

THE KITCHEN

ARANCINI

Arancini are stuffed rice balls, traditionally from Sicily, known for their golden crisp exterior and molten, savoury centre.



After plenty of cooking, tasting, and a fair bit of debating, this menu is ready. All that's left is for you to pick your favourites.



EMPANADAS

Empanadas are folded pastries filled with savoury ingredients, baked or fried until golden and crisp.

Confit

/ˈkɒnfɪ/ (noun) — A French preservation method in which food is slowly cooked in fat at a low temperature.

Aioli

/aɪˈəʊli/ (noun) — Mediterranean sauce made by emulsifying garlic with oil, often enriched with egg yolk.

SALADS

Caprese Salad ● 🍷

Tomatoes, bocconcini, basil & olive oil

Greek Salad ● 🥛 🥣 🌾

Feta cheese, olives, bell peppers, cucumbers & cherry tomato

Beetroot, Citrus & Feta Cheese

Beetroot, Citrus & Feta Cheese 🍷🥗
Baked beetroots & feta, topped with citrus
wedges & balsamic vinaigrette

Caesar Salad ● 🥛 🥙 🌾

Romaine lettuce, croutons, parmesan & Caesar dressing

Smoked Salmon Tartar

Norwegian smoked salmon mixed with gochujang, capers, sour cream & tabasco

440

430

465

