

International Appetiser

- **Burrata**

butternut squash purée, pickled pumpkin, pumpkin seed cracker
(278 Kcal, 210 g)
- **Millets and greens**

sorghum, green apple, edamame, puffed amaranth (180 Kcal, 182 g)
- **Thai pomelo salad**

bird eye chillies, tamarind, scallions, fried cashews (201 Kcal, 320 g)
- **Garden salad**

home grown leaves, peruvian asparagus, edamame, shaved vegetables, goat cheese, sherry and shallot dressing
(150 Kcal, 160 g)
- **Charred cucumber and avocado**

goma dressing, furikake
(165 kcal, 230 g)
- ▲ **Scottish salmon crudo**

citrus ponzu, avocado, candied red onion
(260 Kcal, 220 g)
- ▲ **Prosciutto de parma**

parma ham, peruvian white asparagus, poached free range egg, truffle cream
(235 Kcal, 175 g)

Soup

- **Green asparagus cappuccino**

almond and parmesan biscotti
(168 Kcal, 182 g)
- **Roasted tomato and red pepper**

confit tomatoes and sourdough croutons
(152 Kcal, 186 g)
- **Vegetable khao suey**

(280 Kcal, 228 g)
- ▲ **Seafood bisque**

fritto misto and basil oil
(210 Kcal, 210 g)
- ▲ **Chicken and wild mushroom broth**

green onions and slow dried tomatoes
(160 Kcal, 179 g)
- ▲ **Chicken khao suey**

(305 Kcal, 288 g)

Indian Appetiser

- **Dhungar paneer tikka**

spiced cottage cheese with garlic, ginger and coriander, smoked in tandoor
(336 Kcal, 340 g)
- **Bharwan gucchi**

kashmiri morels in saffron marinade filled with wild mushrooms, cheese, truffle oil, cooked in clay oven
(200 Kcal, 220 g)
- **Multani broccoli**

char-grilled broccoli marinated with yoghurt and kasundi mustard
(310 Kcal, 230 g)
- **Dahi ke kebab**

pan-fried yoghurt kebabs filled with spicy mango relish
(202 Kcal, 270 g)
- **Subz galouti**

pan-seared vegetable kebabs, flavoured with awadhi spices
(202 Kcal, 260 g)
- ▲ **Peeli mirch ka jheenga**

tandoor cooked tiger prawns in yellow chilli marinade
(230 Kcal, 170 g)
- ▲ **Amritsari fish tikka**

river sole marinated with chilli and carrom seeds
(210 Kcal, 210 g)
- ▲ **Bhatti da murgh**

char-grilled spring chicken steeped in a marinade of yoghurt and earthen spices
(276 Kcal, 185 g)
- ▲ **Laal mirch ka murgh tikka**

red chilli marinated chicken kebab, charred in tandoor
(246 Kcal, 160 g)
- ▲ **Nizami gilafi pudina seekh**

succulent minced lamb skewers, flavoured with spices and mint
(330 Kcal, 185 g)
- ▲ **Gosht ke gilawat**

pan-seared minced lamb kebabs, flavoured with awadhi spices
(320 Kcal, 170 g)

- | | | |
|---|---|-------------------------------|
| ■ Vegetarian | ▲ Non-vegetarian | Spicy |
| Contains shellfish | Contains egg | Contains pork |
| Contains gluten | Contains fish & fish products | Contains alcohol |
| Contains nuts | Contains sulphite | Contains milk & milk Products |
| Contains soyabeans & their products | | |

Pasta and Risotto

- ▲ Rigatoni alla norma  

aubergine, cherry tomatoes, burrata, basil
(340 Kcal, 305 g)
- ▲ Spaghetti primavera   

broccoli, asparagus, zucchini, pine nuts, pesto rosso
(319 Kcal, 305 g)
- ▲ Hand rolled potato gnocchi  

spicy tomato sauce, olives, grilled asparagus
(488 Kcal, 300 g)
- ▲ Lemon capellini    

hokkaido scallops, zucchini, basil
(490 Kcal, 340 g)
- ▲ Truffle infused chicken tortellini   

cauliflower cream, morel mushroom, parmesan crisp
(488 Kcal, 360 g)
- ▲ Homemade tagliatelle carbonara    

crispy bacon, egg yolk, parmesan    

(495 Kcal, 390 g)
- ▲ Lamb ragù pappardelle     

broccoli purée, toasted pine nuts
(488 Kcal, 360 g)
- ▲ Wild mushroom risotto 

porcini butter, truffle salsa
(495 Kcal, 300 g)
- ▲ Tiger prawn risotto  

mascarpone, sun-dried tomatoes, basil oil
(490 Kcal, 360 g)

