

SALADS

Hail Caesar Salad Veg 475

Crisp Romaine Lettuce, Herb Croutons, And Home Made Caesar Dressing.

Avocado Toast 525

Avocado Mousse, Sliced Avocado, House-Made Pesto, And Cherry Tomatoes. Served With Toasted Sourdough.

Pineapple Watermelon Burrata 550

Cinnamon-Spiced, Chargrilled Pineapple And Watermelon, Topped With Creamy Burrata And Fresh Lettuce.

Liver Pate 550

A Rich And Velvety Chicken Liver Pâté, Slow-Cooked With Aromatic Herbs, Shallots, And A Splash Of Cognac, Then Blended To A Silky Finish With Brandy, Served Chilled With Toasted Brioche And Gherkins.

Hail Caesar Salad Chicken 550

Crisp Romaine Lettuce, Herb Croutons, Grilled Chicken Strips, And Home Made Caesar Dressing.

Smoked Salmon & Avocado 1200

Delicately Smoked Salmon Slices Layered Over Avocado, Finished With A Drizzle Of Olive Oil, Avocado Mousse, And Sour Cream. Served Chilled With Toasted Bread.

CONTINENTAL APPETIZER

House Fries 350

Available Flavours: Salted, Chipotle, Truffle, Or Peri Peri

Falafel Pita Pocket 375

Khubus Pita Filled With Falafel, Beet Hummus, Lettuce, And Pickled Onion. Served With Tandoori Mayo.

Fries With Tamarind Twist 374

Crispy Golden Fries Tossed With A House-Blend Chaat Masala, Drizzled With Tangy Tamarind Reduction And Spiced Masala Mayo. A Bold Indian Twist On The Classic Fry — Sweet, Spicy, And Irresistibly Crunchy.

Falafel Bites 400

Crispy, Golden Chickpea Fritters Blended With Fresh Herbs, Garlic, And Middle Eastern Spices. Served With A Creamy Tahini Dip And A Side Of Pickled Vegetables — Perfect For Sharing Or Enjoying Solo.

Ripieni Parmesan Funghi 400

Oven-Baked Button Mushrooms Generously Stuffed With Herbed Creamy Mushroom, Parmesan Cheese, Garlic, And Breadcrumbs. Finished With A Golden Crust And A Drizzle Of Olive Oil, And Served With Avocado Mousse.

Cottage Cheese Skewers 400

Char-Grilled Skewers Of Marinated Cottage Cheese Cubes, Bell Peppers, And Onions, Served With Harisa Sauce. Smoky, Creamy, And Full Of Flavour—A Vegetarian Delight With A Punch Of Garlic.

Mushroom Fattah 450

Middle Eastern-Inspired Fried Filo Sheet Bites Topped With A Medley Of Sautéed Mushrooms, Garlic, Herbs, And A Creamy Tahini-Yogurt Drizzle. Finished With Toasted Nuts, A Hint Of Sumac, And A Fresh Parsley Salad.

Jalapeno Cheese Poppers 450

Deep-Fried Trio Of Cheeses And Jalapeños.

CANAPES

Mushroom Olive Canapes 425

Soft Mini Buns Filled With A Savoury Mix Of Sautéed Mushrooms, Black Olives, And Herb Cream Cheese. Finished With Fresh Lettuce And A Hint Of Olive Oil, Served With House-Pickled Vegetables And Crunchy Potato Crisps.

Peri Peri Chicken Canapes 475

Soft Mini Buns Filled With Pulled Chicken Tossed In A Fiery House-Made Peri Peri Sauce And Cream Cheese. Finished With Lettuce And A Hint Of Olive Oil, Served With House-Pickled Vegetables And Crunchy Potato Crisps.

Spicy Chicken Canapes 475

Soft Mini Buns Filled With Crispy Chicken, Pulled Chicken Slaw, And Hot Fiery Sauce. Finished With Lettuce And A Hint Of Olive Oil, Served With House-Pickled Vegetables And Crunchy Potato Crisps.

Corn Crusted Veggie Burger 495

Corn Crusted Assorted Vegetable Burger, Cheese Melt Served With Potato Wedges.

Spicy Crispy Chicken Burger 595

Deep Fried Chicken Thigh Marinated With Butter Milk, Spicy Slaw, Spicy Pulled Chicken, Burger Bun Served With Potato Wedges.

Smoked Salmon Canapes 825

Soft Mini Buns Filled With Cream Cheese And Smoked Salmon. Finished With Lettuce And A Hint Of Olive Oil, Served With House-Pickled Vegetables, Pesto Sauce, And Balsamic Olive Oil.

