

VEGETARIAN HOUSE SPECIALITIES

▣ **Monk Style Chinese Greens** ₹645
Napa cabbage, bok choy, mushroom,
water chestnut, black fungi

▣ **Miso Yasai Ramen bowl** ₹645
Miso broth, ramen, stir-fried veggies

▣ **Thai Green Curry** 🍲 ₹645
Vegetables, green curry paste, coconut milk,
jasmine rice

▣ **Tofu in Black Bean Sauce** ₹645

▣ **Burmese Khow Suey** ₹645

▣ **Asian Vegetables in Hot
Garlic Sauce** ₹645

▣ **Stir Fried Broccoli, Water
Chestnut and Bok Choy in
Chilli Basil Sauce** 🌶️ ₹645

▣ **Dumpling Soup** ₹645
Vegetable dumplings with veg broth



POULTRY & MEAT

▣ **Lamb Karpao** 🌶️ ₹795
Minced lamb, holy basil, chili peppers, jasmine rice

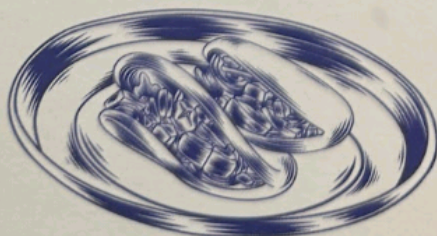
▣ **OMG Noubu** ₹725
Noubu Special Chicken curry with XO fried rice

▣ **Chicken in Black Bean Sauce** ₹725
Boneless chicken cubes tossed in spicy black bean sauce

▣ **Thai Green Curry Chicken** 🍲 ₹725
Boneless chicken, green curry paste, coconut
milk, jasmine rice

▣ **Hot garlic Chicken Rice Bowl** ₹725
Chicken with the aroma of garlic and flavourful sauces

▣ **Chicken Hong Kong Style** ₹725
A tender succulent chicken with a vibrant
array of flavours and textures



POULTRY & MEAT

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| <p>■ Butter Chicken ₹645</p> <p>A classic Indian chicken dish simmered charcoal flavoured creamy tomato gravy</p> | <p>■ Safed Murgh Kali Mirch ₹645</p> <p>Chicken, black pepper corn, cashew yogurt gravy</p> |
| <p>■ Home Style Chicken Curry ₹645</p> <p>A rustic and authentic chicken curry with spices and fragrant coriander</p> | <p>■ Mutton Rogan Josh ₹755</p> <p>(Speciality from Kashmir)</p> <p>A kashmiri style mutton curry flavoured with fennel seeds and dry ginger powder</p> |
| <p>■ Chicken Chettinad ₹645</p> <p>(Speciality from Tamil Nadu)</p> <p>Spicy chicken preparation with coconut, red chilli, ground nuts, poppy seed</p> | <p>■ Laal Maas ₹755</p> <p>(Speciality from Rajasthan)</p> <p>Traditional rajasthani delicacy of spicy lamb curry with earthy flavours</p> |

RICE

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| <p>■ Steamed Rice ₹300</p> | <p>■ Dum Biryani ₹550/650/695</p> <p>Vegetable/ Chicken/ Mutton</p> |
| <p>■ Jeera Rice ₹325</p> | |
| <p>■ Green Peas Pulao ₹375</p> | |



SELECTION OF INDIAN BREADS (1 piece)

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|---------------------------------------|------|
| ■ Tandoori Roti | ₹70 |
| ■ Missi Roti | ₹85 |
| ■ Laccha / Mint Paratha | ₹125 |
| ■ Naan | ₹125 |
| ■ Garlic Naan | ₹135 |
| ■ Cheese Garlic Naan | ₹145 |
| ■ Kulcha (Potato/Cheese/Onion) | ₹160 |



