

ESTD. 1985

CATER INC.

STELLAR FOOD & SEAMLESS SERVICE

THE FULL MENU

By cuisine

Every dish we cook, Indian and Pan-Asian, with like dishes together: every kebab, every dim sum, every dessert in one place.

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● Vegetarian ● Non-veg or seafood ★ Most ordered

Jain means no onion and no garlic. Any dish can be cooked around an allergy.



Indian

Tandoor, curries, biryani, chaat and the regional kitchens, from Punjab and Lucknow to Hyderabad, Bengal and the south.

TIKKAS, KEBABS & GRILLS

Aam ke Achaar Paneer Tikka
Cottage cheese cubes marinated in tangy raw mango pickle spices and charred.
● Veg · North Indian

Basil Paneer Tikka
Cottage cheese cubes marinated in fresh sweet basil and green herb paste.
● Veg · North Indian

Charminar Paneer Tikka
Pungent Hyderabadi-style charcoal-roasted paneer tikka with sharp red spices.
● Veg · Hyderabadi

Hara Pudina Paneer Tikka
Paneer marinated in fresh mint and coriander paste.
● Veg · North Indian

Jodhpuri Paneer Tikka
Paneer chunks coated in a fiery Rajasthani red chilli and tomato paste, charcoal roasted.
● Veg · Rajasthani

Khakhra-Crumbled Paneer Tikka
Paneer tikka coated in a crunchy Gujarati wheat khakhra and mustard crumb.
● Veg · Gujarati

Lemongrass Paneer Tikka
Paneer cubes marinated with lemongrass, ginger and spices, then grilled.
● Veg · North Indian

Nimbu Mirchi Paneer Tikka
Tangy lemon, garlic, and green chili spiked paneer tikka.
● Veg · North Indian

Paneer Tikka
Cottage cheese cubes marinated in tandoori spices and charred in the clay oven.
● Veg · North Indian

Papad-Crusted Paneer Tikka
Paneer tikka wrapped in a crunchy roasted lentil papad outer layer.
● Veg · North Indian

Pineapple Stuffed Paneer Tikka
Sweet and tangy paneer sandwiches layered with pineapple pieces.
● Veg · North Indian

Sofiyani Paneer Tikka
Fennel and cardamom scented creamy paneer tikka.
● Veg · Mughlai · Jain

Tandoori Soya Chaap
Soy protein chunks marinated in tandoori spices and charred.
● Veg · North Indian

Achari Tandoori Broccoli
Fresh broccoli florets coated in pungent pickling spices and charred in the clay oven.
● Veg · North Indian

Stuffed Tandoori Mushrooms
Button mushrooms stuffed with paneer and herbs, roasted in the tandoor.
● Veg · North Indian

Tandoori Avocado
Avocado halves coated in tandoori spices and charred smoky in the clay oven.
● Veg · North Indian

Tandoori Baby Potatoes
Whole baby potatoes marinated in spiced yogurt and roasted in a clay oven.
● Veg · North Indian

Tandoori Bharwan Aloo
Potatoes hollowed and stuffed with paneer, dry fruit and spices, then roasted in the tandoor.
● Veg · North Indian

Tandoori Malai Mushroom
Mushrooms marinated in a rich cream and cheese blend, charcoal-grilled.

● Veg · North Indian

Mixed Vegetable Seekh Kebab
Minced mixed vegetable skewers seasoned with herbs and roasted.

● Veg · North Indian

Mushroom Galouti Kebab
Melt-in-the-mouth minced mushroom patties, seared soft.

● Veg · Mughlai

Yam Shami Kebab
Silky spiced elephant foot yam patties pan-seared in ghee.

● Veg · Mughlai

Beetroot Peanut Kebab ★
Beetroot and crushed peanut patties, pan-seared until crisp.

● Veg · North Indian

Charcoal Dahi Kebab
Melt-in-the-mouth spiced yogurt patties coated in breadcrumbs and fried.

● Veg · North Indian

Hara Bhara Kebab
Pan-seared patties of spinach, green peas and potato.

● Veg · North Indian

Hara Bhara Kebab with Jalapeno & Cheese
Spinach and pea patties stuffed with melting cheese and spicy jalapenos.

● Veg · North Indian

Matar Bhutte ke Kebab
Pan-seared spiced patties made from green peas and sweet corn kernels.

● Veg · North Indian

Chicken Kali Mirch Tikka
Tender chicken tikka marinated in cream and heavy cracked black pepper.

● Non-veg · North Indian

Garlic Coriander Chicken Tikka
Chicken tikka marinated with roasted garlic and fresh coriander.

● Non-veg · North Indian

Hariyali Chicken Tikka
Chicken marinated in green herbs and cooked in the tandoor.

● Non-veg · North Indian

Jalapeno Chicken Tikka
Spicy chicken tikka spiked with pickled jalapenos.

● Non-veg · North Indian

Murgh Malai Boti
Chicken marinated in cashew, cream and cheese, cooked in the tandoor.

● Non-veg · Mughlai

Murgh Methi Malai Tikka
Creamy chicken tikka flavored with fenugreek leaves.

● Non-veg · North Indian

Peri Peri Chicken Tikka ★
Chicken tikka marinated in spicy peri peri chili blend.

● Non-veg · North Indian

Pudina Chicken Tikka
Chicken tikka marinated in fresh mint and green chilli paste.

● Non-veg · North Indian

Sunflower Chicken Tikka
Chicken tikka coated in roasted sunflower seeds.

● Non-veg · North Indian

Zafrani Murgh Tikka
Tender chicken tikka pieces delicately marinated with aromatic saffron and yogurt.

● Non-veg · Mughlai

Bhatti Ka Murgh
Smoky, rustic charcoal-grilled chicken infused with crushed black pepper and coarse spices.

● Non-veg · North Indian

Chicken Seekh Kebab Bites
Skewered minced chicken infused with herbs and charcoal grilled.

● Non-veg · Mughlai

Lemon Garlic Chicken Seekh
Minced chicken seekh kebab infused with lemon and garlic.

● Non-veg · Mughlai

Chicken Gilafi Kebab
Minced chicken kebab encased in a colorful sheath of bell peppers and onions.

● Non-veg · North Indian

Tangdi Kebab
Bone-in chicken drumsticks marinated in spiced yogurt and roasted over hot coals.

● Non-veg · North Indian

Non-Veg Mixed Grill
Grill counter where each guest picks up to three kebabs, served with rumali roti.

● Non-veg · North Indian

Bihari Lamb Tikka
Boneless lamb marinated with raw papaya, mustard oil and spices, seared on the tawa.

● Non-veg · Bihari

Tawa Mutton Tikka
Boneless mutton cubes in a spiced masala, seared on a hot iron tawa.
Non-veg · North Indian

Mutton Seekh Kebab
Minced mutton seekh kebab enriched with cashew, cream and mild Awadhi spices.
Non-veg · Mughlai

Shikampuri Seekh Kebab
Minced mutton seekh kebab with a spiced hung-curd filling, chargrilled on skewers.
Non-veg · Mughlai

Mutton Galouti Kebab
Melt-in-the-mouth minced mutton patties, seared soft.
Non-veg · Mughlai

Mutton Shami Kebab
Soft minced mutton and lentil patties, pan-seared.
Non-veg · Mughlai

Mint and Coriander Lamb Chops
Lamb chops marinated in fresh mint and coriander herb paste.
Non-veg · North Indian

Achari Fish Tikka
Tender white fish chunks marinated in tangy pickling spices and charred.
Seafood · North Indian

Ajwaini Fish Tikka
Flaky fish morsels coated in a carom seed yogurt spice blend and roasted.
Seafood · North Indian

Cajun Crusted Fish Tikka
Fish chunks coated in a spicy Cajun herb crust and flash-roasted.
Seafood · North Indian

Kasundi Mahi Tikka
Fresh fish chunks marinated in a pungent and sharp Bengali mustard paste.
Seafood · Bengali

Punjabi Fish Tikka
White fish marinated Punjabi tikka style and charred.
Seafood · North Indian

Rajasthani Jhinga
Prawns rubbed with fiery Rajasthani red chilli and garlic, charred over coals.
Seafood · Rajasthani

STARTERS & SMALL BITES

Paneer Pakora
Cottage cheese slices in spiced gram flour batter, deep-fried.
Veg · North Indian

Deviled Paneer
Stuffed paneer cubes, marinated and grilled, topped with a spicy devilled sauce.
Veg · North Indian

Paneer 65
Crispy fried paneer cubes tossed in a fiery South Indian yogurt and curry leaf temper.
Veg · South Indian

Desi Paneer Taco
Crisp taco shell loaded with spiced paneer, chickpeas and chutneys.
Veg · North Indian

Aloo Tikki
Crispy pan-fried spiced potato patties served with tangy chutneys.
Veg · Street food

Apricot Stuffed Aloo Tikki
Crispy potato patties filled with sweet dried apricots.
Veg · North Indian

Broccoli and Corn Tikki
Pan-seared green patties made from finely minced broccoli florets and sweet corn kernels.
Veg · Street food

Chilli Cheese Sweet Potato Tikki
Sweet potato patties filled with molten cheese and green chilies.
Veg · North Indian

Mushroom and Fig Tikki
Pan-seared patties crafted from earthy mushrooms and sweet dried figs.
Veg · North Indian

Sabudana Aloo Tikki
Crispy patties made from tapioca pearls and boiled potatoes.
Veg · Maharashtrian · Jain

Spinach & Corn Tikki
Spinach and sweet corn patties served with sweet date tamarind chutney.
Veg · North Indian

Dal Vada
South Indian lentil fritters spiced with curry leaves.
Veg · South Indian

Dhokla Bites
Fluffy, savory steamed gram flour sponge bites tempered with mustard seeds, served with sweet chutney.
Veg · Gujarati · Jain

Medu Vada
Urad dal doughnuts fried crisp outside and soft inside, with sambar and coconut chutney.
Veg · South Indian

Mini Masala Idli
Bite-sized idlis tossed in gunpowder (podi) and curry leaves.
Veg · South Indian

Mini Masala Palak Idli
Miniature spinach and spice-infused steamed rice idlis.
Veg · South Indian

Paniyaram with Gunpowder
Miniature crispy rice dumplings tossed in a spicy, roasted lentil seasoning blend.
Veg · South Indian

Eggplant and Mushroom Fritters
Crispy batter-fried slices of eggplant and button mushrooms.
Veg · North Indian

Kurkuri Bhindi
Crispy batter-fried slender okra strips dusted with chaat masala.
Veg · North Indian

Vegetable Pakoras
Assorted seasonal vegetables dipped in spiced gram flour batter and deep-fried.
Veg · North Indian

Broccoli & Green Peas Lollipop
Shaped lollipops crafted from minced broccoli and sweet green peas.
Veg · North Indian

Charcoal Baby Mirchi
Small green chillies filled with a spiced stuffing and charred over charcoal.
Veg · North Indian

Biryani Arancini
Crispy fried rice balls infused with fragrant biryani spices and cheese.
Veg · Hyderabadi

Dal Chawal Arancini
Dal and rice balls, crumbed and fried in the style of Italian arancini.
Veg · North Indian

Chicken Pakora
Chicken pieces in spiced gram flour batter, deep-fried.
Non-veg · North Indian

Chicken 65
Chennai-style fried chicken pieces tossed with curry leaves, chillies and yogurt.
Non-veg · South Indian

Curry Leaf Pepper Chicken
Gluten-free pan-tossed chicken with fresh curry leaves and pepper.
Non-veg · South Indian

Chicken Tikka Wraps
Spiced chicken tikka wrapped in flatbread.
Non-veg · North Indian

Mini Chicken Tikka Rolls
Bite-sized rolls stuffed with chicken tikka.
Non-veg · North Indian

Smoked Butter Chicken Cheese Arancini
Crisp risotto balls with a smoky butter chicken centre and molten cheese.
Non-veg · North Indian

Chicken Tikka Tartlets
Diced chicken tikka in a creamy spiced sauce, served in a crisp pastry case.
Non-veg · North Indian

Desi Chicken Taco
Crisp taco shell loaded with spiced chicken and chutneys.
Non-veg · North Indian

Tawa Kaleji
Tender sheep liver pieces flash-fried on a hot iron griddle with sharp spices.
Non-veg · North Indian

Mutton Biryani Arancini
Crispy fried saffron rice balls stuffed with minced lamb biryani.
Non-veg · Mughlai

Galouti Sliders
Melt-in-the-mouth mutton galouti patties served in mini slider buns.
Non-veg · Mughlai

Mutton Seekh Naanwich
Minced mutton seekh kebab wrapped in soft naan bread.
Non-veg · Mughlai

Amritsari Fish Fry
Punjabi style fish strips in a spiced gram flour batter, fried crisp with ajwain.
Seafood · North Indian

Fish Kempu
Mangalorean style fiery red crispy fried fish tossed with curry leaves.
Seafood · South Indian

Masala Fish Fingers
Crispy breaded fish fingers dusted with warm Indian spices.

Seafood · North Indian

Koliwada Tawa Prawns
Prawns in a spicy Koliwada masala, seared on a hot iron tawa.

Seafood · Maharashtrian

Malabar Prawn Fry
Crispy prawns tossed with coconut, curry leaves, and spicy chilies.

Seafood · South Indian

CHAAT & STREET FOOD

Mushroom Masala Puchka
Crisp semolina shells stuffed with savory spiced mushrooms and flavored water.

Veg · Street food

Pani Puri
Hollow crisp shells filled at the table with spiced potato and cold tangy mint water.

Veg · Street food

Pani Puri Shooters
Puris filled with spiced potato, set on shot glasses of tangy mint water.

Veg · Street food

Avocado Papdi Bites
Crisp papdi topped with avocado, sev, and tamarind and mint chutneys.

Veg · Street food

Bhalla Papdi Chaat
Soft dahi bhalla and crisp papdi under chilled yogurt, tamarind and mint chutneys.

Veg · Street food

Bhel Puri
Crispy puffed rice tossed with potatoes, onions, fine sev, and sweet tamarind sauce.

Veg · Street food

Dahi Puri
Hollow crisp semolina shells stuffed with potatoes, cool yogurt, and tangy dressings.

