









The goal is not to live forever...
But to create culinary delights that will...



Let's take you on a culinary journey where the world meets! A confulence of cultures & cuisines. Welcome to The Curry Wok.

Our master chefs have journeyed the gourmet routes from the west to the east and crafted the finest recipes, presented in modern day fusion style with a twist. Come relish the best delicacies hand picked to satiate even the most discerning palette.

Topped with quality ingredients, fresh produce and the ambience to blend with it, this is a space that forms the perfect mélange of the urban city and traditional towns!

We are happy to have you here... Relish, Relax & Rejoice. Namaste!



Progressing together towards tomorrow...
To build a house of culture & cuisine

SOUPS & SHORBAS
NATIONAL & INTERNATIONAL FLAVORS

	NATIONAL & INTERNATIONAL FLAVORS	
•	HAPPINESS SOUP A colorful thick & rich soup with a smooth texture	210
•	HERBS & NOODLES SOUP A Clear broth with julienne of vegetables, noodles & herbs.	210
A	TOM-KHA KAI A thick chicken soup made with coconut milk & Thai herbs	240
A	TOM-YUM SOUP A spicy clear prawn and chicken soup, delicately flavored with Thai herbs	& lime juice
•	EVER-GREEN SOUPS OF CHINA (Veg/Chicken/Prawns) Manchow/Sweet-corn/Hot N Sour/Lung Fung/Talumein/Clear	200/240/260
A	SALTED PAYA SOUP	310
•	THAI HERB PEPPER (Veg/Chicken/Prawns) Fragrant spicy clear soup with bold essence of thai cuisine	200/240/260
•	LEMON CORIANDER (Veg/Chicken/Prawns)	200/240/260
•	CREAM OF TOMATO	200
•	CREAM OF MUSHROOM	220
A	CREAM OF CHICKEN	240
	SALADS	
•	CLASSIC CAESAR SALAD (Classic/Tandoori Paneer/Chicken) Iceberg & romaine lettuce dressed with caesar dressing finished with crow	
•		
	GUAVA QUINOA SALAD Mixed lettuce guava vinaigrette dressing	315
•		315 310
•	Mixed lettuce guava vinaigrette dressing SOM TAM SALAD	
•	Mixed lettuce guava vinaigrette dressing SOM TAM SALAD Raw papaya and peanut vinaigrette dressing FRESH CUT GREENS	310
•	Mixed lettuce guava vinaigrette dressing SOM TAM SALAD Raw papaya and peanut vinaigrette dressing FRESH CUT GREENS Cucumber, tomato, carrot, beetroot BURRATA CHEESE CAPONATA Iceberg, romaine lettuce, pine nuts, burrata cheese and warm	310 150
•	SOM TAM SALAD Raw papaya and peanut vinaigrette dressing FRESH CUT GREENS Cucumber, tomato, carrot, beetroot BURRATA CHEESE CAPONATA Iceberg, romaine lettuce, pine nuts, burrata cheese and warm cherry tomato 'ragout' drizzled with 'evoo' & balsamic dressing	310 150
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We are creating a legacy today That you are a part of tomorrow...

•	CHANA MASALA FROM GAMDEVI A street side snack speciality of mumbai fried grams with garlic cloves finished with s	240 spices
•	FRENCH FRIES	240
•	PERI PERI FRIES	260
•	CHILLI CHEESE FRIES	345
•	GARLIC BREAD	200
•	CHEESE GARLIC BREAD	230
•	CHANA CHATPATA Speciality of Mumbai fried grams with Tamarind Date Sauce	260
	SMALL PLATES FROM THE TANDOOR	
•	TULSI LIFAFA PANEER Basil chutney marinated cottage cheese wrapped in banana leaf	425
•	LUCKNOWI MALAI PANEER SEEKH Malai cottage sheekh stuffed with mild harissa sauce	485
•	METHI VEGETABLE MALAI SEEKH Sautéed mixed vegetables with spices topped with Malai	380
•	BHARWAN TANDOORI POTATO Baby potatoes stuffed with cottage cheese, mushroom and spinach	360
•	NOORANI KHUMB Cream cheese, mushroom and dry fruits coated with multani masala	385
•	MUSHROOM TIKKA	385
•	BABY CORN TIKKA	385
•	PANEER UTTARANCHAL Paneer Marinated in cheese & black cumin	385
•	BENNE KALI MIRCH PANEER TIKKA Gingelly & Cashew nut infused marinated cottage cheese	385
	KEBAB-E-LAZEEZ	425
A	ANDHRA KEBAB	395
•	LAHORI KEBAB	425
A	MURG UTTARANCHAL Chicken Marinated in black cumin & cheese	425
A	CHICKEN SMOKED POT TIKKA Chicken tikka marinated with old Delhi style marination blend & smoked in Earthen	395 Pot
•	CHICKEN AJNABI KEBAB Not a regular tikka, bold and mysterious flavourful kebab	395