SEAFOOD

- ▣ Teriyaki Grilled Salmon 🐟

Norwegian Salmon, mirin, soy sauce, sake

₹1300

- ▣ Thai Green Curry Prawns 🦐

King prawns, green curry paste, coconut milk, jasmine rice

₹995

- ▣ Chili Coriander Fish 🐟

Sea bass, fresh coriander, garlic, Thai chili

₹875

- ▣ Steamed Fish, Bok Choy With Orange Tea Sauce 🐟

₹875

- ▣ Diced Fish In Black Bean Sauce 🐟

₹875



RICE & NOODLES

- ▣ Steamed Jasmine Rice

₹350

- ▣ House Fried Rice 🍲

Basil Chili/ Burnt garlic/ Schzwan

₹550|650|750

- ▣ Drunken Noodles 🍲

Stir fried noodles with basil and chilies

₹550|650|695

- ▣ Pad Thai 🍲

Flat rice noodles, vegetables/chicken/prawns, peanuts, chili, tangy sauce

₹550|650|695

- ▣ Hakka Noodles

Basil Chili/ Burnt garlic/ Schzwan

₹550|650

- ▣ Nasi Lemak 🍲

₹750

- ▣ Mee Goreng 🍲

Stir fried noodles, chicken, prawn, sweet savoury sauce

₹750



SUSHI

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|---|--|--|---|
| <div> <div>  </div> <div> California Uramaki </div> <div> Crab meat, cucumber, avocado, tobiko, toasted sesame </div> </div> | <div> <div>  </div> <div> California Uramaki </div> <div> ₹525/625 </div> </div> | <div> <div>  </div> <div> Cream Cheese Roll </div> <div> Cucumber, cream cheese, sticky rice, seaweed </div> </div> | <div> <div>  </div> <div> Cream Cheese Roll </div> <div> ₹525 </div> </div> |
| <div> <div>  </div> <div> Truffle Miso Shiitake Mushrooms Uramaki Roll </div> <div> Pickled Shiitake, Fried Tofu, Cucumber, Truffle Miso Mayo, sticky rice, seaweed </div> </div> | <div> <div>  </div> <div> Truffle Miso Shiitake Mushrooms Uramaki Roll </div> <div> ₹525 </div> </div> | <div> <div>  </div> <div> Avocado Nigiri </div> <div> Sushi rice topped with slices of avocado </div> </div> | <div> <div>  </div> <div> Avocado Nigiri </div> <div> ₹525 </div> </div> |
| <div> <div>  </div> <div> Spicy Tofu Roll </div> <div> Spicy fried tofu with seasonal vegetables </div> </div> | <div> <div>  </div> <div> Spicy Tofu Roll </div> <div> ₹525 </div> </div> | <div> <div>  </div> <div> Smoked Salmon maki roll </div> <div> Smoked Norwegian Salmon, Cucumber, Cream cheese, sticky rice, seaweed </div> </div> | <div> <div>  </div> <div> Smoked Salmon maki roll </div> <div> ₹750 </div> </div> |
| <div> <div>  </div> <div> Spiced Pumpkin Uramaki Roll </div> <div> Spiced Roasted pumpkin, Spicy mayo, sticky rice, seaweed </div> </div> | <div> <div>  </div> <div> Spiced Pumpkin Uramaki Roll </div> <div> ₹525 </div> </div> | <div> <div>  </div> <div> Smoked Salmon Nigiri </div> <div> Sushi rice topped with slices of smoked Norwegian Salmon </div> </div> | <div> <div>  </div> <div> Smoked Salmon Nigiri </div> <div> ₹750 </div> </div> |
| <div> <div>  </div> <div> Asparagus Tempura Uramaki Roll </div> <div> Crispy batter fried Asparagus, Sticky rice, Seaweed </div> </div> | <div> <div>  </div> <div> Asparagus Tempura Uramaki Roll </div> <div> ₹525 </div> </div> | <div> <div>  </div> <div> Red Dragon Maki </div> <div> Shrimp tempura, cucumber, tobiko, spicy mayo </div> </div> | <div> <div>  </div> <div> Red Dragon Maki </div> <div> ₹650 </div> </div> |



