated in tandoori spices, skewered, and grilled in a tandoor		1100
PANCH PHORON TANDOORI FISH Fish marinated with the Bengali spice blend "panch phoron" and yogurt, then grilled in a tandoor		485
TANDOORI CRAB Whole crabs marinated in tandoori spices, skewered, and grilled in a tandoor		845
PRAWNS CHILLI MILLI Succulent prawns marinated in a spicy and flavorful blend of spices, then grilled to perfection		845

DIMSUM/ BAO

COST - ₹

EDMAME TRUFFLE DIMSUM		425
SPICY VEGETABLE DIMSUM		345
MOCK MEAT AND CHESTNUT		465
THAI MUSHROOM BAO		335
CHICKEN GYOZA		615
SPICY CHICKEN DIMSUM		565
PRAWNS HARGAO		785
TRUFFLE LOBSTER DIMSUM		885
CHILLI CHICKEN BAO		495
THAI CHICKEN BAO		525

SUSHI

COST - ₹

VEG MAKI ROLL

Avacado, beetroot, carrot, shitake mushroom, japanese mayo, shredded cheese

 525

SPICY TOFU ROLL

Tempura tofu, avacado, spicy siracha mayo

 525

CALIFORNIA ROLL

Crab meat, cucumber , avacado,

 575

DRAGON ROLL

Prawns tempura, avacado, tobiko, spicy siracha mayo

 575

SUSHI FRITTO

Smoked salmon, tuna, cream cheese, dill, avacado, cucumber

 520

VOLCANO SUSHI ROLL

Crab meat, prawns, calamari, avacado, cucumber, spicy siracha mayo

 575

PASTA

COST - ₹

SPAGHETTI AGLIO OLIO

A classic Italian pasta dish consisting of spaghetti tossed with garlic, olive oil, red pepper flakes and parsley.

ADD CHICKEN / PRAWNS 100/150

 445


MAC N CHEESE

A popular comfort food dish made with cooked macaroni pasta and a creamy cheese sauce and baked to achieve a golden and cheesy crust on top. ADD CHICKEN / PRAWNS 100/150

 495

SPAGHETTI CARBONARA

Pasta dish consisting of spaghetti, eggs, cheese, bacon and black pepper, creating a creamy and savory combination.

 645

SPAGHETTI BOLOGNESE

Spaghetti served with a rich and hearty meat sauce, made with ground mutton, tomatoes, onions, garlic

 645

ONE POT CREAMY CAJUN CHICKEN PASTA

Cajun-seasoned chicken and penne pasta are cooked together in a creamy sauce, creating a delicious one-pot meal.

 595

MAKE YOUR OWN PASTA

CHOICE OF PASTA - PENNE / SPAGHETTI / MACARONI

CHOICE OF PROTEIN - CHICKEN / PRAWNS / EXOTIC VEGETABLES

495

CHOICE OF SAUCE - ARRABBIATA SAUCE / ALFREDO / PESTO / PINK SAUCE

ADD CHICKEN / PRAWNS 100/150

RISOTTO (CREAMY SUNDRIED TOMATO / PESTO / FUNGI)

ADD CHICKEN / PRAWNS 100/150

495

 Vegetarian |  Chicken |  Lamb |  Crab |  Prawns |  Fish

NAPOLITIAN STYLE BRICK OVEN PIZZA (10 Inch)

COST - ₹

FRESH BASIL MARGHRITTA

A classic pizza topped with fresh basil, tomato sauce, mozzarella cheese, and a drizzle of olive oil



475

THE BURRATA

A gourmet pizza featuring creamy burrata cheese, tomato sauce, fresh basil



695

EXOTIC VEGETABLE

A flavorful pizza topped with vegetables, including mushroom, zucchini, broccoli, babycorn and olives



545

VEG EXTRAVAGANZA

A loaded vegetarian pizza piled high with capsicum, onion, corn, jalapenos and olives



535

TRUFFLE FUNGHI

Pizza topped with sliced mixed mushrooms, caramelized onion, fresh mint and complemented with mozzarella cheese



545

PERI PERI PANEER

A spicy and flavorful pizza featuring peri peri sauce, peri peri marinated paneer and pickled red peppers



545

PANEER TIKKA

A fusion pizza combining paneer tikka, bell peppers, onions, and a spicy tomato sauce.



