

## SOUP

**FRENCH ONION SOUP** 300  
The classic soup with Bengal's local dhani peyanj

**MUSHROOM SOUP WITH TRUFFLE OIL** 350  
A blend of mushrooms made into a classic soup enriched with cream and truffle oil

**PEPPER AND TANGERINE SOUP** 280  
A refreshing and vibrant clear soup made with roasted bell peppers, malta orange, served in a delicate broth

## SALAD

**LOTUS STEM SALAD** 320  
Crispy lotus stem with bell pepper, cabbage and onion tossed in peppery and tangy sauce

**NOLEN GUR GONDHORAJ SOM TAM** 320  
Grated raw papaya with chilli, gondhoraj lemon and coriander leaves tossed in tangy nolen gur dressing

**CAESAR SALAD** 320  
Thin slices of veggies, lettuce and croutons in light peppery mayo and buttermilk with spicy grilled paneer

## ENTRÉE

**FRENCH FRIES** 150

**PERI PERI FRENCH FRIES** 180

**CHEESE FRENCH FRIES** 200

**SPICY KOREAN FRIES WITH MUSHROOM AND CHEESE** 280

■ **PANEER KOFTA SRIRACHA** 350  
Paneer balls fried and wok tossed with ginger, garlic, onion and sriracha sauce

**PANEER MUSHROOM BAO** 320  
Fresh steamed bao stuffed with paneer and mushroom

**MOTA BHAI'S MEDITERRANEAN PLATTER** 350  
Falafel, hummus, labneh, pickled vegetables, lettuce, cheese, pita bread with khakra, ghee and kadhi masala

■ **CHHANAR GALAWATI KEBAB** 350  
Our variant of dahi ke kebab

**GREEN CHILLI PANEER TIKKA** 350  
Green chilli and kasundi marinated charcoaled paneer kebab stuffed with olive caponata

**CRISPY CHILLI BABY CORN WITH KAFFIR LIME** 330

■ **STUFFED TANDOORI MUSHROOM** 330

**HONEY CHILLI LOTUS STEM** 330

🌱 ■ **NARKEL MOCHAR CHOP** 220

**GREEN CHILLI PANEER TIKKA ROLL** 280  
Rumali roti wrapped with kancha lanka paneer tikka, onion and spicy mint sauce

# Desserts

|                                                                                                                                                                                |     |                                                                                                                                  |     |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----|----------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>BISCOFF TOAST AND ICE CREAM</b><br>Flaky croissant cube layered with Biscoff spread and served with our in-house 100% natural, artisanal nolen gur ice cream                | 320 | <b>EXOTIC BERRIES FRENCH CHEESECAKE</b><br>A different cheese cake with crunchy spread made of exotic berries.                   | 320 |
| <b>BELGIAN CHOCOLATE PULL-UP</b><br>Chocolate cheesecake made with 100% Belgian chocolate and overloaded with rich chocolate ganache. Pull the cover up to let the magic flow! | 380 | <b>KAJU KATLI FLAN</b>                                                                                                           | 320 |
| <b>MUDPIE FLAMBÉ</b><br>Goey mudpie flambéed and served with our in-house 100% natural, artisanal vanilla ice cream                                                            | 320 | <b>BLUEBERRY BAKED CHEESE CAKE</b><br>Baked cheese cake with blueberry compote                                                   | 280 |
| <b>CHOCO LAVA MUDPOT WITH VANILLA ICE CREAM</b><br>Served with our in-house 100% natural, artisanal vanilla ice cream                                                          | 260 | <b>DAAB DELIGHT</b><br>Dessert made out of fresh cottage cheese, tender coconut flesh and water served in the natural daab shell | 220 |
| <b>SACHER TORTE</b><br>Dense chocolate Austrian delicacy, families have fought for centuries to claim it's recipe                                                              | 260 | <b>ZAQ-e-SAHI TUKRA</b><br>A dessert from the Mughal era                                                                         | 220 |
| <b>HAZELNUT DUBAI CHOCOLATE WITH NOLEN GUR ICE CREAM</b><br>Nutella Kunafa chocolate slab served with our in-house 100% natural, artisanal nolen gur ice cream                 | 300 | <b>STUFFED GULAB JAMUN WITH SHAHI KULFI SLICES</b><br>Gulab jamun stuffed with kesariya rabri, served with shahi kulfi slices    | 250 |
| <b>DOUBLE CHOCOLATE SOUFFLE AL'ORANGE</b><br>A rich, velvety dessert made with dark chocolate mousse infused with citrus pulp and served inside the tangerine rind             | 280 | <b>SHAHI KULFI</b>                                                                                                               | 200 |
| <b>ALMOND FUDGE BLONIDE WITH NOLEN GUR ICE CREAM</b><br>Served with our in-house 100% natural, artisanal nolen gur ice cream                                                   | 260 | <b>DAAB KULFI</b>                                                                                                                | 200 |
| <b>BONNE FEMME TIRAMISU</b><br>Made with original Kalhúa liqueur                                                                                                               | 320 | <b>MANGO KULFI (Seasonal)</b>                                                                                                    | 250 |
| <b>TRES LECHES</b><br>A Spanish delicacy made with three different kinds of milk                                                                                               | 280 | <b>SITAPHAL KULFI (Seasonal)</b>                                                                                                 | 250 |
| <b>MELON MOUSSE (Seasonal)</b><br>Fresh melon chopped and mixed with fresh cream, made into souffle and served inside the melon rind, drizzled with Himalayan honey            | 320 |                                                                                                                                  |     |
| <b>MANGO CHEESECAKE PULL-UP WITH MANGO ICE CREAM (Seasonal)</b><br>Creamy mango cheesecake paired with our in-house 100% natural, artisanal mango ice cream                    | 360 |                                                                                                                                  |     |
| <b>THE PERFECT MANGO MOUSSE (Seasonal)</b><br>Magical mango mousse inside the whole mango skin                                                                                 | 280 |                                                                                                                                  |     |

