

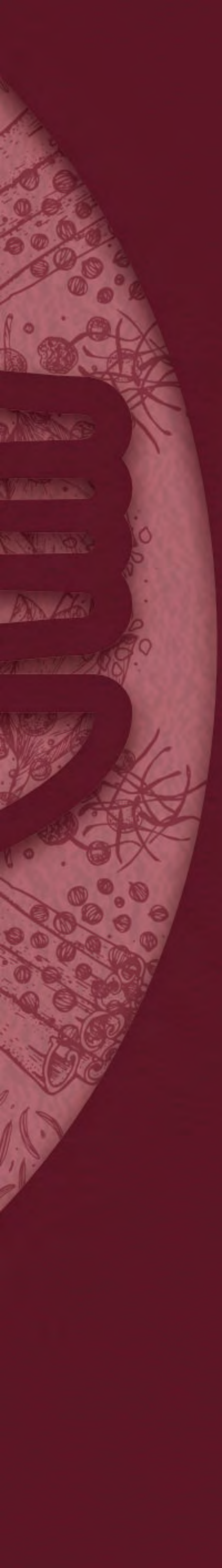


ENJOY

RESTAURANT

FOOD MENU





Welcome to Enjoy Restaurant, where culinary artistry meets an unparalleled dining experience.

At Enjoy Restaurant, we believe that dining is not just about food; it's about creating moments of joy and connection. Our chefs are culinary wizards, blending the freshest ingredients with innovative techniques to craft dishes that are both visually stunning and delectably memorable. Each plate is a masterpiece, a testament to our commitment to excellence and passion for gastronomy.

Step into our elegant dining space, where modern sophistication meets warm hospitality. The ambiance is meticulously designed to provide a relaxing and inviting atmosphere, perfect for special dinners, family gatherings, or celebratory occasions. Our attentive staff is dedicated to ensuring that every moment you spend with us is nothing short of extraordinary.

Our menu is a journey through diverse culinary landscapes, offering a curated selection of dishes that cater to every palate. From succulent starters to delightful soups, vibrant vegetarian creations to decadent desserts, every bite is an exploration of taste and texture. We source only the finest ingredients, ensuring that each dish is fresh, flavourful and of the highest quality.

Join us and experience the magic of exceptional cuisine, impeccable service and an atmosphere that will make you fall in love with every visit.

SOUPS

- **Manchow Soup** J | 🍲 325
A zesty Indo-Chinese favourite, brimming with fresh vegetables, a splash of soy and green chillies topped with crispy fried noodles.
- **Oriental Soup** 🍲 325
A bold and spicy blend of English vegetables crafted to ignite your taste buds.
- **Sweet Corn Soup** J 325
Golden corn simmered with a touch of fresh vegetables in every spoon.
- **Soba Noodles Thukpa** J | 🍲 355
A flavourful Tibetan soup featuring a hearty broth with soba noodles, seasonal vegetables and a hint of chilli garlic oil.
- **Broccoli-Cream Soup** J 355
Velvety broccoli purée, crowned with melted cheddar and a hint of smoked paprika.
- **Classic Tomato Soup** J 355
Creamy tomato soup drizzled with basil-infused oil, paired with a side of cream cheese lavash.
- **Dal aur Thyme ka Shorba** J | 🍲 375
A harmonious blend of masoor dal, fragrant thyme, Madras curry powder and creamy coconut milk.
- **Truffled Mushroom Cream** 🍲 475
A luxurious blend of rich, creamy mushroom soup with an intense porcini kick, served with delicate porcini biscotti.

SALADS

- **Farm Fresh Green Salad** J | 🍴 175
A vibrant medley of freshly sliced tomatoes, crispy carrots, earthy beetroot and refreshing cucumber.
- **Caesar Salad** 525
Crispy mixed fresh lettuce with tangy sundried tomatoes, herbed bread croutons and crispy parmesan chips.
- **Black Rice and 3 Grain Salad** J 525
A vibrant trio of millets tossed with fresh lettuce, zesty orange, crispy radish, feta and a sprinkle of amaranth.
- **Watermelon Chaat and Feta Salad** J | 🍴 525
A juicy watermelon core meets crunchy hazelnuts and peppery rocket leaves, crowned with creamy feta cheese, glazed with balsamic vinaigrette and finished with a sprinkle of chaat masala for an extra burst of flavour.
- **Burrata Pesto Panzanella Salad** J | 🍴 625
A luscious burrata rests atop a vibrant mix of crispy lettuce, toasted Italian bread, juicy tomatoes, fresh pesto and tangy balsamic vinaigrette.

CHAATS

- **Pani Puri** 255
Savour the crunch of puris with a mix of spiced potatoes paired with our special kala khatta, sweet and spicy water.
- **Ragda Pattice** 375
Crispy potato patties brimming with spicy channa dal, crowned with fragrant ragda, zesty chutneys and delicate nylon sev.
- **Paan Patta Papdi Chaat** J | 🍴 475
Crispy paan leaves dressed with spicy chutney and sweet yogurt.
- **Ponk and Avocado Bhel** J | 🍴 575
A delightful mix of creamy avocado, crunchy ponk and quinoa, with spiced peanuts, crispy rice puffs and a tangy tamarind-coriander chutney.

