



REGIONAL INDIAN



12 NOON TO MIDNIGHT

SHARING PLATTERS

SEAFOOD TRILOGY - 1689

A premium platter of fusion inspired Coch'n prawns, Norwegian salmon & River Sole.

TANDOORI SOLE WITH CORIANDER PESTO | SUNDRIED TOMATO MARINATED NORWEGIAN SALMON TIKKA | PIRI PIRI & FENNEL CRUSTED PRAWNS

LAMB PALATE

A platter of succulent lamb specialties.

HAZRATGANJ KI GALOUTI

LAMB SCARMOZA SEEKH

KHYBER HOTI KEBAB

1549

FREE RANGE JIDORY CHICKEN BRIDGE

A premium platter of fusion inspired chicken kebabs.

CILANTRO & MINT SCENTED CHICKEN TIKKA

JAGGERY BLUSHED CHICKEN TANGRI

HARISSA BLOOMED CHICKEN PARCHE

1349

KEBAH-E-BAHAR NON-VEGETARIAN

An assortment of fish, mutton & chicken kebabs.

AJWAINI MAHI TIKKA | RAJNAK-E-SEEKH

MURG MALAI TIKKA | CHATPATA MURG KEBAB

1389

KEBAB-E-BAILAR VEGETARIAN

An assortment of cottage cheese, mushrooms & vegetarian kebabs.

TEEN MIRCH KA PANEER TIKKA | AMRITSARI TIL WALE ALOO

MUSHROOMS WITH BASIL & CHEDDAR | MAKAI MALAI SEEKH

1249

NON VEGETARIAN APPETIZERS

NORWEGIAN SALMON TIKKA

Imported salmon marinated with premium Indian spices, chargrilled to perfection.

1489

GAZAB KA JHENGA

King prawns marinated in Chef's special yoghurt marinade with choicest herbs, grilled to perfection.

1449

AJWAINI MAHI TIKKA

Carom & herb marinated fish, clay grilled with a hint of fenugreek & rare Indian spices.

989

BALUCHI MACHHI FRY

Fish marinated with red chili, turmeric & garlic paste, batter fried, served with lemon, mint chutney & onions.

969

LAHORI CHAPLI KEBAB

A juicy round kebab made of minced lamb with crispy brown crust infused with tomatoes, onions & traditional herbs.

949

RAJNAK-E-SEEKH MUTTON OR CHICKEN

Skewered minced mutton or chicken kebabs covered with chopped trio of bell peppers, onions & special herbs.

929/869

MURG BANNO KEBAB

Nutty flavor chicken pieces cooked in gram flour mixed with eggs, cilantro, green chilies, ginger & garlic, chargrilled to perfection.

869

MURG KASTURI KEBAB

Dried fenugreek marinated chicken pieces mixed with cashew cream, ginger garlic paste, cooked in clay oven.

869

MURG MALAI KEBAB

Tender boneless chicken marinated in spiced yoghurt cheese, cream & chargrilled to perfection.

849

CHATPATA MURG KEBAB

Boneless chicken tikka with special tangy spices, chargrilled to perfection.

829

G.T. ROAD TANDOORI MURG

Highway inspired half chicken marinated with dhania masala, spicy yoghurt cooked in clay oven.

789

VEGETARIAN APPETIZERS

HAZARI PANEER TIKKA

Curaway seeds & yoghurt marinated triple layered paneer tikka stuffed with khoya & nuts, chargrilled to perfection.

789

TEEN MIRCH KA PANEER TIKKA

Herb marinated cottage cheese morsels with trio of bell peppers, roasted in tandoor.

769

MEWARI PAPAD PANEER

Rajasthan pickle infused morsels of cottage cheese, butter fried with roasted poppadum flakes.

749

TANDOORI MUSHROOMS WITH BASIL & CHEDDAR

Premium marinated mushrooms infused with cheddar, cottage cheese, basil & dry fruits cooked in the clayoven.

729

MAKAI MALAI SEEKH

Golden corn kernels mashed with cottage cheese, herbs & cream mixture chargrilled on skewers.

689

CHINAUTI SOYA KEBAB

Marinated tender soya chaap roulade infused with herbed cottage cheese & cream, chargrilled to perfection.

689

DAHI AKHROT KI KHATAI

Tan smacking patties of hung curd & cottage cheese with choicest herbs and spices, deep fried.

689

BADAM AUR CHUKANDAR KI TIKKI

Almonds & beetroot paty infused with yoghurt, cheese & mint.

669

AMRITSARI TIL WALE ALOO

Potatoes stuffed with cottage cheese, vegetables, pomegranate & dry fruits roasted in clay oven.

649

HARI BHARI ASHARFIAN

Deep fried spinach & dry fruit patties infused with choicest spices & herbs.

649

Cauliflower 65

South Indian speciality of cauliflower sauted in Andhra spices.

629

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ORIENTAL & MODERN ASIAN

12 NOON TO MIDNIGHT

SOUP

BURMESE KHAO SUEY

Aromatic coconut milk broth with fried onions, garlic flakes, crispy noodles, soft noodles, spring onions, coriander leaves & mint leaves.

