



OUR CELESTIAL MENU,
crafted for evenings that shine

Sushi

ARTFULLY COMPOSED, ELEGANTLY HONED

- ◆

Rainbow maki

FRIED VEGETABLES TEMPURA, PICKLED CUCUMBER,SPICY MAYO AND TANUKI



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₹ 850/-
- ◆

Ume kyu maki

PICKLED PLUM AND CUCUMBER WITH WASABI MAYO, TERIYAKI SAUCE



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₹ 850/-
- ◆

Californian roll

WITH CREAM CHEESE, AVOCADO AND TOGARASHI DUST



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₹ 850/-
- ◆

Shrimp tempura maki

TIGER PRAWN, AVOCADO, TEMPURA FLAKES, MENTAICO SAUCE



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₹ 1150/-
- ◆

Salmon nigiri

SALMON, WASABI, SHIRAGIKU



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₹ 1250/-
- ◆

Maguro nigiri

TUNA, WASABI, SHIRAGIKU



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₹ 1250/-
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Ambassador maki

DEEP-FRIED MAKI, SALMON, UNAGI AND SESAME SEED



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₹ 1250/-



Ⓥ VEGAN ⓖ GLUTEN Ⓢ SEAFOOD ⓗ HEALTHY Ⓝ NUTS Ⓟ PORK/ HAM Ⓣ DAIRY Ⓦ VEGETARIAN Ⓦ NON-VEGETARIAN Ⓢ CHEF'S SIGNATURE

PLEASE APPRISE US OF ANY FOOD ALLERGIES BEFORE CONFIRMING YOUR ORDER.

TO HONOUR THE EXPERIENCE AND SERVICE OFFERED, A 10% SERVICE CHARGE IS RESPECTFULLY INCLUDED, THOUGH ENTIRELY AT YOUR DISCRETION.
GOVERNMENT TAXES AS APPLICABLE

Dim sums

TIMELESS TREASURES WRAPPED IN GRACE, TOUCHED BY STEAM AND SOUL

- ♦

Crunchy iceberg, vegetable dim sum
served with spicy black bean

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₹ 650/-

•♦

Pan fried spicy asparagus with
water chestnut dim sum

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₹ 650/-

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Golden corn and pakchoi dim sum
with chilli oil and fried garlic

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₹ 650/-

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Vegetable shumai

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₹ 650/-

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Shanghai poached vegetable dim sum

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₹ 750/-

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Black gold pan fried vegetable gyoza

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₹ 750/-

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 VEGAN

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 GLUTEN

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 SEAFOOD

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 HEALTHY

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 NUTS

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 PORK/ HAM

D

 DAIRY

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 VEGETARIAN

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 NON-VEGETARIAN

♦

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Dim sums

TIMELESS TREASURES WRAPPED IN GRACE, TOUCHED BY STEAM AND SOUL

•◆ Prawn and ginger hargao ₹ 750/-

•◆ Crispy crackling prawn served with chui chao chilli sauce ₹ 750/-

•◆ Lamb and green onion dim sum ₹ 700/-

•◆ Chicken xiao long bao served with pickled ginger soy vinegar ₹ 700/-

•◆ Chicken and ginger shumai ₹ 700/-

•◆ Cantonese style sizzling pounded chicken served with smoked chilli and pepper sauce ₹ 700/-

 VEGAN  GLUTEN  SEAFOOD  HEALTHY  NUTS  PORK/ HAM  DAIRY  VEGETARIAN  NON-VEGETARIAN  CHEF'S SIGNATURE

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Antipasti - Tapas - Mezzes

FLAVOURS OF THE MEDITERRANEAN COASTLINE

●◆

Water melon and feta salad

₹ 700/-

CHILLED WATERMELON, MALDON SALT, ARUGULA, FETA, BALSAMIC REDUCTION

●◆

Burrata and vine tomatoes

₹ 750/-

FRESH BURRATA CHEESE, VINE TOMATOES, KALAMATA OLIVES, PESTO GENOVESE AND ARUGULA

●◆

Antipasti misto platter

₹ 750/-

A RUSTIC TRIO OF WOOD-ROASTED EGGPLANT, ARTICHOKE HEARTS, AND BELLPEPPERS WITH PARMESAN SHARD AND SLOW-ROASTED VINE TOMATOES