HOT DOGS

Creamy Spinach & Cheese Hot Dogs 475

Toasted Brioche Topped With A Luscious Spinach And Cheese Sauce — Rich, Creamy, And Indulgently Comforting. Served With Pickled Vegetables, Sriracha Glaze, And French Fries.

Chipotle Chicken Sausage Hot Dogs 575

Toasted Brioche Topped With A Chipotle Chicken Sauce — Rich, Smoky, And Indulgently Comforting. Finished With Tandoori Mayo, And Served With Pickled Vegetables, Sriracha Glaze, And French Fries.

DIMSOMS

Spicy Vegetable Dim Sum 450

Spicy Vegetable With Chili Vinaigrette.

Chicken & Coriander Dumpling 450

Minced Chicken With Ginger Juice And Coriander, Served With A Spicy Sauce.

Himalayan Jhol Dumpling 450

A Traditional Nepali Dish — Steamed Chicken Dumplings Served With A Spicy Curry Sauce.

Saucy Chilli Dumplings 475

Assorted Mixed Vegetable And Fresh Chili Dumplings, Served With A Creamy Coconut Sauce.

Xo Veg Dumpling 475

Steamed And Pan-Fried Seasonal Mixed Vegetables, Served With In-House Xo Sauce And Spicy Kale.

Chicken Gyoza 475

Japanese Pan Fried Dumpling, Served With Spicy Sauce.

Spicy Chicken Dim Sum 475

Spicy Chicken With Chilli Vinaigrette.

Cream Cheese Dumpling 495

Cream Cheese And Water Chestnut Dumpling Topped With Roasted Chili Oil

Chicken Pita Pocket	450	Chicken Sausage Platter	595
Khubus Pita Filled With Peri Peri Chicken, Beet Hummus, Lettuce, And Pickled Onion. Served With Tandoori Mayo.		An Indulgent Spread Of Juicy Grilled Chicken Sausages Served With Avocado Toast, Crumb-Fried Jalapeños And Black Olives, Grilled Mushrooms, Garlic Mayo, Pickled Cabbage, And Jus. A Perfect Balance Of Smoky Flavours.	
Chicken Skewers	475	Hummus Platter	675
Succulent Chunks Of Chicken Marinated In Fresh Coriander, Green Chili, And Aromatic Spices, Then Chargrilled To Perfection. Served With A Cooling Mint Yogurt Dip — Fresh, Zesty, And Full Of Bold Flavour.		A Wholesome Spread Centered Around Silky, House-Made Hummus (Plain, Beetroot, Edamame, And Roasted Bell Pepper), Topped With Olive Oil. Served With Za'Atar And Sumac Pita Bread, Lavash, And A Side Of Pickled Vegetables — A Hearty And Flavorful Middle Eastern Classic.	
Crunchy Peri Peri Wings	475	Wasabi Prawns	675
Crispy Chicken Wings Tossed In Our In-House Peri Peri Spice Blend.		Crispy Tempura Prawns Tossed In A Creamy Wasabi Glaze, Served With A Zesty Mango-Chilli Salsa. A Bold Fusion Of Heat And Sweetness That Delivers An Irresistible Punch In Every Bite.	
Nachos Grande	500	Confit Butter Garlic Prawns	675
Homemade Tortilla Chips Layered With Cheese Sauce, Pico De Gallo, And Boom Boom Sauce.		Juicy Prawns Slow-Cooked In Aromatic, Garlic-Infused Butter, Finished With A Hint Of Chili And Fresh Herbs. Served With Toasted Brioche.	
Chicken Bourekas	500	Naga Chilli Pork Schnitzel	725
Flaky Puff Pastry Filled With Spiced, Southern-Style Shredded Chicken And Herbs. Fried Until Golden And Crisp — A Comforting Fusion Of Middle Eastern Tradition And Southern Soul.		Crispy, Golden-Fried Pork Schnitzel Infused With The Fiery Heat Of Naga Chillies. Served With A Tangy Slaw And A Zesty Dipping Sauce For The Perfect Spicy Kick.	
Bocconchini Bruschetta	525	Mezze Platter VegA Vibrant	750
Crisp Toasted Baguette Topped With Cream Cheese, Basil Pesto, Bocconcini, And Cherry Tomatoes.		Assortment Of Middle Eastern Favourites Featuring Creamy Hummus, Smoky Baba Ghanoush, Tangy Muhammara, And Herbed Labneh. Served With Warm Pita Bread, Crisp Falafel, Garlic-Grilled Cottage Cheese, And Mushroom Fatayer.	
Kataifi Chicken & Cheese	550	Pangeo Special Prawns Crispy Fried	750
Shredded Kataifi Pastry Wrapped Around Juicy Chicken With Molten Cheese And Spinach, Delicately Seasoned And Baked To Golden Perfection. Crispy On The Outside, Rich And Savoury Within — Served With A Tangy Dipping Sauce.		Prawns Tossed In A Spicy And Tangy In-N-Out Sauce, Served With Ginger Oil-Sautéed Broccoli. Garnished With Nuts, Chili Oil, And Scallions.	
Chicken Fondue	550	Haleem Baklava	750
Curried Creamy Chicken Served With A Bun Maska Skewer.		Hyderabadi Mutton Haleem In Phyllo Cup	
Chicken Nachos	550	Mezze Platter Chicken	950
Tortilla Chips Layered With Cheese Sauce, Pico De Gallo, Boom Boom Sauce, And Diced Chicken.		A Vibrant Assortment Of Middle Eastern Favourites Featuring Creamy Hummus, Smoky Baba Ghanoush, Tangy Muhammara, Herbed Labneh, Chicken Skewers, Chicken Bourekas, Chicken Sausage, And Kataifi Chicken. Served With Warm Pita Bread.	
Crumbed Fish Fingers	575		
Delicate Fish Fingers Coated In A Crunchy Wonton Crumb, Fried To Golden Perfection. Served With A Guacamole Dip — A Crispy, Flavourful Take On A Classic Favourite.			
Harissa Fish	575		
Tender Fish Fillet Marinated In Spicy Harissa Paste, Gently Grilled And Finished With A Rich, Creamy Coconut Sauce. A Bold Fusion Of North African Heat And Tropical Smoothness — Served With Garlic Mayo And Sumac Salad.			
Pesto Grilled Fish	575		
Grilled Fish Wrapped In A Coriander-Basil Pesto.			

