

ATMOSPHERE BY FAME

SOUP

Gazpacho 🌱 Spanish cold soup, ripened tomatoes, garlic, red pepper and cucumber, finished with extra virgin olive oil	425
Garlic and pepper rasam 🌱 South Indian tomato soup with a hint of garlic and pepper	425
Mushroom cappuccino 🌱 Truffle-scented mushroom soup served with mushroom crostini	425
Manchow soup Served with crisp noodles Vegetables 🌱 Chicken 🍗	425 475
Sweetcorn soup Vegetables 🌱 Chicken 🍗	425 475
Paya shorba 🍗 Lamb trotter broth enriched with whole spice and mint served with crisp garlic focaccia	495

SALAD

Caesar Salad Romaine lettuce, classic Caesar dressing and parmesan Grilled vegetables 🌱 Garlic prawns 🍗 Chicken tikka 🍗	475 575 525
Tomato mozzarella 🌱 Served with parmesan cup and fresh mesclun	525
Hummus Beiruti 🌱 Served with pita bread and pickled vegetables	495
Guacamole hummus vegan protein bowl Sprouts, quinoa, and citrus segments finished with roasted nuts and pear compote 🌱 Pesto chicken and egg whites 🍗	595 695

STARTER

Avocado fritters 🌱 Avocado tempura with spicy aioli	675
Dahi ke kabab 🌱 Pan-fried cottage cheese and yoghurt folded with nuts and Indian spices	575
Mushroom galouti 🌱 Pan-seared duxelles of mushrooms	575
Saffron tandoori malai broccoli 🌱 Cream cheese and saffron marinade	575
Hariyali paneer tikka 🌱 Mint and cilantro marinated cottage cheese	575
Paneer popcorn 🌱 Crunchy cottage cheese fritters with garlic mayo	525
Glazed nachos 🌱 Crisp tortilla chips drizzled with refried beans, molten cheese, fresh salsa, sour cream and guacamole	495
Mediterranean falafel chaat 🌱 Deep-fried chickpea fritters served with beetroot, yoghurt, mint, and tamarind chutney	475

Cajun spiced fries 🌱 Homemade fries with four-cheese sauce	475
Honey chilli lotus stem 🌱 Wok-tossed with Thai basil and chilli soy	475
Cocktail masala baby naan 🌱 Garlic-filled cheese naan served with a quenelle of za'atar tzatziki	425
Oats crumbed crisp-fried prawns with Madras curry leaves 🍗 Oriental-style prawns	895
Mumbai-style fish fry 🍗 Rawa-fried pomfret served with kachumber salad	1195
Fish tikka 🍗 Tandoor marinated fish tikka	595
Murgh Peshawari kebab 🍗 Chicken marinated in a blend of spices and yoghurt	595
Lasooni tandoori chicken wings 🍗 Tandoor marinated, mint yoghurt dip	595
Home-style chilli chicken 🍗 Oriental-style chilli chicken	595
Drums of Heaven 🍗 Sichuan sauce	595
Barbequed habanero chicken wings 🍗 Sweet potato relish	475
Gilafi sheekh kebab 🍗 Minced lamb kebab served with mint chutney	725

MAIN COURSE

Paneer aap ki pasand 🌱 Paneer makhani Palak paneer Kadai panner Paneer tikka masala	595
Vilayti diwani handi 🌱 Exotic vegetables in yellow gravy	575
Dal makhani 🌱 Slow-cooked black lentils with fresh cream and butter	745
Dal fry 🌱 Yellow lentils tempered with cumin, garlic, and chilli	525
Butter chicken 🍗 Chicken tikka cooked in creamy tomato-based sauce	695
Dum ka murgh 🍗 Tender chicken cooked in yellow gravy	695
Nihari gosht 🍗 Slow-cooked lamb trotters simmered in a flavourful blend of spices	795
Laal mass 🍗 Lamb curry cooked in yoghurt and Mathania chillies	795
Hyderabadi biryani Served with salan and raita Vegetables 🌱 Chicken 🍗 Lamb 🍗	645 745 945

🌱 Vegetarian 🍗 Non-Vegetarian

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.