●◆

Mezze platter

₹ 1100/-

CLASSIC HUMMUS, SMOKY BABA GHANOUSH, TABBOULEH AND FALAFEL WITH FRESHLY BAKED PITA

●◆

Falafel slider

₹ 650/-

CHICKPEA PATTIES, JALAPEÑO, HUMMUS, TZATZIKI IN MINI BUNS, SERVED WITH HOUSE SALAD

●◆

Pesto-Grilled Vegetable Panini

₹ 650/-

GRILLED SEASONAL VEGETABLES WITH RED CHEDDAR, PESTO, AND CHERMOULA ON HOUSE-BAKED BREAD, SERVED WITH SALAD GREENS

Antipasti - Tapas - Mezzes

FLAVOURS OF THE MEDITERRANEAN COASTLINE

•♦ *Exotic vegetables burger* ₹ 650/-

CRUNCHY VEGETABLE GALETTE, CARAMELIZED ONION, JALAPENO, HUMMUS SERVED WITH HOUSE SALAD



•♦ *Chicken shawarma burger* ₹ 700/-

CUMIN AND GARLIC RUBBED FREE RANGE CHICKEN COOKED IN OVEN, CARAMELIZED ONION, JALAPENO, HUMMUS SERVED WITH HOUSE SALAD



•♦ *Bruschetta alla Napoletana* ₹ 600/-

TOASTED HOMEMADE SOURDOUGH TOPPED WITH MARINATED CHERRY TOMATOES, BASIL, GARLIC, RED ONION, PARMESAN AND BALSAMIC GLAZE



•♦ *Con pollo bruschetta* ₹ 650/-

GRILLED HOMEMADE BREAD, TOPPED WITH RICOTTA CHEESE, ROASTED CHICKEN AND MUSHROOM



•♦ *Fungi Fritti* ₹ 650/-

CRISPY FOREST MUSHROOMS IN A GOLDEN BATTER, SERVED WITH A SPICED TOMATO EMULSION



•♦ *Di mare frutti* ₹ 1100/-

BATTER AND CRUMBED FRIED MIX SEAFOOD SERVED WITH GARLIC LEMON DIP



(V) VEGAN (G) GLUTEN (S) SEAFOOD (H) HEALTHY (N) NUTS (P) PORK/ HAM (D) DAIRY (V) VEGETARIAN (N) NON-VEGETARIAN (C) CHEF'S SIGNATURE

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GOVERNMENT TAXES AS APPLICABLE

Antipasti - Tapas - Mezzes

FLAVOURS OF THE MEDITERRANEAN COASTLINE

- ◆

Caesar salad

MESCLUN MIX TOSSED IN ANCHOVY DRESSING SERVED WITH GARLIC CROUTONS AND PARMESAN SHAVINGS









₹ 700/-
- ◆

Adana kebab

MINCE LAMB SKEWERED AND COOKED ON CHARCOAL GRILL SERVED ON FLAT BREAD, GARLIC YOGURT AND ROASTED TOMATOES, RED ONIONS AND FRESH CHILLIES









₹ 800/-
- ◆

Lebanese roast chicken

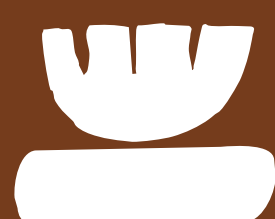
ZATAR AND GARLIC RUBBED FREE RANGE CHICKEN COOKED IN WOOD FIRED OVEN SERVED WITH FLAT BREAD, GARLIC YOGURT AND ROASTED TOMATOES, RED ONIONS AND FRESH CHILLIES







