

Appetizers

	4pcs	8pcs	12pcs
Indo Western			
Non Veg			
Chipotle Chicken Tikka	220	390	550
Kafir Lime And Lemon Grass Chicken Tikka			
Basil Pesto Chicken Tikka			
Afgani Malai Chicken Tikka			
Ambarsari Chicken Tikka			
Garlicky Chicken Tikka			
Cheezzy Kalmi Kabab	290	540	790
Peri Peri Tandoori Chicken Whole Leg	260	490	720
Crispy Fried Chicken Popcorns	220	390	550
Mutton Galouti	260	490	720
Classical Burrah Kabab	260	490	720
Bukni Boti Kabab	260	490	720
Morroccan Lamb Seekh	260	490	720
Fried Fish Kolivada	290	540	790
Peri Peri Fish Tikka	290	540	790
Panko Crusted Tilapia Fish	290	540	790
Cajun Dusted Beer Batter Prawns	320	590	850
Vegetarian			
Thai Red Curry Paneer Tikka	220	390	550
Afgani Malai Paneer Tikka			
Chipotle Paneer Tikka			
Achari Paneer Tikka			
Stuffed Potato Barrels	260	490	720
Dahi Ke Kabab	260	490	720

Per Portion

Cajun Spiced Kurkure Khumb			340
Malai Badami Broccoli			340
Panko Crusted Stuffed Jalapenos			290
Fried Smashed Potatoes With Chipotle Burnt Garlic Aioli			290
Bruschetta			190
Tomato And Basil, Mushroom And Cheese, Olive Sun Dried Tomatoes And Guacamole			
Garlic Bread	120 /	140 /	160
Herb Butter / Cheese Jalapenos / Cheesy Chicken			
Lord Of Fries			120
Parisian			
Spicy Sriracha Island Sauce			
Italian			
Melted Cheese, Hot Napoli Sauce			
African			
Mayo + Ketchup + Onion			
Tijuana			
Jalapeños, Cheese, Onion, Sriracha Ketchup			

Pan Asian

Non Vegetarian

Chiang Chui Chilly Chicken			190
Wok Tossed Chicken With Schezwan Pepper, Dry Chillies			
Wings Any 3 Ways (8pcs)			240
• Chipotle Barbecue			
• Chilli Tomato Sauce			
• Salt N Pepper			
Thai Xing Chicken			210
Spicy Chicken Cooked With Thai Herbs And Bird Eye Chilly			
Teriyaki Chicken , Tepanayaki			290
Chicken Cooked With Baby Pakchoi Kikkoman Fresh Green Chilly And Sake			
Crispy Fried Calamari			290
Singaporean Favorite, Crispy Cuttlefish Rings Served With Sweet Chilli Jam			

Wok Fried Fish Tai Chi		340
Vietnamese Basa Tossed With Rice Wine, Szechwan Pepper And Light Soy Sauce		
Fried Sliced Fish With Dry Chilli And Garlic		340
Smoked Crispy Fish Tobanjan Chilly Oil		
Wasabi Prawns		390
Butterfly Fried Prawns With Wasabi Mayonnaise		
Wok Fried Prawns		390
Pickled Chilli And Hot Bean Sauce		
Wasabi Lamb		290
Lamb Slivers Tossed With Wasabi And Ginger Pickle		
Barbeque Lamb Chops		340
Double Cooked Lamb Chops With Five Spices Chilly & Oyster		
Lemongrass Pork		340
Thai Spiced Pork Mince Skewers		
BBQ Pork Ribs		340
Cantonese Style – Pork Cooked With Honey Glaze And Five Spice		
Vegetarian		
Crispy Potato Balls		170
Wok Tossed With Tomato Chilly And Coriander Sauce		
Spring Rolls	150 /	170
Hongkong Afternoon Crave, Thin Crispy Pastry Filled With Stuffings Of Savoury (vegetable / Chicken)		
Lotus Stem Honey Chilli		190
Cooked With Fresh Homemade Honey Sauce With Sesame Seed		
Corn Tempura Wasabi		190
Marinated Crispy Fried Corn With Wasabi, Salt And Pepper Crispy		
Wok Tossed Cottage Cheese		210
Schezwan Sauce / Oyster Sauce / Black Bean Sauce / Tai Chi		
Tangy Button Mushrooms		210
Button Mushrooms Tossed In A Fiery Schezwan Sauce		
Stir Fry French Beans With Shitake And Mushroom		240
Tossed With Burnt Garlic And Thai Light Soya		
Tofu Teriyaki With Sake And Assorted Mushrooms		270
Pan Grilled Tofu In Japanese Sake With Assorted Mushroom		