SUSHI

Asparagus Tempura Maki Roll (Uramaki) 625

Crispy Tempura Asparagus Wrapped In Seasoned Sushi Rice And Nori, Rolled Inside-Out And Topped With Sesame Seeds. Served With Soy Sauce, Pickled Ginger, And Wasabi.

Vegetable Crunchy Tempura Maki 625

A Crispy Delight Of Tempura-Fried Seasonal Vegetables Rolled In Sushi Rice And Nori, Topped With Crunchy Flakes And Drizzled With Sriracha Glaze. Light, Flavorful, And Packed With Texture — A Perfect Vegetarian Roll With A Satisfying Crunch.

Crunchy Cheese Avocado Maki 650

Cucumber, Avocado, Cream Cheese, Tanuki Flakes, Togarashi Spicy Mayo.

Vegetable California Maki 650

Avocado Cucumber Asparagus Carrot And Honey Mustard Mayo.

Crunchy Cucumber Nigiri 650

Seasoned Sushi Rice Paired With Crisp Cucumber And A Hint Of Sharp Wasabi For A Clean, Refreshing Bite.

Katsu Chicken Maki 650

Crispy Panko-Crusted Chicken Rolled In Seasoned Sushi Rice And Nori, Finished With A Drizzle Of Tonkatsu Sauce And Spicy Mayo.

Cream Cheese Wasabi Peas (Uramaki) 675

A Bold Vegetarian Roll Featuring Smooth Cream Cheese And Crunchy Wasabi Peas, Wrapped In Seasoned Sushi Rice And Nori. Finished With A Hint Of Spice And A Touch Of Sesame — A Playful Fusion Of Creamy, Crispy, And Fiery In Every Bite.

Spicy Tuna Maki 750

Marinated Tuna, Cucumber, Spring Onion And Chili Sauce.

Salmon Cream Cheese Roll 750

Silky Slices Of Atlantic Salmon Paired With Smooth Cream Cheese, Rolled In Seasoned Sushi Rice And Nori. A Luxurious Classic With A Melt-In-The-Mouth Texture, Balanced By A Hint Of Tang And Rich Flavour In Every Bite.

Ebi Tempura Uramaki Roll 750

Crispy Tempura Prawn Wrapped In Seasoned Sushi Rice And Nori, Rolled Inside-Out And Topped With Sesame Seeds. Served With Spicy Mayo And Sweet Soy Glaze — A Perfect Balance Of Crunch, Creaminess, And Umami.

Salmon Nigiri 950

Fresh Salmon Over Seasoned Sushi Rice, Finished With A Touch Of Wasabi.

