

M.I.T.R.O.N

AT GEORGE



Lorem ipsum

MONICA'S SOUP & SALAD BAR

SINGAPORE LAKSA SOUP ★

295 / 330 / 395

VEG/CHICKEN/PRAWNS

A semi thick Singaporean flavoured coconut broth with a hint of fresh lime and a mint garnish

TOMATO SHORBA J V

299

Coriander flavoured soup with dhokla

JAPANESE MISO SOUP

295 / 330 / 395

SILKEN TOFU/CHICKEN/PRAWNS

Traditional Japanese clear soup flavoured with dashi stock, kikkoman soy, Miso paste & wakame

TOM YUM V

329

Hot and sour Thai soup with coriander foam

ADD ONS: CHICKEN/PRAWNS 100/150

CAPRESE J V

349

Balsamic vinegar, poached tomatoes, buffalo mozzarella with rocket leaves

CAESAR SALAD V

329

Fresh leaves & herbed croutons dressed in our homemade Caesar dressing, garnished with parmesan shavings

MIX LEAVES SALAD J V

349

Lollo rosso, romaine and iceberg lettuce with beans, cherry tomatoes, artichokes, black olives, mascarpone with choice of dressing - vinaigrette or mayonnaise

SOM TAM

395

A traditional Thai salad made with shredded green papaya and carrot together in a spicy nam jim dressing garnished with a sprinkle of crushed peanuts

WATERMELON CARPACCIO V

329

Watermelon, feta cheese, pine nuts & balsamic reduction

ORGANIC QUINOA SALAD V ★

399

Quinoa with avocado, walnuts with a honey mustard dressing

SMOKED CHICKEN KALE SALAD V

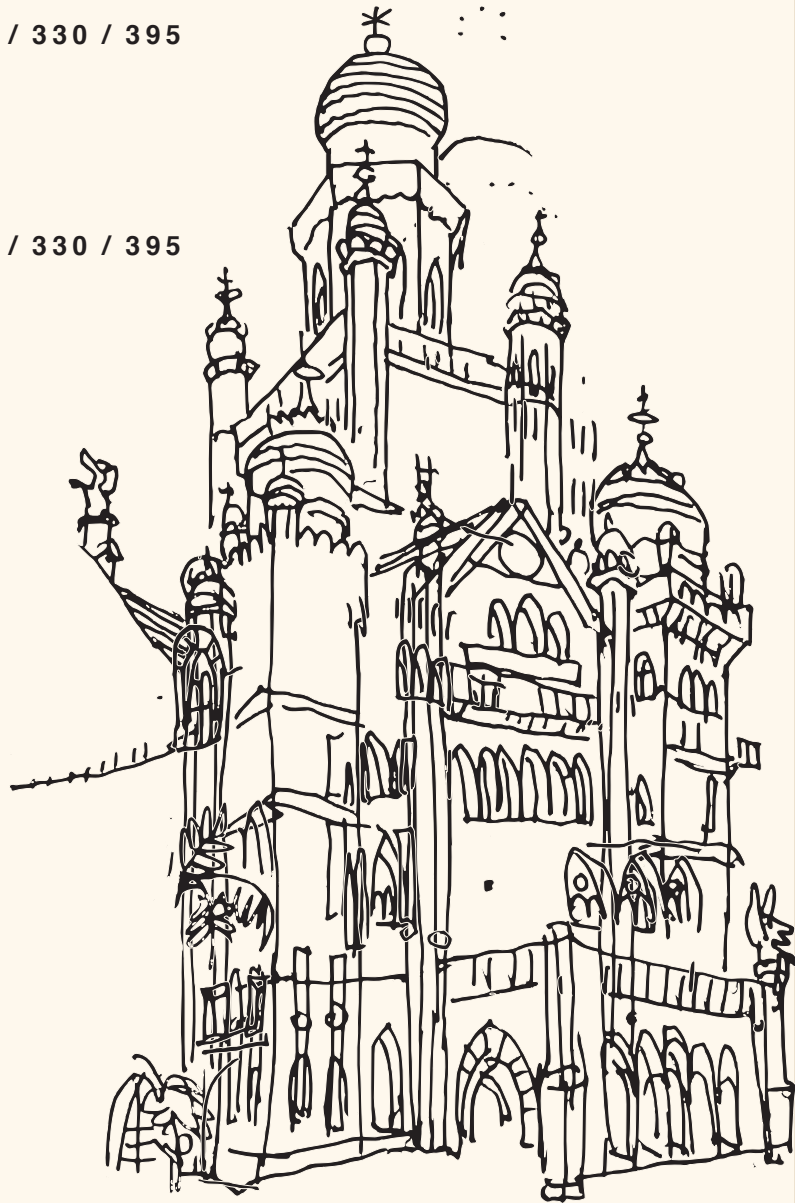
399

Garnished with pumpkin seeds, tossed in a homemade dressing

YAM THALE V

599

Prawns, fish, squid tossed in a Thai dressing with edamame, avocado and mascarpone cheese



