



# Soups

## **Shorba Soup**

veg/chicken/lamb

Spiced broth with miso, spring onion, wakame and tofu

•Rs. 275 •Rs. 295 •Rs. 345

## **Tom Yum Soup**

veg/chicken/prawn

Simmered with lemongrass, galangal, kaffir lime leaves and chili for vibrant flavour

•Rs. 275 •Rs. 295 •Rs. 345

## **Tom Kha Soup**

veg/chicken/prawn

Spicy and sour coconut soup with galangal, kaffir lime and lemongrass

•Rs. 275 •Rs. 295 •Rs. 345



# Salads

## **Sum Tum Salad**

veg/prawn

Green papaya salad with lime dressing, raw mango, peanuts and long beans

• Rs. 295 • Rs. 395

## **Quinoa Edamame with Avocado Salad**

veg

Quinoa with edamame, avocado, cucumber and lemon dressing

• Rs. 295

## **Caesar Salad**

veg/chicken

Romaine lettuce in creamy caesar dressing with croutons and parmesan cheese

• Rs. 295 • Rs. 395

## **Burrata Bomb Salad**

veg/chicken

Creamy burrata cheese with fresh seasonal ingredients and a delicious dressing

• Rs. 395 • Rs. 495





## Bar Bites

### **Crispy Olives**

veg

Lightly breaded and fried olives for a flavourful twist

• Rs. 295

### **Crispy Lotus Stem**

veg

Steamed lotus root slices with crispy edamame, scallions and spicy mayo

• Rs. 370

### **Sweet Potato Fries**

veg

Crispy fries made from sweet potatoes

• Rs. 295

### **Mozzarella Cigar**

veg

Crispy fried rolls with mozzarella cheese, served with dipping sauce

• Rs. 295

### **Dahi Kebab**

veg

Hung curd fritters with ajwain, cardamom and coriander, fried golden in butter

• Rs. 425



# Bao

## **Kurkure Paneer Bao**

veg

Crispy Kurkure crust, spicy cottage cheese filling, sriracha mayo, fresh lettuce

• Rs. 295

## **Tandoori Chicken Bao**

chicken

Tandoori chicken bao bun with coleslaw and pickle cucumber

• Rs. 325

## **Prawn Tempura Bao**

seafood

Bao bun with tempura prawn, crabstick, avocado, spicy mayo, lettuce

• Rs. 375

## **Softshell Crab Bao**

seafood

Steamed bao bun with softshell crab, tempura, chili and fried basil

• Rs. 395





# Dimsum

## **Veg Gyoza**

veg

Pan-fried dumplings filled with a savoury vegetable mixture

• Rs. 350

## **Bok Choi Wrap Sui Mai**

chicken

Chicken and glass noodle filling wrapped in bok choy leaves, drizzled with sesame oil

• Rs. 350

## **Chilli Cheese Dumplings**

veg

Steamed dumplings filled with creamy cheese, bird's eye chili and celery crunch

• Rs. 350

## **Chicken Gyoza**

chicken

Pan-fried dumplings with minced chicken, water chestnuts, carrots and sesame oil seasoning

• Rs. 400

## **Prawn Gyoza**

seafood

Pan-fried dumplings with prawns, sweet corn and savoury filling

• Rs. 400

## **Kimchi Mandu**

chicken/prawn

Pan-fried dumplings with chicken, prawns, kimchi salad and salad oil drizzle

• Rs. 400



## Bar Bites

### **Botany Basket**

veg

A delightful assortment of chili bhajji, onion pakoda, paneer pakoda and paneer kurkure

• Rs. 425

### **Chicken Pakoda**

chicken

Spiced chicken with chickpea flour coating and fiery chilies

• Rs. 395

### **Chicken Cigar (Spring Roll)**

chicken

Crispy spring rolls with chicken, veggies, and aromatic spices, served with sweet and sour sauce

• Rs. 395

### **Fish Koliwada**

seafood

Spicy Basa fish marinated in fiery chili blend, fried golden, served with hot chili sauce

• Rs. 425

### **Prawn Koliwada**

seafood

Spicy chili-marinated prawns, crispy-fried in gram flour batter, served with hot chili sauce

