

Bar Bites

- **Crunchy Aloo Tikki** 275
Spiced potato patties, crispy outside, soft inside, served with chutneys and yogurt
- **Beer Batter Onion Rings** 375
In-house beer batter fried onion rings served with dipping sauce
- **Mushroom Bruschetta** 310
Garlic-rubbed toast topped with sauteed mushrooms, herbs and balsamic glaze
- **Creamy Avocado Bruschetta** 320
Garlic-rubbed toast topped with creamy avocado, herbs and balsamic glaze
- **Peri Peri Cashew Nuts** 320
Cashew tossed with peri peri powder
- **Crispy Fried Lotus Stem** 325
Tossed in burnt garlic and dried chilli with hot and sweet sauce
- **Crispy Corn** 345
Corn kernels wok-tossed in chili sauce
- **Cheese & Chili Toast** 275
Garlic bread topped with melted cheese
- **Veg Fritters** 275
Mixed vegetable slices dipped in spiced gram flour batter, deep-fried till crispy
- **French Fries** 275
Crispy and golden potato fries
- **Belgian Peri-Peri Fries** 275
Spicy and flavorful Belgian fries seasoned with Peri-Peri spices
- **Loaded Nachos (Chicken / Vegetarian)** 325 / 295
Melted cheese, roasted tomato salsa & topped with fresh coriander
- **Peanut Masala** 225
Groundnuts boiled and tossed in onion, green chili, lemon juice
- **Garlic Bread** 275
Slices of baguette brushed with garlic-infused butter
- **Masala Papad** 225
Spicy roasted papads between a fresh tomato onion, chili salsa

Govt. taxes as applicable. We levy a service charge of 10%.

Soups

- **Cream of Mushroom Soup** 225
Creamy and flavorful made with mushroom, spices, and aromatic herbs
- Tom Yum (Vegetarian / Chicken / Prawn)** 225 / 245 / 300
Thai hot and sour soup, bursting with flavors of lemongrass, lime and chillies
- Hot & Sour (Vegetarian / Chicken)** 225 / 245
Aromatic vegetables and mushroom in traditional schzwan chili and dark soy
- Manchow (Vegetarian / Chicken)** 225 / 245
Indo – Chinese thick spicy broth served with crispy fried noodles
- Spicy Noodle Soup (Vegetarian / Chicken)** 225 / 245
Aromatic vegetables and noodles chilli

Salads

- **Greek Salad** 295
Salad leaves cucumber, green and red bell pepper, tomato, olives, onion and feta cheese, lemon olive oil dressing
- **Pickled Beetroot, Walnut and Fig Salad** 349
Pickled beetroot salad, mascarpone mousse, feta crumble, caramelized figs and salad leaves
- **Garden Green Salad** 255
Wholesome medley of fresh greens, veggies and herbs
- Caesar Salad (Paneer / Chicken)** 225 / 245
Classic salad with romaine lettuce, croutons, parmesan, and creamy caesar dressing
- **Dukkah Chicken Crusted Salad** 345
Grilled chicken dukkah spice rub salad with tahini yoghurt salad, grilled green apple and pomegranate pearls
- **Watermelon Feta Salad** 300
Fresh watermelon with honey dressing along with feta cheese
- **Raw Mango and Papaya Arugula Orange Salad** 249
Fresh raw mango, papaya salad with orange vinaigrette

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Pan Asian Starters

- **Philadelphia Cheese Roll** 345
Crispy pastry filled with philadelphia cheese served with sweet chili sauce
- **Crispy Vegetable** 345
Crunchy cabbage, carrot, bell peppers, sprouts, served with dipping sauce
- **Gatsby Paneer Chili** 400
Crisp fried indian cottage cheese with green capsicum, spring onion tossed in soy, chili and garlic
- **Cauliflower Manchurian** 345
Indo-chinese appetizer made with crisp fried cauliflower in manchurian sauce
- **Madras Curry Paneer Blast** 400
Paneer tossed with curry leaves, madras curry powder, ginger garlic and aromatic seasoning
- **Plum Chili Baby Corn** 400
Deep fried baby corn tossed with chili plum sauce
- **Chili Chicken** 449
Stir-fried with spicy chili sauce, fried chicken and vegetables
- **Kung Pao Chicken Stir-Fry** 449
Stir-fried with peanuts and dried red chilies for a balance of textures and heat
- **Sichuan Chili Chicken Lollipops** 449
Deep fried lollipops wok tossed in Sichuan Chili sauce
- **Korean Wings** 449
Irresistible wings coated in korean-style marinade, offering a savory and slightly sweet taste
- **Pork Belly in Thai Basil Sauce** 649
Pork belly marinated with herbs tossed with thai basil sauce
- **Crackers Lemon Chili Prawns** 549
Prawns with chilli, lemon and garlic, kafir lime with aromatic seasoning
- **Beijing Chili Fish** 449
Fish with hot sauce, beijing style, aromatic seasoning sauce

