

SALADS

*** MISO CAESAR ROASTED BROCCOLI 299**

Crispy roasted broccoli tossed in creamy Caesar dressing with a savory miso twist

*** MEDITERRANEAN BEAN 299**

Protein-packed chickpeas & beans, quinoa & veggies in a zesty red wine vinaigrette dressing

*** LEBANESE FATTOUSH 299**

Fresh greens, crunchy veggies and toasted pita, tossed in a sweet & sour sumac dressing

*** ASIAN QUINOA 299**

Nutty quinoa with fresh veggies tossed in a savory sesame-soy dressing.

*** SOMTOM 299**

Tangy, spicy green papaya salad with lime, chilli, and peanuts.

*** CAESAR 299**

*** NUTTY CRISPY RICE CHICKEN 349**

Crispy soy-sriracha rice, chicken with fresh greens in a sweet-savory peanut butter-sesame dressing

*** KIMCHI CHICKEN 349**

Tender chicken tossed with spicy, tangy fermented cabbage (kimchi) for the bold Korean flavor

Add-Ons (Grilled Paneer, Grilled Chicken) - 89

**Taxes extra, as applicable*

BAR NIBBLES

* PERI PERI LOTUS CRISPS 299

* CHIPOTLE CHESTNUT 299

Panko-fried chestnuts with hot chipotle dip

* JALAPENO CHEESE POPS 279

* TEXMEX NACHOS 379

Loaded nachos with zesty bell pepper sauce, cheese, beans, salsa, and pico de gallo

* BAR BHEL/PEANUT CHAAT 229

* FRIES/WEDGES 249

* PAPRIKA SALAMI CRUNCHERS 379

Panko-fried salami dusted with a smoked paprika seasoning

* PERI PERI CHICKEN STRIPS 379

* CHICKEN TIKKA POPCORN 379

Crispy minced chicken tikka balls

* PRAWNS KOLIWADA 399

Spiced, crispy prawns in classic coastal Koliwada style

APPETIZERS

WESTERN AND MIDDLE EASTERN

- | | |
|---|-----|
| * SPANAKOPITA WITH A TWIST | 399 |
| <i>Savory greek pastry pockets filled with spinach, feta with a black fungus twist</i> | |
| * CHEESY BELL PEPPER CIGARS | 349 |
| <i>Golden crispy rolls with bell peppers and melty cheese.</i> | |
| * FALAFEL POCKETS | 329 |
| <i>Crispy falafel tucked in soft pita with hummus, red bell pepper sauce and spicy salsa.</i> | |
| * HUMMUS WITH PITA | 329 |
| <i>Classic/Roasted Onion</i> | |
| * BUFFALO WINGS | 429 |
| <i>Crispy confit chicken wings tossed in tangy, spicy cayenne chili peppers sauce served with blue cheese dip</i> | |
| * TRIBUTE TO CITRUS CITY | 429 |
| <i>Crispy chicken drums glazed in sweet, tangy orange juice reduction</i> | |
| * PARMESAN WINGS | 449 |
| <i>Golden wings coated in savory garlic and cheesy Parmesan goodness.</i> | |
| * FISH & CHIPS | 519 |
| * BUTTER GARLIC PRAWNS | 549 |

**Taxes extra, as applicable*

ORIENTAL

- * PLUM PHAK PRIK** **399**

Crunchy fried veggies coated in luscious, tangy-sweet Thai plum sauce
- * SESAME MALAYSIAN FUNGI** **379**

Savory mushrooms tossed in creamy aromatic Malaysian spices and toasted sesame
- * FIRECRACKER CHESTNUT** **399**

Panko-fried chestnuts tossed in savory and spicy red chilli and garlic sauce
- * IMPERIAL ROLL** **379**

Crispy rolls filled with wok-tossed spiced veggies
- * INDONESIAN MEDLEY** **399**

Tempura veggies tossed in chilli soy sauce
- * WILD PEPPER COTTAGE CHEESE** **429**

Tender cottage cheese with wild pepper, infused with aromatic Thai herbs and zesty kaffir lime
- * HAKKA COTTAGE CHEESE** **429**

