



NEAPOLITAN PIZZAS

12 inch Naples style pizza made with 100% imported Italian flour, 36 hours fermented sourdough

- ITALIAN FARM** 🍄
Roast peppers | Jalapenos
Sundried tomato
Feta Cheese | Arugula 785
- MARGHERITA**
Tomato Sauce | Mozzarella
Basil | Olive Oil 785
- PESTO BURRATA** 🍄
Basil pesto | Creamy Burrata
Rocket | Balsamic Drizzle 1045
- CLASSIC PEPPERONI**
Mozzarella
Pork pepperoni 1085
- TRUFFLED MUSHROOM** 🍄
White wine braised mushrooms
Basil pesto | Truffle oil drizzle 1045
- SMOKED CHICKEN PESTO**
Basil Pesto | Smoked Chicken
Mozzarella Cheese 1045



When you're trying to find inner peace
but uncover extra cheese instead.

Add Grilled Chicken 125
Add Double Cheese 125



NEW YORK PIZZA

13 inch thin-yet-cheesy crust. Inspired by New York's hustle & bold spirits!

- SAY CHEESE!!!**
Classic NYC pizza,
Zesty Tomato sauce
Melted Mozzarella 745
- WILD SHROOM** 🍄
Wild Mushroom | Gorgonzola
Cheese 785
- PEPPERONI & ROCKET**
Pepperoni with
rocket leaves 1045
- SPICY PLUCK** 🍄
Jerk Chicken | Onion
Buffalo Mozzarella 1045



Lorem ipsum

Add Grilled Chicken 125
Add Double Cheese 125

The Full Monty NACHOS

Crispy tortilla chips piled high with molten cheese, guac, zesty sauces, beans or meat, topped with sour cream, jalapenos & fresh salsa.



- BLACK BEANS** 585
- JAMAICAN SPICED CHICKEN** 585
- BUENO BUFF** 645

QUESADAILLAS

Caramelised wine onions and sautéed spinach layered with creamy Monterey Jack, spicy jalapeno cheddar sauce, pico de gallo, touch of chive and sour cream, comes with three options:

- MIGHTY MUSHROOM** 645
- CHIK-A-LITA** 685
- BUENO BUFF** 745



ASIAN MEALS

Served on hot stone bowls, our Asian meals are an umami flavour bomb

MAKE YOUR OWN MEAL BOWL

Served on hot stone bowls, our Asian meals are an umami flavour bomb

- Tofu** 845
- Chicken** 845
- Prawns** 945

PICK YOUR CARBS

Sticky Rice
Steamed Rice
Udon Noodles

PICK YOUR SAUCE

Hot Garlic
Thai Chilli Basil
Spicy Black Beans

THAI CURRY

A rich and aromatic Thai classic, made with a blend of exotic spices, coconut milk, and fresh herbs. Served with jasmine rice.

- Tofu** 845
- Chicken** 845
- Prawn** 945

DAN DAN NOODLES

Sichuanese noodles tossed in creamy tahini sauce, crispy pork and spicy chili oil, topped with spring onions and peanuts

- Veggie** 845
- Chicken** 845
- Pork** 945



EASY PLATES

Simple, flavorful, and satisfying—our Easy Plates are perfect for any craving.

