

# THE BEST OF

The 13<sup>th</sup> floor



**ASEAN**  
ON THE EDGE

**Serving happiness on a  
plate since 1993...**

The 13<sup>th</sup> floor



**ASEAN**  
ON THE EDGE

## Moving with the times since 1993...

**Ebony** has been experimenting with India's vast and phenomenal food styles, cultures, influences and inspirations since 1993. Our journey over the years has been a story of great eureka moments, many happy coincidences and several chance encounters with cuisines and recipes from across our great country that has helped shape our menu today.

Over the years, a lot of what was familiar and dear to Ebony's friends and family found its way onto our menu that began serving Continental, Indian, Tandoori and Parsi cuisine and evolved into one that curated dishes from food inspirations and exploration over the last three decades.

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What began as an experimental and informal Thai Terrace is now a full fledged open air restaurant that has been serving South East Asian fare since 2010.

Many a travel across South East Asia inspired the current **Asean** menu as it features delicacies and flavours from Thailand, Malaysia, Singapore, Indonesia and Vietnam. Our chefs have been trained with authentic recipes and techniques as learnt by our head chef on his multiple culinary trips across the region.

**We are glad to have you be a part of our journey  
by dining at our award winning restaurants and  
look forward to serving you!**

# SOUPS AND SALADS

 **Tomato and Drumstick Rasam** ~ 225

 **Murgh Yakhni Shorba**

An invigorating chicken broth infused with subtle Kashmiri spices, enriched with almond milk ~ 245

 **Tom Yum Soup**

The celebrated spicy Thai soup

 Tofu & Mushroom ~ 225

 Chicken ~ 245

 Prawn ~ 275

 **Tom Kha Soup**

A galangal, lemongrass and coconut milk based Thai specialty.

 Tofu & Mushroom ~ 225

 Chicken ~ 245

 Prawn ~ 275

**Sweet Corn Soup**

An all time classic - a delicate broth enlivened with sweet corn

 Vegetarian ~ 225

 Chicken ~ 245

**Hot & Sour Soup**

A hot favourite from the Sichuan province with fresh veggies, mushroom and spices

 Vegetarian ~ 225

 Chicken ~ 245

**Manchow Soup**

A hearty Chinese broth with fresh veggies, garlic, ginger and ground pepper served with crispy noodles

 Vegetarian ~ 225

 Chicken ~ 245



**Tom Yum Prawn Soup**



**Tom Kha Soup Tofu & Mushroom**



Asian Glass Noodle Prawn Salad



Banana Blossom Salad

# SOUPS AND SALADS

## Som Tam Salad

Crunchy green papaya and raw mango salad with lime, chilli, peanuts and coriander

-  Vegetarian ~ 345
-  Chicken ~ 375
-  Prawn ~ 395

## Banana Blossom Salad

Tender banana flowers shredded and tossed with crispy garlic, shallots and a mild lime and rice wine dressing

-  Vegetarian ~ 375
-  Chicken ~ 425
-  Prawn ~ 445

## Asian Glass Noodle Salad

-  Crispy Tofu ~ 345
-  Chicken ~ 375
-  Prawn ~ 425

## Laotian Crispy Rice Salad

With a light chilli lime dressing

-  Tofu ~ 345
-  Chicken ~ 395
-  Prawn ~ 425

## Thai Grilled Tenderloin Salad

With roasted chilli, lime and a light fish sauce dressing ~ 525

# TANDOORI PLATTERS

A selection of our finest tandoori and tawa offerings

- **The Guldasta Platter**

Assorted vegetarian tikkas straight from the tandoor ~ 975

- **The Maharaja Platter**

A generous assortment of prawn, chicken and lamb kebabs ~ 1745





Crunchy Masala Lotus Root



Dahi Ka Kebab

## STARTERS

### VEGETARIAN

#### ● Davengere Kadak Aloo

Crisped baby potatoes tossed in a spicy masala mix with curry leaves ~ 345

#### ● Dahi Ka Kebab

Melt in your mouth luscious kebabs of fresh sweet and sour hung curd, cheese and herbs ~ 375

