## FRESHLY STEAMED BAO (3 PCS)

#### HOISIN GLAZED TOFU

Crispy fried, tossed in an aromatic Asian sauce

#### TERIYAKI CHICKEN BUNS

Open bao, spring greens, toasted sesame, kimchi

## HEARTY ASIAN BOWLS

#### MALAYSIAN LAKSA

Comforting bowl of noodle soup, aromatic spices

#### **44 HOT KOREAN RAMYUN**

We can make it as spicy as you like!

#### **NASI GORENG**

Wok tossed rice, pickled vegetables, fried egg optional

#### INDONESIAN RENDANG CURRY

Choose from Mushroom and tofu / chicken

#### CLASSIC THAI CURRY

Choose from red / green served with fragrant rice

#### HAKKA NOODLES

Now a club favorite!

#### SCALLION NOODLES

Flavorful spring onions and garlic salsa, wok tossed

#### BURNT GARLIC FRIED RICE

Another traditional across the Indo-Chinese points!

#### ADD VEG / CHICKEN / PRAWN





♦ Spice Level 
♦ Vegan

Discretionary service charges 10% & Govt taxes applicable

Please notify your server if you have any food allergies



# CHEF'S SIGNATURE CURATED BY TEAM CULINARIAN A LA RED RHINO!

#### **Ø THE VEGAN**

Char grilled broccoli, artichoke, romesco sauce, olive gremolata & toasted almond

#### COTTAGE CHEESE STEAK

Spinach & cheese stuffed, spicy marinara, pickle onions

#### **♦ JERK SPICED CHICKEN**

Succulent chicken leg and thigh on the bone, mashed potato, grilled vegetables

#### **GRILLED LAMB CHOPS**

Mashed potato, black pepper mushroom jus & roasted vegetables

#### NORWEGIAN SALMON

Pan-seared salmon, asparagus, herb oil, green herb salsa, mash

#### **BUFF TENDERLOIN**

Mesclun greens, mash, Pepper & mushroom jus





#### **CRAFTED BY ARTISANAL BAKERY**

#### **GRANDMA'S TRES LECHES**

Soft vanilla cake soaked in three textures of milk, Chef's custard, cashew nougat.

#### THE ULTIMATE NUT TART

Buttery & crumbly pastry with ultimate caramel nut filling

#### **BURNT HEAVEN!**

Classic Basque cheesecake, creamy vanilla center, biscoff butter

#### LITERALLY, PICK ME UP? (CONTAIN ALCOHOL)

Italian Tiramisu, rich cocoa dust, coffee liquor, mascarpone custard

#### INTENSE CHOCOLATE CAKE

Rich, dense & fudgy cake made with 70%dark chocolate.

#### FLAMING FERRERO FANTASY (GLUTEN FREE)

Gluten-free sponge, hazelnut chocolate mousse, salted caramel center, nut chocolate glaze

RHINO'S SPECIAL SUNDAE (SERVES 2)
3 scoops of ice cream, salted caramel popcorn, brownie bites, candied nuts, marshmallow & hot chocolate drizzle.



### **SIDES**

KOREAN GARLIC BREAD....MELTED CHEESE / GARLIC BUTTER

FRENCH FRIES CLASSIC / CHEESE / TRUFFLED

**BBQ POTATO WEDGES** 

**TANDOORI ROTI** 

TEEN PARAT PARATHA / RUMALI ROTI

JALAPENO CHEESE NAAN /
 MALABAR PAROTTA / PANEER
 KULCHA

NAAN/ GARLIC BUTTER NAAN

LACHHA PARATHA

STEAMED RICE

JASMINE RICE

**CURD RICE** 

**GHEE BHAAT** 

PLAIN CURD / BURHANI RAITA

**Ø GREEN SALAD** 



### LOCAL DELIGHTS

#### d MASALA PANIYARAM

Crispy, fermented rice & lentil dumplings, dusted with gun powder

#### **ON OKRA AND BABY CORN FRY**

Crispy vegetables, tossed with curry leaves and chilies

#### **© CHANA SUNDAL**

Healthy chickpeas, stir-fried, coconut tempered

#### 

Pan fried with black pepper masala

#### A HALLI STYLE PANEER 65

Crispy cottage cheese, spicy masala tossed

#### **&& TODDY SHOP EGG ROAST**

Tossed in ghee & braised in red masala

#### **& MANGALOREAN PRAWN ROAST**

Fiery masala, all-time local's favorite

#### & KUNDAPURA TAWA FISH

Pan seared, spicy marinade & masala onion

#### **CHICKEN CHETTINAD**

Cooked with lots of coconut and warm spices

#### & RR CHILLI CHICKEN

A house speciality inspired by original RR in Bengaluru since 1977

#### **& CHICKEN GHEE ROAST**

Cooked with roast masala, inspired from Eastern coast

#### **SHETTY'S MUTTON SUKKA**

Coastal mutton roast, fresh coconut & curry leaf

#### & KODAVA PANDI BARTHAD

Coorg style slow cooked pork masala

#### **KURKURE BUFF**

Thinly sliced buff tenderloin marinated in coastal spices & deep fried



## SHARING IS CARING

#### THE BIG VEG FEAST

Malai broccoli, achari paneer tikka, dahi-ke kabab, Mushroom & soya pepper fry, Mint Chutney, raw mango chutney, Masala Pyaz & Khubz