PRAWN CHICKEN VEGETABLES
689 629 589

VIETNAMESE 'PHO'

Spring onions, bean sprouts, asparagus, french beans, leeks, garlic, fresh cilantro, basil, lemon & noodles.

PRAWN CHICKEN VEGETABLES
669 629 549

THAI TOM YUM

Spicy Thai broth made with fresh galangal, lemon grass, kaffir lime leaves, crushed chili & pepper.

PRAWN CHICKEN VEGETABLES
669 629 569

MAINLAND CLASSICS

Hot & Sour / Man Chow / Tatumatin / Sweet Corn / Lemon Coriander.

CHICKEN VEGETABLES
529 489

SALAD

LARB GAI

Minced chicken, fresh mint, basil, red onions, lime dressing with Oriental red chilies.

569

SOM TAM

Fresh tangy, crunchy Vietnamese green papaya, carrot, fresh bird chili & roasted peanuts.

529

SUSHI

Eight pieces sushi served with condiments

EBI TEMPURA URAMAKI

Rock Shrimp, yuzu mayo, black sesame seeds, tanuki.

889

KATSU CHICKEN ROLL

Crispy chicken uramaki, mayo, tagarashi, micro greens.

849

YASAI DRAGON ROLL

Cucumber, carrot, avocado and cream cheese, micro greens and tanuki.

829

SPICY AVO AND CUCUMBER

Avocado, spicy sriracha mayo, cucumber, tagarashi, micro greens.

789

ASPARAGUS TEMPURA URAMAKI

Crunchy asparagus, chili mayo, black sesame seeds, tanuki.

789

DIMSUM

Six pieces dim sums served with condiments.

PRAWN HARGAO

Traditional Cantonese dumpling.

789

CHICKEN AND CHILI OIL DIMSUM

Dimsum of chicken, spring onion, celery, fried garlic, in soy and chili oil.

689

CHICKEN SUI MAI

open faced classic chicken dimsum.

689

CHILI CHEESE DIMSUM

cream cheese, water chestnut, homemade chili oil.

649

CRYSTAL FIVE TREASURE DUMPLING

carrot, beans, asparagus, corn and water chestnut.

629

BAO

Two pieces bao served with condiments.

KOREAN CHICKEN

Crispy chicken, spicy Korean sauce, lettuce, bell peppers, pickled cucumber, sesame seeds and micro greens.

609

TERIYAKI COTTAGE CHEESE

Crispy cottage cheese, lettuce, spring onion, teriyaki sauce, micro greens.

669

CRISPY MUSHROOM

Batter fried shiitake mushroom, lettuce, pickled cucumber, sriracha mayo, sesame seeds and micro greens.

649

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REGIONAL INDIAN



12 NOON TO MIDNIGHT

BREADS

ROTI

PLAIN	BUTTER	ROOMALI	MISSI
149	169	149	189

TRADITIONAL NAAN

PLAIN	BUTTER	GARLIC	KHURMI
229	249	269	289

PARANTHA

LACHHA	PUDINA	MIRCHI
229	249	249

GOURMET NAAN

ZAITOONI	PARMESAN & ROSEMARY
329	329

GOURMET KULCHA

Served with pudina raita & onion relish.

POTATO & CHILI	CORN & BELL PEPPER
369	389
TOMATO & MOZZARELLA	CHEESE & TRUFFLE OIL
449	489

CHICKEN & SUNDRIED TOMATO
529

AMRITSARI KULCHA

Served with Punjabi chole & onion raita.

ALOO	PYAAZ	PANEER	MUTTON KEEMA
389	389	529	589

KULCHA

ONION & TOMATO	GINGER & GOBHI	KEEMA MATAR
329	329	429

ACCOMPANIMENTS

SEV KACHUMBER

Mix seasoned vegetables garnished with coriander & fried gram flour vermicelli.

429

BAAGE BAHAR

Garnish fresh greens

429

CHOICE OF RAITA

PINEAPPLE | BOUNDI | MIX VEGETABLE | KANDHARI | BUKARI
389

PAPAD PLATTER

ROASTED | FRIED | MASALA
369

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REGIONAL INDIAN

12 NOON TO MIDNIGHT

TRADITIONAL TAWA

NON - VEGETARIAN

KEEMA CHOP KALEJI

989

TAWA MAGAZ MASALA

949

TAWA MURG AMINABADI

889

VEGETARIAN

METHI PANEER BHURJI

829

MULTANI CHAAMPEIN

789

KHUMB TAK -A -TIN

769

KATHI ROLL

Traditional Roostoli roti roll with bell pepper, onion, tomatoes and served with condiments.

MUTTON

789

CHICKEN

749

PANEER

689

PARAAT PULAO

Aromatic basmati rice cooked in the traditional flat copper platter with premium spices.