#### ● Tandoori Mushroom Deedar

Tandoor charred mushrooms stuffed with spinach, nuts and herbs are enveloped with a silky, cheesy malai ~ 395

#### ● Zafrani Paneer Tikka

Soft paneer delicately marinated with saffron and other spices ~ 445

#### ● Crunchy Masala Lotus Root

In Chitoor chutney podi ~ 425

#### ● Bhatti Ka Achaari Paneer

Soft cubes of cottage cheese smothered in pickling spices and grilled in the tandoor ~ 445

#### ● Shahi Khumb Galouti

Pan-seared, melt in the mouth mushroom kebab ~ 445

## ● Tandoori Sushni Kebab

A toss up of tandoor grilled paneer, broccoli, cauliflower and potatoes marinated in our signature spice blend and served on a bed of salad leaves ~ 395

## ● Palak Aur Hare Muttar Ki Tikki

Patties of fresh spinach, mashed peas, cheese and pounded spices ~ 395

## 👑● Chukander Ke Kebab

Soft beetroot patties with pickling spices served with a honey mustard dip ~ 425

## 👑● Salonee Broccoli

Char-grilled broccoli florets in a saffron and hand-ground mustard marinade, topped with cheese and a crunchy surprise! ~ 395

## ● Raunaqwali Sabz Ka Seekh

A delightful combination of mixed vegetables are minced, skewered and cooked in our tandoor. ~ 395

## 🌶️● Paneer Ghee Roast

A fiery red classic Mangalorean delicacy slow cooked in rich ghee and roasted spices! ~ 475

## ● The Devil & Some Cheese

Our signature French fries tossed in a spicy Anglo-Indian style sauce topped with melted cheese! ~ 425



Chukander Ke Kebab



Palak Aur Hare Muttar Ki Tikki



Salt and Pepper Crunchy Lotus Root



Somrad Tofu

## STARTERS VEGETARIAN

- **Vietnamese Rice Paper Rolls**  
With fresh vegetables and tofu ~ 345

- 👑 ● **Somrad Tofu**  
Silken tofu in a sweet chilli basil sauce ~ 475

- 👑 ● **Thai Crispy Vegetables**  
Tossed In our signature honey chilli sauce ~ 345

- **Salt & Pepper Crispy Corn** ~ 345

- 🌶️ 👑 ● **Salt and Pepper Crunchy Lotus Root**  
With celery, scallions and mixed bell peppers ~ 425

- **Thai Corn Cakes**  
With a cucumber and peanut relish ~ 425

- 👑 ● **Vietnamese Truffle & Edamame Borek**  
Parcels of truffled tofu, edamame, glass noodles and sesame oil served with a dipping sauce ~ 425

- 🌶️ ● **Thai Spicy Paneer**  
Cottage cheese tossed with the iconic tom yum style Thai roasted chilli paste, kaffir lime, lemongrass, peanuts and red chillies ~ 445

## ● Miso Chilli Cauliflower

Crispy fried cauliflower tossed in an irresistible miso chilli sauce for a sweetish, spicy umami kick. A must try! ~ 425

## ● Honey Chilli Water Chestnut

Crisp water chestnuts glazed with our signature honey chilli sauce ~ 425

## ● Tofu Mushroom and Broccoli Satay

Skewered vegetables in a distinctive spicy peanut marinade, served with our signature satay sauce ~ 425

## ● Sichuan Crispy Vegetables

Deep fried mixed veggies tossed in our in-house Sichuan pepper sauce for a much needed crispy, spicy kick! ~ 345

## ● Ginza Chilli Paneer

Soft cubes of paneer tossed in an amped up chilli sauce with bell peppers and onions ~ 445

## ● Akasaka Mushrooms

Stuffed mushroom tempura tossed in our secret hot, spicy and tangy sauce (Contains egg) ~ 475

