

# BAR MENU

**TYGER TYGER**  
ASIAN BAR



  
**JUNOON**  
ARTISANAL INDIAN CUISINE

## VIRGIN BLENDS

|               |     |
|---------------|-----|
| THIRSTY TIGER | 285 |
|---------------|-----|

Cucumber & lemongrass cooler

|                |     |
|----------------|-----|
| TIGER'S FRIEND | 285 |
|----------------|-----|

Apple & ginger spritzer

|                  |     |
|------------------|-----|
| SAFFRON ICED TEA | 285 |
|------------------|-----|

Saffron infused iced tea with pineapple juice

|              |     |
|--------------|-----|
| TIGER SPIRIT | 285 |
|--------------|-----|

Spicy pineapple & jalapenos brine

|              |     |
|--------------|-----|
| TIGER'S MEAL | 285 |
|--------------|-----|

Choco vanilla milkshake

|               |     |
|---------------|-----|
| APPLE HARVEST | 285 |
|---------------|-----|

Apple & ginger blended to create sweet harmony

## BOTTLED DRINKS & MIXERS

|               |     |
|---------------|-----|
| PERRIER WATER | 295 |
|---------------|-----|

|                      |     |
|----------------------|-----|
| GUNSBERG GINGER BEER | 195 |
|----------------------|-----|

|          |     |
|----------|-----|
| RED BULL | 225 |
|----------|-----|

|            |     |
|------------|-----|
| GINGER ALE | 165 |
|------------|-----|

|                       |    |
|-----------------------|----|
| NATURAL MINERAL WATER | 95 |
|-----------------------|----|

|            |    |
|------------|----|
| SODA WATER | 95 |
|------------|----|

|                          |    |
|--------------------------|----|
| HIMALYAN SPARKLING WATER | 95 |
|--------------------------|----|

|                        |     |
|------------------------|-----|
| COLD BREWED HOT COFFEE | 295 |
|------------------------|-----|

|                         |     |
|-------------------------|-----|
| COLD BREWED ICED COFFEE | 295 |
|-------------------------|-----|

|             |     |
|-------------|-----|
| TONIC WATER | 165 |
|-------------|-----|

|                  |     |
|------------------|-----|
| GRAPEFRUIT TONIC | 175 |
|------------------|-----|

|             |     |
|-------------|-----|
| JUICE 200ML | 125 |
|-------------|-----|

|                     |    |
|---------------------|----|
| AREATED DRINKS CANS | 95 |
|---------------------|----|

## SANGRIAS

### OG RED WINE SANGARIA 795

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A Red wine infused with pomegranates and raspberries

### OZZY'S WHITE WINE SANGARIA 795

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A bold fusion of white wine , black berries and basil

## SHOTS

### JAGERBOMB 505

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A Shot of jagermeister dropped into red bull

### YUZU BLAZE 505

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Tequila with a zesty yuzu twist — bold, bright, and smooth

### DIRTY SHERLY 505

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Vodka with a splash of lime and grenadine — sweet, sharp, and striking

### BOURBON NUT 505

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A gentle hit of bourbon, softened with sweet almond notes

### GIN GLOW 505

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Gin, lime, and orange bitters — sharp, citrusy, and refreshingly bold

## SIGNATURE

### TIGER'S SUNSET – LONG : TEQUILA : CITRUS 815

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A bold fusion of tequila, vermouth & Aperol,  
crowned with a charred orange allure

### THE JUNOON PICANTE – SHORT: TEQUILA : EARTHEN SPICE 815

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Spicy jamun meets smooth tequila in this bold margarita

### OZZY'S EXPRESSO MARTINI – LONG : VODKA : COFFEE 815

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A bold fusion of Coffee-Infused Vodka, Dry Vermouth & Kahlúa

### LOST TIGER – LONG : VODKA : ZESTY 815

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A tropical escape in a glass with flavours of Grapefruit and  
Passionfruit and hints of Galangal

### TIGER MAMA – LONG : VODKA : FRUITY 815

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A vibrant concoction featuring Vodka and muddled Blueberries  
topped with Tonic Water

### VELVET BREW – LONG : VODKA : COFFEE 815

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A velvety fusion of Vodka, Kahlúa, Condensed Milk, and robust  
Cold Brew Coffee — a decadent and creamy delight

### THE JUNOON MANHATTAN – SHORT : WHISKY : HERBAL 815

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A fierce elixir blending bold Scotch, Campari,  
and zesty orange bitters

### CROUCHING TIGER – LONG : WHISKY : ZESTY 815

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A bold ballet of Bourbon, Apple, Yuzu and Kaffir,  
crowned with effervescent Ginger Ale

### OZZY'S LEMON GRASS MOJITO – LONG : RUM : CITRUS 815

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Our take on Mojito, an effervescent refreshment of  
lemongrass zest, galangal and lime

### TIGER LILY – SHORT : GIN : FLORAL 815

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Blue Pea-Infused Gin with Lemongrass and Galangal shaken  
with Barley Syrup—a subtly vibrant mix

### EYE OF THE TIGER – GIN : MARMALADE : CITRUS 815

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A spirited blend of Gin with Orange Marmalade, Kaffir Lime,  
Basil topped with Tonic—a symphony of flavors

### TIGER'S BLOODY MARY – LONG : GIN : VEGETAL 815

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A fiery elixir blending Gin with wasabi, exotic spices, tomato juice

### GULABO – SHORT : GIN : FLORAL : EARTHEN SPICE 815

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Gin infused with rose & hibiscus, topped with elderflower tonic

### TIGER'S SILINGS – LONG : GIN : CITRUS 815

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Refreshing mix of gin, cherry liqueur & pineapple citrus

## CLASSIC COCKTAILS

### OLD FASHIONED 675

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Bourbon, Bitters and a Sugar Cube

### WHISKEY SOUR 675

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Bourbon, Lemon Juice, Egg White, Sugar.... request for a eggless one

### MANHATTAN 675

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Bourbon, Rosso Vermouth, Bitters

### MOJITO 675

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White Rum, Mint Leaves, Sugar, Lime Juice

### DARK & STORMY 675

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Dark Rum, Gingerbeer

### COSMOPOLITAN 675

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Vodka, Triple Sec, Cranberry

### MOSCOW MULE 675

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Vodka, Gingerbeer

### DRY MARTINI 675

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Gin, Dry Vermouth

### DIRTY MARTINI 675

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Gin, Dry Vermouth, Olive Brine

### NEGRONI 675

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Gin, Campari, Rosso Vermouth

### MARGARITA 675

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Tequila, Triple Sec, Lemon Juice

### PALOMA 675

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Tequila, Grapefruit Tonic, Lemon Juice

### APEROL SPRITZ X 4 2595

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Aperol, Prosecco

### LONG ISLAND ICED TEA 975

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4 white spirits and triple sec topped with Coke