ATMOSPHERE BY FAME

STAPLE

Jeera rice ■	245
Tempered cumin rice with ghee and coriander	
Steamed rice ■	225
Truffle mushroom kulcha ■	245
Khakhra rumali ■	225
Garlic naan ■	125
Cheese naan ■	175
Laccha paratha ■	125
Tandoori roti ■	125
Phulka ■	125

ORIENTAL MAIN COURSE

Stir-fried vegetables ■	575
Assorted vegetables sautéed in a choice of sauce Choice of sauce: Hot garlic Black bean Black pepper Schezwan Pepper garlic Soya Thai chilli basil	
Thai curry	
Served with jasmine rice Green Red Yellow Vegetables, 100% vegetarian ■	
Prawns ▲	725
Chicken ▲	925
	825
Singapore rice noodles	
Vegetables ■	
Prawns ▲	595
Chicken ▲	825
	695
Hakka noodles	
Vegetables ■	
Prawns ▲	595
Chicken ▲	825
	695
Burnt garlic fried rice	
Vegetables ■	
Prawns ▲	595
Chicken ▲	825
	695
Triple Schezwan fried rice	
Stir-fried rice and noodles with spicy schezwan gravy	
Vegetables ■	595
Prawns ▲	825
Chicken ▲	695

INTERNATIONAL SELECTION

Teriyaki salmon ▲	1195
Norwegian salmon, glazed vegetables, and crisp potato	
Chicken pepper steak ▲	795
Chicken breast filled with mushrooms and cheese served with seasonal vegetables and pepper jus	
New Zealand lamb chops ▲	1495
Charred-grilled vegetables, pepper jus and pommes aligot	
Pasta your way	
Spaghetti Penne Rigatoni Whole wheat Choice of sauce Aglio e olio Alfredo Arrabbiata Pesto	
Vegetables ■	595
Prawns ▲	825
Chicken ▲	695

Truffle-scented mushroom risotto ■	695
Wild mushrooms, truffle oil, parmesan crisp and pickled shimeji	

Smoked chicken and asparagus risotto ▲	695
Asparagus purée, smoked chicken, and parmesan shavings	

PIZZA

Paneer tikka and mint chutney ■	695
Fresh mozzarella, cottage cheese	

Classic Margherita ■	645
Fresh mozzarella, basil heart, olive oil, slow-cooked tomatoes	

Chicken tikka and jalapeño ▲	825
Chicken tikka, red onion, jalapeño, green olive, and mozzarella	

Pepperoni ▲	945
Pork pepperoni, arugula, caramelized onion, fresh mozzarella	

SUSHI

Avocado cucumber maki ■	695
Avocado and cucumber rolls with sesame seeds	

Asparagus tempura bean sprouts ■	695
Asparagus rolled with bean sprouts	

Futomaki ■	695
Tempura fried vegetables with teriyaki glaze	

Spicy tuna roll ▲	895
House spicy sauce with ahi tuna	

Dragon roll ▲	1195
Crumb-fried prawns, avocado and cucumber with spicy mayo	

DIM SUM

Truffle edamame ■	625
Edamame dumplings infused with truffle paste	

Crystal mushroom ■	575
Wild mushroom dumplings finished with celery and yum bean	

Purple blossom ■	575
Water chestnut, asparagus, and broccoli dumplings	

Har gow ▲	695
Shrimps bonnet dumpling with homemade chilli oil	

Spicy chicken coriander ▲	595
Sichuan chilli marinated chicken dumplings	

DESSERT

Deconstructed tiramisu ■	445
Classic Italian mascarpone cheese infused with baileys and espresso	

Mandarin orange almond torte ■	395
Italian glazed Mandarin orange almond cake	

Hot chocolate brownie ■	375
Served with hot chocolate and vanilla ice cream	

Philadelphia baked cheesecake ▲	445
Strawberry ice cream and berry compote	

Spanish tres leche ▲	375
Luscious pistachio almond sponge soaked in evaporated milk, condensed milk, and whole milk	

Choice of ice cream ■	375
Vanilla Chocolate Butterscotch	

■ Vegetarian ▲ Non-Vegetarian

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.