545

THE ROMAN

A Roman-style pizza featuring red onion, chilli flakes, mozzarella and crispy bacon



695

PEPPERONI

A classic pizza topped with slices of spicy and flavorful pepperoni sausage, tomato sauce and mozzarella cheese



695

BBQ CHICKEN

A flavorful pizza topped with tender pieces of barbecue-seasoned chicken, barbecue sauce, mozzarella cheese, and caramelized red onions.



675

GRILLED CHICKEN AND FUNGHI

A pizza featuring grilled chicken, mixed mushrooms, mushroom sauce, mozzarella cheese, caramelized onion and fresh mint



675

MEAT EXTRAVAGANZA

A hearty and indulgent pizza loaded with an array of meat toppings, such as grilled chicken, chicken tikka, chicken sausage creating a carnivore's dream pizza.



725

PERI PERI CHICKEN

A zesty and spicy pizza featuring peri peri marinated chicken, pickled red peppers and peri peri sauce



675

CHICKEN TIKKA

A fusion pizza combining the flavors of chicken tikka with pizza, bell peppers, onions, and a spicy tomato sauce



675

SMOKED SALMON

A gourmet pizza topped with thin slices of smoky and savory smoked salmon, accompanied by cream cheese, capers, and fresh dill



795

Vegetarian | Chicken | Lamb | Crab | Prawns | Fish

GOVT TAXES AS APPLICABLE*

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BURGER

COST - ₹

THE CHEESE BOMB

A burger with a surprise inside, featuring a gooey and melty cheese filling that oozes out when you bite into it

 355

CRISPY LENTIL BURGER

A vegetarian burger patty made from lentils and legumes, cooked until crispy and typically served in a bun with various toppings and condiments

 325

PERI PERI PANEER

A spicy and flavorful burger featuring a grilled paneer patty marinated in peri peri sauce, accompanied by fresh slice tomato, cucumber and onion

 345

THE HONKY TONK

A hearty and classic chicken burger typically topped with bacon, barbecue sauce, and fried egg.

 425

SPICY BUTTERMILK FRIED CHICKEN

Burger featuring a crispy and spicy buttermilk-fried chicken patty served in a bun with various toppings and condiments.

 385

SOUTHWESTERN BBQ CHICKEN

A burger featuring a grilled chicken patty seasoned with southwestern spices, topped with barbecue sauce and cheese.

 385

SPICED LAMB BURGERS WITH MINT YOGHURT

A savory burger featuring spiced lamb patties, seasoned with herbs and spices, served with a refreshing mint yogurt sauce.

 495

EUROPEAN MEAL

COST - ₹

GRILLED PERI PERI COTTAGE CHEESE

Paneer marinated in peri peri sauce and grilled to perfection served with a side of herbed rice and sauteed exotic vegetables

 545

GRILLED CHICKEN BREAST SERVED WITH MUSHROOM SAUCE

Tender chicken breast grilled to perfection and accompanied by a flavorful mushroom sauce, creamy mashed potatoes and sauteed exotic vegetables.

 645

CHICKEN STROGANOFF

Tender chicken pieces cooked in a creamy sauce with mushrooms, onions, and sour cream, served with herbed rice

 645

BEER BATTER FISH & CHIPS

A popular British dish consisting of battered and deep-fried fish served with thick-cut fries, accompanied by tartar sauce

 725

TIGER PRAWNS BUTTER GARLIC SAUCE

Large tiger prawns cooked in a rich and savory buttery garlic sauce, served with herbed rice and sauteed exotic vegetables.

 785

 Vegetarian |  Chicken |  Lamb |  Crab |  Prawns |  Fish

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ASIAN MAIN

COST - ₹

LOTUS ROOT, WATERCHETNUT IN HOT BEAN SAUCE

Lotus root and water chestnuts in spicy hot bean sauce.