Veg · Street food

Jhal Muri
Bengali-style spicy puffed rice tossed with mustard oil, coconut flakes, and green chilies.

Veg · Street food

Masala Stuffed Puri
Crisp puffed puris filled with spiced mashed potatoes and tangy chutneys.

Veg · Street food

Papdi Chaat
Crunchy wheat crackers topped with potatoes, cold yogurt, and sweet spicy chutneys.

Veg · Street food

Sev Puri
Flat puri crisps topped with potato, onion, chutneys and fine chickpea sev.

Veg · Street food

Dahi Bhalla
Soft lentil dumplings in chilled yoghurt with tamarind chutney.

Veg · Street food

Mini Dahi Gujiya
Soft urad dal dumplings stuffed with dried fruit, soaked in whipped yogurt and topped with sweet and tangy chutneys.

Veg · North Indian · Jain

Mini Dahi Kachori
Small crisp kachoris filled with spiced lentils, topped with yoghurt and chutneys.

Veg · North Indian

Raj Kachori
A large crisp kachori shell filled with moong dal vada, potato, sprouts and chickpeas, finished with chilled yogurt, sweet tamarind and mint chutneys, sev and pomegranate.

Veg · Street food

Avocado Chaat
Fresh diced avocado tossed with crisp sev, pomegranate seeds, and sweet tangy chutneys.

Veg · Street food

Fruit Chaat
Seasonal fruit tossed with lemon juice and black salt.

Veg · Street food · Jain

Lotus Stem Chaat
Thin lotus stem slices fried crisp and tossed with sweet and tangy spices.

Veg · Street food

Rasgulla Chaat
Spongy chhena dumplings topped with chilled yogurt, sev and tamarind chutney.

Veg · Street food · Jain

Mini Veg Samosa
Small crisp pastries filled with spiced peas and potato.

Veg · Street food

Mini Aloo Pyaaz Kachori
Miniature deep-fried flaky pastry filled with spiced potato and onion filling.
Veg · Street food

Mini Dal Kachori
Bite-sized flaky fried pastry filled with spiced yellow lentil stuffing.
Veg · North Indian

Mini Vada Pav
A bite-sized version of Mumbai's spiced potato fritter in soft buttered pav.
Veg · Maharashtrian

Pav Bhaji
Mashed spiced vegetable curry served with buttery toasted soft bread rolls.
Veg · Maharashtrian

Pav Bhaji Kebab Sliders
Spiced pav bhaji flavored veg patties served in mini slider buns.
Veg · Maharashtrian

Pav Bhaji Tikki ★
Pan-fried potato patties infused with Mumbai pav bhaji spice blend.
Veg · Maharashtrian

Veg Kathi Roll
Spiced vegetable filling wrapped inside a flaky griddled flatbread.
Veg · Street food

Veg Puffs
Flaky puff pastry stuffed with spiced mixed vegetables.
Veg · Street food

Masala Poha
Flattened rice flakes tossed with turmeric, mustard seeds, peanuts, and onions.
Veg · Maharashtrian

Cocktail Pea & Lamb Samosas
Hand-folded samosas of spiced lamb and peas with tamarind chutney.
Non-veg · North Indian

Mutton Sukha Frankie
Mini frankie rolls stuffed with dry spiced mutton.
Non-veg · Street food

Mutton Bun Kebab
Spiced minced mutton patty served inside a soft bun.
Non-veg · Street food

CURRIES

Anjeer Kofta Curry
Paneer koftas stuffed with figs in a smooth cashew and cream sauce.
Veg · North Indian · Jain

Apricot Kofta Curry
Apricot-stuffed paneer dumplings in a rich, creamy tomato gravy.
Veg · North Indian · Jain

Malai Kofta
Paneer and potato dumplings in a creamy tomato and cashew gravy.
Veg · North Indian

Mini Shahi Kofta
Small paneer dumplings in a cashew gravy.
Veg · Mughlai · Jain

Paneer Stuffed Palak Kofta in Tomato Sauce
Spinach koftas stuffed with paneer, resting in a spiced tomato sauce.
Veg · North Indian

Paneer Walnut Malai Kofta
Paneer and crunchy walnut dumplings simmered in a luxurious white nut sauce.
Veg · North Indian · Jain

Paneer Butter Masala
Paneer in a buttery tomato and cream sauce.
Veg · North Indian

Paneer Lababdar
Paneer in a rich tomato and onion gravy, lightly sweetened with honey.
Veg · North Indian

Paneer Tikka Masala
Charcoal-grilled paneer tikka in a spiced tomato and onion gravy.
Veg · North Indian

Shahi Paneer
Paneer in a white cashew and cream gravy.
Veg · North Indian · Jain

Lasooni Palak Paneer
Cottage cheese cubes in a rich spinach gravy topped with golden fried garlic.
Veg · North Indian

Methi Paneer Chaman
Fried paneer chunks in a fragrant fenugreek-infused creamy spinach gravy.
Veg · Kashmiri

Palak Paneer
Fresh paneer cubes simmered in a silky, spiced green spinach puree gravy.
Veg · North Indian

Palak Paneer with Corn
Paneer cubes and sweet corn kernels combined in a rich spiced spinach gravy.
Veg · North Indian

Paneer Methi Kali Mirch
Paneer cooked in a creamy sauce spiced with crushed black pepper and fenugreek.
Veg · North Indian

Paneer Chettinad
Paneer in a peppery Chettinad gravy of roasted spices and coconut.
Veg · South Indian

Aloo Matar Rasedar
Potatoes and green peas simmered in a warm, soupy, homestyle gravy.
Veg · North Indian

Aloo Palak
Potato cubes cooked in a spiced spinach gravy.
Veg · North Indian

Dahi Wale Aloo
Baby potatoes simmered in a tangy, spiced yogurt and ginger gravy.
Veg · North Indian

Kashmiri Dum Aloo
Baby potatoes slow-cooked in a red yoghurt and fennel gravy.
Veg · Kashmiri · Jain

Puri with Rasedar Aloo Bhaji
Puffed whole wheat fried puris served with soupy spiced potato curry.
Veg · North Indian

Dhingri Matar
Earthy mushrooms and sweet green peas simmered in a spiced onion-tomato gravy.
Veg · North Indian

Methi Malai Mushroom
Mushrooms and fresh fenugreek in a cream sauce.
Veg · North Indian

Mushroom Matar Malai
Tender mushrooms and green peas simmered in a rich cream and cashew sauce.
Veg · North Indian

Methi Matar Malai
Green peas and fresh fenugreek leaves simmered in a sweet, creamy white gravy.
Veg · North Indian

Palak Corn
Sweet corn kernels folded into a smooth, mildly spiced spinach puree gravy.
Veg · North Indian · Lahsooni

Sarson ka Saag
Punjabi mustard greens and spinach, cooked down and blended smooth.
Veg · North Indian

Corn Stuffed Tinda
Tender round apple gourds stuffed with sweet corn and simmered in spiced gravy.
Veg · North Indian

Rajasthani Gatte ki Sabzi
Gram flour dumplings simmered in a spicy, tangy yogurt-based curry.
Veg · Rajasthani

Kerala Vegetable Kurma
Mixed vegetables in a mild coconut and cashew gravy with whole spices.
Veg · South Indian

Veg Kolhapuri
Mixed vegetables in an intensely hot and spicy roasted coconut-chili gravy.
Veg · Maharashtrian

Masala Egg Curry
Boiled eggs in a spiced onion and tomato gravy.
Egg · North Indian

Butter Chicken ★
Tandoori chicken in a rich tomato, butter and cream gravy.
Non-veg · North Indian

Chicken Lababdar ★
Chicken in a rich tomato and onion gravy, lightly sweetened with honey.
Non-veg · North Indian

Chicken Tikka Lababdar
Tender chicken tikka pieces in a rich, tangy tomato-onion cream gravy.
Non-veg · North Indian

Chicken Tikka Masala
Charcoal-grilled chicken tikka in a spiced tomato and onion gravy.
Non-veg · North Indian

Murgh Tikka Nawabi
Roasted chicken tikka in a mild cashew and cream gravy.
Non-veg · Mughlai

Chicken Changezi
Tender chicken pieces braised in a tangy, spiced tomato and milk reduction.
Non-veg · Mughlai

Chicken Rezala
Mughlai-style chicken pieces cooked in a silky white yogurt and poppy seed gravy.
Non-veg · Bengali

Chicken Handi
Home-style chicken curry slow-cooked in a clay pot.
Non-veg · North Indian

Chicken Chettinad
Fiery South Indian chicken curry heavy on roasted black pepper, star anise, and dry coconut.
Non-veg · South Indian

Chicken Kolhapuri
Tender chicken pieces in an intensely hot and spicy roasted coconut-chili gravy.
Non-veg · Maharashtrian

Kerala Chicken Curry
Coastal chicken curry simmered in coconut milk, curry leaves, and black pepper.
Non-veg · South Indian

Chicken Dhaniya Adraki
Herb-forward chicken curry with prominent fresh coriander and julienned ginger notes.
Non-veg · North Indian

Home-Style Chicken Curry
Chicken on the bone, slow-cooked in an onion, tomato and whole-spice gravy, the way it is made at home.
Non-veg · North Indian

Tariwala Chicken
Dhaba-style chicken cooked in a thin, spicy onion-tomato gravy.
Non-veg · North Indian

Mutton Korma
Braised mutton chunks in a rich, aromatic yogurt and nut-thickened gravy.
Non-veg · Mughlai

Saag Gosht
Tender mutton pieces braised in a spiced, smooth green mustard and spinach puree.
Non-veg · North Indian

Mutton Laal Maas
Fiery red Rajasthani mutton curry colored and spiced with pungent Mathania chilies.
Non-veg · Rajasthani

Mutton Paya
Tender trotters slow-cooked overnight into a rich, gelatinous, and warming spiced broth.
Non-veg · Mughlai

Mutton Rogan Josh ★
Kashmiri braised mutton curry with Kashmiri red chilli, fennel and dry ginger.
Non-veg · Kashmiri

Mutton Vindaloo
Goan specialty of mutton simmered in a fiery, tangy red chili and vinegar gravy.
Non-veg · Goan

Nihari Gosht
Slow-cooked overnight mutton shank stew enriched with bone marrow and warming spices.
Non-veg · Mughlai

Bengali Fish Curry
Light Bengali fish curry cooked with potato and gentle spices.
Seafood · Bengali

Bengali Mustard Fish Curry
Tender fish fillets simmered in a pungent, sharp mustard seed gravy.
Seafood · Bengali

Goan Fish Curry
Coastal fish simmered in a tangy coconut milk and kokum spiced curry.
Seafood · Goan

Malabar Fish Curry
South Indian coastal fish curry cooked with roasted coconut and tamarind.
Seafood · South Indian

Goan Prawn Curry
Prawns simmered in a tangy Goan coconut curry with kokum and red chillies.
Seafood · Goan

Kerala Prawn Moilee
Prawns simmered in a mild, golden coconut milk stew flavored with curry leaves.
Seafood · South Indian

Pondicherry Prawn Curry
Prawns in a fragrant French-influenced South Indian tomato and coconut curry.
Seafood · South Indian

DRY & SEMI-DRY DISHES

Kadai Paneer ★
Paneer cubes wok-tossed with bell peppers, tomatoes, and freshly ground coriander seeds.
Veg · North Indian

Paneer Hara Pyaaz
Cottage cheese chunks tossed with fresh green spring onions and aromatic spices.
Veg · North Indian

Aloo Gobi
Potatoes and cauliflower dry-tossed with turmeric, ginger and Indian spices.
Veg · North Indian

Aloo Gobi Adraki
Pan-tossed potatoes and cauliflower florets flavored heavily with prominent julienned ginger.
Veg · North Indian

Aloo Handi (Dry)
Tender potatoes cooked handi-style with onion, tomato and whole spices until the masala clings dry.
Veg · North Indian

Aloo Tamatar (Semi-Dry)
Semi-dry potato and tangy tomato preparation coated in rich homestyle spices.
Veg · North Indian

Fried Arbi
Crispy sliced colocasia root shallow-fried until golden and dusted with ajwain.
Veg · North Indian · Jain

Hing Wale Aloo
Potatoes simmered in a spiced tomato gravy fragranced with pungent asafoetida.
Veg · North Indian · Jain

Bhindi Do Pyaza
Okra stir-fried with a generous amount of onion, added at two stages of cooking.
Veg · North Indian

Bhindi Masala
Spiced dry stir-fried okra tossed with roasted coriander and dry mango powder.
Veg · North Indian

Bhindi Tarkari
Homestyle okra stir-fry prepared without onion or garlic, seasoned with simple cumin.
Veg · North Indian · Jain

Baingan Bharta
Fire-roasted mashed eggplant cooked with onions, tomatoes, and green herbs.
Veg · North Indian

Khatta Meetha Kaddu
Pumpkin cooked with fenugreek and mustard seeds, sweetened with jaggery and soured with tamarind.
Veg · North Indian · Jain

Avial
Kerala mixed vegetables cooked with coconut, yogurt and curry leaves.
Veg · South Indian · Jain

Sabz-e-Jalfrezi
Stir-fried mixed vegetables in a tangy, thick tomato-onion sauce with pepper strips.
Veg · North Indian

Kadai Chicken
Tender chicken chunks wok-tossed with bell peppers and freshly ground coriander seeds.
Non-veg · North Indian

Tawa Chicken Curry
Pan-roasted chicken coated in a thick tawa masala.
Non-veg · North Indian

Chicken Keema
Finely minced chicken slow-roasted dry with aromatic spices, onions, and tomatoes.
Non-veg · North Indian

Chicken Keema Matar
Finely minced chicken and green peas cooked dry with warm aromatic spices.
Non-veg · North Indian

Bhuna Gosht
Tender mutton chunks slow-roasted in its own juices with thick onion-tomato spice paste.
Non-veg · North Indian

Mutton Do Pyaza
Mutton curry prepared with onions added at two distinct stages for deep sweetness.
Non-veg · North Indian

Tawa Mutton Cubes
Tender mutton cubes flash-fried on a flat top griddle with pungent spices.
Non-veg · North Indian

Mutton Keema
Finely minced mutton slow-roasted dry with aromatic spices, onions, and tomatoes.
Non-veg · North Indian

Bihari Tawa Mutton
Mutton marinated in mustard oil and Bihari spices and roasted dry on the tawa.
Non-veg · Bihari

Mutton Pepper Masala
South Indian semi-dry mutton roast spiced heavily with crushed black pepper and curry leaves.
Non-veg · South Indian

Mutton Brain Masala (Bheja Fry)
Goat brain pan-fried in a spiced onion and tomato masala.
Non-veg · North Indian

Tawa Prawn Masala
Prawns flash-fried on a flat iron griddle with thick spiced masala.

