

# Bar Nibbles

■ French Fries 265

Salted , Peri Peri & Cheesy

■ Singdana Deconstructed 255

Peanut Tossed In Kachumber Masala With  
Options Of Plain, Salted, Butter Fry And Garlic Fry

■ Masala Paneer Popcorn Nibbles 295

Mini Paneer Chunks, coated In Indian Spices And Besan,  
Bread Crumbed Fried To Golden

■ Ghee Infused Makhana 275

Options Of Salt Or Peri Peri Spice

★ ■ Beer Batter Bonda 345

Masala Mashed Potatoes Stuff With Cheese, Dipped In Beer Batter,  
Crumbed Fried To Crisp, Serve With Nariyal Pachadi

■ Crispy Lotus Papadi Chat 295

Crispy Fried Lotus Root, Potatoes And Papadi Tossed In Variety Of Chutneys,  
Meethi Dahi And Sev. Topped With Pomegranet

★ ■ Cheese Chilli Bruchetta [ H-4 / F-8 ] 195 / 315

Bowl Of Crunchy Corn Nachos And Black Bean Sauce Topped With Cheese Sauce,  
Jalapenoes, Olives, Salsa, Sour Cream & Guacaole, Gratinated To Perfection.

■ Cheese Over Loaded Nachos 325

Bowl Of Crunchy Corn Nachos And Black Bean Sauce Topped With Cheese Sauce  
Jalapenoes, Olives, Salsa, Sour Cream & Guacamole, Gratinated To Perfection.

▲ Kasundi Kachumber Chicken Taco 475

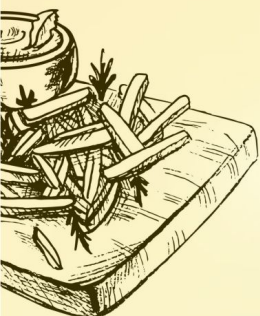
Tender Chicken Flakes Marinated In Bengali Mustard And Yogurt Stuffed In  
Taco Shell, Serve With Salsa, Sour Cream

▲ Egg Delight 345

Deviled Egg, Egg Chilli, Bhurji

■ Alternative Papad Basket 95

Selection Of Moong Or Channa Papad With Option Of Roasted,  
Fry & Butter Magic. Kachumber Masala On Side.





## Small Plates

■ **Pepper & Paneer Quesidella** 375

Melange Of Fresh Cottage Cheese And Peppers Sauted In Mexican Spices,  
Wrapped In Tortilla Bread Serve With Salsa, Sour Cream And Goucamole .

★ ■ **Chef Prashad Cornfed  
Chicken Malabari Roll** 475

Sole Sri Lankan Spiced Chicken With Bunch Of Flavours Rolled In Malabari Paratha,  
Serve With Spicy Coconut Chutney.

★ ■ **Ghee Roast Soya Boti /  
Pudina Pancake / Malai Laccha Payaz** 395

Mellow Cooked Soya Boti In Spicy Andhara Masala, Tempered In Ghee,  
Serve On Savoury Mint Pan Cake With Malai Laccha Onion On Side.

■ **Chicken & Pepper Quesidella** 455

Tender Chicken And Pepper Sauted In Mexican Spices, Wrapped In Tortilla  
Bread Served With Salsa, Sour Cream And Goucamole .

■ **Epicure Cheese & Russet Poppers** 395

Mashed Russet Potatoes And Cheddar Cheese Poppers, Mix With Italian Spices And  
Seasoning, Crumbed Fried To Golden Serve With Mustard Sauce.

■ **Epicure Alleppey Aloo** 395

Fried Baby Potatoes And Peppers,wok Tossed In Spicy Kerala Masala, Finished With Soya And Chilli.

★ ■ **Bocconcini Butter Khichdi Arancini /  
Pickle Mayonnaise / Fried Onion Pesto** 395

Exquisite Fresh Mozzarella Cheese Stuffed In Butter Khichdi, Papad Crumbed,  
Fried To Golden, Serve With Spicy Pickle Mayonnaise And Burnt Garlic Dip.





# From The Streets

## ★ ■ The Dal Dhokli [ Epicure Dal Starter ] 325

Toor Dal Cooked In Cumin, coriander And Red Chilli, Tempered With Onion, Garlic And Curry Leaves, Topped Savoury Gram Flour Pan Cake.

## ■ Street Wali Pani Puri 195

Fried Puff Pastry Balls, filled With Distinct Spiced Mash  
Potatoes And Black Channa, Serve With Sweet And Tangy Water.

## ■ Crispy Palak Patta Chat 275

Deep Fried Spinach Flakes Tossed In Desi Style With Diced Potato,  
Papadi, Onion, Chilli And Chutneys, sprinkle With Fresh Anar Dana And Sev.

