



FOOD MENU



NUQI

[noo-kee] / meaning: pure

At NUQI, we take you on a journey to the dreamy Mediterranean lands of white walls, blue accents, delicious food and love!

A romantic and enticing environment that takes us all away from the daily toils into a space of escapism.

Claim a spot to relax with your friends, family or loved one as you savour the flavours from our specially curated Mediterranean menu and as the sun sets, get a bit more playful as you enjoy vibrant music and a cocktail or two!

A space with exploration, entertainment, excitement and purity at its very heart!

Mediterranean Cuisine

SOUP

TUSCAN TOMATO 350
Blistered tomato and basil soup, served with soup sticks

FRENCH ONION SOUP 350
Served with fresh garlic and fresh baked cheesy garlic bread

MUSHROOM CAPPUCINO 390
Creamy shiitake and button mushroom soup served with mushroom lather

BROCCOLI ALMOND SOUP 390
Broccoli & almond pureed soup served with almond flakes & toasted garlic bread

SALAD

FRESH WATERMELON & FETA SALAD 550
Fresh watermelon chunks, served with rocket leaves, feta and balsamic reduction

BEETROOT CARPACCIO SALAD WITH TRUFFLE WHIPPED GOAT CHEESE 550
Thin sliced cured beetroot served with orange segments, crushed nuts and whipped goat cheese cream

PESTO STUFFED BOCCONCINI CHEESE SALAD 550
Served with seasonal salad leaves and mint and orange vinaigrette

APPLE AND MINT SALAD WITH FRESH MUSTARD VINAIGRETTE 550 / 590
Served with seasonal greens, steamed vegetables and candied nuts. Choice of:

- Grilled Paprika Cottage Cheese
- Smoked Chicken

APPETISERS

VEGETARIAN

AVOCADO TOAST 590
Spicy tahini spread, avocado, lemon, black sesame, parmesan and parsley

BALSAMIC GLAZED TOMATO AND MOZZARELLA BRUSCHETTA 530
Balsamic vinegar glazed baby tomatoes served with buffalo mozzarella on a crispy toast

PARMESAN ROASTED POTATOES 530
Heirloom potatoes, melted parmesan cheese, sriracha dip

BEETROOT & FETA CHEESE KEBAB 590
Beetroot kebabs stuffed with feta cheese and flavoured with Indian spices

CHARRED BROCCOLI WITH SPICY ROMESCO SAMBAL 590
Roasted broccoli served with spicy bell pepper dip

COTTAGE CHEESE SKEWERS WITH ADOBO BARBEQUE SAUCE 590
Cottage cheese cubes and bell peppers glazed with spicy adobo sauce, served with house salad

MUSHROOM SKEWERS 590
Grilled skewered mushrooms marinated in garlic and fine Italian herbs

NON-VEGETARIAN

GLAZED CHICKEN CHUNKS, CARAMELISED ONIONS
AND GOAT CHEESE BRUSCHETTA 590
Served on a toasted garlic bread with arugula leaves

CHICKEN SCHNITZEL 650
Crispy batter coated chicken pieces served with spicy mayonnaise and seasonal salad

JALAPEÑOS AND GARLIC BAKED CHICKEN 750
Lebanese style one pot baked chicken with jalapeños and garlic

FISH AND CHIPS 890
Batter coated filet of sole fish served with fries and tartare sauce

PRAWNS ALLA BUSARA 950
Prawns cooked with a tangy tomato and garlic sauce

COLD MEZZE

Mezze selections are served with a side of pita bread, seasonal pickles, sumac onions and tabouleh salad

HUMMUS 490
Smooth chickpea dip with tahini, lemon juice and olive oil

LABNEH 490
Garlic flavored yogurt dip with olive oil

MUHAMMARA OR MOUTABEL 490
Red bell peppers and walnut dip

HOT MEZZE

Mezze selections are served with a side of pita bread, seasoned pickles, sumac onions and tabouleh salad

VEGETARIAN

RAKAKAT 590
Crispy rolls stuffed with mozzarella cheese

FALAFEL 590
Middle eastern fritters made with chickpeas and herbs

BASIL PANEER TIKKA SKEWERS 590
Fresh basil and herbs marinated paneer tikka skewers