Salmon Tataki 950

Salmon Takaki Is Sashimi Grade Vinegared Bite Size Rice Salmon With Its Surface Seared With A Blow Torch Served With Ponzu Sauce

PUFF PIZZA

Spicy Cottage Cheese Puff Pizza 450

Flaky, Golden Puff Pastry Forms The Base Of This Unique Pizza, Layered With Southern-Style Cottage Cheese. Baked To Perfection For A Light, Crispy Bite With Rich, Savoury Flavour.

Goat Cheese & Spinach Puff Pizza 450

Flaky, Golden Puff Pastry Forms The Base Of This Unique Pizza, Layered With Creamy Cheese Sauce And Sautéed Spinach. Baked To Perfection For A Light, Crispy Bite With Rich, Savoury Flavour.

Naga Spice Pork Puff Pizza 550

Flaky, Golden Puff Pastry Forms The Base Of This Unique Pizza, Layered With Naga Chili-Spiced Pork. Baked To Perfection For A Light, Crispy Bite With Rich, Fiery Flavour.

Southern Pepper Chicken Puff Pizza 500

Flaky, Golden Puff Pastry Forms The Base Of This Unique Pizza, Layered With South Indian-Style Pepper Chicken. Baked To Perfection For A Light, Crispy Bite With Rich, Bold Flavour.

Spicy Sour Leaf Chicken Puff Pizza 475

Flaky, Golden Puff Pastry Forms The Base Of This Unique Pizza, Layered With Southern-Style Spicy Gongura (Sour Leaf) Chicken. Baked To Perfection For A Light, Crispy Bite With Rich, Tangy Flavour.

SOUTH INDIAN APPETIZER

Sweet Potato Tikki	450	CHICKEN 44	475
Delicately Spiced Sweet Potato Patties Coated In Golden Breadcrumbs And Shallow-Fried To Crispy Perfection. Soft And Mildly Sweet On The Inside, Crispy On The Outside. Served With Tangy Mint Chutney.		Boneless Chicken Tossed In Chili Garlic Gongora Leaf Sauce.	
Chicken Payyoli	450	Paneer Ghee Roast	495
A Coastal Classic From Kerala — This Fiery Chicken Is Marinated With Coconut, Red Chili, Curry Leaves, And Aromatic Spices, Then Pan-Fried To Perfection.		Paneer Tossed With Homemade Ghee Roast Masala.	
Pepper Chicken	450	Thecha Paneer	500
A Bold And Aromatic South Indian Delicacy Featuring Succulent Chicken Tossed With Black Pepper, Curry Leaves, Garlic, And A Medley Of Rustic Spices.		Golden-Fried Thecha Paneer Balls Wrapped In Bread And Deep-Fried, Then Tossed In A Fiery South Indian-Style Podi Masala. A Bold, Crispy Bite Bursting With Spice.	
Finished With Ghee And Soy Sauce.		Chicken Ghee Roast	525
CHICKEN 1965	475	Chicken Tossed In Homemade Ghee Roast Masala.	
Crispy, Deep-Fried Chicken Bites Tossed In A Spicy, Tangy South Indian-Style Seasoning With Curry Leaves, Green Chillies, And A Hint Of Garlic. Served With A Zesty Garnish.		Akuri Lamb Keema Cones	650
		Crisp, Golden Filo Pastry Cones Filled With A Flavorful Blend Of Spiced Lamb Keema Masala And Egg Bhurji. A Playful Fusion Of Flaky Texture And Hearty Indian Comfort.	
		Prawn Ghee Roast	725
		Prawns Tossed In Homemade Ghee Roast Masala.	

TANDOORI APPETIZER

Tandoori Stuffed Mushroom	400	Afghani Soya Chaap	475
Mushroom Stuffed With Spinach And Cheese Cooked In Clay Oven.		Tender Soya Chaap Marinated In A Luscious Blend Of Malai And Subtle Spices, Cooked In The Tandoor To Smoky Perfection. This North Indian Delicacy Is Rich With Authentic Afghani Flavours.	
Cream Cheese Kebab	425	Wasabi Malai Broccoli	500
A Delicate Fusion Of Earthy Beetroot Seekh Kebab Stuffed With Cream Cheese, Served With Chatpata Pomegranate Chaas.		Creamy Cashew Broccoli Florets With A Wasabi Twist Cooked In A Clay Pot.	
Spicy Paneer Tikka	425	Kalmi Kebab	525
A Traditional North Indian Spiced Paneer Baked In A Clay Oven.		Tender Chicken Drumettes Marinated In A Fiery Peri Peri Spice Blend With A Hint Of Lemon And Herbs, Slow-Cooked In The Tandoor For A Juicy, Smoky Finish. Served With Mint Chutney.	
Malai Paneer Tikka	425	Smoked Wings	550
A Traditional North Indian Paneer Marinated With Cream And Herbs Baked In A Clay Oven.		Juicy Chicken Wings Slow-Roasted In The Tandoor To Smoky Perfection, Then Tossed In A Fiery House-Made Peri Peri Sauce.	
Pepper Dahi Kebab	450		
Silken Hung Curd Blended With Subtle Spices, Shaped Into Tender Kebabs, Crumb-Coated, And Fried To Golden Perfection. Paired With A Bold, Spicy Bell Pepper Chili Caponata.			