Rolls & Dim Sum

Malaysian Roll	240
Mix Vegetable Wrapped In Chinese Cabbage Served With Beijing Sauce	
Mushroom Bao	240
Dim Sum Stuffed With Sautéed Assorted Mushroom Steamed Or Fried	
Sticky Rice In Banana Leaf	240
Sticky Rice And Water Chestnuts Wrapped In Banana Leaf And Steamed	
Vietnamese Roll	240
Vegetables Wrapped In Rice Paper Roll Served Cold With Sweet Chilly Sauce	
Black Pepper Chicken Sumai	270
Marinated Chicken In Soya Garlic Stuffed In Dumpling	
Burmese Samosa	270
Minced Chicken Dumpling Served On A Bed Of Curry Sauce	
Australian Lamb	290
Minced Australian Lamb Leg , Chinese Herbs And Soya	
Prawn Dumpling	290
Imported Rice Flour Stuffed With Prawns Served With Fragrant Sauce	

The Soup Bowl

Tomato Jasmine Tea	150
Jasmine Tea Infused Tomato Veg Soup	
Peppery Onion Soup	150
Cheese Toast	
Three Mushroom And Thyme	150
Shitake, Black Fungus, Button Mushrooms	
Manchow Soup	150 / 170
Veg / Non Veg	
Spicy Lung Fung Soup	150 / 170
Hot Et Sour Soup With Froth Of Egg	
Tom Yum	170 / 190 / 210
Thai Tangy Lemongrass, Galangal And Kaffir Lime Soup With Chilli And Coriander (vegetable / Chicken / Prawn)	
Oriental Mushroom Soup With Vegetables	190
An Array Of Mushroom Et Drop Of Sesame Oil And Sesame Oil	
Miso Soup	210
Clear Japanese Soup With Yellow Bean Et Tofu	
Penang Curry Laksa	190 / 210 / 240
Tangy Curry And Coconut Flavor Soup From The Land Of Malaysia (vegetable / Chicken / Prawns)	

From The Earth

The Classic Caesar Salad	275 / 295 / 295 / 325
Vegetarian / Chicken / Bacon / Prawns Iceberg Lettuce Topped With Homemade Garlic Croutons, Parmesan Cheese Shavings & Dijon Caesar Dressing	
Apple Feta Salad	295
Greek Feta, Granny Smith Apple, Masculine Mix , Sundried Tomato Dressing	
Som Tam	275
Green Papaya Salad, With Thai Chilli And Palm Sugar Lime Dressing	
Tossed Garden Salad	275
Mesculin Mix, Cherry Tomatoes, Cucumbers, Carrots, Onions, Red Peppers, Mushrooms & Black Olives Drizzled With Our House "italian Style" Dressing	
Warm Chicken And Orange Salad	325
Bed of Gourmet Lettuce Topped With Tender, Warm Marinated Chicken Pieces, Cherry Tomatoes, Bell Peppers, and Orange Dressing	

Comforts

Choice Of Bread	
Panini / Baguette / Focaccia / Whole Wheat / Pita	
All The Comforts Shall Be Served With Cajun Spiced French Fries	
Med Verdure	295
Grilled Vegetables, Three Cheese, Sundried Tomato and Basil Pesto	
Labanese Falafel	295
Crispy Falafel, Peppers, Veggies, Hummus	
Spicy Ranch Chicken Panini	325
Chargrilled Chicken and Served With Bbq Sauce and Honey Mustard	
Club Style Toasted Sandwich	350
Grilled Chicken, Bacon, Fried Egg and Cheddar Cheese	
Super Loaded Bolognator	350
Cooked Ground Lamb, Bacon, Three Cheese, Spicy Island and Iceberg	
Pulled Pork	350
Pulled Bbq Brisket, Mustard Pineapple Slaw, Jalapeños, Scallions	
Tropical Veggie Burger	245
Thai Spiced Veg, Melted Cheese, Lettuce, Tomatoes, Onion Rings	
Double Chicken Burger	295
House Spiced Chicken, Lettuce, Tomatoes, Onion Rings and Sriracha Tartare	
American Burger	325
Juicy Tenderloin Burger, Cheddar Cheese, Apple Wood Bacon, Lettuce, Tomatoes, Onion Rings and Fried Egg	
Wrangler Lamb Burger	325
Homemade Bbq Lamb, Cheddar Cheese, Lettuce, Tomatoes, Chipotle Aioli	