MUSHROOM GALOUTI 590
Mouth melting mushroom kebabs cooked on a griddle

NON VEGETARIAN

QAWARMA 750
Arabic spiced minced lamb on a bed of hummus

ADANA KEBAB 750
Ground Lamb kebabs shaped around a skewer

KIBBEH 750
Minced mutton kebabs seasoned with chopped onions

JUJEH KEBAB 750
Grilled boneless chicken flavoured with saffron and spices

SHISH TOUK 750
Skewered chicken kebabs bathed in a yoghurt marinade

COLD MEZZE

Mezze selections are served with a side of pita bread, seasonal pickles, sumac onions and tabouleh salad

HUMMUS <i>Smooth chickpea dip with tahini, lemon juice and olive oil</i>	490
LABNEH <i>Garlic flavored yogurt dip with olive oil</i>	490
MUHAMMARA OR MOUTABEL <i>Red bell peppers and walnut dip</i>	490

HOT MEZZE

Mezze selections are served with a side of pita bread, seasoned pickles, sumac onions and tabouleh salad

VEGETARIAN

RAKAKAT <i>Crispy rolls stuffed with mozzarella cheese</i>	590
FALAFEL <i>Middle eastern fritters made with chickpeas and herbs</i>	590
BASIL PANEER TIKKA SKEWERS <i>Fresh basil and herbs marinated paneer tikka skewers</i>	590
MUSHROOM GALOUTI <i>Mouth melting mushroom kebabs cooked on a griddle</i>	590

NON VEGETARIAN

QAWARMA <i>Arabic spiced minced lamb on a bed of hummus</i>	750
ADANA KEBAB <i>Ground Lamb kebabs shaped around a skewer</i>	750
KIBBEH <i>Minced mutton kebabs seasoned with chopped onions</i>	750
JUJEH KEBAB <i>Grilled boneless chicken flavoured with saffron and spices</i>	750
SHISH TOUK <i>Skewered chicken kebabs bathed in a yoghurt marinade</i>	750

SIZZLERS

Served with Sautéed Vegetables, French Fries and Grilled Pineapple

COTTAGE CHEESE IN MUSHROOM PEPPER SAUCE	790
GRILLED CHICKEN IN RED WINE SAUCE	890
SOLE FISH FILLET IN BARBECUE SAUCE	950
PRAWNS IN LEMON CAPER SAUCE (Served with Spaghetti)	990

MAIN COURSE

VEGETARIAN

MUSHROOM AND TOMATO FILLED CHEESE STEAK	690
<i>Served with Barbecue sauce, mashed potatoes, grilled vegetables</i>	

PESTO STUFFED CHEESE STEAK WITH JALAPEÑO SAUCE	690
<i>Basil and garlic flavoured cheese steaks served with herbed rice</i>	

PARMESAN AND MUSHROOM DUXELLE RAVIOLI	690
<i>Ravioli stuffed with chopped mushrooms & parmesan cheese served with sage butter sauce</i>	

ROSTI	590
<i>Potato cake topped with mushrooms, bell peppers and olives</i>	

NON-VEGETARIAN

CHICKEN CLEMENTINE	790
<i>Orange glazed chicken served with grilled vegetables</i>	

GRILLED CHICKEN WITH SUN DRIED TOMATO PESTO	790
<i>Served with button mushrooms & potato mash</i>	

GRILLED CHICKEN HARISSA SAUCE	790
<i>Hot chilli pepper paste marinated chicken chunks served on a bed of saffron cous cous</i>	

GRILLED SOLE FISH IN LEMON BUTTER SAUCE	950
<i>Served with mashed potatoes and grilled vegetables</i>	

HARISSA BAKED FISH WITH HERBED COUS COUS	950
<i>Harissa marinated sole with sautéed vegetables on a bed of herbed cous cous</i>	

PRAWNS ESPATADA	990
<i>Sautéed prawns in garlic & tomato sauce, wine and black pepper served on a bed of herbed rice</i>	

