

Soups

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Palak Badami Shorba, Almond Slivers Creamy spinach and almond soup with a mild garam masala touch.	275	315
Tamatar Dhaniya Shorba, Tomato Toast A light, spiced tomato-coriander broth with cumin, ginger, and a squeeze of lime.	275	315
Cream of Pumpkin, Cream Drizzle Smooth pumpkin soup with hints of nutmeg, thyme, and a swirl of fresh cream.	275	315
Roasted Beetroot, Croutons Earthy beetroots slow-roasted for depth, blended into a smooth, velvety soup with a hint of garlic and thyme, finished with a swirl of cream.	275	315
Hot & Sour Soup, Fried Noodles A bold, tangy broth with a balance of heat and sourness, loaded with fresh vegetables, mushrooms, and tofu, finished with a touch of soy and pepper.	275	315



Salads & Chaats

Sesame Edamame Salad, Seared Tofu	345
Crisp greens tossed with pan-seared tofu, edamame, sesame dressing.	
Greek Salad, Whipped Feta	345
Cucumber, tomato, bell pepper, olives, feta, oregano, and olive oil.	
Caprese Salad, Balsamic Drizzle	375
Fresh mozzarella, tomatoes, and basil with olive oil and balsamic drizzle.	
Tandoori Paneer Tikka Salad, Pickle Onion	375
Smoky paneer tikka cubes served with yogurt, chutneys, onions, and spicy sev.	
Chestnut & Apple Chaat, Mint Chutney	315
Crunchy singhada with diced apples, chaat masala, and sweet-spicy chutneys for a refreshing take.	
Burrata Papdi Chaat, In-house Masala	375
Creamy burrata meets crisp papadi, tangy chutneys, and our signature in-house masala for a luxurious twist on traditional Indian chaat.	
Samosa Chaat, Chickpea Curry	315
Crumbled samosas topped with chickpeas, chutneys, curd, and sev.	
Palak Patta Chaat, Spicy Chutney	345
Yellow peas curry topped with onion, chili, lemon, and sev.	
Raspberry Dahi Bhalla Chaat, Sweet Curd	375
Soft lentil dumplings soaked in yogurt, topped with sweet, spicy chutneys and raspberry coulis.	
Chana Kurkure Bhel, Lemon Wedge	315
Crispy kurkure and spicy chana mixed with onions, coriander, and masala peanuts for an addictive, crunchy-spicy street snack.	



Dimsum

Mushroom & Cashew Sui Mai 415

Delicate open-faced dumplings filled with earthy mushrooms and creamy cashews, perfectly steamed for a rich, nutty, umami experience.

Spinach & Corn Dumpling 395

Soft dumplings packed with sweet corn and vibrant spinach, offering a balanced bite of freshness, sweetness, and subtle spice.

Paneer Momo, Spicy Jhol 395

Soft momos stuffed with spiced paneer, served in a flavorful, tangy Nepali-style spicy jhol broth for warmth and comfort.

Lotus Root & Water Chestnut Dumpling 375

A delightful blend of crunchy lotus root and juicy water chestnut wrapped in translucent dough, offering texture and delicate flavor.

Edamame Truffle Crystal Dumpling 395

Elegant crystal dumplings with creamy edamame filling, lightly infused with truffle essence for an indulgent, aromatic, modern Asian bite.

Caramelised Onion & Cheddar Money Bag 415

Golden money bags filled with sweet caramelised onions and sharp cheddar, delivering a perfect mix of crisp, creamy, and savory richness.



Starters | Tandoor

Multani Paneer Tikka, Cashew Crumb 445

Creamy paneer marinated with cashew-spice paste, chargrilled, and finished with a crunchy cashew crumb.

Blueberry Paneer Tikka, In-house Dust 475

Soft paneer cubes marinated with blueberries and spices, grilled to perfection, finished with our in-house dust for fruity depth.

Cheesy Malai Paneer Tikka, Cheese Sauce 455

Mildly spiced paneer tikka in a creamy marinade, served with a rich cheese sauce.

Stuffed Tandoori Mushroom, Mushroom Dust 475

Juicy mushrooms stuffed with spiced cheese, smoked in the tandoor, and finished with mushroom dust.

Tandoori Mustard Soya Chaap, Jhol 455

Tender soya chaap marinated with mustard and spices, grilled, and served with a tangy jhol reduction.

Beetroot Cottage Cheese Tikki, In-house Salad 415

A vibrant blend of beetroot and cottage cheese patties, tandoor-roasted, served with fresh salad.

Tandoori Cheesy Broccoli, Microgreens 455

Broccoli florets marinated in a cheesy cream base, smoked in the tandoor, topped with fresh microgreens.

