

COLD COFFEE

ICED CARAMEL MACCHIATO 325

A SWEET AND CREAMY SUMMER DRINK, THIS ICED CARAMEL MACCHIATO HAS THE PERFECT BALANCE OF COFFEE, VANILLA, MILK, AND CARAMEL

ICED MOCHA 315

AN ESPRESSO-BASED DRINK WITH CHOCOLATE AND WARM MILK FOR THE RIGHT BLEND OF CREAMINESS AND SWEETNESS, SERVED OVER ICE

LA AFFOGATO AL CAFFE 345

A SCOOP OF VANILLA GELATO TOPPED WITH A SHOT OF HOT ESPRESSO, CREATING A CONTRASTING MIX OF SWEET AND BITTER FLAVOURS WHERE THE ICE CREAM APPEARS 'DROWNED' BY THE COFFEE

VIETNAMESE ICED CA PHE 345

ROBUSTA BLEND COFFEE KNOWN FOR ITS HIGH CAFFEINE CONTENT AND SLIGHTLY BITTER NUTTY FLAVOUR IS SWEETENED BY ADDING CONDENSED MILK THAT TAKES THE EDGE OFF THE BITTERNESS, GIVING THE ICED COFFEE ITS CLASSIC CREAMY SWEETNESS

CARDAMOM & COCONUT ICED COFFEE 345

CARDAMOM IS A FRAGRANT SPICE WITH A UNIQUE CITRUSY, HERBAL, AND SLIGHTLY PEPPERY FLAVOUR THAT ADDS A COMFORTING AND EXOTIC TWIST TO COFFEE. MILK HAS A MILD, DELICATE TASTE WITH SUBTLE BITTER NOTES THAT PAIRS WELL WITH STRONGER COFFEE FLAVOURS

ICED CINNAMON DOLCE 315

A LUXURIOUS DARK-ROASTED COFFEE PAIRED WITH SWEET CINNAMON SPICE, SERVED COLD FOR AN UNBEATABLE BREW WITH A BOLD FLAVOUR

HAZELNUT FRAPPE 350

VELVETY AND SMOOTH HAZELNUT FRAPPE IS A BLENDED COFFEE DRINK THAT COMBINES COFFEE WITH HAZELNUT FLAVOUR AND ICE

MOCKTAILS

FROZEN 'MARGARITA' 315

FROZEN MARGARITA IS COLD, SLUSHY, FROSTY AND DELICIOUS DRINK PERFECT FOR COOLING DOWN AND RELAXING ON THOSE HOT, SUNNY DAYS

FROZEN GRAND 'MIMOSA' 325

A FROZEN MIMOSA IS A FROSTY, CITRUSY DRINK THAT'S MADE WITH ORANGE JUICE, SPARKLING WATER, ICE AND IS GARNISHED WITH ORANGE WHEELS AND A MINT SPRIG

STRAWBERRY KIWI FIZZ 355

GET YOUR DAILY DOSE OF VITAMIN C WITH THIS STRAWBERRY KIWI SLUSHY, MADE WITH FRESH FRUIT AND SODA WATER. IT'S A DELICIOUS AND HEALTHY WAY TO STAY HYDRATED

FAUX-JITO MOCKTAIL 315

FRESH LIMES, SPICED SYRUP, AND EARTHY MINT CREATE A BEAUTIFUL BALANCE OF FLAVOURS TOPPED WITH CRISP GINGER BEER AND REFRESHING CLUB SODA. THIS MOCKTAIL IS SO DELICIOUS, YOU WON'T EVEN NOTICE IT'S A VIRGIN DRINK

SPARKLING BLUEBERRY GINGER MOCKTAIL 415

BESIDES ITS SPECTACULAR PURPLE-BLUE COLOUR, THIS FANTASTIC MOCKTAIL OFFERS A GENEROUS DOSE OF ANTIOXIDANTS AND DIGESTIVE SUPPORT

BARISTA

HOT COFFEE

BISCOFF LATTE

275

THIS BISCOFF LATTE IS A SMOOTH, BITTERSWEET LATTE MADE WITH THE COMBINATION OF SWEET, CARAMELISED COOKIE BUTTER, ESPRESSO AND FOAMED MILK

