

GLOCAL STREET

SNACKS

INR

- Punjabi Samosa (V) (G) 600
Crispy, golden pockets bursting with spiced potatoes and peas
207 cal

- Delhi Style Chole with Methi Kulcha (V) (G) 600
Crispy, golden pockets bursting with spiced potatoes and peas
324 cal

- Vegetable Chop with Crispy Puff Bhel (V) (G) (S) 600
Flavorful, crunchy bites of spiced veggies served with airy, tangy puffed rice
165 cal

- Railway Mutton Cutlet with Devil's Chutney (V) (G) 750
Succulent spiced mutton patties paired with a fiery, tangy condiment
485 cal

- Mutton Roast with Malabari Paratha (V) 750
Tender, spiced mutton slow-cooked to perfection, served with flaky, buttery paratha
548 cal

STREET SHARING PLATTER

INR

- Onion Pakoda, Dahi Bhalla, Raj Kachori, Papdi Chaat, Palak Patta Chaat, Vegetable Chop, Samosa Chaat (V) (G) (S) 950
1850 cal

KOLKATA KATHI ROLLS

INR

Flavor-packed, wrapped delights with spiced fillings and a hint of street food magic

- Paneer (V) (G) (S) 750
375 cal

- Egg (V) (G) (S) 750
410 cal

- Chicken (V) (S) 850
475 cal

*Served with Lachha Onion, Cucumber, Chilli, Mint Chutney

STREET SWEETS

INR

- Kesar Rasmalai (V) (G) 450
Creamy, saffron-infused milk dessert with delicate, spongy cheese dumplings
331 cal

- Kolkata Mishti Doi (V) (G) 450
Rich, caramelized yogurt dessert with a velvety smooth texture and sweet, flavor
288 cal

- Saktigarh Langcha (V) (G) 450
Irresistibly sweet, deep-fried Bengali doughnut filled with rich, creamy condensed milk
175 cal

- Mawa Pista Stuffed Raj Bhog (V) (G) 450
Sugar syrup-soaked sweets with a rich filling of creamy mawa and crunchy pistachio
263 cal

■ Veg ■ Egg ■ Non-Veg

■ Gluten ■ Dairy ■ Seafood ■ Nuts ■ Soy ■ Mustard / Mustard Seeds ■ Fish

■ Pork ■ Sesame Seeds ■ Cereal ■ Egg ■ Sulfites ■ Peanut

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EUROPEAN & MEDITERRANEAN

SOUPS

INR

■ Red Pimento and Roasted Tomato Soup
155 cal

600

■ Lemon Chicken Orzo
210 cal

600

SALADS AND APPETIZERS

INR

■ Garden Greens
Citrus Fruits, Avocado Flax Seeds, Pink Salt,
Passionfruit Dressing
276 cal

850

■ Beetroot Carpaccio
Goat Cheese Crumble, Candia Walnuts,
Orange Vinaigrette, Arugula
357 cal

850

■ Chef's Signature Garlic Prawns
400 cal

850

■ Chicken Souvlaki
With Herbed Couscous
490 cal

850

MEZZE BOWLS

INR

■ Hummus with Pomegranate Molasses, Pita Bread, Fattoush
590 cal

850

or

■ Moutabal with Pomegranate Molasses, Pita Bread, Fattoush
620 cal

850

or

■ Muhammara with Pomegranate Molasses, Pita Bread, Fattoush
569 cal

850

TWIST OF WRAPS

INR

■ Tortilla Shiitake
Mushroom, Pickled Cabbage,
Pepper, Onions Serve With Avocado &
Tomato Salsa, Jalapeno Cheese Fondue
181 cal

850

■ Tortilla
Pulled Sweet & Sour Chicken, Leek Fitty,
Caramelized Onion, Spicy Mayo Serve
With Avocado & Tomato Salsa,
Jalapeno Cheese Fondue
470 cal I O, D

