



THE TYD SET SPREAD



1 Drink + 1 Starter + 1 Main + 1 Dessert

All this at just ₹599++ (Veg) / ₹699++ (Non-Veg)

Every Day 12-7 PM

Soup

Soya Custard Soup

Egg custard, caramelised mushrooms and scallions

Vietnamese Style Coconut & Turmeric Soup 248/318

(Veg / Prawn)

Bold and tasty steaming hot pot of turmeric coconut broth with flavours of lemongrass and asian spices

Hot 'n' Sour Sichuan Style Wonton Soup 248/278

(Veg / Chicken)

Plump dumplings served in a piping hot bowl of spicy, sour soup seasoned with soya vinegar, coriander leaves and spring onion

CLASSIC PAYA 298

Flavoured mutton bone soup with indian spices

Cajun Seafood Cream Soup 338

Boasts flavours of seafood complemented with louisiana herb (cujun and creole tomato sauce and garlic, served with cheese straws

Salad

Burrata & Muhammara Salad 388

Fresh Burrata cheese seasoned with dried black olive and pomegranate moulis, sea salt & tomato powder, mixed with a leafy salad and served with a muhammara dip and zaatar lavash crisp

Fattoush-Style Falafel & Samosa Salad 318

Falafel, samosa, hummus, and baba-ghanoush with chilli flatbread, mint labneh and lettuce

Chilled Melon Tower Salad 318

Mixed sprouts, watermelon, musk melon, and balsamic pearls in a vegan cheese dressing, mix lettuce served with nutty muesli bars, top up edible flower

Chicken Caesar Salad 368

Assorted lettuce, tossed in a creamy Caesar dressing (egg yolk, parmesan, olive oil and garlic) served with parmesan skin and chimichurri (mixed green herbs, fresh chili, garlic, oil and lemon juice) chicken skewers

Veg Caesar Salad 318

Assorted lettuce, tossed in a creamy Caesar dressing (egg yolk, parmesan, olive oil and garlic) served with parmesan skin and chimichurri (mixed green herbs fresh chili, garlic, oil and lemon juice)

Appetizers

Red Amaranth & Beetroot Filo 368

Baked flaky (fillo) savoury (filled with red amaranth feta, haoulimi, ricotta and beetroot) served with tamarind-based smoked fig chutney

Spinach, Corn, Cheese & Dalia Kibbeh 348

A classic Levantine stuffed croquette consisting of cracked wheat, (stuffed with fresh corn, spinach and fresh mozz, haloumi and cheddar). Served with a smoky muhammara dip.

Cottage Cheese Pops 368

Crunchy crumbed cottage cheese, jalapeno parcels of gooey goodness; served with a spicy Sriracha yogurt dip

Cream Cheese Roll 338

Steamed cream cheese dimsums with chili

Soya Pepper Tofu 338

Crispy fried silky tofu tossed in pepper soya sauce

Scallion wings 368

Chicken wings coated with mix green herb sauce

Lotus Stem Chinese Bhel 368

Crunchy Lotus stem chips tossed in a spicy, tangy sauce with vibrant peppers, cabbage and fried noodles finished off with wasabi peanuts

Stir Fry Bok Choy, Mushroom & Tofu 388

A light, flavoursome stir-fry veggies and mushroom tossed in garlic-soy sauce

Grande TYD Nachos 368/408

(Veg/Chicken)

Homemade Corn nachos topped with salsa, refried beans, guacamole, cheese sauce and sour cream

Crispy Spring Rolls 348/398

(Veg/Chicken)

Savoury rolls filled with winter veggies

Chilli lemon Pepper Lotus Stem 368

Lotus stem chips tossed in robust Indian spices & curry leaves, finished off with a splash of lemon

