



## Cold Appetizers

<div><div><div><div><div><div></div><div>Shira Ae</div></div></div><div>Mashed silken tofu mixed with spinach and served with sesame sauce</div><div>Portion: 210 gms   369 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	<div><div><div><div><div><div></div><div>Tuna Tataki</div></div></div><div>Searched blue fin lean tuna served with citrus soy, spicy grated daikon raddish and pickled cucumber</div><div>Portion: 165 gms   110 Kcal   AUJASYA</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>
<div><div><div><div><div><div></div><div>Seaweed Salad</div></div></div><div>Seaweed salad tossed with crispy onion, fresh lettuce, scallions, cherry tomatoes and miso dressing</div><div>Portion: 140 gms   440 Kcal   AUJASYA</div><div>Allergens:🍷🍲🍱</div></div></div></div>	<div><div><div><div><div><div></div><div>Salmon Tartar</div></div></div><div>Fresh Norwegian salmon tartar served with salmon roe, vinegar soy and a side of toasted bread</div><div>Portion: 160 gms   181 Kcal   AUJASYA</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>
<div><div><div><div><div><div></div><div>Oriental Soba Green Salad</div></div></div><div>Buckwheat noodles mixed with spinach, lettuce, edamame puree, crispy tofu and melon</div><div>Portion: 190 gms   130 Kcal   AUJASYA</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	<div><div><div><div><div><div></div><div>Yellowtail Carpaccio</div></div></div><div>Thin slices of yellowtail fish served with aromatic citrus soy and fresh pepper</div><div>Portion: 120 gms   311 Kcal   AUJASYA</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>
<div><div><div><div><div><div></div><div>Avocado Tartar</div></div></div><div>Charred avocado tartar served with rice cracker, yuzu lime wasabi soy</div><div>Portion: 185 gms   312 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	<div><div><div><div><div><div></div><div>Scallop Salad</div></div></div><div>Cured Hokkaido scallops served with pickled apple, cucumber, salmon roe and vinegared soy dressing</div><div>Portion: 130 gms   203 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>
<div><div><div><div><div><div></div><div>Silken Tofu Carpaccio</div></div></div><div>Thin slices of silken tofu tempered with hot sesame oil and dressed with citrus soy</div><div>Portion: 120 gms   135 Kcal   AUJASYA</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	<div><div><div><div><div><div></div><div>Toro Tartar</div></div></div><div>Fatty tuna tartar served with nori cracker, spring onion, avocado and soy dashi</div><div>Portion: 140 gms   354 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>
<div><div><div><div><div><div></div><div>Sesame Eggplant, Nori Chips</div></div></div><div>Smoked eggplant dressed with sesame soy, scallion oil and crispy nori</div><div>Portion: 180 gms   342 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	

## Hot Appetizers

<div><div><div><div><div><div></div><div>Steamed Edamame</div></div></div><div>Steamed edamame pods served with sea salt and togarashi</div><div>Portion: 170 gms   252 Kcal</div><div>Allergens:🍷🍲🍱</div></div></div></div>	<div><div><div><div><div><div></div><div>Seafood Tempura</div></div></div><div>Soft shell crab, shrimp and whitefish tempura served with green tea salt and warm soy dashi</div><div>Portion: 200 gms   696 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>
<div><div><div><div><div><div></div><div>Sichimi Tofu</div></div></div><div>Steamed silken tofu coated with sichimi, served with warm ginger soy and hints of chilli oil</div><div>Portion: 160 gms   170 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	<div><div><div><div><div><div></div><div>MEGU'S Shrimpop</div></div></div><div>Shrimp tempura tossed in homemade wasabi and togarashi sauce</div><div>Portion: 180 gms   591 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>
<div><div><div><div><div><div></div><div>Crispy Asparagus</div></div></div><div>Soy rice crisps coated green asparagus, crispy fried and dusted with lime flavored togarashi</div><div>Portion: 100 gms   442 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	<div><div><div><div><div><div></div><div>Baked Eel</div></div></div><div>MEGU'S signature baked eel served with tobiko mayonnaise and avocado puree</div><div>Portion: 180 gms   336 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>
<div><div><div><div><div><div></div><div>Seasonal Vegetable Tempura</div></div></div><div>Seasonal vegetables tempura fried and served with green tea salt and warm soy dashi</div><div>Portion: 180 gms   524 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	<div><div><div><div><div><div></div><div>MEGU'S Fried Chicken</div></div></div><div>Fried baby chicken served with miso tomato sauce</div><div>Portion: 220 gms   800 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>
<div><div><div><div><div><div></div><div>MEGU'S Pop Corn</div></div></div><div>Corn tempura tossed in homemade spicy sauce</div><div>Portion: 230 gms   854 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	<div><div><div><div><div><div></div><div>Crispy Calamari, Yuzu Cream</div></div></div><div>Crispy calamari served with yuzu cream</div><div>Portion: 140 gms   350 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>
<div><div><div><div><div><div></div><div>Crispy Okra, Yuzu Cream</div></div></div><div>Crispy tobanjan marinated okra served with a side of yuzu lime cream</div><div>Portion: 170 gms   614 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	