Soft hakka community style cottage cheese stir-fried in butter, greens and chillies
- * CLASSIC CHILLI COTTAGE CHEESE** **429**
- * SPICY SOY LOTUS STEM** **349**
- * SUNSET CORN CRACKLES** **349**

Crunchy sweet & spicy fried golden corn

* CHA GIÒ GÀ (CHAH YAW GAH)	449
<i>Crispy Vietnamese-style roll with seasoned chicken, black fungus, egg and aromatic herbs</i>	
* SRI LANKAN KOTHU ROTI	449
<i>Spicy chopped roti stir-fried with chicken, egg and curried spices</i>	
* FIVE-SPICE WINGLET	449
<i>Crispy chicken wings tossed in spicy Chinese five-spice seasoning</i>	
* GOCHUJANG DRUMS	449
<i>Juicy chicken drumsticks glazed with bold, spicy Korean chilli paste (gochujang)</i>	
* TAI PIE CHICKEN	479
<i>Classic Taiwanese crunchy chicken cutlets seasoned with five-spice powder</i>	
* CHICKEN TERIYAKI	479
<i>Chicken tossed in subtle Japanese teriyaki sauce with soy and brown sugar</i>	
* CLASSIC CHILLI CHICKEN	479
* PAN-FRIED SPICY FISH / PRAWNS	519 / 549
<i>Fish/Prawns tossed in spicy chilli sauce</i>	
* SOY DRY CHILLI FISH / PRAWNS	519 / 549
<i>Fish/Prawns tossed in soy and dry chilli sauce</i>	
* WASABI PRAWNS WITH SALSA	549
<i>Tempura Prawns served over a bed of tomato salsa topped with wasabi mayo</i>	

Dumplings

- * **SPINACH AND COTTAGE CHEESE DIMSUM** 419
- * **EDAMAME TRUFFLE OIL DIMSUM** 419
- * **SMOKED CHEESE BROCCOLI DIMSUM** 419
- * **CHICKEN GYOZA** 419
*Japanese dumplings filled with minced chicken, veggies
and glazed with Kikkoman Tamari soy*
- * **CHICKEN CREAM CHEESE DIMSUM** 419
- * **MAPO TOFU CHICKEN DIMSUM** 419
*Chinese dimsum filled with soft tofu, minced chicken
and fermented chilli bean paste*

Bao

- * **SILKEN TOFU AND SPINACH FRITTERS** 419
Crackling fried spinach with tofu in mustard mayo sauce
- * **CRUNCHY COTTAGE CHESSE** 419
*Panko-fried cottage cheese tossed in fermented chilli
and soy paste*
- * **KATSU** 419
Fried shiitake mushrooms in BBQ sauce, topped with chilli mayo
- * **TERIYAKI CHICKEN** 419
Grilled chicken coated in Japanese teriyaki sauce
- * **GRILLED CHICKEN** 419
*Grilled chicken tossed in soy, oyster & BBQ sauce,
topped with sriracha mayo*

Sushi

- * TOGARASHI TEMPURA KAKIAGE** **449**

(URAMAKI)

Light batter fried veggies dusted in togarashi chilli powder, cream cheese and mustard sauce
- * CREAMY AVOCADO CUCUMBER** **449**

(URAMAKI)

Panko-crumbled avocado and cream cheese wrapped in thin cucumber roll
- * ROASTED PEPPER SHIITAKE** **449**

(MAKI)

Grilled shiitake Mushroom and bell peppers in sriracha sauce and cream cheese
- * SPICY TORI KATSU (MAKI)** **449**

Panko-fried chicken in korean fermented chilli paste and wasabi mayo
- * SOY-GLAZED CHICKEN (URAMAKI)** **449**

Savory Japanese soy-glazed chicken with cream cheese
- * TEMPURA PRAWNS (URAMAKI)** **449**

