



# Food Menu

*Multicuisine Fine Dine Restaurant*

---

## FROM THE WOK-PAN ASIAN

---

### SOUP

**LEMON CORIANDER SOUP (Vegetable/Chicken/Prawn) 209/249/399**

A delicate clear broth brightened with fresh coriander and a hint of citrus, crafted for a refined and refreshing start.

**WONTON SOUP (Vegetable/Chicken) 219/279**

Delicate handmade wontons filled with vegetables or chicken, served in a fragrant, clear bouillon.

**BLACK GARLIC & MUSHROOM BROTH 249**

Slow-simmered mushrooms enhanced with the deep caramel sweetness of fermented black garlic.

**EDAMAME & GINGER SOUP 249**

Creamy edamame gently cooked with young ginger to create a refreshing and nutritious blend.

**SMOKED CHILLI CHICKEN BROTH 209/249/399**

Rustic chicken broth infused with smoked chilli, delivering warmth, spice, and depth in every sip.

**PRAWN TOM YUM SOUP 209/249/399**

A Thai staple – hot, sour, and aromatic with lemongrass, galangal, kaffir lime and fresh herbs.

**APPETIZERS**  
**VEGETARIAN**

**VIETNAMESE SPRING ROLL (Vegetable/Chicken) 389/449**

Fresh vegetables, herbs, and glass noodles rolled in translucent rice paper served with a tangy chilli-lime dressing.

**TERIYAKI TOFU 459**

Grilled tofu glazed with a house-crafted teriyaki reduction, finished with toasted sesame.

**WOK-FRIED GARLIC BOK CHOY 399**

Baby bok choy tossed in a high-heat wok with golden garlic and light soy.

**CHINESE STREET-STYLE BROCCOLI 399**

Broccoli in a bold seasoning of garlic, chilli, and sesame oil.

**DARK MUSHROOM 459**

Crisp-fried shiitake, black fungus and black mushrooms tossed in schezwan sauce.

**CRISPY LOTUS STEM 399**

Thin lotus stem chips glazed in a tangy-spicy sauce, topped with sesame.

**KIMCHI BABY POTATO 349**

Baby potatoes tossed in house-fermented kimchi and Korean gochujang.

**CLASSIC CHILLI COTTAGE CHEESE 429**

Crispy cottage cheese cubes tossed in a chilli-soya sauce.

## APPETIZERS

### POULTRY

#### **THAI BASIL CHICKEN CUPS** 519

Minced chicken wok-fried with Thai basil, chilli, and aromatics, served in crisp lettuce cups.

#### **SMOKE SCHEZWAN CHILLI CHICKEN** 519

Twice-cooked chicken infused with Schezwan peppercorn smoke and fiery chilli bean paste.

#### **KOREAN CHICKEN WINGS** 529

Crispy wings coated in a fermented Gochujang glaze – sweet, smoky, and spicy.

#### **FIREBALL WHISKY-GLAZED CHICKEN** 539

Crispy chicken glazed with Fireball whisky reduction – hints of cinnamon, caramel, and chilli.

## APPETIZERS

### SEAFOOD

#### **THAI STEAMED FISH** 499

Delicately steamed fish finished with a fragrant Thai sweet-chilli glaze, garnished with fresh herbs.

#### **CHILLY BUTTER GARLIC CALAMARI** 899

Tender calamari sautéed with burnt garlic, chilli flakes, and citrus-butter.

#### **CANTONESE STYLE GINGER–SCALLION LOBSTER** 1599

Lobster wok-tossed with young ginger, scallions, and rice wine – elegant, aromatic, and balanced.

#### **STIR-FRY OCTOPUS** 1099

Octopus tossed with smoked chilli, garlic oil, and fresh Asian herbs.

## RAMEN

**Your Choice: Udon Noodles or Soba Noodles**

### **KOREAN RAMEN (Vegetable/Chicken) 559/649**

Bold, spicy Korean broth enriched with chilli paste, vegetables or Chicken and soft noodles.

### **RED CARPET SIGNATURE RAMEN 799**

A luxurious signature bowl crafted with slow-cooked Tomyum broth and seafood topped with half-boiled egg.