SHARING PLATES

INDIAN

- Papad Sampler J** 275
 Assorted crispy papad paired with dips, served with tangy green chutney and refreshing pineapple salsa.
- Tandoori Thecha - Aloo Kebab** 455
 Barrel shaped potatoes bursting with Maharashtrian green chilli thecha, peanuts, drizzled with mint chutney along with chimichurri with a sprinkle of sesame seeds.
- Beetroot and Peanut Butter Shikampuri** 475
 Pan-seared fresh beetroot stuffed with feta cheese and cream cheese mix with peanut butter.
- Tandoori Soya Chaap J** 495
 Succulent soya chaap marinated and charred in the tandoor, finished with a dusting of fiery peri-peri spice.
- Tempura Khandvi J** 495
 Crispy homemade khandvi, gently tossed with crackling mustard seeds and aromatic curry leaves, accompanied by a sweet and tangy tamarind chutney.
- Mattar Methi Croquettes** 495
 Savoury croquettes brimming with fenugreek, green peas and a blend of spices, served with a tangy cranberry dip and crunchy churma.
- Paneer Lifafa Samosa** 495
 Crispy samosa parcels packed with a spicy blend of cottage cheese and mozzarella, deep-fried to golden perfection and accompanied by a sweet and tangy chutney.
- Chipotle Pineapple Kebab J** 525
 Succulent pineapple chunks marinated in a sweet and fiery chipotle blend, then chargrilled to perfection.
- Classic Paneer Tikka J** 545
 Cubes of cottage cheese marinated in tandoori spices, chargrilled in a tandoor and served with mint chutney and chimichurri.
- Chunda Paneer Tikka J** 545
 Delightful cubes of cottage cheese with a sweet and tangy chunda twist, served alongside mint chutney, crispy papad churi and zesty chimichurri.
- Paneer Chatpata Tikka** 545
 Cubes of cottage cheese marinated in a rich blend of spices and grilled to perfection in the tandoor.

- Paneer Pahadi Tikka** J | 🍽️ 545
 Tandoor-grilled cubes of cottage cheese, infused with fresh mint and cilantro for a pahadi flavour.
- Paneer Cheese Seekh** J 545
 Savoury skewers of grated cottage cheese, seasoned with crushed black pepper and aromatic Indian spices, chargrilled in a tandoor.
- Tandoori Mushroom** 545
 Fresh mushrooms soaked in a vibrant red marinade, gently spiced and perfectly roasted in the tandoor.
- Multani Mushroom** 545
 Fresh mushrooms filled with a rich blend of cheese and aromatic Indian spices, then roasted to perfection in a tandoor.
- Quinoa Seekh** 545
 Vegetable packed quinoa skewers, drizzled with spicy sambal sauce and chargrilled to perfection in a tandoor.
- Charcoal Dahi ke Kebab** J | 🍽️ 545
 Crispy, charcoal-marinated curd dumplings served with a refreshing mint chutney.
- Cheddar Broccoli Kebab** J 575
 Cardamom-flavoured, creamy and cheesy tandoori broccoli expertly roasted in the tandoor.

SHARING PLATES

PAN ASIAN

- **Dry Manchurian** J | 🍴 475
A flavourful blend of finely minced vegetables balls, fresh cilantro and a savoury mix of chilli and soy sauce.
- **Old School Vegetable Spring Roll** J | 🍴 495
Classic homemade spring rolls brimming with fresh, savoury vegetables, paired with a fiery schewan sauce.
- **Crispy Vegetables** 🍴 495
A medley of crispy vegetables lightly tossed in a sweet and spicy honey sriracha glaze.
- **Schezwan Potato** 🍴 | 🍴 495
Golden, crispy fries wok tossed in a fiery, tangy schewan sauce.
- **Sticky Thai Lotus Stem** 🍴 | 🍴 | 🍴 525
Crispy lotus stems glazed with honey and spicy gochujang, finished with a sprinkle of sesame seeds.
- **Tempura Corn and Water Chestnut** 🍴 545
Crispy tempura-coated corn and water chestnuts, tossed with a hint of crushed pepper, light soy and a touch of chilli.
- **Chilli Paneer** J | 🍴 545
A timeless classic, paneer cubes in a tangy, spicy sauce with bell peppers, onions and a touch of garlic.
- **Crispy Mushroom** 🍴 545
Golden-fried mushroom trio seasoned with a sprinkle of salt, pepper, fresh spring onions and chillies.
- **Dragon Cottage Cheese** 🍴 545
Fiery cottage cheese sautéed with chillies, minced garlic and a sprinkle of fresh cilantro.
- **Steamed Wonton** 🍴 | 🍴 575
Delicate wontons filled with a vibrant mix of edamame and shiitake, drizzled with rich oyster sauce.



Chef Recommended

J Jain

🍴 Spicy

🍴 Vegan

SHARING PLATES INTERNATIONAL

- **Fries** (Classic Salted / Peri Peri)  315/325
- **Truffled Fries** 475
Golden fries adorned with parmesan, gently drizzled with aromatic truffle oil and fresh parsley, accompanied by smoky ketchup and creamy cheese sauce.
- **Tomato Tartare**  425
Succulent Italian plum tomatoes paired with garlic confit and capers, elegantly served with toasted bread.
- **Hot Corn Ribs**   425
Seasoned juicy corn ribs, spiced with fiery peri peri, lemon, feta cheese and creamy ranch sauce.
- **Hummus and Falafel** 475
Classic hummus paired with crispy, golden falafel, accompanied with rich tahini sauce and in-house baked pita bread.
- **Pav Bhaji Quesadilla**  475
Grilled tortilla packed with Mumbai-style spiced potato bhaji, served with cheese sauce and a zesty chimichuri dip.
- **Avocado Toast** 525
Crunchy toast generously spread with creamy avocado guacamole, fresh arugula, and feta cheese.