SOURDOUGH PIZZA

Cheese Garlic Bread 350

Garlic, Butter, Parsley And Mozzarella Cheese.

Angry Panda Pizza 595

Tomato Sauce With Asian Herbs, Mozzarella Cheese, Chili Chicken, Bell Pepper And Onion.

Pizza Margherita 600

Tomato Sauce With Herbs, Mozzarella Cheese And Fresh Basil.

Mediterranean Confit 650

Tomato Sauce With Herbs, Mozzarella Cheese, Artichoke, Cherry Tomato, Olives, Bocconcini, Pesto, Pine Nut, Basil, Mediterranean Spice.

Pesto Chicken Pizza 675

Basil Pesto , Mozzarella Cheese, Olive, Jalapenos , Tomato, Pesto Chicken.

RISOTTO

Wild Mushroom 550

Creamy Arborio Rice Infused With White Wine, Parmesan, And A Medley Of Wild Mushrooms Sautéed In Garlic And Herbs. Finished With A Drizzle Of Truffle Oil And Fresh Thyme, And Served With Dehydrated Mushrooms And A Parmesan Crisp.

Mascarpone Tomato 600

Creamy Arborio Rice Slow-Cooked With Ripe Tomatoes, Garlic, And Herbs, Finished With A Swirl Of Rich Mascarpone Cheese. Velvety And Tangy, Served With An Extra Dollop Of Mascarpone On Top And A Crisp Parmesan Garnish.

PASTA

Crusted Mac & Cheese Creamy 550

Macaroni Baked In A Rich Three-Cheese Sauce, Topped With A Golden, Crispy Herb-Crumb Crust — Irresistibly Cheesy In Every Bite. Served With Garlic Bread.

Fettuccine Alfredo 550

Fettuccine Pasta In A Rich, Creamy Parmesan And Butter Sauce.

Penne Arrabbiata Penne Pasta 575

Tossed In A Spicy Tomato Sauce With Garlic, Chili, And Olive Oil And Butter.

Aglio E Olio Spaghetti Veg 575

Spaghetti With Sautéed Garlic, Chili Flakes, And Olive Oil, Finished With Fresh Parsley And Parmesan.

Aglio E Olio Spaghetti 600

A Timeless Italian Favorite — Al Dente Spaghetti Tossed With Sautéed Garlic, Chili Flakes, And Extra Virgin Olive Oil. Simple, Bold, And Flavorful, Finished With Fresh Parsley And A Hint Of Parmesan.

Spaghetti Carbonara 650

Classic Italian Spaghetti Tossed In A Silky Sauce Of Egg Yolk, Parmesan, And Black Pepper, Studded With Crispy Bacon For A Smoky, Savoury Finish. Served With Garlic Bread.

Creamy Olive Oil Penne With Prawns 700

Tender Penne Pasta Tossed In A Light, Creamy Olive Oil Emulsion With Garlic, Herbs, And Perfectly Seared Prawns. Finished With Parmesan And Topped With Fresh Rocket Lettuce. Served With Garlic Bread.

Fettuccine Lamb Ragu 700

Slow-Cooked Lamb Shoulder Mince Simmered In A Rich Tomato And Red Wine Sauce With Garlic, Rosemary, And Warm Spices. Served Over Spaghetti And Accompanied By Garlic Bread.

Smoke Salmon Beurre Blanc Spaghetti 895

Delicate Strands Of Spaghetti Tossed In A Silky Beurre Blanc Sauce Infused With White Wine, Butter, And Shallots, Then Topped With Flaky Smoked Salmon. A Luxurious Pasta Dish With The Perfect Balance Of Creaminess, Smokiness, And Citrusy Brightness.

Spicy Chicken Tikka 550

Traditional North Indian Spiced Chicken Baked In A Clay Oven.

Malai Chicken Kebab 550

A Traditional North Indian Chicken Marinated With Cream And Herbs Baked In A Clay Oven.

Pit Roast Spicy Urundai 600

Juicy Chicken Keema Balls Infused With A Spicy Tandoori Marinade And Aromatic Spices, Slow Pit-Roasted For A Deep, Smoky Flavour. Served With Mint Chutney.