### **MISO RAMEN (Tofu/Chicken/Prawn) 579/579/649**

An umami-forward miso broth with hand-crafted noodles and fresh greens.

## RICE AND NOODLES

### **CLASSIC VEG FRIED RICE 299**

Your Choice: Burnt Garlic/ Schezwan  
Add On: Egg 50, Chicken 80, Shrimp 150

### **BOK CHOY FRIED RICE 349**

Nutritious and flavourful rice tossed with baby bok choy.

### **CLASSIC VEG HAKKA NOODLES 299**

Your Choice: Burnt Garlic/ Schezwan/  
Chilli Garlic  
Add On: Egg 50, Chicken 80, Shrimp 150

### **BOK CHOY HAKKA NOODLES 349**

Light, clean noodles tossed with fresh bok choy.

### **CHINESE-STYLE YAKISOBA 349**

Add On: Egg 50, Chicken 80, Shrimp 150

### **PAD THAI 349**

Add On: Egg 50, Chicken 80, Shrimp 150

## MAIN COURSE

Choice of your Protein: Cottage Cheese or Fish or Chicken or Prawn 479/479/529/729  
Your preferred protein prepared with any signature Asian sauce: Chilli/Schezwan/Kung Pao/Thai  
Basil/Oyster/XO/Black Bean

### VEG THAI RED CURRY

449

A silky coconut curry infused with Thai chillies, galangal, and kaffir lime.  
Add On: Chicken 80

### VEG THAI GREEN CURRY

449

Fragrant green curry made with basil, lemongrass, and green chillies.  
Add On: Chicken 80

### INDONESIAN NASI GORENG

549

Aromatically spiced fried rice topped with crispy shallots & fried egg.

### MEE GORENG

549

Sweet-spicy Indonesian noodles with vegetables, Chicken and aromatics.

### ASIAN COTTAGE CHEESE STEAK

529

Grilled cottage cheese finished with schezwan sauce and Asian herbs.

### BIBIMBAP

529

A bowl of warm rice topped with sautéed seasoned vegetables, chicken and gochujang

<b>HAINANESE CHICKEN</b>	<b>579</b>
Poached skin chicken stock served with fragrant rice.	
<b>SCHEZWAN CHICKEN LEG ROAST</b>	<b>599</b>
Slow-roasted chicken leg glazed in a fiery Schezwan marinade.	
<b>CHEF SPECIAL CRAB WITH JASMINE RICE</b>	<b>1099</b>
Fresh crab cooked in aromatic Asian spices, served with jasmine rice.	
<b>ASIAN LAMB CHOPS</b>	<b>799</b>
Grilled lamb chops served with schezwan sauce and herb rice.	
<b>CRAB CHOICE OF SAUCE</b>	<b>1099</b>
Your sauce: Schezwan / Oyster / Black Bean / Black Pepper / XO / Thai Basil–Chilli / Korean	
<b>OCTOPUS CHOICE OF SAUCE</b>	<b>1099</b>
Your sauce: Schezwan / Oyster / Black Bean / Black Pepper / XO / Thai Basil–Chilli / Korean	
<b>LOBSTER CHOICE OF SAUCE</b>	<b>1599</b>
Your sauce: Schezwan / Oyster / Black Bean / Black Pepper / XO / Thai Basil–Chilli / Korean	

## **RED CARPET SIZZLING STONE BOWLS**

**599**

Your choice of base: Steamed Rice / Hakka Noodles / Chilli Garlic / Burnt Garlic  
Your sauce: Schezwan / Oyster / Black Bean / Black Pepper / XO /  
Thai Basil–Chilli / Korean Smash  
Add On: Mushroom 50, Tofu 100, Chicken 100, Prawn 150

## **SUSHI BAR**

**SPICY AVOCADO ROLL**

**579**

**CREAM CHEESE & SPICY TRUFFLE MUSHROOM ROLL**

**579**

**SPICY KATSU CHICKEN ROLL**

**579**

**EBI TEMPURA ROLL**

**599**

**SALMON JALAPENO ROLL**

**799**

## PREMIUM DIMSUM

Per Serving 5 pc's

### AROMATIC CRYSTAL DIMSUM

Translucent dumplings packed with fresh vegetables and herbs.

