



AURUM
BREW WORKS

Bon Appétit

WE ARE
Open
everyday
12:00PM - 01:00AM

MAKE A
Reservation
08047192418
9606050260



AURUM BREW WORKS



FOOD MENU

BAR BITES


-  **Peanut Masala** ₹150
-  **Corn Bhel** ₹150
-  **Chana Chur Chat** ₹150
-  **Masala Papad** ₹150
-  **Aurum Chakna Platter** ₹295

An assortment of spicy roasted cashew, slated peanut, chana chur chat, corn bhel, roasted papad and murukku.

TAPAS (EUROPEAN APPETIZER)

French Fries

- Classic salted** ₹195
- Peri Peri** ₹225
- Chessy Loaded** ₹245

-  **Cajun Potato Wadges** ₹195

Crispy golden potato wedges tossed in bold Cajun spices, fried to perfection and served with a zesty dip.

-  **Beer Battered Onion Rings** ₹195

Golden, crispy onion rings coated in a light, airy beer batter for a perfectly crunchy bite, served with cocktail mayo.

-  **Jalapenos Cheese Poppers** ₹245

Cheesy & melting cheese balls served with whipped feta dip.

-  **Aurum Signature Truffle** ₹245

Mushroom Bites


Crispy fried breaded mushrooms stuffed with cream cheese and spinach, served with chipotle mayo.

-  **Veg Pizza Pillows, Spicy Baja Sauce** ₹245



Vegetarian pizza toppings & cheese encased in a pastry, served with our very own & spicy baja sauce.

-  **Baked Cheesy Cheese Wheels** ₹245

Herb spiced dough stuffed with home-made hot sauce, vegetables & flowy casted cheddar; rolled & topped with paprika & parmesan, served with chipotle sour cream.

-  **Ultimate Trio Of Bruschetta** ₹275

Crispy bread topped with wild mushroom, confit cherry tomatoes & creamy guacamole.

-   **Ragi-Corn Nachos** ₹350/ ₹395

Crispy, earthy ragi-corn chips piled high with spiced beans, molten cheese, tangy salsa, creamy guacamole and cool sour cream for a wholesome yet indulgent snack.

-  **Hummus with Pita Bread** ₹275


Creamy chickpea dip served with warm, fluffy pita bread, tzatziki and pickled vegetable for scooping and sharing.

-  **Harissa Paneer Skewers** ₹325

Juicy paneer cubes marinated in smoky harissa spice, skewered with fresh veggies and grilled to a flavourful perfection, served with pickled vegetable and tzatziki.

-  **"DIY"Mezze Platter** ₹445

An assortment of hummus, tzatziki, falafel, zaatar spice veg finger, turshi, olives and feta, served with warm pita & crispy lavash.

-  **Peri Peri Spiced Chicken** ₹225
- Popcorn**

Deep fried crispy chicken chunks tossed in periperi.

-  **Aurum Fried Chicken** ₹275

Juicy, spicy tender chicken coated in a golden, crunchy crust seasoned to perfection, served with garlic aioli.

-  **Hummus Fajita Chicken** ₹350


Velvety hummus served with Tex-Mex grilled chicken strips, crispy lavash & tzatziki.

-  **Harissa Spice Chicken Skewers** ₹295

Tender chicken skewers marinated in smoky, spicy harissa paste and grilled to perfection for a bold, flavourful bite, served with pickled vegetable and tzatziki.

-  **XX Ghost Wings** ₹300

Blisteringly hot chicken wings coated in a smoky ghost pepper sauce for the ultimate spicy kick.

-  **Buffalo Wings** ₹300

Crispy, deep-fried chicken wings tossed in a tangy, spicy buffalo sauce, served with ranch dip.



BBQ Wings ₹300

Deep-fried crispy chicken wings coated in smoky, tangy barbecue sauce for a finger-licking appetizer

Crunchy Munchy Calamari ₹325

A golden-fried, crispy calamari dish served with a zesty dipping sauce for the perfect savoury bite.

Cilantro Fish Finger ₹350

Crispy golden fish fingers marinated with fresh cilantro, spices, and herbs, served with a zesty tarter dip.

London Fish And Chips ₹350

A classic British dish featuring crispy fried fish served with thick-cut fries, tartar sauce & house greens salad.