JHEENGA

1129

GOSHT

929

MURG

849

SUBZ

689

BIRYANI-E-KHAAS

Aromatic dum cooked rice, served with mirchi salan & biryani raita.

HYDERABADI GOSHT

929

HANDI MURG

849

ACHARI SUBZ

729

STEAMED RICE

449

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12 NOON TO MIDNIGHT

NON VEGETARIAN MAINS

DHABE KA JHEENGA <i>Highway style king prawns in spicy onion & tomato gravy with authentic spices.</i>	1489
TRAVANCORE FISH CURRY <i>Kerala fish curry with dash of coconut milk & traditional coastal spices.</i>	1129
KASHMIRI TIMATAR MACCHLI <i>Herb marinated shallow fried fish fillets sauted in tangy tomato & fenugreek sauce.</i>	1129
MARTBAAN KA MEAT <i>Earthen vessel preserved chunks of pickled mutton sauted with rare spices in thick onion gravy.</i>	989
RAHKA GOSHT <i>Punjabi style mutton sauted with minced meat in onion & tomato gravy with fragrant spices.</i>	989
MUTTON OR CHICKEN BADAM PASANDA <i>Boneless lamb or chicken cooked in rich Hydrabadi gravy with special herbs, rare spices & Kashmiri almonds.</i>	969/869
ROGAN-E-JOSH <i>Traditional mutton curry with rare herbs and fragrant spices.</i>	949
SALLI ROTI <i>Boneless lamb chunks cooked with light Farisi spices, simmered with apricots & jaggery garnished with potato sticks 'Seuli'.</i>	949
AMBALA MEAT MASALA <i>Punjabi style semi dry mutton curry.</i>	949
HYDERABADI DUM KA MURG <i>A rich and hearty chicken specialty from the land of Nawabs.</i>	889
MURG LABABDAR <i>Boneless chicken cooked in onion tomato gravy with spices & rare Indian herbs.</i>	889
THE UCH BUTTER CHICKEN <i>The World famous "UNITED" Butter Chicken.</i>	869
KADHAI MURG <i>Traditional recipe of chicken sauted with tangy spices in capsicum onion gravy.</i>	869
MOGE WALA KUKKAD <i>A Punjabi classic chicken delicacy in thick tomato gravy infused with dry spices, chicken mince & cardamom.</i>	819
JUNGLEE MURG <i>Chicken cooked with rare forest herbs, chef's special gravy made with wild green chili, young coriander & curry leaves.</i>	829
EGG CURRY <i>Home style gravy, fragrant spices.</i>	789

VEGETARIAN MAINS

PANEER BUTTER MASALA <i>Diced cottage cheese cooked in tomato gravy, butter & spices.</i>	849
BAHAR-E-CHAMAN <i>Morsels of cottage cheese cooked the "SHAHI PANEER" way with selected herbs & spices.</i>	829
LAHORI KADHAI PANEER <i>Morsels of cottage cheese cooked with green chilies, onions, tomatoes & capsicum.</i>	829
MATHANIA MIRCHI PANEER <i>Rajasthani delicacy of cottage cheese with onion, tomato & red mathania chilies.</i>	789
BADSHAHI KOFTA <i>Dumplings of cottage cheese and khoya served in cream, tomato & onion gravy.</i>	789
SHABNAM KAARI <i>Green peas, mushrooms & cashewnuts cooked with aromatic herbs in mild onion & tomato curry.</i>	769
LAHSOONI BHUTTA PALAK <i>Sauteed spinach, young corn cooked in fine garlic paste & special herbs.</i>	749
SHAHI MATAR METHI MALAI <i>A delightful combination of peas & fenugreek with melon cashew sauce & cream.</i>	729
MIRCHI BAIGAN KA SALAN <i>Ranpur chilies & baby aubergine simmered in traditional Hydrabadi salan gravy.</i>	729
HING DHANIYE KA CHATPATA ALOO <i>Sweet potatoes cooked with tangy tumeric coriander gravy & a hint of a seafood.</i>	689
ACHARI GORHI MASALA <i>Cauliflower florets stir fried with pickling spices, fresh tomato, onion & ginger.</i>	689
SIRKE PYAAZ WAALI BHINDI <i>Traditionalokra preparation with vinegar dipped onions, tomatoes & Indian spices.</i>	689
SUBZ JEERA TADKA <i>Melange of vegetables tossed with onions & tomatoes in semi-dry gravy.</i>	669
DAL MAKHANI <i>A melange of black lentils and kidney beans slowly cooked overnight with butter, cream & rare spices.</i>	649
PEEPE WALE CHOLEY <i>Popular specialty of Punjab spiced with soar chutneys and potato topped with chopped onions & tomatoes.</i>	629
DAL TADKA <i>Home style yellow lentils cooked with tomatoes, onions & chilies in butter.</i>	629
URAD MATKI MASALA <i>Dry yellow lentils cooked with tomatoes, onions, chilies & Indian spices.</i>	629

