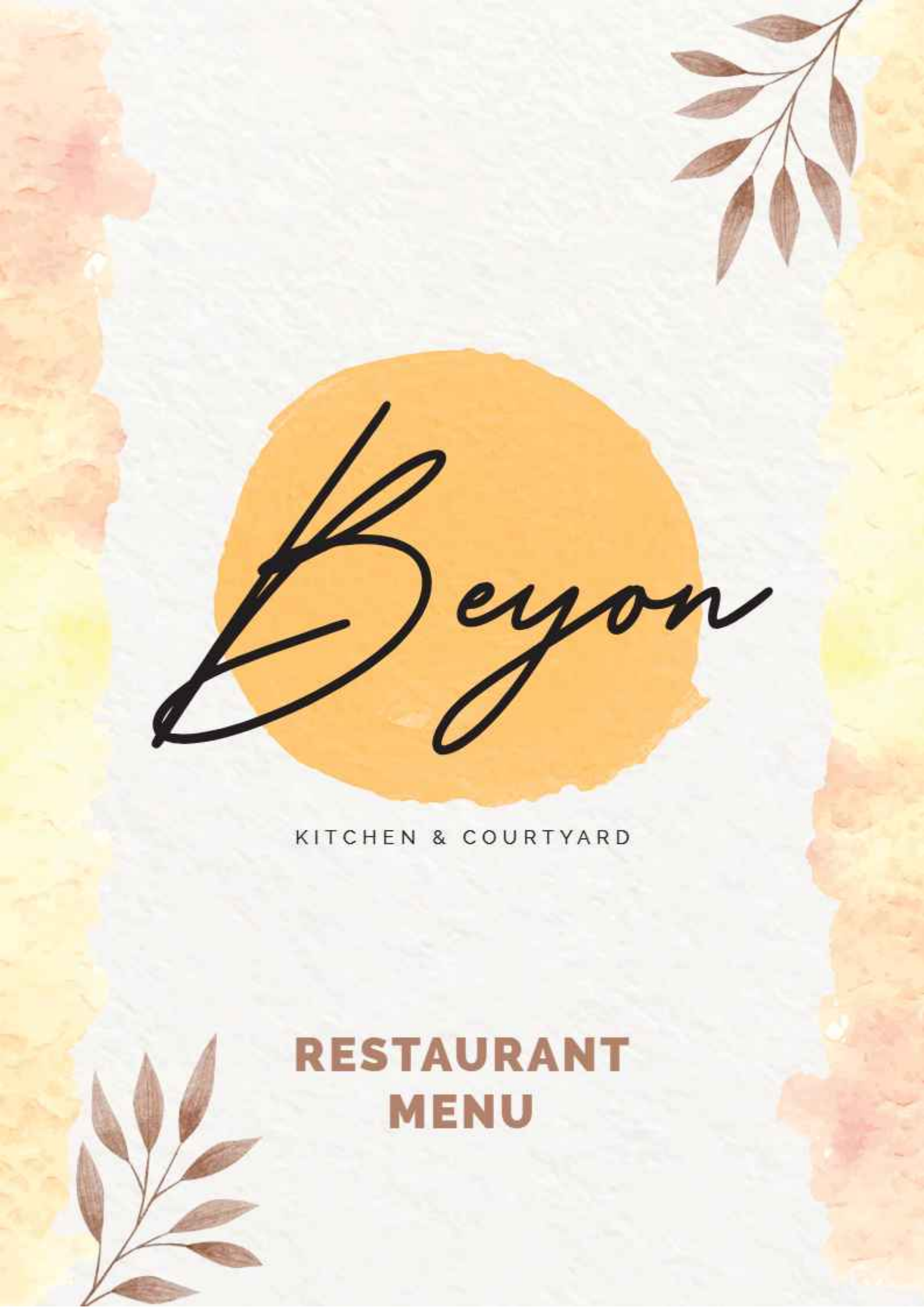




Beyon

KITCHEN & COURTYARD

**RESTAURANT
MENU**



sagarbajaj

WITH YEARS OF EXPERIENCE LEADING AWARD-WINNING KITCHENS, CHEF SAGAR BAJAJ HAS ESTABLISHED HIMSELF AS A VISIONARY IN THE CULINARY WORLD. CHEF SAGAR BLENDS TRADITION WITH CREATIVITY, CURATING UNFORGETTABLE DINING EXPERIENCES THAT CELEBRATE BOTH HERITAGE AND INNOVATION.