DIM SUM & BAO

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| <div> <div>  </div> <div> Mushroom and Spring Onion Gyoza </div> <div> Pan fried dumplings, mix mushroom, spring onion </div> </div> | <div> <div>  </div> <div> Mushroom and Spring Onion Gyoza </div> <div> ₹495 </div> </div> | <div> <div>  </div> <div> Chicken Dumpling with Hot Nam Prik Sauce </div> <div> Chicken dumpling with Thai chilli sauce </div> </div> | <div> <div>  </div> <div> Chicken Dumpling with Hot Nam Prik Sauce </div> <div> ₹565 </div> </div> |
| <div> <div>  </div> <div> Shanghai Dumpling </div> <div> Steamed dumplings filled with vegetables, mushroom </div> </div> | <div> <div>  </div> <div> Shanghai Dumpling </div> <div> ₹495 </div> </div> | <div> <div>  </div> <div> Chicken Bao </div> <div> Steamed buns filled with spicy chicken filling </div> </div> | <div> <div>  </div> <div> Chicken Bao </div> <div> ₹565 </div> </div> |
| <div> <div>  </div> <div> Edamame Truffle Dumpling </div> <div> Black truffle flavoured creamy edamame filling </div> </div> | <div> <div>  </div> <div> Edamame Truffle Dumpling </div> <div> ₹495 </div> </div> | <div> <div>  </div> <div> Slow-cooked pulled Pork Bao </div> <div> Soft, airy buns filled with tangy, sweet slow-roasted Asian style pork </div> </div> | <div> <div>  </div> <div> Slow-cooked pulled Pork Bao </div> <div> ₹595 </div> </div> |
| <div> <div>  </div> <div> Vegetable Dumpling with Ginger Soy Sauce </div> </div> | <div> <div>  </div> <div> Vegetable Dumpling with Ginger Soy Sauce </div> <div> ₹495 </div> </div> | | |
| <div> <div>  </div> <div> Spicy Tofu and Vegetable Bao </div> <div> Steamed Buns filled with tofu and vegetables </div> </div> | <div> <div>  </div> <div> Spicy Tofu and Vegetable Bao </div> <div> ₹495 </div> </div> | | |
| <div> <div>  </div> <div> Chicken Gyoza </div> <div> Pan fried Japanese dumplings, meat & vegetables </div> </div> | <div> <div>  </div> <div> Chicken Gyoza </div> <div> ₹565 </div> </div> | | |



SOUPS AND SALAD

▣ Traditional Caesar Salad	₹495	▣ Lemon Coriander Soup	₹350
▣ Asian Quinoa Salad	₹400	▣ Hot and Sour Soup ☞	₹350
▣ Som Tam Salad	₹400	▣ Manchow Soup ☞	₹350
▣ Tom kha Soup	₹400		

SMALL EATS

▣ Korean Style Tofu with Crispy Garlic Chili ☞ Crispy tofu, spring onion, garlic, chili	₹545	▣ Spiced Mushroom 🍄 Mushroom, chili, garlic, soy sauce, peppers	₹490
▣ Water Chestnut Two Peppers ☞ Water chestnut, red and yellow pepper, chili paste, spring onion	₹525	▣ Chili Basil Prawns 🍤 Prawns tossed with Thai chili and basil leaves	₹895
▣ Chili Cottage Cheese Cottage Cheese, Bell peppers, Chili paste, soy sauce	₹495	▣ Prawn Tempura 🍤 Crispy batter fried prawn	₹895
▣ Thai Vegetable Triangles Crispy phyllo sheet stuffed with vegetables cooked in coconut milk	₹490	▣ Vietnamese Duck Roll Rice paper roll, crispy duck, vegetables	₹725
▣ Crispy Renkon tossed in Honey Chili Sauce Crispy Lotus stem, honey chili sauce	₹490	▣ Konjee Crispy Lamb Marinated shredded lamb is deep fried till Crispy to make this Asian classic	₹650
▣ Baby Corn in Hot Garlic Sauce Crispy fried baby corn, hot garlic sauce	₹490	▣ Nouba Special Chicken Chili Stir fried chicken, dry red chili, Sichuan peppercorn	₹550
▣ Harumaki Vegetable Spring Rolls ☞ Japanese vegetable spring roll	₹490	▣ Negima Chicken Yakitori ☞ Japanese chicken skewer with green onion	₹550
▣ Crispy Corn Five Spices ☞ Deep fried corn kernels tossed in spices	₹490	▣ BBQ Chicken Wings Chicken wings tossed in BBQ Sauce	₹550
		▣ Tai Pai Chicken Stir fried chicken, red hot chili flakes, pepper and chef special sauce	₹550