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Pan Indian Starters

- **Cilantro Paneer Tikka** 400
Malai paneer marinated with chickpea coriander leaves, skewers, tandoor-cooked
- **Pepper Dry (Mushroom / Paneer)** 365 / 400
Choice of base tossed in curry leaf and green chili
- **Cheesy Tandoori Paneer Tikka** 400
Classic indian starter of grilled marinated paneer cubes
- **Peri Peri Broccoli** 400
Tender broccoli florets marinated in creamy spiced marinade sprinkled with chef made peri peri seasoning
- **Ghee Roast (Mushroom / Paneer)** 365 / 400
Choice of base tossed in bydagi chili and ghee paste
- **Bharwan Mushroom** 365
Stuffed mushroom caps marinated and tandoor-grilled for a satisfying earthy bite
- **Kulhad Kebab** 365
Perfect middle eastern kofta kebab, served with spicy salsa
- **Paneer Tikka Trio** 400
Three variety of paneer served with mint chutney
- **Bombay Pav Bhaji** 325
Mumbai style pav bhaji with onion and lime salad
- **Stuffed Sabakki Vada** 325
Coriander pesto stuffed crispy fried tapioca pearls with peanuts and herbs, tomato chutney
- **Crispy Fried Lotus Stem** 325
Tossed in burnt garlic and dried chilli with hot and sweet sauce
- **Yogurt and Philly Cheese Croquettes** 325
Croquettes made with cream cheese and hung curd served with pomegranate molasses
- **Masala Soya Chaap** 395
Soya chaap marinated and tossed with Indian spices served with onion tomato salsa
- **Tandoori Veg Platter** 1399
Paneer tikka, soya chaap, malai broccoli, stuffed potato, cheese kulcha
- **Tandoori Non-Veg Platter** 2500
Chicken tikka, lamb sheek, tandoori prawns, orange zest kebab

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- **Murgh Malai Chicken**
Succulent chicken marinated in a creamy blend of spices and grilled to perfection

450
- **Nati style Chicken Fry**
Traditional spicy chicken fry from karnataka

450
- **Tandoori Chicken Tikka**
Classic tandoor-cooked chicken marinated in a flavorful spice blend for a smoky delight

450
- **Persian Kebab**
Flavorful chicken marinated with middle eastern spices served with boorani dip

450
- **Pepper Dry (Chicken / Prawns / Fish)**
Chicken cubes cooked in a spicy pepper offering bold flavors

450 / 545 / 485
- **Gatsby Tandoori Chicken**
Chicken thigh leg with bone marinated with chef home made masala cooked in charcoal, yoghurt onion mint chutney

499
- **Orange Zest Murgh Tikka**
Chicken tikka morsels marinated in orange zest, thyme cooked over charcoal

450
- **Gun Powder Chicken Skewers**
Chicken marinated with chef home made gunpowder masala served with garlic chutney

450
- **Andhra Chili Chicken**
Fiery andhra delight with chicken roasted in red and green chilies

450
- **Chicken Harayali Kebab**
Cubes of chicken, fresh coriander, mint, dill, spinach grilled to perfection

450
- **Dijon Tandoori Pomfret**
Fresh pomfret marinated with chef special masala served with mint chutney

650
- **Chettinad Chicken Roast**
Flavorful chettinad-style chicken roast

449
- **Ghee Roast (Chicken / Prawns)**
Roasted with vibrant spices and ghee

449 / 549
- **Lamb Seekh Kebab**
Minced lamb kebabs infused with spices, skewered

599
- **Chettinad Lamb Roast**
Lamb roast with the bold flavors of chettinad spices

599

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- **Lamb Galouti**

Pan seared Indian spiced lamb patties served with saffron bread

549
- **Fish Tikka (King Fish 250 gm)**

Fresh king fish marinated with chef spices roasted in tandoor, served with mint chutney