Beyon

A STORY WHICH BEGINS FROM OUR VERY ROOTS - AND TRANSLATES INTO QUINTESSENTIAL FLAVOURS.

EXPLORE OUR MENU AS IT CELEBRATES THE NATURE BURSTING WITH FRESH PRODUCE AND RICH TASTE.

AS PART OF OUR EFFORTS TO BRING YOU THE BEST EXPERIENCE WE HAVE MORE THAN WHAT'S JUST IN MENU.

A TALE OF CULINARY DELIGHT WHICH SHALL REAP ONLY FONDEST OF MEMORIES.

ASK US FOR THE SPECIALS, AND EXPLORE THE EXQUISITE.

YOU'LL FIND THESE SYMBOLS - JUST SO YOU KNOW WHAT IT MEANS



CHEF'S SPECIAL



VEGAN



GLUTEN - FREE



EGGLESS



NON-VEG



VEGETARIAN



SEAFOOD



CONTAIN NUTS

**PLEASE DO LET OUR TEAMS KNOW IN CASE YOU HAVE ANY FEEDBACK
AND IF YOU HAVE A GREAT EXPERIENCE - THEY'LL BE OVERJOYED TO HEAR
ALL ABOUT IT !!**

**WHILE EXTRA CARE HAS BEEN TAKEN DURING PREPARATION, THERE COULD
STILL BE TRACES OF NATURAL ALLERGENS.
IN CASE OF ANY DIETARY RESTRICTIONS OR ALLERGIES- PLEASE CONVEY TO THE
SERVER.**

All Day Breakfast Menu

CLASSIC TOMATO FETA TOAST

(Served with fresh basil & olive oil)

495/-

WILD MUSHROOM TOAST

(Assorted various mushrooms with brie cheese & Micro green)

555/-

AVOCADO TOAST

(Avocado, Hummus, Mixed seeds, Feta cheese, Zaatar oil, Pomegranate)

595/-

Non Veg Toast

POLLO AL PESTO CHICKEN TOAST

(Served with basil pesto parmesan cheese)

445/-

SMOKED SALMON TOAST

(Served with sour Cream dill & capers)

695/-

PROSCIUTTO PARMA HAM TOAST

(Served with rocket leaf capers & cheese)

795/-

Eggs To Order

(All Served with grilled Tomato kidney Ben potato wages French fries garlic toast)

DELHI WALA EGG PARATHA 2 PIECE

(3 Eggs, Best Scramble egg, Sunny Side Egg, Boiled Egg 3)

325/-

MASALA OMELETTE

(3 Eggs, Best Scramble egg, Sunny Side Egg, Boiled Egg 3)

395/-

Burger and Sandwich

GRILLED VEG SANDWICH

395/-

GO VEG BURGER

455/-

ROOSTER BIOSTAR CHICKEN BURGER

495/-

GRILLED CHICKEN SANDWICH

495/-

Health Bowls

VIETNAMESE RAW PAPAYA

529/-

Spiced raw papaya, shallots, holy basil, coriander, carrot threads, ponzu dressing

POKE BOWL

629 / 649/-

Mixed quinoa, edamame beans, diced cucumber, papaya, avocado, tofu/ chicken

BURRATA SALAD BOWL

800/-

Mixed lettuce honey mustard vinaigrette dressing, orange, caramelized walnuts, pickled beetroots, mixed nuts

