

finch FOOD Menu





FROM THE CHEF'S PEN

I, Rahul Khare, Corporate Executive Chef, welcome you to the world of Finch.

Our menu is rooted in tradition, blending rustic sensibility with contemporary flair.

With a focus on youth, we aim to not only cater to evolving tastes but also set trends in modern dining experiences by offering gourmet-style global comfort food paired with modern presentations and culinary techniques.

At Finch, we embrace change over monotony. Our menus evolve constantly because we believe dining should never feel repetitive. Instead, we aim to make every visit an exciting and flavorful adventure, offering something new and delightful each time.

Using modern cooking techniques, we craft stories on your table through our food. Our menu is thoughtfully curated to surprise and suit all kinds of moods, ensuring a unique dining experience.

We offer a wide range of options and services to reduce the environmental impact of your evening while never compromising the service and cuisine for which our legacy is renowned. Our eclectic menu, featuring delicacies from India infused with global flavors and made with fresh, quality ingredients, promises an unforgettable epicurean feast.

Join us to explore this journey of flavors and creativity - we look forward to welcoming you and creating memorable dining experiences that delight your senses.



TERMS & CONDITIONS APPLY
TAXES EXTRA AS APPLICABLE
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.



**DON'T STOP
THE MUSIC**

FINCH 4 COURSE MENU @999++

AMUSE BOUCHE

STUFFED MORELS SIMMERED IN CASHEW NUT GRAVY

FIRST COURSE (APPETIZER)

PALAK PATTE KI CHAAT

Baby Spinach Coated With Gram Flour Batter Deep Fried And Topped With Variety Of Indian Namkeens, Teekhi Pudine Ki Chutney, Tangy Sonth Chutney, Sev, Sweet Curd & Fresh Pomegranate.

SECOND COURSE (SMALL PLATE)

CHOLE BHATURE INSIDE OUT

Garnish With Pickle And Freshly Sliced Onion.

—OR—

CTM CROQUETTE

Mac N Cheese Croquette Infused With Chicken Tikka Masala. Served With Sweet Chilly Yoghurt Dip.

THIRD COURSE (ENTRÉE)

GUCCHI BIRYANI WITH RAITA SPHERE

Himalayan Guchhi Mushroom Cooked With Long Grain Fragrant Rice And Aromatic Spices In A Dum Pot.

—OR—

MUTTON SEEKH PITA POCKET

Pita Filled With Butter Chicken Hummus And Mutton Seekh

—OR—

SUKKA CHICKEN QUESADILLA

Multigrain Tortilla Stuffed With Sukka Chicken, Cheese And Pica Di Galo.

FOURTH COURSE (DESSERT)

GAJAR HALWA SPRING ROLL WITH ICE CREAM

Carrot Halwa Wrapped In Spring Roll Sheet And Deep Fried.



- CHEF'S RECOMMENDED

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FINCH 6 COURSE MENU @1499++

FIRST COURSE (AMUSE BOUCHE)

TRUFFLE DAHI PURI WITH MICROGREENS

SECOND COURSE (APPETIZER)

PALAK PATTE KI CHAAT

Baby Spinach Coated With Gram Flour Batter Deep Fried And Topped With Variety Of Indian Namkeens, Teekhi Pudine Ki Chutney, Tangy Sonth Chutney, Sev, Sweet Curd & Fresh Pomegranate.

OR

TANDOORI CHICKEN POPCORN

Cubes Of Chicken Marinated With Spicy Marinade Coated With Batter And Crispy Fried Sprinkled With A Secret Spice Blend Served With Spicy Sauce.

THIRD COURSE (SMALL PLATE)

CHOLE BHATURE INSIDE OUT

Garnish With Pickle And Freshly Sliced Onion.

OR

KOLHAPURI CHICKEN TACO

Soft Shell Taco, Kolhapuri Pulled Chicken And Pickled Onion.

FOURTH COURSE (SORBET)

GREEN MANGO AND GINGER SORBET

A Tangy Sorbet Made With Green Mango, Fresh Ginger, And A Touch Of Black Salt.

FIFTH COURSE (ENTRÉE)

PTM RAVIOLI

Paneer Tikka Masala Ravioli On The Bed Of Makhani Sauce And Served With Quinoa Crackers Tandoori Paneer Bruschetta.

OR

MUTTON KEEMA LASAGNA

Mutton Keema Masala Spread In Between Pasta Sheets Served With Garlic Bread Crisp.

