

SOUPS AND SALADS

🌶️🟢 **Tomato and Drumstick Rasam** ~ 225

🟢 **Murgh Yakhni Shorba**

An invigorating chicken broth infused with subtle Kashmiri spices, enriched with almond milk ~ 245

🌶️ **Tom Yum Soup**

The celebrated spicy Thai soup

- 🟢 Tofu & Mushrooms ~ 225
- 🟢 Chicken ~ 245
- 🟢 Prawn ~ 275

👑 **Tom Kha Soup**

A galangal, lemongrass and coconut milk based Thai specialty.

- 🟢 Tofu & Mushroom ~ 225
- 🟢 Chicken ~ 245
- 🟢 Prawn ~ 275

Sweet Corn Soup

An all time classic - a delicate broth enlivened with sweet corn

- 🟢 Vegetarian ~ 225
- 🟢 Chicken ~ 245

Hot & Sour Soup

A hot favourite from the Sichuan province with fresh veggies, mushroom and spices

- 🟢 Vegetarian ~ 225
- 🟢 Chicken ~ 245

Manchow Soup

A hearty Chinese broth with fresh veggies, garlic, ginger and ground pepper served with crispy noodles

- 🟢 Vegetarian ~ 225
- 🟢 Chicken ~ 245



Tom Yum Prawn Soup



Tom Kha Soup Tofu & Mushroom



Asian Glass Noodle Prawn Salad



Banana Blossom Salad

SOUPS AND SALADS

Som Tam Salad

Crunchy green papaya and raw mango salad with lime, chilli, peanuts and coriander

- Vegetarian ~ 345
- Chicken ~ 375
- Prawn ~ 395

Banana Blossom Salad

Tender banana flowers shredded and tossed with crispy garlic, shallots and a mild lime and rice wine dressing

- Vegetarian ~ 375
- Chicken ~ 425
- Prawn ~ 445

Asian Glass Noodle Salad

- Crispy Tofu ~ 345
- Chicken ~ 375
- Prawn ~ 425

● **Grilled Eggplant and Green Bean Salad**

With miso and sesame oil dressing ~ 375

Nam Khao

Laotian crispy rice salad with a light chilli lime dressing

- Tofu ~ 345
- Chicken ~ 395
- Prawn ~ 425

● **Thai Grilled Tenderloin Salad**

With roasted chilli, lime and a light fish sauce dressing ~ 525

INDIAN

● Tandoori Sushni Kebab

A toss up of grilled paneer, broccoli, cauliflower and potatoes mixed with assorted spices and our signature chutney to make a truly fantastic tandoori snack! ~ 395

● Palak Aur Hare Muttar Ki Tikki

Patties of fresh spinach, mashed peas and pounded spices with a rich stuffing of cheese and nuts ~ 395

👑● Chukander Ke Kebab

Crispy beetroot patty stuffed with cheese and served with a honey mustard dip ~ 425

👑● Salonee Broccoli

Char-grilled broccoli florets in a saffron and hand-ground mustard marinade, topped with cheese and a crunchy surprise! ~ 395

● Raunaqwali Sabz Ka Seekh

A delightful combination of mixed vegetables are minced, skewered and cooked in our tandoor. ~ 395

🌶️● Paneer Ghee Roast

A fiery red classic Mangalorean delicacy slow cooked in rich ghee and roasted spices! ~ 475

● The Devil & Some Cheese

Our signature French fries tossed in a spicy as the devil, Anglo-Indian sauce topped with gooey cheese ~ 425

🌶️● Gunpowder Eggs

Iyengar Idly podi found a new home! ~ 375



Chukander Ke Kebab



Palak Aur Hare Muttar Ki Tikki

INDIAN

STARTERS VEGETARIAN



● Davengere Kadak Aloo

Crisped baby potatoes tossed in a spicy masala mix with curry leaves ~ 345



● Dahi Ka Kebab

Melt in your mouth luscious kebabs of fresh sweet and sour hung curd, cheese and herbs ~ 375



