



FOOD MENU





I am all greek

Thinly sliced peppers , tomato wedges ,
Feta Crumble , red wine vinaigrette and
fresh garden greens

300

Italian Olive mozzarella salad

Marinated Olives , hand rolled buffalo
Mozzarella , tomato tartare ,
hand picked lettuce and Basil Pesto drizzles

330

Jordanian chickpeas & pepper salad

Creamed chickpeas , harissa marinated
chickpeas , roasted peppers , Rocket leaf salad

300

Add ons

Citrus Grilled broccoli

175

Togarashi cottage cheese

200

Tabasco prawns

300

Herb Grilled Chicken

250



SALADS

GST applicable at 5% additional*

Creamy French vegetable soup

Brie cheese ,Parsley oil drizzle

185

Srilankan lentil coconut soup

Chilli onion sambal – curry leaf oil – apple slaw

185

Basil chicken soup

Creamy chicken soup , Parmesan hearts , basil Oil

200

Naatu kozhi soup

Slow Cooked Spicy country chicken soup – Pulled chicken – Black Pepper dust

215



SOUPS

GLOBAL VEG

Spanish Potato mushroom bravas

275

Crispy fried potato and mushroom – homemade chipotle sauce – cheddar melts

Italian pesto vegetable Arancini

335

Grilled vegetable – basil pesto – arborio – Cream Cheese farce – Olive tapenade sauce

Peri peri Paneer fritters

375

Fingers of paneer – Parsley and garlic marinade – panko crust – peri peri dust

Ratatouille brioche Toasts

330

Italian vegetable – Tomato ragout – house baked brioche – mozzarella gratinate

Arabic falafel smash pita

325

Aromatic chickpea smash – fattoush salad – garlic toum – harissa drizzle

Soya mushroom caps

315

Soya ragout Filled mushroom caps – Arrabbiata sauce – Garlic crumbs

Hungarian cottage cheese skewers

375

Smoked paprika marinade – smashed cucumber salsa – honey mustard yoghurt

Kataifi zucchini cakes

365

Harissa mayo – mint dust – Kataifi wrap

Mexican veg quesadillas

385

Grilled vegetables – refried beans – salsa roja – sour cream – chipotle sauce – Smashed avocado



STARTERS

GLOBAL NON VEG

Peri peri chicken fritters Thin strips of chicken – honey Mustard sauce	450
Hungarian paprika chicken skewers Parsley remoulade – apple salad	450
Pesto Chicken wings Olive tapenade mayo – shaved vegetable salad	425
Chimichurri chicken pop corn Argentinian pesto – parmesan crumbs – popcorn – sweet chilli remoulade	425
Rosemary chicken Hushies Creamed chicken and corn – corn flakes – classic ranch	425
Chipotle chicken grill Tortilla chips – creamed red kidney bean	400
Wasabi fish fingers Sesame marinade – wasabi sauce – Japanese tempura	430
Harissa fish skewers Garlic toum – fattoush Salad	480
Tabasco prawn grill Creamy Corn – fresh tomato salad	540
Gochujang shrimp tarts Cucumber tzatziki – Garlic crumbs – Phyllo shells	540
Bhoot jolokia lamb frikadelle Creamy vegetable – sauteed peppers – toasted slider buns	550
Hoisin Pulled lamb Tacos Pickled sweet cucumber – burnt Garlic crumbs – sesame mayo – sauteed peppers	550



STARTERS

SOUTH INDIAN VEG

Kadhamba Podi Idly - Vengaya Chutney	275
Knol Khol 65 - Ellu Chutney	275
Thamarai Thandu Chettinad -Kothamalli Chutney	375
Kaalan Karuveppilai Porippu - Sesame Thuvaial	335
Paneer Kurumilagu Fry - Poondur Chutney	435
Paal Katti Milaga Tawa Fry - Podi Uthappam	425
Munthiri Kaalan Pakoda - Thakkali Chutney	360
Masala Peanut Cups	250
Subzi Samosa Croissants	280
Corn Tikki Chaat	295
Samosa Papdi Chaat	300