CLAY OVEN HEAVEN

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| <div> <div> <div></div> <div></div> </div> <div> Corn Makhmali Seekh
 Sweet corn and simple spices brushed with warm chilli butter; this is truly a tongue-thriller! </div> </div> | ₹475 | <div> <div> <div></div> <div></div> </div> <div> Murgh Malai Tikka
 Juicy chicken kebabs infused with all the creamy goodness </div> </div> | ₹595 |
| <div> <div> <div></div> <div></div> </div> <div> Hara Bhara Kebab
 Healthy, flavorful, savory pan-fried patties loaded with spinach, peas and potatoes </div> </div> | ₹475 | <div> <div> <div></div> <div></div> </div> <div> Murgh Banjara Tikka
 Chicken leg boneless marinated with coriander, spinach, mint and spices cooked in tandoor </div> </div> | ₹595 |
| <div> <div> <div></div> <div></div> </div> <div> Paneer Tikka (Classic/Achari)
 Fresh cottage cheese marinated in spiced yogurt and grilled in tandoor </div> </div> | ₹525 | <div> <div> <div></div> <div></div> </div> <div> Chicken/Mutton Seekh Kebab
 Minced Meat, brown onion, spice mix </div> </div> | ₹595 695 |
| <div> <div> <div></div> <div></div> </div> <div> Multani Mushroom
 Stuffed mushroom, spinach, cheese </div> </div> | ₹525 | <div> <div> <div></div> <div></div> </div> <div> Mutton Galouti Kebab
 From the house of Nawab's, succulent and juicy pan-fried kebabs </div> </div> | ₹645 |
| <div> <div> <div></div> <div></div> </div> <div> Vegetable Seekh Kebab
 Minced vegetables cooked on skewers </div> </div> | ₹525 | <div> <div> <div></div> <div></div> </div> <div> Amritsari Fish Tikka
 Sea Bass marinated with gram flour, chili paste and spices cooked in tandoor </div> </div> | ₹735 |
| <div> <div> <div></div> <div></div> </div> <div> Lehsooni Broccoli
 A delicious fusion of broccoli florets cooked in tandoor </div> </div> | ₹525 | <div> <div> <div></div> <div></div> </div> <div> Tandoori Jhinga
 Tandoori prawns loaded with bold Indian flavours </div> </div> | ₹999 |
| <div> <div> <div></div> <div></div> </div> <div> Kastoori Paneer Tikka
 Cottage Cheese marinated with Indian spices and stuffed </div> </div> | ₹525 | <div> <div> <div></div> <div></div> </div> <div> Sampler Platter
 A medley of kebabs to titillate your taste buds </div> </div> | ₹1350 |
| <div> <div> <div></div> <div></div> </div> <div> Samplers Platter
 A medley of kebabs to titillate your taste buds </div> </div> | ₹995 | | |
| <div> <div> <div></div> <div></div> </div> <div> Murgh Peeli Mirch Ka Tikka
 Boneless chicken, yellow chili powder, yogurt, roasted spices </div> </div> | ₹595 | | |