If the recipe is life... Our patrons are the soul

■ CHICKEN TANDOORI LOLLIPOP	395
▲ TANDOORI CHICKEN RED MASALA (HALF/FULL)	340/590
▲ TANDOORI CHICKEN WHITE MASALA (HALF/FULL)	400/680
▲ TANDOORI CHICKEN GREEN MASALA (HALF/FULL)	400/680
COORG TIKKA Coorgi style chicken tikka	395
TUNDAY KE KABAB Minced Red Meat Tikki	695
■ DAKSHINI MURGH TIKKA Chunks of Chicken marinated with curry leaf marination	395
MUTTON SEEKH AMUL MALAI	695
TANDOOR JHINGA PEELI-MIRCH Lucknowi yellow chilli marination	APS
FISH TIKKA Soft Boneless Basa Cubes Cooked in Clay Pot Oven	525
MURGH ROZALI TIKKA Chicken fillet rolled up stuffed with minced meat	495
KABAB - E - KHAAS Chicken fillet Infused with cheese & minced meat	495
■ TANDOORI FISH POMFRET	APS
MURGH NOORANI Chicken fillet tube stuffed with cheese & Mushroom	495
BENNE KALI MIRCH CHICKEN TIKKA Gingelly & Cashew nut infused marinated chicken	495
THE INDIAN SMALL PLATES	
PAO KILO AMRITSARI PRAWNS This preparation is available in other seafoods as well	625
BASA FISH KOLIWADA Gram Flour Coated Basa Fish Fillet Fried to Golden Perfection	525
PRAWNS FRY Classic Mumbai style deep fried shrimps	625
MUTTON BLACK PEPPER (WITH BONE / BONELESS) KERALA STYLE	695/735
ANJAL/POMFRET/PRAWNS TAWA FRY	APS



Brinding generations together On a table full of joy

	CONTINENTAL SMALL PLATES	
•	GOAT CHEESE GNOCCHI In spinach sauce/spicy parmigiana sauce	540
A	FLAT MUMBAIYA MASALA Omelette with a chef's twist	220
A	JAMAICAN JERK CHICKEN SKEWERS Jamaican style spice seasoned chicken served with mint mayo	480
A	GOOD OL FISH 'N' CHIPS Fried fish fillets served with tartare sauce	595
A	CALAMARI RINGS WITH PERI PERI SAUCE Squid rings served on bed of lettuce	425
<u> </u>	MEXICAN FRIED CHICKEN Panko fried chicken served with homemade tartar	425
•	BITCOIN Coin shaped pita mini sandwich	380/425
A	CRUNCHY FRIED PRAWNS	525
A	CRUNCHY FRIED CALAMARI	425
	THE ORIENTAL WOK SMALL PLATES	
•	SHALLOW FRIED CORN KERNEL BASKET Batter fried corn kernel wok seared with shallots, garlic, ginger, chilli flakes & pimentos served in basket	365
•	CRISPY HOISIN CHILLI POTATO Potato fingers tossed in chilly & hoisin sauce	360
•	DRY-WOK MUSHROOM AND BABYCORN Batter fried mushroom & baby corn seared with shallot, garlic, chilly, celery & p	375 imentos
•	ASSORTED VEGGIES ROLL Minced exotic vegetables with cheese wrapped in wonton sheet & deep fried	345
•	STIR-FRIED OKRA & POTATOES WITH THAI BASIL Tender succulent okra & potatoes seared in chilly, garlic & thai spices	360
•	TANGY COTTAGE CHEESE Deep fried succulent pieces of cottage cheese wok seared with shallot, garlic, ginger, chilly & thai red sauce	395
•	EVER-GREEN PANEER IN YOUR CHOICE OF SAUCES Hunan/Szechuan/Black Pepper/Chilly Style/Hot Garlic/Green Garlic/Hoisin	395
•	PAN-TOSSED HEALTHY GREEN Succulent pieces of broccoli, zucchini bokchoy & Napa cabbage wok seared with garlic flakes & sesame seeds	395
•	SMOKED POMFRET Whole pomfret (batter fried) wok seared with garlic, ginger, chilly & oyster sauce served on an iron hotplate	APS



