



AN AMALGAMATION OF PAN ASIAN FLAVOURS INFLUENCED BY GLOBAL CUISINE



APPETIZERS



COLD PLATES

AVOCADO CEVICHE PANI PURI (V)
guacamole, leche de tigre, coriander-chili-tamarind dressing – 72

- **TANGY CASSAVA CHAAT (V|N)**
arugula, sweet & sour chutney, tomato lace – 65

SEABASS CAPRACCIO
chili-coriander and tamarind dressing – 80

- **TUNA BHEL TARTARE**
chickpea crisp, avocado crema – 85

INJIPULLI BEEF TARTARE
Wagyu beef, tamarind-ginger-jaggery sauce, cured egg yolk – 75

KIMCHI OYSTERS (SF)
strawberry chutney, kimchi juice – 45(3 pieces) or 80(6 pieces)

BAO

PULLED TANDOORI CHICKEN BAO
grilled bao, tamarind glaze – 85

VADA BAO (V|N) 🍴
grilled bao, spiced potatoes patty, tamarind chutney, ghati masala – 75

PULLED BRISKET BAO
grilled bao, Bhatti spice, tamarind glaze – 90

HOT PLATES

PAPER MASALA DOSA ROLLS (V)
fermented rice and lentil crisp pancake, potato spiced stuffing, gruyère cheese, sambar – 80

HEAVENLY EGGPLANT BHARTA (V)
two variations of charcoal roasted eggplant, pearl millet khakra – 85

TANDOORI CHICKEN GYOZA
sweet chili glaze, teriyaki sauce – 75

SPICED NALLI
beef marrow served on bone, ghee roast sauce, fried uthappam – 85

OVER FLAMING COAL

SMOKEY CHIPOTLE PANEER TIKKA (V) 🍴
fresh cottage cheese marinated in chipotle spice and cooked in a tandoor, tamarind and chilli sauce – 85

BHATTI SPICED ANGUS BEEF SKEWER
spiced angus cubes, togarashi potato, lemon and pepper sauce – 115

TELLICHERRY PEPPER & GARLIC PRAWNS (SF) 🍴
tellicherry-inspired marinated grilled prawns, kaffir lime podi – 125

SMOKED BABY CHICKEN 🍴
harissa spice, purple carrot houmous, pickled onion – 165

SERIOUSLY GOOD LAMB CHOP
hickory smoked lamb chop, berries jus, saffron mash – 220

NOT TO BE MISSED

- **CHICKEN TIKKA MASALA**
pulled chicken tikka masala, pickled onion, crisp dosa waffle – 85

V – Vegetarian | N – Contains Nuts | SF – Contains Shell Fish | 🍴 Just a bit spicy | Not to be missed "●"

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MAINS

IMPOSSIBLE SALAN (V|N)

coconut-peanut-sesame sauce, meatless kofta, pickle brinjal – 95

RICOTTA KOFTA (V)

ricotta-green peas dumplings, bell pepper tadka makhani – 95

SAAG PANEER LASAGNA (V)

compressed layered cheese, coconut lime sauce – 110

TRUFFLE KHICHADI (V)

arborio rice, wild mushroom, truffle caviar, fresh truffle – 140

BURRATA BUTTER CHICKEN (N)

charcoal roasted chicken tikka, makhani sauce, burrata cheese – 135

KOSHA MANGSHO

slow cook lamb shank, grilled, mild flavor sauce – 150

BANANA BRANZINO

banana leaf wrap whole seabass, deviled sauce – 145

MASTICIOUS BIRYANIS

Chicken – 135 | Veg – 110

homemade preserve spice, slow cooked long grain rice, topped with crisp kale and served with raita

BEEF IT UP

BEEF CHEEK VINDALOO

slow cooked beef cheek, fiery-red sauce, sannas – 260

FIVE SPICE ANGUS TENDERLOIN

flame grilled angus tenderloin, chimichurri, truffle sauce, red curry dips – 280

THE RIBEYE

gremolata butter, grilled broccolini – 280

BEEF SHORTRIBS

tamarind glaze, gorgonzola polenta, pickled red cabbage – 220

SIDES

Smashed chaat roast potatoes (V) – 35

Corn & moong sprout chaat (V) – 35

Strawberry-arugula salad (V/N) – 35

Soy-ginger Brussel sprout (V/N) – 35

Dosa waffle (V) – 25

Steamed kulcha (V) – 20

Plain rice (V) – 20

Plain naan (V) – 20

Refreshing raita (V) – 30

NOT YOUR AVERAGE NAANS

Pickled onion & jalapeño (V) – 25

Garlic & tarragon (V) – 25

Gruyère cheese (V) – 30

Butter naan (V) – 25



SWEET TALK



•» *DESSERTS* «•

● **SNOWBALL - FIREBALL (N)** 
rum sabayon, chestnut mousse, yuzu gel – 55

RASMALAI COCONUT CAKE (N)
hazelnut-chocolate truffle, raspberry coulis – 55

● **LOTUS SNAP, CRACKLE & POP (N)**
*lotus & white chocolate sandwich,
hints of coffee, saffron basundi snow – 65*

MANGO-CHOCOLATE CHEESECAKE
mango ice cream, passionfruit dust – 55

● **KULFI ROSE FHALOODA (N)**
*poached vermicelli, pistachio-cardamom kulfi,
rabri, rose snow – 65*

CHOCOLATE DELIGHT (N)
pistachio crunch, chocolate mousse, pistachio chantilly – 55

•» *ICE CREAMS & SORBETS* «•

ICE CREAMS

(two scoops of your choice – 35)
vanilla | coconut | chocolate-hazelnut | strawberry – 30

SORBET

(two scoops of your choice – 30)
passion fruit | mango | raspberry | lime



 – Contains Alcohol | N – Contains Nuts | Don't miss our favourites marked with "●"
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WARM GOODBYE



•» TEA /COFFEE «•

ESPRESSO | 22

DOUBLE ESPRESSO | 25

CAPPUCCINO | 30

AMERICANO | 25

LATTE | 30 / SOY LATTE | 35

TURMERIC LATTE | 35

coffee, turmeric milk, jaggery, saffron

JING TEA | 28

*earl grey | mint | assam | oolong
darjeeling | chamomile*

BLOSSOMING TEA | 40

•» LAST SIP «•

HENNESSEY VS | 60

REMY VSOP | 110

•» AFTER DINNER COCKTAILS «•

ESPRESSO MARTINI | 70

vodka, organic arabica, kahlua, vanilla

DIGESTIF | 55

*amaro, fernet branca, jägermeister,
cynar, sambuca, taylor's port*



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