

SALAD

- 🌱🌶️ Chef's Caesar Salad (vegetable/chicken)** 280/325
Classic Caesar salad with herb grilled English vegetables / herb grilled chicken
- 🌱🌶️ Ascent style Mediterranean Salad (vegetable/chicken)** 280/325
Assorted grilled exotic vegetables and chickpea with walnut vinaigrette
- 🌱 Apple and Arugula salad** 280
Arugula with maple apple dressing, crumble goat cheese
- 🌱 Modern Caprese** 280
Red roman tomato with buffalo cheese and pesto dressing
- 🌱 Home Grown Trio Sprouted Salad** 280
Three types of Sprouts with parsley & garlic dressing

SOUP

- 🌱🌶️ Tomato soup (vegetable/chicken)** 165/185
Roasted plum Tomato with garlic, coriander and pressed chilly croutons
- 🌱🌶️ Hot and Sour (vegetable/chicken) 🌶️** 165/185
Tofu, bamboo shoots and mushrooms, balanced with hot white pepper and vinegar
- 🌱 Dal Dhaniya Shorba** 165
Fine paste of lentil and coriander tempered with Indian spices
- 🌱 Mushroom Float** 185
Puree of mushroom with a hint of cumin and cream froth
- 🌱 Wonton soup** 165
Wonton, mushroom, fresh spinach, water chestnut in our vegetable broth

STARTER
NON-VEGETARIAN SELECTION
SWADESHI

- **Sialkot Murg Tikka** 365
Frontier chicken with spicy marination, flavoured with mace

- **Murg Nafees** 365
Chicken supreme marinated with rosemary, sour cream and cardamom

- **Kandhari Tandoori chicken** 325
Spring chicken marinated in yogurt with black cumin and char grilled

- **Murg ki gujjia kebab** 365
Thin crusty chicken pockets stuffed with mushrooms

- **Khaas Seekh Khaas** 365
Chicken and ground lamb marinated with rose Petal and spice skewer grilled in clay oven

- **Basil Malai Lamb Chops** 425
Lamb chops marinated with hung yogurt and basil cooked in tandoor

- **Saunf aur dhaniya ki naazuk macchali** 465
Fresh water fish flavoured with fennel and coriander

- **Coconut Ginger Jhinga** 595
Tiger prawn marinated, tempered with mustard seeds, curry leaves and grilled

ORIENTAL

- **Northern Style Spare Chicken** 365
Tender wok-Breast chicken served with a five-spice salt.

- **Crispy chilly chicken** 365
Chicken marinated in spicy red chilli sauce and batter fried

- **Three Pepper Chicken** 365
Chicken tossed with red, yellow and green pepper in hot garlic and soya bean sauce.

- **Spicy Chilli Lamb** 425
Shredded baby lamb and crispy corn tossed with basil and chilli

- ❖ **Salt and pepper calamari** 465
 Tender calamari dusted, tossed and served with dipping sauce
- ❖ **Dynamite Shrimp** 595
 Crispy shrimp tossed in a zesty sauce.

INTERNATIONAL

- ❖ **Chicken Brochettes** 365
 Dices of roasted chicken supreme on a crispy toast
- ❖ **Fish Finger** 465
 Crumbed fish finger, fried and served with tartar sauce
- ❖ **Prawn Cocktail** 595
 Shrimps dressed on a crunchy bed of lettuce served with cocktail sauce

VEGETARIAN SELECTION SWADESHI

- ❖ **Date Stuffed lacchedar Paneer Tikka** 325
 Cottage cheese stuffed with ground dates, marinated with yogurt and spice
- ❖ **Paneer Ke Sholey** 325
 Cottage Cheese marinated with bedgi chilli and sour cream
- ❖ **Anjeer Makai ke Kebab** 325
 Figs and corn patties with tomato garlic chutney
- ❖ **Faldhari Mawa Seekh** 285
 Raw banana and condense dry milk grilled in charcoal oven
- ❖ **Soya ke Kebab** 285
 Delicate combination of soya beans and mashed potatoes finished in chef's secret recipe
- ❖ **Daastan a Khumbh** 365
 Fresh mushrooms stuffed with cheese and bell pepper marinated in spice and herb paste, cooked in clay oven, A must try!
- ❖ **Indian Kimchi Tikki** 285
 Indian style spicy sprout and cabbage Tikki
- ❖ **Peeley Moti ke Kabab** 285
 Corn and Cottage cheese patties stuffed with ginger, green chilly served on the bed of potato julienne

