

# ABOV

PAN ASIAN ROOFTOP



SOUP



SALAD



SMALL  
PLATES



FROM THE  
STEAM KETTLE



BEVERAGES

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MAIN  
COURSES

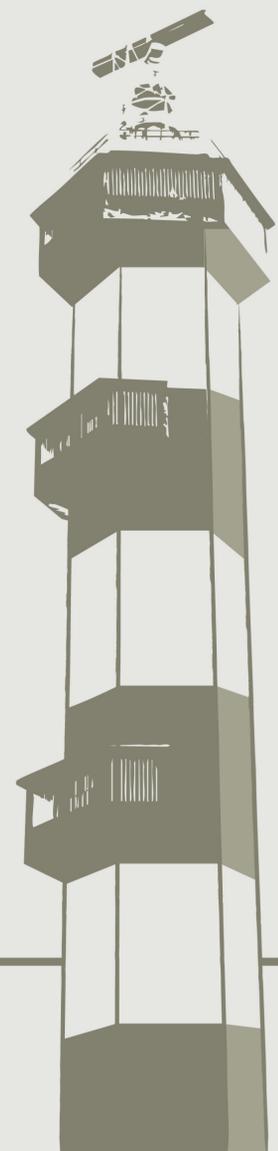


RICE &  
NOODLES



DESSERT

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## SOUP

### ● VEGETARIAN

#### Curried Edamame Soup | INR 400

A creamy, spiced curry flavoured soup made with tender edamame and a hint of coconut milk

#### Tom Yum | INR 350

Bold and flavourful Thai broth, balancing spiciness and tanginess with lemongrass, lime juice, chilli, aromatic herbs

#### Manchow Soup | INR 350

A vegetable soup, garlic, ginger, soy sauce with a touch of spice and topped with crispy fried noodles

#### Pho | INR 350

A slow-cooked broth, rice noodles, fresh herbs, served with lime and chillies on the side, a Vietnamese staple

### ▲ NON-VEGETARIAN

#### Seafood Soup with Lobster Wontons | INR 500

A rich seafood broth served with a delicate lobster-filled wonton flavoured with fresh herbs and spices

#### Tom Yum Prawn | INR 450

Bold flavourful Thai broth, balancing spiciness and tanginess with aromatic herbs

#### Fresh Turmeric,

#### Curry Leaves Chicken Soup | INR 400

Slow-cooked broth served with toasted glass noodles

#### Tenderloin Pho | INR 400

Slow-cooked tenderloin broth, rice noodles, fresh herbs, a Vietnamese staple

Taxes as applicable. Convenience fee applicable (optional).  
If you have a food allergy, please notify the Chef/Restaurant Manager before ordering.





## SALAD

### ● VEGETARIAN

#### Young Coconut & Fennel Salad | INR 450

A combination of coconut shoot, crisp aniseed flavour, tossed spicy burnt chilli and basil dressing

#### Pickled Tea Salad (Lephet Thoke) | INR 400

Fermented tea leaves, crisp shredded cabbage, crunchy fried lentils topped with roasted quinoa and sesame seeds

#### Cucumber & Glass Noodles Salad | INR 350

Glass noodles, crisp cucumber ribbons, dressed with fresh herbs and chillies

### ▲ NON-VEGETARIAN

#### Thai Chicken Salad | INR 400

Brine oven-roasted chicken in mandarin juice and spicy peanut sauce

#### Tenderloin Sambal | INR 450

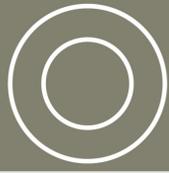
Seared boeuf in spicy sambal sauce, fresh young leaves

#### Prawn Pickled Tea Salad (Lephet Thoke) | INR 500

Grilled prawns, fermented tea leaves, crisp shredded cabbage, crunchy fried lentils topped with roasted quinoa and sesame seeds

Taxes as applicable. Convenience fee applicable (optional).  
If you have a food allergy, please notify the Chef/Restaurant Manager before ordering.