Light batter-fried prawns with chilli mayo

INDIAN

Tandoori Tikkas & Kebabs

* PANEER BELL PEPPER ARAISH (AA-RA-ISH)	449
<i>Tandoor-roasted paneer topped with a cheesy bell pepper crust</i>	
* TANDOORI PANEER PERI PERI	419
<i>Paneer Tikka with a Peri Peri twist</i>	
* PANEER PARDA	449
<i>Delicate paneer layer stuffed with creamy, buttery minced paneer</i>	
* TIKKA PANEER OF YOUR CHOICE	419
<i>Regular/ Malai/ Pahadi</i>	
* BHARWAN MUSHROOM	419
<i>Mushrooms with cheesy paneer stuffing</i>	
* MAKHMALI MIRCH PANEER	399
<i>Spiced, minced paneer and cheese tikki</i>	
* SHAHI DAHI KEBAB	399
<i>Creamy hung curd, cashews and cardamom filling in a paneer and cheese crust</i>	
* CLASSIC HARABHARA	349
* CHATPATA MAKAI	349
<i>Tangy-spiced corn kebabs infused with ghee, fennel, and coriander seeds</i>	
* MURGH LAZIZ	499
<i>Tandoor-roasted chicken layered with egg, cheese and bell pepper crust</i>	
* HYDERABADI DUM MURGH	499
<i>Tandoori dum chicken with cream and mint</i>	

* CHICKEN PARDA	499
<i>Chicken salami stuffed with creamy, buttery minced chicken</i>	
* TANDOORI MURGH	449
* MUGHLAI MUTTON GILAFI	579
<i>Mutton Seekh kebab topped with a spicy caramelized onion paste and bell peppers</i>	
* TANDOORI MUTTON CHAAP	579
* FISH TIKKA	519
* PRAWNS TIKKA	549
* MURGH TIKKA OF YOUR CHOICE	449
<i>Regular/ Malai/ Pahadi</i>	
* PASHTUNI CHAPLI MURGH	449
<i>Flattened minced chicken and egg kebab spiced with traditional Pashtuni flavors</i>	
* MUGHLAI RESHMI MURGH	449
<i>Creamy & smoky pan-seared Mughlai kebab with bold green chilli, white pepper flavours.</i>	
* LUCKNOWI SHAMI MUTTON	599
<i>Tender minced mutton with nutty bengal gram flavor and subtle Lucknowi spices</i>	
* AWADHI GALAWATI MUTTON	599
<i>Signature Awadhi melt-in-the-mouth minced mutton and raw papaya kebabs, subtly flavored with brown onion and kewda</i>	

Lapeta

*** MUTTON PEPPER FRY** **549**

A South Indian delicacy of tender mutton tossed with crushed pepper and curry leaves

*** SUKHA BHUNA CHICKEN/MUTTON** **449 / 549**

Chicken/Mutton in brown deep roasted thick gravy

*** KHARDA CHICKEN/MUTTON** **449 / 549**

Local Vidarbhan spicy coconut, green chilli (Thecha) chicken/mutton

*** KHEEMA CHICKEN/MUTTON** **449 / 549**

*** PRAWNS GHEE ROAST** **549**

Juicy prawns roasted in pure ghee with curry leaves and bold coastal spices

COMMUNITY EATS

* MEZZE

699

*Grilled Pita, Lavash, Falafel, Spicy Salsa,
Fried Onion Hummus, Red Bell pepper Sauce*

* TANDOORI VEG

999

*Paneer Tikka, Paneer Malai Tikka,
Chatpata Makai, Classic Harabhara*

* ASIAN WINGS & DRUMS

1199

*Fiery Wings, Black Pepper Wings,
BBQ Wings, Drums Of Heaven*

* CHICKEN TANDOOR & KEBABS

1399

*Tandoori Murgh, Murgh Pahadi Tikka, Pashtuni
Chapli Murgh, Mughlai Reshmi Murgh*

* SEA FOOD

1599

*Fish Tikka, Prawns Koliwada, Chilli Fish,
Hakka Prawns*

Add-Ons (Grilled Paneer, Grilled Chicken) – 89

*Taxes extra, as applicable

PIZZAS

* ROSA AL VODKA 549

Savory tomato-cream sauce with a touch of vodka & chilli flakes with shredded parmesan topping

* GUACAMOLE MARTAJADA (MAR-TAH-HAH-DAH) 549

Charred Mexican salsa at the base topped with fresh Guacamole spread

* CILANTRO BOCCONCINI 549

Smoky cilantro base topped with bell peppers & bocconcini cheese

* CLASSIC MARGHERITA 449

* GREEN HARVEST 499

Your everyday sauce at the base, topped with onions, bell peppers, cherry tomatoes, paprika, olives, jalapenos, and baby corn.