HEALTHY VEGAN J JAIN ★ CHEF'S RECOMMENDATIONS

ADD ONS: CHICKEN/PRAWNS/BACON 100/150/130

*NOTE: Can be served in the above options

All prices are in Indian rupees, exclusive of government taxes. We levy 10% service charge. Please advise the server should you be allergic to any ingredient/dietary restriction

BREAD TALK

Serving time 12 pm to 7 pm

SANDWICHES

PEANUT BUTTER JAM SANDWICH 319
(Kids friendly) Peanut butter, mix fruit jam, multigrain bread
Served with french fries

OPEN PANINI SANDWICH VEG \ CHICKEN 349 / 379
Gluten-free panini bread sandwich, rubbed hummus,
served with potato wedges

ASSORTED MUSHROOM SANDWICH 349
Romaine lettuce, multigrain bread, pesto, mascarpone
cheese, served with fries

CHUNKY TUNA BOILED EGG SANDWICH 549
Multigrain bread, iceberg lettuce, tinned tuna, boiled egg,
served with potato wedges

BURGERS

Choose your bread Regular \ Gluten-free

SMOKED VEGETABLE BURGER 349
Assorted smoked vegetables, tomato, gherkins,
caramelised onion, served with coleslaw and fries.

CHICKEN MASCARPONE BURGER 379
Chicken patty, iceberg tomato, gherkins, caramelised
onion, served with coleslaw and french fries.

LAMB MINT FETA BURGER 399
Lamb minced patty, endive lettuce, tomato, gherkins,
caramelised onion, served with coleslaw and fries.

OATMEAL CHICKEN BURGER 429
Spicy chicken, ice berg, lettuce, tomato, gherkins,
caramelised, onion, grated cheese, served with
coleslaw & potato wedges.

BAR NIBBLES

TABLE SIDE GUACAMOLE 499
Fresh Guacamole Dip made on the table live & served with
corn tortillas.

NUTTY CHAAT 499
Roasted Masala Peanuts, Aloo Wada, Nylon Sev,
Cheddar Froth.

TRUFFLE POPCORN 399
Cheese powder dusted & Truffle oil infused popcorn
with burnt garlic and spring onion.

CHEESE PLATTER 699
Assorted Cheese, Olives, Pickled Vegetable
& Red Pepper Hummus.



HEALTHY VEGAN J JAIN ★ CHEF'S RECOMMENDATIONS

*NOTE: Can be served in the above options

All prices are in Indian rupees, exclusive of government taxes. We levy 10% service charge. Please advise the server should you be allergic to any ingredient/dietary restriction

ANTIPASTI-VEG:-

TURNIP CAKE

A CAKE STUFFED WITH CARROT, CELERY, DAIKON AND TURNIP, TOPPED WITH KIM YUM SAUCE

ASIAN BBQ COTTAGE CHEESE ★ J

CUBES OF COTTAGE CHEESE DEEP FRIED AND TOSSED IN BARBEQUE SAUCE

HUNAN STYLE SILKEN TOFU ★

SOFT SILKEN BEANCUD TOSSED WITH FRESH CHILI, MUSHROOM AND DRY RED CHILI SEARED IN THAI CHILI PASTE SEASONING AND DOUSED IN SOY SAUCE AND WINE

JAPANESE EDAMAME J

WHOLE FRESH EDAMAME STEAMED AND SERVED EITHER SALTED / SPICY

THAI LOTUS ROOT

LOTUS ROOT TOSSED IN BARBEQUE SAUCE WITH DEVIL'S CHILI AND SERVED WITH AVOCADO CREAM

CLASSIC PANEER CHILLY J

CUBES OF COTTAGE CHEESE DEEP FRIED AND TOSSED WITH BELL PEPPERS IN GINGER GARLIC SOY SAUCE AND FRESH RED CHILIES, FLAVOURED IN HOMEMADE CHILI PASTE AND WINE

CHILLY TOFU WRAP J

SHREDDED TOFU WITH BELL PEPPER AND ONION TOSSED IN A CHILLY SAUCE ALONG WITH ZA'ATAR MAYO AND WRAPPED IN A TORTILLA SHEET.

BLACK PEPPER MUSHROOM

DEEP FRIED BUTTON MUSHROOMS TOSSED IN A SEASONING OF SALT, PEPPER AND WINE.

