

## LAGOM NEW MENU

### SOUPS

#### **Truffle Mushroom Cappuccino Rs 295/-**

Thick Mushroom soup infused with truffle and finished with Cheese foam and Porcini mushroom dust, giving a rich truffle flavour.

#### **Miso Shiro Ramen Soup - Veg / Chicken / Prawn Rs - 275 / 285 /295**

Traditional Japanese Miso Soup with mild flavours of Veggies, served with ramen noodles, Edamame beans, sweet corn, chilli paste and Bokchoy.

#### **Traditional Hot & Sour Rs 275 /-**

Soup we grew up eating in our favourite Chinese restaurant. Our Chef tweaked it slightly modern.

**With Chicken 295/-**

#### **Manchow Soup - 275/-**

Thick mild spicy soy flavour soup with veggies and garlic served with fried noodles.

**With Chicken 295/-**

### SALADS

#### **Mixed Green Salad 295/-**

Mixed Salad with Cucumber, Tomato, Carrot, Onion over crispy lettuce, with mild lemon dressing.

#### **Traditional Caesar salad 295/-**

Farm fresh Crispy mixed lettuce, tossed with creamy parmesan flavoured mayo dressing, topped with garlic croutons, cherry tomato, and caramelized nuts.

Add Grilled Chicken - 80/-

#### **Wada pao panzanella 295 /-**

Crispy lettuce, spicy potato Wada toasted focaccia, chutney sukkah masala.

#### **Avocado Chaat Salad 325/-**

American avocado chaat masala, chutney & Sev.

#### **DD salad 395/-**

Quinoa, edamame, avocado, Lettuce, flak seed, Chilli citrus, & tamarind dressing.

#### **Burrata salad 455/-**

Burrata, Lettuce, pinenut, cherry tomato, parmesan shave, mix berry compote, balsamic reduction, mixed caramel seeds.

**Palak Patta Chaat 325/-**

Crisp palak leaves coated and fried , served with sweetened yogurt, topped with boiled potatoes and chana, sweet tamarind and green chutneys finished with some Sev...

**SUSHI / DIMSUMS**

**SUSHI-VEG**

**Spicy Avocado & Cream Cheese Roll – 8 Pcs 995/-**

*Sliced Avocado & Yuzu Cream cheese spiced with Togarashi.*

**Spicy Shitake Mushroom ROLL - 8 Pcs 995/-**

*Sautéed mix mushroom, pickled Thai red Chilli, Cucumber, Pickle veggie, Truffle Mayo, togarashi, topped with Tanuki & micro greens.*

**ASPARAGUS TEMPURA ROLL 8 Pcs 995/-**

*Asparagus temp/ yuzukushu mayo Garlic chips, pumpkin seed, tanuki, togarashi mayo and tobanjan mayo eye*

**VEG CALIFORNIA ROLL 8 Pcs 995/-**

*Truffle infused shitake, cucumber, carrot, pickle Bubu rare, white sesame, sriracha mayo, sesame seed mix and micro greens.*

**Veg Sushi boat - 16 Pcs Sushi Boat, ( 4 Pcs of each Veg variety) – 1800/-**

**Non veg**

**Crunchy Prawn Karage 1099/-**

*Ebi tempura, Spicy Siracha Mayonnaise, Pickle Cucumber, Tanuki, mix sesame seed.*

**CALIFORNIA ROLL 1099/-**

*Crab stick, cucumber, avocado, carrot pickle Tobiko black, tobiko red, wasabi mayo, edible flower.*

**Spicy Salmon & Cream cheese 1099/-**

*Salmon & Cream cheese, Japanese Mayonnaise and Tanuki, sprinkled with furikake*

**TORI CHEDDAR ROLL 1099/-**

*Grilled chicken, sautéed mix mushroom, Tanuki, melted spice cheddar, micro greens, edible flower.*

**SPICY CHICKEN KATSU ROLL 1099/-**

*Katsu chicken, spring onion sriracha mayo, tobanjan togarashi mayo eye, micro green edible flower.*

