

MAIN COURSE

LENTIL

- Yellow Dal (Tadka / Fry / Plain) (J) 290.00
370gm
(as per your choice)
- Dal Makhni 350gm 340.00
Slow cooked black lentils finished with
cream, butter & fenugreek
- Dal Panchratan 350gm 305.00
Five types of lentils cooked with cumin, garlic
& Indian spices

RICE & NOODLES

- Burnt Garlic Fried Rice 270gm 385.00
- Veg Edamame Fried Rice (J) 270gm 385.00
- Street Style Hakka Noodles (J) 250gm 385.00
- Mongolian Stir Fry Noodles 250gm 385.00
- Pan Fried Noodles With Vegetables(J) 405.00
250gm
- Steam Rice 350gm 280.00
- Pulao 350gm (J) 335.00
(Veg/Jeera/Peas/Navratan)

DUM BIRYANI

- Subz Biryani (J) 500gm 475.00
- Chicken Biryani 600gm 580.00
- Mutton Biryani 600gm 645.00

BREADS

- Assorted Bread Basket 250gm 350.00
Includes
- Naan 90gm 90.00
(Plain/Butter/Garlic/Kalonji)
Add Butter 20.00
- Kulcha 100gm 90.00
(Aloo/Paneer/Vegetable/Cheese)
- Tawa Parantha 100gm 90.00
(Aloo Paneer/Vegetable)
- Laccha Parantha 90.00
(Regular/Pudina/Garlic)
- Roomali Roti 80gm 90.00
- Missi Roti 50gm 75.00
- Tandoori Roti 60gm 75.00
Add Butter 20.00

DESSERT

- Baked New York Cheesecake With 265.00
Salted Caramel 150gm
- Mayura Hot Chocolate Fudge With 235.00
Nuts And Chocolate Sauce (J)
- Fudgy Brownie With Ice Cream (J) 235.00
150gm
- Baked Yogurt With Blueberry Sauce (J) 235.00
100gm
- Gulab Jamun 100gm 180.00
- Moong Dal Halwa 100gm 180.00
- Tutti Frutti Ice Cream 150gm 235.00
- Choice Of Ice Cream 100gm 205.00
(Vanilla/Strawberry/Chocolate)

Taxes as applicable | No service charges | Ask chef for Jain meal

■ VEG

■ NON VEG

(J) JAIN

MAIN COURSE

INDIAN

■ Paneer Tikka Lababdar 425gm	420.00
Tandoori cooked cottage cheese cooked in a rich onion & tomato gravy	
■ Mayura Special Paneer 400gm	420.00
Cottage cheese cooked in a fried onion & chilli gravy, flavoured with Indian spices	
■ Tandoori Mushroom Masala (J) 350gm	420.00
Mushroom cooked in a Indian spices	
■ Dhaniya Soya Chaap (J) 350gm	400.00
Soybean chap cooked with coriander gravy	
■ Methi Chaman 400gm	420.00
Cottage cheese cooked in a rich onion & cashew gravy, flavoured with fenugreek leaves	
■ Subz Diwani Handi 350gm	395.00
Assorted vegetables cooked in a spinach gravy, flavoured with Indian spices	
■ Tulsi Aur Badam Ke Kofte 380gm	395.00
Cottage cheese dumplings filled with basil & almonds, cooked in a rich onion & cashew gravy	
■ Masaledar Bhindi 330gm	385.00
Okra cooked with onions, chilli & Indian spices	
■ Dhaniya Chicken 350gm	550.00
Boneless chicken cooked in a coriander gravy	
■ Butter Chicken 350gm	550.00
Chicken tikka cooked in a rich tomato gravy, flavoured with fenugreek leaves	
■ Bhuna Chicken 300gm	550.00
Spring chicken cooked with ginger garlic, onions, tomatoes & flavoured with Indian spices	
■ Bhuna Gosht 275gm	595.00
Lamb curry flavoured with garlic, chilli & mint	
■ Mutton Rogan josh 380gm	595.00
Kashmiri style lamb curry, flavoured with fennel & dry ginger	
■ Fish Lapeta Masala 360gm	550.00
Fish & assorted vegetables cooked with onions & tomatoes, flavoured with Indian spices	
■ Prawns Malai Curry 350gm	905.00
King prawns cooked in coconut milk & flavoured with indian spices	
■ Ashrafi Laziz Tawa Murgh 350gm	550.00
Seared chicken filled with nuts & spices cooked in a rich onion & tomato gravy	