## ● Wasabi Mushrooms

Stuffed mushroom tempura tossed with a wasabi sauce (Contains egg) ~ 475



Tofu Mushroom and Broccoli Satay



Wasabi Mushrooms



Ghee Roast Chicken



Zafrani Murgh Tikka

## STARTERS

### NON - VEGETARIAN

#### Gunpowder Eggs

Iyengar Idly podi found a new home! ~ 375

#### The Ultimate Tandoori Chicken

Our classic tandoori chicken - 25 years of perfection : Char-grilled to enhance the robust mix of dry spices, herbs and seasonings

Half Chicken (4Pcs) ~ 525

Full Chicken (8Pcs) ~ 845

#### Patiala Talli Kukkad

Hot and spicy Punjabi style tikkas marinated in rum and given a crispy coating in the tandoor! ~ 575

#### Guntur Spiced Malai Murgh

Chicken kebabs with Guntur chilli, curry leaves and coriander enveloped in a creamy, cheesy malai ~ 595

#### Murgh Hussaini Seekh

Juicy morsels of grilled minced chicken seekh with fresh herbs and spices ~ 525

#### Andhra Chilli Chicken Tikka

Bangalore's obsession, the fiery and addictive Andhra chilli chicken with a tandoori twist ~ 575

#### Ghee Roast Chicken / Prawns

A fiery red Mangalorean delicacy slow cooked in rich ghee, chillies and roasted spices! ~ 595 / 625

#### Zafrani Murgh Tikka

Juicy chicken tikka delicately marinated with saffron and other spices ~ 575

## ● **Karaikudi Crab & Prawn Vadai**

Tender crab and minced prawn vadai marries a Chettinad spice blend ~ 675

## ● **Golconda Chicken**

Our tribute to Bangalore's favourite chicken 65! ~ 545

## ● **Ebony's Signature Malai Kebab**

Northwest Frontier Cuisine at its best! Succulent morsels of chicken thigh marinated in a creamy cashew paste, cheese and spices and char-grilled in a traditional tandoor! ~ 545

## ● **Kakori Kebab**

The tiny hamlet of Kakori a few miles from Lucknow lends its name to this fabulous kebab. Made from silky- fine ground lamb and delicately pounded-spices famously created for a toothless Nawab ~ 795

## ● **Arcot Mutton Chops**

Slow cooked lamb chops in a simple Arcot Mudaliar spice mix, finished on a tawa with rich ghee ~ 795

## ● **Pathankothi Mutton Seekh Kebab**

Minced lamb spiced robustly with roasted whole spices and aromatic oils – char broiled in a tandoor ~ 695

## ● **Nagore Chukka Prawns**

Pounded spices and fresh ground pepper give these prawns a taser jolt ~ 625

## ● **Achari Jhinga**

Classic Tandoori Prawns smothered in pickling spices! ~ 625



Arcot Mutton Chops



Kakori Kebab



**Thai Crispy Chicken**

## STARTERS NON - VEGETARIAN

### ● **Chicken Satay**

Skewered grilled chicken in a distinctive peanut marinade served with our signature satay sauce ~ 525

### ● **Umami Grilled Chicken Skewers**

Flame grilled chicken in a miso glaze to deliver that smoky umami in every bite! ~ 525

### ● **Thai Crispy Chicken**

Crunchy bits of chicken in our secret honey chilli sauce with basil and spring onions ~ 545

### ● **Ginza Chilli Chicken**

Juicy chunks of chicken tossed in an amped up chilli sauce ~ 545

### ● **Hot and Numbing Chicken**

Crispy chicken tossed with potent Sichuan peppercorns and wickedly spicy dried red chillies ~ 545

### ● **Kungpao Chicken**

Diced chicken with bell peppers in a sweet, sour and spicy sauce with crushed peanuts ~ 545

### ● **Lamb Buncha Skewers**

Grilled minced lamb skewers with Vietnamese herbs and spices, served with a tangy chayo sauce ~ 695



**Lamb Buncha Skewers**

# SOUTH ASIAN

## ● Laotian Lemongrass Chicken

Sliced chicken in a creamy coconut lime sauce with lemongrass and kaffir lime leaves ~ 545

## 👑● Thai Crispy Lamb

Crunchy bits of lamb in our house special honey chilli sauce with basil and spring onions ~ 745

