

The innovative concept of a modern culinary experience combines the best of convection grilling and charcoal oven cooking techniques, offering a diverse menu of Asian, European, and Indian cuisines.

Our restaurant aims to delight diners with a unique fusion of flavours, incorporating fresh and wholesome ingredients, specialised breads, premium meats, and best-picked vegetables for a guilt-free dining experience.

There are two slots for booking the table:

07:30 pm | 09:15 pm

VEGETARIAN TASTING MENU - For 2 Guests

5500

■ Soup of the day - crispy lavash

145 kcal | 50 gms



■ Grilled haloumi & watermelon salad

319 kcal | 135 gms | Grilled haloumi / watermelon / quinoa pomegranate dressing



■ Suran shikampuri

384 kcal | 115 gms | Elephant foot yam patties / water chestnut / cheese / jalapeno



■ Tulsi paneer tikka

454 kcal | 170 gms | Sweet basil / olives / cottage cheese / coriander / chili



■ Sorbet of the day

54 kcal | 60 gms

■ Mediterranean vegetable brochettes

240 kcal | 125 gms | Zucchini / broccoli / bell pepper / tahini sauce / garlic



■ Tadkewali dal makhani

182 kcal | 250 gms | Black gram / ginger / chili / ghee / Lahori naan



■ Dessert degustation platter

181 kcal | 68 gms

List of Allergens:

Molluscs Eggs Fish Lupin Soya Milk Peanuts Gluten Crustaceans Mustard Nuts Sesame Celery Sulphites

■ Vegetarian ▲ Non-vegetarian

Please inform our associate if you are allergic to any food ingredients.

All prices are in Indian Rupees and subject to applicable Government taxes.

As per the guidelines issued by the Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kals of energy per day. However, the actual calories needed may vary per person.

NON-VEGETARIAN TASTING MENU - For 2 Guests

6500

▲ Soup of the day - crispy lavash

145 kcal | 50 gms



■ Grilled haloumi & watermelon salad

319 kcal | 135 gms | Grilled haloumi / watermelon / quinoa pomegranate dressing



▲ Thai fish in banana leaves

152 kcal | 105 gms | Fish fillet / red curry / lemongrass / Thai ginger / basil / sweet chili sauce



▲ Gosht galouti

487 kcal | 100 gms | Mincemeat / fried onion / mace / cardamom / clove / sheermal



▲ Sorbet of the day

54 kcal | 60 gms

▲ Sri Lankan grill chicken

296 kcal | 140 gms | Tender chicken / Sri Lankan spices / coriander / chili



■ Tadkewali dal makhni

182 kcal | 250 gms | Black gram / ginger / chili / ghee / Lahori naan



▲ Dessert degustation platter

181 kcal | 68 gms

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SMALL GRILL PLATES - VEGETARIAN

-  **Grilled haloumi & watermelon salad**

638 kcal | 270 gms | Grilled haloumi / watermelon / quinoa pomegranate dressing

 

900
-  **Suran shikampuri**

768 kcal | 230 gms | Elephant foot yam patties / water chestnut / cheese / jalapeno

  

1050
-  **Tulsi paneer tikka**

908 kcal | 340 gms | Sweet basil / olives / cottage cheese / coriander / chili

 

1050
-  **Aloo natkhat**

223 kcal | 200 gms | Baby potato / cream / mint / papad

 

900
-  **Lucknowi subz galouti**

493 kcal | 180 gms | Smoked minced vegetables / Indian spices / cheddar cheese / sheermal

  

1050
-  **Bharwan shahi kumbh**

347 kcal | 180 gms | Mushroom / cheddar / green chili / nuts

 

1050
-  **Malai ke phool**

555 kcal | 190 gms | Broccoli florets / cream / cardamom / saffron

 

1050

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SMALL GRILL PLATES - NON-VEGETARIAN

- ▲ **Bhatti ki machli** **1200**
397 kcal | 180 gms | Fish fillet / chili / yoghurt / Indian spices
  
- ▲ **Thai fish in banana leaves** **1200**
304 kcal | 210 gms | Fish fillet / red curry / lemongrass / Thai finger / basil / sweet chili sauce
   