ORIENTAL

- **American Corn Pepper Salt** 385
American corn crispy fried, tossed with black pepper corn garlic and scallions
- **Crispy Green Beans** 365
Fresh Green beans lightly battered and served crispy with spicy, tangy dipping sauce
- **Chilly Paneer** 385
Cottage cheese in hot soya chilly sauce
- **Spring Roll** 325
Crispy spring rolls filled with fresh vegetables and served with a sweet and sour dipping sauce
- **Manchurian Dry** 325
Cauliflower / Paneer
The Name says it all
- **Vegetarian Lettuce Wraps** 325
A vegetarian version of our signature appetizer made with tofu

INTERNATIONAL

- **Garden assorted fritters** 295
Garden green vegetable fritters with paprika & mustard dip
- **Cheese Nuggets** 365
Soft centered cheese nuggets with house smoked barbeque sauce
- **Baby courgette and cheese** 385
Double squash stuffed with cheese served with homemade sauce
- **Olive and jalapeno Crosstini** 370
Mini olive and jalapeno crosstini with balsamic reduction
- **Falafel wrap** 395
As the Name says !

MAIN COURSE
NON-VEGETARIAN
SWADESHI

- **Karara murgh chap** 465
Crispy Upper chicken cooked with brown onion sauce
- **Murgh dhaniawala korma** 465
Boneless chicken cooked with fresh coriander leaves and cashewnut paste
- **Butter chicken** 425
Every one's favourite
- **Rural Chicken** 425
Indian village style chicken with whole spices
- **Yogurt ginger lamb curry** 465
Boneless lamb and fine chopped ginger finished in yogurt sauce.
- **Black Pepper Coconut Mutton** 465
Mutton cubes marinated and tempered, sprinkled with coconut flakes
- **Lamb Chops Bhuna Masala** 495
Delicately cooked Lamb Chops with fine chopped ginger finished in brown sauce
- **Mince Mutton Brown Kofta** 465
Meat balls stuffed with egg white and nuts cooked in dark yellow onion sauce.
- **Carom Fish Curry** 525
Fish marinated with roasted gram flour and yogurt cooked in carom based sauce
- **Garlic Fish Tawa Masala** 565
Fish cooked in tandoor and tossed in garlic-onion tomato masala
- **Tandoori prawn kadai** 625
Prawns tossed in lazeez kadai masala.
- **Konkani lobster** (₹ 150 / 100gms)
Ocean Lobster cooked in coconut and curry leaf Masala

ORIENTAL

- **Crispy Honey Chicken** 425
Lightly battered and served in a sweet sauce over a bed of crispy rice stick
- **Kung Pao Chicken** 425
Chicken breast stir-fried with peanuts, chilli peppers and scallions
- **Chicken A la Szechwan** 465
Chicken strips cooked until crispy and tossed with julienne celery and carrot
- **Mongolian Lamb** 485
Tender flank Lamb wok-cooked, quickly tossed with scallion and garlic
- **Wok Seared Lamb** 485
Marinated lamb with scallion and sesame, served with cilantro
- **Shanghai shrimp with garlic sauce** 595
Shrimp, broccoli and snow peas stir-fried in light garlic, white wine sauce
- **Hunan-style hot fish** 525
Crispy slices of fish in a tangy, spicy sauce with stir-fried vegetables

Rice/Noodles

- **Ascent fried rice** 245/295
Veg/chicken
- **Choice of Noodle (Stir fry/ Singapore/ Hakka/ Burnt garlic)** 245/295
Veg/chicken

INTERNATIONAL

- **Baked chicken and corn** 485
Tomato and parmesan cheese crust baked chicken with, pesto and sautéed corn
- **Chicken steak** 485
Chicken steak served with herb marinated vegetables
- **Grilled Lamb Chops** 525
Double-cut lamb chops marinated, and served over wilted spinach with herbed potatoes.
- **Fish and Zucchini roll** 565
Zucchini wrapped Fresh water fish with lemon butter veloute
- **Fish steak** 565
Pan seared herb crusted steak

