



# FOOD MENU

## meal in a broth

### ▲ Laksa

Spicy noodle soup with coconut & fresh red chilli

Prawn ₹575

Chicken ₹550

Vegetable ₹500

🍲 🌱 🥚 753 CAL

🍲 🌱 🥚 815 CAL

🍲 🌱 771 CAL

### ▲ Pho

Vietnamese rice noodles, chicken, vegetables | ₹450

🍲 232 CAL

# ASIAN KITCHEN

## oriental appetisers

### ▲ Chao Tom

Spiced shrimp, garlic & chilli on sugar cane | ₹700

🍲 891 CAL

### ▲ Bo' La' Lot

Spiced chicken mince with shallots, peanut & spices wrapped in wild betel leaf | ₹650

🍲 279 CAL

### ● Gado Gado

Steamed vegetables, potatoes, fresh red chilli & fried tofu | ₹550

🍲 🌱 451 CAL

### ● Som Tam Salad

Green papaya, spicy chilli pepper dressing | ₹550

🍲 🌱 🥚 68 CAL

## dim sum

### ▲ Prawn Hargaow

Prawns, bamboo shoot, scallion | ₹650

🍲 🌱 🥚 191 CAL

### ▲ Chicken Celery

Minced chicken, ginger, coriander | ₹600

🍲 🌱 221 CAL

### ▲ Chicken Su Mai

Minced chicken, scallion, garlic | ₹600

🍲 🌱 470 CAL

### ● Edamame & Truffle

Edamame puree, seasoning, truffle oil | ₹600

🍲 167 CAL

### ● Forest Mushroom

Oyster, button, Porcini, scallion | ₹550

🍲 🌱 259 CAL

▲ Non-vegetarian ● Vegetarian

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# ASIAN KITCHEN

## far east mains

- ▲ **Ca Hoi** Braised Scottish salmon, shallots, garlic & coconut, served with steam rice | ₹1000  
▲ 🥚 🌱 767 CAL
- ▲ **Nasi Goreng** Sambal spiced rice with chicken & prawn, served with prawn crackers & fried egg | ₹950  
▲ 🥚 🌱 721 CAL
- ▲ **Rendang** Spiced lamb stew with chilli, lemongrass & coconut milk, galangal, turmeric, served with steamed rice | ₹850  
▲ 🥚 643 CAL
- ▲ **Hainanese** Poached chicken in light soy sauce & chilli sauce, served with Jasmine rice | ₹800  
▲ 🥚 🌱 496 CAL
- ▲ **Ayam Penyet** Spicy crispy chicken with galangal & garlic, served with fried tofu, sambal & steamed rice | ₹800  
▲ 🥚 901 CAL
- ▲ **Bakmi Goreng** Thin yellow noodles with chicken & prawn, shallots, garlic, boiled egg | ₹650  
▲ 🥚 🌱 307 CAL
- **Braised Tofu & Spinach** Light soya, fermented chilli, garlic | ₹600  
▲ 🥚 189 CAL
- **Haricot Beans** Fragrant pepper bean sauce | ₹600  
▲ 🥚 187 CAL

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# WESTERN KITCHEN

## go green

- ▲ **Chargrilled Chicken & Edamame** House grown sprout, baby spinach, avocados, toasted sesame vinaigrette | ₹550  
🌱 🥜 238 CAL
- **Roma Tomatoes & Burrata** Rocket leaves, white balsamic reduction, pecan nougatine | ₹500  
🥛 🌱 🥜 253 CAL

## all time classics

- ▲ **Osetra Caviar & Black Forest Ham Scrambled Egg** Twice cooked brioche bread, Emmenthal cheese, butter | ₹750  
🥛 🥚 🥜 338 CAL
- ▲ **Chicken Schnitzel** Flattened chicken, warm potato salad, lemon | ₹650  
🥛 303 CAL
- **Avocado Toast** Truffle cream cheese, petite greens, house salad | ₹600  
🥛 🥜 337 CAL
- **Sourdough Ratatouille** Sourdough toast, Ratatouille, Parmesan | ₹600  
🥛 🌱 192 CAL

## pasta corner

- ▲ **Seafood Aglio e Olio Pepperincino** Shrimp, linguine, garlic, red pepper flakes, olive oil, cherry tomato | ₹900  
🥚 🌱 🥛 🥜 378 CAL
- ▲ **Spaghetti Carbonara** Spaghetti, bacon, eggs, black pepper | ₹850  
🥚 🥜 444 CAL
- ▲ **Confit Chicken Risotto Primavera** Sous vide pan-fried chicken leg, garlic, house bread, Parmesan | ₹750  
🥚 🌱 🥛 🥜 896 CAL
- **Mushroom Ravioli** Forest mushroom, butter, chargrilled broccolini | ₹700  
🌱 🥛 417 CAL
- **Aubergine Piccata** Ratatouille stuffed aubergine, crumb fried, fresh cherry tomato house bread | ₹650  
🌱 🥛 🌱 317 CAL

