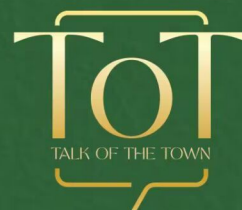




SALADS

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|---|-------|-------|
| 1 GREEK SALAD | ₹ 275 | |
| A refreshing blend of cucumbers, juicy tomatoes, onions, olives, crunchy lettuce, green capsicum and creamy fetta cheese with olive oil lemon dressing | | |
| 2 FATTOUSH | ₹ 275 | |
| A Middle Eastern salad of crisp mixed greens, herbs and toasted pita chips tossed in a zesty sumac-lemon dressing. | | |
| 3 TOT CHEF'S NACHO SALAD (VEG/BEEF) | ₹ 275 | ₹ 345 |
| A typical Mexican salad made with mixed fresh greens, kidney beans, charred corn and spicy Mexican chillies served in a tortilla shell, optionally topped with con carne. | | |
| 4 CEASER SALAD (CHICKEN) | ₹ 375 | |
| Crisp iceberg lettuce, garlic croutons, parmesan cheese and grilled chicken tossed in a creamy ceasar dressing. | | |
| 5 QUINOA SALAD | ₹ 325 | |
| Wholesome quinoa tossed with fresh greens, veggies and zesty dressing | | |
| 6 NICOISE SALAD | ₹ 345 | |
| Classic French salad with iceberg lettuce, potato, french beans, fresh mushroom, kidney beans, boiled eggs, cherry tomato and tuna meat in a french dressing. | | |
| 7 CHICKEN TIKKA SALAD 🌶️ | ₹ 345 | |
| Juicy, tandoor shredded chicken tikka with crisp vegetables drizzled with a lemon olive oil dressing served on a bed of lettuce. | | |
| 8 THAI BEEF SALAD 🌶️🌶️ | ₹ 345 | |
| Thai marinated grilled beef fillet slices tossed with fresh herbs, crisp vegetables, and a spicy lime-chilli dressing | | |



APPETIZERS

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|----|--|-------|-------|
| 1 | FRENCH FRIES Golden,crispy french fries perfectly seasoned and fried to a deliciously crispy texture on the outside and fluffy on the inside | ₹ 225 | |
| 2 | HONEY GLAZED POTATO/CHICKEN Crispy golden potatoes/shredded chicken coated in a sweet and savoury honey glaze. | ₹ 275 | ₹ 395 |
| 3 | CRISPY SPINACH AND CORN Batter fried corn tossed in sweet 'n' spicy sauce with crunchy spinach | ₹ 325 | |
| 4 | PAN FRIED DUMPLING Golden-crisp dumplings filled with a savory mix of meat and vegetables, pan-seared to perfection and served with a spicy dip. | ₹ 345 | |
| 5 | BEEF COCONUT FRY 🌶️ Tender pieces of beef cooked in a fragrant blend of traditional spices and coconut slices then pan fried to perfection. | ₹ 345 | |
| 6 | KERALA CHICKEN FRY 🌶️ Tender chicken pieces with bone marinated in a blend of traditional Kerala spices, fried to a perfect crisp. | ₹ 345 | |
| 7 | STUFFED BREADED MUSHROOM Button mushrooms filled with cheese and herb stuffing, coated in breadcrumbs and deep fried. | ₹ 375 | |
| 8 | MOZZARELLA CHEESE STICK Crispy golden brown,breaded mozzarella sticks fried to perfection and oozing with gooey melted cheese inside. | ₹ 375 | |
| 9 | KOREAN FRIED CHICKEN WITH PEANUT SAUCE Crispy boneless chicken glazed in a spicy korean sauce topped with toasted sesame seed served with peanut sauce | ₹ 395 | |
| 10 | KENYAN STUFFED MEATBALL 🌶️ Spiced mince meatballs stuffed with cheddar cheese, golden fried and served with spicy marinara sauce | ₹ 395 | |
| 11 | SWEET AND TANGY CHICKEN WINGS 🌶️ Juicy tender chicken wings seasoned and fried until crispy on the outside ,tossed in a tangy barbeque sauce. | ₹ 395 | |