- ROASTED SWEET POTATO** 🍠
Oven roasted sweet potatoes stuffed with cottage cheese & crunchy nuts, topped with chimichurri & served with fresh house salad 685
- PINDI CHOLE & AMRITSARI KULCHA**
Pindi chole, tomatoes, onion cooked in Indian spices, served with amritsari kulcha, raita & mixed pickle 685
- CHARRED PINEAPPLE & SWEET POTATO**
Charred pineapple & sweet potato with smoky refried beans & fiery chilli fried rice—finished with a cool dollop of sour cream 685
- SMOKED BROCCOLI**
Smoked BBQ marinated grilled broccoli paired with rosemary potatoes, served with chili fried rice & refried beans 685
- CHICKEN AL-A-FUNGI**
Chicken breast stuffed with creamy mushrooms, served with Alfredo sauce, grilled vegetables & truffled mashed potato on the side 845
- CHARRED CHICKEN**
Grilled leg of chicken topped with chimichurri, served with lemon garlic broccoli, bok choy, sweet peppers & jacket potato 845
- TENDERLOIN STEAK** 🥩
Juicy buffalo tenderloin steak paired with creamy truffle mashed potatoes, grilled vegetables and a rich mushroom jus 1045
- CAPER BUTTER GRILLED FISH** 🐟
Butter basted sole fish served with grilled vegetables, roasted potatoes, grapes and served with caper sauce 1045
- BEER BATTERED FISH & CHIPS**
Crispy beer battered sole fish, served with hand-cut potato wedges, mushy peas and a tartare sauce. 1045
- FLAME GRILLED SLICED BUFF**
Tender marinated beef slices, also flame-grilled to perfection, served with lemon garlic broccoli, bok choy, sweet peppers & jacket potato 1045



This is where flavors go full throttle & plates mean business!



PASTAS

Crafted with authentic flavors, rich sauces and fresh ingredients.

- TRUFFLED MUSHROOM FETUCCINI** 🍄
Butter mushroom, wild mushroom. White wine reduction, Alfredo sauce, parsley, cream & drizzle of truffle oil 785
- MAC & CHEESE**
Creamy three-cheese macaroni served sizzling in a skillet, topped with a golden, crispy crumble 685
Add Bacon dust 145
- LINGUINI A.O.P**
Linguini pasta, olive oil, garlic, chilli flakes, grana padano cheese, served with & garlic bread 685
Add Grilled Chicken Breast - 185
- PENNE** 🍝
Classic penne tossed in choice of sauce, served with garlic bread 685
- PICK YOUR SAUCE**
Alfredo
Arrabbiata
Pesto

"Pasta la vista, baby!"



Indian MAIN PLATTERS

Served with signature Dal Makhani & Assorted Bread Basket

- SMOKED TIKKA MASALA**
An all new take on the Indian pub classic CDM, Flow smokes its curry for you!
Paneer 785 | **Chicken** 785
- CHEESY PANEER LABABDAAR**
Cottage cheese cubes simmered tomato-onion gravy, infused with spices & topped with cheese crumble. 785
- BHUNA GOSHT**
Boneless mutton cooked with a blend of rich Indian spices 885
- CLASSIC BUTTER CHICKEN**
Roasted chicken tikka, tomatoes & cashewnut based gravy 785
- SEEKH KEBAB PLATTER** 🍖
Selection of delicious juicy kebabs, served with classic mint sauce & masala onions
Chicken 845 | Mutton 945

JEERA RICE	285
TANDOORI ROTI	85
BUTTER NAAN	145
PARATHA	145
Tacha / Pudina / Tad Mireh	



Desserts

For your sweet tooth!

- IRISH COFFEE CHEESE CAKE**
Irish coffee, mascarpone cheese, Irish Whiskey and bales 545
- CLASSIC TIRAMISU**
Layers of coffee-soaked ladyfingers, creamy mascarpone and a cocoa powder dust 685
- BAKED CHOCOLATE CHEESECAKE** 🍫
Made with 55% dark chocolate, Oreo nut crumble and mocha ganache, served with honeycomb chip 685
- APPLE & CHEESE** 🍏
Delicate filo pastry filled with cinnamon-spiced apple and brie, drizzled with truffle honey, and served with vanilla ice cream 585

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BREW & DINE



SALADS

Fresh, vibrant salads with seasonal ingredients, crisp greens, and flavorful dressings

- AVO & BEET** 🌱
Wine-poached beets, avocados, caramelized walnuts, drizzle of herb vinaigrette and feta. **645**
Add grilled chicken - 100
- EAT YOUR GREENS** 🌱 🥗 🥑 🥒
A salad, with middle eastern influence, dates, grapes, olives, tossed in lemon vinaigrette. **585**
Add grilled chicken - 100
- ROASTED CHICKEN SALAD** 🌱 🍗
Roasted chicken salad with almond slivers, mixed seeds in a sweet and spicy orange dressing. **785**



Soft homemade tortillas served with homemade guerkins. Each taco balances spice, juiciness and creaminess for the perfect bite every time.

