Jhumta Kukkad  Punjabi-style chicken, hung, cured, infused & soaked in rum liquor.	595	
Kakinada Chicken Tikka ) )  Andhra-style, hung and cured, infused with traditional Indian spices.	595	
Black Gold Chicken Tikka  Hung curd-infused chicken cooked with Indian black gold coorg black pepper.	595	
Assamese Ghost Chili Drums  Spicy chicken drumsticks served with sour cream.	595	
Kanthari Chicken Fry  Spicy and aromatic Kerala-style chicken dish made with Kanthari chilies, coconut, and traditional spices, flavorful fry.	590	1
Pandya Nadu Kozhi Sukka  Spicy Madurai style chicken dish made chicken, roasted spices, shallots, curry leaves, black pepper, and coconut, rich South Tamil Nadu flavors	590	
Spice-Grilled Chicken  Southern-style grilled chicken with a flavorful spice blend.	575	
Fiery Tandoori Wings ) ) Chicken wings marinated in yogurt, red chili, garlic and tandoori spices, then roasted to smoky perfection.	550	
Non-Veg Egg Seafood Veg  Mild Spicy Very Spicy Very Spicy  *Please inform our server of any allergies or dietery restrictions *Govt Tax & 10% Service Charges Applicable.  *All the Prices are in ₹ (Rupees)		

Chicken Cheese Mini Sausages German-style cocktail sausages with grilled pineapple.	550
Peri Peri Chicken Wings  Deep fried tender chicken wings coated in spicy peri peri marinade powder.	525
Buffalo Chicken Wings  Crispy fried chicken wings tossed in spicy buffalo sauce made with hot sauce and butter Blue cheese dip.	520
Negima Yakitori (Chicken Leek Yakitori) Chicken thighs, leeks, soy sauce, sake, mirin, sugar, and grilled with a savory-sweet yakitori glaze. garnishes and green onions.	510
Andhra Chili Chicken ) ) )  Andhra Chili Chicken is made with chicken, green chilies, garlic, chili sauce, and a blend of fiery South Indian spices	495
Basil Chicken  Thai-style chicken with a basil flavor.	490
Spicy Korean Chicken Wings  Deep-fried wings coated with gochujang paste.	490
Bullet Chicken  Oriental-style chicken with peanuts and Guntur chili.	480
Chicken 65 Deep-fried chicken served with puffed rice.	475





Persian Lamb Seekh Kebab  Minced lamb blended with Persian spices, fresh herbs, garlic, and onions.	690
Pepper Lamb Chops  South Indian flavors Lamb cooked on a hot plate.	680
Lamb Coriander & Cumin  Lamb cooked with a blend of coriander and cumin.	670
D6 Mutton Fry  Slow cooked Mutton with onions, chili, garlic, curry leaves, and aromatic South Indian spices.	630
Pork Belly Yakitori with Five Spices  Japanese-style spiced Belgium pork belly.	890
Porchetta (Pork) (Pork)  Rolled pork belly stuffed with garlic, rosemary, fennel, and herbs, slow-roasted until crispy.	890
Naga Chilli Pork  Pork stir-fried with bell peppers and soy sauce.	560
Coorgi Pandi Roast (Pork)  Traditional Kodagu dish Coorg-style roasted spices, black pepper, curry leaves, and a tangy touch of kachampuli.	550
Roasted Bacon (Pork) Crispy roasted pork bacon.	345
	34
Mild Spicy Very Spicy Very Spicy	
*Please inform our server of any allergies or dietery restrictions *Govt Tax & 10% Service Charges Applicable. *All the Prices are in ₹ (Rupees)	