Neapolitan Pizza

- ▲ Ortolano  



grilled vegetables, sun-dried tomatoes, kalamata olives, feta
(860 Kcal, 440 g)
- ▲ Margherita  




san marzano tomatoes, basil, mozzarella
(807 Kcal, 440 g)
- ▲ Verde   

basil pesto, asparagus, broccoli, spinach, cherry tomatoes
(780 Kcal, 440 g)
- ▲ Fungi misti  

truffle cream, mushrooms, arugula
(890 Kcal, 440 g)

Neapolitan Pizza

- ▲ Roasted chicken and cream cheese  

sweet peppers, caramelised onions
(880 Kcal, 440 g)
- ▲ 'Nduja   

spicy pork salami, arugula, burrata
(895 Kcal, 440 g)

Sandwich and Burger

- ▲ Avocado on millet sourdough   

herb and garlic cream cheese, lemon dressing
(380 Kcal, 250 g)
- ▲ Panuozzo verdure   

grilled vegetables, pesto, buffalo mozzarella
(660 Kcal, 280 g)
- ▲ Mumbai masala sandwich   

spiced potatoes, tomatoes, peppers, onions and cheese
(380 Kcal, 350 g)
- ▲ Vegetable club sandwich   

grilled vegetables, tomatoes, buffalo mozzarella
(394 Kcal, 440 g)
- ▲ Panuozzo parma ham   

arugula, san marzano sauce, burrata
(680 Kcal, 280 g)
- ▲ Udaivilās club sandwich    

smoked chicken, bacon, fried egg, pommery mustard
(450 Kcal, 480 g)
- ▲ Farmer's market vegetable burger  

mesclun, tomatoes
(466 Kcal, 350 g)
- ▲ Hand pound chicken burger   

toasted brioche, truffle aioli, house pickle
(425 Kcal, 280 g)
- ▲ Korean chicken burger     

crispy fried chicken, gochujang glaze, coleslaw
(482 Kcal, 320 g)
- ▲ New Zealand lamb burger   

caramelised onions, fried egg, house pickle
(498 Kcal, 325 g)

▲ Vegetarian

▲ Non-vegetarian

 Spicy

 Contains shellfish

 Contains egg

 Contains pork

 Contains fish & fish products


 Contains alcohol

 Contains gluten

 Contains nuts

 Contains sulphite

 Contains milk & milk products

 Contains soybeans & their products

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary. The above mentioned calorific values are based on standard recipes and often vary basis customization.


Should you be allergic to any ingredient, please bring it to the attention of the server.



We do not levy a service charge. An 18% goods and Services Tax is applicable on all prices.




All our meat and fish are locally sourced, unless specified otherwise.



Please speak to your server for more details on our sustainability practices.


International Main Course


- **Exotic roasted vegetables** 



creamy polenta, sweet potato chips,
rosemary-honey
(288 Kcal, 232 g)
- **Sicilian caponata pithivier**  




mozzarella fondue, basil emulsion
(378 Kcal, 215 g)
- ▲ **Grilled norwegian salmon**   



warm cous cous, onion leaves,
smoked lemon cream
(347 Kcal, 244 g)
- ▲ **Barramundi**  


green pea purée, charred greens,
sauce vierge
(275 Kcal, 384 g)
- ▲ **Slow cooked chicken roulade** 

jerusalem artichoke,
roasted mushrooms and jus liè
(411 Kcal, 322 g)
- ▲ **Char-grilled spring chicken** 

roasted lemon potatoes, plum tomatoes
and garlic yoghurt
(521 Kcal, 490 g)
- ▲ **Australian lamb chops**  

truffle mash, grilled asparagus,
merlot jus
(488 Kcal, 310 g)
- ▲ **9 hours cooked pork belly**   

celeriac purée, red wine,
onions, spinach
(487 Kcal, 264 g)
- **Thai vegetable curry** (375 Kcal, 360 g)
- ▲ **Thai prawn curry** (423 Kcal, 380 g)  

(contains fish sauce)
- ▲ **Thai chicken curry** (452 Kcal, 380 g) 


(contains fish sauce)


Choice of green or red curry



Served with steamed jasmine rice


Indian Main Course

Regional Speciality

- **Dal bati churma**  

baked whole wheat dumplings served with,
lentil stew and sweetened whole wheat crumble
(610 Kcal, 670 g)
- **Mirch ki kadhi**   

fried banana chillies filled with spiced,
potatoes napped in yoghurt and turmeric curry
(212 Kcal, 320 g)
- **Gatta curry**   

gram flour dumplings cooked,
in fennel and yoghurt gravy
(350 Kcal, 340 g)
- **Paneer papad ki subzi**   

cottage cheese and papadums,
simmered in a spiced tomato gravy
(496 Kcal, 330 g)
- **Mangodi pyaaz aloo**  

yoghurt napped lentil dumplings,
with onions and potatoes
(270 Kcal, 335 g)
- ▲ **Banjara murgh**  

chicken cooked on bone with onions,
spices and yoghurt, a tribal delicacy
(362 Kcal, 350 g)
- ▲ **Laal maas**  

tender lamb cooked with,
mathania red chillies and cloves
(491 Kcal, 350 g)