Health Booster

FRESH FRUIT JUICE

250/-

Watermelon/orange/pineapple

SMOOTHIE

350/-

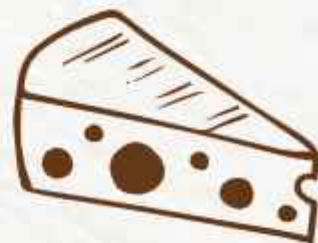
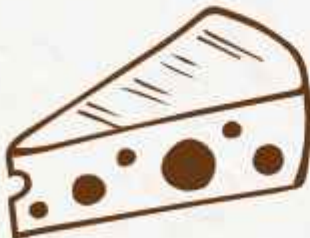
Wild berry/ apple/banana caramel

Desserts

BISCOFF CHEESE CAKE @

695/-

(Sat cheese cake served with berry compote)



Salads

CLASSIC CAESAR

Ice Berg - Croutons - Parmesan Caesar - Anchovies

EDAMAME CHICKEN SALMON



495/-
595/-
995/-

SOMTAM

Spicy Green Papaya, Tomato, Long Beans, Carrots, Cucumber, Peanut, Coriander, Thai Basil & Thai Herbs, Sweet Chilli Ponzu

525/-

BEETROOT & ORANGE

Beetroot Pickled Wedges - orange - Mixed Seeds - Arugula - Sesame Dressing

565/-

QUINOA AVOCADO MIXED FRUIT SALADS

(Arugula quinoa whipped feta mustard and basil Emulsion balsamic drizzle)

595/-

THAI STYLE POKE BOWL

Thai Herbs - Chilli Lime Dressing - Ice Burge, Add Minced Chicken -125

695/-

SMOKED ROSEMARY & AVOCADO SALAD

(Arugula has avocado saffron poached pineapple balsamic drizzle)
Add chicken 125 / Add fish 295 / Add prawns 335

695/-

Soups

MINESTRONE MILANESE

(Tomato fresh herbs seasonal vegetables parmesan cheese)

449/-

TOM YUM

VEG NON-VEG

(Lemon grass kaffir lime galangal shrimp paste palm sugar lime juice)

449/-
549/-

HOT AND SOUR

VEG NON-VEG

(Stock tofu edamame assorted mushrooms savory & tangy)

379/-
449/-



TOTAL MANCHOW

VEG

NON-VEG  

(Seasonal vegetables soy pepper stock)

379/-

449/-

THUKPA

VEG

NON-VEG 

(Clear broth w/ soft noodles and asian greens)

429/-

449/-

Small Plates Veg

CLASSIC PAV BHAJI BRIOCHE

(All-time favorite pav bhaji reborn sherry pickled onions silbata chutney kala chaat masala)

325/-

FRENCH VADA PAV

(Deep fried potato dumpling pav bun garlic aioli dry chili garlic dust)

395/-

KATAIFI DAHI KEBAB

(Our version of dahi ke kebab served w/ crusty outside w/ mint relish and mango)

435/-

SPINACH AND AVOCADO KEBAB

(The healthiest pan seared kebab stuffed w/ single protein cheese and topped w/ cumin spiced Avocado mousse)

445/-

CLASSIC VEG TACOS

(House special turkish spice blend served with Mediterranean dips)

495/-

TURKISH BURRATA CHAAT

(Burrata wild arugula dates chutney charred spiced Tomato masala balsamic date drizzle homemade green chili pesto and puffed black rice)

495/-

THAI STYLE WATER CORN CHESTNUT

(Crispy corn kernels magic spice scallions and crispy garlic)

555/-

CHILLI SAMBAL MUSHROOM

(Classic Thai style sambal mushrooms garlic flakes trio paper)

595/-

CLASSIC THAI SESAME LOTUS STEM

(Raw honey Sichuan chili ginger crispy lotus stem)

595/-

TEMPURA MUSHROOMS

(Crispy tempura mushrooms-soaked mayonnaise & spicy soy ponzu)

595/-



DRY RED CHILI COTTAGE CHEESE

(Classic chili tossed cottage cheese w/ peppers and scallions)

595/-



THAI BASIL TOFU

(Thai style birds eye chili and basil chili tossed tofu burnt garlic)

635/-



CLASSIC DRAGON ROLLS

(Vegetables stuffed Spring rolls served w/ dried chili garlic condiment)

655/-

SICHUAN TOSSED VEGGIES

(Classic Asian greens tossed w/ chili and garlic dusted w/ Sichuan Coriander and scallions)