Seafood · North Indian

Prawn Pepper Masala
Prawns in a thick black pepper and onion gravy.

Seafood · South Indian

DALS & PULSES

Dal Bukhara ★
Whole black lentils slow-cooked overnight over glowing coals with butter and cream.

Veg · North Indian

Dal Methi
Yellow lentils cooked with fresh fenugreek leaves and seasoned with mild spices.

Veg · North Indian

Dal Tadka
Yellow lentils cooked soft and finished with ghee and garlic tempering.

Veg · North Indian

Handi Tadka Dal
Mixed lentils slow-cooked in an earthen pot with a smoky spiced ghee tempering.

Veg · North Indian

Lasooni Dal Palak
Yellow lentils cooked with smooth spinach and finished with toasted garlic bits.

Veg · North Indian

Mughlai Handi Dal
Yellow lentils slow-cooked with ghee and whole spices.

Veg · Mughlai

Panchratan Dal
Five lentils slow-cooked together and finished with a ghee tempering.

Veg · Rajasthani

Rasam
Thin, peppery tomato and tamarind broth tempered with mustard seeds and curry leaves.

Veg · South Indian

Sambar
Toor dal and vegetables cooked with tamarind and sambar spices.

Veg · South Indian

Amritsari Chole
Dark, deeply spiced Punjabi chickpeas simmered with pomegranate and roasted cumin.

Veg · North Indian

Chana Masala
Spiced chickpea curry simmered in a flavorful, tangy onion-tomato gravy base.

Veg · North Indian

Chole Bhature
Spiced dark chickpea curry served alongside fluffy deep-fried leavened bread.

Veg · North Indian

Kala Chana
Black chickpeas in a spiced onion gravy.

Veg · North Indian

Kulche Chole
Soft leavened bread served with rich, spiced chickpea curry.

Veg · North Indian

Punjabi Rajma
Red kidney beans slow-cooked in a thick onion and tomato gravy.

Veg · North Indian

BIRYANI

Awadhi Veg Biryani
Basmati rice layered with spiced vegetables, sealed and slow-cooked.

Veg · Mughlai

Bombay Veg Biryani
Mumbai-style spiced basmati rice cooked with potatoes and garden vegetables.

Veg · Maharashtrian

Hyderabadi Veg Biryani
Fragrant basmati rice layered with spiced mixed vegetables and saffron.

Veg · Hyderabadi

Yam Biryani
Fragrant basmati rice layered with spiced tender elephant foot yam chunks.

Veg · Hyderabadi

Awadhi Chicken Biryani
Basmati rice and chicken sealed and slow-cooked dum style.
Non-veg · Mughlai

Chicken Tikka Biryani
Smoky tandoori chicken tikka chunks layered inside spiced saffron basmati rice.
Non-veg · North Indian

Hyderabadi Chicken Biryani
Hyderabadi dum biryani of basmati rice and chicken marinated in yogurt and mint.
Non-veg · Hyderabadi

Awadhi Mutton Biryani
Basmati rice and mutton sealed and slow-cooked dum style with whole spices.
Non-veg · Mughlai

Hyderabadi Mutton Biryani
Hyderabadi basmati rice layered with spiced mutton pieces.
Non-veg · Hyderabadi

Hyderabadi Prawn Biryani
Basmati rice layered with spiced prawns and saffron.
Seafood · Hyderabadi

Hyderabadi Prawn Tikka Biryani
Spiced prawn tikka folded into fragrant saffron-scented Hyderabadi rice.
Seafood · Hyderabadi

RICE

Steamed Basmati Rice
Simple fluffy steamed white rice grains.
Veg · North Indian · Jain

Ghee Rice
Kerala-style rice cooked in ghee with whole spices, cashews and fried onions.
Veg · South Indian

Zeera Rice
Basmati rice gently tempered with aromatic roasted cumin seeds in ghee.
Veg · North Indian · Jain

Desi Grain Pulao
Pulao of fragrant short-grain desi rice tempered with ghee and whole spices.
Veg · North Indian · Jain

Peas Pulao
Fragrant basmati rice gently cooked with sweet green peas and whole mild spices.
Veg · North Indian · Jain

Veg Pulao
Basmati rice simmered with assorted garden vegetables and mild whole spices.
Veg · North Indian · Jain

Murgh Pulao
Mildly spiced basmati rice simmered in chicken broth with tender chicken pieces.
Non-veg · North Indian

Keema Pulao
Basmati rice cooked together with savory spiced minced mutton and herbs.
Non-veg · North Indian

Curd Rice
Soft rice mixed with yogurt, tempered with mustard seeds, ginger and curry leaves.
Veg · South Indian · Jain

Lemon Rice
Rice tossed with lemon, mustard seeds, peanuts, curry leaves and turmeric.
Veg · South Indian · Jain

Masala Tadka Khichdi
Spiced rice and lentils cooked soft and finished with ghee tempering.
Veg · North Indian

Samak Chawal
Barnyard millet cooked soft, for fasting days.
Veg · North Indian · Jain

BREADS

Makki Di Roti
Punjabi cornmeal flatbread cooked on the tawa.
Veg · North Indian · Jain

Missi Roti
Savory gram flour and wheat flatbread spiked with carom seeds and kasuri methi.
Veg · North Indian

Tandoori Roti
Unleavened whole wheat bread baked in the clay oven.
Veg · North Indian · Jain

Rumali Roti
Very thin hand-stretched bread cooked on an upturned wok.
Veg · Mughlai · Jain

Butter Naan
Tandoor-baked naan brushed with butter.
Veg · North Indian · Jain

Tandoori Naan
Leavened flatbread baked in the clay oven.
Veg · North Indian · Jain

Cheese Naan
Tandoor-baked naan stuffed with cheese.
Veg · North Indian · Jain

Chilli Cheese Naan
Tandoor flatbread stuffed with spiced cheese and fiery green chillies.
Veg · North Indian

Garlic Chilli Naan
Tandoor flatbread topped with minced garlic, fresh coriander, and spicy green chilies.
Veg · North Indian

Garlic Naan
Tandoori flatbread topped with minced garlic and fresh coriander leaves.
Veg · North Indian

Olive Naan
Tandoor-baked leavened flatbread studded with savory black and green olives.
Veg · North Indian · Jain

Peshawari Naan
Sweet tandoori flatbread stuffed with a rich filling of dried fruits and nuts.
Veg · North Indian · Jain

Truffle Naan
Tandoor-baked naan brushed with truffle oil and butter.
Veg · North Indian · Jain

Zaatar Naan
Tandoori flatbread topped with za'atar and sesame.
Veg · North Indian · Jain

Keema Naan
Tandoor-baked leavened flatbread stuffed with savory spiced minced mutton.
Non-veg · North Indian

Paneer Kulcha
Crispy clay-oven baked stuffed kulcha with seasoned paneer filling.
Veg · North Indian

Aloo Kulcha
Crispy clay-oven baked stuffed kulcha with spiced potato filling.
Veg · North Indian

Amritsari Kulcha
Crispy tandoor-baked stuffed flatbread loaded with spiced potato and paneer.
Veg · North Indian

Garlic Kulcha
Crispy clay-oven baked kulcha brushed with garlic butter and fresh coriander.
Veg · North Indian

Gobi Kulcha
Crispy clay-oven baked stuffed kulcha with spiced grated cauliflower filling.
Veg · North Indian

Mixed Vegetable Kulcha
Crispy clay-oven baked stuffed kulcha with mixed vegetable filling.
Veg · North Indian

Onion Kulcha
Crispy clay-oven baked stuffed kulcha with spiced onion, green chilli and coriander filling.
Veg · North Indian

Aloo Paratha
Whole wheat griddle-cooked flatbread stuffed with spiced, seasoned mashed potatoes.
Veg · North Indian

Chilli Paratha
Whole wheat griddle paratha spiked with chopped green chillies.
Veg · North Indian · Jain

Lachha Paratha
Multi-layered, flaky whole wheat griddle flatbread brushed with ghee.
Veg · North Indian · Jain

Malabar Parota
Flaky, multi-layered Southern griddle flatbread with a crisp outer texture.
Veg · South Indian · Jain

Plain Paratha
Whole wheat griddle-cooked layered flatbread served plain and golden.
Veg · North Indian · Jain

Pudina Paratha
Flaky whole wheat griddle paratha layered with dried mint leaves.
Veg · North Indian · Jain

Bhature
Deep-fried leavened bread, puffed and golden.
Veg · North Indian · Jain

Puri
Puffed deep-fried whole wheat bread.
● Veg · North Indian · Jain

Maska Pav
Soft bread bun with butter.
● Veg · Maharashtrian · Jain

Assorted Bread Basket
A basket of freshly baked tandoori naans, rotis and parathas.
● Veg · North Indian

SALADS & SIDES

Boondi Raita
Chilled spiced yogurt with crisp boondi, small fried gram flour pearls.
● Veg · North Indian · Jain

Cucumber Raita ★
Cool whipped yogurt blended with grated fresh cucumber and roasted cumin powder.
● Veg · North Indian · Jain

Mixed Vegetable Raita
Cool whipped yogurt mixed with finely chopped tomatoes, onions, and cucumbers.
● Veg · North Indian

Noorani Raita
Rich spiced yogurt side dish layered with dry fruits and roasted cumin.
● Veg · Mughlai · Jain

Zeera Raita
Yoghurt with roasted cumin.
● Veg · North Indian · Jain

Green Mustard Salad
Fresh leafy salad dressed with sharp and pungent Bengali mustard paste.
● Veg · Bengali · Jain

Green Salad
Sliced cucumber, tomato, carrot and onion served with lemon wedges and green chillies.
● Veg · North Indian

Kachumber Salad
Finely diced cucumbers, tomatoes, and onions tossed with lemon juice and chaat masala.
● Veg · North Indian

Mango Mustard Salad ★
Raw mango pieces tossed in a sharp, pungent mustard seed dressing.
● Veg · Bengali · Jain

Moong Sprout Salad
Sprouted green moong tossed with diced tomato, onion, lemon juice and fresh herbs.
● Veg · North Indian

Raw Cut Papaya
Crisp slices of raw green papaya, served chilled.
● Veg · North Indian · Jain

Tawa Grilled Baby Corn
Tender baby corn ears seasoned and seared on a hot iron flat top griddle.
● Veg · North Indian

Tawa Grilled Bhindi
Whole okra pods spiced and roasted crisp on a flat iron griddle.
● Veg · North Indian

Tawa Grilled Broccoli
Fresh broccoli florets charred and seasoned on an iron flat top griddle.
● Veg · North Indian

Tawa Grilled Eggplant
Thick eggplant slices seasoned with spices and pan-seared until tender.
● Veg · North Indian

Tawa Grilled Karela
Bitter gourd slices shallow-fried and spiced crisp on a flat griddle.
● Veg · North Indian

Tawa Grilled Mushroom
Plump button mushrooms seared fast on a hot flat iron griddle with spices.
● Veg · North Indian

Tawa Grilled Sweet Potato
Spiced sweet potato rounds seared on the tawa until caramelised.
● Veg · North Indian

Aloo Chaat Station

Fried potato cubes tossed to order with chutneys, lemon and spices.

Veg · Street food

Chaat Counter

Live street food counter serving gol gappe, papdi chaat and bhel puri.

Veg · Street food · Pani Puri, Dahi Puri, Sev Puri, Bhel Puri, Papdi Chaat, Masala Stuffed Puri, Avocado Papdi Bites, Lotus Stem Chaat, Raj Kachori, Bhalla Papdi Chaat

Cheela Station

Savory lentil flour pancakes griddled live with paneer or vegetable stuffings.

Veg · North Indian · Besan Cheela, Moong Dal Cheela, Paneer Stuffed Cheela

Chole Bhature Station

Bhature fried live until puffed and served with dark, spiced Punjabi chickpea curry.

Veg · Street food

Kathi Roll Station

Kolkata-style rolls: spiced fillings wrapped in crisp parathas to order.

Veg or non-veg · Street food · Chicken Tikka Roll, Mutton Seekh Roll, Egg Roll, Paneer Tikka Roll, Aloo Roll, Peri Peri Paneer Roll, Mutton Sukha Frankie

Maggi Station

Street-style Maggi, the way it is made at a roadside stall in Mumbai or a hill-station Maggi point. Tossed to order in a hot kadai with onion, tomato, green chilli and the classic masala, then finished with butter, fresh coriander and a squeeze of lime. Choose up to three styles.

Veg or non-veg · Street food · Masala Maggi, Vegetable Maggi, Cheese Maggi, Butter Masala Maggi, Tadka Maggi, Schezwan Maggi, Tandoori Maggi, Egg Maggi, Chicken Tikka Maggi

Pav Bhaji Station

Mashed spiced vegetable curry simmered on a buttery flat top with soft toasted pav.

Veg · Maharashtrian

Pyaaz Kachori Station

Onion-stuffed kachoris served with thin, spiced potato curry.

Veg · Rajasthani

Vada Pav Station

Potato vadas fried to order and served in soft pav.

Veg · Maharashtrian

Veg Tawa Station

Vegetarian dishes cooked to order on a large iron tawa, kept apart from meat. Choose up to three.

Veg · Street food · Tawa Vegetables, Tawa Paneer, Paneer Khurchan, Tawa Mushroom Masala, Tawa Soya Chaap, Tawa Pulao

Vegetable Taka Tak Station

Mixed vegetables chopped and tossed live on a hot iron tawa, the spatulas clanging as they go.