Stoofvlees (Beef)  Tender beef slow cooked in beer with onion, mustard and herbs served with roasted baby Potato.	680
Drunken Beef  Stir-fried shredded beef with chili, Thai basil, oyster sauce & a hint of liquor.	640
FROM THE OCEAN 🚳	
Tandoori Jhinga  Prawns marinated in yogurt, aromatic spices, and grilled in a tandoor served with mint mayo.	845
Tandoori Pomfret  Pomfret marinated in homemade masala & cooked tandoori-style.	840
Steamed Fish  Aromatic fish steamed with ginger, soy, chili, lemon coriander and cooked to perfection through steaming.	790
Chili & Basil Fish  Fish slices wok-tossed with Thai basil, garlic and chili soy sauce.	695
Dong Hoi Prawn  Fresh prawns, fish sauce, lime juice, garlic, chili, lemongrass and seasoning garnish with chopped herbs	685
Crunchy Golden Prawns  Deep-fried prawns served with a selection of dips.	680
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Non-Veg Egg Seafood Veg  Mild Spicy Very Spicy Very Spicy	a MORRO
*Please inform our server of any allergies or dietery restrictions *Govt Tax & 10% Service Charges Applicable.	62
*All the Prices are in ₹ (Rupees)	

VEGETARIAN	
Cheese Cherry Pineapple Stick Cheddar cheese, maraschino cherry, and pineapple chunk on a garnish skewers.	530
Tandoori Cottage Cheese Pinwheel  Tandoori spiced cottage cheese roll in a flavorful spices, filling with dry grapes, cashew, served with spice pineapple chutney.	490
Cauliflower & Broccoli 65  Crispy twin florets spiced with bold Indian flavors, tossed with garlic, ginger, and chilies, finished with a crunchy puffed rice and curry leaf topping.	475
Tandoori Malai Broccoli Broccoli marinated in a cashew paste & cooked tandoori-style.	475
Classic Paneer Tikka  Cottage cheese marinated with a tandoori masala blend served mint sauce	475
Paneer Papdi	450
Cottage cheese infused with a unique South Indian spice blend Served with tangra sweet sauce.	
Soya Chili Cottage Cheese  Stir-fried cottage cheese and soy tossed in a fiery Indo-Chinese chili sauce with garlic, peppers and scallions.	445
Dahi Kebab with Walnut Crispy yogurt kebabs blended with walnuts, mint, and warm spices, offering a creamy, nutty bite served with refreshing mint sauce.	425
Mild Spicy Very Spicy Very Spicy	
*Please inform our server of any allergies or dietery restrictions *Govt Tax & 10% Service Charges Applicable.  *All the Prices are in ₹ (Rupees)	

Byadagi Chilli Prawns  Prawns tossed in a blend of Byadagi chilies, garlic, curry leaves, and aromatic South Indian spices Deep Fried.	680	
Prawns Tempura  Japanese-style crispy fried prawns served with soy sauce and sake.	675	
Crab with Garlic & Peppers  Fresh crab wok tossed with garlic, crushed black pepper, green chilies, and a touch of soy sauce.	670	
Fried Calamari  Crispy fried squid rings coated in a light batter, often served with aioli for dipping.	665	
Nilgiri Prawns  Nilgiri Prawns are cooked in a rich, green masala made from fresh mint, coriander, coconut, and aromatic spice.	650	
Creamy Butter Garlic Prawn  Juicy prawns cooked in butter, garlic, cream, and herbs for a rich, flavorful sauce.	650	
Amritsari Fish Tikka  Fish marinated in hung curd and infused with black salt.	640	
Tawa Fried Fish  Marinated in a spicy blend of chili, turmeric, garlic and lemon juice, Pan Fry with Dry masala Podi.	620	
Fish Fingers with Rava Fry Coastal-style deep-fried fish fingers with a rava crust.	570	
Mon-Veg  Seafood  Veg  Mild Spicy  Very Spicy  Very Spicy  *Please inform our server of any allergies or dietery restrictions *Govt Tax & 10% Service Charges Applicable.  *All the Prices are in ₹ (Rupees)		

# DISTRICT 6 Autograph Collection

VEGETARIAN	
House Salad  Exotic vegetables tossed in basil pesto dressing.	330
Classical Nachos / Vegan Crispy tortilla chips layered with melted cheese, jalapenos, veggies, sour cream, and fresh salsa / non dairy products serve nuts sauce.	399 / 445
Stir-Fried Wok-tossed for a perfect finish.	440
Paneer Ghee Roast  A traditional Mangalore-style ghee roast Masala.	540
Pepper Fry  Baby Corn / Mushroom / Paneer  South Indian style masala black pepper, curry leaves and spices, often finished with a squeeze of fresh lime juice.	475 / 510 / 555
Royal Nuts Almonds, Cashew, Peanuts	750
	0 · W
Non-Veg ⊕Egg Seafood Veg	