# WHISKY - SINGLE MALTS

## AMRUT FUSION WHISKY 514

India 42.80% Dark Chocolate, Coffee Grounds, Dutch Cocoa Powder

## INDRI 574

India 42.80% Burnt Pineapple, Citrus, Raisins

## BUSHMILL 10 Y.O. 474

Ireland 40.00% Dried Apples, Peaches, Pears, Strawberry Taffy

## X BY GLENMORANGIE 494

Scotland 40.00% Honey, Lemon, Apple

## GLENMORANGIE THE ORIGINAL 494

Scotland 40.00% Vanilla, Apricot, Apple

## GODWAN O2 494

India 46.00% Candied Figs, Vanilla, Pepper, Mace, Dry Apricots

## ABERFELDY 12 Y.O. 494

Scotland 40.00% Kiwi, Coconut, Citrus, Banana

## THE GLENLIVET 12 Y.O. 594

Scotland 40.00% Apricot, Pineapple, Greengages, Citrus

## THE SINGLETON 12 Y.O. 574

Scotland 40.00% Fruity, Citrus, Raisins, Vanilla, Honey

## GLENKINCHIE 12 Y.O. 494

Scotland 43.00% Guava, Mango, Honey

## DALWHINNIE 15 Y.O. 524

Scotland 43.00% Fruity, Nutmeg, Cinnamon, Toffee

## LAPHROAIG 10 Y.O. 574

Scotland 40.00% Smoky, Salty

## CAOL ILA ISLAY 12 Y.O. 574

Scotland 43.00% Marzipan, Cinnamon, Ginger

## GLENMORANGIE LASANTA 12 Y.O. 554

Scotland 43.00% Milk Chocolate Raisin, Caramel, Toasty Oak

## ARDBEG ISLAY 10 Y.O. 574

Scotland 46.00% Zesty Lemon And Lime, Dark Chocolate

# WHISKY - SINGLE MALTS

## SHINOBU PURE MALT 574

Japan 43.00% Vanilla, Citrus, Coffee

## GLENFIDDICH 12 Y.O. 574

Japan 40.00% Honeydew Melon, Tropical Fruit, Butterscotch

## OMAR BOURBON SINGLE MALT 584

Taiwan 46.00% Milk Chocolate, Toffee, Vanilla Essence, Ripe Banana

## TALISKER 10 Y.O. 584

Scotland 45.80%

## JURA 10 Y.O. 514

Scotland 40.00% Creamy, Chocolatey, Cardamom, Cinnamon, Hot Chocolate

## GLENMORANGIE NECTAR D'OR 584

Scotland 46.00% Honey, Vanilla, Pastry, Meringue, Baked Apples

## THE GLENLIVET NADURRA 594

Scotland 48.00% Milk Chocolate, Honey

## GLENFIDDICH 15 Y.O. 594

Scotland 40.00% Sherry, Raisins, Fruitcake, Citrus

## KAVALAN SELECT NO.1 674

Taiwan 40.00% Toffee Apples, Salted-Caramel, Vanilla, Fruity

## ABERLOUR 12 Y.O. 674

Scotland 40.00% Fruity, Caramel, Spicy

## GLENLIVET 15 Y.O. 694

Scotland 40.00% Cinnamon, Cloves, Oak Bitterness

## GLENMORANGIE QUINTA 14 Y.O. 674

Scotland 46.00% Walnut, Black Pepper, Mandarin Orange, Marshmallow, Dark Chocolate

## ISLAY OF RAASAY 674

Scotland 46.00% Baked Plums, Red Apples, Cherries

## OBAN SINGLE MALT 14 Y.O. 674

Scotland 43.00% Marmalade, Toffee Apples, Pear

## RAMPUR DOUBLE CASK 744

India 45.00% Tropical Fruits, Oak, Honey, Dried Fruits, Dark Berries, Cinnamon, Nutmeg

