



SALADS

STEAMED EDAMAME BEANS WITH HIMALAYAN ROCK SALT

Edamame Beans with a pinch of Garlic & Indian Rock Salt
INR 375

MEXICAN BEAN SALAD

Lots of veggies & peppers in Hot Salsa & Sour Cream
INR 345

SIX PACK SALAD WITH BOCCONCINI

Healthy salad with a combination of Broccoli, Nuts, Beans, Cottage Cheese, Feta Cheese, Lettuce, Edamame, and lots of greens with Cream Cheese & Vinaigrette
INR 385

ROASTED BEETROOT & ORANGE

Salt baked beetroot with citrus fruit, Crunchy Lettuce & feta cheese with wine vinaigrette dressing
INR 345

WATERMELON & FETA

Scoops of Watermelon, Feta & Honey, well Seasoned for perfection
INR 375

SOUPS

CREAM OF MUSHROOM & BURNT GARLIC

INR 280

TOMATO & LEMON GRASS

INR 280

ASIAN SPICED HOT N SOUR

INR 280

TEBETIAN THENTHUK

INR 280

VEG SWEET CORN

INR 280





THIN CRUST PIZZA

"THE FLAMING" -VODKA PIZZA

Exotic Pizza topped with All Veggies- Live Fired on table

INR 700

SUN DRIED TOMATO MARGHERITA

Tomato, Sundried Tomato, Mozzarella, Truffle Oil, Parmesan & Lots of Basil Leaves

INR 550

TANDOORI TIKKA & SMOKED PEPPERS

Paneer Tikka, Marinated Sauce & Onion with Smoked Bell pepper with Mozzarella & Feta

INR 650

SUPER HOT SPOT

Jalapeno, Mushroom, Green Chillies, Pimento Pepper, Garlic, Fresh Buffalo Mozzarella, Parmesan, Fried Basil with Bhoot Jhulokia

INR 600

GREEK STYLE FLAT BREAD

TRIO MUSHROOM & GOAT CHESSE

Assorted Mushrooms (Gucchi, Button, Shitake), Sun-Dried Tomatoes, Burnt Garlic, Truffle Oil & Goat Cheese & feta

INR 650

FARMER'S PICK

Mozzarella, Goat Cheese, Broccoli, Olives, Trio Bell Peppers & Jalapeno, Lots of Basil

INR 600

ACTION BIANCA (HIGH ON SPICE)

Bianca Sauce, Jalapeno, Red Paprika, Green Chillies, Chilli flakes, Pesto dollops & Assorted Cheese

INR 650

PESTO BITE & BURRATA

Pesto Base, Olives, Cherry Tomatoes, Mushroom, Burrata & Parmesan

INR 650





GREAT INDIAN KEBAB & TIKKA

GALOUTI KEBAB

A mouth melting kebab prepared in 17 secret spices from Lucknow served with crispy Lavash
INR 385

PANEER TIKKA IN JAMAICAN JERK & HOLY BASIL

Cottage Cheese Chunks marinated in house marination of cashews, holy basil, & jerk spices
well grilled till perfection
INR 450

PANEER TIKKA

The Most Popular Indian style Preparation with a difference
INR 450

SMOKED PEPPER & PANEER GILAFI

Seekh kebab with Chopped Peppers & Cottage Cheese in secret spices, Charcoal Grilled
INR 430

GOAT CHEESE & BELTROOT KEBAB

Goat Cheese Stuffed Kebab delicately flavoured with Elephant Garlic, a tender &
melting preparation of Galawat
INR 385

CREAMY GARLIC MUSHROOM

Mushrooms marinated in creamy & garlic flavoured spices, cooked in an Indian tandoor
INR 430

DAHI KE SHULEY- OUR CHEF'S DELICACY

A Mouth Melting Yoghurt & Cheese Fried Dumplings, Lightly Flavoured
INR 385





COURAGING THROUGH EUROPE

PERI PERI PANEER POPCORN

Served with peri peri aioli & Sour Cream

INR 380

CHEESE & MUSHROOM CIGAR ROLLS

Stuffed with Mushroom & Mozzarella Served with balsamic reduction & Sweet Chilli sauce

INR 380

ITALIAN OLIVE CREAM WITH SOUR DOUGH BREAD

Topping Made from Baked Green Olives, Roasted Garlic & Danish Feta on Sour Dough Toast

INR 380

CHEESY BAKED WITH GUERO CHILLI & CORN

Nachos with baked beans, Over Dressed with Melted Cheddar, Guero Chilli Sauce, Tomatoes, American Corn served with salsa & Sour Cream

INR 385

POTATO FRIES

PARMESAN TRUFFLE FRIES

INR 375

PERI PERI CHEESE FRIES

INR 300

SALT N PEPPER FRIES

INR 250





BOUGIE BUNO

VADA PAV SLIDERS

INR 350

MELTING BEETROOT SLIDER WITH GOAT CHEESE

INR 350

GRILLED MUSHROOM & JALAPENO POCKET

INR 350

SPINACH CORN EDAM & FETA POCKET

INR 350

SRIRACHA COTTAGE CHEESE & VEGGIE BAO

INR 350

SHIITAKE & TRUFFLE BAO

INR 350

THE BOARD

BRUSCHETTA ON BOARD

1/2 Dz Bruschetta with 3 different Toppings

INR 430

MEZZE BOARD

3 Types Of Hummus, Falafel, Babaganoush, Paprika Cottage Cheese, Pickle Vegetables, Whole Pickled Olives, Fresh Pitta, Sour Dough & Lavash