CORTADO

225

ORIGINATED IN SPAIN, CORTADO IS A HOT FAVOURITE COFFEE THAT IS BALANCE BETWEEN A STRONG ESPRESSO SHOT AND A MILK-HEAVY COFFEE DRINK

CAFFE LATTE

210

A MILK COFFEE THAT BOASTS A SILKY LAYER OF FOAM AS A REAL HIGHLIGHT OF THE DRINK. LATTE IS MADE OF SHOTS OF ESPRESSO, STEAMED MILK AND A FINAL, THIN LAYER OF FROTHED MILK ON TOP

CAFFE MOCHA

225

A SHOT OF ESPRESSO COMBINED WITH CHOCOLATE POWDER, FOLLOWED BY MILK, THE ESPRESSO PROVIDES A BITTER TASTE, WHILE THE CHOCOLATE ADDS SWEETNESS, CREATING A SMOOTH, VELVETY COMBINATION

FLAT WHITE

220

COFFEE DRINK MADE WITH ESPRESSO AND MILK BY PRECISE POURING AND STEAMING OF THE MICRO FOAM TO MAKE THE PERFECT FLAT WHITE CREATING A SMOOTH AND VELVETY TEXTURE

CAPPUCCINO

195

A CAPPUCCINO IS A BELOVED ESPRESSO-BASED HOT COFFEE DRINK MADE WITH LAYERING OF ESPRESSO, STEAMED MILK, AND MILK FOAM ON TOP. THE TASTE OF CAPPUCCINO CAN BE DESCRIBED AS CREAMY, SMOOTH, AND BALANCED. THE COMBINATION OF FLAVOURS AND TEXTURES CREATES A DELIGHTFUL AND COMFORTING EXPERIENCE

CLASSIC ESPRESSO

180

CLASSIC ESPRESSO IS A MEDIUM-INTENSITY COFFEE WITH A SILKY TEXTURE AND A CREAMY FOAM. IT'S MADE FROM A BLEND OF COFFEE BEANS FROM OUR OWN FARMS IN AFRICA

HOT / COLD TEA

KASHMIRI KEHWA

195

AN EXOTIC MIX OF KASHMIRI GREEN TEA LEAVES, WHOLE SPICES, NUTS AND SAFFRON, WHICH WAS TRADITIONALLY PREPARED IN A BRASS KETTLE KNOWN AS SAMOVAR

CHAMOMILE TEA / GREEN TEA

150

THE SOFT, FLORAL TASTE AND SCENT OF CHAMOMILE TEA WILL DRAW YOU NEAR WHILE IT CALMS YOU IN THE PROCESS. THE TASTE OF CHAMOMILE TEA TO A CRISP APPLE

MASALA TEA

175

THE FLAVOUR OF MASALA CHAI IS A SYMPHONY OF SENSATIONS, COMBINING BOLD, ROBUST TEA WITH THE AROMATIC WARMTH OF SPICES

LEMON ICED TEA

215

A REFRESHING DRINK MADE THAT IS MADE WITH FINE QUALITY BLACK TEA, LEMON JUICE, AND LEMON PEELS AS A GARNISH SERVED WITH LOADS OF ICE

PEACH ICED TEA

215

A DELICATE BREW OF AUTHENTIC PREMIUM BLACK TEA WITH REAL PEACH JUICE. MADE FROM RIPE, PLUMP PEACHES, THE BLEND OF SWEET PEACH AROMA WITH THE REFINED FLAVOUR OF TEA

HOT COFFEE
HOT/COLD TEA

CONTINENTAL

SOUP

TOMATO BASIL ROASTED GARLIC SOUP

495

AN AROMATIC COMBINATION OF ROASTED GARLIC, FRESH BASIL AND GARDEN-FRESH TOMATOES COOKED WELL FOR A DELICIOUS HOMEMADE SOUP

MINESTRONE DI VERDURE

505

MINESTRONE DI VERDURE OR MINESTRONE SOUP IS A THICK SOUP OF ITALIAN ORIGIN BASED ON VEGETABLES AND INCLUDES ONIONS, CARROTS, CELERY, POTATOES, CABBAGE, TOMATOES, OFTEN LEGUMES, SUCH AS BEANS AND CHICKPEAS