VEGETARIAN SWADESHI

- **Royal Reshmi Paneer** 385
Cubes of cottage cheese cooked in a rich yellow sauce
- **Paneer Makhani** 385
Traditional Paneer Makhani
- **Khada Palak Paneer** 385
Cottage cheese cooked with whole spinach, red chilli and onion
- **Kadi kofta** 355
Vegetable dumpling in Punjabi kadi
- **Kadai Baby Corn Asparagus** 385
Fresh asparagus and baby corn cooked in traditional Indian spices
- **Garlic Mushroom Spring Onion** 385
Button mushroom with garlic cooked in green onion sauce
- **Vilayati Subji Desi masala** 425
Exotic vegetables in onion tomato masala
- **Lagan ka Mela** 385
Mixed Vegetable (Seasonal) cooked in mint almond sauce
- **Roasted Methi bhindi** 355
Fenugreek roasted okra tossed in tangy onion and tomato sauce
- **Scallion Aloo Chatpata** 325
Potato sprinkled with spring onion and a hint of heeng, lemon juice and turmeric
- **Achari Ginger Gobhi** 355
Cauliflower with five spice pickle tempered with ginger and asafetida.
- **Baigan Patiyala** 355
Long eggplant in spicy onion tomato gravy.
- **Pindi Chana** 355
Traditionally cooked in pindi style with or without potato
- **Dal Ascent** 355
Ascent Style overnight cooked black lentil
- **Yellow Dal Tadka** 325
Choose your tadka (cumin/chilli/garlic)
- **Dal Dry** 425
A Must Try

ORIENTAL

- **Spicy Green Beans** 385
Stir-fried green beans with Sichuan preserves, fiery chilli sauce and garlic
- **Manchurian (Vegetable/Cauliflower/Tofu)** 355
The Name says it all !
- **Stir Fried Eggplant** 355
Chinese Eggplant tossed in spicy vegetarian chilli paste and scallions
- **Lemon Scented Brussels Sprouts Dumpling** 385
Thinly shaved brussels sprout dumpling with ginger garlic, thai basil with Zesty sauce
- **Sichuan Style Cottage Cheese** 385
Wok-fried with Sichuan Preserves, onion, chilli paste and garlic

INTERNATIONAL

- **Herbed Polenta steak** 385
Grilled herb polenta with roasted bell pepper and eggplant
- **Chef' Ratatouille** 385
Ratatouille vegetable with basil leaves and tomato
- **Trio of Lebanese Affair** 385
Miniature of babaganoush, labneh and hummus served with pita bread
- **Grilled Mushroom Caps** 385
Fresh Button Mushroom Stuffed with cheese served with tomato pesto sauce

BREAD

Roti (Plain / Butter)	50
Missi Roti	60
Khasta Roti	60
Naan (Plain / Butter)	70
Naan (Garlic / Rosemary)	80
Kulcha (Plain/onion chilli cheese/sun dried tomato)	80
Paranta (Plain/Laccha/Methi/Pudina)	80

BIRYANI AND PULAO

• Tarkari Biryani	325
• Chicken Biryani 🍴	365
• Gosht Biryani 🍴	395
• Pulao (peas/jeera/mint)	255
• Ascent Pulao Choice of yours	285

DESSERTS

Chocolate Rasagulla	195
Tomato kulfi	195
Rasmalai chap	185
Beetroot halwa	195
Blue berry yoghurt crunch	225
Frozen crème with Chocó crust and berry coulis	225
Missisipi fudge brownie with roasted almond	245
The orange and cheese relation	225
Fresh cut fruit platter	235
Choice of ice cream (vanilla , chocolate, strawberry, butter scotch)	150

BEVERAGES

Fresh Fruit Juice/Tender Coconut water (Seasonal)	150
Preserved Juice (Tomato / Orange / Mango / Pineapple)	125
Lassi (Sweet / Salted / Masala)	125
Choice of Milk Shake (Vanilla / Strawberry / Chocolate)	170
Fresh Lime Soda (Sweet / Salted)	125
Hot Coffee/Hot chocolate	125
Aerated drinks	90
Packaged drinking water	60