# WHISKY - SINGLE MALTS

## DRUMSHANBO IRISH WHISKY 754

Ireland 43.00% Vanilla, Dried Fruit, Toasted Oak

## PENDERYN MADEIRA 744

46.00% Tropical fruit, raisins, and vanilla

## THE BALVENIE 12 Y.O. 744

Scotland 40.00% Chocolate, Raspberry, Spicy Cinnamon, Black Pepper

## GLENLEVIT 18 Y.O. 1014

Scotland 40.00% Rich Fruit, Toffee, Dark Chocolate, Glacé Cherries, Apple

## GLENFIDDICH 18 Y.O. 1074

Scotland 40.00% Zesty Grapefruit, Baked Toffee Apples, Chocolate

## LAGAVULIN 16 Y.O 896

Scotland 43.00% Liquorice, Smoke, Peat

## YAMAZAKI WHISKEY 1014

Japan 43.00% Mizunara Oak, Nutty, Tropical Fruit, Citrus

## GLENMORANGIE 18 Y.O. 1074

Scotland 43.00% Acacia Honey, Peaches, Butterscotch, Cinnamon

## GLENFIDDICH 21 Y.O. GRAN RESERVA 1634

Scotland 40.00% Beeswax, Honey, Milky Coffee, Buttered Brioche

## GLENMORANGIE SIGNET 1634

Scotland 46.00% Bitter Mocha, Dark Chocolate, Butterscotch

## WHISKY - BLENDED

### ROYAL RANTHAMBORE 324

India 42.80% Stone Fruit, Sweet Citrus, Light Caramel, Vanilla

### JAMESON IRISH WHISKEY 374

Ireland 40.00% Madeira, Orchard Fruits, Vanilla Cream

### JUSTERINI & BROOKS RARE 324

Scotland 40.00% Walnut, Toffee Apples, Cedar Wood, Orange Zest

### JW BLONDE 374

Scotland 40.00% Vanilla, Apple, Spices, Caramel

### BALLANTINE'S FINEST 374

Scotland 43.00% Raisins, Oak, Vanilla, Cinnamon

### JIM BEAM BLACK BOURBON 354

United States 43.00% Vanilla, Honey, Cereal Sweetness

### DEWARS 12 Y.O. 424

Scotland 40.00% Toasted Barley, Honey

### CHIVAS REGAL 12 Y.O. 474

Scotland 43.00% Butter Toffee, Walnut, Caramel

### JW BLACK LABEL 474

Scotland 43.00% White Pepper, Citrus, Wood Smoke, Creamy Toffee

### JACK DANIELS 474

United States 40.00% Nuts, Banana Milkshake

### BALLANTINES 12 Y.O. 434

Scotland 40.00% Lemon Meringue Pie, Nutty Vanilla, Lemongrass, Dried Ginger

### JACK DANIELS FIRE 448

United States 35.00% Cinnamon, Caramel

### JD HONEY TENNESSEE 448

United States 35.00% Natural Honey, Sweet Molasses

### EVAN WILLIAMS BLACK BOURBON WHISKEY 448

United States 43.00% Oak, Vanilla, Brown Sugar, Caramel, Spice

### AMRUT AMALGAM 474

India 42.80% Apple, Sweet Tamarind, Cinnamon, Nutmeg

### SUNTORY TOKI WHISKEY 514

Japan 43.00% Basil, Green Apple, Honey

## WHISKY - BLENDED

### MONKEY SHOULDER 514

Scotland 40.00% Marmalade, Berry, Toasted Barley

### DEWAR'S 15 Y.O. 494

Scotland 40.00% Honey, Toffee, Floral

### JW DOUBLE BLACK 514

Scotland 40.00% Vanilla, Citrus, Malt

### GENTLEMAN JACK 494

United States 40.00% Vanilla, Maple Apple, Stone Fruits

### AKASHI BLENDED WHISKY BLUE 514

Japan 40.00% Spice, Oak, Sweet

### CHIVAS REGAL XV 514

Scotland 43.00% Butterscotch, Red Apple, Caraway

### MAKER MARKS 514

United States 45.00% Honey, Mixed Peels, Malmsey, Hazelnut

### TEELING SMALL BATCH 514

Dublin 46.00% Apricot, Apple, Cherry, Rye Spice, Milk Chocolate, Ginger, Vanilla

### SHINOBU BLENDED WHISKY 514

Japan 43.00% Butter, Grass, Sweet Coconut, Sandalwood

### JW GOLD LABEL RESERVE 514

Scotland 40.00% Honey, Caramel, Nutmeg Spice, Vanilla

### YAMAZAKURA BLACK LABEL 514

Japan 40.00% Rich Oak, Peat

### TOGOUCHI WHISKY 584

Japan 40.00% Honey, Grain

### MASAHIRO PURE MALT 674

Japan 43.00% Citrus, Tropical Fruit, Ginger

### CHIVAS REGAL 18 Y.O. 674

Scotland 40.00% Caramel, Green Apple, Cinnamon, Black Pepper

### AKASHI PURE MALT WHISKY 754

Japan 46.00% Nutty, Chocolate, Walnuts, Citrus

### JW 18 Y.O. 744

Scotland 40.00% Salted Caramel, Butterscotch, Apricot, Ginger, Cinnamon

# WHISKY - BLENDED

## THE FUJISAN 584

Japan 40.00% Vanilla, Caramel, Tobacco, Licorice

## AKASHI TOJI WHISKEY 584

Japan 40.00% Vanilla, Peppercorns, Prunes, Biscuit

## MASAHIRO 12 Y.O. 744

Japan 43.00% Ripe Citrus Aroma, Dried Apricot, Jammy Plum, Nuts, Honey

## HIBIKI JAPANESE WHISKEY 1074

Japan 43.00% Red Berries, Green Apple, Honey, Sandalwood

## SAZERAC RYE WHISKEY 744

United States 45.00% Vanilla, Anise, Pepper, Candied Spices, Citrus

## SHINOBU 10 Y.O. 896

Japan 43.00% Chocolate, Coffee, Salted Caramel

## ROYAL SALUTE 21 Y.O. 1154

Scotland 40.00% Orange Marmalade, Hazelnuts, Sherry

## JW BLUE LABEL 1154

Scotland 42.80% Dried Fruit, Spice, Honey

# VODKA

## SKYY VODKA 334

USA 40.00% Apple, Cinnamon, Wheat, Sorghum

## ABSOLUT VODKA 344

Sweden 40.00% Caramel, Vanilla, Fresh Fruity

## KETEL ONE 334

Netherlands 40.00% Sweet Wheat, Citrus, Fresh Herbs

## TITO'S VODKA 374

United States 40.00% Yellow Corn, Grain, Potatoes

## STOLICHNAYA VODKA 374

Russia 40.00% Creamy, Sweet Citrus, Black Pepper

## GREY GOOSE VODKA 434

France 43.00% Almond, Black Pepper, Grainy Nose

## BELVEDERE VODKA 434

Poland 40.00% Vanilla, White Pepper, Spice

## CIROC 434

France 40.00% French Grapes, Fruity, Wheat

## SVEDKA CUCUMBER LIME VODKA 374

Sweden 35.00% Cucumber, Lime

## HAKU VODKA 454

Japan 40.00% Floral, Richer Grain

## STOLICHNAYA ELIT VODKA 454

Russia 40.00% Caramel, Citrus, Grain

## SAUSAGE TREE PURE IRISH VODKA 524

Ireland 43.00% Slightly Fruity, Herbaceous, Fruity Note

## ROBERTO CAVALLI VODKA 654

Italy 40.00% Fennel, Anise, Nutty, Raisin

## BELUGA NOBLE 654

Russia 40.00% Honey, Vanilla, Oatmeal

## CHOPIN FAMILY RESERVE VODKA 1124

Poland 40.00% Earthy, Licorice, Clove

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**AMRUT NILGIRIS DRY GIN** 324

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India 42.80% Sandalwood, Bamboo Shoots, Juniper, Mint, Basil,  
Coriander, Cardamom, Five Spice

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**NICOBAR DRY GIN** 324

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India 42.80% Licorice, Coriander, Lemongrass

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**KINGSMILL PINK** 324

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Estonia 38.00% Raspberries, Strawberries, Fruitiness

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**BEEFEATER** 324

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United Kingdom 47.00% Juniper, Seville Orange Peel, Almond,  
Angelica Root, Coriander Seed

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**BOMBAY SAPPHIRE** 354

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United Kingdom 47.00% Juniper, Floral Fruity, Lemon Zest

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**TANQUERAY LONDON DRY GIN** 354

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United Kingdom 47.30% Juniper, Pine, Pepper, Angelica Root,  
Lime Zest, Licorice, Dried Orange Peel

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**TANQUERAY N° TEN** 374

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England 47.30% Citrus, Grapefruit, Cucumber, Juniper

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**HENDRICK** 484

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Scotland 41.40% Juniper, Oak, Vanilla, Lime Zest, Elderflower

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**JAISALMER** 484

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India 42.00% Juniper, Citrus Peels, Aromatic Spice, Coriander, Peppery Cubebs

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**CRAFTERS LONDON DRY GIN** 484

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Estonia 43.00% Juniper, Pine, Walnut, Angelica Root, Grapefruit, Clove

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**THE BOTONIST** 484

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Scotland 46.00% Juniper, Sweet Citrus, Herbal, Piney

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**KYRO GIN U.S. GIN** 484

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Finland 46.30% Juniper, Nutty, Coriander, Cardamom,  
Cranberry, Cinnamon, Vanilla

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**KYRO PINK GIN** 484

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Finland 38.20% Strawberries, Rhubarb, Spicy Coriander

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**ROKU** 484

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Japan 42.00% Green Tea, Citron, Peppery, Juniper, Bitter Orange

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**SCAPEGRACE CLASSIC** 484

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New Zealand 42.20% Chinese Lemon, Mediterranean Citrus, Smoky

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**BOODLES BRITISH GIN** 484

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United Kingdom 40.00% Caraway, Lemon Rind