QUINTESSENTIAL SANDWICHES AND WRAPS

GRILLED PANINI

- **Robust Mushroom Panini** 495
Grilled panini loaded with a medley of sautéed mushrooms and melted cheese.
- **Cheese Burst Panini** J 495
A mouthwatering panini overflowing with a blend of rich cheddar, creamy mozzarella and tangy parmesan.
- **Paneer Tikka Panini** J 495
Stuffed with a fiery paneer mix, refreshing mint chutney.

FOCACCIA SANDWICHES

- **Mid Eastern** 🍽️ | 🌱 435
Focaccia spread with spicy hummus and garlic sauce, filled with roasted vegetables, olives and tomatoes, served with a rich tahini dip.
- **Italian BLT** J 455
Pesto-infused focaccia layered with creamy bocconcini, crispy lettuce and succulent marinated tomatoes.

BURRITO

- **Spicy Paneer and Beans** 🍽️ 495
Peri-peri paneer wrapped in a tortilla with pico de gallo, fajita vegetables, herbed rice, tossed beans and sour cream.
- **Mushroom Cutlet and Cheese** 495
A tortilla generously stuffed with a cheesy mushroom cutlet, fajita vegetables, herbed rice, refried beans and a dollop of sour cream.

JAPANESE SANDO

- **Summer Vegetable Sando** J 395
Soft bread packed with crispy apple slaw, fresh seasonal vegetables and peppery rocket leaves.
- **Paneer Katsu Sando** 🍽️ 475
Crispy cottage cheese steak bedded in fluffy bread, with a tangy Asian slaw and a kick of sriracha sauce.

SUSHI, BAOS AND DIMSUMS

SUSHI

- **California Rainbow Roll** J |  675
Smooth cream cheese, crunchy tanuki and tangy pickled vegetables wrapped in a vibrant roll.
- **Tempura Asparagus Maki** 755
Crispy tempura asparagus rolled with creamy avocado, truffled cream cheese and a touch of crunchy tanuki.
- **Mushroom Uramaki** 755
A trio of mushrooms drizzled with oyster sauce and garnished with fresh scallions.
- **Avocado and Cheese** J 755
Velvety cream cheese, sharp cheddar and smooth avocado, all rolled into a delectable sushi bite.
- **Fried Sushi**  755
A delightful fusion of tangy pickled vegetables, spicy corn and a kick of jalapeño.

BAO

- **Gochujang Potato**  495
Steamed buns packed with spicy Korean chilli potato and crunchy Asian slaw.
- **Crispy Sriracha Corn** 525
Tempura-coated corn filled with a spicy Thai chilli sauce, accompanied by a refreshing Asian slaw.
- **Sambal Cottage Cheese**  545
Delightful cottage cheese sautéed in spicy sambal sauce, paired with crispy Asian slaw.



Chef Recommended

J Jain

 Spicy



Vegan

DIMSOMS, MOMOS AND GYOZA

- **Spicy Crystal Dumplings** 🌶️ | 🍲 595
Translucent dumplings brimming with a fiery, spicy mixture of vegetables, offering a mouthwatering explosion of taste.
- **Creamy Mushroom Dumpling** 625
Delightful parcels of tender mushrooms enveloped in a silky, creamy sauce, offering a rich and savoury flavours.
- **Edamame and Water Chestnut** 🌱 675
Crispy edamame and succulent water chestnuts, lightly seasoned for a refreshing bite.
- **Cream Cheese and Truffle** 🍄 675
Silky cream cheese infused with rich truffle essence, delivering a decadent experience.
- **Corn and Cheese Gyoza** 🌽 | 🍲 675
Delightful dumplings packed with sweet corn and creamy cheese, pan-fried to golden perfection.
- **Nepalese Jhol Momos** 🌶️ | 🍲 675
Steamed dumplings served with a tomato and peanut based jhol with a zesty drizzle of spicy gyoza sauce.

THE ITALIAN ROUTE

PIZZA

- **Margherita** J 595
A classic delight with a luscious tomato base, melted cheese, fragrant basil with sun-dried tomato.
- **Bianca** 615
Creamy spinach sauce with sun-dried tomatoes, tangy capers, spicy potatoes and aromatic garlic confit.
- **Fun-guy** 615
A flavourful mix of creamy shiitake, black fungus and button mushrooms, served with garlic confit and crispy rocket leaves.
- **Salad Pizza** J | 615
Crispy pizza topped with a fresh mix of lettuce, garden vegetables, tangy balsamic and a sprinkle of parmesan and feta cheese.
- **Caprese** J 655
Tangy tomato sauce crowned with sun-dried tomatoes, creamy bocconcini cheese and a drizzle of fresh basil pesto.
- **Paprika Paneer** 655
Fiery paneer cubes sautéed with tangy pickled paprika chillies, crispy onions and peppers.
- **Tandoori Paneer Pizza** J 655
Spiced, chargrilled paneer with onions, tomatoes and peppers, served with a side of refreshing mint chutney, tangy chaat masala and zesty chimichurri.
- **Ortolana** J 655
A delightful assortment of cherry tomatoes, courgettes, bell peppers, mushrooms, sweetcorn, broccoli and olives.
- **Formaggi - 4 Cheese Pizza** J 655
A decadent blend of 4 cheese—mozzarella, cheddar, parmesan and emmental—melted to perfection on a crispy, golden base.