Mild Spicy ) Very Spicy ) Very Very Spicy

# DISTRICT 6 Autograph Collection

NON-VEGETARIAN	
Farm Fresh Eggs Chili Egg / Egg Pepper / Spanish Omelette Masala Omelette / Scrambled Egg	465
Chicken Ghee Roast A traditional Mangalore-style ghee roast Masala.	670
Pepper Fry Chicken / Mutton South Indian style masala black pepper, curry leaves and spices, often finished with a squeeze of fresh lime juice.	585 / 625
Chicken Popcorn Classic / Peri Peri / Cheese Classic fried chicken	500 / 525 / 560
Chicken Stir-Fried Wok-tossed for a perfect finish.	495
Classical Chicken Nachos Crispy tortilla chips layered with melted cheese, jalapenos, veggies, sour cream, and fresh salsa / non dairy products serve nuts sauce.	470
Ghee Roast Prawn / Crab A traditional Mangalore-style ghee roast Masala.	715 / 715
Stir-Fried Chicken / Tenderloin (Beef) Wok-tossed for a perfect finish.	495 / 665
Classical Tenderloin Nachos Beef Crispy tortilla chips layered with melted cheese, jalapenos, veggies, sour cream, and fresh salsa / non dairy products	535
serve nuts sauce.  Non-Veg Egg Seafood Veg	
Mild Spicy	
*All the Prices are in ₹ (Rupees)	

# **DUMPLINGS & BAOS** (Pan Asian)

VEGETARIAN	
Assorted Mushroom Dumplings Wheat flour dim sum stuffed with a variety of mushrooms.	525
Broccoli & Cashew Nut Dumplings Dumplings stuffed with broccoli & cashew nuts.	515
Spinach & Corn Dumplings  Dumplings filled with spinach, corn & garlic, wrapped in a wheat & potato starch dough.	500
Sour & Spicy Veg Dumplings Steamed dumplings topped with homemade sour & spicy sauce.	450
Mushroom Bao Bao filled with a mix of shiitake, black fungus & button mushrooms, wok-tossed.	445
Tofu Bao Katsu tofu served in a steamed bun.	440
Cream Cheese Dumpling  Dumplings filled with cream cheese & spring onion, drizzled with a special oil.	435
eg © Egg Seafood Veg  cy ) Very Spicy ) Very Very Spicy	
orm our server of any allergies or diefery restrictions 10% Service Charges Applicable.  Prices are in ₹ (Rupees)	

Non-Veg

Mild Spic

\*Please inform \*Govt Tax & \*All the

# DUMPLINGS & BAOS (Pan Asian)

NON-VEGETARIAN	
Sui Mai Chicken & Prawns Steamed dumplings served with XO sauce.	599
Celery Prawn Dumpling Prawns marinated with Thai chili and celery.	595
Prawns Bao  Wok-tossed prawns served in a steamed bun.	510
Sour & Spicy Chicken  Steamed dumplings topped with homemade sour & spicy sauce.	475
Chicken Gyoza  Traditional Japanese-style chicken dumplings.	470
Thai Basil Chicken Dumpling  Dumplings filled with chicken marinated in Thai herbs.	470
Chicken Bao Katsu chicken served in a steamed bun.	415
Non-Veg Egg Seafood Veg  Mild Spicy Very Spicy Very Spicy  *Please inform our server of any allergies or dietery restrictions	
*Govt Tax & 10% Service Charges Applicable. *All the Prices are in ₹ (Rupees)	

# DISTRICT 6 Special

VEGETARIAN	
German Malt Bread Basket Served with beer butter, pesto & mustard.	599
Bavarian Vegetable strudel Flaky pastry filled with tender exotic vegetables, herbs, and creamy cheese, inspired by Bavarian flavors.	465
NON-VEGETARIAN	
Crown Chicken Sausage   Roasted chicken sausage served over creamy risotto  with rich pan sauce.	695
German-Style Chicken Bratwurst Sausages Peppery mashed potatoes, beet sauerkraut & hearty roast gravy on the side.	690
Pork Knuckle (District 6 Special)  German style slow cooked Pork Knuckle served with exotic veg bacon mashed potato, garnished with 22kt gold leaf	1895
Old High German Bratwurst (Pork) Grilled pork sausages served with sauerkraut, potatoes & roast gravy.	690
Bacon-Wrapped Sausage (Pork) Grilled pork sausages wrapped in bacon, served with sauerkraut, potatoes & Pan gravy.	690
German Snail Sausage (Pork)  Mashed potatoes, sauerkraut & Au jus.  Grilled curly pork sausages served with German-style	670
Ion-Veg Egg Seafood Veg  Id Spicy Very Spicy Very Spicy	

