



Candles



FOOD MENU

Bar Bites

Boiled Peanut (Desi peanut masala, all-time favorite!)	209
Peanut Masala (Desi peanut masala, all-time favorite!)	259
Kongress Kadlekai Peanut tossed in indian spices	259
Chana Sundal (Kannada style, spicy sago papad, stir fried, coconut tempered)	259
Mirchi Bajji (Street style bhajji, stuffed, batter fried green chilli, chutney)	259
Candles Papdi Chat (Street style chat perfect for evening snacks)	259
Golgappa Veg / Chicken 229 / 269 (Your favorite street snacks)	
Karari Rumali (Crispy rumali roti infused with butter, peri peri, feta cheese)	299
Cheese Cherry Pineapple Classic !	299
Rosemary Potato Wedges Crispy, golden-brown potato wedges seasoned with fragrant rosemary	299
French fries Golden, crispy fries made from freshly cut potatoes, deep-fried to perfection for a satisfying crunch	299
Potato Popcorn Mixture (Mix of 3 potato popcorn salted, peri peri, mint lemon chilli)	329
Mexican Bhel Crunchy tortilla chips, tossed in a tangy and spicy salsa dressing	329
French Fries With Cheese Melt Golden, crispy fries made from freshly cut potatoes, deep-fried to perfection for a satisfying crunch comes with melted cheese	339



Avocado & Cherry Tomato Toast 349 Toasted Bread Topped With Guacamole And Confit Cherry Tomato	
Korean Garlic Bun 349 A savory bun infused with aromatic garlic and a hint of butter & Cheese	
Stuffed Garlic Cheese Bread 369 Classic garlic bread stuffed caramelised onion cheese and sun dried tomato	
Chicken Popcorn 459 (A flavorful tiny chicken pieces crumbed & deep fried)	
Chakkana Platter 489 (Chana Sundal, Masala Sprout, Channa batani, Masala Cashue, Black Chana, Roasted Papad)	

Salad

Green Salad 209 Indian salad mix of onion, cucumber, tomato	
Green Moong Sprout Farm Salad 299 Tender green moong sprouts paired with a variety of farm-fresh vegetables	
Greek Salad 379 (A delicious combination of romaine lettuce, cucumber, Tomato, Green bell peppers, Onion, Olives & Feta Cheese)	
Summer Salad 379 (A Lucious salad made with Watermelon, Pineapple, Orange, Cucumber & lettuce with Honey dressing)	
Fuji Apple and Fig Salad 379 Fuji apples and dried figs, complemented by crisp mixed greens and toasted nuts	
Pickled Egg And Avocado Salad 379 A bold and savory salad featuring creamy avocado, tangy pickled eggs, and a medley of fresh, crisp greens	
Cesar Salad 399 (Crispy lettuce, herb bread croutons, parmesan shaves, mustard emulsion, peri peri cottage cheese)	



Soup

Roasted Tomato Basil Soup With Garlic Loaf 249 A Creamy, Rich Blend Of Slow-Roasted Tomatoes And Fresh Basil	
Manchow Soup (Veg / Chicken) 249 / 349 A Spicy And Flavourful Indo-Chinese Soup With A Rich Broth Made From Garlic, Ginger & Soy Sauce With Fresh Vegetables	
Sweet Corn Soup (Veg / Chicken) 249 / 349 A Zesty, Tangy Broth With Bold Flavours Of Black Pepper And Vinegar, Loaded With Fresh Vegetables	
Thukpa 439 (Hot broth, handmade noodles, north eastern mushrooms, garden vegetables.)	
Korean Ramyun 469 (Noodle soup, seaweed, wild mushrooms, spring greens, Classic!)	



