



Multi cuisine Restaurant

*Growing stronger over a period of time, capable
of escalating at any moment*

- Simmer



hot, passionate, and erotic

Sizzle -



Multi cuisine Restaurant

SOUP



BROCCOLI & BURNT GARLIC

150/160

CREAMY FLORETS WITH CONFIT GARLIC

TOMATO CORIANDER SHORBA

150/160

SPICED INDIAN TANGY SOUP COOKED WITH TOMATO JUICE & HERBY
CORIANDER LEAVES

SWEET CORN SOUP

150/160

SWEET SAVOURED COMBINATION OF CREAMY CORN STARCH

MANCHOW SOUP

150/160

BOLD AND SPICY TANTALIZING VEGETABLES AND CRISP
NOODLES SAVORY BROTH

TOM YUM

150/160/170

THAI COCONUT MILK SOUP MADE OF HAND POUNDED LEMON-GRASS
AND KAFFIR LIME SCENTED

SALAD

CAESAR SALAD

200/250

COS LETTUCE, ICE BERG, GARLIC CROUTONS & CESAR DRESSING

FARM FRESH TOSSED SALAD

200/250

BLACK OLIVES, ALMONDS, SESAME SEEDS, TOMATOES, ONION,
CUCUMBER, CRUMBLed FETA CHEESE & HOME MADE ITALIAN DRESSING

THAI SALAD

200/250

EXPLOSION OF FRESHNESS CRISP JULIENNE VEGGIES TANTALIZING PEANUT
THAI TAMARIND DRESSING DELIGHT

GLOBAL APPETIZERS



TACOS

260/300

WARM CORN TORTILLA FILLED WITH YOUR CHOICE OF PROTEIN SHREDDED
CABBAGE, DRIZZLED WITH CREAMY CHIPOTLE SAUCE AND BAKED

GOLDEN CROQUETTES

260/300

CRUMB COATED WITH HERBED MASH POTATO
CHEESE SERVED WITH GARLIC TOMATO KETCHUP.

SPICY CHICKEN POPCORN

350

CRISPY CHICKEN NUGGETS SPRINKLED WITH PERI PERI SEASONING



COCONUT CRUMBLE PRAWN

400

CRISPY FRIED CALAMARI

350

*Taxes As Applicable

 Veg  Non Veg  Sea Food

ASIAN APPETIZERS

CRISPY LOTUS STEM 	270
SLICED LOTUS STEAM TOSSED WITH BIRD'S EYE CHILLY	
MALASIYAN COTTAGE CHEESE	275
SUCCULENT CUBES OF PANEER WOK-TOSSED BY AROMATIC MALAYSIAN SPICE	
TORI KASTSU	300
PANKO CRUMBED CRISPY CHICKEN BREAST SERVED WITH CURRY SAUCE	
CHICKEN LOLLIPOP	300
SALT & PEPPER CHICKEN	300
SHANGHAI SPRING ROLLS	250/300



INDIAN APPETIZERS

PANEER TIKKA	275
SUBZI TANDOOR	250
HARA BHARA KEBAB	200
CHICKEN TIKKA	350
MURGH MALAI KEBAB	350
ACHARI TANGRI KEBAB	350
AMRITSARI FISH FRY	350

ASIAN MAINS

	  
THAI CURRY-RED / GREEN VEG	350/375/400
VEG BALL IN BLACK PEPPER SAUCE	275
KUNG PAO	350/375/400
CHILLI HOISIN LAMB STIR FRY	425
CHILLI 	250/350/415
PANNER / CHICKEN / PRAWN	
SZECHWAN	350/415
PANNER / CHICKEN / PRAWN	
DRAGON CHICKEN	350
BUTTER GARLIC PRAWNS	400
STIR FRY LAMB	400

*Taxes As Applicable

 Veg  Non Veg  Sea Food

EUROPEAN MENUS

CREAMY SPINACH & CHEESE BAKE 300

GRATINATED COMBINATION CHEESE AND BLANCHED GREENS

CHICKEN & CHEESE LASAGNA 375

MINCE CHICKEN LAYERED PASTA SHEET WITH MOZZARELLA AND BASIL TOMATO SAUCE

ROAST CHICKEN 395

Pan grilled chicken breast, served with creamy mash potato, sautéed vegetables and demi glaze mushroom Sauce

CHICKEN STROGANOFF 395

Sauteed julienne chicken, scallion, mushrooms and parmesan in creamy sauce served with parsley butter rice

BRAISED LAMB SHANK 550

Slow cooked lamb shank in demiglaze sauce served with sauteed vegetables and mash potato

PAN SEARED FISH WITH LEMON BUTTER SAUCE 415

A flavorful crusty fish, sauteed vegetables, mash potato with citrusy lemon butter