655/-

STEAMED EDAMAME

(Choice of sea salt and chili oil tossed beans togarashi spiced)

674/-



AVOCADO TEMPURA

(Avocado wedges tempura fried light soya and wasabi)

695/-

SMOKED MUSHROOM GALOUTI

(Mushrooms pate charcoals smoked kebab Microgreen)

495/-



TANDOORI SOYA CHAAP

(Delhi's favorite soya chap marinated in tandoori masala and cooked in tandoor)

525/-



PANEER TIKKA 6PCS

(6 Pcs of the all-time favorite paneer dish marinated in a blend of spices and cooked in a Tandoor)

565/-



STUFFED MUSHROOM TIKKA

(Button mushrooms Stuffed w/ cheese and masalas and cooked in tandoor)

565/-

MALAI TANDOORI 5 BROCCOLI

(Broccoli marinated in Bengali kasundi mustard and cooked in tandoor)

565/-



TANDOORI BHARWA ALOO

(A Rajasthani way of cooking whole potatoes scooped and filled with masala cooked in tandoor)

575/-

COIN HARA KEBAB

(A popular north Indian dish packed with all the goodness of spinach Coriander green peas beetroot)

595/-

HEIRLOOM TOMATOES AND FETA BRUSCHETTA

(Marinated heirloom tomatoes young rocket mustard vinaigrette basil and extra virgin olive oil feta balsamic)

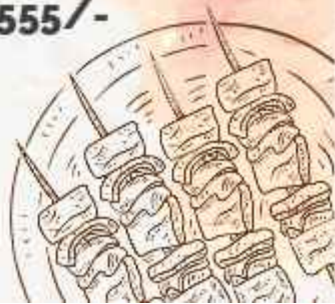
495/-



BAKED MUSHROOM MEDALLIONS

(Creamy baked mushrooms served w/ assorted bread pesto and chili garlic infused)

555/-

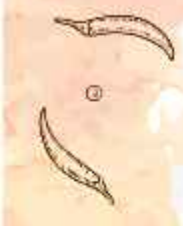




TRUFFLE FRIES

(Classic extra crispy fries dusted w /truffle smoked garlic aioli)

555/-



PESTO COTTAGE CHEESE

(Pesto marinated oven baked cottage cheese romesco dipping garlic aioli)

565/-



TRUFFLE MUSHROOM BRUSCHETTA

(Fresh baked Italian bread topped w/ mushrooms and dusted w / truffle)

595/-



FALAFEL W/BURNT GARLIC HUMMUS

(Classic hummus and falafel w / pitta and pickled)

594/-



OVERLOADED NACHOS

(OG Mexican nachos loaded w/ refried beans sour creme and Pico di salsa fresh jalapeños & cheddar powder)

655/-



ARANCINI CHEESE RICE BALL

(Crumbled risotto balls stuffed w/ mozzarella and served with spicy Tomato sauce and green paper salsa)

595/-



Small Plates Non Veg



BUTTER MILK SMOKED CHICKEN 65

(Crispy chicken tossed in south Indian spiced)

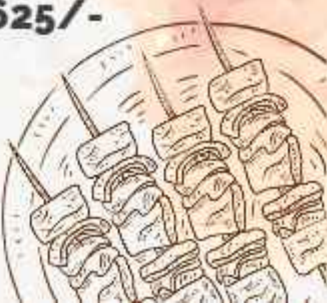
565/-



TAWA STYLE TACOS

(Classic fusion of Indian with saffron base Amritsar chicken keema bao)

625/-





MUTTON KEEMA PAV

(Classic Lahori style keema parker rolls sherry pickled onions silbata)

665/-



RAJASTHANI LAL MASS TACOS

(House special turkish spice blend served with Mediterranean dips)

665/-



COCONUT PRAWNS

(Coconut dried red chili mustard curry leaf)

995/-



SPICY KOREAN CHICKEN

(Korean style crispy chicken served w/ spicy mayonnaise and chili garlic)