Food is an experience Crafted by our chef... Enjoyed by you

CALAMARI WITH DOUCHI SAUCE Succulent pieces of squid batter fried & wok seared in fermented black bean sauce with pimentos and shallots	425
■ CHICKEN LOLLIPOPS	395
KING FISH FILLET WITH SINGAPOREAN EGG SA Batter fried fish fillet wok seared in Singaporean egg sauce & sesame seed	
■ GINGSA PRAWNS Crispy fried prawns topped with hot chilly, garlic & celery	550
CHILLI WINE (BASA FISH/PRAWNS/KING FISH/POMFRET) Marinated fish fillet fried, then wok seared in chilly, ginger & port wine	APS
PRAWNS XO SAUCE Batter fried succulent prawns wok seared with XO sauce served on bed of	550 Teeberg lettuce
TAI PEI CHICKEN Crispy fried succulent pieces of chicken wok tossed in chilli sauce, garlic &	415 k scallions
EVER-GREEN CHICKEN IN YOUR CHOICE OF SA Schezwan/ Chilly style/ Manchurian/ 65/ Hot garlic/ Black pepper/ Green garlic/ Hoisin/ Chilli plum sauce	UCES 415
■ DRAGON CHICKEN/FISH/PRAWN Choice of protein, red & yellow bell pepper tossed with red wine sauce	415/550/550
VIETNAMESE CHICKEN/FISH /PRAWN Choice of meat or fish tossed with chilli oyster sauce	415/550/550
■ FIVE SPICY SHREDDED CHICKEN	425
■ TERIYAKI PEPPER CHILLY (Chicken/Fish/Prawns)	415/550/550
CLASSIC CUISINE OF INDIA - MAINS	S
ZUCCHINI MUSALLAM Green zucchini stuffed with cottage cheese bhurji served in a rich gravy	480
PANEER MAKHANWALA Old Delhi style makhni gravy with malai paneer	385
SMOKY KOLHAPURI Authentic Kolhapuri spicy gravy with exotic vegetables	360
VEGETABLE DO PYAZA Hyderabadi nizam influenced preparation in a rich onion gravy with assorted vegetables	360
KURKURE BHINDI SARSO KA SAAG A wonderful combination of mustard leaves & okra	395
ANJEER KHUBANI KOFTA Fig and apricot flavored hung curd dumpling in pumpkin & sweet pepper	485 gravy
PAHARGANJ KE CHOLE Famous old Delhi style chickpeas	360



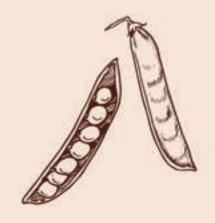
We create cuisines....
You create the memories