Taxes as applicable | No service charges | Ask chef for Jain meal

■ VEG

■ NON VEG

(J) JAIN

MAIN COURSE

INTERNATIONAL

 Japanese Katsu Curry 350gm (Tofu/cottage cheese) served with japanese rice, edamame, taquan & pickled cucumber	645.00
 Add Chicken 70.00	
 Vegetable Kra Pao (J) 350gm Assorted vegetables cooked with fresh basil chilli & soy served with sticky kaffir lime rice	580.00
 Thai Chicken Kra Pao 350gm Minced chicken cooked with fresh basil, chilli & soy served with sticky rice & fried egg	760.00
 Thai Green Curry (J) 350gm Assorted vegetables cooked with coconut milk, lemon grass, spices & green curry paste	645.00
 Add chicken 70.00	
 Chilli Bean Lamb 350gm Poached lamb, garlic, red chilli, sichuan peppercorn, finished with hot oil & served with steamed rice	760.00
 Nasi Goreng (Choice of your Chicken/Prawns)- Nasi Chicken 300gm Indonesian style fried rice flavoured with chicken, chilli & scallions, served with chicken satay, kimchi	645.00
Nasi Prawns 300gm Indonesian style fried rice flavoured with prawns, chilli & scallions, served with prawn satay, prawn crackers, kimchi	760.00
 Butterfly Pea Fried Rice 250gm Japanese blue tea infused basil fried rice served with a choice of: Teriyaki Vegetables (J) 150gm	525.00
 Chicken Teriyaki 150 gm	
 Malaysian Chicken Satay 150 gm	645.00
 Fish & Chips 200gm Crumb fried fillet of fish, served with tartar sauce & French fries	645.00
 Chicken Stroganoff 400gm Shredded chicken, onions, mushrooms & bell peppers cooked in brown sauce served with rice	645.00
 Grilled Chicken 350gm Served with mash potatoes, sauteed vegetables & brown sauce	645.00
 Grilled Fish 250gm Served with mash potatoes, sauteed vegetables & lemon butter sauce	575.00

Taxes as applicable | No service charges | Ask chef for Jain meal

 VEG

 NON VEG

(J) JAIN

SALADS

🌱 Asparagus & Quinoa Salad (J) 200gm	295.00
Orange dressing, mixed greens, cherry tomatoes	
🌱 Mayura Caesar Salad	
🌱 Vegetarian (200gm)	235.00
🍗 Roast chicken (220gm)	370.00
🍗 Grilled prawns (200gm)	525.00
🌱 Baked Yogurt Dahi Bhalla with Palak Patta (J) 200gm	395.00
Sweet yogurt, mint chutney, tamarind sauce, homemade potato crisps	

SOUPS (200ml)

🌱 Hot & Sour	270.00
🌱 Manchow	270.00
🌱 Tom Yum	270.00
🌱 Lemon Coriander	270.00
🌱 Cream of Mushroom (J)	270.00
🌱 Tomato Basil Soup (J)	270.00
🍗 Mei Bakso	300.00
🍗 Add Chicken	50.00

ALL DAY DINING (12 PM to 11 PM)

SANDWICHES & BURGERS

🌱 Paneer Tikka Wrap (J) 250gm	340.00
🌱 Pesto Vegetable Sandwich (J) 250gm	300.00
🌱 Vegetable Club Sandwich 350gm	300.00
🍗 Chicken Club Sandwich 350gm	380.00
🍗 Egg Mayo Mustard Sandwich 250gm	300.00
🌱 Veg Burger 250gm	300.00
🍗 Chicken Burger 250gm	380.00

PIZZA

🌱 Classic Margherita (J) 250gm	350.00
Tomato concasse, fresh basil, mozzarella	
🌱 Primavera (J) 250gm	405.00
Assorted vegetables, tomato concasse, mozzarella	
🌱 Pesto Pizza 250gm	465.00
Pesto sauce, capsicum & cherry tomato, jalapeños, mozzarella	
🍗 BBQ Chicken 300gm	495.00
Barbeque chicken, bell peppers, onion, garlic, mozzarella	
🍗 Add Chicken	100.00