Pit Roast Malai Urundai 600

Juicy Chicken Keema Balls Infused With A Creamy Malai Marinade And Aromatic Spices, Slow Pit-Roasted For A Deep, Smoky Flavour. Served With Mint Chutney.

Peshawari Murgh Tikka 600

Succulent And Juicy Classical Boneless Chicken Thighs Cooked In Clay Oven.

Amritsari Fish Tikka 625

Succulent Ajwain Flavored Fish, Marinated In Aromatic Spices And Char-Grilled To Perfection In A Traditional Clay Oven.

Malanadu Fish Tikka 650

Fish Marinated In A Bold Malnad-Style Blend With Crushed Pepper, Curry Leaves, And Coastal Herbs.

Peri Peri Tandoori Prawn 695

Prawn Marinated With Indian Spices, Peri Peri Cooked In A Clay Oven.

Peeli Prawns 750

Succulent Prawns Marinated In A Zesty Blend Of Yellow Chili And Garlic, Grilled To Perfection. Finished With A Touch Of Lemon And Coriander For A Vibrant Burst Of Flavour. Served With Cheese Sauce.

Peri Peri Mutton Chops 925

A Traditional North Indian Spiced Mutton Chops Baked In A Clay Oven With A Twist Of Peri Peri SpiceChicken Pita Pocket

ASIAN APPETIZER

Chili Cheese Wonton 350

Crispy Golden Wontons Stuffed With A Delightful Blend Of Melted Cheese And Mild Spices, Served With A Hint Of Chili For A Perfect Balance Of Crunch, Creaminess,

Mushroom Garlic Pepper 375

A Flavourful Fusion Of Tender Mushrooms Tossed With Freshly Crushed Garlic And Aromatic Black Pepper. Stir-Fried To Perfection With A Touch Of Soy And Herbs.

Peri Peri Egg 375

Deep-Fried, Wok-Tossed Mixed Vegetables With Chili Paste, Dusted With Peri Peri Powder Brigade Style Egg Tringle Of Crispy Egg Tossed In Asian Sauce.

Brigade Style Egg 395

Tringle Of Crispy Egg Tossed In Asian Sauce.

Peri Peri Lotus Stem 400

Crispy Lotus Stem With In House Peri Peri Spice.

Cream Cheese Roll 400

Cream Cheese Spring Rolls Accompanied With Sweet Chili Nectar.

Thai Crispy Cone Cake 425

Golden-Fried Thai Corn Cakes Made With Sweet Corn Kernels, Fragrant Thai Herbs, And A Light Blend Of Spices. Crispy On The Outside, Soft And Sweet Within, Served With Spicy In House Masala.

Kung Pao Paneer 425

Cottage Cheese Tossed With Bell Pepper, Chili, Light Soya Sauce With Crushed Peanut.

Spicy Crispy Cottage Cheese 425

Crispy Fried Cottage Cheese , Tossed Spicy Thai Chili Masala.

Garlic Pepper Cottage Cheese 425

Soft, Velvety Cubes Of Cottage Cheese Gently Kissed By Roasted Garlic And A Sprinkle Of Crushed Black Pepper. Each Bite Melts With Warmth And Passion, Blending Smoky Spice And Creamy Tenderness — A Flavor That Feels Just Like Love At First Taste.

ASIAN MAIN

Hot Pot Soba Noodle 400

Stir Fried Soba Noodles, Tossed With Oriental Super In House Sauce, Fresh Red Chilis, , Served With A Sweet And Spicy.

Spicy Kaffir Lime Noodle 400

Traditional Thai Herbs And Bird Chili With Vegetables And Garlic Veg.

Iceberg Lettuce Fried Rice 400

Steamed Jeera Rice, Fresh Vegies, Garlic, Iceberg Lettuce And Chills, Fresh Spring Onion.

Xo Fried Rice 400

Wok Tossed Fried Rice With In-House Veg Xo Sauce Flavoured Steam Rice.

Asian Greens With Sticky Rice 475

Wok Tossed Butter Garlic Vegetables Served With Sticky Rice.

Burmese Khow Suey 525

The Classic Burmese Noodles Soup In Coconut Milk And Nuts And Fried Garlic Condiments.

Korean Ramen Noodle 525

Korean Broth With Ramen Noodle, Shitake, Asparagus, Water Chestnut, Lotus Stem Bock Choy.

Shoyu Ramen 525

A Soy Sauce-Based Ramen With Rich Broth, Tender Noodles, Sliced Grilled Chicken, Soft-Boiled Egg, And Fresh Scallions.

Thai Green Curry 575

Classic Thai Preparation Accompanied With Jasmine Rice.

