



SOUP



TOM YUM
(veg/chicken/prawn) 175 | 210 | 250/-

Traditional Thai soup simmered in a flavored broth
with kaffir lime leaf, galangal and lemongrass

ASIAN GREEN SOUP
(veg/chicken) 175 | 210/-

Asian veggies simmered in flavored broth

THAI COCONUT SOUP
(veg/chicken/prawn) 175 | 210 | 250/-

Thai soup made with coconut milk, Thai herbs,
spices and veggies

CURRIED CREAM OF CHICKEN 245/-

Creamy curry broth filled with tender chicken cubes



SALAD



GREEK SALAD
(veg/Chicken) 235 / 275/-

Juicy tomatoes, crispy cucumber, red onion tossed
in a lemon vinaigrette with feta cheese and olives

PANZANELLA
(veg) 210/-

Ripe tomatoes, crusty bread with simple tangy
dressing

RAW MANGO & PAPAYA SALAD
(veg/prawn) 235 / 295/-

Finely julienned raw mango and papaya with a home
dressing

Green salad 160/-

FROM THE TANDOOR

BHARWANKHUMB 290/-

Stuffed button mushrooms with our special filling

ACHARI PANEER TIKKA 310/-

Paneer marinated in pickling spices

MALAI BROCCOLI 305/-

Broccoli flavored with cream, cheese and mild spices

PANEER AUR ANANAS KI KEBAB 310/-

Paneer paired with pineapple and yellow chili

CHEESE AUR MUSHROOM KURKURE 305/-

Processed Cheese and mushroom stuffed in a roll and fried crisp

BHATTI KA MURGH (Half& Full) 310 / 590/-

Also known as tandoori chicken

NARIYAL AUR DHANIYA MURGH KEBAB 325/-

Chicken marinated with coriander with coconut and spices

MURGH NARANGI KEBAB 325/-

Tender chicken glazed with orange juice, yellow chili and cinnamon,
finished in the tandoor

CHANDI TANGDI KEBAB 335/-

Whole chicken legs marinated with cream, cheese, cardamom,
pepper, and green chili, chargrilled

AVADHI SHEEK KEBAB 455/-

Lamb mince flavoured with mace cardamom powder, brishta and cheese

TANDOORI JINGA 475/-

Jumbo prawns cooked in the tandoor

BHUNA MAHI TIKKA 475/-

Fish marinated with spices and yoghurt

ASIAN SMALL BITES

VEG SPRING ROLL 275/-

Stuffed roll of julienne vegetables with lemon grass, fried crisp

CRISPY LOTUS STEM IN PLUM & CHILLI SAUCE 290/-

Cantonese style lotus stem tossed with garlic, chili and plum sauce

ASIAN STIR-FRIED VEGETABLES 280/-

Assorted vegetables, tossed with soya ad garlic

KUNG PAO PANEER 320/-

Crispy fried paneer tossed with chili, Shaotsing wine and soya

BABY CORN (chilli Garlic / Salt & Pepper) 280/-

Fried baby corn tossed with your favorite sauce

STIR FRIED WATER CHESTNUT WITH CHILLI GARLIC SAUCE ... 350/-

Crisp fried waterchestnut tossed with scallions, chili and garlic

MUSHROOM (chilli Garlic / Salt & Pepper)..... 280/-

Button mushrooms tossed in your choice of sauce.

CHEESE CIGAR ROLL 320/-

Cream cheese, scallions and fresh red chili, sweet chili sauce

CURRY LEAVES CHICKEN FRY 355/-

Sliced chicken tossed with curry leaves and Asian spices

GRILLED SCALLION CHICKEN 355/-

Sliced chicken, tossed with green onions, garlic and pepper

HAKKA ROAST CHICKEN 355/-

Chicken thighs marinated in light soya, aromats and deep fried

KUNG PAO CHICKEN 355/-

Crispy fried chicken tossed with chili, Shaotsing wine and soya

SCHEZWAN CHICKEN 355/-

Sliced chicken tossed with chili and schezwan peppercorns

CHICKEN LOLLIPOP 355/-

marinated and deep fried chicken wings

BLACK CANTONESE PRAWNS 475/-

Wok tossed pawns in Cantonese spices and green onions

TOMATO CHILLI BASIL FISH 475/-

Sliced mahi mahi fillets tossed with tomato, chili and basil

OATS SEASONED PRAWNS 475/-

Prawns tossed with curry powder, oats and chili, garlic.



