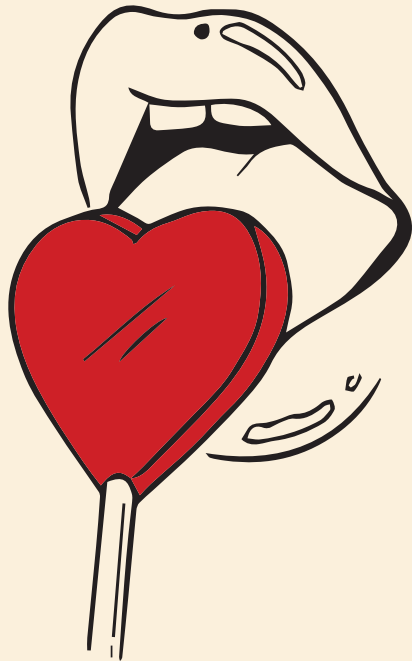


Food Menu

Hungry?
I'm served naked



BAR BITES

Choco-Chorizo Fire Bites - 350

Sweet and smoky chorizo jam meets rich chocolate and melty cheese, ignited with a spicy chilli kick. Small bite loud explosion.

Liver luxe tartine - 350

A velvety spread of liver paté atop crisp in-house baguette, crowned with slow-caramelized onions and a delicate relish, delivering an elegant play of indulgent and aromatic flavours.

Golden Shore Prawns - 450

Succulent prawns encrusted in toasted coconut, paired with a refreshing mango salsa an indulgent balance of texture, flavor, and tropical elegance.

Forest Galouti bite - 350

Earthy mushrooms transformed into a melt-in-the-mouth galouti, crowned in a crisp tartlet shell a harmonious blend of rustic flavors and refined presentation.

Duxelles-Stuffed Chicken Minis -490

Silken chicken roulade stuffed with aromatic mushroom duxelles, oven-roasted and finished with a subtle herb jus refined textures and deep umami in every slice.

CC MAINS

Confit Chicken Cafreal with Poi-390

Succulent slow-cooked chicken tossed in a vibrant Goan cafreal sauce, served with warm, fluffy poi bread for the perfect bite of spice and comfort.

Southern Heat Chicken-550

Juicy grilled chicken marinated in bold Cajun spices, flame-grilled to perfection, and served with a side of herbed couscous and sautéed vegetables for a hearty southern-style meal.

Hongkong Pot Rice-490

A comforting one-pot meal of fragrant jasmine rice cooked with flavorful sauce, fresh vegetables, and a touch of sesame warm, wholesome, and full of Asian-style goodness.

Lemon Garlic Butter Grilled Chaunak 590

Grilled chaunak fillet glazed with lemon garlic butter, served with herbed couscous and sautéed seasonal vegetables light, zesty, and full of flavour.

CHAKHNA

Truffle Pop Bliss

Freshly popped corn tossed with Parmesan cheese and a drizzle of truffle oil rich, aromatic, and totally addictive in every bite.

Coastal Tang Popcorn

Crispy popcorn tossed in a tangy kokum spice mix, bursting with bright coastal flavours and an irresistible zesty crunch.