Wood Fired Pizza

VEGETARIAN

MARGHERITA PIZZA	690
<i>Buffalo Mozzarella, fresh Basil Leaves, homemade tomato pilati sauce</i>	
PESTO VERDE PIZZA	750
<i>Roasted Garlic, Buffalo mozzarella, parmesan, baby arugula and balsamic glaze</i>	
FARM FRESH SEASONAL VEGETABLE PIZZA	750
<i>Broccoli, button mushrooms, corn, buffalo mozzarella, olives, bell pepper trio, home made tomato pilati sauce</i>	
SPINACH, MUSHROOM AND SUNDRIED TOMATOES PIZZA	750
<i>Buffalo mozzarella, olives, tomato pilati sauce</i>	
PANEER TIKKA PIZZA	750
<i>Fresh grilled paneer tikka, bell peppers, onions in tomato sauce</i>	

NON-VEGETARIAN

PEPPERONI AND SAUSAGE PIZZA	790
<i>Pepperoni, chicken sausage, bell peppers, caramelised onions, and burnt garlic</i>	
SMOKED CHICKEN, BABY SPINACH AND THREE PEPPER PIZZA	790
<i>Cayenne drizzled trio of bell peppers, smoked chicken, Homemade tomato pilati sauce, buffalo mozzarella and baby spinach</i>	
BARBECUED CHICKEN, CHEDDAR AND CORN PIZZA	790
<i>Barbecued chicken chunks, caramelized onions, American corn, bell peppers and barbeque sauce</i>	
CHICKEN TIKKA PIZZA	790
<i>Makhani tomato sauce, bell peppers, fresh roasted chicken tikka chunks, caramelised onions</i>	
CLASSIC PEPPERONI PIZZA	790
<i>Pepperoni, tomato pilati sauce, fresh mozzarella</i>	

Indian Cuisine

STARTERS

VEGETARIAN

TOKRI CHAAT

500 / 650

Sliced tikka with a touch of chaat masala in a crispy basket.

Choice of:

- Paneer Tikka
- Chicken Tikka

GOL GAPPA PLATTER (10 pc)

340

All time favourite treat, stuffed with seasoned potatoes, served with sweet imli water and spicy cumin & mint water

CHILLI RAISINS DAHI KE KEBAB

550

Crispy fried yogurt kebabs stuffed with cheese, chilli and raisins

ROASTED GARLIC PANEER TIKKA

550

Charred paneer cubes infused with roasted garlic and yellow chili marinade

BALOCHI HARI GOBI

550

Traditional Pakistani dish made with broccoli, stir fried with spices and green chillies

PESHAWARI STUFFED MUSHROOM

550

Whole mushrooms stuffed with cheese in a creamy saffron marinade, char grilled in tandoor

GUNPOWDER POTATOES

490

Stuffed potatoes, smoke grilled and tossed with butter, crushed aromatic seeds and herbs

CHARGRILLED VEGETABLES PLATTER

690

Exotic vegetables chargrilled, served on a sizzling platter

NON-VEGETARIAN

MURGH MALAI KEBAB

650

Chicken kebabs marinated in yogurt, cream cheese and Indian spices skewered and grilled

CHICKEN SEEKH PAK

650

Juicy seekh kebabs napped in a rich coriander gravy

TANDOORI CHICKEN

650

Half chicken, marinated in spiced yogurt, roasted in a clay oven

TAWA MUTTON BOTI KEBAB

750

Chunks of mutton marinated in yogurt mix overnight and grilled, served with sliced onions and lemon