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Local Flavour



Veg

- Mangalore Ghee Roast (Paneer / Mushroom)** 399
(Mangalore signature from the konkan coast)
- Nilgiris (Paneer / Mushroom)** 399
(House special must try)
- Mushroom Sukka** 399
(Western coast inspired, tossed with onions and green chillies)
- Mushroom Pepper Masala** 399
(Malabar inspired, cooked in fragrant black pepper masala)



Non-Veg

- Bangalore Chicken Kebab** 399
(Crispy and fiery chicken, favorite pick from the streets)
- Nilgiris (Egg / Chicken)** 399 / 459
(House special must try)
- Mangalore Ghee Roast Egg / Chicken / Prawns** 399 / 459 / 559
(Mangalore signature from the konkan coast)
- Pepper Masala Egg / Chicken / Prawns / Mutton** 399 / 459 / 559 / 559
(Malabar inspired, cooked in fragrant black pepper masala)
- Andhra Chicken Chilli** 479
(Village style andhra chicken chilli)
- Mutton Sukka** 559
(Southern style stir-fried with grated coconut, chillies and curry species)
- Nati Mutton Chops** 639
(Slow cooked mutton chops made with fresh local spices, coriander & green chilli masala)
- Anjal Fish Tawa Fry** 639
(A pan seared seer fish marinated with red chilli and local spices)
- Anjal Rawa Fry** 639
(Fish marinated in coastal spices and rawa fry)

Tandoor

Veg

- Hara Bhara Kebab** 369
(Tawa fried, medley of peas and greens, chutney)
- Corn Methi Tikki** 369
(Tawa fried, medley of corn, potato, methi stuffed with cheese)
- Reshmi Broccoli Tikka** 399
(Club's favorite, marinated with malai, sweet aromatic spices)
- Tandoori Mushroom** 399
(Mushroom stuffed with cheese & veg served with lachha onion & chutney)
- Tandoori Tekhi Mirch Paneer** 399
(Chargrilled tikka, cooked in earthen oven, chutney)
- Mushroom And Broccoli Skewers** 399
(Wild mushrooms, bell peppers, spicy marinade, house salad, chimichurri)
- Fiery Cottage Cheese Espetada** 399
(Chargrilled, red wine marinade, rocket and grilled vegetables salad, aioli, Chef Special)
- Sufiyana Paneer Tikka** 399
(Chargrilled tikka, cooked in earthen oven, chutney)
- Mushroom Galouti** 399
(Lucknow special mushroom galouti)



Non-Veg

- Chicken Algham** 399
(Popular middle eastern style grill chicken)
- Clay Pot Chicken Wings** 399
(Chicken wings marinated in african spices & cooked in tandoor)
- Purani Delhi Chicken Tikka** 499
(Succulent tikka, club's favorite across the country)
- Candles' Chicken Adana** 499
(Charcoal-grilled spiced chicken mince kabobs, flat bread, tahina dip)
- Shahi Malai Chicken Tikka** 499
(Our take on the classic, lachha onions, chutney)
- Lucknow Tangdi Kebab** 499
(Chicken tangdi stuffed with chicken keema, mushroom, cheese & indian spices)
- Kashmiri Chicken Tikka** 499
(Tandoori chicken tikka coated with egg white foam)
- Candles' Lamb Adana** 559
(Charcoal-grilled spiced lamb mince kabobs, flat bread, tahina dip)
- Portuguese Chicken Espetada** 559
(Succulent, hunter style, dressed greens, garlic aioli, herb salsa Chef Special)
- Tandoori Prawns** 559
(Succulent prawns marinated in a vibrant blend of yogurt and traditional tandoori spices)
- Tandoori Pomfret** 699
(Pomfret Marinated with Tandoori yogurt masala & Indian Spices, cooked in a clay oven & Served with Mint Chutney)