REFRIED BEAN NACHOS -VEG\CHICKEN

REFRIED BEANS,CHEESE,CHEESE SAUCE,JALAPENO, DEVIL GARNISH SERVED WITH OUR SOUR CREAM, TOMATO SALSA AND GUACAMOLE

CORN CHEESE POPPERS

FRIED CORN POPPERS WITH SPICY THECHA MAYO

SHROOMS CASALINGA

MUSHROOMS TOSSED IN CHILLI & CHEESE SAUCE

ORIENTAL PEPPER PANEER

TEMPURA FRIED PANEER WOK TOSSED IN PEPPER CHILLI SAUCE

EDAMAME-PEAS HUMMUS

SERVED WITH HERBED PITA AND PICKLED VEGETABLE

MUSHROOM GALAWAT

LUCKNOW STYLE GALOUTI KEBAB WITH YELLOW CHILLI YOGHURT AND MINI NAAN

CORN KERNELS

WOK TOSSED CRISPY CORN WITH CRACKLING SPINACH

M.I.T.R.O.N TRIANGLES

CORN,SPINACH AND CHEESE CRESCENT SAMOSA SERVED WITH SPICY HARISSA MAYO

ANTIPASTI- NON VEG:-

495 **TABASAKE CHICKEN ★** 595

CHICKEN SAUTÉED IN TOBASCO SAUCE WITH DEVIL'S CHILI, SESAME OIL AND WINE FLAVOURED WITH TOGARASHI POWDER

495 **CHILLY CHICKEN WRAP** 499

SHREDDED CHICKEN WITH BELL PEPPER AND ONION TOSSED IN A CHILLY SAUCE ALONG WITH ZA'ATAR MAYO AND WRAPPED IN A TORTILLA SHEET

510 **TIGER CHILLY CHICKEN ★** 545

PAN SEARED CHICKEN WITH BELL PEPPERS AND EYE BIRD CHILI TOSSED IN TOBASCO AND OYSTER SAUCE FINISHED WITH WINE

495 **MOUNTAIN BAY TIGER PRAWNS** 795

MOUNTAIN BAY PRAWNS WITH WATER CHESTNUT, PORTOBELLO AND OYSTER MUSHROOM

499 **CLASSIC CHILLY CHICKEN** 545

SLICES OF CHICKEN DEEP FRIED AND TOSSED WITH BELL PEPPERS, GINGER, GARLIC AND FRESH RED CHILLI IN A HOMEMADE CHILLY PASTE AND SOY SAUCE FINISHED WITH WINE

495 **JAVA CHICKEN LOLLYPOP** 595

CHICKEN WITH BONE DEEP FRIED AND TOSSED IN OUR CHEF'S SELECTION OF CHILLI PASTE KIM YAM SAUCE FLAVOURED WITH HP AND SOY SAUCE

410 **ROCK SHRIMP TEMPURA** 695

DEEP FRIED TEMPURA PRAWNS SERVED WITH AN DRESSING,WASABI MAYO

485 **BURNT GARLIC SHRIMP WITH DRY CHILLIES** 695

CRISPY FRIED TEMPURA PRAWNS TOSSED IN BURNT DRY CHILLI & WINE FLAVOURED WITH JAPANESE SPICE

399 / **ANDE KA PHANDA** 399

SMASHED EGGS TOSSED IN A PHANDA MASALA SERVED WITH BUTTER GARLIC PAV

349 **INDO-ASIAN CHICKEN POPCORN** 399

CHICKEN POPPERS WITH SPICED MAYO

399 **FAJITA QUESADILLA** 449

PAN SEARED CHICKEN QUESADILLAS WITH TOMATO SALSA

399 **HONEY MUSTARD WINGS** 399

SPICED CHICKEN WINGS TOSSED IN A ORIENTAL HONEY MUSTARD SAUCE

429 **FISH N DIPS** 429

PERI PERI DUSTED FRIED FISH WITH CHILLI TARTARE DIP

399 **CHARMOULA FISH** 429

CHARMOULA MARINATED AND GRILLED FISH CHUNKS WITH ONION RINGS AND HARISSA MAYO

379 **LAMB CUTLET** 469

LAMB CUTLET WITH ZATAR PITA AND TZATZIKI

369 **CILANTRO PRAWNS** 499

PAN TOSSED PRAWNS WITH POACHED EGG & ROUILLE

HEALTHY VEGAN J JAIN ★ CHEF'S RECOMMENDATIONS

*NOTE: Can be served in the above options

All prices are in Indian rupees, exclusive of government taxes. We levy 10% service charge. Please advise the server should you be allergic to any ingredient/dietary restriction