299

### THAI SALAPAO DIMSUM – RED CURRY

Soft bao-style dimsum infused with Thai red curry flavours.

349

### CREAM CHEESE BROCCOLI DIMSUM

Velvety cream cheese with fragrant broccoli in a delicate wrapper.

349

### CHICKEN KAFFIR LIME DIMSUM

Minced chicken perfumed with kaffir lime leaves.

399

### SPICY CHICKEN DIMSUM

Bite-sized dumplings featuring a savory filling of minced spicy chicken.

399

### PRAWN SHUMAI

Open-face prawn dumplings steamed to perfection.

449

---

## AROUND THE GLOBE

---

### **LEMON CORIANDER SOUP (Vegetable/Chicken/Prawn)**

**209/249/399**

A delicate clear broth brightened with fresh coriander and a hint of citrus, crafted for a refined and refreshing start.

### **WONTON SOUP (Vegetable/Chicken)**

**219/279**

Delicate handmade wontons filled with vegetables or chicken, served in a fragrant, clear bouillon.

### **BLACK GARLIC & MUSHROOM BROTH**

**249**

Slow-simmered mushrooms enhanced with the deep caramel sweetness of fermented black garlic.

### **EDAMAME & GINGER SOUP**

**249**

Creamy edamame gently cooked with young ginger to create a refreshing and nutritious blend.

### **SMOKED CHILLI CHICKEN BROTH**

**209/249/399**

Rustic chicken broth infused with smoked chilli, delivering warmth, spice, and depth in every sip.

### **PRAWNTOM YUM SOUP**

**209/249/399**

A Thai staple — hot, sour, and aromatic with lemongrass, galangal, kaffir lime, and fresh herbs.

**SOUPS**  
**VEGETARIAN**

**SMOKED PUMPKIN VELOUTE** 229  
Silky roasted pumpkin soup finished with natural wood-smoke and cream.

**ROASTED TOMATO & BASIL SOUP** 229  
Slow-roasted tomatoes simmered with fresh basil and extra-virgin olive oil.

**MUSHROOM CAPPUCINO WITH TRUFFLE FOAM** 229  
Velvety mushroom broth topped with aromatic truffle milk froth.

**NON VEGETARIAN**

**FRENCH ONION CHICKEN SOUP** 279  
Rich chicken broth infused with caramelized onions and fresh thyme.

**GERMAN MEAT BOWL SOUP** 279  
Traditional German-style clear broth with tender seasoned Chicken meatballs.

**WATERZOOI – BELGIAN CHICKEN CREAM SOUP** 279  
Classic Belgian stew-like soup of chicken, vegetables, and light cream.

**APPETIZERS**  
**VEGETARIAN**

**ITALIAN BRUSCHETTA TRIO**

Crisp baguette topped with classic tomato-basil, olive tapenade, and herb cheese.

**349**

**MEXICAN QUESADILLA**

Grilled tortilla layered with cheese and sautéed vegetables; served with pico de gallo.

**399**

**LOADED RED NACHOS**

Crispy red tortilla chips topped with cheese, jalapeños, beans, and sour cream.

**399**

**WILD MUSHROOM CROSTINI**

Wild Mushroom Crostini with Goat Cheese, featuring earthy mushrooms, shallots, and fresh herbs on crispy baguette slices.

**399**

**APPETIZERS**  
**NON VEGETARIAN**

**PREMIUM BUFFALO CHICKEN WINGS** 519  
Crispy wings tossed in a tangy hot sauce, served with blue-cheese dip.

**CRISPY FRIED CHICKEN CHAAT** 519  
Fusion-style chicken fritters tossed with mint yogurt, onions, and chaat masala.

**CHICKEN HAM CROQUETTES** 419  
Creamy chicken and Chicken ham filling inside a crisp golden crumb.

**CHIMICHURRI FISH** 499  
A zesty South American blend of fresh parsley, garlic, oregano, and chili in olive oil and red wine vinegar.