D6 Tandoori Soya Chaap  Smoky and flavorful soya chaap marinated in yogurt, chili, butter, spices and grilled to tandoori oven served chef spl sauce.	395	
Cheesy Mushroom Tikka  Juicy mushrooms stuffed with cheese & grilled	395	
Spicy Corn & Baby Corn  Tender baby corn and corn kernels stir-fried with onions, chilies, garlic and spices, tossed in a flavorful and spicy sauce	395	
Thai Lotus Stem Garlic Chips  Thinly sliced lotus stem fried to crispy perfection, tossed with garlic, chilies, and Thai seasonings	395	1
Honey Chili Lotus Stem  Crispy lotus stem tossed in a sweet and spicy honey chili sauce, garnished with sesame seeds and chilies.	395	1
Corn And Spinach Cigar Roll Classic rolls filled with sweet corn, baby spinach and cheese, often seasoned with spices sweet chili sauce.	390	
Shichimi Spiced Crispy Corn  Crispy corn kernels tossed in a flavorful Shichimi togarashi spice mix, with a hint of ginger, garlic, onion and other aromatic spices.	350	A TO
Veg Bullet Shots  Crispy fried vegetable bites filled with a mix of chopped veggies, cheese, herbs, and spices, Served with a variety of dips.	345	101
Mild Spicy    Very Spicy    Very Very Spicy    *Please inform our server of any allergies or dietery restrictions   *Govt Tax & 10% Service Charges Applicable.  *All the Prices are in ₹ (Rupees)		

# **ASIAN Sushi**

VEGETARIAN  ESI Tempura Maki  Assorted vegetable tempura, cream cheese and teriyaki sauce rolled in a Japanese maki. Served with soy sauce & wasabi ginger pickle on the side.	580
Crispy Spicy Avocado Maki Avocado, iceberg lettuce, crispy tanuki & Japanese mayonnaise rolled together. Served with a side of soy sauce & wasabi ginger pickle.	570
Kappa Maki  Japanese cheese roll with cucumber cream, served with a side of soy sauce & wasabi ginger pickle.	475
California Maki  Roll with sweet shiitake mushrooms, avocado, cucumber, roasted sesame seeds, and Japanese mayonnaise. Served with a side of soy sauce and wasabi ginger pickle.	460
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Mild Spicy )) Very Spicy ))) Very Very Spicy  *Please inform our server of any allergies or dietery restrictions *Govt Tax & 10% Service Charges Applicable  *All the Prices are in ₹ (Rupees)	

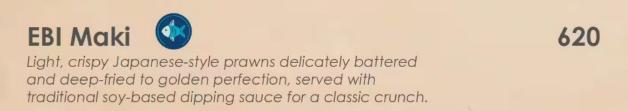
Urulai Roast  Golden baby potatoes roasted and tossed in aromatic South Indian spices, with curry leaves, mustard seeds, and dried chilies for a fiery, flavorful crunch.	340
Beer-Battered Onion Rings Panko-crumbed and served with a spicy barbecue sauce.	320
Papali Aloo Tuk Chat fried papali topped potatoes with yogurt, chutneys, sev, and spices, blending textures and flavors	320
NON-VEGETARIAN	
Chicken Chettinadu Coin Parotta  Tender chicken cooked in a rich and Chettinadu traditional spices served with Coin Parotta.	640
Applewood Smoked Chicken  Chef's Special Smoked Chicken	625
Chicken Drumsticks Roast  Mangalore-style roasted chicken drumsticks	595
Sticky Bourbon BBQ Wings  Crispy chicken wings glazed with a rich blend of bourbon, brown sugar, smoky BBQ sauce, and spices served mayo	595
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Mild Spicy Wery Spicy Wery Spicy  *Please inform our server of any allergies or dietery restrictions *Govt Tax & 10% Service Charges Applicable.  *All the Prices are in ₹ (Rupees)	

#### **ASIAN Sushi**

#### **NON-VEGETARIAN**

tropical crunch for a bold, flavorful twist.