KEBABS

JOEY'S ITALIAN TOUCH

PIZZAS \ FLATBREADS

Choose your own pizza or flatbread

CONVERT YOUR PIZZA TO A FLATBREAD AT JUST INR 20

| | | | |
|--|-----|--|--|
| CHEERY ALOO | 319 | | |
| Achari marinated baby potato with khichiya papad, chutney and kachumber | | | |
| CENTRAL KE DAHI KEBAB | 319 | | |
| Fried dahi ke kebab with mint & tamarind chutney | | | |
| BHARWAN KHUMB | 399 | | |
| Tandoori stuffed mushrooms with curry sauce | | | |
| HEALTHY VEG. SEEKH KEBAB | 399 | | |
| Veg. seekh kebab tossed in creamy saffron | | | |
| PANEER CHIMICHURRI | 419 | | |
| Cheese stuffed paneer kebab with chutney | | | |
| PANEER CC | 419 | | |
| Spicy stuffed paneer with capsicum and carrot | | | |
| CHONQING CHICKEN | 449 | | |
| Spicy chicken kebab with carrot and capsicum | | | |
| DIJON CHARMOULA CHICKEN | 449 | | |
| Charcoal grilled chicken with homemade dip | | | |
| CHILLI CHEESE MURGH KEBAB | 449 | | |
| Cheese and chilli stuffed silken chicken kebab | | | |
| KUKDU KOO KOO | 449 | | |
| Nilgiri charcoal chicken tikka | | | |
| MURGH MAKHMALI KEBAB | 449 | | |
| Soft malai chicken kebab cheese sauce and chutney | | | |
| MULTANI SEEKH KEBAB | 499 | | |
| Flavoured chicken seekh kebab with dip | | | |
| HARISSA FISH KEBAB | 479 | | |
| Roasted harissa marinated fish with side salad & dip | | | |
| YELLOW CHILLI FISH TIKKA | 479 | | |
| Pili mirch marinated fish tikka with chutney | | | |
| LASOONI PRAWNS | 499 | | |
| Garlic marinated prawns with beetroot onion & chutney | | | |
| ANGARI JHINGA | 499 | | |
| Chilli & cream marinated prawns with coconut curry sauce | | | |
| CHANDNI BROCCOLI | 399 | | |
| Charcoal marinated broccoli tikka with dusted chandni vark | | | |
| GALOUTI KEBAB | 499 | | |
| Mutton gaouti kebab with varki paratha | | | |
| MARGHERITA | 449 | | |
| Tomato sauce mozzarella and fresh basil | | | |
| THE FEAST | 479 | | |
| Tomato base, pesto marinated assorted vegetables and mozzarella | | | |
| PRIMAVERA | 479 | | |
| Tomato base, pesto roasted zucchini, bell peppers, aubergine, mozzarella | | | |
| QUATTRO FORMAGGI | 499 | | |
| Tomato & barbecue sauce, fresh mozzarella, parmesan, yellow cheddar, goat cheese and arugula | | | |
| MUSHROOM TRUFFLE OIL | 499 | | |
| Tomato base, mushrooms, truffle oil, goat cheese, mozzarella | | | |
| INDIAN TREAT | 499 | | |
| Homemade sauce, paneer tikka, fried onion, coriander | | | |
| CHARCOAL CHICKEN | 529 | | |
| Homemade sauce, chicken tikka, fried onion, coriander | | | |
| SMOKED CHICKEN ARTICHOKE | 549 | | |
| Tomato sauce, smoked chicken, artichokes, jalapeno, mozzarella | | | |
| CAJUN CHICKEN WITH SAUSAGES | 549 | | |
| Spicy sauce, chicken sausages, mozzarella | | | |
| GODDAMN LAMB | 579 | | |
| Barbeque sauce, lamb kheema, mozzarella | | | |
| SEA SIDE SEAFOOD | 599 | | |
| Margherita base, fish, prawns, squid, mozzarella | | | |
| CHICKEN PEPPERONI PIZZA | 649 | | |
| Home made smoked BBQ sauce, mozzarella, buffalo mozzarella and chicken pepperoni slice. | | | |
| ADD ONS: ASSORTED VEG.\GRILLED CHICKEN 80\100 | | | |

 HEALTHY
  VEGAN
  JAIN
  CHEF'S RECOMMENDATIONS

*NOTE: Can be served in the above options

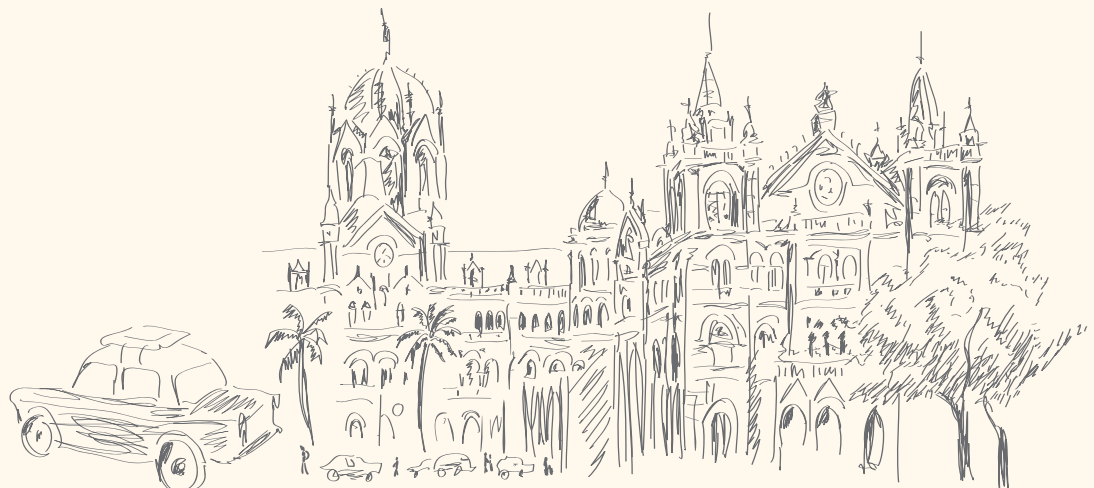
All prices are in Indian rupees, exclusive of government taxes. we levy 10% service charge. please advise the server should you be allergic to any ingredient/dietary restriction