APPETIZERS

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| 12 NAATUPULLI CHICKEN WINGS 🌶️ | ₹ 395 | |
| Crispy chicken wings tossed in a tangy tamarind glaze with hints of chilli, garlic, and honey. | | |
| 13 DYNAMITE (CHICKEN/PRAWN) | ₹ 395 | ₹ 525 |
| Batter fried chicken/prawns tossed in a spicy, creamy cocktail sauce | | |
| 14 THAI COCONUT (CHICKEN/PRAWNS) | ₹ 445 | ₹ 575 |
| A fresh Thai starter in coconut milk and lemongrass garnished with fresh red chillies and bell peppers. | | |
| 15 CRISPY CHICKEN/BEEF IN HUNAN SAUCE 🌶️ | ₹ 425 | ₹ 475 |
| Crispy battered chicken/beef pieces tossed in a bold and flavourful hunan sauce, served with a burst of vibrant vegetables. | | |
| 16 PANEER TIKKA 🌶️ | ₹ 425 | |
| Marinated cubes of Indian cottage cheese infused with a blend of aromatic spices and herbs, then grilled to perfection. | | |
| 17 PANEER LASOONI | ₹ 445 | |
| Succulent cubes of cottage cheese marinated in a rich blend of garlic, yogurt and traditional Indian spices | | |
| 18 MEAT LOADED FRIES | ₹ 475 | |
| Loaded French fries topped with meat sauce | | |
| 19 CHICKEN TIKKA 🌶️ | ₹ 475 | |
| Juicy chunks of boneless chicken marinated in a flavourful blend of yogurt, aromatic spices and herbs | | |
| 20 MALAI TIKKA | ₹ 475 | |
| Tender chicken breast marinated with cream cheese, hung curd, cashew and Indian spices grilled in charcoal. | | |
| 21 GOLDEN FRIED PRAWNS | ₹ 575 | |
| Succulent prawns breaded and golden fried to crispy perfection. | | |



- 1 **CLASSIC VEG BURGER** ₹ 275
Crumb fried vegetable patty,seasoned with herbs and served with french fries and coleslaw.
- 2 **GRILLED VEGETABLE CHEESE SANDWICH** ₹ 325
Delicious mix of vegetables and melted cheese,all seasoned with aromatic herbs and spices, served on toased sour dough with french fries and condiments.
- 3 **MUSHROOM SANDWICH** ₹ 345
Soft slab of crumbed paneer,topped with grilled mushroom,iceberg lettuce,onions and tomatoes, served between toasted sour dough accompanied by golden fries and coleslaw
- 4 **CLASSIC TUNA SANDWICH** ₹ 345
Tuna meat with chopped onion,gherkins,mayonnaise and seasoning, served on sour dough bread with french fries and condiments
- 5 **CHICKEN MAYO SANDWICH** ₹ 345
Boiled shredded chicken with chopped onion,gherkin,celery mixed with mayo and seasoning served on sour dough bread with french fries and condiments.
- 6 **CHICKEN BURGER** ₹ 375
Crispy fried juicy chicken fillet layered with tomato,iceberg lettuce,onion served with french fries and Pico de Gallo
- 7 **BEEF MINUTE STEAK SANDWICH** ₹ 375
Tender juicy minute steak served on toasted sour dough with lettuce,grilled mushroom, green pepper,cheese,caramalised onions and a rich sauce served with fries.
- 8 **CLASSIC CLUB SANDWICH** ₹ 395
Triple layered perfection with chicken mayo,chicken ham,cheese,fresh lettuce,juicy tomato, fried eggs and creamy sauce,all served between toasted bread accompanied by golden crispy fries.
- 9 **BEEF BURGER** ₹ 395
In house beef tenderloin,layered with juicy tomato,iceberg lettuce,gherkins,fried onions and melted cheese served with french fries and coleslaw.
- 10 **ALL DAY BREAKFAST** ₹ 545
choice of egg,chicken sausages,sauteed mushroom,grilled tomatoes,beef bacon and potato wedges served with toasted bread slices and cut fruits



SIZZLERS

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| <p>1 CHINESE SIZZLER IN SZECHUAN SAUCE/ SWEET & SPICY SAUCE (VEG/CHICKEN/SEAFOOD)</p> <p>Bursting with flavours and served sizzling hot.</p> | <p>₹ 345 ₹ 445 ₹ 645</p> |
| <p>2 CHICKEN TIKKA SIZZLER</p> <p>Succulent chicken tikka served on a sizzling hot plate with aromatic rice and a smoky, spiced gravy.</p> | <p>₹ 525</p> |
| <p>3 PANEER TIKKA SIZZLER</p> <p>Chunks of marinated paneer grilled to perfection and served on a sizzling platter with aromatic rice and a rich, spiced gravy.</p> | <p>₹ 525</p> |
| <p>4 CHICKEN STEAK SIZZLER</p> <p>Marinated grilled chicken breast served with butter rice/ mashed potato/ french fries and sauteed vegetables.</p> | <p>₹ 695</p> |
| <p>5 SEA FOOD SIZZLER</p> <p>Grilled fish,squid,prawn served with butter rice/french fries/mashed potato and sauteed vegetables.</p> | <p>₹ 875</p> |