**SIPSMITH GIN 484**

United Kingdom 41.60% Juniper, Fresh Citrus Peel, Pine, Sarsaparilla

**TARSIER ORIENTAL PINK GIN 484**

United Kingdom 40.00% Raspberry, Lychee, Red Dragon Fruit,  
Galangal, Calamansi

**TARSIER SOUTHEAST ASIAN DRY GIN 484**

United Kingdom 45.00% Citrus, Savoury, Peppery

**GUNPOWDER IRISH CITRUS 494**

Ireland 43.00% Flowers, Fruits, Sardinian Lemons

**GUNPOWDER IRISH 494**

Ireland 43.00% Citrus, Star Anise, Grapefruit, Cardamom, Coriander

**HENDRICK'S NEPTUNIA 494**

Scotland 43.40% Citrus, Juniper, Herbaceous Zest, Floral

**ISLE OF RAASAY 574**

Scotland 46.00% Juniper, Sweet Orange, Candied Lemon, Rhubarb

**TANQUERAY MALACCA GIN 574**

United Kingdom 41.30% Juniper, Zesty, Citrus, Grapefruit, Cinnamon, Nutmeg

**SAKURAO JAPANESE DRY 784**

Japan 47% Juniper, Zesty, Citrus

# COGNAC

## HENNESSY VS 594

France 40.00% Oak, Vanilla, Caramel

## HENNESSY VSOP 684

France 40.00% Grapes, Vanilla, Cinnamon, Candied Fruit , Clove

## MARTELL VSOP 784

France 40.00% Caramelised Dried Fruits, Prunes

## HENNESSY XO 1834

France 40.00% Dark Chocolate, Ripe Plums, Cocoa Butter

# TEQUILA

## CAMINO TEQUILA 344

Mexico 40.00% Fruity, Honey, Citrus ,Vanilla, Caramel, Oak

## JOSE CUERVO SILVER TEQUILA 344

Mexico 40.00% Agave, Fresh Herbs

## PATRON SILVER 594

Mexico 40.00% Agave, Honeydew, Lemongrass, Citrus Peel

## DON JULIO BLANCO 594

Mexico 38.00% Pastry, Herbal, Citrus, Stevied

## 1800 RESERVA BLANCO 624

Mexico 40.00% Vanilla, Almond, Walnut, Chocolate, Honey, Prune, Red Fruits

## 1800 RESERVA REPOSADO 624

Mexico 40.00% Buttery Caramel, Smokey, Oaky Agave

## DON JULIO TEQUILA REPOSADO 674

Mexico 38.00% Vanilla, Caramel, Oak, Agave, Pepper

## CODIGO BLANCO TEQUILA 794

Mexico 40.00% Agave, Pepper Notes, Under Ripe Kiwi, Meyer Lemon

## MAESTRO DOBEL ANEJO 894

Mexico 40.00% Oak, Vanilla, Butterscotch, Herbal Spice

## MAESTRO DOBEL REPOSADO 894

Mexico 40.00% Toasted Oak, Vanilla, And Caramel, Natural Sweetness

## CODIGO ROSA 894

Mexico 40.00% Agave, Citrus, Black Pepper, Fruity

# RUM

## OLD MONK RUM 324

India 42.80% Caramel, Chocolate, Vanilla

## TWO INDIES RUM 324

India 42.80% Sugarcane, Marshmallow, Fruity, Peaches, Sour Cherry

## BACARDI BLACK 324

Cuba 37.50% Tropical Fruit, Buttery Caramel, Vanilla, Smoky Liquorice

## BACARDI WHITE 324

Cuba 42.80% Vanilla, Honey

## BARCELO BLANCO RUM 384

Dominican Republic 35.00% Coconut & Cream Cappuccino, Mint, Spicy Walnuts

## MALIBU COCONUT RUM 384

Cuba 21.00% Coconut, Ripe Banana

## HAVANA CLUB 384

Cuba 40.00% Lemon Zest, Cantaloupe, White Pepper

## CAMIKARA 384

India 42.80% Vanilla, Caramel, Oak, Spices, Fruits

## THE KRAKEN BLACK SPICED 414

Trinidad and Tobago 47.00% Vanilla, Toffee Apples, Lime, Cinnamon, Rich Palate

## RON DIPLOMATICO MANTUANO 414

Venezuela 40.00% Cinnamon, Nutmeg, Caramel, Dried Plums

## ASHANTI SPICED RUM 414

Spain 38.00% Vanilla, Honey, Citrus, Ginger, Peppery

## BUSH RUM ORIGINAL SPICED 524

United Kingdom 37.50% Sweet Caramel, Smooth Vanilla, Spiced

## BUSH RUM TROPICAL CITRUS 524

United Kingdom 37.50% Pineapple, Mango, Passionfruit, Zesty Orange

# LIQUEUR

APEROL 354

Italy 11.00%

APERITIF SELECT BITTER 354

Italy 17.50%

CAMPARI 354

Italy 25.00%

FERNET BRANCA LIQUEUR 354

Italy 39.00%

BAILEY'S IRISH CREAM 354

Ireland 17.00%

COINTREAU 354

France 40.00%

KAHLÚA 354

Mexico 20.00%

AMARETTO DEL LAGO 354

Italy 20.00%

AMARO MONTENEGRO 424

Italy 23.00%

BAILEYS SALTED CARAMEL 424

Ireland 17.00%

GRAND ABSENTE 424

France 49.00%

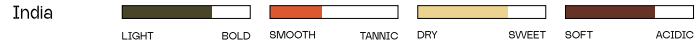
JAGERMEISTER 454

Germany 35.00%

# WINES - RED

## SULA SATORI TEMPRANILLO

150ML 515 BOTTLE 2395



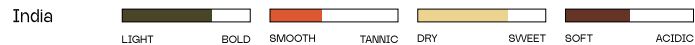
## FRATELLI SANGIOVESE

BOTTLE 2595



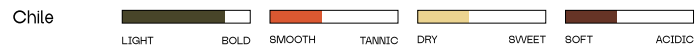
## SULA SHIRAZ

BOTTLE 2595



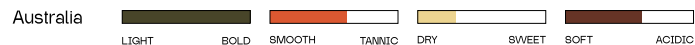
## LUZ MARIA MERLOT

BOTTLE 2995



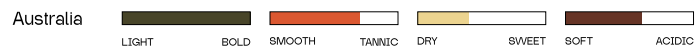
## JACOBS CREEK CLASSIC SHIRAZ CABERNET

BOTTLE 3095



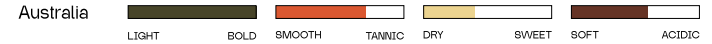
## BUSH BALLAD SHIRAZ

BOTTLE 3095



## YELLOW TAIL RED MOSCATO

BOTTLE 3495



## ALTOZANO TEMPRANILLO SYRAH

BOTTLE 3495



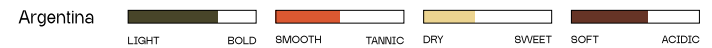
## ROCHE MAZET PINOT NOIR

150ML 675 BOTTLE 3395



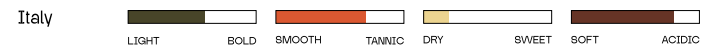
## PORTILLO MALBEC

BOTTLE 4095



## BARONE RICASOLI CHIANTI

BOTTLE 5095



# WINES - WHITE

## SULA DINDORI RESERVE CHARDONNAY 150ML 615 BOTTLE 2995



## FRATELLI SAUVIGNON BLANC 150ML 515 BOTTLE 2395



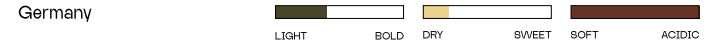
## GIACONDI CHARDONNAY BOTTLE 2995



## JACOBS CREEK CLASSIC CHARDONNAY BOTTLE 3095



## DR SCHMITT RIESLING BOTTLE 3395



## TRAPICHE PINOT GRIGIO BOTTLE 3395



## ALTOZANO VERDEJO SAUVIGNON BLANC BOTTLE 3495



## CAMPO VIEJO RIOJA VIURA TEMPRANILLO BLANCO BOTTLE 3395



# WINES - ROSE

## SULA ZINFENDEL

BOTTLE 2395

India



## FRATELLI SHIRAZ ROSE

150ML 515 BOTTLE 2395

India



## YELLOW TAIL PINK MOSCATO

150ML 675 BOTTLE 3395

Australia



## BARONE RICASOLI ALBIA TOSCANA ROSE

BOTTLE 4095

Italy



## MATEUS THE ORIGINAL ROSE

BOTTLE 4095

Portugal



# WINES - SPARKLING

## YELLOW TAIL PINK BUBBLES

BOTTLE 4095

Australia



## MOET & CHANDON IMPERIAL BRUT

BOTTLE 16095

France



## FRATELLI GRAN CUVÉE BRUT

BOTTLE 2995

India



## LUNA ARGENTA PROSECCO DOC BRUT

BOTTLE 4095

Italy



## MARTINI PROSECCO

BOTTLE 4095

Italy



## CINZANO PROSECCO D.O.C.

BOTTLE 3395

Italy



## SULA SPARKLING SHIRAZ (RED)

BOTTLE 4095

India





SNEHA SINGHI

MEET SNEHA, A RENOWNED PASTRY CHEF WHO HAILS FROM LE CORDON BLEU PARIS. WITH EXTENSIVE EXPERIENCE IN THE FOOD AND BEVERAGE INDUSTRY, SNEHA HAS ESTABLISHED HERSELF AS A REPUTABLE NAME IN THE CULINARY WORLD.

AFTER COMPLETING HER CUISINE DIPLOMA FROM LE CORDON BLEU PARIS, SNEHA WENT ON TO OPEN UP HER OWN PARIS CAFÉ AND RAN IT SUCCESSFULLY FOR NINE YEARS. DURING THIS TIME, SHE HONED HER SKILLS AS A PASTRY CHEF AND GAINED INVALUABLE KNOWLEDGE IN MANAGING A BUSINESS.

