



# Sip. avour. kyline.

## SOUP

### MUSHROOM CAPPUCCINO 355

Earthy mushroom soup, blended smooth, topped with frothed cream.

### CREAM OF TOMATO 355

Oven roasted tomatoes, British butter, shallots, cream & croutons.

### PISTACHIO SPINACH 355

Blanched baby spinach puree, tempered with garlic confit and pistachios.

### CLASSIC ASIAN SOUP 355

Flavourful broth infused with fresh ginger and scallions, soy sauce, rice wine and sesame oil.

### MINISTRONE 395

Hearty Italian vegetable soup with beans, pasta, and herbs.

### BADAMI MURG SHORBA 395

Creamy almond chicken soup with aromatic Indian spices.

## CHAAT

### MINI ALOO TIKKI CHAAT 495

Crispy aloo tikki topped with yogurt, tamarind chutney, and a sprinkle of sev and coriander.

### MANGO BOMB PUCHKAS 495

Crispy puchkas filled with mango cubes, tangy chia seed chutney, and spiced chaat mix for a juicy burst.

### PALAK KE PARCHE 495

Crisp spinach leaves topped with yogurt, tamarind chutney, spiced potatoes, and pomegranate pearls.

### AVOCADO PAPDI CHAAT 495

Crisp papdi topped with creamy avocado, tangy chutney's, spiced yogurt, and microgreens for a modern twist.

## SALAD

### CAESAR SALAD 495

Iceberg lettuce, croutons, parmesan cheese, and caesar dressing of olive oil, lemon juice, Worcestershire and Dijon mustard.

### WALDORF SALAD 495

A refined blend of crisp apples, celery, candied walnuts, and microgreens in a delicate truffle dressing.

### GREEK SALAD 495

Fresh cucumbers, tomatoes, olives, feta cheese, green bell peppers, red onions, oregano, and olive oil.

### BEET BLISS AND QUINOA SALAD 495

Vibrant roasted beets and fluffy quinoa crowned with whipped goat cheese, microgreens, and aged balsamic drizzle.

**ADD CHICKEN/GUACAMOLE- ₹95**





# SMALL PLATES

## VEGETARIAN

### WINE-TOSSED CHILLI PANEER

525

Crispy paneer cubes tossed in spicy soy glaze with a hint of red wine elegance.

### HONEY GLAZED CHILLI POTATO

525

Crispy potato fingers tossed in sweet-spicy chilli sauce with a glossy honey glaze.

### CRISPY CORN

525

Crispy golden corn tossed with salt, pepper, and herbs for a simple, savory, crunchy bite.

### VEGETABLE SALT AND PEPPER

525

Crispy fried vegetables tossed in a fiery mix of crushed black pepper, garlic, and aromatic spices.

### GHEE ROAST JACK FRUIT KEBAB

525

Tender jackfruit slow-roasted in ghee and South Indian spices, served as a smoky, plant-based kebab.

### KANDHARI PANEER TIKKA

525

Paneer cubes marinated in pomegranate molasses and spices, grilled for a smoky, sweet-tangy flavor burst.

### DAHI KEBAB KATAIFI

525

Crisp kataifi-wrapped dahi kebab with a soft yogurt-spiced core and tangy chutney drizzle.

### SHAHI SOYA KEBAB

525

Grilled soya kebabs infused with royal Indian spices, finished with creamy richness and a smoky char.

### STUFFED TANDOORI ALOO

525

Char-grilled potatoes stuffed with spiced nuts, raisins, and creamy paneer.

### TRUFFLE MALAI SOYA

525

Char-grilled soya marinated in creamy malai and finished with a hint of truffle.

### KURKURE MUSHROOM BITES

525

Crunchy, spiced mushrooms with a rich cheese filling, creating a delightful mix of textures and flavors.

### GULAR KEBAB

525

Delicate fig and lentil kebabs, slow-cooked with aromatic spices, finished with saffron and a hint of rose smoke.

### CASHEW CHEESE BROCCOLI

525

Roasted broccoli with cashew marinade and cheese crust.

### VEG CIGAR ROLLS

525

Crispy golden rolls stuffed with spiced vegetables and cheese, served with a tangy dip.

