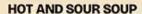
SOUP & SALAD



Veg [68 Kcal]

Chicken [70 Kcal]

Tangy and spicy soup.

TOMATO BASIL SOUP

Veg [128 Kcal]

Chicken [140 Kcal]

Tomato & roasted pepper soup served with basil & grilled cheese croutons.

APPETIZERS

FRENCH FRIES [312 KCAL]

Salted

Peri Peri

GARLIC BREAD [D][G] [1361 KCAL]

Plain

Cheese

CHEESE CHILLI TOAST

[D][G] [310 KCAL]

Chilli and melted cheese on crisp toast.

NACHOS [D]

Veg [306 KCAL]

Chicken [279 KCAL]

Fried tortilla corn chips with cheese sauce and jalapeno salsa, sour cream.

THYME INFUESD CHICKEN

BREAST [200 KCAL]

Grilled chicken breast with mashed potato wedges, tossedvegetables and mushroom sauce

TENDERLOIN (MEDALLION) [220 KCAL]

Beef steak with potato wedges, butter tossed grilled vegetablesand red peppercorn sauce

▼ TANDOORI PLATTER

Veg [D]

Non Veg [SF][C]

4 Varieties of chef's choice tandoori starters.



THE CAESAR SALAD [D]

Veg [411 Kcal]

Chicken [450 Kcal]

Prawns [198 Kcal]

Romain lettuce, parmesan cheese and garlic Caesar dressing.

WATERMELON FETA SALAD [D] [135 Kcal]

Feta cheese, watermelon, lime, olive oil, fresh mint.

COUNTRY GREEAK SALAD [D] [133 Kcal]

Tomato, cucumber, onion with feta cheese and olives dressing.

GARDEN FRESH GREEN SALAD

Tomato, cucumber, onion, carrot

CHICKEN 65 [238 KCAL]

Boneless tender chicken marinated in Indian spices and deep fried.

TANDOORI CHICKEN [125 KCAL]

Chicken marinated in yoghurt and spices and lemon cooked in tandoor.

TENDERLOIN COCONUT FRY [385 KCAL]

A classic kerala style erachi coconut fry.

THAI LEMON CHILLI BASIL

FISH [G][SF] [208 KCAL]

Thai style basil infuesd wok tossed fish.

CHICKEN NUGGETS [140 KCAL]

Homemade crispy chicken nuggets.

FISH FINGERS [SF] [175 KCAL]

Homemade crispy fish fingers.

Veg

Non Veg [SF][C]

ASIAN PLATTER [D]

4 Varieties of chef's choice asian starters.

GRILLED SALMON FISH [SF] (175 KCAL)

Char grilled Salmon fish served with caper emulsion and garden fresh veg with mash potato

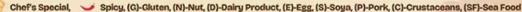
GINGER SCALLION LOBSTER [175 KCAL]

classic Chinese dish that's made with chunky portions of shell-on lobsters stir-fried with scallions, ginger, garlic, Shaoxing wine









SMALL PLATES (VEG)

BOILED/ROASTED MASALA [65 KCAL] PEANUT [N]

Boiled peanut with chopped onions, green chilies, tomato, and coriander.

JHALMURI [N] [184 KCAL]

Famous street snacks from Kolkatta.

ONION BHAJIA [190 KCAL]

Crispy Batter fried onion slice served with mint chutney.

CAULIFLOWER CHILLI [G] [354 KCAL]

Cauliflower florets tossed with chilli sauce.

VEG SPRING ROLL [152 KCAL]

A flavourful blend of fresh vegetables and Thai-inspired sauce wrapped in delicate popiah skins for a crisp.

DAHI KE KEBAB [N][D] [190 KCAL]

Yoghurt kebabs flavoured with cardamom, nuts, ghee and ginger.

CHATPATA ALOO BHAKARWADI [268 KCAL]

Pinwheel of tangy potato filling in short crust served with tamarind chutney.

CHILLI LOTUS STEM [207 KCAL]

Lotus stem tossed with sweet chilli and soya sauce.

CHILLI PANEER [D] [320 KCAL] Bird eye chilli tossed with paneer.