PASTA

- **Aglione-Olio** 555
A timeless Italian delight with perfectly cooked spaghetti, sautéed in fragrant garlic and olive oil, enriched with vibrant kale and finished with a sprinkle of parmesan cheese.
- **Alfredo Fettuccini** J 575
Silky fettuccini tossed in a rich, creamy alfredo sauce, finished with a sprinkle of fresh herbs.
- **Rigatoni Arrabiata** J | 🌶️ | 🌱 575
Heartily filled rigatoni pasta paired with vibrant, exotic vegetables, all tossed in a fiery arrabiata sauce.
- **Creamy Tomato Rigatoni** J 575
Indulge in al dente rigatoni tossed in a velvety tomato and cheese sauce.
- **Pesto Spaghetti** J | 🌱 575
Twirled in fresh basil pesto, crowned with parmesan and garnished with juicy cherry tomatoes.
- **Baked Mac and Three Cheese** J 655
Pasta baked with a rich blend of mozzarella, cheddar and parmesan cheese, creating a truly indulgent, melt-in-the-mouth experience.
- **Fungi Conchiglie** 🌱 675
Shell-shaped pasta nestled in a creamy mixed mushroom sauce, drizzled with white truffle oil and finished with a sprinkle of parmesan cheese.
- **Cannelloni** 675
Baked cannelloni generously filled with garlicky spinach, creamy cheddar and topped with a rich tomato sauce.

RISOTTO

- **Vegetable Risotto** J 645
Creamy arborio rice, enriched with melted cheese, tender asparagus, zucchini, broccoli and a medley of colourful bell peppers.
- **Pesto Risotto** J 645
Indulgent risotto infused with fresh basil pesto, complemented by burst of cherry tomatoes and a delicate layer of parmesan cheese.

INDIAN MAINS

CURRIES AND MORE

- **Jeera Aloo** 425
Tender potatoes cooked with a fragrant cumin blend, creating a simple yet flavourful delight.
- **Subz Dehati Masala**  455
Pan-fried mixed vegetables with chopped onions, garlic, green chillies, spinach and fenugreek, bathed in a delicate onion sauce and seasoned with aromatic rajwadi masala.
- **Vilaiti Subz** 475
A delightful assortment of exotic vegetables simmered in a rich and tangy creamy gravy.
- **Subz Lajawaab** J 475
Fresh beans, carrots, American corn, green peas and rich cottage cheese, harmoniously cooked in a mild curry.
- **Subz Kolhapuri** J |  475
An enticing mix of green peas, beans and carrots cooked in a piquant Kolhapuri curry with a fragrant coconut essence.
- **Subz Hara Lasooni** 475
Assorted vegetables tossed in green garlic and green chillies with a touch of onion gravy.
- **Methi Mutter Malai** J 475
Savoury fenugreek and garden peas cooked in a smooth, creamy cashew sauce.
- **Mushroom Tikka Masala**  525
Flavoursome tandoori mushrooms in a spiced tomato sauce, with a touch of creamy elegance.
- **Malai Kofta** J 525
Melt-in-the-mouth koftas of mashed mawa and cottage cheese in a divine white gravy, crowned with cream and cheese.
- **Cheese Kofta Curry** 545
Three-cheese koftas nestled in a gently spiced curry, offering a blend of creamy richness with aromatic flavours.



Chef Recommended



J Jain



Spicy



Vegan

PASTA

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CURRIES AND MORE

- Paneer Butter Masala** J | 🍲 545
 Savoury cottage cheese cubes bathed in a decadent, creamy tomato butter sauce.
- Paneer Toofani** J | 🍲 545
 Juicy cottage cheese and bell peppers cooked in spicy red gravy, garnished with aromatic kasuri methi.
- Paneer Lucknowi Tawa** 🍲 545
 Diced paneer with capsicum and onion, seasoned with aromatic and spicy Lucknowi tawa masala.
- Paneer Tirchi Mirchi** 🍲 545
 Triangular cottage cheese pieces paired with bell peppers, gently spiced and simmered in a rich onion gravy, finished with a creamy butter touch.
- Paneer Tikka Masala** J | 🍲 | 🍲 545
 Tandoor cooked cottage cheese immersed in a rich, spicy tomato sauce, crowned with a touch of creamy elegance.
- Paneer Khurchan** 545
 Tender julienne cut paneer, bell peppers and onions simmered in a rich white gravy, flavoured with curd and a spicy green chilli paste.
- Navratna Korma** J 545
 A royal combination of fresh vegetables, juicy fruits and crunchy nuts, simmered in a rich cashew gravy with a touch of butter and cream.
- Paneer Lababdar** J | 🍲 575
 Irresistibly deep-fried stuffed cottage cheese smothered in a velvety tomato-cashew sauce.
- Paneer Jehangir** 🍲 575
 Creamy cottage cheese infused with spiced green peas and beans, gently cooked in a rich tomato sauce with a hint of Jehangir masala.
- Kataifi Palak Paneer** 🍲 575
 Crunchy kataifi-coated cottage cheese, fried until golden, served with a rich spinach gravy and finished with a creamy rogan touch.
- Paneer Shaam Savera** 🍲 575
 Delectable cottage cheese stuffed with fresh spinach, in a rich dual-layered tomato and spinach curry.



