



**Additional 10% service charge and government taxes as applicable.
While extra care has been taken during preparation, there could still be traces
of natural allergens. Please check with your server for further details.**

NON VEGETARIAN

hot & sour, tofu, shiitake,
bamboo shoot, dark soya, chicken or prawn

₹ **550 / 600**

tom yum gai or goong - hot basil,
lemongrass, chicken or prawn

₹ **550 / 600**

yunnan noodle chicken

₹ **550**

NON VEGETARIAN

marinated corn fed chicken, jalapenos,
cos lettuce, fennel mustard dressing

₹ **750**

NON VEGETARIAN

yum som o goong or gai phao - grilled chicken
or prawn, pomelo

₹ **650 / 750**

SOUP

VEGETARIAN

fresh tomatoes, focaccia, basil

₹ **475**

hot & sour, tofu, carrot, shiitake,
bamboo shoot, dark soya

₹ **525**

tom yum phak - hot basil, lemongrass, enoki, tofu

₹ **475**

assorted fungus mushroom,
garlic, crispy rice

₹ **525**

SALAD

EUROPEAN

VEGETARIAN

creamed goat cheese, roasted beetroot,
mint, rocket leaf, balsamic reduction

₹ **650**

THAI

VEGETARIAN

som tam - green papaya, carrot, long bean

₹ **575**

APPETIZER

CHINESE

VEGETARIAN

french beans yacai

₹ **550**

pu pu platter

₹ **950**

DIMSUM

VEGETARIAN

sichuan vegetable poach, light soya chili sauce

₹ **550**

turnip cake, sichuan spice

₹ **550**

steam sichuan bao

₹ **550**

silken tofu, artichoke, guilin chili

₹ **550**

corn, coriander

₹ **550**

dimsum platter

₹ **850**

NON VEGETARIAN

prawn, cashew nut, bullet chili, chili oil

₹ **950**

pu pu platter

₹ **1250**

NON VEGETARIAN

sichuan chicken poach, light soya chili sauce

₹ **600**

steam chicken wings, black bean sauce

₹ **600**

lotus leaf chicken parcel, sticky rice

₹ **600**

steam chicken ball, rice wine

₹ **600**

prawn, bonito flakes

₹ **675**

steam lamb ribs, sichuan pepper

₹ **700**

spicy chicken

₹ **600**

crystal prawn

₹ **675**

chicken bao

₹ **600**

dimsum platter

₹ **1150**

NON VEGETARIAN

chicken, leeks

₹ **600**

prawn, spring onion

₹ **750**

NON VEGETARIAN

ebi - prawn

₹ **900**

NON VEGETARIAN

maguro - tuna

₹ **800**

unagi - eel

₹ **900**

sake - salmon

₹ **700**

ebi - shrimp

₹ **900**

CHEUNG FAN RICE FLOUR ROLL

VEGETARIAN

enoki, snowpeas, carrot

₹ **550**

BAR-BE-QUE

traditional peking duck half

₹ **1900**

traditional peking duck full

₹ **2500**

JAPANESE

TEMPURA (FOUR PIECES)

VEGETARIAN

carrot, zucchini, okra, baby corn, eggplant

₹ **600**

SUSHI (TWO PIECES)

VEGETARIAN

avocado

₹ **450**

kappa maki – cucumber

₹ **450**

SASHIMI (FOUR PIECES)

sake - salmon

₹ **700**

ebi - shrimp

₹ **900**

maguro - tuna

₹ **800**

CHEF'S CREATION (SIX PIECES)

VEGETARIAN

asparagus, shiitake, carrot, iceberg

₹ **550**

fujion uramaki roll - dill, cucumber, tomato,
lollo rosso, philadelphia cheese

₹ **600**

NON VEGETARIAN

dragon roll - japanese eel, sri lankan crab, philadelphia cheese

₹ **1250**

philadelphia roll - japanese salmon, philadelphia cheese, red salmon roe

₹ **1250**

california roll - poached sri lankan crab, tobiko

₹ **1300**

PLATTER

VEGETARIAN

set'z sushi platter - maki, uramaki, temaki

₹ **800**

NON VEGETARIAN

set'z sushi platter - maki, uramaki, temaki

₹ **1050**

sashimi platter

₹ **1200**

ARABIC

VEGETARIAN

mezze platter - hummus, baba ganoush, falafel, tabouleh, pita bread
₹ **650**

NON VEGETARIAN

mezze platter, chicken - shish taouk, sambusac, pita
₹ **700**

COASTAL

NON VEGETARIAN

green pepper crab - sri lankan crab, green pepper corn, kerala spices, pan fried
₹ **3000**

lobster chettinad - lobster, chettinad spices, pan fried
₹ **2000**

surmai meen masala fry - kingfish, garlic, mangalorean spices, pan fried
₹ **700**

byadgi spiced prawns fry - prawn, byadgi chili, curry leaves, deep fried
₹ **750**

