



Soup

Cream of Tomato \$8

Sun-ripened tomatoes blended into a silken bisque, finished with a swirl of fresh cream and a whisper of basil oil

Cream of Chicken \$9

Velvety chicken broth simmered with herbs and aromatics, enriched with cream and a touch of white pepper

Hot & Sour — Veg / Chicken \$8/9

The classic Indo-Chinese broth — black vinegar tang, white pepper heat, ribbons of egg and crisp vegetables

Manchow — Veg / Chicken \$8

Earthy, soy-laced broth crowned with a tangle of crisp golden noodles — a Calcutta-Chinatown standard

Sweet Corn — Veg / Chicken \$9

A wholesome corn chowder threaded with ginger, finished gently — the gateway bowl, beloved by every age

Himalayan Thukpa — Veg / Chicken \$8/9

A hearty Tibetan-Nepalese noodle soup, deeply aromatic with garlic and star anise — comfort by the bow

Veg Starter

Veg Manchurian — Dry / Gravy \$14

Hand-rolled vegetable dumplings tossed in soy, garlic and dark vinegar — the dish that built Indo-Chinese

Honey Chilli Potato \$15

Twice-fried potato fingers glazed in honey, red chilli and toasted sesame sweet, sticky, dangerously moreish

Chilli Milli Cauliflower \$15

Cauliflower florets in a feather-light batter, wok-tossed with bell peppers and our smoked chilli sauce

Chilli Paneer — Dry / Gravy \$16

Paneer cubes seared in a screaming hot wok with onion, capsicum and green chilli — vinegar-bright, deeply savory

Hot Garlic Paneer \$16

Paneer wok-tossed with smashed garlic, dried red chilli and spring onion bold, fragrant and built for the rice on the side

Honey Chilli Cauliflower \$15

Crisp florets in a sweet-sharp glaze of wild honey, garlic and red chilli — finished with sesame

Veg Spring Roll \$19

Hand-rolled and golden, filled with finely shredded vegetables, glass noodles and Sichuan pepper

Non Veg Starter

Chilli Chicken — Dry / Gravy \$18

The Indo-Chinese standard, our way — boneless chicken tossed with green chillies, soy and a faint sweetness of dark caramel

Chicken Manchurian — Dry / Gravy \$18

Crisp chicken dumplings simmered in our signature Manchurian sauce — ginger-forward, garlic-deep, properly tangy

Chicken Lollipop — 8 pcs \$16

Frenched drumettes in a peppery red marinade, deep-fried to a shattering crisp — the party-table classic

Chicken Wings — 10 pcs \$13

(BBQ / Buffalo / Peri-Peri / Honey-Garlic)

Tandoor-grilled wings finished in your sauce of choice — pick your house favourite, or split the order four ways

Hot Garlic Shrimp \$20

Plump prawns wok-tossed with smashed garlic, dried red chilli and a slick of Shaoxing — bold, fragrant, fast

Shabhaly — 4 pcs \$16

Crisp golden pastries stuffed with spiced minced chicken — the Tibetan answer to the samosa, and quietly addictive

Dragon Chicken \$18

Crisp chicken wok-tossed with cashews, dried red chillies and a tangy Indo-Chinese sauce — sweet, sharp, and properly fiery

Momos

Nepalese Momos — Steam / Fried \$13\14

Eight pleated dumplings filled with finely chopped vegetables, ginger and Sichuan pepper — served with house tomato achaar

Tandoori Momos \$15

Steamed momos rolled in tandoori marinade and finished over the flame — smoky, charred edges, a coriander chutney swirl

Butter Masala Momos \$16

Soft momos bathed in a velvety butter-tomato gravy — the dumpling meets butter chicken, and they get along beautifully

Chilli Momos — Dry style Chef's Special \$15

Twice-cooked momos wok-tossed in our smoked chilli sauce with bell peppers and onion — the after-college bar snack, perfected



Noodles

(Add on Chicken 2\$ & Shrimp 3\$)

Veg Chowmein \$13

Stir-fried hand-cut noodles with shredded cabbage, carrot and spring onion — the comforting standard, done right

Singapore Noodles \$14

Thin rice vermicelli kissed with curry powder, scrambled egg and stir-fried vegetables — fragrant, golden, irresistible