🍷 Non Vegetarian 🍲 Vegetarian 🍱 Dairy 🍷 Fish 🍷 Egg 🍷 Gluten 🍷 Crustacean 🍷 Soya 🍷 Nuts 🍷 Alcohol 🍷 Sulphite 🍷 No Gluten 🍷 Pork 🍷 Sustainable 🍷 Vegan

Kcal-Calories per serving

Kindly let your server know if you are allergic to any ingredient. All food is cooked in refined sunflower oil, olive oil or butter.

An average adult requires 2000 kcal energy per day. However, calorie needs may vary. Prices are applicable in Indian rupees. Government taxes as applicable.

We levy staff contribution charge. Thank you for your voluntary contribution. After this payment, no further tip is needed.



## Sashimi and Nigiri

Presenting an array of fresh fish caught from the shores of Japan, Norway and the Pacific

<div><div><div><div><div><div></div><div>Sake (Salmon)</div></div></div><div>Sashimi - Portion: 50 gms   54 Kcal</div><div>Nigiri - Portion: 60 gms   110 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Blue Fin Akami (Lean Tuna)</div></div></div><div>Sashimi - Portion: 50 gms   32 Kcal</div><div>Nigiri - Portion: 60 gms   120 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Blue Fin Chutoro (Medium Fatty Tuna)</div></div></div><div>Sashimi - Portion: 50 gms   32 Kcal</div><div>Nigiri - Portion: 60 gms   80 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Blue Fin Otoro (Fatty Tuna)</div></div></div><div>Sashimi - Portion: 50 gms   55 Kcal</div><div>Nigiri - Portion: 60 gms   75 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Unagi Kabayaki (Freshwater Eel)</div></div></div><div>Sashimi - Portion: 50 gms   75 Kcal</div><div>Nigiri - Portion: 60 gms   84 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Hotate (Scallop)</div></div></div><div>Sashimi - Portion: 50 gms   51 Kcal</div><div>Nigiri - Portion: 60 gms   61 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Ebi (Tiger Prawns)</div></div></div><div>Sashimi - Portion: 50 gms   31 Kcal</div><div>Nigiri - Portion: 60 gms   38 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Hamachi (Yellowtail)</div></div></div><div>Sashimi - Portion: 50 gms   37 Kcal</div><div>Nigiri - Portion: 60 gms   62 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
All of the above are served only 1 piece per portion as nigiri or sashimi	

## Sushi Rolls

<div><div><div><div><div><div></div><div>Vegetable Rainbow Roll</div></div></div><div>Assorted vegetable tempura roll served with spicy mayonnaise</div><div>Portion: 180 gms   515 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Green California Roll</div></div></div><div>Avocado, cucumber and carrot roll with wasabi mayonnaise</div><div>Portion: 180 gms   338 Kcal   AUJASYA</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Crispy Avocado Roll</div></div></div><div>Avocado roll with crispy tempura flakes</div><div>Portion: 180 gms   460 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Enoki Tempura Roll</div></div></div><div>Enoki mushroom tempura roll with spicy mayonnaise</div><div>Portion: 180 gms   725 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Asparagus-Avocado Roll</div></div></div><div>Asparagus tempura roll with avocado salsa on top</div><div>Portion: 180 gms   459 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Wasabi Cucumber Roll</div></div></div><div>Fresh cut cucumber roll with wasabi mayonnaise</div><div>Portion: 180 gms   386 Kcal   AUJASYA</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	

### CHOICE OF MAKING IT SPICY / CRISPY

<div><div><div><div><div><div></div><div>Tuna Roll</div></div></div><div>Portion: 180 gms   263 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Shrimp Tempura Roll</div></div></div><div>Portion: 180 gms   690 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Eel Roll</div></div></div><div>Portion: 180 gms   446 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Fatty Tuna Roll</div></div></div><div>Portion: 180 gms   436 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Soft Shell Crab Tempura Roll</div></div></div><div>Portion: 180 gms   788 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Yellowtail Roll</div></div></div><div>Portion: 180 gms   429 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Salmon Roll</div></div></div><div>Portion: 180 gms   464 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	

## OMAKASE

Omakase, meaning “I leave it to you”, is the epitome of culinary trust and intimacy.

