

# 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.

# S A L A D S

## Caprese Salad ● 🥒

Tomatoes, bocconcini, basil & olive oil

450

## Greek Salad ● 🥒 🥑

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

440

## Beetroot, Citrus & Feta Cheese ● 🥒

Baked beetroots & feta, topped with citrus wedges & balsamic vinaigrette

490

## Caesar Salad ● 🥒 🥑

Romaine lettuce, croutons, parmesan & Caesar dressing

480

## Smoked Salmon Tartar ● 🐟 🥑

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

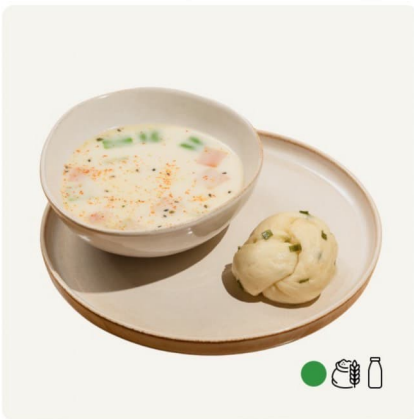
730



Greek Salad

Add on  
Chicken: +200

# S O U P S



## Tingmo & Ema Dashi

Bhutanese cheese-chili soup served with a steamed bun

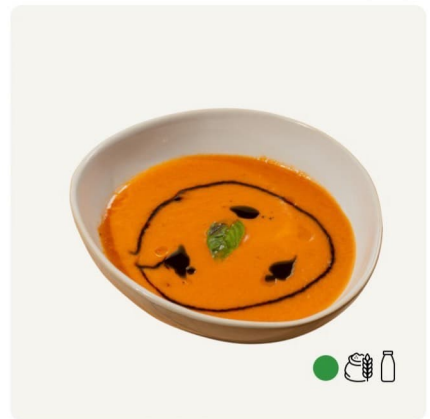
395



## Thukpa

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

400



## Tomato Soup

Classic tomato soup served with mini grilled cheese sandwich

420

## Our Best Seller

Ema Datshi is often called Bhutan's national dish, built around two everyday essentials: chillies and cheese. Pairing it with soft Tingmo brings together two Himalayan comfort-food traditions, with the steamed bread doing exactly what it should: soaking up every bit of that rich, spicy cheese sauce.

# SMALL PLATES

## Trio of Fries ● 🍷 🍴

Classic, chili garlic & parmesan truffle fries

440

## Arancini al Burro ● 🍷 🍴

Fried saffron risotto balls stuffed with mozzarella, served with garlic aioli and arrabbiata sauce

560

## Corn Ribs ● 🍷

Rib-cut corn, baked with in-house rub and drizzled with garlic butter

430

## Mini Mezze Platter ● 🍷 🍴

Lebanese platter served with pita, falafel, hummus, baba ganoush and pickled veg

540

## Onion Rings ● 🍷 🍴

Beer battered fried onion rings served with marinara and aioli

430

## Baked Mushroom ● 🍷 🍴

Cheese - stuffed baked mushrooms, served with phyllo sheet and arrabbiata sauce

540

## Open Bao 🍷 🍷 🍴

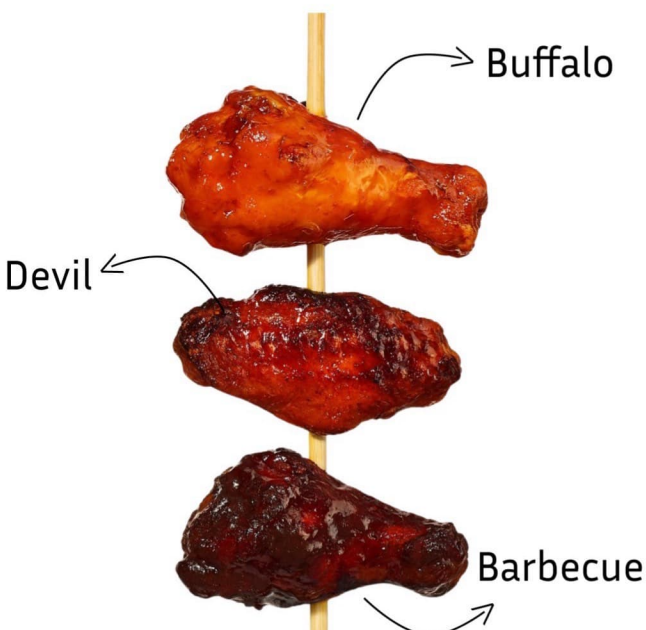
Mushroom and tofu / Korean fried chicken, served with gochujang mayo

