

“There is no sincerer love  
than the love of food”

- George Bernard Shaw

please allow us 20 to 30 minutes to serve you better

\*we do not apply any service charges

## FRESH FRUIT JUICES

ABC <i>apple, beet and carrot</i>	166
Carrot and Orange	139
Gooseberry, Spinach and Cucumber	141
Watermelon	106
Orange	154
Pineapple	149

## TEA

Milk Tea	39
Cutting Chai	24
Masala Chai	41
Suleimani	46
Green Tea <i>plain or ask your server for the available flavours</i>	44
Iced Tea <i>lemon / peach / passion fruit / strawberry / pomegranate / green apple</i>	167

## COFFEE

Filter Coffee	47
Espresso	112
Cappuccino	116
Americano	112
Iced Americano	142
Latte	114
Mocha	109
BPC: Bullet Proof Coffee	139
French Press	104
Turkish Coffee	109
Hot Chocolate	132
Cold Coffee	168
Cold Bournvita	163

## THICK SHAKES

Oreo Shake	189
Kit-Kat Shake	209
Chocolate Shake	213
Strawberry Shake	218
Vanilla Shake	211
Chikoo Shake	219
Protein Shake + Energy Bar	162 + 58

\*all prices are exclusive of taxes

BEVERAGES



Chhaas	66
Fresh Lime Water/Soda (sweet/salty)	67
Red Bull	218
Aerated Beverages	59
Aerated Diet Beverages	116

SANDWICHES



All sandwiches will be grilled and served with chips and maple dressed greens. Please ask your server for the types of bread available

Spiced Corn	184
succulent american corn kernels tossed in spiced tomato concasse served with aioli dip	
Tijuana	218
flavours straight from the border city of mexico - refried beans, hot jalapenos, sautéed mushrooms and cheese salsa	
Mumbai Masala	158
a bambaitya favourite with veggies, potato, chutney and cheese served with thecha mayo	
Mushroom Marinati	219
mushrooms marinated to perfection, basil and cheddar served with honey mustard	

Tuna	276
classic tuna mayo, peppers, jalapenos and cheese served with mustard mayo dip	
Honey Mustard Chicken	213
ever-popular chicken with a combination of mushroom, grilled onion and cheese served with a blend of mustard with a hint of honey	
Texan	273
the irresistible grilled bbq chicken, bacon, tomato and cheese served with smoky bbq sauce	
Goan Boy	262
from the by-lanes of southern goa, specially procured goan pork sausage, chilli, onion and cheese served with aioli dip	

"Sandwiches are wonderful.  
You don't need a spoon or a plate."  
- Paul Lynde

BURGERS



served with chips and maple dressed greens

Krabby Patty Burger	184
from backyards of bikini bottom	
Cajun Cottage Cheese	213
from the backyards of the french speaking acadians, cajun-spiced grilled cottage cheese, grilled onions, gherkin, parmesan mayo and cheese	

Louisiana Prawn Burger	331
crumb fried prawns with gherkins, remoulade and cheese	
Southwest Chicken	271
a favourite amongst youngsters - fried chicken, sautéed mushrooms, spicy jalapenos, southwest mayo and cheese	
Teriyaki	297
smoked to please teriyaki grilled chicken with daikon relish, pickled ginger and kewpie mayo	

"Eat clean. Stay fit.  
And have a burger to stay sane."

PASTA



Spaghetti Aglio Olio	336
spaghetti tossed with garlic, chilli flakes and herbs in the finest olive oil from the bustling corners of naples	
Evangelista Torricelli	426
originated in genoa, and named after the man who invented the mercury barometer in 1643, this is penne tossed in classic basil pesto and grana padano	
Penne al Ragu di Funghi	397
penne and mushrooms in a rich creamy tomato cheese sauce, a recipe documented by L'Accademia Italiana della Cucina	