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ORIENTAL & MODERN ASIAN

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NON VEGETARIAN APPETIZERS

SHIXILIN'S FLAMING PRAWNS

Tossed in brandy sauce

1429

SPICY HUNAN PRAWNS

*Butter fried prawns tossed with provincial
hunan sauce*

1389

GOLDEN FRIED PRAWNS

*Batter fried prawns with oriental seasoning, served
with hot garlic sauce*

1349

WOK TOSSED DYNAMITE FISH

Wok tossed fish in chili garlic sauce

929

SICHUAN CRISPY FISH

Dry chilies & spring onions

889

CRISPY LAMB WITH TAMARIND & CHILI

Stir fried lamb with chinese spices

809

CORNFED BLACK BEAN CHICKEN

Pepper and scallions

829

SPICY MONGOLIAN CHICKEN

*Diced chicken tossed with soy sauce,
dry chili, peppers & onions*

829

CHICKEN SALT & PEPPER

*Butter fried chicken tossed with garlic, onions,
Chinese wine & spices*

789

DRY CHILI CHICKEN

*Stir fried chicken, onions, green pepper
served with chili soy sauce*

789

DRUMS OF HEAVEN

*Deep fried chicken drumsticks napped
in tangy Ouzalul sauce*

789

EGG & CHICKEN ROLLS

Served with chili plum sauce

749

VEGETARIAN APPETIZERS

SICHUAN PANEER

Wok tossed paneer with sichuan peppers

749

CHILI PANEER

Stir fried cottage cheese, onions, green pepper served in chili soy sauce

729

TAIWANESE SPICY MUSHROOMS

Butter fried mushrooms tossed with garlic, chili paste, soy & spices

689

LOTUS STEM CHIPS & WATER CHESTNUTS

689

CRISPY VEGETABLE TEMPURA

Assorted vegetables, wasabi dust & sweet chili

669

PORPHIA PRAK

Julienne of carrots & cabbage rolled in bite sized thin sheets & crisp fried

669

CRISPY HONEY CHILI POTATOES

649

FRIED VEGETABLE WONTONS

Served with hot garlic sauce

649

SCHIZWAN MANCHURIAN BALLS

Vegetable dumplings in spicy provincial sauce

649

SALT & PEPPER VEGETABLES

Butter fried vegetables tossed with garlic, onion & Chinese wine

649

VEGETABLE SPRING ROLLS

Served with chili plum sauce

629

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EUROPEAN, WESTERN & MEDITERRANEAN

12 NOON TO MIDNIGHT

APPETIZERS

CHARMOULA SOLE GOUJONS

Chermoula spiced strips of Sole deep fried, served with habanero cream.

929

POTTED SHRIMPS

Traditional British recipe of butter poached young shrimps flavoured with cayenne pepper & nutmeg.

889

SIZZLING LAMB BOULETTES

North African meat balls tossed in cajun marinara, sprinkled with dusted parmesan & chili flakes served on hot skillet.

869

MAPLE GLAZED CHICKEN SKEWERS

Chicken cubes sprinkled with cajun spices, grilled to perfection.

829

ARTISAN CHEESE PLATTER

Parmesan, brie, prunes, crackers, marinated olives, feta, gherkins and pickled onions.

829

HONEY AND WALNUT BAKED BRIE

Runny centered brie, honey, candied walnuts, berry jam served with crostini.

829

QUESADILLA CHICKEN OR COTTAGE CHEESE 829 | 689

Mexican roasted tortilla bread stuffed with chicken or cottage cheese, goat cheese, onion & bell peppers.

COTTAGE CHEESE SOUVLAKI

Tahini flavoured paprika cottage cheese served with pita & condiments.

789

TRUFFLE FRIES

Truffle bits, mayo, truffle oil drizzle, grated parmesan.

589

MACHO NACHOS

Nachos topped with salsa, mozzarella & herbs, flushed in the oven.

CHICKEN | VEGETARIAN

629

589

GARLIC BREAD

CHICKEN & CHEESE | CHEESY | REGULAR

489

429

389

BUN AND CRUST

BUTTER MILK BURGERS

MESSY MAC & CHEESE

Lemo patty with mac & cheese sauce in toasted bun with fries & onion rings.

869

SCOTTISH CHICKEN BURGER

Grilled chicken, melted cheddar, fried egg, jalapeño, pepper, tomato lettuce, salsa, fried egg & onion rings.

849

LA MANCHA PIMENTO MADRID

Grilled cottage cheese, roasted bell peppers, pickled cucumber, salsa leaves with fries & onion rings.

829

VERY VEGGIE

vegetable patty topped with cheese, lettuce, tomatoes & pesto mayo dressing with fries & onion rings.

789

PIZZA

PEPPERONI

Spicy pepperoni, mozzarella & tomato sauce.

1289

FUNGI TRUFFLE

Premium mushroom pizza with gooey cheese finished with truffle oil.

1229

BURRATA

Burrata cheese, marinated tomato here, extra virgin oil, basil and arugula leaves.

1189

NAVONA POMODORO

Ham, arugula, parmesan shavings.