555/-



CRISPY SICHUAN CHICKEN

(Sichuan Cantonese chicken tossed w/ chili and garlic condiment)

595/-



SHAKE SESAME RAW HONEY CITRUS CHICKEN

(Crispy chicken orange and pineapple sauce ginger scallions' sesame)

595/-



CHILLI BASIL FISH

(Chilli garlic slices crispy fish-scallion - basil oil drizzled)

695/-



DRY RED CHILLI CHICKEN

(Crispy chicken dry red chili Sichuan peppers & scallions)

695/-



TEMPURA PRAWNS

(Classic tempura prawns' w/ soy wasabi Emulsion galangal and ginger soy)

995/-



KATAIFI PRAWNS

(Deep fried vermicelli crusted fresh prawns served with a plum and ginger sauce)

995/-



SMOKED CHICKEN BRUSCHETTA

(Freshly baked bread smoked chicken pickled chili served w/ ghost chili dipping sauce)

565/-



CRISPY HOT CHICKEN

(Crispy hot chicken tenders' hot sauce smoked mayonnaise coleslaw)

675/-



PEPPER PESTO GRILLED CHICKEN SKEWERS

(Classic pepper pesto garlic chicken skewers creamy smoked paprika mayonnaise)

695/-



CLASSIC CHICKEN TACOS

(Soft Shell tacos greens charred chipotle chicken Coriander salsa)

695/-



CHICKEN ADANA

(Smoky kebab ground with house special turkish spice blend served with Mediterranean dips and ballon bread)

749/-



OVER LOADED CHICKEN NACHOS

(Qg Mexican nachos loaded w/ refried beans sour creme and Pico di salsa fresh jalapeños and cheddar powder)

795/-



CRISPY FISH FINGER

(Classic chermoula crispy sole filled fingers smoked mayo)

895/-



TURKISH LAMB

(Smoky kebab ground with house special turkish spice blend served with Mediterranean dips and ballon bread)

799/-



OLD SCHOOL FISH AND CHIPS

(fluffy and crispy fried sole served with pea and mint puree)

799/-



CHICKEN TIKKA

(Soft & tender boneless chicken marinated with ginger garlic and tandoori masala & spices then cooked in a tandoor)

625/-



CHICKEN SEEKH KEBAB

(House spiced chicken seekh cooked in a tandoor and finished with butter served on sugarcane skewers)

625/-



TANDOORI CHICKEN

(Succulent chicken marinated in yogurt & spices and cooked in tandoor)

625/-



MURG MALAI TIKKA

(Tandoor boneless chicken marinated with curd and Indian spices then cooked in a tandoor)

675/-



HUMMUS LAMB

(Lamb meat cooked with sweet and spicy aromatic spices served with ballon bread)

529/-



TANDOORI FISH TIKKA

(Special masala blend of jeera cumin garam masala and cooked in tandoor)

895/-



PEPPER PRAWNS

(Prawns tossed with the famous Wayanad black pepper)

995/-



Platter

VEG MEZZE PLATTER

(Mushroom skewers charred baby potatoes cheese sambuusa veg kibbeh falafel served with in house sauce Fattoush salad balloon bread)

1399/-

NON-VEG MEZZE PLATTER

(Fish kebab lamb kebab and cooked kebab non veg kibbeh served with Mediterranean dips and balloon bread)

1599/-

LAHORE PLATTER VEG

(Paneer tikka veg kebab mushrooms Broccoli harabhara kebab dahi kebab served with mint souse)

2100/-

LAHORE PLATTER NON-VEG

(Mutton seekh chicken seekh fish tikka chicken tikka chicken seekh stock served with mint souse)

2999/-

Classic Homemade Bao

CHILLI GARLIC WONTON

(vegetables served with chili sauce)

495/-

SPICY VEGETABLES

495/-

SPICY MUSHROOM ENOKI

(Baos Non-Veg (fluffy steamed baos with the choice of)

525/-

CHILLI OIL CHICKEN & SCALLIONS

(Served with chili sauce with choice of BAOS vegetables (fluffy steamed BAOS with the choice of)