Spaghetti Salmon and Asparagus	706
spaghetti simmered with norwegian salmon and asparagus tips in a light cream sauce	
Spaghetti con Gambas Siciliana	551
al dente spaghetti tossed in a creamy prawn and jalapeno sauce	
Penne Pollo Arrabiata	432
penne with chicken in a hot, hearty and chunky tomato sauce with fresh basil, peppers and red wine, finished with grana padano	
Penne Piedmontese	419
a uniquely northwest italian dish of penne with chicken, simmered in rosemary-laced brown jus with shitake mushrooms	
Spaghetti Carbonara	498
straight from the italian capital, spaghetti tossed with pan browned bacon and a rich egg-yolk, herbs and cream emulsion	

"Life is a combination of  
Magic and Pasta"  
- Federico Fellini

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## PIZZA



<b>Caprese</b>	391
<i>semi soft, rindless buffalo mozzarella cheese balls, tomato, fresh basil and capers</i>	
<b>Florentine</b>	326
<i>delicious and cheesy creamed spinach, mushrooms and garlic</i>	
<b>Hawaiian</b>	339
<i>pineapple, american corn and mushrooms - loved by the kids</i>	
<b>Primavera</b>	374
<i>fresh broccoli, baby corn, mushroom and peppers</i>	
<b>Quattro Formaggio</b>	407
<i>classical, inviting, teeth-sinking, four-cheese pizza</i>	
<b>Spinach and Goat Cheese</b>	421
<i>baby spinach, luscious goat cheese, sundried tomato and olive oil</i>	
<b>Salmon Pizza</b>	562
<i>exquisite norwegian salmon, onion, fresh basil, capers and olive oil</i>	
<b>Thai Style Chicken</b>	463
<i>thai paste marinated chicken, scallions, red chili, peppers, sprouts, cilantro and peanuts splattered with peanut sauce</i>	
<b>Ay Caramba</b>	469
<i>a spanish pizza twist with fajita marinated chicken, refried beans, peppers, onions, jalapenos, scallions, cheddar and salsa enchilada sauce</i>	

<b>Meat Lovers</b>	531
<i>delightful indulgence of chicken, bacon, sausage, ham and extra cheese</i>	

"You better cut the pizza  
into four pieces because  
I am not hungry enough to eat six"

## FRIES



<b>House Fries</b>	132
<b>Cheese Fries</b>	191
<b>Tex Mex Fries</b>	218
<i>topped with refried beans, jalapenos and cheese sauce</i>	
<b>Loaded Fries</b>	276
<i>bacon, cheese sauce and sour cream</i>	

"You don't need a silver fork  
to eat good food"

- Paul Prudhomme

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EGGS



<b>The Barometer Breakfast</b> 2 eggs done your way - sunny side up / ultra-puita / bhurjee / boiled, served with bacon, sausages, baked beans, toast, hash browns and grilled onion - a complete start to a great day!	298
<b>Potato Head Casserole</b> hash browns, potatoes baked with sour cream, diced onions, spices and cheddar topped with breakfast sausage, diced tomatoes, jalapenos, sauteed mushroom and an egg your way with toast	271
<b>Huevos Rancheros</b> a refreshing mexican breakfast - two eggs any style with green chilli, refried beans, skillet potatoes, sour cream, pico de gallo, green onion and a warm flour tortilla	246

<b>Border Benedict</b> green chilli and cheddar corn cakes, topped with chorizo, two poached eggs and cheese sauce, pico de gallo, sour cream, green onions with skillet potatoes	294
<b>Breakfast Burrito</b> flour tortilla stuffed with scrambled eggs, chicken sausage, cheddar cheese, jalapeno and onion, topped with cheese sauce, sour cream, pico de gallo, green onion, skillet potatoes and black beans	272
<b>Farmers Market Skillet</b> bell pepper, onion, zucchini, yellow squash, wild mushrooms, skillet potatoes, broccoli, oven-roasted tomato, melted cheddar cheese with two baked eggs	267
<b>Wild Mushroom and Roasted Garlic Scramble</b> wild mushrooms and roasted garlic folded into two scrambled eggs with fresh goat cheese and white truffle oil and skillet potatoes	294
<b>Eggs: Whole or Whites</b> 2 eggs done your way - sunny side up / ultra-puita / bhurjee / boiled, served with pao, hash browns and grilled onion	163