PASTAS

- PENNE POMODORO** **J** 4 4 9
Tomato sauce, garlic, bell peppers
- PENNE ALFREDO** **J** 4 4 9
Bechamel with mushrooms
- PENNE PAPARIKA** **J** 4 4 9
Creamy paprika sauce with zucchini and olives
- PENNE MAMA ROSA** **J** 4 4 9
Creamy tomato with roasted broccoli
- PASTA DUET TOMATO-PESTO** 4 7 9
Penne in tomato pesto sauce with zucchini and parmesan shaving
- MAC N CHEESE** **J** **★** 4 9 9
Creamy macaroni and cheese, with yellow cheddar and truffle oil
- SPAGHETTI AGLIO OLIO PEPERONCINO** 4 4 9
Spaghetti with olive and capers
- SPAGHETTI AL PESTO** **★** 4 7 9
Creamy basil pesto with sun dried tomato and arugula salad
- TRUFFLE SPAGHETTI** 6 9 9
Spaghetti with fresh black truffle in creamy mascarpone and chives
- PISTACHIO SPAGHETTI & BURATTA** 5 9 9
Basil pesto spaghetti tossed with pistachio and topped up with buratta.
- PENNE ALLA ROMANA** 4 9 9
Creamy penne with porcini, button mushrooms & chicken
- FETTUCINE AGNELLO** 5 2 9
Bolognese lamb mince, hearty tomato sauce & herbs
- PASTA RICH TOMATO** 5 6 9
Tuna, dill, capers and rich tomato sauce
- SPAGHETTI CARBONARA** 4 9 9
Rich creamy carbonara with crispy bacon bites

RISOTTO

- BUFFALO MOZZARELLA RISOTTO** **J** 4 4 9
Buffalo mozzarella, sundried-tomato
- FOUR MUSHROOM RISOTTO** **★** 4 6 9
Four mushroom with truffle oil and goat cheese
- CREAMY RISOTTO - VEG. / CHICKEN** **J** 4 4 9 / 4 9 9
Reach creamy risotto with onion fritters
- PORCINI RISOTTO** 5 2 9
Creamy porcini mushroom risotto with chicken
- THECHA RISOTTO** **J** **★** **VEG. / CHICKEN / SEAFOOD** 4 2 9 / 4 9 9 / 5 4 9
Spicy arborio rice and mascarpone cheese and potato fritters





HEALTHY **VEGAN** **J** **JAIN** **★** **CHEF'S RECOMMENDATIONS**

*NOTE: Can be served in the above options

All prices are in indian rupees, exclusive of government taxes. we levy 10% service charge. please advise the server should you be allergic to any ingredient/dietary restriction











OPEN FACED BAOS

(A type of lotus leaf bun from Fuzhou region of china, also known as gua bao. Topped with vegetables, meat or seafood finished with spicy mayo & pickle beetroot & lettuce)

| | |
|--|-----|
| EDAMAME CHICKPEAS  | 399 |
| KATSU COTTAGE CHEESE  | 410 |
| TEMPURA PRAWNS | 510 |
| KATSU CHICKEN | 450 |
| THAI MUSHROOM BAO | 520 |

JAPANESE SUSHI

4 / 8 pcs

| | |
|--|-----------|
| CALIFORNIA ROLL VEG   Sushi rice, avocado & cucumber wrapped in nori sheet | 415 / 799 |
| CREAM CHEESE & AVOCADO ROLL  avocado & philadelphia cream cheese wrapped in nori sheet | 499 / 890 |
| CRISPY VEG MAKI ROLL  Fried tempura wrapped in nori, topped with namjin dressing, tempura flakes and dehydrated spinach | 485 / 785 |
| SPICY SHIITAKE ROLL Sushi rice, shiitake, cream cheese wrapped in nori sheet from japanese sichimi powder and spicy mayo mayonaise | 495 / 815 |
| SPICY AVOCADO ROLL  Uramaki roll with avocado, spicy tare mayo and togarashi powder | 499 / 890 |
| ASPARAGUS TEMPURA ROLL    Sushi rice, fried tempura, asparagus and cream cheese wrapped in nori sheet | 585 / 950 |
| CALIFORNIA ROLL NON-VEG Sushi rice, crabstick & avocado wrapped in nori sheet & topped with flying fish caviar | 570 / 950 |
| SPICY TUNA ROLL  Sushi rice, tuna, jalapeno & cucumber wrapped in nori sheet topped with japanese shichimi powder | 585 / 899 |
| SPICY EBI TEMPURA Sushi rice, fried tempura & ebi wrapped in nori sheet topped with japanese sichimi powder and kimchi mayo | 550 / 985 |
| PHILADELPHIA SALMON ROLL Sushi rice, salmon, avocado & cream cheese wrapped on nori sheet topped with avocado slice | 999 |
| CARBON BLACK TRUFFLE ROLL (8PCS)  Crabstick, avocado, cream cheese & cucumber wrapped in its black rice and served as an uramaki roll | 1050 |
| MITRON SIGNATURE NON-VEG ROLL (8PCS) Hamachi, maguro, avocado, kappa & mango wrapped in it's pink rice and served as an uramaki roll | 999 |

 HEALTHY  VEGAN  JAIN  CHEF'S RECOMMENDATIONS

*NOTE: Can be served in the above options

All prices are in indian rupees, exclusive of government taxes. we levy 10% service charge. please advise the server should you be allergic to any ingredient/dietary restriction



SUSHI PLATTER

MATRIX VEG / NON-VEG

Chef's choice of assorted roll 16 pcs & assorted nigri 5 pcs

1995 / 2295

NIGIRI TREE VEG (12 PCS)

Avocado / asparagus on top of small pod of rice balls.