## ★ ■ Papadi Jhal Muri Bowl 295

Mingling Of Puff Rice, bengal Masala Powder, Vegetables, Fresh Coconut,  
Fried Potatoes And Peanut Tossed In Fresh Mustard Oil And Achar Masala.

## ■ ▲ Street Wali Momos Magic [ Veg / Chicken ] [ 6 / 10 ] 299 / 499

Seasonal Vegetable Or Chicken Stuffed In Hand Rolled Thin Dough Sheet, Seasoned With Asian Masala,  
Serve With Creamy Mayonnaise And Chilli Sauce. With Option Of Steamed Or Fried.

## ★ ■ Pindi Chole Hot Dog 295

Exquisite Old Delhi Famous Pindi Chole Stuffed And Grilled In Soft Hot Dog Bun.  
Serve With Crunchy Onion, Tomatoes And Chutneys.





# The Soup Bowl



## Classic Tomato Soup

235

Flavourful Blend Of Roma Tomatos And Herbs Simmered On Slow Fire Till Perfection, Garnished With Fresh Cream And Crutons



## Khow Shey Soup [Vegetable / Chicken]

235/255

Burmese Stew Pot Of Asian Green, Spices, Herbs And Noodles.

Served With Brown Onion, Garlic Flakes, Peanut, Chilli Flakes, Lemon Wedge, Spring Onion



## Thupka Soup [Veg / Chicken]

235/255

Nepalese Broth Of Asian Vegetable, Noodles And Dimsum, Simmered To Perfection.



## Manchow Soup [Veg / Chicken]

235/255

Fresh Green Simmered In Vegetable Stock, Seasoned With

Chinese Spices And Sauce Serve With Crispy Fried Noodles On Side.

# The Salad Plate



## Lebanese Fattoush Salad

325

Mingling Of Fresh Greens Vegetables Tossed In Lemon Vinaigrette Topped With Fried Pita And Sumak Powder.



## Quinoa & Grill Avacado Salad

425

Tiyan Of Red & White Quinoa, Fresh Vegetable, Char Grilled Avocado, Tossed In Honey Lemon Vinaigrette.



## Epicure Green Plate

115

Fresh Green Plate Of Sliced Cucumber, Carrot, Onion And Tomatos Serve With Green Chilli And Lemon Wedges.



## Rustic Caesar Salad (Grill Paneer / Grill Chicken)

235/375

Ice Shocked Romain Lettuce, Tossed In Homemade Caesar Dressing, Croutons And Parmesan Flakes Serve With Char Grilled Cottage Cheese Or Chicken.



## Balsamic Glazed Melon Salad

325


Fresh Water Melon Seasoned With Sea Salt, Black Pepper And Olive Oil, Feta Crumbled, Glazed With Balsamic Reduction.







# Epicure Vegetarian Start




## Zameen Ki Shamee / Brined Onion Petals 395

Amalgam Of Fresh Root Vegetable, Aromatic Spices, Mawa And Malai,  
Shallow Fried To Crisp Serve With Chutney And Brined Onion Petals



## Ricotta Dhai Ke Kebab 395

Imitable Fusion Of Ricotta Cheese And Yogurt Mingled With Mild Spices And  
Herbs, Pan Fried To Avatar, serve With Tomato And Mint Chutney



## Paneer Aur Tandoor [ Achari / Peshwari / Pahadi ] 445

Fresh Cottage Cheese Marinated In Alternative, Cooked In Tandoor, Serve With Mint And Tomato Chutney



## Broccoli Aur Palak Ki Galuti 395

Concretion Of Fresh Broccoli And Spinach Infused In Ghee, Mawa And Smoked Spices,  
Pan Sheard Serve With Petite Paratha And Chutney



## Jaituni Pudina Paneer Seekh 445

Mild Blend Of Fresh Mint, Olive Oil And Arabic Spices Coated On Cottage Cheese Cooked In Tandoor To Excellence





## Irani Soya Chaap 455

Blend Of Iranian Spices An Herbs Coated On Fresh Soya Chaap, Butter Basted In Tandoor  
To Perfection. Serve With Tomato And Mint Chutney.




## Tandoori Button Gucchi Tikka 455

Fresh Button Morels Stuffed With Mawa And Cheese Coated In Tandoori Marinade,  
Cooked To Perfection, Serve With Tomato, Mint Chutney.



## Sariyae Ki Broccoli [ Tandoori / Mawa Malai ] 455

Fresh And Tender Florets Of Broccoli Cooked In Tandoor With Choice Of Flavour And Texture,  
Serve With Mint And Tomato Chutney.