#### California Maki 855 Crab stick, avocado, cucumber, tobiko & Japanese mayonnaise rolled together. Served with a side of soy sauce & wasabi ginger pickle. **Prawns Maki** 840 Fried shrimp roll with a coconut coating. Tuna Maki 635 Crispy fried tuna maki roll coated in a golden coconut shrimp crust, blending the richness of tuna with a









#### **APPETIZER Platters**

<b>VEGETARIAN</b>
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Coastal N	<b>Charcoal Platter</b>	•	1600

A District 6 special mix of coastal & charcoal-grilled starters.

Veg Fry Platter 1580

A delicious assortment of crispy fried vegetable starters, bursting with flavor and perfect for indulgent snacking or sharing.

Veg Maki Platter (12 pcs) 990

Includes crispy spicy avocado, kappa maki & veg California rolls.

Mezze Platters 930

A vibrant Middle Eastern spread featuring creamy hummus, smoky baba ghanoush, tangy labneh, crispy falafel, olives, pickled vegetables, and warm pita bread.





#### **APPETIZER Platters**

Oriental & European Platter 2010

A mix of wok-tossed lamb, chicken, crumb-fried fish & Assamese chili drums.

Sigdi Kabab Platter 2010

Tandoori-special assortment of lamb, chicken & fish.

The Wingout 55 Platter 1805

Four types of assorted wings.

Sashimi Platter (12 pcs) 1690

A selection of raw fish including salmon, tuna, red snapper & options for prawn or crab stick.

Fish Nigiri Platter (12 pcs) 1230

Includes salmon, tuna, and your choice of red snapper or crab stick.

Crab or Prawn Maki Platter (12 pcs)

1120

Includes California maki, tuna maki & EBI maki.





# **SALADS**

Caesar Salad Veg / Chicken iceberg lettuce layered with crunchy croutons, briny olives, and savory Parmesan crisps for a light yet flavorful bite.	345 / 425
Mix Sprouts Chaat  A wholesome mix of sprouted legumes tossed with onions, tomatoes, chilies, and spices, garnished with fresh cilantro and a zesty squeeze of lemon for a refreshing, protein-rich bite.	399
Raw Mango Salad (Seasonal)  A zesty seasonal salad featuring crisp raw mango, fresh herbs, and a citrusy kick for a refreshing, tangy bite.	390
Watermelon Feta Salad  Juicy watermelon cubes paired with crumbled feta, honey, lemon, and olive oil, finished with a balsamic glaze for a sweet, salty, and refreshing delight.	380
Greek Salad  A refreshing mix of bell peppers, onions, and European cucumber tossed in a tangy Greek dressing, topped with creamy feta for a classic Mediterranean flavor.	355
Mon-Veg  Seafood  Veg  Mild Spicy  Yery Spicy  Yery Spicy  *Please inform our server of any allergies or dietery restrictions *Govt Tax & 10% Service Charges Applicable.  *All the Prices are in ₹ (Rupees)	

#### **PIZZAS**

VEGETARIAN  Four Cheese Pizza  A rich cheese blend featuring mozzarella, creamy bocconcini,	595
and sharp yellow cheddar, topped with your choice of additional cheese for the ultimate indulgence.  Margherita Pizza  A timeless favorite topped with tangy tomato sauce, melted	510
mozzarella, and fresh basil for a simple yet satisfying flavor.  Primavera Pizza  A garden-fresh medley of asparagus, baby corn, mushrooms, and	510
Serrano Cottage cheese pizza  A bold blend of chili peppers, succulent cottage cheese, and mushrooms, finished with a touch of sour cream for a rich and	510
Carciofi, chevre & olive pizza  Artichoke, goat cheese & olive	510
Veg Egg Seafood Veg  picy Very Spicy Very Spicy	