Veg · North Indian

Non-Veg Tawa Station

Chicken, mutton and seafood cooked to order on a large iron tawa of their own, never shared with vegetarian food. Choose up to three.

Non-veg · Street food · Chicken Keema, Mutton Keema, Bihari Tawa Mutton, Chicken Khurchan, Tawa Chicken, Tawa Kaleji, Tawa Fish, Tawa Prawns

Keema Pav Station

Spiced minced mutton curry served hot with butter-toasted soft pav buns.

Non-veg · Maharashtrian

Mutton Taka Tak Station

Spiced minced mutton chopped and seared live on an iron griddle, served on mini kulchas.

Non-veg · North Indian

Appam & Stew Station

Lacy bowl-shaped appams made live in the appam pan from fermented rice and coconut, served with a creamy Kerala coconut stew of vegetables, chicken or mutton. Choose up to two stews.

Veg or non-veg · South Indian · Vegetable Stew, Chicken Stew, Mutton Stew

Dosa Station

Crisp rice and lentil dosas made live on the griddle with fillings, sambar and chutneys.

Veg or non-veg · South Indian · Plain Dosa, Masala Dosa, Mysore Masala Dosa, Rava Dosa, Onion Rava Dosa, Cheese Dosa, Paneer Dosa

Uttapam Station

Thick South Indian rice pancakes studded with tomatoes, onions, and mixed veg.

Veg · South Indian · Plain, Onion, Tomato, Mixed Vegetable

Live Stuffed Kulchas and Vegetables Station

Stuffed kulchas rolled, filled and baked to order in the tandoor, served hot with butter, pickled onion and chutneys. Choose up to three kulchas and two vegetables to go with them.

Veg · North Indian · Aloo Kulcha, Paneer Kulcha, Onion Kulcha, Gobi Kulcha, Mixed Veg Kulcha, Garlic Kulcha

Stuffed Paratha Station

Stuffed wholewheat parathas rolled and cooked to order with butter.

Veg · North Indian · Aloo Paratha, Paneer Paratha, Gobi Paratha, Mooli Paratha, Mixed Veg Paratha

Tandoori Bread Station

Naan, roti and kulcha slapped onto the clay tandoor and served hot off the wall with butter.

Veg · North Indian · Butter Naan, Garlic Naan, Tandoori Roti, Lachha Paratha, Amritsari Kulcha, Missi Roti, Cheese Naan

Rumali Roti & Kakori Kebab Station
Kakori kebabs wrapped in rumali roti tossed fresh at the counter.

● Non-veg · Mughlai

Tandoor & Barbecue Station
Kebabs and tikkas grilled live over a coal angithi and in the tandoor.

● Veg or non-veg · North Indian

Chicken Tikka
Boneless chicken marinated in tandoori spices and charred in the clay oven.

● Non-veg · North Indian

Tandoori Chicken
Bone-in chicken marinated in yogurt and red chilli spices, roasted live in the tandoor.

● Non-veg · North Indian

Lamb Chops
Lamb rib chops marinated in tandoori spices and grilled over charcoal.

● Non-veg · North Indian

Mutton Kakori Kebab
Finely minced, delicately spiced mutton kebabs grilled live on skewers.

● Non-veg · Mughlai

Mutton Tikka
Boneless mutton chunks marinated in tandoori spices and charred.

● Non-veg · North Indian

Salmon Tikka
Fresh salmon chunks delicately spiced and flash-roasted in the clay oven.

● Seafood · North Indian

Prawn Tikka
Whole prawns marinated in tandoori spices and charred.

● Seafood · North Indian

Dal Baati Churma Station
Rajasthani baked wheat baatis with spiced lentils and sweet churma.

● Veg · Rajasthani

Kadhi Pakora Station
Spiced yoghurt curry with soft gram flour fritters, served hot.

● Veg · North Indian

Khichdi Station
Lentil and rice khichdi tempered live with ghee and spices.

● Veg · North Indian

Bombay Tawa Chicken Biryani Station
Mumbai-style tawa biryani of rice and spiced chicken tossed live on the griddle.

● Non-veg · Maharashtrian

Gulab Jamun & Ice Cream Station
Warm gulab jamun served with vanilla ice cream.

● Veg · Mughlai · Jain

Ice Gola Station
Shaved ice packed onto sticks to order and drizzled with fruit syrups.

● Veg · Street food · Kala Khatta, Mango, Rose, Orange, Pineapple, Litchi · Jain

Jalebi & Rabri Station ★
Jalebi piped live into hot ghee, soaked in warm sugar syrup and served with chilled rabri.

● Veg · North Indian · Jain

Kulfi Falooda Station
Kulfi sliced to order and layered with falooda, rose syrup, basil seeds, rabri and nuts.

● Veg · North Indian · Jain

Malpua & Rabri Station
Sweet pancakes fried to order, soaked in syrup and served warm with rabri.

● Veg · North Indian · Jain

Sugarcane Juice
Sugarcane pressed live and served chilled with ginger and lime.

● Veg · Street food · Jain

DESSERTS

Gulkand Gulab Jamun ★
Fried milk-solid dumplings stuffed with sweet rose petal jam and soaked in syrup.

● Veg · Mughlai · Jain

Mini Gulab Jamun
Bite-sized fried milk-solid spheres soaked in warm cardamom-scented sugar syrup.

● Veg · Mughlai · Jain

Chenna Payesh
Fresh crumbled chhena simmered in thickened, cardamom-scented sweet milk.

● Veg · Bengali · Jain

Mango Chenna Payesh
Milk pudding with mango pulp and soft chenna.

● Veg · Bengali · Jain

Mini Tripti Bhog
Bite-sized Bengali chenna sweets with milk and nuts.
● Veg · Bengali · Jain

Mishti Doi
Bengali sweet yogurt made with caramelised sugar and set in earthen pots.
● Veg · Bengali · Jain

Rasgulla
Soft, spongy cheese balls in light cardamom syrup, served chilled.
● Veg · Bengali

Rasmalai
Soft cheese discs steeped in chilled saffron and cardamom milk.
● Veg · Bengali · Jain

Atta Halwa
Whole wheat flour roasted in ghee until golden, then cooked with sugar into a soft halwa.
● Veg · North Indian · Jain

Dudhi Halwa
Grated bottle gourd slow-cooked in reduced milk and ghee until sweet and tender.
● Veg · North Indian · Jain

Gajar Ka Halwa ★
Grated red carrots slow-cooked in milk and ghee until dense, sweet, and studded with nuts.
● Veg · North Indian · Jain

Kesar Badam Halwa
Ground almonds slow-cooked in ghee and milk with saffron and cardamom.
● Veg · North Indian · Jain

Moong Dal Halwa ★
Ground moong dal slow-roasted in ghee and cooked with milk and sugar until rich.
● Veg · North Indian · Jain

Phirni
Chilled and thickened ground basmati rice pudding scented with cardamom and pistachios.
● Veg · North Indian · Jain

Rabri
Milk slowly reduced into sweet, creamy layers, flavoured with cardamom, saffron and nuts.
● Veg · North Indian · Jain

Rice Kheer
Rice simmered in sweet milk, finished with dried fruit and nuts.
● Veg · North Indian · Jain

Sabudana Kheer
Tapioca pearls cooked in sweet milk with cardamom.
● Veg · Maharashtrian · Jain

Semiya Payasam
Vermicelli cooked in milk with ghee, cardamom, cashews and raisins.
● Veg · South Indian · Jain

Tender Coconut Payasam
Chilled pudding of tender coconut flesh in sweetened milk and coconut milk.
● Veg · South Indian · Jain

Malai Kulfi
Dense, creamy frozen dessert of slow-reduced milk scented with cardamom.
● Veg · North Indian · Jain

Mango Kulfi
Frozen milk dessert made with ripe mango.
● Veg · North Indian · Jain

Mini Stick Kulfi
Small kulfi on sticks, in rabri or gulkand.
● Veg · North Indian · Rabri, Gulkand · Jain

Stick Kulfi
Kulfi on sticks, in a choice of flavours.
● Veg · North Indian · Malai, Kesar, Pista, Mango, Gulkand, Chocolate · Jain

Coconut Jaggery Ice Cream
Homemade ice cream made with coconut and palm jaggery.
● Veg · South Indian · Jain

Mini Ghewar
Small Rajasthani honeycomb discs soaked in light sugar syrup.
● Veg · Rajasthani · Jain

Mithai Platter
A platter of Indian sweets: kaju katli, barfi and laddoo.
● Veg · Indian · Jain

Mysore Pak
Gram flour fudge cooked in ghee and sugar, from Mysore.
● Veg · South Indian · Jain

Shahi Tukda
Fried bread soaked in syrup, topped with rabri and nuts.
● Veg · Mughlai · Jain

DRINKS

Lassi
Thick, creamy churned yogurt drink, plain (sweet or salted) or mango.

Veg · North Indian · Plain, Mango · Jain

Masala Chaas
Spiced buttermilk with roasted cumin, coriander and green chilli.

Veg · Gujarati · Jain

Mithi Chaas
Sweet yoghurt drink with a little cardamom.

Veg · Gujarati · Jain

Aam Panna
Raw green mango cooler with roasted cumin, black salt and fresh mint.

Veg · North Indian · Jain

Jal Jeera
Chilled cumin and tamarind spiced water, topped with boondi, served in small glasses.

Veg · Street food · Jain

Nimbu Pani
Indian street-style lemonade, served sweet, salted or topped with soda in banta bottles.

Veg · Street food · Jain

Filter Coffee
South Indian filter coffee with frothy hot milk.

Veg · South Indian · Jain

Masala Chai
Strong black tea brewed with whole spices, fresh ginger and milk, served in clay kulhads.

Veg · North Indian · Jain

Saffron Milk
Hot milk with saffron, served in clay kulhads.

Veg · North Indian · Jain

Tea
Hot Indian tea brewed strong with milk.

Veg · North Indian · Jain



Pan-Asian

Dim sum, sushi, wok dishes, Thai curries and the noodle bowls of South-East Asia.

SOUPS

Tom Kha Soup
Creamy coconut milk soup with galangal, lemongrass and kaffir lime, with vegetables, chicken or prawns.

Veg or non-veg · Thai · Vegetable, Chicken, Prawn

Tom Yum Soup
Hot and sour Thai broth with lemongrass and galangal, with vegetables, chicken or prawns.

Veg or non-veg · Thai · Vegetable, Chicken, Prawn

GRILLS & SKEWERS

Korean Chilli Tofu Satay
Skewered tofu glazed with a sweet and spicy Korean gochujang chili sauce.

Veg · Korean

Chicken Lemongrass Skewers
Skewered chicken infused with fragrant lemongrass and Asian aromatics.

Non-veg · Thai

Chicken Satay Skewers
Grilled skewered chicken strips served with a rich, aromatic peanut dipping sauce.

Non-veg · Malay

Yakitori Chicken Skewers
Japanese glazed grilled chicken thigh skewers.

Non-veg · Japanese

Thai Spiced Mutton Kebab
Minced mutton kebabs spiked with galangal and lemongrass.

Non-veg · Thai

Prawn Satay
Prawns marinated in turmeric, lemongrass and coriander, skewered and grilled.

Seafood · Malay

Thai Pan-Grilled Prawns on Skewer
Skewered prawns pan-grilled with lemongrass and fragrant Thai aromatics.

Seafood · Thai

STARTERS & SMALL BITES

Chilli Paneer (Dry)
Dry wok-tossed cottage cheese with bell peppers and green chillies.

Veg · Indo-Chinese

Chilli Tofu
Crispy tofu tossed in a fiery chili garlic sauce.

Veg · Indo-Chinese

Dynamite Tofu
Crispy tofu cubes coated in a spicy creamy dynamite sauce.

Veg · Japanese

Sriracha Tofu
Crispy golden tofu cubes tossed in a sriracha chilli and garlic glaze.

Veg · Thai

Mini Thai Corn Cakes
Sweet corn fritters made with vegetarian red curry paste and kaffir lime.

Veg · Thai

Edamame
Tender steamed young soybean pods sprinkled with flaky sea salt.

Veg · Japanese · Jain

Crackling Spinach
Crispy fried baby spinach leaves tossed with sesame seeds and sugar.

Veg · Indo-Chinese · Jain

Vegetable Tempura
Lightly battered and crisp-fried Japanese vegetable fritters.

Veg · Japanese

Beijing-Style Chilli Potatoes
Crispy potato fingers tossed in a spicy, sticky Beijing glaze with toasted sesame.

Veg · Indo-Chinese

Burmese Chilli Potato ★
Crispy potato fingers tossed in a spicy Burmese garlic and chili dressing.

Veg · Burmese

Crispy Baby Corn with Bell Peppers
Crispy battered baby corn tossed with colorful bell peppers.

Veg · Indo-Chinese

Gobi Manchurian (Dry)
Crispy cauliflower florets tossed in a dry, savory soy and garlic glaze.

Veg · Indo-Chinese

Veg Spring Rolls
Crispy mini spring rolls filled with shredded vegetables.

Veg · Indo-Chinese

Vietnamese Rice Paper Rolls
Fresh translucent rice paper rolls packed with crisp julienned vegetables and herbs.

Veg · Vietnamese

Veg Manchurian Balls
Crispy vegetable balls tossed in a soy, garlic and chilli Manchurian sauce.

Veg · Indo-Chinese

Boneless Chicken Wings
Boneless chicken wing bites tossed in glaze.

Non-veg · Chinese

Burmese Chilli Chicken
Crisp chicken tossed with dried chillies, garlic and spring onion in the Burmese style.

Non-veg · Burmese

Chiang Mai Chicken
Northern Thai style spicy crispy chicken stir-fry.

Non-veg · Thai

Chicken Lollipop
Frenched chicken winglets battered and deep-fried.