525/-

KOREAN GOCHUJANG CRISPY CHICKEN

565/-

LEMON GRASS CHARRED LAMB

675/-

Dimsum Vegetables

CLASSIC TIBETAN

(Momos with vegetables filling)

525/-

MUSHROOM GYOZA

525/-

NYC CREAM CHEESE DUMPLING

525/-

CRYSTAL VEG

595/-

CREME CHEESE EDAMAME

625/-

SHANGHI KOTHE DUMPLING VEG

595/-

Non Veg Dimsum

CHARCOAL CHICKEN CORIANDER

625/-

CHICKEN SMOKED GYOZA

625/-

CHILLI OIL CHICKEN

625/-

SUI MUI PRAWNS DUMPLING

895/-

Sushi Veg

ASPARAGUS TEMPURA

(Tempura Asparagus and tanuki)

895/-

CALIFORNIA VEG ROLL

(Avocado cucumber carrots & veg caviar)

895/-

CATERPILLAR ROLL

(Avocado Asparagus and creme cheese)

925/-

Non Veg Sushi

KOREAN CHICKEN

(Bulgogi chicken gochujang mayo & kimchi base)

965/-

EBI TEMPURA

(Tempura prawns taruki and Negi)

995/-

SALMON CREAM CHEESE

(Salmon and creme cheese)

1025/-

CALIFORNIA RATTLE

(Avocado crab stick and tobiko)

1025/-

Pizza

THIN CRUST AND NAPOLEON

TOMATO BASIL MUSHROOM

(Sundried tomato pesto pine nut spinach fresh cheese baby basil)

599/-

ARATICHOK & SUN DRIED TOMATO

(Sundried Tomato basil olives fresh cheese)

599/-

PIZZA BURRATA

(Rice and thick Roma Tomato sauce spread over pizza bread topped with mozzarella and Freshly Cherry Tomatoes arugula and burrata)

649/-

MARGHERITA PIZZA

(Topped with mozzarella and Italian Tomatoes basil and virgin olive oil)

599/-

FARMERS VEGETABLES PIZZA

(Featuring baby corn Broccoli sun dried Tomatoes olives Asparagus jalapeños and mozzarella)

699/-

PANEER TIKKA PIZZA

(topped with onion capsicum Tomato and mint mayo)

699/-

Non Veg Pizza

ROAST CHICKEN PIZZA

(Topped with mozzarella ricotta and bell peppers)

699/-

BBQ PIZZA

(Features homemade BBQ souse chicken and caramelized onions)

699/-

PERI PERI CHICKEN

(Freshly prepared Roma Tomato sauce spread evenly on the pizza base topped with marinated chicken in homemade peri peri sauce mozzarella and chili mayonnaise)

699/-

MEAT LOVERS

(Flavorful Roma Tomato sauce spread over the base loaded with smokey chicken sausages mozzarella and freshly chopped jalapeños baked to perfection)

795/-

FRUTTI DI MARE

(Garden fresh Roma Tomato sauce spread evenly on the pizza base topped with mozzarella cheese mixed seafood and freshly chopped garlic)

859/-

CAPRICCIOSA

(Thick Roma Tomato sauce spread over the pizza base baked to perfection and topped with pepperoni ham prosciutto black olives and mozzarella)

995/-

Artisanal Kulcha and Butter

VEG @649/-

- CREME CHEESE AND WATER CHESTNUT
- TRUFFLE MUSHROOMS AND RICOTTA
- SOUTH TOMATO AND MASCARPONE
- FOUR SEASONS MOZZARELLA

NON-VEG @799/-

- BACON JAM
- PARMA HAM AND SQUAMOSA
- PEPPERONI AND MOZZARELLA
- CHICKEN CHEDDAR AND JALAPEÑOS
- LAMB WHITE BREE CHEESE

GOVERMENT TAXES APPLICABLE. T&C APPLIED*

European Mains Veg

PASTA BOWL

575/-

CHOICE OF PASTA

SPAGHETTI | PENNE | FARFALLE

CHOICE OF SAUCE

AGLIO OLIO | ARRABBIATA | PESTO | CREME ALFREDO | SALSA ROSA

• ADD ONS

SEASONAL VEGETABLES 75 | CHARRED CHICKEN 95 | GRILLED PRAWNS 195

HERB CRUSTED MAC AND CHEESE

655/-

(creamy mac and cheese topped with cheese and herb cheese crumbs)