VEGETARIAN HOUSE SPECIALITIES

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| <div> <div> <div></div> <div></div> </div> <div> Paneer Lababdar
 Soft and succulent fresh cottage cheese dunked in creamy tomato and cashew gravy </div> </div> | ₹595 | <div> <div> <div></div> <div></div> </div> <div> Paneer Tikka Masala
 Paneer tikka in spicy onion tomato gravy </div> </div> | ₹595 |
| <div> <div> <div></div> <div></div> </div> <div> Vilayati Sabzi
 Seasonal English vegetables tossed in tomato based Indian spices </div> </div> | ₹595 | <div> <div> <div></div> <div></div> </div> <div> Pindi Chole
 Chickpeas, tomato puree, ginger, Indian spices </div> </div> | ₹595 |
| <div> <div> <div></div> <div></div> </div> <div> Dum Aloo Kashmiri
 A delicacy from the snow-capped mountains, potatoes simmered in yogurt and spice gravy </div> </div> | ₹595 | <div> <div> <div></div> <div></div> </div> <div> Nouba Smoked House Dal
 Black lentil, red kidney beans, butter, cream and spices </div> </div> | ₹450 |
| <div> <div> <div></div> <div></div> </div> <div> Palak Paneer
 Fresh Cottage Cheese in a smooth, creamy and delicious spinach gravy </div> </div> | ₹595 | <div> <div> <div></div> <div></div> </div> <div> Ghee wali Dal
 Split pigeon pea lentils, ghee, cumin seeds, red chilli </div> </div> | ₹450 |
| <div> <div> <div></div> <div></div> </div> <div> 1961 Amritsari Palak
 Garlic flavoured spinach delicacy from the land of Punjab </div> </div> | ₹595 | | |

WOOD FIRED PIZZA

- **MARGHERITA** ₹645
- **QUATTRO FORMAGGI** ₹695
4 CHEESE - GOAT CHEESE, BOCCONCINI,
BLUE CHEESE, PARMESAN
- **PEPPERONI** ₹725
PORK PEPPERONI
- ● **KARU MILAGU** ₹675/725
CHOICE OF CHICKEN OR PANEER, MAKHANI
SAUCE, CORIANDER
- **NOUBA** ₹675
PESTO CREAM, BOCCONCINI, ARUGULA
- **RAJASTHAN UNUSUAL LAAL** ₹750
MAAS PIZZA
SHREDDED MUTTON, GRAVY SAUCE
- **GOD'S OWN** ₹675
SPINACH, ARUGULA, ROASTED GARLIC
SLIVERS, GOAT CHEESE, ARTICHOKE