1189

CHATPATA TANDOORI TIKKA CHICKEN OR PANEER

Chicken or paneer tikka, tomato sauce, onions, bell pepper & chattha cheese.

989

CHILI CHICKEN

Wak tossed diced chicken, bell peppers, onion, mozzarella.

989

PESTO FARM HOUSE - CHICKEN OR COTTAGE CHEESE

Buffalo mozzarella, pesto dash, mushrooms, sundried tomatoes, confit garlic, bell peppers.

989 | 969

KADHAI PANEER

Paneer tikka, onions, tomato & capsicum.

969

TUSCAN COUNTRY SIDE

Mozzarella cheese, mushrooms, sundried tomatoes, bell peppers, red onions & olives.

969

LA MARGHERITA

Ripened tomatoes, mozzarella, cheese and fresh basil.

949

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EUROPEAN, WESTERN & MEDITERRANEAN

12 NOON TO MIDNIGHT

SALAD

CAESAR

Crisp romaine lettuce tossed with parmesan cheese, croutons & our special caesar dressing.

PRAWN | CHICKEN | VEGETABLE
889 749 649

BURRATA

Cherry tomatoes, arugula and mix leaves, walnut pesto, balsamic reduction.

789

SALAD DE QUINOA - CHÈVRE

Quinoa salad, candied walnuts, baby romaine, goat cheese, radish, red beets, lemon & olive oil dressing.

729

GREEK

Cherry tomato, cucumber, pickled red onion, persian feta & heart of romaine.

729

FATTOUSH

Lettuce, tomato, parsley, mint, cucumber, pickle & green pepper with baked pita chips.

689

SOUP

FRENCH ONION

Thyme flavoured chicken consommé, caramelised onions & gratinated gruyere.

729

TRUFFLE SCENTED ROASTED PUMPKIN & PARMESAN

Creamy pumpkin puree aromatised with truffle oil, focaccia croutons & dried parmesan.

689

SILKEN ROUTE

Your choice of cream soup.

CHICKEN & CORN | BROCCOLI & ALMOND | MUSHROOM
629 589 569

ASPARAGUS | TOMATO & BASIL | VEGETABLES
549 529 529

SHARING PLATTERS

CHARRED REVOLVE SLATE

NON-VEGETARIAN

FENNEL CRUSTED NORWEGIAN SALMON
THYME SCENTED IMPORTED LAMB CHOPS
CAJUN GRILLED PRAWNS
IMPORTED CURRED BBQ PORK
JERK SPICED CHICKEN.

1789

NON VEGETARIAN

CHICKEN SHISH TAOUK | LAMB KIBBEB | FISH FATIYAR
Served with hummus, tzatziki, makhel, muhammara, saiatat zaytoon, feta cheese & pita.

1449

NON-VEGETARIAN

JERK SPICED LAMB | GLAZED HAM AND CHEDDAR
PULLED CHICKEN, BELL PEPPER SALSA.

929

TURKISH DELIGHT

Lamb slider with feta cheese, onion, cumin mayonnaise.

749

MEZZE

BRUSCHETTA

SLIDER

CUBANO GHERKINS & HOT CHEESE

Twisted flavoured cottage cheese, spinach & cornichon curry patty.

689

VEGETARIAN

MAISON MARC COTTAGE CHEESE PICCATA
EPICURIE MUSHROOM MEDLEY
MASCARPONE, JALAPENO STUFFED BELL PEPPERS
TRUFFLE SCENTED ARANCINI DALLS
SPICY CAJUN CRUSTED POTATO.

1449

VEGETARIAN

CHEESE SAMBOUSEK | FALAFEL | SPINACH FATIYAR
Served with hummus, tzatziki, makhel, muhammara, saiatat zaytoon, feta cheese & pita.

1289

VEGETARIAN

SUNDRIBED TOMATO PESTO | ARUGULA INSALATA CAPRESE
ROASTED PEPPERS & FETA.

829

DETROIT HONEY CHICKEN

Crispy honey chicken, mustard mayo.

729

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CLAYPOTS

MONGOLIAN LAMB

Aromatic stewed lamb dices, carrots, chilies in yin yang sauce

929

ZHENJIANG PORK

Stewed pork with ginger, spring onion, pepper in light soy sauce

889

FIVE SPICE CHICKEN

mushrooms, star anise, five spice mix & dried red chillies

889

BRAISED HUNAN TOFU & MUSHROOMS

Assorted mushrooms, crispy shallots, tofu, fungi, celery & chili bean sauce

829

CURRY

PENANG

Traditional Malaysian curry served with steamed jasmine rice

PRAWN | FISH | LAMB | CHICKEN | VEGETABLE
1549 1329 1269 1189 989

KATSU

Choice of Chicken or Cottage Cheese coated in crispy panko bread crumbs in Japanese aromatic curry served with sticky rice

CHICKEN | COTTAGE CHEESE
1189 1129

THAI

Choice of Thai green or Red curry with lemongrass, galangal, pea aubergine, served with steamed jasmine rice