1499

NIGRI TREE (12 PCS)

Chef special nigiri platter of tako, uni, sake, maguro, hotate, unagi, ama, ebi, hamachi

1599

SUSHI BOAT VEG / NON-VEG ★

Chef's choice of assorted roll 16 pcs , assorted nigri 9 pcs & 4 pcs of sashimi

2299 / 2499

CARPACCIO

AVOCADO CARPACCIO 🌱

Sliced thin avocado, dehydrate garlic, fujiko, fresh jalapeno slice, pickle garlic, edamame truffle oil and yuzu soy dressing

750

SALMON CARPACCIO

Thin slice salmon, dehydrate garlic, fujiko, edamame, served with soy onion dressing

850

HAMACHI CARPACCIO

Slice thin hamachi served with ponzu and soy dressing

1050

DIMSOMS VEG

EDAMAME TRUFFLE DUMPLING ★ J

Truffle & edamame paste wrapped in transparent dough

599

MOCK MEAT POACHED PEKING DUMPLING J

Mock meat & straw mushroom tossed in japanese spice wine & sesame oil wrapped in transparent dough served with peking sauce

550

CRYSTAL VEG DUMPLING

Carrot, celery, water chestnuts, black fungus & corn wrapped in transparent dough

495

ROASTED CORN & CHESTNUT 🌱

Beetroot infused wrappers stuffed with asparagus, corn & water chestnut in chilli, celery & spring onion

485

PHILADELPHIA WILD MUSHROOM DUMPLING

Oyster, shittake, fungus and truffle mushroom marinated in rich cream chesse, truffle oil and seasoning wrapped on crystal sheet

450

CRISPY CHEUNG FUN VEG 🌱

Vegetables wrapped in crunchy rice flour sheet served with spicy cantonese soy sauce

495

VEG GYOZA J

Water chestnuts, celery, lotus root & american corn wrapped in gyoza skin

495



HEALTHY



VEGAN



JAIN



CHEF'S RECOMMENDATIONS

*NOTE: Can be served in the above options

All prices are in indian rupees, exclusive of government taxes. we levy 10% service charge. please advise the server should you be allergic to any ingredient/dietary restriction



DIMSOMS NON-VEG

CANTONESE CHICKEN DUMPLING ★

Traditional chinese dumpling stuffed with seasoned chicken served with cantonese sauce

550

CRISPY CHEUNG FUN NON-VEG

Minced chicken wrapped in crunchy rice flour sheet served with spicy cantonese soy sauce

570

CHICKEN GYOZA

Minced chicken & crispy garlic wrapped in gyoza skin tossed in smoked barbeque sauce

550

PRAWN & CHICKEN SUI MAI ★

Chinese steamed dumplings with prawns ,chicken filling, enclosed with wonton wrappers

585

PRAWN N CHIVES DIMSUM

Minced prawn marinated in chives, saseme oil & seasoning wrapped in transparent dough.

585

CHICKEN & PRAWNS PEKING POACHED

Minced chicken & prawn marinated in sasemeoil, japanese spice, fresh chilly, wrapped in transparent dough. Serv in homemade umami sauce.

595

STEAMED PRAWNS SPINACH ROLL

Minced seafood marinated in sallot onion black pepper, black bean ,fresh red chilly and rolled in chinese cabbage leaf.

595



HEALTHY VEGAN J JAIN ★ CHEF'S RECOMMENDATIONS

*NOTE: Can be served in the above options

All prices are in indian rupees, exclusive of government taxes. we levy 10% service charge. please advise the server should you be allergic to any ingredient/dietary restriction

MAINS

BEACH FONDUE

Pav bhaji fondue with butter garlic pav

SPICY HOT POT VEGETABLE

A hot pot of exotic vegetables tossed in chopped ginger garlic, kikkoman soy, sake and fresh red chillies

KUKKAD DUM BIRYANI

Chickern drum-stick biryani with onions and raita

LASAGNE - VEG/MUSHROOM/CHICKEN/LAMB

Three layered lasagna with gratinated cheese

MAPO TOFU WITH EDAMAME

Soft silken tofu stirred with edamame beans flavoured with gochujang and soy sauce

COTTAGE CHEESE IN CHILLY BLACK BEAN SAUCE

Shallow fried cottage cheese tossed in black bean red chilli sauce flavoured with chopped ginger garlic, soy sauce and cooking wine