**BEER-BATTERED DRUNKEN FISH** 499  
Light, airy beer batter coating flaky fish; served with tartar sauce.

**BUTTER GARLIC PRAWN** 699  
Juicy Prawn sautéed in butter, garlic, and parsley.

**GRILLED TIGER PRAWNS** 749  
Char-grilled king prawns brushed with a citrus herb marinade.

## MAIN COURSE

**GRILLED ASPARAGUS SEA BASS** 599

Delicately grilled sea bass served with tender asparagus and citrus-herb emulsion.

**HARISSA-STUFFED CHICKEN BREAST** 579

Oven-roasted chicken breast filled with aromatic harissa, served with spiced jus.

**GRILLED CHICKEN LEG IN RED WINE JUS** 599

Char-grilled chicken leg glazed in a deep, silky red wine reduction.

**SLOW-COOKED LAMB CHUNKS IN RED WINE SAUCE** 649

Fork-tender lamb slow braised in robust red wine and fresh herbs.

**GRILLED SMOKED SALMON** 1499

Lightly smoked salmon grilled to perfection with dill-lemon butter.

**ORANGE-GLAZED SALMON PICCATA** 1499

Pan-seared salmon finished with tangy orange glaze and caper-lemon sauce.

**LOBSTER THERMIDOR** 1599

Classic French-style lobster baked in a creamy mustard, cheese & white wine sauce.

## SIZZLERS

### **PANEER SHASHLIK SIZZLER WITH MAKHANI GRAVY** 499

Char-grilled paneer and vegetables served over sizzling rice, finished with velvety makhani sauce.

### **GRILLED FISH SIZZLERS** 529

Fresh fillet perfectly grilled and presented on a sizzling platter with seasonal vegetables and herb butter.

### **CHICKEN STEAK SIZZLERS** 559

Juicy grilled chicken steak on a sizzling bed of vegetables, complemented by a rich house sauce.

### **MIXED MEAT SIZZLERS** 889

A premium selection of grilled meats served sizzling hot with vegetables and chef's signature sauce.

## PASTA & RISOTTO

### **BAKED MAC & CHEESE** 419

Oven-baked macaroni in a rich cheddar and parmesan blend.

Add On: Chicken 80

### **VEG PENNE PASTA** 399

Choice of creamy alfredo, Creamy Pesto, classic tomato, or rosé sauce with penne.

Add On: Chicken 80, Shrimp 150

**SPAGHETTI AGLIO OLIO** 399

Italian simplicity—garlic, chili flakes, parsley, and olive oil.  
Add On: Chicken 80, Shrimp 150

**SPAGHETTI WITH CHICKEN MEATBALLS** 499

Tomato-braised chicken meatballs served over al dente spaghetti.

**SPAGHETTI BOLOGNESE** 519

Slow-cooked minced lamb ragu with herbs and red wine.

**SAFFRON RISOTTO WITH FOREST MUSHROOMS** 499

Golden saffron risotto topped with sautéed wild mushrooms.

**RATATOUILLE PROVENÇALE** 499

Layers of cottage cheese, spinach, mushroom finished with tomato concasse.

**LASAGNA AL FORNO** 499

Layers of pasta, béchamel, and slow-cooked tomato ragu baked to perfection.  
Add On: Chicken 80

**AUBERGINE PARMIGIANA** 499

Baked eggplant layered with tomato sauce, basil and melted parmesan.

**SPINASH RICOTTA RAVIOLI** 499

Hand-crafted ravioli finished in a delicate fennel cream with toasted walnuts.

**MUSHROOM & CHICKEN AOP** 499

Aglío-olio Style sautéed mushrooms and tender chicken strips.