PRAWN | FISH | LAMB | CHICKEN | VEGETABLE
1529 1329 1249 1089 989

KAENG MATSAMAN

Thick curry with peanuts, potatoes, onions & served with steamed jasmine rice

LAMB | CHICKEN | VEGETABLE
1249 1189 989

RENDANG

Spicy Indonesian curry with a hint of lemon grass & diced potato, served with sticky rice

PRAWN | LAMB | CHICKEN
1529 1249 1189

BOWLS

A variety of Asian meal combinations served in a bowl

DONBURI

Your choice of prawn, chicken, lamb or vegetables in teriyaki sauce, scouted with white rice, thinly sliced carrots, green beans, spring onions & sesame seeds

PRAWN | LAMB | CHICKEN | VEGETABLE
949 869 849 749

SCHEZWAN RICE

Traditional scheszwan peppers, garlic soy, stir fried with rice

PRAWN | CHICKEN | TOFU
949 849 829

CHILI MEN

Your choice of stir fried chicken or prawn, egg or vegetables scouted with onions, bell peppers, mushrooms in a spicy tomato chili men sauce served on thin noodles

PRAWN | CHICKEN | TOFU
949 849 829

LAKSA

Flat noodles in a spicy coconut & lemon grass soup with prawns or chicken or tofu with bean sprouts, spring onions, pork chow, peppers & mushrooms garnished with coriander, lime & crushed peanuts

PRAWN | CHICKEN | TOFU
949 849 829

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12 NOON TO MIDNIGHT

NON VEGETARIAN STIR FRIES

PRAWN IN XO SAUCE	1489	SLICED LAMB IN BLACK PEPPER SAUCE	929
CRISPY PRAWN IN CHILI & BLACK BEAN SAUCE	1449	SWEET & SOUR PORK	889
WOK TOSSED CRISPY FISH IN TRADITIONAL SICHUAN SAUCE	989	TWICE COOKED CRISPY GARLIC PORK	889
STEAMED FISH FILLET IN GARLIC CORIANDER SAUCE	969	KUNG PAO CHICKEN WITH CASHEW NUTS	869
SLICED LAMB CHILI, GINGER, RED ONION, CORIANDER AND CUMIN	929	THAI CHICKEN KRAPAO	849
SHREDDED LAMB WITH CHOICE OF SAUCE <i>Black Bean Hot Garlic Teriyaki Sichuan</i>	929	CHICKEN HONG KONG STYLE	849
		DICED CHICKEN IN YOUR CHOICE OF SAUCE <i>Two Pepper Mole Sambal Hot Garlic Sweet & Sour</i>	829
		STIR FRIED CHICKEN WITH PAK CHOI IN CHILI BEAN SAUCE	829

VEGETARIAN STIR FRIES

MAPO TOFU <i>Stir-fried tofu with mushrooms & premium vegetables in hot & sour oyster sauce</i>	789	STIR FRIED BROCCOLI, BABY CORN, MUSHROOM IN YOUR CHOICE OF SAUCE <i>Hot Garlic Black Pepper Black Bean</i>	689
WOK TOSSED COTTAGE CHEESE WITH EXOTIC VEGETABLES IN CHOICE OF SAUCE <i>Hot Garlic Chili Bean</i>	789	VEGETABLE MANCHURIAN	689
HAAKA PANEER	789	SUPREME VEGETABLES IN SWEET HASIL SAUCE	669
BABY CORN, SNOW PEAS, BROCCOLI, PAK CHOI TOSSED WITH CASHEW NUTS IN LIGHT SOY	729	DOUBLE FRIED CRACKLING SPINACH	669
STIR FRIED ZUCCHINI, PAK CHOI & EXOTIC MUSHROOMS IN BLACK BEAN SAUCE	689	SAUTED ORIENTAL GREENS	649

ORIENTAL SIZZLERS

SINGAPORE	NONYA PRAWN
<i>Choice of sambal or soy ginger sauce served with hokkai noodles or fried rice.</i>	<i>Served with noodles or fried rice. Choice of sauce.</i>
PRAWN LAMB CHICKEN COTTAGE CHEESE	<i>Mole Chili Bean Soy Ginger Teriyaki</i>
1629 1489 1389 1349	1589

RICE & NOODLES

FRIED RICE								
PRAWN & VEG			CHICKEN & EGG			EGG & CORN		
729			569			529		
GINGER & MUSHROOMS VEG			489			469		
HAAKA NOODLES			CHILI GARLIC NOODLE OR RICE			XO FRIED RICE		
PRAWN CHICKEN VEG			PRAWN CHICKEN VEG			PRAWN CHICKEN VEG		
689 549 469			749 589 489			769 649 629		
PAN FRIED MANDARIN NOODLES			PAD THAI NOODLES			CHOPSUEY		
PRAWN CHICKEN VEG			PRAWN CHICKEN VEG			AMERICAN NON-VEG CHINESE NON-VEG VEG		
729 649 549			729 649 529			789 749 649		

**Request you to please inform your server if you are allergic to any ingredient or in the case of specific spice preferences.
All prices subject to government taxes and applicable service charge.*

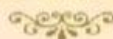


BREAD BISTRO



10 AM TO 1 PM & 4 PM TO 8 PM

GOURMET SANDWICHES



GREEK GYROS LAMB OR CHICKEN

629 | 589

A classic Greek sandwich with onions, tomatoes & cucumber, hummus, spicy sauce in pita served with tzatziki & fries.