INDIAN SMALL BITES



PEANUT MASALA	190/-
PANNER GHEE ROAST, BUTTERED PAO	355/-
Paneer tossed in chili, cumin and ghee	
KARARI KAMAL KAKDI	235/-
Crispy fried lotus steam tossed with curry leaves and crackled spices	
KOTHAMBIR VADI	235/-
Steamed & fried chickpea flour cakes with fresh coriander	
KHOLAPURI ANDA BHURJI	225/-
Mumbai style egg burji with spicy kholapuri masala and buttered pao	
KERALA FRIED CHICKEN, LIME & SALAD	355/-
Crisp fried chicken with coconut, cumin, chili and curry leaf	
CHICKEN GHEE ROAST	355/-
Chicken tossed in chili, cumin and ghee	
AAMRA ROAST CHICKEN	355/-
Slow roasted chicken with Guntur chili, curry leaf and pepper	
MASALA KEEMA, KAFFIR LIME PAO	510/-
Lamb mince, with green onions, coriander and green chili, kaffir lime, buttered pao	
GHEE ROAST PRAWN	510/-
Prawn cooked with chili, fresh garlic, curry leaves and black pepper finished with ghee	



CONTINENTAL SMALL BITES



CHILI CHEESE TOAST	235/-
Green chili, chopped peppers and 3 cheese on bread, gratinated	
FRENCH FRIES	235/245/255/-
(Salted / punchy peri peri / cajun spice mix)	
CHEESE & JALAPENO POPPERS	255/-
3 cheese, potato and jalapenos, bundled and fried	
LOADED NACHOS VEG	275
Taco chips, guacamole, re fried beans and pico de gallo	

LOADED NACHOS (chicken / Lamb) 310/- / 475/-
Taco chips, guacamole, re fried bens and pico de gallo

CHERMOULA GRILLED CHICKEN SKEWERS 375/-
Moroccan grillesskewers of chicken with ginger, cilantro, paprika and saffron

SRI LANKAN DEVILLED CHICKEN SAUSAGE 375/-
Spicy chicken sausage tossed with peppers and devilled sauce

CHICKEN WINGS 375/-
Choose from classic buffalo sauce/ peri peri sauce / lemon n herbs

FISH FINGERS, TARTARE SAUCE 475/-
Crumb fried Mahi Mahi with tartare sauce

GAMBAS PILPIL 490/-
Spanish style prawns in garlic, chili and paprika



DIM SUM



All dim sum served with scallion pepper sauce and home- made veg XO sauce

SPINACH & CORN DUMPLINGS 295/-

VEG CRYSTAL DUMPLINGS 295/-

WILD MUSHROOM TRUFFLE DIM SUM 375/-

CHICKEN GYOZA 345/-

POACHED CHICKEN DIM SUM 345/-

CORIANDER CHICKEN DIM SUM 345/-

SEAWEED PRAWN DIM SUM 425/-

PRAWN HARGAO 425/-



OPEN BAO



CRISPY FRIED PANEER OPEN BAO 325/-

KOREAN CHICKEN OPEN BAO 340/-



SUSHI ROLLS



All sushi rolls served with gari and wasabi

	8pcs 8pcs
ASPARAGUS JALAPENO MAKI ROLL	380 525/-
CALIFORNIA MAKI ROLL	380 525/-
SESAME SHITAKE SUSHI ROLL	380 525/-
OSHINKO MAKI ROLL	380 525/-
PINK SUSHI ROLL	380 525/-
SPICY PRAWN TEMPURA SUSHI ROLL	410 590/-
SMOKED SALMON SUSHI ROLL	410 590/-



