

BAR BITES

GUN POWDER MAKHANA

Crispy roasted makhana tossed in butter lemon salt peri peri dust & gun powder.

CHANNA GARLIC FRY

White Chickpeas deep fried with whole garlic deep fried with spices

FINGER MILLET CHUROS

Crispy Deep fry ragi & sesame millet churros, peri peri & chat masala.

SOUR DOUGH BITE

Deep fried over night fermented dough with sour cream.

BELLULLI CHICKEN KABAB

Deep fried chicken pieces marinated with local spices, garlic and curry leaves.

STARTER: VEGETARIAN

GARLIC FLAT BREAD

Wood-fired, oven-roasted Napolitan style dough garlic bread with garlic confit

GARLIC CHEESE BREAD

Wood-fired, oven-roasted sour dough garlic bread with garlic confit & cheese

ONION RINGS

Cajun spiced onion rings served with chili garlic aioli

MUSHROOM GALOUTI

Minced mushroom marinated with Indian spices, panfried served with saffron bread.



NACHOS

Corn tortilla chips topped with refried beans, served with tomato olive salsa & sour cream.

CRISPY FRIED POTATO WEDGES

Served with mustard mayonnaise.

FRENCH FRIES

Served with mustard mayonnaise.

LOADED CHEESE FRIES

Crispy fries topped with cheddar cheese, jalapeños & bean sauce.

HARISSA PANEER QUESADILLA, GARLIC TOUM

Cottage cheese tossed coated with harissa grilled and folded in quesadilla in tortilla.

MEZZE PLATTER

Pita bread served with hummus, babaganoush, tzatziki, Arabic pickled veg and Fattoush.

OLIVES & JALAPENO STUFFED PANEER TIKKA ROLL

Malai paneer roll stuffed with olives, jalapeno and mascarpone cooked in clay oven.

BOMBAY PAV BHAJI

Mumbai style pav bhaji with onion and lime salad.

PERI PERI TANDOORI VEG & SOYA CHAAP

Peri peri marinated soya chap and vegetables cooked in clay oven.

FOOD

JACK FRUIT TACO

Tender Jackfruit cooked with onion, mustard seeds, curry leaves and chilies filled in deep fried tortilla shell topped with curried mayonnaise.

WA MUSHROOM

Wok tossed mushrooms mixed with hot seasonings from WA tribes.

CRISPY FRIED LOTUS STEM

Tossed in burnt garlic and dried chili with hot and sweet sauce.

SPICY ROASTED PANEER

Deep fried cottage cheese tossed with home made Thai roasted chili sauce and Thai basil.

BROCOLLI AND MASCARPONE KULCHA, CONFIT TOMATO

Blend of broccoli, walnut and mascarpone cheese stuffed in kulcha dough cooked to perfection

DAHI & PHILLY CHEESE KEBAB

Croquettes made with cream cheese and hung curd served with pomegranate molasses

WILD MUSHROOMS AND AVOCADO TOAST

Garlic roasted mushrooms and mashed avocado on sour dough toast

BAKED BRIE MUSHROOM

Baked brie cheese with assorted mushroom in Neapolitan style bread and topped with arugula salad.

CHOW MEIN SPRING ROLL

Crispy roll filled with street style noodles and vegetables.



ANGARA PANEER TIKKA

Malai paneer cubes marinated with red masala, onion, tomato's and dry red chilly cooked in clay oven

STARTER: NON-VEGETARIAN

POMFRET TAWA / TANDOORI

Choice of preparation for Pomfret fish in house spice rub

BACON WRAPPED PRAWNS

Pan seared sweet water prawns wrapped with bacon, served with barbeque sauce.

CHILLI GARLIC BUTTER PRAWNS

Prawn tossed in butter, fresh chili, garlic, white wine and basil accompany with sour dough toast.

BHUNA CHILLI FISH TIKKA

Bhuna Bydagi chili smoked tandoori seer fish served with masala onion.

COCONUT SHRIMPS, SOM TAM SALAD

Coconut crusted crispy shrimp marinated with lemon grass, galangal, kaffir lime and chili served with raw papaya salad.

THECHA PRAWNS

Crispy prawns tossed with spicy Maharashtrian Thecha masala.

