




**APPETIZER**

**Tandoori malai broccoli**   
Broccoli florets marinated with creamy cashew, cheese, hung curd and Indian spices with carrot chutney


**Zaitooni paneer tikka**   
Cottage cheese marinated with Indian spices, hung curd, and dehydrated olive powder served with mint and coriander chutney

**Koliwada sungta**   
Crisp-fried king prawn with carrom seeds, Kashmiri red chilli powder, and Indian spices served with thecha chutney


**Dragon chilli prawn**   
Crisp-fried prawns, fried red chilli, and capsicum

**Fish goujon**   
Doritos crumbed fish goujons, Dijon mustard, garlic, lemon, and dill leaves served with tartar sauce


**Angara murgh tikka**   
Tender cubes of chicken marinated with Indian spices served with mint chutney


**Chicken satay**   
Spicy chicken skewers with Asian spices served with creamy peanut sauce


**Kung pao chicken**   
Schezwan style stir-fried crisp chicken with cashew nut and sesame seed


**Boti kebab**   
Indian style grilled lamb cooked in an Indian clay oven served with mint and coriander chutney

**SOUP**


**Zuppa da funghi**   
Truffle scented creamy mushroom soup served with a duo of mushroom crostini

**Ginger and pudina rasam**   
A South Indian delicacy made of blended spices served with an appalam.


**Tom yum**   
A Thai soup made of dry shrimp paste and strong Asian spiced broth

**Chicken and noodle**   
Chicken broth, ramen noodles, pok choi, Chinese cabbage with a soft boiled egg


**SALAD**


**Poached pears, goat cheese and arugula**   
Orange poached pears, arugula, chèvre, maple vinaigrette, and walnut


**Caesar salad**  
Romaine lettuce, classic Caesar dressing and parmesan  
Grilled vegetable   
Malai tandoori jhinga   
Malai chicken tikka 


**Smoked chicken and red quinoa**   
Hay smoked chicken, red quinoa, apricot, granny smith, pomegranate with oregano dressing


**SANDWICH AND BURGER**  
Served with potato fries and coleslaw

**Spring vegetable panini**   
Grilled vegetables, feta, pesto, pepper coulis

**Focaccia chili cheese toast**   
Cheddar, mozzarella, Emmental, gouda, jalapeño, bell peppers, chilli, fresh coriander

**Hollywood club**   
Grilled chicken, tomato, fried egg, iceberg lettuce, streaky pork bacon, Emmental, caramelized onion, wilted spinach and chicken paprika salami

**Green peas, spinach, and halloumi**   
Mixed vegetable burger patty, halloumi cheese, iceberg lettuce, tomato, and gherkin

**Classic chicken**   
Thyme-flavored chicken burger patty, English cheddar with iceberg lettuce and tomato

**Madras blazer**   
Lamb burger patty, South Indian sauce, caramelized onion, and English cheddar


**WRAP AND ROLL**


**575 Kolkata kathi roll**  
Choice of filling wrapped in a rumali roti  
Paneer   
Chicken 


**575 Keema baida roti**   
Lamb keema-filled flatbread, coated with egg and shallow-fried served with spicy garlic chutney


**895 PIZZA**

**895 Classic margherita**   
Fresh mozzarella, basil heart, olive oil, slow cooked tomatoes

**695 Pizza Mediterranean**   
Red onion, sweet peppers, wilted spinach, feta, basil, sweet corn, artichoke, kalamata olive


**595 Seafood marinara**   
Grilled prawns, squid, basil, fresh mozzarella, and sun-dried tomato

**595 Chicken tikka and jalapeño**   
Chicken tikka, red onion, jalapeño, green olive, fresh basil, and mozzarella


**595 Meat overload**   
Pork ham, pepperoni, pork salami, black olive, roasted chicken, chilli flakes, and mozzarella


**725 INTERNATIONAL MAIN COURSE**

**Rigatoni pomodoro**   
Fresh tomato sauce, pesto, butter, parmesan cheese and fresh basil


**425 Fettuccine primavera**   
Chicken and root vegetable ragù, asparagus, pine nut, fresh cream, basil, parsley, and parmesan cheese