Appetizers

Veg

- Truffled Mile Feuille** 369
(Creamy mushroom with cheese melt, spicy seasoning)
- The Roman Cheese Ball** 369
(Chef special cheese ball)
- Potato Bravas** 369
(Classic Spanish tapas, crispy roasted potatoes, burnt pepper coulis)
- Spanakopita** 369
(Baked Greek phyllo pie, jalapeno, corn, spinach, feta wrapped)
- Onion Rings** 369
(Burnt chili seasoned onion rings, crispy batter fried)
- Smearcase Bites** 389
(Panner Cubes Marinated with Cajun spice and crumb fried served with herbed tartar sauce)
- Mexican Nachos** 399
(Cheese sauce, jalapenos, olives, tomato salsa, sour cream, avocado guac)
- Cheese Chilli Ball** 399
(Cheese ball tossed in chilli garlic sauce)
- Jalapeno Corn Cheese Ball** 399
(A crumb fried cheesy bites made with cheese, corn, onions, jalapeno & herbs served with spicy mayo)

Non-Veg

- Chilli Cilantro / Bhoot Joloki / Barbeque Wings** 399
(Your choice of wings)
- Calamari Lollipop** 399
(House special, crispy squids on stick, smoky bbq mayo)
- Bacon Wrap Prawns** 459
(Chicken Bacon wrapped prawns with chimi churri)
- Grill Lemon Chicken** 469
(Sweet & tangy spicy chicken skewer hint of garlic & thyme)
- Chicken Cutlet** 469
(Persian cutlets, minced chicken with warm spices, mustard mayo)
- Candles Fried Chicken** 469
(Korean inspired, tossed in sweet chili, toasted sesame)
- Chicken Shish Taouk** 469
(A popular Middle Eastern grilled chicken skewers served with garlic Aioli)
- Fish Finger** 489
(Classic fish finger and chips, aioli)
- Crispy Calamari** 499
(Batter fried calamari in mustard aji cream served with wasabi mayo)
- Lumb Cutlet** 499
(Persian cutlets, minced lamb with warm spices, mustard mayo)
- Butter Garlic Prawns** 599
(Juicy prawns sautéed in a rich, buttery sauce with a generous amount of garlic)
- Verde Grill Prawns** 599
(Grill prawns served on a cucumber discs & Verde salsa)



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Indian Main Course

Veg

Patiala Dal Tadka (Classic home food, tempered with warm spices)	299
Kashmiri Dum Aloo Aloo dum kashmiri style	299
Dal Makhani (Black Dal Cooked overnight, from the heart of Old Delhi)	349
Gobi Aloo Mattar Adraki Vegetables cooked in khada masala gravy	349
Amchuri Bhindi Bhindi, raw mango, tomato and onion masala	349
Paneer Tikka Masala (Tandoor roasted paneer tikka made in a special Indian gravy)	469
Paneer Butter Masala (Rich makhani gravy, notes of sweetness, Punjab inspired)	469
Palak Paneer (Paneer cubes cooked in a palak paste)	469
Kadai Veg Assorted vegetables cooked in Indian gravy	469
Mushroom Sagwala Mushroom cooked in spinach gravy	469

Non-Veg

Desi Egg Curry (Desi Egg Curry offers a satisfying and traditional taste of Indian)	299
Kori Gassi (A traditional South Indian chicken curry from the coastal Karnataka region)	469
Rara Murg Tender chicken cooked in chicken minced gravy	469
Chicken Tikka Masala (Tandoor roasted chicken tikka made in a special Indian gravy)	469

Candles Bowls

Khao Suey (Burmese noodle soup curry, hint of kaffir lime, all-time favorite!)	469
Mexican Veg Burrito Bowl Herb rice, sweet corn, pico de gallo, avocado, jalapino healthy bowl	469
Mexican Chipotle Chicken Burrito Bowl Herb rice, Chicken, sweet corn, pico de gallo, avocado, jalapino	489
Red Thai Curry Served With Rice (Creamy curry with lemongrass, chilies, mushrooms, corn, coconut milk)	489
Green Thai Curry Served With Rice (Creamy curry with lemongrass, chilies, mushrooms, corn, coconut milk)	489