Non-veg · Indo-Chinese

Chilli Chicken (Dry) ★
Stir-fried chicken cubes with bell peppers and onions, coated in a spicy and tangy sauce.
Non-veg · Indo-Chinese

Honey Chicken Bites
Bite-sized fried chicken tossed in a sticky honey glaze.
Non-veg · Indo-Chinese

Salt and Pepper Chicken
Crispy chicken tossed with salt, crushed pepper, and scallions.
Non-veg · Chinese

Chicken Spring Rolls
Crispy fried spring rolls filled with minced chicken and vegetables.
Non-veg · Chinese

Thai Chicken Lettuce Wraps
Fresh crisp lettuce cups filled with savory minced chicken, lime, and Thai basil.
Non-veg · Thai

Korean Chicken Sando Bites
Gochujang-glazed crispy chicken in soft milk bread with a pickled slaw.
Non-veg · Korean

Mini Teriyaki Chicken Sliders
Miniature burger buns stacked with a sweet soy-glazed chicken patty.
Non-veg · Japanese

Grilled Chicken Salad with Peanut Dressing
Char-grilled chicken over crisp leaves and herbs in a roasted peanut dressing. Contains nuts.
Non-veg · Thai

Seared Beef Tataki on Rice Crisp
Seared beef fanned over a puffed rice crisp with ponzu and toasted sesame.
Non-veg · Japanese

Burmese-Style Fish
Tender fish fillets infused with aromatic lemongrass, garlic, and Burmese spices.
Seafood · Burmese

Chilli Garlic Fish
Crispy fried fish tossed in a fiery garlic and chilli sauce.
Seafood · Thai

Chilli Garlic Grilled Fish
Grilled fish fillets brushed with a spicy chili and garlic glaze.
Seafood · Indo-Chinese

Crispy Fish in Beijing Sauce
Crispy battered fish pieces tossed in a sweet and sticky Beijing glaze.
Seafood · Chinese

Ginger Soy Salmon Bites
Tender salmon morsels glazed in a savory ginger and soy reduction.
Seafood · Japanese

Salt and Pepper Fish
Lightly battered fish chunks tossed with crushed black pepper and scallions.
Seafood · Chinese

Sriracha Fried Fish with Crushed Peanuts
Crispy fried fish tossed in spicy sriracha sauce and crunchy crushed peanuts.
Seafood · Thai

Teriyaki Salmon Bites
Tender salmon cubes glazed in a sweet and savory oriental teriyaki sauce.
Seafood · Japanese

Thai Holy Basil Fish
Wok-tossed fish with fresh garlic, chilies, and aromatic Thai holy basil.
Seafood · Thai

Prawn Tempura
Lightly battered and deep-fried crispy Japanese prawn fritters.
Seafood · Japanese

Dynamite Prawns
Crispy battered prawns coated in a creamy, fiery red chilli mayonnaise.
Seafood · Japanese

Wasabi Prawns with Peppers
Crispy prawns tossed with bell peppers in a wasabi mayonnaise.
Seafood · Japanese

DIM SUM & DUMPLINGS

Broccoli Almond Dim Sums
Delicate translucent steamed dumplings filled with chopped broccoli and crunchy almonds.
Veg · Chinese

Mix Veg Dim Sums
Delicate pleated parcels stuffed with finely diced seasonal mixed vegetables.
Veg · Chinese

Spinach & Mushroom Dim Sums
Earthy wild mushrooms and wilted spinach encased in delicate steamed dough.

Veg · Chinese

Water Chestnut & Mushroom Dim Sums
Crunchy water chestnut bits and savory mushrooms with a hint of truffle oil aroma.

Veg · Chinese

Veg Siu Mai
Traditional open-topped steamed dumplings filled with finely diced vegetables.

Veg · Chinese

Vegetable Wontons
Crispy fried vegetable wontons served with sweet chili dipping sauce.

Veg · Indo-Chinese

Chicken Dim Sums
Delicate translucent steamed dough parcels stuffed with seasoned minced chicken.

Non-veg · Chinese

Chicken Kothey Dim Sums
Half-fried, half-steamed golden potstickers filled with savory chicken.

Non-veg · Chinese

Chicken Siu Mai
Traditional open-topped steamed dumplings filled with seasoned minced chicken.

Non-veg · Chinese

Mini Taiwanese Fried Chicken Dumplings
Crunchy fried dumplings filled with spiced Taiwanese minced chicken.

Non-veg · Chinese

Pan-Fried Chicken Gyoza
Pan-seared Japanese style dumplings stuffed with seasoned chicken and scallions.

Non-veg · Japanese

Chicken Bao
Steamed fluffy bao buns filled with seasoned chicken.

Non-veg · Chinese

Chicken & Prawn Dim Sums
Steamed pleated dumplings filled with a combined mixture of chicken and prawns.

Seafood · Chinese

Chicken & Prawn Siu Mai
Traditional open-topped steamed dumplings filled with seasoned chicken and prawns.

Seafood · Chinese

Prawn Siu Mai
Traditional open-topped steamed dumplings filled with seasoned prawn mince.

Seafood · Chinese

Prawn Har Gow
Classic Cantonese translucent crystal dumplings filled with plump whole prawns.

Seafood · Chinese

SUSHI

Avocado Maki
Avocado rolled in sushi rice and nori.

Veg · Japanese · Jain

Cucumber Maki
Cucumber rolled in sushi rice and nori.

Veg · Japanese · Jain

Crispy Veg Roll
Avocado, cucumber, carrot and cream cheese roll, deep-fried whole.

Veg · Japanese · Jain

Mango Avocado Roll
Mango and avocado, rolled with rice on the outside.

Veg · Japanese · Jain

Veg California Roll
Avocado, cucumber and carrot, rolled with rice on the outside.

Veg · Japanese · Jain

Vegetable Tempura Roll
Crisp vegetable tempura rolled in sushi rice and nori.

Veg · Japanese

Flame-Seared Beef Aburi Sushi
Beef torched over seasoned sushi rice with a soy-garlic glaze and spring onion.

Non-veg · Japanese

California Roll
Crab stick, avocado and cucumber, rolled with rice on the outside.

Seafood · Japanese

Crispy Salmon Roll
Salmon and cream cheese roll, coated and deep-fried whole, with spicy mayo.

Seafood · Japanese

Philadelphia Roll
Salmon, cream cheese and cucumber, rolled with rice on the outside.

Seafood · Japanese

Rainbow Roll
California roll topped with salmon, tuna and prawn.
Seafood · Japanese

Salmon Avocado Roll
Salmon and avocado rolled in sushi rice and nori.
Seafood · Japanese

Spicy Tuna Roll
Raw tuna mixed with spicy mayo, rolled in sushi rice and nori.
Seafood · Japanese

Salmon Nigiri
Raw salmon on a small block of seasoned sushi rice.
Seafood · Japanese

Tuna Nigiri
Raw tuna on a small block of seasoned sushi rice.
Seafood · Japanese

Salmon Sashimi
Thin slices of raw salmon, served with soy and wasabi.
Seafood · Japanese

Tuna Sashimi
Thin slices of raw tuna, served with soy and wasabi.
Seafood · Japanese

Crispy Rice with Spicy Salmon
Pan-crisped sushi rice topped with spicy salmon tartare and a sliver of jalapeño.
Seafood · Japanese

Crispy Crab Roll
California roll of crab stick, avocado and cream cheese, deep-fried whole.
Seafood · Japanese

Crispy Prawn Roll
Prawn and cream cheese roll, coated and deep-fried whole, with spicy mayo.
Seafood · Japanese

Dragon Roll
Prawn tempura roll topped with sliced avocado.
Seafood · Japanese

Prawn Tempura Roll
Crisp prawn tempura and cucumber, rolled with rice on the outside.
Seafood · Japanese

Prawn Nigiri
Cooked prawn on a small block of seasoned sushi rice.
Seafood · Japanese

CURRIES

Thai Red Curry with Tofu
Spicy red curry paste and soft tofu cubes simmered in rich coconut milk.
Veg · Thai

Mapo Tofu
Soft silken tofu in a spicy, tongue-numbing bean and chilli oil sauce, our vegetarian version made without minced meat.
Veg · Chinese

Chilli Paneer
Fried paneer cubes tossed with bell peppers in a savory, spicy garlic gravy.
Veg · Indo-Chinese

Veg Thai Green Curry
Vegetables simmered in coconut milk with green curry paste.
Veg · Thai

Veg Thai Red Curry
Vegetables simmered in coconut milk with red curry paste.
Veg · Thai

Indonesian Vegetable Curry
Mixed vegetables simmered in coconut milk with an Indonesian spice paste.
Veg · Indonesian

Mongolian Mix Veg Curry
Mixed vegetables simmered in a sweet, savory, and garlicky Mongolian soy glaze.
Veg · Chinese

Panang Vegetable Curry
Mixed garden vegetables simmered in a rich, nutty, and fragrant Thai red curry sauce.
Veg · Thai

Veg Cambodian Curry
Mixed vegetables simmered in coconut milk with an aromatic lemongrass, galangal and turmeric paste.
Veg · Cambodian

Veg Malaysian Rendang Curry
Mixed vegetables simmered in a slow-cooked caramelized coconut and lemongrass sauce.
Veg · Malay

Veg Manchurian
Fried minced-vegetable balls in a soy, garlic and ginger gravy.
Veg · Indo-Chinese

Wok-Tossed Asian Veg in Chilli Garlic Sauce
Crisp Asian greens wok-tossed in a bold, spicy garlic and chilli sauce.
Veg · Chinese

Chicken Thai Green Curry
Chicken simmered in coconut milk with green curry paste.
Non-veg · Thai

Chicken Thai Red Curry
Chicken simmered in coconut milk with red curry paste.
Non-veg · Thai

Chicken Cambodian Curry
Tender chicken chunks simmered in an earthy lemongrass, galangal, and turmeric coconut broth.
Non-veg · Cambodian

Japanese Chicken Katsu Curry
Crispy breaded chicken cutlet served with a thick, mild, savory brown curry sauce.
Non-veg · Japanese

Panang Chicken Curry
Chicken in a thick Panang coconut curry with kaffir lime leaves and peanuts.
Non-veg · Thai

Chicken Manchurian
Tender chicken pieces simmered in a savory, umami-rich soy and garlic gravy.
Non-veg · Indo-Chinese

Malaysian Lamb Rendang
Tender lamb simmered in a slow-cooked caramelized coconut and lemongrass sauce.
Non-veg · Malay

Massaman Lamb Curry
Mild, aromatic Thai curry featuring tender lamb, potatoes, peanuts, and warm spices.
Non-veg · Thai

Mutton Cambodian Curry
Tender mutton chunks simmered in an earthy lemongrass, galangal, and turmeric coconut broth.
Non-veg · Cambodian

Beef Thai Green Curry
Tender beef slices simmered in a fragrant green chili, galangal, and coconut milk broth.
Non-veg · Thai

Singapore Chilli Fish
Crispy fish chunks coated in a sweet, spicy, and tangy Singaporean chili sauce.
Seafood · Singaporean

Thai Three-Flavour Crispy Fish
Crispy fried fish smothered in a hot, sweet, and tangy Thai chili sauce.
Seafood · Thai

Steamed Fish in Kaffir Lime and Coconut
Delicate steamed fish fillet infused with fragrant kaffir lime and light coconut milk.
Seafood · Thai

Thai Grilled Fish
Grilled fish fillet with a spicy Thai hot-and-sour dipping sauce.
Seafood · Thai

Thai Yellow Curry with Prawns
Prawns in a mild turmeric and coconut milk Thai curry.
Seafood · Thai

Tiger Prawn in Schezwan Sauce
Large tiger prawns simmered in a pungent red chilli and garlic sauce.
Seafood · Chinese

Singapore Chilli Crab Stir-Fry
Crab wok-tossed in a sweet, savory and spicy tomato-chilli sauce with ribbons of egg.
Seafood · Singaporean

Tiger Prawn in Sweet & Sour Sauce
Large tiger prawns tossed in a bright, fruity sweet and sour reduction.
Seafood · Chinese

STIR-FRIES

Chilli Paneer in Manchurian Sauce
Semi-dry paneer cubes tossed in a dark, umami soy and spring onion reduction.
Veg · Indo-Chinese

Stir-Fried Tofu with Asian Greens in Black Pepper Sauce
Tofu cubes and crisp Asian greens tossed in a peppery dark soy reduction.
Veg · Chinese

Wok-Fried Tofu in Lemon Garlic Chilli Sauce
Golden fried tofu cubes tossed in a bright, zesty lemon, garlic, and chili sauce.
Veg · Chinese

Schezwan Stir-Fry Veg
Crispy mixed vegetables wok-tossed in a fiery, pungent red Schezwan chili sauce.
Veg · Indo-Chinese

Stir-Fried Vegetables in Kung Pao Sauce
Crisp vegetables wok-tossed with roasted peanuts, chilies, and savory soy vinegar glaze.
Veg · Chinese

Stir-Fried Asian Veg in Black Bean Sauce
Asian vegetables wok-tossed in a savory fermented black bean sauce.
Veg · Chinese

Thai Basil Veg Stir-Fry
Wok-tossed mixed vegetables with fresh garlic, chilies, and aromatic Thai basil leaves.

Veg · Thai

Asian Greens in Burnt Garlic Sauce
Tender Asian green vegetables wok-tossed in a fragrant dark burnt garlic sauce.

Veg · Chinese

Miso Glazed Eggplant
Tender roasted eggplant halves brushed with a sweet and savory fermented miso glaze.

Veg · Japanese

Pak Choy in Light Soy Sauce
Fresh baby pak choy blanched and tossed quickly in a delicate light soy glaze.

Veg · Chinese

Stir-Fried Water Chestnut & Long Beans
Crunchy water chestnuts, cherry tomatoes, baby corn, and long beans quickly pan-tossed.

Veg · Chinese

Beijing-Style Crispy Mushroom
Crispy battered button mushrooms tossed in a sweet, spicy, and tangy glaze.

Veg · Indo-Chinese

Kung Pao Chicken
Sichuan stir-fried chicken with peanuts, dried chillies and a soy-vinegar glaze.

Non-veg · Chinese

Stir-Fried Chicken in Black Bean Sauce
Chicken wok-tossed with bell peppers in a fermented black bean sauce.

Non-veg · Chinese

Chicken in Holy Basil Sauce and Cashew Nuts
Wok-tossed chicken with garlic, chillies, crunchy cashews and aromatic holy basil.

