

The Sangria Bar

By Glass: 575 | Pitcher: 2755

Cava

Sparkling White Wine, Triple Sec, Passion Fruit, Mix Fruit, Orange Juice

White

Spanish White Wine, Green Apple, Peach, Triple Sec, Orange Juice

Red

Red Wine, Vodka, Peach, Mix Fruit, Orange Juice

Passion Fruit And Mint

White Wine, Vodka, Passion Fruit, Mint And Soda

Rose

Rose Wine, Triple Sec, Cranberry, Fresh Fruits, Rose Petals, Rose Water

COCKTAILS

The Hungry Monkey Signature Cocktails

Barrel Aged Old Fashioned

*Bourbon Whisky, Bitter, Cherry
And Orange Aged In Oak Barrel
Over 30 Days.*

675/-

Grilled Tomato Bloody Mary

*Charcoal Grilled Tomato, Lemon, Tabasco,
L P Sauce, Vodka Infused With Pepper,
Olive Brine, Roasted Cumin*

545/-

Pepperdine

*Pepper Vodka Shaken With Lime Juice
Apple Juice And Sugar Served With
Ginger Ale And Flakes Of Dry Ice.*

675/-

The Bourbon Plum

*Grilled Plum Wedges, Bourbon,
Dry Vermouth, Honey.*

545/-

Dusk Till Dawn

*Bourbon, blackberries
and a wheat beer smash*

675/-

Fog Light

*Vodka, Peach, Pineapple,
Rose Water And Lime Shaken
And Serve Over Cracked Ice Presented
With Lavender Smoke.*

675/-

SLIDERS & BURGER'S

Moroccan Falafel Sliders (v) 355
*Paprika hummus, shredded cabbage and tomato,
burnt garlic, tahini*

Crispy Chicken Sliders 415
Tomato, iceberg, cheese, garlic aioli and gherkins

Spicy Goan Sausage Sliders 655
Tomato, iceberg, cheese, garlic aioli and gherkins

Roasted Potato & Jalapeno Cheese Burger (v) 435
Jalapeno salsa, tomato, cheddar melt, crisp lettuce

The Crispy Chicken Burger 545
Tomato, iceberg, cheese, garlic aioli and gherkins

The Whiskey Cheeseburger 595
*Whiskey infused grilled tenderloin patty, onions,
tomato, lettuce & cheese*

DESSERTS

Carrot & Creamcheese Cake 355
Cream cheese frosting with warm custard cream

THM Chocolate Fondue 855
*Warm molten chocolate served with marshmallows,
toasted brownies, almond cigars, seasonal fresh fruit*

Soft Centered Chocolate Pudding 355
Tangerine cream, vanilla ice cream

Hot Chocolate Fudge 355
*Churned vanilla and butterscotch, roasted
peanuts, warm chocolate fudge sauce*

MAINS

Spaghetti in Spicy tomato salsa (v) 435
*Broccoli, zucchini and yellow squash with cheese
Add grilled prawns 125/-*

The Madras Curry Infused Penne (v) 435
*Spinach, Cream Cheese, light Madras curry
Add grilled chicken 125/-*

Roast Aubergine and Potato Peri Peri Moussaka (v) 465
Kerala coriander curry, toasted pine nut, zucchini & burnt garlic ribbons

Ratatouille With Polenta Cakes (v) 465
Basil pesto sauce with mint essence

Herb Crusted Fish in Chipotle Chili & Rosemary Cream 685
Confit mushroom & spinach duxelle, herb garlic asparagus

Argentinian Inspired Parrilla Chicken 685
Potato grain, grilled roots, sweet paprika glaze

Jamaican BBQ Pork Belly 1045
Spiced potato puree, paprika oil





The HUNGRY MONKEY

"Sunday Brunch"



1320/- Unlimited food and mocktails (Excluding the dishes with a 🍷)

1210/- Unlimited Domestic Beer + Cocktails + Sangria + Wine

1650/- Unlimited Domestic Beer + Cocktails + Sangria + Sparkling Wine

The Sangria Bar

By Glass: 575

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Spanish White Wine, Green Apple, Peach, Triple Sec, Orange Juice