## SMALL PLATES

### ● VEGETARIAN 3-Season

#### Edamame | INR 600

The pods are steamed and tossed in three distinct seasonings: salted, truffle and sambal

#### Crispy Fried Tofu | INR 550

Spicy silicon tofu tossed with Korean chilli paste with honey & pecan nuts

#### Lotus Stem with Plum & Ghost Pepper | INR 550

Crispy fried lotus stem tossed with sweet & spicy sauce

#### Tender Peppercorn Beans | INR 525

Hand-picked young beans, crispy fried and tossed in pepper corn sauce

#### Almond-Crusted Mushroom | INR 500

Fresh button mushrooms crumbed with almonds, served with cilantro sauce

#### Smoked Chilli Mushrooms | INR 550

Crispy fried button mushrooms tossed with ginger candy and handful of dried red chillies

#### Grilled Banana Peppers | INR 450

Fresh banana peppers filled with raw plantain mousse, grilled and served with house salad & cream chesse

#### Black Bean Baby Potato | INR 450

Roasted potatoes tossed in black bean sauce

#### Cottage Cheese Satay | INR 500

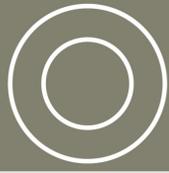
Herb marinated cottage cheese, grilled and served with a creamy peanut coconut sauce

#### Malaysian Cottage Cheese | INR 500

Crispy fried paneer tossed with peanuts and sweet & tangy sauce

Taxes as applicable. Convenience fee applicable (optional).  
If you have a food allergy, please notify the Chef/Restaurant Manager before ordering.





## SMALL PLATES

### ▲ NON-VEGETARIAN

#### Tempura Prawns | INR 750

Crispy tempura prawns paired with refreshing grapefruit and Korean chilli sauce

#### Grilled Tiger Prawns | INR 900

Fresh tiger prawns marinated with chilli and cumin

#### Pepper Chicken | INR 600

Chicken tossed in soy and oyster sauces along with crushed black pepper, peanut and capsicum

#### Spicy Chicken Skewers | INR 600

Chicken marinated in red chilli sambal

#### Buffalo Wings with Blue Cheese | INR 600

Chicken wings are tossed in a buffalo sauce, made of hot sauce and blue cheese

#### Lamb with Roasted Chillies Sauce | INR 650

Lamb strips fried & tossed with Thai roasted chilli sauce

#### Pork Belly Skewers | INR 800

Pork belly chunks skewered and grilled, coated with apple and cinnamon glaze

#### Asian Fried Anchovies | INR 750

Crispy grilled fish drizzled with togarashi

#### Sambal Grilled Fish | INR 750

Grilled fish coated in house-made sambal, served with lime for a spicy, smoky finish

#### Boeuf in Hoisin Sauce | INR 750

Crispy fried boeuf tossed with wine and spicy hoisin with banana peppers

Taxes as applicable. Convenience fee applicable (optional).  
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## FROM THE STEAM KETTLE



### DUMPLINGS (5 pcs)



#### VEGETARIAN

Edamame Water Chestnut Truffle | INR 650

Asparagus Corn with Cream Cheese | INR 650

Ivy Gourd | INR 550

Tibetans Chayote | INR 550



#### NON-VEGETARIAN

Lobster & Prawn Truffle | INR 700

Prawn Rice Paper | INR 650

Tender Pepper Chicken | INR 600

Tibetan Pork | INR 700

Taxes as applicable. Convenience fee applicable (optional).  
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## FROM THE STEAM KETTLE



### BAO (4 pcs)



#### VEGETARIAN

Mushroom & Caramelized Onion | INR 600

Katsu Paneer | INR 550



#### NON-VEGETARIAN

Korean Sticky Chicken | INR 650

Char Siew Pork | INR 700



### SUSHI (4 pcs / 8 pcs)



#### VEGETARIAN

Teriyaki Tofu Maki | INR 450 / INR 800

Avocado & Cream Cheese  
with Broccoli Crest | INR 450 / INR 800

Tempura Sweet Potato Maki | INR 450 / INR 800



#### NON-VEGETARIAN

Tempura Prawn Maki | INR 500 / INR 850

Katsu Chicken Maki | INR 500 / INR 850

Salmon & Truffled Cream Chesse Maki | INR 500 / INR 950

Taxes as applicable. Convenience fee applicable (optional).  
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## MAIN COURSES