INR 550

KEBABS & TIKKAS BOARD

16 pieces Chef's Choice Assorted Kebab's & Tikka's

INR 750

THE CHEESE BOARD

Assorted Hard & Soft Cheese- Brie, Edam, Yellow Cheddar, Goat Cheese, Feta, Fruits & Greens with Sour Dough Crostini, Crackers & Chips

INR 475

BOARD OF CHEESY TOSTADA

Guero Chillies, Sweet Peppers, Green Chillies & Cheese

INR 430





SUSHI



AVOCADO CREAM CHEESE

Soft Avocado & Cream Cheese Sushi roll

8 pc. INR 780

16 pc. INR 1350

ASPARAGUS VEGETABLE TEMPURA

Crispy tempura vegetables & asparagus wrapped in sushi rice, drizzled with spicy mayo & teriyaki glaze

8 pc. INR 780

16 pc. INR 1350

SPICY SHIITAKE MUSHROOM

Shiitake, logarashi, Spring Onion & Teriyaki

8 pc. INR 780

16 pc. INR 1350

BENTO BOX

BENTO BOX 1

-Hakka Noodle

-Chilly Paneer Veggies in Hot Garlic Sauce

-Schezwan Dimsum

-Kimchi Salad

-Spring Roll

INR 495

BENTO BOX 2

-Fried Rice

The Hot Pot Manchurian

-Schezwan Dimsum

-Kimchi Salad

-Spring Roll

INR 495





DRY ASIAN WOK

TERIYAKI MUSHROOM

Crispy Fried Trio of Exotic Mushrooms in Teriyaki Sauce

INR 450

CRISPY WATER CHESTNUT

Tossed with Honey Chilli Sauce

INR 450

LOTUS STEM

Tossed with Honey Chilli Sauce

INR 450

CHILLY PANEER 'N' PEPPER

Asian Style Classic Cottage Cheese Sautéed in flavoured soy sauce

INR 450

KOLKATA STYLE MANCHURIAN

Chef Style Indian Manchurian Lightly Saucy

INR 400

SPRING ROLLS – IT'S DIFFERENT

The Classic Indo-Chinese Crispy Veg Roll, Assorted Stuffings

INR 400

THAI CRISPY CORN

Crispy Fried Corn with Lemon Grass & Crunchy Bell Pepper & Onions

INR 400

HONEY CHILLI POTATO

Crispy Potato in Honey Chilli Sauce

INR 350





RISOTTO

FUNGHI & VERDE

Arborio Rice Tossed with Gucchi Mushroom, Shiitake, Button Mushroom, Broccoli and Baby Spinach with Farmers Toast

INR 600

CREAMY PESTO AND SPRING ONION RISOTTO

Pesto Sauce in creamy risotto oozing with mature cheddar cheese topped with pan-fried cherry tomatoes bursting with flavour

INR 550

BEST BAKES

HOUSE RECIPE LASAGNE

Italian dish made with several layers of fresh alternated pasta sheets with sauces and exotic ingredients served with farmers toast

INR 600

VEGETABLE AU-GRATIN - BAKED VEGETABLE

A continental delicacy of Exotic Veggies & White sauce, Baked with Cheese & served with Farmers Toast

INR 550





PASTA GIARDINO



PATES DE LA MAISON FAMOUS PINK SAUCE

A creamy cheese sauce with oregano, rosemary, fresh basil, sundried tomatoes, chilli flakes, red-yellow bell pepper, corn mushroom, broccoli, baby corn, carrot & fresh beans

INR 575

RIGATONI ALLA VODKA

Rigatoni pasta in a ROSF'-vodka sauce with a slight kick of chili flakes and finished with parmesan

INR 600

4 CHEESE -MAC 'N' CHEESE

Macaroni in Béchamel sauce baked with Indian Cheddar, Edam & Yellow Cheddar and Parmesan

INR 600

RAVIOLI IN MARINARA SAUCE

Handmade ricotta & Spinach Ravioli in Tomato based marinara sauce

INR 650

RAVIOLI IN CREAMY BASIL SAUCE

Handmade ricotta & Spinach Ravioli in creamy basil sauce

INR 650

STUFFED CONCHIGLIONI IN POMODORO SAUCE

Conchiglioni (Big Shell) Pasta stuffed with Handmade Cottage Cheese, Blue Cheese, Spinach & Basil with Sundried Tomato in Pomodoro sauce

INR 650

SPAGHETTI AGLIO E OLIO

Spaghetti drunk in Olive Oil with Sundried Tomatoes tossed with Red Pepper, Chillies and Burnt Garlic

INR 550

CLASSIC ALFREDO – THE EXOTIC WHITE SAUCE

Assorted Pasta tossed with Veggies & Béchamel sauce with Cheddar & Parmesan

INR 550

CLASSIC ARRABBIATA – THE ORIGINAL RED SAUCE PASTA

Choice of Pasta tossed with Veggies & Tangy Spicy Arrabbiata Sauce with Parmesan

INR 550