Non-veg · Thai

Thai Basil Chicken Stir-Fry
Wok-tossed chicken with fresh garlic, chilies, and aromatic Thai basil leaves.

Non-veg · Thai

Chicken in Sweet and Tangy Sauce
Crispy chicken pieces tossed in a bright, fruity ketchup-vinegar glaze with bell peppers.

Non-veg · Chinese

Stir-Fry Mutton in Black Pepper Sauce
Wok-seared mutton slices tossed with crushed black peppercorns and dark soy reduction.

Non-veg · Chinese

Beijing-Style Crispy Lamb
Crispy shredded lamb coated in a sweet, sticky hoisin and chili glaze.

Non-veg · Chinese

Wok-Fried Beef in Black Pepper Sauce
Flash-fried beef strips tossed in a peppery, dark soy wok reduction.

Non-veg · Chinese

Wok-Tossed Beef with Broccoli in Oyster Sauce
Tender beef and fresh broccoli florets coated in a rich, glossy savory oyster sauce gravy.

Non-veg · Chinese

Wok-Seared Beef with Vegetables
Beef stir-fried over high heat with crisp seasonal vegetables.

Non-veg · Chinese

Mongolian Beef Stir-Fry
Tender beef slices wok-tossed with scallions in a sweet and savory garlic-soy sauce.

Non-veg · Chinese

Stir-Fried Fish in Chilli Garlic Sauce
Wok-seared fish slices tossed with bell peppers in a fiery garlic chili sauce.

Seafood · Chinese

Thai-Style Sweet and Sour Fish
Crispy fish tossed with pineapple, cucumber and tomato in a Thai sweet and sour sauce.

Seafood · Thai

Chilli Garlic Stir-Fried Prawns
Prawns wok-tossed in a spicy garlic and chilli sauce.

Seafood · Chinese

RICE & NOODLES

Steamed Jasmine Rice ★
Fragrant Thai jasmine rice, steamed until soft and fluffy.

Veg · Thai · Jain

Garlic Mushroom Fried Rice
Stir-fried rice tossed with earthy mushrooms and fragrant burnt garlic.

Veg · Chinese

Spinach Fried Rice
Rice tossed with spinach and garlic.

Veg · Chinese

Vegetable Fried Rice
Wok-tossed steamed rice stir-fried with finely diced mixed vegetables and soy sauce.

Veg · Chinese

Egg Fried Rice
Wok-tossed steamed rice stir-fried with scrambled eggs, scallions, and soy sauce.

Egg · Chinese

Chicken Fried Rice
Wok-tossed steamed rice stir-fried with tender chicken chunks and soy sauce.

Non-veg · Chinese

Mixed Meat Fried Rice
Wok-tossed rice stir-fried with mixed meats, eggs, and vegetables.

Non-veg · Chinese

Gluten-Free Vegetable Noodles
Wok-tossed gluten-free noodles prepared with mixed garden vegetables.

Veg · Chinese

Hong Kong-Style Noodles
Pan-fried crispy noodles topped with a savory wok-tossed vegetable gravy.

Veg · Chinese

Veg Singapore Noodles
Thin rice vermicelli noodles stir-fried with fragrant curry powder and vegetables.

Veg · Chinese

Vegetable Hakka Noodles
Tossed wok noodles prepared with crisp julienned vegetables and soy sauce.

Veg · Indo-Chinese

Vegetable Pad Thai Noodles
Flat rice noodles stir-fried with egg, vegetables and a sweet and tangy tamarind sauce, finished with crushed peanuts.

Egg · Thai

Chicken Hakka Noodles
Tossed wok noodles prepared with tender chicken strips and soy sauce.

Non-veg · Indo-Chinese

Chicken Singapore Noodles
Thin rice vermicelli noodles stir-fried with chicken, curry powder, and peppers.

Non-veg · Chinese

SALADS & SIDES

Asian Glass Noodle Salad
Transparent glass noodles tossed with crisp vegetables, chilies, and tangy lime dressing.

Veg · Thai

Asian Green Salad
Crisp Asian greens dressed with sesame oil, soy and fresh ginger.

Veg · Chinese

Thai Peanut Glass Noodle Salad
Glass noodles tossed with crunchy vegetables and creamy peanut dressing.

Veg · Thai

Thai Shredded Chicken Salad
Shredded chicken salad with Thai herbs and lime dressing.

Non-veg · Thai

Raw Papaya and Mango Salad
Julienned raw papaya and green mango in a chilli-lime and fish sauce dressing. Can be made veg.

Seafood · Thai

Thai Green Papaya Salad
Shredded green papaya with peanuts, garlic, lime, chilli, fish sauce and dried shrimp. Can be made veg.

Seafood · Thai

Pomelo Salad
Pomelo segments with fresh herbs in a chilli-lime and fish sauce dressing. Can be made veg.

Seafood · Thai

LIVE STATIONS

Tofu Skewer Station
Skewered marinated tofu blocks grilled live over flames.

Veg · Pan-Asian · Satay, Teriyaki

Asian Bowls Station
Rice and noodle bowls made to order with your choice of toppings.

Veg or non-veg · Pan-Asian

Asian Salad Bar
Asian greens, dressings and crunchy toppings, mixed to order.

Veg · Chinese

Asian Wok Station
Noodles, rice and your pick of meat or veg tossed to order in a hot wok, in your choice of sauce.

Veg or non-veg · Chinese · Thai Chilli Garlic, Schezwan, Sweet & Sour, Black Bean, Kung Pao, Manchurian Gravy

Khao Suey Station
Live Burmese coconut curry broth with noodles and crunchy toppings, with vegetables, chicken or prawns.

● Veg or non-veg · Burmese · Vegetable, Chicken, Prawn

Laksa Station
Live spicy coconut laksa broth with noodles and fresh herbs, with vegetables, chicken or prawns.

● Veg or non-veg · Malay · Vegetable, Chicken, Prawn

Mongolian Stir-Fry Station
Meat and vegetables seared to order on a large round iron grill.

● Veg or non-veg · Chinese · Vegetable, Chicken, Beef, Prawn

Ramen Noodle Bar
Live ramen bar with rich broth and springy noodles, with vegetables, chicken or prawns.

● Veg or non-veg · Japanese · Vegetable, Chicken, Prawn

Thai Curry Station
Thai coconut curries with galangal and basil, served over jasmine rice.

● Veg or non-veg · Thai · Green Curry, Red Curry, Yellow Curry, Massaman Curry

Bao Station
Steamed bao buns filled to order, with sauces.

● Veg or non-veg · Chinese · Crispy Chicken Bao, Pulled Mutton Bao, Crispy Tofu Bao, Paneer Tikka Bao

Dim Sum Station
Bamboo steamer station serving vegetable, chicken and prawn dim sum, steamed to order.

● Veg or non-veg · Chinese · Vegetable Dim Sum, Chicken Dim Sum, Prawn Har Gow, Pan-Fried Chicken Gyoza, Vegetable Gyoza, Chicken Kothey Momo, Chilli Garlic Chicken Momo, Chilli Garlic Veg Momo, Chicken & Prawn Dim Sum, Spinach & Mushroom Dim Sum, Water Chestnut & Mushroom Dim Sum, Broccoli Almond Dim Sum

Veg Sushi Station
Vegetarian maki rolls made to order with avocado, cucumber and vegetable tempura.

● Veg · Japanese · Avocado Maki, Cucumber Maki, Veg California Roll, Mango Avocado Roll, Vegetable Tempura Roll · Jain

Sushi & Sashimi Station
Sushi chef slicing sashimi and rolling maki and nigiri to order.

● Seafood · Japanese · Salmon Nigiri, Tuna Nigiri, Prawn Nigiri, Salmon Sashimi, Tuna Sashimi, California Roll, Spicy Tuna Roll, Salmon Avocado Roll, Philadelphia Roll, Prawn Tempura Roll, Dragon Roll, Rainbow Roll

DESSERTS

Darsaan with Ice Cream
Fried flat noodles tossed in honey and sesame seeds, served with vanilla ice cream.

● Veg · Chinese

Date Pancake
Thin pancakes rolled around sweet date paste, pan-fried and served with vanilla ice cream or chocolate sauce.

● Veg · Chinese · Jain

Fortune Cookies
Crisp vanilla wafers folded around paper fortunes, baked without egg.

● Veg · Chinese · Jain

Mango Sticky Rice
Sweet glutinous rice drizzled with salted coconut milk and served with fresh mango slices.

● Veg · Thai · Jain

Tub Tim Grob
Thai dessert featuring crunchy red water chestnut rubies in chilled, sweetened coconut milk.

● Veg · Thai · Jain



Continental

Pasta, burgers and sandwiches, cakes and fruit, juices and the bar.

GRILLS

Labneh Kebab
Creamy labneh patties lightly crumbed and pan-fried.

● Veg · Middle Eastern

Chicken Shish Taouk
Middle Eastern garlic and yogurt marinated skewered chicken.

● Non-veg · Middle Eastern

Lamb Boerewors
Coiled South African sausage of coarsely ground spiced lamb, grilled.

● Non-veg · South African

STARTERS & SMALL BITES

Crumb-Fried Mushrooms
Whole button mushrooms coated in breadcrumbs and deep-fried until golden.

● Veg · Continental · Jain

Grilled Baby Potatoes
Tender baby potatoes lightly charred and seasoned with herbs.

● Veg · Continental · Jain

Jalapeno Cheese Poppers
Crispy crumbed bite-sized spheres oozing melted cheese and jalapeno bits.

● Veg · Continental · Jain

Mac & Cheese Arancini
Crispy fried macaroni and cheese balls with a gooey center.

● Veg · Continental · Jain

Smoked Eggplant & Tahini Vol-au-Vents
Smoked eggplant whipped with tahini, spooned into puff-pastry crowns.

● Veg · Middle Eastern

Truffled Potato Filo
Whipped truffle-scented potato in a crisp filo shell.

● Veg · Continental

Wild Mushroom & Chive Tartlets
Buttery pastry cups filled with wild mushroom duxelles and finished with chives.

● Veg · Continental

Labneh Sandwiches
Delicate finger sandwiches filled with creamy strained labneh and herbs.

● Veg · Middle Eastern · Jain

Mini Falafel Pockets
Mini pita pockets stuffed with crispy chickpea falafel and tahini.

● Veg · Middle Eastern

Mini Veg Pizza
Bite-sized mini pizza bases topped with tomato sauce, vegetables, and mozzarella.

● Veg · Continental

Veg Sandwich
Simple sliced bread sandwich stuffed with crisp cucumber, tomato, and creamy spread.

● Veg · Continental · Jain

Vegetable Slider
Mini burger buns stacked with a vegetable patty and lettuce.

● Veg · Continental

Corn on the Cob
Juicy sweet corn cobs grilled and brushed with butter and spices.

● Veg · Continental · Jain

Vegetable Sticks with Hummus
Fresh crisp vegetable crudites served with silky chickpea hummus.

● Veg · Middle Eastern

Chicken Nuggets
Bite-sized chicken pieces coated in seasoned breadcrumbs and deep-fried until golden and crunchy.
Non-veg · Continental

Chicken Tenders
Strips of chicken breast in a seasoned, crisp golden coating.
Non-veg · Continental

Butter Chicken Burger
Tender chicken patty in a rich, buttery makhani sauce inside a soft bun.
Non-veg · Continental

Mini Chicken Sliders
Mini sliders featuring crispy fried chicken.
Non-veg · Continental

Lamb Kibbeh
Traditional Lebanese kibbeh. A shell of fine bulgur wheat and minced lamb, shaped by hand and filled with spiced lamb, onion and pine nuts, then fried golden.
Non-veg · Middle Eastern

Middle Eastern Spiced Lamb Kofta with Mint Labneh
Spiced lamb kofta on small skewers with cool mint labneh.
Non-veg · Middle Eastern

Cajun Masala Fish Fry
Crispy fried fish fillets seasoned with bold Cajun spice blend.
Seafood · Continental

Fish Fingers
Breadcrumb-coated fish fingers deep-fried golden and crunchy.
Seafood · Continental

Grilled Fish Bites
Bite-sized seasoned fish fillets grilled tender over an open flame.
Seafood · Continental

Lemon Butter Garlic Salmon Bites
Tender salmon cubes pan-seared with a rich lemon, butter, and garlic sauce.
Seafood · Continental

Butter Garlic Prawns
Prawns basted with melted butter and crushed garlic, grilled until just firm.
Seafood · Continental

Jumbo Prawn BBQ
Large prawns basted with a smoky barbecue glaze and grilled over open flame.
Seafood · Continental

Prawn Cocktail Shots
Chilled prawns in shot glasses with Marie Rose sauce.
Seafood · Continental

MAINS

Penne Pasta for Kids
Penne in a mild tomato and cheese sauce, made for children.
Veg · Continental

BREADS

Sliced White & Brown Bread
Selection of sliced soft white and wholesome brown sandwich bread loaves.
Veg · Continental · Jain

Mini Manaeesh
Bite-sized Middle Eastern flatbreads topped with za'atar, cheese, and spiced lamb.
Non-veg · Middle Eastern

SALADS & SIDES

Arabic Salad
Diced cucumbers, tomatoes, and parsley tossed with lemon juice and olive oil.
Veg · Middle Eastern

Baby Radish, Beetroot and Orange Salad with Feta
Earthy beetroot and radishes paired with sweet orange segments and crumbled feta cheese.
Veg · Continental · Jain

Fattoush
Levantine bread salad with toasted pita pieces, mixed greens, and sumac dressing.
Veg · Middle Eastern

Fruit Salad
An assortment of freshly cut seasonal tropical fruits tossed lightly together.
Veg · Continental · Jain

Tabbouleh
Levantine salad packed with finely chopped parsley, mint, tomatoes, and bulgur.

● Veg · Middle Eastern

Watermelon Feta Salad
Chilled sweet watermelon cubes layered with salty feta cheese and fresh mint.

● Veg · Continental · Jain

BBQ Chicken Salad
Smoky barbecued chicken strips tossed over fresh crisp garden salad greens.

● Non-veg · Continental

Minced Chicken Salad
Savory seasoned minced chicken tossed with crisp lettuce and light dressing.