BROCCOLI MUSHROOM SOUP

525

THIS IS A HEALTHY, WARM AND CREAMY SOUP WITH THE COMBINATION OF MUSHROOMS AND BROCCOLI. THE SILKY MIXTURE OF BUTTERMILK, BROCCOLI, MUSHROOM, ONION, AND SPICES PROVE TO BE INCREDIBLY SOOTHING

TOMATO LEMONGRASS SOUP

585

A SPECIAL SOUP THAT COMBINES THE RICH FLAVOUR OF TOMATOES WITH THE AROMATIC AND CITRUSY NOTES OF LEMONGRASS, A THAI DISH ENHANCING THE FLAVOUR PROFILE

BASIL TOMATO SOUP

575

A SOUP FEATURING TOMATOES AND BASIL AS PRIMARY INGREDIENTS. A SMOOTH, CREAMY SOUP SOMETIMES WITH CHUNKS OF TOMATO, AND MAY INCLUDE SEASONAL EXOTIC VEGETABLES

IRISH BREAD BOWL SOUP

575

A HEARTY AND COMFORTING DISH WHERE A THICK, CHUNKY SOUP IS SERVED WITHIN A HOLLOWED-OUT CRUSTY BREAD BOWL

SALAD

WALDORF SALAD

515

WALDORF SALAD CONSISTS OF APPLES, CELERY, BLACK GRAPES AND MAYONNAISE, AND INTERESTINGLY, FINELY CHOPPED WALNUTS ARE ADDED TO THE SALAD

CLASSIC CAESAR SALAD

525

CAESAR SALAD IS MADE ROMAINE LETTUCE, CROUTONS, AND A DRESSING MADE WITH OLIVE OIL, FINE CHOPPED GARLIC, LIME JUICE, DIJON MUSTARD AND IS GARNISHED WITH SHAVINGS OF FINE QUALITY ITALIAN PARMESAN CHEESE

PANZANELLA SALAD

425

PANZANELLA IS A TUSCAN AND UMBRIAN CHOPPED SALAD OF SOAKED BREAD, ONIONS AND TOMATOES THAT IS POPULAR IN THE SUMMER AND INCLUDES CUCUMBERS, BASIL AND IS DRESSED WITH OLIVE OIL AND MILD VINEGAR

MEDITERRANEAN QUINOA SALAD

495

MEDITERRANEAN QUINOA SALAD IS FRESH AND FLAVOURFUL, HEARTY, HEALTHY, AND PACKED WITH FLAVOUR. IT IS SERVED AS A SIDE DISH, OR YOU CAN ENJOY IT AS A MEAL ON ITS OWN

MAST - O - KHIAR

315

MAST-O-KHIAR, OR 'YOGURT AND CUCUMBER' IN PERSIAN, IS A REFRESHING YOGURT DIP OR SIDE DISH. IT'S TYPICALLY DESCRIBED AS CREAMY, TANGY, AND COOL

PANEER LABABDAR

480

PANEER LABABDAR IS A RICH AND CREAMY PUNJABI CURRY WITH PANEER AND HOMEMADE CASHEW TOMATO GRAVY PASTE IN ITS NATURAL COLOUR AND FLAVOURS

PANEER BUTTER MASALA

475

A RICH, CREAMY CURRY FEATURING CUBES OF PANEER IN A VELVETY SAUCE MADE WITH TOMATOES, BUTTER, AND VARIOUS SPICES. IT'S KNOWN FOR ITS INDULGENT, BUTTERY FLAVOUR AND IS OFTEN SERVED WITH NAAN OR RICE

DAL

LASOONI DAL TADKA

425

DAL TADKA IS A LENTIL DISH BRIMMING WITH SPICES AND IS THE BEST WHOLESOME COMFORT FOOD WITH A SIZZLING CUMIN AND RED CHILI POWDER TADKA JUST BEFORE BRINGING IN ON YOUR TABLE

PANCHMEL DAL

495

PANCHMEL DAL IS ONE CLASSICAL DAL WITH A COMBINATION OF FIVE DIFFERENT LENTILS COOKED IN GHEE. EACH DAL CONTRIBUTES ITS OWN FLAVOUR, TASTE, TEXTURE AND THUS MAKES IT A SUPER TASTY AS WELL AS HEALTHY