₹ 800/-



Ⓥ VEGAN ⓖ GLUTEN Ⓢ SEAFOOD ⓗ HEALTHY Ⓝ NUTS Ⓟ PORK/ HAM Ⓣ DAIRY Ⓜ VEGETARIAN Ⓜ NON-VEGETARIAN Ⓢ CHEF'S SIGNATURE

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Soups

A WARM PRELUDE TO INDULGENCE, STIRRED WITH ELEGANCE

•♦ *Minestrone ala genovese* ₹ 550/-

A CLASSIC SOUP MADE OF MIXED SEASONAL VEGETABLES, BEANS, PASTA AND PESTO

🌱 G H D N

•♦ *Truffle mushroom cappuccino* ₹ 550/-

CREAMY FOREST MUSHROOM SOUP DUSTED WITH PORCINI POWDER, SCENTED WITH TRUFFLE OIL

🌱 G D ♦

Pasta

AN ODE TO ITALY, TWIRLED WITH FINESSE

•♦ *Build your pasta* ₹ 850/-

CHOOSE YOUR PASTA

Penne 🍷 | *Farfalle* 🍷 | *Spaghetti* 🍷 | *Fettuccine* 🍷 |
Tagliatelle 🍷 | *Pappardelle* 🍷

CHOOSE YOUR SAUCE

Cherry tomatoes and basil 🍷 | *Fresh chillies, garlic and olive oil* 🍷 |
Creamy mushroom 🍷 | *Olive oil and garlic* 🍷 | *Red marinara* 🍷 |
Bolognese 🍷

🌱 VEGAN G GLUTEN S SEAFOOD H HEALTHY N NUTS P PORK/ HAM D DAIRY 🍷 VEGETARIAN 🍷 NON-VEGETARIAN ♦ CHEF'S SIGNATURE

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Chef's Signature Homemade Risotto and Pasta