## Pustane Fulwar 445

Absolute Absorption Of Paneer ,fruits And Vegetable Submerge In Rich Creamy Marinade  
Cooked In Tandoor, Serve With Mint And Tomato Chutney.



## Velayati Subz Seekh Kebab 395

Blend Of Exotic Vegetable, Cheese And Spice Cooked In Tandoor, Serve With Mint And Tomato Chutney



# Epicure Vegetarian Start



## ■ Poshida Potato Tikka 395

Hand Craft Scooped Potatoes Stuffed With Mawa, Malai And Cheese,  
Spicy Marinade Cooked In Tandoor To Perfection, Serve With Tomato And Mint Chutney.

## ■ Tandoori Cosset Potato 395

Winter Baby Potatoes Marinated In Red Masala, Cooked In Tandoor Serve With Tomato And Mint Chutney.

## ■ Subz Epicure Platter 745

Assortment Incompatible Platter Of Paneer Tikka, Irani Soya Chap,  
Dahi K Kebab And Pahadi Paneer, Serve With Mint And Tomato Chutney.

## ★ ■ Naubahar Subz Saba Platter 845

Exclusive Platter Of Nine Different Flavours Of Vegetable And Paneer Kebabs, Tikkas And Seekh To  
Enrich Your Taste And Aroma Around The Epicure Signature, Three Variety Of Paneer, Mushroom Tikka,  
Irani Soya, Veg Seekh, Dahi K Kebab, Tandoori Potato And Hariyali Subz Seekh.

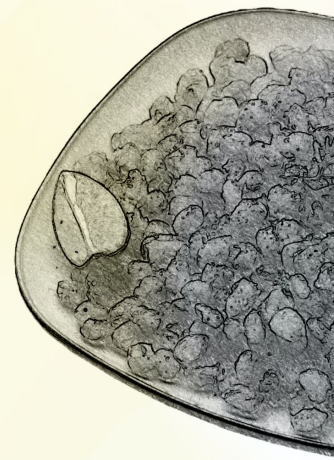
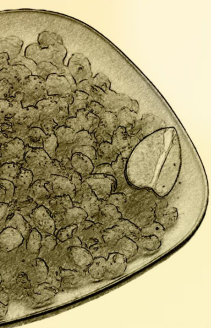






# The Asian Vegetarian Introduction

-  **Crispy Corn** **395**  
Crispy Coated Corn Kernels, Wok Tossed In Fresh Vegetable, Peppers And Seasoned With Asian Spices.
-  **The Manchurian Spheroid** **395**  
Classic Blend Of Pan Asian Vegetable Balls Tossed In Manchurian Sauce, With Option Of Dry Or Semi Gravy.
-  **Po Pai Tod Roll** **395**  
Wok Tossed Thai Vegetable And Glass Noodle Packed In Spring Sheet, Golden Fried, Served With Sweet Chilli Sauce.
- ★  **Hunan Glazed Agaricus Quick Fry** **395**  
Wok Tossed Button Mushroom In Classic Hunan Sauce With Vegetables And Asian Spices.
-  **Pimento Pepper Paneer** **445**  
Variety Of Peppers And Onion Tossed With Batter Coated Cottage Cheese In Thai Spicy Sauce.
-  **Paneer Taka Tak Bao** **395**  
Legentary Mantou Bun Stuffed With Kolkata,s Masala Taka Tak Paneer  
Serve With Wasabi And Schezwan Mayonnaise
-  **Chilli Paneer Bao** **395**  
Wok Jumped Chinese Style Fresh Cottage Cheese, Stuffed In Legentary Mantou,  
Serve With Wasabi And Schezwan Mayonnaise
-  **Wok Tossed Salt & Pepper Fried Garbanzo** **395**  
Crispy Fried Chick Pea Tossed In Salt And Pepper.
-  **Epicure Chestnut In Miso Basil Sauce** **445**  
Pani Ka Singhara Infused In Miso And Basil ,a Great Fusion Of Traditional  
Fruit Smartly Tossed In Asian Spices And Sauce.
-  **Wok Toss Salt & Pepper Masala Agaricus** **395**  
Fried Button Mushroom Wok Infused In Thai And Indian Spices.
-  **Exotic Vegetable & Chestnut Dumpling** **275/495** [ Half- 4 / Full- 6 ]  
Exotic Asian Vegetable And Waterchestnut Tossed In Thai Herbs And Spices Hand  
Stuffed And Shaped To Perfection, Serve With Peanut Basil, Schezwan Mayonnaise.
-  **Corn Spinach & Cottage Cheese Dumpling** **275/495** [ Half- 4 / Full- 6 ]  
Blend Of Fresh Spinach, Corn And Paneer Sauted In Asian Spices ,wad In Homemade  
Starch Tough, Serve With Schezwan Mayonnaise, Peanut Basil Dip.