## 🌶️👑● Pattaya Spicy Prawns

Stir fried prawns in a Tom Yum style Thai roasted chilli paste, kaffir lime leaves and lemon grass ~ 595

## Vietnamese Rice Paper Rolls

With chilli lime

● Chicken ~ 395

● Prawn ~ 425

## ● Garlic Butter Prawns

The definition of guilty pleasure - stir fried prawns wok tossed with melted butter, leeks and chopped garlic ~ 595

## 🌶️👑● Akasaka Prawns

Tempura prawns tossed with our secret hot, spicy and tangy sauce... Simply irresistible! ~ 625

## 🌶️👑● Nonya Crunchy Butter Prawns

Spicy, crunchy, buttery and addictive ~ 625

## ● Thai Crispy Prawns

Topped with a honey chilli sauce, golden garlic and crispy basil ~ 625

## 🌶️● Wasabi Prawns

Tempura prawns with a bold kick of wasabi! ~ 625



Akasaka Prawns



Nonya Crunchy Butter Prawns

# SOUTH ASIAN



**Vietnamese Prawn  
& Crab Cakes**

## ● Vietnamese Prawn & Crab Cakes

Crab Cakes inspired by the Maryland classic, brings a much loved Asian twist to these Hanoi style, delicately herbed crab meat and prawn patties ~ 725

## ● Ultimate Chilli Tenderloin

Sliced tenderloin wok tossed with herbs and dressed with a wonderfully aromatic and sharp chilli sauce ~ 675

## ● Thai Crispy Tenderloin

Crunchy strips of tenderloin tossed in our house special honey chilli sauce with basil and spring onion ~ 675

## ● Char Sui Pork

Sliced pork slow-cooked and glazed with sweet soy and honey, finished with gentle spice and deep umami ~ 725

## ● Hot Bean Pork

Sliced pork wok tossed in a hot bean sauce with chillies, peppers and spices ~ 725



**Char Sui Pork**

## MAIN COURSE CURRIES QORMAS AND SALANS - VEGETARIAN

### ● Dilliwala Chole

Dilli style curried chickpeas with mild spices and a tangy kick ~ 425

### ● The Ultimate Paneer Tikka Masala

Soft and buttery cottage cheese, grilled with a classic tikka masala and finished with a silky tomato gravy made from imported sun-blushed Italian tomatoes ~ 495

### ● Dilliwala Tawa Paneer

Cottage cheese simmered in a tomato gravy with tawa spices, julienne onions and bell peppers ~ 475

### ● Lasooni Palak Paneer

A rich, dhaba style luscious gravy of fresh spinach and garlic with cubes of soft cottage cheese, finished with a tadka of mustard oil, ghee and garlic ~ 425

### ● Methi Malai Paneer

Soft cottage cheese cubes in a mild and creamy gravy with fresh fenugreek (methi) leaves ~ 425

### ● Virudhanagar Pachakari Vegetables

A flavourful mix of vegetables tossed in a Chettinad spice mix ~ 425



Methi Malai Paneer



Dilliwale Chole



**Bhindi Lazeez Do Pyaaza**

## 👩🍳 ● **Bhindi Lazeez Do Pyaaza**

Ladies finger cooked in a silky, Shahi gravy of caramelized onions, almonds and Lucknowi spices ~ 425

## ● **Vegetable Dhansak**

The most iconic and popular Parsi dish, Dhansak consists of several types of lentils cooked with vegetables in a distinct parsi masala. Served with caramelised brown rice and veg kebabs. A meal by itself ~ 475

## ● **Surti Malai Kofta**

Cottage cheese and minced vegetable koftas in a luscious gravy of roasted almonds with a bite of yellow chilli ~ 425

## 👩🍳 ● **Hyderabadi Deewan E Handi**

A rich mélange of baby potatoes, shallots, brinjals, mushrooms, cauliflower and spring onions in a sauce of browned onions and roasted almonds ~ 425

## 🌶️ ● **Bhojwari Aloo Gobi**

Potatoes stir-fried with cauliflower is given a wakeup call with the use of the spicy and aromatic Bhojwari masala of Marathawada ~ 375



