



## APPETIZERS AND BAR BITES




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|------------------------------------------------------------------------------------------------------------------|---------|--------------------------------------------------------------------------------------------------------------------------------------------|----------|
| <b>Spicy Mustang Wedges</b>     | Rs. 499 | <b>Aubergine Chaat</b>                                  | Rs. 799  |
| Homemade Spicy Potato Wedges tempered with Jimbu, Spring Onion and Garlic                                        |         | Aubergine Steak, Honey Yogurt, Wheat Crisp, Pomegranate, Green Chutney, Tamarind Chutney, Peanuts Crumble, Microgreens                     |          |
| <b>Organic Homemade Nachos</b>  | Rs. 699 | <b>Charcuterie Board</b>                                | Rs. 1999 |
| Fafar Chips, Smoked Tomato Salsa, Smoked Aubergine Guacamole, Sour Cream                                         |         | Kanchan Cheese, Yak Cheese, Blue Cheese, Parmesan Cheese, Camembert Cheese served with Walnuts, Garlic Crackers Crudites and Apple Compote |          |
| <b>Truffle Fries</b>            | Rs. 899 | <b>Wild Boar (Badel dameko)</b>                                                                                                            | Rs. 999  |
| Parmesan Cheese, Truffle Oil, Cajun Spices                                                                       |         | Local smoked Wild Boar, Tomato Timur Chutney, Green Chutney, Mixed Greens                                                                  |          |
| <b>Mozzarella Sticks</b>        | Rs. 799 | <b>Spicy Chicken Wings</b>                              | Rs. 899  |
| Crispy Cheese Stick accompanied with Sweet Chilli sauce                                                          |         | Chicken Wings, Roasted Sesame Seeds, Mixed Greens                                                                                          |          |
| <b>Corn Fritters</b>            | Rs. 699 | <b>Tempura Prawn</b>                                  | Rs. 999  |
| Sweet Corns with Sriracha sauce                                                                                  |         | Prawn coated with Tempura, Mixed Greens, Lemon Wedges, Sriracha Sauce, Wasabi Mayo, Mixed Greens                                           |          |
| <b>Paneer Tikka</b>           | Rs. 999 | <b>Salt &amp; Pepper Calamari</b>                     | Rs. 1099 |
| Paneer stuffed with mixed pickle, Apricot and Raisins cooked in clay oven, House Salad and Mint chutney          |         | Crispy Calamari, Wasabi Mayo, Sweet Chilli, Mixed Greens, Lemon Wedge                                                                      |          |
| <b>Bhurban Potato</b>         | Rs. 899 |                                                                                                                                            |          |
| Tandoori Potato, Dry Nuts, Raisins, Apricot, Cheese, Red Cherry, House Salad and Mint Chutney                    |         |                                                                                                                                            |          |
| <b>Watermelon Chaat</b>       | Rs. 699 |                                                                                                                                            |          |
| Honey Glazed Feta Cheese, Coriander chutney, Tamarind chutney, Microgreens                                       |         |                                                                                                                                            |          |

## NAAN SECTION

Plain Naan/ Butter Naan/ Garlic Naan Rs. 199/199/199

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|--------------------------------------------------------------------------------------------------------|---------|------------------------------------------------------------------------------------------------------------------------------------|---------|
| <b>Kulcha Naan</b>  | Rs. 599 | <b>Chicken Tikka and Cheese Stuffed Naan</b>  | Rs. 799 |
| Leavened Bread Cooked in Clay Oven, Paneer, Potato Stuffed Naan, Homemade Chutney                      |         | Smoked Flavor Chicken Tikka, Mixed Cheese Stuffed Naan, Homemade Chutney                                                           |         |

## CURRIES

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|------------------------------------------------------------------------------------------------------------------|----------|
| <b>Paneer Butter Masala</b>   | Rs. 799  |
| <b>Dal Makhani</b>            | Rs. 799  |
| <b>Nepali Style Chicken Curry</b>                                                                                | Rs. 899  |
| <b>Chicken Butter Masala</b>  | Rs. 999  |
| <b>Mutton Rogan Josh</b>                                                                                         | Rs. 1099 |