• Rs. 495





## Bar Bites

### **Fish Fingers**

seafood

Flaky white fish in a crispy coating

• Rs. 395

### **Chilly Chicken Satay**

chicken

Fried chicken satay in chili sauce

• Rs. 395

### **Paprika Prawn Poppers**

seafood

Crispy prawns seasoned with paprika

• Rs. 425

### **Peri Peri Chicken Wings (6pcs)**

chicken

Spicy grilled chicken wings with peri peri seasoning

• Rs. 395

### **Chimichurri Chicken Wings (6pcs)**

chicken

Grilled chicken wings seasoned with chimichurri sauce

• Rs. 395

### **Vietnamese Summer Rolls**

veg/chicken

Rice paper wraps filled with cucumber salad, chili and a tangy peanut sauce

• Rs. 295 • Rs. 345



# Appetizer

## **Patiala Murgh Tangdi (2pcs)**

chicken

Tandoori-spiced chicken leg, finished in Maharaja style

• Rs. 445

## **Lemon Murgh Tikka**

chicken

Spicy lemon chicken with a creamy finish

• Rs. 395

## **Mutton Sheek**

lamb

Minced lamb simmered with caramelized onions, herbs and creamy cheese

• Rs. 545

## **Lamb Chops (4pcs)**

lamb

Lamb marinated with a kick of ginger and spices

• Rs. 595

## **Mutton Bhuna Gosh**

lamb

Mutton cooked in fenugreek leaves, mustard oil and ginger-garlic paste for a savoury taste

• Rs. 595





# Sushi

## **Kani Tempura**

seafood

Crab stick, avocado, cucumber, tongarashi, avocado mayo and layu mayo

• Rs. 425

## **Katsu Gimbal**

chicken

Katsu chicken, bell pepper and katsu sauce

• Rs. 395

## **Spicy Chicken Nanben**

chicken

Chicken, cream cheese, coriander and kataifi

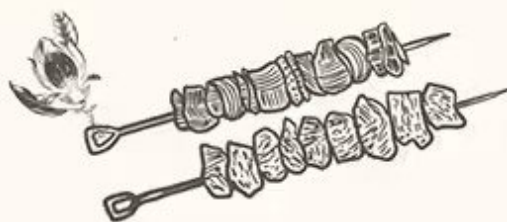
• Rs. 395

## **Sakura Prawn**

seafood

Beetroot rice, pickled carrots, avocado, cucumber, prawn, mango and salsa

• Rs. 425



# Appetizer

## Ajwaini Fish Tikka

seafood

Tender Basa fish cooked in a flavourful blend of hung curd and mango powder

• Rs. 445

## Mutton Keema Pockets (4pcs)

lamb

Minced lamb simmered with onions, ginger, garlic and aromatic Indian spices

• Rs. 495

## Bheja Fry

lamb

Mutton brain cooked with onions, tomatoes, green chilies and a hint of black pepper for flavour

• Rs. 425

## Kung Pao

paneer/chicken/prawn

Paneer/chicken/prawn with assorted vegetables, cashews and a touch of chili oil.

• Rs. 375 • Rs. 395 • Rs. 425

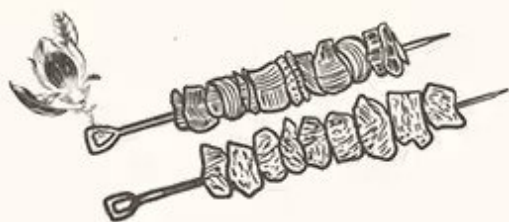
## Wok Fried Vegetables with Chilli Basil Sauce

veg

Fragrant basil stir-fry with vegetables, kaffir lime and Thai chilies

• Rs. 295





# Appetizer

## **Mutton Boti Kebab**

lamb

Chunks of lamb marinated in a spiced yoghurt

• Rs. 545

## **Nargis Kofta**

chicken/lamb

Minced meat simmered with fragrant spices, herbs and a touch of cream

• Rs. 395

## **Chicken Matka Kebab**

chicken

Chicken marinated in tandoori spices, yoghurt and chili paste in a crispy coating