1050

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DIM SUMS

CRYSTAL DUMPLING

- Truffle Wild Mushroom D INR 850
 Crystal
360 cal
- Edamame Burnt Garlic D INR 850
 Cream Cheese Crystal
680 cal

STEAMED DUMPLING

- Water Chestnut & D INR 850
 Garlic Chives
280 cal
- Chinese BBQ Chicken D INR 850
320 cal
- Spinach Prawn Har Gow D S F INR 950
382 cal

SHUMAI

- Asparagus & Butternut Squash Shumai D INR 850
460 cal
- Lemongrass Chicken Shumai D INR 850
325 cal

MAINS

WOK

- Mapo Tofu D INR 975
 Spicy, savory Sichuan dish with silky tofu in a rich, aromatic sauce with bold flavors
320 cal
- Seasonal Asian Green D INR 950
 Crisp, fresh vegetables stir-fried in a light, savory sauce for a burst of flavor and crunch
199 cal
- Kung Pao Chicken D S F INR 1075
 A vibrant stir-fry with tender chicken, cashew, and crisp vegetables in a tangy, spicy sauce
380 cal

THAI CURRY

A vibrant stir-fry with tender chicken, cashew, and crisp vegetables in a tangy, spicy sauce

- Green/Red/Yellow D INR 1050
■ Vegetable *380 cal* | Chicken *520 cal*
 Prawns *480 cal*

MEAL IN A BOWL

- Mushroom Pad Krapow D INR 1250
 Sautéed mushrooms with Thai basil and chiles, delivering a bold, spicy, and aromatic flavor
199 cal
- Ginger Scallion Steamed Sea Bass D S F INR 1250
 Delicately steamed sea bass infused with aromatic ginger and scallions for a light, flavorful dish
380 cal
- Char Siu Pork D S F INR 1250
 Tender, caramelized barbecue pork with a sweet and savory glaze, infused with classic Chinese spices
290 cal

RICE AND NOODLES

- Yaki Udon Noodle D S INR 1050
 With Crunchy Nori
280 cal
- Soba Noodle D S INR 1150
 with bok choy, celery & soy
275 cal
- Nasi Goreng D S F INR 1150
 Fried Rice with Prawns, Chicken and Egg
580 cal

Khow Mali

Steamed Jasmine Rice
290 cal

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P Pork SS Sesame Seeds C Cereal E Egg Su Sulfites P Peanut

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	INR		INR
■ Bharwan Aloo (V) (G) (N) Dum Johdpuri Stuffed potatoes simmered in a rich, spiced gravy, showcasing traditional Rajasthani flavors 450 cal	950	■ Kosha Mangsho (N) Rich, spicy, slow-cooked Bengali goat curry with tender meat and deep, bold flavors 788 cal	1250
■ Subz Khazana (V) (G) A vibrant medley of seasonal vegetables simmered in a fragrant, rich gravy 420 cal	950	■ Mutton Rogan Josh (N) Tender, spiced mutton simmered in a rich, aromatic red curry with a touch of Rajasthani flair 223 cal	1250
■ Hari Subz ki Guncha (V) (G) Fresh, green vegetables tossed in a zesty, aromatic blend of spices 420 cal	950	■ Murgh Tikka Masala (V) (G) Juicy chicken tikka pieces simmered in a creamy, spiced tomato sauce 680 cal	1250
■ Trio of Mushroom Hara Pyaz (V) (G) A delightful mix of three mushroom varieties in a rich, flavorful sauce 223 cal	950	■ Murgir Jhol Flavorful, Bengali-style chicken stew with a spicy, tangy broth and aromatic spices 380 cal	1250
■ Dal Makhani (V) Creamy, slow-cooked lentils simmered with aromatic spices and butter for a rich, indulgent flavor 680 cal	950	BIRYANI Aromatic, spiced rice dish layered with tender meat or vegetables, offering a fragrant and flavorful feast	INR
■ Yellow Dal Tadka (V) Comforting yellow lentils tempered with aromatic spices and a hint of tanginess 197 cal	950	■ Lamb 820 cal	1250
		■ Chicken 680 cal	1050
		■ Vegetable 520 cal	950
■ INDIAN BREADS (V) (G) Missi Roti Pudina Paratha Aloo Paratha Laccha Paratha Stuffed Kulcha Khamiri Naan 185 cal			200