Red

Red Wine, Vodka, Peach, Mix Fruit, Orange Juice

Passion Fruit And Mint

White Wine, Vodka, Passion Fruit, Mint And Soda

Rose

Rose Wine, Triple Sec, Cranberry, Fresh Fruits, Rose Petals, Rose Water

Cocktails

Gin Basil Smash 465

Gin Shaken with Fresh Basil, Lime and Sugar

Moscow Mule 435

Vodka, cucumber, lime and ginger ale

Vodka Nimbu Pani 435

Vodka, fresh lime, salt, shaken and served on ice

Rosemary Whisky Sour 465

Whisky with lemon & rosemary

Green Lantern 435

Whiskey, Vodka, sugar, green tea, lime & mint syrup

Bloody Mary 435

Vodka, spiced sauce, tomato juice, chilli

Orange Mojito 435

Orange slices, Rum, Sugar, Mint

BEER

Miller/Ultra 305

Fosters 245

Kingfisher Premier 245

ICE DRINKS

Fresh Lime 'n' Mint Water 135

Fresh Lime 'n' Mint Soda 205

Kiwi Mule 205

Virgin Orange Mojito 205

Classic Orange Tang 205

Shakes & Cold Coffee

Cookies n cream Shake 215

Vanilla Shake 215

Chocolate Banana Shake 215

Blueberry Shake 215

Hazelnut Cold Coffee 215

COLD PRESSED JUICES

Detox 305

Red grape, apple, ginger, lemon, spirulina

Rejuvenate 305

Apple, beet, carrot, cucumber, ginger, ginkgo biloba

RUM

Malibu 435

Captain Morgon Spiced Rum 325

Bacardi Superior 325

Old Monk 275

BEER

Draught 500ml

Bira White Wheat 600

Bira Blonde 600

Hoegaarden 665

Stella 665

Pint

Corona 465

Hoegaarden 465

Stella Artois 465

Miller/Ultra 305

Fosters 245

King's 305

Kingfisher Premier 245

Tequila

Patron Café 545

Sauza Gold 385

Sauza Silver 335

GIN

Hendricks 605

Tanqueray 365

Beefeater 325

Vodka

Belvedere/Grey Goose 485

Stolichnaya 395

Finlandia 325

Absolut 325

Smirnoff 245

LIQUEURS

Baileys 385

Cointreau 385

Jagermeister 465

Sambuca 385

Absinthe 335

Blended Scotch

JW Blue Label	1595
Chivas 18 Years	765
Chivas 12 Years	435
JW Black Label 12 Years	435
Ballantine's Finest	325
Teacher's Origin	325
Teacher's 50	325
100 Pipers	325
Teacher's Highland Cream	325

Cognac / Brandy

Martell Vsop	715
Brandy	325

APERITIFS

Martini Extra Dry	435
Martini Bianco	435
Martini Rosso	435
Campari	435

SINGLE MALTS

Lagavulin 16 years	825
Dalwhinnie 15 years	635
Cardhu 12 years	635
Oban 14 years	635
Cragganmore 12 years	635
Laphroaig 10 years	465
Caol Ila 12 years	545
Talisker 10 years	465
Glenmorangie 10 Years	465
Glenlivet 12 Years	495
Glenfiddich 12 Years	495
Glenfiddich 15 years	635

Irish/Bourbon

Woodford reserve	715
Gentleman Jack	605
Makers mark	545
JD silver select	715
JD old no7	545
Jameson	325
Jim beam white	325

Supersaver Wednesdays

(All Day Wednesday, Monday to Sunday 3:30pm-7:00pm)

COCKTAILS

Vodka Nimbu Pani 110/-

Vodka, fresh lime, salt, shaken and served on ice

Mojito 110/-

*Fresh lemon chunks, mint, brown sugar,
Bacardi*

Whiskey Sour 110/-

Whiskey, lemon, ice, sweet sour mix

Cuba Libre 110/-

Dark rum, cola, lime with a drop of vanilla



THM SANGARIA BAR

Glass 275/- Pitcher - 1095/-

White

*White Wine, Green Apple, Peach Liquor,
Orange Juice*

Red

*Red Wine, Vodka, Mixed Fruits, Orange Juice,
Peach, Triple Sec.*

Passion Fruit And Mint

White Wine, Vodka, Passion Fruit, Mint and Soda

BEER

Kingfisher Premier/ Fosters 110/-

STRAIGHT DRINKS

**chasers and mixers not included*

Domestic vodka- 110/-

Domestic gin- 110/-

Bacardi 110/-

Domestic whiskey- 110/-

Old Monk Rum 110/-

*Govt. Tax is Applicable

SALADS

Greek Feta Salad (v) 335

*Fresh Lettuce tossed in Mustard vinaigrette
with Onions, Olives & Feta cheese*

THM Caesar Salad (v) 335

*Parmesan, olives, capers
Add chicken 75/-*

Japanese Cold Spinach Salad (v) 335

Wilted baby spinach, roast sesame, soya

EGGS

Eggs Benedict
(Served on toasted croissant)