INDIAN (NORTHERN)

KEBABS

VEGETARIAN

tawa paneer - stuffed cottage cheese, almond, cashew nut, cardamom, pan fried

₹ **550**

kathal mamra - jackfruit, mamra badam, sandalwood powder, saffron, pan fried

₹ **500**

charoli kebab - wild almond kebab, spiced yoghurt filling, pan grilled

₹ **825**

NON VEGETARIAN

set'z kebabi - traditional lucknowi style minced lamb cakes, ultra tawa parantha

₹ **900**

set'z ki seekh - minced lamb, saffron, aromatic spices, charcoal grilled

₹ **900**

raan - e - set'z -overnight marinated baby lamb leg, kebabchini, patthar ke phool, hyderabadi spices, charcoal grilled

₹ **1800**

NON VEGETARIAN

tandoori kasundi jhinga - tiger prawns, mustard, black pepper, cinnamon, indian spices

₹ **1600**

macchi zaitoon sarson - sole, olive, mustard, indian house spices, charcoal grilled

₹ **700**

murgh shole - red chili marinated chicken, cashew nut, roasted jeera, indian spices, charcoal grilled

₹ **650**

mulayam murgh seekh - minced chicken, cardamom, mace, shahi jeera, charcoal grilled

₹ **650**

PIZZA, PASTA, RISOTTO

NON VEGETARIAN

roasted cherry tomatoes, parmesan, rucola,
chicken, caesar dressing

₹ **875**

pepperoni, onion pizza

₹ **900**

NON VEGETARIAN

chicken ravioli, tomato sauce, fresh herbs

₹ **850**

spaghetti, lamb bolognese

₹ **975**

linguini, crab meat, lemon zest, chili, parsley

₹ **1050**

PIZZA

VEGETARIAN

diavoletta - mozzarella, cherry tomatoes,
red and green chili, olives

₹ **700**

classic margherita

₹ **700**

roasted shaved garlic, goat cheese, pesto,
sundried tomatoes

₹ **800**

artichoke, bell pepper, olive, jalapeno

₹ **850**

PASTA

VEGETARIAN

cappellotti, mushroom, spinach, ricotta,
brown butter, garlic flakes

₹ **750**

spaghetti aglio, olio, peperoncino

₹ **800**

penne arrabiatta

₹ **850**

RISOTTO

VEGETARIAN

asparagus, truffle oil

₹ **850**

MAIN'S

EUROPEAN

VEGETARIAN

spinach ricotta cannelloni,
tomato cream sauce

₹ **800**

NON VEGETARIAN

grilled chicken breast, fresh herbs,
peppercorn sauce

₹ **850**

parsley crusted seabass fillet, spinach,
pommery mustard cream sauce

₹ **1650**

chilean sea bass, borlotti beans,
asparagus, zucchini

₹ **1800**

almond crusted new zealand lamb chop,
orange mash, roasted peppers, port wine jus

₹ **1975**

NON VEGETARIAN

chicken, wild mushroom, thyme

₹ **900**

SIDES

rosemary butter potatoes / french fries /
potato mash

₹ **200**

steamed asparagus / wilted spinach, nutmeg /
steamed greens

₹ **200**

SAUCE

cognac peppercorn / bearnaise / lemon garlic
butter / red wine jus / three mushroom

CHINESE WOK

VEGETARIAN

broccoli stem, gai choy, zucchini, fermented garlic, dry chili soya
₹ **650**

ma po tofu, black bean sauce, scallions
₹ **675**

lotus stem, celery, beijing cucumber, fresh red chili
₹ **675**

NON VEGETARIAN

chengdu bo bo steamed chicken, sichuan pepper, dry chili sauce
₹ **800**

kung pao chicken
₹ **800**

lijiang lamb, spring onion, ginger soya sauce
₹ **875**

braised pork belly, celery, fresh red chili, baby potato, five spice sauce
₹ **900**

steamed sea bass, soya, ginger
₹ **1150**

prawns, toban, sha cha dry chill sauce
₹ **950**

THAI

CURRIES

VEGETARIAN

gaeng khiew wan phak - sweet basil,
pea aubergine, eggplant, green curry

₹ 700

gaeng dang phak - bean curd,
bamboo shoot, button mushroom,
red curry

₹ 750

STIR FRIES

VEGETARIAN

stir fried snake beans, broccoli, snow peas,
kale leaf, shimeji mushroom,
tofu, chili hot basil sauce

₹ 775

NON VEGETARIAN

gaeng khiew wan gai or goong - sweet basil,
pea aubergine, chicken or
prawns, green curry