**425 Truffle and mushroom risotto**   
Wild mushroom, porcini stock, truffle oil, parmesan crisp and pickled shimeji

**495 Smoked chicken and spinach risotto**   
Hay smoked chicken roulade, wilted baby spinach, balsamic glazed onion and charcoal tuile





**495 Fish and chips**   
Beer battered sea bass served with green pea mash, malt vinegar and jalapeño tartar dip


**Herb roasted chicken**   
Thyme roasted potato, carrot, mushroom, and porcini cream

**475 Oven roasted pork belly**   
Braised puy lentil, glazed shallots and pan date jus





**ASIAN MAIN COURSE**

**Thai curry**  
Served with Jasmine rice

**Green | Red | Yellow**  
Vegetable   
Prawn   
Chicken   
Chicken 

**Nasi goreng**   
Traditional Indonesian stir fried rice with chicken satay, prawn crackers and sunny side up

**Oriental pot**  
Mongolian style

**475 Fried rice | Noodles**  
Vegetable   
Seafood   
Chicken   
Lamb 


**Oriental stir fry**  
Served with a choice of vegetable noodles or vegetable fried rice, or jasmine rice


**475 Asian vegetables with tofu**   
Prawn   
Chicken   
Lamb 


**575 Choice of sauce:**  
Hot garlic | Black bean | Black pepper | Schezwan pepper | Garlic soy | Thai chilli basil


**695**


**INDIAN MAIN COURSE**


**525 Tadkewali dal**   
Yellow lentils tempered with cumin, garlic, and chilli




**595 Dal makhani**   
Simmered black lentil with tomato, butter, and fresh cream


**645 Subz hara pyaaz**   
Seasonal vegetables cooked in rich onion tomato masala gravy with scallions

**575 Aloo aap ki pasand**   
Aloo jeera | Aloo gobi | Aloo Shimla mirch | Aloo baingan


**645 Sabz gulfam**   
Mixed vegetable cooked with rich white gravy

**875 Paneer tikka lababdar**   
Marinated cottage cheese cooked in an Indian clay oven, finished with rich makhani gravy and cream

**Biryani**  
Aromatic basmati rice pilaf with saffron served with salan and raita  
Vegetable   
Chicken   
Lamb 


**1055 Patrani macchi**   
Parsi-style steamed fish wrapped with banana leaf and traditional spices

**Malvani murgh**   
A famous dish from Maharashtra, chicken cooked in spicy coconut gravy


**Murg rezala**   
Smoked chicken cooked in poppy seed and cashew nut gravy with yoghurt

**695 Murgh ki bahar**   
Butter chicken  
Kadai chicken  
Chicken saag wala  
Chicken tikka masala


**645 Nihari gosht**   
Braised lamb with Indian spices

**745 Rogan josh**   
Slow-cooked lamb in spicy onion tomato gravy with Kashmiri chilli


**845 STAPLE**


**Tandoori roti | Naan | Laccha parantha | Phulka** 125  
**Tandoori kulcha | Cheese naan | Malabar parota** 175  
**Steamed rice | Brown rice | Curd rice** 200  
**Jeera pulao | Green peas pulao | Tawa sabz pulao** 295 | 325 | 345  
**Chicken pulao**  425

**DESSERT**

**Cheesecake**   
Philadelphia cheesecake with strawberry ice cream 375


**Panna cotta**   
Bourbon vanilla Panna cotta, passion orange blossom, peach, and basil seeds 375


**Choco lava cake**   
Choco lava cake served with cotton candy ice cream and chocolate soil 445

**Apple pie**   
Apple and cherry crostata, vanilla ice cream 375

**Paan rosogolla**   
Betel leaves flavoured round-shaped spongy dessert made of chhena 375

**Mawa and dry fruits filled gulab jamun**   
Deep-fried condensed milk dumplings soaked in a light sugar syrup 375

**Ras malai**   
Milk dumplings soaked in cardamom and saffron flavoured sweetened milk. 375

**Selection of ice cream**   
Vanilla bean | Belgian chocolate | Alphonso mango | Strawberry and banana | Blackcurrant | Cotton candy 375

All prices are Indian Rupees and exclude all Government taxes and service charges.  
Kindly inform your server of any food allergies and dietary restrictions.  
Should you be allergic to gluten, nuts, or other ingredients, please bring it to the server's attention.