Taxes as applicable | No service charges | Ask chef for Jain meal

🌱 VEG

🍗 NON VEG

(J) JAIN

SMALL PLATES

VEGETARIAN

Nachos Overload 225gm Refried beans, tomato salsa, sour cream	445.00
Truffle Fries (J) 180gm An all time favourite	385.00
Peri-Peri Fries (J) 180gm An all time favourite	325.00
Mayura Mezze Platter 350gm Classic hummus, black beans hummus, mint & cucumber tzatziki, Turkish salsa, fresh pita, basil falafel	580.00
Cheese Chilli Toast (J) 180gm Toasted bread with green chillies, jalapenos, onions, mozzarella cheese	305.00
Edamame Two Ways (J) 250gm Kimchi garlic & soya	465.00
Peri Peri Crispy Corn (J) 180gm Baked sweet corn marinated with African spice mix served with a choice of dip (peri peri/ truffle mayo/ cajun spice)	395.00
Spider Roll 200gm Assorted vegetable flavoured fritters with oriental spices, coated with crispy noodles, served with hot garlic sauce	385.00
Crispy Spring Roll 200gm Assorted vegetable cigar rolls flavoured with Korean chilli, served with homemade spice dip	385.00
Five Spice Turnip Cake 250gm Crispy fried turnip cake flavoured with chilli, burnt garlic & fried onions, served with a five spice sauce	385.00
Crispy Chilli Basil Mushroom (J) 180gm Batter fried, fresh mushroom, cooked with bell pepper, hot basil, chilli & soya sauce	420.00
Kurkuri Bhindi (J) 180gm Sliced okra marinated with gram flour, chillies & carom seeds, deep fried to perfection served with homemade red chutney	385.00
Crispy Lotus Honey Chilli (J) 180gm Crispy fried lotus stem tossed with sweet chilli sauce	370.00
Afghani Paneer Tikka (J) 200gm Cottage cheese marinated with cashew nut , khus khus, garam masala & spices, cooked in a clay oven	445.00

Taxes as applicable | No service charges | Ask chef for Jain meal

 VEG

 NON VEG

(J) JAIN

SMALL PLATES

VEGETARIAN

Hara Bhara Kebab (J) 240gm Crispy spinach, green pea kebabs with cashews, served with mint chutney	370.00
Rajma Ki Galouti 240gm Pan seared tender kidney bean kebabs flavoured with aromatic spices, served on ulta tawa parantha	370.00
Malai Broccoli (J) 200gm Florets of broccoli marinated with yogurt, cream & cheese, cooked in a clay oven	385.00
Tandoori Soya Chaap (J) 200gm Soyabean chunk marinated with Indian spices cooked in a clay oven	385.00
Tandoori Bharwan Aloo 180gm Potatoes filled with cottage cheese & nuts marinated with yoghurt & Indian spices, cooked in a tandoor	350.00
Vegetarian Kebab Platter 650gm Tulsi paneer tikka, hara bhara kebas, rajma ki galouti, malai broccoli, tandoori soya chaap tandoori bharwan aloo	870.00
Tulsi Paneer Tikka (J) 200gm Cottage cheese marinated with yogurt, fresh basil & chilli, cooked in a clay oven	445.00
Lehsuni Paneer Tikka 200gm Cottage cheese marinated with yogurt, garlic & Indian spices, cooked in a clay oven	445.00

NON-VEGETARIAN

Beijing Chicken 200gm Crispy batter fried chicken tossed with garlic, red chillies, fresh coriander, peanuts & cashews	580.00
Star Anise Chicken With Crispy Spinach 200gm Crispy chicken thighs cooked with star anise, lemon & ginger	580.00
Kung Pao Chicken With Peanuts 250gm Crispy pieces of chicken tossed with whole red chilli, cashew nut, chilli & soy	580.00
Chicken Lollipop 225gm Batter fried chicken wings marinated with chilli, vinegar & gram flour, served with house spice dip	580.00
Korean Style Chicken Wings 225gm Crispy chicken wings cooked with garlic, chilli & gochujang	580.00

