

Soups

Add Chicken @99/-

- **MUSHROOM CAPPUCINO 319/-**
Assorted mushroom, parmesan foam, truffle oil, porcini dust
- **MANCHOW SOUP 319/-**
Asian vegetables broth, crispy noodles
- **LEMON CORIANDER BASIL BROTH 319/-**
Lemon and coriander broth, shiitake mushroom, Noodles, chili oil
- **SOUR AND PEPPERY 319/-**
Mushrooms, Tofu, Spicy & Sour Soup
- **BURNT GARLIC AND KAFIR LIME SOUP 319/-**
White garlic soup, kafir lime leaves, basil oil

Salads

Add Chicken @99/-

HOUSE CAESAR SALAD • VEG - 379 | • NON-VEG - 429

*Romaine lettuce, Caesar dressing, garlic croutons, parmesan crisp
Egg tartare and grilled chicken*

• GAIA SALAD 379/-

Quinoa, edamame, avocado, arugula, chili and pomegranate dressing

• CARMELISED ONION AND SWEET POTATO SALAD 379/-

*Caramelised sweet potato, lettuce, pomegranate, vinaigrette,
orange segments, super seeds granola*

• POACHED PEARS & BEET 379/-

Poached pears, salt baked beet, cilantro dressing, romiane lettuce

Chaats

- **PALAK & KALE PATTA CHAAT 379/-**

*Crispy baby spinach & kale leaf, flavoured sweetened yoghurt, imli chutney, house spice mixhouse
spice mix*

- **JODHPURI RAJ KACHORI 379/-**

*Classic Kachori, tempered chana, sweetened yoghurt, smoked chutney,
pomegranate and kalonji gel*

- **BIRCH SEV PURI 379/-**

Garbanzo yogurt hummus, tomato chokha, sev, masala potatoes

- **AVOCADO PUCHKA 399/-**

Avocado salsa, curd, tamarind sauce, mint sauce

Small Plates

VEGETARIAN

QUINOA FALAFEL 479/-

Falafel, tzatziki, chickpeas, chilli hummus, pita

LUMPIA 479/-

Glass noodles, shiitake mushrooms, Asian greens, chili and soy

WOK SESAME POTATOES 479/-

Honey, sesame seed, chili, scallion, crispy potato fingers

CHILLI BASIL COTTAGE CHEESE 479/-

Crisp cottage cheese, soy chilli sauce, onion, bell pepper, basil

LOTUS STEM AND WATERCHESTNUT 479/-

Crispy lotus stem and water chestnut, lemon and oyster sauce

VEGETABLE GULAR KEBAB 479/-

Vegetable kebab served with garlic and herb yogurt

DAHI KATAIFI KEBAB 479/-

Spiced yoghurt, figs, kataifi pastry

MALAI CALABRESE STEAK 479/-

Tender stem broccoli, cheese, saffron sauce, Shaved almonds

PEPPER PANEER TIKKA 479/-

Spiced paneer, saffron paneer, pepper fondue

TRUFFLE MALAI SOYA 479/-

Crisp onion, truffle cream

THAI STIR FRY SOYA CHAAP 479/-

Fresh thai herbs, bird eye chilli, crispy soya chunks

TEMPURA SPINACH AND CORN 479/-

Crispy spinach and corn, togarashi

WAFFLE BHAJI 479/-

Bombay bhaji fondue, Hong Kong waffle

JACK FRUIT GHEE ROAST 479/-

Jack fruit Ghee-Roast with South Indian delicacy served with Paniyaram

PANEER MASALA CORNETS 479/-

Paneer;Puff Pastry Cone, Masala cheese

SOYA ESPETADA 479/-

Peru style Char-grilled Soya along with Salad, Pita bread, Home dip

Small Plates

NON - VEGETARIAN

HUMMUS AL DAJAJ 549/-

Truffle hummus, sliced chicken with caramelised onions

HARISSA CHICKEN 549/-

Spicy Pan seared Chicken , Tomato, Pomegranate, Ezme salsa

PICANTE CHICKEN 549/-

Crispy fried chicken, orange, sesame seeds

BRAISED LAMB TACO 629/-

Pulled lamb, soft taco, spicy avacado, toum

*All prices are in INR | We levy 10% staff contribution| Prices do not include government taxes
Please inform the staff if you have any allergies to any ingredients*