MALAYSIAN CHILLI SAMBAL FISH

Battered fish tossed in typical chili sambal sauce.

FOOD

ANDA GHOTALA PAV

Tawa fried egg masala mashed in with boiled egg served along with maska pav

EGG PULIMUNCHI

Boiled egg tossed in Byadgi chili, tamarind and garlic paste..

BIERGARTEN CHICKEN WINGS(6 pieces/ 10 pieces)

BBQ chicken wings served with paprika labneh.

LOADED CHEESE FRIES CHICKEN

Crispy fries topped with cheddar cheese, jalapenos , bean sauce & pulled BBQ chicken.

CHICKEN GILAFI KEBAB

Chicken mince mixed with a mélange of chopped vegetables and aromatic spices, cooked in clay oven served with sumac and zaatar spiced flat bread.

GRILLED CHICKEN WINGS

Slow cooked chicken wings marinated with yakitori, togarashi, black pepper cooked in Japanese grill.

SOUTH WEST CHICKEN TACOS

Crispy shell taco stuffed with Indian spicy chicken, Amul cheese mayo onion and avocado salsa.

BLACK SESAME CHICKEN

Chicken cooked with black sesame paste and Indian spices.

JERK SPICED CHICKEN TIKKA

Boneless chicken marinated with Jerk spices cooked in clay oven served with sumac and zaatar spiced flat bread.

FOOD



CHANDNI MURG TIKKA

Boneless chicken pieces marinated with mild spices cooked in clay oven served with sumac and zaatar spiced flat bread.

ANDHRA STYLE CHILLI CHICKEN

Semi dry spicy preparation of tender chicken pieces with green chili coarse paste cooked of perfection.

CHANA DHANIYA TANGDI KEBAB

Chicken drumsticks marinated with coriander leaves , chili, garlic, tailed pepper and chick peas flour cooked in tandoor.

LANTERN CHILLY CHICKEN

Crispy Asian fried chicken tossed with lantern chili, oyster sauce and peanuts.

CHICKEN GHEE ROAST

Chicken cooked in ghee flavored red masala with cashew nut and curry served on Neer dosa.

OLD DELHI STYLE FRIED CHICKEN

Ginger, garlic and lemon marinated deep fried chicken Thai & drumstick with chef's masala.

TURKISH LAMB KEBAB

Middle eastern style lamb kabab served with roasted vegetables salsa and tahini sauce in a flat bread.

GHEE ROAST PRAWNS

Prawns cooked in ghee flavored red masala with cashew nut and curry leaves served on Neer dosa.

LAMB GALOUTI

Pan seared Indian spiced lamb patties served with Shirmal bread.

MUTTON PEPPER FRY

Slow cooked mutton tossed in black pepper, curry leaves ,chilies, coriander leaves & lemon.

BAKED KOREAN PORK RIB

Slow cooked baby ribs in a spicy, sweet and savory sauce with pickled vegetables.

CHILLI PORK

Wok tossed chili pork, served with basil and chili sauce.

PANDI CURRY, KADAMBUTTU

Coorg style pork chunks cooked in tangy, spicy masala and herbs served with broken rice and coconut dumplings.

BACON WRAPPED SHIMEJI MUSHROOM

Grilled Japanese mushroom wrapped in crispy bacon.

CHICKEN SKEWERS

Umami flavored chicken skewer cooked on a charcoal grill.

SALADS

CAESAR SALAD (VEG)

Salad leaves with Caesar dressing, parmesan shaving and garlic crouton & grilled vegetable.

GREEK SALAD ‘

Salad leaves cucumber, tomato, olives, onion and feta cheese, lemon olive oil dressing.



PANZANELLA (VEG)

Tuscan style-soaked bread, fresh tomato, kalamata olives, vegetables, basil, bocconcini with red wine vinaigrette and balsamic.

DUKKAH CHICKEN SALAD

Grilled chicken dukkha spice rub salad with tahini yoghurt salad, grilled green apple and pomegranate pearls.

CAESAR SALAD CHICKEN

Salad leaves with Caesar dressing, parmesan shaving and garlic crouton & grilled chicken.

