### SOUPS

Char Roasted Tomato Soup (v)	395
Parmesan Tortellini	
New Wave Laksa (●)	
Fresh Noodles, Coconut Milk,	
Kaffir Lime	
Vegetarian(v)	395
Chicken	445
Shrimp	495
Lobster	795
French Press Tom Yum	
Thai Chilli, Lemongrass, Galangal	
Vegetarian (♥)	395
Chicken	445
Shrimp	495
Lobster	795
The Deconstructed Manchow	
Our Version of an All-Time Favourite	



Vegetarian (♥)	395
Chicken	445
Shrimp	495
Lobster	795

Dumpling Broth		Chipotle Caesar Salad	
An All-Time Favourite		A Spicy Twist to an	
Vegetarian (*)	395	All-Time Classic	
Chicken	445	Vegetarian (v)	495
Shrimp	495	Chicken	645
Lobster	795	Shrimp	945
		Lobster	1795
Classic Sweet Corn			
Vegetarian (*)	395	Hummus Bill Bean	
Chicken	445	Edamame Hummus, Peppers, Olive	es,
Shrimp	495	Pita, Achari Mayo, Pappadums	
Lobster	795	Vegetarian(v)	545
		Chicken	645
CALADO			
SALADS		Pulled Chicken and Vegetable	
		Spaghetti Salad (gf)	645
Porche Apple Som Tam (*/*/*)	495	Almonds, Shallots,	
Raw Papaya, Thai Red Chillies,		Berries, Kasundi Dressing	
Candied Peanuts, Coriander			
		Teriyaki Chicken Salad	645
Burrata and Avocado (v)	725	Lettuce, Cucumber, Sesame	
Mesclun, Lavash Chips, Feta,			
Chickpeas, Balsamic Glaze		Dynamite Shrimp Salad	945
		Glass Noodlas Scallings Chilli	

## APPETIZERS

Herb & Pistachio Paneer Tikka (v/gf/e)	695	Wok Tossed 3 Pepper	695	
Scallions, Basil, Chilli Oil,		Cottage Cheese (v)		
Pistachio Cream		Crispy Cottage Cheese Tossed		
		With Garlic, Chilli And Bell Peppel	rs	
Thai Malai Broccoli (v)	695			
Florets of Broccoli Flavoured		Chilli Mushrooms and Tofu (v)	695	
with Thai Herbs and Chilli,		Batter Fried Crispy Mushrooms		
Cooked in a Clay Oven,		and Tofu Tossed with Garlic,		
Served with Thecha		Chilli and Scallions		
Mushroom Truffle Galouti	725	Orange Plum Lotus Stem(*)	645	
Swiss Roll (●/v)		Crispy Lotus Stem Tossed with		
Pan Fried Galouti Kebab		Bird Eye Chilli and Plum Sauce		
Roulades, Cooked on Skewers,				
Served with Green Chilli Tartare		Wok Tossed Edamame(v)	795	
		Choice Of Sea Salt/Togarashi/Kime	chi	
Bhatti Soya Chaap (v)	695			
Soya Chaap Marinated with Special		Katsu Paneer Soft Taco (v)	695	
In-House Spice Blend, Cooked in Clay Ov	ren	Golden Curry Sauce, Crumbed		
		Cottage Cheese, Sweet N Sour Ca	rrot	

### **APPETIZERS**

Garlic, Chilli and Bell Peppers

Mezze platter (v)	1295	Beijing Chicken(✔)	750
Pita, Fattoush, Basil Falafel,		Crispy Chicken Morsels	
Egyptian Salsa, Torshi, Chilli Oil		Wok Tossed with Garlic,	
Hummus, Babaganoush		Dry Red Chilli, Coriander,	
		Peanuts and Cashew	
Chilli Squash Sambusek / (*)	695		
Roasted Pumpkin, Cream Cheese,		Indo Turkish Mutton	925
Pine Nuts, Bird Eye Chilli,		Seekh Kebab	
House Spiced Dip		Originating From The Turkish	
		Sheesh the Kebab is Cooked	in
Avocado Puchka (v)	695	a Tandoor Made with Blend o	of
Thecha, Sweet Curd		Minced Mutton, Indian Spice	s and
		Finished with Sumac Butter	
Baked Nacho Bowl	695		
Guacamole, Sour Cream,		Australian Tandoori	2495
Cheddar, Pico De Gallo		Lamb Chops (*/gf)	
Vegetaria / Chicken		Beetroot, Chives, Homemade	
		Caviar, Mango Mint Chutney	
Cheesy Chicken Tikka Skewers	795		
Molten Cheese, Kachumber,		Koliwada Beer Batter	925
Yoghurt Mint Dip		Fish Fingers (*)	
		Marinated with Fresh Lager,	
3 Pepper Chicken	795	Served with Tartare Sauce	
Crispy Chicken Tossed with			