• Rs. 425

## **Chicken Sheek**

chicken

Chicken simmered with fresh herbs, ginger, garlic and green chilies for flavour

• Rs. 395

## **Tandoori Pomfret**

seafood

Tender fish marinated in yoghurt and served in a rich, flavourful master sauce

• Rs. 595



# Sushi

## **Sakura Mango**

veg

Beetroot rice, pickled carrots, avocado, cucumber, mango and salsa

• Rs. 345

## **Softshell Crab**

seafood

Tempura softshell crab, cucumber, spicy mayo and teriyaki sauce

• Rs. 475





# Sourdough Pizza 9"

## **Butter Chicken Pizza**

chicken

A fusion delight with tender butter chicken topping on a crispy pizza base

• Rs. 395

## **Pesto Chicken Pizza**

chicken

A savoury pizza topped with pesto sauce and tender chicken pieces

• Rs. 395

## **Mutton Keema Pizza**

lamb

Spiced minced mutton and cheese on a crispy crust

• Rs. 495

## **Chicken Pepperoni Pizza**

chicken

Spicy pepperoni, chicken and melted cheese on a crispy crust

• Rs. 395



# Sourdough Pizza 9"

## **Truffled Mushroom Pizza**

veg

Mushrooms with truffle oil and cheese on a crispy crust

• Rs. 425

## **Classic Margherita Pizza**

veg

Fresh tomato sauce, mozzarella cheese and basil on a crispy crust

• Rs. 345

## **Four Cheese Pizza**

veg

Mozzarella, cheddar, parmesan and gouda on a crispy crust

• Rs. 425

## **Farmhouse Pizza**

veg

Fresh vegetables, mushrooms and cheese on a crispy crust

• Rs. 395





## Main Course

### **King Prawns Amritsari**

seafood

Prawns in rich tomato gravy with butter, cream, mint and Indian spices

• Rs. 525

### **Fish Tawa Masala**

seafood

Tawa grilled Basa fish served on a bed of spicy masala

• Rs. 495

### **Thai Red Curry with Rice**

veg/chicken/prawn

Aromatic Red Thai curry served with jasmine rice

• Rs. 425 • Rs. 475 • Rs. 525

### **Thai Green Curry with Rice**

veg/chicken/prawn

Aromatic Green Thai curry served with jasmine rice

• Rs. 425 • Rs. 475 • Rs. 525

### **Khow Suey**

veg/chicken/prawn

Coconut noodle soup with flavourful toppings

• Rs. 425 • Rs. 475 • Rs. 525



## Main Course

### **Murgh Mumtaz Makhni (Butter Masala)** chicken

Tandoori chicken in a creamy tomato-cashew gravy with butter cream and mint

• Rs. 425

### **Akbari Murgh** chicken

Boneless chicken with lemon, simmered in a creamy tomato and onion gravy with yoghurt

• Rs. 425

### **Lal Rogan Gosht** lamb

Lamb simmered in vibrant Kashmiri spices, aromatic herbs and fiery chilies

• Rs. 525

### **Mutton Kali Mirch** lamb

Mutton cubes with onions, tomatoes and spices

• Rs. 525

### **Chicken Angara** chicken

Tender boneless chicken tikka in a creamy and spicy onion gravy

• Rs. 425





## Main Course

### **Paneer Pasanda**

veg

Pan-fried paneer with mixed vegetables and spinach in a creamy cashew-onion gravy

• Rs. 395

### **Paneer Musalam (Butter Masala)**

veg

Creamy tomato gravy with tender cottage cheese

• Rs. 425

### **Botany Paneer (Palak)**

veg

Vibrant spinach puree with chopped tomatoes, fenugreek, garlic and green chilies

• Rs. 395

### **Mix Veg Handi Lazeez**

veg

Mixed vegetables in a rich cashew-onion gravy with Indian spices and cream

• Rs. 395

### **Murgh Handi Lazeez**

chicken

Chicken cubes in creamy tomato gravy with onions, cashews and Indian spices

• Rs. 425



## Main Course

### **Massaman Curry**

veg/chicken/prawn

Rich and flavourful coconut curry served with jasmine rice

• Rs. 425 • Rs. 475 • Rs. 525

### **Bibimbap**

chicken

Rice, assorted veggies, fried eggs and chicken in Korean Gochujang sauce

• Rs. 495

### **Nasi Goreng**

chicken

Indonesian-style fried rice served with chicken skewers, shrimp crackers and a fried egg