● Non-veg · Continental

Hummus
Chickpea puree with tahini, olive oil and lemon.

● Veg · Middle Eastern

Mutabbal
Smoky fire-roasted eggplant dip blended with tahini, garlic, and yogurt.

● Veg · Middle Eastern

French Fries
Golden deep-fried potato batons salted and served crisp and hot.

● Veg · Continental · Jain

Muesli
Crunchy blend of rolled oats, dried fruits, and toasted nuts.

● Veg · Continental · Jain

LIVE STATIONS

Barbecue Grill Station
Marinated meats and vegetables grilled to order over an open flame.

● Veg or non-veg · Continental

Burger Station
Mini burgers grilled and built to order.

● Veg or non-veg · Continental · Chicken Burger, Lamb Burger, Veggie Burger, Paneer Burger

Grilled Sandwich Station
Sandwiches filled to order and pressed hot on the grill.

● Veg or non-veg · Continental · Bombay Masala Sandwich, Cheese Chilli Sandwich, Corn & Cheese Sandwich, Paneer Tikka Sandwich

Pasta Station
Pasta tossed to order in your choice of sauce, with chicken, prawns or continental vegetables: broccoli, bell peppers, black olives and sweet corn.

● Veg or non-veg · Italian · Arrabbiata, Alfredo, Pink Sauce, Basil Pesto, Aglio e Olio

Egg Station
Omelettes, scrambled or fried eggs cooked to order.

● Egg · Continental · Masala Omelette, Cheese Omelette, Scrambled Eggs, Fried Eggs, Egg Bhurji

Fruit & Ice Cream Station
Live counter serving ice cream with cut seasonal fruit.

● Veg · Continental · Vanilla, Chocolate, Strawberry, Mango · Jain

Mocktail Station
Mocktails shaken and muddled to order at the bar.

● Veg · Continental · Jain

DESSERTS

Basque Cheesecake Bites
Caramelised Basque cheesecake with a soft, creamy centre, cut into small squares.

● Egg · Continental

Chocolate Brownie with Ice Cream
Warm chocolate brownie served with vanilla ice cream.

● Egg · Continental

Gluten-Free Cake
Soft gluten-free cake, baked without egg.

● Veg · Continental · Jain

Mini Chocolate Muffins
Bite-sized chocolate muffins, baked without egg.

● Veg · Continental · Jain

Mini Cupcakes
Bite-sized sponge cupcakes with frosting, baked without egg.

● Veg · Continental · Jain

Nut & Seed Muffins
Wholegrain muffins with seeds and nuts, baked without egg.

● Veg · Continental · Jain

Custard Fruit Tarts
Small pastry shells filled with vanilla custard and topped with seasonal fruit.
Egg · Continental

Mini Chocolate Tarts
Small pastry shells filled with chocolate mousse, made without egg.
Veg · Continental · Jain

Nutella Spring Rolls
Crisp-fried spring roll pastry filled with creamy chocolate hazelnut spread.
Veg · Continental · Jain

Pistachio Baklava
Layers of filo, crushed pistachio and blossom-honey syrup. Contains nuts.
Veg · Middle Eastern

Coconut Crème Brûlée
Coconut custard under a crackling torched-sugar crust, in small cups.
Egg · Continental

Crème Caramel
Baked egg custard with a layer of soft caramel.
Egg · Continental

Cut Fruit Platter
Sliced seasonal and tropical fruit.
Veg · Continental · Jain

Dates
Plump, naturally sweet dried Arabian dates with a soft and chewy texture.
Veg · Middle Eastern · Jain

Fruit Cream
Chilled whipped cream folded together with an assortment of fresh sweet fruit chunks.
Veg · Continental · Jain

Fruit Skewers
Colorful party skewers threaded with bite-sized pieces of fresh seasonal fruit.
Veg · Continental · Jain

Watermelon
Fresh-cut watermelon slices served chilled.
Veg · Continental · Jain

DRINKS

Coffee
Hot Americano or instant coffee served with a side of milk and sugar options.
Veg · Continental · Jain

Tea & Coffee Station
Hot tea and coffee, served from one station.
Veg · Continental · Jain

Apple Juice
Chilled, sweet and crisp apple juice.
Veg · Continental · Jain

Fresh Juices
Selection of freshly squeezed seasonal fruit juices and mixed blends.
Veg · Continental · Jain

Grapefruit Juice
Chilled grapefruit juice.
Veg · Continental · Jain

Lemon Mint Juice
Fresh mint, lime juice and sugar syrup.
Veg · Continental · Jain

Mixed Fruit Juice
Chilled mixed fruit juice.
Veg · Continental · Jain

Orange Juice
Chilled orange juice.
Veg · Continental · Jain

Orange Squash
Orange squash cordial, served diluted with chilled water.
Veg · Continental · Jain

Guava Chilli Mint Mocktail
Pink guava juice with a chilli-salt rim and fresh crushed mint.
Veg · Continental · Jain

Mango Passion Fruit Mocktail
Mango and passion fruit, layered and served chilled.
Veg · Continental · Jain

Passion Fruit Mocktail
Chilled passion fruit mocktail, often served as the welcome drink.
Veg · Continental · Jain

Pink Lemonade
Sweet-tart lemonade coloured with cranberry or raspberry.
Veg · Continental · Jain

Watermelon Cooler
Fresh blended watermelon juice.
Veg · Continental · Jain

Bar Mixers
Assorted sodas, tonic water and mixers for the bar.
● Veg · Continental · Jain

Ginger Ale
Ginger-flavoured fizzy soft drink.
● Veg · Continental · Jain

Soft Drinks
Chilled soft drinks.
● Veg · Continental · Sprite, Coke, Coke Light, Fanta · Jain

Sparkling Water
Sparkling mineral water.
● Veg · Continental · Jain

Water ★
Purified still drinking water served in individual cups or 200ml bottles.
● Veg · Continental · Jain

Every dish, A to Z

Aam ke Achaar Paneer Tikka 3
Aam Panna 19
Achari Fish Tikka 5
Achari Tandoori Broccoli 3
Ajwaini Fish Tikka 5
Aloo Chaat Station 16
Aloo Gobi 11
Aloo Gobi Adraki 11
Aloo Handi (Dry) 11
Aloo Kulcha 14
Aloo Matar Rasedar 9
Aloo Palak 9
Aloo Paratha 14
Aloo Tamatar (Semi-Dry) 11
Aloo Tikki 5
Amritsari Chole 12
Amritsari Fish Fry 6
Amritsari Kulcha 14
Anjeer Kofta Curry 8
Appam & Stew Station 16
Apple Juice 31
Apricot Kofta Curry 8
Apricot Stuffed Aloo Tikki 5
Arabic Salad 29
Asian Bowls Station 26
Asian Glass Noodle Salad 26
Asian Green Salad 26
Asian Greens in Burnt Garlic Sauce 25
Asian Salad Bar 26
Asian Wok Station 26
Assorted Bread Basket 15
Atta Halwa 18
Avial 11
Avocado Chaat 7
Avocado Maki 22
Avocado Papdi Bites 7
Awadhi Chicken Biryani 13
Awadhi Mutton Biryani 13
Awadhi Veg Biryani 12
Baby Radish, Beetroot and Orange Salad with Feta 29
Baingan Bharta 11
Bao Station 27
Bar Mixers 32
Barbecue Grill Station 30
Basil Paneer Tikka 3
Basque Cheesecake Bites 30
BBQ Chicken Salad 30
Beef Thai Green Curry 24
Beetroot Peanut Kebab 4
Beijing-Style Chilli Potatoes 20
Beijing-Style Crispy Lamb 25
Beijing-Style Crispy Mushroom 25
Bengali Fish Curry 10
Bengali Mustard Fish Curry 10
Bhalla Papdi Chaat 7
Bhatti Ka Murgh 4
Bhature 14
Bhel Puri 7
Bhindi Do Pyaza 11
Bhindi Masala 11
Bhindi Tarkari 11
Bhuna Gosht 11
Bihari Lamb Tikka 4
Bihari Tawa Mutton 11
Biryani Arancini 6
Bombay Tawa Chicken Biryani Station 17
Bombay Veg Biryani 12
Boneless Chicken Wings 20
Boondi Raita 15
Broccoli & Green Peas Lollipop 6
Broccoli Almond Dim Sums 21
Broccoli and Corn Tikki 5
Burger Station 30
Burmese Chilli Chicken 20
Burmese Chilli Potato 20
Burmese-Style Fish 21
Butter Chicken 9
Butter Chicken Burger 29
Butter Garlic Prawns 29
Butter Naan 14
Cajun Crusted Fish Tikka 5
Cajun Masala Fish Fry 29
California Roll 22
Chaat Counter 16
Chana Masala 12
Charcoal Baby Mirchi 6
Charcoal Dahi Kebab 4
Charminar Paneer Tikka 3
Cheela Station 16
Cheese Naan 14
Chenna Payesh 17
Chiang Mai Chicken 20
Chicken & Prawn Dim Sums 22
Chicken & Prawn Siu Mai 22
Chicken 65 6
Chicken Bao 22
Chicken Cambodian Curry 24
Chicken Changezi 9
Chicken Chettinad 10
Chicken Dhaniya Adraki 10
Chicken Dim Sums 22
Chicken Fried Rice 26
Chicken Gilafi Kebab 4
Chicken Hakka Noodles 26
Chicken Handi 10
Chicken in Holy Basil Sauce and Cashew Nuts 25
Chicken in Sweet and Tangy Sauce 25
Chicken Kali Mirch Tikka 4
Chicken Keema 11
Chicken Keema Matar 11
Chicken Kolhapuri 10
Chicken Kothey Dim Sums 22
Chicken Lababdar 9
Chicken Lemongrass Skewers 19
Chicken Lollipop 20
Chicken Manchurian 24
Chicken Nuggets 29
Chicken Pakora 6
Chicken Rezala 10
Chicken Satay Skewers 20
Chicken Seekh Kebab Bites 4
Chicken Shish Taouk 28
Chicken Singapore Noodles 26
Chicken Siu Mai 22
Chicken Spring Rolls 21
Chicken Tenders 29
Chicken Thai Green Curry 24
Chicken Thai Red Curry 24
Chicken Tikka 17
Chicken Tikka Biryani 13
Chicken Tikka Lababdar 9
Chicken Tikka Masala 9
Chicken Tikka Tartlets 6
Chicken Tikka Wraps 6
Chilli Cheese Naan 14

Chilli Cheese Sweet Potato Tikki 5
Chilli Chicken (Dry) 21
Chilli Garlic Fish 21
Chilli Garlic Grilled Fish 21
Chilli Garlic Stir-Fried Prawns 25
Chilli Paneer 23
Chilli Paneer (Dry) 20
Chilli Paneer in Manchurian Sauce 24
Chilli Paratha 14
Chilli Tofu 20
Chocolate Brownie with Ice Cream 30
Chole Bhature 12
Chole Bhature Station 16
Cocktail Pea & Lamb Samosas 8
Coconut Crème Brûlée 31
Coconut Jaggery Ice Cream 18
Coffee 31
Corn on the Cob 28
Corn Stuffed Tinda 9
Crackling Spinach 20
Crème Caramel 31
Crispy Baby Corn with Bell Peppers 20
Crispy Crab Roll 23
Crispy Fish in Beijing Sauce 21
Crispy Prawn Roll 23
Crispy Rice with Spicy Salmon 23
Crispy Salmon Roll 22
Crispy Veg Roll 22
Crumb-Fried Mushrooms 28
Cucumber Maki 22
Cucumber Raita 15
Curd Rice 13
Curry Leaf Pepper Chicken 6
Custard Fruit Tarts 31
Cut Fruit Platter 31
Dahi Bhalla 7
Dahi Puri 7
Dahi Wale Aloo 9
Dal Baati Churma Station 17
Dal Bukhara 12
Dal Chawal Arancini 6
Dal Methi 12
Dal Tadka 12
Dal Vada 5
Darsaan with Ice Cream 27
Date Pancake 27
Dates 31
Desi Chicken Taco 6
Desi Grain Pulao 13
Desi Paneer Taco 5
Deviled Paneer 5
Dhingri Matar 9
Dhokla Bites 6
Dim Sum Station 27
Dosa Station 16
Dragon Roll 23
Dudhi Halwa 18
Dynamite Prawns 21
Dynamite Tofu 20
Edamame 20
Egg Fried Rice 26
Egg Station 30
Eggplant and Mushroom Fritters 6
Fattoush 29
Filter Coffee 19
Fish Fingers 29
Fish Kempu 6
Flame-Seared Beef Aburi Sushi 22
Fortune Cookies 27
French Fries 30
Fresh Juices 31
Fried Arbi 11
Fruit & Ice Cream Station 30
Fruit Chaat 7
Fruit Cream 31
Fruit Salad 29
Fruit Skewers 31
Gajar Ka Halwa 18
Galouti Sliders 6
Garlic Chilli Naan 14
Garlic Coriander Chicken Tikka 4
Garlic Kulcha 14
Garlic Mushroom Fried Rice 25
Garlic Naan 14
Ghee Rice 13
Ginger Ale 32
Ginger Soy Salmon Bites 21
Gluten-Free Cake 30
Gluten-Free Vegetable Noodles 26
Goan Fish Curry 10
Goan Prawn Curry 10
Gobi Kulcha 14
Gobi Manchurian (Dry) 20
Grapefruit Juice 31
Green Mustard Salad 15
Green Salad 15
Grilled Baby Potatoes 28
Grilled Chicken Salad with Peanut Dressing 21
Grilled Fish Bites 29
Grilled Sandwich Station 30
Guava Chilli Mint Mocktail 31
Gulab Jamun & Ice Cream Station 17
Gulkand Gulab Jamun 17
Handi Tadka Dal 12
Hara Bhara Kebab 4
Hara Bhara Kebab with Jalapeno & Cheese 4
Hara Pudina Paneer Tikka 3
Hariyali Chicken Tikka 4
Hing Wale Aloo 11
Home-Style Chicken Curry 10
Honey Chicken Bites 21
Hong Kong-Style Noodles 26
Hummus 30
Hyderabadi Chicken Biryani 13
Hyderabadi Mutton Biryani 13
Hyderabadi Prawn Biryani 13
Hyderabadi Prawn Tikka Biryani 13
Hyderabadi Veg Biryani 12
Ice Gola Station 17
Indonesian Vegetable Curry 23
Jal Jeera 19
Jalapeno Cheese Poppers 28
Jalapeno Chicken Tikka 4
Jalebi & Rabri Station 17
Japanese Chicken Katsu Curry 24
Jhal Muri 7
Jodhpuri Paneer Tikka 3
Jumbo Prawn BBQ 29
Kachumber Salad 15
Kadai Chicken 11
Kadai Paneer 10
Kadhi Pakora Station 17
Kala Chana 12
Kashmiri Dum Aloo 9
Kasundi Mahi Tikka 5
Kathi Roll Station 16
Keema Naan 14
Keema Pav Station 16
Keema Pulao 13
Kerala Chicken Curry 10
Kerala Prawn Moilee 10
Kerala Vegetable Kurma 9
Kesar Badam Halwa 18
Khakhra-Crumbled Paneer Tikka 3
Khao Suey Station 27
Khatta Meetha Kaddu 11
Khichdi Station 17
Koliwada Tawa Prawns 7
Korean Chicken Sando Bites 21
Korean Chilli Tofu Satay 19
Kulche Chole 12
Kulfi Falooda Station 17
Kung Pao Chicken 25
Kurkuri Bhindi 6
Labneh Kebab 28
Labneh Sandwiches 28
Lachha Paratha 14
Laksa Station 27
Lamb Boerewors 28
Lamb Chops 17
Lamb Kibbeh 29
Lasooni Dal Palak 12
Lasooni Palak Paneer 8
Lassi 19
Lemon Butter Garlic Salmon Bites 29
Lemon Garlic Chicken Seekh 4
Lemon Mint Juice 31
Lemon Rice 13
Lemongrass Paneer Tikka 3
Live Stuffed Kulchas and Vegetables Station 16
Lotus Stem Chaat 7
Mac & Cheese Arancini 28
Maggi Station 16
Makki Di Roti 13
Malabar Fish Curry 10
Malabar Parota 14
Malabar Prawn Fry 7
Malai Kofta 8
Malai Kulfi 18
Malaysian Lamb Rendang 24
Malpua & Rabri Station 17
Mango Avocado Roll 22
Mango Chenna Payesh 17
Mango Kulfi 18
Mango Mustard Salad 15
Mango Passion Fruit Mocktail 31
Mango Sticky Rice 27
Mapo Tofu 23
Masala Chaas 19
Masala Chai 19
Masala Egg Curry 9
Masala Fish Fingers 7
Masala Poha 8