### **APPETIZERS**

Achari Fish Tikka	925	Bang Bang Prawns	1195
Served with Mini-Pappadums		Batter Fried Crispy Prawns	
and Mint Chutney Mayo		Tossed in Bang Bang Sauce	
Kasundi Tandoori Jhinga (gf)	1195	Wok Tossed Chili	1195
Prawns Marinated with Yoghurt		Micro Shrimps	
and Kasundi Mustard, Cooked		Small Shrimps with Chilies	
in a Tandoor		and Spring Onions, Quick	
		Tossed in the Wok, and Served	MAN
The Classic Otak Ota (★/◆)	975	with a Sweet Chilli Lime Sauce	2012
Minced Fish Wrapped Banana Leaf			
Parcels, Grilled and Served with		Sushi Grade Tuna and	995
a Spicy Peanut Curry Dip		Melon Spicy Puchka	
		Fresh Chilli, Yuzu, Fresh Corian	der
Grilled Gambas Al Pilpil (gf)	1195		
Tiger Prawn Butterfly, with		Tandoori Lobster (gf)	2495
Fresh Chilies, Garlic and Parsley,		Lobsters Marinated with	
Grilled to Perfection and Served		Yoghurt and India Spices,	
with a Lemony Bell Pepper Tapenade	2	Cooked in a Tandoor	
Porche Tempura Basket	1195	Black Pepper Lobster (*)	2495
Prawns, Fish and Calamari,		Wok Tossed Crispy Lobsters,	
Served with Asian Greens		Flavoured with Garlic and	
		Black Pepper	

# FROM THE WOOD-FIRED OVEN

Mushy Corny Onion	725
Caramelised Onion, Sweet Corn Kernels,	
Button Mushrooms, Sauce Bianco,	
Charred Cherry Tomatoes, Buffalo Mozzarella,	
Arugula, Balsamic Glaze	
Add Chicken Ham/Truffle Oil	225
Chicken Four Ways	795
Chicken Ham, Bbq Chicken, Pulled Roasted Chicken,	
Chicken Sausage, Olives, Caramelized Onions,	
Buffalo Mozzarella, Sauce Pomodoro, Matured Cheddar,	
Arugula, Balsamic Glaze	
Add Burrata	325
Chicken Pepperoni	795
Sauce Pomodoro, Jalapenos, Flat Leaf Parsley	
Tandoori Pollo	795
Makhni Sauce, Green Chilli, Roasted Onions	

## FROM THE WOOD-FIRED OVEN

#### Margherita Classico (v)

695

Sauce Pomodoro, Buffalo Mozzarella, Fresh Basil, Rucola, Extra Virgin Olive Oil

#### Sunkissed Burrata (\*/v/\*)

795

Sauce Pomodoro, Sundried Tomatoes,
Roasted Whole Garlic, Basil Pesto Swirls,
Fresh Burrata, Pine Nuts, Croutons

#### Quattro Fromaggio (v)

795

Buffalo Mozzarella, Mature Cheddar, Scarmoza, Parmesan, Italian Tomatoes, Extra Virgin Olive Oil

#### Go Green (v)

725

Sauce Bianco, Buffalo Mozzarella,
Broccoli, Sautéed Spinach, Sundried Tomatoes,
Olives, Pine Nuts, Feta Cheese Crumble
Add Burrata