* TINGA BBQ CHICKEN 579

Spicy chipotle sauce at the base, topped with smoky, juicy BBQ chicken, onions, and capsicum

* MINT CHICKEN ASADA 579

Spicy tandoor grilled chilli-tomato salsa at the base with tandoor roasted mint chicken at the top

* PEPPERONI 599

Your everyday sauce at the base topped with pork pepperoni

Add-Ons (Grilled Paneer, Grilled Chicken) - 89

**Taxes extra, as applicable*

SOUPS

- | | |
|---|------------|
| * EIGHT TREASURE | 249 |
| <i>Creamy Asian soup with eight types of veggies</i> | |
| * ROASTED TOMATO BASIL | 249 |
| <i>Roasted tomatoes blended with fresh basil for a rich aromatic flavour</i> | |
| * CREAM OF MUSHROOM/BROCCOLI | 249 |
| * SPICY KOREAN SOUP | 249 |
| <i>Soup with tangy spicy fermented cabbage (kimchi)</i> | |
| * THUKPA | 249 |
| <i>A Nepali clear soup with noodles & exotic veggies</i> | |
| * CLASSIC CREAM OF TOMATO | 249 |
| * CLASSIC FRENCH ONION | 299 |
| <i>Caramalized onions in flavourful chicken stock, topped with toasted bread & cheese</i> | |
| * CREAMY CHICKEN BACON | 299 |
| <i>A rich creamy chicken soup topped with crishpy pan-fried crumbled bacon.</i> | |
| * CREAM OF CHICKEN | 299 |
| * CHICKEN BURNT GARLIC SOUP | 299 |
| <i>Sweet and spicy chicken soup topped with burnt garlic</i> | |

MAINS

WESTERN

Pasta

*** CARAMALLA ROSSO** 379

Sauce with sweet caramelized onions and vibrant sun-dried tomato & basil pesto

*** BELL PEPPEROSA** 379

Chargrilled bell peppers and cream cheese sauce

*** SPICY EMULSION** 379

Buttery sauce with fresh greens and mushrooms

*** SALSA ROSA** 349

Creamy, gently spiced tomato sauce with cheese and basil

*** ALFREDO** 349

Your regular cheesy white sauce

*** ARRABIATA** 349

Bold and spicy tomato sauce with fresh basil

*** CAJUN CHICKEN** 419

Creamy sauce with juicy chicken and bold Cajun spices

*** CHILLI OIL ONION CHICKEN** 419

Tomato chilli oil sauce with chicken stock and onions finished with crispy crumb-crusted chicken

Add-On Chicken - 69

**Taxes extra, as applicable*

Ripiena Pasta

- | | |
|---|-----|
| * SPINACI CREMA RAVIOLI | 419 |
| <i>Ravioli filled with creamy spinach, black fungus, feta served with a spicy tomato sauce</i> | |
| * EXOTIC VEG RAVIOLI | 419 |
| <i>Tangy, spicy veggie-filled ravioli served with creamy three-cheese sauce</i> | |
| * TUSCAN MINCED CHICKEN TORTELLINI | 449 |
| <i>Tortellini filled with buttery minced chicken served with tuscan style sundried tomato and spinach sauce</i> | |
| * BLACK PEPPER CHICKEN LASAGNE | 449 |
| <i>Minced black pepper chicken layered in lasagne, topped with a rich chicken velouté</i> | |