Pasta & Risotto

Choice Of Pasta

Penne / Spaghetti

275 / 325

Veg / Non Veg

Aglio Olio E Peperoncino

Olive Oil, Garlic, Chili and Parsley

Arrabiata

Spicy Tomato Sauce

Al Funghi

Mushroom Cream Sauce

Mama Rosa

Delicate Mix of Tomato and Cream Cheese Sauce

Creamy Pesto

Basil Pesto and Cream

Chicken Alfredo

Chicken In Cream Cheese Sauce

Lamb Bolognese

Ground Lamb Cooked With Plum Tomatoes

Lamb Seekh Napolitaine

Char Grilled Lamb Seekh In Tomato Sauce

Spinach And Ricotta Cheese Ravioli

325

Creamy Cherry Tomato Fondue

Lasagna

325 / 375

Exotic Veg / Chicken

Risotto

Three Mushroom Risotto

375

Bacon And Cheddar

375

Chicken And Saffron

375

Entrees From The Grill

Spicy Jerk Vegetables	295
Yoghurt Scallion Sauce	
Green Harissa Cottage Cheese Steak	295
Tomato Jalapeno Relish	
Sea Salt Rubbed Chicken	325
Thyme Scented Chicken, Red Wine Jus	
Moroccan Rubbed Half Roast Chicken	325
Chermula Aioli And Tomato Jus	
Louisania Tilapia Fish	395
Spice Rubbed Tilapia, Olive Caper Sauce	
Gremolata Lamb Chops	425
Citrus Zests, Peppered Mint Jus	
Bistecca Funghi	395
Tenderloin Medallions, Cracked Pepper Mushroom Sauce	

From Indian Rasoi

Herbivore

Aloo Aap Ki Pasand	225
Baby Potato With A Choice Of Achari Masala / Dum Aloo / Jeera Aloo / Jodhpuri	
Tadka Palak	275
Spinach And Dill Leaves Tempered With Garlic And Cumin Served With Paneer / Corn / Mushrooms / Potatoes / Dollar Channa	
Paneer Aap Ki Pasand	275
Char Grilled Cottage Cheese, As You Like It Makhni / Kadai / Lababdar / Bhurji	
Khumb Hara Pyaz	295
Stir Fried Mushrooms And Spring Onions In Dry Red Chili Tempered Masala	
Vilayati Sabz	295
Mélange Of Vegetables Tempered With Chefs Special Spice Mix	
Gobhi Broccoli Ka Tuk	295
Florets Of Cauliflower And Broccoli, Caraway Seeds- Stir Fried	
Dal Makhni	225
The Black Lentil Delicacy Incorporating Fresh Tomatoes Simmered Overnight On Charcoal, Finished With Creamand Served With A Dollop Of Butter	
Zard Dal Tadka	225
Tempered Red And Yellow Lentils	
Dal Palak Katliyan	225
Delicate Combination Of Shredded Spinach And Yellow Lentils	

Carnivore

Butter Chicken	350
Char Grilled Chicken Tikka In An Ambrosial Tomato Gravy With Oodles Of Butter And Cream	
Peanut Butter Chicken	395
Cress Version Of Butter Chicken Enhanced With Chunky Peanut Butter	
Murgh Handi Lazeez	275
Chicken Legs Caressed With A Regal Kimaam, cooked In A Velvety Cashew Yoghurt Gravy Fragrant With Rose Petals, Mace	
Methi Murgh	350
Afgani Chicken Tikka Cooked In Creamy Cashew Gravy, Fenugreek	
Meat Belliram	395
The Punjabi Penchant For Meat, Marinated With Pounded Coriander, Gently Cooked With Brown Onion And Yoghurt Paste	
Keema Meat	395
Shanks & Chops Of Kid, Cooked With Kid Mince In Stock—rich In Cloves, Black Cardamom And Cinnamon	
Awadhi Nihari	395
Cuts Of Baby Lamb, Slow Cooked On 'dum' In Sealed Pots To 'breathe In' The Flavors Of The Spices.	
Alleppey Curry	
Simmered In Tempered Coconut Milk	
Fish	425
Prawns	475