Grilled Prawns Chimmi Churri ₹400

Juicy grilled prawns tossed in a vibrant, garlicky chimichurri sauce bursting with fresh herbs, chili and zesty citrus.

ASIAN APPETIZER

Wok Tossed Crispy Corn ₹195

Golden-fried sweet corn kernels tossed in a spicy, tangy blend of Asian sauces, herbs and seasonings.

Crispy Lotus Stem ₹275

Crunchy, deep-fried thinly sliced lotus roots, tossed in a tangy, spicy sauce for a flavourful appetizer.

Stir Fried Tangy Baby Corn ₹245

Crispy baby corn tossed in a zesty blend of sriracha, honey and fresh lime juice for a sweet, spicy and tangy bite.

Cilantro Pepper Paneer ₹325

Soft cubes of paneer tossed in a vibrant cilantro-chili sauce, infused with fresh herbs, crushed black pepper and aromatic spices for a zesty, fragrant bite.

Tai Chi Silken Tofu ₹325

Delicate, silky tofu dish infused with bold Thai spices and chili heat, offering a perfect balance of softness and fiery flavour.

Desi Chilli Egg ₹200

Spicy Indo-Chinese dish made with crispy fried eggs tossed in a tangy, hot chili sauce with onions, peppers and aromatics.

Korean Dekchi Skewers(Chicken) ₹325

Juicy, grilled chicken skewers glazed with a sweet, savoury and slightly spicy soy-gochujang sauce, served with a sprinkle of sesame seeds and green onions.

Stir Fried Mutani Chilli Chicken ₹325

Fiery, wok-tossed chicken with bold Naga chilli heat, aromatic spices and a savoury-sweet glaze for a flavourful kick.

Tangra Chilli Chicken ₹295

Fiery Indo-Chinese dish from Kolkata's Tangra region, featuring crispy fried chicken tossed in a spicy, tangy chili sauce with peppers and onions.

Spicy Thai Chilli Chicken ₹295

A bold and flavourful dish featuring tender chicken stir-fried in a fiery Thai chili sauce with garlic, herbs, and a touch of sourness.

Sandong Loly Pop ₹300

Deep-fried chicken marinated chicken lolly pop, coated in a spicy, tangy Asian-style sauce.

Spicy Korean Wings ₹300

Crispy, flavourful Korean wings tossed in a sweet and spicy gochujang glaze.

Thai Spice Basil Chilli Fish ₹325

Fiery fried fish tossed with fresh basil, garlic and chillies for a bold, aromatic flavour.

Shrimps Tempura Dynamite ₹400

Crispy golden prawn tempura coated in a creamy, spicy dynamite sauce for a bold and flavourful bite.

Pork Chashu With Bok Choy ₹445

Tender, smoky-sweet Cantonese-style pork chashu served with crisp, garlicky bok choy for a perfect balance of savoury richness and fresh greens.

Sticky Pork Ribs ₹445

Tender, slow-cooked ribs glazed in a rich, sweet-savoury sauce with a glossy, finger-licking finish.

BAOS

Asian Crispy Tofu Open Bao ₹300

A fluffy bao bun filled with golden-crispy tofu, fresh greens and tangy-sweet sauce for a light yet satisfying bite.

Shanghai Paneer Open Bao ₹300

Soft, fluffy bao buns stuffed with spicy, stir-fried Shanghai-style paneer and crispy vegetables, bursting with bold Asian flavours.

Korean Chicken Open Bao ₹300

Fluffy steamed bao buns filled with crispy Korean-style chicken, tangy pickles and a punchy gochujang mayo.

Bulgogi Pork Bao ₹395

Soft bao buns filled with tender, sweet-savoury bulgogi-marinated pork, fresh veggies and a hint of tangy sauce.



DUMPLINGS

ABW Inspired Nepali Veg Jhol Momo ₹275

Soft steamed vegetable dumplings served in a warm, spiced, and tangy Nepali-style curry-like broth, perfect for cozy comfort food cravings.

Truffle Water Chestnut And Cream Cheese Dumplings ₹325

Delicate dumplings filled with earthy truffle, crunchy water chestnut and creamy cheese, offering a luxurious blend of textures and flavours.

ABW Inspired Nepali Chicken Jhol Momo ₹325

Soft steamed chicken dumplings served in a warm, spiced, and tangy Nepali-style curry-like broth, perfect for cosy comfort food cravings.