Peri peri wings 368

Crunchy fried chicken wings hand tossed in peri peri

Naga Chili Pork 508

Chunks of pork cooked in naga chili sauce

Pepper spiced Eggs 278

Fried eggs tossed in pepper spice sauce

Shivaji Nagar Kebab 368

Southern spiced crispy fried chicken kebab

karukudi Chicken (Sukka chicken) 🍛	368
Aromas of curry leaves and southern masala	
Golichana Mamsam 🍛	458
Fiery mutton chunks cooked with local spices	
Patrani Machi 🐟	418
Lemon cilantro fish fillet covered with banana leaf	
3 Pepper Chicken/ Mushroom 🍃🍃	398/368
Chicken/Mushroom tossed in white, green and black pepper along with Indian spices and sauces	
Lamb Quinoa Cheese Balls 🍃	458
Velvety lamb mince with a cheesy centre, coated with quinoa and fried; served with whole grain mustard sauce	
Chicken AOP with Garlic Focaccia & house salad 🍛	398
Juicy chunks of chicken grilled in , garlic, olive oil and chilli peppers with cherry tomato , olives ; served with focaccia and our house salad	
Crispy Sesame Chicken 🍛	398
Chicken strips coated in a sesame batter and fried, topped with fried leeks and drizzled with spicy, green chilli oil	
Malaysian Chicken Sambal 🍛	398
Chicken pieces pan-fried in a deliciously spicy, finger-licking sauce	
Chicken Fajita Wings 🍛	398
Southwestern style spice fajita dusted deep fried hot wings. served with pickled jalapeno sour cream dip	
Masala Chicken Popcorn 🍛	368
Succulent bite-size pieces of chicken batter fried, tossed in a special house spice mix (chat masala chilli powder,black salt, chipolte seasoning) and served with garlic aioli	
Coastal Tawa Seer Fish 🐟	628
Seer fish slice shallow fried in chilli Mangalorean spices and cooked on a tawa	
Mangalorean Ghee Roast 🍃🍃🐟	398/418/488
(Paneer/ Chicken/ Prawn) Paneer cooked in pure ghee and chilli spices from mangalore	
Andhra Chilli Chicken 🍛	398
Chicken cooked in fresh green chillies, garlic and curry leaves	
Crispy Chilli Mustard Fish 🐟	418
Batter fried fish, tossed in a flavourful chilli mustard sauce	

Cheese Butter Garlic Stuffed Prawns 🐟	448
Prawns topped with chilli, garlic, herbed butter and (Cheddar, Parmesan) cheese, baked and served with a fresh house salad	
Firecracker Prawns 🐟	508
Marinated prawns wrapped in wonton threads and fried, served with a spicy dipping sauce	
Nilgiri Lamb Chops 🍃	648
Lamb chops marinated with coriander, mint green chilli and garlic spices	
Sweet & Sour Spareribs 🍛	448
Juicy pork ribs baked in a perfectly balanced, sticky sweet and tangy BBQ sauce	
Pork Sichuan Chilli 🍛	428
Fiery pork stir fry with tongue-tingling Sichuan peppercorns and bright, fresh herbs	
Smoked Oink BBQ Balls 🍛	418
Seasoned Pork meatballs wrapped with bacon and glazed with an in-house BBQ sauce (smoked chilli, bbq sauce, tomatato) and apple salad- Sperlonga Coast, Latina, Italy	
Bourbon Braised Short Ribs 🍛	508
Slow cooked Ribs braised in bourbon bbq (whisky, bbq sauce, herbs and Worcestershire) seasonal sald	
Kodava Smoked Pandi Masala 🍛	428
Spicy, rich and flavourful pieces of tender pork with a distinct flavour of Kachampuli and green pepper	
Soy Chilli Buff 🍛	428
Succulent slices of buff roasted in garlic, chilli and soy	
Coconut Chilly Buff 🍛	438
Juicy chunks of buff tossed in onions, chillies and Indian Spices, finished off with coconut and curry leaves	

Tandoor

Vegetable Seekh Kebab 🍃	348
Veg seekh topped with a combination of 3 cheese, served with a spicy bell pepper coulis roasted beetroot, mint and tomato garlic dip	
Balochi Aloo 🍃	348
Stuffed potatoes filled with vegetables, cottage cheese, cashews and dry fruits, with cardamon yogurt, a spicy pomegranate salsa served with and lachha salad, pineapple dip	
Stuffed Multani Paneer Tikka 🍃	398
Cottage cheese marinated with red chilli spices and yogurt, stuffed with dry fruits and spices and finished off in a tandoor. served with tomato garlic dip	
Tulasi Paneer tikka 🍃	358
Cheesey basil marinated tandoori paneer tikka	
Tandoori Kumbh 🍃	368
Redchilli Spiced yogurt button mushrooms stuffed with cheese, served with Blue pea papad, pickled onions and raw mango dip	