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🍲 Spicy



Vegan

CURRIES AND MORE

- **Kaju Curry** J |  595
Crispy cashew nuts simmered in a rich tomato and white sauce, finished with a touch of cream and butter for a mild yet indulgent flavour.
- **Khoya Kaju** J 595
Fried cashew nuts in a luscious white gravy, complemented by cream, cheese and butter with a hint of mild spices.
- **Kaju Masala**  595
Golden fried cashews simmered in a rich onion-tomato sauce with a blend of spices, offering a delightful nuance of taste.

RICE

- **Steamed Rice** J |  275
Quintessential side for any dish.
- **Jeera Rice** J |  295
Steamed rice seasoned with a touch of cumin, elevating every bite with its aromatic charm.
- **Vegetable Pulao** J 325
Light and aromatic rice cooked with fresh vegetables and a hint of exotic spices, perfect for a wholesome and flavourful experience.
- **Shahi Kaju Paneer Pulao** J 395
A regal blend of basmati rice, diced paneer and crunchy cashews, infused with exquisite spices.
- **Dal Khichdi** J 425
A wholesome, savoury mix of rice and lentils, gently cooked with a medley of spices and vegetables for a satisfying, nourishing dish.
- **Palak Garlic Khichdi**  455
A nourishing blend of rice and lentils with vibrant spinach and a hint of garlic, offering a heart-warming, savoury experience.



PARDA BIRYANI

- **Subz Biryani** J 575
A rich and fragrant vegetable biryani, slowly cooked with curd, mint and spices, highlighted by a touch of saffron.
- **Hyderabadi Subz Biryani** 🍲 595
Delight in a colourful array of vegetables, simmered with our chef's unique Hyderabadi spices, for a rich and aromatic dish.
- **Paneer Tikka Masala Biryani** J | 🍲 625
Experience the ultimate fusion of fragrant biryani with spicy chargrilled paneer, crispy onions, curd, tomatoes and bell peppers.

LENTILS

- **Dal Fry** J 425
Savoury lentils cooked to perfection with aromatic spices and served with a touch of ghee.
- **Dal Tadka** J 455
Flavoursome lentils cooked slowly with a mix of spices, finished with a sizzling tadka of garlic and onions for an extra kick.
- **Pindi Chole** J 455
Chickpeas simmered in a rich, spiced gravy with a touch of traditional Punjabi flair. Perfectly seasoned for a hearty, flavour-packed experience.
- **Pakode wali Dahi Kadi** J 455
Flavourful pakodas simmered in a tangy yogurt-based curry, infused with a blend of aromatic spices.
- **Dal Makhani** J | 🍲 525
Creamy black lentils simmered in a rich, buttery sauce with a blend of aromatic spices. A comforting classic!



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INDIAN BREADS

- **Roti** (Plain / Butter/ Chilli Garlic) 85/95/115
- **Mixed Seed Roti** 145
- **Naan** (Plain / Butter / Garlic) 110/125/145
- **Laccha Naan** 155
- **Cheese Chilli Naan** 🍷 165
- **Sri Lankan Paratha** 95
- **Tandoori Laccha Paratha** 145
- **Tandoori Kulcha** (Amritsari Aloo / Mix Veg. / Paneer) 195/205/225



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PAN ASIAN MEALS

- **Thai Green Curry** 🍲 675
A fragrant green curry with fresh herbs and spices, paired with steamed rice.
- **Thai Red Curry** 🌶️ | 🍲 675
A rich and flavourful Thai Red Curry served with steamed rice for a perfect balance of spice and comfort.
- **Miso Coconut Ramen Bowl** 🍲 675
Steamed noodles with coconut milk, added vegetable broth, sautéed vegetables, corn and served with paneer shashlik.
- **Sri Lankan Paratha and Curry** 🌶️ | 🍲 | 🍲 775
Enjoy our seasonal vegetable curry, simmered in a rich yellow coconut sauce with two flaky, buttery parathas.
- **Burmese Khowsuey** 🍲 | 🍲 775
Rich Burmese Khowsuey with in-house made curry paste, served with a variety of fresh, flavourful accompaniments.
- **Indonesian Rendang and Jasmine Rice** 🌶️ | 🍲 | 🍲 775
Savour the rich flavours of spicy red coconut curry, brimming with bold spices and fresh vegetables, perfectly paired with fragrant jasmine rice.