800
- **Vietnam Fish Tikka**

Sea basa fish marinated with Indian spices served with mint chutney, curd onion

499
- **Tandoori Prawns**

Jumbo prawns marinated in tandoori spices and grilled

545
- **Pesto Chicken Tikka**

Chicken marinated with fresh basil sauce cooked in tandoor served with mint chutney

450
- Rava Fry (Seer Fish / Prawns)**

Fresh king fish coated in semolina and shallow-fried until golden brown

545
- **Tawa Fry Seer Fish**

Seer fish marinated and shallow-fried on a tawa

545

European Starter

- **Jalapeno Cheese Pops**

Deep fried jalapeno balls served with mexican salsa

350
- **Quesadilla (Vegetarian / Non-Vegetarian)**

Mixture of cheddar and mozzarella cheese,seasoned green and red bell peppers wrapped in a toasted tortilla wrap

335 / 400
- **Crispy Fried Peri Peri Potato Wedges**

Served with mustard mayonnaise

295
- **Mezze Platter**

Pita bread served with hummus, babaganoush, tzatziki, arabic pickled veg and fatuous.

400
- **Chicken Wing (BBQ Sauce / Peri Peri Sauce)**

Crispy chicken wings smothered in a sweet and tangy homemade bbq sauce

450
- **Fried Chicken Tenderds**

Crispy fried chicken tenders fried in golden brown served with spicy dip

450
- **Teriyaki Chicken Satay**

Marinated in teriyaki sauce, grilled to a savory-sweet finish

450
- **Butter Garlic Prawns**

Prawns saute in garlic with creamy sauce served with garlic bread

535

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Pizza

- **Margherita** 549
Pizza sauce, fresh mozzarella, fresh basil, sliced cherry tomatoes, drizzle of olive oil
- **Georgian (Garlic Bread / Khachapuri Cheese)** 549 / 650
Stuffed melting cheese in side, served with italian garlic toum
- **Veggie Supreme** 549
Pizza sauce, onions, bell peppers, broccoli, zucchini, olives, jalapenos
- **Buffalo Broccoli** 549
Spicy sriracha pizza sauce, black olives, charred broccoli drenched in buffalo sauce
- **Jamaican Pizza (Vegetarian / Chicken)** 549 / 650
Jamaican sauce, ricotta, mozzarella, deep-fried sliced garlic, sliced bell peppers, served with feta cheese
- **Pape Varde Salsa Pizza** 549
Pesto sauce, sliced artichoke, broccoli, zucchini, sun dried tomatoes red jalapenos
- **Schezwan Kernel** 549
Schezwan pizza sauce, sweet corn kernels, onions
- **Chicken Barbeque Pizza** 650
Pizza sauce, mozzarella, BBQ chicken
- **Chicken Tikka Pizza** 650
Spicy sriracha pizza sauce, black olives, charred chicken thigh drenched in buffalo sauce
- **Pepperoni Pizza** 650
Smoked pepperoni, mozzarella, jalapeno, sundried tomato, arugula

Baos

- **Crispy Fried Paneer Bao** 500
Steamed buns with crispy paneer tossed in hoisan sauce
- **Chilli Mushroom Bao** 500
Steamed buns with hoisin chilli mushrooms
- **Korean Chicken Bao** 550
Chicken tikka and crunchy onion steamed buns, sriracha mayo

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Pasta

Spaghetti Aglio E Olio (Veg / Chicken / Prawns) 345 / 385 / 445
Classic Italian pasta with garlic, chili and olive oil

Pesto (Veg / Chicken / Prawns) 345 / 385 / 445
Spaghetti / Penne / Ravioli
Fresh basil, walnuts, Parmesan, Olive Oil Creamy Sauce

Arrabbiata (Veg / Chicken / Prawns) 345 / 385 / 445
Spaghetti / Penne / Ravioli
Spicy tomato-based Italian pasta

Alfredo (Veg / Chicken / Prawns) 345 / 385 / 445
Spaghetti | Penne
Creamy Italian pasta dish with a velvety sauce

- **Lasagna Veg** 500
Layered Italian pasta dish with rich Tomato Sauce, Béchamel and cheese
- **Porcini Wild Mushroom Risotto** 459
Risotto cooked with porcini & wild mushrooms & tossed with loads of Parmesan cheese & butter. Finished with some drops of truffle oil