ARTISAN-CRAFTED CLASSICS, ELEVATED WITH SIGNATURE FLAIR

●◆

Mushroom risotto

₹ 850/-

FOREST MUSHROOM RISOTTO WITH WHITE TRUFFLE ESSENCE
AND AGED PARMESAN CHEESE

●◆

Asparagus risotto

₹ 950/-

ASPARAGUS RISOTTO WITH PARMESAN CHEESE AND HERB CHILLI CRUMBLE

●◆

Seafood risotto

₹ 1100/-

SEAFOOD RISOTTO WITH VINE TOMATOES, SAFFRON

●◆

Mushroom tortellini

₹ 950/-

AGLIO OLIO PEPERONCINO, CHERRY TOMATO & BASIL

●◆

Chicken supreme pappardelle

₹ 1000/-

TENDER CHICKEN TOPPED WITH HERBS SERVED WITH PAPPARDELLE IN RED SAUCE

●◆

Pesto gnocchi burrata

₹ 950/-

OUR POTATO GNOCCHI SERVED WITH PESTO GENOVESE SAUCE
AND A DELICIOUS BURRATA ON TOP

Wood Fired Pizza

OUR SIGNATURE DOUGH IS SLOW FERMENTED USING OUR HOUSE MOTHER YEAST FOR 48 HOURS

•♦ *Neapolitan* ₹ 900/-

HOUSE SPECIAL SAN MARZANO TOMATO SAUCE & BUFFALO MOZZARELLA

•♦ *Margherita* ₹ 900/-

MOZZARELLA & TOMATO, ROASTED CHERRY TOMATO, DRY OREGANO, BASIL LEAVES

•♦ *Garden Vegetable* ₹ 950/-

MOZZARELLA & TOMATO, GRILLED ZUCCHINI, BELL-PEPPER, ONION, ARUGULA

•♦ *Quatro formaggi {Four cheese pizza}* ₹ 1100/-

OUR SIGNATURE FOUR CHEESE PIZZA WITH TRUFFLE ESSENCE

•♦ *Smoked chicken* ₹ 1100/-

MOZZARELLA & TOMATO, SMOKED CHICKEN, JALAPENO, KALAMATA OLIVES, RED ONION

•♦ *Al frutti di mare* ₹ 1300/-

TOMATO SAUCE, MOZZARELLA, CALAMARI, SHRIMPS

•♦ *Spicy Chicken Pepperoni* ₹ 1100/-

SPICY CHICKEN PEPPERONI, TOMATOES, FRESH BASIL AND BOCCONCINI

•♦ *Regina* ₹ 1100/-

MOZZARELLA & TOMATO, PARMA HAM, BURRATA, ARUGULA

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Bar-be-que

ARTFULLY CHARRED, DEEPLY FLAVOURED GRILLCRAFT IN ITS FINEST FORM.

•♦ Vegetarian selection

POMMERY MOZZARELLA BROCCOLI	₹ 650/-
RATATOUILLE & FRESH MOZZARELLA	₹ 650/-
GRILLED TERIYAKI MUSHROOMS	₹ 650/-
CHEDDAR & CHARRED PINEAPPLE	₹ 650/-

•♦ Meats / Poultry and Fresh sea food

CORN FED CHICKEN	₹ 850/-
CHICKEN SATAY	₹ 850/-
JUMBO TIGER PRAWNS	₹ 1250/-
NORTHERN ATLANTIC SALMON	₹ 1250/-
LOBSTER	₹ 3200/-
AUSTRALIAN LAMB CHOPS	₹ 2200/-

•♦ Choice of sauces (choose any one)

LEMON AND CAPER JUS	PEPPER SAUCE
TARRAGON HERB BUTTER	ROSEMARY SAUCE
GRAINY MUSTARD SAUCE	BÉARNAISE
SPICY TOMATO SAUCE	

•♦ Choice of accompaniments (choose any two)

HERB ROAST POTATOES	GARLIC FRIES
GARLIC MASH	SAUTÉED BROCCOLI
CREAMY SPINACH	WILTED KALE
WOOD FIRED OVEN ROASTED FOREST MUSHROOM	CHARRED ASPARAGUS
	HOUSE SALAD

Ⓥ VEGAN ⓖ GLUTEN Ⓢ SEAFOOD ⓗ HEALTHY Ⓝ NUTS Ⓟ PORK/ HAM Ⓣ DAIRY Ⓜ VEGETARIAN Ⓜ NON-VEGETARIAN Ⓢ CHEF'S SIGNATURE

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Street Food Tales from Across Asia

A REFINED TAKE ON THE RHYTHM OF ASIA'S VIBRANT STREETS

APPETIZERS

- ♦

Crispy lotus stem with chilli black bean
and golden garlic crumb

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₹ 700/-

•♦

Crispy corn and baby potato with
smoked garlic and chilli

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₹ 700/-

•♦

Crispy fried forest mushrooms in pixian
preserved chilli paste

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₹ 700/-

•♦

Crispy fried tofu with bell pepper,
fermented chilli and coriander

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₹ 700/-

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VEGAN

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SEAFOOD

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HEALTHY

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PORK/ HAM

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DAIRY

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VEGETARIAN

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NON-VEGETARIAN

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CHEF'S SIGNATURE

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APPETIZERS

- ♦

Crispy prawn, mountain chilli with golden garlic crumb

₹ 1050/-

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- ♦

Steamed basa with crispy yacai and fresh chilli

₹ 850/-

G

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- ♦

Shanghai style new zealand lamb chop with smoked pepper and salt

₹ 1999/-

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- ♦

Chongqing-style Crispy Chicken with smoked pepper and pickled chillies

₹ 850/-

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- ♦

Szechuan-style chicken stir-fried with dry red chilies, cashew and scallion oil

₹ 850/-

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Street Food Tales from Across Asia