OMELETTES



<b>Greens</b> fresh spinach, wild mushrooms, tomato, cheddar cheese and onion, topped with pico de gallo, sour cream and fresh alfalfa sprouts	326
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<b>Creole Omelette</b> rock shrimp, sausage, bell pepper onion, cheddar jack cheese	398
<b>Buffalo Chicken Omelette</b> pulled chicken breast and melted cheddar-jack topped with buffalo sauce and green onions	321
<b>Ros Omelette</b> a goan favourite, omelette topped with chicken curry	332
<b>Wild Western</b> ham, fresh jalapeno, peppers, onion, cheddar cheese	348
<b>Omelettes - Whole or Whites</b> cheese/masala/mushrooms/chicken	159/211/273

STAPLES



<b>Brown Pohe / Pohe</b>	76
<b>Prawn Pohe</b>	136
<b>Masala Oats</b>	132
<b>Amritsari Chhole Kuiche</b>	191
<b>Stuffed Parathas</b> served with curd and pickle: aloo / gobi / paneer	168
<b>Kheema Pao</b>	272

<b>Thalipeeth</b> with loni and warhadi thecha	86
<b>Nutella Banana Toast</b> toast of bread stuffed with nutella and banana	169
<b>Loaded French Toast</b> french toast with scrambled egg and bacon	218
<b>Peanut Butter Toast</b>	129
<b>Seasonal Fruit Platter</b>	133

SIDES



<b>Bun Maska</b>	53
<b>Gulkand Bun Maska</b>	66
<b>Hash Browns</b>	62
<b>Baked Beans</b>	47
<b>Sautéed Spinach</b>	56
<b>Sautéed Mushrooms</b>	49
<b>Cheese Garlic Bread</b>	112
<b>Bacon</b>	168
<b>Sausages</b>	106
<b>Egg</b>	33
<b>Cheese</b>	37

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## BURGERS



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<b>Veggie</b> <i>a sumptuous delight for the vegetarians - vegetable patty, veggies and tomato mayo</i>	184
<b>Cajun Cottage Cheese</b> <i>from the backyards of the french speaking acadians, cajun-spiced grilled cottage cheese, grilled onions, gherkin, parmesan mayo and cheese</i>	213
<b>Louisiana Prawn Burger</b> <i>crumb fried prawns with gherkins, remoulade and cheese</i>	331
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## STARTERS

### VEGETARIAN

Cheese Wadas khaas puneri, cheese-stuffed, baby batata wadas served with lip smacking thecha mayo	206
Bharwan Kumbh ke Tikke cheese and spice stuffed mushrooms gently marinated with tikka spices and finished in the tandoor	272
Zaitooni Paneer Tikka delectable paneer chunks marinated with olive oil and tandoori masalas cooked over hot coal	288
Zaykedaar Vilayati Paneer Tikka cheese stuffed cottage cheese in a red chilli, oregano and mustard marinade - skewered with onion, tomato and peppers	297

Drunken Cottage Cheese from the coast of zhejiang, a very unique yet mild flavoured cottage cheese, wok-flashed in tantalizing shaoxing wine sauce	303
Honey Chilli Lotus Stems a thai surprise consisting of crispy fried lotus stems tossed with red chilli in honey chilli sauce	246
Sichuan Chilli Baby Corn crunchy baby corn and bell peppers wok-fossed with sichuan peppers and schezwan sauce to finish it with chilli oil	271
Harumaki classic, crispy, japanese rice paper-wrapped rolls filled with shitake, sprouts, leeks and carrots served with the traditional tangy karashi mustard and soy dip	358
Mozzarella Fritters panko fried, herb-crusted, cloud soft mozzarella fingers served with garlic and red chilli flakes-spiked tomato sauce	294
Nachos popular northern mexican tortilla chips with refried beans, cheese sauce and salsa	213
Potato Skins irresistible, crispy, cheese potato halves topped with refried beans, scallion, refreshing salsa and sour cream	189
Mushroom Crostini crusty loaf with savoury marinated mushrooms sprinkled with parmesan - an italian must	291