Butter-Garlic Noodles \$14

Egg noodles emulsified with butter and toasted garlic — simple, glossy, and the dish people quietly come back for

Chilli-Garlic Noodles \$15

Stir-fried in a pungent chilli-garlic sauce that kicks first and lingers second — order it, then order water

Schezwan Noodles \$14

Hakka noodles in our house Schezwan — fermented chilli, garlic and Sichuan pepper, with the unmistakable Calcutta heat

Thai Noodles \$14

Fragrant noodles in a Thai-style sauce of basil, bird's-eye chilli and lime — herbal, light, beautifully aromatic

Fried Rice

(Add on Chicken 2\$ & Shrimp 3\$)

Veg Fried Rice \$12

Day-old basmati wok-fried with diced vegetables, soy and a flick of dark sesame oil — the way it's meant to be done

Singapore Fried Rice \$14

Curry-spiced basmati with vegetables and egg — golden, fragrant, with a pleasant warm hum at the back of the palate

Butter-Garlic Fried Rice \$14

Basmati glossed with cultured butter and a generous handful of toasted garlic — quietly luxurious

Bombay Triple Schezwan \$17

Our most ordered — rice, noodles and Manchurian gravy stacked together, finished in fiery Schezwan. Born on a Bombay thela, plated like it always belonged here

Thai Fried Rice \$12

Fragrant jasmine rice tossed with Thai basil, bird's-eye chilli and shallot — light, herbal, beautifully aromatic

SIZZLERS

House Special Chicken \$18

Sizzler

Tandoor-grilled chicken on a bed of stir-fried vegetables and herb butter, finished tableside with a flourish of garlic oil

Momo Sizzler — Veg / Chicken \$18/19

Crisp pan-fried momos in Manchurian sauce served on a sizzling cast-iron platter with garlic noodles and stir-fried greens

Manchurian Sizzler — Veg / Chicken \$19\20

Our signature Manchurian on the screaming-hot iron — smoky, dramatic, plenty for two if you're feeling generous



Starter

Tandoori Paneer Tikka	\$8
Hand-cut cottage cheese marinated in yoghurt, kasoori methi and Kashmiri chillies — char-grilled for that signature smoky edge	
Achaari Paneer Tikka	\$9
Paneer steeped in our house pickle masala — fennel, mustard, fenugreek, nigella — tangy, golden and aromatic	
Tandoori Soya Chaap	\$8/9
Soya batons in a robust North-Indian marinade, grilled to a deep mahogany every bite a little smoky, a little spicy	
Malai Soya Chaap	\$8
The same chaap, gentled with cashew, cream and white pepper — soft-spoken, indulgent, a quiet favourite	

Non Veg Starter

Angaara / Achaari Chicken Tikka — Boneless	\$17
Choose your character — Angaara is fierce, charred over live coal with smoked butter; Achaari is tangy, marinated in mustard oil, ajwain and pickle spices	
Tandoori Chicken — Leg & Thigh · Angaara / Achaari	\$7
Bone-in leg and thigh, slow-marinated for twenty-four hours and grilled in the tandoor till the skin chars and the meat falls off	
Chicken Seekh Kebab	\$17
Hand-minced chicken shaped on iron skewers with green chillies, coriander and ginger — cooked till just juicy, never a moment more	
Achaari Fish Tikka	\$18
Flaky white fish in our pickle masala, grilled gently in the tandoor — a coastal whisper inside a Punjabi room	
Fish Amritsari	\$13
Punjab’s street-corner classic — crisp ajwain-scented batter, soft fish within, served with chaat masala and lemon	
Bombay Chicken	\$15
Tossed in our in-house Bombay masala — the roadside snack, refined	

Wraps

Paneer Wrap	\$9
Soya Wrap	\$9
Chicken Wrap	\$10

House Thali

Veg	\$12
Non-Veg	\$15

A different dish every day — nothing fancy, just the meal that makes you call your mum after. Easy on the oil, easy on the spice, generous on the love.