470

710



S O U P S



Tingmo & Ema Dashi

Bhutanese cheese-chili soup served with a steamed bun

390



Thukpa

Tibetan soup served with noodles, vegetables, momo and chili oil

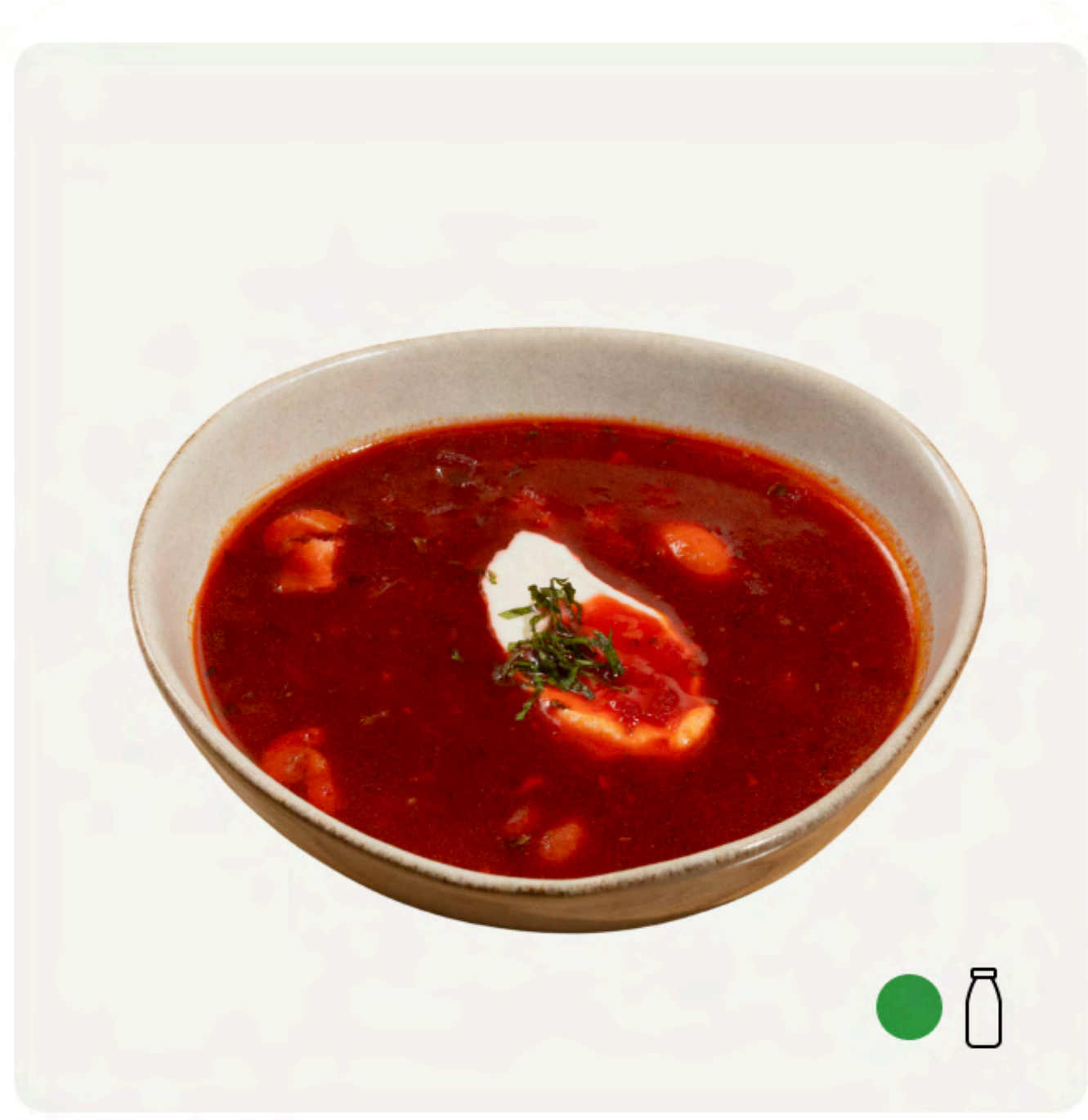
420



Tomato Soup

Classic tomato soup served with mini
grilled cheese sandwich

420



Borscht

Eastern European beet soup served with sour cream

400



Goulash

Goulash

Hungarian stew simmered with paprika and vegetables

400

Add on
Chicken: +200

Prices are in INR. Government taxes as applicable.
Discretionary service charge of 7% may be applied.



S M A L L P L A T E S

Trio of Fries ● 🍷 🍄 430
Classic, chili garlic & parmesan truffle fries

Arancini al Burro ● 🍷 🍷 530
Fried risotto balls stuffed with béchamel, served with garlic aioli and arrabbiata sauce

Corn Ribs ● 🍷 420
Rib-cut corn, baked with in-house rub and drizzled with garlic butter

Mini Mezze Platter ● 🍷 500
Lebanese platter served with pita, falafel, hummus, baba ganoush and pickled veg

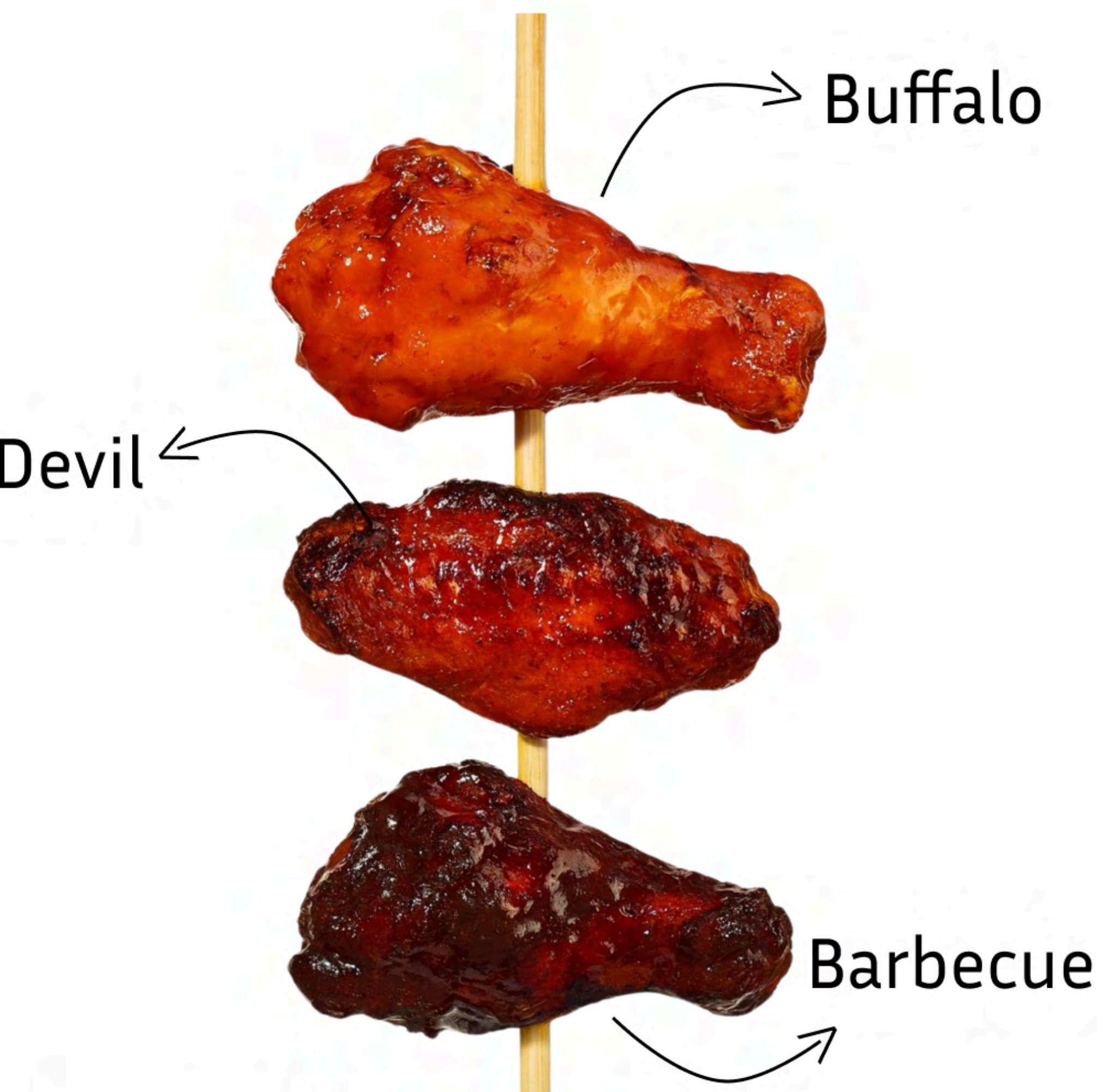
Onion Rings ● 🍷 🍄 410
Beer battered fried onion rings served with marinara and aioli

