SALADS

Classic Caesar salad 395

Romaine lettuce, iceberg lettuce tossed in Caesar dressing with croutons & Kalamata olive

Smoked Chicken Iceberg Salad 465

ndried tomatoes, rocket leaves, iceberg lettuce, smoked chicken with tamarind lemongrass dressing

Apple Lettuce Salad 445

reen & ice berg lettuce, apple, walnuts, pomegranate, feta cheese, sundriedtomatoes with honey mustard dressing



SOUPS

Hot & Sour 325

Carrot, shitake mushroom, black fungus, cottage cheese

Cream of Broccoli Soup 325

Broccoli, cream, parmesan cheese

Roasted Tomato & Bell Pepper Soup 325

Tomatoes, bell peppers, cream, basil oil

Garlic Noodle Soup with Bok Choy 325

Burnt garlic, bok choy, noodles, pepper

Manchow Soup 325

Chinese soup with vegetables, garlic, and crispy noodles





STREET FOOD OF INDIA

Mouth-watering delicacies from the streets of India

Paani Poori 275 🏏

Air fried dough balls stuffed with potatoes and served with spicy tangy water

Tangy Black Chickpea Chaat 299

Protein-rich black chickpeas tossed with spices, chutneys & fresh herbs.

Aloo Kachori Chana Chaat 299

Classic Agra kachori with tempered black chick pea, mint sauce & saunth chutney

Masala Peanut 245

Crispy masala peanuts mixed with onion, tomato & a burst of chatpata flavors

Daal Muradabadi 399

A famous Muradabadi street-style yellow dal, slow-cooked served with condiments

Palak Patta Ki Chaat 299

Crispy spinach leaves topped with tangy chutneys, yogurt & crunchy sev for a delightful chaat twist

Mattar lavash Chaat 345

Spiced white pea hummus with chutneys, herbs & a sweet- tangy twist served with lavash





Laal Mirch Ka Tikka 645



Oven roasted boneless chicken thigh marinated in spicy sauce

Chipotle Tandoori Chicken (Half/Full) 595/895

Clay Oven roasted Baby chicken marinated in chipotle & Curd based marination

Murgh Ki Chaamp 645

Chicken Thigh with bone in Cilantro, green pepper, mint, yogurt & Indian spices

Murgh Malai Tikka 645

Cashew & cream based marinated chicken thigh roasted in oven

Chicken Seekh Kebab 625

Skewered chicken mince served with roasted onion & tomatoes

Peri Peri Grilled Chicken 625



Peri Peri marinated boneless chicken cubes served with spicy sauce & in house salad

Chicken Kiev Style 625

Deep fried breaded chicken stuffed with herbed butter

Buffalo Chicken Wings 645

Golden-fried chicken wings glazed in classic buffalo sauce

Wok tossed Chicken Wings 645

chicken wings wok-tossed in fragrant Asian spices & sauces



SMALL PLATES NON VEGETARIAN

Dum Ka Keema 725

Succulent lamb galouti infused with secret Indian spices

Gosht Seekh Kebab 725

Lamb kebab minced with caramelized onion and coriander seeds, served with cucumber tzatziki sauce

Tandoori Jheenga 895

Char-grilled prawns marinated in rich tandoori spices

Peshawari Fish Tikka 795

Boneless pieces of sole fish marinated in curd-based marination, finished in charcoal

Schezwan Prawn 895

crispy fried prawns, Schezwan sauce, sweet peppers, prawn crackers

Browned Chilli Fish 745



Deep fried crispy fish tossed in spicy and tangy sauce with browned chillies & peppers

Gambas Prawns 895

Tiger prawns cooked with wine and vinegar butter stew

Korean Chilli Chicken 595

Gochujang chicken tossed with kimchi cabbage, sesame oil

Chargrilled Lemongrass Chicken 595

Lemongrass flavoured grilled chicken served with basil & tamarind sauce





Crispy Lotus Bites 475

Wok toast crispy lotus stem in sweet & spicy sauce

Shanghai Style Chilli Paneer 575

Cottage cheese toasted in sweet & spicy sauce, fried red chillies, bell peppers & onion

Crispy Corn 525

wok tossed corn kernels with bell peppers, salt & pepper

Baked Loaded Nachos 475

Baked nachos topped with refried beans, cheese sauce & sour cream

Jalapeno & Cheese Balls 445

Deep fried cheese balls with jalapeno chunks served with chili tomato jam

Mushroom Cigar Rolls 495

Stuffed small roomali rolls with sautéed mushroom, olive, pinenuts, celery & cheese