ORIENTAL

SOUPS	INR	APPETIZERS	INR
■ Chiang Mai Noodle Soup (V) (G) (N) with the choice of Veg / Chicken / Prawn accompanied With boiled egg, fried garlic and other accompaniments 600 cal	600	■ Silken Tofu (V) (G) with Spicy Chili crisp/ Chili bean sauce 583 cal	850
■ Burnt Garlic Vegetable Soup (V) with choice of Tofu or Chicken 223 cal	600	■ Crispy Lotus Root (V) (G) with Honey Chili Sauce 380 cal	750
		■ Togarashi Chicken & Leek Yakitori with Siracha Sauce 680 cal	850
		■ Crispy Wasabi Prawn (V) (G) with Mango sauce and scallion 467 cal	875

■ Veg
 ■ Egg
 ■ Non - Veg

(G) Gluten (V) Dairy (N) Seafood (P) Nuts (S) Soy (M) Mustard / Mustard Seeds (F) Fish
 (PK) Pork (SS) Sesame Seeds (C) Cereal (E) Egg (Sf) Sulfites (Pn) Peanut

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NORTH WEST FRONTIER AND BENGALI

FROM TANDOOR

	INR		INR
Malai Broccoli (V) (E) Tender florets in a creamy, spiced sauce, blending indulgence with healthy goodness 320 cal	950	Afghani Murgh Tikka (E) (V) (S) (N) Succulent chicken marinated in a rich blend of yogurt and spices, grilled to tender perfection 480 cal	1125
Asparagus aur Mattar (V) ki Galouti Velvety, spiced patties blending tender asparagus and sweet peas in a melt-in-your-mouth experience 281 cal	950	Gondhoraj Fish Tikka (E) (V) Tender fish marinated in zesty Gondhoraj lime, grilled to a smoky perfection 520 cal	1150
Aloo Akhrot Dilnaz (V) (E) Savory, spiced potatoes melded with aromatic walnuts for a rich, flavorful twist 420 cal	950	Tandoori Pomfret (E) (V) Flavorful, charred fish marinated in vibrant spices and grilled to crispy perfection 1020 cal	1225
Dahi ke Kebab (E) (V) Creamy, spiced yogurt patties with a crispy exterior and a melt-in-your-mouth center 106 cal	950	Tandoori Jhinga Nisha (E) (V) (S) Juicy prawns marinated in aromatic spices and grilled to a smoky, charred perfection 520 cal	1250
Zafrani Malai Paneer Tikka (V) (E) Succulent paneer marinated in saffron-infused cream, grilled to perfection 350 cal	950	Lamb Galouti Kebab (E) (V) Melt-in-your-mouth, exquisitely spiced minced lamb patties, cooked to perfection 640 cal D, G	1250
Vegetarian Kebab (E) (V) (S) Platter (2 pcs each any four) 738 cal	1250	Mutton Seekh Kebab (E) Juicy, spiced minced mutton skewers, grilled to smoky perfection 640 cal D, G	1250
		Kebab Platter (2 pcs each any four) (E) (V) (S) (N) 1080 cal	1450

MAINS

Paneer Makhani (V) (E) Soft paneer cubes simmered in a rich, creamy tomato-based sauce with a hint of spice. 520 cal	950	Chingri Malai Curry (E) (V) Succulent shrimp simmered in a rich, creamy coconut sauce with subtle spices 599 cal	1250
Makhmali Kofta Curry (V) (E) Velvety, spiced cheese dumplings in a creamy curry sauce 480 cal	950	Bengali Macher Jhol (E) Spicy, tangy fish stew simmered with potatoes and tomatoes in a fragrant, traditional gravy 480 cal	1250

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