Soft Poached Eggs with Parmesan Spinach Cream (v) 305

☉ Soft Poached Eggs, Homemade Potato Roesti,
Mushroom Cream, Peppercorn Hollandaise (v) 355

☉ Black pepper Spaghetti Carbonara Benedict (nv) 355

☉ Paprika Scented Bacon and Eggs(nv) 415

The Hungry Monkey Eggs Shakshuka (v) 415

*Served with toasted garlic bread
Add bacon/chicken 99*

BREAKFAST OF CHAMPIONS

(Served with tea/coffee)

Choice of Preparation

(scrambled/omelette/ sunny side up/ Poached)

☉ **Vegetarian 765**

*3 eggs, potato gratin, oregano grilled tomato two types
of cheese, croissant ,baked beans, corn on the cob, tossed
green salad, truffle butter, jam*

☉ **Non vegetarian 985**

*3 eggs, bacon/chicken sausage, baked beans ,potato
gratin, oregano grilled tomato, corn on the cob, croissant,
truffle butter, jam, tossed greens*

*3 eggs, smoked salmon, sour cream, baked beans,
potato gratin oregano grilled tomato, corn on the cob,
croissant, truffle butter, jam, tossed greens*

STARTERS

Roasted Beetroot Tartare (v) 355
Served with Mascarpone, mint & nuts

Herb Spiced Mushrooms (v) 355
Red wine balsamic onions, herb croutons, shredded cheesy spinach

Feta Topped Crispy Spinach (v) 355
Toasted peanuts, charred tomato salsa

THM Fish and Chips with Wasabi sour cream 465

Flash Tossed Tiger Prawns & Calamari 685
Cherry tomatoes, roasted garlic, pearl onions, rosemary, basil

Saffron Chicken & Cheese Sausages 435
Spice infused mashed potatoes, whole roasted pearl onions & chilli

The Hungry Monkey Minute Steak Strips 495
Juicy tenderloin, roasted carrots & charred leeks, mint salsa

🌱 Soy & Chilli Tenderloin Carpaccio 435
Peppery arugula pesto, chive & pommeri oil, crisp onions

SKEWERS

Jalapeno & Cheese Corn Skewer (v) 335
Homemade cheese melt, roasted corn, spice dust

🌱 Paprika and Chipotle Spiced Prawn Skewer 685
Grilled lemon & Sriracha mayo

Chimichuri Chicken Skewer 465
Roasted bell peppers, onions, roasted cumin & paprika hummus & pita

Garlic Herb & Yogurt Chicken Skewer 465
Served with dressed Caesar salad

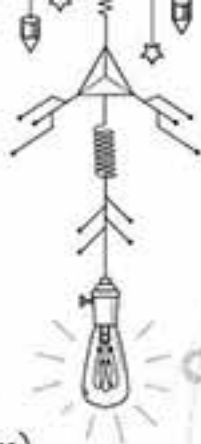
🌱 Slow Smoked Bacon & Pork Belly Skewer 685
Roasted peppers, baby potatoes



The HUNGRY MONKEY

"Bottomless Menu"

All you can drink @Only Rs 1099
(Available every Thursdays 8pm-12am)



Cocktail

Vodka Nimbu Pani

Vodka, fresh lime, salt, shaken and served on ice

Mojito

Fresh lemon chunks, mint, brown sugar and bacardi

Whiskey Sour

Whisky, lemon ice, sweet sour cream

Cuba Libre

Dark rum, cola, lime with a drop of vanilla

Straight Drinks

Chasers and mixers not included

Domestic Vodka

Domestic Gin

Bacardi

Domestic Whiskey

Old Monk Rum

Beers

Ask your server about the available beers"

- Guests are requested to pay the amount of the package at the bar before hand to avail the deal
- Only one drink will be served at a time per guest
- Last Order strictly at 11:45pm
- Last order will be a maximum of two drinks per person
- The alcohol served in this package is IMFL liquor only. No other drinks can be replaced with the drinks in this package.