PANZANELLA (CHICKEN)

Tuscan style-soaked bread, fresh tomato, kalamata olives, vegetables, basil, bocconcini & chicken with red wine vinaigrette and balsamic.

DIMSOMS

CREAM CHEESE DUMPLINGS

Cream cheese, asparagus, water chestnut and herb dumplings.

WILD MUSHROOM TRUFFLE OIL DUMPLINGS.

Truffle oil flavored assorted mushrooms and cheese dumplings.

MINCED VEGETABLES AND WATER CHESTNUTS

Green dumplings with exotic vegetables

STEAMED WONTON CHICKEN DUMPLINGS.

Chicken wonton dumplings with peeking sauce.

PRAWN HARGAO

Traditional Cantonese dumplings with prawns and bamboo shoots

FOOD

MARBLE CHICKEN

Spicy chicken filling stuffed in marble dough wrapper.

PULLED DUCK GLASS NOODLES BOKCHOY WRAPPED DUMPLINGS.

Slow cooked pulled duck wrapped in Bok choy leaf topped with glass noodles.

BAOS

CHILLI MUSHROOM BAO

Steamed buns with hoisin chili mushrooms .

TOFU & CRACKLING SPINACH BAO

Soft and fluffy steam bun filled with minced silken tofu and crispy spinach.

CHAR SIU BAO

Soft and fluffy sweet steam bun filled with savory and sweet BBQ pork.

CHICKEN TIKKA BAO

Chicken tikka and crunchy onion steamed buns, sriracha mayo.

BURGERS & SANDWICHES

KHARA BUN SLIDER

Peanut, chilly and potato patty filled in local spiced slider bun.

CHICKEN AND AVOCADO BRIOCHE ROLL

Pulled slow roasted chicken and smashed avocado filled in buttery brioche roll.



KHEEMA MUTTON BRIOCHE ROLL

Mutton mince cooked with aromatic Indian spices filled in buttery brioche bread roll.

SPICY SHRIMP BRIOCHE ROLL

Spicy shrimp mixture filled in buttery brioche bread roll.

CRISPY KOREAN VEG BURGER

Gochujang flavored sweet potato and chickpea patty, gochujang mayonnaise, Korean slaw in sesame milk bun.

BUTTERMILK-SOAKED CRISPY CHICKEN BURGER

Overnight buttermilk-soaked crispy chicken breast, house salad, chipotle mayonnaise in brioche bun.

LAMB BURGER

Mascarpone and chimichurri stuffed lamb patty, house salad, mayonnaise in brioche bun.

TOMATO & BURRATA ITALIAN SANDWICH

Pizza dough sandwich filled with fresh tomato, burrata, arugula and balsamic reduction.

SMOKED CHICKEN AND PESTO ITALIAN SANDWICH

Pizza dough sandwich filled with wood smoked chicken, basil pesto, arugula, bocconcini.

FOOD

PIZZA

MARGHERITA BURRATA

Tomato sauce, Burrata cheese, confit cherry tomato, basil.

EXOTIC VEGETABLE PIZZA

Tomato sauce, Baby onion, confit tomato, artichoke, kalamata olives, broccoli, pink pepper corn, caperberry, asparagus, jalapeno, basil balsamic reduction

MARZANO

Caramelized onion, sautéed spinach, broccoli, feta cheese and pesto sauce .

PIZZA FUNGI SELVATICO

Truffle mushroom cream, wild mushroom, mozzarella cheese, sundried tomato, baby onion, arugula, truffle oil.

CHIMICHURRI COTTAGE CHEESE PIZZA

Chimichurri tomato sauce, grilled chimichurri paneer, roasted bell pepper, black olive, green olive, jalapeno, confit tomato, mozzarella cheese, parmesan cheese, chimichurri sauce, walnut.

WOOD SMOKED CHICKEN & BRIE PIZZA

Chipotle tomato sauce, smoked chicken, baby onion, green olives, brie cheese, parmesan cheese, mozzarella cheese, arugula.

PULLED BBQ LAMB, HARISSA & KALAMATA PIZZA

BBQ sriracha sauce, slow cooked herb roasted lamb, Kalamata olives, confit tomato, jalapeno, red onion, arugula, green harissa sauce.