**Hyderabadi Deewan E Handi**

## MAIN COURSE CURRIES QORMAS AND SALANS - NON-VEGETARIAN

### 🍳 ● Broken Egg Curry

Skillet fried eggs in a zesty onion-tomato gravy inspired by a legendary egg eatery in Baroda ~ 425

### 👑 ● Ebony's Ultimate Butter Chicken

This iconic, and timeless dish is given that "ultimate" zing with our makhni gravy made from imported sun-blushed Italian tomatoes ~ 625

### ● Murgh Alishaan

Tender chicken breast supremes in a luscious creamy gravy enlivened with minced chicken. Garnished with boiled eggs! ~ 575

### 👑 ● Murgh Firdausi

Char grilled, soft chicken koftas finished in a rich roasted almond gravy ~ 595

### 🌶️ ● Murgh Kurchan

Tandoor grilled chicken tikkas simmered in a tomato gravy with tawa spices, julienne onions and bell peppers ~ 575

### ● Murgh Awadhi Korma

Succulent pieces of chicken cooked in a fried onion, yoghurt and cashewnut gravy, spiced with freshly ground red chilli ~ 575

### 🌶️ ● Manian's Pepper Chicken

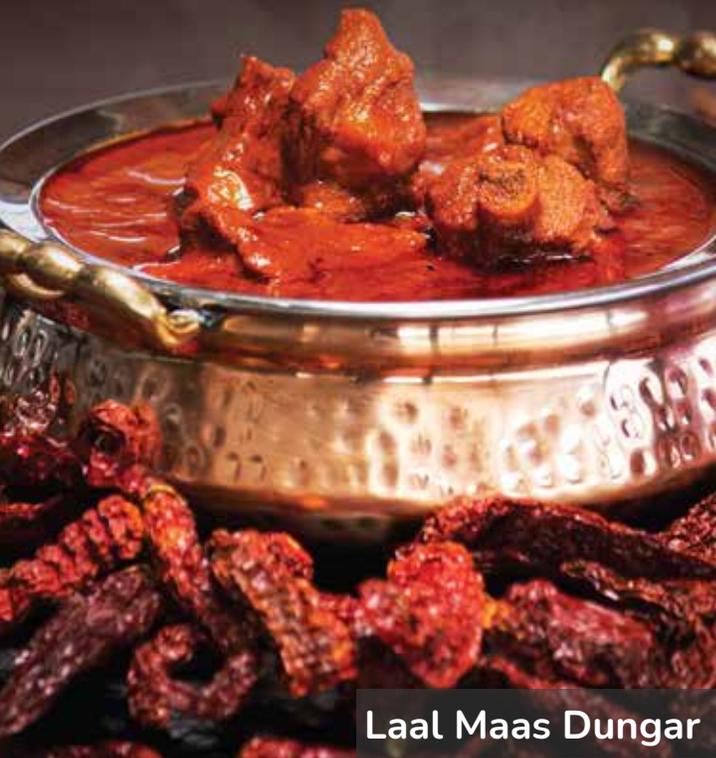
Fresh black pepper simmered with rich succulent chicken and curry leaves - pairs best with Malabar Paratha ~ 575



**Ebony's Ultimate  
Butter Chicken**



**Murgh Alishaan**



Laal Maas Dungar



Mrs. Palekar's Saraswat Brahmin Fish Curry

## ● Nizamuddin Seekh Masala

Juicy mutton seekh kebabs meet a flavourful, slightly spicy and rustic tomato gravy ~ 725

## ● Gosht Lababdar

Tender cuts of lamb slowly stewed with country tomatoes, ginger and spices. Finished with fresh cream and creamed cashew-nuts ~ 725

## 👑 ● Mutton Dhansak

The most iconic and popular Parsi dish perfected in our kitchen over two decades, Dhansak consists of several types of lentils cooked with meat in a distinct Parsi masala. Served with caramelised dhansak rice, minced mutton kebabs and kachumbar. A meal by itself ~ 745

