BROCCOLI & SPINACH SOUP



A blend of fresh broccoli and spinach with garlic, onions, and potato, simmered in vegetable broth and finished with a touch of cream

3 MUSHROOM SOUP

195



A rich blend of shiitake, button, and cremini mushrooms sautéed with garlie and onions, simmered in a flavorful vegetable broth with a dash of cream

MANCHOW SOUP



A spicy, tangy Indo-Chinese soup loaded with vegetables, garlic, and ginger, topped with crispy fried noodles

LEMON CORIANDER SOUP

A refreshing and zesty soup featuring a fragrant blend of lemon and fresh coriander, complemented by vegetables and a light broth

> Add - Chicken/Prawns 75/195

SALAD

CAESAR SALAD

245



Crisp Iceberg lettuce, crunchy croutons, and Parmesan cheese tossed in a creamy Caesar dressing with a hint of garlic and lemon





ORANGE & WALNUT SALAD 245

A bright and refreshing salad with crisp lettuce, juicy cherry tomatoes, crunchy walnuts and fresh orange segments, all tossed in a zesty orange dressing

SMOKED CHICKEN SALAD WITH SUN DRIED TOMATOES & PARMESAN

275



Tender smoked chicken, sun-dried tomatoes, and Parmesan cheese on a hed of lettuce, drizzled with a light vinaigrette

> Add - Chicken/Prawns 75/195











CHINESE MAINS

	PANEER	CHICKEN	FISH	PRAWNS
MANCHURIAN Choice of protein tossed in a tangy & spicy Manchurian sauce, made with soy sauce, garlic, and chili.	295	295	325	425
GARLIC BOKCHOY Rich, aromatic garlic sauce made with soy sauce, ginger, and a touch of sesame oil along with fresh, crisp bok choy stir-fried with tofu	295	295	325	425
CLASSIC CHILLI Choice of protien, stir-fried with bell peppers, onions, and a spicy chili sauce	295	295	325	425
KUNG PAO The dish is enhanced with a tangy, slightly sweet sauce made from hoisin sauce, rice vinegar, and a touch of sugar. Crunchy roasted peanuts add texture and contrast	295	295	325	425
BBQ SAUCE The dish is enhanced with a tangy, slightly sweet sauce made from hoisin sauce, rice vinegar, and a touch of sugar. Crunchy roasted peanuts add texture and contrast	295	295	325	425
BANGKOK STYLE	295	295	325	425

FRIED RICE & NOODLES

CAJUN FRIED RICE 245

A zesty and flavorful dish made with fluffy rice stir-fried with Cajun spices, bell peppers, onions, and your choice of protein (shrimp, chicken, or egg). Finished with green onions and served hot

CHILLI GARLIC CORN RICE



A vibrant and flavorful dish featuring fluffy rice tossed with sweet corn, garlic, and a spicy chili seasoning. Garnished with fresh herbs

> VEG FRIED RICE 225

Flavorful stir-fried rice with vegetables, eggs, and your choice of protein (chicken, shrimp, or tofu), tossed in soy sauce and seasoned with garlic and green onions

LEANGS FRIED RICE

A fragrant and flavorful fried rice made with cilantro and sautéed with garlic paste with a hint of lime for a refreshing twist

> STIR FRIED HAKKA STYLE 0

A popular Indo-Chinese dish featuring egg noodles stir-fried with a medley of vegetables, garlic, and ginger, tossed in soy sauce and chili sauce for a spicy kick

CHILLI GARLIC NOODLES 225 Noodles tossed in a savory chili garlic sauce, delivering a perfect balance of heat and umami

PAN FRIED NOODLES

Crispy pan-fried noodles coated in a creamy butter garlic sauce, providing a rich and aromatic taste that perfectly complements the crispy noodles

Add – Egg/Chicken/Shrimps/Prawns/Mixed(Egg, Chicken, Shrimps) 45/75/125/195/195









BURGERS

VEG CHEESE BURGER 245

Veggie burger featuring a spiced patty made with fresh vegetables and chatpata seasoning, topped with a generous layer of melted cheese

NYC STYLE ORIGINAL CHICKEN BURGER 275

This burger brings the authentic taste of New York's street food scene with every bite, Juicy, tender grilled chicken breast marinated in a flavorful blend of spices, perfectly cooked to smoky perfection.)