## SIDES

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|---------------------------|---------|
| <b>White Rice</b>         | Rs. 299 |
| <b>Sautéed Vegetables</b> | Rs. 299 |
| <b>Sautéed Mushroom</b>   | Rs. 399 |
| <b>House Mixed Greens</b> | Rs. 299 |
| <b>Green Salad</b>        | Rs. 399 |

## ENTREES

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|--------------------------------------------------------------------------------------------------------------|----------|-----------------------------------------------------------------------------------------------------------------------|----------|
| <b>Vegetable Lasagna</b>  | Rs. 1099 | <b>Grilled Chicken</b>           | Rs. 1199 |
| Homemade Pasta Sheet, Parmesan Cheese, Bechamel Sauce, Tomato Sauce, Mixed Vegetables, Mixed Greens          |          | Grilled Thai flavored Chicken Breast, Garlic Mash Potato, Special Thai flavored Sauce and Mixed Greens                |          |
| <b>BBQ JD Pork Ribs</b>   | Rs. 1899 | <b>Norwegian Grilled Salmon</b>  | Rs. 2899 |
| Slow Cooked Pork Ribs, Burnt Apple Chutney, Coleslaw, French Fries                                           |          | Norwegian Salmon, Truffle Mash Potato, Sautéed Vegetables, Grilled Lemon, Lemon Butter Sauce                          |          |
| <b>Pork Chop</b>          | Rs. 1299 | <b>Chargrilled Tiger Prawns</b>  | Rs. 2099 |
| Chargrilled Pork Chop, Mushroom Peppers Sauce, House Salad, Truffle Mash Potato                              |          | Char Grilled Tiger Prawn, Smoked Aubergine Chutney, Mixed Greens, Lemon Butter Sauce, Grilled Lemon                   |          |
| <b>Lamb Rack</b>          | Rs. 5999 |                                                                                                                       |          |
| Chargrilled Australian Lamb Rack, Traditional 12 Spices, Red Wine Sauce, Mash Potato, Mixed Greens           |          |                                                                                                                       |          |

Menu Curated by Santosh Shah

 -Dairy  -Nuts  -Seafood  -Gluten  -Vegetarian  - Chef's Signature Dish

All prices are tax inclusive



## MOMO

Veg/Chicken/Pork

Rs. 399/499/499

## SALAD

### Classic Caesar Salad with Peri Peri Chicken

Classic Caesar dressing, Mixed Greens, Anchovy, Cherry Tomato's Croutons, Crispy Bacon, Quail Egg, Grilled Peri-Peri Chicken, Microgreens

Rs. 899

### Penthouse Cobb Salad

Mixedgreens, Tomato, Onion, Crispy Bacon, Grilled Chicken, Hard-boiled Egg, Avocado, Spiced Feta Cheese, Red-Wine Vinaigrette, Microgreens

Rs. 999

### Quinoa and Chia Seeds Salad

Lemon Vinaigrette, Cucumber, Carrot, Onion, Mixed Capsicum, Avocado, Pomegranate, Microgreens

Rs. 1399

### Mixed Fruits Bowl

Seasonal Mixed Fruits

Rs. 999

## PIZZA, PASTA AND RISOTTO

### Pizza Margherita

Tomato sauce, Mozzarella Cheese, Fresh Basil

Rs. 699

### Pizza Ai Funghi

Tomato Sauce, Mozzarella Cheese, Mushrooms, Olive Oil, Parsley.

Rs. 799

### Pizza Tikka Di Pollo

Tomato Sauce, Mozzarella Cheese, Chicken tikka, Fresh mint sauce and Olive oil.