Ginger Chicken And Asparagus Dumplings ₹325

Delicate dumplings filled with tender minced chicken, fresh asparagus and a fragrant kick of ginger, steamed to juicy perfection.

Kafir Lime Infused Prawn Dumpling ₹395

Delicate prawn dumplings infused with the citrusy aroma of kaffir lime, offering a fresh, fragrant twist to the classic dim sum bite.

CLAY OVEN (TANDOOR)

Hara Bhara Kabab ₹295

A wholesome vegetarian patty snack patty of spinach, green peas, potatoes and spices, pan-fried into crispy, served with onion salad and mint chutney.

Edamame Veg Seekh Kabab ₹295

A wholesome cheesy stuffed patty made with protein-rich edamame, mixed vegetables, herbs and mild spices, pan-seared to golden perfection, served with onion salad and mint chutney.

Nizami Veg Seekh Kabab ₹295

A royal vegetarian kebab made with spiced vegetables, herbs and aromatic seasonings, grilled on skewers to perfection in the Nizami style, served with onion salad and mint chutney.

Paneer Ka Soole ₹395

Fiery and flavourful dish of marinated paneer cubes, spiced to perfection and cooked in clay oven, served with onion salad and mint chutney.

Basil Paneer Tikka ₹345

Smoky grilled paneer cubes marinated with fresh basil, spices and yogurt for a fragrant twist on classic tikka, served with onion salad and mint chutney.

Malai Broccoli ₹375

(No garlic & onion) Char-grilled broccoli florets tossed in a rich and creamy malai (cream and cheese) marinade with subtle spices, served with onion salad and mint chutney.

Tandoori Veg Platter ₹575

Assortment of malai broccoli, paneer ka soole, hara bhara kabab and Nizami veg seekh kabab, served with onion salad & mint chutney.

Persian Kabab ₹375

Juicy and flavourful Persian kebab grilled to perfection with aromatic spices and herbs, served with onion salad and creamy roasted eggplant dip.

Zaatar Chicken Tikka ₹375

Juicy chicken tikka marinated with aromatic za'atar spices and grilled to smoky perfection, served with onion salad and mint chutney.

Murgh Malai Kabab ₹375

Tender chicken kebabs marinated in cream, cheese and aromatic spices, grilled to a smoky perfection, served with onion salad and mint chutney.

Curry Leaf Chicken Kabab ₹375

Juicy chicken kebabs infused with aromatic curry leaves and spices, grilled to smoky perfection.

Chicken Kaftan Kabab ₹375

Middle Eastern dish made from ground chicken mixed with herbs, spices, onions and parsley, shaped into skewers and grilled until juicy and flavourful, served with onion salad and spicy roasted bell pepper dip.

Tandoori Chicken ₹475

Juicy chicken marinated in yogurt and spices, roasted in a traditional tandoor for a smoky, flavourful taste.

Murgh Chaapli Kabab ₹375

A spiced minced chicken patty flavoured with herbs, chillies and aromatic spices, shallow-fried for a crispy, juicy bite.



Mutton Galouti Kabab ₹495

Melt-in-the-mouth minced lamb kebabs delicately spiced with aromatic herbs and slow-cooked to perfection.

Irani Lamb Seekh Kabab ₹495

Flavourful Persian kebab made from ground lamb mixed with onions and spices, grilled on skewers for a juicy, smoky finish.

Kasundi Fish Tikka ₹425

Succulent fish cubes marinated in a rich mustard-spiced blend, grilled to smoky perfection.

Tandoori Non- Veg Platter ₹845

Assortment of zaatar chicken tikka, murgh malai kabab, kasundhi fish tikka and Irani lamb seekh kabab, served with onion salad, spicy roasted bell pepper dip & mint chutney.

LOCAL FAVORITES

Palkatti Ghee Roast Paneer ₹350

A signature dish of Kundapur Mangalore, paneer cooked in deep-red, spicy-tangy masala and fragrant ghee.

Mushroom Pepper Fry ₹295

A spicy, stir-fried dish of mushrooms tossed with crushed black pepper, onions and aromatic Indian spices.

Egg Ghee Roast ₹175

A rich and flavourful dish of boiled eggs tossed in a fiery Mangalorean-style ghee roast masala with aromatic spices.