# The Global Vegetarian Introduction

## ■ Worm Tomato & Fresh Mozerella Bruschetta 195 / 315

Fresh Romao Tomatos And Buffalo Mozzarella Layred On Pesto  
Butter Glazed French Baguette, Gratinated To Immaculateness.

## ★ ■ Corn Aur Mattar Kibbeh 395

Arabic Fusion Of Greenpeas, corn And Burgul Deep Fried,  
Served With Hummus And Zatar Sauce

## ■ Mezze Delight 425

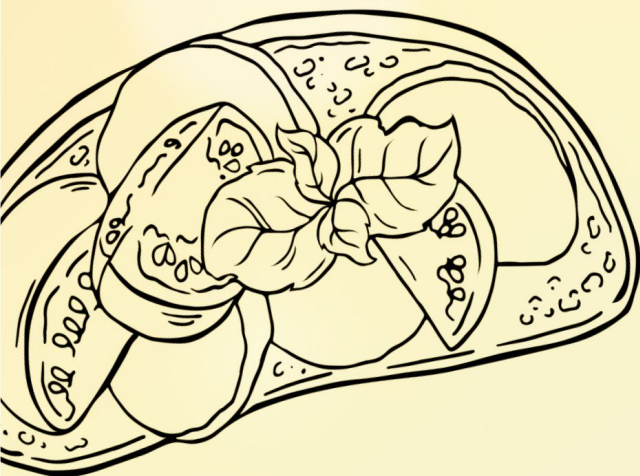
Absolute Platter Of Falafel, Cheese Rakakat, spanich Sambousek Serve With  
Hummus, muttabal, babagounsh, tabbullah And Fattoush, Pita Bread On Side.

## ■ Queso Mac Pelota 425

Spanish Cocktail Mac And Cheese Balls, Polenta Crumbed Deep Fried To Golden,  
serve With Mint Mustard Dip.

## ■ Cajun Mexician Grill Paneer Steak / Salsa / Sour Cream 425

Over Night Rinsed Paneer Steak In Mexician Spices Chargrilled To Perfection.  
Serve With Sour Cream, Salsa And Burnt Garlic Mayonnaise.







## Epicure Non Vegetarian Start

▲ **Zaituni Samaka Tikka** 555

Fresh Water Fish Fillet Mainated In Fresh Mint, Olive Oil,  
Cumin And Arabic Spices, Serve With Zatar Sauce.

★ ▲ **Tandoori Macchi Tikka** 555

Tandoori Marinated Fish Fillets Cooked In Clay Oven,  
Butter Basted Serve With Mint And Tamato Chutney.

▲ **Fried Fish Amritsari** 555

Batter Fried Fish In Spicy Amritsari Masala And Spices to Perfection,  
Serve With Mint And Tomato Chutney.

▲ **Chepa Vepudu Fish Tikka** 555

Guntur Chill, Coconut And Curry Leaf Blend Masala Marinate Fish Fillet  
Cooked In Tandoor, Serve With Tomato And Mint Chutney, Coconut Pachadi on side.

▲ **Murgh Kali Mirch Tikka** 535

Tender Chicken Chunk Overnight Stappled In Yogurt, Cream And Black Pepper,  
Cooked In Tandoor, Serve With Mint And Tomato Chutney.

▲ **Epicure Aur Tikka** 535

Tandoor Cooked Chicken Chunks In Diffrient Flavour And Texture Of Choice,  
Chicken Tikka, Chicken Pahadi Tikka And Chicken Peshawari Tikka .

▲ **Epicure Tandoori Murgh** [ Full / Half ] 475 / 755

Hole Baby Chicken Marinated In Tandoori Masala, Cooked In  
Tandoor Serve With Tomato And Mint Chutney

▲ **Whole Kunduz Chicken** 755

Classic Butter Fly Baby Chicken,slather In Afgani Aromatic Spices And Herbs,  
Cooked In Tandoor Serve With Khubani Ki Chutney.