CRISPY CHICKEN AND CHEESE BURGER

Nestled between a soft, toasted bun is a perfect combination of crunchy and crispy crispy chicken, cheesy, and savory. Go to burger

RISOTTO

TOMATO RISOTTO WITH SPINACH, BEANS AND MASCARPONE

345

0

A rich and creamy risotto made with the finest arborio rice, simmered to perfection with tangy tomatoes, fresh spinach, and hearty beans. The addition of mascarpone cheese brings a luxurious, velvety finish

RISOTTO ALA PRIMEVERA (CREAM SAUCE)

24

0

Vegetable-packed risotto simmered with a medley of seasonal vegetables is enhanced with a touch of parmesan cheese, creating a rich and indulgent dish

3 MUSHROOM RISOTTO

A luxurious risotto featuring a blend of three distinct mushroom simmered in a rich broth and finished with a touch of cream and parmesan cheese

LAMB BOLOGNESE RISOTTO 425

This risotto combines the warmth of traditional mutton keema with the inclulgence of a classic risotto

> Add - Chicken/Prawns 75/195









NON-VEG APPETIZER

MOROCCAN CHICKEN

295



Tender chicken slow-cooked with aromatic spices like cumin, coriander, and cinnamon, with olives and preserved lemons

LAPCHI KAI CHICKEN 295

Succulent pieces of chicken marinated in a unique blend of Asian spices and chili, then stir-fried to a spicy, aromatic finish

KOREAN BBQ WINGS

295



Crispy chicken wings tossed in a sweet and spicy korean sauce

SWEET THAI CHILLI FISH

Crispy batter fried fish tossed in a sticky sweet Thai chili sauce served with bell pepper

BURNT GARLIC PEPPER FISH 445

Marinated fish sautéed with crispy burnt garlic & cracked black pepper for a smoky, bold flavour

FISH FINGER 345

Crispy breaded fish strips, golden-fried to perfection, served with a tangy tartar sauce

GRILLED FISH BASIL BUTTER SAUCE 345

Fresh fish fillet grilled to perfection, topped with a rich basil-infused butter sauce

CHILLI BASIL PRAWNS 425

Prawns stir-fried with fresh basil, spicy red chilies, and a medley of aromatic herbs

BUTTER GARLIC PRAWNS 445

Juicy, tiger prawns grilled to perfection in a rich butter and garlic marinade, with hints of fresh herbs for a burst of flavor in every bite











VEG APPETIZER

TUSCAN POTATO

275

(4)

Roasted potatoes tossed in a flavorful blend of herbs, garlic, & olive oil, served with a sprinkle of Parmesan cheese & fresh parsley giving the essence of Tuscan cuisine

YELLOW CHEDDAR STUFFED MUSHROOM

275

Juicy mushrooms filled with melted yellow cheddar, garlic, and herbs, baked to golden perfection

PERI PERI 3 MUSHROOMS

275

A trio of button, shiitake, and black mushrooms tossed in a fiery peri-peri sauce, then grilled to perfection for a smoky, spicy kick. Each mushroom variety adds its own texture and depth, creating a savery bite with just the right amount of heat

STIR FRIED EXOTIC VEGETABLES

275



A colorful mix of seasonal exotic vegetables, including bell peppers, broccoli, and zucchini, stir-fried in a light soy sauce and garlic marinacle

CRISPY CHILLI BABYCORN

275



Tender baby corn marinated in a blend of spices and roasted to perfection, then tossed with chili flakes for an extra kick

OVERLOADED NACHOS

295



Crispy tortilla chips loaded with loaded with juicy diced tomatoes, crunchy onions, zesty spices.

SALT & PEPPER MUSHROOM / CORN

275

Sautéed mushrooms stir-fried with garlic, ginger, and a medley of colourful vegetables, tossed with black pepper

CREAM CHEESE WITH CORN AND PEAS BAKED POTATO

245.00



A perfectly baked potato, carefully scooped and filled with a rich, creamy mixture of smooth cream cheese, sweet corn, and tender peas

SAUTÉED GARLIC MUSHROOM BAKED POTATO 245.00

A hearty baked potato, stuffed with a savory blend of sautéed garlic mushrooms

GARLIC BREAD 175.00

Toasted bread infused with buttery garlic and herbs, crisp on the outside and soft inside.

CHEESE GARLIC BREAD 285.00

Golden garlic bread loaded with melted cheese and a sprinkle of herbs-rich, gooey, and irresistible.

FRIES YOUR WAY

SALTED FRIES 195.00

A classic favorite that's simple and satisfying golden fries seasoned with just the right amount of sea salt

PERI PERI FRIES

Crispy golden fries tossed in a spicy peri peri seasoning and served with a tangy dipping sauce