- RE-FRIED BEANS**
Hearty beans, grilled coarlette & crisp lettuce. **385**
- GRILLED MUSHROOM**
Mushrooms, peppers, chili, sour cream & feta. **445**
- CREOLE CHICKEN**
Spiced chicken, jalapeños, veggies & iceberg slaw. **545**
- LAMB BARBACOA**
Slow-cooked lamb, pickled onion, shrooms & feta. **585**
- BAJA FISH**
Fish with guac, lime crema & shredded cabbage. **585**
- BOEUF**
Slow-braised beef, pickled onions, shrooms & feta. **585**



BAOS

Soft, pillowy buns crafted from lotus root flour

- WILD MUSHROOM** 🍄
Delicate bao filled with shitake mushrooms, hoisin sauce, and crispy tempura tonkuri. **545**
- CRUNCHY THAI TOFU**
Crispy crumbed tofu topped with creamy yellow curry aioli and fresh herbs. **545**
- KOREAN CHICKEN**
Crunchy crispy chicken, refreshing cucumber, and spicy gochujang sauce in a soft bun. **545**
- PORK CHARSUI** 🐷 🌶️
Tender pork belly, tangy pickled cucumber, and a spicy Thai chili peanut crumble. **645**



CHEF SPECIAL



GLUTEN FREE



VEGAN



VEG NON VEG



CONTAINS NUTS



HOT FOR YOU



NIBBLES & SHARERS

Quick bites, best paired with the bar menu

- CASSAVA CHIPS & DIP** 🍟 🌱
Crisp, golden cassava chips with a earthy bite, paired with lemon garlic aioli and a bold, fiery chili mole. **445**
- MUSHROOM & ONION RINGS** 🍄 🌱
Cajun-spiced beer-battered mushrooms & onions, with house-made buffalo hot sauce. **545**
- HUMMUS & PITA** 🥙
Classic chickpea hummus drizzled with olive oil, served with fresh warm pita bread. **545**
- CORN RIBS**
Charred corn grilled with smoky spices and butter, finished with a lime squeeze and Italian dip. **545**
- NAPLES STYLE GARLIC BREAD** 🍞
Warm sourdough topped with buttery garlic, oregano, and olive oil, served with a marinara dip. **445**
- QUESO & AVO MOLE** 🧀 🌱
House-made cheese dipping sauce, fresh guacamole, corn and served with fresh tortilla chips/garden slice. **585**
- CHEESY POPPERS** 🧀 🌱
Cheesy bites with jalapeño heat, sweet peppers and spring onions, with our smoky chipotle sauce. **585**
- PODI IDLI FRIES** 🍟 🥗 🥑 🥒
Indian inspired French fries, idli's deep fried, tossed in podi and served with coconut chutney. **545**
- THE CROWN CRUNCH** 🌱
Jumbo popcorn sized flour-breaded chicken or fish chunks in peri peri spice served with chili mayo. **Chicken 585 | Beer Sole Fish 745**
- FRIES** 🍟
Thin-cut, golden fries with crisp perfection paired with a sour cream dip.
CLASSIC 🌱 **345**
PERI PERI 🌶️ **345**
PARMESAN TRUFFLE **545**
- CHICKEN WINGS**
SMOKED BBQ 🍷 🌱 **645** (12) **1045**
Smoky, sticky & bold BBQ flavor.
COWBOY 🍷 🌱 **645** (12) **1045**
Crispy beer-battered wings tossed in hunter style creole butter sauce.
TANDOORI 🍷 **645** (12) **1045**
- SPRING ROLLS**
Sri Lankan pulled mutton or butter chicken rolls, served with pineapple-redhead chutney.
Butter Chicken 645 | Pulled Mutton 745
The official sidekick to your drink. Crunch responsibly.



APPETIZERS

Flirt with flavours before the main event.