## 🌶️👑 ● Laal Maas Dungar

A robust Rajasthani mutton curry prepared in a sauce of yoghurt and hot chilies which is then smoked to give it a distinctive aroma ~ 725

## 👑 ● Mrs. Palekar's Saraswat Brahmin Prawn or Fish Curry

Simple curry of fresh ground coconut and spices with a hint of kokum and green mango. Served with steamed rice. A meal by itself ~ 675

## ● Bengali Mustard Curry Prawn / Fish

Tender fish or prawns immersed in a blend of three types of mustard, fresh chilies and garlic. Served with steamed rice. A meal by itself ~ 675

## BIRYANIS

(Serves 2)

### ● Nawabi Tarkari Biryani

Ebony's aromatic and flavourful biryani with crunchy mixed vegetables in our special masala with long grain rice ~ 495

### ● Egg Tawa Biryani

Masala Eggs tossed with pulao rice and our special tawa masala ~ 495

### ● Murgh Hussaini Seekh Biryani

The soft and juicy Rampuri style of chicken seekh features in this aromatic biryani with Lucknowi masalas ~ 595

### ● Ebony's Signature Chicken Dum Biryani

Slow cooked with succulent chicken pieces and our classic spice mix for that irresistible aroma and flavour! ~ 625

### 👑 ● Ebony's Signature Arcot Mutton Biryani

Our iconic biryani is cooked in layers, with long grain rice interspersed with an aromatic and tart mutton masala ~ 745

### ● Mudaliar Prawn Pulao

A recipe from one of Bangalore's oldest Mudaliar families... Prawns tossed in a peppery gravy and cooked with light and fragrant rice ~ 695



**Ebony's Signature  
Chicken Dum Biryani**

## DAL

### ● Malaidar Dal Makhani

Ebony's signature 11 hour Dal cooked overnight over coal till tender and velvety smooth ~ 445

### ● Dal Dhaba

There is truly nothing common about this common man's dal : tempered in a desi ghee masala ~ 325

## RICE & PULAO

### ● Safed Chaawal

Steamed white rice ~ 155

### ● Double Zeera Rice

Long grain rice tossed with a sprinkling of fried shahi zeera and topped with roasted zeera powder ~ 245

### ● Subz Ka Pulao Khusboowale

Aromatic rice cooked with seasonal vegetables and mild spices. Also available on request with paneer / mushrooms / fresh green peas ~ 295

## INDIAN BREADS

**Tandoori Roti** ~ 85

**Tandoori Paratha**

Lachha / Methi / Pudina ~ 105

**Kulcha**

Plain / Pudina / Cocktail / Onion ~ 105

**Naan** ~ 105

**Butter Naan** ~ 115

**Garlic Naan** ~ 125

**Malabar Paratha** ~ 105

**Stuffed Vegetable Kulcha** ~ 125

**Cheese and Achari Naan** ~ 165

**Hari Mirchi Ki Roti** ~ 105





Malacca Curry  
With Roti Jala

## ASIAN CURRY BOWLS & SUPPER BOWLS

### Vietnamese Pho

An aromatic, nutritious & delicious noodle soup with a light broth flavoured with star anise, chinese greens and cinnamon