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NON VEGETARIAN

Machhli Kebab

delicate chunks of fish marinated in mouth-watering tandoori spices and cooked over hot charcoal

Tandoori Pomfret

the king of indian fishes, marinated in freshly ground spices along with coriander leaves and lime and tastefully finished in the tandoor

Warhadi Jhinga

fresh prawns tossed in the traditional, indomitable red chilli warhadi thecha

Mashriq-E-Wusta Khaasiyat

slow-cooked prawns steeped in olive oil, garlic, lime and secret spices from the opulent corners of the middle east

Dhaabe ka Murgh

scrumptious half-a-chicken, spice-marinated and grilled to heavenly perfection in the tandoor

Murgh Chandani Kebab

chicken mince seasoned with delicate spices, wrapped in thinly sliced chicken breast and tandoor-cooked in tikka mamination

Chicken Cafreal Kebab

tandoor-cooked tender chunks of chicken in a traditional spicy paste of coriander, mint, cinnamon, cloves and vinegar from the portuguese neighbourhoods of panjim

Dakshini Murgh Tikka

flame-grilled chicken tenders in authentic south indian permanents like red chilli, curry leaves and spices

Banno Kebab

robust chicken pieces marinated in gram flour, butter and spices, cooked in the tandoor and topped with golden whipped egg whites with a distinct flavour of cardamom

Kerala Pepper Chicken

pan-tossed chicken tempered with distinct black pepper, whole red chilli and curry leaves from the backwaters of periyar

Bhopali Seekh Kebab

fried onion, cardamom and garam masalas rubbed into mutton mince, skewered and grilled in the tandoor to transport you to the chatori gali in bhopal

Hare Mirch ka Ghosht

juicy mutton tossed in a paste of green chillies, coriander, mint and spices finished with lime

Numbing Prawns

spicy prawns wok tossed with sichuan peppers in chilli oil imparting a hint of lemony fragrance, followed by a unique tingling sensation

Tempura Prawns

classic japanese tempura batter-fried prawns with a dipping sauce of light soy, rice wine and sugar

Green Garlic Fish

fish tossed in a garlic and coriander sauce with a jaunty bright finish

Buldak

literally meaning 'fire chicken', this most popular street food amongst korean youth is made with red chilli paste, ginger, garlic and vinegar

Harumaki

classic, crispy, japanese rice paper-wrapped rolls filled with chicken / prawns with shitake, sprouts, leeks and carrots served with the traditional karashi mustard and soy dip

Burmese Shredded Chicken

toothsome chicken tossed in curry oil, bean sprouts, fried garlic, and the burmese favourite - the fried onion

Tori Katsu

chicken fritters for everyone, at all times served with tonkatsu, a distinctive japanese bbq sauce

Red Chilli Lamb

perfectly grilled lamb stir-fried with sharp tasting dry red chillies and garlic

Aniseed Prawns

brazilian style prawns sautéed with garlic, herbs, caraway seeds and flamed with characteristic aniseed liqueur

Arrubyan Prawns

arabian style sautéed prawns in tomato sauce with bell peppers, garlic and coriander

Peri Peri Fish

ever popular fiery periperi marinated fish, grilled and topped with curry mayo

Jerked Chicken

jerk spice-marinated chicken tenders, pan-grilled and served with an unforgettable pineapple chilli salsa

Pinchos

a northern spain specialty of chicken skewers with bell peppers, seasoned with saffron, garlic, paprika and lemon

Lebanese Grilled Chicken

flame-grilled chicken tossed with garlic, lebanese spices and lemony flavour of sumac, served with a special sauce

Hot Wings

the most ah-mazing batter-fried chicken wings tossed in a fiery sauce

Nachos

popular northern mexican tortilla chips with refried beans, cheese sauce and salsa with added chicken or bacon

Potato Skins

irresistible, crispy, cheese potato halves topped with chicken or bacon, refried beans, scallion, refreshing salsa and sour cream

Spiced Chicken Crostini

crusty loaf with spiced chicken and mushrooms sprinkled with parmesan - an italian must