SOUTH INDIAN NON VEG

Nagercoil Kozhi Korippu -Poondur Chutney	450
Pichi Potta Chicken Pakoda -Sesame Thuvaial	430
Kongu Nattu Kozhi Chukka - Beetroot Parotta	450
Pepper Chicken - Coin Oothappam	485
Kozhi Tawa Fry - Salna Parotta	450
Andhra Chicken Roast - Pesarattu	450
Chicken Tikka Pakora	480
Gongura Mutton Roast - Pesarattu	525
Madras Bun Keema - Onion Sambal	499
Madurai Mutton Chukka - Crispy Parotta	525
Prawn Thokku - Mini Oothappam	545
Milaga Era Fry - Sesame Chutney	695
Prawn Ghee Roast - Idly Muffin	695
Mangalore Fish Fry - Cucumber Salad	545
Apollo Fish Fry	515
Nethili Kurumilagu	385

STARTERS

TANDOOR - VEG

Parmesan Paneer Tikka	475
Panch Puran Paneer Tikka	450
Kandhari Paneer	450
Hara Bhara Kebab	375
Banarasi Laal Paneer Tikka	450
Zaffrani Kalonji Gobi	375
Malai Paneer Bharwan	465
Adraki Baby Corn	385
Bhutte Ki Seekh	350
Truffle Malai Broccoli	495
Tahini Bharwan Mushroom	385



TANDOOR - NON VEG

Badami Murgh Tikka	495
Nimbu Kaju Murgh Tikka	485
Punjabi Laal Tangri	425
Dhaba Murgh Tikka	485
Ajwaini Macchi Tikka	525
Kalonji Jhinga	695
Achari Tandoori Prawn	695
Dhaniya Wali Macchi	525



CLAYPOT

VEG

Cherry tomato and Mozzarella	375
Marinated cherry tomato – hand rolled buffalo mozzarella – basil pesto drizzle	
Burratta Blast	410
Baby burrata – sundried tomatoes – black olives homemade pelati sauce	
Mushroom and Rucola	375
Spicy wild mushrooms – marinated onions – parmesan – citrusy rucola	
It's all veggie	399
Hand picked exotic vegetables – hand rolled buffalo mozzarella – jalapenos – tomato sauce	
Monks Choice	399
Szechwan tossed vegetables – spring onion kimchi – sriracha mayo	
The white forest	399
Saute Mushrooms – Bechamel – Caramelised onions – jalapenos – Black olives	
Mr Singhs Choice	399
Tandoori paneer – Laccha Pyaz – Mint chutney – coriander methi dust	

NON VEG

Classic Italian pollo	475
Pesto chicken – Sundried Tomatoes – olives – Mozzarella	
Tikka Forno	475
Chicken tikka – Dhaba onions – Achari drizzle – Coriander drizzle	
The Flaming one	475
Brandied chicken – Peri peri marinade – Bhoot jolokia sauce	
Baconery Choice	525
Crispy bacon – Onion – Mushrooms	
Meat Orgasm	575
Grilled chicken – Pulled lamb – Crispy bacon – meatloaf – mozzarella	
Mr Ongs choice	475
Crispy Gojugang chicken – Sesame onions – spring onion – sriracha sauce	



HOMEMADE SOURDOUGH PIZZAS

VEG

Penne Aglio E Olio	415
Spaghetti Ai Funghi	425
Fusilli Arrabiata	415
Penne Primavera	415
Fettuccine Truffle Chilli Butter	445
Creamy Vegetable Lasagne	425



NON VEG

Chicken Bell Pepper Lasagne	525
Penne Pesto Chicken Aglio E Olio	515
Fusilli Chicken Arrabiata	515
Spaghetti Prawn Aglio E Olio	585
Fettuccine Prawn Peperoncino	625
Penne Lamb Goulash With Olives	625



PASTA

MAINS- SERVED WITH 2 SIDES & HOUSE SAUCE

Harissa Paneer Steak	600
Lemon Chilli Tofu Steak	625
Vegetable Patty	565
Grilled Chicken Halves	750
Pesto Chicken Thighs	625
Harissa Chicken Breasts	650
Herb Grilled Chicken Breasts	650
Basil Garlic Prawn	895
Thyme Lemon Grilled Fish	725