 525

ASSORTED MUSHROOM IN VEG OYSTER CHILLI SAUCE

Assorted mushrooms in a flavorful vegetable oyster chili sauce

 525

BEAN CURD IN CHILLI BLACKBEAN SAUCE

Bean curd in spicy black bean sauce with chili.

 525

BEAN CURD / COTTAGE CHEESE / VEGGIES IN YOUR SAUCE

 525

SPICY BLACK BEAN / BLACK PEPPER / VEG CHILLI OYSTER / CHILLI BASIL

A customizable dish where your preferred protein, is stir-fried with a sauce of your choice

MAPO TOFU

A classic Sichuan Chinese dish featuring soft tofu and minced chicken cooked in a spicy and numbing sauce, often flavored with black bean paste and Sichuan peppercorns,

 625

SLICE LAMB WITH HUNAN & BLACK PEPPER

Tender slices of lamb stir-fried with a combination of hunan and black pepper sauce, creating a spicy and savory Chinese dish with a bold flavor profile.

 695

SIAMESE STYLE HOT BASIL CHICKEN

A Thai dish featuring stir-fried chicken cooked with aromatic Thai basil leaves, chili peppers, garlic, and a flavorful sauce, offering a spicy and herbaceous flavor.

 625

BULGOGI

A Korean dish of thinly sliced marinated lamb, stir-fried known for its sweet and savory flavor.

 695

DAK GALBI

A popular Korean dish made with stir-fried marinated chicken, vegetables, and spicy gochujang sauce

 645

CHICKEN /PRAWNS /FISH /LAMB IN YOUR SAUCE

595/645/625/695

SPICY BLACKBEAN / BLACK PEPPER / VEG CHILLI OYSTER / CHILLI BASIL

A customizable dish where your preferred protein, is stir-fried with a sauce of your choice

THAI CURRY (RED /GREEN) (CHICKEN/PRAWNS/FISH/LAMB)

635/685/665/735

A fragrant and flavorful Thai dish made with a combination of aromatic herbs

and spices, coconut milk, and vegetables, offering a savory and spicy taste sensation served with steam rice

RICE & NOODLES

COST - ₹

FRIED RICE

Stir-frying cooked rice with vegetables and proteins, seasoned with soy sauce and other seasonings

Add Chicken (100) / Prawns (150)



365

EGG FRIED RICE

Stir-frying cooked rice with egg seasoned with soy sauce and other seasonings.



385

TRUFFLE, EDAMAME BROWN RICE

Stir-frying cooked brown rice with edamame (young soybeans), vegetables, and truffle oil

Add Chicken (100)/ Prawns (150)



525

TOM YUM RICE

Thai-inspired dish where fragrant rice made with tom yum paste

Add Chicken (100)/ Prawns (150)



385

BUTTER GARLIC FRIED RICE

Stir-frying cooked rice with rich, aromatic butter and garlic.

Add Chicken (100)/ Prawns (150)



425

KIMCHI RICE

A Korean dish made by stir-frying cooked rice with kimchi, along with gochugaru and gochujang

Add Chicken (100)/ Prawns (150)



425

OMURICE

Seasoned fried rice enveloped in a fluffy omelette blanket, drizzled with savory-sweet demi glaze

Add Chicken (100)/ Prawns (150)



425

KATSU CURRY

Breaded and fried cutlets of protein served with a rich and flavorful curry sauce

Add Chicken (100)/ Prawns (150)



575

PAD KRA PAO

Minced chicken, basil leaves, garlic, chili, and a savory sauce, served over rice and crowned with a fried egg.



485

NASI GORENG

Indonesian fried rice dish cooked with rice, vegetables, and shrimp, seasoned

with sweet soy sauce, chili, garlic, accompanied with satay chicken, prawns cracker and fried egg



575

HAKKA NOODLES

Indo-Chinese dish featuring stir-fried noodles tossed with a colorful mix of vegetables and protein.