▲ **Mutton Kakori Seekh Kebab** 575

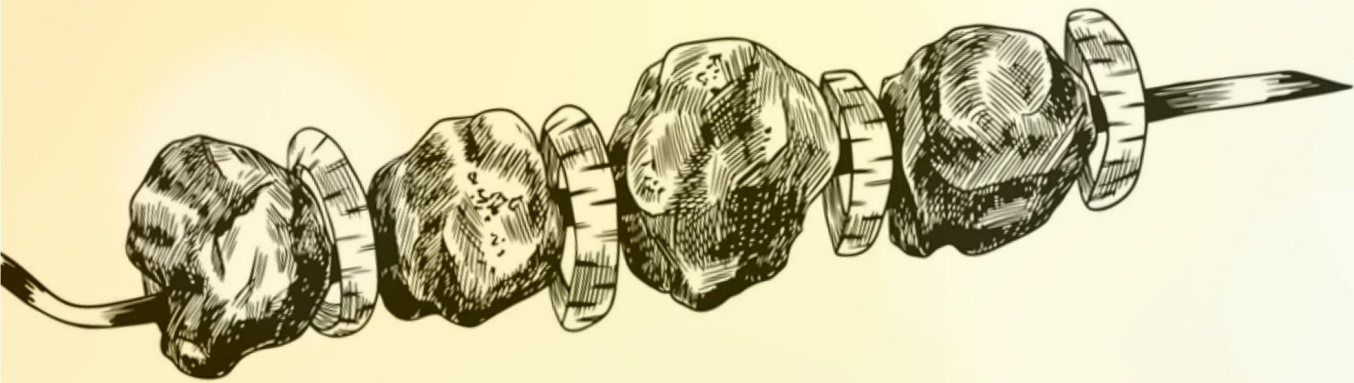
Delicately Mashed Mutton Blend In Garam Masala, Ghee, Fresh Herbs,  
Cooked In Tandoor To Perfection Served With Mint And Tomato Chutney.





## Epicure Non Vegetarian Start

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-  **Patthar Ka Gosht** 575  
Tender Mutton Brisket Merged In Ghee And Black Pepper Shallow Seared On Hot Stone Serve With Mint And Tomato Chutney, Kachumber Tadka Dahi On Side.
  - ★  **Ghee Roast Mutton Masala Boti** 575  
Tender Mutton Chunks Tossed In Andhra Potli Masala, Fresh Mint, Green Chilli And Ghee, Serve With Kuchumber Tadka Dahi.
  -  **The Tikka / Kebab Platter** [ Non Veg ] 945  
Platter Of Chicken Tikka, Kali Mirch Tikka, Mutton Seekh And Fish Tikka, Serve With Tomato And Mint Chutney.
  -  **Non Veg Trip To Epicure Platter** 995  
Exclusive Triple Varities Of Chicken, Mutton And Seafood, A Display Journey To Flavour, Texture And Taste Serve With Mint & Tomato Chutney, Baby Naan On Side.
  -  **Mirza Murgh Hussaini Seekh** 495  
Old Delhi Style Chicken Mince Marinated In Fresh Ground Spices, Cream, Yogurt And Saffron, Cooked In Tandoor Serve With Mint & Tomato Chutney.







# The Asian Non Vegetarian Introduction

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- ▲ **Chillies & Epicure** 575  
Way Out Choice Of Taste, Texture And Flavour Of Egg, Fish And Chicken,  
Wok Tossed Chilli Style With Option Of Dry And Semi Gravy
  - ▲ **Wok Fry Lemon Garlic Fish** 555  
Crispy Fried Fish Fillets Tossed In Thai Kaffir Lime And Garlic..
  - ▲ **Chicken Satay** [ Full / Half ] 535 / 555  
Poultry Bird Supreme, Marinated In Five Spice, Grilled On Hot Plate Serve With Basil  
Peanut Sauce And Wasabi Mayonnaise . With Option Of Four And Eight Pieces.
  - ▲ **Yaki Tori Chicken** 535  
Chicken Chunks Merger In Brown Sugar, Japanese Ginger, Dark Soya And Herbs,  
Skewered And Cooked On Hot Plate, Serve With Asian Vegetables And Crystal Noodle.
  - ★ ▲ **Epicure 66 - Chicken / Fish** 535  
Deep Fried Chicken Or Fish Morsels Tossed In Green Chilli, Fennel, Yogurt And Curry Leaf.
  - ▲ **Chicken Choo Chee** 535  
Asian Marinated Chicken Chunks Wok Tossed To Perfection In Thai Red Sauce. Option Of Dry And Semi Dry.
  - ▲ **Chicken Taka Tak Bao** 535  
Legendary Mantou Bun Stuffed With Kolkata,s Masala Taka Tak Chicken  
Serve With Wasabi And Schezwan Mayonnaise 535
  - ▲ **Sticky Chicken Bao** 535  
Wok Jumped Crispy Chicken In Honey Soy Sauce, Stuffed In Legendary Mantou,  
Serve With Wasabi And Schezwan Mayonnaise.
  - ▲ **Shanghai Chicken Har Gao** [ Full / Half ] 535 / 295  
Steamed Chicken Dumpling In Shanghai Style,  
Serve With Peanut Basil And Schezwan Mayonnaise Dip.
  - ▲ **Ji Shao Mai** [ Full / Half ] 535 / 295  
Spiced Infused Chicken And Coriander Dumplings, Serve With  
Peanut Basil And Schezwan Mayonnaise Dip.