From Eastern India

- **Chattu besara**  

mushrooms in fermented mustard gravy,
an odisha speciality
(285 Kcal, 310 g)
- ▲ **Daab chingri**  

arabian sea prawns curry with
coconut milk and green chillies
(468 Kcal, 350 g)




*Main course items are also available in individual portions
All Indian main course are accompanied
with steamed basmati
or natural unpolished rice or Indian breads.



- Vegetarian
- ▲ Non-vegetarian
-  Spicy
-  Contains shellfish
-  Contains egg
-  Contains pork
-  Contains fish & fish products
-  Contains alcohol
-  Contains gluten
-  Contains nuts
-  Contains sulphite
-  Contains milk & milk Products
-  Contains soybeans & their products



Should you be allergic to any ingredient, please bring it to the attention of the server.
We do not levy a service charge. An 18% goods and Services Tax is applicable on all prices.
All our meat and fish are locally sourced, unless specified otherwise.

Indian Main Course

From The Land of Five Rivers

- **Paneer tikka khada masala**    




smoked cottage cheese curry with, whole spices, bell peppers and coriander (490 Kcal, 356 g)
- **Lasooni palak**  



garlic tempered spinach gravy with, beans and pine nuts (189 Kcal, 340 g)
- ▲ **Tawa murgh angara**    

shredded chicken cooked with, spices and bell peppers (444 Kcal, 360 g)
- ▲ **Nalli beliram** 

braised lamb shank in a rich onion, and yoghurt curry (480 Kcal, 370 g)



From Southern India




- **Vegetable chettinad**   




seasonal vegetables stir-fried with onions, tomatoes and ground aromatic spices (232 Kcal, 290 g)
- ▲ **Kerala fish curry**  

fish simmered in onions, tamarind, coconut curry (445 Kcal, 360 g)

Biryani

- **Vegetable biryani**   (395 Kcal, 600 g)

aged basmati rice cooked with vegetables and spices, cooked in clay pot
- ▲ **Chicken biryani**    (440 Kcal, 640 g)

a basmati rice preparation of chicken and spices, cooked in clay pot
- ▲ **Lamb biryani**    (495 Kcal, 650 g)

a basmati rice preparation of tender lamb and spices, cooked in clay pot

*Main course items are also available in individual portions
All Indian main course are accompanied with steamed basmati or natural unpolished rice or Indian breads.


Pulao

- **Jeera pulao** 

cumin tempered basmati rice (310 Kcal, 250 g)


Accompaniments



- **Moong dal tadka** 

yellow lentils tempered with cumin and garlic (190 Kcal, 330 g)
- **Dal dhungar** 


smoked five lentil stew, a regional delicacy (228 Kcal, 330 g)
- **Dal makhani** 

slow-cooked black lentils with tomatoes, butter and cream (356 Kcal, 350 g)
- **Natural unpolished rice**

(150 Kcal, 250 g)
- **Indian breads**
 - Bajra roti**  

pearl millet bread, cooked in clay oven (152 Kcal, 85 g)
 - Makki ki roti**  

flatbread made with cornmeal (165 Kcal, 85 g)
 - Missi roti**

tandoor cooked whole wheat, gram flour bread (168 Kcal, 86 g)
 - Tandoori roti**  

unleavened bread of whole wheat flour, cooked in tandoor (122 Kcal, 110 g)
 - Laccha parantha** 

layered bread made with, whole wheat flour and clarified butter (275 Kcal, 140 g)
 - Jodhpuri parantha**   

layered bread made with whole wheat flour, mathania chillies and clarified butter (275 Kcal, 140 g)
 - Naan**  

tandoor cooked refined flour bread flavoured with butter or garlic (189 Kcal, 116 g)

- Vegetarian ▲ Non-vegetarian  Spicy
-  Contains shellfish  Contains egg  Contains pork  Contains fish & fish products  Contains alcohol
-  Contains gluten  Contains nuts  Contains sulphite  Contains milk & milk Products  Contains soyabeans & their products

Should you be allergic to any ingredient, please bring it to the attention of the server.
 We do not levy a service charge. An 18% goods and Services Tax is applicable on all prices.
 All our meat and fish are locally sourced, unless specified otherwise.