Baked Mushroom ● 🍷 🍷 🍄 520
Cheese - stuffed baked mushrooms, served with phyllo sheet and arrabbiata sauce

Open Bao 🍷 🍷 🍄 545/655
Mushroom and tofu / Korean fried chicken, served with gochujang mayo

Empanadas 🍷 🍷 555/630
Caponata / Chicken mix filled in home-made puff pastry , served with arrabbiata

Xiao Long Bao ● 🍷 [4pcs/6pcs] 575/720
Soupy dumplings filled with chicken, veggies and a savoury aromatic chicken broth



CHOOSE YOUR WINGS

380 / 650

4 Pcs 8 Pcs

Fried: Coat / No Coat

● 🍷 🍷

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Shrimp Toast ●●●●●

Crispy golden deep fried toast filled with a savoury minced shrimp spread

680

Butter Garlic Prawns ●●●●●

Prawns tossed in a butter, garlic, lemon & coriander sauce

660

Pan Seared Fish ●●●●●

Pan-seared singhara fish served with citrus salad and lemony meunière sauce

640

Smoked Salmon Crostini ●●●●●

Smoked salmon tartar with cream cheese served on toasted crostini slices

650

Tsukune ●●●●●

Japanese style chicken meatballs served with Togarashi mayo, gomaе and coleslaw

590

Grilled Chicken Sausage ●●●●●

Grilled chicken sausages served with sweet-spicy mustard mayo

565

Avocado Sushi ●●●●● [4pcs/8pcs]

Creamy avocado wrapped in nori and sushi rice, finished with sesame

400/650

California Roll ●●●●● [4pcs/8pcs]

Imitation crab, avocado, and cucumber rolled in seasoned sushi rice and nori

450/730

Prawn Sushi ●●●●● [4pcs/8pcs]

Prawn tempura rolled with sushi rice, nori, and a light touch of soy and wasabi

500/780



A Cantonese Classic

Shrimp toast or prawn toast, began in Hong Kong as an early kind of fusion cooking, where everyday prawn paste met Western-style toast. Known locally as haa dō si (with haa meaning prawn and dō si borrowed from the English word “toast”), it’s made by spreading minced shrimp onto small bread triangles and baking or frying them until crisp. As trade routes expanded, the dish travelled far beyond its origins becoming a familiar starter in Western Chinese restaurants and taking on local touches along the way, like the sesame-crusted version popular in the United Kingdom, Australia, Ireland and adaptations found across Japan, Vietnam and Thailand. Crisp, savoury and made for sharing, shrimp toast remains a staple wherever it’s served.



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● Seafood ● Non-Veg ● Eggs ● Veg ● Mushroom ● Pork ● Gluten ● Dairy ● Nuts ● Soy

PASTA BAR

Discover your perfect pairing: choose a pasta, choose a sauce, and let the combination surprise you.