Add Chicken (100)/ Prawns (150)



365

BUTTER TOSSED NOODLES IN GARLIC

Add Chicken (100)/ Prawns (150)



425

DAN DAN NOODLES

Wheat noodles topped with a spicy and savory sauce made from Sichuan peppercorns, chilli oil, garnished with green onions and crushed peanuts,

Add Chicken (100)/ Prawns (150)



425

RICE & NOODLES

COST - ₹

JAIANGMYON

A Korean-Chinese wheat noodles served with a savory black bean sauce (jajang)
Add Chicken (100)/ Prawns (150)

 425

MIE GORENG

An Indonesian noodle stir-fried with vegetables and proteins, seasoned with sweet soy sauce, garlic, and chili
Add Chicken (100)/ Prawns (150)

 425

PHAT THAI

Thai stir-fried rice noodles, tofu and a flavorful sauce made from tamarind, and other seasonings, garnished with peanuts and fresh herbs
Add Chicken (100)/ Prawns (150)

 425

YAKI SOBA

Soba noodles, vegetables, and a protein, seasoned with soy sauce, mirin, and worcestershire sauce,
Add Chicken (100)/ Prawns (150)

 445

KHOW SUEY

A Burmese coconut milk-based soup served with noodles, vegetables, and proteins you can customize the soup with different toppings and condiments.
Add Chicken (100)/ Prawns (150)

 495

PHO

A Vietnamese soup consisting of clear broth and rice noodles, cooked together with herbs and spices, garnished with fresh herbs, bean sprouts, lime wedges, and chili
Add Chicken (100)/ Prawns (150)

 495

CLAY POT MEAL

COST - ₹

535 / 535 / 565 / 595 / 635 / 635

CHOICE OF BASE

(ANY 1) - RICE / NOODLES

CHOICE OF PROTEIN

(ANY 1) - PANEER, TOFU, CHICKEN, FISH, PRAWNS, LAMB



CHOICE OF VEGETABLES

(ANY 4) - (BROCCOLI, POK CHOY, CHINESE CABBAGE, BUTTON MUSHROOM, SPINACH, ZUCCHINI, BEANS SROUTS, CARROT, FRENCH BEANS, BELLPEPPER)

CHOICE OF SAUCE

(ANY 1) - (MANCHURIAN, CHILLI GARLIC, SCHEZWAN, CHILLI BASIL, BLACKPEPPER, OYSTER)

 Vegetarian |  Chicken |  Lamb |  Crab |  Prawns |  Fish

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INDIAN MAIN

COST - ₹

CHATAKA CHOLE

Spicy and tangy Indian chickpea dish, bursting with flavor and served with a zesty twist.

 445

DUM ALOO PUNJABI

Rich and creamy North Indian stuffed potato curry, simmered to perfection in a flavorful tomato and yogurt-based gravy.

 445

KALAN (RAW BANANA)

Traditional South Indian dish featuring raw banana and yogurt in a coconut-based gravy,

 465

MUSHROOM DO PYAZA

Mushroom curry known for its double dose of onions, featuring mushroom pieces cooked in a rich and flavorful gravy.

 475

MALAI KOFTA CURRY

Deep-fried potato and paneer balls in a creamy tomato and cashew nut gravy.

 495

VEG BHUNA MASALA

Spicy and flavorful curry made with assorted vegetables cooked in a well-roasted and aromatic masala paste

 455

KADAHI MIX VEGETABLE JALFREZI

Stir-fry dish combining assorted vegetables cooked in a spicy tomato-based gravy with kadai spices.

 445

NILGIRI VEG CURRY

South Indian dish known for its vibrant green color and aromatic flavors, made with a blend of fresh herbs and coconut

 465

DINGARI MAKAI LASOONI PALAK

Creamy spinach, mushroom and corn cooked with a garlicky twist

 495

VEG PATIYALA

Vegetable curry known for its rich and robust tomato-based gravy, served with a touch of Punjabi spices

 495

PANEER KADAI

Spicy and sizzling paneer cooked with bell peppers and aromatic spices

 475

PANEER SIRKA PYAZ

Tangy and spicy North Indian dish made with paneer cooked in a vinegar and onion-based gravy,

 475

PANEER KHURCHAN

Paneer cooked with a medley of bell peppers, onions, and spices, creating a delightful, stir-fried texture and flavor.