Taxes as applicable | No service charges | Ask chef for Jain meal

VEG

NON VEG

(J) JAIN

SMALL PLATES

■ NON-VEGETARIAN

Persian Style Chicken Tikka 200gm Tender pieces of chicken marinated with yogurt, saffron & yellow chilli, cooked in a tandoor, served with smoked yogurt & shirazi	580.00
Chicken Shish Taouk/ Turkish Roast Chicken 200gm Tender pieces of chicken marinated with yogurt, chilli, tomato & oregano, cooked in a tandoor, served with smoked yogurt & shirazi	580.00
Afghani Tangdi Kebab 250gm Chicken drumsticks marinated with cream, cheese & yogurt, filled with minced chicken, cooked in a tandoor	580.00
Tandoori Chicken 200gm Spring chicken marinated with yogurt & Indian spices, cooked in a tandoor	465.00
Mint Crispy Lamb 180gm Crispy shredded lamb & lotus stem tossed with chilli, garlic, soya & mint	625.00
Turkish Mutton Seekh Kebab 180gm Turkish minced lamb skewers flavoured with mint, coriander & chilli, cooked in a tandoor	625.00
Kadak Mutton Seekh 180gm Minced lamb skewers filled with cheese & green chilli, cooked in a tandoor & then deep fried to perfection	625.00
Mutton Galouti Kebab 200gm Pan seared tender lamb kebabs flavoured with aromatic spices, served on ultra tawa parantha	625.00
Tunisian Grilled Fish 225gm Mediterranean style fish marinated with chilli, tomatoes & peppers, cooked over a slow charcoal flame, served with smoked yogurt & shirazi	580.00
Ajwaini Fish Tikka 225gm Fish marinated with yogurt, Indian spices, & carom seeds, cooked in a clay oven	580.00
Amritsari Fish 225gm Batter fried fish flavoured with coriander, chilli, carom seeds & gram flour	580.00
Tandoori Prawns 180gm Cochin bay prawns marinated with yogurt & Indian spices, cooked in a clay oven	905.00
Non-vegetarian Kebab Platter 650gm Persian chicken tikka, chicken sushi taouk, tandoori chicken, turkish mutton seekh, mutton galouti, ajwaini tikka	1275.00

Taxes as applicable | No service charges | Ask chef for Jain meal

■ VEG

■ NON VEG

(J) JAIN

SMALL PLATES

SUSHI

■ Tree Bark 200gm	810.00
Truffle mayo, sauteed shiitake mushrooms	
■ Vegetable Tempura 200gm	760.00
Spicy mayo, tanuki	
■ Rock Corn Tempura 200gm	760.00
Sesame miso dressing, thai chilli	
■ Chicken Katsu 200gm	925.00
Katsu curry paste, Japanese braised onions & scallion	
■ Ebi Tempura 200gm	1040.00
Spicy mayo, tanuki	

DIMSUM

■ Cottage Cheese And Chili (J) 180gm	405.00
■ Vegetable Crystal Dumpling (J) 180gm	405.00
■ Chicken Crystal Dumpling 180gm	475.00
■ Classic Prawn Hargao 180gm	525.00

ASIAN MEAL BOWLS

Burmese Khao Suey 350gm	
Traditional coconut & curry powder flavoured broth cooked with noodles, Asian greens, burnt garlic, fried onions & scallions	
■ Vegetarian Tofu	645.00
■ Chicken	755.00
■ Ramen Bowl 350gm	645.00
Japanese non-vegetarian noodle soup flavoured with aromatic broth	
■ Udon Noodles 250gm	410.00
Japanese style thick wok tossed noodles served with a spiced gravy Mushrooms	
■ Add Chicken 50.00	
■ Pad Thai Noodles (J) 250gm	410.00
Fat rice noodles cooked with jaggery, tamarind & Thai herbs & spices Vegetables	
■ Add Chicken 50.00	

Taxes as applicable | No service charges | Ask chef for Jain meal

■ VEG

■ NON VEG

(J) JAIN

BEVERAGES

🌱 **Milk Shake 250ml** **150.00**

🌱 **Butter Milk 250ml** **130.00**

COFFEE 200ml

🌱 **Espresso** **175.00**
Strong black coffee made by forcing steam through ground coffee beans. 30ml shot

🌱 **Americano** **175.00**
Single shot of espresso diluted with hot water

🌱 **Cappuccino** **175.00**
Single shot of espresso with steamed & foamed milk, strong & creamy

🌱 **Café Latte** **175.00**
Single shot of espresso with steam milk & thin layer of milk foam

🌱 **Café Mocha** **175.00**
Single shot espresso with steamed & foamed milk with loads of chocolate sauce
(Whipped cream optional)

🌱 **Cold Coffee 250 ml** **145.00**

🌱 **Soft Drinks/Fresh Lime 200ml** **145.00**

🌱 **Bottled Drinking Water 1ltr** **60.00**

Taxes as applicable | No service charges | Ask chef for Jain meal

🌱 VEG

🚫 NON VEG

(J) JAIN