DAL MAKHANI

550

DAL MAKHANI IS A RICH AND LUXURIOUS INDULGENCE MADE WITH WHOLE BLACK LENTILS THAT ARE COOKED OVERNIGHT IN A GRAVY OF FRESH CREAM, BUTTER AND AROMATIC, SPICED TOMATOES TO LEAVE A LIP-SMACKING TASTE

DAL PALAK

415

A DELICIOUS COMBINATION OF PROTEIN RICH ASSORTED LENTILS, FIBER RICH SPINACH (PALAK) AND MAGICAL GHEE TEMPERED SPICES

CHANA DAL FRY

425

CHANA DAL IS HEARTY AND FLAVOURFUL MADE WITH SPLIT CHICKPEAS, COOKED WITH TOMATOES, AND A BLEND OF SPICES, CREATING A RICH AND SATISFYING DISH

RICE

KALE MOTI KI BIRYANI

550

THIS RICE DISH IS A TREAT OF BLACK LENTILS (KALE CHANA) AND IS AS DELICIOUS AS PEARLS ARE BEAUTIFUL. INFUSED WITH AUTHENTIC INDIAN SPICES, THIS BIRYANI TAKES YOU TO A DIFFERENT LEVEL WHERE THE TASTE IS CONCERNED

PANEER BIRYANI

575

LAYERS OF AROMATIC BASMATI RICE AND FLAVOURED PANEER DUM COOKED WITH SPICES AND HERBS TO MAKE YOUR DINING EXPERIENCE SPECIAL

HYDERABADI DUM BIRYANI

585

A STYLE OF SLOW COOKED, LAYERED RICE DISH (BIRYANI) ORIGINATING FROM HYDERABAD, INDIA MADE WITH FINE QUALITY BASMATI RICE AND PANEER

SUBZ TEHRI

415

TEHRI, IS A FLAVOURFUL HEARTY, ONE-POT DISH OF RICE, SPICES, AND VEGETABLES THAT ORIGINATED IN THE AWADHI REGION OF INDIA

INDIAN

APPETIZERS

NAZAKATI ALOO

515

A DISH WHERE CRISPY FRIED POTATO SHELLS COVERED WITH SESAME SEEDS ARE FILLED WITH PANEER AND POTATO MIXTURE, MARINATED AND BAKED

ROYAL MALAI CRESCENTS

495

RICH AND INDULGENT APPETIZER, FEATURING SOFT PANEER WRAPPED IN CREAMY, SPICED MALAI CREAM SAUCE

PANEER MAKHANI BOMBS

515

GOLDEN FRIED PANEER BALLS WITH A CRUSTY COVER FILLED WITH A MAGICAL SAUCE TO CREATE A CRISPY, TANGY AND A MILD SPICE BITE

DAHI KE SHOLAY

445

A WONDERFUL COMBINATION OF CRISPY AND POROUS OUTER LAYER OF BREAD WITH A SOFT AND SUCCULENT FRESH INNER VEGETABLE FILLING

DESI BHARWA KUMBH

475

STUFFED TANDOORI MUSHROOMS WITH A SPICY AND CHEESY FILLING THAT ARE CHARRED OVER DIRECT HEAT AND SERVED

KOLKATA BEETROOT CUTLETS

495

TASTY KOLKATA-STYLE, CRUMB-COATED, CUTLETS MADE WITH WINTER VEGETABLES SUCH AS BEETROOT AND OTHER EXOTIC VEGETABLES ALONG WITH BOILED POTATOES SERVED WITH SALAD AND A TASTY DIP TO COMPLIMENT THE DISH

RAJMA ROYAL MEDALLIONS

485

RAJMA ROYAL MEDALLIONS (GALOUTI) IS A DELIGHTFUL TWIST ON THE TRADITIONAL GALOUTI KEBAB, WHERE THE HEARTY TEXTURE OF BOILED AND MASHED KIDNEY BEANS IS EXPERTLY COMBINED AND SERVED

SHIMLA MIRCH KEBAB

455

A DISH WHERE BELL PEPPERS (SHIMLA MIRCH) ARE STUFFED WITH A FLAVOURFUL FILLING AND THEN BAKED OR FRIED UNTIL TENDER AND COOKED THROUGH, SERVED WITH A SILKY, SPICY MINT CHUTNEY