## **TANDOORI APPETIZERS**

### **VEGETARIAN**

<b>PANEER TIKKA SHASHLIK</b> Paneer and vegetables skewered with shashlik spices and char-grilled.	<b>429</b>
<b>HABANA COTTAGE CHEESE</b> Paneer marinated in smoky habanero-infused yogurt for a fiery twist.	<b>429</b>
<b>ZAFRANI PANEER TIKKA</b> Saffron-marinated paneer grilled to a silky, aromatic finish.	<b>429</b>
<b>PANEER BHARA MAKHMALI</b> Stuffed paneer tikka marinated in a creamy makhmali base.	<b>449</b>
<b>AFGHANI BROCCOLI</b> Broccoli florets marinated in creamy Afghani spices and grilled.	<b>419</b>
<b>AFGHANI SOYA CHAAP</b> Soft soya chaap in rich Afghani cream marinade, cooked in tandoor.	<b>419</b>
<b>TANDOORI ALOO NAZAKAT</b> Potatoes stuffed and roasted in a delicate marinade.	<b>399</b>
<b>DAHI KEBAB</b> Creamy hung-curd patty lightly sautéed.	<b>399</b>
<b>HARA BHARA KEBAB</b> Spinach, peas, potatoes and herbs, spiced, shaped into patties Finished shallow-fried.	<b>399</b>

## **TANDOORI APPETIZERS**

### **NON VEGETARIAN**

<b>PREMIUM TANDOORI CHICKEN (Half/Full)</b> Classic tandoori chicken marinated overnight for deep flavour.	<b>369/709</b>
<b>AFGHANI MURGH TIKKA</b> Creamy, mildly spiced chicken tikka with smoky charcoal notes.	<b>529</b>
<b>TANGRI OYE HOYE</b> Juicy chicken drumsticks in a tangy-spiced marinade.	<b>599</b>
<b>MURGH LASOONI TIKKA</b> Garlic-forward chicken tikka with butter and cream.	<b>529</b>
<b>BHATTI THE KALMI</b> Rustic Punjabi-style drumsticks roasted in bhatti masala.	<b>549</b>
<b>MURGH ANGARA</b> Fiery tandoori chicken finished with a smoky, spicy tempering.	<b>529</b>
<b>MUTTON SEEKH KEBAB</b> Hand-minced mutton skewers blended with traditional spices.	<b>609</b>
<b>MUTTON BOTI KEBAB</b> Tender mutton cubes marinated with yogurt and dry masalas.	<b>609</b>

**PREMIUM FISH TIKKA**

Fresh fish fillets marinated in mild spices and tandoor-grilled.

**509**

**KAMBAL FISH TIKKA**

Soft fish tikka finished with a blanket of creamy marinade.

**529**

**AAG MEH JINGHA**

Spicy flame-finished prawns with bold chilli flavours.

**849**

**TANDOORI POMFRET**

Whole pomfret marinated with coastal spices and char-grilled.

**899**

**NADAN PRAWNS ROAST**

Kerala-style prawns sautéed with roasted spices, coconut slivers, and curry leaves.

**849**

**GHEE ROAST (Chicken/Mutton/Prawn)**

Mangalorean specialty of protein cooked in ghee, red chilli paste, and tamarind.

**549/649/899**

## PLATTERS FROM AROUND THE WORLD

<b>CHEESE PLATTER</b> A curated variety of cheese.	<b>1799</b>
<b>MEZZE PLATTER</b> Hummus, Mohmarrah, Labneh, Tabouleh, Baba Ghanoush, Falafal, Pita Bread and Marinated Olives.	<b>899</b>
<b>VEG PLATTER</b> Zafrani Mushroom, Afghani Paneer Tikka, Aloo Nazakat, Veg Quesadillas, Fries, Dahi Kebab. with Chef Specials Dips	<b>999</b>
<b>NON-VEG PLATTER</b> Fish Tikka, Murgh Angara, Korean Wings, Basil Chicken, Chicken Quesadillas, Mutton Seekh, Butter Garlic Prawn & Fries.	<b>1799</b>
<b>CHICKEN SAUSAGE PLATTER</b> Varieties of German Chicken Sausage & Herb Sautéed Potato Served with Chef Special Mustard Dips.	<b>999</b>
<b>SEAFOOD PLATTER</b> Lobster, Pomfret, Fried Calamari, Crab, Prawn & Two Varieties of Fish.	<b>4499</b>

---

## NAMASTE INDIA

---

### MAIN COURSE VEGETARIAN

#### PREMIUM SHAHI PANEER

Soft paneer cubes simmered in a rich cashew-cream gravy with saffron.