EXOTIC VEGETABLES IN TERIYAKI SAUCE

Exotic vegetables diced and tossed in teriyaki sauce flavoured with chopped ginger garlic, eye bird chilli in soy sauce and finished with wine

MITRON FIRE BOWL - VEG/CHICKEN/SEAFOOD

Layer of rice & noodles with gravy

KADHAI MASALA - VEG/PANEER/CHICKEN

Famous kadhai masala with Indian breads

DABAKE DUM BIRYANI VEG

Rice flavored with fragrant spices and layered with vegetables served with raita

TIKKA MASALA PANEER / CHICKEN

A rich thick gravy, served with baby naans

BUTTER CHICKEN

Creamy-tomato chicken gravy with Indian breads

GARLIC-LEMON MARINATED GRILLED CHICKEN

Grilled chicken breast with a crust of baby potato, stew beans and pesto

SHAAM SABERA VEG

(Chef's special) Two type of veg gravy with laccha paratha

MARGHERITA STUFFED CHICKEN

Buffalo mozzarella, roast tomato, basil stuffed chicken breast served with mash-potato veggies & paprika sauce

ZESTY GRILLED FISH

Tomato quinoa, mashed potatoes, dill capers in butter sauce

ASSORTED MUSHROOM IN THAI CHILLI BASIL SAUCE

An assortment of five mushrooms (straw | fungus | button | shitake | shimeji) tossed in basil chilli sauce

SHREDDED CHICKEN IN MUSTARD CHILLY SAUCE

Tender shallow fried shredded chicken tossed in ginger garlic, fresh chilly, mustard and seasoned with lime juice

SINGAPORE CHILLY CRAB

Mantao buns accompanied with deep fried soft shell crab tossed in thai chilly sauce

419

GRILLED SALMON

ATLANTIC SALMON WITH MAPLE BUTTERSCOTCH SAUCE, MUSHROOM AND BABY BOKCHYO

679

420

CHOPSOYA - VEG/CHICKEN/SEAFOOD

CRISPY & SOFT PAN FRIED NOODLE WITH SINGAPORE STYLE CURRY SAUCE

399/429/
499

429

NALLI NIHARI

MUTTON NALLI NIHARI WITH CHOICE OF JEERA RICE OR VARKI PARATHA AND ACCOMPANIMENT

599

FLAMBE LOBSTER THERMIDOR

LOBSTER MEAT COOKED IN CREAMY SAUCE SERVED WITH ROOT VEGETABLE AND CHILLI GARLIC BROWN RICE AND BRANDY FLAME

679

TURN OVER - VEG/PANEER/CHICKEN

CHEESE STUFFED TANDOORI NAAN WITH FILLINGS

399/429/
429

SLICED CHICKEN IN PICKLE CHILLY SAUCE

Sliced chicken shallow fried and marinated with chopped ginger, garlic and homemade pickle chilly sauce

495

GENERAL TAO'S CHICKEN

Juicy diced chicken in red chilli, ginger, garlic, chily flakes deep fried and tossed in oyster & soy sauce

595

MONGOLIAN HOT POT LAMB

Succulent roasted lamb slice, tossed in hoisin chilly sauce, ginger garlic, soy sauce and wine

630

BLACK PEPPER PRAWN

Deep fried prawns tossed in ginger garlic, fresh chilly, soy sauce, black pepper sauce, butter and cooking wine

695

ASIAN CURRY

VEG/CHICKEN/PRAWNS

CHIANG MAI CURRY

450/485/495

MALAYSIAN RENDANG CURRY

485/695

CHICKEN/MUTTON

SRI-LANKAN CURRY

450/485/495

MASAMAN CURRY

450/485/495

STAPLES

VEG/CHICKEN/PRAWNS

579

STEAMED JASMINE RICE

310

510

EDAMAME TRUFFLE MUSHROOM FRIED

599

495

FRIED RICE

325/350/385

695

WASABI FRIED RICE

310/365/395

STIR FRY NOODLES

325/350/385

YAKI UDON NOODLE

350/370/395



HEALTHY



VEGAN



JAIN



CHEF'S RECOMMENDATIONS

*NOTE: Can be served in the above options

All prices are in indian rupees, exclusive of government taxes. we levy 10% service charge. please advise the server should you be allergic to any ingredient/dietary restriction

DESSERTS

HOT CHOCOLATE CHIP COOKIE 449
A la minute skillet baked hot choco cookie, vanilla ice cream, caramel sauce & sea salt

LEMON CHEESE CAKE 429
Classic lemon cheese cake, blueberry, lemon zest & egg white meringue

CHOCOLATE OVERLOAD 449
Smashed brownie, choco cookie, coated corn flakes, chocolate ice cream & ganache

RAS MALAI TRESS LEECHES 479
Over night soaked ras malai cake, whipped cram, crush nute & 24 carat gold dust

CHOCOLATE RASPBERRY PASTRY 429
Dark chocolate pastry, white mousse and raspberry compote