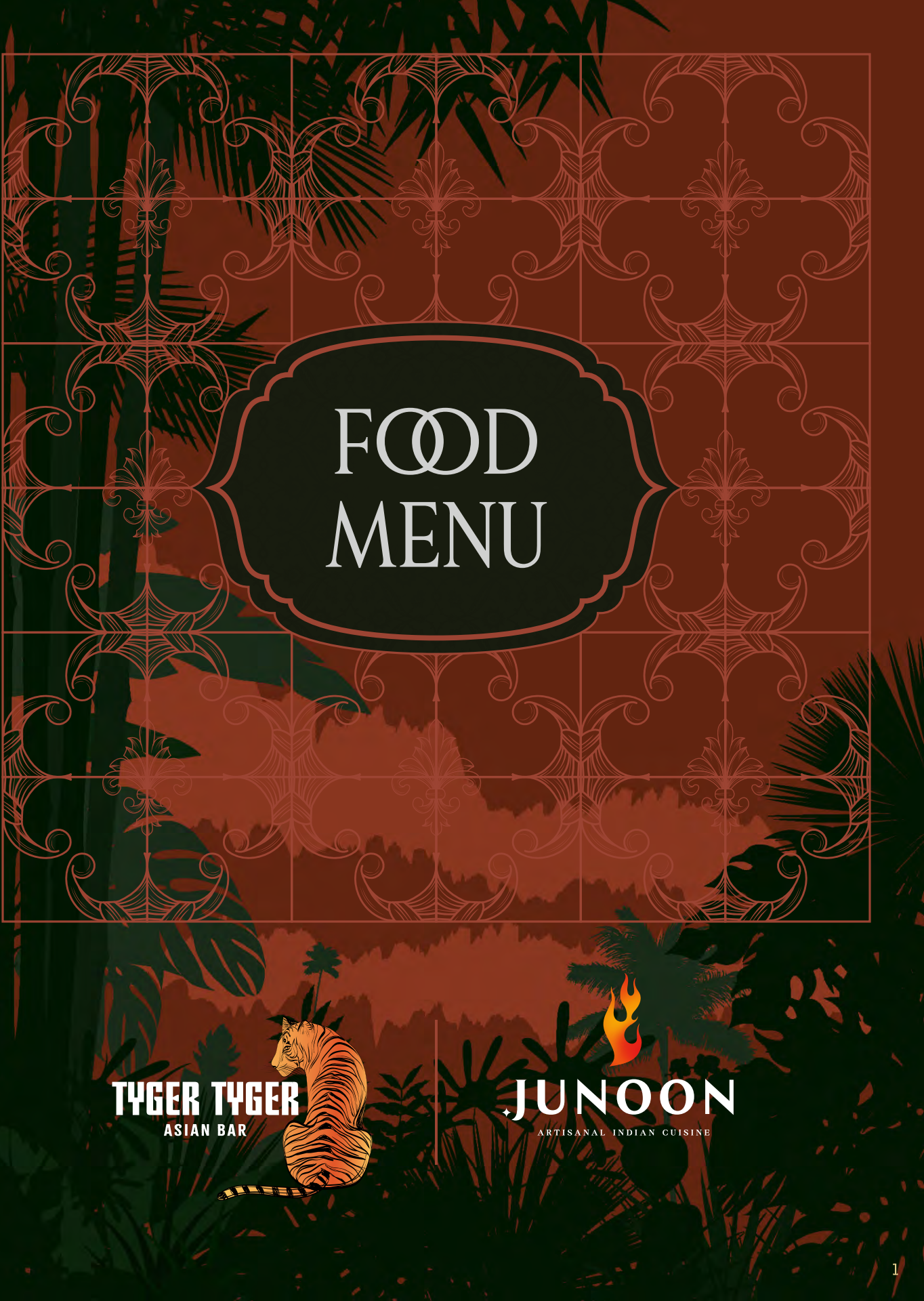
TODAY, SNEHA IS AN INFLUENCER WITH OVER 1M FOLLOWERS ON SOCIAL MEDIA PLATFORMS. HER EXPERTISE AND KNOWLEDGE IN THE CULINARY WORLD HAVE HELPED HER GARNER A MASSIVE FOLLOWING AND HER CREATIVE FLAIR IN CRAFTING DELICIOUS AND VISUALLY APPEALING DISHES HAVE CAUGHT THE ATTENTION OF FOOD ENTHUSIASTS WORLDWIDE.

SHE HAS BEEN AWARDED THE BEST CHEF FOR TIMES FOOD GUIDE AWARD, BEST RESTAURANT OWNER (PARIS CAFÉ 2013-2021) BY TIMES FOOD GUIDE AWARD, BEST PASTRY CHEF OF THE YEAR INDIA BY BBC GOOD FOOD & ALSO FEATURED ON THE FORBES INDIA'S TOP 100 DIGITAL STARS.

SNEHA IS NOT JUST A SOCIAL MEDIA INFLUENCER; SHE IS ALSO AN F&B CONSULTANT WHO HAS WORKED WITH NUMEROUS RESTAURANTS AND CAFES ACROSS THE COUNTRY. HER HANDS-ON EXPERIENCE IN THE INDUSTRY HAS ALLOWED HER TO OFFER INVALUABLE INSIGHTS AND ADVICE ON HOW TO IMPROVE THE QUALITY OF THEIR FOOD AND SERVICES.

SNEHA IS AN EXTREMELY POSITIVE PERSON DEDICATED TO HER CRAFT, STRIVING TO LEARN EVERY STEP OF THE WAY. SHE IS AN ANIMAL LOVER & A PART OF MULTIPLE ANIMAL WELFARE GROUPS/CHARITIES TRYING TO GIVE BACK TO SOCIETY IN HER OWN WAY. SHE HAS MULTIPLE INTERESTS APART FROM COOKING & FOOD WHICH INCLUDE FITNESS, SWIMMING, TRAVELING, EXPLORING NEW COUNTRIES & CULTURES & IS ALSO A SELF-PROCLAIMED CHEESE AFICIONADO.

OVERALL, SNEHA'S PASSION AND DEDICATION FOR THE CULINARY ARTS HAVE BROUGHT HER A LONG WAY IN HER CAREER. WITH HER EXTENSIVE KNOWLEDGE AND EXPERIENCE, SHE CONTINUES TO INSPIRE AND INFLUENCE ASPIRING CHEFS AND FOOD ENTHUSIASTS EVERYWHERE.



FOOD  
MENU

TYGER TYGER  
ASIAN BAR



JUNOON  
ARTISANAL INDIAN CUISINE



HELLO THERE,

ALLOW ME, OZZY, TO SHARE A TALE OF A TIGER BORN IN THE HEART OF AN EAST-ASIAN JUNGLE WHO VENTURED INTO A WORLD BURSTING WITH DIVERSE CULTURES. MY FAMILY INSTILLED WITHIN ME A PROFOUND APPRECIATION FOR THE RICH TAPESTRY OF OUR REGION. FUELED BY CURIOSITY, I EMBARKED ON A JOURNEY THAT TOOK ME THROUGH THE ENCHANTING LANDS OF JAPAN, KOREA, TAIWAN, VIETNAM, MALAYSIA, THAILAND, ULTIMATELY, SCOTLAND. IT WAS IN THE VIBRANT CITY OF INDORE THAT I FOUND A LOVE SO DEEP IT BECAME MY HOME.

CAPTIVATED BY INDORE'S UNIQUE CHARM, I MADE IT MY MISSION TO CREATE A HAVEN FOR ENTHUSIASTS OF NE DINING AND EXQUISITE LIBATIONS—TYGER TYGER. INSPIRED BY MY ADVENTURES THROUGH ASIAN CULTURES, A PASSION FOR EXQUISITE CUISINE AND COCKTAILS BLOSSOMED WITHIN ME. FUELED BY A LIVELY AND ADVENTUROUS SPIRIT, I SOUGHT TO SHARE MY UNWAVERING PASSION FOR CULINARY DELIGHTS.

AS THE EMBODIMENT OF TYGER TYGER'S SPIRIT, I, OZZY, THE FELINE ENTREPRENEUR, INVITE YOU TO JOIN ME ON A CULTURAL AND FAVORFUL JOURNEY. THIS ISN'T JUST A NIGHT OUT; IT'S AN EXPLORATION INTO THE HEART OF ASIAN CULINARY EXCELLENCE.

WELCOME TO TYGER TYGER, WHERE EVERY VISIT IS MORE THAN A MEAL—IT'S AN ADVENTURE.

SINCERELY

**OZZY**

# JUNOON

A JOURNEY OF PASSION & FLAVOUR

PERCHED HIGH ABOVE THE CITY, JUNOON IS NOT JUST A ROOFTOP RESTAURANT; IT'S A CELEBRATION OF INDIA'S RICH CULINARY HERITAGE REIMAGINED FOR THE MODERN PALATE. ROOTED IN THE AGE-OLD TRADITIONS OF ARTISANAL INDIAN CUISINE, JUNOON BLENDS THE WARMTH OF TRADITIONAL RECIPES WITH THE EXCITEMENT OF CONTEMPORARY INNOVATION.