Meals

- | | |
|--|---------|
| * COTTAGE CHEESE IN ROASTED PAPRIKA SAUCE | 379 |
| <i>Crispy cottage cheese cutlet served with a smoky roasted paprika sauce with herbed baby potatoes</i> | |
| * * BURRITO BOWL (VEG/NON-VEG) | 379/419 |
| <i>Mexican Rice, Guacamole, Salad, Sour Cream, Refried Beans, Salsa</i> | |
| * CHICKEN FLORENTINE | 419 |
| <i>Grilled chicken in a creamy spinach and Parmesan Florentine sauce</i> | |
| * CHICKEN STROGANOFF | 419 |
| <i>Tender chicken and exotic vegetables in a creamy sour sauce, served over Fettuccine or Herb rice.</i> | |
| * GRILLED FISH WITH GREEK RICE | 499 |
| <i>Lemon garlic grilled fish with Greek-style jasmine rice simmered in chicken stock</i> | |

*Taxes extra, as applicable

ORIENTAL

Meals

- | | |
|---|-----------|
| * KOREAN CHARGRILLED VEGGIES & CRISPY TOFU | 449 |
| <i>Charred veggies tossed in our home-made korean sauce served with golden fried silken tofu and butter garlic jasmine rice</i> | |
| * KHOWSUEY | 449 |
| <i>Traditional Burmese coconut curry with noodles/rice, served with crunchy condiments</i> | |
| * THAI CURRY (RED/GREEN) | 449 |
| <i>Rich, aromatic curry with coconut milk, fresh herbs served with jasmine rice</i> | |
| | +69 |
| * CHICKEN KRAPOW (CRAH-POW) | 499 |
| <i>Minced Chicken in Thai-style basil based chilli oyster sauce over a bed of jasmine rice</i> | |
| * SRI LANKAN SPICED GRILLED FISH | 519 |
| <i>Grilled fish with coastal spices on zesty lemon-chili rice, finished with a coconut milk mustard sauce</i> | |
| ** RAMEN (VEG/NON-VEG) | 379 / 419 |
| <i>Tender noodles in a rich broth, topped with nori sheet, silken tofu / chicken & egg</i> | |

Sauces

- | | |
|---|-----|
| * THREE PEPPER COTTAGE CHEESE | 449 |
| <i>Cottage cheese in spicy savory bell pepper sauce</i> | |
| * GONG BAO COTTAGE CHEESE | 449 |
| <i>Cottage cheese tossed with bell peppers, peanuts and a spicy-sweet Sichuan sauce</i> | |
| * DEVIL'S VEGGIES | 399 |
| <i>A bold medley of fresh vegetables in a fiery, in-house chili sauce.</i> | |
| * CRISPY POTATOES & CORN IN CHILLI SAUCE | 399 |

*** TSHING HOI CHICKEN** 479
Chicken tossed in a bold, aromatic chili-garlic sticky sauce

*** FUJIAN CHICKEN** 479
*Tender chicken simmered in a rich, lightly sweet
Fujian style sauce*

*** CANTONESE SPICY PRAWNS** 549
Succulent prawns in a spicy, savory cantonese sauce

Noodles & Rice

*** GOCHUJANG TRUFFLE OIL RICE** 449
*Rice tossed in spicy fermented korean
chilli paste and truffle oil*

*** EDAMAME FRIED RICE** 449

**** KIMCHI FRIED RICE (VEG/ NON-VEG)** 399 / 449
*Rice tossed in sesame oil and spicy,
tangy fermented cabbage (kimchi)*