Anda Ghotala ₹175

Rich and spicy Indian street-style scrambled egg, served with maska pav.

Shetty Chicken Sukkha ₹375

Spicy, dry-style chicken dish from the coastal cuisine of Karnataka, Shetty community, featuring tender chicken, cooked with a fiery blend of roasted spices, coconut and curry leaves for a bold, aromatic flavour.

Andhra Chilli Chicken ₹375

Fiery, spicy Indian-style chicken dish, tossed with vibrant green chillies, aromatic spices and a punchy, savoury sauce.

Chicken Ghee Roast ₹375

Tender chicken marinated in aromatic spices and slow-cooked in rich ghee for a flavourful, melt-in-the-mouth roast.

Chicken Pepper Fry ₹375

Spicy and aromatic chicken pieces tossed in a bold black pepper masala for a fiery, flavourful fry.

Local Bar Chicken 65 Boneless ₹375

Crispy, spicy and flavourful boneless chicken bites, perfect for sharing at the bar.

Mutton Pepper Fry ₹575

Spicy and aromatic mutton pieces tossed in a bold black pepper masala for a fiery, flavourful fry.

Mumbai Mutton Keema Ghotala ₹375

Rich, spicy mutton mince cooked with onions, tomatoes, aromatic spices, creating a luscious, scramble-like curry served with maska pav and fried egg.

Amritsari Fish Fry ₹325

Crispy, golden fried fish marinated in tangy spices, ajwain and gram flour, a famous Punjabi street-style delicacy.

Prawn Ghee Roast ₹550

Succulent prawns tossed in rich, aromatic ghee with a perfect blend of spices for a bold, flavourful roast.

Chilli Butter Garlic Prawn ₹445

Juicy prawns sautéed in a rich, spicy chilli, buttery and garlicky sauce.

BURGERS & PANINI WICH

Paneer Tikka Panini Wich ₹345

A fusion sandwich made with spiced, grilled paneer cubes layered with veggies and chutney, pressed between crispy, buttery bread for a smoky, cheesy bite, served with fries and honey mustard mayo.

Falafel Pita Pocket ₹245

Warm pita bread stuffed with crispy chickpea falafels, fresh vegetables and creamy tahini hummus for a flavourful Middle Eastern bite, served with pickled vegetable and tzatziki.

Basil Pesto Paneer Panini Wich ₹345

Fresh and flavourful sandwich layered with aromatic basil pesto cottage cheese, crisp vegetables and creamy cheese, paired with hearty Panini bread for a vibrant Italian-inspired bite, served with fries and honey mustard mayo.

Crispy Fried Veg Burger ₹225

Crunchy golden vegetable patty served in a soft bun with fresh veggies, melting cheese and tangy sauces, served with fries and honey mustard mayo.



 **Tex-Mex Pulled Chicken Panini Wich** ₹345

Toasted, Panini bread stuffed with spiced grilled pulled chicken, malty cheese, peppers and a zesty kick of Mexican-inspired flavours, served with fries and honey mustard mayo.

 **Grilled Chicken Pita Pocket** ₹275

A warm, fluffy pita stuffed with tender, smoky grilled chicken, crisp vegetables and a creamy, tangy sauce for a fresh and satisfying bite, served with fries, pickled vegetable and tzatziki.

 **Chicken Salami And Fried Egg Panini Wich** ₹345

A hearty Panini packed with smoky chicken salami, a perfectly fried egg, molten cheese and fresh veggies, pressed to golden, crispy perfection, served with fries and honey mustard mayo.

 **Crispy Fried Chicken Burger** ₹325

A juicy, golden-brown chicken fillet seasoned to perfection and served in a soft bun with fresh toppings and fries for a delicious crunch in every bite.

 **OG Fish Burger** ₹325

A crispy, golden-fried fish fillet topped with tangy tartar sauce, fresh lettuce and pickles, all served on a soft toasted bun.

 **Juicy Lucy Lamb Burger** ₹375

A succulent lamb patty stuffed with molten cheese, grilled to perfection and served on a toasted bun with fresh toppings, savoury sauces and fries.

NEAPOLITAN PIZZA - 10"

 **Aurum Signature Stuffed Garlic Bread** ₹295

Soft, golden bread baked with a buttery garlic spread and filled with gooey cheese and herbs for a flavourful pull-apart treat.