PAN ASIAN MAINS

- **Ginger Scallion Asian Vegetables** 🍲 475
A delicately spiced gravy with vibrant bok choy, crispy bell peppers, tender baby corn and fragrant sliced ginger.
- **Black Pepper Vegetables** J | 🌶️ | 🍲 475
A vibrant medley of assorted vegetables, stir-fried in a zesty black pepper sauce with a spicy soy base.
- **Gravy Manchurian** J | 🍲 475
A flavourful blend of finely minced vegetables balls, fresh cilantro and a savoury mix of chilli and soy sauce, in a gravy.
- **Zen Vegetables** 475
Fresh vegetables sautéed in a mild garlic butter sauce, finished with a touch of light soy for a subtle, savoury flavour.
- **Three Mushroom Chilli** 🌶️ | 🍲 525
A flavourful blend of button, shiitake and white fungus mushrooms, sautéed in a rich dark soy and chilli sauce for a savoury kick.

- **Cantonese Paneer** 525
Savoury cottage cheese stir-fried with bamboo shoots, baby corn, chillies, vinegar and hoisin sauce.
- **Paneer in Chilli Sauce** J | 🌶️ 525
Cottage cheese cubes tossed in a zesty and spicy soy sauce, combined with fiery diced chillies, crispy onions and vibrant peppers in gravy.
- **Shanghai Silken Tofu and Spinach** 🌱 575
Silken tofu infused with mild crushed chillies, oyster mushroom sauce, soy, ginger and scallions, served with fresh spinach.

RICE AND NOODLES

- **Steamed Jasmine Rice** J | 🌱 375
Soft, fluffy and delicately aromatic, this rice is steamed to perfection.
- **Wok Tossed Fried Rice** J | 🌱 455
A vibrant mix of fresh vegetables and savoury soy sauce stir-fried to perfection in a sizzling wok.
- **Thai Basil Rice** 🌶️ | 🌱 525
A fragrant blend of diced Thai chillies, fresh basil and light soy sauce, garnished with cilantro for a vibrant and aromatic experience.
- **Kimchi Fried Rice** 🌶️ | 🌱 | 🌱 525
A zesty blend of spicy and tangy flavours, featuring sautéed rice topped with toasted sesame seeds and fresh scallions.
- **Crackling Blue Pea and Edamame Rice** J | 🌱 575
A vibrant blend of crispy fried garlic, blue pea and tender edamame, delivering a delightful crunch and fresh flavour in every bite.
- **Hakka Noodles** J | 🌱 475
Stir-fried to perfection with a medley of shredded vegetables and a blend of mild spices.
- **Chilli Garlic Noodles** 🌶️ | 🌱 495
A tantalizing mix of burnt garlic and dry chillies, enhanced with crushed chillies and a subtle hint of vinegar.
- **Spinach Noodles** J | 🌱 495
A savoury blend of cracked black pepper combined with a spiced spinach puree, topped with fresh vegetables.



RICE AND NOODLES

- Teriyaki Soba Noodles** J |  525
 Buckwheat noodles stir-fried with a delightful honey-sesame-ginger glaze for a touch of sweetness and savoury flavour.
- Gochujang Noodles** J |   545
 Savoury noodles with a spicy kick and tangy undertones, garnished with a mix of black and white sesame seeds.
- Malaysian Noodles** J |   545
 A delightful fusion of spinach, bok choy and Chinese cabbage, stir-fried with dry red chillies and dark soy sauce for a rich, savoury flavour.

ACCOMPANIMENTS

- Pita** 65
- Extra Puri for Paani Puri (4 pcs)** 95
- Cheese Sauce / Guacamole** 95
- Papad (Roasted/Fried, Masala)** 75/125
- Plain Curd** 155
- Raita (Vegetables, Bundhi, Pudina Pyaz)** 205
- Pineapple Raita** 245
- Garlic Bread (Toasted/Chilli Cheese)** 295/395



Chef Recommended

J Jain

 Spicy



Vegan

SWEET MEMORIES

- **Choice of Ice Cream** 255
Indulge in our handpicked selection of ice cream flavours. Ask your server what's swirling in today's lineup!
- **Apple Pie Gujhia J** 325
Crispy pastry with apple pie filling, cinnamon and raisins, served with vanilla ice cream.
- **Tiramisu J** 425
Savour the perfect balance of rich mascarpone mousse, robust espresso and soft vanilla sponge, beautifully layered for a truly indulgent Italian dessert experience.
- **All Things Chocolate J | 🍷** 525
Decadent layered chocolate tart with dark and milk chocolate and caramel ganache.
- **Ras Malai Tres Leches J | 🍷** 525
Delicate vanilla sponge cake, soaked overnight in a blend of ras malai and tres leches, topped with a fluffy layer of whipped cream and a sprinkle of pistachios.
- **Brownie Chocolate Cheesecake J** 525
The perfect blend of chocolate brownie and a creamy cheesecake.
- **Mille Feuille J | 🍷** 525
Delicate layers of flaky phyllo pastry combined with a zesty citrus custard and topped with seasonal fresh fruits.
- **Tropical Fruit Pull Me Up J** 525
A delightful blend of mango sauce, passion fruit mousse, fresh raspberry jam and a crunchy granola topping.
- **Gulab Jamun Cheesecake J | 🍷** 525
A blend of creamy cheesecake and classic gulab jamun flavours, topped with a velvety layer of lachha rabri.