#### **RHINO A LA CARNE**

Curry leaf chicken, ajwain fish tikka, tandoori garlic prawn, mutton parcha, Mint Chutney, raw mango chutney, Masala Pyaz & Khubz

## DILLI-6 TO WHITEFIELD

CREAM CHEESE MALAI BROCCOLI

- **ACHARI PANEER TIKKA**
- & AJWAIN FISH TIKKA
- MALAI MURGH TIKKA
- **CURRY LEAF CHICKEN TIKKA**
- MUTTON PARCHA
- d OLD DELHI TANDOORI CHICKEN (HALF/ FULL)

SUBZ KAJU KURCHAN,

- PINDI CHOLE MASALA
- & PANEER TIKKA MASALA
- VELLOW DAL TADKA DAL MAHARANI
- ♠ COASTAL FISH CURRY BUTTER CHICKEN
- NATI CHICKEN SAARU
- **MUTTON ROGAN JOSH**

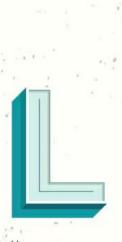
PANEER TAWA PULAV

**DUM BIRYANI** 

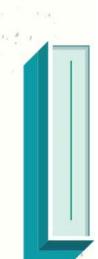
Served with raita...chicken / mutton











♦ Spice Level Ø Vegar

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## MEDITERRANEAN GRILLS

Portuguese Espetada and Turkish Koobideh!

#### **♦ HARISSA COTTAGE CHEESE AND MUSHROOM**

Roasted potatoes, chimichurri drizzle

#### **CHERMOULA FISH SKEWERS**

Green herbs marination, hint of chilli

#### **TIERY CHICKEN ESPETADA**

Mesclun greens, roast vegetables, chimichurri

#### LEAN CHICKEN KEBAB

Cooked on open barbeque, flatbread, sumac onions

#### SIGNATURE LAMB ADANA

Charcoal-grilled spiced lamb mince kebabs, flat bread, tahina dip



## ITALIAN DELIGHTS PASTA

#### SPINACH & RICOTTA TORTELLONI

Brown butter sage, sundried tomato, parmesan

#### CHICKEN RAVIOLI

Mushroom sauce, rosemary butter & parmesan cheese

#### TRUFFLED MAC 'N' CHEESE

Cooked with melting cheese sauce

#### AGLIO OLIO E PEPERONCINO

Classic with garlic, chilli & parmesan

#### CREAMY ALFREDO

Choice of pasta, olives, mushroom, parmesan

#### **DASTA ARRABIATA**

Spicy tomato sauce, confit garlic, penne pasta

SERVED WITH CRUSTY GARLIC BREAD ADD ON VEG 75 / CHICKEN 95 / PRAWN 155



## BURGERS & WRAPS

#### & FARMHOUSE

Medley of vegetables and spinach, caramelized onion, cheese melt, jalapeno remoulade

#### CHICKEN KATSU BURGER

Crumb fried, coleslaw, hot and sweet sauce

#### **BBQ BUFF BURGER**

Smashed tenderloin patty, cheese, Bacon, BBQ sauce

#### PANEER & FETA GYROS

Warm flatbread, hummus, garlic aioli, mix greens, pickled onion

#### & FLAMED GRILLED CHICKEN WRAP

Mesclun greens, garlic cream, soft flatbread, Arabic pickles

SERVED WITH CRISPY FRIES AND HOUSE DIPS



## PROGRESSIVE RHINO

#### & KATAIFI TART

Avocado & bell pepper ceviche, tamarind & truffle aioli

#### **₹** TEX-MEX EMPANADAS

Curried cottage cheese, bell pepper, chipotle mayo

#### **& BANANA CUTLET SLIDER**

Raw banana & Sweet potato patty, green chilli aioli, crispy potato

#### CALAMARI LOLLIPOP

Crispy fried squid on skewers, coastal spices & spicy dip

#### **dd VIETNAMESE CHICKEN TIKKA**

Marinated with fresh turmeric, galangal, lemon grass, birds eye chilli and cooked in clay pot oven