Change to Gluten free Pasta: 250
Add on Chicken: 200
Add on Vegetables/Mushrooms: 120
Add on Bacon: 275



Alfredo ●
Butter, cream and parmesan cheese

620



Pesto ●
Homemade basil pesto sauce made of nuts, basil & parmesan

640



Arrabbiata ●
Tomatoes, garlic and red chili peppers sauce

540



Vodka (pink) ●
Tomato and cream sauce with a splash of vodka

560



Carbonara ● ●
Egg yolk, bacon and cream

650



Lamb Bolognese ●
Tomato-based sauce with minced meat

700



Farfalle



Fusilli



Penne



Spaghetti



Fettuccine

CLASSICS

Mac & Cheese ● 660
Macaroni & cheese served with garlic bread

Spaghetti Aglio, Olio e Peperoncino ● 540
Spaghetti tossed in garlic, parsley, olive oil and chili flakes

Spaghetti alla Puttanesca ● 550
Spaghetti tossed in capers, olives, anchovies, tomatoes & garlic

Leek, Onion and Goat Cheese Agnolotti ● 700
Pasta stuffed with caramelised onions and goat cheese, finished with buttery sauce

Spinach, Ricotta, Sun-dried Tomato Ravioli ● 680
Stuffed ravioli served in a garlic cream sauce

Genovese Pesto Gnocchi ● 610
Fluffy gnocchi served with a classical pesto sauce made from basil

Gnocchi alla Sorrentina ● 580
Fluffy gnocchi served with a tomato sauce, basil, mozzarella & parmesan

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RICE BOWLS

- General Tso's Paneer Bowl

Crispy fried paneer in a tangy, sweet & spicy sauce, served with stir fried broccoli

550
- Chipotle Rice Bowl

Smoky chipotle-spiced rice bowl with beans, veggies, and tangy toppings

580
- Thai Red / Green Curry Bowl

Curry simmered in coconut milk with herbs, vegetables, and your choice of red or green curry.

615
- Japanese Katsu Curry

Japanese curry served with rice, spinach gomaе & panko fried *tofu* / *chicken*

580/630
- Pad Kra Pao

Thai basil chicken mince stir-fried with chilies & garlic, served with fried egg and jasmine rice

620
- Chicken Teriyaki Bowl

Rice, chicken teriyaki, stir fried veggies, sesame and fried onions

620
- Hawaiian Poke Bowl

Marinated tuna fish bowl with rice, veggies, and island-style toppings

615

A Hug In A Bowl

There's something undeniably satisfying about a well-crafted rice bowl. It's not just a meal, it's an experience. A perfect balance of flavours, textures, and nourishment, all in one bowl. Whether you're craving something bold and spicy, creamy and comforting, or light and fresh, a rice bowl is the ultimate answer.

Add on
Chicken: +200



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GRILLED

- Paneer Souvlaki

Grilled paneer served with grilled veggies, fries and tzatziki dip

570

●

Mushroom Adobo

Char-grilled mushrooms, served with salad and aioli

580

●

Chicken Yakitori

Japanese-style grilled chicken skewers glazed with tare sauce

610

●

Lamb Shish

Tender lamb skewers grilled with Middle Eastern spices

680

●

Fish Chimichurri

Grilled fish served with a fresh herb chimichurri sauce

615

●

Prawns Satay

Grilled prawns marinated in home-made satay paste

680
- ## What goes into the marinades?
- Souvlaki

- Olive oil, Lemon, Garlic, Oregano (Greek)

Adobo

- Soy, Vinegar, Garlic, Bay leaves (Philippines)

Yakitori

- Soy, Mirin, Garlic, Brown Sugar (Japanese)

Shish

- Olive oil, Lemon juice, Garlic, Cumin (Middle eastern)

Chimichurri

- Parsley, Vinegar, Garlic, Oregano (South America)

Satay

- Lemongrass, Garlic, Galangal, Turmeric, Coriander, Cumin (Indonesia)
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- Seafood

●

Non-Veg

●

Eggs

●

Veg

●

Mushroom

●

Pork

●

Gluten

●

Dairy

●

Nuts

●

Soy

L A R G E P L A T E S

DIY Taco Platter ● 🍷 🍴 610
Soft shell tacos served with beans, salsa, cheese, guacamole & sour cream.

Chimichanga ● 🍷 🍴 640
Deep fried burrito served with guacamole, sour cream & salsa.