• Rs. 495





# Rice

## Mix Veg Dum Biryani

veg

Aromatic rice with mixed vegetables and paneer cooked in traditional style

• Rs. 395

## Chicken Hyderabadi Dum Biryani

chicken

Fragrant rice and chicken cooked in traditional style

• Rs. 425

## Mutton Lucknowi Biryani

lamb

Layered rice with Lucknowi spices and mutton

• Rs. 495

## Prawns Biryani

prawn

Marinated tiger king prawns with fragrant rice and whole spices

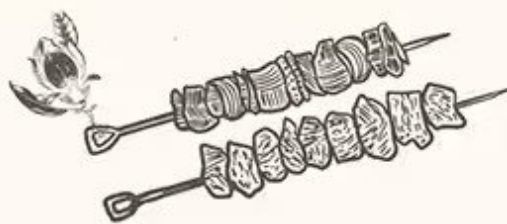
• Rs. 525

## Pineapple Fried Rice

veg/chicken/prawn

Stir-fried rice with sweet pineapple chunks and savoury sauces

• Rs. 395 • Rs. 425 • Rs. 475



# Appetizer

## Chilli Bean

veg/chicken

Wok-tossed vegetables in a savoury chili bean sauce

• Rs. 295 • Rs. 395

## Five Spice Crispy Prawn

prawn

Crispy garlic, fiery bird's eye chili and succulent prawns with a Japanese twist

• Rs. 425

## Butter Garlic

chicken/prawn

A delightful mix of bok choy, broccoli and carrots tossed in a savoury garlic butter sauce

• Rs. 395 • Rs. 445

## Thai Basil

prawn/softshell crab

Crispy prawn/softshell crab in a vibrant green curry with bell peppers and fried basil

• Rs. 425 • Rs. 525

## Prawn Tempura

seafood

Deep-fried prawns with togarashi, served with mango mayo and ponzu sauce

• Rs. 425

## Chicken Tsukune

chicken

Chicken meatballs in teriyaki sauce

• Rs. 395





# Rice & Noodles

## **Dal Khichdi**

veg

Daawat rice and urad dal cooked with ghee, fried onions, garlic and tomatoes

• Rs. 325

## **Steamed Rice**

veg

• Rs. 195

## **Curd Rice**

veg

Curd rice with cashews, pomegranate and fried onions

• Rs. 295

## **Pad Thai**

veg/chicken/prawn

Stir-fried rice noodles with veggies in a sweet and tangy sauce

• Rs. 295 • Rs. 345 • Rs. 395

## **Drunken Noodles**

veg/chicken/prawn

Rice noodles with green peppercorns, basil and assorted veggies

• Rs. 295 • Rs. 345 • Rs. 395



# Indian Bread

## **Roti**

plain/butter/garlic

- Rs. 75

## **Naan**

plain/butter/garlic

- Rs. 95

## **Kulcha**

plain/butter/garlic

- Rs. 95

## **Chicken Stuffed Naan**

chicken

Fluffy naan filled with tandoori chicken

- Rs. 195





## DESSERT

### **Gajar ka Halwa with Ice Cream**

Warm spiced carrot halwa with a scoop of ice cream

• Rs. 295

### **Gulab Jamoon with Ice Cream**

Cardamom syrup-soaked dumplings served with ice cream

• Rs. 295

### **Mango Mousse with Ice Cream**

Light mango mousse with a scoop of ice cream

• Rs. 325

### **Blueberry Cheesecake**

Creamy cheesecake topped with blueberry compote

• Rs. 295

### **Banana Katsu with Ice Cream**

Panko-fried banana with ice cream

• Rs. 325

### **Black Rice Pudding with Ice Cream**

Creamy black rice pudding with ice cream

• Rs. 325