POULET LYON

569

Tender chicken breast topped with mozzarella, cheddar, mayo, cornichon, tomato, lettuce, honey mustard in French loaf.

ROTI AU FROMAGE

549

Cottage cheese with gruyere, rustic mayo spread, rona, sliced tomato, fresh mint in multi grain bread.

MUMBAI MATINEE

529

Spicy layered vegetable sandwich with cheese, potatoes, onions, chili & chaat masala.

TRADITIONAL SANDWICHES



THE UCH CLUB NON-VEGETARIAN

589

Chicken, ham, eggs, cheese, veggies & spread.

B.L.T.

549

Bacon, lettuce & tomato sandwich in rye bread.

UNITED GRILLED NON-VEG

549

Chicken, mushrooms, onions, cheese & tomatoes.

RUEBEN TOASTIE

529

Canadian ham & melted cheese sandwich in multi grain bread.

BRITISH RAIL SANDWICH

529

Traditional roast chicken & English cheddar.

CROQUE MONSIEUR

489

Two types of cheese on the bed of French dijon mustard spread, topped with sun dried tomatoes & green olives.

THE UCH CLUB VEGETARIAN

549

Cheese, veggies & spread.

UNITED GRILL VEGETARIAN

489

Cottage cheese, mushrooms, onions, cheese & tomatoes.

CCT

429

Old world chili cheese toast.

CHICKEN OR HAM OR EGG

389

PLAIN | TOASTED

PANEER OR CHEESE

329

PLAIN | TOASTED

VEGETABLE OR PEANUT BUTTER

289

PLAIN | TOASTED

BUTTER TOAST

229



INDIAN STREET FOOD



An array of the famous street staples from across India

PARSI KEEMA GHOTALA

649

Spicy minced lamb curry on a bed of mini pao buns, topped with fried egg.

PURANI DELHI KOMCHA

629

An assortment of street food novelties from the heart of Old Delhi.

CHOWPATTY PAO BHAJI

569

Indian street savoury of bread and mix veg curry served with onions & chili.

CHATPATI TIKKI

549

Tangy potato & pea patties shallow fried to perfection served with sunth & mint chutney.

VADA PAO

529

Light pao buns, petite potato vada infused with combination of tangy chutney & seasonings.

BENARASI PALAK PATTE KI CHAAT

489

Crispy spinach leaves combined with sev, onions, tomatoes, chilli & an array of chutneys.

PUNJABI SAMOSA CHAAT

489

Crisped potato samosa topped with chick pea curry, coriander, onions & chili.

MOONG DAL CHILLA

409

Green lentil pancake filled with cottage cheese, onion, fresh coriander & chutney.

UTTAPAM

489

Light South Indian savoury pan cake plain or masala as per choice.

MEDU VADA

469

Deep fried fritters, sambar, coconut & tomato chutney.

IDLI

469

Steamed rice and lentil cake, sambar, coconut & tomato chutney.

MYSORE DOSA

Thin crisp rice pancake, sambar, coconut & tomato chutney.

PLAIN | MASALA | COTTAGE CHEESE | MUTTON

489 549 589 689

BOMBAY BHEL PURI

449

A famous Mumbai snack, offering a delectable combination of papads, puffed rice, sev, onions, potatoes & chutney.

TIRANGI PAANI POORI SHOTS

429

Suji hollow puffs served with three types of tangy water & condiments.

TANGY CHAT

429

Choice of potato with chana or masala peanut.

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HORS D'OEUVRES



10 AM TO 1 PM & 4 PM TO 8 PM

CCC FISH FINGERS

An original recipe from the Calcutta cricket club.

889

WHITBY SCOTCH EGGS

Hard boiled eggs wrapped in minced chicken, crumb fried to perfection.

529

POT PIE

LAMB | CHICKEN | COTTAGE CHEESE

729

629

589

CROQUETTES

HAM & GRUYERE CHEESE | CRISPY BACON | CASHEW & SPICY VEGGIE

589

589

529

HUMBLE POTATOES

FRIES | WAFFERS | WEDGES

349

THE TEA EXPERIENCE AT UCH

ENGLISH TEA TRAY

Assorted finger sandwiches, petite bakery delights, choice of tea.

NON-VEGETARIAN | VEGETARIAN

1189

1129

CHOICE OF TEA

The UCH blend | English Breakfast | Earl Grey | Darjeeling | Assam.