INDIAN

Veg Main Course

Nawabi Malai Kofta	\$18
Royal cottage-cheese dumplings, raisin-stuffed and gilded, swimming in a cashew-cream gravy scented with green cardamom	
Palak Paneer	\$18
Hand-pureed spinach simmered with garlic, green chilli and kasoori methi — folded around tender paneer cubes	
Shahi Paneer	\$18
A Mughal-court inheritance — paneer in a regal saffron-and-cashew gravy, finished with a silver flick of cream	
Paneer Masala	\$18
Paneer wok-cooked in a karahi with crushed tomato, ginger juliennes, kasoori methi and a sharp green chilli kick	
Chana Masala	\$15
Overnight-soaked chickpeas in a robust gravy with anardana, tea-leaf-darkened — the Punjabi roadside classic	
Dal Makhani	\$17
Black urad and rajma simmered for twenty-four hours with butter, cream and a slow tomato reduction. Patient food, patient flavour	
Dal Tadka	\$17
Yellow moong-toor lentils tempered with ghee, cumin, dried red chilli and asafoetida — the bowl that always feels like home	
Bhindi Masala	\$16
Slim okra dry-cooked with sliced onion, tomato and amchur — never slimy, always bright	
Baingan Bharta	\$16
Eggplant fire-roasted till the skin chars, mashed with sautéed onion, tomato and green chilli — smoky, soulful	
Soya Tikka Chaap	\$18
Char-grilled soya chaap folded into a buttery tikka gravy — for those who want the curry without the meat	
Paneer Lababdar	\$18
Paneer in a generous, glossy onion-tomato-cashew gravy — “lababdar” means ‘abundant’, and it shows	
Paneer Bhurji	\$18
Crumbled paneer scrambled with onion, capsicum and green chilli the late-night Mumbai favourite, fork in hand	
Methi Malai Matar	\$20
Sweet green peas and fresh fenugreek leaves in a velvety almond-cream sauce — winter on a spoon	

Breads

Tandoori Roti	\$3
Butter Naan / Plain Naan	\$4/3
Garlic Naan	\$5
Lacha Paratha	\$6
Cheese Naan	\$7
Keema Naan	\$13
Tawa Roti	\$2
Paneer Paratha	\$9
Stuffed Paratha (Tawa/Tandoor)	\$8

Non Veg Main Course

Delhi-Wala Butter Chicken	\$18
The undisputed icon — tandoori chicken in a velvety tomato-butter gravy with a finishing swirl of cream and crushed kasoori methi	
Rara Chicken	\$18
A double-take on chicken — chunky bone-in pieces simmered alongside a slow-cooked mince base. Old Delhi, in a bowl	
Kadai Chicken	\$18
Chicken wok-cooked in a karahi with capsicum, crushed coriander seed and roasted kadai masala — sharp, fragrant, fiery	
Patiala Chicken Curry	
A Punjabi homestyle classic — bone-in chicken in a deep onion-tomato gravy darkened with whole spices and a slow caramelisation	\$15
Chicken Saagwala	
Tender chicken simmered into a fresh spinach-mustard greens gravy with garlic and ginger — earthy, comforting, deeply green	
Rogan Josh	
Kashmir’s heirloom dish — slow-cooked goat in a Kashmiri-chilli and fennel gravy, scented with mawal and a single bay leaf	\$17
Kadai Gosht	
Goat wok-cooked with capsicum, crushed coriander and our roasted kadai masala — peppery and hearty	
Chicken Vindaloo	\$22
Goa’s firebrand — chicken marinated in palm vinegar, Kashmiri chilli and garlic, then slow-simmered. Sour, sharp, bold	
Goat Vindaloo	\$18
The vindaloo as it’s meant to be — fall-apart goat in a tangy, aromatic gravy that gets better the longer it sits	
Rara Gosht	\$22
Bone-in goat in a deeply spiced mince gravy — twice the meat, twice the depth. A Punjabi feast-day dish	

Jeera Rice	\$7
Steamed Rice	\$5
Saffron Rice	\$8
Veg Biryani	\$13
Fragrant basmati layered with garam-masala vegetables, fried onion and a saffron-milk drizzle, sealed in dum	
Chicken Biryani	\$14
Chicken marinated in yoghurt and whole spices, layered with par-cooked basmati and steamed gently — every grain perfumed	
Goat Biryani	\$16
Bone-in goat slow-cooked till tender, layered with basmati, mint and saffron sealed under dough and steamed in dum	

Lunch Special

Non Veg item	\$14
Veg item	\$12
Non-Veg Rice bowl	\$14
Veg Rice bowl & Daal	\$10