Lamb Over Chicken 458

Stuffed chicken breast with tempered minced lamb

Banjara Chicken Tikka 418

Chicken marinated with yogurt, cream and cashew served in a smoking tandoori pot with pickled onion, and mango dip

Magreb Spiced Chicken Kebab 438

Tender chicken Marinated in a blend of aromatic middle-eastern spices and grilled to perfection. Served on a bed of flavoured yogurt and salad

Karachi Tandoori Chicken 318/628

(Half/Full)

Indian spiced chicken on the bone, with a distinct flavour of mustard oil, cooked in a tandoor and served with fluffy kulcha, pickled onions and raw mango dip

Tandoori Chicken Momos 368

Charred chicken momo served with mint chutney

Tandoori Pomfret 688

Pomfret marinated with tandoori red masala

TYD Fish Tikka 458

Chunks of fish infused with lemon vodka, kaffir lime and lemongrass marinade

Peri peri Prawn 508

Prawns marinated in peri peri paste & cooked in clay oven

Zataar Murgh Tikka 398

Malai murgh tikka with a twist of zataar spice rub

Lamb Seekh With Brown Onion Pate 448

Lamb mince mixed with spices, onion, garlic and chillies, cooked in a tandoor with skewers and served with pickled onions, khamiri roti and raw mango dip

Dim Sum

Vegan Sesame Tofu gyoza 368

Bok Choy Wrapped Chicken 398

& Water chestnut

Cantonese Chicken and Shitake 398

Prawn Hargao 448

Pork Shumai 448

Cream Cheese Dumplings 328

Assorted Dimsum Platter 948

12pcs- choice of 6 veg/3 chicken/3 prawn

Bao

Roasted Chilli Crispy Bao

(Veg/ Chicken/ Prawn)

368/398/418

Sashimi

Salmon 598

Tuna 628

Prawn 598

Sesame crusted tuna sashimi 598

Torched Salmon & Miso Sashimi 628

Nigiri

Avocado Nigiri 278

Cucumber Nigiri 258

Gochujang Tofu 298

Teriyaki Babycorn 278

Tuna Nigiri 628

Salmon Nigiri 598

Crab Sticks Nigiri 448

Omlette Nigiri 348

Prawns Nigiri 448

Maki Rolls (4pcs)(8pcs)

Sweet Potato Tempura 278/448

& Avocado Roll

Stuffed with Crisp Sweet Potato, pickled carrot avocado and Seasoned Rice

Cream Cheese California Roll 298/488

Cucumber, avocado, pickled carrot and cream cheese

Crispy Spicy Avocado Maki 278/468

Avocado, tanuki flakes, Jap mayo, togarashi and iceberg lettuce

Crispy Chicken & Jalapeno Maki 298/488

Crispy panko chicken, Japanese mayo and jalapeno

Dragon Roll 🐟 318/558
Shrimp tempura, cucumber, avocado, teriyaki & sriracha sauce

Tiger Roll 🐟 348/578
Fried roll with shrimp, imitation crab, avocado, cucumber and sticky bbq sauce

Salmon and Sriracha Cream Cheese ★🐟 368/598
Avocado, salmon, cucumber and sriracha cream cheese

Mixed Seafood Volcano Maki 🐟 418/688
Stuffed with cucumber, avocado, cream cheese, prawns and topped with salmon & crab, drizzled with sriracha sauce

Crispy California Maki 🌱 328/528
Avocado, cucumber, Jap mayo, crab sticks tobiko roe and fried crab

Platter

Sushi Platter 🌱🍣🐟 1598
4 Pc Nigiri/ 4 Pc Sashimi/ 4 pc Non Veg Maki Roll
4 Veg Maki Roll

Non Veg Maki Roll Platter 🍣🐟 898
3 varieties, 4 pcs each

Pizza {10 inch}

Classic Margherita Pizza 🌱 368
Cherry Tomatoes, mozzarella cheese, olive oil and marinara sauce

Alfungi Pizza 🌱 528
Italian pizza that is traditionally topped with tomato sauce, mozzarella cheese and mushroom

Exotic Veg Pizza 🌱 498
Basil pesto, asparagus, artichoke, shitake, zucchini, olives, fresh mozzarella and marinara sauce

Pesto Burrata Pizza 🌱 558
Tomato sauce, sun dried cherry tomatoes, basil pesto and burrata cheese .