#### LET'S ROLL UP

Caviar, Salmon, Tanuki

	4pc	8pc		4pc	8 <b>p</b>
Californian Roll (v)	595	995	OG Californian Roll	695	119
Avocado, Asparagus,			Crab Sticks, Avocado,		
Cucumber, Mango Mayo			Asparagus, Cucumber,		
			Mango Mayo, Caviar		
Yasai Tempura Maki (v)	595	995			
Vegetable Tempura,			Shrimp Tempura Roll	695	119
Pickled Radish, Wasabi Mayo			Cucumber, Avocado,		
			Sesame Seeds, Chilli Ma	yo	
Triple Mush (v)	595	995			
Shiitake, Enoki,			Dragon Roll	695	11
Portobello, Umeboshi			Eel, Salmon,		
			Flying Fish Roe,		
Truffle Edamame (v)	595	995	Avocado, Cream Cheese		
Cream Cheese, Edamame,					
Red Cabbage			Maki Zushi Platter 12pc		
			Pick any 3 Variety		
Florida Roll	695	1195	Veg		149
Spicy Prawn, Cucumber,			Non Veg		174
Avocado, Sesame Seeds,					

#### DIM SUM

Truffle, Mushroom, 575 Cream Cheese (v) Bokchoy Wrapped 525 Assorted Asian Greens (v) Spicy Vegetable and 525 Water Chestnut(v) Four Season Garlic 525 Curry Gyoza (★/v) Chilli Oil, Coriander 575 and Chicken Malay Style Laksa 575 Chicken Gyoza Butter Garlic Prawn 645 with Thecha (\*) Crab stick & Scallion 575 with Penang Curry



Konjee Crispy Mushroom (v)

525

Korean StyleCottage Cheese (v)

525

Sichuan Style Chicken

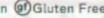
675

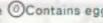
Lamb Bulgogi

675

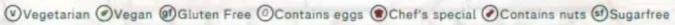
Prawn Karaage (\*)













and Tomato Gravy, Flavoured with

Whole Garlic and Indian Spices

Parmesan Chicken Schnitzel (*)	895	Gilafi Biryani	895
Nut Crumb Butter,		Aromatic Basmati Rice	
Lemon Juice, French Fries		Cooked on Dum with Mutton,	
		Served with Burhani Raita	
Porche Butter Chicken (●/gf/✔)	895		
Chicken Tikka Simmered in a		Salmon Steak (*)	1695
Rich Tomato Gravy, Flavoured		Garlic, Parsley, Dill,	
with Fresh Cream and Fenugreek		Pok Choy, Orange Nage	
Chicken Curry Chefs Style (gf)	825	Penne With Shrimp	995
Our Version of Home Style		Fresh Shrimp, Sun-Dried	
Chicken Curry		Tomatoes, Mushrooms, Basil,	
		White Wine Garlic Sauce	
Patialashahi Meat (*/gf)	995		
Mutton Cooked in an Onion			

Subz Biryani (V/gf)	745	Mushroom Changezi (v/gf/♥)	795
Aromatic Basmati Rice		Mushroom Cooked in a Rich	
Cooked on Dum with Assorted		Onion And Cashew Gravy,	
Vegetables, Served with Burhani Raita		Flavoured with Indian Spices	
Paneer Butter Masala (v/gf/*)	795	Palak Burrata (●/V/gf)	895
Cottage Cheese Simmered in a		Fresh Spinach Tempered with	
Rich Tomato Gravy, Flavoured with		Garlic, Cumin and Red Chilli,	
Fresh Cream and Fenugreek		Topped with Fresh Burrata	
Dal Makhni (v/gf)	595	Malai Kofta (*)	795
Slow Cooked Black Lentils Simmered		Cottage Cheese and Reduced	
Overnight, Flavoured with Fresh Cream		Milk Dumpling Filled with Nuts	
and Fenugreek		Served in White Gravy	
Subz Handi (V/gf/✔)	745	Potato Gnocchi (*)	
Assorted Vegetables Cooked in		Mushroom Ragout	745
a Rich Onion and Cashew Gravy,		Lamb Ragout	945
Flavoured with Indian Spices			