FROM THE PIZZA OVEN



MARGHERITA	345/-
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Pizziola sauce, mozzarella, basil and parmesan

JAMES	365/-
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Pizziola sauce, Onion, tomato, Peppers, Pesto

FUNGI DIABLO	385/-
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Mixed mushrooms, pepperoncino, onions, bechamel, parsley, mozzarella

THE GREEN PROJECT	425/-
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Bechamel, Spinach, capers, broccoli, scallion, Blue cheese, mozzarella

QUATTRO FORMAGGI	495/-
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Pizziola sauce, Mozzarella, feta, Parmesan and hints of blue cheese,
sliced onions, pepperoncino

LUCA BRASI	385/-
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Chili chicken, bechamel, mozzarella, green onions, garlic

BOMBAY BASTARD	455/-
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Tandoori chicken, assorted peppers and jalapeno, marinara sauce

KGF	510/-
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Masala kheema, green chili, onions and mozzarella

PERFECT STORM	510/-
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Prawn, garlic, olives, onion and mozzarella, Pizziola sauce



FOR LUNCH & DINNER ASIAN MAIN COURSE



PAD KRA PAO 465/-

Thai style chicken mince stir fried with holy basil, chili and garlic. Served with fried egg.

NASI GORENG 465/-

Indonesian style fried rice with sweet soya, chicken satay, sambal and fried egg.

THAI RED CURRY (veg /chicken/prawn) 325/375/525/-

Thai style red curry made with Asian veggies, spice and herbs

THAI GREEN CURRY (veg /chicken/prawn) 325/375/525/-

A classic, rich with coconut milk, galangal, lemongrass and green chili.

ASIAN FRIED RICE (veg /egg/chicken/prawn) 265/275/295/310/-

(burnt chili garlic / schezwan / plain)

HAKKA NOODLES (veg /egg/chicken/prawn) 265/275/295/310/-

(burnt chili garlic / schezwan / plain)

STEAMED JASMINE RICE 195/-

soft sticky rice steamed to perfection

INDIAN MAIN COURSE

HOUSE BIRYANI 310/355/-

Choose from Vegetable and chicken. Served with raita

DAL KHICHI 210/-

Lentils, rice cooked together with Indian spices and ghee

CURD RICE 195/-

Steamed rice mixed with fresh curd, tempered with mustard seeds, curry leaves and served with pickle

SABZ MELONI 395/-

An assortment of seasonal vegetables with cashew & fried onion gravy

METHI MALAI PANEER MUTTER 410/-

Cottage cheese and fenugreek simmered in a flavorful creamy onion and cashew gravy

MURGH KADAI MASALA 445/-

Chicken cubes tossed with onion, capsicum and special home made kadai seasoning

GHOST NIHARI 545/-

A classic dish of lamb cooked in fried onion and cashew nut gravy, with julienne of ginger and green chili

TANDOORI ROTI (plain/ butter).....	55/65/-
Naan (plain/butter).....	70/80/-
KHAMMERI ROTI	80/-
STEAMED BASMATIC RICE.....	160/-

CONTINENTAL MAIN COURSE

LAMB BURGER 510/-

Smashed minced lamb with pepper, cumin, cheese, sautéed onions, house mayo, fries and slaw

HOT CHICKEN BURGER 425/-

Crusted chicken fillet, hot sauce, tomato, onions, lettuce, cheese, fries and slaw

VEG BURGER 350/-

Chick pea and raw banana, curry powder, onions, tomato, cheese, fries and slaw

PENNE (veg/chicken / Prawns) 295/310/375/-
Choose from Alfredo / mushroom / Arrabiata / Pink

SPAGHETTI (veg/chicken / Prawns) 295/310/375/-
Choose from AOP / Alfredo / Arrabiata



DESSERT



Brownie with chocolate sauce 180/-

Sarki day's special 280/-

ADD ON:

CHICKEN	105/-
PRAWNS	125 /-
CHEESE	90 /-
EXTRA VEGGIES	50/-