Rs. 999

### Pizza Al Salame Piccante

Tomato Sauce, Mozzarella Cheese, Pepperoni, Dry Oregano and Basil Oil

Rs. 1199

### Prosciutto Arugula

Tomato Sauce, Mozzarella Cheese, Prosciutto, Fresh Arugula and Shaved Parmesan

Rs. 1199

### Pizza Frutti Di Mare

Tomato Sauce, Mozzarella Cheese, Mixed Capsicum, Onion, Garlic, Mixed Seafood, Fresh Oregano, Arugula and Basil Oil

Rs. 1299

### BBQ Pulled Pork

BBQ Sauce, Mozzarella Cheese. Slow-cooked Pulled Pork, Red Onion and Arugula

Rs. 999

### Build Your Own Pizza

White Sauce /Tomato Sauce /Ham/ Fresh Tomato/Mixed Seafood/ Mixed Capsicum/Chicken Tikka/Mushroom/Pepperoni/Pulled Pork

Rs. 1599

Extra Added

Chicken/Mushroom/Cheese Rs. 299

### Seafood Saffron

Saffron, Seafood, Double Cream, Butter, Herbs, Parmesan Cheese

Rs. 1399

### Aglione Olio

Olive Oil, Garlic, Olives, Capers, Crushed Red Pepper flakes, Parmesan Cheese

Rs. 999

### Carbonara

Double Cream, Bacon, Egg Yolk, Parmesan Cheese

Rs. 1099

### Penne Alla Vodka

Penne made with Vodka and accompanied with Double Cream, Tomato Sauce, Parmesan Cheese

Rs. 1099

### Mushroom Risotto

Short-Grain Rice, Aromatic Broth, Parmesan and Mascarpone Cheese, Butter, Meaty Mushroom Scented with Fresh Thyme & Oregano

Rs. 1199

(Served with garlic bread)

Arrabbiata Sauce/Pesto Sauce/Chicken Bolognese Rs. 799/999/999

## BURGER & SANDWICH

### Vegetarian/Chicken/Pulled Pork Burger

Bread Bun, BBQ Sauce, Mayo, Cucumber, Lettuce, Tomatoes, Caramelized Onion, Gherkins, Cheese, Grilled Vegetable Patty/ Fried Egg, Bacon, Fried Chicken/ Pulled Pork, Potato Wedges

Rs. 699/899/999

### Vegetarian/Chicken/Pulled Pork Sandwich

French Baguette Bread, Sriracha Mayo, Cucumber, Lettuce, Tomatoes, Pickle Onion, Grilled Paneer/ Fried Egg, Grilled Chicken/ Pulled Pork, Potato Wedges

Rs. 699/899/999

### Veg Burrito Wrap

Mexican Wrap, Flour Tortilla, filled with refried beans, Mixed Vegetables, Cocktail Sauce, Potato Wedges

Rs. 799

### Chicken Burrito Wrap

Mexican Wrap, Flour tortilla, filled with refried beans, Mixed Vegetables, Season Chicken, Cocktail sauce, Potato Wedges

Rs. 999

## HOT & FIRE

### Prawn Chilli/Chicken Chilli/ Buffalo Chilli/ Slow Cooked Pork Belly

Mixed Peppers, Dry Lapsi, Onion, Soya, Chilli

Rs. 999/699/699/1099

## SOAKED AND SMOKED

### Mutton/Chargrilled Smoked Buff/Chicken Sekuwa

Sekuwa Chutney, Laccha Onion, Mixed Greens

Rs. 999/799/799

## DESSERTS

### Yomari

Chocolate, Chilli, Orange and Cinnamon Powder

Rs. 799

### Lemon Mousse

Lemon flavoured cream

Rs. 799

### Kheer Brulé

Kaguno Millet Milk Pudding, Caramelized Puffed Lotus Seeds

Rs. 799

### Ice Cream

Vanilla/Chocolate







Rs. 599

### Chocolate Cake

Dark And White Chocolate with Cocoa Powder

Rs. 799

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