

finch

CHEF'S TABLE
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.



FINCH 4 COURSE MENU

AMUSE BOUCHE

MASALA HUMMUS ON PAPPADUM CHIPS

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

Garnished With Pickle And Freshly Sliced Onions.

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 Gucchi Mushrooms Cooked With Fragrant Long-Grain 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 SERVED WITH ICE CREAM

Carrot Halwa Wrapped In Spring Roll Sheet And Deep Fried.

THB 999⁺⁺
Per Person

FINCH 6 COURSE MENU

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 In A Spicy Blend, Coated In Batter, And Crispy Fried, Sprinkled With A Secret Spice Mix, And Aerred With A Spicy Sauce.

THIRD COURSE (SMALL PLATE)

CHOLE BHATURE INSIDE OUT

Garnished With Pickle And Freshly Sliced Onions.

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 A Bed Of Makhani Sauce, Served With Quinoa Crackers.

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 SERVED WITH ICE CREAM

Chocolate Rabri Pistachio Dust.

THB 1,499⁺⁺
Per Person

FINCH 9 COURSE VEG MENU

(AMUSE BOUCHE)

CRISPY PAPPADUM CANAPÉS

FIRST COURSE (STREET FOOD)

QUINOA BHEL POORI

A Healthy Version of Mumbai's Bhel Puri Made With Quinoa, Puffed Rice, Onion, Tomato, Green Chili, Fresh 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 Bitter Gourd (Karela), Onion, Chili, And Tamarind Dressing.

FIFTH COURSE (SMALL PLATE)

TEHRI ARANCINI

A Fusion of Indo-Italian Cuisine, with Arancini Made From The 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 Such as 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, Served With Sour Cream And Tomato Salsa.

NINTH COURSE (DESSERT)

GAJAR HALWA SPRING ROLL SERVED WITH ICE CREAM

Carrot Halwa Wrapped In Spring Roll Sheet And Deep Fried.

THB 2,499⁺⁺
Per Person

FINCH 9 COURSE NON VEG MENU

(AMUSE BOUCHE)

PANI PURI SPHERE SERVED 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

A Fusion Of Indo-Italian Cuisine, With Arancini Made From The Popular North Indian Staple, Tehri.

OR

CTM CROQUETTE

Mac n Cheese Croquette Infused With Chicken Tikka Masala, Served With Sweet Chili Yogurt 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 Tikka With Black Pepper And Garam Masala, Served With Vegetable Streak And Homemade Mustard.

SIXTH COURSE (SORBET)

SPICED ORANGE SORBET

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

SEVENTH COURSE (MEAT ENTRÉE)

MUTTON SEEKH PITA POCKET

Pita Filled With Butter Chicken, Hummus And Mutton Seekh

OR

MUTTON KEEMA LASAGNA

Mutton Keema Masala Spread Between Pasta Sheets, Served With Garlic Bread Crisps.

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, Served With Sour Cream And Tomato Salsa.

NINTH COURSE (DESSERT)

GAJAR HALWA SPRING ROLL SERVED WITH ICE CREAM

Carrot Halwa Wrapped In Spring Roll Sheet And Deep Fried.

THB 2,499⁺⁺
Per Person

TERMS & CONDITIONS APPLY

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