ENGLISH FISH & CHIPS 415

DO IT YOUR SELF PASTA

CHOICE OF PASTA

SPAGHETTI / PENNE

CHOICE OF SAUCE

ARRABIATA / ALFREDO / PESTO

280/325/350

CHOICE OF ADD ON

ARRABIATA / ALFREDO / PESTO




55/75/95

KIDS PASTA

MAC&CHEESE

195

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 Veg  Non Veg  Sea Food



INDIAN MAIN

PANEER TIKKA MASALA	300
ALOO PALAK	275
PALAK PANEER	300
VEG KOFTA CURRY	275
KADAI SUBZI	275
DO-GOBI MUTTERR METHI	275
BHANDI DO PIYASA	275
SUBZI MILONI	275
ALOO / JEERA	275
DAL TADKA	220
DAL MAKHANI	220
CHICKEN TIKKA MASALA	340
KADAI CHICKEN	340
MUGHLAI EGG CURRY	280
EGG KHEEMA MASALA	350
MUTTON ROGANJOSH	400
MUTTON KHEEMA MUTTER	360

ASIAN RICE / NOODLES

	  
THAI BASIL FRIED RICE	225/265/295
SZECHWAN FRIED RICE	225/265/295
BORN GARLIC FRIED RICE	225/265/295
HAKKA NOODLES	225/265/295
SZECHWAN NOODLES 	225/265/295
DAN DAN NOODLES	225/265/295

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 Veg  Non Veg  Sea Food

MUNCHIES

ONION PAKODA	140
MIX VEG PAKODA	140
RAW BANANA BAJJI	180
MIRCHI BAJJI	180
ONION BAJJI	180
MIX VEG PAKORA	180
CHOICE OF SANDWICHES	300/250
CLUB/GRILLED	

INDIAN RICE & BREAD

ROTI/BUTTER ROTI	60/70
NAAN/BUTTER NAAN	70/80
KULCHA/BUTTER KULCHA	65/75/85
STUFFED KULCHA	
LACCHA PARATHA	75
CHAPATHI	70
PHULKA	70
PULAO(VEG/PANEER/MUTTER/JEERA)	150
STEAMED RICE (BASMATI)	130

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 Veg  Non Veg  Sea Food

PIZZA

MARGHERITA 295

TOMATO SAUCE BASE WITH MOZZARELLA AND FRESH GREEN BASIL, DRIZZLED OLIVE OIL.

VEGETABLE GARDEN 295

DICED FRESH TOMATOES, JALAPENO, BLACK BEANS, GRILLED MUSHROOM,MOZZARELLA CHEESE AND GOLDEN CORN

CHICKEN TIKKA 325

TOPPED WITH TIKKA CHICKEN MOZZARELLA CHEESE, BASIL PESTO, JALAPENO, TRIO PEPPERS, ONIONS

PEPPY MEXICAN CHICKEN PIZZA 325

PAPRIKA GRILLED CHICKEN DICED WITH ROASTED CAPSICUM AND TOPPED WITH SPICY RED PEPPE

DESSERTS

CHOCOLATE WALNUT BROWNIE 250

BAKED CHOCOLATE SQUARE FUDGE WITH ROASTED WALNUT SERVED WITH ICE CREAM

TENDER COCONUT PANNACOTA 250

TROPICAL FRUIT COMPOTE, WITH DOUBLE CREAM FLAVOURED WITH VANILLA BEAN

BLUE BERRY CHEESE CAKE 250

BAKED CREAM CHEESE WITH BISCOFFE CRUST AND BLUEBERRY COMPOTE

APPLE & BANANA CRUMBLE 250

CINNAMON INFUSED CARAMELIZED DICED APPLES AND BANANA BAKED IN BUTTER CRUST CRUMBLE

Cream brulee 250

EXPRESSO AND FLAVORED WITH PURE VANILLA

MASALA CHAI MOUSSE 250

COMPOSED OF RICH CREAM CUSTARD BASE THAT IS TOPPED WITH A LAYER OF HARD CARMAL

ICE CREAM 150

VANILLA / STRAWBERRY / BUTTER SCOTCH / CHOCOLATE

SEASONAL CUT FRUITS 200

CHEF CHOICE FRESH FRUITS IN PLATTER

ROUND THE CLOCK



FISH FINGER	300
VEG & CHESSE SANDWICH	250
VEG CLUB CLASSIC SANDWICH	250
JUICY LUCY CHICKEN BURGER	300
JERK CHICKEN ROLLS	300
PANINI	250/300
VEG/ CHICKEN	
SOUTHERN SPICY CHICKEN	300
KVC CURRY	280
DAL FRY	200
CHAPATI	70
PHULKA	70
CURD RICE	200
BISI BELE BATH	200
SEASONAL FRUIT	225
VEGETABLE JUICE OF THE DAY	225
PRESERVED FRUIT JUICE	200
MILK SHAKES	225
ICED TEA	150
MOJITO	200
TEA & COFFEE	120

*Taxes As Applicable



Veg



Non Veg



Sea Food

(Kindly let the serving team know about any dietary specifications such as allergies and intolerances to allow our chef to accommodate your needs

No colouring agents or food additives such as MSG are used in our kitchen)

Bon Appétit!



SCAN ME

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