



## OUR FOOD

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At Ark, with our innovative and unique approach, we introduce you to an amalgamation of traditional ancient Indian recipes along with contemporary ingredients and flavours available around the world. Contrary to standardized food, we handpick the finest quality of ingredients committing to healthy and nutrient dense meals.

From reimagined appetizers to the classic mains, we celebrate the explored and rejoice the unexplored culinary treasures of India. We pride ourselves on recreating local dishes and the ambience for reinterpreting age-old Indian traditions, to create an experience that toasts the old times and celebrates the new. Each dish and drink has a story to tell, promising you an exciting journey on a plate with each bite.

## OUR TEAM

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Our talented team of Chefs bring to the table their decades of experience from around the world, they have recreated the typical Indian dining experience towards a global approach creating a delightful and stimulating experience.



## DAAWAT

1799 per person

A complete festive menu meal of chef's choice, igniting your taste buds  
And satiating your appetite, offering a wholesome fine dining Experience.

## CHAAT

529

### Shakarkand Chaat

Sweet potato chaat mix with chick pea set in crispy potato basket

## SOUP

399

### Tamatar Dhaniya ka Shorba

Tangy tomatoes, roasted cumin, fresh coriander  
and lentils with a dash of lemon

### Dal Shorba

Healthy shorba made with Arhar dal and spiced  
With, pepper and curry leaves

## STARTER'S

599

### Malai Broccoli

Broccoli florets marinated in cream cheese, cooked in tandoor  
Served with Gorkha chutney

### Laal mirch ka Paneer Tikka

Cottage cheese marinated in cream and spices cooked to  
perfection in tandoor, served with mint chutney

### Anjeeri Hara Bhara kabab

Indian fried Patties made with spinach, peas and  
Potato stuffed with Anjeer



Chef's Recommendation | All prices exclusive of taxes



### **Creamy Beetroot Yogurt Kebab**

Crisp patties of hung curd and beetroot infused  
With Spices served with Pineapple chutney

### **Lasooni Soya Tikka**

Tandoori Soya Chap marinate in  
traditional tomato garlic pest served with pepper chutney

### **Makai Karari Tikki**

Corn and potato mash mixed with in-house masala  
Served with tomato chutney

### **Veg Kebab Platter**

Classic chef choice assorted kebabs in one platter served  
with various chutney

**1299**



Chef's Recommendation | We levy 5% Service Charge | All prices exclusive of taxes



## MAIN COURSE

555

### Classic Paneer Makkanwala

Paneer Shashlik cooked in tandoor served in Chef's special tomato gravy

### Paneer Tikka Masala

Marinated Cottage cheese morsels cooked in clay oven and finished  
With onion tomato gravy

### Pindi Chole

Old Punjab Pindi chole tempered with hing, Ajwain and desi gee

### Teen Mirch Ke Aloo

Baby potatoes tossed in three types of Bell peppers and curry leaves

### Subz Peshawari

Assortment of exotic vegetables cooked together  
in traditional onion tomato gravy

### Hariyali palak

(Corn, Paneer, Miloni, Dingri )

### Multani Paneer Rada Masala

599

Slice paneer tandoor marinated and cooked in rich tomato gravy



Chef's Recommendation | All prices exclusive of taxes



## LENTIL

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### Dal-e-Ark

655

Our creamy black urad dal is simmered overnight and flavored  
With rich blend of herbs and spices

### Dal Do Tadka

555

Classic yellow lentils tempered with cumin seeds  
Green chilli and dash of Hing

## RICE

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### Subz Biryani

599

Layered Dum Biryani with basmati rice and special spiced vegetable  
Served with Boorani Raita

### Steamed Rice

499

### Jeera Rice

499

### Curd

199

(Plain Curd/ Mix Veg Raita/Burani /Pineapple)



Chef's Recommendation | We levy 5% Service Charge | All prices exclusive of taxes



## BREADS

99

Tandoori Roti

Tandoori Pudina Paratha

Roomali Roti

Warqi Paratha

Mixed Seed Naan

Plain/Butter/Garlic/Cheese

Stuffed Kulcha

Aloo/Paneer/Onion

Bread Basket

499

Assortments of five types of Indian bread

## DESSERT'S

419

Subza Kulfi Faluda With rabdi

(Malai/ Paan)

Ilyachi Gulkand Gulab Jamun



Chef's Recommendation | We levy 5% Service Charge | All prices exclusive of taxes





## ABOUT US

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Based on the teachings of Lao-tzu, Tao (道) in literal sense means 'the path' or 'the way'. Taoism stresses on living simply and in harmony with nature– to returning to one's original state of being before things like experience and life got in the way.