### MINI VEG SLIDERS

525

Soft buns stuffed with saucy spiced vegetable patties and cheese for a hearty bite.

### POTATO CHEESE POPPERS

525

Golden-fried potato fritters stuffed with melting cheese, served with spiced aioli.

### STUFFED CHEESE MUSHROOM

525

Tender crispy mushrooms filled with melting cheese, tossed in Asian sauces and spices.

### ARANCINI CHEESE BALLS

525

Crisp golden risotto balls filled with cheese, herbs, and served with a zesty marinara sauce.

### 4 CHEESE MUSHROOM QUESADILLA

525

Grilled quesadilla stuffed with four cheeses and sautéed mushrooms, served with tangy salsa on the side.

### CARAMELISED ONION QUESADILLA

525

Warm, crispy tortillas packed with caramelised onions, veggies and melted cheese, offering a perfect balance of sweet and savory.

### PULLED JACKFRUIT & CORNRIBS TACO

525

Pulled jackfruit and smoky corn ribs in soft tacos, topped with cheese, salsa, and a burst of spice.

### NACHOS CARNIVAL

525

Crispy nachos topped with zesty mango and tomato salsa, sour cream, poured over with cheese.





## INDIAN MAINS

### NON VEGETARIAN

#### EGG CURRY

Perfectly boiled eggs simmered in a robust tomato-onion gravy enriched with mustard seeds, curry leaves, and gentle spice heat.

#### CHICKEN NAWABI HANDI

A regal chicken delicacy slow-cooked in a clay pot with aromatic Nawabi spices, saffron, and a silky cream reduction.

#### CHICKEN LABABDAR

Tender chicken morsels immersed in a rich lababdar gravy of tomatoes, cream, butter, and a dash of fenugreek.

#### KADHAI CHICKEN

Wok-tossed chicken with capsicum, onions, and crushed spices in a rustic, thick masala, bursting with bold, hearty flavors.

#### SMOKED BUTTER CHICKEN

Tandoori chicken in a silken tomato-butter gravy, balanced with cream, spices, and smoky hints of the tandoor.

#### MURG PISTA KORMA

A luxurious Mughlai korma with chicken simmered in pistachio paste, saffron, rose water, and delicate aromatic whole spices.

#### MURG BURRAH

Chicken marinated in yogurt, paprika, and royal spices, then chargrilled to perfection in traditional tandoor style.

#### FISH TIKKA MASALA

Chargrilled fish fillets in a velvety tomato-based masala, delicately spiced and laced with cream and roasted kasuri methi.

#### LAAL MAAS

Fiery Rajasthani mutton curry crafted with mathania red chillies, smoked ghee, and deep, earthy flavors true to royal kitchens.

#### MUTTON ROGAN JOSH

Succulent lamb braised in Kashmiri chili oil and whole spices, finished with yogurt and a hint of saffron.

## BREADS

595 TANDOORI /BUTTER ROTI 95

#### NAAN

145

(PLAIN/ BUTTER/ LAL MIRCH/ CHEESE/ GARLIC)

#### LACHHA PARATHA

105

(PUDINA/LAL MIRCH/HARI MIRCH)

#### KULCHA

145

(AMRITSARI/ PANEER/ ALOO PYAAZ)

695 MISSI ROTI 125

## DESSERTS

695 CLASSIC TIRAMISU 725

Our homemade tiramisu blends coffee-soaked ladyfingers, creamy mascarpone, and cocoa for a chilled, indulgent Italian classic.

745 GÜL LOKMASI ŞÖLENI 725

Rose-scented syrup-soaked Kemal Pasha, coated in white chocolate, offers rich floral sweetness and indulgent elegance in every bite.

695 MILLE-FEUILLE 725

Golden phyllo layers with vanilla cream—our Mille-Feuille is a light, flaky indulgence with refined, melt-in-mouth sweetness.

745 MANGO TRES LECHE 725

Soft sponge soaked in three milks, crowned with fresh mango and velvety cream, offers tropically refreshing indulgence.

895 CLASSIC FUDGY BROWNIE 725

Fudgy dark chocolate brownie with a crisp top and gooey center, served warm with vanilla ice cream.