**Non Veg Sushi boat - 16 Pcs Sushi Boat, ( 4 Pcs of each Non Veg variety) – 2000/-**

## DIMSUM

### VEG

#### **Veg chilly garlic gyoza - 495/-**

*Beans, carrot, broccoli, zucchini, baby corn with chilly garlic sauce*

#### **Lohan crystal dumpling 495/-**

*Lotus root, beans, asparagus, baby corn*

#### **Edamame, Corn & cream cheese dumpling 495/-**

*Creamed Edamame and sweet yellow corn, cream cheese with truffle oil.*

#### **Mushroom hargao 495/-**

*Oyster mushroom, shitake, button mushrooms mix with truffle oil.*

#### **Mix Match**

**2 pcs each of the above (8 Pcs) 850/-**

### Non – Veg

#### **Chicken & Chilly oil dumpling 495/-**

*Minced chicken, water chestnut, spring onion with chilly oil*

#### **Spicy Chicken & Coriander 495/-**

*Minced chicken, thai red chilly ,coriander with green chilly sauce*

#### **Crunchy Chicken & Prawn dumpling 495/-**

*Minced chicken , prawn, water chestnut and spring onion*

#### **Prawn hargao 495/-**

*Bamboo shoot, water chestnut, prawns mix and spring onion.*

**Mix match. 8 pcs ( 2 Pcs of our non veg dumplings) -850/-**

## Appetizers

#### **Mushroom pop up 355/-**

Button Mushrooms stuffed with jalapenos, caper, cheese, panko quoted and deep fried, served with Siracha Mayonnaise.

#### **Bird Eye Chilli Mushroom 355/-**

Crispy fried mushroom tossed with basil and chilly garlic sauce.

#### **Chinese Chilli 375 /-**



Chilli Cottage Cheese with Peppers, Onions tossed in chef spicy Chinese sauce, topped with green onions & microgreens.

**Turnip Cake 415/-**

Our Signature recipe of Pureed Turnips with exotic vegetables, fried and topped with burnt Chilli garlic and Chilli oil..

**Chilli Paneer Bao 375/-**

crispy fried cottage cheese, bell pepper, onion with oriental spice & sauce

**Tacos al pastor 395/--**

corn meal tacos grilled & loaded with crunchy cottage cheese nuggets, salsa & guac.

**NON - VEG**

**Shrimp In Spicy dynamite Sause 555/-**

Tempura coated butterfly shrimps, fried golden and tossed in signature spicy dressing, served over glass noodles.

**Crispy karage chicken Bao 455/-**

Crispy fried Japanese chicken popcorns served with spicy siracha mayo.

**Korean ginger chicken 455/-**

Wok tossed chicken supreme tossed in bell pepper Sause and chilli oil with ginger and spring onion

**Schwan Pepper Chicken Wings. 455/-**

Deep fried chicken winglets tossed in a spicy schewan pepper sauce,

**Chicken Wings 455/-**

Fried Skin On chicken wings , tossed with buttery hot wing Sause, served with celery & Carrot sticks and ranch

**Cajun fish finger 485/-**

Marinated fish fingers, panko coated and fried to golden brown topped with Cajun spice, served with tartare sause and Cajun spicy mayo.

**Polenta & fennel crisp prawns 555/-**

Polenta & fennel Marinated prawns served with mango & chilli

**Tempura prawns 595/-**

crispy fried prawns served with traditional soy ginger & asian slaw

**Chicken Adana seekh kabab 695/-**

Minced chicken with traditional Mediterranean herbs and spices with prominent flavor of pomegranate, served over pita bread and salad.

**Half grill Chicken 695/-**

Skin on Mediterranean spice rubbed chicken cooked over charcoal, served with traditional hummus, garlic dip, pickles, salad, and pita bread.

**Artisan pizza**

Choose the kind of Crust, Napolitana / thin base cooked in traditional wood fired pizza oven.

**Classic Margherita 385/-**

*Marina, mozzarella cheese, basil, and Evo*

**Four cheese pizza 450/-**

*Feta, cheddar cheese, mozzarella, parmesan*

**Paneer tikka 475/-**

*Roasted paneer tikka, bell peppers, onion, mozzarella cheese.*

**Farmhouse 425/-**

Grilled aborigine, tomatoes, zucchini, onions, buffalo mozzarella, pickled chillies

**Non-Veg****Chicken Tikka 495/-**

Tandoori chicken, tomato, fresh coriander, onions, bell pepper, green chilies

**Meat lover 495/-**

Chicken pepperoni, sausage, chicken ham, and mozzarella cheese..