- Vegetables and Tofu ~ 425
- Chicken ~ 475
- Prawn ~ 525
- Tenderloin ~ 545

### 👑 Malacca Curry With Roti Jala

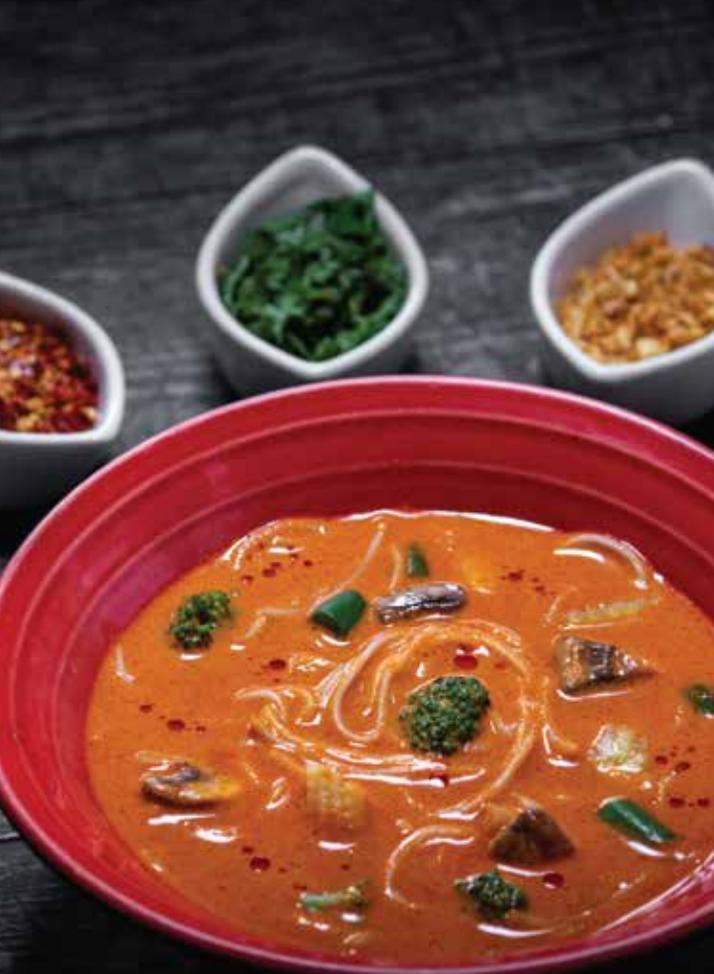
A Ramzaan favourite in Malaysia - crispy lacy crepes, served with a light coconut curry

- Vegetables ~ 525
- Chicken ~ 595
- Prawn ~ 625

### Nasi Goreng

An Indonesian wok tossed fried rice with an aromatic mix of Kecap Manis - a sweet, sour and spicy sauce. Served with our signature satay, garlic crackers and pickled vegetables

- Vegetables and Tofu ~ 525
- Chicken ~ 575
- Prawn ~ 625



Burmese Khaoswe

### 👑 Burmese Khaoswe

Our signature Burmese style Khaoswe, proudly introduced to the city over 15 years ago, it remains the most popular dish in Asean! This vibrant coconut, chilli and lemongrass curry is served with a choice of egg noodles or rice noodles with an assortment of toppings

- Vegetables & Eggplant ~ 525
- Chicken ~ 595
- Prawn ~ 625
- Tenderloin ~ 675

\* Some of our Non Vegetarian dishes contain fish sauce. Please check with your server if you are allergic.

All prices are in INR. Local Taxes as Applicable.

# THE BEST OF ASEAN

## Thai Curry

Classic Red / Green or Yellow coconut based curry flavoured with bamboo shoot, lemon grass and makrut lime (Not served with rice)

- Vegetables ~ 475
- Chicken ~ 545
- Prawn ~ 595
- Tenderloin ~ 625

## Phad Thai

The Iconic Thai flat noodles – in a roasted chilly garlic tamarind sauce with peanuts and sprouts

- Vegetables ~ 395
- Chicken ~ 445
- Prawn ~ 495

## Dan Dan Noodles

Minced Vegetables / Chicken / Prawn in a Sichuan and chilli bean sauce tossed with noodles, pok choy and spring onion

- Minced Vegetables and Tofu ~ 395
- Minced Chicken ~ 445
- Minced Prawns ~ 495

## Massaman Curry

A true fusion dish that finds influence from Thailand, Malaysia and India – a flavourful rich and creamy curry with Kaffir lime, roasted peanuts, spices and coconut milk. Pairs well with Jasmine rice or Malay Roti

- Tenderloin ~ 625
- Lamb ~ 745

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Thai Green Curry



Dan Dan Noodles



## ● **Gai Pad Krapow**

An iconic Thai basil stir fry with minced chicken in a chilli basil oyster sauce served with Jasmine rice and garlic wafers – a timeless classic straight from the streets of Thailand ~ 595