 **Garlic Cheese Focaccia** ₹295

A soft, airy Italian flatbread baked with fragrant garlic, gooey melted cheese and a golden, herb-seasoned crust.

 **Pizza Mamas Margherita** ₹325

A classic Italian pizza topped with fresh tomato sauce, bocconcini, mozzarella and basil for a simple yet timeless flavour.

 **Pizza Daivola** ₹350

A wood-fired pizza topped with smoky grilled eggplant, bird eye chilli, sundried tomato, zesty tomato sauce, fresh mozzarella, feta cheese and fragrant basil leaves.

 **Pizza Pomodoro Al Pesto** ₹350

Basil pesto, confit tomato, kalamata olives, fresh bocconcini and mozzarella.

 **Pizza Basil Pesto Al Fungi** ₹350

Wood-fired pizza topped with earthy mushrooms, aromatic cilantro pesto, gooey mozzarella and a touch of garlic for a rich, herbaceous flavour.

 **Pizza Primavera** ₹350

Wood-fired pizza topped with asparagus, roasted bell pepper, garlic mushroom, American corn and mozzarella.

 **Pizza Meditternean** ₹350

Wood-fired pizza topped with garlic oil, sundried tomato, black olives, Mediterranean herbs, feta and mozzarella.

 **Pizza Overloaded Farmhouse** ₹350

All exotic-veggies, broccoli, zucchini, bell pepper, asparagus, jalapeno, olives, mozzarella and parmesan cheese.

 **Pizza Fajita Mexicano Cottage Cheese** ₹450

Spicy and flavourful pizza topped with jalapenos, bell peppers, onions, sweet corn and Mexican-style seasoning, finished with a cilantro pesto sauce and melted cheese.

 **Aurum Signature Tandoori Paneer Pizza** ₹450

Chef creation fusion pizza topped with tandoori paneer, bell pepper, onion, green chilli, combining rich makhani sauce, flavours with cheesy, wood-fired goodness. A must try for all the foodies.

 **Pizza Chicken Fajita Mexicano** ₹450

A combination of fajita spice roasted chicken, bell pepper, onion, jalapenos, over cilantro pesto and melted cheese.

 **Pizza Mexican Chipotle Chicken** ₹450

A combination of cilantro chipotle roasted chicken, caramelized onion, jalapenos, cherry tomato and olives with mozzarella and cheddar.

 **Pizza Pesto Chicken** ₹450

Pesto marinated chicken morsels, sundried tomatoes, black olives, basil leaves & mozzarella cheese & loaded.



Pizza Chicken Makhani ₹450

Chicken makhani pizza unites smoky tandoor-style crust with buttery tomato-cream sauce, tender spiced chicken, pickled onion, gooey mozzarella and a sprinkle of fresh cilantro for a rich, Indo-Italian comfort bite.

Pizza Harissa Chicken and Chicken Salami ₹525

Harissa spiced marinated chicken morsels, chicken salami, celery bits, onion & mozzarella cheese, spicy & loaded.

Pizza Pesto Garlic Shrimps ₹450

Flavourful fusion of juicy shrimp sautéed in garlic butter, sundried tomatoes, black olives, chilli flakes, layered over a crisp crust with melted cheese and herbs.

Pizza Smoky Pepperoni (Chicken) ₹545

Aurum version of classic chicken pepperoni, sundried tomatoes, cheddar and mozzarella.

Pizza Smoky Pepperoni (Pork) ₹595

Aurum version of classic pork pepperoni, sundried tomatoes, cheddar and mozzarella.

Extra Add Ons - Cheese ₹85, Chicken ₹85, Prawns ₹120, Bacon ₹120.

Pizza available in Thin Crust and Rim Crust

MAINS - CONTINENTAL

Grilled Stuffed Cottage Chees ₹375

Spicy marinated grilled stuffed cottage cheese steak, served with baby vegetable, mashed potato & saffron cream sauce.

Grilled Naga Cottage Cheese & Udon Noodles, Black Bean Sauce ₹425

Grilled Naga-spiced cottage cheese served with silky udon noodles tossed in a rich, savoury black bean sauce, served on the hot sizzler.