Rice Noodles Biryani

Steamed Rice	199
Curd Rice	239
Ghee Rice	239
Dal khichdi	239
Veg Biryani (Inspiration from Hyderabad)	329



Chili-Garlic Hakka Noodles	399/399/419/449
Veg / Egg / Chicken / Prawns	
Burnt Garlic Fried Rice	399/399/419/449
Veg / Egg / Chicken / Prawns	
Humble Donne Biryani (Slow cooked chicken with rice, classic from Bangalore)	499
Shadi ki Biryani Chicken / Mutton (Bawarchi style biryani)	499/549

Indian Breads

Tandoori Roti	99
Naan	99
Garlic Butter Naan	99
Lachha Paratha	99
Malabari Paratha	99
Plain Kulcha	99
Rumali Roti	99
Neer Dosa (3pc)	99
Masala Kulcha	109



Desserts

Classic Tres Leches (Classic Tres Leches cake, soaked in textures of milk, vanilla cream, walnut crunch)	399
Baked Biscoff Cheesecake (Classic lotus Biscoff cheesecake, caramel, Biscoff butter)	399
Cocoa Storm in Rome (Shades of chocolate mousse, mud cake, chocolate pour over, cocoa dust)	399



Pull Me Up Tiramisu A classic Italian dessert	399
Galata Cheese Cake A mousse like creamy vanilla & caramelized crust	399
Banoffee Dulce mouse, chantilly & fresh banana	399
Baked Gulab Jamun Gulab jamun topped with rabdi & baked	399

FOR CORPORATE BOOKING CALL US ON:
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Pan Asian

Veg

Corn Salt & Pepper Crispy corn tossed in pepper sauce	329
Chef Special Brinjal Chilli Crispy brinjal tossed in pepper & cashews in spicy sauce	329
Chilli Cilantro Mushroom (Crispy fried tossed in Smokey coriander and chilli glaze)	389
Crispy Lotus Steam (Crisp fried lotus stamps tossed in honey chilly sauce)	389
Chinatown Paneer (Recipe from Old Tangra Town, club's favorite chilli paneer)	399
Stir-fried Broccoli And Bok Choy (Steamed veggies, crunchy water chestnut tossed in butter garlic)	399
Fragrant Silken Tofu (Crispy fried tofu tossed in aromatic chili garlic sauce)	429



Non-Veg

Kung Pao Egg Stir fry egg tossed in kung pao sauce	399
Beer Chilli Chicken Chicken tossed in house beer chili sauce	459
Tai Chi Chicken Juicy chicken peices tossed in sweet & tangy sauce	459
Kolkata Chilli Chicken (Kolkata Chinese favorite, in house recipe!)	459
Chilli Cilantro Fish (Crispy fried tossed in Smokey coriander and chilli glaze)	459
Mountain Chilli Chicken Chicken tosed in mountain chilli sauce Chefs Special	459
Schezwan Chicken Lollipop Chicken lollipop tosed schezwan sauce	459
Cashew Chicken Tender chunks of chicken are combined with crispy roasted cashews	459
Prawns' ala Siciliana (Spicy bang bang sauce, tempura fried prawns, a must try!)	499
Calamari Salt & Pepper Crispy Calamari tossed in pepper sauce	499
Thai Chilli Prawns Batter fried prawns tossed in thai chilli sauce	499

Dimsums

Zen Garden (Broccoli, carrot, peppers, spring greens)	389
Crystal Veg Mix veg in crystal sheet	389
Forest Wild (Creamy mushroom mousse, truffle aroma)	449
Sunrise (Chicken mince, lemon grass, chili oil)	469
Hargow (Prawn, sea weed, kaffir lime)	489

