

MAIN COURSE



BURMESE KHOW SUEY

295

A comforting Burmese one-bowl meal of noodles in a rich coconut-milk curry, topped with an array of condiments like fried garlic, spring onions, crispy noodles, and a squeeze of lime for a burst of Flavors and textures. With the choice of Veg, chicken or prawns.

MALACCA CURRY (W) ROTI JALA

295

A rich Malaysian-style curry, slow-simmered with aromatic spices and coconut milk, paired with delicate, lace-patterned Roti Jala crêpes that soak up the Flavors beautifully.

MUNAKKAYA KODI KURA

375

A traditional Andhra-style chicken curry simmered with tender pieces of drumstick (munakkaya), slow-cooked in an aromatic blend of onions, tomatoes, coconut and freshly ground spices. The drumsticks infuse a delicate earthy flavor into the rich chicken gravy, making it wholesome and comforting, perfect with hot rice or soft tomato rotis

KAIMA PATTANI GOJJU WITH MORINGA POORI

495

A coastal Karnataka specialty where Keema mutton are simmered with batani (green peas) in a tangy, subtly spiced goju sauce made from tamarind, jaggery, and aromatic spices. The combination of sweet, sour, and Savory Flavors creates a delightful, comforting curry served with Moringa Pouri.

HASEENA SAAG PANEER BURRATA

345

A fusion delicacy that brings together the earthy Flavors of spiced spinach and paneer with the silky richness of fresh burrata cheese, complements the robust saag, creating a dish that is luxurious, comforting, and indulgently modern.

BOHARI DHABA GOSHT WITH PERSIAN SHEERMAL

525

A rich, slow-cooked Bohni-style mutton curry, infused with bold spices, onions, and a touch of smokiness, echoing the Flavors of rustic Dhaba cooking.

GRILLED SALMON WITH LEMON CAPERS SAUCE

725

Perfectly grilled salmon fillet served with a zesty lemon-caper butter sauce, enhancing its natural richness with bright, tangy, and Savory notes.

NEW YORK BLUEBERRY CHEESE CAKE

275

Rich, dense, and intensely chocolatey, this indulgent dessert delivers a velvety, melt-in-your-mouth experience with every bite.

PATTAYA BANANA PANCAKE

225

Crispy Thai style pancake filled with caramelized banana, drizzled with sweet condensed milk or chocolate, and topped with a sprinkle of nuts for a warm, indulgent treat.

DESSERT



STARTERS



HIMACHALI MURGH, TRIO CHUTNEY

355

A rustic dish from the hills of Himachal, featuring succulent chicken cooked in a traditional mountain-style masala with earthy spices, yogurt, and a hint of smokiness. The robust flavors of the chicken are elevated with a trio of chutneys—spicy, tangy, and herbaceous—offering a vibrant balance of tastes in every bite.

ARCOT MUTTON CHOPS

555

A royal delicacy from the kitchens of Arcot, these tender mutton chops are marinated with a rich blend of spices, slow cooked, and then pan-seared to perfection. Juicy, aromatic, and packed with flavor, the dish reflects the Nawabi heritage of Arcot with its balance of warmth, spice, and subtle smokiness.

TRANQUIL BAR CHUTNEY PRAWN

525

Crisped juicy prawns stuffed with a tart mint and coconut chutney. Inspired by the numerous beachfront seafood shacks in the old Danish outpost of Tharangambadi, Tamil Nadu.

PESTO GRILLED LAMB CHOPS, CREAMY LEEKS POTATO

525

Lamb chops marinated in fresh basil pesto and grilled to smoky perfection, locking in bold herbal flavors. Paired with a luscious side of creamy leeks and potato.

LAMB KIBBE

555

A Middle Eastern specialty featuring minced lamb blended with bulgur, onions, and aromatic spices, shaped into torpedo-like croquettes or patties, and deep fried served with tzatziki dip.

SALADS



BANANA BLOSSOM

325

A traditional delicacy made with tender banana flower petals, tossed with fresh herbs, crunchy vegetables, and a tangy-spicy dressing. Nutty, earthy, and refreshing, this unique dish brings out the authentic flavors of Southeast Asian cuisine.

SINGAPORE ROJAK

325

A vibrant street-style salad of tropical fruits, crisp vegetables, and fried dough fritters, tossed in a sweet, tangy, and slightly spicy tamarind-palm sugar dressing.

STARTERS

SON IN LAW EGGS

225

A playful Thai classic of deep-fried boiled eggs, golden and crisp outside with a creamy centre, draped in a sweet-tangy tamarind sauce and finished with crisp shallots, chilli, and fresh herbs. A perfect balance of crunch, richness, and zing, with a story as charming as its name.

CLASSIC TOFU TOD

275

Crispy golden-fried tofu with a light, crunchy exterior and soft, silky inside. A simple yet flavourful appetizer, tossed in sweet chilli sauce for the perfect wholesome bite.

CHICKEN BUNCHA SKEWERS

375

Minced grilled chicken skewers in Sugarcane inspired by the Vietnamese "Bún Chả," marinated in fragrant herbs and spices.

AKASAKA PRAWNS

455

Prawns tossed in a silky, mildly spiced sauce with delicate Asian Flavors, inspired by Japanese-style cooking. A harmonious balance of sweetness, umami, and subtle heat that makes it both elegant and comforting.

OASIS PEPPER MUSHROOM

275

Button mushrooms deep fried and sautéed with onions, curry leaves, and crushed black pepper, finished with a touch of garlic and South Indian spices. A fiery, aromatic stir-fry that's simple, rustic, and full of earthy flavours.

MORINGA CHICKEN

355

A vibrant and wholesome dish where tender chicken is cooked with moringa leaves (drumstick leaves), imparting a fresh, earthy flavor packed with nutrition. Lightly spiced with traditional South Indian aromatics like garlic, green chilies, and curry leaves, the chicken absorbs the subtle bitterness and unique fragrance of moringa.

PALLIPALAYAM MUTTON ON RAGI ROTI

525

A rustic South Indian delight, this dish features tender, slow-cooked mutton infused with the bold spices and earthy Flavors typical of Kongunadu cuisine. It's served atop soft, wholesome ragi roti—a nutritious finger millet flatbread with a subtle nutty flavor that perfectly complements the spiced mutton.)

ALOO NAZAKA

325

Awadhi delicacy where hollowed potatoes are stuffed with a rich filling of paneer, nuts and aromatic spices, topped with sesame seeds then roasted to perfection.

PULIYOGARE CHICKEN KEBAB

375

Tender chicken pieces marinated in a tangy and aromatic puliyogare-inspired spice blend, then grilled to perfection. The marinade, reminiscent of the classic South Indian tamarind rice Flavors, lends a subtle tanginess and depth to the succulent kebabs, creating a unique fusion of traditional taste and modern grilling.

KAKORI KEBAB

575

A legendary North Indian delicacy featuring ultra-soft minced meat delicately spiced with aromatic herbs and slow-grilled to perfection. Silky, tender, and melt-in-the-mouth, these kebabs are prized for their refined texture & subtle, balanced Flavors—a true gourmet experience.