SAVOURIES



CUTLETS

FISH | MUTTON | CHICKEN | COTTAGE CHEESE | VEGETABLE

829

789

729

689

649

SAMOSA

SPECIAL DRY FRUIT | PEAS & POTATO

389

329

PANCAKE

NOUGAT NUTELLA | BERRY CREAM CHEESE

STACK OF TWO • STACK OF FOUR

429

629

FRIED CHIPS

MUTTON | CHICKEN

789

729

PAKORA

FISH | CHICKEN | EGG | PANEER | VEGETABLE

789

689

529

489

429

WAFFLE

MAPLE VINEGAR DRIZZLED CHICKEN | JALAPENO CHEDDAR

589

449

BANANA SALTED CARAMEL | BELGIAN CHOCOLATE

529

489

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EUROPEAN, WESTERN & MEDITERRANEAN

12 NOON TO MIDNIGHT

NON VEGETARIAN MAINS

TUDOR'S NORWEGIAN SALMON

*Brown butter honey grilled Salmon with pak choi, asparagus,
garlic, pommes mash and mustard sauce.*

1949

HERB CRUSTED IMPORTED LAMB CHOPS

Pea puree, mashed potatoes, togarashi polenta.

1929

TUSCAN GRILLED PRAWNS

Herb grilled butter garlic prawns served with truffle fettuccine, potato mash.

1929

GRILLED RIVER SOLE WITH HERBED LEMON BUTTER SAUCE

Served with sautéed vegetables & house fries.

1749

OLDEN GOLDEN FISH & CHIPS

Served with creamy tartar, veggies & fries.

1529

FRENCH FARMER'S STEAK

*Dijon mustard glazed chicken steak grilled with organic herbs & merlot reduction,
served with side veggies & fries.*

1429

INVOLTINI DI POLLO

*Pan roasted cornfed chicken breast, tarragon glazed, zucchini, bell peppers and
Swiss cheese served with asparagus stems, cocotte potatoes in tomato ragout.*

1329

VEGETARIAN MAINS

MILLE FEUILLE DE FROMAGE

*Golden layers of cottage cheese stuffed with a mélange of sautéed tomato, asparagus,
caramelized onions & cheddar cheese in creamy norsey sauce.*

1189

SPINACH AND RICOTTA TORTELLINI

Sage butter sauce, parmesan cheese.

949

CHARGRILLED LISBON MUSHROOMS

Sautéed with chipotle vegetables, served on bed of saffron butter arborio.

929

VEGETABLE AU GRATIN

Selected diced vegetables cooked in white sauce gratinated to perfection.

889

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EUROPEAN, WESTERN & MEDITERRANEAN

12 NOON TO MIDNIGHT

PASTA

CHOICE OF PASTA

SPAGHETTI | FUSILLI | PENNE | FETTUCCINE

NON VEGETARIAN SAUCES

949

CAJUN PRAWNS | LAMB BOLOGNAISE
CARBONARA | CHICKEN POMODORO

VEGETARIAN SAUCES

889

NAPOLITANA | ALFREDO | AGLIO OILIO
ARRABBIATA | PRIMAVERA

RISOTTO

RISOTTO AL POLLO E FIORI DI ZUCCA CON FONDUTA DI TUMA

*Grain fed chicken strips with Italian rice,
zucchini, pesto, cheese crumble.*

949

RISOTTO FUNGI AL GORGONZOLA

*Arborio rice cooked with fresh mushrooms, white onions &
vegetable stock emulsified with gorgonzola cheese*

929

RISOTTO ASPARAGO

*Arborio rice, shallots, stock cooked with fresh asparagus
and parmesan cheese.*

889

HOME MADE OPEN SHEET LASAGNE

LAMB | VEGETARIAN

949 889

SIZZLERS

SHASHLIK

*Grilled prawns or fish or chicken or cottage cheese with onion &
capsicum napped in brown sauce, bed of herbed butter rice*

PRAWN | FISH | CHICKEN | COTTAGE CHEESE
1649 1589 1489 1449

PIRI PIRI

Grilled prawns or chicken or cottage cheese napped in piri piri sauce served with saffron rice.

PRAWN | CHICKEN | COTTAGE CHEESE
1649 1489 1389

CHICKEN PEPPER STEAK

Classic chicken steak in brown pepper sauce served with side veggies & fries.

1449

FAJITAS

*Mexican style breast of chicken or cottage cheese grilled with capsicum and
onion, served with tomato rice pilaf.*

CHICKEN | COTTAGE CHEESE
1489 1389

CHIMICHANGA

*Fried crispy tortilla filled with sautéed chicken or sautéed vegetables, in ranchero sauce &
melted cheese served with rice pilaf.*

CHICKEN | VEGETABLE
1489 1389

BBQ

*Herb grilled chicken or cottage cheese medallions topped with
homemade BBQ sauce, served with veggies & fries.*

CHICKEN | COTTAGE CHEESE
1429 1389

VEGETABLE CORDON ROUGE

*Roasted vegetables patty sautéed in French white wine topped with mozzarella
cheese sauce, served with veggies & fries.*

1389

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