SOUP

Soba Noodle Soup

vegetables and special japanese soba noodles simmered in a customary sesame soy broth

Burmese Lemon Coriander

curry powder, garlic and coriander with vegetables in a delicious lemony broth

Tom Kha

a classic thai coconut milk broth made up of prawns, lemon grass, chilli and flavoured with distinct kaffir lime and galangal

Malaysian Laksa

popular, rich chicken soup from the peranakan cuisine, made from singaporean curry and coconut milk

Roasted Tomato and Bell Pepper Soup

a simple and light soup infused with the unmissable flavour of oven-roasted tomato and bell pepper



Wild Mushroom Soup 244  
creamy, herbed mushroom

Leek and Parmesan Soup 241  
full bodied, flavoursome soup made from leeks, parmesan and herbs, pureed and blended with rich cream

Smoked Chicken Cream 274  
smoked chicken in a rich, sumptuous, classic chicken veloute

"I live on good soup,  
not on good words."  
- Moliere

## SALADS

House Salad 184  
iceberg, endive, rocket and kale with bell peppers, cucumber, tomato, onion and sprouts in maple-balsamic dressing topped with herbed croutons

Watermelon and Orange Salad 245  
watermelon, oranges, cucumber, feta and mint leaves, dion red-wine vinaigrette

Shashaphaun 267  
pan-burnt tomato, herbed bocconcini, greens and pan jus

Chicken and Quinoa Salad 275  
roast chicken, quinoa, baby spinach, spring onion, carrots and walnuts dressed with smoked paprika vinaigrette

## PASTA

Spaghetti Aglio Olio 336  
spaghetti tossed with garlic, chilli flakes and herbs in the finest olive oil from the bustling corners of naples

Evangelista Torricelli 426  
originated in genoa, and named after the man who invented the mercury barometer in 1643, this is penne tossed in classic basil pesto and grana padano

Penne al Ragu di Funghi 397  
penne and mushrooms in a rich creamy tomato cheese sauce, a recipe documented by L'Accademia Italiana della Cucina

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al dente spaghetti tossed in a creamy prawn and jalapeno sauce

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penne with chicken in a hot, hearty and chunky tomato sauce with fresh basil, peppers and red wine, finished with grana padano

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a uniquely northwest italian dish of penne with chicken, simmered in rosemary-scented brown jus with shitake mushrooms

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straight from the italian capital, spaghetti tossed with pan browned bacon and a rich egg-yolk, herbs and cream emulsion

## PIZZA

Caprese 381  
semi soft, rindless buffalo mozzarella cheese balls, tomato, fresh basil and capers

Florentine 326  
delicious and cheesy creamed spinach, mushrooms and garlic

Hawaiian 339  
pineapple, american corn and mushrooms - loved by the kids

Primavera 374  
fresh broccoli, babycorn, mushroom and peppers

Quattro Formaggio 407  
classical, inviting, teeth-sinking, four-cheese pizza

Spinach and Goat Cheese 421  
baby spinach, luscious goat cheese, sundried tomato and olive oil

Salmon Pizza 562  
exquisite norwegian salmon, onion, fresh basil, capers and olive oil

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thai paste marinated chicken, scallions, red chilli, peppers, sprouts, cilantro and peanuts splattered with peanut sauce

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a spanish pizza twist with fajita marinated chicken, refried beans, peppers, onions, jalapenos, scallions, cheddar and salsa enchilada sauce

Meat Lovers 531  
delightful indulgence of chicken, bacon, sausage, ham and extra cheese

## MAINCOURSE

### VEGETARIAN

Veth Tsaman 356  
luscious paneer simmered in a kashmiri red chilli and curd gravy from the rsois of the pandits

Varutharacha Mushroom Curry 298  
aromatic malabari mushroom and rich coconut stew

Tikhat Sabzi 332  
vegetables in a spicy masala-laced gravy

Makai Palak Lehsuni 319  
american corn simmered in a flavourous, garlic-laced spinach purnee

Paneer Peshawari 352  
cottage cheese tossed with onion and peppers in a luscious brown gravy