Tandoori Khumb 545

Oven Roasted mushroom stuffed with spinach, chopped mushrooms & cheese

Kathal Ke Kebab 595

Shallow fried jack fruit patties flavoured with aromatic spices & herl

Dakshini Paneer 575

Cottage cheese cubes infused in curry leaves, corial der's mini & curd, served with

tangy & spicy pepper coulis

SMALL PLATES VEGETARIAN

Trio Hummus Platter 425



Chickpea hummus, truffle green pea hummus, beetroot hummus pita breads

Animal Style Cheese Fries 425

Caramelized onion, gherkin, golden garlic, truffle oil

Peri Peri Fries 425



Peri Peri seasoning sprinkled fries served with sour cream & peri peri mayo

Parmesan Truffled Fries 445

Parmesan, truffle oil, sour cream, chipotle mayo

Truffled Broccoli 625

Oven roasted florets of broccoli in cashew marination, served with mint sauce

Peshawari Paneer Tikka 595

Smoky paneer infused with Peshawari flavors

Yam Galouti Kebab 595

Succulent yam kebab with hint of traditional Indian spices

Rawa Cutlet 425

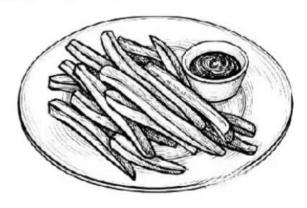
Deep fried square pieces of semolina cake, served with tomato & mint chutney

Beetroot Ki Tikki 525

Crumb fried patty of beetroot, jalapeno & peanut served with wasabi gherkin chutney

Dahi Ke Sholey 525

Deep fried bread balls stuffed with hung curd, pomegranate & raisin





SUSHI

Spicy Avocado 795 Avacado, tanuki, chilli mayo & togarshi

Tempura Corn & Carrot 745

Crunchy morsels of sweet corn dusted with japanese spice, rolled with carrot ribbon

Rainbow Uramaki Roll 745

Cucumber, avacado, beetroot carrot, takuwan & Japanese mayo

Prawn Tempura 895

Shrimp, tobiko, tanuki, spicy japanese mayo, togarashi

Teriyaki Chicken 795

Teriyaki grilled chicken, teriyaki sauce

Chicken Tikka 795

Roasted chicken, bell peppers, tandoori mayo

DIM SUM AND BAO

Spicy Wild Mushroom Dim sum 545

Shiitake, black fungus, button mushroom & truffle oil

Asparagus Cheese Truffle Oil Dim sum 545

Philadelphia cheese, asparagus & truffle oil

Exotic Veg Dim sum 545 V

Exotic veg, potato starch & sesame oil

Chicken & Mushroom Sui Mai 645



Chicken, scallion, shiitake & black fungus mushroom

Chicken Chilli Oil Dim sum 645





Chicken, scallion, fried garlic & Chilli oil

Spicy Shiitake Bao 465

Spiced shiitake mushroom terivaki glaze, pickled carrot, kewpie mayo

Chilli Cheese Bao 465



Schezwan Chili cheese, burnt pepper, pickled cucumber, spicy mayonnaise

Teriyaki Chicken Bao 525



Grilled teriyaki chicken, pickled cucumber, spicy mayonnaise







INDIAN COMBOS

Daal Makhani 645

Overnight cooked black lentil tempered with cream & butter, served with paneer makhani & choice of rice or bread

Paneer Lababdar 645

Cubes of paneer tossed in onion tomato based gravy with bell peppers, served with daal makhani & choice of rice or bread

Paneer Makhani 645

Cubes of paneer tossed in tomato based gravy, served with daal makhani & choice of rice or bread

Kadhai Paneer 645

Cubes of cottage cheese, bell peppers, onion with whole coriander & red chilly tossed in tomato onion gravy, served with daal makhani & choice of rice or bread

The Establishment Special Kehri Dal 645

Tangy lentil made with toor daal, tomato & raw mango, tempered with mustard seeds & curry leaf served choice of rice or bread

Gobhi Hari Mirch ki Khurchan 645

Oven roasted florets of cauliflower tossed with green chilli, onion, tomato masala, & Indian spices served with daal makhani & choice of rice or bread

Palak Makai 645

Pureed spinach, Com kernels mixed with blend of aromatic spices, served with daal makhani & choice of rice or bread

Amritsari Kulcha Chana 645

Amritsari kulcha served with spicy, tangy chana – a hearty Punjabi classic

Chicken Tikka Masala 695



Cubes of roasted chicken in tomato onion gravy with julienne of capsicum, served with daal makhani & choice of rice or bread

Rajasthani Laal Maans 725





Spicy traditional Rajasthani lamb dish cooked in mathania chilli served with daal makhani & choice of rice or bread

Champaran Meat 725



Baby lamb meat cooked in clay pot with Indian spiced, served with daal makhani & choice of rice or bread

Coriander Chicken Curry 695



Boneless chicken thigh pan tossed in coriander & cashew-based gravy, served with daal makhani & choice of rice or bread

Butter Chicken 695



Cubes of roasted chicken tossed in tomato-based gravy, served with daal makhani & choice of rice or bread





MAIN COURSE

Grilled Fish 899

Grilled fish served with mash potato, saute vegetables & creamy lemon butter sauce

Sous Vide Grilled Chicken 795

Skinned chicken cooked sous vide & grilled, served with potato mash & mushroom jus

Bacon Wrapped Baked Chicken 745

Chicken breast stuffed with goat cheese, served with tomato rice & porcini mushroom sauce