TRUFFLED MALAI CHICKEN, SERRANO CHILLI & PICKLED ONION PIZZA

Makhani sauce, truffle flavored malai chicken tikka, tomato, onion, serrano chilly, parmesan cheese, mozzarella cheese, pickled onion, spicy mint sauce.

SPICY GOAN CHORIZO PIZZA

Tomato sauce, spicy Goan chorizo, bell peppers, tomato, onion, jalapeno, black olives, mozzarella cheese.

PASTA - VEGETARIAN

SPAGHETTI AGLIO OLIO FRESH RED CHILLI

Spaghetti pasta tossed with olive oil, garlic, fresh red chili & sundried tomato, vegetables and parmesan cheese.

PENNE ARRABIATA

Penne pasta tossed with vegetables, spicy tomato basil sauce & parmesan cheese.

PENNE CREAMY CHEESE SAUCE

Penne pasta tossed with vegetables and creamy white cheese sauce.

PORCCINI MUSHROOM RISOTTO

Arborio rice cooked with porcini , wild mushrooms and finished with parmesan and truffle oil.

MAC AND CHEESE

An all-time American favorite with Macaroni in cheesy cheddar mornay sauce, baked with cheddar and house crust.

FOOD

RED AMARANTHUS & COTTAGE CHEESE CANNELLONI

Pasta tube stuffed with red Amaranthus, cottage cheese, sesame seeds, peanuts. served with pistachio cream and nihari sauce.

BUTTERNUT SQUASH GNUDI

Pan-seared butternut squash dumpling served with cherry tomato and capers sauce, parmesan and basil.

PASTA: NON-VEGETARIAN

SPAGHETTI AGLIO OLIO FRESH RED CHILLI, CHICKEN

Spaghetti pasta tossed with olive oil, garlic, fresh red chili & sundried tomato, chicken and parmesan cheese.

PENNE ARRABIATA CHICKEN

Penne pasta tossed with chicken, spicy tomato basil sauce & parmesan cheese.

PENNE CREAMY CHEESE SAUCE CHICKEN

Penne pasta tossed with chicken in creamy white cheese sauce.

SPAGHETTI AMATRICIANA

Spaghetti pasta cooked with chunky tomato, bacon, herbs, parmesan cheese .

SPAGHETTI AGLIO OLIO FRESH RED CHILLI, PRAWNS

Spaghetti pasta tossed with olive oil, garlic, fresh red chili, prawns & sundried tomato, and parmesan cheese.

PENNE ARRABIATA PRAWN

Penne pasta tossed with prawns in spicy tomato basil sauce & parmesan cheese.

PENNE CREAMY CHEESE SAUCE PRAWN

Penne pasta tossed with prawns in creamy white cheese sauce.

MAIN COURSE: VEGETARIAN

DAL MAKHANI WITH LACCHA PARATHA

Slow cooked black lentil enhanced with butter and cream , served with wheat paratha.

SMOKED BAINGAN BHARTA, BURRATA CREAM. BABY CHURCHUR NAAN

Smoky fire roasted mashed eggplants cooked with Indian spices, onions & tomatoes topped with creamy burrata sauce. Served with flaky buttery naan.

WILD MUSHROOM KOFTA WITH TRUFFLE INFUSED NILGIRI CREAM. OLIVE & MINT NAAN

Deep fried Indian spiced mushroom dumplings with truffle flavored creamy coconut, cashew & Indian herbs sauce. Served with olive & mint flat bread.

SOYA CHAAP LABABDAR. RUMALI ROTI

Tandoori soya chap cooked in tomato & cashew nut gravy. Served with a thin soft Indian flat bread.

PALAK PANEER WITH MISSI ROTI

Indian cottage cheese cooked in a creamy, spicy spinach gravy served with savory, nutty flat bread made out of gram flour and wheat flour.

THAI CURRY WITH JASMINE RICE

Vegetables cooked in coconut milk flavored curry paste , galangal and kaffir lime choice of Red or Green.

PANEER BHURJI WITH PAV

Scrambled Indian cottage cheese with onion, tomato, chilly, bell pepper and Indian spices served with soft Indian bread rolls.

SUBZ DUM BIRIYANI

A fragrant and flavorful Indian rice dish made with basmati rice, various vegetables and aromatic spices.