MUTTON SEEKH KEBAB 629/-

Spiced minced Meat, Yellow chilli, Fenugreek, Jhol

PRAWN BAKLAWA 799/-

Baked prawns, citrus and vodka caviar, chimichuri, mango salsa

CLASSIC FISH & CHIPS 799/-

Fresh water fish batter fried served with crispy chips and sriracha tartar sauce

CHILLI CHICKEN CORNETS 599/-

Puff pastry cone filled with asian style chicken chunks, chilli mayo

CHICKEN ESPETADA 629/-

Peru style Char-grilled Chicken along with Salad, Pita bread, Home dip

CHICKEN CHANGEZI TIKKA 599/-

Coarse Indian Spices, Pickled Onion

CHAAS MURGH TIKKA 599/-

Buttermilk, Green chilli, Black salt

ROGNI CHICKEN TIKKA 599

Spiced Butter, Khamiri Roti

RAAN-E-MURG 629

Whole Chicken leg clay oven roasted along with roast tangy small potatoes, mint sauce

LAHORI FISH TIKKA 699/-

Coarse Coriander, Carom seeds

TANDOORI JHEENGA 799/-

Scampi, Mint and lemon

SHISH TAOUK 599/-

Pita, Grilled chicken, pickle

KOREAN CHICKEN WINGS 599/-

Korean chilli paste, wine

BUTTER GARLIC PRAWNS 599/-

Fresh tiger prawns pan tossed in garlic and butter served with focaccia

Between The Bread (12pm - 7pm)

- **PICANTE VEG SLIDERS 429/-**

veg patty, tomato, cheese, caramelized onion, brown onion aioli

- **MUSHROOM & COTTAGE CHEESE BAGUETTE 449/-**

grilled cottage cheese, mushroom, lettuce

- **CHICKEN SLIDERS 529/-**

Pan seared chicken patty, caramelized onion tomato, cheese, jalapeno mayo

- **ROAST CHICKEN SANDWICH 549/-**

Honey mustard, gherkins lettuce tomato, ham, beet

- **SCHEZWAN COTTAGE CHEESE BAO 499/-**

Spicy fried paneer tossed in scheszwan filled in open bao

- **KOREAN CHICKEN BAO 549/-**

Korean style fried chicken filled in open bao

Sharing Platter

- SIGNATURE PLATTER VEGETARIAN 1799/-

Dhungar Paneer Tikka, Malai calabrese florets, Dahi kataifi kebab, Veg. Gular kebab

- SIGNATURE PLATTER NON - VEGETARIAN 1999/-

Chicken tikka, Tangdi kebab, Mutton Seekh kebab, Fish tikka

- MEZZE PLATTER – VEGETARIAN 1799/-

Classic hummus, Tzatziki, Muhammara, Beetroot labneh, Fattoush, Soy espatada, Falafel, Lebanese cottage cheese, Marinated Olives, Pita, Lavaash

- MEZZE PLATTER NON - VEG 1999/-

Classic hummus, Tzatziki, Muhammara, Beetroot labneh, Fattoush, Sumac fish, Dajaj chicken, Spicy Chicken Wings, Marinated Olives, Pita, Lavaash

Dimsums

- VEG CRYSTAL 499/-

Mixed vegetables, sesame oil

- TRUFFLE MUSHROOM AND EDAMAME DIMSUM 529/-

Truffle cream, Shiitake mushroom, Edamame beans

- THAI ASPARAGUS AND WATERCHESTNUT DIMSUM 529/-

Asparagus and water chestnut, Thai herbs, crisp chilli

- CHILLI BEAN CHICKEN DIMSUM 559/-

Chicken, Bean and Chilli crisp

- KOTHE CHICKEN MOMOS 529/-

Chicken, Coriander, Chilli pot stickers

*All prices are in INR | We levy 10% staff contribution | Prices do not include government taxes
Please inform the staff if you have any allergies to any ingredients*