## **Pan Fried Noodles**

A classic Cantonese style pan fried noodles with a light, flavourful gravy

- Mixed Veggies & Chinese Greens ~ 445
- Chicken ~ 495

## **Peranakan Laksa**

Curry noodle soup with coconut milk, spicy curry paste and egg noodles

- Vegetables & Tofu ~ 545
- Chicken ~ 625
- Prawn ~ 695
- Tenderloin ~ 725

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## STIR FRIES

(Serves 2)

### Choose your sauce

Chilli Basil Oyster Sauce / Garlic Wine Sauce /  
Hot Bean Sauce / Spicy Black Bean Sauce /  
Ginger Soy Sauce / Garlic Butter Sauce

### With your choice of :

Chinese Greens and Mushroom ~ 425

Mixed Vegetables & Tofu ~ 425

Chicken ~ 495

Prawn ~ 545

Lamb ~ 695

● **Malay Prawn in Peanut  
Sambol Sauce ~ 575**

● **Stir Fried Tenderloin and  
Onion with Oyster Sauce ~ 675**



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**Gai Pad Krapow**

# WOK TOSSED RICE & NOODLES

Malay Roti ~ 105

Steamed Rice ~ 155

Jasmine Rice ~ 245

## ● Char Sui Pork Fried Rice

Wok-tossed fried rice with pork, egg, shiitake mushroom and aromatics, finished with a drizzle of char sui sauce for savoury depth! ~ 525

## 👑 Truffle and Edamame Fried Rice

Our chef's special fried rice with truffle oil, fresh edamame and shiitake mushroom tossed with egg, garlic butter and spring onions ~ 445

## 🌶️👑 Tom Yum Fried Rice

## 🌶️👑 Chilli Basil Fried Rice

## Burnt Butter Garlic Fried Rice

## 🌶️ Thai Chilli Garlic Noodles

## Classic Hakka Noodles

With a Choice of :

● Vegetable ~ 325

● Egg ~ 325

● Chicken ~ 345

● Prawn ~ 395



Truffle and Edamame Fried Rice

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# DESSERTS

## Ebony and Ivory

Swirls of dark and white chocolate ganache between thin layers of brownie ~ 325

## Tres Leches\*

Soft vanilla sponge with a sweetened rich three-milk sauce and topped with fresh cream ~ 325

Add a shot of Baileys (10ml) ~ 125

## 👑 Chocolate Moksha\*

The ultimate baked chocolate fondant made with couverture chocolate served with luscious salted caramel ice cream ~ 375

## Tob Tim Krob

The Bangkok refresher - water chestnut rubies, lychee, tender coconut and seasonal fruits in coconut cream ~ 295

## 👑 House Special Tender Coconut Souffle\*

Light and airy tender coconut souffle topped with a bit of vanilla tuile ~ 345

## 👑 Gulab Jamun Tart

Our juicy in-house jamuns baked in a tart shell with creamy rabdi ~ 325

## 👑 Kahlua Mousse\*

Rich, boozy and airy mousse with the smooth kick of coffee liqueur served on a bed of vanilla creme—sweet, silky, unforgettable (Contains alcohol) ~ 375

\* Contains Egg

All prices are in INR. Local Taxes as Applicable.



Baileys Tres Leches



Chocolate Moksha

# DESSERTS



**Biscoff Cheesecake**



**Signature Mud Pie**

## **The Very British Sticky Toffee Pudding\***

Goey steamed spiced date cake smothered with luscious butterscotch served with whipped cream ~ 325

## **Choco-Shocko Sundae\***

Classic hot chocolate fudge sundae with brownie bits ~ 325

## **👑 Biscoff Cheesecake\***

A rich, velvety cheesecake with an irresistible Biscoff butter crust ~ 375

## **Signature Mud Pie\***

Luscious layers of fudgy brownie, chocolate mousse, a nutty base and finished with chocolate flakes ~ 375

## **Mango Cheesecake**

A smooth, creamy cheesecake with a crumbly biscuit base meets mango ~ 375

## **House Special Salted Caramel**

**Ice Cream** (2 scoops) ~ 245

\* Contains Egg

All prices are in INR. Local Taxes as Applicable.