*Govt. Tax is Applicable

Dessert

Carrot and Creamcheese Cake 355/-
Cream cheese frosting with warm custard cream

**** Soft Centred Chocolate Chili Pudding 355/-**
*Rich chilli chocolate, tangerine cream,
burnt marshmallows & vanilla ice cream*

The Hungry Monkey Hot Chocolate Fudge 355/-
*Churned butterscotch & vanilla with toasted peanuts,
chocolate fudge sauce sundae*

**** The Hungry Monkey Chocolate Fondue 855/-**
*Toasted walnut brownies, burnt marshmallows,
seasonal fresh fruits & almond cigars
(For Sharing)*

**** Chef's Specials**

- Please inform the server if you have any allergies

Government Tax is applicable.

CHICKEN

Saffron Chicken & Cheese Sausages 435/-

*Spice infused mashed potatoes,
whole roasted pearl onions & chilli*

The BBQ Chicken Pops 435/-

*Special homemade BBQ sauce,
glazed with toasted sesame seeds*

SMALL *Plates*

SEAFOOD & MEAT

**** Soy & Chilli Tenderloin Carpaccio 435/-**
Peppery arugula pesto, chive & pommeri oil, crisp onions

The Hungry Monkey Minute Steak Strips 495/-
*Juicy tenderloin, roasted carrots & charred leeks,
coriander & mint salsa*

Flash Tossed Tiger Prawns & Calamari 685/-
Cherry tomatoes, roasted garlic, pearl onions, rosemary, basil

**** Chef's Specials**

- Please inform the server if you have any allergies

Government Tax is applicable.

MAINS

VEGETARIAN

Mediterranean Open Wrap (v) 575

Za'atar marinated roast eggplant, oven roasted tomato, sliced pickled onion, cucumber ribbons, dill and oregano with hummus, red pepper cumin and feta
Add grilled chicken- 85

Baked Broccoli & Root Vegetable Cheesy Bake (v) 465

Cucumber ribbons with dill and oregano & roasted onions

Slow Cooked Ratatouille with Grilled Polenta Cakes (v) 465/-

In a basil pesto sauce with mint essence

Roasted Aubergine & Potato Peri Peri Moussaka (v) 465/-

Coriander curry, toasted pine nuts, zucchini & burnt garlic ribbons

** Mushroom Flatbread Pizza (V) 575/-

Button & Shitake mushrooms, corn salsa and ratatouille

**The Seasonal Vegetable Trio (v) 465/-

Baked sweet potato, grilled zucchini, roasted beetroot in a burnt veggies puree

MEAT & POULTRY

The Argentinian Parrilla Chicken 685/-
Potato gratin, grilled roots, sweet paprika glaze

Herb Roasted Chicken 655/-
Layered potato cake, grilled peppers, red wine rosemary jus

**** The Jack Daniels Tenderloin Steak 1045/-**
Thyme and Bourbon Mushroom Pate, Citrus Glazed Carrots, with Truffle Drizzle, Layonaisse Potatoes & JD barbeque sauce

FISH & SEAFOOD

**** Herb Crusted Chipotle Chili Fish 685/-**
Confit mushroom & spinach duxel, herb garlic asparagus, rosemary cream

The Hungry Monkey Prawn Curry 765/-
Coastal spiced curry served with Fettucine Aglio Olio

** Chef's Specials

- Please inform the server if you have any allergies
Government Tax is applicable.

MAINS

GOURMET BURGERS & SLIDERS

Roasted Potato & Jalapeno Cheese Burger (v) 435/-
Jalapeno salsa, tomato, cheddar melt, crisp lettuce

The Crispy Chicken Burger 545/-
Tomato, iceberg, cheese, garlic aioli and gherkins

The Whiskey Cheeseburger 595/-
Whiskey infused grilled tenderloin patty, onions, tomato, lettuce & cheese

**The 'All New' Bomb 685/-
*Tenderloin, American cheese, gorgonzola, bacon aioli,
rocket, onion jam, pickled onions & house mayo*

Moroccan Falafel Sliders (v) 355/-
Paprika hummus, shredded cabbage and tomato, burnt garlic, tahini

Crispy Chicken Sliders 415/-
Tomato, iceberg, cheese, garlic aioli and gherkins

** Spicy Goan Sausage Sliders 655/-
Crisp potato chips, lettuce, onions & pickled red cabbage

PASTAS

The Madras Curry Infused Penne (v) 435/-
*Spinach, Cream Cheese, light Madras curry
Add grilled chicken 135/-*

Spaghetti in Spicy tomato salsa (v) 435/-
*Broccoli, zucchini and yellow squash with cheese
Add grilled prawns 135/-*

Fettucine Aglio OLio(v) 435/-
Pressed garlic in olive oil, Dried red chili flakes

** Chef's Specials

- Please inform the server if you have any allergies

Government Tax is applicable.