NOUBA

SEAFOOD

▣ Teriyaki Grilled Salmon 🐟

Norwegian Salmon, mirin, soy sauce, sake

₹1300

▣ Thai Green Curry Prawns 🦐

King prawns, green curry paste, coconut milk, jasmine rice

₹995

▣ Chili Coriander Fish 🐟

Sea bass, fresh coriander, garlic, Thai chili

₹875

▣ Steamed Fish, Bok Choy With Orange Tea Sauce 🐟

₹875

▣ Diced Fish In Black Bean Sauce 🐟

₹875



RICE & NOODLES

▣ Steamed Jasmine Rice

₹350

▣ House Fried Rice 🍲

Basil Chilli/ Burnt garlic/ Scherwan

₹550|650|750

▣ Drunken Noodles 🍲

Stir fried noodles with basil and chillies

₹550|650|695

▣ Pad Thai 🍲

Flat rice noodles, vegetables/chicken/ prawns, peanuts, chilli, tangy sauce

₹550|650|695

▣ Hakka Noodles

Basil Chilli/ Burnt garlic/ Scherwan

₹550|650

▣ Nasi Lemak 🍲

₹750

▣ Mee Goreng 🍲

Stir fried noodles, chicken, prawn, sweet savoury sauce

₹750



POULTRY & MEAT

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|---|------|--|------|
| <div> <div></div> <div>Butter Chicken</div> </div> <div> <div>A classic Indian chicken dish simmered charcoal flavoured creamy tomato gravy</div> </div> | ₹645 | <div> <div></div> <div>Safed Murgh Kali Mirch</div> </div> <div> <div>Chicken, black pepper corn, cashew yogurt gravy</div> </div> | ₹645 |
| <div> <div></div> <div>Home Style Chicken Curry</div> </div> <div> <div>A rustic and authentic chicken curry with spices and fragrant coriander</div> </div> | ₹645 | <div> <div></div> <div>Mutton Rogan Josh</div> </div> <div> <div>(Speciality from Kashmir)</div> <div>A Kashmiri style mutton curry flavoured with fennel seeds and dry ginger powder</div> </div> | ₹755 |
| <div> <div></div> <div>Chicken Chettinad</div> </div> <div> <div>(Speciality from Tamil Nadu)</div> <div>Spicy chicken preparation with coconut, red chilli, ground nuts, poppy seed</div> </div> | ₹645 | <div> <div></div> <div>Laal Maas</div> </div> <div> <div>(Speciality from Rajasthan)</div> <div>Traditional Rajasthani delicacy of spicy lamb curry with earthy flavours</div> </div> | ₹755 |



RICE

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|--|------|--|--------------|
| <div> <div></div> <div>Steamed Rice</div> </div> | ₹300 | <div> <div></div> <div>Dum Biryani</div> </div> <div> <div>Vegetable/ Chicken/ Mutton</div> </div> | ₹550 650 695 |
| <div> <div></div> <div>Jeera Rice</div> </div> | ₹325 | | |
| <div> <div></div> <div>Green Peas Pulao</div> </div> | ₹375 | | |



SELECTION OF INDIAN BREADS (1 piece)

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|--|------|
| <div> <div></div> <div>Tandoori Roti</div> </div> | ₹70 |
| <div> <div></div> <div>Missi Roti</div> </div> | ₹85 |
| <div> <div></div> <div>Laccha / Mint Paratha</div> </div> | ₹125 |
| <div> <div></div> <div>Naan</div> </div> | ₹125 |
| <div> <div></div> <div>Garlic Naan</div> </div> | ₹135 |
| <div> <div></div> <div>Cheese Garlic Naan</div> </div> | ₹145 |
| <div> <div></div> <div>Kulcha (Potato/Cheese/Onion)</div> </div> | ₹160 |



SUSHI



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|---|----------|---|------|
| <div> <div> <div></div> <div></div> </div> <div> California Uramaki </div> <div> Crab meat, cucumber, avocado, tobiko, roasted sesame </div> </div> | ₹525/625 | <div> <div></div> <div></div> </div> <div> Cream Cheese Roll </div> <div> Cucumber, cream cheese, sticky rice, seaweed </div> | ₹525 |
| <div> <div></div> <div></div> </div> <div> Truffle Miso Shiitake Mushroom Uramaki Roll </div> <div> Pickled Shiitake, Fried Tofu, Cucumber, Truffle Miso Mayo, sticky rice, seaweed </div> | ₹525 | <div> <div></div> <div></div> </div> <div> Avocado Nigiri </div> <div> Sushi rice topped with slices of avocado </div> | ₹525 |
| <div> <div></div> <div></div> </div> <div> Spicy Tofu Roll </div> <div> Spicy fried tofu with seasonal vegetables </div> | ₹525 | <div> <div></div> <div></div> </div> <div> Smoked Salmon maki roll </div> <div> Smoked Norwegian Salmon, Cucumber, Cream cheese, sticky rice, seaweed </div> | ₹750 |
| <div> <div></div> <div></div> </div> <div> Spiced Pumpkin Uramaki Roll </div> <div> Spiced Roasted pumpkin, Spicy mayo, sticky rice, seaweed </div> | ₹525 | <div> <div></div> <div></div> </div> <div> Smoked Salmon Nigiri </div> <div> Sushi rice topped with slices of smoked Norwegian Salmon </div> | ₹750 |
| <div> <div></div> <div></div> </div> <div> Asparagus Tempura Uramaki Roll </div> <div> Crispy batter fried Asparagus, Sticky rice, Seaweed </div> | ₹525 | <div> <div></div> <div></div> </div> <div> Red Dragon Maki </div> <div> Shrimp tempura, cucumber, tobiko, spicy mayo </div> | ₹650 |