SIDE KICKS

FRENCH FRIES
Regular 329. Freaky 369. Cheesy 399. Lamb chilli 429. Jain 349

THAT GARLIC DOUGH 329
Butter garlic rubbed french baguette toast
Add Cheese - 80

CAJUN WEDGES 329
Savory fried potato wedges with onion olive dip

CREAMY MUSHROOM ON TOAST 229
Roasted desi ladi pav with gratinated creamy mushroom

MASH POTATO 229
Creamy mash potato

STIR FRY VEGETABLES 399
Assorted sauteed vegetables in sesame oil

EXTRAS

STEAM RICE 120

BUTTER NAAN 130

CHEESE NAAN 150

CHEESE CHILLI NAAN 199

GARLIC NAAN 110

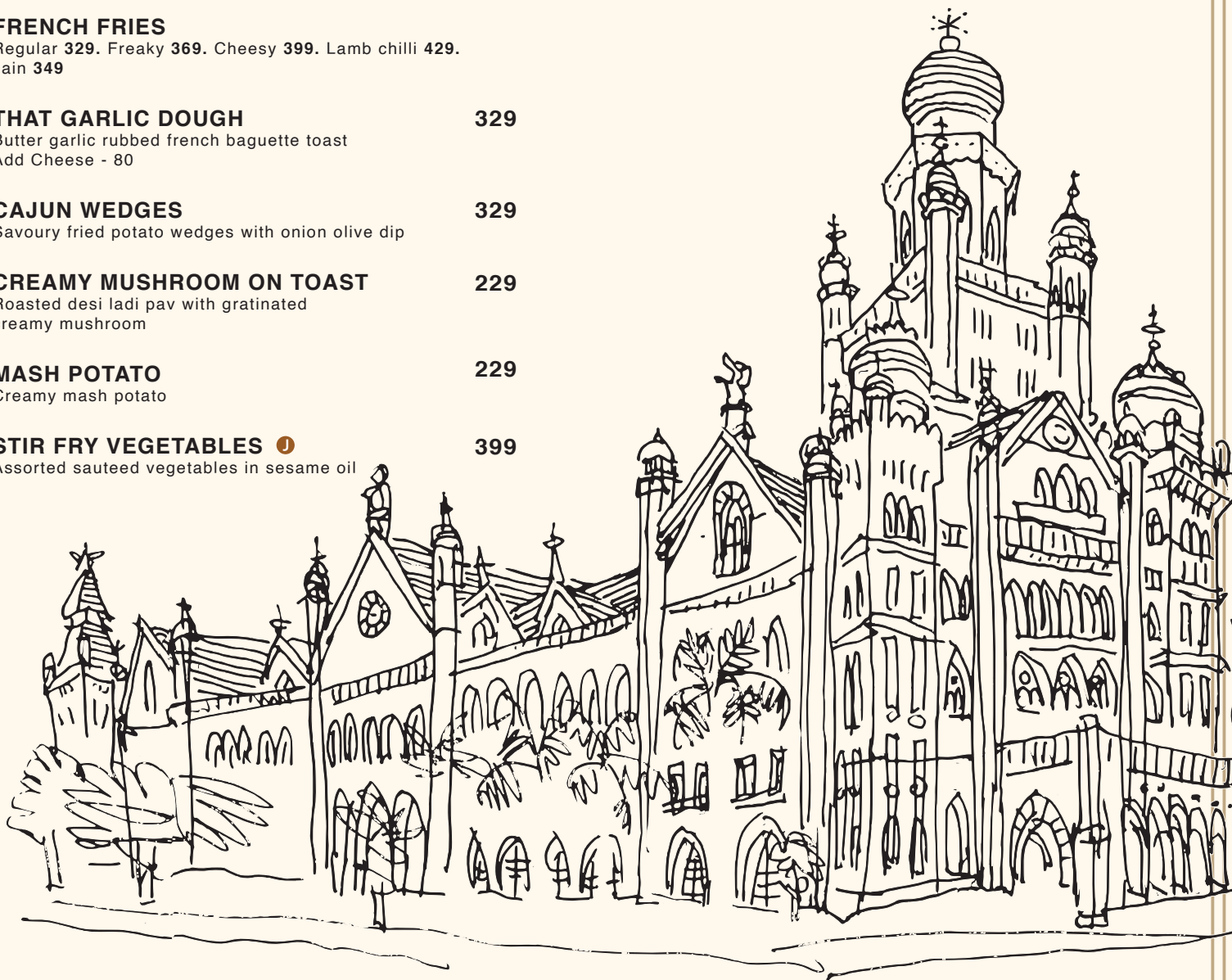
CHEESE GARLIC NAAN 199

KULCHA- PLAIN/ ALOO/ PANEER 120/ 169/ 199

LACCHA PARATHA 120

PLAIN TANDOORI ROTI 60

TANDOORI BUTTER ROTI 90



HEALTHY VEGAN J JAIN ★ CHEF'S RECOMMENDATIONS

*NOTE: Can be served in the above options

All prices are in indian rupees, exclusive of government taxes. we levy 10% service charge. please advise the server should you be allergic to any ingredient/dietary restriction