- DAHI KEBABS**
Spiced yogurt entree, golden brown. Crisp on the outside, tangy and creamy on the inside. **645**
- PULL APART GARLIC CREAM CHEESE BRIOCHE**
Soft homemade brioche filled with creamy cheese & green garlic pesto, paired with a rich marinara sauce. **545**
- KOREAN FRIED CHICKEN**
Crispy fried chicken tossed in a spicy-sweet glaze of gochujang honey and soy, topped with fresh spring onions. **585**
- SRILANKAN STYLE DEVILLED PANEER** 🌶️
Soft paneer tossed in a sweet, spicy and tangy masala with achari mirch, onions and tomatoes. **585**
- JAMAICAN JERK GRILLED CHICKEN** 🍗
Jamaican-style jerk grilled chicken thighs served with a sweet and spicy mango habanero salsa. **645**
- PRAWN CRISPY GOLDEN FRIED** 🍤 **845**
HOT BUTTERED BLISS **845**
- BLUE CHEESE NAAN**
Blue Cheese stuffed in mini naan, pineapple relish on the top and served with 3 dal makhani shots. **645**
- SIXTY FIVE** 🌶️
Deep fried chicken or cottage cheese, curry leaves in red chilly, garlic & southern spices. **545**
Cottage Cheese - Chicken
- KERALA FISH FRY** 🐟 🍷 🌶️
Grilled sole in chef's secret masala, topped with chammanthi tartare & crispy curry leaves. **845**

PLATTERS

A feast to share or savor solo, loaded with a variety of flavors — from smoky and spicy to rich and indulgent.

- Cream Cheese Mushroom, Rose Harissa Paneer tikka, Tandoori Baby Potatoes, Dahi Kehaba. **1185**
- Afгани Chicken, Chicken Tikka, Tandoori Chicken Wings, Mutton Seekh. **1285**



DIMSUMS

Served with asian chilli oil, black bean dip & spring onion dip

- EDAMAME TRUFFLE** SERVED 5 PCS
Edamame Beans | Truffle Oil | Warm Soy Sauce. **545**
- BROCCOLI WATER CHESTNUT**
Cream Cheese | Water Chestnut | Broccoli | Chilli Oil. **545**
- ASIAN GREENS** 🥬
Bok Choy | Baby Spinach | Chinese Cabbage. **485**
- THAI VEGETABLE MEDLEY** 🥕 🥒
Carrots | Beans | Broccoli | Fragrant Coconut Broth. **485**
- BASIL CHICKEN SUI MAI**
Chicken | Crispy Basil | Carrots. **545**
- BLACK BEANS CHICKEN**
Minced chicken | Black Bean | Olives. **545**
- BUTTER GARLIC PRAWNS**
Cilantro | Prawns | Crispy Garlic. **585**



TANDOOR

Not your ordinary clay oven menu!

- ROSE HARISSA PANEER TIKKA** 🍷
Pinfused with aromatic rose harissa, served with mint chutney and tangy feta onion salad. **645**
- BABY POTATOES WITH SAFFRON YOGURT** 🥔 🥗
Charred in tangy achari spices, served on saffron yogurt, topped with crunchy nuts and pomegranate. **545**
- CREAM CHEESE TIKKA** 🧀 🥗
Served on a creamy cheese fondue, topped with zesty green chilli onion relish and crispy garlic crumble.
Mushroom. **645** | Chicken. **685**
- BLACK & WHITE CHARRED CHICKEN**
Marinated in black olives and cashew paste, served on a bed of aromatic fennel yogurt. **685**
- FISH TIKKA**
River sole fish grilled to perfection, served with mint chutney and house-made yogurt. **945**
- TANDOORI PRAWNS** 🍤 🥗
Juicy prawns marinated in redhead spices, grilled to perfection, served with sumac onions and fennel yogurt dip. **845**



NEW DISHES, BOLD FLAVOURS! DISCOVER OUR NEWLY ADDED DISHES—CRAFTED TO SURPRISE, COMFORT, AND DELIGHT. CHECK FOR THE SYMBOL - N