Masala Stuffed Puri 7
Masala Tadka Khichdi 13
Maska Pav 15
Massaman Lamb Curry 24
Matar Bhutte ke Kebab 4
Medu Vada 6
Methi Malai Mushroom 9
Methi Matar Malai 9
Methi Paneer Chaman 8
Middle Eastern Spiced Lamb Kofta with Mint Labneh 29
Minced Chicken Salad 30
Mini Aloo Pyaaz Kachori 8
Mini Chicken Sliders 29
Mini Chicken Tikka Rolls 6
Mini Chocolate Muffins 30
Mini Chocolate Tarts 31
Mini Cupcakes 30
Mini Dahi Gujiya 7
Mini Dahi Kachori 7
Mini Dal Kachori 8
Mini Falafel Pockets 28
Mini Ghewar 18
Mini Gulab Jamun 17
Mini Manaeesh 29
Mini Masala Idli 6
Mini Masala Palak Idli 6
Mini Shahi Kofta 8
Mini Stick Kulfi 18
Mini Taiwanese Fried Chicken Dumplings 22
Mini Teriyaki Chicken Sliders 21
Mini Thai Corn Cakes 20
Mini Tripti Bhog 18
Mini Vada Pav 8
Mini Veg Pizza 28
Mini Veg Samosa 7
Mint and Coriander Lamb Chops 5
Mishti Doi 18
Miso Glazed Eggplant 25
Missi Roti 13
Mithai Platter 18
Mithi Chaas 19
Mix Veg Dim Sums 21
Mixed Fruit Juice 31
Mixed Meat Fried Rice 26
Mixed Vegetable Kulcha 14
Mixed Vegetable Raita 15
Mixed Vegetable Seekh Kebab 4
Mocktail Station 30
Mongolian Beef Stir-Fry 25
Mongolian Mix Veg Curry 23
Mongolian Stir-Fry Station 27
Moong Dal Halwa 18
Moong Sprout Salad 15
Muesli 30
Mughlai Handi Dal 12
Murgh Malai Boti 4
Murgh Methi Malai Tikka 4
Murgh Pulao 13
Murgh Tikka Nawabi 9
Mushroom and Fig Tikki 5
Mushroom Galouti Kebab 4
Mushroom Masala Puchka 7
Mushroom Matar Malai 9
Mutabbal 30
Mutton Biryani Arancini 6
Mutton Brain Masala (Bheja Fry) 11
Mutton Bun Kebab 8
Mutton Cambodian Curry 24
Mutton Do Pyaza 11
Mutton Galouti Kebab 5
Mutton Kakori Kebab 17
Mutton Keema 11
Mutton Korma 10
Mutton Laal Maas 10
Mutton Paya 10
Mutton Pepper Masala 11
Mutton Rogan Josh 10
Mutton Seekh Kebab 5
Mutton Seekh Naanwich 6
Mutton Shami Kebab 5
Mutton Sukha Frankie 8
Mutton Taka Tak Station 16
Mutton Tikka 17
Mutton Vindaloo 10
Mysore Pak 18
Nihari Gosht 10
Nimbu Mirchi Paneer Tikka 3
Nimbu Pani 19
Non-Veg Mixed Grill 4
Non-Veg Tawa Station 16
Noorani Raita 15
Nut & Seed Muffins 30
Nutella Spring Rolls 31
Olive Naan 14
Onion Kulcha 14
Orange Juice 31
Orange Squash 31
Pak Choy in Light Soy Sauce 25
Palak Corn 9
Palak Paneer 9
Palak Paneer with Corn 9
Pan-Fried Chicken Gyoza 22
Panang Chicken Curry 24
Panang Vegetable Curry 23
Panchratan Dal 12
Paneer 65 5
Paneer Butter Masala 8
Paneer Chettinad 9
Paneer Hara Pyaaz 10
Paneer Kulcha 14
Paneer Lababdar 8
Paneer Methi Kali Mirch 9
Paneer Pakora 5
Paneer Stuffed Palak Kofta in Tomato Sauce 8
Paneer Tikka 3
Paneer Tikka Masala 8
Paneer Walnut Malai Kofta 8
Pani Puri 7
Pani Puri Shooters 7
Paniyaram with Gunpowder 6
Papad-Crusted Paneer Tikka 3
Papdi Chaat 7
Passion Fruit Mocktail 31
Pasta Station 30
Pav Bhaji 8
Pav Bhaji Kebab Sliders 8
Pav Bhaji Station 16
Pav Bhaji Tikki 8
Peas Pulao 13
Penne Pasta for Kids 29
Peri Peri Chicken Tikka 4
Peshawari Naan 14
Philadelphia Roll 22
Phirni 18
Pineapple Stuffed Paneer Tikka 3
Pink Lemonade 31
Pistachio Baklava 31
Plain Paratha 14
Pomelo Salad 26
Pondicherry Prawn Curry 10
Prawn Cocktail Shots 29
Prawn Har Gow 22
Prawn Nigiri 23
Prawn Pepper Masala 12
Prawn Satay 20
Prawn Siu Mai 22
Prawn Tempura 21
Prawn Tempura Roll 23
Prawn Tikka 17
Pudina Chicken Tikka 4
Pudina Paratha 14
Punjabi Fish Tikka 5
Punjabi Rajma 12
Puri 15
Puri with Rasedar Aloo Bhaji 9
Pyaaz Kachori Station 16
Rabri 18
Rainbow Roll 23
Raj Kachori 7
Rajasthani Gatte ki Sabzi 9
Rajasthani Jhinga 5
Ramen Noodle Bar 27
Rasam 12
Rasgulla 18
Rasgulla Chaat 7
Rasmalai 18
Raw Cut Papaya 15
Raw Papaya and Mango Salad 26
Rice Kheer 18
Rumali Roti 13
Rumali Roti & Kakori Kebab Station 17
Saag Gosht 10
Sabudana Aloo Tikki 5
Sabudana Kheer 18
Sabz-e-Jalfrezi 11
Saffron Milk 19
Salmon Avocado Roll 23
Salmon Nigiri 23
Salmon Sashimi 23
Salmon Tikka 17
Salt and Pepper Chicken 21
Salt and Pepper Fish 21
Samak Chawal 13
Sambar 12
Sarson ka Saag 9
Schezwan Stir-Fry Veg 24
Seared Beef Tataki on Rice Crisp 21
Semiya Payasam 18
Sev Puri 7
Shahi Paneer 8
Shahi Tukda 18
Shikampuri Seekh Kebab 5
Singapore Chilli Crab Stir-Fry 24

Singapore Chilli Fish 24
Sliced White & Brown Bread 29
Smoked Butter Chicken Cheese Arancini 6
Smoked Eggplant & Tahini Vol-au-Vents 28
Sofiyani Paneer Tikka 3
Soft Drinks 32
Sparkling Water 32
Spicy Tuna Roll 23
Spinach & Corn Tikki 5
Spinach & Mushroom Dim Sums 22
Spinach Fried Rice 25
Sriracha Fried Fish with Crushed Peanuts 21
Sriracha Tofu 20
Steamed Basmati Rice 13
Steamed Fish in Kaffir Lime and Coconut 24
Steamed Jasmine Rice 25
Stick Kulfi 18
Stir-Fried Asian Veg in Black Bean Sauce 24
Stir-Fried Chicken in Black Bean Sauce 25
Stir-Fried Fish in Chilli Garlic Sauce 25
Stir-Fried Tofu with Asian Greens in Black Pepper Sauce 24
Stir-Fried Vegetables in Kung Pao Sauce 24
Stir-Fried Water Chestnut & Long Beans 25
Stir-Fry Mutton in Black Pepper Sauce 25
Stuffed Paratha Station 16
Stuffed Tandoori Mushrooms 3
Sugarcane Juice 17
Sunflower Chicken Tikka 4
Sushi & Sashimi Station 27
Tabbouleh 30
Tandoor & Barbecue Station 17
Tandoori Avocado 3
Tandoori Baby Potatoes 3
Tandoori Bharwan Aloo 3
Tandoori Bread Station 16
Tandoori Chicken 17
Tandoori Malai Mushroom 4
Tandoori Naan 14
Tandoori Roti 13
Tandoori Soya Chaap 3
Tangdi Kebab 4
Tariwala Chicken 10
Tawa Chicken Curry 11
Tawa Grilled Baby Corn 15
Tawa Grilled Bhindi 15
Tawa Grilled Broccoli 15
Tawa Grilled Eggplant 15
Tawa Grilled Karela 15
Tawa Grilled Mushroom 15
Tawa Grilled Sweet Potato 15
Tawa Kaleji 6
Tawa Mutton Cubes 11
Tawa Mutton Tikka 5
Tawa Prawn Masala 12
Tea 19
Tea & Coffee Station 31
Tender Coconut Payasam 18
Teriyaki Salmon Bites 21
Thai Basil Chicken Stir-Fry 25
Thai Basil Veg Stir-Fry 25
Thai Chicken Lettuce Wraps 21
Thai Curry Station 27
Thai Green Papaya Salad 26
Thai Grilled Fish 24
Thai Holy Basil Fish 21
Thai Pan-Grilled Prawns on Skewer 20
Thai Peanut Glass Noodle Salad 26
Thai Red Curry with Tofu 23
Thai Shredded Chicken Salad 26
Thai Spiced Mutton Kebab 20
Thai Three-Flavour Crispy Fish 24
Thai Yellow Curry with Prawns 24
Thai-Style Sweet and Sour Fish 25
Tiger Prawn in Schezwan Sauce 24
Tiger Prawn in Sweet & Sour Sauce 24
Tofu Skewer Station 26
Tom Kha Soup 19
Tom Yum Soup 19
Truffle Naan 14
Truffled Potato Filo 28
Tub Tim Grob 27
Tuna Nigiri 23
Tuna Sashimi 23
Uttapam Station 16
Vada Pav Station 16
Veg California Roll 22
Veg Cambodian Curry 23
Veg Kathi Roll 8
Veg Kolhapuri 9
Veg Malaysian Rendang Curry 23
Veg Manchurian 23
Veg Manchurian Balls 20
Veg Puffs 8
Veg Pulao 13
Veg Sandwich 28
Veg Singapore Noodles 26
Veg Siu Mai 22
Veg Spring Rolls 20
Veg Sushi Station 27
Veg Tawa Station 16
Veg Thai Green Curry 23
Veg Thai Red Curry 23
Vegetable Fried Rice 25
Vegetable Hakka Noodles 26
Vegetable Pad Thai Noodles 26
Vegetable Pakoras 6
Vegetable Slider 28
Vegetable Sticks with Hummus 28
Vegetable Taka Tak Station 16
Vegetable Tempura 20
Vegetable Tempura Roll 22
Vegetable Wontons 22
Vietnamese Rice Paper Rolls 20
Wasabi Prawns with Peppers 21
Water 32
Water Chestnut & Mushroom Dim Sums 22
Watermelon 31
Watermelon Cooler 31
Watermelon Feta Salad 30
Wild Mushroom & Chive Tartlets 28
Wok-Fried Beef in Black Pepper Sauce 25
Wok-Fried Tofu in Lemon Garlic Chilli Sauce 24
Wok-Seared Beef with Vegetables 25
Wok-Tossed Asian Veg in Chilli Garlic Sauce 23
Wok-Tossed Beef with Broccoli in Oyster Sauce 25
Yakitori Chicken Skewers 20
Yam Biryani 12
Yam Shami Kebab 4
Zaatar Naan 14
Zafrani Murgh Tikka 4
Zeera Raita 15
Zeera Rice 13