Pindi Chhole 329  
chickpeas seethed in delicious, traditional, finger-licking punjabi spices

Stir Fried Chinese Greens 262  
assorted exotic vegetables tossed in well-liked garlic sauce

Three Treasure Vegetables Hunan Style 307  
mushroom, broccoli and baby corn simmered in spicy, savoury hunan sauce

Gong Bao Cottage Cheese 335  
cottage cheese and bell peppers simmered in chilli oil-laced fiery schezwan sauce

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<b>Thai Curry</b> <i>traditional thai curry red/green/yellow with choice of vegetables, served with gently flavoured basil rice</i>	388
<b>Cajun Cottage Cheese Steak</b> <i>red chilli and herb-marinated cottage cheese steaks, grilled and topped with bbq sauce, served with herb rice and sautéed veggies</i>	401
<b>Cottage Cheese Florentine</b> <i>grilled cottage cheese on a bed of spinach, served with potato-of-the-day and sautéed veggies topped with cheese sauce</i>	393
<b>Ghee Roast Mushrooms</b> <i>ghee and spice-roasted mushrooms wrapped in a thin dosa and drizzled with fondue served, with sautéed veggies</i>	382
<b>Cazuela de Calabacin</b> <i>a traditional mexican stew of zucchini, broccoli, baby corn and peppers served with herb rice and sautéed veggies</i>	347
<b>NON VEGETARIAN</b>	
<b>Goan Prawn Curry</b> <i>prawns simmered with green chilli in a traditional, delectable goan coconut gravy</i>	528
<b>Fish Chettinad</b> <i>tender fish simmered in spicy gravy, rooted in the heart of tamil nadu</i>	501
<b>Kozhi Vartha Kari</b> <i>authentic kerala style, coconut-based chicken stew</i>	459
<b>Murgh Kalimirch</b> <i>chicken simmered in a black pepper-flavoured cashewnut gravy</i>	442
<b>Hyderabadi Murgh ka Salan</b> <i>chicken and chilli cooked in a spicy vegetable gravy</i>	426

<b>Kukkad Karachi</b> <i>an aromatic chicken curry borrowed from the burns road in old downtown karachi, will have you wanting to savor till the last morsel</i>	439
<b>Railway Chicken / Mutton</b> <i>simple yet lip-smacking meat curry born in the Colonial India, an all time favourite</i>	447/492
<b>Ghosht Nihari</b> <i>splendid mutton cubes cooked in a ginger and ghee-laced gravy</i>	482
<b>Jungle Maans</b> <i>fiery hot rajasthani mutton gravy of well-cooked mutton chunks simmered with crushed garlic, dry red chilli and black peppers, usually cooked on hunting expeditions in deep jungles</i>	477
<b>Kosha Mangsho</b> <i>bengali mutton cooked in a velvety onion-ginger-garlic gravy with a distinct flavour of mustard</i>	474
<b>Kheema Pao</b> <i>maharashtrian style mutton mince simmered in spices and served with fresh, soft pao</i>	272
<b>Pla Rad Prik</b> <i>thai style crisply fried pomfret topped with spicy garlic-basil-chilli sauce</i>	717
<b>Oyster Chilli Fish</b> <i>fish tossed in the ever-popular chilli-laced oyster sauce</i>	461
<b>Hubel Style Prawns</b> <i>prawns simmered with sichuan peppers in chilli oil and lime</i>	503
<b>Sliced Chicken Shanghai Style</b> <i>sliced chicken tossed in a red chilli and soy sauce, sweet and sour gravy</i>	368