### ● VEGETARIAN

#### Tofu & Mushroom Clay Pot | INR 650

Mushrooms and tofu braised in a clay pot with the broth made of five spices, garlic, and ginger

#### Young Jackfruit & Lotus Stem Rendang | INR 650

Malaysian rendang is a young jackfruit and louts stem slow-cooked in coconut milk

#### Sweet Potato & Moringa Curry | INR 650

Sweet potatoes, raw plantain, pumpkin, and flat beans slow cooked with turmeric, cumin, coriander, cinnamon, and coconut milk

#### Water Chestnut & Aubergine in Spicy Black Bean Sauce | INR 600

Tender chestnut and aubergine cooked in a rich, black bean sauce

#### Ash Gourd, Ivy Gourd & Pea Brinjal Thai Green Curry | INR 600

Ash gourd, ivy gourd, and pea brinjal green curry braised in a blend of fresh green chillies, lemongrass, kaffir lime leaves, basil and coconut milk

#### Asian Stir-Fried Veggies in Chilli Mint Sauce | INR 600

Garden fresh vegetables tossed with chilli & mint

Taxes as applicable. Convenience fee applicable (optional).  
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## MAIN COURSES

### ▲ NON-VEGETARIAN

#### Crab Clay Pot | INR 800

Crab braised in a claypot with broth made of five spices and coconut water

#### Prawn & Moringa Curry | INR 850

Prawn cooked in a curry sauce with moringa, turmeric, cumin, coriander, cinnamon and coconut milk

#### Baked Fish with Chilli & Kaffir Lime | INR 800

Fillet of fish layered with chilli and kaffir lime leaves, baked in oven, served with steamed rice vermicelli

#### Kung Pao Chicken | INR 750

Chicken, whole cashew nuts, bell peppers, onions, dried red chillies, tossed with hoisin sauce and finished with Sichuan peppercorns

#### Minced Chicken with Holy Basil | INR 750

Minced chicken, garlic, chillies, and holy basil cooked in oyster sauce served over steamed rice, topped with a fried egg

#### Lamb Rendang | INR 850

Slow-cooked lamb simmered with spices and finished coconut milk

#### Boeuf with Black Bean Sauce | INR 800

Seared boeuf cooked in a sauce made of fermented black beans, garlic, ginger, soy, and spices

#### Black Pepper Pork | INR 900

Sliced pork is simmered with black pepper, garlic, ginger, soy sauce, sesame oil, and sugar

#### Ambul Thiyal Fish Curry | INR 750

Srilankan style fish curry made with roasted coconut, spices and kokum simmered in clay pot for a deep, smoky flavours

#### Spicy Crab Curry | INR 800

Fresh crab cooked in a bold coastal masala enriched with coconut and aromatic spices

#### Bouef Rendang | INR 900

Malaysian dry curry made by slow cooking Bouef in coconut milk and spices

Taxes as applicable. Convenience fee applicable (optional).  
If you have a food allergy, please notify the Chef/Restaurant Manager before ordering.





## RICE & NOODLES

**Nasi Goreng (Veg / Chicken / Prawn) | INR 600 / 700 / 800**

Indonesian fried rice served with satay

**Mie Goreng (Veg / Chicken / Prawn) | INR 600 / 700 / 800**

Indonesian spicy fried noodles served with satay

**Malacca Fried Rice (Veg / Chicken / Prawn) | INR 600 / 700 / 800**

An authentic fried rice with bold & flavorful combination of aromatic red chilies and vegetables

**Caramelized Onion Sweet Potato Rice | INR 500**

Fragrance jasmine rice tossed with caramelized onion & sweet potatoes

**Edamame Burnt Garlic Rice | INR 550**

Fragrance jasmine rice tossed with edamame & golden burnt garlic

**Fried Rice with Basil & Chillies | INR 600**

Fragrance jasmine rice tossed with basil & chillies

**Mixed Seafood Thai Roasted Noodles | INR 800**

Spicy Thai roasted chilly paste blended with seafood and tossed in noodles

**Boeuf Pad Thai | INR 600**

Rice stick noodles tossed with sweet & tangy sauce along with boeuf and covered with egg

**Drunken Rice Vermicelli | INR 600**

Rice vermicelli tossed with yellow bean sauce and coconut milk.