Paneer Shawarma ● 🍷 🍴 590
Paneer filled in pocket pita bread, pickled veggies, French fries & aioli

Pad Thai Noodles ● 🍴 🌿 680
Thai rice noodles tossed with vegetables, peanuts and tamarind sauce

Nasi Goreng ● 🌿 600
Classic Indonesian fried rice, made with vegetables, sambal & sweet soy sauce

Korean Ramen 🌿 🍷 🍴 660/720
Spicy Korean instant noodle soup with fried **tofu / chicken**, vegetables & chili oil

Japanese Ramen 🍷 🍴 690/750
Japanese noodle soup with tare, fried **tofu / chicken**, vegetables and toppings

Khao Suey ● 🍷 🍴 620
Coconut curry noodle bowl with crispy toppings, and vegetables

Shakshuka ● 600
Tomato and pepper stew with eggs poached in sauce, served with foccacia

Fish & Chips ● 🍷 🍴 700
Beer battered fried fish served with French fries, tartar sauce and pea mash

Chicken Shawarma ● 🍷 🍴 650
Chicken filled in pocket pita bread, pickled veggies, French fries & aioli

Chicken Schnitzel ● 🍷 🍴 670
Austrian-style pan-fried chicken served with mayo & potato mash

Southern Fried Chicken ● 🍷 🍴 700
Kentucky style fried chicken served with coleslaw, corn and sweet potato fries



Meal Made for Streets

On a fog-heavy evening in 19th-century London, a fishmonger and a potato seller set up their stalls side by side, sharing heat, space, and customers to get through the cold. One night, a hungry dock worker ordered fried fish from one and crisp potatoes from the other. With no plate to spare, they wrapped both together in old newspaper and handed it over.

The steam softened the paper, the vinegar cut through the fat, and the meal was eaten standing on the street. Word spread quickly. Fish and chips became more than food; it was fuel for workers and a reminder that some of the world’s most loved dishes are born not in fine kitchens, but on cold streets where practicality meets hunger.

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BREAD, BAKE & SWEET

Bread and desserts quietly map the moment humans became more than hunters.

Archaeology shows flatbreads were made over 14,000 years ago - before farming itself requiring grinding, fermentation, fire control, and shared time. Bread wasn't just food; it made settlement possible. It could be stored, divided, traded, and relied upon, allowing communities to grow into cities.

Desserts arrived much later, and their significance is just as telling. Sugar, honey, and refined flour used purely for pleasure indicate surplus, trade routes, and social rituals. Desserts marked feasts, faith, power, and celebration.

Together, bread and desserts tell the story of humanity's shift from survival to culture; when food became meaning, not just fuel.



BREADS

- Basil & Tomato Bruschetta

Basil, confit tomatoes, olive oil & balsamic reduction.

390
- Mushroom & Artichoke Bruschetta

Artichoke & mushroom sauteed with burnt black pepper, lemon zest and olive oil.

460
- Avocado & Cream Cheese Bruschetta

Avocado, Lime zest & cream cheese with olive oil

550
- Pesto Bocconcini Bruschetta

Pesto, bell peppers, bocconcini & balsamic reduction

480
- Garlic Knots

Mini Garlic knots served with side salad, marinara & aioli

450
- Stuffed Cheesy Garlic Bread

In-house garlic bread stuffed with confit garlic, herb butter & cheese

490
- Philly Cheese Chicken

Grilled chicken with melted cheese, peppers, and onions in toasted bread

640
- Classic Hot Dog

Chicken hot dog with caramelized onions, gherkins and fried onions

640

OPEN PUFFS

- Mushroom & Cheese

Sautéed mushrooms and melted cheese

490
- Salmon & Cream cheese

Smoked salmon, cream cheese and fresh herbs

640
- Chicken & Leek

Leeks, diced smoked chicken, cheese, pepper, and a light cream reduction

570



TOASTIES

toastie /'təʊ.sti/ (noun) – A hot, toasted sandwich with savoury fillings, crisp outside and melted cheese