Burgers and Wrap

Cobbled Street Gyros (Shawarma grilled chicken, soft flatbread, creamy feta, garlic toum)	369
Falafel Wrap (Warm Arabic bread, crispy falafel, pickles, hummus and lettuce)	389
Veg Sliders (Veg cutiet, caramelized onion, melted cheese, green chilli mayo)	429
Peri Peri Chicken Burger (Herb chicken patty, iceberg, onion slaw, jalapenos, spcily mayo)	439
Ground Lamb Slider (Juicy patty, smoked cheddar on bread, mesclun greens, pickles!)	489

Party Platers

Party Platter Veg (Paneer tikka, mushroom sukka, mirchi bhaji, malai broccoli, hara bhara kebab)	1399
Turkish Mezze Platter (Selection of 4 mezze, spanakopita, falafel, bread sticks, za'atar dusted pita, olive, fattoush, pickles)	1399
Party Platter Non-Veg Masala Chicken Tikka, Egg ghee roast, Bangalore Kabab, Mutton sukka, Fish finger, Amritsari Fish Tikka	1599

Grill

Grilled Mediterranean Vegetable (Grilled asparagus, artichokes, zucchini, olives, mashed potatoes, mustard)	489
Paneer Plancha (Sizzling hot, cottage cheese, feta, cheddar, olives, jalapenos, tomatoes, basil)	489
Pollo Parmigiana (Crispy golden chicken, melted cheese, rich tomato salsa)	499
Chicken Plancha (Tender chicken, jalapenos, roasted garlic, onions, Guntur chillies, olive oil)	499
Grilled Chicken Steak with Mushroom Pepper Sauce (Grilled chicken breast served with mashed potato, sautéed vegetables & mushroom pepper sauce)	499
Grilled Norwegian Salmon (Cooked to perfection, hot jalapeno aji sauce, mash potatoes)	729

Pizzeria Napolitana

(Ask your associate for Sour dough or Thin Crust)

Margherita (Chunky tomatoes, fresh Mozzarella and basil, Queen's favorite!)	579
La Tomatina (Confit cherry tomatoes, olive oil dressed rocket, parmesan)	589
Farm House (Jalapenos, red paprika, olives, grana Padano)	589
Paneer Tikka Pizza (Tandoori paneer tikka pizza)	589
Truffled & Wild Mushroom (Truffled wild mushrooms, olives, cheese sauce, red paprika)	629
Artichokes Pizza (Artichokes, sundried tomatoes, crumbled feta, garlic spinach)	629



Candle Light (Tomato salsa, caramelized onions, pesto swirl, rocket, burrata cheese!)	649
Chicken Tikka Pizza (Tandoori chicken pizza)	669
Pollo on Pizza (Paprika chicken, scamorza, onions, pickled red chilli, herb oil)	699
Marco's Favorite (Barbecue chicken, cashew, mushrooms, olives, olive oil)	699
The Bianca (Cheese sauce, chicken ham, chicken bacon, red paprika and olives)	699
The Classic (The pepperoni and jalapeno!)	699
Add on exotic vegetables and cheese/chicken/prawn	80/100/120/150

Pasta

Aglio-e-Olio Pepperencino (Al-dente spaghetti, aromatic butter sauce, homemade chilli flakes, Olive oil)	459
Spaghetti Calabrese (Burnt pepper and tomato salsa, hint of red wine, from Southern Italy!)	489
Ricotta Gnocchi (Fluffy cheese dumplings rolled with delicate hands, roasted cherry tomatoes, creamy parmesan emulsion)	489
Truffled Mushroom Ravioli (Wild Shillong mushrooms, cheese salsa, olive marinate, fresh herbs)	489
Penne / Spaghetti Arrabiatta (Evergreen spicy tomato sauce, whole olives, hand broken basil)	499
Penne / Spaghetti Alfredo (Creamy cheese emulsion, roasted bell peppers, capers, olives)	569
Spicy Seafood Spaghetti (Medley of fish, prawns and calamari, cream base, green chili)	589
Penne Salsa Rosa (Pasta in creamy tomato sauce, whole olives, cherry tomatoes, chillies)	599

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