OR

SUKKA CHICKEN QUESADILLA

Multigrain Tortilla Stuffed With Sukka Chicken, Cheese And Pica Di Galo.

SIXTH COURSE (DESSERT)

GAJAR HALWA SPRING ROLL WITH ICE CREAM

Chocolate Rabri Pistachio Dust.



- CHEF'S RECOMMENDED

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FINCH 9 COURSE VEG MENU @2499++

(AMUSE BOUCHE)

CRISPY PAPPADUM CANAPÉS

FIRST COURSE (STREET FOOD)

QUINOA BHEL POORI

A Healthy Version Of Mumbaii Bhel Made With Quinoa, Puffed Rice, Onion, Tomato, Green Chilli, Green Coriander And Tangy Chutney.

OR

TANDOORI CHICKEN POPCORN

Cubes Of Chicken Marinated With Spicy Marinade Coated With Batter And Crispy Fried Sprinkled With A Secret Spice Blend Served With Spicy Sauce.

SECOND COURSE (APPETIZER)

PALAK PATTE KI CHAAT

Baby Spinach Coated With Gram Flour Batter Deep Fried And Topped With Variety Of Indian Namkeens, Teekhi Pudine Ki Chutney, Tangy Sonth Chutney, Sev, Sweet Curd & Fresh Pomegranate.

THIRD COURSE (SOUP)

MOLECULAR GUCHHI & TOMATO DHANIYA SHORBA SPHERES

Gucchi Mushroom Served With Indian Style Tempered Tomato Coriander Soup Spheres.

FOURTH COURSE (SALAD)

TANGY AND CRISPY BITTER GROUT SALAD

Crispy Karela, Onion, Chilli, Tamarind Dressing.

FIFTH COURSE (SMALL PLATE)

TEHRI ARANCINI

Amalgamation Of Indo-Italian Cuisine Where Arancini Made With Popular North Indian Staple Tehri.

SIXTH COURSE (KULCHA)

TRUFFLE MUSHROOM KULCHA

With Truffle Oil.

SEVENTH COURSE (SORBET)

SPICED ORANGE SORBET

Sweet Oranges Blended With A Medley Of Indian Spices Like Star Anise, Cinnamon, And Clove.

EIGHT COURSE (VEGETABLE ENTRÉE)

JACKFRUIT BIRYANI WITH RAITA SPHERE

Aromatic Jackfruit Biryani Served With A Molecular Gastronomy-Inspired Yogurt Sphere And Papad Crisps.

OR

CHOLE BHATURE TACO

Bhature Taco Filled With Chole Masala And Served With Sour Cream And Tomato Salsa.

NINTH COURSE (DESSERT)

GAJAR HALWA SPRING ROLL WITH ICE CREAM

Carrot Halwa Wrapped In Spring Roll Sheet And Deep Fried.



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FINCH 9 COURSE NON VEG MENU @2499++

(AMUSE BOUCHE)

PANI PURI SPHERE WITH TOM YUM

FIRST COURSE (STREET FOOD)

QUINOA BHEL POORI

A Healthy Version Of Mumbaii Bhel Made With Quinoa, Puffed Rice, Onion, Tomato, Green Chilli, Green Coriander And Tangy Chutney.

OR

BUTTER CHICKEN HUMMUS

Hummus Infused With Butter Chicken Gravy Served With Mini Naan.

SECOND COURSE (SOUP)

MOLECULAR GUCHHI & TOMATO DHANIYA SHORBA SPHERES

Gucchi Mushroom Served With Indian Style Tempered Tomato Coriander Soup Spheres.

OR

MOLECULAR MURGH BADAMI SHORBA WITH SAFFRON

Indian Style Chicken And Almond Soup With Hint Of Saffron In A Liquid Sphere.

THIRD COURSE (SALAD)

TANGY AND CRISPY BITTER GROUT SALAD

Crispy Karela, Onion, Chilli, Tamarind Dressing.

FOURTH COURSE (SMALL PLATE)

TEHRI ARANCINI

Amalgamation Of Indo-Italian Cuisine Where Arancini Made With Popular North Indian Staple Tehri.

OR

CTM CROQUETTE

Mac N Cheese Croquette Infused With Chicken Tikka Masala, Served With Sweet Chilly Yoghurt Dip.

FIFTH COURSE (SEAFOOD)

TAWA JHINGA FRY

Tiger Prawn Cooked On Heavy Griddle With Selected Spices.

OR

BLACK PEPPER GARAM MASALA FISH TIKKA

Sea Bass Served With Veggies Streak And Homemade Mustard.