- ▲ **Korean BBQ prawn skewers** **1300**
248 kcal | 180 gms | Gochujang paste / prawns / skewers / spring onion / kimchi
   
- ▲ **Gosht galouti** **1200**
975 kcal | 200 gms | Mincemeat / fried onion / mace / cardamom / clove / sheermal
  
- ▲ **Murgh akhtari** **1200**
877 kcal | 180 gms | Turmeric / fried onion / cashew nut / yoghurt / coriander
  
- ▲ **Harissa spiked chicken** **1200**
768 kcal | 180 gms | Red chili / cumin / coriander / garlic / lemon
 

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MAIN GLOBAL PLATES

All global main plates will be served along with the truffle mash or coconut pilaf.

🇮🇳 Tandoori ricotta cottage cheese steak 1250

506 kcal | 220 gms | Cottage cheese marinated in traditional spices, grilled to perfection with a smoky charred exterior.

A balance of savoury, sweet, and umami flavours in every bite.



🇮🇳 Mediterranean vegetable brochettes 1250

498 kcal | 250 gms | Seasonal vegetables seared to perfection on the griddle, coated with a tahini sauce infused with garlic



🇮🇳 Sri Lankan grill chicken 1300

595 kcal | 280 gms | Tender, succulent chicken marinated in traditional Sri Lankan spices, grilled to perfection, served with a rich and zesty coconut rice



🇮🇳 Caribbean jerk prawns 1350

412 kcal | 250 gms | Succulent prawns marinated in jerk spice blend with a smoky and fiery kick, served along with the coconut pilaf



🇮🇳 Thai lamb chops with red curry 1350

786 kcal | 290 gms | New Zealand lamb chops marinated in a blend of Asian spices and herbs, infused with the captivating flavours of aromatic red curry



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MAIN INDIAN PLATES

All Indian main plates will be served along with the Lahori naan or olive chili parathas.

🟢 Paneer makhana mirch 1100

556 kcal | 400 gms | Creaminess of Indian cottage cheese with the delightful crunch of makhana, all enveloped in a vibrant tomato chili-infused sauce



🟢 Vilayati subz hara masala 1100

228 kcal | 400 gms | Assortment of garden-fresh English vegetables for this creation. A combination cooked in the rich herb-flavoured creamy curry.



🟢 Tadke wali dal makhani 1050

365 kcal | 500 gms | A harmonious fusion of velvety black lentils and an aromatic tadka, melt-in-your-mouth consistency, allowing their natural flavours to intensify



🔺 Dum ka murgh 1200

725 kcal | 400 gms | Our signature dum ka murgh, a dish inspired by the rich heritage. Succulent chicken morsels slow-cooked in earthenware, this promises a symphony of flavours and textures.



🔺 Raan 2300

1050 kcal | 600 gms | Premium leg of lamb marinated with a secret blend of spices, slow-roasted in a tandoor for unparalleled tenderness, served with freshly-baked naan



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RICE

- | | |
|--|-----|
| ■ Jeera
303 kcal
 | 500 |
| ■ Coconut pilaf
604 kcal
  | 650 |

BREADS

- | | |
|---|-----|
| ■ Lahori naan
440 kcal
  | 250 |
| ■ Olive chili garlic paratha
339 kcal
  | 250 |
| ■ Lachha paratha
  | 225 |

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DESSERT

- 🟢 **Flambé cheese chocolate brownie** **750**
363 kcal | 136 gms | Caramel vanilla ganache, mousse, bourbon sauce
🌾 🥛 🥥 🍊
- 🟢 **Strawberry mousse** **650**
824 kcal | 113 gms | Ginger crumble, basil ice cream, strawberry coulis
🥛 🌾 🥥
- 🟢 **7-layer Zeus parfait** **650**
890 kcal | 180 gms | Caramel crème, milk cocoa praline discs, hazelnut dacquoise, nougat, caramel vanilla ganache, mousse, bourbon sauce
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HOMEMADE ICE CREAM