VELVET SAFFRON PANEER TIKKA

575

A DISH WHERE SOFT PANEER IS MARINATED IN A BLEND OF AROMATIC SPICES, GRILLED TO PERFECTION, WITH FLUFFY, GOLDEN-HUED PREMIUM QUALITY SAFFRON

BURASI KEBAB

445

BURASI KEBAB IS A TYPE OF KEBAB, ORIGINATING IN GADWALI CUISINE, FEATURING A CRISPY EXTERIOR AND A SOFT, CHEESY, AND SAVORY FILLING

MIX PLATTER

695

A UNIQUE COMBINATION OF MOUTH-WATERING KEBABS SUCH AS VELVET SAFFRON PANEER TIKKA, DAHI KE SHOLEY, BURASI KEBAB, BHARWA KUMBH, SHIMLA MIRCH KEBAB

MAINS

KER SANGRI

649

A DELIGHTFUL BEAN AND BERRY COMBO UNIQUE TO RAJASTHAN, KER SANGRI IS A TRADITIONAL, SPICY SABZI MADE WITH THE KER (BERRY) AND THE SANGRI (BEAN)

PANEER TOOFANI

565

PANEER TOOFANI IS A SPICY INDIAN DISH FEATURING PANEER (INDIAN CHEESE) IN A FLAVOURFUL GRAVY, OFTEN WITH GREEN PEPPERS AND BABY CORN

ROYAL VELVET PANEER

615

A DECADENT AND CREAMY PANEER DISH, INFUSED WITH RICH, AROMATIC SPICES AND A TOUCH OF RAJASTHANI INFLUENCE, OFFERING A MELT-IN-YOUR-MOUTH EXPERIENCE

CRIMSON PANEER DELIGHT

565

A SPICY, TANGY, DARK COLOUR PANEER ENGRAVED WITH SPICES. THICK GRAVY LOADED WITH LOTS OF MASALA. IT IS SERVED BEST WITH ROTI, NAAN OR PARATHA AS YOU CHOOSE. THIS DISH IS ALSO WELL KNOWN AS PANEER KALEJI

TWILIGHT GLOBES

585

A VISUAL TREAT TO THE EYES AS WELL AS A GASTRONOMICAL TREAT. THE DISH HAS SPINACH KOFTA STUFFED WITH CREAMY COTTAGE CHEESE SERVED IN FLAVOURFUL AND CREAMY TOMATO GRAVY

SILKEN SAPPHIRE DELIGHT

575

DEEP FRIED BALLS (KOTAS) THAT ARE STUFFED WITH RICH DRY FRUITS SOAKED IN SAFFRON MILK ARE DUNKED IN A CREAMY SPICED VELVETY SMOOTH CURRY MADE OF CASHEW PASTE

VIBRANT GARDEN HANDI

515

VIBRANT GARDEN HANDI IS ALSO KNOWN AS DIWANI HANDI IS A MEDLEY OF ASSORTED VEGETABLES COOKED IN A RICH AND CREAMY GRAVY FLAVOURED WITH AROMATIC SPICES

ADRABI HARIALI PANEER

495

APPETIZER FEATURING PANEER (INDIAN COTTAGE CHEESE) CUBES AND VEGETABLES LIKE BELL PEPPERS AND ONIONS, MARINATED IN A GREEN, HERB-RICH YOGURT-BASED MARINADE

UMAMI KUMBH SAAG

465

A DISH WHERE THE 'UMAMI' FLAVOUR, OFTEN DESCRIBED AS SAVOURY, IS A PROMINENT FEATURE. THE 'KUMBH SAAG' PART SUGGESTS IT'S A SAAG (SPINACH), POTENTIALLY WITH MUSHROOMS THAT ENHANCE ITS UMAMI RICHNESS

KESARI DUM ALOO

595

BBQ POTATOES ARE DEEP FRIED AND THEN COOKED IN DELICIOUS GRAVY OF CURD AND LOTS OF SPICES. THIS DISH HAS A FLAVOUR OF ORIGINAL KESAR (SAFFRON) WHICH MAKES IT TASTE OUT OF THIS WORLD

KADHAI PANEER

415

TYPICALLY, A GRAVY-BASED CURRY, WHERE PANEER AND BELL PEPPERS ARE COOKED IN A TOMATO AND ONION BASED GRAVY WITH A SPECIAL SPICE POWDER CALLED KADHAI MASALA