ORIENTAL (CURRIES)

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| 1 CAULIFLOWER/CHICKEN MANCHURIAN 🌶️ | ₹ 345 | ₹ 425 |
| Batter deep fried cauliflower florets or boneless tender chicken bites tossed in a spicy Indo-Chinese sauce with garlic, soy, and spring onions. | | |
| 2 KUNGPAO VEG/CHICKEN | ₹ 345 | ₹ 425 |
| A classic stir fry with crunchy vegetables/tender chicken chunks tossed with roasted peanuts and spicy kung pao sauce. | | |
| 3 VEG/CHICKEN/PRAWNS IN HOT GARLIC SAUCE 🌶️ | ₹ 345 | ₹ 475 ₹ 625 |
| Diced or sliced vegetables/chicken/prawns with chopped garlic and red chillies in chilly oil and hot garlic sauce | | |
| 4 CHILLY PANEER/CHICKEN/BEEF 🌶️ | ₹ 375 | ₹ 425 ₹ 475 |
| An Indo-chinese dish with diced paneer/chicken/beef battered and deep fried with assorted bell peppers, shredded green chilly and burnt dry chillies in dark soya, oyster sauce, tomato ketchup, vinegar, sugar and salt. | | |
| 5 THAI RED CURRY (VEG/CHICKEN/PRAWNS) 🌶️ | ₹ 395 | ₹ 495 ₹ 595 |
| Diced vegetables or chicken or prawns, thai ginger, lemongrass and button mushroom in coconut milk garnished with bamboo shoots and basil leaves in thai red curry paste | | |
| 6 THAI GREEN CURRY (VEG/CHICKEN/PRAWNS) 🌶️ | ₹ 395 | ₹ 495 ₹ 595 |
| Diced vegetables/chicken/prawns, thai ginger, lemongrass and button mushroom in coconut milk garnished with bamboo shoots and basil leaves in thai green curry paste | | |
| 7 CHICKEN/FISH/PRAWN/IN OYSTER SAUCE 🌶️ | ₹ 425 | ₹ 525 ₹ 625 |
| Diced chicken/sliced fish/prawn in chilly oil and oyster sauce. | | |
| 8 CHICKEN/BEEF/FISH/ WITH BLACK BEAN SAUCE AND CHILLI SAUCE 🌶️ | ₹ 425 | ₹ 475 ₹ 525 |
| Shredded chicken/beef/sliced fish with assorted vegetables in a combination of black bean and chilly sauce. | | |

