



#### 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.





# CHAATS & STREET FOOD

<b>S</b>	CHAAT HIGHWAY (LIVE ON TABLE)
	CHOLE BHATURE INSIDE OUT
	CHAWPATI PAV BHAJI
	CHOLE BHATURE TACO
<b>▲</b>	KOLKATA PUCHKA SHOTS
	QUINOA BHEL PURI
	PALAK PATTE KI CHAAT





#### FINCH'S MINI KULCHAS

TRUFFLE MUSHROOM KULCHA	.THB 275
QUATTRO FROMAGE KULCHA	.THB 325
THREE WAYS MINIATURE KULCHA	.THB 295
CHICKEN TIKKA KULCHA	.THB 275

### INDIAN-INSPIRED PIZZA

TANDOORI PANEER TIKKA NAAN PIZZA
Green Chilli And Spice Mix.
MUSHROOM 65 PARATHA PIZZA
Paratha Base Pizza Topped With Mushroom 65, Cheese, Makhani Curry, Onion, Capsicum, And Spice Mix.
RARA CHICKEN PARATHA PIZZATHB 395
Paratha Base Pizza Topped With Makhani Curry, Rara Chicken, Peppers, Green Chilli And Spice Mix.
AMRITSARI JHINGA NAAN PIZZATHB 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 220
Crispy Karela Onion Chilli Tamarind Dressing	





# CHEF'S SPECIAL

TRUFFLE MUSHROOM KULCHATHE With Truffle Oil.	3 275
RARA CHICKEN PARATHA PIZZA	3 395
TANGY AND CRISPY BITTER GROUT SALAD	3 220
MAKHANI CHICKEN RAVIOLITHE Tawa Masala Chicken Ravioli On The Bed Of Buttery Rose Sauce, Crisp Quinoa Crackers.	3 375
MUTTON KEEMA LASAGNATHE Mutton Keema Masala Spread In Between Pasta Sheets Served With Garlic Bread Crisp.	3 445
LAAL MAANS RISOTTOTHE Indian Italian Fusion Dish Risotto Cooked With Rajasthani Laal Maans.	3 425
PUNJABI STYLE LAMB CHOPTHE  New Zealandian Lamb Chop Marinated With Spices Slow  Cooked, Done In Charcoal Tandoor Served With Kachumber  Salad And Mini Garlic Naan.	3 995
KATHAL DUM BIRYANI	3 425
GUCHHI MAKHANITHE Stuffed Morels Simmered In Cashew Nut Gravy.	3 495
GAJAR HALWA SPRING ROLL WITH ICE CREAM	3 295





## **STARTER**

#### VEGETARIAN

	TEHRI ARANCINI	5
<i>A</i>	DRAGON SMOKE PERI-PERI POPCORN	5
	PTM RAVIOLITHB 32 Paneer Tikka Masala Ravioli On The Bed Of Makhani Sauce And Served With Quinoa Crackers.	5
<i>&amp;</i>	PANEER TIKKA 3 WAY	5
	KADHAI PANEER QUESADILLA	5
	DAHI KE KEBAB	5
	HARA MASALA KEBAB	5





# STARTER NON-VEGETARIAN

	MAKHANI CHICKEN RAVIOLI
	CTM CROQUETTE
	BUTTER CHICKEN HUMMUS
	4 CHEESE CHICKEN TIKKA
	MUTTON KEEMA LASAGNA
8	BLACK PEPPER GARAM MASALA FISH TIKKA
	KOLHAPURI CHICKEN TACO
	MUTTON SEEKH PITA POCKET
	CHICKEN TIKKA OUR WAY
	LAAL MAANS RISOTTO
	TAWA JHINGA FRY
	TANDOORI CHICKEN POPCORN
	SUKKA CHICKEN QUESADILLA
	CLASSIC CHICKEN TIKKA





# TO SHARE (BIG PLATE)

PUNJABI STYLE LAMB CHOP.....THB 995

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

HYDERABADI LAMB SHANK .......THB 1,295

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





### **MAINS INDIAN**

GUCHHI MAKHANI
BIRBALI KOFTA
KATHAL ROGAN JOSHTHB 375  Young Jackfruit Cooked With Kashmiri Spices In Traditional Way.
PINDI CHANA MASALA
PANEER SIRKA PYAAZ
DAL MAKHANI
DAL TADKA
CHEESY PANEER LABABDAR
BUTTER CHICKEN
CHICKEN TIKKA MASALA
HOMESTYLE CHICKEN CURRY
CHAAMP MASALA
MUTTON ROGAN JOSH
KADHAI JHINGA
FISH TIKKA MASALA





#### **BIRYANI**

GUCCHI BIRYANI	THB 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 BIRYANI	THB 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 BIRYANI	THB 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 BIRYANI	THB 545
Our Version Of Kolkata Biryani Served With Mirch Baingan Ka Salan And Burhani Raita.	
BREADS & RICE	
STEAM BASMATI RICE	THB 145
ROTI / BUTTER ROTI	THB 75
MINI NAAN / MINI BUTTER NAAN	THB 65
MINI GARLIC NAAN	THB 75
MINI LACCHA PARATHA / HARI MIRCHI KA PARATHA	THB 65
MINI CHEESE GARLIC NAAN	THB 145





## DESSERT

	GULAB JAMUN CARPACCIO CHEESECAKE
<i>&amp;</i>	IMITATION OF RAS MALAI (LIVE ON TABLE)
<i>&amp;</i>	SHAHI TUKDA OUR WAY (LIVE ON TABLE)
	NALEN GUR CHEESECAKE
	GAJAR HALWA SPRING ROLL WITH ICE CREAM





# INDO-CHINESE CUISINE



# STARTER (SMALL PLATES)

DECONSTRUCTED SCHEZWAN PANEER
IDLI CHILLI DRY / MANCHURIAN
SHRIMP MANCHURIAN
SCHEZWAN BHEL PURI
DRAGON CHICKENTHB 395
Crispy Fried Spicy Chicken Chunks Tossed With Chilli, Ginger, Peppers, Roasted Sesame Seed And Spring Onion.
CHICKEN LOLLIPOPS WITH RED CURRY BUTTER
Frenched Chicken Winglet Is Marinated With Chilli, Spices And Sauce Coated With Corn Starch Batter And Fried



Served With Red Curry Butter.



#### **MOMOS**



ANT IDOTE TANDOORI VEG MOMOS

Tibetan Vegetable Momos Coated With Tandoori
Masala And Done In Tandoor.

PAN SEARED SPICY COTTAGE CHEESE DUMPLING

THB 325

Dumpling Stuffed With Cottage Cheese And Chilli

Steamed And Served With Soy, Chilli And Scallion Sauce.

ACTIVATED CHARCOAL DUMPLING

Activated Charcoal, Broccoli And Almond

THB 345

#### **MOMOS**

#### ■ NON-VEGETARIAN

CHILLI GARLIC CHICKEN DIM SUM

Stuffed With Chilli, Roasted Garlic And Minced Chicken.

ANT IDOTE TANDOORI CHICKEN MOMOS
THB 345
Tibetan Chicken Momos Coated With Tandoori
Masala And Done In Tandoor.

THAI BASIL CHICKEN DIM SUM
Stuffed With Basil, Chicken, Chilli And Thai Herbs.

**THB 345** 





#### INDO-CHINESE MAINS

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

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 Cabbage, Onion, Capsicum & Scallion.