Thai Red Curry 575

Classic Thai Preparation Served With Jasmine Rice.

CONTINENTAL MAINS

Grilled Pesto Chicken 600

Tender Chicken Breast Marinated In Fresh Basil Pesto And Grilled To Juicy Perfection. Served With Sautéed Greens, Green Olive-Tomato Caponata, And Pepper Jus.

Cottage Cheese Steak 650

A Grilled Slab Of Spiced Cottage Cheese, Stuffed With Olive Tapenade And Seared To Perfection, Served Atop A Bed Of Rustic Provençal-Style Ratatouille — A Medley Of Slow-Cooked Zucchini, Bell Peppers, And Tomatoes. Finished With Bhavnagar Chilli, Spinach Sauce, And Microgreens.

Bacon Wrap Chicken 650

Juicy Chicken Breast Stuffed With Spinach And Cheese, Wrapped In Smoked Bacon, And Oven-Roasted To Perfection. Served With Peppercorn Jus, Creamy Mashed Potatoes, And Sautéed Greens.

Spicy Crab Thermidor 825

Pulled Crab Meat Tossed In Bechamel Sauce. Parmesan Cheese, Panko Crumbs, And Truffle Oil.

Caper Sauce Jumbo Prawns 1200

Succulent Jumbo Prawns, Grilled And Sautéed To Perfection, Glazed With A Rich Lemon Butter Caper Sauce. Served Alongside A Soft, Creamy Bun And Marinated Green Olives.

Truffle Sea Bass 1200

Delicately Grilled Sea Bass Fillet Served With A Luxurious Truffle-Infused Wild Mushroom Sauce. Accompanied By Buttery Mashed Potatoes, Edamame, Asparagus, And A Spicy Mango Salsa.

Crispy Lotus Stem Thai Twist 450

Crispy Fried Lotus Root, Tossed With Lemongrass

Fresh Basil And Thai Chili 450

Crispy Konji Chilli Shiitake Crispy Slice Of Shiitake Mushrooms In Konji Chilli Sauce.

Red Dragon Chicken 475

Chicken Strips Tossed In A Fiery Tangy Sauce And Cashew Nut.

Xo Tossed Chicken 475

Deep-Fried Thai Boneless Chicken Tossed With Bell Peppers, Dry Red Chilies, Green Onions, And House-Made Xo Sauce.

Kung Pao Chicken 495

Chicken Tossed With Bel Pepper, Chili, Light Soya Sauce With Crushed Peanut.

Naga Chili Cheese Roll 500

Pangeo Chefs Creation Of Crispy Rolls Wrapped With Spring Onion And Flavored Cheese, Served With Sweet Chili Sauce.

Chili Basil Chicken 500

Deep Fried Thigh, Toasted With Lemon Grass, Basil, And Fresh Thai Chili.

Garlic Pepper Chicken 500

Cubes Of Chicken Tossed With Garlic And Pepper In Beijing Style.

TACOS

Pickled Mushroom Taco 425

Crunchy Corn Tortillas Filled With Tangy Pickled Mushrooms, Crunchy Slaw, Pickled Vegetables, Guacamole, And Sour Cream. Served With Salsa.

Grilled Veg Taco 425

Bell Pepper, Zucchini, Chard Corn, Chipotle Mayo, Confit Salsa.

Peri Peri Chicken Taco 475

Crunchy Corn Tortillas Filled With Pulled Peri Peri Chicken, Crunchy Slaw, Pickled Vegetables, Guacamole, And Sour Cream. Served With Salsa.

Herb Chicken Taco 475

Chicken Marinated With Green Herbs & Spices, Pineapple Salsa, Red Confit, Avocado Mouse.

Spicy Crispy Chicken 525

Crispy Fried Thigh Chicken, Tossed Spicy Thai Chili Masala.

Chicken Yuringi 525

Crispy Fried Chicken, Topped With Tangy, Sweet And Sour Sauce Spring Onion, Fresh Red Chili And Sesames Iceberg, Fresh Onion.

Thai Chilli Fish 550

Deep Fried Fish, Topping With Lemon Grass, Basil And Fresh Thai Chili.

Naga Chilli Pork Bites 625

Pork Tossed In A Fiery Naga Chili Sauce. Extremely Spicy.. Recommended For People With Guts Of Steel.

Dynamite Prawns 725

Golden, Crispy Tempura Prawns Paired With Fresh Green Lettuce, Topped With A Creamy Wasabi Mayo For A Perfect Balance Of Crunch And Zest

Stir Fried Edamame 725

Tender Edamame Pods Quickly Stir-Fried With Garlic, Soy Sauce, And A Hint Of Sesame Oil, Savoury, Nutty Flavour With A Satisfying Crunch.