# The Global Non Vegetarian Introduction

▲ **Peri Peri Fried Chicken** 535  
Tender Chicken Supreme Crumbed Fried In Peri Peri Spices, Serve With Burn Garlic Mayonnaise And Fries.

★ ▲ **BBQ Wings Roaster** [ Full - 6 / Half - 3 ] 535 / 345  
Fresh And Tender Chicken Wings Roasted In Home Made Bbq Sauce.

▲ **Rustic Fish & Chips** 555  
Homemade Crumbed Fried Fish In Mustard Marinade, Serve With Fries, Tarter Sauce And Lemon Wedges.

★ ▲ **Epicure Chicken Wings Platter** 535  
Platter Of Fresh Chicken Wings Cooked In Three Different Style, Flavour And Texture, Bbq, Tandoori & Manchurian.

## The Woodfire Pizza

▲ **Margherita** 455  
Classic Italian Pizza Loaded With Cheese.

★ ▲ **Epicure Neapolitan Pizza** 455  
Fresh Roma Tomatoes Surfaced On Homemade Tomato Concasse & Mozzarella.

▲ **Quattro Stagioni** 455  
Classic Italian Pizza Topped With Spinach, Mushroom, Asparagus And Bell Peppers.

★ ▲ **Grill Chicken / Paneer Capricciosa** 575  
Fresh Baked Pizza Covered With Grilled Pepper, Cottage Cheese Or Chicken.

▲ **Farm Fresh Pepper Pizza** 475  
Cover Of Four Different Peppers, Oregano And Chilli Flakes On Homemade Thin Crust Pizza.

▲ **Quattro Formaggi** 525  
Four Different Flavours Of Cheese Over Spread On Fresh Base, Baked To Perfection.

▲ **Epicure Corn Salt & Pepper Pizza** 475  
Fusion Of Crispy Corn Topped On Fresh Baked Pizza, Seasoned To Perfection.



# Epicure Vegetarian Mains



- ★ ■ **Epicure Style Dal Uar Tadka** - Jeera Fry / Punjabi / Garlic / Masala [ Full/ Half ] **205 / 325**  
Fresh Epicure Style Yellow Dal, Tempered To Choice
- ★ ■ **Double Dairy Dal Makhani** [ Full / Half ] **205 / 325**  
Classic Blend Of Black Lentils Harmony Simmered Overnight With Spices, Finished With Cream And Butter.
- **Kufri Jyoti Gobhi Mattar Kofta** **395**  
Classic Blend Of Greenpeas, Cauliflower And Mawa Stuffed In Kufri Jyoti Potatoes, Cooked In Aromatic Gravy.
- **Peshawari Dum Aloo Makhana** **395**  
Melange Of Rich Creamy Yellow Gravy, Simmered With Baby Potatoes And Makhana, Finished With Kasturi Methi.
- ★ ■ **Subz Epicure Do Pyaza** **395**  
Merger Of Seasonal Vegetables In Onion Paste, Cooked In Ground Spices And Onion Gravy.
- **Amritsari Handi Kofta** **385**  
Coalesce Of Soft Mouth Melting Kofta, Cooked In Tomato Onion Gravy With Ground Aromatic Spices & Amritsari Masala.
- **Epicure Shaam Savera Kofta** **385**  
Two Different Flavour And Texture Of Gravy Kissing Together With Mouth Melting Kofta On Top.
- **Paneer Aap Ki Pasand** - Makhani , Punjabi , Palak [ Full / Half ] **275 / 435**  
Tender Chunks Of Fresh Cottage Cheese, Cooked In Choice And Texture Of Gravy Finished To Perfection.
- ★ ■ **Paneer Tikka Masala** [ Full / Half ] **275 / 435**  
Mouth Melting Paneer Chunks Cooked In Tandoor, scalded In Spicy Tomato Gravy .
- **Taka Tak Tawa Ki Tarkari** **395**  
Fresh Seasonal Vegetables Tossed In Taka Tak Semi Gravy Masala, seasoned To Perfection.
- **Pindi Baloch Chana Masala** **395**  
Traditional Preparation Of Chole From The Region Of Baloch, Blend With Aromatic Spices And Masala, Cooked On Slow Fire. Finished With Butter, Coriander And Green Chillis.
- ★ ■ **Nargisi Paneer Pasanda** **455**  
Mouth Melting Cottage Cheese Stuffed With Dry Fruits, Mawa And Exotic Vegetables, Cooked In Yellow Gravy With Aromatic Spices.
- **Rajasthani Bhindi Kurkuri** **395**  
Fresh Okara Dusted In Spicy Masala, Channa Flour And Ground Rajasthani Chilli, Crispy Fried To Perfection.
- **Broccoli Bocconcini Kofta** **395**  
Exclusive Concoction Of Fresh Mozzarella And Broccoli Kofta Coated And Fried, Simmered In Rich Onion Gravy. Excellent Couple With Breads.
- **Aloo Aur Gobhi** - Masala / Jeera Aloo / Aloo Mattar **395**  
Choice Of Vegetables Cooked In Different Combination Of Flavour, Texture And Taste.