Choose Any 2 Sides

Vegetables

Grilled Vegetables
Pesto Mushrooms
Grilled Zucchini
Grilled Peppers
Buttered Vegetables
Smashed Green Peas
Sauteed Greens
Mini Greek Salad
Mini Italian Salad

Starches

Mash Potatoes
Roast Potatoes
Cajun Potato Wedges
Peri Peri Fries
Potato Rosti
Fingerling Potatoes
Parmesan Potato Fries
French Fries
Truffle Fries

Rices /Pasta

Herb Rice
Peri Peri Rice
Creamy Mushroom Rice
Burnt Garlic Rice
Penne Pomodoro
Spaghetti Arrabbiata
Fusilli Formaggi
Buttered Veggie Noodles
Szechwan Corn Rice

MAINS

VEG

Sesame Chilli Mushrooms	325
Paneer Salt And Pepper	385
Crackling American Corn	275
Paneer Hot Basil	385
Lotus Stem Black Bean	345
Hot Pepper Cauliflower	275
Burnt Garlic Mushroom	325
Sesame Crispy Vegetables	325
Sriracha Mushrooms	325
Mathai Paneer	385



NON VEG

Burnt Chilli Chicken	425
Chicken Salt And Pepper	425
Hot Basil Chicken	425
Kaffir Lime Chicken Meatballs	425
Szechuan Chicken Lollipops	395
Lemongrass Chicken Pops	425
Gochujang Crispy Chicken	445
Prawn Chilli Garlic	695
Prawn Sweet Chilli	525
Crispy Prawn Hunan Sauce	525
Hoisin Prawn	525
Fish Black Bean	485
Phuket Fish	485
Sichuan Lamb	550
Lemongrass Chilli Lamb	550



ASIAN

RICE / NOODLES

Wild Mushroom And Chilli	325
Classic Vegetarian Fried Rice	325
Spinach And Corn Fried Rice	325
Burnt Garlic Vegetable Fried Rice	325
Classic Egg Fried Rice	325
Crispy Chicken And Egg Fried Rice Or Noodle	360
Szechwan Chicken Fried Rice	350
Mixed Meat Fried Rice	360
Classic Hakka Noodles (Veg - Chicken - Egg - Mixed Meat)	299 / 350 / 325 / 360
Szechwan Noodles	299
Pad Thai (Veg- Chicken - Egg - Mixed Meat)	299 / 350 / 325 / 360



ASIAN

VEG

Paneer Kadai	345
Punjabi Paneer Butter Masala	355
Dhaba Paneer Tikka Masala	355
Corn Mutter Masala	275
Subzi Kolhapuri	275
Mushroom Chettinad	315
Kaaraikudi Paneer Masala	355
Dal Tadka	250
Subzi Hyderabad	315



NON VEG

Chicken Kheema Masala	400
Patiala Chicken Masala	425
Chicken Makhani	425
Murgh Tikka Masala	425
Kutiya Murgh Salan	415
Chicken Chettinad	445
Goan Fish Curry	485
Andhra Chicken Curry	425
Nellore Fish Curry	485
Kashmiri Rogan Josh	550
Mutton Kaaraikudi Curry	550
Prawn Kadai	735



CURRIES

RICE/PULAO/BIRYANI

Jeera Pulao	225
Peas Pulao	225
Sabzi Pulao	285
Subzi Biryani	385
Murgh Biryani	425
Gosht Biryani	525

INDIAN BREADS

Phulka (3pcs)	75
Naan	95
Roti	75
Butter naan	105
Laccha paratha	105
Cheese naan	135
Chilli garlic naan	125



RICE & BREADS

Caramel Choco Cheese Cake 330

Whipped Cream Cheese, Salted Caramel, Choco Ganache

Berry And Coconut Panna Cotta 260

Candy Floss, Berry Compote, Coconut Soil

Saffron Malpua Cake 275

Pista Rabri, Strawberries

Classic French Vanilla Brulee 260

Shortbread, Apple Compote

Milo Misu 390

Classic Tiramisu With A Milo Twist

Rose Walnut Kulfi 335

Saffron White Chocolate Sauce, Peanut Chikki



DESSERTS