AN AMALGAMATION OF PAN ASIAN FLAVOURS INFLUENCED BY GLOBAL CUISINE



TO START

TRUFFLE KHAKHRA (V)

wild mushroom- truffle cream, chili oil, truffle caviar & fresh truffle served over a crisp cracker - 32

CRISPY OKRA (V)

air-dried okra, home spice seasoning, masala aioli - 45

COLD PLATES

AVOCADO CEVICHE PANI PURI (V)

guacamole, leche de tigre, coriander-chili-tamarind dressing - 3 pcs 45 OR 5 pcs 72

BAKED BEETROOT SALAD

beetroot, goat cheese, caramelized walnut, spicy shallot, balsamic vinaigrette - 65

INJIPULLI BEEF TARTARE

tamarind-ginger-jaggery sauce, wagyu beef tartare - 95

TANGY CASSAVA CHAAT (V | N)

arugula, sweet & sour chutney, tomato lace - 65

TUNA TATAKI

thick cut tuna, truffle Goma - 75

TUNA BHEL TARTARE

chickpea crisp, avocado crema, served in a full moon - 65

THE BURRATA

aromatic tomato, tomato jus, balsamic elixir - 85

GETTING WARMER

CRISPY CHICKEN BAO

grilled bao, Indian fried chicken, tamarind glaze - 65

LOBSTER ROLL (V)

chives, chili, and lime mayo - 119

BEEF FUTARI SANDO

tender & juicy beef, buttered toast, peanut dip - 125

HOT PLATES

CALAMARI 65

crispy, tangy, and with a kick - 55

HEAVENLY EGGPLANT BHARTA (V)

two variations of charcoal-roasted eggplant, pearl millet khakra - 75

PEPPER BEEF SKEWER

teriyaki sesame sauce - 95

BAKED OYSTERS

spinach hollandaise, gratinated with parmesan - 18/pc

WASABI PRAWNS (SF)

prawn tempura, sweet wasabi, raw shredded mango - 85

CHICKEN TIKKA

MASALA WAFFLE (N)

pulled chicken tikka masala, picked onion, crisp dosa waffle - 65

NOT TO BE MISSED

TRUFFLE DAAL (N)

an Indian classic with a twist. black lentils cooked over coal through the night, warm truffle, topped with goat cheese, served with a fresh sourdough naan - 65



BURRATA BUTTER CHICKEN (N)

charcoal roasted chicken tikka, makhani sauce, burrata cheese - 120

THE RIBEYE 320g

butter masala gremolata - 320

SAAG PANEER LASAGNA (V)

compressed layered cheese, coconut lime sauce - 95

TELLICHERRY PEPPER & GARLIC PRAWNS (SF)

tellicherry-inspired marinated grilled prawns, kaffir lime podi - 165

• WHOLE SEABASS (N)

wrapped in banana leaf, ginger grenobloise - 195

THE TENDERLOIN 220g

truffle & wild mushroom sauce - 375

BURRATA & TRUFFLE PIZZA (V)

makhani sauce, fresh burrata, black olives - 125

NEW STYLE DE-CONSTRUCTED CHICKEN BIRYANI

homemade preserved spice, slow-cooked Long-grain rice, crisp kale and served with raita - 115



TO SHARE



• THE FLAMED TOMAHAWK (800g)

grilled over charcoal to perfection, sliced and served with chimichurri, vindaloo sauce, red curry dips and roasted vegetables. best served medium rare - 650 (For 2-3 people)

MASTIFIED PAELLA (SF)

saffron crisp rice cooked in warm spices, salt water prawns, mussels, served with mint raita - 225 (For 2 people)

SIDES ===

Grilled padron peppers (V) - 40

Smashed chaat roast potatoes (V) - 35

Sour dough naan (V) - 20

Dosa waffle (V) - 25

Refreshing raita (V) - 35

Plain rice (V) - 25



● 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

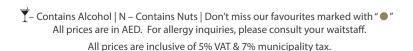
•>> ICE CREAMS & SORBETS **«•**

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







•>> 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

MODIFIED AMARETTO-SOUR | 70

amaretto, tripple sec, honey orange, citrus, basil, foamee

DIGESTIF | 55

cockburn's tawny, drambuie, sambuca