 485

PANEER MAKHANI

Paneer cubes simmered in a luscious cashew and tomato-based gravy.

 475

PANEER TIKKA MASALA

Marinated and grilled paneer cubes served in a creamy tomato-based gravy.

 475

MURG MUSALLAM

Whole chicken marinated, roasted, and simmered in a rich and aromatic gravy.

 795

GOAN CHICKEN VINDALOO

Spicy and tangy curry made with marinated chicken, vinegar, and aromatic spices, delivering bold flavors with Portuguese influence

 525

 Vegetarian |  Chicken |  Lamb |  Crab |  Prawns |  Fish

GOVT TAXES AS APPLICABLE*

WE LEVY 7% STAFF CONTRIBUTION*

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES*

INDIAN MAIN

COST - ₹

MURG DO PYAZA

Chicken curry known for its double dose of onions, featuring tender chicken pieces cooked in a rich and flavorful gravy.

 525

MURG AFGHANI

Creamy and mild chicken dish, marinated in yogurt and spices, cooked to perfection with a delicate Afghan influence.

 525

BUTTER CHICKEN

Tender chicken pieces in a creamy tomato and butter-based gravy, known for its rich and indulgent flavors.

 565

MURG RARA

Chicken dish combining minced chicken with tender pieces in a spicy tomato-based gravy

 525

MANGLOREAN CHICKEN CURRY

Fiery and tangy coconut-based gravy, often prepared with local spices.

 525

MURG PATIALA

Chicken wrapped in omelette cooked in a creamy tomato and cashew nut gravy.

 545

MUTTON DHANSAK

Tender mutton cooked with lentils and vegetables, seasoned with a blend of spices

 695

MUTTON KORMA

Tender pieces of mutton cooked in a rich and flavorful yogurt-based gravy with spices and garnished with fried onions and nuts.

 695

MUTTON ROGAN JOSH

Meat cooked in a vibrant red gravy infused with aromatic spices like cinnamon, cardamom, and cloves.

 695

MUTTON KHEEMA

 695

MACHER KALIA (POMFRET / KING FISH / PRAWNS)

Spicy Bengali fish curry prepared with pieces of fish cooked in a rich and flavorful gravy made from spices, tomatoes, and mustard oil.

  1100/700/725

MANGO MEEN CURRY (POMFRET / KING FISH / PRAWNS)

Fish curry prepared with raw mangoes, coconut, and spices, lending a delightful blend of sweet and tangy flavors to the dish.

  1100/700/725

GOAN CURRY (POMFRET / KING FISH / PRAWNS)

Spicy and flavorful curry known for its use of coconut, chili peppers, and aromatic spices

  1100/700/725

PULIMUNCHI (POMFRET / KING FISH / PRAWNS)

Tangy and spicy dish, prepared with fish, featuring a rich and sour tamarind-based gravy with roasted spices.

  1100/700/725

MALVANI CRAB MASALA

Spicy and flavorful dish made with crab cooked in a rich coconut-based gravy with aromatic Malvani spices.

 755

LOBSTER CURRY

Tender lobster meat cooked in a fragrant and spicy sauce.

 1300

 Vegetarian |  Chicken |  Lamb |  Crab |  Prawns |  Fish

GOVT TAXES AS APPLICABLE*

WE LEVY 7% STAFF CONTRIBUTION*

PLEASE LET US KNOW ABOUT ANY FOOD ALLERGIES*

BIRYANI / RICE

COST - ₹

STEAM RICE

Plain rice that has been cooked by steaming, resulting in tender and fluffy grains

 245

JEERA RICE

A fragrant rice dish made by tempering cooked rice with cumin seeds

 285

GHEE DAL KHICHDI

A comforting dish made by cooking rice and lentils together with ghee (clarified butter) and spices

