

THE SIGNATURE (V)(GF) mixed leaves, super seeds, avocado, fresh berries, edarname, pregano & lime dressing	395
TABOULEH cracked wheal, quinoa, parsiey, tomoto, onion salad, time dressing, from tripoli	395
FATTOUSH ( ) iceberg lettuce, pomegranate molasses, onions, bell peppers	395
GREEK SALAD Iceberg lettuce, olives, feta cheese, oregano, lemon vinalgrette	395
TANDOORI CAESAR (VEGETARIAN/CHICKEN) with a twist	395/425



ROASTED TOMATO AND BASIL garlic and herb butter crostini	345
BURNT GARLIC & KAFFIR LIME ( )(GF) carrot, broccoli, garlic, coriander, crispy glass noodles	345
MUSHROOM AND CREAM (CF) essence of Truffle	345
MANCHOW (VEGETARIAN/CHICKEN)	345/385
SWEET CORN (VEGETARIAN/CHICKEN)	345/385
HOT AND SOUR (VEGETARIAN/CHICKEN)	345/385
MINESTRONE (New) italian specialty, chunky tomato flavored vegetable broth with basil	345
KHAO SUEY (VEGETARIAN/CHICKEN) (♠) a Burmese classic, noodles, Asian greens, mushrooms, burnt garlic, chilli	365/395

( ) Vegan (V) Vegetarian (CF) Gluten free ( ) Contains nuts (\*) Signature Dishes



HASS AVOCADO ON TOAST ( ) homemade sourdough bread, chilli bean crisp, fennel, balsamic tomatoes, wasabi butter	550
PUMPKIN & CREAM CHEESE SPRING ROLLS (V)( )(*) pine nuts, spring onion, house spiced dip	515
BASIL FALAFEL PITA POCKETS (V) fattoush, turkish salsa, chilli oil hummus	515
HONEY CHILLI POTATO (V) batter fried crispy potatoes tossed with garlic, honey and chilli	515
CRISPY MUSHROOM KRA PAO (V)(*) batter fried assorted mushrooms tossed with hot basil, fresh thai chilli, sesame seeds	515
WOK TOSSED EDAMAME ( ) choice of salted, chilli garlic or kirnchi	550
CORN SALT AND PEPPER ( ) crispy corn kernels tossed with garlic, salt & pepper	515
VEGETABLE SALT AND PEPPER ( ) crispy vegetables tossed with garlic, salt & pepper	515
LUMPIA ROLLS (New) hand made noodles tossed in aromatic spices ralled in crunchy file pastry	515
DOUBLE CHEESE MUSHROOM (V) mushrooms filled with spinach & cheese, crumbed and deep fried till crispy	515
KOREAN STYLE CRISPY COTTAGE CHEESE (V) flavoured with gochujang and a homemade spice mix	515
PALAK PATTA CHAAT (V) batter fried spinach leaves topped with sweet yoghurt and assorted chutneys	515
LOADED NACHOS refried beans, cheddar, guacamole, tomato salsa, sour cream	515
CHEESE JALAPENO FINGER (V) (New) Three Types Of Cheese, Jalapeno Crumbed And Fried	515
VEG QUESADILLA In-House Tortilla Bread Filled With Sauteed Vegetable, Sauce & 4 Cheese	575
MEZZE PLATTER (V) hummus, Turkish salsa, tzatziki, 2 types of pita, lavash, crispy falafel, spinach, cheese and apricot gallets	1185

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TRUFFLE, MUSHROOM & CREAM CHEESE (V)	625
COTTAGE CHEESE & CHILLI (V)	595
BURNT GARLIC & CHIVE (V)	595
CORIANDER CHILLI OIL CHICKEN	635
CHICKEN GEOUZA	635