POTATO POPPER [185 KCAL]

Deep fried potato poppers served with tomato ketchup or peri peri sauce.

SMALL PLATES (NON-VEG)

PRAWN KOLIWADA [C] [198 KCAL]

Fresh prawns marinated with spices. coated with besan, cornflour andfried until golden and crisp.

KODAGU CHILLI PORK [P] [281 KCAL]

Popular traditional pork preparation of Coorg which is rich, along with Coorg spices.

ASIAN STYLE BBQ PORK RIBS [P] [294 KCAL]

Sweet, spicy, tender, moist and flavorful marinated BBQ pork ribs.

MUTTON PEPPER FRY [214 KCAL]

Mutton pepper fry is a spicy bone meat cooked with lot of black pepper.

CHILLI EGG [187 KCAL]

A classic Goan appetizer, squids (calamari) stuffed with the fiery and tangurecheado masala paste.

SUSHI

MAKI (outside seaweed roll)-6 PICES

Ninja maki -NV - C/D/S/SU/E

(Fried prawn tempura, avocado, cream cheese, eel, tuna, salmon, spicy mayo, teriyaki sauce, sweet chili sauce, and fried onion)

Alaskan maki - NV- F/E/G/SU

(smoked salmon, cucumber, and avocado, layer of sushi rice and seaweed)

Yasai futo maki -V - SU

(mix pickled vegetables jumbo sushi roll)

Imo maki -V- S/SU/G

(sweet potato, cucumber, togarashi, pickled ponzu glazed onion)

→ BUTTER GARLIC PRAWNS [D][C] [153 KCAL]

Crispy fried prawn tossed with creamy butter garlic sauce.

TANDOORI JHINGA [C] [164 KCAL]

Prawns marinated in a spiced yoguhrt.

LASOONI MURGH TIKKA [304 KCAL]

Garlicky lasooni tikka is made with tender chicken thighs marinatedovernight in thick yoghurt.

MURGH MATHANIA TIKKA [D] [192 KCAL]

Rajastani mathaniya chilli marinated murgh tikka served with mint chutney

TANGRA CHILI CHICKEN [G] [128 KCAL]

Hot and spicy wok tossed with chili chicken mixed with onion and capsicums.

CHAPLIKEBAB [267 KCAL]

Pashtun-style minced kebab, usually made from ground mutton.

URAMAKI (inside out roll)-6 PICES

Dynamite uramaki - NV- S/G/C/E/SU

(tempura prawn, Kani, cucumber, avocado, sriracha aloli, teriyaki sauce)

Hawaiian uramaki- NV- F/G/SU

(tuna, pineapple, and teriyaki sauce)

Abokado Kurimuchizu uramaki -V- D/N/SU

(cream cheese, avocado sushi roll and roasted sesame seed on top)

Vegetable California roll -V- SU/G

(Pickled radish, cucumber, avocado, mayo and tanuki)





🥜 Chef's Special, 🤝 Spicy, (G)-Gluten, (N)-Nut, (D)-Dairy Product, (E)-Egg, (S)-Soya, (P)-Pork, (C)-Crustaceans, (SF)-Sea Food

MILLET MENU

RAWA IDLI [N] [237 KCAL]

Served with sambar and chutney.

MULTI MILLET KHICHDI [D] [259 KCAL]

Served with cucumber raitha and papad.

RAGI DOSA, SAMBAR & CHUTNEY [D][N] [312 KCAL]

Ragi dosa is a south indian crepe made with finger millet also known as red millet.

KANGANI PANIYARAM [D] 1316 KCALI

(FOX TAIL MILLETS) Ghee, Pudhina Chutney.

AVOCADO & PEARL MILLET SALAD [560 KCAL]

Citrus Segments, Honey Mustard Emulsion

BAJRA GATTE KI SABJI & BAJRE KI ROTI [455 KCAL]

Bajra roti also known as bajre ki roti or bajra bhakri are gluten-free flatbreads made from pearl millet flour

JOWAR TOOR DAL TADKA & RAGIROTI [487 KCAL]

one-pot gluten-free, Dal Dhokli made using Jowar flour toor (yellow split pigeon) dal.