Inspired by the philosophy, Tao-Asian Kitchen, at its core, is defined by genuineness, longevity, health, and refinement.

Our innovative team of Chefs have experimented and curated a menu that is entirely vegetarian, using only the freshest ingredients and spices, promising you an unmatched culinary experience.



## OMAKASE

1799 per person

Omakase is a Japanese tradition of letting the Chef choose for you. Translating to "I will leave it to you, Chef", the fine tradition gives a chef creative freedom and the guest a memorable dining experience.

A complete 7 course meal of specially curated delicacies for you. 🍳

## SOUP

Tom Kha Mushroom 399  
*(Thai Coconut Milk Based)*

Spiced Vegan Meat 🍳

Japanese Nori 🍳

Goji Berry

Black Truffle 🍳

Asian Wild Mushroom

Tom Yum

Classic Hot and Sour

Lemon Coriander

Sweet Corn

Fiery Clear Soup with Glass Noodles

Dumpling Soup

Tao Chimney Pot 999 serves 4

*(A piping hot soup served in a chimney pot prepared with hand-picked exotic vegetables, mushrooms, tofu & glass noodles.)*


Mushroom Hot Pot 🍳 999 serves 4

🍳 Chef's Recommendation | All dishes Jain & Vegan options available upon request  
Taxes as applicable



## RAMEN

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Shiitake Mushroom   
Spicy Coconut  
Burnt Garlic  
Loaded Vegetable

699

## RAMEN MEAL

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899

### Kimchi

*Spicy ramen loaded with kimchi and shiitake  
Mushrooms for a bold, flavourful experience.*

### Spicy Garlic

*A delicious vegan ramen soup with tender noodles, fresh  
veggies, tofu and a spicy kick.*

### Creamy Vegan Peanut

*A Thai-inspired vegan ramen, featuring a creamy peanut twist  
for a unique and delightful flavour.*

### Miso

*A Satisfying and flavourful ramen, boasting a spicy kick and a savoury  
vegetable broth that warms your taste buds and comforts your cravings*

### Curry

*A delightful fusion dish marrying the flavours of Japanese  
ramen with the rich, aromatic essence of curry, creating a  
uniquely delicious experience.*





Chef's Recommendation | All dishes Jain & Vegan options available upon request  
Taxes as applicable






## SUSHI

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Truffle Edamame Uramaki		789
Spicy Cream Cheese, Carrot & Cucumber Rolls		
Crispy Tempura Uramaki		
Crispy Mushroom Uramaki		
Sake Tofu Maki Roll		
Spicy Asparagus Uramaki		
Tao Californian Roll		
Classic Dragon Roll		
Creamy Avocado Maki		
Classic Edamame Maki Roll		
Assorted Sushi Platter		1364

## DIM SUM

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Bok Choy with Trio Mushroom		629
Green Veggies and Cashew Nut		
Smoked Vegan Meat		
Water Chestnut with Broccoli		
Peking Chilli Oil Dumplings		
Shiitake Mushroom and Tofu		
Yam Lotus Stem & Truffle		
Smoked Cheese & Spinach		
Truffle Edamame Dumplings		
Assorted Dim Sum Basket		999






Chef's Recommendation | All dishes Jain & Vegan options available upon request  
Taxes as applicable