#### **CHICKEN BUN KEBAB**

Chicken galouti, pickle & crispy potato

#### **DRUNKEN PRAWNS**

Rum & lime glazed prawns, garlic sourdough toast



## RHINO'S FAVORITE

#### **GRILLED MUSHROOM HUMMUS**

Mushroom Hummus, warm pita & sumac

#### & CHEESE BOMB

Melting cheese, jalapenos, corn & peri-peri dusted

#### **OL LOTUS ON MY PLATE**

Crunchy lotus root wafers, wok tossed with Asian glaze

#### **& NACHOS ALA RHINO**

Served with jalapenos, guacamole & tomato salsa

#### RR SPECIAL PEANUT MASALA

The classic with crackers and peanut butter

#### **AA TANGRA CHILLI PANEER**

Kolkata style, an all-time favorite

#### **DYNAMITE PRAWN**

A house signature, crispy tempura fried prawns & wasabi mayo

#### RHINO'S FISH FINGER

Golden fried, kasundi aioli, crispy potato

#### MEAT HUMMUS

BBQ spiced chicken, bacon, rocket leaves and olives

#### RRFC...RED RHINO FRIED CHICKEN

Crispy golden crust, house speciality, dusted with bhoot jolokia

#### CHINA TOWN CHILLI CHICKEN

Tangra style, soya chilli garlic- a Kolkata Street favourite

#### **& SCALLION CHICKEN**

Spicy bites, tossed in fresh greens, chillies & garlic

#### **&& MONSTER WINGS**

Crispy Baked chicken wings glazed with watermelon hot sauce, Ranch

#### & BRAISED PORK WITH BOKCHOY

Slow-cooked pork belly, tossed in garlic chilli sauce



# GOURMET DIM SUMS & MOMOS (5 PCS)

#### **GARDEN CRYSTALS**

Assorted garden vegetables, delicately folded

#### **GOURMET LOVE**

Edamame pate, water chestnut & truffle

#### CHINESE CABBAGE PRAWN ROLLS

Nuoc cham sauce, crispy seaweed

#### **BOK CHOY WRAPPED CHICKEN DUMPLING**

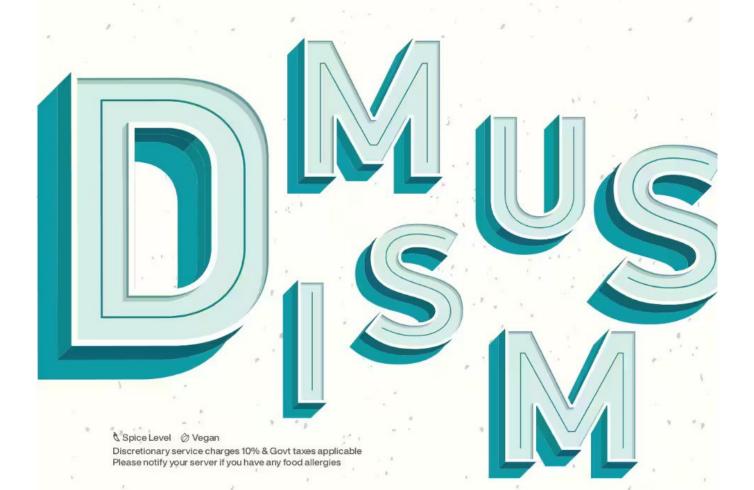
Hint of kaffir lime, chili and garlic oil

#### PAHADI MUTTON MOMO

Juicy ground meat, lots of coriander and chilies, pan fried

#### NEPALESE JHOL MOMOS

Nepalese momo, filled with an aromatic mince & drenched in a fragrant and spicy sauce



## SALADS & SOUPS

#### **Ø APPLE AND ROCKET SALAD**

Sundried tomato dressing, dressed greens, olive & caramelized walnut

#### INSALATA DI TOMATO AND BURRATA

Sweet cherry tomatoes, roasted tomatoes, dollops of pesto, EVOO

#### **GRILLED CHICKEN SALAD**

Grilled chicken breast, avocado, sundried tomato, cilantro dressing & mix seeds

#### CAESAR SALAD

Romaine heart, parmesan, garlic crouton, creamy emulsion

#### SOUP OF THE DAY

Available in Veg / Chicken / Prawn



## PIZZERIA A LA NAPOLI

#### MARGHERITA

Pizza topped with tomato sauce, fresh mozzarella, parmesan, fresh basil leaves & olive oil

#### **ON VEGAN WONDER**

Garlic, rosemary, tomato and chilli, no cheese vegan flatbread

#### QUATTRO FORMAGGI

Aged cheddar, Parmesan, feta & fresh mozzarella

#### PIZZA BIANCA

Marinated artichokes, braised zucchini, olives & parmesan

#### ROMAN AFFAIR

Wilted spinach, grilled peppers, onions, corn, feta crumble & basil

#### **FARM FRESH**

Grilled mushroom, peppers, onion, corn, feta crumble & basil

#### A PAPRIKA PRAWN

Prawn, pickle chilli, roasted garlic & basil

#### **PARTY DOWN LOUISIANA**

BBQ chicken, lots of jalapenos, Sweet corn

#### & RED ROOSTER

Paprika Chicken, onion, pickle chilli, basil pesto

#### **AMERICAN DREAM**

Pepperoni, pepperoni and pepperoni, jalapenos







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