SANDWICH | ROLLS | WRAPS

Veg Patty [D][G] [339 KCAL]

Chicken Patty [D][G] [302 KCAL]

Tenderloin Patty [D][G] [289 KCAL]

CLUB SANDWICH VEG [G][D] [360 KCAL]

Traditional sandwich with veggies, mayonnaise filling, diced tomatoes layered in bread slices, grilled to perfection

CHOWPATTY SANDWICH

VEG [G] [361 KCAL]

Onion, tomatoes, potatoes, cheese with mint chutney, served with french fries

PIZZA

PIZZA CLASSIC MARGHERITA [243 KCAL]

Classic pizza with mozzeralla cheese.

→ PANEER TIKKA PIZZA [202 KCAL] Paneer, chili, tossed onions, tomato sauce and cheese.

FARMHOUSE PIZZA [242 KCAL]

Crispy crust, loaded with a variety of farm fresh vegetables.

CHICKEN TIKKA PIZZA [D]

Thin crust pizza with cheese, chicken tikka, green chilles, tomato and onion.

PIZZA BBO CHICKEN [D]

Thin crust pizza with BBQ chicken, jalapenos, tomato sauce and cheese.

PIZZA PEPPERONI [D][P]

Pepperoni, pizza sauce and cheese.

MAKE YOUR OWN PIZZA VEG

(Choose any 3) broccoli, sweet corn, tossed onions. cherry tomato, paneer, jelapino, olives.

MAKE YOUR OWN PIZZA NON VEG

(Choose any 3) Chicken tikka, pepperoni, BBQ Chicken, jalapenos, olive, capsicum, panner, mushroom, corn, broccoli.

KATHI ROLL [G]

Veg

Paneer

Chicken

Hearty whole wheat paratha roll with veg paneer or chicken.

VADA PAV [D][G] [247 KCAL]

Mumbai special street food.

PASTA

ALFREDO PASTA [D][G] [185 KCAL]

Veg

Chicken

Prawn

Pasta tossed in creamy sauce with vegetable

ARRABIATA PASTA [D][G] [178 KCAL]

Veg

Chicken

Prawn

Pasta tossed in spicy tomato sauce with chicken and cheese

CREAMY PESTO [D][G][N] [224 KCAL]

Veg

Chicken

Prawn

Pesto is a thick, green sauce from the basil and salty and rich from the cheese and pine nuts

✓ AGLIO E OLIO [D][G] [208 KCAL]

It is a deliciously simple Italian dish of fresh garlic, olive oiland parmesan cheese

SELECTION OF PASTA: Penne Macaroni Spaghetti



Chef's Special, Spicy, (G)-Gluten, (N)-Nut, (D)-Dairy Product, (E)-Egg, (S)-Soya, (P)-Pork, (C)-Crustaceans, (SF)-Sea Food

Non-Vegetarian Vegetarian



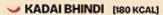
INDIAN MAINS

YELLOW DAL TADKA [D] [212 KCAL]

Dal tadka is one of the most popular north Indian side dishes made withsplit lentils, plenty of aromatic spices and herbs.

ALOO JEERA [2428 KCAL]

Potatoes sauteed with cumin.



Stirred fried okra and capsicum are mixed with spicy, flavourfuloniontomato kadai masala.

ADHRAKI GOBI MASALA [215 KCAL]

Cauliflower cooked in onions and tomato gravy with spices.

DAL MAKHANI [D] [301 KCAL]

Overnight cooked black lentils finished with cream and butter.

✓ VEGETABLE KOLHAPURI [D][N] [218 KCAL]

Spicy vegetable curry kolhapuri style.

PUNJABI SOYA CHAAP MASALA [D][S] [258 KCAL]

> Marinate the sous chasp in uoghurt, red chilli powder, turmeric, chaat masala, and salt.

KADAI PANEER [D] [223 KCAL]

Stirred fried paneer and capsicum are mixed with spicy, flavourful onion-tomato kadai masala.



CHICKEN KOLHAPURI [D] [285 KCAL]

Spicy chicken curry kolhapuri style.

CHICKEN CHETTINAD [N] [235 KCAL] Chicken cooked in authentic chettinad masala.