MARGHERITA (V) sauce pomodoro, fresh basil, mozzarella	635
VEGETABLES WITH HARISSA (V) assorted vegetables, spiced sauce	635
PANEER TIKKA (V) roasted cottage cheese, onions, green chilli	635
TRUFFLE MUSHROOM (V) mushroom ragout, goat's cheese, scallion	635
SUPER GREEN (V) edamame, broccoli, asparagus, crispy kale, pesto	635
HOT PANEER (V) szechuan peppers, scallions, shallots	635
CHICKEN TIKKA roasted chicken, onions, green chilli	675
HOT CHICKEN szechuan pepper, scallions, shallots	675

VEGETARIAN KEBAB PLATTER (V) paratdaar paneer tikka, dahi kebab, tandoori seya chaap, malai broccoli	1185
NON - VEGETARIAN	
PAHADI CHICKEN TIKKA (GF) (NV) (*) tender morsels of chicken flavoured with coriander, basil and spring onion, cooked in a clay oven	715
MURGH TIKKA (GF) tender morsels of chicken marinated with yoghurt and Indian spices, cooked in a clay oven	715
MURGH KI SEEKH  minced chicken blended with fresh herbs, warming spices, and a hint of mint, skewered and grilled over open flames	715
MURGH MALAI TIKKA (GF) tender morsels of chicken marinated with cream, cheese and cardamom, cooked in a clay oven	725
GOSHT KI SEEKH (GF) minced lamb skewers flavoured with Indian spices, cooked in a clay oven	805
CHELOW KEBAB (New) a delectable tender kebab served on top of saffron rice bed with grilled tornato,onion and green pepper	855
GOSHT KI GALOUTI (GF) pan seared tender mutton kebabs flavoured with aromatic spices, served on ulta tawa mini parantha	825
SARSON MACCHITIKKA (GF) fish marinated with yoghurt, kasundi mustard and yellow chilli, cooked in a tandoor	825
AMRITSARI STYLE FRIED FISH fish marinated with gram flour, chilli and coriander, deep fried to perfection	825
TANDOORI CHICKEN (H/F) juicy chicken marinated in spiced yogurt, char-grilled to perfection in a traditional tandoor.	575/955
NON-VEGETARIAN KEBAB PLATTER murgh tikka, murgh malai tikka, gosht ki seekh, sarsan macchi tikka	1355

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## **VECETARIAN**

VEGETARIAN	
PARATDAAR PANEER TIKKA (V)(GF)(♦) cottage cheese layered with mango and mint chutney, cooked in a clay oven	595
HARI MIRCH KA PANEER TIKKA (V)(GF)	595
cottage cheese marinated with yoghurt, green chilli and Indian spices, cooked in a clay oven	
Und more rapides, cooked ma city over	
HARA BHARA KEBAB	575
deep fried spinach and sesame kebab	
filled with cheese	
DALI VEDAR (V)	595
DAHI KEBAB (V) deep fried hungcurd kebabs flavoured	990
with Indian spices	
CHAKUNDER-E-KHAS (%)	565
beetroot kebab filled with cream cheese & yogurt	
served with methi papdi	
MALAI SOYA CHAAP (V)	575
chunks of soy marinated with yoghurt,	
cream and cheese, cooked in a tandoor	
DOVEDINE MAI ALSEENH AAV V	605
DRY FRUIT MALAI SEEKH (V)( ) minced cottage cheese, cream and assorted nuts,	605
cooked in a clay oven	
BADAMI SUBZ SEEKH KEBAB	595
tandoori skewers of assorted vegetables,	
cottage cheese potato & almonds	
TANDOORI BHARWAN ALOO (V)( )(♥)	605
potatoes filled with cheese, nuts and spices, marinated	OUU
with yoghurt and Indian spices, cooked in a clay oven	
TANDOORI SOYA CHAAP (V)	575
chunks of soy marinated with yoghurt	
and Indian spices, cooked in a tandoor	
MALAI BROCCOLI (V)	605
broccoli florets marinated with yoghurt,	
cream and cheese, cooked in a tandoor	
TANDOORI BHARWAN MUSHROOM (V)	605
button mushrooms filled with cheese & spices, marinated	
with yoghurt, turmeric and Indian spices, cooked in a clay oven	
MUSHROOM GALOUTI (V)	615
pan seared tender mushroom kebabs flavoured	
with aromatic spices, served on mini parantha	