PORTION SIZE (+/- 5%)

Soups: 225 g

Salads: 225 g

Toasts: 150-225 g

Appetizers: 120-200 g

Main Course: 350 g

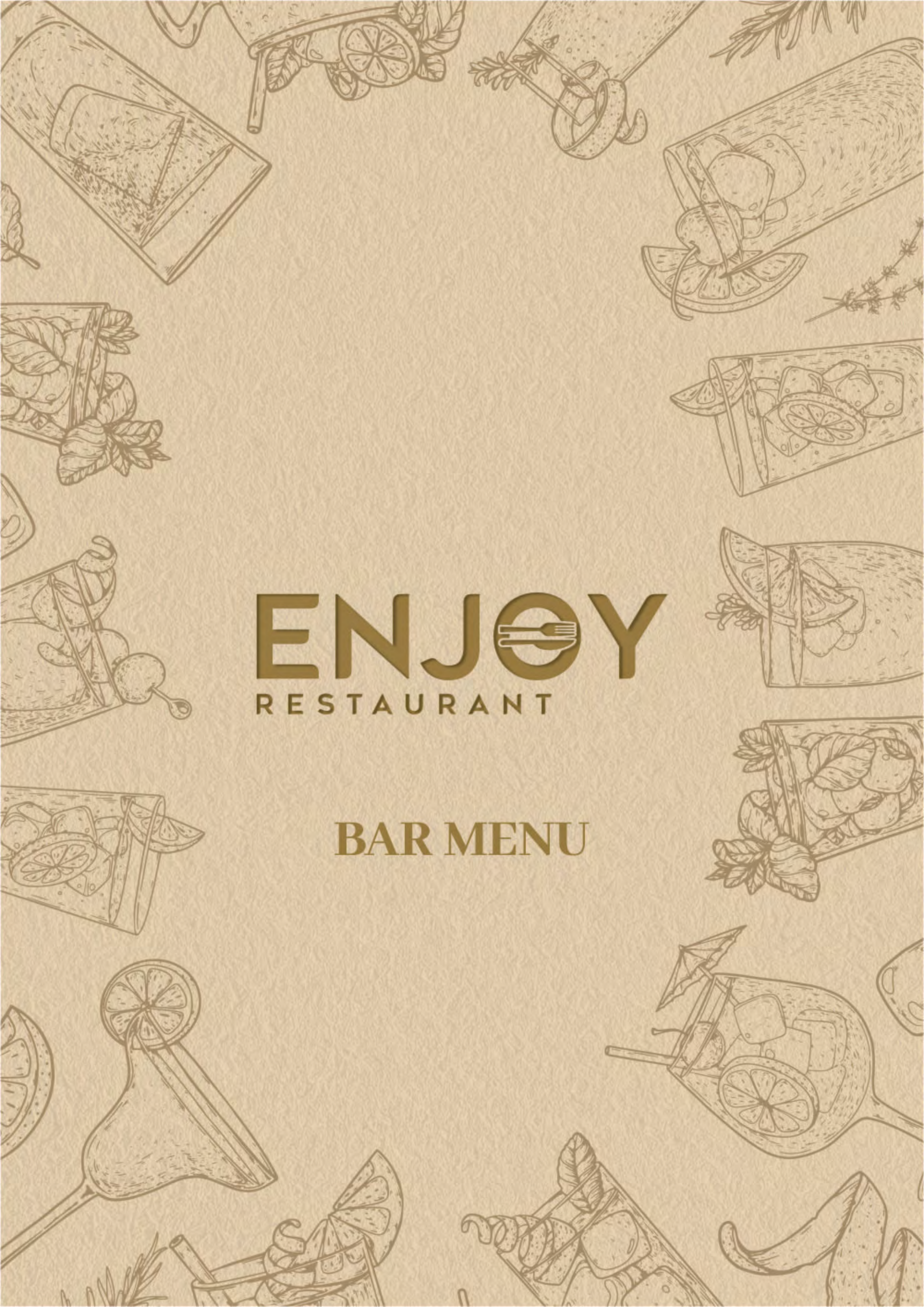
Breads: 1 piece

Desserts: 125 g

**Please allow us 25 minutes to prepare your order.
Once placed, orders cannot be cancelled.**

GST extra as applicable.



The background of the entire page is a repeating pattern of line-art illustrations in a light brown color. These illustrations depict various cocktail-related items: tall glasses with ice, lemons, and herbs; a martini glass with a lemon twist; a glass with a spiral garnish; and other drinkware with various garnishes like citrus slices and sprigs of herbs.

ENJOY

RESTAURANT

BAR MENU





Welcome to our exclusive bar world, where every sip is a journey and every drink tells a story. Whether you're in the mood for a refreshing mocktail, a vibrant shooter, a nourishing juice, a creamy shake or a perfectly brewed coffee, we've got something to elevate your dining experience.

Our mocktails are not just drinks—they're a celebration of flavours, designed to deliver an exhilarating punch. Each one is a masterpiece, blending unique ingredients to create a symphony of taste and refreshment.

If you're looking for a burst of excitement, our shooters pack a punch with vibrant, creative blends that are as fun to drink as they are to share. Perfect for toasting to life's little victories or simply indulging in a moment of joy.