Drizzled with vodka.

Taxes as applicable. Convenience fee applicable (optional).  
If you have a food allergy, please notify the Chef/Restaurant Manager before ordering.





## DESSERT

Textures of Chocolate and Vanilla Ice Cream | INR 450

Hazelnut Tart with Chamomile & Lavender Sorbet | INR 450

Smoked Chocolate Mousse with Raspberry Sorbet | INR 400

Jasmine Panna Cotta, Chardonnay  
& Lemon Grass Sorbet | INR 400

Matcha Cheesecake, Pandan Jelly  
with Black Sesame Ice Cream | INR 450



**GELATOS** | INR 200

Kafir & Honey

Apricot & Mint

Mango & Ginger

Black Sesame & Sea Salt

Taro & Vanilla

Taxes as applicable. Convenience fee applicable (optional).  
If you have a food allergy, please notify the Chef/Restaurant Manager before ordering.





## SOFT BEVERAGES

Seasonal Fresh Juice | INR 299

Tonic Water | INR 249

Ginger Ale | INR 249

Red Bull | INR 299

Can Juices | INR 299

Fresh Lime Water / Soda | INR 249

Club Soda | INR 150

Diet Coke | INR 299

Aerated Soft Drinks | INR 249

Perrier | INR 399

Packaged Water | INR 229

Our standard spirit measure is 30 ml • Brands subject to availability • Taxes as applicable





## MOCKTAILS

### GO MANGROVE | INR 399

Mango juice, orange juice, strawberry crush

### SERINITY | INR 399

Pineapple juice, passion fruit puree, peach syrup

### CITY OF DOWN | INR 399

Apple juice, litchi juice, mint, sparkling water

### PARADISE | INR 399

Cranberry juice, elder flower syrup, gold dust, sparkling water

### ENIGMA | INR 399

Raspberry puree, litchi juice, soda

### MANGO DELIGHT | INR 399

Mango juice, fresh cream, sugar

### BASIL BREEZE | INR 399

Cucumber juice, basil leaf, honey syrup, lime juice, sparkling water

### CITRUS SERENADE | INR 399

Orange juice, pineapple juice, lime juice, grapefruit puree, sparkling water





## CLASSIC COCKTAILS

### MOJITO | INR 699

Rum, lime juice, mint leaf, sugar

### MARGARITA | INR 699

Tequila, orange liqueurs, lime juice, salt

### WHISKY SOUR | INR 699

Whisky, lime juice, sugar, egg white

### OLD FASHIONED | INR 699

Whisky, bitters, sugar

### MARTINI | INR 699

Gin, dry vermouth, olives

### DAIQUIRI | INR 699

White rum, lime juice, sugar syrup

### SOUTH SIDE | INR 699

Gin, lime juice, mint leaf

### MIMOSA | INR 699

Sparkling wine, orange juice

### LIIT | INR 999

Vodka, gin, tequila, rum, orange liqueurs, lime juice, coke

### NEGRONI | INR 999

Gin, vermouth rosso, Campari

### NEGRONI SBAGLIATO | INR 999

Gin, vermouth rosso, Campari, prosecco

### MANHATTAN | INR 699

Whisky, vermouth rosso, bitters

### MOSCOW MULE | INR 699

Vodka, lime juice, ginger beer

All our cocktails are crafted exclusively with premium spirits

Our standard spirit measure is 30 ml • Brands subject to availability • Taxes as applicable





## SIGNATURE COCKTAILS

### ZEAL | INR 999

Yuzu gin, passion fruit, fresh citrus, pomegranate lemonade, shiso

### RISING SUN | INR 999

Japanese whisky, matcha powder, fresh citrus, agave syrup, sparkling water

### VERDANT PUNCH | INR 999

Tequila, cognac, sweet vermouth, hibiscus & raspberry tea, fresh citrus, agave, milk

### BLOOM-FRENCH 75 | INR 999

Gin, sakura syrup, lemongrass, citrus, prosecco

### YUZU & DRAGON COLODA | INR 999

Light rum, yuzu puree, dragon fruit, coco lopez & pineapple

### MATCHA CLARIFIED | INR 999

Gin, Martini dry, citrus, agave, pineapple juice, matcha tea, bitters, yoghurt-dehydrated banana