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CRISPY KOREAN CHICKEN WINGS flavoured with gochujang and a homemade spice mix, served with sour cream	615
CRISPY CHICKEN TENDERS batter fried boneless strips of chicken flavoured with a homemade sauce	615
LOADED CHICKEN NACHOS crispy chicken, refried beans, cheddar, guacarnole, tomato salsa, sour cream	625
THAI BASIL CHICKEN (*) crisp wok tossed morsels of chicken cooked with hot basil, asparagus, bok choy, napa cabbage, snow peas	615
CLASSIC CHICKEN LOLLIPOP batter fried crispy chicken lollipops served with an assortment of dips	615
DRUMS OF HEAVEN batter fried crispy chicken lollipops tossed with garlic, chilli and soya	615
BEIJING CHICKEN ( ) wok tossed morsels of chicken cooked with dry red chillies, scallion, peanuts and cashews	615
HERB CRUSTED CRISPY FISH crumb fried fish marinated with herbs and spices, served with tartare souce	765
PEPPER FRIED PRAWNS batter fried Cochin bay prawns tossed with garlic, coriander, lemon and black pepper	915



## **CHOICE OF PENNE OR SPAGHETTI**

ADDADDIATA

ARRADDIATA	
chilli flakes, garlic, parmesan	
VEGETABLES	615
CHICKEN	675
PRAWNS	725
CREAMY PESTO	
basil pesto, garlic, parmesan	
VEGETABLES	615
CHICKEN	675
PRAWNS	725
ALFREDO	
cheese sauce, onions, parmesan	
VEGETABLES	615
CHICKEN	675
PRAWNS	725
SALSA ROSE	
sauce pomodoro, burrata, cream, fresh basil	
VEGETABLES	615
CHICKEN	675
PRAWNS	725
AGLIO OLIO PEPPERONCINO	
garlic, fresh basil, extra virgin olive oil	
VEGETABLES	615
CHICKEN	675
PRAWNS	705

725

## MAKE YOUR OWN ASIAN GRAVY

755

choice of chicken in the following curries:

- o Szechuan Sauce
- o Hot Garlic Sauce
- o Black Pepper Sauce

## Indian Breads

TANDOORI ROTI	95
TANDOORI BUTTER ROTI	105
MISSI ROTI	105
KHAMEERI ROTI	125
LACCHA PARANTHA (regular/pudina/ajwaini/garlic/masala)	125/145
NAAN (plain/butter/garlic/kalonji/zatar/sumac)	105/125/145
KULCHA (aloo / aloo pyaaz / paneer / Amritsari / cheese / cheese & garlic / mutton keema)	145/205
AMRITSARI WADI KULCHA WITH WHITE BUTTER	185



BUTTER CHICKEN (GF)( ) tender morsels of chicken, cooked in a rich tomato gravy	765
CHICKEN TIKKA MASALA (GF)( ) chicken tikka cooked in a rich onion and tomato gravy	765
MURGH KHATTA PYAAZ (GF)( ) chicken tikka cooked in a rich onion and tomato gravy flavoured with sirka pyaaz	765
CHICKEN CHANGEZI (GF)( )(♥) chicken tikka cooked in a rich onion and tomato gravy, flavoured with yellow chilli	765
HOMESTYLE CHICKEN CURRY (GF)( ) spring chicken cooked with onions and tomatoes, flavoured with Indian spices	765
KADHAI CHICKEN (GF)( ) spring chicken tossed with onions, capsicum and tomatoes, flavoured with Indian spices	765
MUTTON ROGAN JOSH (GF) Kashmiri style lamb curry flavoured with dry ginger and fennel	835
LAAL MAAS(GF) lamb cooked in a rich gravy, flavoured with mathania chillies	835
GOSHT NIHARI (*) slow braised lamb flavoured with aromatic spices	835
ANDHRA FISH CURRY fish cooked in a rich coconut gravy tempered with curry leaf & mustard seeds	865
ITALIAN HERB GRILLED CHICKEN grilled chicken marinated in italian herbs, served with pepper sauce, freshly mashed potato & sauteed vegetables	815
CHARMOULA SPICED RIVER SOLE marinated grilled river sole served with lemon butter caper sauce, freshly made mash potato & sautéed vegetable	835
BUTTER GARLIC PRAWNS citrus mash,sauteed vegetable,lemon & caper sauce	865