# Epicure Non Vegetarian Mains



- ★ ▲ **Home Made Egg Curry** 395  
Hard Boiled Egg Cooked In Fresh Tomato And Onion Masala, Finished With Homemade Indian Spices.
- ★ ▲ **Anda Aur Ghotala** 395  
Different Intermixture Of Egg Mashup, Delicately Seasoned And Mingle With Fresh Green.
- ▲ **Chicken Peshawari Karahi** [ Half / Full ] 355 / 555  
Yogurt Marinated Tender Chicken Chunks Cooked In White Gravy, Finished With Hand Grounded Peshawari Spices.
- ▲ **Mughlai Murgh Handi** [ Half / Full ] 355 / 555  
Over Night Soaked Chicken Scallops In Handi Masala ,cooked In Onion Gravy, Finished With Fresh Coriander.
- ★ ▲ **Double Dairy Chicken Tikka Masala** [ Half / Full ] Boneless 355 / 555  
Tender Chicken Chunks Marinated In Tandoori Spices, Roasted And Cooked In Rich Tomato Gravy Finish With Cream And Butter.
- ▲ **Old Delhi Tawa Chicken** [ Half / Full ] With Bone 555  
Butter Soft Baby Chicken Leg Cooked On Hot Iron Plate With Spicy Larohi Masala And Butter.
- ▲ **Chicken Chettinad Tikka Masala** 555  
Fresh Chicken Scallops Steeped In Andhra Spices Cooked In Tandoor, Simmered In Tomato Coconut Garvy Tempered With Ghee And Curry Leaf.
- ★ ▲ **Surkh Lal Murgh** [ Bone / Boneless ] Half / Full 345 / 535  
Fresh Chicken Skillets Cooked In Spicy Tomato Gravy With Kashmiri Chilli .
- ▲ **Epicure Murgh Bhuna Masala** [ Bone / Boneless ] Half / Full 345 / 535  
Spicy Marinated Chicken Chunks, Cooked In Tomato And Onion Paste With Bhuna Masala, Seasoned To Perfection.
- ▲ **Ghar Wali Chicken Curry** 535  
With Bone Chicken Hunk Cooked In Homemade Masala And Spices, Finished With Fresh Coriander.
- ★ ▲ **Mutton Handi Laziz** 575  
Succulent Mutton Boti Mergerd In Spicy Marinade, Cooked In Copper Handi With Brown Onion, Tomato Puree And Masala, Seasoned To Perfection.
- ▲ **Sali Mutton Boti** 575  
Persian Preperation Of Mutton In Tomato Gravy With Mild Aromatic Spices, Finished With Fried Potato.
- ▲ **Epicure Rogan Josh** 575  
Traditional Kashmiri Delicacy Of Fresh Mutton Cooked In Fragrant Spices, Kashmiri Chilli And Lot More, Finished With Ghee On Top.
- ▲ **Railway Mutton Tari** 575  
Home Style Delicacy Of Mutton Chunks Cooked In Very Thin Gravy With Local Indian Spices And Masala







## Epicure Rice Cluster

■ **Epicure Rice – Plain / Jeera [ Half / Full ]**

185 / 275

Variations Of Rice As Choice.

■ **Kashmiri Pulao Half / Full**

Fresh Basmati Rice Cooked In Mix Vegetable, Dry Fruit And Nuts Finished With Fresh Fruits.

★ ■ **Nizami Tarkari Briyani**

235 / 395

Assorted Vegetable And Basamati Rice Cooked In Hyderabad Style Serve With Burani Raita, Papad And Salan.

★ ■ **Murgh Chilman Briyani**

355 / 495

Tender Chicken And Basamati Rice Simmered In Chicken Broth, Saffron, Mace And Cardamom In Hyderabad Style, Served With Burani Raita, Papad, Salan.