CONTINENTAL

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| 1 | AU GRATIN (VEG/CHICKEN) Mixed baked vegetables/baked chicken with cheddar cheese au gratinated served with garlic bread and fries. | ₹ 425 | ₹ 625 |
| 2 | PENNE ALFREDO PASTA (VEG/CHICKEN/PRAWNS) Penne pasta with garlic,cream,parmesan cheese | ₹ 435 | ₹ 445 ₹ 545 |
| 3 | SPAGHETTI AGLI E OLIO PASTA (VEG/CHICKEN/PRAWNS) Sphaghetti pasta in garlic,chilly flakes,virgin olive-oil and parmesan cheese. | ₹ 435 | ₹ 445 ₹ 545 |
| 4 | STROGANOFF (CHICKEN/BEEF) A classic Russian inspired dish with tender strips of Chicken/Beef cooked in a rich creamy mushroom sauce served with butter rice. | ₹ 445 | ₹ 525 |
| 5 | CANELLONI(VEG/CHICKEN/BEEF) Stuffed vegetables/chicken mince/beef mince cooked in canelloni shell served with cheese sauce and tomato sauce au-grinated. | ₹ 475 | ₹ 595 ₹ 675 |
| 6 | CARBONARA Classic spaghetti with beef bacon,eggs,cream and parmesan | ₹ 495 | |
| 7 | SPAGHETTI BOLOGNESE Grilled fish/shrimps with lemon butter sauce served with sauteed vegetables and mashed potato | ₹ 495 | |
| 8 | CHICKEN FRICASSE A french style creamy boneless chicken served with sauteed vegetables and mashed potatoes or fries | ₹ 595 | |
| 9 | CHICKEN STEAK WITH MUSHROOM/PEPPER SAUCE Marinated grilled chicken breast cooked to perfection,served with classic mushroom / pepper sauce,sauteed vegetables,mashed potatoes or fries | ₹ 625 | |
| 10 | CHICKEN CORDEN BLEU Chicken breast stuffed with chicken ham,cheddar cheese,gherkins which is breaded, deep fried and served with vegetables and mash potatoes. | ₹ 625 | |
| 11 | CHICKEN PARMIGIANA Crispy breaded chicken breast topped with tangy marinara sauce,melted mozzarella and parmesan cheese served with spaghetti and cream sauce. | ₹ 625 | |
| 12 | BEEF ARANCINI Crispy golden fried risotto balls filled with seasoned beef,herbs and melted cheese, served with a rich marinara dripping sauce. | ₹ 625 | |
| 13 | GRILLED FISH/SHRIMPS WITH LEMON BUTTER SAUCE Grilled fish/shrimps with lemon butter sauce served with sauteed vegetables and mashed potato. | ₹ 725 | ₹ 775 |



NORTH INDIAN & TANDOOR

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|----|---|-------|-------|
| 1 | DAL TADKA/ DAL FRY 🌶️ | ₹ 275 | |
| | perfectly cooked lentils tempered in ghee,cumin,garlic and fragrant spices/ lentils sauteed with onions,tomatoes and spices | | |
| 2 | ALOO GOBI 🌶️ | ₹ 275 | |
| | Tender potatoes and cauliflower florets,cooked with onions,tomatoes and spices. | | |
| 3 | BHINDI MASALA 🌶️ | ₹ 325 | |
| | Fresh okra sauteed with onions,tomatoes and a blend of aromatic indian spices. | | |
| 4 | DAL MAKHANI 🌶️ | ₹ 345 | |
| | A slow-cooked blend of whole black lentils and kidney beans simmered in butter, ghee,cream, and aromatic spices | | |
| 5 | MUSHROOM MASALA 🌶️ | ₹ 345 | |
| | Fresh button mushrooms in typical Indian masala gravy. | | |
| 6 | VEG/CHICKEN JALFREZI 🌶️ | ₹ 345 | ₹ 425 |
| | A typical North Indian dish with shredded chicken/vegetables with onion , bell peppers and jalfrezi gravy. | | |
| 7 | VEG/CHICKEN KHOLAPURI 🌶️🌶️ | ₹ 345 | ₹ 425 |
| | A fiery specialty from Maharashtra, featuring tender chicken or fresh vegetables cooked in a robust, roasted coconut and red chili masala. | | |
| 8 | PANEER TIKKA MASALA 🌶️ | ₹ 375 | |
| | Grilled cubes of marinated paneer simmered in a luscious tomato-based gravy infused with cream, butter, and traditional Indian spices. | | |
| 9 | PANEER BUTTER MASALA | ₹ 375 | |
| | Soft cubes of paneer simmered in a rich,creamy tomato-based gravy,flavoured with butter and spices. | | |
| 10 | BUTTER CHICKEN | ₹ 425 | |
| | Juicy,tandoor-cooked chicken simmered in a buttery tomato-based gravy infused with spice and a touch of cream. | | |
| 11 | CHICKEN TIKKA MASALA 🌶️ | ₹ 425 | |
| | Tender,marinated chicken tikka cooked in a creamy,spiced tomato-based gravy | | |
| 12 | TANDOORI CHICKEN (HALF/FULL) | ₹ 425 | ₹ 895 |
| | Chicken marinated in yogurt with indian spices cooked in charcoal clay oven served with mint chutney. | | |
| 13 | TANGDI KEBAB | ₹ 525 | |
| | Juicy chicken drumsticks marinated and cooked in tandoor oven and served with mint chutney and kachumber salad. | | |
| 14 | MUTTON ROGAN GOSH 🌶️ | ₹ 595 | |
| | Tender mutton pieces slow-cooked in rich curry made with yogurt,aromatic spices and a blend of traditional Kashmiri ingredients. | | |