PALAK PANEER

415

PALAK PANEER, OR SAAG PANEER, IS A RESTAURANT-FAMOUS SPINACH AND PANEER CURRY. THIS RECIPE IS CROWD PLEASING WITH COMPLEX YET BALANCED, AUTHENTIC FLAVOUR

STARTER

CHEESE PLATTER WITH WALNUTS AND OLIVES 695

CHEESE PLATTER IS A COLLECTION OF FINE BRANDED IMPORTED CHEESES SERVED ON A PLATTER TYPICALLY ACCOMPANIED BY A SELECTION OF CRISPY BREAD STICKS, SPREAD, HONEY, NUTS, FRUIT, OLIVES AND VEGETABLES

MUSHROOM PATE WITH ROASTED GARLIC 615

RICH AND CREAMY MUSHROOM PATE MADE WITH GOLDEN ROASTED GARLIC AND CARAMELISED SHALLOTS GO PERFECT WITH CRACKERS. CRISPY BROWN BREAD STICKS AND LONG SLICED VEGETABLES WITH A HINT OF RED-HOT CHILLI POWDER

HUMMUS WITH PINE NUTS, RAISINS AND OLIVES 675

STORE-CUPBOARD STAPLE TURNED INTO THIS VIBRANT MEZZE DISH AND SPRINKLE WITH JEWEL, LIKE PINE NUTS, RAISINS AND OLIVES SERVED WITH A CRUNCHY BREADSTICK AND LAVASH

GNOCCHI PRIMAVERA WITH LEMON CREAM SAUCE 615

SOFT PILLOWS OF POTATO, COATED IN A RICH AND CREAMY PARMESAN SAUCE, WITH SPRING VEGETABLES AND A HINT OF LEMON

BROCCOLI STUFFED CRISPY MUSHROOM 595

A VERY HEALTHY STARTER WITH FINE CHOPPED BROCCOLI STUFFED WITH EXOTIC GOODIES AND CHEESE IN CRUSTY COATED MUSHROOMS

GEORGIAN KHACHAPURI 595

GEORGIAN KHACHAPURI (GEORGIAN VERSION OF A PIZZA) IS A CHEESE-FILLED BREAD AND IT IS THE NATIONAL DISH OF GEORGIA. IT'S A SOFT, DOUGHY BREAD, OFTEN SHAPED LIKE A BOAT, AND FILLED WITH A BLEND OF MELTED CHEESE

CLASSIC MARGHERITA 455

MARGHERITA PIZZA IS KNOWN FOR ITS INGREDIENTS REPRESENTING THE COLOURS OF THE ITALIAN FLAG. A CLASSIC PIZZA FEATURING A THIN, CRISPY CRUST TOPPED WITH FRESH TOMATO SAUCE, CREAMY MOZZARELLA CHEESE, AND FRESH BASIL

CHIMICHURRI VEGETABLE PIZZA 475

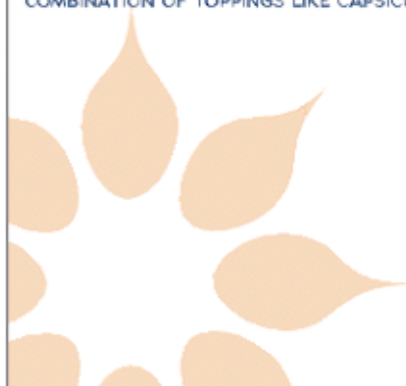
THE HERBACEOUSNESS OF CHIMICHURRI, THE CREAMINESS OF FRESH MOZZARELLA, AND THE JUICY SWEETNESS OF FRESH TOMATOES AND ONIONS MAKE FOR A DELICIOUS PIZZA

BURRATA 465

FRAGRANT FRESH BASIL, SWEET, TART TOMATOES, SALTY, RICH PROSCIUTTO, AND A POST-BAKE FINISH WITH ULTRA-CREAMY BURRATA STEPPING IN INSTEAD OF MOZZARELLA

FARM HOUSE PIZZA 445

A FARMHOUSE PIZZA FEATURES VARIETY OF FRESH, VEGETABLES AND A GENEROUS AMOUNT OF CHEESE. IT'S KNOWN FOR ITS FLAVOURFUL COMBINATION OF TOPPINGS LIKE CAPSICUM, TOMATOES, AND MUSHROOMS