Caribbean Jerk Chicken Breast ₹375

Marinated with a bold blend of herbs, Caribbean spices and Scotch bonnet peppers then grilled to perfection for a smoky, aromatic taste of the islands, served with baby vegetable, mashed potato & red wine jus.

Pan- Seared Fish With Citric Orange Glazed ₹425

Fish with bright and tangy citric orange glaze, offering a perfect balance of savoury and citrusy flavours served with mashed potato, charred leeks & baby vegetables.

Grilled Garlic- Herb Shrimp ₹525

A flavourful dish featuring succulent shrimp marinated in a zesty blend of garlic, fresh herbs and olive oil, then perfectly grilled for a smoky, savoury finish, served with mashed potato & roasted bell pepper coulis.

Braised Lamb Shank ₹750

A rich, slow-cooked dish featuring tender lamb shanks simmered in a flavourful blend of red wine, aromatic herbs, garlic and vegetables until the meat falls off the bone, served with mashed potato & buttered broccoli.

Hawaiian BBQ Pork Spare Ribs ₹525

Tender, juicy ribs glazed with a sweet and tangy tropical barbecue sauce infused with pineapple and island spices.

Grilled Naga Chicken & Udon Noodles, Black Bean Sauce ₹425

Grilled Naga chicken served with silky udon noodles tossed in a rich, savoury black bean sauce for a fiery and hearty fusion dish, served on the hot sizzler.

Served with choice of plate or sizzler

MAINS - INDIAN

Punjabi Moong Dal Tadka ₹245

A comforting lentil dish made with yellow moong dal, tempered in ghee with onions, tomatoes, garlic and aromatic spices.

Shahi Dal Makhani ₹275

A rich and creamy slow-cooked lentil dish made with black urad dal, butter and aromatic spices.

Amritsari Kofta ₹275

Crispy Indian cottage cheese dumplings simmered in rich creamy gravy.

Dingri Matar Hara Pyaz ₹325

A flavourful curry made with mushrooms, green peas and fresh spring onions cooked in aromatic Indian spices.

Old Delhi Style Paneer Makhani ₹375

Rich and creamy old Delhi-style paneer makhani, with soft cottage cheese cubes simmered in a velvety tomato-butter gravy, spiced to perfection.



-  **Mughal Kadai Paneer** ₹375
Rich and flavourful dish of cottage cheese cooked with bell peppers, onions and aromatic Mughlai spices in a thick, spiced gravy.
-  **Paneer Tikka Masala** ₹375
Paneer tikka simmered in a rich, creamy and spiced tomato-based masala sauce.
-  **Dum Ki Tehri** ₹350
A fragrant Awadhi rice dish slow-cooked on dum with aromatic spices, vegetables and saffron for a rich and flavourful taste.
-  **Mix Veg Kadai** ₹300
Spicy Maharashtrian curry made with assorted vegetables cooked in a rich, fiery Kolhapuri masala gravy.
-  **Veg Maratha Curry** ₹295
A rich and flavourful Maharashtrian-style curry made with mixed vegetables simmered in spiced onion-tomato gravy, finished with aromatic masala.
-  **Hyderabadi Murgh Dum Biryani** ₹400
Royal delicacy of slow-cooked chicken and aromatic basmati rice layered with saffron, spices and fried onions.
-  **Murgh Kalimirch** ₹375
Chicken chunks cooked in bold flavor of black pepper gravy.
-  **Chicken Tikka Masala** ₹375
Tender chicken tikka simmered in a rich, creamy and spiced tomato-based masala sauce.
-  **Rara Murgh** ₹375
A rich and spicy chicken curry made with a blend of ground meat and succulent chicken pieces, cooked in aromatic Indian spices.
-  **Delhi Butter Chicken** ₹375
Creamy and rich butter chicken simmered in a spiced tomato gravy, inspired by the vibrant flavours of Delhi.
-  **Mughal Kadai Murgh** ₹375
Rich, aromatic dish of tender chicken cooked with onions, tomatoes, peppers and Mughlai spices in a rustic kadai.
-  **Bhuna Murgh Curry** ₹375
Chicken curry on the bone smeared in onion-tomato masala base, having fragrance of ginger, garlic, Indian spices and bhuna masala. Served with sirka pyaaz and aachar.