NORTH INDIAN RICE & BREADS

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|----|--|-------|-------|------|
| 1 | JEERA RICE | ₹ 275 | | |
| | Fragrant basmati rice tempered with roasted cumin seeds and ghee, cooked to fluffy perfection. | | | |
| 2 | KASHMIRI PULAO | ₹ 325 | | |
| | A mildly sweet and aromatic rice dish made with fragrant basmati rice, infused with saffron and garnished with dry fruits, nuts. | | | |
| 3 | CHICKEN TIKKA BIRYANI 🌶️ | ₹ 445 | | |
| | Typical Hyderabadi style chicken tikka biryani, with Hyderabadi spices dummed with closed dough sheet on top of the serving biryani pot. Served with mint chutney, pickle and raita. | | | |
| 4 | HYDERABADI MUTTON BIRYANI 🌶️ | ₹ 625 | | |
| | Typical Hyderabadi biryani made with slow cooked mutton and hyderabadi spices dummed to perfection. Served with raita and pickle | | | |
| 5 | CHAPATHI | ₹ 25 | | |
| 6 | PAROTTA/WHEAT PAROTTA | ₹ 30 | ₹ 45 | |
| 7 | ROTI/BUTTER ROTI | ₹ 45 | ₹ 65 | |
| 8 | NAAN /BUTTER NAAN/GARLIC NAAN | ₹ 60 | ₹ 75 | ₹ 90 |
| 9 | MASALA KULCHA | ₹ 95 | | |
| 10 | CHEESE NAAN/ZAATAR CHEESE NAAN | ₹ 125 | ₹ 195 | |
| 11 | STUFFED PAROTTA (CHICKEN/BEEF) | ₹ 250 | ₹ 275 | |



SOUTH INDIAN

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|----|---|-------|-------|
| 1 | BOILED RICE / STEAMED RICE | ₹ 150 | ₹ 170 |
| 2 | MALABAR CHICKEN BIRYANI Tender, marinated whole chicken with bone, layered with aromatic jeerakashala rice, fragrant spices, and caramelized onions. Slow-cooked to perfection. Served with raita, pickle and papad. | ₹ 275 | |
| 3 | THALASSERY BEEF BIRYANI Typical Thalassery dum biryani cooked with jeeragashala rice, slow cooked beef and Thalassery aromatic spices. Served with pickle, papad and raita. | ₹ 375 | |
| 4 | ACHAYANS CHICKEN CURRY 🌶️ Typical Travancore Syrian Catholic style chicken curry made with spicy coconut milk gravy, infused with black pepper, curry leaves, and aromatic spices. | ₹ 365 | |
| 5 | PAAL KAPPA Tender tapioca simmered in a creamy coconut milk gravy, flavored with garlic, green chilies, and curry leaves. Tempered with red chilly and mustard. Served with crushed red chilly and shallot chammandi. | ₹ 255 | |
| 6 | VARUTHARACHA CHICKEN CURRY 🌶️ A classic Kerala chicken curry made with aromatic gravy of roasted coconut and spices | ₹ 375 | |
| 7 | NADAN BEEF ROAST 🌶️ Tender chunks of beef slow-cooked in a spicy, aromatic Kerala-style masala, with onions, curry leaves and tomatoes creating a rich flavourful dry roast. | ₹ 450 | |
| 8 | BEEF PALLICURRY 🌶️ Perfectly marinated beef pieces slow cooked with roasted spices. This dish offers a comforting yet bold experience for the taste buds. | ₹ 475 | |
| 9 | FISH CHATTI CURRY 🌶️ (NEYMEEN/KARIMEEN/AVOLI) Seasonal Kerala-style fish curry slow-cooked in a clay pot (chatti) with tamarind, coconut milk, and a fiery blend of spices, served in a chatti. | ₹ 545 | |
| 10 | PRAWN GHEE ROAST 🌶️ A fiery Mangalorean delicacy featuring succulent prawns sautéed in aromatic ghee with a bold blend of roasted spices, dried red chillies, and curry leaves | ₹ 575 | |
| 11 | KERALA STYLE FISH POLLICHATHU 🌶️ (NEYMEEN/KARIMEEN/AVOLI / TILAPIA) Seasonal A traditional Kerala delicacy, featuring whole fish of your choice marinated in a flavourful blend of spices, wrapped in banana leaves and grilled to perfection. | APS | |
| 12 | TAWA FISH TRADITIONAL STYLE 🌶️ (NEYMEEN/KARIMEEN/AVOLI / TILAPIA) Seasonal Fresh whole fish marinated in your choice of masala, then pan seared on a sizzling tawa for a crispy, smoky finish. | APS | |