# **PIZZAS**

NON-VEGETARIAN	
German Sausage & Chorizo Pizza (Pork) Topped with sweet chorizo & sautéed bratwurst sausages.	740
Pepperoni & Fresh Mozzarella Pizza (Pork) Topped with bocconcini cheese & a mix of Mediterranean herbs.	690
Spicy Thai Chicken Pizza  Topped with grilled baby corn, mushrooms & basil.	580
Chilly Chicken Pizza  A District 6 chef special.	575
Mexican Style Cilantro Chicken Pizza  A Mediterranean-inspired mix of tender artichokes, creamy goat cheese, and briny olives, offering a rich and tangy flavor in every bite.	575
Mild Spicy Very Spicy Very Spicy  *Please inform our server of any allergies or dietery restrictions *Govt Tax & 10% Service Charges Applicable.  *All the Prices are in ₹ (Rupees)	

#### **BURGERS & SANDWICHES**

#### **VEGETARIAN**

Club Sandwich

530

A District 6 chef special.

Toast & Boast



500

An open-faced gourmet toast layered with creamy avocado and fresh, vibrant toppings for a wholesome and flavorful bite.

Classic Veg Burger

465

Served with tamarind mayo.











Mild Spicy ) Very Spicy ) Very Very Spicy

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\*All the Prices are in ₹ (Rupees)

#### **BURGERS & SANDWICHES**

#### **NON-VEGETARIAN**

Ham Burger (Pork)  A juicy tenderloin patty layered with crispy bacon and zesty mustard mayo for a bold, savory bite.	598
Tuna Tartine Sandwich  open-faced sandwich with seared tuna, Dijon mayo,  capers, pickled onions, and fresh arugula on crisp toast.	580
Club Sandwich Chicken  A hearty club sandwich stacked with grilled chicken and a fried egg, offering a satisfying blend of smoky, savory flavors in every bite.	555





# **REGIONAL Indian Mains**

VEGETARIAN	
Paneer Butter Masala  Soft paneer cubes simmered in a rich, buttery tomato gravy with subtle spices.	465
Kadai Paneer  Soft cottage cheese cubes simmered in a rich, spiced gravy, served with warm, fluffy naan.	455
Subz Meloni Exotic mixed vegetables in a flavorful gravy served with naan.	448
Pindi Chole  Spicy Kabuli chana served with onion-stuffed kulcha.	425
Nilgiri Sprout Curry with Neer Dosa  Nilgiri sprout are cooked in a rich, green masala made from fresh mint, coriander, coconut, and aromatic spice.	410
Vegetable Korma with Ghee Rice Vegetable curry in coconut milk served with ghee rice.	395
Dal Makhani  A rich and creamy lentil dish made with black urad dal & rajma.	376
Dal Tadka Yellow lentils cooked to perfection and tempered with	370



ghee, garlic, and spices.



#### **REGIONAL Indian Mains**

#### **NON-VEGETARIAN**

Goan Fish Curry With Neer Dosa Zesty kokum meets smooth coconut in this king fish curry, served with simple steamed rice.	740
Laal Mass Lamb nalli curry served with naan or rice.	670
Naadan Chicken Curry  Bold, spicy Nati Koli simmered to perfection, served with rich, buttery ghee rice.	575
Butter Chicken Curry  Tender chicken cooked in a rich, creamy tomato gravy infused with butter and mild spices for a classic.	480
Punjabi Egg Masala  Homemade egg curry prepared in the house of Punjab & fresh Onion, Tomato gravy serve with Roti.	450
Akuri with Malabari Paratha  Spicy egg burji served with Malabari paratha.	435











Mild Spicy ) Very Spicy ) Very Very Spicy

### **INDIAN Breads**

Neer Dosa (4 nos)	165
Naan Plain / Butter / Naan Garlic	85 / 95 / 100
Malabari Paratha (1 pc)	90
Tandoori Roti Plain / Butter	80 / 90
Fulka (2 nos)	85

# SIDES

Garlic Bread Plain / Cheese / Chili Cheese 205 / 225	/ 255
French Fries Salt / Peri Peri / Cheese 205 / 225	/ 365
Rice Bowl Steamed / Jeera / Ghee / Jasmine Sticky Rice	220
Creamy Cheese	70
Mash Potatoes / Creamy Spinach / Sautéed Mushrooms	230
Butter Vegetable / Rosted Baby Potato / Potato wedges	230
Mon-Veg © Egg  Seafood  Veg  Mild Spicy  Yery Spicy  Yery Spicy  *Please inform our server of any allergies or dietery restrictions *Govt Tax & 10% Service Charges Applicable.  *All the Prices are in ₹ (Rupees)	