SIXTH COURSE (SORBET)

SPICED ORANGE SORBET

Sweet Oranges Blended With A Medley Of Indian Spices Like Star Anise, Cinnamon, And Clove.

NINTH COURSE (DESSERT)

GAJAR HALWA SPRING ROLL WITH ICE CREAM

Carrot Halwa Wrapped In Spring Roll Sheet And Deep Fried.

OR

MUTTON KEEMA LASAGNA

Mutton Keema Masala Spread In Between Pasta Sheets Served With Garlic Bread Crisp.

EIGHT COURSE (VEGETABLE ENTRÉE)

KADHAI PANEER QUESADILLA

Multigrain Tortilla Stuffed With Kadhai Paneer, Cheese And Pica Di Galo.

OR

CHOLE BHATURE TACO

Bhature Taco Filled With Chole Masala And Served With Sour Cream And Tomato Salsa

NINTH COURSE (DESSERT)

MUTTON SEEKH PITA POCKET

Pita Filled With Butter Chicken Hummus And Mutton Seekh.

 - CHEF'S RECOMMENDED

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CHAATS & STREET FOOD



CHAAT HIGHWAY (LIVE ON TABLE)THB 555
Indian Chaat Journey From Street To Finch's Table.

CHOLE BHATURE INSIDE OUTTHB 275
Garnish With Pickle And Freshly Sliced Onion.

CHAWPATI PAV BHAJITHB 275
Mumbai Style Bhaji Smoked With Masala And Served With Soft Pav.

CHOLE BHATURE TACOTHB 275
Bhature Taco Filled With Chole Masala And Served With Sour Cream
And Tomato Salsa.



KOLKATA PUCHKA SHOTSTHB 200
Kolkata Style Pani Poori In Which Fried Flour Balls Filled With
Cooked White Peas Served With 2 Types Of Water Pudina &
Tamarind And 2 Types Of Chutney Spicy And Sonth.

QUINOA BHEL PURITHB 200
A Healthy Version Of Mumbaiiya Bhel Made With Quinoa, Puffed Rice,
Onion, Tomato, Green Chilli, Green Coriander And Tangy Chutney.

PALAK PATTE KI CHAATTHB 200
Baby Spinach Coated With Gram Flour Batter Deep Fried And
Topped With Variety Of Indian Namkeens, Teekhi Pudine Ki Chutney,
Tangy Sonth Chutney, Sev, Sweet Curd & Fresh Pomegranate.



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FINCH'S MINI KULCHAS

- TRUFFLE MUSHROOM KULCHATHB 275
With Truffle Oil.
- QUATTRO FROMAGE KULCHATHB 325
With Spicy Mango Chutney.
- THREE WAYS MINIATURE KULCHATHB 295
Tawa Paneer, Onion Potato And Mushroom Mini Kulcha.
- CHICKEN TIKKA KULCHATHB 275
With Makhani Gravy.

CHEF'S SPECIAL

- TRUFFLE MUSHROOM KULCHATHB 275
With Truffle Oil.
- RARA CHICKEN PARATHA PIZZATHB 395
Paratha Base Pizza Topped With Makhani Curry, Rara Chicken,
Peppers, Green Chilli And Spice Mix.
- TANGY AND CRISPY BITTER GROUT SALADTHB 220
Crispy Karela, Onion, Chilli, Tamarind Dressing.
- MAKHANI CHICKEN RAVIOLITHB 375
Tawa Masala Chicken Ravioli On The Bed Of Buttery Rose Sauce,
Crisp Quinoa Crackers.
- MUTTON KEEMA LASAGNATHB 445
Mutton Keema Masala Spread In Between Pasta Sheets
Served With Garlic Bread Crisp.
- LAAL MAANS RISOTTOTHB 425
Indian Italian Fusion Dish Risotto Cooked With Rajasthani Laal Maans.
- PUNJABI STYLE LAMB CHOPTHB 995
Newzealandian Lamb Chop Marinated With Spices Slow
Cooked, Done In Charcoal Tandoor Served With Kachumber
Salad And Mini Garlic Naan.
- KATHAL DUM BIRYANITHB 425
Young Jackfruit Cooked With Long Grain Fragrant Rice And
Aromatic Spices In A Dum Pot Served With Mirch Baingan Ka
Salan And Burhani Raita.
- GUCHHI MAKHANITHB 495
Stuffed Morels Simmered In Cashew Nut Gravy.
- GAJAR HALWA SPRING ROLL WITH ICE CREAMTHB 295
Carrot Halwa Wrapped In Spring Roll Sheet And Deep Fried.