KADAI CHICKEN [N] [245 KCAL]

Stirred fried chicken and capsicum are mixed with spicy,flavourful onion-tomato kadai masala.

KERALA FISH CURRY [SF] [144 KCAL] Fish cooked with southern spices.

MURGH TIKKA MAKHANI [D] [319 KCAL] Chicken cooked with local spices and makhni gravy with rice cashew paste.

✓ MUTTON RARA GHOST [D] [347 KCAL] Minced mutton braised in gravy flavoured with garlic, ginger and aromatic spices.

✓ GOAN PRAWN CURRY [C] [161 KCAL]

Homemade prawns curry cooked in south Indian style.

BIRYANI

Veg [D] [148 KCAL]

Egg [D][E] [158 KCAL]

Chicken [D] [172 KCAL]

Lamb [D] [212 KCAL]

Prawn [D][C] [165 KCAL]

Basmati rice cooked with saffron and spices and clarified butter.

INDIAN BREADS

ROTI / NAAN [G] [349 KCAL] Plain / Butter / Garlic.

KULCHA [G] [422 KCAL] Plain / Butter / Aloo / Paneer.

LACHHA PARATHA [G] [298 KCAL] Plain / Butter / Methi / Pudina / Tawa / Malabar.

TAWA PARATHA [G] [255 KCAL]

MALABAR PARATHA [G] [325 KCAL]

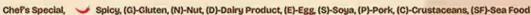
RICE

Steamed [130 KCAL] Curd [D] [140 KCAL] Ghee [D] [223 KCAL] Jeera [256 KCAL]

MILLETS & VEGITABLE KHICHDI [259 KCAL] Served with Curd and Pickle







ASIAN MAINS

GARLIC NOODLES

Veg [G] [180 KCAL]

Chicken [G] [210 KCAL]

Prawn [G][C] [198 KCAL]

Noodles tossed with burnt garlic and vegetables.

STICKY FRIED RICE

Veg [265 KCAL]

Chicken [295 KCAL]

Prawn [C] [282 KCAL]

Sticky rice tossed with vegetables.

THAI CURRY - RED

Veg [183 KCAL]

Chicken [181 KCAL]

Prawn [C] [214 KCAL]

Thai red curry consisting of red curry paste cooked in coconut milkwith add on veg or meat.

DESSERT

PIZOOKIE [E][N] [390 KCAL]

Chocolate cookie served with vanilla ice cream

WALNUT CHOCOLATE BROWNIE [E][N] [390 KCAL]

Served with one scoop of vanilla ice cream

SELECTION OF ICE CREAM [D]

Vanilla [268 KCAL] / Strawberry [274 KCAL] Rose Petal [300 KCAL] / Chocolate [221 KCAL]

CHOCOLATE PIE [380 KCAL]

A classic Chocolate Pie made with a buttery, flaky crust, real chocolate pudding, and fresh whipped cream.

SELECTION OF KULFI [D]

Malai [220 KCAL] / Mango [165 KCAL] Seethapal [203 KCAL] / Pista [203 KCAL]

THAI CURRY - GREEN

Veg [212 KCAL]

Chicken [228 KCAL]

Prawn [C] [227 KCAL]

Thai green curry is made with a vibrant green curry paste with add on veg or meat.

MOMOS STEAMED

VEG [G] [249 KCAL]

CHICKEN [G] [374 KCAL]

steamed dumpling made from wheat dough flat and stuffed with mincedmeats, vegetables, spices and herbs.

Jasmin Rice



TIRAMISU

Layered dessert of biscuits cream cheese flavored with coffee amarettoserved With caremel sauce.

PANACOTTA

Classic italian dessert made with milk and flavored with vanilla smooth and Cream sweetness served with strawberry crush with some balsmic sauce.

GULAB JAMUN [N] [557 KCAL]

Gulab Jamun is a traditional Indian dessert made by frying dough balls andsoaking them in sugary saffron syrup.

BERRY YOGHURT CHEESE CAKE [D] [398 KCAL]

Blueberry Yogurt Cheesecake In a world where creamy indulgence meets fruity delight,