A REFINED TAKE ON THE RHYTHM OF ASIA'S VIBRANT STREETS

SOUPS

- ◆ *Hot and sour soup*

₹ 500 / ₹ 550 / ₹ 650/-

VEGETABLE / CHICKEN / SEAFOOD

G
- ◆ *Sweet corn soup*

₹ 500 / ₹ 550 / ₹ 650/-

VEGETABLE / CHICKEN / SEAFOOD

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- ◆ *Traditional lemon coriander*

₹ 500 / ₹ 550 / ₹ 650/-

VEGETABLE / CHICKEN / SEAFOOD

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SIGNATURE WOKS

- ◆ *Stir fried tofu, french bean*

₹ 800/-

WITH BLACK BEAN, PEANUTS, PICKLED RADISH AND MAITAKE MUSHROOM

V G H N
- ◆ *Silken tofu, young green eggplant*

₹ 800/-

IN CLAY POT WITH MOUNTAIN PICKLED CHILLI SAUCE

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- ◆ *Giant lotus roots*

₹900/-

WITH ASPARAGUS IN CHILLI BLACK PEPPER SAUCE

V G D

Street Food Tales from Across Asia

A REFINED TAKE ON THE RHYTHM OF ASIA’S VIBRANT STREETS

SIGNATURE WOKS

- ♦

Wok fried edamame & maldon salt

WITH FRESH CHILLI, TOGARASHI & SINGLE HEAD GARLIC

₹ 900/-

•♦

Wok fried forest mushrooms

WITH ASPARAGUS IN CHILLI BLACK PEPPER SAUCE

₹ 900/-

•♦

Stir fried Chinese greens

WITH GINGER AND SPRING ONION

₹ 800/-

•♦

Black pepper chicken

DICED FRIED CHICKEN TOSSED WITH BELL PEPPER AND FRESH CRUSHED BLACK PEPPER

₹ 900/-

•♦

Kung pao chicken

DICED CHICKEN COOKED IN SWEET AND SPICY SAUCE AND PEANUTS

₹ 900/-

•♦

Clay pot chicken

WITH MINT BASIL, FRESH CHILLI AND GREEN ONION

₹ 1000/-

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VEGAN

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GLUTEN

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SEAFOOD

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HEALTHY

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NUTS

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PORK/ HAM

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DAIRY

VEGETARIAN

NON-VEGETARIAN

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CHEF'S SIGNATURE

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A REFINED TAKE ON THE RHYTHM OF ASIA’S VIBRANT STREETS

SIGNATURE WOKS

- ◆

Stir fried whole pomfret

WITH SINGLE HEAD GARLIC AND GREEN ONION IN TOBANJAN CHILLI SAUCE

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₹ 1100/-
- ◆

Wok fried prawn

WITH SZECHUAN PEPPER CORN, SNOW PEAS IN PIXIAN CHILLI SAUCE

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₹ 1100/-
- ◆

Soya and garlic marinated stir fried lamb

WITH BLACK BEAN

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₹ 750/-
- ◆

Wok fried noodle

WITH SHIMEJI MUSHROOMS, BEAN SPROUT, BLACK MUSHROOM, PAKCHOI AND CHINESE CABBAGE

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₹ 750/-
- ◆

Szechuan noodles

WITH VEGETABLES, GARLIC AND CHIVES

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₹ 750/-
- ◆

Pan fried crispy noodle

VEGETABLE / CHICKEN / SEAFOOD

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₹ 750 / ₹ 800 / ₹ 900/-

Street Food Tales from Across Asia

A REFINED TAKE ON THE RHYTHM OF ASIA’S VIBRANT STREETS

SIGNATURE WOKS

- ♦

Stone pot fried rice

FROM YUNNAN PROVINCE WITH CRISPY POTATO AND YUNNAN PICKLED CHILLI SAUCE

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₹ 900/-

•♦

Fried rice with vegetables and green onions

₹ 700/-

•♦

Chicken and egg fried rice with mushroom

₹ 800/-

•♦

Egg fried rice

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₹ 750/-

•♦

Steamed rice

₹ 675/-

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VEGAN

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GLUTEN

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SEAFOOD

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HEALTHY

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NUTS

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PORK/ HAM

D

DAIRY

VEGETARIAN

NON-VEGETARIAN

+

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Essence of Thailand

A CURATED CANVAS OF SPICE, CITRUS, AND SERENE COMPLEXITY.