★ ■ **Hyderabadi Ghost Dum Briyani**

365 / 575

Fresh Mutton And Basamati Rice Simmer In Broth With Saffron, Mace And Cardamom Seasoned With Hyderabad Masala , Serve With Burani Raita, Papad And Salan.

■ **Epicure Butter Khichdi**

365

Smooth Blend Of Rice And Lentil Simmered On Low Heat With Spices, Tempered With Butter, Serve With Masala Curd, Papad, Pickle Onion And Chutney.



## The Clay Oven Bread Basket

■ **Tandoori Roti**

45

With Choice Of Plain, Butter And Chilli.

■ **Tandoori Naan**

85

With Choice Of Plain ,butter, Garlic, Cheese And Green Chilli.

■ **Tandoori Paratha**

85

With Choice Of Plain, Butter Pudina And Chilli.

■ **Tandoori Stuff Paratha**

85

With A Choice Of Stuffing, Potato, Paneer, Chilli And Mix Masala. Served With Yogurt And Pickle.

■ **Tandoori Kulcha**

85

With A Choice Of Stuffing Plain, Potato, Paneer And Mix Masala.

■ **Tandoori Missi Roti**

65

With Choice Of Plain,pudina, Chilli And Garlic



## Quick Meal



### Wok Toss Fried Rice [ Veg / Egg / Chicken ]

( Plain / Burn Garlic / Schezwan )

395 / 475



### Wok Toss Noodle [ Veg / Egg / Chicken ]

( Plain / Burn Garlic / Schezwan / Hakka / Hong Kong )

395 / 475



### Burrito Bowl

Mexican Rice Cooked In Black Bean, Vegetables In Texmex Style,  
Served With Crispy Corn Chips, Salsa And Cheese Sauce

425



### Spaghetti Aglio-E- Olio

Spaghetti Pasta Infused In Garlic Flakes, Parmesan Cheese,  
Chilli Flake, Seasoned With Salt And Pepper, Garlic Bread On Side.

475



### Penne Alfredo

Fresh Blanch Penne Pasta, Tossed In Creamy Bechamel Sauce With  
Exotic Vegetable, Parmesan Crisp, Garlic Bread On Side.

475



### Masala Marinara Spaghetti

Fresh Blanch Spaghetti Tossed In Tomato Sauce With Blend Of  
Indian Spices, Garlic Bread On Side.

495

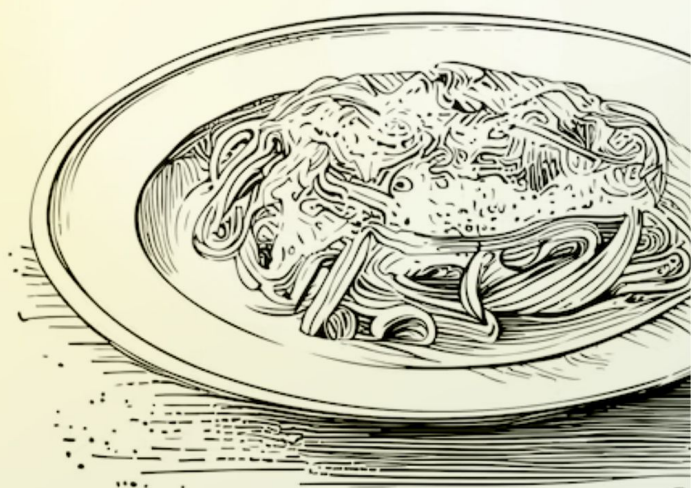
## Epicure Sides



### The Raita Bowl [ Veg / Boondi / Pineapple ]

Fresh Blend Of Yogurt With Choice Of Preference And Flavour,  
Finished With Homemade Spices And Seasoning.

125





# Kuch Epicure Ka Meetha



## ■ Jalebi Rabri Martini 275

Ghee Fried Jalebi And Rabri Served In Martini With Saffron, Dry Fruits.



## ■ Chocolate Mille Feuille / Mango Basil Vacherin 375

Crispy Brownie Biscuti Topped With Chocolate Creme, Mango Mousse, Sweet Basil Crisp

## ■ Epicure Cherry Berry Banana Split 375

Different Flavours Of Ice Cream, Shattered With Cherry, Berries And Caramelized Banana.

## ■ Flambe Gulab Jamun With Saffron Rabri 375

Rum Soaked Gulab Jamun Fired In Front, Served With Saffron Rabri.

## ■ Burche De Noel With Mascarpone Cream / Miso Caramel 425

Curled Of Chocolate Sponge With Mascarpone Cheese Served With Miso Caramel Sauce.

V-CREATE