## PIZZA & PASTA

|                                                                                                                  |     |
|------------------------------------------------------------------------------------------------------------------|-----|
| THREE CHEESE MARGHERITA                                                                                          | 450 |
| Three different types of cheese: orange cheddar, burrata and mozzarella goes into making this classic margherita |     |
| THIN CRUST MUSHROOM PIZZA                                                                                        | 450 |
| Thinnest mushroom pizza stone baked and finished with truffle oil                                                |     |
| TRI-COLOUR FUSILLI WITH LEMON GARLIC SAUCE                                                                       | 450 |
| Pasta brought to its roots, fusilli cooked al dente and tossed in oriental lemon garlic sauce                    |     |
| CREAMY PIMENTO PENNE                                                                                             | 450 |
| Penne tossed in freshly made red pimento sauce                                                                   |     |
| FARFALLE IN PESTO AND POSTO                                                                                      | 470 |
| Farfalle tossed in Italian pesto thickened with poppy seed paste instead of pine nuts. "a la bong"               |     |
| SPAGHETTI AGLIO E OLIO WITH TRUFFLE OIL                                                                          | 410 |
| Spaghetti tossed with garlic and vinegar                                                                         |     |

## SANDWICHES

|                                         |     |
|-----------------------------------------|-----|
| GARLIC BREAD (2 pcs)                    | 120 |
| GARLIC BREAD MUSHROOM AND CHEESE        | 220 |
| MUSHROOM CHEESE SANDWICH WITH CRANBERRY | 280 |
| AVOCADO SALSA ROSA OPEN SANDWICH        | 280 |

## RICE & NOODLES

|                                                                                                                                                      |     |
|------------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| ARMENIAN BERRY PULAO                                                                                                                                 | 390 |
| A twist to the classic Armenian delicacy, Ghapama. Bright melon/ pumpkin filled with the famous Parsi pulao, baked in tandoor and served with labneh |     |
| BASANTI PULAO                                                                                                                                        | 230 |
| STEAMED RICE                                                                                                                                         | 130 |
| GARLIC FRIED RICE                                                                                                                                    | 260 |
| CHILLI GARLIC FRIED RICE                                                                                                                             | 280 |
| MONGOLIAN RICE                                                                                                                                       | 290 |
| MONGOLIAN NOODLES                                                                                                                                    | 290 |
| HAKKA NOODLES                                                                                                                                        | 280 |
| CHILLI GARLIC NOODLES                                                                                                                                | 280 |
| GARLIC BRAISED NOODLES                                                                                                                               | 280 |
| BONNE FEMME CILANTRO NOODLES                                                                                                                         | 280 |
| SOBA NOODLES IN TRUFFLE SAUCE                                                                                                                        | 370 |
| PAN-FRIED SOBA NOODLES                                                                                                                               | 300 |

## BREADS

|                                                                                               |            |
|-----------------------------------------------------------------------------------------------|------------|
| LACCHA PARATHA<br>PLAIN/ MINT                                                                 | 60/ 70     |
| MALABAR PARATHA                                                                               | 90         |
| KHURCHAN PARATHA<br>Lucknowi delicacy, originally stuffed with pan scrap of slow cooked rabri | 90         |
| RUMALI ROTI                                                                                   | 50         |
| NAAN<br>PLAIN/ BUTTER/ GARLIC                                                                 | 60/ 70/ 90 |
| TANDOORI ROTI<br>PLAIN/ BUTTER                                                                | 50/ 60     |
| GARLIC BREAD (2 pcs)                                                                          | 120        |

## RELEVÉ

|                                                                                          |     |
|------------------------------------------------------------------------------------------|-----|
| ■ ALOO CHUKAUNI À LA FRANÇAISE                                                           | 380 |
| Nepali delicacy blended with cream cheese served in French style with garlic bread       |     |
| ■ CRUCIFER AU GRATIN                                                                     | 380 |
| Broccoli, cauliflower, snow peas and mushrooms baked with butter and cheese              |     |
| PANEER PASINDA BUTTER MASALA                                                             | 350 |
| ■ TANDOORI MALAI BROCCOLI WITH EMA DATSHI SAUCE                                          | 380 |
| MUSHROOM CHANA MASALA                                                                    | 380 |
| Amritsari chickpea gravy with mushroom                                                   |     |
| ■ CHHANAR CHEDDAR DALNA                                                                  | 380 |
| Roundels of chhana stuffed with cheddar cheese made into the iconic Bengali dish         |     |
| ■ BELL PEPPER ROAST                                                                      | 350 |
| Bell pepper stuffed with cottage cheese, oven roasted and served with tangy spinach rice |     |
| STIR-FRIED EDAMAME                                                                       | 380 |
| BUTTER GARLIC MUSHROOM                                                                   | 380 |
| STIR FRIED GREENS IN THAI BASIL SAUCE                                                    | 380 |
| ■ PAN-FRIED SOBA NOODLES                                                                 | 300 |
| SOBA NOODLES IN TRUFFLE SAUCE                                                            | 370 |
| MONGOLIAN RICE/ NOODLES                                                                  | 290 |
| ■ GARLIC BRAISED NOODLES                                                                 | 280 |
| THAI GREEN CURRY                                                                         | 380 |

We levy 5% service charge | Govt. Taxes as applicable.  
Guest with allergies and intolerance should inform our staff before placing order.

■ Chef's recommendation