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# WESTERN KITCHEN

## signature josper grills

### ▲ Choice of non-vegetarian grills

Whole lamb leg (24 hr. prior information) | ₹1900

304 CAL

King prawns | ₹1450

☞ 596 CAL

New Zealand lamb chops | ₹1400

492 CAL

Buffalo tenderloin | ₹1400

680 CAL

Organic baby chicken | ₹900

534 CAL

Canadian pork spare ribs | ₹900

801 CAL

Bratwurst snail sausages | ₹800

▲ 580 CAL

### ● Choice of vegetarian grills

Stuffed wild mushrooms, pepper, tofu | ₹700

☞ 288 CAL

Mustard, cheese, broccoli steak | ₹600

☞ 303 CAL

Scrambled tofu, vegetable soya pot pie | ₹600

☞ 332 CAL

### ▲ ● Choose your sauce

▲ Port jus

113 CAL

▲ Béarnaise

174 CAL

Porcini cream

45 CAL

Sauce Vierge

83 CAL

Chimichurri

20 CAL

Saffron Nage

42 CAL

### ● Choose any two sides

Fried potato chips

229 CAL

Hass avocado & farm fresh tomato salad

300 CAL

36 months aged Parmesan & Truffle mash potatoes

293 CAL

Sautéed organic spinach

108 CAL

Steamed broccoli & beans

262 CAL

Forest mushroom ragout

194 CAL

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## appetisers

- ▲ **Aminabadi Gosht Galawat** Lamb mince, cardamom, mace, pan griddle | ₹675  
🌿 611 CAL
- ▲ **Banno Murgh Tikka** Chicken leg boneless, gram flour, mustard, cardamom, fenugreek | ₹650  
🥛 528 CAL
- **Nazakat Mushroom Shammi** Minced mushroom, cloves, cardamom, pan griddle | ₹550  
🌿 466 CAL
- **Chilgoza Paneer** Pine nut, cottage cheese, coriander, mint, yoghurt, charcoal cooked | ₹550  
🥛 541 CAL

# INDIAN KITCHEN

## main course

- ▲ **Kesari Kadai Gosht** Lamb, mace, coriander, big cardamom, chef's spice | ₹850  
🥛 421 CAL
- ▲ **Bhatti ka Jheenga** Prawns, country onion, coriander seeds, home-made masala | ₹850  
🥛🌿 430 CAL
- ▲ **Murg Sirka Pyaz** Chicken by NEO | ₹750  
🥛 513 CAL
- **Khubani Kofta** Apricot, cottage cheese, condensed milk, yellow gravy | ₹700  
🥛🌿 493 CAL
- **Dhungar Saag** Fenugreek, spinach, red Amaranthus, pui, gongura, garam masala | ₹700  
🥛 531 CAL
- **Neo Kinnauri Rajma** Kidney beans from Himachal, onion, tomatoes, garlic | ₹600  
🥛 520 CAL
- **Kaale Maash ki Dal** Black gram, cream, butter, fenugreek, tomato puree | ₹600  
🥛 680 CAL

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## biryani & rice

- ▲ **Gosht Dum Biryani** Lamb, basmati rice, cardamom, home-made spices | ₹850  
🥛 832 CAL
- ▲ **Murgh Dum Biryani** Chicken, basmati rice, cardamom, home-made spices | ₹750  
🥛 459 CAL
- **Lal Chawaal aur Kathal Biryani** Red rice from Himachal, jackfruit, yoghurt, whole Indian spices | ₹700  
🥛🌱 556 CAL
- **Steam Rice** ₹350  
282 CAL

# INDIAN KITCHEN

## breads

- **Kulcha** Plain Aloo Onion Paneer | ₹150  
🌱 259 CAL 🌱 401 CAL 🌱 313 CAL 🥛🥛 497 CAL
- **Roti** Plain Butter Tandoori | ₹125  
🌱 245 CAL 🥛🥛 239 CAL
- **Paratha** Plain Butter Mint | ₹125  
🌱 403 CAL 🥛🥛 507 CAL 🌱 500 CAL
- **Naan** Plain Garlic Butter Cheese | ₹125  
🌱 218 CAL 🌱 220 CAL 🥛🥛 268 CAL 🥛🥛 310 CAL

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# SWEET DISH

▲ Zephyr Caramel  
& Nut Decadence

Dark chocolate shell, caramel slice, whipped up  
ganache, nuts, ice cream | ₹400

🥛 🥜 268 CAL

● Fig aur Kagzi  
Badam Halwa

Himachal wild figs, walnut,  
raisins | ₹400

🥛 🥜 🌾 288 CAL

● Chocolate Sole

Melba toast, sea salt, olive oil,  
chocolate soil | ₹400

🥛 🥜 797 CAL

● Home-made Gelato

Chocolate chilli / Coconut & Basil /  
Lemongrass | ₹400

🥛 🥜 324 CAL

● Gulabi Angoori  
Rasmalai

Chenna sweetened milk rose syrup | ₹350

🥛 🥜 956 CAL

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