# **SIGNATURE International Mains**

Grilled Cauliflower Steak	490
BBQ Pork Ribs  Belgian pork spare ribs, served with Hawaiian coleslaw.	905
Grilled Norway Salmon With Quinoa Grilled Norway salmon served with fluffy black quinoa, fresh herbs, and a light citrus sauce.	895
Tenderloin Steak (Beef) Grilled beef steak Served with mashed potatoes, buttered seasonal vegetables, sauce.	800
Fish & Chips  Classic British-style crispy battered fish served with golden fries and tartar sauce.	697
Herb Grilled Chicken Breast Fresh herb marinated chicken Served with mashed potatoes and roasted vegetables.	565
Non-Veg Egg Seafood Veg  Mild Spicy Very Spicy  Very Very Spicy	

# **INTERNATIONAL** Mains

#### **VEGETARIAN**

\*Please

\*All the Prices are in ₹ (Rupees)

Risotto Mushroom / Vegetable  Slow-cooked Arborio rice enriched with white wine,	475 / 505
Veg Fettuccine Pesto Crema  Fresh basil pesto blended into a creamy sauce	465
Veg Penne Arrabbiata  Classic penne pasta tossed in a spicy tomato	465
Spaghetti Aglio Olio e Pepperoncino  A rustic Italian favorite with garlic-infused olive oil and spicy peperoncino.	465
Mac & Cheese  Classic macaroni baked in a rich, creamy cheddar cheese sauce.	460
Thai Green Curry  Traditional Thai green curry bursting with fresh herbs, creamy coconut, and a spicy kick, served with Jasmine rice.	360
Thai Red Curry  Traditional Thai red curry bursting with fresh herbs, creamy coconut, and a spicy kick, served with Jasmine rice	360
Tofu Massaman Curry  Warm, earthy Massaman curry — a fusion of Thai and Persian flavors in a rich, mellow sauce, served with Jasmine rice	360
on-Veg © Egg Seafood Veg	
e inform our server of any allergies or dietery restrictions  Tax & 10% Service Charges Applicable.	

# INTERNATIONAL Mains

NON-VEGETARIAN	
Fettuccine Carbonara (Pork) Classic fettuccine tossed in a creamy sauce with egg, parmesan and crispy bacon.	605
Spaghetti Bolognese (Beef) Slow-simmered Bolognese sauce with tender minced meat over classic spaghetti.	575
Massaman Curry Chicken / Lamb / Prawn 430 / Warm, earthy Massaman curry — a fusion of Thai and Persian flavors in a rich, mellow sauce, served with Jasmine rice	615 / 645
Thai Green Curry Chicken / Prawn  Traditional Thai green curry bursting with fresh herbs, creamy coconut, and a spicy kick, served with Jasmine rice.	430 / 645
Thai Red Curry Chicken / Prawn  Traditional Thai red curry bursting with fresh herbs, creamy coconut, and a spicy kick, served with Jasmine rice	430 / 645
Massaman Curry Chicken / Lamb / Prawn Warm, earthy Massaman curry — a fusion of Thai and Persian flavors in a rich, mellow sauce, served with Jasmine rice	/ 615 / 645
Sea Food Risotto  Slow-cooked Arborio rice enriched with white wine, finished with silky butter and aged parmesan.	610
Fettuccine Pesto Crema Chicken / Prawn Fresh basil pesto blended into a creamy sauce over fettuccine, served with toasted garlic bread.	535 / 600
Penne Arrabbiata Chicken / Prawn	515 / 600
Classic penne pasta tossed in a spicy tomato and garlic chili sauce.	
Non-Veg ⊕Egg ♦Seafood ♦Veg	
*Please inform our server of any allergies or dietery restrictions *Govt Tax & 10% Service Charges Applicable. *All the Prices are in ₹ (Rupees)	