560/660

## Empanadas 🍷 🍷

Caponata / Chicken mix filled in home-made puff pastry, served with arrabbiata

560/650



## CHOOSE YOUR WINGS

# 390 / 670

4 Pcs

8 Pcs

Fried: Coat / No Coat



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

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

## Shrimp Toast ●●🌰🍷

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

690

### Butter Garlic Prawns ● 🍷

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

680

### Pan Seared Fish ● 🍷 🥛

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

650

## Smoked Salmon Crostini ● 🥯 🥛

Smoked salmon tartar with cream cheese served on toasted crostini slices

660

## Grilled Chicken Sausage ● 🍷 🥖 🥛

Grilled chicken sausages served with sweet-spicy mustard mayo

585

Avocado Sushi ●🥑 [8pcs]

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

680

California Roll ● [8pcs]

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

790

Prawn Sushi ●🍤 [8pcs]

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

800



# 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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# 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

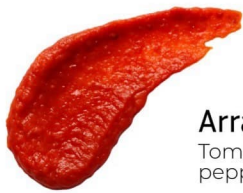
630



## Pesto

Homemade basil pesto sauce made of nuts, basil & parmesan

650



## Arrabbiata

Tomatoes, garlic and red chili peppers sauce

550



## Vodka (pink)

Tomato and cream sauce with a splash of vodka

570



## Carbonara

Egg yolk, bacon and cream

660



## Lamb Bolognese

Tomato-based sauce with minced meat

730



Farfalle



Fusilli



Penne



Spaghetti



Fettuccine

# CLASSICS

## Mac & Cheese

Macaroni & cheese served with garlic bread

670

## Spaghetti Aglio, Olio e Peperoncino

Spaghetti tossed in garlic, parsley, olive oil and chili flakes

550

## Spaghetti alla Puttanesca

Spaghetti tossed in capers, olives, tomatoes & garlic

570

## Spinach, Ricotta, Sun-dried Tomato Ravioli

Stuffed ravioli served in a garlic cream sauce

680

## Sweet Corn & Goat Cheese Ravioli

Handmade ravioli, corn and goat cheese filling, sweet corn sauce

680

## Genovese Pesto Gnocchi

Fluffy gnocchi served with a classical pesto sauce made from basil

630

## Gnocchi alla Sorrentina

Fluffy gnocchi served with a tomato sauce, basil, mozzarella & parmesan

600

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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

560
- Chipotle Rice Bowl ●

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

590
- Thai Red / Green Curry Bowl ● 🍲

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

630
- Japanese Katsu Curry 🍷 🍲 🍲

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

590/670
- Pad Kra Pao ● 🍄 🍲

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

630
- Chicken Teriyaki Bowl ● 🍲

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

630

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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Chicken



Prawns



Fish



Paneer



Mushroom

# GRILLED

## Paneer Souvlaki

Grilled paneer served with grilled veggies, fries and tzatziki dip

580

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

## Mushroom Adobo

Char-grilled mushrooms, served with salad and aioli

590

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

## Chicken Yakitori

Japanese-style grilled chicken skewers glazed with tare sauce

620

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

## Lamb Shish

Tender lamb skewers grilled with Middle Eastern spices

690

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

## Fish Chimichurri

Grilled fish served with a fresh herb chimichurri sauce

635

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

## Prawns Satay

Grilled prawns marinated in home-made satay paste

700

**Satay** - Lemongrass, Garlic, Galangal, Turmeric, Coriander, Cumin  
(Indonesia)

# LARGE PLATES

## DIY Taco Platter ● 🌮 🥗

Soft shell tacos served with beans, salsa, cheese, guacamole & sour cream.

610

## Chimichanga ● 🌮 🥗

Deep fried burrito served with guacamole, sour cream & salsa.