DESSERTS

- 1 **CHOICE OF ICE CREAM**  **(STRAWBERRY/VANILLA/CHOCOLATE)** ₹ 170
- 2 **MINI PAN CAKES** ₹ 270
Fluffy bite sized pancakes served,stacked high with banana,served with cut fruits, maple syrup and whipped cream
- 3 **CLASSIC TRES LECHES** ₹ 290
A moist Latin-American dessert made with sponge cake soaked in a rich mixture of three types of milk,topped with whipped cream and garnished with rose petals and pistachios
- 4 **WAFFLES** ₹ 290
Golden,crispy-on-the-outside,fluffy-on-the-inside waffles served with maple syrup, fruit compote,whipped cream and fresh cut fruits.
- 5 **STICKY TOFFEE PUDDING** ₹ 300
A warm indulgent dessert made with moist dates sponge cake,soaked in a rich buttery toffee sauce,topped with crunchy nuts and a scoop of ice cream,garnished with a caramel crisp.
- 6 **ALMOND PEACH CRUMBLE**  ₹ 320
Crunchy almond crumble layered with peach and cream pudding.
- 7 **SOME LIKE IT HOT** ₹ 320
A warm, fudgy chocolate brownie served on a hot sizzler plate, topped with a scoop of vanilla ice cream, drizzled with rich chocolate sauce and topped with roasted nuts.
- 8 **BAKED ALASKA** ₹ 350
Layers of moist vanilla cake,topped with a scoop of icecream covered in a fluffy meringue all torched to golden perfection,served with almond crumble and chocolate cremeux
- 9 **PISTACHIO KUNAFI PULL ME UP** ₹ 350
Decadent chocolate cake layered with crispy kunafa and pistachio cream, rich creamy chocolate ganache and topped with luscious chocolate sauce and crunchy chocolate crisps
- 10 **BURNT BASQUE CHEESECAKE**  ₹ 350
A creamy,velvety cheesecake with a rich,caramelized top that gives it a perfect balance of indulgence,served with chocolate sauce and whipped cream



SOUP

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| 1 MANCHOW SOUP (VEG/CHICKEN) An Indo Chinese soup made with fresh vegetables/tender chicken simmered in a savoury broth topped with crispy fried noodles. | ₹ 195 | ₹ 245 | |
| 2 HOT AND SOUR (VEG/CHICKEN) 🌶️ A bold, tangy blend of fresh vegetables or tender strips of chicken simmered in a spicy sour broth. | ₹ 195 | ₹ 245 | |
| 3 SWEET CORN (VEG/ CHICKEN) A classic Chinese soup with fresh vegetables/tender chicken and egg. | ₹ 195 | ₹ 245 | |
| 4 CLEAR SOUP(VEG/CHICKEN/SEAFOOD) A light and refreshing broth infused with the delicate flavors of seasonal vegetables / tender chicken strips and fresh vegetables/seafood | ₹ 195 | ₹ 245 | ₹ 275 |
| 5 ROASTED TOMATO BASIL Oven roasted plum tomatoes with basil and sun dried tomatoes | ₹ 225 | | |
| 6 TOM KHA (VEG/CHICKEN/SEAFOOD) A Thai fragrant coconut soup with vegetables/chicken/seafood | ₹ 225 | ₹ 245 | ₹ 295 |
| 7 CREAM OF (BROCCOLI/CORN/CHICKEN) Blend of classic cream soup with fresh broccoli/sweet corn/tender chicken with sauteed aromatics and rich cream. | ₹ 245 | ₹ 254 | ₹ 265 |
| 8 TOM YUM SEAFOOD 🌶️ Zesty and aromatic thai soup with a medley of a mix of fresh seafood simmered in a spicy tangy broth | ₹ 275 | | |
| 9 MIXED SEAFOOD SOUP A rich and flavourful broth brimming with assortment of fresh shrimps, crab meat and fish. | ₹ 275 | | |
| 10 SEAFOOD CHOWDER Rich and creamy soup with fish, squid and shrimps. | ₹ 295 | | |
| 11 ROAST PUMPKIN SOUP A classical American soup made from slow-roasted pumpkin, blended with aromatic herbs and a hint of cream. | ₹ 295 | | |