● Khumb Tikka Rasmonak

Tandoori mushrooms stuffed with paneer, minced vegetables and nuts in a spicy chutney marinade ~ 395



● Bhatti Ka Paneer Tikka

Soft cubes of cottage cheese smothered in pickling spices and grilled in the tandoor ~ 445



● Crunchy Masala Lotus Root

In Chitoor chutney podi ~ 425



● Zafrani Paneer Tikka

Soft paneer delicately marinated with saffron and other spices ~ 445



● Paneer Tiranga Rumani

Cubes of cottage cheese marinated and grilled with three distinctive masalas ~ 495



● Shahi Khumb Galouti

Pan-seared, melt in the mouth mushroom kebab ~ 445



Crunchy Masala Lotus Root



Dahi Ka Kebab

All prices are in INR. Local Taxes as Applicable.

TANDOORI PLATTERS

A selection of our finest tandoori and tawa offerings

- **The Guldasta Platter**

Assorted vegetarian tikkas straight from the tandoor ~ 925

- **The Maharaja Platter**

A generous assortment of prawn, chicken and lamb kebabs ~ 1745

All prices are in INR. Local Taxes as Applicable.



The Guldasta Platter

SOUTH ASIAN

STARTERS VEGETARIAN

● Vietnamese Rice Paper Rolls

With fresh vegetables and tofu ~ 345

👑 ● Somrad Tofu

Silken tofu in a sweet chilli basil sauce ~ 475

🌶️ ● Sichuan Corn Cubes

Crunchy corn cubes tossed with burnt garlic, chillies and Sichuan peppercorn – a must try! ~ 425

● Salt & Pepper Crispy Corn ~ 345

👑 ● Thai Crispy Vegetables

Tossed In our signature honey chilli sauce ~ 345

🌶️ 👑 ● Salt and Pepper Crunchy Lotus Root

With celery, scallions and mixed bell peppers ~ 425

● Thai Corn Cakes

With a cucumber and peanut relish ~ 425

● Vietnamese Truffle & Edamame Borek

Parcels of truffled tofu, edamame, glass noodles and sesame oil served with a dipping sauce ~ 425



Salt and Pepper Crunchy
Lotus Root



Somrad Tofu

SOUTH ASIAN

● Honey Chilli Water Chestnut

Crisp water chestnuts glazed with our signature honey chilli sauce ~ 425

● Akasaka Mushrooms

Stuffed mushroom tempura tossed in our secret hot, spicy and tangy sauce ~ 475

● Tofu Mushroom and Broccoli Satay

Skewered vegetables in a distinctive spicy peanut marinade, served with our signature satay sauce ~ 425

● Wasabi Mushrooms

Stuffed mushroom tempura tossed with a wasabi sauce ~ 475

● Sichuan Crispy Vegetables

Deep fried mixed veggies tossed in our in-house Sichuan pepper sauce for a much needed crispy, spicy kick! ~ 345

● Ginza Chilli Paneer

Soft cubes of paneer tossed in an amped up chilli sauce with bell peppers and onions ~ 425



Tofu Mushroom and Broccoli Satay



Wasabi Mushrooms



Ghee Roast Chicken



Zafrani Murgh Tikka

INDIAN

STARTERS NON - VEGETARIAN

👑●The Ultimate Tandoori Chicken

Our classic tandoori chicken - 25 years of perfection : Char-grilled to enhance the robust mix of dry spices, herbs and seasonings

Half Chicken (4Pcs) ~ 525

Full Chicken (8Pcs) ~ 845

🌶️👑●Patiala Talli Kukkad

Hot and spicy Punjabi style tikkas marinated in rum and given a crispy coating in the tandoor! ~ 575

🌶️●Guntur Spiced Malai Murgh

Chicken kebabs with Guntur chilli, curry leaves and coriander enveloped in a creamy, cheesy and spicy malai ~ 595