895





## ASIAN COMBOS

### THAI GREEN/RED CURRY 895

A symphony of vibrant spices, coconut milk, and tender vegetables creating exotic flavors, served with jasmine rice.

### COTTAGE CHEESE CANTONESE SAUCE 895

Soft cottage cheese cubes in a rich, tangy Cantonese sauce for a perfect fusion of savory and sweet, served with rice/noodles.

### HOT BASIL CLAYPOT CHICKEN 995

Sizzling blend of tender chicken, aromatic basil, and fiery spices, tantalizing taste buds, served with sticky rice/noodles.

### KUNG PAO CHICKEN 995

Juicy chicken stir-fried with peanuts, chilies, and peppers for a perfect mix of heat and crunch, served with sticky rice/noodles.

### NASI GORENG 995

Indonesian-style fried rice with chicken, vegetables, fried egg, and spicy sambal on the side.

## RICE AND NOODLES

### STEAM PLAIN RICE 395

### JEERA RICE 445

### EXOTIC FRIED RICE 545

### BURNT GARLIC FRIED RICE 545

### CHILLI GARLIC NOODLES 545

### HAKKA NOODLES 545

### ZAFRAN VEG BIRYANI 625

### ZAFRAN CHICKEN BIRYANI 725

### ZAFRAN MUTTON BIRYANI 895

## INDIAN MAINS

### VEGETARIAN

### GOLDEN GHEE DAL TADKA 495

Yellow lentils tempered with golden ghee, cumin, garlic, and spices, offering a rich, flavorful experience.

### TAHIA SIGNATURE DAL MAKHANI 545

Our Signature Creation — crafted in-house, never revealed, always remembered.

### NIZAMI DIWANI HANDI 495

Seasonal farm-fresh vegetables tossed in traditional spices, sautéed to perfection in a home-style, semi-dry masala blend.

### MALAI KOFTA 545

Soft cottage cheese and nut koftas in a velvety cashew-cream gravy, subtly spiced for a melt-in-mouth experience.

### KASHMIRI STUFFED DUM ALOO 545

Potatoes stuffed with dry fruits and khoya, slow-cooked in saffron-kissed Kashmiri yogurt gravy under dum.

### PANEER BUTTER MASALA 575

Paneer cubes in a velvety tomato-butter gravy, balanced with cream, kasuri methi, and a mild spice kick.

### PANEER LABABDAR 575

Paneer cubes in a bold and buttery tomato-onion gravy finished with cream, herbs, and aromatic whole spices.

### SHAHI PANEER 575

Royal Mughlai-style paneer curry cooked in a cashew-almond cream with delicate notes of rose and cardamom.

### KADHAI PANEER 575

Wok-seared paneer with bell peppers and onions in a rustic, spiced tomato masala with crushed coriander and chilies.

### SHAAM SAVERA 525

Spinach-paneer koftas stuffed with creamy cheese, served in a rich tomato gravy — a vibrant contrast of flavors.

### MATAR METHI MALAI 545

Fresh green peas and fenugreek leaves simmered in a mellow, aromatic cream sauce with a hint of sweetness.





## PIZZA

### VEG THIN CRUST/ NEAPOLITAN

EXOTIC VEG & ROCKET LEAVES	595/695
MARGHERITA	595/695
MUSHROOM OVERLOADED	595/695
PANEER TIKKA	595/695

### NON-VEG THIN CRUST/ NEAPOLITAN

SMOKED CHICKEN	695/795
CHICKEN PESTO	695/795
CHICKEN TIKKA	695/795

## PASTA

### CHOICE OF PASTA:

PENNE • SPAGHETTI • RIGATONI

### TOSSED IN YOUR CHOICE OF SAUCE:

ARRABIATA	595
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Spicy tomato sauce with garlic, chili, and herbs.

ALFREDO	595
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Creamy white sauce with butter, garlic, and parmesan.

PESTO	595
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Fresh basil sauce with garlic, pine nuts, and parmesan.

VODKA ROSSO	595
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Blend of creamy alfredo and tangy arrabiata sauces with some vodka.

AGLIO E OLIO	595
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Garlic-infused olive oil tossed with chilis.

ADD CHICKEN – ₹95

## PLATTER

TANDOORI PLATTER VEG	1295
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Paneer Tikka, tandoori mushroom, dahi kebab and stuffed tandoori aloo.