•	DHABA PANEER Chargrilled cottage cheese in dhaba style gravy	385
•	MUSHROOM MASALA	385
•	LANGAR WALI KAALI DAL Black grams, kidney beans, split Bengal grams cooked on a low flame overnight and finished with white butter and heavy cream	315
	DAL BAGAR WALI	250
•	RAJA RANI Mix Vegetable duel curry of tomato & spinach	360
	KADAI (Veg/Paneer/Chicken)	370/395/425
A	BUTTER CHICKEN Old Delhi style shredded chicken in makhni gravy	425
A	NALLI NIHARI	765
A	MUMBAIYA TARI WALA A Traditional style chicken curry of Mumbai	425
A	RAJASTHANI LAAL MAAS Traditional Rajasthani style hot and spicy bloody ijus' of mutton	695
A	MURGH CHANGEZI Traditional mughlai style curry of cream from nuts	425
A	KASHMIRI ROGAN JOSH Slow Cooked Lamb Curry Shimmered in Kashmiri Chilli Gravy with Whole Indian Spices	695
A	SMOKY KOLHAPURI CHICKEN	425
A	PRAWN MASALA Curry made using shrimp in north indian style gravy	550
	LABABDAR (Veg/Paneer/Chicken)	360/385/425
A	MUMBAI SPECIAL KHEEMA PAV (Chicken/Mutton) Minced Meat with perfectly calibrated spice served with 3 pcs of buttered	350/480 d Pav
	INDIAN BREADS	
	WHOLE WHEAT ROTI	40
•	WARQI E PARATHA A rich flaky whole wheat bread	80
•	WARQI E NAAN A rich flaky refined flour bread	80
	GARLIC NAAN	120
•	CHEESE CHILLY GARLIC NAAN	185



Food is our common ground... A universal experience

MISSI ROTI Gram flour roti with a crisp texture	80	
EXTRA BUTTER	20	
■ KULCHA	60	
EXTRA PAV	25	
RICE & BIRYANIS		
STEAMED RICE	185	
KAJU SABZI KI BIRYANI A mildly spiced biryani with cashew nut and other mixed vegetables	450	
THAYIR SADAM Traditional curd rice	295	
DAL KHICHDI	295	
■ KOZHIKODE BIRYANI Confit' Rooster with bone cooked with 'barista' and cashew nut paste	450	
DINDIGUL LAMB BIRYANI Slow Cooked white masala based biryani	695	
CALICUT BIRYANI Mixed seafood cooked with fresh coriander and tamarind	620	
KALE MASALA KI MURGH BIRYANI	475	
■ KALE MASALA KI GOSHT BIRYANI	695	
DUM BIRYANI (VEG/EGG/CHICKEN/MUTTON) 400/425/ Slow cooked rice with choice of meat	450/695	
RAITA		
BURANI RAITA	165	
VEGETABLE RAITA	145	
PINEAPPLE RAITA	165	
THE ORIENTAL WOK - MAINS		
THAI GREEN CURRY Thai curry with exotic veggies enriched with coconut milk, thai herbs & spices	395	
BURMESE CURRY Exotic veggies cooked in coconut milk, gram-flour, curry powder, spices & herbs	395/450 s	
BUDDHA'S DELIGHT HUNAN SAUCE Exotic veggies cooked with shallots, garlic, chilly in hunan sauce	365	