●Murgh Hussaini Seekh

Juicy morsels of grilled minced chicken seekh with fresh herbs and spices ~ 525

🌶️👑●Andhra Chilli Chicken Tikka

Bangalore's obsession, the fiery and addictive Andhra chilli chicken with a tandoori twist ~ 575

🌶️●Ghee Roast Chicken / Prawns

A fiery red Mangalorean delicacy slow cooked in rich ghee, chillies and roasted spices! ~ 595 / 625

👑●Zafrani Murgh Tikka

Juicy chicken tikka delicately marinated with saffron and other spices ~ 575

👑●Karaikudi Crab & Prawn Vadai

Tender crab and minced prawn vadai marries a Chettinad spice blend ~ 675

SOUTH ASIAN

👑🔴 Gai Sarong

Crispy chicken meatballs wrapped in delicate vermicelli noodles, tossed with a sweet chili sauce - a Thai street food favorite, inspired by ancient culinary traditions blending texture & flavor ~ 545

🌶️👑🔴 Pattaya Spicy Prawns

Stir fried prawns in a Tom Yum style Thai roasted chilli paste, kaffir lime leaves and lemon grass ~ 595

Vietnamese Rice Paper Rolls

With chilli lime

🔴 Chicken ~ 395

🔴 Prawn ~ 425

🔴 Garlic Butter Prawns

The definition of guilty pleasure - stir fried prawns wok tossed with melted butter, leeks and chopped garlic ~ 595

🌶️👑🔴 Akasaka Prawns

Tempura prawns tossed with our secret hot, spicy and tangy sauce... Simply irresistible! ~ 625

🌶️👑🔴 Nonya Crunchy Butter Prawns

Spicy, crunchy, buttery and addictive ~ 625

🔴 Thai Crispy Prawns

Topped with a honey chilli sauce, golden garlic and crispy basil ~ 625

🔴 Wasabi Prawns

Tempura prawns with a bold kick of wasabi! ~ 625



Akasaka Prawns



Nonya Crunchy Butter Prawns



Thai Crispy Chicken



Lamb Buncha Skewers

SOUTH ASIAN

STARTERS NON - VEGETARIAN

● Chicken Satay

Skewered grilled chicken in a distinctive peanut marinade served with our signature satay sauce ~ 525

● Thai Chilli Basil Chicken Skewers

Thai-inspired grilled chicken, featuring fiery green chilli, fresh basil, the rich umami of fish sauce and a touch of nutty allure ~ 525

● Hot and Numbing Chicken

Crispy chicken tossed with potent Sichuan peppercorns and wickedly spicy dried red chillies ~ 545

● Ginza Chilli Chicken

Juicy chunks of chicken tossed in an amped up chilli sauce ~ 545

● Thai Crispy Chicken

Crunchy bits of chicken in our secret honey chilli sauce with basil and spring onions ~ 545

● Kungpao Chicken

Diced chicken with bell peppers in a sweet, sour and spicy sauce with crushed peanuts ~ 545

● Taiwan Chicken Poppers

With sesame chilli seasoning and fried basil ~ 525

● Lamb Buncha Skewers

Grilled minced lamb skewers with Vietnamese herbs and spices, served with a tangy chayo sauce ~ 695

● Thai Crispy Lamb

Crunchy bits of lamb in our house special honey chilli sauce with basil and spring onions ~ 745

INDIAN

🌶️👑● Golconda Chicken

Our tribute to Bangalore's favourite chicken 65 - now on steroids! ~ 545

● Ebony's Signature Malai Kebab

Northwest Frontier Cuisine at its best! Succulent morsels of chicken thigh marinated in a creamy cashew paste, cheese and spices and char-grilled in a traditional tandoor! ~ 545

🌶️👑● Kakori Kebab

The tiny hamlet of Kakori a few miles from Lucknow lends its name to this fabulous kebab. Made from silky- fine ground lamb and delicately pounded-spices famously created for a toothless Nawab ~ 795

👑● Arcot Mutton Chops

Slow cooked triple lamb chops in a simple Arcot Mudaliar spice mix, finished on a tawa with rich ghee ~ 795