DIM SUM & BAO

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| <div> <div></div> <div></div> </div> <div> Mushroom and Spring Onion Gyoza </div> <div> Pan fried dumplings, mix mushroom, spring onion </div> | ₹495 | <div> <div></div> <div></div> </div> <div> Chicken Dumpling with Hot Nam Prik Sauce </div> <div> Chicken dumpling with Thai chilli sauce </div> | ₹565 |
| <div> <div></div> <div></div> </div> <div> Shanghai Dumpling </div> <div> Steamed dumplings filled with vegetables, mushroom </div> | ₹495 | <div> <div></div> <div></div> </div> <div> Chicken Bao </div> <div> Steamed buns filled with spicy chicken filling </div> | ₹565 |
| <div> <div></div> <div></div> </div> <div> Edamame Truffle Dumpling </div> <div> Black truffle flavoured creamy edamame filling </div> | ₹495 | <div> <div></div> <div></div> </div> <div> Slow-cooked pulled Pork Bao </div> <div> Soft, airy buns filled with tangy, sweet slow-roasted Asian style pork </div> | ₹595 |
| <div> <div></div> <div></div> </div> <div> Vegetable Dumpling with Ginger Soy Sauce </div> | ₹495 | | |
| <div> <div></div> <div></div> </div> <div> Spicy Tofu and Vegetable Bao </div> <div> Steamed Buns filled with tofu and vegetables </div> | ₹495 | | |
| <div> <div></div> <div></div> </div> <div> Chicken Gyoza </div> <div> Pan fried Japanese dumplings, meat & vegetables </div> | ₹565 | | |



SOUPS AND SALAD

▣ Traditional Caesar Salad	₹495	▣ Lemon Coriander Soup	₹350
▣ Asian Quinoa Salad	₹400	▣ Hot and Sour Soup 🍲	₹350
▣ Som Tam Salad	₹400	▣ Manchow Soup 🍲	₹350
▣ Tom Kha Soup	₹400		

SMALL EATS

▣ Korean Style Tofu with Crispy Garlic Chili 🍲	₹545	▣ Spiced Mushroom 🍄	₹490
Crispy tofu, spring onion, garlic, chili		Mushroom, chilli, garlic, soy sauce, peppers	
▣ Water Chestnut Two Peppers 🍲	₹525	▣ Chili Basil Prawns 🍤	₹895
Water chestnut, red and yellow pepper, chili paste, spring onion		Prawns tossed with Thai chili and basil leaves	
▣ Chili Cottage Cheese	₹495	▣ Prawn Tempura 🍤	₹895
Cottage Cheese, Bell peppers, Chili paste, soy sauce		Crispy batter fried prawn	
▣ Thai Vegetable Triangles	₹490	▣ Vietnamese Duck Roll	₹725
Crispy phyllo sheet stuffed with vegetables cooked in coconut milk		Rice paper roll, crispy duck, vegetables	
▣ Crispy Renkon tossed in Honey Chili Sauce	₹490	▣ Konjee Crispy Lamb	₹650
Crispy Lotus stem, honey chili sauce		Marinated shredded lamb is deep fried till Crispy to make this Asian classic	
▣ Baby Corn in Hot Garlic Sauce	₹490	▣ Noubu Special Chicken Chili	₹550
Crispy fried baby corn, hot garlic sauce		Stir fried chicken, dry red chili, Sichuan peppercorn	
▣ Harumaki Vegetable Spring Rolls 🍲	₹490	▣ Negima Chicken Yakitori 🍢	₹550
Japanese vegetable spring roll		Japanese chicken skewer with green onion	
▣ Crispy Corn Five Spices 🍲	₹490	▣ BBQ Chicken Wings	₹550
Deep fried corn kernels tossed in spices		Chicken wings tossed in BBQ Sauce	
		▣ Tai Pai Chicken	₹550
		Stir fried chicken, red hot chili flakes, pepper and chef special sauce	