-  **Murgh Mussallam Half/Full** ₹650/1195
A rich Mughlai delicacy of whole tandoori chicken slow-cooked in a fragrant chicken keema and creamy royal gravy.
-  **Bhuna Mutton Curry** ₹625
Slow-cooked tender mutton simmered with caramelized onions, tomatoes and aromatic spices for a rich, dry-style curry.

INDIAN STAPLES

-  **Tandoori Roti** ₹50
-  **Plain Naan** ₹50
-  **Butter Naan** ₹60
-  **Garlic Naan** ₹60
-  **Cheese Stuffed Naan** ₹90
-  **Kulcha** ₹60
-  **Butter Kulcha** ₹60
-  **Lachha Paratha** ₹60
-  **Butter Lachha Paratha** ₹60
-  **Pudina Paratha** ₹60
-  **Steamed Rice** ₹90
-  **Jasmine Rice** ₹125
-  **Jeera Pulao** ₹145



ITALIAN PASTA

Fettuccine Al Funghi Al Tartufo

Home-made creamy fettuccine pasta tossed with earthy mushrooms and luxurious truffle oil for a rich, aromatic indulgence.

 Veg
₹295

 Chicken
₹380

 Prawn
₹415

 Bacon
₹415

Spaghetti Aglio Olio E Pepperoncino

Spaghetti tossed in garlic, olive oil, sundried tomatoes, olives and fiery red chili peppers and parmesan cheese.

 Veg
₹325

 Chicken
₹410

 Prawn
₹445

 Bacon
₹445

Fusilli Al Pesto Genovese

Fusilli coated in fresh basil pesto, parmesan, pine nuts and olive oil.

 Veg
₹325

 Chicken
₹410

 Prawn
₹445

 Bacon
₹445

Fusilli Al Alferdo

Creamy penne alfredo pasta tossed in a rich, buttery parmesan sauce.

 Veg
₹325

 Chicken
₹410

 Prawn
₹445

 Bacon
₹445

Penne Al Arabiata

Classic Italian pasta tossed in a spicy garlic and chili-infused tomato sauce.

 Veg
₹325

 Chicken
₹410

 Prawn
₹445

 Bacon
₹445

Penne Al Mama Rosa

Comforting pasta tossed in a creamy tomato sauce enriched with peas and parmesan.

 Veg
₹325

 Chicken
₹410

 Prawn
₹445

 Bacon
₹445



Linguine Carbonara

₹495

Rich and creamy linguine pasta tossed with crispy cured pork bacon, egg yolks, parmesan and a touch of black pepper.



MAINS - PAN ASIAN

Mix Veg With Tofu Hoisin Sauce ₹225

A colourful stir-fry of mixed vegetables and tender tofu tossed in a sweet-savoury hoisin sauce for a flavourful Asian-inspired dish.

Cantonese Cottage Cheese ₹275

Soft cubes of cottage cheese stir-fried in a glossy, mildly sweet-and-savoury Cantonese-style sauce, with crunchy vegetables, ginger, garlic and soy-based seasonings.

Indonesian Sambal Prawn ₹400

Fiery, aromatic juicy prawns stir-fried in a rich, spicy sambal sauce with chili, garlic, shallots and a hint of tangy lime.

Slice Lamb In Chilli Bean Sauce ₹450

Tender slices of lamb stir-fried with exotic veggie in a bold, spicy chilli bean sauce for a rich, savoury kick.

Five Spice Pork Belly ₹400

Slices of Chinese pot roast pork cooked with five spice chili sauce.

Nasi Goreng Chicken ₹350

Indonesia's iconic fried rice, stir-fried with sweet soy sauce, aromatic spices, vegetables and topped with a fried egg for a savoury, smoky flavour, served with chicken satay, prawn crackers and creamy peanut sauce.

Mee Goreng Chicken ₹350

Indonesia's iconic fried noodle, stir-fried with sweet soy sauce, aromatic spices, vegetables and topped with a fried egg for a savoury, smoky flavour, served with chicken satay, prawn crackers and creamy peanut sauce.

Wok Tossed Prawns With Broccoli Chilli Garlic ₹375

Tiger prawns and broccoli tossed with spicy garlic sauce.

Phad Thai Noodles


A classic Thai stir-fried rice noodle dish tossed with tamarind sauce, vegetables and crushed peanuts, with a balance of sweet, sour and savoury flavours.