479

#### SUPREME PANEER LABABDAR

Paneer tossed in a velvety tomato-cashew sauce with aromatic whole spices.

479

#### KADHAI PANEER

Stir-fried paneer with peppers, tomatoes, and freshly crushed kadhAI masala.

479

#### AMRITSARI PANEER BHURJI

Crumbled paneer cooked with onions, tomatoes, and Punjabi spices.

499

#### PALAK PANEER

Cottage cheese simmered in smooth spinach purée with garlic and ghee.

479

#### PANEER MAKHANWALA

Paneer cubes in a silky butter-tomato gravy with touch of fennel & kasuri methi.

479

#### SAFFRON FRESH VEGETABLE KOFTA

Golden vegetable dumplings in a luxurious saffron-infused gravy.

429

<b>MALAI KOFTA</b>	<b>449</b>
Soft paneer & nut-stuffed koftas in rich creamy gravy.	
<b>KUMBH MATAR</b>	<b>399</b>
Button mushrooms and fresh green peas in a mild, aromatic gravy.	
<b>MUSHROOM TIKKA MASALA</b>	<b>419</b>
Grilled mushroom tikka in a spiced, smoky tomato-onion curry.	
<b>TAWA SUBZ CHATPATTA</b>	<b>419</b>
A medley of seasonal vegetables tossed on tawa with tangy spices.	
<b>SUBZ HANDI MUGHLAI</b>	<b>419</b>
Slow-cooked vegetables in Mughlai-style creamy, nutty gravy.	
<b>KUR KURE BHINDI</b>	<b>399</b>
Crisp fried okra tossed with roasted spices and chaat masala.	
<b>AWADHI DUM ALOO</b>	<b>399</b>
Potatoes simmered in rich yogurt-based Awadhi gravy.	
<b>DAL NAKHREWALI</b>	<b>379</b>
A luxurious dal enriched with cream, butter, and slow-cooked spices.	
<b>SRI LANKAN COCONUT DAL</b>	<b>379</b>
Yellow lentils simmered with coconut milk, curry leaves, and mustard seeds.	
<b>MIXED HUMBLE YELLOW DAL</b>	<b>349</b>
Light, comforting dal with garlic tempering and home-style spices.	

**MAIN COURSE**  
**NON VEGETARIAN**

**MURGH MAKHANWALA** 539  
Tender chicken simmered in a buttery tomato gravy with fenugreek.

**BURANI MURGH MASALA** 539  
Creamy yogurt-based chicken curry enriched with roasted garlic.

**CHICKEN CHETTINAD** 549  
Fiery South Indian chicken cooked with toasted spices, pepper, and curry leaves.

**MURGH KORMA NAWABI** 549  
Royal-style chicken korma with almond–cashew paste and fragrant spices.

**CHICKEN DAK BUNGALOW (Broiler/Local)** 519/749  
Historic Anglo-Indian chicken curry with potatoes, boiled egg & home spices.

**GANDHARAJ FISH** 479  
Fresh fish in a lime leaf broth, elevated with the signature perfume of Gondhoraj Lebu for a bright, elegant finish.

**FISH KALIA** 479  
Fish in a silken Bengali turmeric-tomato gravy, enriched with aromatic garam masala and mustard undertones.