CLAY OVEN HEAVEN

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| <p>■ Corn Makhmali Seekh ₹475</p> <p>Sweet corn and simple spices brushed with warm chilli butter; this is truly a tongue-thriller!</p> | <p>■ Murgh Malai Tikka ₹595</p> <p>Juicy chicken kebabs infused with all the creamy goodness</p> |
| <p>■ Hara Bhara Kebab ₹475</p> <p>Healthy, flavorful, savory pan-fried patties loaded with spinach, peas and potatoes</p> | <p>■ Murgh Banjara Tikka ₹595</p> <p>Chicken leg boneless marinated with coriander, spinach, mint and spices cooked in tandoor</p> |
| <p>■ Paneer Tikka (Classic/Achari) ₹525</p> <p>Fresh cottage cheese marinated in spiced yogurt and grilled in tandoor</p> | <p>■ Chicken/Mutton Seekh Kebab ₹595 695</p> <p>Minced Meat, brown onion, spice mix</p> |
| <p>■ Multani Mushroom ₹525</p> <p>Stuffed mushroom, spinach, cheese</p> | <p>■ Mutton Galouti Kebab ₹645</p> <p>From the house of Nawab's, succulent and juicy pan-fried kebabs</p> |
| <p>■ Vegetable Seekh Kebab ₹525</p> <p>Minced vegetables cooked on skewers</p> | <p>■ Amritsari Fish Tikka ₹735</p> <p>Sea Bass marinated with gram flour, chili paste and spices cooked in tandoor</p> |
| <p>■ Lehsooni Broccoli ₹525</p> <p>A delicious fusion of broccoli florets cooked in tandoor</p> | <p>■ Tandoori Jhinga ₹999</p> <p>Tandoori prawns loaded with bold Indian flavours</p> |
| <p>■ Kastoori Paneer Tikka ₹525</p> <p>Cottage Cheese marinated with Indian spices and stuffed</p> | <p>■ Sampler Platter ₹1350</p> <p>A medley of kebabs to titillate your taste buds</p> |
| <p>■ Sampler Platter ₹995</p> <p>A medley of kebabs to titillate your taste buds</p> | |
| <p>■ Murgh Peeli Mirch Ka Tikka ₹595</p> <p>Boneless chicken, yellow chili powder, yogurt, roasted spices</p> | |



VEGETARIAN HOUSE SPECIALITIES

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| <p>■ Paneer Lababdar ₹595</p> <p>Soft and succulent fresh cottage cheese dunked in creamy tomato and cashew gravy</p> | <p>■ Paneer Tikka Masala ₹595</p> <p>Paneer tikka in spicy onion tomato gravy</p> |
| <p>■ Vilayati Sabzi ₹595</p> <p>Seasonal English vegetables tossed in tomato based Indian spices</p> | <p>■ Pindi Chole ₹595</p> <p>Chickpeas, tomato puree, ginger, Indian spices</p> |
| <p>■ Dum Aloo Kashmiri ₹595</p> <p>A delicacy from the snow-capped mountains, potatoes simmered in yogurt and spice gravy</p> | <p>■ Nouba Smoked House Dal ₹450</p> <p>Black lentil, red kidney beans, butter, cream and spices</p> |
| <p>■ Palak Paneer ₹595</p> <p>Fresh Cottage Cheese in a smooth, creamy and delicious spinach gravy</p> | <p>■ Ghee wali Dal ₹450</p> <p>Split pigeon pea lentils, ghee, cumin seeds, red chilli</p> |
| <p>■ 1961 Amritsari Palak ₹595</p> <p>Garlic flavoured spinach delicacy from the land of Punjab</p> | |