MUTTON CHAPLI KEBAB

750

Chef's special mutton kebabs

MUTTON KEEMA PAV

750

Minced keema stuffed in fresh baked pao breads with mint coriander dip

MUTTON SEEKH KABAB	750
Minced mutton skewered and cooked in a clay oven	
KALI MIRCH METHI FISH TIKKA	890
Fish tikka with crushed black pepper and fenugreek leaves served with crackling spinach	
TANDOORI SPICED GRILLED PRAWNS	950
Jumbo shrimps marinated in tandoori spices served with onions	
CHAR GRILLED MEATS PLATTER	1290
Chicken Malai Kabab, Mutton Seekh, Fish Kali Mirch Methi Tikka, Spiced Grilled Prawns	
MAIN COURSE	
VEGETARIAN	
PANEER TIKKA BUTTER MASALA	590
Fresh cottage cheese from the tandoor in a rich tomato butter gravy	
PANEER KADAHI LAJAWAB	590
Cottage cheese tossed with onions, tomatoes & capsicum gravy	
PALAK MAKAI KE KOFTE	550
Mashed corn and spinach dumplings spiced with fennel, ginger and whole spices, rich in cashew nut gravy	
DUM ALOO KASHMIRI	550
Baby potatoes tossed in a rich Kashmiri yoghurt gravy	
KAJU KHUMB MASALA	590
Mushrooms and cashew nuts in a rich, spicy tomato and onion gravy	
MIXED VEGETABLE SALAN	550
Assorted vegetables on a bed of aromatic Indian gravy	
DAAL KABILA	490
Yellow lentils cooked with fresh onions, tomatoes, favored with indian spices and garnished with coriander leaves	
ANGEETHI DAL MAKHANI	490
Daal makhani loaded with cream and butter cooked overnight on an Angeethi	
NON-VEGETARIAN	
MURGH MAKHANI	690
Tender roasted chicken pieces, cooked in makhani gravy and cashew paste with Indian spices	
KADHAI BHUNA CHICKEN	690
Chicken cuts cooked with onion, bell peppers and crushed whole spices	
JUNGLEE MURGH	690
Chicken cooked and served in a thin yogurt gravy favored with coriander and cardamom	
CHICKEN RARHA MASALA	690
Chicken pieces and minced chicken in a thick curry with cumin, herbs and Indian spices	

MURGH TIKKA METHI MALAI OR BUTTER MASALA	690
Chargrilled chicken with choice of fenugreek flavoured gravy or rich tomato butter gravy	
MUTTON DHABHA STYLE	850
<i>A rich mutton dish cooked in traditional Punjabi style</i>	
GOSHT ROGAN JOSH	850
Slow cooked mutton in aromatic Kashmiri spices, rich and bursting with flavour	
TOMATO FISH	890
Tender Sole fish simmered in a tangy, spiced tomato gravy with bold Indian flavours	
RICE & BIRYANI	
CHEF'S SIGNATURE HARA MASALA BIRYANI	590
Mixed vegetable biryani cooked with aromatic herbs, spices and yoghurt	
HYDERABADI CHICKEN DUM BIRYANI	690
Chicken pieces marinated with south Indian masalas and whole spices, served with salan	
DUM PUKHT GOSHT BIRYANI	790
Mutton chunks marinated with rich aromatic spices and herbed rice, served with salan	
JEERA PULAO	390
PULAO - PEAS / MIXED VEGETABLE	450
ACCOMPANIMENTS	
GREEN SALAD	340
RUSSIAN SALAD	390
RAITA (MIXED / MINT / PINEAPPLE)	340
INDIAN BREADS	
TANDOORI ROTI	60
PLAIN NAAN	80
MISSI ROTI	85
NAAN - BUTTER / GARLIC	95
PARANTHA - LACHHA / MIRCHI / PUDINA	95
KULCHA - ONION / STUFFED	145
ASSORTED BABY NAAN PLATTER	390
Mushroom stuffed baby Naan, Cheesy Garlic baby Naan, Daal Makhani	
PANEER NAAN WITH GRAVY	390
KEEMA NAAN WITH GRAVY	490

Pan Asian Cuisine

SOUP

TOM YUM SOUP

350 / 390 / 450

A popular sour and spicy Thai soup. Choice of:

- Vegetarian
- Chicken
- Prawn

MIZUTAKI SOUP

370 / 390 / 450

Japanese hot pot soup cooked in vegetable stock, served with spring onion, garlic and ginger

- Exotic vegetables
- Chilli oil chicken
- Lemongrass prawns

LEMON CORIANDER SOUP

350 / 390

Lemon and coriander broth, flavored with lemon zest

- Vegetarian
- Chicken

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MANCHOW SOUP

350 / 390

A thick soy based soup served with fried noodles

- Vegetarian
- Chicken

CRISPY RICE SOUP

350 / 390

The crackle of rice in this soup gives a sizzling start to your meal

- Vegetarian
- Chicken

THUKPA

350 / 390 / 450

Nepalese clear broth made with rice noodles, veggies, bean sprouts

- Tofu
- Chicken
- Shrimp

SALAD

CHICKEN LARB GAI SALAD

550

Minced chicken salad with mint, red onion, hints of Thai herbs and lime juice with roasted quinoa