<b>Thal Sliced Chicken</b> <i>stir-fried chicken topped with a basil-chilli-garlic sauce</i>	389
<b>Black Bean Chicken</b> <i>chicken and colourful peppers in black bean sauce</i>	373
<b>Twice Cooked Lamb</b> <i>slow-poached and pan-seared lamb with scallions in sichuan sauce</i>	492
<b>Korean Lamb</b> <i>sautéed lamb topped with mushrooms and scallions in a delicious gravy</i>	479
<b>Thai Curry</b> <i>traditional thai curry red/green/yellow with choice of chicken or prawns served with gently flavoured basil rice</i>	427/482
<b>Chimichangas</b> <i>deep fried soft corn tortillas stuffed with choice of chicken, served with bbq sauce and sour cream - an extremely popular mexican-american fusion</i>	368
<b>Cajun Grilled Fish</b> <i>red chilli and herb-marinated fish steak, grilled and topped with brandy pepper cream, served with herb rice and sautéed veggies</i>	495
<b>Poached Lemon Fish</b> <i>fish poached in a mildly flavoured stock, served with beetroot mash and citrus fruits</i>	487
<b>Pepperoncino Prawns</b> <i>prawns tossed with bell peppers in garlic, herbs, chilli flakes and lime, served with potato-of-the-day and sautéed veggies</i>	589
<b>Ghee Roast Chicken</b> <i>ghee and spice-roasted chicken, wrapped in dosa and drizzled with fondue, served with sautéed veggies</i>	464

<b>Baked Chicken</b> <i>oven-baked chicken breast with orange-cinnamon glaze, served with bronash which is sautéed broccoli and spinach</i>	456
<b>Truffle Mushroom Chicken</b> <i>rosemary-grilled chicken in mushroom sauce laced with white truffle oil, served with herb rice and sautéed veggies</i>	514
<b>Chicken Piccata</b> <i>crumbed chicken with basil butter, served with potato-of-the-day and sautéed veggies</i>	479
<b>BBQ Chicken</b> <i>traditional barbecued chicken with bbq sauce served with charred corn, garlic mash, grilled pineapple and sautéed veggies</i>	471
<b>Hunter Style Lamb</b> <i>lamb simmered with spinach, onions, garlic and mushrooms in rosemary jus, served with herb rice and sautéed veggies</i>	568
<b>Anda Curry</b> <i>boiled anda simmered in medium spicy gravy, a standard affair to suit every indian eggetarian, best to savour with rice or roti</i>	379

"If God did not intend us to eat animals, then why did he make them out of meat?"  
- John Cleese

\*all prices are exclusive of taxes

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## RICE & NOODLES

Steamed Rice/Jeera Rice/Basil Rice	184
Dal Tadka / Fry	181
Dal Makhni	242
Lakhnawi Biryani Veg / Egg / Chicken / Mutton	288/331/372/469
Noodles Veg / Chicken / Prawns hakka, singapore, schexwan, burnt garlic	256/291/334
Rangoon Noodles Veg / Chicken / Prawns noodles simmered in shitake mushroom sauce with garlic, fried onion and lime	316/368/476
Jajangmyeon Veg / Chicken / Prawns garlic noodles topped with korean spicy black bean sauce	334/379/502
Burmese Khow Suey Veg / Chicken / Prawns noodles with vegetables, chicken or prawns, simmered in a curry powder-laced coconut milk sauce	433/484/508
Da Pan Ji chicken and peppers tossed with chilli oil and sichuan peppers, served over flat noodles	379
Phad Thai Veg / Chicken / Prawns flat rice noodles with tamarind pulp, tofu, fish sauce, peanut, palm sugar and chilli pepper	404/426/539

Fried Rice Veg / Chicken / Prawns Singapore, Schexwan, Burnt Garlic	212/276/334
Khao Phad Kaprao Veg / Chicken / Prawns thai fried rice	266/326/374
Nasi Goreng Veg / Chicken / Prawns stir-fried rice with red cabbage, onion, sprouts, garlic and soy	378/491/605

## BREADS

Roti - Plain / Butter	39/46
Paratha	54
Naan - Plain / Butter	68/73
Flavoured Naan Garlic / Cheese / Cheese-Garlic / Chilli-Garlic	78
Malabari Paratha	63
Stuffed Paratha Aloo / Gobi / Mix / Paneer	169

## BEVERAGES

Chhaas	66
Fresh Lime Water/Soda (sweet/salty)	67
Red Bull	219
Aerated Beverages	59
Aerated Diet Beverages	116

“You don't need a silver fork  
to eat good food”

-Paul Prudhomme

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