WILD RICE AND MUSHROOM RISOTTO

655/-

(With truffle oil and parmesan)

ROASTED VEGETABLES GNOCCHI

655/-

(pan seared gnocchi w/ wilted greens and burnt butter saffron souse)

ASPARAGUS RISOTTO

655/-

(creamy risotto topped with charred Asparagus)

BAKED PIE FLOATER

694/-

(Creamy winter veggies topped with mash potato and snow peas)

ROASTED VEGETABLES AND CORN SOFT POLENTA

695/-

(Topped with winter grilled veggies & parmesan shaving)

MUSHROOM DUXELLES W/CHEESE FILLED RAVIOLI

765/-

(Cream cheese and spinach filled ravioli w/ baked mushrooms)

European Mains Non Veg

MEATBALLS AND SPAGHETTI

745/-

(Italian style meat balls Tomato sugo spaghetti and basil)

CHICKEN SCHNITZELS

765/-

(Over mushrooms ragu and garlic mash potato)

MISO GRILLED CHICKEN

865/-

(MISO marinated grilled chicken carrot and mustard puree and seasonal)



MUSHROOM/ CHICKEN STROGANOFF

749 / 799/-



GRILLED JUMBO PRAWNS

(What bacon potato gratin with white wine lemon capers sauce)

995/-

CHICKEN PARMIGIANA

(our special thick Tomato pomodoro sauce spaghetti served with garlic bread)

795/-



NORWEGIAN SALMON

(Charred salmon Asparagus charred vegetables and spicy Tomato relish)

1595/-

CANADIAN PORK CHOPS

(Tender charred pork chops served w/ wedges and mash and red wine juice)

1595/-

NEW ZEALAND LAMB CHOPS

(Tender charred lamb chops served w/ wedges and mash and red wine juice)

1995/-



• ADD ONS

- WILTED SPINACH
- MASH POTATOES
- SIDE GREEK SALAD
- GRILLED VEGGIES
- BAKED POTATOES
- FRENCH FRIES
- POTATO VEGGIES
- BAKED MUSHROOMS
- CHARRED BROCCOLI
- PARSLEY QUINOA

195/-

195/-

225/-

255/-

265/-

295/-

295/-

325/-

325/-

395/-



Pan Asian Large Plates

CLASSIC STONE POTS

SERVED WITH CHOICE OF

RICE | NOODLES | QUINOA

• ADD ONS

- CHICKEN
- SHREDDED LAMB
- SLICES PORK
- ASIAN GREENS
- TOFU

795/-

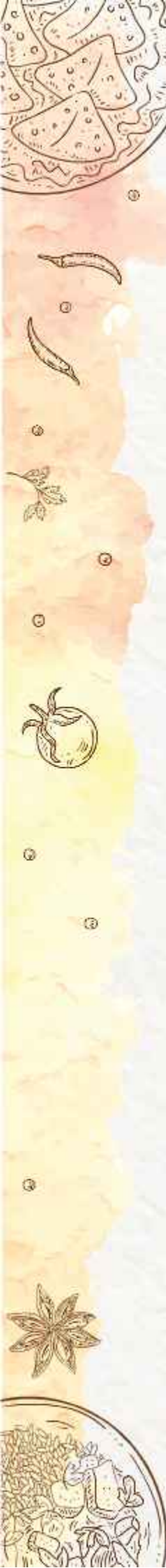
895/-

795/-

695/-

695/-





• CHOICE OF SAUCES

SPICY BASIL AND CHILLI

(peanuts, corn, edamama beans, fried garlic, water chestnuts, garlic pepper bok choy, crackers)

THREE PEPPER

(peanuts, corn, edamama beans, fries garlic, water chestnuts, garlic pepper bok choy, crackers)