EVERY DISH AT JUNOON TELLS A STORY – A STORY OF GENERATIONS, PASSION, AND THE LOVE FOR FLAVORS THAT DEFINE INDIA. INSPIRED BY THE IDEA OF PRESERVING AUTHENTIC TECHNIQUES WHILE EMBRACING MODERNITY, OUR MENU IS A SEAMLESS CONFLUENCE OF NOSTALGIA AND NOVELTY. FROM SMOKY TANDOORS TO DELICATE MOLECULAR GASTRONOMY, JUNOON TRANSFORMS TIME-HONORED RECIPES INTO MODERN MASTERPIECES.

THE AMBIANCE IS EQUALLY A WORK OF ART. WITH CONTEMPORARY VIBES AND A TOUCH OF REGAL ELEGANCE, THE ROOFTOP SETTING OFFERS A SPACE WHERE THE CITY SKYLINE MEETS THE SOULFUL BEATS OF INDIAN CULTURE. WHETHER IT'S THE GLOW OF THE EVENING LIGHTS OR THE GENTLE BREEZE, JUNOON CREATES AN ENCHANTING DINING EXPERIENCE THAT LINGERS IN YOUR HEART.

JUNOON IS MORE THAN A RESTAURANT; IT'S A PASSION PROJECT THAT REDEFINES HOW THE WORLD EXPERIENCES INDIAN CUISINE. HERE, EVERY BITE IS AN ADVENTURE, EVERY MOMENT IS CHERISHED, AND EVERY GUEST IS FAMILY. WELCOME TO JUNOON—WHERE TRADITION MEETS MODERNITY, AND FLAVOR BECOMES AN ART FORM.



SOUPS & SALADS

- VEGETABLE CLEAR SOUP

Clear Flavourful Broth With Assorted Exotic Vegetables

275
- CHICKEN CLEAR SOUP

Clear Flavourful Broth With Shredded Chicken

275
- TOM YUM SOUP (CHICKEN)

Sour & Spicy Soup With Shredded Chicken

275
- THAI STYLE GRILLED VEGGIE SALAD

Red Cabbage, Arugula & Baby Spinach Tossed In A Lemon Soy Dressing

395
- MISO TOSSED EDAMAME

Edamame Beans Tossed In Miso Paste, Kaffir Lime Leaves & Togarashi

445
- AVOCADO CARPACCIO

Sliced Avacado Served With Jalapeno Relish, Yuzu Soya & Tomato Granita

495

TOM YUM SOUP (VEG)

Sour & Spicy Soup With Assorted Vegetables

275

WASABI SLAW

Red Cabbage, Carrots & Green Apple Tossed In A Wasabi Mayo Dressing

395

Taxes are extra, as applicable

SOUPS, SALADS & MORE

- CREAMY MASALA TOMATO SOUP

JUNOON'S SPECIAL TOMATO SOUP WITH A DESI TWIST

275
- KHANDVI WITH FETA & ROASTED BEETROOT

LOLO ROSSO SALAD WITH MUSTARD SEED & CURRY LEAF TADKA

345
- MASALA SWEET CORN SALAD WITH RICOTTA & ARUGULA

QUINOA SALAD WITH SWEET CORN, CHERRY TOMATOES & ONIONS WITH A LEMON KASUNDI DRESSING

345

BEETROOT SHORBA

BEETROOT SOUP WITH DILL & PUMPKIN SEEDS

275

TANDOORI BRUSSEL SPROUTS & WALNUT SALAD

CHARRED BUSSEL SPROUTS IN TANDOORI MASALA TOSSED WITH WALNUTS & LOLO ROSSO

375

TAXES ARE EXTRA, AS APPLICABLE

APPETISERS

CASHEW NUTS425

Fried cashew nuts mix spice salt and black pepper

SHICHIMI GARLIC PEANUTS275

Fried Peanuts & Garlic Cloves With Shichimi Spice Mix

RICE CRACKERS275

Garlic Flavoured Rice Crackers Served With Honey Butter Dip

CRISPY LOTUS STEM

Crispy Fried Lotus Stems

395

EDAMAME TOGARASHI

Wok Charred Edamame With Skin Tossed  
With Birds Eye Chilli, Kaffir Lime, Soy,  
Garlic And Coriander.

425

Taxes are extra, as applicable

APPETISERS

SALT & PEPPER CRISPY CORN345

CORN KERNELS BATTER FRIED & TOSSED WITH ONIONS & MASALA

PAPAD PLATTER195

ROASTED CHANA WITH GHEE, FRIED ALOO PAPAD, MOONG PAPAD WITH MASALA

JUNOON'S ALOO PAPAD95

2PC OF RAJASTHANI STYLE ALOO PAPAD. A JUNOON SPECIALITY

CHANNA ROAST

CLASSIC INDORI CHANNA ROAST

345

BAMBAIYA SAFED MATAR  
GARLIC FRY

WHITE PEAS STIR-FRIED WITH GARLIC,  
SPICES & A TANGY TWIST.

345

TAXES ARE EXTRA, AS APPLICABLE

VEG STARTERS

|                                                                                                                                 |     |                                                                                                            |     |
|---------------------------------------------------------------------------------------------------------------------------------|-----|------------------------------------------------------------------------------------------------------------|-----|
| <b>CRISPY CORIANDER CHILLI POTATO</b><br>Crispy Potato Tossed In Chilli Coriander Sauce                                         | 375 | <b>ORANGE COTTAGE CHEESE</b><br>American-Chinese Style Crispy Orange<br>In A Sticky Orange And Spicy Sauce | 425 |
| <b>STIR FRY BROCCOLI</b><br>Broccoli Florets stir fried in a mirin sauce                                                        | 395 | <b>BLACK PEPPER COTTAGE CHEESE</b><br>Fried Paneer & Onions Tossed<br>In A Spicy Pepper Sauce              | 425 |
| <b>HONEY CHILLI BABYCORN</b><br>Babycorn Tossed In Honey<br>Chilli Sauce. A "Chindian" favourite                                | 395 | <b>SICHUAN CHILLI PANEER</b><br>Paneer Juliennes Tossed In A Hot Garlic<br>Sauce With Bell Peppers & Basil | 425 |
| <b>WOK TOSSED MUSHROOMS</b><br>Mixed Exotic Mushrooms Tossed In A Wok<br>With Scallions, Sichuan Peppercorn & Garlic            | 425 | <b>FOREST MUSHROOM DIMSUMS</b><br>Chopped Vegetables & Mushrooms<br>In Crystal Dumpling                    | 445 |
| <b>NAGA CHILLI STUFFED MUSHROOM</b><br>Stuffed Mushroom In A Spicy Garlic Gravy                                                 | 425 | <b>CREAM CHEESE TRUFFLE DIMSUMS</b><br>Creamcheese, Fried Garlic & Truffle Oil Dimsum                      | 475 |
| <b>BASIL &amp; LEMONGRASS CHARGRILLED COTTAGE CHEESE</b><br>Paneer Marinated In Basil, Galangal & Lemongrass                    | 425 | <b>YASAI GYOZA VEG</b><br>Assorted Veg Gyoza With A Crispy<br>Top Served With Chilli Crisp & Scallion Oil  | 445 |
| <b>STUFFED VEG BAOS</b><br>Carrot, Leeks & Waterchestnut Stuffed Baos<br>Served With Tomato Sesame, Chilli Crisp & Scallion Oil | 445 |                                                                                                            |     |

TERIYAKI GRILLED  
TOFU SKEWERS

Tofu Skewers Marinated In Teriyaki Sauce

475

MISO BUTTER TOSSED CORN  
ON THE COB

Fresh Corn Tossed In  
Miso Butter & Char Grilled

395

Taxes are extra, as applicable

VEG STARTERS

SPICY PLUM PANEER TIKKA

PANEER TIKKA IN SPICY PLUM  
TANDOORI MASALA

425

PAN FRIED BABY POTATOES

PAN TOSSED BABY POTATOES WITH  
INDIAN SPICES & CORRIANDER

345

AKHROT DAHI KEBAB

SOFT KEBABS MADE WITH CREAMY YOGURT &  
CRUNCHY WALNUTS, PERFECTLY SPICED &  
PAN-FRIED TO GOLDEN PERFECTION.