**FISH MOILEE** 479  
Kerala-style fish in coconut milk, turmeric, and green chilli.

**ILISH – BHAPA / SHORSHE / PATURI** 799  
Hilsa prepared your way—steamed, mustard-infused, or banana-leaf wrapped.

<b>PAPDA – TEL JAL / SHORSHE / DOI</b>	<b>699</b>
Delicate freshwater fish cooked in mustard oil, mustard gravy, or yogurt curry.	
<b>DAAB CHINGRI</b>	<b>799</b>
Prawns cooked in mustard-coconut gravy and served inside a tender green coconut.	
<b>CHINGRI LAZZEZ</b>	<b>719</b>
Royal Bengali-style prawn curry enriched with cashew and cream.	
<b>MUTTON NIHARI</b>	<b>589</b>
Slow-cooked marrow-rich mutton in aromatic Lucknowi-style gravy.	
<b>MUTTON ROGAN JOSH</b>	<b>589</b>
Kashmiri red lamb curry with aromatic spiced oil and ratanjot.	
<b>LAAL MAAS</b>	<b>589</b>
Rajasthani fiery mutton cooked with Mathania chillies and ghee.	
<b>MUTTON RARA</b>	<b>589</b>
Minced and chunky mutton cooked together in spiced Punjabi gravy.	
<b>BENGALI KOSHA MANGSHO</b>	<b>589</b>
Slow-stirred mutton curry with caramelized onions and warm spices.	
<b>CLASSIC MUTTON CURRY</b>	<b>589</b>
Traditional home-style mutton simmered in onion-tomato masala.	

## FROM THE BHATTI

**TAWA ROTI**  
(Plain/Butter/Ghee) 45/55/55

**TANDOORI ROTI**  
(Plain/Butter) 65/75

**NAAN**  
(Plain/Butter/Garlic/Cheese Garlic) 75/85/90/100

**LACCHA PARATHA/  
METHIWALA LACCHA PARATHA** 85/95

**Kulcha**  
(Masala / Cheese / Onion / Matar) 100

## INDIAN RICE

**STEAMED RICE** 249

**JEERA RICE** 299

**VEG PULAO** 299

**PEAS PULAO** 299

**BASANTI PULAO** 299

**BADSHAHI PULAO** 309

**VEGETABLE BIRIYANI** 339

Fragrant layered biriyani cooked with vegetables and saffron.

**HYDERABADI MURGH DUM BIRIYANI** 489

Traditional Hyderabad-style chicken biriyani layered with spices and fried onions.

**KOLKATA MURGH DUM BIRIYANI** 489

Light aromatic chicken biriyani flavoured with potatoes, kewra, and saffron.

**DUM PUKHT BIRIYANI** 519

Slow-cooked mutton biriyani sealed with dough for deep, mellow flavours.

## EGG SPECIALS

### SCOTCH EGG

Soft-boiled egg wrapped in seasoned mince, crumb-fried and served with mustard aioli.

249

### RED DEVIL EGG

Creamy yolk mousse blended with tangy pickles and spices, piped into halved eggs.

249

### SPANISH EGG

Eggs simmered in a rustic tomato-pepper sofrito with smoked paprika.

249

### VOLCANO EGG

Crispy-fried egg topped with molten spicy cheese and fiery chilli oil.

249

### POACHED EGG

Delicately poached eggs served with warm butter and herb.

199

### RAILWAY EGG ROAST

Hard-boiled eggs pan-roasted in railway-style masala with curry leaves and spices.

279

## PIZZA

### MARGHERITA

Classic tomato, fresh mozzarella, and basil on a hand-tossed artisanal base.

399

### GREEK PIZZA (Veg / Chicken)

Mediterranean flavours with feta, olives, and herbs, optional premium protein additions.

429/479

### CORN & MUSHROOM PIZZA

Sweet corn and sautéed mushrooms layered over creamy cheese and herbs.

429

### EGGIZZA PIZZA

A modern twist featuring a soft-baked egg atop a flavour-rich cheese base.

429

### CHICKEN TIKKA PIZZA

Smoky tandoori-marinated chicken with onions, peppers, and spiced tomato sauce.

479

---

## DESSERT

---

BISCOFF CHAI CHEESE CAKE	329
KUNAFI NEST	329
BELGIUM MOUSSE	279
ORANGE SOUFFLÉ	279
GAJAR KA HALWA	279

All the dishes are exclusive of taxes  
(Terms & Conditions Apply)





 +91 7099132444, 7099134333

Review us on [Google](#), [Zomato](#), [Trip Advisor](#)

**THANK YOU FOR YOUR VISIT**