HONG KONG STREET NOODLES VEG

Hong Kong style wok tossed noodles with vegetables, soya sauce and chili vinegar.

KOREAN RICE BOWL

Hot sticky rice bowl topped with seasoned sautéed vegetables.

PAD THAI NOODLE TOFU

Stir fried flat rice noodles tossed in tangy tamarind sauce with vegetables and tofu.

SILKEN TOFU KATSU BLACK RICE

Panko crumbed crispy silken tofu with katsu curry sauce served with sticky black rice.

MAIN COURSE: NON-VEGETARIAN

FISH AND CHIPS

Home brewed beer batter fish and chips served with crispy fries, peas mash, pickled braised red cabbage & tartar sauce.

FISH MANGO CURRY COCONUT RICE

Seer fish cooked in onion, tomato and coconut gravy with raw mango served with tempered coconut rice.

PRAWN MAPPAS COCONUT CURRY

Prawns cooked in a rich and spicy coconut gravy served with tempered coconut rice.

STUFFED CHICKEN BREAST WITH RED WINE REDUCTION

Spinach and mascarpone stuffed chicken breast with layered potato cake, wild mushroom mousse, baby veggies , balsamic pimientos and red wine jus .

BUTTER CHICKEN WITH CORIANDER RICE

Marinated chicken cooked in tandoor & tossed in makhani gravy served with coriander rice.

HYDERABADI CHICKEN BIRYANI

Traditional Hyderabad style chicken Dum biryani served with mixed veg raita.

CHICKEN KATSU BLACK RICE

Panko crumbed crispy chicken fillet with katsu curry sauce served with sticky black rice.

KOREAN RICE BOWL CHICKEN

Hot sticky rice bowl topped with seasoned sautéed vegetables, grilled savory chicken and fried egg.

HONG KONG STREET NOODLES CHICKEN

Hong Kong style wok tossed noodles with chicken, vegetables, soya sauce and chili vinegar.

THAI CURRY WITH JASMINE RICE CHICKEN

Chicken cooked in coconut milk flavored curry paste , galangal and kaffir lime choice of Red or Green.

PAD THAI NOODLE CHICKEN

Stir fried flat rice noodles tossed in tangy tamarind sauce with vegetables and chicken.

THAI CURRY WITH JASMINE RICE PRAWN

Prawns cooked in coconut milk flavored curry paste , galangal and kaffir lime choice of Red or Green.

HONG KONG STREET NOODLES PRAWNS

Hong Kong style wok tossed noodles with prawns, vegetables, soya sauce and chili vinegar.

PAD THAI NOODLE PRAWNS

Stir fried flat rice noodles tossed in tangy tamarind sauce with vegetables and prawns.

HIMACHAL BLACK MUTTON CURRY WITH NUT RICE

Slow cooked mutton with onion, tomato, chili, Indian spices, dry coconut and amchur powder served with basmati rice tossed in ghee and nuts.

FOOD**DESSERT****NEW YORK CHEESE CAKE (Contains Egg)**

Creamy and rich baked cream cheese cake, cookie crust with chocolate and cotton candy bonsai, raspberry crumble and mushroom meringue.

HAZELNUT CHOCOLATE CAKE (Eggless)

Silky smooth Belgian chocolate and hazelnut ganache layered with super moist chocolate cake, finished with hazelnut praline.

HONEY BUTTER TOAST (Eggless)

Crispy honey butter toast served with mascarpone cream, caramel chocolate ganache, sour cherry compote and dolce sauce.

TIRAMISU (Contains Egg)

Classic Italian dessert made with rich sabayon, creamy mascarpone, baileys, dark rum and coffee.

MOCHA TRES LECHES (Contains Egg)

Light and fluffy coffee flavored sponge cake soaked in mocha coffee cream, layered with vanilla cream and topped with coco dust.

CASSATA (Eggless)

Caramel cashew, pistachio , Tutti Frutti and fresh strawberry ice creams layered and de molded covered with sponge, sour nuts, berry sphere, blue berry coulis.

PECAN CARAMEL PIE (Contains Egg)

Baked classic short crust pastry with pecan nuts, rich caramel filling pecan crumble and vanilla ice cream.