🌶️● Pathankothi Seekh Kebab

Minced lamb spiced robustly with roasted whole spices and aromatic oils – char broiled in a tandoor ~ 695

🌶️● Nagore Chukka Prawns

Pounded spices and fresh ground pepper give these prawns a taser jolt ~ 625

● Achari Jhinga

Classic Tandoori Prawns smothered in pickling spices! ~ 625



Arcot Mutton Chops



Kakori Kebab

MAIN COURSE CURRIES QORMAS AND SALANS - VEGETARIAN

👑 ● Dilliwalla Chole

Dilli style curried chickpeas with mild spices and a tangy kick ~ 425

👑 ● The Ultimate Paneer Tikka Masala

Soft and buttery cottage cheese, grilled with a classic tikka masala and finished with a silky tomato gravy made from imported sun-blushed Italian tomatoes ~ 495

● Subz Methi Ka Khaas

A silky gravy of fresh fenugreek (methi), spinach and garlic ~ 425

● Dilliwalla Tawa Paneer

Cottage cheese tossed with chilli peppers and onions in our special blend of tawa spices ~ 475

● Lasooni Palak Paneer

A rich, luscious gravy of fresh spinach and garlic with cubes of soft cottage cheese ~ 425

● Methi Malai Paneer

Soft cottage cheese cubes in a mild and creamy gravy with fresh fenugreek (methi) leaves ~ 425

● Dum Ka Bhutta Paneer

Smoked sweet corn and paneer cooked in a tangy tomato masala ~ 445

🌶️ ● Virudhanagar Pachakari Vegetables

A flavourful mix of vegetables tossed in a Chettinad spice mix ~ 425

All prices are in INR. Local Taxes as Applicable.



Methi Malai Paneer



Dilliwalla Chole

THE BEST OF EBONY



Bhindi Lazeez Do Pyaaza



Hyderabad Deewan E Handi

Kadai Vegetables

An array of mixed vegetables in an enticing, medium spicy and tangy gravy with mixed spices, chopped chillies and rich cashew nut paste! ~ 425

Bhindi Lazeez Do Pyaaza

Ladies finger cooked in a silky, Shahi gravy of caramelized onions, almonds and Lucknowi spices ~ 425

Vegetable Dhansak

The most iconic and popular Parsi dish, Dhansak consists of several types of lentils cooked with vegetables in a distinct parsi masala. Served with caramelised brown rice and veg kebabs. A meal by itself ~ 475

Surti Malai Kofta

Cottage cheese and minced vegetable koftas in a luscious gravy of roasted almonds with a bite of yellow chilli ~ 425

Hyderabad Deewan E Handi

A rich mélange of baby potatoes, shallots, brinjals, mushrooms, cauliflower and spring onions in a sauce of browned onions and roasted almonds ~ 425

Bhojwari Aloo Gobi

Potatoes stir-fried with cauliflower is given a wakeup call with the use of the spicy and aromatic Bhojwari masala of Marathawada ~ 375

Broken Egg Curry

Skillet fried eggs in a zesty onion-tomato gravy inspired by a legendary egg eatery in Baroda ~ 425

MAIN COURSE CURRIES QORMAS AND SALANS - NON-VEGETARIAN

● **Ebony's Ultimate Butter Chicken**

This iconic, and timeless dish is given that "ultimate" zing with our makhni gravy made from imported sun-blushed Italian tomatoes ~ 625

● **Murgh Alishaan**

Minced chicken in a luscious creamy gravy topped with tender breast supremes. Garnished with boiled eggs ~ 575

● **Murgh Rezala**

Chicken in a rich Nawabi style white gravy made from a blend of cashews, poppy seeds and fragrant spices ~ 595

● **Jaani Murgh**

Juicy morsels of boneless Chicken slowly stewed in a spicy onion and tomato gravy with spices ~ 575

● **Murgh Awadhi Korma**

Succulent pieces of chicken cooked in a fried onion, yoghurt and cashewnut gravy, spiced with freshly ground red chilli ~ 575