**Butter Chicken 525/-**

Makhani gravy, chicken tikka, mozzarella cheese, Indian Herbs

**Mince Meat 525/-**

Spicy ground lamb pie with onion, pepper, mozzarella cheese, toasted nuts.

**PASTA/RISOTTO**

**(Served with Slice of Garlic Sour Dough Toast)**

**Penne Arabiatta 350/-**

Penne tossed in mild spicy Italian pilati tomatoes, garlic and fresh basil along with herbs, finished with parmesan cheese.

**Spaghetti Alfredo 350/-**

traditional cream cheese Sause with parmesan cheese

Add grill Chicken - 80/-

**Pink Pink 350/-**

choice of pasta with marinara and Alfredo Sause , served with herb garlic bread.

Add grill Chicken - 80/-

**Aglia olio veg 425**

spaghetti, olive oil, garlic, Chilli flakes and loads of Parmesan Cheese.

Add grill Chicken - 80/-

**Handmade Ravioli 455/-**

Roasted spinach & corn stuffed pasta, crushed tomato basil sauce

**Truffle Risotto 495/-**

Trio mushroom, arborio rice, truffle oil, herbs slow cooked with rich veg broth, served with parmesan cheese.

Add Grilled Chicken - 80/-

Add Prawns – 150/-

**Tomato burrata Risotto 525/-**

Arborio rice, chunky Italian pilati tomatoes, cooked al Dante and topped with burrata, olive oil and fresh basil.

**MAINS****Veg Manchurian 325/-**

exotic veggies like broccoli, Chinese greens, onion , peppers and garlic,made stir fry in chef secret recipe manchurian sauce.

**Thai Curry (Red or Green) 395/-**

aromatic thai thick coconut flavour curry with vegetables / chicken or prawns, finished with kafir lime and basil leaves, served with sticky rice.

Add on Chicken – 80/-

Prawn - 125/-

**Kung pao - veg 425**



mixed veggies cooked in traditional kung pao Sause, choice of veg / chicken  
**With Chicken – 525**

**Chicken Thai Chilli basil 525/-**

minced chicken cooked with mixed chilis in oyster Sause finished with basil and green onions.

**Khao soi - 415/525/- 625/-**

**Choice of veggies/chicken/prawn**

Thick Thai curried Soup with choice of Vegetables / meats, served with noodles, roasted peanuts, bean sprouts, fried garlic, spring onions, ginger and Lemon.

## **INDIAN**

**Non - Vegetarian**

**Dilli Wala Full Butter Chicken with Bone 1200/-**

Rich tomato gravy cooked with cream, butter, cashew nut paste and rich cardamom powder  
Half – 700

**Murgh Kadhai 595/-**

Boneless chicken tikka, cooked with onion flakes, 3 variety of bell peppers, Tomatoes in thick rich Indian spicy gravy, finished with cream.

**Murgh Makhan lababdar 595/-**

Tandoor roast chicken tikka simmered in traditional creamy tomato gravy.

**Rogan-è-Josh 695/-**

Curry Cut Lamb braised with onions, tomatoes, yoghurt and Kashmiri red chilli.

**West Delhi ka Rara meat 695/-**

Boned lamb cooked with minced meat (keema) in a rich spicy masala gravy.

**Vegetarian**

**Angoori Malai Makhana Kofta 425/-**

Stuffed Cottage cheese dumpling cooked in smooth rich gravy

**Subz miloni. 425/-**

Exotic veg mix with tomato gravy, chop masala, spinach paste

**Khumb Pyaz Bhujia 365/-**

Mushrooms and spring onion cooked with masala gravy

**Paneer lababdar 395/-**

Cottage cheese cooked with nutty masala and assortment of peppers

**Paneer Makhani 395/-**

Rich tomato gravy cooked with cream, butter, cashew nut paste and rich cardamom powder

**Daal Makhani 425/-**

Slow simmered black lentils with tomato and cream

**Punjabi Daal Tadka 350/-**

Yellow lentils flavored with cumin and tomato.

**Rice/ Noodles****Steam / Sticky Rice 185**

*Steamed old aged Long grain Basmati rice*

**Vegetable Dum Biryani 355/-**

Colourful combination of garden-fresh vegetables and aromatic basmati rice cooked on Dum.