600

- Gulkandi paan
64.3 kcal | 120 gms



- Filter coffee
177 kcal | 120 gms



- Jaggery & coconut
218 kcal | 120 gms



- Special seasonal fruit
192 kcal | 120 gms



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BEVERAGE MENU

MOCKTAILS

500

Jungle cooler

336 kcal | Juices of pineapple, orange, and peach blended with coconut milk

Virgin colada

552 kcal | A tropical drink made from coconut cream or coconut milk and pineapple juice

Mint delight

245 kcal | A mix of apple and cranberry juice, flavoured with mint and freshly-chopped fruits

Lemongrass and ginger cooler

98.4 kcal | A fresh blend of home-grown lemongrass and ginger

Virgin mojito

226 kcal | A refreshing mixture of Demerara, fresh mint, lemon chunks, and top-up with soda

Masala sensation

636 kcal | A zesty combination of freshly-muddled mint, lemon juice, rock salt, and top-up with cola

Fatal attraction

660 kcal | A perfect chemistry of lychees, curacao, lime, and orange

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SELECTION OF COCKTAILS

690

Sangria

A fresh blend of Cointreau, red wine, orange juice, chopped fresh lemon, apples, and orange

Long island iced tea

A mix of four white spirits, Cointreau, lemon juice, and sugar syrup topped with cola

Whisky sour

A very famous classic cocktail made with whiskey, lemon juice, and a spoon of sugar, and optional egg white

Bloody Mary

A cocktail representing vodka, tomato juice, spiced with Worcestershire sauce, tabasco sauce, salt, black pepper, and lemon juice

Hot toddy

A warm cocktail of dark rum and whole spices with a hint of honey

Cosmopolitan

Vodka with a hint of citrus liqueur, juices of cranberry and lemon shaken together with sugar syrup

Mojito

White rum with a refreshing mixture of fresh mint, lemon chunks, sugar, and top-up with soda

Daiquiri

A simple innovation from white rum, citrus juice, and sugar or other sweetener served frozen or shaken

Margarita

Tequila with citrus liqueur, fresh lime juice, and sugar syrup served in a salt-frosted rimmed glass

Lemongrass martini

Citrus-infused vodka, shaken with fresh home-grown lemongrass, lemon juice, and sugar syrup

BEER

Kingfisher Ultra	540
Corona	600
Hoegaarden	600
Heineken	570
Kingfisher Premium	480

WHISKY

Royal Salute	4098
Chivas 18 Years	2280
Chivas 12 Years	840
Hibiki	1920
Toki	1080
Johnnie Walker Black Label	840
Johnnie Walker Red Label	600
Teacher's Highland Cream	540
Teacher's 50	510

SINGLE MALT WHISKY

Aberlour 18 Years	3852
Glenlivet 18 Years	2800
Glenlivet 15 Years	2025
Glenfiddich 18 Yearss	2760
Glenfiddich 15 Years	1920
Paul John	840
Amrut Fusion	810

RUM

Bacardi White	540
Old Monk	420

VODKA

Ciroc	1020
Grey Goose	1020
Absolut	660
Ketel One	480
Smirnoff	420

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Monkey 47	2200
Hendrick's	1500
Tanqueray	720
Bombay Sapphire	720

COGNAC

Hennessy VSOP	1800
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TEQUILA

Camino Gold	696
Don Angel	600

CHAMPAGNE & SPARKLING WINES

G.H. Mumm	26322
Zonin Prosecco Brut	6000
Sula Brut	4500

RED WINES

Framingham Marlborough	11400
Marchesi Di Barolo	10800
Nipozzano Riserva, Chianti Rufina	7800
Renieri Rosso	7200
Nederburg Shiraz	5700
Montepulciano D Abruzzo	5400
Jacob's Creek Cabernet Shiraz	5245
Mateus Rose	4800
Sula Satori Merlot	3300

WHITE WINES

Albert Bichot Chablis	7200
Villa Maria Sauvignon Blanc	4800
Two Oceans Chardonnay	4500
Sula Chenin Blanc	3300
Sula Sauvignon Blanc	3300
Indian wines by glass (Red/White)	800

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Service of alcohol is permitted only to those who are above 25 years of age.
Our standard measure is 30 ml.*