From Paddy Fields

Serve With Burani Raita And Kachumber Salad	
Pulao The Way You Like It	265
Basmati Rice Gently Flavored With Cloves And Pure Ghee, Initiation Plain / Peas / Jeera / Veg	
Kathal Ki Biryani	265
Cubes Of Jack Fruit With Fennel Flavoured Basmati Rice	
Achhari Chicken Pulao	295
Soft Chicken Morsels Cooked With Basmati Rice, She Mirch and Chefs Spices	
Gosht Yakhni Biryani	325
The Perfect Rice Delicacy, Layers Of Choicest Cuts Of Baby Lamb & Saffron Hued Long Grained Basmati Rice	

Bread

Roti Plain, Roomali, Missi	20
Parantha Lacha, Pudina, Ulta Tawa, Mirchi	50
Naan Plain, Butter, Garlic, Oregano	60
Kulcha Potato, Onion, Paneer, Mix	90
Three Cheese and Chili	120
Bacon, Mushroom and Cheese	150
Choice of Raita	85
Pinepple / Mix Veg and Jalapenoes / Roast Garlic and Cucumber / Very Berry / Tomato and Basil	

Pan Asian Mains

Mains – Veg

Chap Chee Stir Fried Vegetables In Chilli Black Bean Sauce Mint Flavored With Crack Black Pepper & Butter	220
Stir Fried Aubergine String, Beans Okra With Basil Sauce Thai Baby Brinjal Asian Green Beans & Okra	220
Rang Dang Potato Curry A Thick Coconut Curry With Baby Potatoes & Touch Of Indian Spice	220
Chinese Asian Greens Chef's Style	260
Vegetables Thai Green Curry Green Curry Cooked With Thai Herbs & Coconut Milk	290
Stir Fried Cottage Cheese Sichuan Sauce / Chilly Tomato Sauce	290
Korean Dubu Buchim Fried Tofu Glazed With A Sweet And Spicy Soy-based Sauce	290

Mains – Non Veg

Wok Fried Chicken With Cashew Nuts	240
Hong Kong Style Chicken With Red Pepper And Roasted Nut	
Burmese Chicken Stew	260
A Mildly Spiced Curry From Burma Infused With Rich Coconut Cream	
Pad Kapao Krop Kai	260
Thai Style Minced Chicken With Basil, Lemon Grass And Red Chillies A Must Try	
Rendang Lamb Curry	260
A Malaysian Lamb Curry With A Hint Of Indian Spice And Coconut	
Sliced Lamb With Pickled Vegetables And Red Chillies	260
Preserved Vegetable Cooked With Thinly Sliced Lamb And Fresh Red Chillies	
Ma Po Tofu Pork	340
Minced Pork With Tofu And Schezwan Pepper Sacue	
Wok Fried Bassa In Green Chilly Sauce	340
Slice Of Bassa Cooked With Shredded Ginger And Fresh Green	
Pan Fried Basa With Crushed Black Pepper	340
Slow Fried Basa With Crack Pepper And Butter Garlic	
Kung Pao Prawns With Dry Red Peppers And Cashew Nuts	390
Braised Prawns Et Red Pepper Tossed In Hoisin Sauce Garnished With Nuts	
Prawns Burmese Curry And Litchi	390
A Delicious Spicy Coconut Curry With A Hint Of Sweetness	

Rice & Noodles

Plain Rice	120
Sticky Rice	170
Vegetable / Egg / Chicken / Seafood	
Hakka Noodles	130 / 140 / 150 / 170
Fried Rice	150 / 160 / 170 / 190
Thai Style Fried Rice	170 / 180 / 190 / 210
Phad Thai (veg / Chicken / Seafood)	240 / 260 / 290
Thai Delicacy Stir Fried Flat Rice Noodles With Tangy Tamarind And Palm Sugar Sauce	
Udon Noodles (veg / Chicken / Seafood)	240 / 260 / 290
Japanese Delicacy - Thick White Wheat Noodles Tossed With Kikkoman Soy Sauce	
Nasigoreng (veg/chicken/seafood)	290 / 310 / 340
It Is A Delicious Rice Preparation In An Indonesian Style	