TANDOORI PLATTER NON VEG	1595
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Chicken tikka, mutton seekh, fish tikka and malai chicken tikka.

MEZZE PLATTER VEG	1395
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Chickpea and beet Hummus, tzatziki, baba ganoush, falafel, croquettes and paneer skewer served with assortment of Lebanese pickles and pita breads.

MEZZE PLATTER NON VEG	1695
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Chickpea and beet Hummus, tzatziki, baba ganoush, falafel, chicken croquettes and chicken skewer served with assortment of Lebanese pickles and pita breads.

## DIMSUM

EXOTIC VEG DIMSUM	525
SPINACH AND CORN DIMSUM	595
CHICKEN IN CHILLI OIL DIMSUM	625
THAI HERB CHICKEN DIMSUM	625

## SUSHI

AVOCADO CUCUMBER SUSHI	645
TEMPURA ASPARAGUS SUSHI	695
PRAWN DYNAMITE SUSHI	795





# SMALL PLATES

## NON VEGETARIAN

### TAI CHI CHICKEN

Crispy chicken tossed in a fiery blend of Asian chili sauces, wok-tossed with colorful bell peppers for a bold and flavorful kick.

695

### DRUMS OF HEAVEN

Crispy chicken lollipops tossed in a heavenly, smoky sweet and spicy sauce.

695

### CHICKEN SLIDERS

Juicy spiced chicken patties tucked in soft buns, topped with tangy slaw and house sauce.

695

### TANDOORI MURG

Boldly spiced half chicken, slow-cooked in a tandoor for a perfect blend of heat, smokiness, and tenderness.

695

### BHATTI DA MURG

Smoky, tandoor-roasted chicken marinated in traditional Punjabi spices with a fiery bhatti-style flavor.

695

### MALAI MURG TIKKA

Soft, melt-in-your-mouth chicken, marinated in a luxurious malai blend and grilled to a smoky, creamy delight.

695

### MURG TIKKA

Char-grilled chicken tikka marinated in robust spices and yogurt, finished with a hint of smoke and earthy herbs.

695

### AMRITSARI TANGDI ROAST

Juicy chicken drumsticks marinated in spiced yogurt, roasted to perfection with bold Amritsari flavors.

695

### CHICKEN SEEKH KEBAB

Smoky, tender kebabs crafted with tribal Northeast Indian spices, chargrilled for an earthy, fiery flavor punch.

695

### TRUFFLE CHICKEN QUESADILLA

Juicy chicken and rich cheese with a truffle-infused aroma, perfectly melted in a crispy quesadilla.

695

### JAMAICAN CHICKEN QUESADILLA

Juicy jerk chicken with melted cheese in a golden quesadilla—bold, savory, and packed with island spices.

695

### BEER & CHIPOTLE LIME CHICKEN TACO

Soft taco filled with beer-braised chipotle chicken, avocado crema, pickled onions, and fresh cilantro.

695

### FISH FINGERS

Tender fish fillets, finger sized with a crunchy herb filling served with a side of tangy tartar sauce.

745

### SCOTTISH FISH & CHIPS

Beer-battered Scottish fish with golden fries, served with a side of tangy tartar sauce.

745

### KASUNDI FISH TIKKA

Flaky fish coated in a zesty kasundi mustard marinade, grilled to a golden char for an unforgettable taste.

745

### MUTTON SEEKH KEBAB

Succulent mutton kebabs, delicately spiced and grilled to golden perfection, delivering bold flavors with every bite.

795

### TEMPURA CHILLI PRAWNS

Lightly battered prawns with a fiery chili kick, served crispy and bursting with flavor.

895

### BUTTER GARLIC PRAWNS

Perfectly seared prawns in a golden garlic butter glaze, pure indulgence on a plate.

895

### DYNAMITE PRAWNS

Dive into the perfect blend of heat, crunch, and cream with our signature prawns.

895

### TANDOORI PRAWNS

Tender prawns marinated in a blend of yogurt and spices, then grilled to perfection for a smoky, sizzling taste.

895

### MALA CREAM SHRIMPS

Juicy shrimp tossed in Sichuan mala spice and silky cream, offering bold heat with rich indulgence.

895