Peri-Peri Vegetable Seekh, In-house Dust 415

Vegetable seekh kebabs spiced with peri-peri seasoning, chargrilled, and dusted with in-house masala.

Tandoori Fruit Chaat, Coriander Sprig 415

Sweet pineapple slices marinated and charred in the tandoor, finished with a tangy chili glaze.

Peas Galouti, Ulta Tawa Paratha 475

Rich and creamy green peas galouti paired with ulta tawa paratha.



Starters | Asian

Crispy Vegetable Spring Rolls, Spring Curls 375

Golden-fried rolls stuffed with seasoned vegetables, served crisp with spring curls.

Chili Paneer, Chili Curls 415

Paneer cubes tossed in fiery sauce, topped with fresh red chili curls.

Schezwan Bhel, Sesame Dust 395

Crispy puffed rice tossed with spicy Schezwan sauce, crunchy vegetables, herbs, and sesame dust for a fiery, flavorful crunch.

Milk Cube, Garlic Dust 375

Golden Thai-style corn cakes infused with herbs, sprinkled with garlic dust.

Lotus Sweet Chili Crisps, Spring Curls 375

Crispy lotus stems glazed with honey-chilli sauce, finished with crunchy spring curls.

Black Pepper Tofu, Sesame Garlic 415

Soft tofu cubes stir-fried with vegetables, coated in sesame-garlic seasoning.

Money Bag, Sweet Chili Sauce 395

Crisp wonton parcels filled with chili-cheese mixture, served with a sweet chili dip.



Starters | International

Tomato Basil Bruschetta, Basil Oil 375

Crisp toasted bread topped with fresh tomato, basil and garlic, drizzled with basil oil.

Zucchini Fritters, Herbed Yogurt Dip 395

Golden zucchini fritters served with a refreshing herbed yogurt dip.

Potato Herb Croquettes, Tadka Aioli 415

Crispy potato and herb croquettes paired with spiced tadka aioli.

Mini Pita Tacos, Beet Hummus 415

Mini Pitas filled with beet hummus, pickled veggies and lettuce.

Onion Rings, Mustard Dip 395

Crispy golden onion rings paired with a tangy mustard dip.



Starters | South Indian

Chili Mili Kebab, Peri Peri 395

Mixed vegetable and cheese kebabs, crumb coated and deep fried.

Goli Bhajji, Curry Leaf Aioli 375

Crispy Mangalorean-style fritters made with spiced gram flour batter, served with fragrant curry leaf aioli for a bold, coastal twist.

Makhan Malai, Fried Curry Leaves 395

Delicate, airy whipped milk dessert infused with saffron, cardamom, and topped with crunchy fried curry leaves.

Guntur Chili Vegetable, Coriander Sprig 415

Spiced vegetable balls fried and tossed in fiery Guntur chili sauce.

Vazhaipoo Vadai, In-house Dust 445

Banana flower fritters, crunchy and flavorful, finished with the house spice mix.

Chettinad Mushroom, Pepper Masala 415

Button mushrooms stir-fried with bold Chettinad spices and black pepper.

Keerai Vadai, Roasted Tomato Chutney 395

Lentil fritters tossed with spinach and green chilies, served with tangy roasted tomato chutney.



Mains

Smoked Paneer Lababdar, Cheese Cubes Creamy tomato-cashew curry infused with charcoal smoke.	445
Beet Kofta Curry, Spicy Tomato Curry Beetroot & cottage cheese dumplings in saffron-kaju gravy.	415
Avocado Palak Paneer, Coriander Sprig Creamy spinach gravy enriched with avocado for a buttery texture.	475
Lasooni Palak, Fried Garlic Contemporary version of the Punjabi classic, served with makki roti crisps.	445
Banarasi Malai Kofta, Pista Crumb Soft cheese & nut koftas stuffed with dried fruits in a silky tomato cashew gravy.	475
Kaju Corn Korma, Chili Oil Sweet corn and cashews in a rich Mughlai-inspired gravy.	415
Tandoori Paneer Masala, Pickled Onion Smoky paneer masala sauce with pickled onions.	415
Ambat Gojju, Curry Leaves Tangy curry made with vegetables like brinjal in tamarind-coconut gravy.	415
Thecha Aloo, Fried Chili Roasted potatoes tossed with spicy green chili-garlic thecha.	395
Vegetable Jalfrezi, Cream Drizzle Stir-fried seasonal vegetables in spiced gravy, topped with a light cream drizzle.	395



Punjabi Dum Aloo, Chili Oil 415

Baby potatoes simmered in a light tomato-yogurt gravy.

Chettinad Mushroom Masala, Coconut Flakes 445

Boldly spiced curry with black pepper and aromatic masala.

Vatha Kuzhambu, Okra Chips 415

Tamarind-based Tamil curry infused with roasted spices, offering tangy depth. Served with crisp okra chips for a crunchy, satisfying traditional touch.