₹ 750 / 850

gaeng dang gai or goong - bean curd,
bamboo shoot, button mushroom, chicken or
prawns, red curry

₹ 750 / 850

gaeng massaman - lamb, potatoes,
baby onion, peanuts, massaman curry

₹ 800

NON VEGETARIAN

minced chicken, burnt chili garlic, hot basil
sauce

₹ 800

sea bass, thai garlic, krachai, kaffir lime, chili

₹ 875

NON VEGETARIAN

alleppey pomfret meen kari - white pomfret,
raw mango, fresh coconut, kerala spices
₹ 750

gongura kodi kooru - chicken, gongura leaf,
onion, fennel seeds, andhra spices
₹ 800

mutton stew - mutton, carrots, potatoes,
onion, coconut milk, malabar style
₹ 800

INDIAN (NORTHERN)

NON VEGETARIAN

hyderabadi nihari gosht - marinated lamb, potli
masala, cooked overnight
₹ 800

gosht haleem- lamb, whole wheat, lentils, nuts,
betel root
₹ 800

nalli qorma - lamb shank slow cooked, yoghurt,
house spice
₹ 900

COASTAL

VEGETARIAN

vegetable stew - coconut milk, onions,
malabar style
₹ 550

INDIAN (NORTHERN)

VEGETARIAN

paneer hara pyaaz - cottage cheese,
cashew nut, cinnamon,
cardamom, spring onion
700

bhindi tamatar sev - okra, onion,
garlic, tomato gravy, sev
500

moong dal tadka - cumin, garlic,
coriander leaves flavoured lentil
₹ 600

dal makhani - black lentils,
kidney beans, cooked overnight
₹ 800

INDIAN (NORTHERN)

NON VEGETARIAN

dhaniya murgh - chicken, saffron, cashew nut, fresh coriander gravy

₹ **850**

tawa murgh - chicken, onion, tomato, black pepper, homemade gravy

₹ **850**

murgh makhmali - chicken, slow cooked, onion, tomato, butter flavoured gravy

₹ **850**

hyderabadi hamam dasta gosht platter
- pounded gosht, cloves, royal cumin, coriander, mint leaf, served with hyderabadi khatti dal, khushka rice

₹ **1250**

RICE

CHINESE

VEGETARIAN

wok fried sichuan rice / vegetable rice / garlic asparagus corn rice

₹ **400**

NON VEGETARIAN

wok fried rice - chicken / prawns

₹ **500 / 600**

egg, spring onion, burnt garlic rice

₹ **500 / 600**

THAI RICE

KHAO - RICE

VEGETARIAN

khao neung - steamed jasmine rice

₹ **350**

khao pad phak ruam - jasmine rice, milky mushroom, kale leaf, stir fried

₹ **400**

STEAMED RICE

plain rice

₹ **250**

NON VEGETARIAN

hyderabadi gosht biryani, salan, burhani raita
₹ **950**

NON VEGETARIAN

wok tossed noodles, chicken
₹ **650**
pan fried noodles, chicken
₹ **750**
crunchy sea food noodles
₹ **650**

BIRYANI INDIAN

VEGETARIAN

subz dum biryani
₹ **800**

NOODLES CHINESE

VEGETARIAN

wok tossed noodles, vegetables
₹ **450**
pan fried noodles, vegetables
₹ **550**
stir fried sweet potato noodles
₹ **450**
lo mein noodles - stir fried wheat flour noodles
₹ **450**

THAI

VEGETARIAN

phad thai tow hu - thai noodles, tofu, stir fried
₹ **700**

BREADS

INDIAN (NORTHERN)

tandoori roti / dal missi roti / methi roti /
roomali roti / lehsuni dhaniya lachcha paratha /
pudina paratha / lachcha paratha / zaitoon
cheese naan / cheese garlic naan / butter
naan / plain naan / gosht keema naan /
onion kulcha / gilafi kulcha

₹ **150**

COASTAL

appam / egg appam / malabar paratha

₹ **150**

DESSERT

walnut cappuccino pie

₹ **450**

chocolate fondant, vanilla ice cream

₹ **500**

sticky toffee pudding, vanilla ice cream

₹ **550**

napoleon pastry

₹ **500**

tiramisu

₹ **500**

baked orange cheese cake

₹ **500**

parsi kulfi

₹ **400**

HOMEMADE

ICE CREAM / GELATO (TWO SCOOPS)

frozen yoghurt, sugar free

₹ **300**

madagascar, vanilla bean

₹ **300**

hazelnut praline

₹ **300**

almond rose petal, eggless

₹ **300**

dark chocolate

₹ **300**

coconut

₹ **300**

caramelised walnut

₹ **300**

SORBET (TWO SCOOPS)

seasonal

₹ **300**

green apple

₹ **300**