Sliders

- **Jack Patty Sliders** 345
Patty made from jackfruit, offering a meaty texture and rich taste
- **Crispy Veggie Sliders** 345
Crunchy patty loaded with mixed veggies
- **Crispy Chicken Sliders** 385
Crispy and succulent chicken patty accompanied by fresh toppings and mayo
- **Spicy Lamb Sliders** 495
Masala infused patty of lamb between the bun

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Barn Yard Eggs

- **Egg Ghee Roast** 345
Boiled eggs roasted with vibrant spices and ghee
- **Egg Pakora** 345
South indian specialty featuring boiled eggs cooked in a spicy pepper and tamarind-based chutney, coconut chutney
- **Asian Chili Egg** 345
Stir-fried eggs infused with the flavors of chili and soy
- **Omelette** 275
Masala | Plain | Cheese

Dim Sum

- **Spinach and Corn Har Gow** 400
Dumplings filled with vibrant spinach, sweet corn, and aromatic seasonings
- **Mushroom Truffle Har Gow** 400
Dumplings featuring earthy mushrooms and the luxurious touch of truffle oil
- **Thai Curry Vegetable Shumai** 400
A fusion of thai flavors in dumplings, filled with curry-spiced vegetables
- **Minced Vegetable and Water Chestnut** 400
Green dumplings with exotic vegetables
- **Cream Cheese Dumplings** 400
Cream cheese, asparagus, water chestnut and herb dumplings served with crispy chili oil
- **Chicken Sriracha Har Gow** 500
Dumplings with a kick, filled with a blend of minced chicken highlighted by sriracha
- **Shrimp and Chive Pot Stickers** 549
Delicate pot stickers filled with shrimp and aromatic chives

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Singnature Sushi Rolls

- **Avocado Elegance** 651
Tantalizing uramaki roll boasting a harmonious blend of creamy avocado, crisp cucumber
- **Classic California Roll** 595
Avocado, cucumber, cream cheese
- **Asparagus Tempura Roll** 619
Crispy fry asparagus, tempura avocado and crispy tempura
- **Rock and Roll Corn** 595
Corn tempura with avocado and asparagus
- Firecracker Sushi Roll (Non Veg / Prawns)** 625 / 700
A burst of flavor with firecracker uramaki roll inside, discover the satisfying crunch of tempura chicken, cucumber and avocado
- **Korean Kimbap Veg** 595
Aromatic blend of sesame oil infused sushi rice, carrot strips, spinach, crisp cucumber, topped with zesty kick of kimchi mayo
- **Crispy Chicken Pink Sushi** 625
Pink sushi rice, crispy asparagus tempura, creamy avocado, cucumber, tender carrot, tangy tuna, beetroot, hint of creamy sauce topped with drizzles of honey mustard and eel sauce
- **Tempura Fried Prawns** 780
Cream cheese mayo, togarashi and tempura prawns
- **Spicy Salmon Roll** 780
Spicy salmon with chives, cucumber, lettuce and caviar

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Pan Asian Mains

- **Thai Green Curry with Jasmine Rice** 550
Fragrant Thai coconut curry with vibrant flavors and a hint of heat, complementing vegetables
- **Paneer in Hot Schezwan Sauce** 400
Indian cottage cheese in hot red sauce with hints of star anise
- **Thai Red Curry with Jasmine Rice** 550
Spicy Thai coconut curry with vegetables and protein, offering a balance of flavors and heat
- **Chicken Chili Gravy** 449
Classic dish with bell peppers and onions spiced to perfection
- **Schezwan Style Prawns** 525
Schezwan peppers & red chili gravy

Continental Main Course

- **Herb Roasted Grilled Chicken-Mushroom Jus / Red Wine Reduction** 569
A herbed spice mix marinated chicken cooked on the grill with robust flavour and spices
- **Pork Ribs in Orange Garlic Reduction** 689
Succulent and tender pork ribs served with fresh orange reduction sauce with chimichurri
- **Grilled Jumbo Prawns with Lemon Butter Sauce** 589
Homemade lemon butter sauce with fresh parsley, mesh potato
- **Grilled Fish with Asparagus Grilled Vegetable** 650
King fish marinated with herbs, creamy leek sauce buttery mash potato