BAOS

Hot Tossed Paneer Bao 400

Deep-Fried Paneer Slices Tossed In A Spicy Garlic And Chili Sauce.

Korean Chicken Bao 475

Fluffy Steamed Bao Bun Filled With Fried, Marinated Crispy Chicken Coated In A Sweet And Spicy Sauce, Topped With Fresh Cucumber.

Spicy Pork Bao 475

Soft And Fluffy Steamed Bao Bun Filled With Fresh Sliced Pork Tossed In A Naga-Style Spicy Paste. Served With Sliced Green Apple.

Grilled Muck Meat Bao 550

Soft And Fluffy Steamed Bao Bun Filled With Mixed Minced Meat Grilled In Asian Spices. Served With Spicy Mayo.

INDIAN MAINS

Ros Omelette Goan Style Omelette Served With Chicken Gravy And Homemade Maska Bun.	325	Gosht Khichdi A Hearty, Slow-Cooked Toor Dal And Rice Khichdi Layered With Spiced Mutton Keema, Offering Rich Depth And Rustic Warmth. Paired With A Bold, Peppery Rasam Poured Over For A Tangy, Aromatic Finish.	650
Nizami Paneer Cottage Cheese Rich Gravy With Indian Spices And Ghee Rice.	500	Andhra Keema Pulao Fragrant Seeraga Samba Rice Simmered With Spiced Mutton Keema And Whole Spices To Create A Flavorful Pulao. Served With A Warm, Aromatic Shorba That Adds A Rich, Broth-Like Finish — Perfect For Pouring Over Or Sipping Alongside.	650
Mango Pickled Lentil Rice Veg A Vibrant Medley Of Tempered Lentil Rice Infused With The Spicy Heat Of Traditional Mango Pickle, Served With Slow-Roasted, Southern-Spiced Eggplant And Crispy Papad.	500	Shahi Gosht Pulao Royal And Rich Tender Chunks Of Lamb Mixed With Cream Flavored With Long Grain Rice.	700
Mango Pickled Lentil Rice Chicken A Vibrant Medley Of Tempered Lentil Rice, Infused With The Bold Heat Of Traditional Mango Pickle. Served With Crispy Chicken And Crunchy Papad For The Perfect Balance Of Spice And Texture.	500	Mango Curry & Rice Prawn Tender Prawns In A Rich, Spicy And Tangy Mango Curry, Served Over Ghee Rice.	725
Chicken Tikka Masala With Ghee Rice Charcoal Chicken Cooked In Cashew Tomato Gravy Accompanied With Ghee Rice.	525	Nati Nalli Roast A Royal Delicacy Made With Fragrant Basmati Rice, Tender Lamb Shank (Nalli), And A Blend Of Aromatic Spices. Slow-Cooked To Perfection. The Marrow-Rich Lamb Imparts A Deep, Savoury Flavour To The Rice.	995
Marag Soya Chaap Pulao Royal And Rich Tender Chunks Of Soya Chaap Mixed With Cream Flavoured With Long Grain Rice.	590	Nalli Ghosh Pulao A Traditional South Indian Delicacy Prepared With Country Lamb Shanks (Nati Nalli) Slow-Cooked And Roasted With A Blend Of Earthy Spices. The Marrow-Rich Shanks Are Infused With Bold Flavors, Making The Dish Aromatic, Juicy,	1200
Mango Curry & Rice Chicken Tender Chicken In A Rich, Spicy And Tangy Mango Curry, Served Over Ghee Rice.	600		
Peri Peri Chicken With Masala Rice Peri Peri Marinated Tandoori Chicken Baked In Clay Oven And Served With Masala Rice.	650		

DESSERTS

Orange Posset (Gluten & Egg Free) 475

Classic Creamy, Tangy British Dessert With Imported Orange Pulp.

Mango Pull Me Up 550

Mango "Pull Me Up" Is A Trendy And Interactive Dessert With Cake, Cream, Mango Sauce.

Black Gold Our Signature 600

Pastry Mode With Hazelnut And Belgian Chocolate.

Coconut Texture (Gluten & Egg Free) 600

Creamy Richness Of Coconut Milk Sweetness Creating A Delightful Tropical Twist On The Classic.

Signature From Sister (Eggless) 625

Our Signature White Chocolate Egg Filled With Biscoff Sauce Served On Crispy Nest.

Miss Flower 700

Chocolate Crèmeux Is A Rich, Velvety Dessert Made With Chocolate, Cream, And Eggs.