Khichdi Paneer Bhurji, Khata 475

A combination of khichdi with paneer bhurji served with khata. A meal in one.

Schezwan Curry 445

Vegetable | Paneer | Tofu

Fiery Indo-Chinese curry with Schezwan chili paste, offering bold tangy spice. Choose vegetables, paneer, or tofu for a versatile, fusion favorite.

Thai Red Curry 445

Vegetable | Paneer | Tofu

Fragrant Thai curry with red chili paste, coconut milk, and herbs. Choose vegetables, tofu, or paneer for a rich, creamy, mildly spicy dish.

Akkha Masoor Dal, Desi Ghee 375

Whole brown lentils slow-cooked with spices, enriched with desi ghee. A hearty, rustic Maharashtrian dish packed with soulful warmth and nutrition.

Dal Makhani 395

Whole black lentils and kidney beans simmered overnight, enriched with butter, cream, and spices. A luxurious, velvety North Indian classic comfort dish.



Rice & Noodles

Hyderabadi Dum Biryani, Salan 445

Aromatic basmati rice slow-cooked with spiced vegetables and saffron, layered in traditional dum style, served with rich, tangy salan.

Mushroom Donne Pulao, Curd Onion 415

Fragrant Karnataka-style pulao with marinated mushrooms and green masala, served in a donne with cooling curd onion accompaniment.

Stir Fried Noodles, Bean Sprouts 395

Wok-tossed noodles with vegetables, soy glaze, and crisp bean sprouts — a perfect harmony of texture, spice, and freshness.

Garlic Schezwan Noodles, Spring Onion 395

Fiery Schezwan-style noodles infused with bold garlic flavor, tossed with crunchy vegetables and spring onions for a spicy street-style bite.

Garlic Fried Rice, Fried Garlic 375

Fragrant rice stir-fried with soy, vegetables, and crispy golden garlic chips for a comforting, aromatic, and deeply savory flavor.

Stir Fry Rice, Tofu & Veggies 375

Wok-tossed jasmine rice with tofu, colorful vegetables, and light soy seasoning — balanced, wholesome, and packed with fresh crunch.



Sides

Indian Breads	95
Roti Butter Roti Naan Butter Naan Malabar Paratha	
Modern Breads	145
Khamiri Kulcha Chili Cheese Kulcha Garlic Naan Herb Kulcha Kalonji Coriander Kulcha Pesto Naan Garlic Chili Chutney Kulcha	
Dal Tadka, Coriander Sprig	195
Rice	295
Steam Rice Curd Rice Jeera Rice Matar Pulao	
Raita	145
Mix Veg Raita Boondi Raita	



Desserts

Kesar Pista Tres Leches, Malaiyo 445

Moist saffron-infused tres leches cake soaked in creamy milk blend, topped with pista crumb for nutty crunch. A luxurious fusion of Indian and Latin flavors.

Classic Tiramisu, Pecan Dust 445

Layers of espresso-soaked ladyfingers and mascarpone cream, finished with aromatic cocoa and pecan dust for a nutty, refined indulgence.

Chocolate Cigars, Caramel Ice Cream 445

Crispy chocolate pastry cigars filled with rich ganache, paired with smooth caramel ice cream. A decadent dessert balancing crunch, sweetness, and indulgent flavors perfectly.

Mango Lassi Parfait, Nutty Granola 445

Layers of creamy mango lassi, fresh fruit, and nutty granola create a refreshing parfait. A tropical, crunchy, and light dessert celebrating summer indulgence.

Saffron Pista Ice Cream Sandwich, Basundi 445

Creamy saffron-pista ice cream layered between soft cookies, served with rich basundi. A playful, indulgent treat combining Indian festivity with classic ice cream sandwich charm.

Nolen Gur Crème Brulee 445

Silky custard infused with smoky-sweet nolen gur, topped with caramelized sugar crust. A Bengali twist on the French classic, offering warmth, depth, and festive flavor.



Pasta & Risotto

Classic Vegetable Pasta Spaghetti, Penne - Arabiatta, Alfredo, Pesto, Aglio e Olio <i>Choice of Pasta and Sauce.</i>	445
Sundried Tomato & Olive Fettuccine, Basil Oil <i>Tangy sun-dried tomatoes, olives, and capers in a light sauce.</i>	495
Four Cheese macaroni, Chili Crisp <i>Cheddar, mozzarella, parmesan, and blue cheese Macaroni.</i>	495
Mixed Mushroom Risotto, Parmesan Tuile <i>Creamy arborio rice with earthy mushrooms and parmesan.</i>	515
Asparagus Pea Risotto, Herb Butter <i>Seasonal greens folded into creamy risotto.</i>	475