640

## Paneer Shawarma ● 🌮 🥗

Paneer filled in pocket pita bread, pickled veggies, French fries & aioli

600

## Nasi Goreng ● 🍛

Classic Indonesian fried rice, made with vegetables, sambal & sweet soy sauce

620

## Korean Ramen 🍜 🌮 🍄

Spicy Korean instant noodle soup with fried **tofu** / **chicken**, vegetables & chili oil

620/780

## Khao Suey ● 🍛 🥗

Coconut curry noodle bowl with crispy toppings, and vegetables

630

## Shakshuka ●

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

550

## Fish & Chips ● 🐟 🥗

Beer battered fried fish served with French fries, tartar sauce and pea mash

720

## Chicken Shawarma ● 🌮 🥗

Chicken filled in pocket pita bread, pickled veggies, French fries & aioli

670

## Chicken Schnitzel ● 🍗 🥗

Austrian-style pan-fried chicken served with mayo & potato mash

680

## Southern Fried Chicken ● 🍗 🥗

Kentucky style fried chicken served with coleslaw, corn and sweet potato fries

720



## 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.

# 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.



# B R E A D S

- Basil & Tomato Bruschetta** ● 🍷 420  
Basil, confit tomatoes, olive oil & balsamic reduction.
- Mushroom & Artichoke Bruschetta** ● 🍄 470  
Artichoke & mushroom sauteed with burnt black pepper, lemon zest and olive oil.
- Avocado & Cream Cheese Bruschetta** ● 🥑 580  
Avocado, Lime zest & cream cheese with olive oil
- Pesto Bocconcini Bruschetta** ● 🍷 530  
Pesto, bell peppers, bocconcini & balsamic reduction
- Garlic Knots** ● 🍷 480  
Mini Garlic knots served with side salad, marinara & aioli
- Stuffed Cheesy Garlic Bread** ● 🍷 520  
In-house garlic bread stuffed with confit garlic, herb butter & cheese
- Philly Cheese Chicken** ● 🍷 650  
Grilled chicken with melted cheese, peppers, and onions in toasted bread
- Classic Hot Dog** ● 🍷 660  
Chicken hot dog with caramelized onions, gherkins and fried onions



# B U R G E R S

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

Add ons:

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



**Banh Mi Paneer**

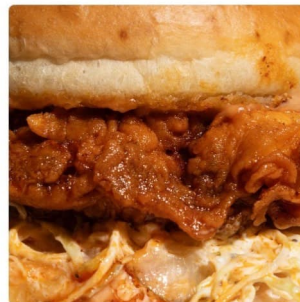


590



**Quinoa Crusted  
Red Bean** ● 🍷

595



**Nashville Chicken**



660



**Chicken Smash**



660

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



# DESSERT

## Kouign Amman with Nutella ● 🍪 🥛 350

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

## Opera Cake ● 🍪 🥛 410

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

## Chocolate Mousse ● 🥛 430

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

## Chocolate Lava Cake ● 🥛 🍪 410

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

## Basque Cheesecake ● 🥛 🍪 400

Burnt Basque cheesecake with caramelised top served with blueberry ice cream

## Churros ● 🥛 🍪 520

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

## Tiramisu ● 🍪 🥛 400

Italian layers of espresso-soaked savoiardi and mascarpone cream



## 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    | 180 |
| Chocolate    | 155 |
| Kaffir Lime  | 190 |
| Strawberry   | 150 |
| Vanilla      | 130 |
| Coffee       | 180 |
| Honey Almond | 190 |



# 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** 410

Fig, Banana, Date, Oats, Vanilla, Yogurt

**Honeyed Berry Glow** 410

Berries, Honey, Muesli, Blueberry, Coconut Milk

**Avo Good Day** 450

Avocado, Spinach, Pineapple, Ginger, Lime

## M I L K S H A K E S

**Chocolate, Orange & Chili** 370

**Salted Caramel & Brown Butter** 380

**Roasted Banana & Tahini** 390

Fresh Fruit Cold Press  
Juice

(ask the server for which  
fruits are available)

395

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

**Red Bull** 300

**Sugar Free Red Bull** 300

**Old Jamaica Cream Soda** 475

**7UP** 160

**Mountain Dew** 160

**Sepoy & Co. Ginger Beer** 290

**Tonic** 190

**Tipsy Tiger (Low Cal. Tonic)** 250

**Coca Cola** 160

**Diet Coke (200ml)** 190

**Sprite (300ml)** 160

**Soda (300ml)** 160

**Thumbs Up** 160

**Fanta** 160

**Fresh Lime Soda** 160

**Ginger Ale** 170

**Mineral Water** 200

**Perrier Sparkling** 250

**Vedica Mineral Water** 315