● **Manian's Pepper Chicken**

A timeless pepper gravy using fresh pepper sourced directly from Kuppamudi Estate is simmered in a rich gravy with succulent chicken pieces and curry leaves - pairs best with Malabar Paratha! ~ 575



**Ebony's Ultimate
Butter Chicken**



Murgh Alishaan

THE BEST OF EBONY

DAL

● **Malaidar Dal Makhani**

Ebony's signature 11 hour Dal cooked overnight over coal till tender and velvety smooth ~ 445

● **Dal Dhaba**

There is truly nothing common about this common man's dal : tempered in a desi ghee masala ~ 325

RICE & PULAO

● **Safed Chaawal**

Steamed white rice ~ 155

● **Double Zeera Rice**

Long grain rice tossed with a sprinkling of fried shahi zeera and topped with roasted zeera powder ~ 245

● **Subz Ka Pulao Khusboowale**

Aromatic rice cooked with seasonal vegetables and mild spices.
Also available on request with paneer / mushrooms / fresh green peas ~ 295



Malaidar Dal Makhani

All prices are in INR. Local Taxes as Applicable.

THE BEST OF EBONY

BIRYANI

(Serves 2)

● Nawabi Tarkari Biryani

Ebony's aromatic and flavourful biryani with crunchy mixed vegetables in our special masala with long grain rice ~ 495

● Egg Tawa Biryani

Masala Eggs tossed with pulao rice and our special tawa masala ~ 495

● Murgh Hussaini Seekh Biryani

The soft and juicy Rampuri style of chicken seekh features in this aromatic biryani with Lucknowi masalas ~ 595

● Ebony's Signature Chicken Dum Biryani

Slow cooked with succulent chicken pieces and our classic spice mix for that irresistible aroma and flavour! ~ 625

👑 ● Ebony's Signature Arcot Mutton Biryani

Our iconic biryani is cooked in layers, with long grain rice interspersed with an aromatic and tart mutton curry ~ 745

● Mudaliar Prawn Pulao

A recipe from one of Bangalore's oldest Mudaliar families... Prawns tossed in a peppery gravy and cooked with light and fragrant rice ~ 695



**Ebony's Signature
Chicken Dum Biryani**

THE BEST OF EBONY



Laal Maas Dungar

● Gosht Lababdar

Tender cuts of lamb slowly stewed with country tomatoes, ginger and spices. Finished with fresh cream and creamed cashew-nuts ~ 725

👑 ● Mutton Dhansak

The most iconic and popular Parsi dish perfected in our kitchen over two decades, Dhansak consists of several types of lentils cooked with meat in a distinct Parsi masala. Served with caramelised dhansak rice, minced mutton kebabs and kachumbar. A meal by itself ~ 745

🌶️ 👑 ● Laal Maas Dungar

A robust Rajasthani mutton curry prepared in a sauce of yoghurt and hot chilies which is then smoked to give it a distinctive aroma ~ 725



Mrs. Palekar's Saraswat Brahmin Fish Curry

👑 ● Mrs. Palekar's Saraswat Brahmin Prawn or Fish Curry

Simple curry of fresh ground coconut and spices with a hint of kokum and green mango. Served with steamed rice. A meal by itself ~ 675

● Bengali Mustard Curry Prawn / Fish

Tender fish or prawns immersed in a blend of three types of mustard, fresh chilies and garlic. Served with steamed rice. A meal by itself ~ 675

THE BEST OF ASEAN



Malacca Curry
With Roti Jala



Burmese Khaoswe

CURRY BOWLS & SUPPER BOWLS

Vietnamese Pho

An aromatic, nutritious & delicious noodle soup with a light broth flavoured with star anise, chinese greens and cinnamon

- Vegetables and Tofu ~ 425
- Chicken ~ 475
- Prawn ~ 525
- Tenderloin ~ 545

👑 Malacca Curry With Roti Jala

A Ramzaan favourite in Malaysia - crispy lacy crepes, served with a light coconut curry