- Spiced Gherkin

Gherkins, Jalapeños, Red Paprika

490
- Mixed Veggies

Tomato, Mushroom, Corn, Bell peppers

490
- Onion, Leek & Ham

Chicken ham, Caramelized onions, Leek

550
- Chicken & Bacon

Roast chicken, pork bacon, harissa mayo

590
- Egg Melt

Omelette, Chives, Mayonnaise

460
- Tuna Melt

Creamy tuna and melted cheese

640

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PIZZAS

Classic Margherita ● 🍷 🍷
San Marzano-style tomato base, Bocconcini, Basil

Truffle Mushroom ● 🍷 🍷 🍄
Mushrooms, Cheese, Truffle oil

Farmhouse ● 🍷 🍷
Sweet corn, Jalapeños, Bell peppers, Onions, Broccoli

Four Cheese ● 🍷 🍷
Mozzarella, Parmesan, Cheddar, Processed

Spicy Chicken Sausage ● 🍷 🍷
Chicken sausage, Jalapeño, Bell pepper

Diavola ● 🍷 🍷
Chicken Salami, Red chili pepper, Olives

Pepperoni Pizza ● 🍷 🍷
(Pork) Pepperoni, Cheese

Chicken Overloaded ● 🍷 🍷
Barbecue, Peri-Peri, Sausage, Red jalapeño.

570

610

630

660

690

720

735

760



Add ons:

Cheese +75.00 per slice/ Fried Egg +50.00 per egg
Pork Bacon +275.00

BURGERS

All burgers come with fries/chips/salad (choose one)



Banh Mi Paneer

● 🍷 🍷

570



Quinoa Crusted

Red Bean ● 🍷 🍷

580



Nashville Chicken

● 🍷 🍷

650



Chicken Smash

● 🍷 🍷

670

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DESSERT

- Kouign Amman with Nutella

French pastry of laminated dough baked with sugar & butter, served with nutella & coffee ice cream

390
- Opera Cake

Layers of sponge cake, coffee buttercream & chocolate ganache, served with coffee ice cream.

420
- Chocolate Mousse

Chocolate mousse made with Callebaut chocolate. Served with Extra virgin olive oil.