You don't need a silver spoon To enjoy good food

•	FRESH CORN & MUSHROOM IN SAMBAL OELEK Corn kernel, mushroom, shallots, garlic ginger & scallion, cooked in Indo		365 sauce
A	GOONG PANANG CURRY Succulent prawns cooked in roasted chili paste, garlic, shallots, enriched with coconut milk, & herbs		625
A	THAI RED CURRY Marinated diced chicken, mushroom, bamboo shoot cooked in Thai curry coconut milk & herbs	[,] paste,	450
A	BALINESE POT CHICKEN Marinated diced chicken, cooked with chilli paste, mustard paste & herbs		425
•	CHICKEN & PINEAPPLE CURRY Marinated diced chicken & chunks of pineapple cooked with shallots, gar ginger & chilli coconut milk & herbs	lic,	425
A	HUPAK KAI Marinated sliced chicken cooked with chilly, garlic, pimentos, sesame oil whole black-bean	&	425
A	SOHO CHICKEN Marinated sliced chicken cooked with chilly, garlic, celery and a mild red with glass noodle on top	sauce fried	425
A	PRAWNS HOT BASIL Succulent prawns in a spicy basil sauce		625
A	FILLET FISH IN GREEN GARLIC SAUCE Marinated fish fillet cooked with garlic, chilly, coriander, scallions & fish	sauce	425
A	WOOLLY CHICKEN Marinated succulent pieces of chicken cooked with garlic, chilly & scallion	ns	425
A	SLICE CHICKEN IN MONGOLIAN SAUCE		450
	RICE & NOODLES		
A	SHRIMPS AND XO FRIED RICE		425
•	FORTUNE FRIED RICE		305
A	EGG FRIED RICE		295
A	FRIED RICE (VEG/CHICKEN/PRAWNS)	295/305/	/385
	BURNT GARLIC FRIED RICE (VEG/CHICKEN/PRAWNS)	295/305/	/385
	SAIGON FRIED RICE (VEG/CHICKEN/PRAWNS)	295/305/	/385
	STIR FRIED NOODLES (VEG/CHICKEN/PRAWNS)	295/305/	/385
	PAN FRIED NOODLES (VEG/CHICKEN/PRAWNS)	295/305/	/385
A	STIR FRIED HONGKONG (VEG/CHICKEN/PRAWNS) NOODLES	295/305/	/385



Food is simple pleasures of life Best enjoyed as served...

SPICY MALAYSIAN FLAT NOODLES (VEG/CHICKEN/PRAWNS)	295/305/385
VIETNAMESE NOODLE (VEG/CHICKEN/FISH/PRAWN)	430/450/495/495
VIETNAMESE RICE (VEG/CHICKEN/FISH/PRAWN)	430/450/495/495
JASMINE RICE	260
PIZZAS	
CLASSIC MARGARITA With Toppings	490
PRIMAVERA With roasted pepper, zucchini & Broccoli	490
GENOVESE With aubergine, cherry tomato, goat cheese, garlic	490
BARBECUE CHICKEN With bell pepper, jalapenos, coriander	490
COORG CHICKEN With fresh mushroom, balsamic onion, sun dried tomato	490
TERIYAKI CHICKEN With glazed onion, bell pepper, spring onion	490
WHOLESOME & HEARTY P.	ASTAS
CHOOSE YOUR PASTA (PENNE, SPAGHETTI, MACARONI, FETTU	JCCINE)
CLASSIC AL FREDO With sweet pepper & zucchini	425/475
AL ARRABIATA With sweet pepper & zucchini	425/475
CREAMY PINK SAUCE With broccoli & mushroom	425/475
CREAMY PESTO With sundried tomato & black olives	450/495
PUTTANESCA In spicy anchovy tomato sauce with seafood capers & black oli	525 ives



Good food enjoyed Is wise medicine

•	CLASSIC MAC 'N' CHEESE PASTA With mushroom & broccoli	495/550
•	SPINACH & RICOTTA RAVIOLI In smoked cherry tomato sauce/lemon capers butter sauce	450/495
A	CAFETERIA STYLE SPAGHETTI with chicken meatballs in marinara sauce	525
•	SPAGHETTI AL AGLIO E OLIO PEPERONCINO (Veg/Chicken/Prawns)	450/495/525
•	SAFFRON RISOTTO & CREAM CHEESE (Veg/Chicken)	495/525
A	GRILLED CHICKEN WITH MUSHROOM SAUCE Grilled Chicken With Mushroom Sauce Boneless Chicken Leg Served With Homemade Sauce	695
•	GRILLED PANEER WITH MUSHROOM SAUCE Grilled Cottage Cheese With Mushroom Sauce, Served With Herbed Rice Butter Saute Vegetables	625 e &
	DESSERTS	
A	TIRAMISU	375
A	YUZU CHEESECAKE	375
•	HANDCRAFTED ICE CREAM	295/375
•	LINDT CHOCOLATE AVALANCHE	460
•	CARAMEL CUSTARD	220
	GUDBAD	220
•	VANILLA ICE CREAM	160
	BLUEBERRY CHEESECAKE	295

This menu consists of nuts, tamarind & kokum. Please inform us of any allergies or dietary conditions at the time of order.

Limited Jain options available on request.