Sushi

- **SPICY AVOCADO 629/-**

Avocado, cucumber, spicy Japanese mayo, tanuki, honey

- **ASPARAGUS TEMPURA 629/-**

Crunchy asparagus, nigella seed, togarashi, mayo, white sesame seed

- **CRISPY CADO 629/-**

Pickled carrot, Cucumber, Sriracha mayo, Tanuki, Avocado, Jalapeno

- **PRAWN TEMPURA 729/-**

Shrimp, Tobiko, Tanuki, Spicy Japanese mayo, Togarashi

- **CHICKEN KATSU ROLL 729/-**

Crumbed Chicken, Katsu Mayo, Avocado, Cucumber, Japanese mayo, Scallion

- **SEAFOOD MELAGNE 789/-**

Spicy crab, Salmon, Shrimp tempura, Sriracha sauce

Pizza

- **RUSTIC MARGHERITA 549/-**

San Marzano tomato, mozzarella, and fresh basil

- **MUSHROOM CARAMELIZED ONIONS
& GOAT CHEESE 549/-**

Mushroom fricassee, Spiced onions, Rucola, Cherry tomato, Balsamic

- **CHEESE, SUNDRIED TOMATO,
JALAPENO, BURRATA 549/-**

Sundried tomatoes, Jalapeno sliced, Burrata cheese

- **SMOKED CORN, CHERRY TOMATO AND SPINACH 549/-**

Grilled corn, Marinated Tomatoes, Garlic Spinach

- **CHICKEN SAUSAGE & JALAPENO FLATBREAD 579/-**

Smoked chicken Sausage, Chopped Jalapeno, Red paprika

- **BBQ CHICKEN PIZZA 579/-**

Barbeque chicken, Bell Pepper, Tomato, Cheese

- **CHICKEN IT PIZZA 599/-**

Tomato, Cheese, Chicken Pepperoni, Chicken Barbeque, Chicken Sausage

Pasta & Risotto

Choice of pasta: Penne/ Spaghetti | Add chicken @99

- **ARRABIATA 449/-**

Red sauce, Chilli flakes, pasta, Parmesan Cheese

- **ALFREDO 449/-**

Béchamel sauce, Sauté Mushroom, Pasta, Parmesan cheese

- **BARBARESCO PASTA 449/-**

75% white sauce 25% red sauce, pasta & basil

- **CREAMY PESTO 469/-**

Pesto sauce pasta

- **AGLIO E OLIO 479/-**

Linguine of Vegetables and Aged Parmesan

- **PORCHINI AND SHIITAKE RISOTTO 479/-**

Mushroom, Arborio rice, White truffle Oil

• LINGUINI PASTA WITH PRAWNS 599/-

Jalapeno, Lemon cream, Parmesan cheese, Chili-garlic Prawns

Sides

• SureCrisp® FRIES 399/-

Peri peri | Truffle parmesan | salted

• LOADED NACHOS 429/-

Cheese sauce, guacamole, Pico de Galo

• MUNCHIES PLATTER 529/-

Veg crispers, Onion crispens, French fries, sour cream, spicy mayo

Mains

• MUSHROOM STRUDEL 579/-

Puff pastry, wild mushroom, mushroom sauce

• VEGETABLE AND ANISEED TOFU 559

Tofu, aniseed spice mix, vegetables

• CHILLI BEAN STIR FRIED WATERCHESTNUT
AND ASIAN GREENS 559/-

Chili beans, dark soy, wine, garlic

• MOCK KRAPOW 559/-

Mock chunks, Fresh Thai Basil, Coconut, Jasmine rice

• PANEER TIKKA BUTTER MASALA 579/-

Tandoori cottage cheese, trio of peppers

• METHI MALAI MATAR PANEER 579/-

Paneer khurchan, creamy malai curry, crispy leeks

• STUFFED MUSHROOM LABABDAR 579/-

Ricotta and pepper stuffed mushrooms, lababdar gravy, melon seeds