 - CHEF'S RECOMMENDED

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INDIAN-INSPIRED PIZZA

TANDOORI PANEER TIKKA NAAN PIZZA THB 375

Naan Base Pizza Topped With Makhani Curry, Paneer Tikka,
Green Chilli And Spice Mix.

MUSHROOM 65 PARATHA PIZZA THB 375

Paratha Base Pizza Topped With Mushroom 65, Cheese,
Makhani Curry, Onion, Capsicum, And Spice Mix.

RARA CHICKEN PARATHA PIZZA THB 395

Paratha Base Pizza Topped With Makhani Curry, Rara Chicken,
Peppers, Green Chilli And Spice Mix.

AMRITSARI JHINGA NAAN PIZZA THB 395

Naan Base Pizza Topped With Amritsari Shrimps, Cheese,
Makhani Curry, And Spice Mix.

SOUPS (SHORBA) & SALAD

GUCHHI & TOMATO DHANIYA SHORBA THB 200

Stuffed Morels Served With Indian Style Tempered
Tomato Coriander Soup

MURGH BADAMI SHORBA WITH SAFFRON THB 200

Indian Style Chicken And Almond Soup With Hint Of Saffron.

TANGY AND CRISPY BITTER GOURD SALAD THB 200

Crispy Karela, Onion, Chilli, Tamarind Dressing.

 - CHEF'S RECOMMENDED

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STARTER (SMALL PLATES)

 VEGETARIAN

TEHRI ARANCINITHB 295

Amalgamation Of Indo-Italian Cuisine Where Arancini
Made With Popular North Indian Staple Tehri.



DRAGON SMOKE PERI-PERI POPCORNTHB 275

A Molecular Twist To Our Favourite Snack Which Will Create
A Memorable Experience.

PTM RAVIOLITHB 325

Paneer Tikka Masala Ravioli On The Bed Of Makhani Sauce And
Served With Quinoa Crackers Tandoori Paneer Bruschetta.



PANEER TIKKA 3 WAYTHB 375

Cottage Cheese Cubes Marinated In Three Different
Marinades, Cilantro Pesto, Three Cheese, & Classic Red Curd
Marinade Done In A Clay Tandoor And Served With
Homestyle Chutney And Tandoori Salad.

KADHAI PANEER QUESADILLATHB 325

Multigrain Tortilla Stuffed With Kadhahi Paneer, Cheese And
Pica Di Galo.

SUKKA CHICKEN QUESADILLATHB 345

Multigrain Tortilla Stuffed With Sukka Chicken, Cheese And
Pica Di Galo.

DAHI KE KEBABTHB 345

Hung Yoghurt, Cottage Cheese Spiced And Flavoured With
Fresh Herbs, Rolled & Fried.

HARA MASALA KEBABTHB 345

Spinach, Green Peas, Lime, Ginger And Spices, Deep Fried
And Served With Onion Salad & Homestyle Chutney.

 - CHEF'S RECOMMENDED

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STARTER (SMALL PLATES)

▣ NON-VEGETARIAN

- MAKHANI CHICKEN RAVIOLI THB 375
Tawa Masala Chicken Ravioli On The Bed Of Buttery Rose Sauce,
Crisp Quinoa Crackers
- CTM CROQUETT THB 375
Mac N Cheese Croquette Infused With Chicken Tikka Masala,
Served With Sweet Chilly Yoghurt Dip.
- BUTTER CHICKEN HUMMUS THB 345
Hummus Infused With Butter Chicken Gravy Served With Mini Naan.
- 4 CHEESE CHICKEN TIKKA THB 425
Served With Habanero Sauce.
- MUTTON KEEMA LASAGNA THB 445
Mutton Keema Masala Spread In Between Pasta Sheets
Served With Garlic Bread Crisp
-  BLACK PEPPER GARAM MASALA FISH TIKKA THB 425
Sea Bass Served With Veggies Steak And Homemade Mustard.
- KOLHAPURI CHICKEN TACO THB 375
Soft Shell Taco, Kolhapuri Pulled Chicken And Pickled Onion.
- MUTTON SEEKH PITA POCKET THB 425
Pita Filled With Butter Chicken Hummus And Mutton Seekh.
- CHICKEN TIKKA OUR WAY THB 425
Chicken Thigh Marinated In Spicy Peri-Peri Chilli And Cilantro
Pesto Done In Traditional Clay Oven Served With Yoghurt Dip And
Masala Onion.
- LAAL MAANS RISOTTO THB 425
Indian Italian Fusion Dish Risotto Cooked With
Rajasthani Laal Maans.
- TAWA JHINGA FRY THB 650
Tiger Prawn Cooked On Heavy Griddle With Selected Spices.
- TANDOORI CHICKEN POPCORN THB 345
Cubes Of Chicken Marinated With Spicy Marinade Coated With
Batter And Crispy Fried Sprinkled With A Secret Spice Blend
Served With Spicy Sauce.
- CLASSIC CHICKEN TIKKA THB 395
Chicken Marinated In Curd, Spices, Ginger, Garlic Paste Done
In Charcoal Tandoor Served With Homestyle Chutney And
Masala Onion.