400
- Chocolate Lava Cake

A warm, rich chocolate cake with a molten centre, served with vanilla ice cream

390
- Basque Cheesecake

Burnt Basque cheesecake with caramelised top served with blueberry ice cream

410
- Churros

Sweet fried dough served with vanilla ice cream, caramel & chocolate sauce

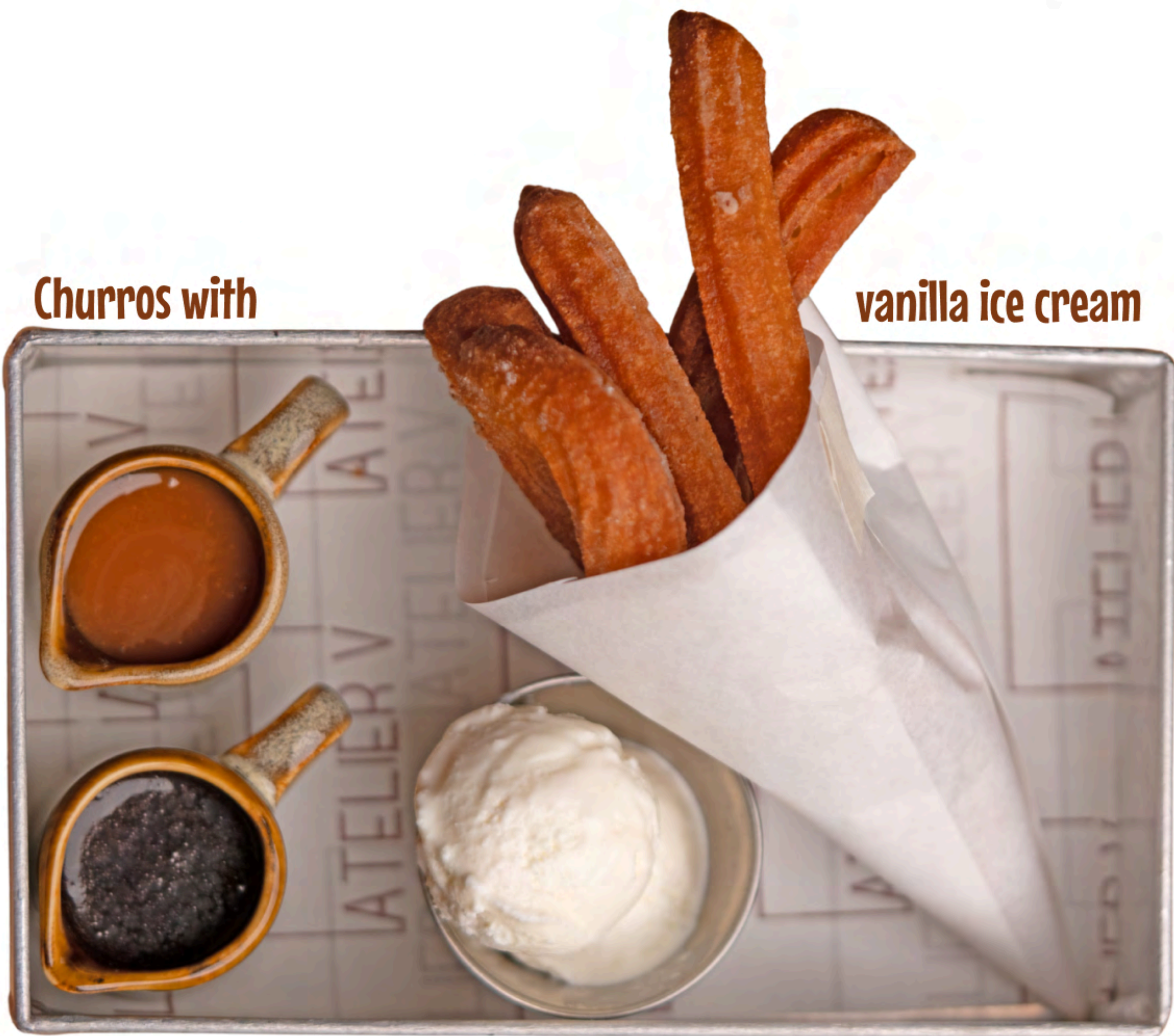
490
- Lemon Cake

Lemon sponge finished with citrus glaze, served with vanilla ice cream

400
- Tiramisu

Italian layers of espresso-soaked savoiardi and mascarpone cream

430



The Night Churros Found Their Purpose

Once, a street vendor in Madrid noticed people lingering longer on cold evenings. He dipped his leftover dough into hot oil, dusted it with sugar, and handed it out warm to frozen hands. The churros sold out faster than anything else that night, proof that some comfort foods are born simply from wanting to make someone feel better.

ICE CREAM

A scoop of ice cream is the perfect way to end a meal or let's be honest, who needs a reason? We've got an assorted lineup of flavours waiting to hit the spot:

Blueberry	190
Chocolate	175
Kaffir Lime	220
Strawberry	160
Vanilla	130
Coffee	200
Honey Almond	210

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BEVERAGES

TEA & COFFEE

Espresso	180/300
Americano	180/300
Latte	230
Flat White	230
Cappuccino	250
Macchiato	290
Cortado	240
Cafe Frappe	290
Affogato	280
Cold Brew (200ml)	280
Hot Chocolate	390
Flavoured Teas	170
Masala Tea	200
Iced Tea (In-house)	240



The Coffee That Started a Revolution

Did you know coffee once led to a revolution? In the 1600s, coffeehouses in England became hotspots for political debates, philosophy, and intellectual discussions. In fact, King Charles II feared coffeehouses were breeding rebellion, so in 1675, he tried to ban coffee altogether. However, the people protested so fiercely that the ban was lifted within 11 days! Lesson learned: never mess with people’s morning coffee.

S M O O T H I E S

Fig It Out	400
Fig, Banana, Date, Oats, Vanilla, Yogurt	
Honeyed Berry Glow	400
Berries, Honey, Muesli, Blueberry, Coconut Milk	
Avo Good Day	440
Avocado, Spinach, Pineapple, Ginger, Lime	

M I L K S H A K E S

Chocolate, Orange & Chili	350
Salted Caramel & Brown Butter	360
Roasted Banana & Tahini	370
Matcha & Coconut	410

Fresh Fruit Cold Press
Juice

(ask the server for which
fruits are available)

380

S O F T B E V E R A G E S

Red Bull	270	Sprite (300ml)	150
Sugar Free Red Bull	270	Soda (300ml)	150
Old Jamaica Cream Soda	475	Thumbs Up	150
7UP	150	Fanta	150
Mountain Dew	150	Fresh Lime Soda	150
Sepoy & Co. Ginger Beer	250	Ginger Ale	160
Tonic	170	Mineral Water	150
Tipsy Tiger (Low Cal. Tonic)	240	Perrier Sparkling	250
Coca Cola	150	Vedica Mineral Water	315
Diet Coke (200ml)	170		