• SOYA CHAAP CURRY 529/-

Tandoori soya chaap, tomato curry

• DAL MAKHNI 499/-

Slow cooked creamy urad dal, smoked

• DAL TADKA 459/-

Onion garlic and coriander tempered toor dal

RED THAI CURRY • VEG | • CHICKEN 549/- 599/-

Coconut milk, kaffir lime, lemon grass, palm sugar, chilies

GREEN THAI CURRY • VEG | • CHICKEN 549/- 599/-

Coconut milk, kaffir lime, lemon grass, palm sugar, basil, coriander

• GRILLED CHICKEN 649/-

truffle mash, char grilled vegetables, mushroom demi glaze

• CHICKEN STROGANOFF 649/-

Basil rice, red wine cream

• SICHUAN PEPPER CHICKEN 649/-

Chilli paste, garlic, chilli oil, bell peppers garlic

• **DESI GHEE CHICKEN CURRY 619/-**

Pure desi ghee, fried onion, tomatos, curd

• **PATIALA CHICKEN MASALA 629/-**

Punjabi street style chicken masala

• **BUTTER CHICKEN 659/-**

Chicken tikka, makhni gravy, coriander oil

• **DELHI 6 CHICKEN KORMA 659/-**

Chicken cooked in cashew and onion gravy

• **SMOKED MUTTON CURRY 679/-**

Tender mutton cooked in onion, smoked with cloves and cardamom

• **KAYASTHA MUTTON KOFTA 679/-**

Poached mutton kofta in onion and yogurt gravy

• **MUTTON RARA 659/-**

Authentic Awadhi taste Lamb Mince, smoked gravy

• **MANDI 1499/-**

Lamb, Chicken, Rice, Three Sauce, Curd, Naan, Salad

Rice & Noodles

BIRYANI • VEG 499/- | • CHICKEN 599/- | • MUTTON 699/-

Lucknowi biryani, made with desired ingredients and cooked on dum, served with raita and salan

• **JEERA RICE 399/-**

Basmati rice, cumin

• **STEAMED RICE 379/-**

Steamed basmati rice

• **JASMINE RICE 399/-**

Steamed jasmine rice

*All prices are in INR | We levy 10% staff contribution | Prices do not include government taxes
Please inform the staff if you have any allergies to any ingredients*

• BURNT GARLIC FRIED RICE
VEG 429/- | • EGG 459/- | • CHICKEN 479/-

Crisp garlic, Fragrant rice

• HAKKA NOODLES
VEG 429/- | • EGG 459/- | • CHICKEN 479/-

Noodles, light soy

• CHILI GARLIC NOODLES
VEG 439/- | • EGG 469/- | • CHICKEN 489/-

Bird eye chili, scallion, burnt garlic

Breads

- ROTI | BUTTER ROTI 99/-
- LACHHA PARATHA 109/-
- PUDINA/MIRCHI PARATHA 119/-
- NAAN PLAIN|GARLIC|BUTTER 119/-
- CHEESE GARLIC NAAN 129/-
- STUFFED KULCHA PANEER|ALOO 139/-
- WARQUI PARATHA 139/-
- MALABARI PARATHA 139/-

Desserts

- **DOUBLE KA MEETHA 559/-**

Crispy bread, Rabdi, sweet malio

- **GHEWAR CHEESE CAKE 569/-**

Philadelphia, butter milk, wheat cookies crumble, assorted dry fruits

- **TIRAMISU 569/-**

Mascarpone cream, Kahlua, savoiardi biscuits

- **THE BIRCH FOREST 599/-**

Chocolate bark, Cherry floss, Milk chocolate sponge, Cherry reduction

- **MALAI KULFI 599/-**

Pistachio and Rose crusted, Saffron falooda