375

TANDOORI MALAI BROCCOLI  
WITH PARMESAN

BROCCOLI GRILLED TO SMOKEY PERFECTION  
GARNISHED WITH REAL PARMESAN CHEESE

425

GHEE ROAST KULCHA BITES

MINI KULCHAS STUFFED WITH A TANGY,  
FLAVOURFUL FILLING & PERFECTLY  
ROASTED IN AROMATIC GHEE

375

PEANUT BUTTER BEET CHOP

A UNIQUE BLEND OF EARTHY BEETROOT  
& CREAMY PEANUT BUTTER, PAN-SEARED  
TO CRISPY PERFECTION

375

TAXES ARE EXTRA, AS APPLICABLE

## NON-VEG STARTERS

|                                                                                                                     |            |                                                                                                          |            |
|---------------------------------------------------------------------------------------------------------------------|------------|----------------------------------------------------------------------------------------------------------|------------|
| <b>BLACK PEPPER CHICKEN</b><br>Fried Chicken & Onions Tossed<br>In A Spicy Pepper Sauce                             | <b>475</b> | <b>YASAI GYOZA CHICKEN</b><br>Chicken Gyoza With A Crispy Top<br>Served With Chilli Crisp & Scallion Oil | <b>545</b> |
| <b>CHONGQING CHILLI CHICKEN</b><br>Chicken Along With Cashews And Mushroom<br>Tossed In A Spicy Sauce               | <b>525</b> | <b>TERIYAKI GRILLED CHICKEN SKEWERS</b><br>Chicken Marinated In Teriyaki Sauce                           | <b>545</b> |
| <b>GAI YANG CHICKEN</b><br>Chicken In Chefs Special Marinade<br>& Baked To Perfection                               | <b>475</b> | <b>THAI COCONUT GRILLED PRAWNS</b><br>Prawns Marinated In A Basil Coconut Paste                          | <b>745</b> |
| <b>ORANGE CHICKEN</b><br>American-Chinese Style Crispy Chicken<br>In A Sticky Orange & Spicy Sauce                  | <b>475</b> | <b>ROBATA CHICKEN WINGS</b><br>Zesty Marinated Wings Grilled Till Crisp                                  | <b>545</b> |
| <b>HOT GARLIC FISH</b><br>Fish Tossed In A Hot Garlic Sauce<br>With Bell Peppers & Basil                            | <b>525</b> | <b>SRIRACHA CHARGRILLED CHICKEN</b><br>Chicken Marinated In Sriracha Sauce                               | <b>545</b> |
| <b>STUFFED CHICKEN BAOS</b><br>Chicken Mince Stuffed Baos Served With Tomato Sesame,<br>Chilli Crisp & Scallion Oil | <b>545</b> |                                                                                                          |            |

### TIGER PRAWN TEMPURA

Batterfried Prawns Tossed  
In Chilli Garlic Sauce

**745**

### THAI SATAY CHICKEN WITH PEANUT SAUCE

Chicken Marinated In Satay Paste  
Served With Peanut Sauce

**545**

Taxes are extra, as applicable

## NON-VEG STARTERS

|                                                                                                                   |            |                                                                                                                  |            |
|-------------------------------------------------------------------------------------------------------------------|------------|------------------------------------------------------------------------------------------------------------------|------------|
| <b>TAVA ANDA</b><br>CLASSIC HARD BOILED EGGS<br>TOSSED WITH INDIAN MASALA                                         | <b>375</b> | <b>ANARKALI CHICKEN KABAB</b><br>CHICKEN CHUNKS IN ANAR PASTE & CHARGRILLED                                      | <b>475</b> |
| <b>TANDOORI CHICKEN</b><br>CLASSIC TANDOORI CHICKEN SERVED<br>WITH HOUSE SALAD                                    | <b>495</b> | <b>AFGHANI TANGDI KEBAB</b><br>CHICKEN TANGDI CHARGRILLED & SERVED<br>WITH HOUSE SALAD                           | <b>495</b> |
| <b>PUDINA &amp; COCONUT FISH TIKKA</b><br>FISH COATED WITH PUDINA & COCONUT MASALA<br>& CHARGRILLED TO PERFECTION | <b>525</b> | <b>MUTTON KAKORI SEEKH KEBAB</b><br>SUCCULENT MUTTON SEEKH KABABS                                                | <b>525</b> |
| <b>DAHI MUTTON ROAST</b><br>MUTTON CHUNKS TOSSED IN<br>SPICY MASALA & TOPPED WITH DAHI                            | <b>525</b> | <b>KALI MIRCH CHICKEN</b><br>SPICE LOVER'S FAVOURITE<br>PEPPER CHICKEN                                           | <b>475</b> |
| <b>NUTMEG BUKHARA CHICKEN TIKKA</b><br>SWEET & SPICY CHICKEN CHUNKS CHARGRILLED                                   | <b>475</b> | <div> <p><i>Comp After Starters</i></p> <p>DO ASK YOUR SERVER FOR A<br/>AMUSE BOUCHE - " MISHTI DOI "</p> </div> |            |
| <b>LEMON CHICKEN</b><br>CHICKEN CHUNKS PAN TOSSED WITH<br>INDIAN MASALA & LEMON JUICE                             | <b>475</b> | <b>CHAPLI MUTTON KEBAB</b><br>SMASHED MUTTON PATTIES SHALLOW FRIED<br>TILL JUICY, SERVED WITH SIDE SALAD         | <b>525</b> |
| <b>PRAWN GHEE ROAST</b><br>JUMBO PRAWNS TOSSED WITH CASHEWS<br>IN GHEE ROAST MASALA                               | <b>745</b> | <b>ANDHRA CHICKEN FRY</b><br>ANDHRA SPICED DEEP FRIED CHICKEN<br>THIGH, SERVED WITH HOUSE SALAD                  | <b>475</b> |

TAXES ARE EXTRA, AS APPLICABLE

PLATES

- KHAO SUEY

Noodles In A Flavourful Coconut Broth Topped WWith Fried Garlic & Onion

475
- BLACK MISO RAMEN

Noodles & Blanched Vegetables Served WWith A Miso Broth

525
- SHOYU RAMEN

Noodles & Blanched Vegetables Served WWith A Spicy Broth

525
- VEG DAN DAN NOODLES

Udon Noodles & Steamed Vegetables Served WWith Chilli Crisp

475
- SPICY KOREAN RICE BOWL

Rice tossed with gochujang paste and assorted vegetables

475
- VEG YAKI UDON NOODLES

Assorted Vegetables & Noodles Tossed In Light Soy, Mirin & Plum Sauce

425
- BLACK MISO RAMEN WITH CHICKEN

Noodles & Blanched Vegetables, Steamed Chicken Served WWith A Miso Broth

595
- SHOYU RAMEN WITH PRAWNS

Noodles & Blanched Vegetables, Prawns Served WWith A Spicy Broth

625
- NASI GORENG CHICKEN

Rice Tossed WWith Sambal & Prawn Paste Served WWith A Fried Egg,  
Chicken Satay, House Salad & Prawn Crackers

545
- CHICKEN YAKI UDON NOODLES

Assorted Vegetables, Chicken & Noodles Tossed In Light Soy, Mirin & Plum Sauce

495

LAKSA BOWL

Pad thai noodles in a spicy coconut  
gravy with assorted vegetables

575

CHICKEN DAN DAN NOODLES

Udon Noodles, Steamed Vegetables & Chicken  
Mince Served WWith Chilli Crisp

545

Taxes are extra, as applicable

PLATES

- GHEE TADKA DAL KHICHDI

NOSTALGIC DAL KHICHDI GARNISHED  
WITH HOT GHEE & JEERA

375
- BUKHARA JACKFRUIT BIRYANI

VEGETARIAN SPECIAL JACKFRUIT BIRYANI

475

- HYDERABAD MURG BIRYANI

CLASSIC HYDRABADI SPICY BIRYANI

575



MAKHANI DAL KHICHDI

CREAMY SLOW COOKED BUTTERY  
BLACK DAL KHICHDI

425

MUTTON YAKHNI

RICE WITH TINY CHUNKS OF MUTTON

575

TAXES ARE EXTRA, AS APPLICABLE

VEG CURRIES

COTTAGE CHEESE WONTONS IN HUNAN CURRY 475

Paneer Dumplings Cooked In Hunan Gravy

VEG MANCHURIAN CURRY 475

Crispy fried vegetable balls in a flavorful blend of soy, chili, & garlic sauce, garnished with spring onions

