

Desserts

Gourmet Ice Cream 195

Options-

- Fresh Blueberry / Guava Chilli / Coffee, Rum & Raisin

Classic Ice Cream 115

Options-

- Vanilla / Chocolate / Strawberry

Devil's Chocolate Cake 295

Chocolate fudge cake soaked in rum, layered with dark chocolate truffle and mascarpone cream for a rich, indulgent treat.

Tres Leches 295

A classic Latin-American Tres Leches Cake, soaked in three kinds of milk for a rich, creamy indulgence.

Five-Star Fudge 285

A decadent, melt in mouth chocolate brownie with a rich velvety texture.

Mulberry Dark Chocolate Mousse 295

Mulberry meets Callebaut dark chocolate to present a Perfect medley of flavours in this mousse.

Pecan Pie 295

A chewy pecan caramel pie slice, baked to perfection and served with a dollop of blueberry cream

Basque Cheese Cake 275

Crème caramel with bittersweet notes and a creamy, light center—absolutely heavenly!

*We levy 7.5% Service Charge.

Our Butter Chicken

375

Boneless chicken tikka in a creamy spiced makhani gravy. Arguably India's most famous export served with garlic naan

Spiced Mutton Stew

375

The tangy brightness of green tomatoes paired with tender lamb and mild spices, served with soft, pull- apart bread.

Burnt Garlic Fried Rice

A street-style Indo-Chinese comfort dish, bursting with familiar flavors and a touch of spice.

Options:

- Chili Paneer 295
- Chili Chicken 325
- Chili Pork 335

Schezwan Noodles

250

All-time favourite!

Add on: Vegetarian:45/ Chicken: 75 / Seafood: 125

Schezwan Fried Rice

250

A Schezwan style fried rice.

Add on: Vegetarian:45/ Chicken: 75 / Seafood: 125

Indian Breads

Lachha Paratha

115

Garlic Naan

115

Heart-One Pan Meals

A comforting one-pot meal that warms the soul.

Beer Paella

This Spanish saffron and rice dish, brimming with bold aromas and vibrant flavors, is simmered with beer for an unforgettable twist!

Options:

- Vegetarian 275
- Chicken 325
- Seafood 365
- Chorizo 365

Mushroom Stroganoff

325

A one-pot nostalgic delight, featuring mushrooms simmered in wine and onion reduction, served with fragrant herbed rice.

Dal Makhani

325

Our most popular combination of dal and tadka served with cumin rice

Matar Paneer

325

The most sought-after vegetarian fare, served with laccha paratha.

Hillside Chicken Curry

295

A light recipe from the hills, featuring chicken cooked with bamboo shoots, potatoes, and chilies, served with fragrant cumin rice.

*We levy 7.5% Service Charge.

Confit Garlic Chicken

525

Tender slow-cooked garlic chicken, caramelized onions, and fiery jalapenos for a mouthwatering, spice-infused delight.

Bacon & Onion

565

Rich, creamy sauce with sweet onions and crispy bacon bites for an indulgent, flavorful treat.

Pizza Add Ons: Exotic vegetables 45 / Cheese 55

Chicken 75 / Chicken sausage 75 / Bacon 95

Mains

Pastas

Creamy Alfredo

345

The classic Alfredo, made with creamy sauce, parmesan, fresh herbs, and a touch of olives for added depth.

Italian Arrabiata

325

The quintessential Italian pasta, tossed in a fiery tomato sauce, with olives and fresh basil for a vibrant, authentic flavor.

Spaghetti Aglio E Olio Peperoncino

325

An all-time classic with garlic, chili, olive oil, and fresh herbs for a simple yet irresistible flavor.

Spaghetti Lamb Ragout

345

A refined twist on the classic Italian favorite, infused with the smoky depth of Rauchbier.

Pasta Add Ons: Exotic vegetables 45 / Parmesan on side 65 /

Chicken 75 / Chicken sausage 75 / Bacon 95 / Prawns 125

*We levy 7.5% Service Charge.

Florentine	465
Creamy garlic spinach, artichoke, cherry tomatoes, walnuts, and fresh greens for a rich and refreshing combination.	
Chipotle BBQ Chicken	515
Spicy chicken, jalapenos, grilled onions, corn, black olives, and spring onions for a bold and zesty mix.	
Byg Hot Pepperoni	545
Loaded with generous pork pepperoni and fiery jalapenos for a spicy, flavorful punch.	
Chimichurri Prawns	545
Chimichurri-marinated prawns, red peppers, and black olives for a tangy, vibrant bite	

Sourdough

Vegan Seniorita (No Cheese)	445
For the vegans, a classic pizza topped with non-dairy cheese for a delicious, plant-based twist.	
Caprino	465
Sundried tomato pesto, prunes, goat cheese, arugula, and walnuts for a savory, tangy and nutty combination.	
Four Cheese	495
A rich blend of buffalo mozzarella, blue cheese, camembert, and parmesan for a cheesy indulgence.	
Triple Mushrooms	495
Tomato sauce topped with a trio of mushrooms sautéed with thyme and triple beer, finished with a drizzle of truffle oil.	