- Vegetables ~ 525
- Chicken ~ 595
- Prawn ~ 625

Nasi Goreng

An Indonesian wok tossed fried rice with an aromatic mix of Kecap Manis - a sweet, sour and spicy sauce. Served with our signature satay, garlic crackers and pickled vegetables

- Vegetables and Tofu ~ 525
- Chicken ~ 575
- Prawn ~ 625

👑 Burmese Khaoswe

Our signature Burmese style Khaoswe, proudly introduced to the city over 15 years ago, it remains the most popular dish in Asean! This vibrant coconut, chilli and lemongrass curry is served with a choice of egg noodles or rice noodles with an assortment of toppings

- Vegetables & Eggplant ~ 525
- Chicken ~ 595
- Prawn ~ 625
- Tenderloin ~ 675

THE BEST OF ASEAN

Thai Curry

Classic Red / Green or Yellow coconut based curry flavoured with bamboo shoot, lemon grass and makrut lime (Not served with rice)

- Vegetables ~ 475
- Chicken ~ 545
- Prawn ~ 595
- Tenderloin ~ 625

Phad Thai

The Iconic Thai flat noodles – in a roasted chilly garlic tamarind sauce with peanuts and sprouts

- Vegetables ~ 395
- Chicken ~ 445
- Prawn ~ 495

Dan Dan Noodles

Minced Vegetables / Chicken / Prawn in a spicy Sichuan and chilli bean sauce tossed with noodles, pok choy and spring onion

- Minced Vegetables and Tofu ~ 375
- Minced Chicken ~ 425
- Minced Prawns ~ 495

Massaman Curry

A true fusion dish that finds influence from Thailand, Malaysia and India – a flavourful rich and creamy curry with Kaffir lime, roasted peanuts, spices and coconut milk. Pairs well with Jasmine rice or Malay Roti

- Tenderloin ~ 625
- Lamb ~ 745



Thai Green Curry

Dan Dan Noodles

THE BEST OF ASEAN



**Hong Kong Satay
Curried Noodles**

● Tenderloin Rendang

Slow-cooked perfection of tenderloin, enveloped in a rich symphony of aromatic spices, lemongrass and red chilli reflecting the storied culinary heritage of this Indonesian classic ~ 675

Hong Kong Satay Curried Noodles

A confluence of Malay, Indonesian and Singaporean influence on Hong Kong street food - curried noodles in a rich, spicy peanut sauce based curry

- Vegetables & Eggplant ~ 525
- Chicken ~ 575
- Tenderloin ~ 645



Peranakan Laksa

👑 **Peranakan Laksa**

Curry noodle soup with coconut milk, spicy curry paste and egg noodles

- Vegetables & Tofu ~ 545
- Chicken ~ 625
- Prawn ~ 695
- Tenderloin ~ 725

DESSERTS



Biscoff Cheesecake



Signature Mud Pie

The Very British Sticky Toffee Pudding*

Goosey steamed spiced date cake smothered with luscious butterscotch served with whipped cream ~ 325

Qubani Ka Trifle Pudding

Layered trifle pudding with golden apricots, rich custard and home-made sponge ~ 295

Choco-Shocko Sundae*

Classic hot chocolate fudge sundae with brownie bits ~ 325

Biscoff Cheesecake*

A rich, velvety cheesecake with an irresistible Biscoff butter crust ~ 375

Signature Mud Pie*

Luscious layers of fudgy brownie, velvety chocolate mousse, an oreo base and a delicate ribbon of cream cheese ~ 375

Mango Cheesecake*

A smooth, creamy cheesecake with a crumbly biscuit base meets mango ~ 375

House Special Salted Caramel Ice Cream (2 scoops) ~ 245

* Contains Egg

All prices are in INR. Local Taxes as Applicable.

