



À La Carte Menu

● Veg ● Egg 🍴 Live Dishes

Please advise the server should you be allergic to any ingredient /
have dietary restrictions
all menu prices are exclusive of 5% GST

Chaat & Salad

- **Chaat Sundae** 495
Yoghurt ice cream, coriander & tamarind granita
- **Patatas Bravas** 445
Aloo tuk, chukki matar, jalapeno chutney
- **Kala Khatta** 795
Burrata salad, arugula, grape, blue berry preserve
- **Carnival Kale Salad** 525
Kale salad, avocado, strawberry, pomelo, citrus dressing
- **Achari Caesar** 795
Pickled chili & rosemary chicken tikka, grilled asparagus, cured egg yolk
- 🍴 **Poke Bowl** 895
Raj kachori, tuna bhel, narangi ponzu granita
- **Peperoncino** 795
Shrimps, aglio e olio, lettuce, shimla mirch murabba

Small Plates

- **Avocado Galouti kebab** 625
Hara watana, salsa roja, tortilla paratha
- **Chana Jor** 595
Falafel croquette, hot sauce, black lemon tzatziki
- **Jackfruit Cutlet** 625
Coconut and blue cheese chutney, pol sambol
- **Corn'65** 325
Achappam, popcorn butter, spiced tanuki crunch
- **Paneer Tikka Paturi** 695
Kasundi, potato papad, spicy onions
- **Dal Vadi** 495
Lentil vadi gnocchi, chili basil butternut kadhi
- 🍴 ● **Tandoori Portobello Steak** 825
Molcajete chimichurri chutney, accompaniments
- **Kombdi Rassa** 245
Chicken dumpling, water chestnuts and chives
- **Chicken Charcoal** 625
Thai curry rub, tadka hummus
- **Duck Croquette** 795
Shawarma seasoning, hot sauce, black lemon tzatziki
- **Coorgi Dumpling** 395
Braised pork dumpling, kachampuli vinaigrette
- **Meatlicious** 1625
Tandoori lamb chops, rosemary vindaloo
- **Recado Negro** 725
Maharashtrian kaala mutton, koshambir salad
- **Tom Yum Rasam** 395
Har gow, cherry tomatoes, curry leaf XO
- **Injipuli Prawns** 745
Ginger pickle, palm sugar caramel
- **Pil Pil Pollichathu** 825
Grilled sea bass, Malabar style pil pil
- **Tandoori Tiger Prawn** 995
Served with Amritsari soft shell crab
- 🍴 ● **Butter Pepper Garlic Prawns** 995
Bokchoy, basil, zucchini
- 🍴 ● **Vada Pav (2 Pieces)** 725
Furikake lobster bonda, lehsuni yuzu kosho, tamarind chutney



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Big Plates

- **Kofta Curry** 825
Edamame & pistachio, parmesan curry
- **Saag Florentine** 845
Tempered greens, potato & leek sauce, kothimbir vadi
- **Keema Bhaji** 825
Shalgam, soya keema, hara Pyaaz
- **Chana Martabaan** 845
Served with chevre bhatura
- **Quattro Fromage** 895
Kadai masala, hot chili peppers
- **Ram Babu Paratha** 875
Papadum paratha, potato & pumpkin curry
- Tikka Masala** 995
Cedar wood smoked chicken, chili egg half fry
- Kosha Mangsho** 1095
Served with green pea kachuri
- Champan Style Carnitas** 1195
Braised pork shoulder, sour dough tortilla, accompaniments
- Carta Fata** 1295
Seabass, Malabar curry, madras onion tadka
- Kebab à la King** 1895
King style kebab feast, nihari curry
- Balchao** 1395
Prawn rara, crab claw, curry leaf XO

Wok & Bowls

- Halal Guys Chicken Over Rice** 595
- Buff Suya, Jollof Rice, Scotch Bonnet Pepper** 625
- Rendang Biryani, Prawn Ghee Roast** 695
- **Mushroom Pot Rice, Truffle Tadka** 645

Sides

- Duet of House Dals** 425
- Steamed Rice** 295
- Choice of Indian Breads** 195
- Malabar Paratha** 195
- Ulta Tawa Paratha** 195
- Pav** 145
- Kallappam** 145
- Papad Basket** 395

Desserts

- Aam Sutra** 495
Mango sorbet, coconut rasmalai
- Go Bananas** 425
Banana mawa cake, burnt chocolate ice -cream
- Strawberry Torte** 425
Guava ice- cream, strawberry chili chaat masala
- **Tiramisu** 595
Filter coffee tiramisu, baileys ice cream
- **Chocolate Fondant** 595
Hazelnut kalakand, vanilla ice cream
(Please allow 15 minutes for serving)