Angry Panda Pizza 🌱 498
Indo chinese chilli chicken, bell pepper and onion

Naga Chili Pepporoni Pizza 🌱 598
Home made chilli peproni pizza

Shrimp & Chicken Chorizo Pizza 🐟 538

Turkish Pide 🌱🍣🐟 428
(Spinach, Feta and Caramelized Onion)
Pide is an oval-shaped flatbread baked with Spinach and caramelized onion

Turkish Pide- Bacon & Sausage 🌱🍣🐟 458
Pide is an oval-shaped flatbread baked with Bacon & sausage

Turkish Pide- Prawn and Alfredo 🌱🍣🐟 458
Pide is an oval-shaped flatbread baked with Alfredo prawns

Moroccan Chicken kabab 🍣 498
Smokey Moroccan spiced chicken cubes, topped over marinara sauce and gooey cheese, picked onion and feta crumble

Burgers

Double Patty Chicken Burger 🍣 418
Double grilled chicken patty burger with double the amount of cheese in the charcoal bun

Curry Lamb Burger 🍣 458

Classic Buff Cheese Burger 🍣 458
Grilled buff patty, cheese, caramelised onions, mushrooms, lettuce, pickles and fried egg inbetween charcoal buns

Pesto Paneer Burger 🌱 318

Mains

lamb Stew 🌱 578
Slow roasted lamb shank,creamy mashpotato, herb vegetables

Ricotta shell pasta 🌱 398
Spinach ricotta pasta baked with creamy cheese sauce

Herb Grilled Chicken Breast 🍣 398
Herb marinated chicken breast with mash and saute vegetables

Charmole Chicken 🍣 458
Roasted charmole marinated chicken, herb oil rice, house salad

Red Paprika Chicken 🍣 458
Paprika chicken, pilaf rice,sauce vegetables, pepper sauce

Truffle Scented Ravioli 🌱★ 398
Duo of mushrrom stuffed in hand made ravioli with truffle sauce

Wild Mushroom Risotto 🌱 508
Arborio rice, cooked in a white wine and mushroom sauce with parmesan cheese, topped with rocket lettuce.

Alfredo Penne Pasta 🌱🍣🐟 348/398/418
(Veg/ Chicken/ Prawn)
Penne Pasta tossed in a rich cream sauce made with parmesan cheese, and seasonings, served with seasoned bread.

Arabitta Penne Pasta 🌱🍣🐟 348/398/448
(Veg/ Chicken/ Prawn)
Penne pasta tossed in a spicy tomato sauce

Govt taxes as applicable

🌱 Vegan 🌱 Veg 🍣 Non-Veg 🐟 Seafood 🥚 Contains Egg ★ Signature Dish

Stir-Fried Udon Noodle

(Veg/ Chicken/ Prawn)

Simple one-pan meal loaded with vegetables in an incredibly flavorful sauce that will have you craving for more

348/368/448

Classic Fried Rice

(Veg/ Chicken/ Egg/ Prawn)

Hearty mix of long grain rice, vegetables, spring onions and seasoning

318/368/348/448

Veg Green Thai Curry & Jasmine Rice

A mouth-watering coconut based curry that gets its flavor from Green Curry Paste, Thai basil, kaffir lime leaves and loaded with vegetables

418

Chili Chicken with Mushroom

Chicken and mushrooms tossed in an intense Asian chilli sauce

418

Stir Fry Mushroom, Tofu & Broccoli

Super flavorful Asian inspired stir-fry featuring crispy tofu, crunchy broccoli & tender mushrooms

418

Ramen Bowls

Choose Your Broth-Sambal Chilli/Laksa/ Chicken Broth

Sambal Broth

Tofu aspa/ Chicken/ Pork

418/448/598

Laksa

Tofu aspa/ Chicken/ Pork



418/448/598

Chicken Broth

Tofu aspa/ Chicken/ Pork

418/448/598

Broccoli & Mushroom Stir Fried Koithio

(Veg/ Chicken/ Pork)  

Smokey flat noodles, one of the most popular street foods of Malaysia

348/368/428

Red Thai Curry with Jasmine Rice

(Chicken/ Prawn)

A blend of lemongrass, galangal, fresh red chillies coconut milk and fragrant spices