### INCEPTION FIZZ | INR 999

Light rum, dark rum, Cointreau, maraschino liqueur, orgreat, bitters, citrus, aquafina

### LEMON GRASS & THAI BASIL COLLINS | INR 999

Tequila, lemongrass & Thai basil syrup, citrus, aerated beverage

### GIST | INR 999

Tequila, citrus, agave, wasabi, seaweed salt

### REMINISCENCE | INR 999

Light rum, bianco vermouth, nagpur orange juice, masala chai, citrus, aquafina

All our cocktails are crafted exclusively with premium spirits

Our standard spirit measure is 30 ml • Brands subject to availability • Taxes as applicable





## SHOOTERS

**B52 | INR 599**

Kahlua, Baileys, orange liqueurs

**BMW | INR 599**

Baileys, malibu, whisky

**KAMIKAZE | INR 499**

Vodka, triple sec & lemon juice

**JAGERBOMB | INR 599**

Jägermeister with energy drink



## DIGESTIVE

**SPICED SERENITY | INR 499**

Vodka, fennel seeds, star anise, cardamom

Our standard spirit measure is 30 ml • Brands subject to availability • Taxes as applicable



# SPIRITS



## SCOTCH WHISKY

Johnnie Blue Label | INR 2300

Royal Salute | INR 2200

Johnnie Walker Gold Label | INR 990

Johnnie Walker Double Black | INR 720

Johnnie Walker Black Label | INR 600

Johnnie Walker Red Label | INR 420

Chives Regal 12 Years | INR 600

100 Pipers | INR 400

Teachers Highland Cream | INR 400

J&B Rare | INR 400

Chivas Regal 15 Years | INR 990

Dewar's 15 Years | INR 799

Ballantine's 12 Years | INR 450

Ballantine's Finest | INR 400

Dewar's 12 Years | INR 500



# SPIRITS



## IRISH WHISKEY

Jameson Black Barrel | INR 499

Jameson Whiskey | INR 450



## AMERICAN WHISKEY

Jim Beam Black | INR 499

Jim Beam | INR 400

Jack Daniels | INR 599

Jack Daniels Cinnamon Fire | INR 599

Jack Daniels Honey | INR 599



## JAPANESE WHISKEY

Toki Suntory | INR 660



## SINGLE MALT WHISKY

The Glenlivet 12 Years | INR 660

Glenmorangie | INR 660

Talisker 10 Years | INR 660

Glenfiddich 15 Years | INR 780

Glenfiddich 12 Years | INR 660

Bowmore 12 Years | INR 660

Lagavulin 16 Years | INR 1900

Our standard spirit measure is 30 ml • Brands subject to availability • Taxes as applicable



# SPIRITS



## DOMESTIC WHISKY

Antiquity | INR 360



## COGNAC / BRANDY

Hennessey XO | INR 2200

Hennessey VS | INR 800

Remy martin Vsop | INR 1300

Martel XO | INR 2200

St. Remy | INR 799

Martell VSOP | INR 799



Martell VS | INR 599

## GIN

Tanqueray | INR 500

Gordons | INR 500

Beefeater | INR 500

Bombay Sapphire | INR 500

Hendricks | INR 699

Rugu Gin | INR 699

Jin Jiji India Dry Gin | INR 350

Our standard spirit measure is 30 ml • Brands subject to availability • Taxes as applicable



# SPIRITS



## TEQUILA

Patrón Silver | INR 720

Don Angels White | INR 450

Camino Real Blanco | INR 450

Don Angels Gold | INR 450



## RUM

Bacardi White Rum | INR 300

Bacardi Lemon | INR 300

Bacardi Black Rum | INR 300

Oldmonk | INR 300



## VODKA

Grey Goose | INR 600

Belvedere | INR 600

Beluga | INR 600

Cîroc | INR 600

Stolichnaya | INR 400

Absolut | INR 450

Ketel One | INR 400

Skyy Vodka | INR 400

Smirnoff | INR 350

Our standard spirit measure is 30 ml • Brands subject to availability • Taxes as applicable