ASIAN MANGO SALAD

490

Bok Choy, carrots, coriander, bell peppers with crunchy peanut dressing

STARTERS

VEGETARIAN

KUNG PAO TOFU	590
Crispy fried tofu with chili, roasted cashewnuts and bell pepper	
STIR FRIED ASIAN EXOTIC VEGETABLES	590
Edamame, water chestnut, broccoli, zucchini, shiitake mushroom stir fried with chilli garlic sauce	
COTTAGE CHEESE AND BOK CHOY BASIL CHILLI GARLIC	590
Spicy stir-fried cottage cheese and Bok choy with green beans, garlic, Thai red chilli and basil	
STIR FRIED BROCCOLI AND SHIITAKE MUSHROOM	590
Broccoli florets and button mushroom stir fried with Asian herbs served with oyster sauce	
COTTAGE CHEESE IN LEMONGRASS PEPPERS	550
Panko fried cottage cheese tossed in chopped bell peppers, lemongrass and lime	
KONJEE CRISPY MUSHROOM	550
Crispy mushrooms, bell peppers, spring onions, honey chili glaze	
CRISPY VEGETABLES SALT & PEPPER	550
Batter fried vegetables tossed with capsicum & garlic	
THAI SPICED CRISPY MOZZARELLA CIGARS	550
Served in shot glasses with honey chilli sauce	
CRACKLING SPINACH WITH CORN	550
Crispy fried spinach sautéed with garlic, ginger and peppers topped with crispy corn	

NON-VEGETARIAN

WASABI PRAWNS	890
Crispy fried prawns tossed in roasted sesame seeds served with creamy wasabi sauce	
GARLIC PRAWNS BLACK PEPPER BUTTER	890
Battered prawns tossed in black pepper, butter, garlic and white wine.	
STIR FRIED FISH BASIL & GINGER	890
Sole fish cooked with ginger and fresh basil with a dash of rice wine	
BLACK PEPPER SHREDDED CHICKEN	690
Shredded chicken tossed with bell peppers, oriental sauce and crushed black pepper	
THAI YAKITORI CHICKEN	690
Boneless chicken pieces marinated in yakitori sauce and char grilled	
STAR ANISE CHICKEN WITH CRACKLING SPINACH	690
Five spice flavoured crispy chicken, star anise and dry red chilli with crackling spinach	
KUNG PAO CHICKEN	690
Juicy chicken cubes with roasted peanuts and Oriental sauce	
CRISPY CHICKEN HONEY SESAME	690
Honey glazed chicken topped with toasted sesame sauce	
THAI CHICKEN SATAY	690
Grilled skewered chicken flavoured with Thai spices, served with peanut dip	

MAIN COURSE

650

MAPO TOFU

Chilli bean, Silken tofu, rice, bok choy and mushroom

THREE TREASURE VEGETABLES IN SOYA GINGER SAUCE 625 / 650 / 750 / 890 / 920
Exotic oriental vegetables in a delicately flavoured sauce. Choice of:

- Cottage Cheese
- Silken Tofu
- Chicken
- Fish
- Prawns

EXOTIC VEGETABLES IN BASIL SAUCE

625 / 650 / 750 / 890 / 920

Broccoli, zucchini, basil and water chestnut in a thick Thai basil sauce. Choice of:

- Cottage Cheese
- Silken Tofu
- Chicken
- Fish
- Prawns

CHINESE GREENS IN SCHEZWAN CHILLI BEAN

625 / 650 / 750 / 890 / 920

Wok tossed Bok choy, zucchini, beans, broccoli and edamame with bird eye chilli in Schezwan sauce. Choice of:

- Grilled Cottage Cheese
- Diced Tofu
- Chicken
- Fish
- Prawns

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THAI RED / GREEN CURRY

625 / 650 / 750 / 890 / 920

Thai style curry cooked in coconut milk with galangal, lemon grass and fresh red chilli. Choice of:

- Cottage Cheese
- Tofu
- Sliced Chicken
- Fish
- Prawns

WILD MUSHROOMS IN CHILLI OYSTER

625 / 650 / 750 / 890 / 920

Assorted wild mushrooms wok tossed in spicy chilli and oyster sauce with spring onions and fried garlic. Choice of:

- Cottage Cheese
- Tofu
- Chicken
- Fish
- Prawns

KHAO SUEY

750 / 790 / 850 / 990

Coconut milk-based Burmese broth, exotic veggies, served with assorted condiments. Choice of:
Diced Cottage Cheese

- Silken Tofu
- Chicken
- Prawn

SHREDDED CHICKEN IN CHILLI / GARLIC SAUCE

790

Classic chilli chicken. Option of chilli or garlic sauce

HOT STONE BOWLS

Sizzling hot meal bowls served with rice or noodles

750

STIR FRIED GREENS

Snow peas, mushrooms, bok choy, broccoli, sticky rice

850

CHICKEN KRAPOW

Minced chicken, spring onions, basil, dark soy, red chilli, garlic, sticky rice

TERIYAKI BOWL

750 / 790 / 850 / 890 / 920

Sticky rice cooked in basil and chili oil with mushroom, water chestnut, spring onions, peanuts, chives, corn and onion. Choice of:

- Cottage cheese
- Tofu
- Chicken
- Fish
- Prawn

RAMEN BOWL

750 / 790 / 890 / 920

Fresh noodles in a broth with sautéed vegetables, shiitake mushrooms, bok choy, bean sprouts and fried garlic. Choice of:

- Crispy cottage cheese
- Chicken Karaage
- Mixed meat with boiled egg
- Prawns

CANTONESE FISH & PRAWN HOT POT

920

Served with noodles and vegetables in black bean sauce

RICE

STEAMED RICE

390

JASMINE RICE

450

GARLIC STICKY RICE - VEG | CHICKEN | PRAWN

490 / 590 / 690

THAI BASIL FRIED RICE - VEG | CHICKEN | PRAWN

490 / 590 / 690

CHILLI GARLIC FRIED RICE - VEG | CHICKEN | PRAWN

490 / 590 / 690

NOODLES

HAKKA NOODLES - VEG | CHICKEN | PRAWNS

525 / 590 / 690

PAN FRIED NOODLES - VEG | CHICKEN | PRAWNS

525 / 590 / 690

CHILLI GARLIC NOODLES - VEG | CHICKEN | PRAWNS

525 / 590 / 690

CHOPSUEY - VEG | CHICKEN

525 / 590

Desserts

Our Baker's Specialities

(Available on pre-order. Please ask your server for desserts of the day)

THREE WAYS CHOCOLATE DESSERT	550
<i>Dark chocolate mousse, milk chocolate mousse, white chocolate mousse, chocolate garnish</i>	
FRENCH SILK CHOCOLATE CAKE	550
<i>Velvety and moist chocolate decadence</i>	
TIRAMISU	550
<i>Italian dessert of sable biscuits soaked in coffee and layered with mascarpone cheese and coffee liqueur</i>	
BANOFFEE PIE	550
<i>Sweetened pastry shell-filled with caramelised banana, vanilla bean whipped cream and chocolate shavings</i>	
WARM WALNUT BROWNIE SKILLET	550
<i>A dense chocolate cake made with chopped walnuts served with dark chocolate ice cream</i>	
RASMALAI TRES LECHES	550
TRES LECHES CAKE	550
CHEESECAKE (BISCOFF / MANGO)	590

Indian Desserts

JALEBI WITH RABRI	290
GULAB JAMUN	250
ANGOORI RASMALAI	290

Gourmet Ice Creams

BISCOFF ICE CREAM	360
PAAN ICE CREAM	360
IRISH COFFEE ICE CREAM	350
BUTTERSCOTCH ICE CREAM	320
VANILLA / STRAWBERRY	290

- * Please inform us if you have any food allergies
- * Govt. taxes extra as applicable
- * Prices are in INR
- * All items are subject to availability