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Indian Mains

- **Paneer Tikka Masala** 400
Grilled paneer in a tomato-based curry, blending smoky notes
- **Palak Paneer** 400
Creamy spinach curry with tender paneer
- **Achari Paneer Masala** 400
Delicious northern Indian dish ,crunchy paneer,served in a creamy masala gravy
- **Mix Vegetable Jalfrezi** 365
Green peppers, onion, tomatoes and veggies stir-fry, harmonizing spices for a hearty
- **Dal Tadka** 295
Fragrant lentil stew with tempered spices
- **Dal khichdi** 310
Healthy indian dish made with moong lentils, ghee, served with pickle , raita, curd
- **Dal Makhani** 310
Creamy black lentil and kidney bean stew, rich with butter and spices
- **Chicken Kali Mirch** 449
Cubes of boneless chicken, black pepper corn, cumin, coriander, green chili
- **Gatsby Butter Chicken** 449
Tender chicken cooked in a buttery tomato sauce with mild spices, along with coriander rice
- **Chicken Saaru** 449
A tangy South Indian chicken curry, known for Being spicy and tangy
- **Goan Fish Curry** 540
freshly made masala of coconut,king fish, garlic, tamarind and red chillies
- **Prawns Kadhai Masala** 525
prawns cooked in Indian whole crushed spices masala
- **Kashmiri Rogan Josh** 595
Slow-cooked curry with tender pieces of chicken, infused with bold Kashmiri spices
- **Keema Matar and Pav** 565
Minced Lamb cooked with peas and spices
- **Green Masala Lamb Chops** 600
Curry with ground spices, yoghurt and fresh coriander with lamb shanks in all flavors Indian bread, biryani & rice

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Indian Breads

Tandoori Roti (Plain Butter)	90
Naan (Plain Butter)	90
Garlic Butter Naan	115
Kulcha (Plain Butter)	90
Lachha Paratha	100
Broccoli and Mascarpone Kulcha	250
Blend of broccoli, walnut and mascarpone cheese stuffed in kulcha dough cooked to perfect	

Biryani & Indian Aromatic Rice

• Chicken Dum Biryani	510
Chicken cooked on the bone with aromatic rice and spices	
• Donne Biryani Chicken	510
Aromatic biryani made using spices and ground masala served with salan, raita, papad	
• Lamb Biryani	605
Tender lamb cooked on the bone with aromatic rice	
• Vegetable Dum Biryani	340
Aromatic vegetables cooked on the bone with aromatic rice	
• Jeera Rice / Ghee Rice	295
Cumin tossed Rice	
• Peas Pulao	295
Green peas and ghee tossed in basmati rice	
• Curd Rice	295
Fresh yoghurt mixed with rice, tempered with mustard, topped with curry leaves served with pickle	

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Asian Rice & Noodles

Steamed Jasmine Rice	249
Fried Rice (Veg Egg Chicken Shrimp)	290 / 300 / 350 / 400
Burnt Garlic Fried Rice (Veg Egg Chicken Shrimp)	290 / 300 / 350 / 400
Schezwan Fried Rice (Veg Egg Chicken Shrimp)	290 / 300 / 350 / 400
Hakka Noodles (Veg Egg Chicken Shrimp)	275 / 285 / 325 / 365
Chili Basil drunken Noodles (Veg Egg Chicken Shrimp)	300 / 325 / 350 / 450
Schezwan Noodles (Veg Egg Chicken Shrimp)	300 / 325 / 350 / 450

Desserts

Sizzling Brownies Fudgy brownies with a twist—crunchy pretzel bits adding a salty contrast to the rich chocolate	395
Nata De Coco Panna Cotta Creamy custard infused with fresh coconut coconut, belgium chocolate garnish with fresh strawberry	415
Peach Cobbler Cassata Baked delight featuring juicy peaches under a golden, buttery crust served with cassata	415
Saffron Rabdi Tres Leches A rabdi cream and flavorful - soaked milk spongy	395
Pistachio Rose Tres leches Rich rose flavor cake in sweetened rose flavored pista milk and topped whipping cream, pistachios, rose petals	395
Gatsby Tiramisu Classic tiramisu infused with the richness of beer, creating a unique blend of flavors	395
Blueberry Cheesecake Rich cheesecake featuring the flavors of blueberry, perfect for fall indulgence	395
White Chocolate Orange Cream Brulee A rich decadent and silky smooth cream, flecked with fragrant vanilla, white chocolate	400
Gulab Jamun with Ice Cream Indian mouth watering desserts garnish with dry fruits	300

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