 - CHEF'S RECOMMENDED

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TO SHARE (BIG PLATE)

PUNJABI STYLE LAMB CHOPTHB 995

Newzealandian Lamb Chop Marinated With Spices Slow
Cooked, Done In Charcoal Tandoor Served With Kachumber
Salad And Mini Garlic Naan

HYDERABADI LAMB SHANKTHB 1,095

Australian Lamb Shank Dum Cooked With Fragrant Spices
Served With Dum Cooked Biryani Rice And Mini Naan.

 - CHEF'S RECOMMENDED

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MAINS INDIAN

GUCHHI MAKHANI	THB 495
Stuffed Morels Simmered In Cashew Nut Gravy.	
BIRBALI KOFTA	THB 395
Spinach & Paneer Kofta Stuffed With Mushroom In Spinach And Tomato Gravy.	
KATHAL ROGAN JOSH	THB 375
Young Jackfruit Cooked With Kashmiri Spices In Traditional Way.	
PINDI CHANA MASALA	THB 295
Chickpeas Cooked In Tangy And Spicy Gravy Tempered With Carrom Seeds.	
PANEER SIRKA PYAAZ	THB 395
Tandoori Paneer Cooked In Sour Tomato Masala Gravy With Pickled Onion.	
DAL MAKHANI	THB 345
Black Lentil Cooked Overnight With Whole Spices, And Done With Butter And Cream.	
DAL TADKA	THB 295
Yellow Lentil Cooked And Tempered With Cumin, Asafetida, Garlic, Onion And Tomato In Desi Ghee.	
CHEESY PANEER LABABDAR	THB 395
Cottage Cheese Cooked In A Mildly Spiced Tangy Creamy Gravy.	
BUTTER CHICKEN	THB 425
Chicken Tikka In Rich Tomato Gravy With Lots Of Butter And Fresh Cream.	
CHICKEN TIKKA MASALA	THB 425
Chicken Tikka Cooked With Indian Spices In Onion Tomato Gravy.	
HOMESTYLE CHICKEN CURRY	THB 425
Chicken Cooked With Whole Spices, Basic Spices, Ginger, Garlic And Mustard Oil.	
CHAAMP MASALA	THB 795
New Zealandian Lamb Chop Cooked With Indian Spices In Onion Tomato Masala Gravy.	
MUTTON ROGAN JOSH	THB 555
Kashmir's Delicacy- Mutton Cooked With Fragrant Spices In Onion Gravy.	
KADHAI JHINGA	THB 655
Tandoori Prawn Tossed In Spicy Kadhai Masala Gravy.	
FISH TIKKA MASALA	THB 475
Smokey Sea Bass Tikka Simmered In Onion Tomato Masala Gravy With Spices.	



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BIRYANI

GUCCHI BIRYANITHB 495

Himalayan Guchhi Mushroom Cooked With Long Grain
Fragrant Rice And Aromatic Spices In A Dum Pot Served With
Homemade Chutney And Burhani Raita.

KATHAL DUM BIRYANITHB 425

Young Jackfruit Cooked With Long Grain Fragrant Rice
And Aromatic Spices In A Dum Pot Served With Mirch
Baingan Ka Salan And Burhani Raita.

HYDERABADI CHICKEN BIRYANITHB 455

Chicken Cooked With Long Grain Fragrant Rice And
Aromatic Spices In A Dum Pot Served With Mirch Baingan
Ka Salan And Burhani Raita.

KOLKATA GOSHT BIRYANITHB 545

Our Version Of Kolkata Biryani Served With Mirch Baingan
Ka Salan And Burhani Raita.