Smash Burger

Blaze Bean Burger

295

Treat your tastebuds to a foodgasm with a spiced bean patty, grilled vegetables, and zesty bell pepper salsa.

Pesto Chick-Cluck Burger

345

Smashed chicken patty topped with basil pesto, grilled onions, and gooey melted cheese

Spiced Lamb Burger

365

Savor the ultimate spicy, flavorful lamb burger, topped with roasted bell pepper salsa and served in a brioche bun, featuring our chef's secret gourmet recipe!

Works Beef Burger

345

Double beef patty with caramelized onions, Chimichurri salsa, melted cheese, and house-made pickles for a mouthwatering bite.

Add on: Fried egg: 25/ Cheese: 55/ Bacon: 95

Pizza

Thin Crust

Margherita

445

Italian pomodoro, melted mozzarella, tomato and jalapeno relish, fresh basil, and a drizzle of olive oil for a burst of flavor.

Mediterranean Bliss

465

Roasted bell peppers, broccoli, sundried tomato, grilled onion, kalamata olives, and jalapeno, finished with parmesan, arugula, and feta for a vibrant, satisfying bite.

*We levy 7.5% Service Charge.



Kickin' Pork

275

Khakhra tacos filled with spicy, tangy curried pork and a kick of spicy pear salsa for a bold, flavorful bite.

Mojito Prawns

295

Khakhra taco filled with grilled prawns, topped with a refreshing mint and rum glaze for a burst of flavor.

Wings

Zesty Fried Wings (6pcs/12pcs)

295/495

Crispy, tangy, and perfectly seasoned, these fried wings pack a bold burst of flavor in every bite

BBQ Blue Cheese (6pcs/12pcs)

315/545

Crispy fried chicken wings tossed in tangy barbecue sauce and finished with a creamy blue cheese drizzle for irresistible flavor.

Chili Cilantro (6pcs/12pcs)

285/525

Marinated in coriander, chilies, and herbs, then grilled to perfection.

Byg Garlic Parmesan (6pcs/12pcs)

295/545

Delightful patty of vegetables and mushrooms with cheese, grilled onions and jalapeno.

Platter Of Wyngs

845

Indulge in our curated platter of magical chicken wings, where you no longer have to choose—enjoy them all! This journey of bold spices and secret recipes takes you through our chef's wildest chicken experiments, each bite a flavorful adventure.



Baos

Chilli Paneer Bao 265

Spicy paneer and peppers in a savory soy glaze, topped with crispy garlic, served in soft, pillowy open-face baos for the perfect bite.

Chilli Chicken Bao 265

Freshly steamed open-faced baos, stuffed with zesty street-style chili chicken for a burst of flavor.

Naga Pork Bao 285

Soft, steamed open-faced baos filled with stir-fried pork, infused with the fiery heat of Naga chili

Lamb Bulgogi Bao 325

Steamed open-faced baos filled with tender Korean barbecue grilled lamb, bursting with smoky, savory flavors

Tacos

Grilled Baby Corn 250

Khakhra tacos filled with grilled baby corn, creamy guacamole, and tangy sour cream for a satisfying crunch.

Coastal Chicken 250

Khakhra tacos filled with curried chicken, sweet apricot chutney, and zesty raw mango salsa for a flavorful fusion.

Byg String prawns

375

Crispy, golden prawns wrapped in a crunchy, delicate thread for the perfect bite

Golden Crisp Calamari Rings

395

Classic spice-dusted fried calamari rings – a BYG favorite!

Mutton

Iranian Seekh Kebab (Full/Half)

425/255

Juicy minced lamb kebabs, grilled to perfection on a traditional charcoal sigdi.

Mutton Pepper Fry

475

Boneless! An iconic mutton preparation passed on for generations.

Pork

Ham & Cheese Turnovers

325

Savory pork, smoked ham, and melt-in-your-mouth Swiss cheese.

Provincial Pork Brewski Bombs (Full/Half)

250/150

A bold and spicy dish that captures the vibrant, unmistakable flavors of South India.

Pork Q Pine (Full/Half)

350/195

Beer-braised pork and chorizo, served with a one-of-a-kind crunchy texture.