# Rice, Noodles, Biryani & Pulao

#### **VEGETARIAN**

VEGEIARIAN	
Veg Dum Biryani Fragrant basmati rice slow-cooked with spiced meat or vegetables in traditional dum style.	600
Veg Fried Rice Perfectly stir-fried rice with a smoky finish and bold oriental flavors.	365
Veg Pad Thai Noodles  Thailand's favorite noodle dish with tamarind sauce, bean sprouts, and roasted peanuts.	365
Veg Hakka noodles  A flavorful blend of noodles, vegetables, and Asian-style seasoning, stir-fried to perfection.	360



\*All the Prices are in ₹ (Rupees)





# Rice, Noodles, Biryani & Pulao

#### **NON-VEGETARIAN**

Chicken Dum Biryani

645

Fragrant basmati rice slow-cooked with spiced meat or vegetables in traditional dum style.

Hakka noodles

Egg / Chicken / Prawn

410 / 430 / 510

A flavorful blend of noodles, vegetables, and Asian-style seasoning, stir-fried to perfection.

Fried Rice

Egg / Chicken / Prawn

400 / 430 / 510

Perfectly stir-fried rice with a smoky finish and bold oriental flavors.

**Pad Thai Noodles** 

Egg / Chicken / Prawn

405 / 425 / 540

Thailand's favorite noodle dish with tamarind sauce, bean sprouts, and roasted peanuts.

**Mysore Mutton Pulao** 



Slow-cooked mutton and spiced rice in a rich, flavorful Mysore-style preparation.

700



\*Please inform our server of any allergies or dietery restrictions \*Govt Tax & 10% Service Charges Applicable.

\*All the Prices are in ₹ (Rupees)



#### **BOWLS**

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Vegan Ramen  A nourishing bowl of plant-based ramen in a rich vegetable broth with fresh veggies and noodles.	485
Rajma Chawal  Comforting North Indian dish of kidney beans in a spiced gravy served with steamed rice.	455

#### **NON-VEGETARIAN**

Miso Ramen Chicken Silky miso-infused broth with ramen noodles and juicy chicken — a soulful Japanese classic.	600
Mix Seafood Ramen Prawns & Fish  Rich, ocean-inspired ramen with prawns, fish, and noodles in a flavorful seafood broth.	600
Chicken Stroganoff Creamy chicken stroganoff cooked with mushrooms, herbs, and a rich cream sauce.	545
Spicy Korean Ramen Chicken Fiery Korean-style ramen noodles served with tender chicken in a bold, spicy broth.	495





# **DESSERTS**

Blue Berry Cheese Cake Sugar Free  Made with a buttery biscuit crust, creamy cheesecake filling, and a luscious blueberry topping.	465
Churros  Crispy golden churros dusted with cinnamon sugar, served with chocolate dip.	465
Biscoff Flower Pot 🐼	510
Creamy, delicately set dessert with the warm, spiced notes of Biscoff — an Italian classic reimagined.	
Mango Diplomatic	450
Indulgent and refreshing — a smooth, mango-infused dessert with a creamy finish.	
Waffles with Nutella	440
Belgian-style waffles drizzled with smooth Nutella for a sweet indulgence.	
Malt Tiramisu (Pull Me Up)	440
Creamy mascarpone paired with coffee liqueur and Carafe malt-soaked finger biscuits, served in a playful pull-me-up style.	
Chocolate Fondant Cake	405
Soft baked chocolate cake with a rich, molten heart of dark chocolate, served with vanilla ice-cream.	
Non-Veg ⊕Egg ⊗Seafood €Veg	
Mild Spicy ) Very Spicy ) Very Very Spicy	Same In Control of the Control of th

#### **DESSERTS**

Tres Leches Classic / Vegan Classic Latin American dessert — soft sponge soaked in a rich three-milk mixture.	405
Ghee Candle Carrot Halwa A comforting Indian classic-sweetened carrots in ghee and milk, with a nutty crunch with Chef's twist.	345
Choice of Ice Cream  Vanilla, chocolate, strawberry, honey nut & butterscotch.	295
Celebration Cakes Rich Chocolate, Royal Nuts, Red Velvet and Fresh Fruits.	610

#### **OUR SERVICES**

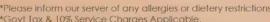
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> For Bookings and Reservations **CONTACT DETAILS**

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\*All the Prices are in ₹ (Rupees)