BREADS & RICE

STEAM BASMATI RICETHB 145

ROTI / BUTTER ROTITHB 75

MINI NAAN / MINI BUTTER NAANTHB 65

MINI GARLIC NAANTHB 75

MINI LACCHA PARATHA / HARI MIRCHI KA PARATHATHB 65

MINI CHEESE GARLIC NAANTHB 145

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DESSERT

GULAB JAMUN CARPACCIO CHEESECAKE THB 295

Chocolate Rabri Pistachio Dust.



IMITATION OF RAS MALAI (LIVE ON TABLE) THB 655

Chefs Creation Of Ras Malai On A Cold Teppanyaki
Live On Your Table.



SHAHI TUKDA OUR WAY (LIVE ON TABLE) THB 655

A Live Making Of Classic Dessert With Makkhan Malai
Cloud And Array Of Condiments.

NALEN GUR CHEESECAKE THB 655

Baked Cheesecake With Nalen Gur.

GAJAR HALWA SPRING ROLL WITH ICE CREAM THB 655

Carrot Halwa Wrapped In Spring Roll Sheet And Deep Fried.



- CHEF'S RECOMMENDED

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INDO-CHINESE CUISINE



STARTER (SMALL PLATES)

DECONSTRUCTED SCHEZWAN PANEERTHB 375

Crispy Fried Cottage Cheese Chunks Tossed In Schezwan
Sauce Served Over Peppers, And Scallion.

IDLI CHILLI DRY / MANCHURIANTHB 375

Idli Crispy Fried And Tossed In Manchurian / Chilli Sauce
With Fresh Coriander.

SHRIMP MANCHURIANTHB 425

Shrimp Crispy Fried And Tossed In Manchurian Sauce With
Fresh Coriander.

SCHEZWAN BHEL PURITHB 325

Crispy Fried Noodle Tossed With Sour And Spicy Sauce With
Fresh Coriander And Scallion

DRAGON CHICKENTHB 395

Crispy Fried Spicy Chicken Chunks Tossed With Chilli,
Ginger, Peppers, Roasted Sesame Seed And Spring Onion.

CHICKEN LOLLIPOPS WITH RED CURRY BUTTERTHB 325

Frenched Chicken Winglet Is Marinated With Chilli, Spices
And Sauce Coated With Corn Starch Batter And Fried
Served With Red Curry Butter.

 - CHEF'S RECOMMENDED

TERMS & CONDITIONS APPLY
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MOMOS

 VEGETARIAN

ANT IDOTE TANDOORI VEG MOMOS Tibetan Vegetable Momos Coated With Tandoori Masala And Done In Tandoor.	THB 325
PAN SEARED SPICY COTTAGE CHEESE DUMPLING Dumpling Stuffed With Cottage Cheese And Chilli Steamed And Served With Soy, Chilli And Scallion Sauce.	THB 325
ACTIVATED CHARCOAL DUMPLING Activated Charcoal, Broccoli And Almond	THB 345

MOMOS

 NON-VEGETARIAN

ANT IDOTE TANDOORI CHICKEN MOMOS Tibetan Chicken Momos Coated With Tandoori Masala And Done In Tandoor.	THB 345
THAI BASIL CHICKEN DIM SUM Stuffed With Basil, Chicken, Chilli And Thai Herbs.	THB 345
CHILLI GARLIC CHICKEN DIM SUM Stuffed With Chilli, Roasted Garlic And Minced Chicken.	THB 345

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INDO-CHINESE MAINS

MANCHURIAN WITH CURRY
(VEGETABLE BALLS / CHICKEN) THB 375 / 395

A Very Popular Indo-Chinese Dish Made With Fried
Vegetable Balls / Chicken Tossed In A Soya Flavoured
Sauce With Onion & Green Coriander.

SZECHUAN / BURNT GARLIC & CHILLI NOODLE
(VEG / EGG / CHICKEN) THB 225 / 245 / 275

Noodle Tossed With Burnt Garlic / Szechuan Sauce,
Chilli, Onion & Scallion.

SZECHUAN / BURNT GARLIC & CHILLI FRIED RICE
(VEG / EGG / CHICKEN) THB 225 / 245 / 275

Rice Tossed With Burnt Garlic / Szechuan Sauce,
Chilli, Onion & Scallion.

HAKKA NOODLE
(VEG / EGG / CHICKEN) THB 225 / 245 / 275

Noodle Tossed With Burnt Garlic / Szechuan Sauce,
Chilli, Onion & Scallion.

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