Flame-Kissed Chicken Brewski Bombs (Full/Half) 250/150

Spicy, bite-sized delights with tender chicken filling, all wrapped in soft, golden naan for the perfect bite

SFC 365

A homegrown twist on the Silicon Valley Fried Chicken, served with crispy potato wafers for an extra crunch.

Thai Roasted Chilli Chicken 365

Crispy fried boneless chicken, tossed in a fragrant and smoky roasted chili sauce

Chicken Suya Kebab (Full/Half) 275/165

Chicken infused with African spices.

Chicken and Cheese Kafta Kebab (Full/Half) 275/165

A delicious combination of seasoned minced chicken and creamy cheese

Seafood

Louisiana Pepper Fish Finger 395

A classic Louisiana fish dish, crispy and flavorful served with crunchy potato wafer

Spicy fish in Black bean sauce 395

Sliced fish, ginger, fresh red chilies, scallions and black bean sauce.

Ginger Scallion Prawns (Full/Half) 345/195

Succulent prawns wok-tossed in a fragrant blend of fresh ginger, scallions, and creamy coconut milk for a burst of flavor in every bite.

Southern Prawn Brewski Bombs (Full/Half) 280/175

Tender prawns cooked in a rich mix of aromatic spices and coconut milk, encased in warm naan parcels for a delightful bite.

Garlic Onion Bread

Crafted with our signature sourdough and crowned with a golden onion and cheese filled crust.

Options:

- Garlic and herbs 150
- Fried caper and cheese 215
- Chicken and avocado 195
- Pork ham, parmesan and arugula 275

Crispy Potato Wedges 265

Crispy, golden deep-fried potato wedges, hand-cut and dusted with smoky BBQ seasoning.

Honey Chilli Lotus Stems 275

A classic favorite! Crispy lotus stems tossed in a sweet and spicy honey chili sauce

Chilli Cheese Rolls 265

Golden-fried rolls bursting with molten cheese, fiery Naga chilies, and fresh scallions

Soy Glazed Chilli Cottage Cheese 315

Silky-soft paneer stir-fried with onions and capsicum, all coated in a flavorful chili soy sauce

Chicken & Egg

Katafi Fried Egg 245

Mildly spiced, hard-boiled country eggs wrapped in crispy kataifi layers for a delicious crunch

Hefeweizen Chicken Corndog 250

Chicken sausage nuggets encased in a rich, hearty batter for a satisfying crunch

Signature Nachos

Crispy golden nachos smothered in oozy queso fundido, topped with fresh tomato salsa and sour cream.

Options –

- Classic 295
- IPA Smoked chicken 325
- Stout & beef con carne 325

Gochujang Cottage Cheese Puffs

265

Baked puff rolls with a bold Indo-Korean fusion of flavors.

Peanut Salad Wonton Cups

225

Fresh, crunchy vegetables and roasted peanuts piled high in crispy wonton cups for a burst of flavor black pepper. Served with mint chutney.

Guacamole and Millet Crisps

295

Served with beer jellies, crunchy millets, a zesty chili sauce, and a refreshing avocado kosambari.

Cottage Brewski Bombs (Full/Half)

250 /150

Tandoori-grilled paneer, fragrant mint chutney, and onions wrapped in a warm naan parcel.

Pickled Mushroom Bombs (Full/Half)

225/135

A flavorful creation featuring the earthy richness of mushrooms, all nestled in a soft, pillowy naan.

Crunch Wars: Corn Edition

225

On popular demand, your favorite bar snack!



Appetizers

Vegetarian

Byg Battered Onion Rings (Full/Half) 285/175

Golden onion rings, crisped to perfection in a batter made with Byg's signature Wit beer. Finished with a zesty blend of mint, lime, and chili dust.

Bruschetta Crackers 225

A delightful medley of flavorful bread crisps.

Summer Time Cornetto 285

Crunchy cones brimming with bold Tex-Mex flavors, crowned with delicate kataifi slivers for a perfect finish.

Danish Mushroom Croquette 265

A golden, crispy delight with a rich, gooey mushroom-filled center.

Couscous and Goat Cheese Arancini 285

A Mediterranean twist on the classic fried rice ball, featuring flavorful couscous and a creamy goat cheese center.

Golden Quinoa Fritters (Full/Half) 285 /175

Crispy fritters with a modern flair, packed with the hearty goodness of quinoa and flavorful lentils.

The Fritter Uprising 295

A tempting medley of our signature fried delights—couscous arancini, mushroom croketta, and golden quinoa fritters.

*We levy 7.5% Service Charge.