Stir Fry in Black Pepper Sauce		Chicken Kra Pao	
Served with Sticky Rice/ Noodles		Served with Sticky Rice	825
Vegetables (v)	795		
Egg and Chicken	825	Hong Kong Style	
Shrimp	1095	Black Pepper Lamb	1195
		Served with Sticky Rice/ Noodles	
Stir Fry in Black Bean Sauce			
Served with Sticky Rice/ Noodles		Korean Style Hotpot Rice Bowl	
Vegetables (v)	795	(Served During Lunch Hours)	
Egg and Chicken	825	Spinach, Moong Sprouts, Zucchini	7.4
Shrimp	1095	Napa Cabbage, Shiitake Mushroon	ns,
		Carrot, Crispy Enoki, Sticky Rice	
Stir Fry in White Garlic Sauce		Vegetables (v)	795
Served with Sticky Rice/ Noodles		Egg and Chicken	825
Vegetables (v)	795	Shrimp	1095
Egg and Chicken	825		
Shrimp	1095	Korean Style Noodle Stone Bowl	
		(Served During Lunch Hours)	
Stir Fry in Kung Pao Sauce		Spinach, Moong Sprouts, Zucchini	
Served with Sticky Rice/ Noodles		Napa Cabbage, Carrot, Shiitake	
Vegetables (v)	795	Mushrooms, Crispy Enoki, Noodles	
Egg and Chicken	825	Vegetables (v)	795
Shrimp	1095	Egg and Chicken	825
		Shrimp	1095

Spiced Risotto with	745	Green Thai Curry	
Roasted Vegetables (v/gf)		Served with Jasmine Rice	
Wild Mushrooms, Parmesan		Vegetables (v)	795
		Egg and Chicken	825
Fettuccine Alfredo with	745	Shrimp	1095
Pesto Crostini (v)			
Cream, Butter, Parmesan		Katsu Curry	
		Served with Japanese Rice,	
Tomato and Spinach Risotto (v)	745	Edamame, Taquan and Pickle	d
Crumb Fried Brie, Basil Oil		Cucumber	
		Crumb Fried Tofu (V)	795
Stir Fried Asian Greens (v)	795	Crispy Shiitake Mushrooms	825
Served with Sticky Rice/Noodles		Crumb Fried Chicken	825
		Crumb Fried Fish	1095
Mushroom Kra Pao (v)	795		
Served with Sticky Rice		Stir Fry in Sichuan Sauce	
		Served with Sticky Rice	
Stir Fry in Hot Garlic Sauce		Vegetables (v)	795
Served with Sticky Rice/Noodles		Egg and Chicken	825
Vegetables (v)	795	Shrimp	1095
Egg and Chicken	825		
Shrimp	1095		



Berry Crepe Suzette (\*/v)

Citrus Segments, Orange Liqueur

Loaded Hot Chocolate Brownie (v/e)

Served With Vanilla Gelato

Baked Shahi Tukda (\*/v/\*)

Saffron, Rabri, 24k Gold

Mascarpone Affogato (v/≥)

Honeycomb Cheesecake (v/e)

Roasted Hazelnuts

495

395

395

395

















Served with Fries, Vegetables

Herb Roasted Chicken (Half/Full)

Arabic Style Chicken (Half/Full)

Indian Spiced Chicken (Half/Full)

Chettinad Chicken (Half/Full)

995/1850

995/1850

995/1850

995/1850



#### RICE AND NOOLDLES

Wok Tossed Black Bean Noodles		Jeera Rice (V/gf)
Vegetables (♥)	345	
Chicken	445	Steamed Basmati Rice (gf)
Prawns	595	
		Jasmine Rice (gf)
Singaporean Noodles		
Vegetables(*)	345	
Chicken •	445	
Prawns	595	
Wok Tossed Noodles		
Vegetables(♥)	345	
Chicken	445	
Prawns	595	
Basil Fried Rice		
Vegetables(♥)	345	
Chicken	445	
Prawns	595	
Edamame and Burnt Garlic F	ried Rice	
Vegetables (*)	345	
Chicken	445	

Prawns

### ACCOMPANIMENTS INDIAN BREADS

French Fries	325	Tandoori Roti	95
Salted/Peri-Peri/Truffle/Cheesy		Butter/Plain	
Potato Wedges	325	Missi Roti	125
Salted/Peri-Peri/Truffle/Cheesy			
		Laccha parantha	145
Raita	325	Regular/Pudina/Ajwaini/	
Ptain		Garlic/Masala	
Boondi			
Pineapple		Plain Naan	125
Mix Veg			
		Flavoured Naan	145
Sauteed Vegetables	595	Butter/Garlic/Kalonji/Chilli/Pudina	
Mashed Potato	325	Stuffed Kulcha	195
		Aloo/Aloo pyaaz/Paneer	
Indian Green Salad	245		
		Cheese Kulcha	295
		Cheese/Cheese & garlic	