428/458

Nasi Goreng

Indonesian fried rice with a sweet, salty and perfectly savory flavour, served with prawns crackers and runny egg

468

Fish n Chips

Seasoned fish dipped in a batter, fried and served with chips and jalpenos sour cream

488

Pork Ribs in Jerk

Pork ribs cooked in jerk sauce (african bbq, mix veg soy, brown sugar, chilli, celery and ginger garlic) served with fondant potato's (butter galzed slow pan cooked) and greens (buttered garlic beans broccoli and zucchini)

548

Sichuan Pork & Sticky Rice

Juicy pork cooked in a sticky Asian sauce, served with jasmine rice, salad and fried bok choy

448

Massaman Buff Curry

A rich, flavourful and mildly spiced Thai curry with undertones of cumin and coconut cream

488

Pepper Herb Crusted Tenderloin Steak

Grilled buff tenderloin steak served with flavoured mash (jalapeno, black olives), char grilled veggies (carrot, zucchini, pumpkin and red wine jus (red wine flavoured demi glaze) .

508

Indian

Angeethi Wali Dal Makhni

A rich and creamy stew of whole black lentils and kidney beans, charcoal smoked and finished off with butter

348

Mix Vegetable Kholapuri

Seasonal vegetables, cashew gravy, kholapuri masala

368

Paneer Kadai

Super delicious dish with bell peppers and cottage cheese in a fragrant sauce

378

Murgh Kali Mirchi

Chicken cooked in cashew and black pepper gravy

458

Butter Paneer

(Veg/ Chicken)

Moist and juicy paneer pieces cooked chunky tomato and cashew gravy

398/428

Sali Murgi

Famous Parsi style gravy cooked in an onion gravy topped with potato straws

398

Chicken Dum Biryani

Layers of fragrant basmati rice over chicken marinated in a rich, delicious mix of spices and yogurt

398

Mutton Donne Biryani

Spicy, aromatic pulao style biryani made with short grain rice, special blend of spices and herbs

418

Mutton Rara

A unique mutton semi dry gravy with a combination of mutton pieces and mince, cooked in a myriad of spices

488

Dhaniya Murgh

Chicken cooked in hara masala gravy

438

Raw Mango Prawn Curry

Fresh prawns with raw mango, coconut and curry leaves

528

Meen Gassi

Mangalorean style fish curry

488

Yellow Dal tadka

Classic dal tadka

298

Govt taxes as applicable

 Vegan  Veg  Non-Veg  Seafood  Contains Egg  Signature Dish

Accompaniments ●

Roti	68
Butter Roti	78
Naan Plain	78
Garlic Naan	98
Butter Naan	88
Cheese Garlic Naan	128
Kulcha	78
Masala Kulcha	118
Chefs Special Kulcha	128
Khamiri Roti	78
Lachha Paratha	68
Malabar Paratha	78
Peas Pulao	228
Chee Rice	228
Steam Rice	178
Jasmine Rice	208
Jeera Rice	228

Desserts

Deconstructed Tiramisu ●	348
Mascopone cheese based mousse with almond sponge & kaluva flavour, served with blubberies, coffee flavours ofjellies, micro sponges and finished with coffee foam & rum pearls, with a chocolate tulie	
Passion Fruit Baked Cheese Cake ●	378
Italian styled baked cheese cake, made up of coconut short bread as a base & creame cheese infused with passion fruit	
Brownie & Cranberry Mousse Bars ●	348
Chewy brownie with a layer of cranberry mousse covered with crunchy chocolate, piping pastery cream on the top. served with tulie & honey comb as a garnish	
Coffee Toffee Pudding ★●	348
Dessert made up of jaggery with coffee flavoured. Contains dates, prunes, and served with toffi sauce & orange ice cream and presented in brandy flambee	
Hazelnut and Strawberry Dacquoise ●	348
Its Mousse cake with hazelnut and almond flavoured sponge as a base covered with mirror chocolate glaze, touch of strawberry puree, served with fresh strawberries or strawberry foam.	
Coffee Caramel Enternet ●	298
Two flavours well together caramel and coffee mousse cake	
Seasonal Tres Lichi ●	348
Delectable treat combines of mango flavours	

Govt taxes as applicable

 Vegan
  Veg
  Non-Veg
  Seafood
  Contains Egg
  Signature Dish