*** BURNT GARLIC RICE WITH SPINACH** 399

**** CLASSIC FRIED RICE (VEG/ NON-VEG)** 399 / 449

*** SPICY BASIL NOODLES** 399

*** BURNT CORIANDER NOODLES** 399

*** CHAR SIEW NOODLES** 449
Spicy Chicken Sticky Noodles topped with sunny side up & bok choy

**** CLASSIC HAKKA NOODLES** 399 / 449
(VEG/ NON-VEG)

INDIAN

Curries

* CLASSIC BUTTER PANEER	449
* SIZZLING PANEER ANGARA	449
* PANEER BHUNA	449
* PANEER KURCHAN	449
<i>Paneer cubes in a rich red gravy with crisp bell peppers</i>	
* MAKHMALI KEBAB-E-BHUNA	449
<i>Shahi dahi kebabs simmered in a buttery, spicy deep-roasted brown gravy</i>	
* MALAI CHEESE KOFTA	449
* CLASSIC KADHAI	449
<i>(Mixed Veg/Paneer/Kofta)</i>	
* MUSHROOM MAKHANA MASALA	399
* VEG KHEEMA KASTURI	399
* CLASSIC BUTTER CHICKEN	499
* MURGH BARRA	499
<i>Mildly spiced chicken marinated in yogurt and cream, grilled to a smoky, juicy finished</i>	
* ASLAM'S BUTTER CHICKEN	499
<i>Smoky grilled chicken tossed in a lightly spiced hung curd and cream sauce, finished with melted butter</i>	
* SAZA-E-MURGH	499
<i>Spicy chicken in deep brownish black gravy finished with rogan garlic tadka</i>	
* MUGHLAI MUTTON KORMA	549
<i>Tender mutton slow-cooked in a rich deep red aromatic gravy of yogurt, spices, and browned onions</i>	

**Taxes extra, as applicable*

* **PATIALA MAHARAJA MUTTON** 549

Mutton in a rich red gravy with cream, spices and a hint of saffron, inspired by the royal kitchens of Patiala

* **KASHMIRI ROGAN JOSH** 499 / 549

Chicken/Mutton

* **SAOJI** 319/449/549

Egg/Chicken/Mutton

Breads & Rice

PLAIN/BUTTER ROTI 40/50

BISCUIT MASALA ROTI/LACCHA PARATHA 80

PLAIN/BUTTER NAAN 100/110

GARLIC/CHEESE GARLIC NAAN 120/150

STEAMED/JEERA RICE 279 / 299

BUTTER GARLIC RICE 299

DAL KHICHADI/VEG PULAO 349

Dal

DAL MAKHANI 349

DAL SNACK 349

DAL TADKA/FRY/ANGARA 299

Dum Biryani

* **VEG** 379

* **CHICKEN** 449

* **MUTTON** 549

This is your sign to order one more.

SIZZLING MAINS

*** FIRE & ZEN**

549

Mexican herb patty, spiced rice, veggies & fries glazed in Asian sweet and sour pineapple sauce

**** EVERYDAY WOK**

549/579

Spicy soy-based cottage cheese/chicken sauce, crisp vegetables, fries and a golden spring roll, served on a bed of tossed noodles or rice (Veg/ Non Veg)

*** MALAYAN FLAME**

549

Spicy Malaysian sauce, exotic tempura veggies over a bed of zesty lemon chilli rice

*** CHIPOTLE ODYSSEY**

579

Juicy chicken in smoked chipotle Mexican tinga sauce atop Greek herbed rice, with veggies and fries

*** FIVE ELEMENTS**

579

Chicken in spicy five-spice sauce, sunny side up, veggies, fries on a bed of chilli sticky noodles

DESSERTS

- | | |
|--|-------------------|
| <p>* PANDORA'S BOX</p> <p><i>Crisp phyllo filled with pistachio cream cheese, featuring a rich chocolate ganache center</i></p> | <p>349</p> |
| <p>* BISCOFF CLOUD</p> <p><i>Cloud-soft vanilla sponge infused with a velvety Biscoff soak</i></p> | <p>349</p> |
| <p>* LOADED PAN CAKES</p> <p><i>Mini pancakes loaded with dark chocolate, nutella, vanilla ice cream topped with salted caramel</i></p> | <p>299</p> |
| <p>* CHURROS PLATTER</p> <p><i>Crispy sugar dusted dough pastry served with rich chocolate sauce and vanilla cream cheese</i></p> | <p>299</p> |
| <p>* BROWNIE LASAGNE</p> <p><i>Layers of brownie filled with whipped cream, caramel sauce and chocolate sauce</i></p> | <p>299</p> |
| <p>* SIZZLING BROWNIE</p> | <p>299</p> |
| <p>* PARSI KULFI</p> | <p>199</p> |

**Taxes extra, as applicable*

PACKED BEVERAGES

RED BULL	199
GINGER ALE/TONIC WATER	99
CANNED SOFT DRINKS	99
WATER BOTTLE	35

**Taxes extra, as applicable*

*The last sip lingers,
the evening doesn't seem to leave.*