Veg Lasagna with Tomato Sauce & Roasted Eggplant 625

Layered with roasted eggplant, grilled vegetables, red & white cheesy sauce

Cheesy Chicken Lasagne with spinach 625



Layered shredded chicken tossed in white cheesy sauce

Chicken & Mushroom Stroganoff 695

Golden seared chicken thigh in sour cream with button mushroom & red wine, served with parsley rice

Creamy Mushroom Stroganoff 695

Button mushrooms, gherkin seared in sour cream & red wine, served with parsley rice

Classic Thai Green Curry Veg 595



Coconut milk-based Asian curry with Thai flavours & Asian greens, served with wok tossed Chinese greens, salsa &

Classic Thai Red Curry Chicken 695



Coconut milk-based chicken curry with Thai flavours, served with wok tossed Chinese greens, salsa & rice

Burmese Khao Suey Veg 545



Burmese meal of coconut milk stirred with lemongrass & Asian vegetables, served with a variety of contrasting condiments

Burmese Khao Suey Chicken 645

Burmese meal of coconut milk stirred with lemongrass & chicken served with a variety of contrasting condiments

Grilled Chicken Breast 795



Chicken breast grilled & served with sauté veg's, potato mash & peri peri sauce

PASTA

Make your own pasta (Penne, Spaghetti)

Cheesy Parmesan Alfredo Sauce 645

Roasted Tomato Sauce 645

Red & White Sauce Mix 645

Add chicken @ Rs 100

Add prawn @ Rs 200



SHARING PLATTERS

Mezze Platter Veg 1199

Hummus, truffle green pea hummus, baba ghanoush, muhammara, Arabic pickle, tzatziki, falafel, harissa cottage cheese, pita bread, lavash marinated olives, cheese sambousek

Mezze Platter Non Veg 1299



Hummus, truffle green pea hummus, baba ghanoush, muhammara, Arabic pickle, tzatziki, shish taouk, pita bread, lavash, marinated olives, lamb seekh kebab

Kebab Platter Veg 1199

Paneer tikka, truffle broccoli, yam galouti & tandoori khumb

Kebab Platter Non Veg 1299



Laal mirch ka tikka, gosht seekh kebab, peshawari fish tikka & chicken seekh kebab

HOT STONE BOWLS

(Choice of Noodle or Jasmine Rice)

Wild Mushroom 645



Wild mushroom, onion scallion, pok choy, sautéed squash, soya & basil sauce

Minced Tofu 645



Beijing style tofu, burnt peppers, fermented beans

Chinese Greens 645



Chinese greens in spicy hot garlic sauce

Kung Pao Chicken 695



Stir fried chicken in sweet & spicy hoisin sauce with roasted peanuts.

Shredded Chicken in Black Bean Sauce 695



Wok tossed shredded chicken in black bean sauce with bell peppers

Spicy Basil Chicken 645



Thai chili, minced chicken, basil, onion, soya & oyster sauce







SLIDERS

Smoked Paneer & Veggie Sliders 425

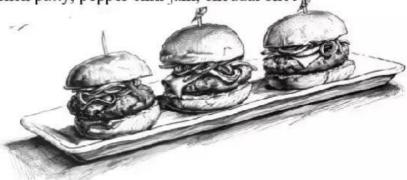
Cottage cheese, jalapenos, caramelized onion, pickled cabbage, truffle oil

Mexican Chilli Bean Slider 425

Caramelized onion, Cheese & chipotle sauce

Pesto Chicken Slider 475

Basil pesto, thyme scented grilled chicken patty, pepper chili jam, cheddar slice



PIZZA

Greek 725

Black & green olives, red pepper, roasted garlic & onion

Smoked Cottage Cheese 695

Smoked cottage cheese, smoky peppers, pickled onion

Exotic Veg 725

Charred pepper, mushroom, onion, zucchini, basil, olives

Hot Chicken 725

Peri peri seasoned spicy chicken, jalapeno, basil, olives

Jerk Chicken 725

Jerk spiced chicken, onion, peppers

Pepperoni & Jalapeno 725 🔳

Italian pork pepperoni & jalapenos

Chicken Tikka 725

Oven roasted chicken & sliced peri peri chili jalapenos, cheddar ch



SHARING BOWLS

Daal Makhani 545

Overnight cooked black lentil tempered with cream & butter

Pancer Lababdar 645

Cubes of paneer tossed in onion tomato based gravy with bell peppers

Pancer Makhani 595

Cubes of paneer tossed in tomato based gravy & indian spices

Kadhai Pancer 645



Cubes of cottage cheese, bell peppers, onion with whole coriander & red chilli tossed in tomato onion gravy

The Establishment Special Kehri Dal 545

Tangy lentil made with toor daal, tomato & raw mango, tempered with mustard seeds & curry leaf

Gobbi Hari Mirch ki Khurchan 645



Oven roasted florets of cauliflower tossed with green chilli, onion, tomato masala, & Indian spices

Palak Makai 545

Pureed spinach & Corn kernels mixed with blend of aromatic spices

Malai Kofta 545

Soft cottage cheese dumplings simmered in a rich, creamy tomato-cashew gravy