**Murgh Dum Biryani 425/-**

Rice delicacy of chicken and basmati, flavoured with aniseed, cooked on dum.

**Mutton Dum Biryani 525/-**

Rice delicacy of lamb and basmati rice, flavoured with saffron, cooked on dum

**Hakka Noodles 395/-**

Street style noodles cooked with vegetables.

**Chilli Garlic Noodles 395/-**

Noodles cooked with veggies with a hint of chilli paste and Chinese sauces. A meal by itself.

**Fried Rice 415/-**

Sticky rice, wok cooked with veggies and Chinese seasoning.

**Add Egg – 425/-****Add Chicken & Egg – 450/-****Indian breads.****Tandoori roti 45/-**

Tandoor baked whole wheat bread.

**Naan – plain / butter / garlic - 75**

Tandoor baked flour bread, plain, buttered or garlic.

**Curd & Raita**

Plain Yoghurt. 145/-

Mix Raita. 165/-



## **PLATED DESSERTS:**

### **Sizzling Brownie with Ice Cream 295/-**

See the Magic.....

### **Gianduja Rocher 375/-**

Perfectly enrobed Gianduja, garnished with Feuillitine and milk chocolate.

### **Raspberry Panna Cotta 375/-**

A complete nostalgia garnished with strawberry cotton candy, topped with raspberry compote, fresh berries served with berry soup aside.

### **Mango Basque Cheesecake 375/-**

Classic vanilla Basque cheesecake, topped with fresh mango chunks, mango leather & mango pulp.

### **Banoffee Verrine 375/-**

Buttery biscuit crumbs at bottom, layered with salted caramel, fresh banana slices & soft whipped cream.

### **Baklava Cheesecake 375/-**

Flaky outside & melt in mouth creamy cheesecake inside topped with pistachio crumbs & rose syrup.

### **Tiramisu Verrine 375/-**

Almond sponge at the bottom soaked in Bailey's syrup layered with Tiramisu cream

### **Pull Up Cookie Cake 375/-**

Perfectly baked, chewy & gooey caramelised cookie at bottom topped with some soft chocolate sponge, dark chocolate ganache served with Fudge sauce.

## **Beverages**

### **HOT**

- Espresso 120/-
- Americano 130/-
- Cappuccino 200/-
- Latte 200/-
- Mocha 220/-
- Classic Hot Chocolate 230/-

### **Frappe**

- Classic Frappe 220/-
- Hazelnut Frappe 240/-
- Mocha Frappe 240/-
- Dark Chocolate Frappe 250/-

### **Shakes**

- Classic Chocolate 260/-
- Kheer Shake 270/-
- Choco Oreo 270/-
- Blueberry Blush 270/-
- Mango Coconut 280/-
- Forest Berries 280/-
- Caramel Biscoff 280/-
- Choco Brownie 280/-

### **Mocktails & Iced Tea**

- Virgin Mojito 190/-
- Mint Cucumber 230/-
- Midnight Moon 280/-
- Passion Fruit & Pomegranate 290/-
- Iced Tea Lemon 210/-
- Iced Tea – Peach 220/-

### **Curated Drinks**

- Mango Chikku Latte 290/-
- Espresso Cream Cheese Float 280/-
- Fredo Cappuccino 310/-
- Coconut Pour Over 310/-
- Grapefruit Rose Caffeine 310/-
- Toffee Crunch Latte 310/-

### **Tea - Hot**

- Hot Green Tea 190/-
- Hibiscus Hot Tea 210/-
- Hot Chamomile Tea 210/-

### Smoothie Glass

- Berry Up            280/-  
(Strawberry, Raspberry, Beetroot, homemade coconut granola & Seasonal Fruits)
- Blue- Nana        280/-  
(Blueberry, Banana, Greek Yogurt , Super seeds Granola & Seasonal fruits )
- Choco - a - Block        280/-  
(Cocoa Nibs, Banana, Peanut butter , Espresso , Cinnamon Granola)
- Nuts About Berries        280/-  
(Strawberry, Blackberries, Peanut Butter, Vanilla Granola, Super seeds & Seasonal Fruits)
- Passion Mango        280/-  
(Passion Fruit, Mango, Greek Yogurt, Super Seeds, Citrus Juice)