 315

VEGETABLE PULAO

A fragrant rice dish made by cooking basmati rice with a variety of vegetables, spices, and herbs

 425

CHICKEN KOLKATA BIRYANI

Fragrant basmati rice, marinated tender chicken, and a blend of spices, topped with fried onions, potatoes and boiled eggs,

 525

CHICKEN DUM BIRYANI

Marinated chicken and partially cooked rice are layered in a heavy-bottomed pot, sealed with dough, and slow-cooked on low heat

 525

CHICKEN TIKKA BIRYANI

Chicken tikka pieces, marinated with spices and yogurt, are layered with fragrant basmati rice and slow-cooked

 545

HYDERABADI GOSHT BIRYANI

Tender pieces of meat marinated in spices, layered with fragrant basmati rice, and slow-cooked in a sealed pot,

 575

YAKHANI PULAO (MUTTON)

Basmati rice and tender pieces of mutton, cooked in a flavorful broth made with aromatic spices and yogurt,

 575

KOLAMBI BHAAT

A traditional Maharashtrian dish featuring prawns (kolambi) cooked with rice, aromatic spices, coconut, and tamarind

 575

ROTI / NAAN

COST - ₹

ROTI (PLAIN , BUTTER)

55/75

Unleavened flatbread made from whole wheat flour cooked in tandoor

NAAN (PLAIN/BUTTER)

100/120

GARLIC NAAN (PLAIN/BUTTER)

140/160

CHEESE GARLIC NAAN (PLAIN/BUTTER)

170/190

CHUR CHUR NAAN

150

A special variation of naan bread where the dough is stuffed with spices, herbs, and it's cooked until it becomes crispy and flaky

LACCHA PARATHA (PLAIN , BUTTER)

110/130

A multi-layered and flaky flatbread made from whole wheat flour

MALBARI PARATHA

110

A South Indian flatbread made with all-purpose flour and ghee, known for its soft and flaky layers

KULCHA (PLAIN , BUTTER, CHEESE)

70/90

A North Indian leavened bread made with all-purpose flour, yogurt, and leavening agents cooked in tandoor

MISSI ROTI

75

Flatbread made by blending gram flour (besan) with wheat flour and spices

ROMALI ROTI

105

Thin & soft flatbread made from unleavened all-purpose flour, stretched until it's as thin as a handkerchief and cooked on an inverted griddle

APPAM

75

South Indian pancake made from a batter of fermented rice and coconut milk, typically soft and spongy at the center with a lacy, crisp edge

DESSERTS

COST - ₹

TIRAMISU Layers of coffee-soaked ladyfingers, mascarpone cheese, and cocoa powder, creating a rich and creamy indulgence.	345
BERRY PANNA COTTA Luscious dessert made with creamy, vanilla-infused cream, topped with a vibrant berry compote	345
CRÈME CARAMEL Classic French dessert consisting of a silky smooth custard topped with a layer of caramelized sugar	345
PHILADELPHIA CLASSIC CHEESE CAKE Rich and creamy dessert made with Philadelphia cream cheese a buttery graham cracker crust, and a velvety filling, topped with fruit compote.	345
NUTELLA BANANA CREPES ROLL CAKE Thin crepes spread with Nutella, rolled into a log, and sliced into individual servings garnished with caramalized banana.	345
BAKLAVA Sweet and flaky pastry made of layers of thin dough, filled with a mixture of nuts, and soaked in honey	345
CRISPY HONEY NOODLES WITH VANILA ICE CREAM Crunchy fried noodles drizzled with honey and served alongside creamy vanilla ice cream	345
RABDI GULAB JAMUN Soft, deep-fried milk dumplings (Gulab Jamun) are soaked in sweet and creamy rabdi	345
KESAR PHIRNI Rice pudding infused with saffron and flavored with cardamom	345
KULFI RABDI FALOODA Creamy kulfi ice cream, thick rabdi , and vermicelli noodles served with rose syrup	345
CHOICE OF ICECREAM SCOOP (ASK FOR FLAVORS)	345