## APPETIZER

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Korean Shimeji Mushroom & Tofu 	629
Tofu in Thai Peanut Sauce	
Water Chestnut	
(Plum Sauce / Hunan Sauce / Kung Pao)	
Honey Chilli Lotus Stem	
Korean Steamed Lotus Stem 	
Crispy Lotus Stem with Salt & Pepper	
Crackling Mandarin Spinach	
Tao's Crispy Tofu	
Melted Cheese Cigars	
Mushroom & Baby Corn with Roasted Garlic	
Spicy Mushroom	
Sautéed Tofu & Spring Onion	
Grilled Cottage Cheese in Black Bean Sauce	
Steamed Cottage Cheese in Chilli Basil Sauce	
Spicy Cottage Cheese	
Edamame & Chives Cake	
Wonton in Hot Garlic Sauce	
Honey Chilli Potato	
Fiery Potato Wedges	
Soya Chaap in Thai Peanut Sauce	
Stir Fried Soya Chaap with Exotic Vegetables	
Tteokbokki	749
(Korean rice cakes cooked in your preferred sauce, customizable and delectable dish)	
Spicy Edamame with Pod 	799
Steamed Edamame with Sea Salt	
Tender Asparagus with Spiced Garlic	




Chef's Recommendation | All dishes Jain & Vegan options available upon request  
Taxes as applicable



## BAO

659

Mix Mushroom  
Pan Fried Trio Pepper Cheese  
Charcoal Cottage Cheese  
Edamame Truffle   
Water Chestnut & Tofu

## MAINS

629

Exotic Vegetables in Black Bean Sauce   
Stir Fried Wild Mushrooms in Spicy Soy Sauce  
Trio Mushroom in Thai Chilli Sauce  
Crispy Vegetables in Sweet Chilli Sauce  
Exotic Vegetables in Thai Curry   
*(Red/Yellow/Green)*  
Tofu with Oriental Vegetables in Hunan Sauce  
Asian Greens in Fiery Pepper Sauce  
Fried Dumplings in Ginger Coriander Sauce  
Hand Picked Greens in Chilli Coriander Sauce  
Tao Silken Tofu in Black Pepper Sauce  
Spicy Cottage Cheese in Ginger Sauce  
Schezwan Mapo Tofu  
Stir Fried Broccoli & Cashew Nut  
Classic Stir Fried Vegetables  
Hand Picked Vegetables in Kung Pao Sauce  
Schezwan Vegetables  
Exotic Vegetables with Lemon & Fresh Chilli  
Steamed Tofu in Ginger Sauce 



Chef's Recommendation | All dishes Jain & Vegan options available upon request  
Taxes as applicable



## RICE

579

Tao's Signature Lotus Wrapped Rice

Kimchi Rice

Blue Jasmine Rice

Schezwan Rice


Pot Rice with Veggies

Jasmine Rice


Wok Tossed Garlic Rice

Shandong Style Rice

Classic Fried Rice

Gochujang Rice 

699


Mushroom Truffle Rice 

699

## NOODLE

579

Lemon Wheat Noodles with Exotic Vegetables


Pan Fried Noodles 

Stir Fried Buckwheat Noodles

Singaporean Rice Noodles

Classic Pad Thai Noodles

Stir Fried Udon Noodles


Ho-Fun Noodles 

*(Flat Noodles with Veggies & Black Bean)*


## DESSERT


419

Tao Darsaan

Panko Banana 

Fried Ice Cream

Warm Melting Chocolate Cake 

Choice of Ice Cream 

*(Cookie Dust /Ginger /Tender Coconut)*



Chef's Recommendation | All dishes Jain & Vegan options available upon request  
Taxes as applicable



# MOCKTAILS

## TAO SPECIALS

315

Home - Brewed Lager (Non-Alcoholic)

Fruity Delight

Berry Blast

Chilli Chilled Guava

Iced Tea

*(Choice of Lemon, Peach, Strawberry, Orange)*

Virgin Mary

Virgin Pina Colada

Virgin Mojito

*(Classic, Green Apple, Watermelon, Peach)*

Tao Punch

*(Blend of fruits with ice cream)*

Yuzu Sparkling

Lynchburg Lemonade

Pomegranate Ginger Sparkler

Berry Sweetheart

Refreshing Orange Fauxrangina

Cranberry-Apple Snapper

Mediterranean Citrus Smooch

Gingered Watermelon Punch



Chef's Recommendation | All dishes Jain & Vegan options available upon request  
Taxes as applicable



## QUENCHERS

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Red Bull	315
Iced Coffee	315
<i>(Choice of Hazelnut, Caramel, Banana, Vanilla)</i>	
Fresh Lime Soda/Water	215
Aerated Beverages	149
Bottled Water	105



Chef's Recommendation | All dishes Jain & Vegan options available upon request  
Taxes as applicable