BUTTER PEPPER GARLIC

(peanuts, corn, edamama beans, fries garlic, water chestnuts, garlic pepper bok choy, crackers)

SPICY KOREAN

(peanuts, corn, edamama beans, fries garlic, water chestnuts, garlic pepper bok choy, crackers)

SICHUAN

(peanuts, corn, edamama beans, fries garlic, water chestnuts, garlic pepper bok choy, crackers)

Market Currys Pots

MASSAMAN CURRY

(This hearty stew of potatoes carrots and onions in a ridiculously rich curry vegetables)

595/-

GREEN THAI CURRY / RED THAI CURRY

595/-

• ADD ONS

- CHICKEN

625/-

- PRAWNS

995/-

- SLICES FISH

695/-

- LAMB

795/-

- BRAISED PORK

695/-

Add Side Of

STEAMED BASMATI RICE
STICKY RICE
STEAMED JASMINE RICE
HAKKA STYLE NOODLES
CHILI GARLIC RICE AND NOODLES
BUTTER GARLIC FRIED RICE

195/-
325/-
345/-
345/-
365/-
365/-

Northern Routes Mains

VEG

DAL TADKA

(Classic and simple)

555/-

LAHORE VEGETABLES KARAH

(Classic karahi masala fresh preparation w / seasonal veggies)

595/-

MUSHROOM RARA

(Quarter mushrooms & mince spicy aromatic whole spices blend Tomato)

645/-

PALAK TOPLI PANEER

(velvety palak curry topli paneer tempered ghee spices chili rogan)

675/-

SMOKED PANEER MAKHAN WALA

(Dhuan paneer tikka tomato cashew sauce Makhan)

695/-

DAL MAKHANI

(Charcoal smoked black urad dal double milk fat)

695/-

DOUBLE MALAI KOFTA

(Creamy malai based kofta in a rich curry pomegranate)

695/-

MUSHROOM KASHMIRI BIRYANI / VEG BIRYANI

(Mushrooms simmered in ancient nihari style gravy)

725/-

BEYON STYLE PANEER TIKKA MASALA

727/-

CHEESY PANEER LABABDAR

695/-

Northern Routes Mains

NON-VEG

HOMESTYLE CHICKEN CURRY

625/-

CLASSIC BUTTER CHICKEN

(Top selection most sold item of north Indian)

695/-

BENGALI MUTTON CURRY

(Bengali style mutton curry curd onions slaw)

795/-

CHICKEN BHARTA

(Smoothened silbatta chicken mixed with whole Indian spices to form velvety silky texture lachha paratha)

795/-

PESHAWARI TAWA CHICKEN

(classic tawa chicken w / secret spices)

795/-

CHICKEN DUM BIRYANI

(Classic chicken bone marrow and nali Dum biryani served w/salan)

795/-

NIZAMI GOSHT BIRYANI

(Classic mutton bone marrow and nali Dum biryani served w/salan)

795/-

Breads

TANDOORI ROTI

75/-

BUTTER TANDOORI ROTI

95/-

KHAMIRI ROTI

110/-

MISSI ROTI

115/-

LACHHA PARATHA

125/-

BUTTER NAAN

125/-

GARLIC NAAN

135/-

BEYON STUFFED KULCHA

135/-

Sides

MASALA PAPAD

225/-

GREEN SALAD

275/-

BURANI RAITA

345/-

Dessert

CHOICE OF ICE CREAM

245/-

ICE CREAM SUNDAE

395/-

CHEESE CAKE OF THE DAY ⑧

695/-

HOT CHOCOLATE FONDANT

(Mix berry sauce fresh fruit (seasonal fruits))

455/-

VANILLA PANNACOTTA

(Lemon basil oil gastric chia seed caramelized popcorn)

495/-

CLASSIC TIRAMISU

(Classic layered Italian desserts no explanation)

495/-

GLUTEN FREE APPLE WALNUT CAKE

(orange and mascarpone mousse)

495/-

BROWNIE WITH ICE CREAM

495/-

70% DARK CHOCOLATE MOUSSE

(Crispy soil seasonal fruits)

555/-



KITCHEN & COURTYARD