WOK TOSSED RICE & NOODLES

Malay Roti ~ 105

Steamed Rice ~ 155

Jasmine Rice ~ 245

Spicy Chilli Bean Noodles

Stir fried noodles with a rich medley of fresh vegetables, ginger, garlic and a fiery blend of chilli bean sauce

● Vegetables & Tofu ~ 445

● Chicken ~ 525

Truffle and Edamame Fried Rice

Our chef's special fried rice with truffle oil, fresh edamame and shiitake mushroom tossed with egg, garlic butter and spring onions ~ 445

Tom Yum Fried Rice

Chilli Basil Fried Rice

Burnt Butter Garlic Fried Rice

Thai Chilli Garlic Noodles

Classic Hakka Noodles

With a Choice of :

● Vegetable ~ 325

● Egg ~ 325

● Chicken ~ 345

● Prawn ~ 395

Truffle and Edamame Fried Rice

All prices are in INR. Local Taxes as Applicable.

THE BEST OF ASEAN

STIR FRIES

(Serves 2)

Choose your sauce

Chilli Basil Oyster Sauce / Garlic Wine Sauce /
Hot Bean Sauce / Spicy Black Bean Sauce /
Ginger Soy Sauce / Garlic Butter Sauce

With your choice of :

Chinese Greens and Mushroom ~ 425

Mixed Vegetables & Tofu ~ 425

Chicken ~ 495

Prawn ~ 545

Lamb ~ 695

Gai Pad Krapow

A spicy Thai basil stir-fry with minced chicken in a chilli basil oyster sauce – a timeless classic straight from the streets of Thailand ~ 525

● Malay Prawn in Peanut Sambol Sauce ~ 575

● Stir Fried Tenderloin and Broccoli with Oyster Sauce ~ 675



SOUTH ASIAN



Vietnamese Prawn
& Crab Cakes

● Vietnamese Prawn & Crab Cakes

Crab Cakes inspired by the Maryland classic, brings a much loved Asian twist to these Hanoi style, delicately herbed crab meat and prawn patties ~ 725

● Black Pepper Fish

Crispy fish with fresh crushed black pepper and oyster sauce ~ 675

● Ultimate Chilli Tenderloin

Sliced tenderloin wok tossed with herbs and dressed with a wonderfully aromatic and sharp chilli sauce ~ 675

● Thai Crispy Tenderloin

Crunchy strips of tenderloin tossed in our house special honey chilli sauce with basil and spring onion ~ 675

● Hainan Crispy Pork

Sliced crispy pork is slow-cooked with a medley of rich sesame oil, fragrant basil, and rice wine. A must try! ~ 725

● Sichuan Twice Cooked Pork Chilli

Delicately braised pork tossed in a spicy sauce with fresh Sichuan peppers ~ 725



Hainan Crispy Pork

INDIAN BREADS

Tandoori Roti ~ 85

Tandoori Paratha

Lachha / Methi / Pudina ~ 105

Kulcha

Plain / Pudina / Cocktail / Onion ~ 105

Naan ~ 105

Butter Naan ~ 115

Garlic Naan ~ 125

Malabar Paratha ~ 105

Stuffed Vegetable Kulcha ~ 125

Cheese and Achari Naan ~ 165

Hari Mirchi Ki Roti ~ 105



DESSERTS

Ebony and Ivory

Swirls of dark and white chocolate ganache between thin layers of brownie ~ 325

Tres Leches*

Soft vanilla sponge with a sweetened rich three-milk sauce and topped with fresh cream ~ 325

Add a shot of Baileys (10ml) ~ 125

Chocolate Moksha*

The ultimate baked chocolate fondant served with luscious salted caramel ice cream ~ 375

Tob Tim Krob

The Bangkok refresher - water chestnut rubies, lychee, tender coconut and seasonal fruits in coconut cream ~ 295

House Special Tender Coconut Souffle*

Light and airy tender coconut souffle topped with a bit of vanilla tuile ~ 345

Gulab Jamun Tart

Our juicy in-house jamuns baked in a tart shell with creamy rabdi ~ 325

* Contains Egg

All prices are in INR. Local Taxes as Applicable.



Baileys Tres Leches



Chocolate Moksha