JEERA RICE 295

FRAGRANT BASMATI RICE IS SCENTED WITH CUMIN SEEDS AND GARNISHED WITH FRESH CHOPPED CORIANDER

STEAM RICE 250

FINE QUALITY LONG GRAIN BASMATI RICE COOKED TO PERFECTION

ROTI

TANDOORI ROTI - PLAIN / BUTTER 70/80

TANDOORI ROTI IS A FLATBREAD THAT IS MADE WITH WHOLE WHEAT FLOUR AND COOKED IN A TANDOOR, A CLAY OVEN

TANDOORI NAAN - PLAIN / BUTTER 95/105

TANDOORI NAAN IS A LEAVENED FLATBREAD THAT IS TRADITIONALLY BAKED IN A TANDOOR AND IS A POPULAR ROTI SERVED WITH CURRIES OR DALS

LACCHA PARATHA 155

LACCHA PARATHA IS A POPULAR VARIANT OF PARATHA MADE WITH A SIMPLE UNLEAVENED DOUGH CONSISTING OF BASIC INGREDIENTS LIKE WHOLE WHEAT FLOUR, SALT AND GHEE

GARLIC NAAN 195

GARLIC NAAN IS A SINGLE-LAYER ROTI WITH A LIGHT AND SLIGHTLY FLUFFY TEXTURE AND GOLDEN-BROWN SPOTS COOKED IN A TANDOOR WITH A GENEROUS AMOUNT OF FINE CHOPPED GARLIC

CHUR CHUR NAAN 215

CHUR CHUR NAAN IS MADE WITH PLAIN FLOUR DOUGH WITH PANEER AND POTATO STUFFING. IT IS KNOWN FOR ITS UNIQUE SHAPE AND ALSO CRUMBLY FLUFFY TEXTURE

PLAIN KULCHA 125

PLAIN KULCHA IS A SOFT AND FLUFFY ROTI THAT IS HAND FLATTENED AND COOKED IN A TANDOOR

MISSI ROTI 90

MISSI ROTI IS A SAVOURY, NUTTY FLATBREAD MADE WITH WHOLE WHEAT FLOUR, GRAM FLOUR, ONIONS, GREEN CHILLIES, CAROM SEEDS, OIL AND SEASONINGS



RAITA / SALAD / PAPAD

SUNEHERI MAKKAII SALAD 525

SWEET CORN TOSSED IN BUTTER WITH FINE CHOPPED RED CHILLI, GREEN CHILLI, BELL PEPPERS, ONIONS, TOMATOES AND DRY HERBS WITH A DASH OF GREEN AND KHAJOUR CHUTNEY

MIX VEGETABLE RAITA 475

MIX VEGETABLE RAITA IS ONE OF THE HEALTHY RAITA VARIANTS WITH ASSORTED VEGGIES, YOGURT AND SEASONINGS. THIS RAITA IS THE PERFECT ACCOMPANIMENT FOR INDIAN MEAL

CHUKANDER RAITA 450

A COLOURFUL SPIN ON THE CLASSIC YOGHURT RAITA. TRADITIONALLY FLAVOURED WITH SHREDDED BEETROOT, THIS RAITA IS TEMPERED IN HOME-MADE GHEE AND GARNISHED WITH TOASTED SESAME SEEDS TO GIVE A NUTTY FLAVOUR

THE LOCAL TABLE SPECIAL SALAD 575

THIS SALAD IS A BURST OF FLAVOURS ON THE PALATE CONSISTING OF DICED MIXED EXOTIC VEGETABLES. THE SALAD IS GARNISHED WITH ROASTED AND CRUSHED WALNUTS THAT ELEVATE THE TEXTURE AND FLAVOUR OF THE DISH

BOONDI PINEAPPLE HONEY RAITA 575

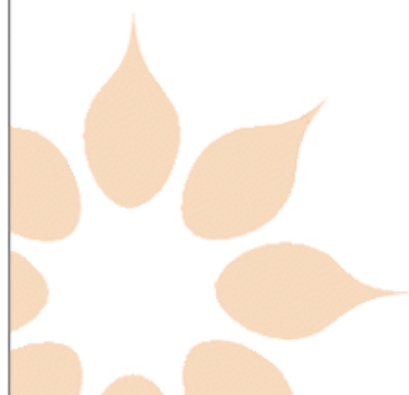
PINEAPPLE BOONDI HONEY RAITA IS A REFRESHING YOGURT DISH THAT COMBINES CREAMY YOGURT WITH CRUNCHY BOONDI, SWEET PINEAPPLE CHUNKS, AND A DRIZZLE OF HONEY