MOCKTAILS

- **Watermelon Iceland**  295
A refreshing mix of watermelon, pineapple and lime juice, finished with a dash of black salt for an invigorating twist.
- **Jack and Jill** 295
A delightful blend of peach apricot crush and zesty lemon chunks, garnished with fresh mint, topped with a sparkling mix of Sprite and soda.
- **Current Affair** 325
A tantalizing blend of black currant, luscious lychee juice and zesty ginger ale.
- **Mansana Twist** 325
A delightful fusion of red apple and refreshing apple juice, fragrant rosemary and rich nutty caramel.
- **Black Magic**  325
An enchanting blend of jamun pulp and fresh curry leaves, offering an unexpectedly refreshing twist.
- **Elderflower and Blueberry Spritzer** 325
A refreshing blend of vibrant blueberry and delicate elderflower crowned with a sparkling soda twist.
- **Lychee Colada** 325
A tropical escape in a glass, velvety vanilla ice cream mingles with luscious lychee and creamy coconut.
- **Nirvana** 355
Experience bliss with fresh pineapple juice, lavender, butterfly pea tea, tender coconut water and a hint of coconut powder.
- **Orange and Kafir Punch** 355
A fusion of muddled oranges, aromatic kaffir lime leaves and fresh mint, uplifted with a hint of lime juice and crowned with bubbly Sprite.
- **Mango Passion Martini** 355
A tantalizing blend of creamy mango and zesty passion fruit, shaken to perfection.
- **Yuzu Lemongrass Martini** 355
A refreshing blend of muddled Lemongrass and vibrant Japanese lemon, with a touch of fresh lime and Sprite.



- Kokum Bliss** 355
 A refreshing blend of kokum crush, invigorated with fresh mint leaves, zesty lime juice, a hint of green chilli and a touch of roasted cumin.
- Pineapple Sunrise** 355
 A tropical mix of grenadine, orange and pineapple juice with a touch of lime.
- Dragon Soul** 🍷 355
 A vibrant blend of exotic dragon fruit, silky coconut, zesty mixed fruit juice and luscious mango juice.
- Blueberry Punch** 355
 A luscious blend of blueberry nectar, rich blueberry compote, creamy vanilla ice cream and effervescent soda.
- Shockberry** 🍷 355
 A vibrant blend of fresh, succulent berries, tangy cranberry juice, zesty lime and a splash of fiery Tabasco.
- The Bull Fight** 395
 Juicy watermelon chunks, zesty mint leaves, tropical pineapple juice, tangy lime juice and invigorating Red Bull combine for a refreshing burst of flavours.

SANGRIA

- Red Wine Sangria** 🍷 385
 A lively blend of non-alcoholic red wine, zesty triple sec and orange juice, with succulent apple slices, juicy orange, blueberries and pomegranate.
- White Wine Sangria** 🍷 385
 A refreshing mix of non-alcoholic white wine, pineapple and orange juice, with green apple, fresh orange and seasonal fruits.



SHOOTERS

- **Fruit Chaat Shots** 525
Seasonal mixed fruit juice with chaat masala and lime juice.
- **Jamun Shots** 525
Spiced jamun puree with Sprite.
- **Blue Lagoon Shots** 525
Blue Curacao, Sprite and lime juice.
- **Orange Sunrise** 525
Orange juice, grenadine and lime juice.
- **Choco-tini** 525
Chocolate martini made with espresso, chocolate sauce and chocolate ice cream.
- **Tropical Dragon** 525
Red dragon fruit and mango pulp with honey water.
- **Platter of 6**  625
All 6 shots served on one platter.

COLD PRESS JUICES

- **Seasonal Fresh Fruit Juice** 255
Freshly pressed juice on demand, packed with seasons finest flavours.
- **Tropical Twist** 255
A lively mix of the season's freshest fruits.
- **Garden Fresh Elixir** 255
A zesty blend of cucumber, carrot, ginger and orange.



Bartender Recommended



Bartender Recommended

CLASSICS

- **Iced Tea** 295
Mint / Lemon / Peach / Rose Chia
- **Mojito** 295
A refreshing mix of lime and mint topped with fizzy soda.
- **Anjeer Mojito** 325
Overnight honey-soaked anjeer with fresh lemon and mint.
- **Spicy Jamun Mojito** 325
Jamun muddled with chillies, chaat masala, lime juice and mint.
- **Bartender's Mojito** 🍹 325
Passion fruit and fresh watermelon, combined with lime and mint.

SHAKES

- **Chocolate Brownie Shake** 355
- **Very Berry Vanilla** 355
- **Oreo Cookie Shake** 355
- **Strawberry and Banana** 355
- **Off White Banana Shake** 355
- **Biscoff Shake** 🍹 375
- **Ferrero Nutella Shake** 🍹 375



Bartender Recommended

BEVERAGES

HOT

- **Single Shot Espresso** 125
- **Americano** 155
- **Masala Chai** 195
- **Café Latte** 225
- **Cappuccino** 225
- **Add on Flavours** (Vanilla / Chocolate / Caramel / Hazelnut) 95

COLD

- **Iced Americano** 255
- **Iced Latte** 255
- **Cold Coffee** 295
- **Cold Coffee with Ice Cream** 295

QUENCHERS

- **Juices** 115
- **Aerated Diet Beverage** 125
- **Aerated Beverage** 125
- **Ginger Ale** 155
- **Plain Chaas** 175
- **Masala Chaas** 195
- **Lassi (Sweet / Salted)** 215
- **Red Bull** 225
- **Fresh Lime (Soda / Water) (Sweet / Salted)** 215/235
- **Bottled Water** MRP



Bartender Recommended



PORTION SIZE (+/- 5%)

Mocktails: 225 ml

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