# SPIRITS



## LIQUEOURS

Jägermeister | INR 500

Baileys Irish Cream | INR 400

Kahlúa | INR 400

Cointreau | INR 400

Sambuca | INR 400

Midori Melon | INR 400

Amarula | INR 400

Absinthe | INR 400



## VERMOUTH / APERITIFS

Campari | INR 400

Martini Rose | INR 400

Martini Blanc | INR 400

Aperol | INR 400

Amoro | INR 400

Lillet Blanc | INR 400

Lillet Rose | INR 400

Ricard | INR 400

Our standard spirit measure is 30 ml • Brands subject to availability • Taxes as applicable



# WINE



## FRANCE



### RED WINE

La Vieille Ferme Rouge | INR 6999

Les Parcelles Pinot Noir | INR 6999

Domaine De Montrose | INR 6999

Chateau Belian Giraud Bordeaux | INR 6999



### WHITE WINE

La Vieille Ferme Blanc | INR 6999

La Vieille Ferme Rose | INR 6999

Domaine De Montrose Chardonnay | INR 6999

## ITALIAN



### RED WINE

Fanti Primo Malvasia Sangiovese Merlot | INR 8999

Fantini Montepulciano | INR 8999

Pasqua Merlot | INR 6999

Pasqua Chianti | INR 7999

Pasqua Sangiovese | INR 6999

Pasqua Montepuleiano | INR 6999

Our standard spirit measure is 30 ml • Brands subject to availability • Taxes as applicable



# WINE



## CHAMPAGNE

Champagne Mumm Cordon Rouge | INR 12000



## GERMAN

Bex Riesling Nahe | INR 7999

## AUSTRALIAN



## RED WINE

Jacobs Creek Merlot | INR 6599

Jacobs Creek Cabernet Sauvignon | INR 6599

Bush Ballad Shiraz | INR 6599

Bush Ballad Cabernet Sauvignon | INR 6599



## WHITE WINE

Jacobs Creek Chardonnay | INR 6599

Jacobs Creek Sauvignon Blanc | INR 6599



# WINE



## SOUTH AFRICAN



### RED WINE

Two Oceans Shiraz | INR 6599

Two Oceans Cabernet Sauvignon | INR 6599

Two Oceans Merlot | INR 6599



### WHITE WINE

Two Oceans Sauvignon Blanc | INR 6599

Two Oceans Chenin Blanc | INR 6599

Two Oceans Chardonnay | INR 6599

Two Oceans Pinot Grigio | INR 6599



### SPARKLING WINE

Pasqua Prosecco | INR 8999

Jacobs Creek (Australia) | INR 9999

Sula Sparkling Wine (India) | INR 3999

Fratelli Sparkling Wine (India) | INR 3999

Our standard spirit measure is 30 ml • Brands subject to availability • Taxes as applicable



# WINE



## JAPANESE SAKE

Hana Akita Sake 720 ml | INR 9999

Hana Akita Sake By Glass | INR 1999

## DOMESTIC



### RED WINE

Glass / Bottle  
INR 850 / INR 4000

Sula Shiraz Cabernet

Sula Shiraz

Sula Merlot

Fratelli Shiraz Cabernet

Fratelli Shiraz

Fratelli Merlot Sette | INR 6999

J Noon Premium | INR 9999



### WHITE WINE

Glass / Bottle  
INR 850 / INR 4000

Sula Sauvignon Blanc

Sula Chardonnay

Fratelli Sauvignon Blanc

Fratelli Chenin Blanc

Fratelli Chardonnay

Fratelli Rose

J Noon Premium | INR 6000

Our standard spirit measure is 30 ml • Brands subject to availability • Taxes as applicable



# BEERS



## IMPORTED | INR 500

Corona

Hoegaarden

Oettinger

Peroni

Heineken



## DOMESTIC

Kingfisher Pint | INR 350

Budweiser | INR 350



## CRAFT BEER

Geist James Blond Pitcher | INR 1599

Geist James Blond (330ml) | INR 349

Geist Witty Wit Pitcher | INR 1599

Geist Witty Wit (330ml) | INR 349

Geist Weiss Guy Pitcher | INR 1599

Geist Weiss Guy (330ml) | INR 349