MASALA PAPAD 155

MASALA PAPAD IS A SNACK CONSISTING OF CRISPY PAPAD (THIN, FRIED LENTIL WAFER) TOPPED WITH A FLAVOURFUL MIXTURE OF DICED ONIONS, TOMATOES, CILANTRO, AND SPICES SERVED

ROASTED PAPAD 99

A THIN, CRISPY, AND FLAVOURFUL INDIAN SNACK MADE FROM A DOUGH OF LENTIL OR CHICKPEA FLOUR WELL KNOWN AS THE PAPADUM ACROSS THE GLOBE



MAIN

BEETROOT RISOTTO WITH GOATS' CHEESE AND WALNUTS 575

INDULGE IN THE ARTFUL BLEND OF EARTHY SWEETNESS FROM BEETROOTS, CREAMY GOAT CHEESE, AND RICH WALNUTS IN OUR BEETROOT RISOTTO

FALAFEL BURGER PLATTER 675

THIS PLATTER FEATURES PERFECTLY CRISP FALAFEL BURGER SERVED ALONGSIDE CREAMY TAHINI SAUCE, SAVOURY FRIED HALLOUMI CHEESE, TOUM AND AN ASSORTMENT OF MEZZE FOR DELICIOUS PAIRINGS.

NOODLES WITH CRISPY TOFU 575

CRISPY TOFU WITH NOODLES AND SAUTEED VEGETABLES SUCH AS BROCCOLI, PEAS AND MORE, SEASONED WITH PLENTY OF SPICES FOR A FLAVOUR-PACKED MEAL. IT'S A SPICY, VIBRANT DISH THAT'S SURE TO BE ANYTIME FAVOURITE

CHICKPEAS AND VEGETABLE FAJITAS 585

ROASTED SPICY CHICKPEAS AND MIXED EXOTIC VEGETABLES MAKE UP THE PERFECT VEGETARIAN TEX-MEX TREAT. SERVED WITH HARISSA CREAM, GUACAMOLE AND SPICY SALSA

ALFREDO MARINARA PASTA 595

THE PERFECT MARRIAGE OF TWO FAN FAVOURITES - MARINARA SAUCE AND ALFREDO SAUCE. THIS PASTA IS RICH YET LIGHT, TANGY AND BUTTERY, AND EMBRACES THE PASTA LIKE SATIN

VEGETABLE BUNNY CHOW 615

AN INDIAN SOUTH AFRICAN DISH CONSISTING OF A HOLLOWED-OUT LOAF OF WHITE BREAD FILLED WITH SPICY VEGETABLE AND CHICK PEA CURRY THAT IS SERVED WITH SALAD ON THE SIDE

CAULIFLOWER RICE 355

CAULIFLOWER RICE IS FINELY CHOPPED OR PULSED CAULIFLOWER, RESEMBLING GRAINS OF RICE, USED AS A LOW-CARB ALTERNATIVE TO TRADITIONAL RICE

AGLIO O OLIO 475

THE DELICIOUS TASTE OF ITALY ON YOUR PLATE IN A JIFFY! THIS CRUNCHY GARLICKY SAUCE HAS THE SMOOTHNESS OF OLIVE OIL, AND A PUNCH OF GARLIC, HERBS, CHILIS AND SPICES - EVERYTHING YOU NEED FOR AN ITALIAN DISH

MAMMA ROSO PASTA 485

A CREAMY, COMFORTING DISH WITH A UNIQUE BLEND OF RED AND WHITE SAUCES, OFTEN FEATURING A CHOICE OF PASTA LIKE FUSILLI OR PENNE

CLASSIC MAC N CHEESE 475

CREAMY, CHEESY COMFORT FOOD. THIS PASTA IS BAKED UNTIL GOLDEN BROWN WITH A CRUNCHY BREADCRUMB TOPPING TO ELEVATE ITS FLAVOUR