SALADS

- ◆

Spicy pomelo salad with roasted coconut

₹ 750/-

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Som tam salad with bird eye chilli sauce and crushed peanut

₹ 650/-

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APPETIZERS

- ◆

Crispy fried tofu, dry chilli and basil sauce

₹ 700/-

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Deep fried stuffed chicken wings served with sweet chilli sauce

₹ 750/-

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SOUPS

- ◆

Tom yum soup

₹ 550 / ₹ 650/-

VEGETABLE / CHICKEN / SEAFOOD
- ◆

Tom kha soup

₹ 550 / ₹ 650/-

VEGETABLE / CHICKEN / SEAFOOD

Essence of Thailand

A CURATED CANVAS OF SPICE, CITRUS, AND SERENE COMPLEXITY.

THAI CURRIES

- ◆ Thai red curry

₹ 695 / ₹ 795 / ₹ 995/-

WITH ASIAN VEGETABLE / CHICKEN / SEAFOOD
- ◆ Thai green curry

₹ 695 / ₹ 795 / ₹ 995/-

WITH ASIAN VEGETABLE / CHICKEN / SEAFOOD
- ◆ Malaysian style lamb massaman curry
with baby potato

₹ 795/-





FROM THE WOK

- ◆ Thai style stir fried asparagus, broccoli
and water chestnut



₹ 745/-

WITH YELLOW BEAN AND CHILLI

 
- ◆ Thai style stir fried vegetables

₹ 745/-

WITH THAI SOY & GARLIC



Essence of Thailand

A CURATED CANVAS OF SPICE, CITRUS, AND SERENE COMPLEXITY.

FROM THE WOK

- ◆

Bangkok style stir fried chicken, dry chilli and cashew nuts

₹ 745/-

- ◆

Crispy fried fish in Thai chilli sauce

₹ 895/-

RICE & NOODLE

- ◆

Phad Thai noodle

₹ 700 / ₹ 775/ ₹ 895/-
- WITH VEGETABLES / CHICKEN / SEAFOOD

- ◆

Jasmine steamed rice

₹ 675/-



 VEGAN  GLUTEN  SEAFOOD  HEALTHY  NUTS  PORK/ HAM  DAIRY  VEGETARIAN  NON-VEGETARIAN  CHEF'S SIGNATURE

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Desserts

A CONSTELLATION OF CONFECTIONS, CRAFTED TO ENCHANT.

•◆

Signature tiramisu

₹ 850/-

WHERE TRADITION MEETS THEATRE AND ART, EACH LUSCIOUS LAYER CRAFTED JUST FOR YOU BEFORE YOUR EYES.

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Chocolate volcano

₹ 850/-

A RICH COCOA CRUST THAT ERUPTS TO REVEAL A MOLTEN HEART OF WARM, FLOWING CHOCOLATE BLISS.

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Infinity chocolate and hazelnut tart

₹ 850/-

70% DARK CHOCOLATE GANACHE AND TURKISH TOASTED HAZELNUT

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Lemon meringue cake

₹ 750/-

WITH BERRY COMPOTE

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Banana toffee

₹ 750/-

CRISP CARAMEL COATED BANANA SERVED WITH FRENCH VANILLA -A MUST TRY DESSERT

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Scoop of indulgence

₹ 650/-

- DOUBLE CHOCOLATE

JAVA PLUM {JAMUN}

FRENCH VANILLA

SAPODILLA {CHIKU}

MOCHA ALMOND

TENDER COCONUT

ALPHONSO

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