STIR FRY IN SICHUAN SAUCE 475

Assorted Vegetables Stir Fried and tossed In a Sichuan style spicy sauce

VEGETABLE RENDANG CURRY 475

Assorted Vegetables In A Flavourful Coconut Gravy

VEGGIES IN A SWEET SOY SAUCE

Assorted vegetables simmered to perfection in a rich, sweet soy gravy, creating a savory & sweet blend of flavors

475

MAPO TOFU

Tofu In A Gravy Made With Fermented Bean Paste & Sichuan Peppers

525

Taxes are extra, as applicable

VEG CURRIES

SMOKED KALI DAL

JUNOON SPECIAL DAL MAKHANI

375

JUNOON'S VEGETABLE JHALFREZI

EXOTIC VEGETABLES TOSSED IN SPICY MASALA

425

ALOO PUDINA GHEE ROAST

BABY POTATO IN PUDINA GHEE ROAST MASALA

345

BUTTER PANEER

CLASSIC PANEER BUTTER MASALA

445

PANEER KHATTA PYAAZ

PANEER & ONIONS IN A TANNGY MASALA GRAVY

445

SPICY CHOLA MASALA WITH DILL YOGURT

CHOLA TOSSED IN SPICY MASALA TOPPED WITH DILL YOGURT

425

DHANIYA HARI MIRCH DAL TADKA

DAL TADKA WITH DHANIYA & GREEN CHILLI

345

CREAMY KADHAI MUSHROOM

WHOLE MUSHROOMS IN CREAMY MASALA

425

ADRARI GORHI

CAULIFLOWER FLORETS FRIED & TOSSED IN GINGER & INDIAN SPICES

345

DAAGH BHINDI

FRIED OKRA TOSSED WITH ONIONS IN DAAGH GRAVY

345

VEG KOFTA IN A RICH PISTACHIO CURRY

MALAI KOFTA IN A THICK & CREAMY PISTACHIO GRAVY

425

CORN PALAK WITH FRESH BURRATA

CREAMY PALAK GRAVY WITH SWEET CORN & BURRATA

475

TAXES ARE EXTRA, AS APPLICABLE

NON-VEG CURRIES

CHICKEN WONTONS IN HUNAN CURRY 525

Chicken Dumplings Cooked In Hunan Gravy

CHICKEN MANCHURIAN CURRY 525

Tender, deep-fried chicken pieces enveloped in a tangy, spicy Manchurian sauce, topped with fresh spring onions

KUNG PAO CHICKEN 525

Stir Fried Chicken & Bell Peppers In A Spicy Gravy

CHICKEN IN A SWEET SOY SAUCE 525

Chicken simmered to perfection in a rich, sweet soy gravy, creating a savory & sweet blend of flavors

EGG FOO YUNG 395

Fluffy Omelette Served With Char Sui Gravy And Chopped Scallions

STIR FRY FISH IN SICHUAN SAUCE

Fish Stir-Fried and Tossed in Spicy Sichuan-Style Sauce

575

CHICKEN RENDANG CURRY

Chicken In A Flavourful Creamy Coconut Gravy

525

Taxes are extra, as applicable

NON-VEG CURRIES

BUTTER CHICKEN

CLASSIC CHICKEN BUTTER MASALA

495

HOMESTYLE MURGH KORMA CURRY

CHICKEN CHUNKS IN SPICY MASALA & DAHI GRAVY

495

BADAMI MURGH HANDI

CHICKEN CHUNKS IN THICK SPICY ALMOND GRAVY

495

MUTTON RARA

MUTTON CHUNKS IN MUTTON KEEMA MASALA

545

JUNOON'S LAAL MANS

SPECIAL LAAL MANS WITH PULLED LAMB

545

DAAGH CHICKEN

CHICKEN IN CLASSIC SINDHI BROWN GRAVY

495

MURGH PUDINA GHEE ROAST

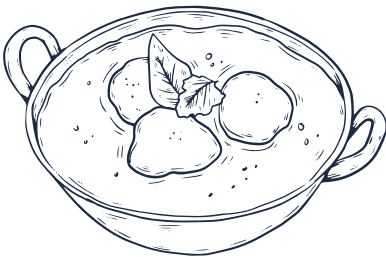
CHICKEN IN SPICY PUDINA GHEE ROAST MASALA

495

ANDA TOMATO MASALA

SOFT BOILED EGGS IN CHUNKY TOMATO MASALA

395



TAXES ARE EXTRA, AS APPLICABLE

- STEAMED BAOS

2 Pcs of Fluffy dough steamed to perfection. A perfect accompaniment for any curry

145
- CHILL GARLIC NOODLES

Hakka Style Noodles & Assorted Vegetables Tossed With Chilli Garlic Sauce

425
- BURNT GARLIC & EDAMAME FRIED RICE

Rice Tossed With Burnt Garlic Edamame & Spring Onion

425
- EGG FRIED RICE

Rice Tossed With Egg Along With Black & White Fungus

425

JASMINE RICE

Steamed Jasmine Rice

395

CHICKEN XO FRIED RICE

Rice Tossed With Chicken & XO Sauce

475

Taxes are extra, as applicable

- PISTA ALOO KULCHA

MAIDA KULCHA STUFFED WITH  
PISTA & POTATO MASALA

125

CHILLI GARLIC NAAN

MAIDA NAANS TOPPED WITH  
CHOPPED GARLIC & CHILLIES

125
- CHUR CHUR NAAN

ATTA LACCHA STUFFED WITH SPICY MASALA

125

MASALA LACCHA PARATHA

ATTA LACCHA PARATHA WITH INDIAN SPICES

95
- CHEESE NAAN

CHEESE STUFFED MAIDA NAANS

125

BUTTER NAAN

MAIDA NAANS BRUSHED WITH BUTTER

95
- HARI MIRCH KA PARATHA

MAIDA PARATHA STUFFED WITH GREEN CHILLIES & DHANIYA

95

TANDOORI ROTI (BUTTER/PLAIN)

ATTA ROTI CHAR GRILLED

55
- GHEE CHAWAL

BASMATI RICE TOSSED IN GHEE

295

JEERA RICE

BASMATI RICE TOSSED WITH GHEE & JEERA

295
- SMOKED TADKA RAITA

DAHI WITH INDIAN SPICES & TADKA

160

ANARDANA RAITA

CUCUMBER & ANAR RAITA

160

ROGHINI NAAN

THICK LEAVENED MAIDA FLAT BREAD  
TOPPED WITH SESAME & ROGHAN

125

PANEER PULAO

MIX VEG PULAO WITH TINY PEARLS OF PANEER

395

TAXES ARE EXTRA, AS APPLICABLE

DESSERTS

STICKY DATE PUDDING  
WITH GINGER ICE CREAM

DATE PUDDING SERVED WITH TOFFEE  
SAUCE AND GINGER ICE CREAM

295

GULAB JAMUN CHEESECAKE

CHEESECAKE WITH GULAB JAMUNS  
& SALTED CARAMEL SAUCE

295

CARAMEL GINGER  
ICE CREAM

175

BLACK SESAME  
ICE CREAM

175

CHOCOLATE MOCHA BARFI

MOCHA BAR WITH DARK CHOCOLATE GANACHE  
SERVED WITH CARAMEL ICE CREAM

295

COCOA DELICE

A DENSE CHOCOLATE CAKE TOPPED WITH A COCOA &  
COCONUT GANACHE AND SERVED WITH COCONUT ICE CREAM

295



IRISH CREAM TIRAMISU

395

Taxes are extra, as applicable