 **Veg**

₹200

 **Chicken**

₹250

 **Prawn**

₹345


Stir Fried Exotic Asian Black Bean Sauce **Veg**

Tofu, mushroom & bok choy, tossed with garlic, black bean sauce & hint of sesame oil.

₹275

 **Chicken**

₹375

 **Prawn**

₹425

Thai Red Curry with Jasmine Rice

A fragrant and creamy curry made with red curry paste, coconut milk, tender vegetables and aromatic Thai herbs, served with Jasmine rice.

 **Veg**


₹295

 **Chicken**

₹375

 **Fish**

₹395

 **Prawn**

₹425

Thai Green Curry with Jasmine Rice

A fragrant Thai green curry made with coconut milk, fresh green chilies, aromatic herbs and spices, simmered with tender vegetables for a rich, creamy and mildly spicy dish, served with Jasmine rice.

 **Veg**


₹295

 **Chicken**

₹375

 **Fish**

₹395

 **Prawn**

₹425

Fried Chicken / Fish / Prawns Hot Bean Sauce


Crispy golden-fried chicken / fish / prawns dipped in a bold and spicy hot bean sauce bursting with savoury umami flavours.

 **Chicken**

₹375

 **Fish**

₹395

 **Prawn**

₹425

Fried Rice

Fragrant, flavourful rice dish stir-fried in a hot wok with vegetables, sauces and seasonings for a smoky, savoury taste.

 **Veg**


₹195

 **Egg**

₹225

 **Chicken**

₹275

 **Prawn**

₹375

Fried Noodles

Stir-fried noodles tossed with vegetables, sauces and spices for a flavourful, street-style taste.

 **Veg**


₹195

 **Egg**

₹225

 **Chicken**

₹275

 **Prawn**

₹375

Manchurian

A popular Indo-Chinese dish consisting of deep-fried balls of vegetables or meat that are then sautéed in a sweet, spicy and tangy sauce.

 **Paneer**


₹245

 **Chicken**

₹245

 **Fish**

₹275

 **Prawn**

₹375



DESSERTS

- **Lotus Biscoff Cheesecake** ₹375
(Egg Less)
Cheesecake layered of Biscoff.
- **Nutella Dark Chocolate Pastry** ₹225
(Egg Less)
Rich and indulgent dark chocolate pastry with a flaky, buttery crust and a smooth, velvety chocolate centre.
- **Rasmalai** ₹175
A soft, spongy cheese dumpling soaked in fragrant, sweetened and cardamom-flavoured milk.
- **Gulab Jamun** ₹175
A classic Indian dessert of soft, deep-fried milk-based dumplings soaked in fragrant sugar syrup.
- **Plum Oreo Cheesecake** ₹350
Decadent cheesecake layered with rich oreo cookie crust and luscious plum topping for a perfect balance of sweet and tangy.
- **Pecan Pie** ₹345
Pecan pie is a rich, flaky pastry filled with a sweet and nutty blend of pecans, caramel and a hint of vanilla.
- **Pistachio Kunafa Brownie** ₹245
A rich, decadent brownie layered with pistachio-infused kunafa, blending nutty crunch with fudgy chocolate indulgence.
- **Sizzling Brownie with Ice Cream** ₹175
A warm, decadent brownie served hot on a sizzling platter, topped with melting ice cream and drizzled with chocolate sauce.
- **Exotic Fruit Tart** ₹245
A vibrant, eggless tart bursting with a medley of fresh, exotic fruits on a crisp, buttery base.

- **Classic Tiramisu** ₹395
Rich Italian dessert made of layers of espresso liqueur-soaked ladyfingers (savoiardi), creamy mascarpone and a dusting of cocoa powder.
- **Chocolate Mystic Flow** ₹245
Chocolate mystic flow: a decadent, velvety chocolate dessert with a rich, indulgent centre that melts in your mouth.
- **Raspberry Bavares** ₹245
Smooth, creamy and airy dessert made with raspberry purée, gelatine and whipped cream, served chilled with a delicate fruity flavour.
- **Berry Lime Tres Leches** ₹245
A light and moist tres leches cake infused with zesty lime and topped with fresh, juicy berries compote.
- **Ice Creams (Vanilla/ Chocolate/ Butter Scotch)** ₹125
Indulge in creamy Vanilla, rich Chocolate, and crunchy Butterscotch – three timeless classics