CHENNA BADAMI KOFTE (New)  chenna dumplings filled with almonds & saffrom simmered in a rich cashew gravy	745
SUFIAANA SPECIAL SHAI MOONG DAL (New) whole green moong lentils cooked with garlic, onion tomatoes and chilli garnished with fried onions	655
AMRITSARI ALOO WADI (New) crispy amritsari wadi in spicy potato gravy	635
SOYA CHAAP ROGAN JOSH fried soya chaap cooked in fried onion and curd gravy	715
DHABA DAL TADKA (V)(GF) assorted lentils cooked with garlic, tornatoes and chilli	495
BANARASI DUM ALOO (V) stuffed potatoes simmered in a rich onion and tomato gravy	715
MAKE YOUR OWN ASIAN GRAVY (V)	645
choice of vegetables or paneer in the following curries:	
o Szechuan Sauce	
o Hot Garlic Sauce	
o Black Pepper Sauce	
PESTO FILLED GRILLED COTTAGE CHEESE STEAK served with garlic mash potatoes, sauteed vegetables, harissa d	
FRESH HERB RUBBED COTTAGE CHEESE STEA cottage cheese steak stuffed with assorted vegetables and cheese served with our own version of b.b.q sauce, fireshly made mash potato & sautéed vegetable	K 675
GREEN THAI CURRY WITH VEGETABLES (V/NV) served with jasmine rice	695
RED THAI CURRY WITH VECETABLES (V/NV) served with jasmine rice	695 / 795



PANEER LABABDAR (V)(GF)( ) cottage cheese cooked in a rich onion and tomato gravy, flavoured with Indian spices	745
PANEER BUTTER MASALA (V)(GF)( ) paneer tikka cooked in a rich tomato gravy, flavoured with fenugreek	745
PANEER CHANCEZI (V)(GF)( )(*) paneer tikka cooked in a rich onlon and tomato gravy flavoured with yellow chilli	745
PANEER KHATTA PYAAZ (V)(GF)( ) paneer tikka cooked in a rich onion and tomato gravy, flavoured with sirka pyaaz	745
AMRITSARI PALAK PANEER (New) fried cottage cheese cooked in rich spinach & garlic gravy flavoured with fenugreek	745
SOYA MAKHAN MASALA (V)( ) tandoori soya chaap, cooked in a rich onion and tomato gravy	715
MUSHROOM RARHA (V)( ) button mushrooms and minced saya cooked in an onion and tomato gravy	745
PINDI CHOLEY a Punjabi classic chickpea dish flavoured with aromatic spices and clarified butter	715
TULSI AUR BADAM KE KOFTE (V)( )(*) cottage cheese dumplings filled with fresh basil and almonds, simmered in a rich onion and cashew gravy	745
NAVRATTAN KORMA rich curry sauted with mashroom, broccoli, baby corn, paneer, fruit cocktail and dry fruits	745
SUBZ DIWANI HANDI (V)(GF)( )(*) assorted vegetables simmered in a rich tamato and cashew gravy	685
DAL MAKHANI (V)(GF) slow cooked black lentils cooked overnight, finished with fresh cream and fenugreek	635
DOUBLE DAL TADKA (V)(GF) moong and masoor lentils cooked with cumin, garlic and onions	545