A culinary showcase of crafting experience and creating a journey through nuanced techniques and fresh produce.

The crafted menu is a presentation of your preferences.

Kindly inform your server to know more.

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Kcal-Calories per serving

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## Grills

<div><div><div><div><div><div></div><div>Seasonal Vegetable Tsukune</div></div></div><div>Grilled seasonal vegetable dumpling seasoned with aged soy</div><div>Portion: 180 gms   190 Kcal   AUJASYA</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Portobello Mushroom</div></div></div><div>Grilled portobello mushroom glazed with aged soy</div><div>Portion: 200 gms   549 Kcal   AUJASYA</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Soy Kabucha</div></div></div><div>Grilled kabucha (pumpkin) glazed with aged soy</div><div>Portion: 160 gms   317 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>John Dory, Spicy Yuzu Miso</div></div></div><div>Spicy miso grilled john dory</div><div>Portion: 180 gms   323 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Rock Lobster, Yuzu Miso</div></div></div><div>Yuzu lime miso glazed rock lobster</div><div>Portion: 190 gms   342 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Grilled Prawns</div></div></div><div>Tobanjan marinated prawns grilled with aged soy</div><div>Portion: 170 gms   202 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Grilled Salmon</div></div></div><div>Norwegian salmon grilled with aged soy</div><div>Portion: 180 gms   423 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Chicken Yakitori</div></div></div><div>Grilled chicken leg glazed with aged soy</div><div>Portion: 190 gms   527 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	

## Soups

<div><div><div><div><div><div></div><div>Tofu Miso Soup</div></div></div><div>Classic miso soup served with tofu and spring onion</div><div>Portion: 250 gms   278 Kcal   AUJASYA</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Shojin Dobinmushi</div></div></div><div>Flavorful vegetable broth with exotic mushrooms and lime</div><div>Portion: 220 gms   95 Kcal   AUJASYA</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Ichiban Soup</div></div></div><div>Chicken soup flavoured with garlic, leeks and shiitake mushroom</div><div>Portion: 240 gms   303 Kcal   AUJASYA</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	

## Mains

<div><div><div><div><div><div></div><div>Miso Eggplant</div></div></div><div>Sweet miso glazed grilled eggplant</div><div>Portion: 240 gms   605 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Braised Tofu</div></div></div><div>Silken tofu cooked in a pot served with seasonal squash and ginger soy</div><div>Portion: 240 gms   246 Kcal   AUJASYA</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Mélange of Mushroom</div></div></div><div>Mélange of portobello, shiitake and oyster mushrooms served with seaweed cream</div><div>Portion: 200 gms   330 Kcal   AUJASYA</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Grilled Lotus Stem</div></div></div><div>Wasabi flavored mashed potato and grilled lotus stem cooked in homemade vegetable soy sauce</div><div>Portion: 240 gms   442 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Grilled Baby Chicken</div></div></div><div>Miso glazed baby chicken served with sauteed mushrooms</div><div>Portion: 240 gms   605 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Lamb Chops, Garlic Sauce</div></div></div><div>Grilled lamb chops served with garlic sauce and mint eggplant mash</div><div>Portion: 280 gms   340 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Buta Kakuni</div></div></div><div>24 hours braised pork belly served with an array of vegetables</div><div>Portion: 240 gms   604 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Yuzu Salmon</div></div></div><div>Yuzu scented salmon served with spinach, snow peas and asparagus in wasabi soy</div><div>Portion: 230 gms   363 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Grilled Seabass, Ginger-Pepper Soy</div></div></div><div>Grilled chilean seabass cooked in ginger pepper soy and served with smoked edamame sauce along with seasonal vegetables</div><div>Portion: 240 gms   350 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Yuzu Miso Glazed Black Cod</div></div></div><div>Miso glazed black cod</div><div>Portion: 160 gms   240 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	

## Sides

<div><div><div><div><div><div></div><div>Soy Tossed Seasonal Vegetables</div></div></div><div>Portion: 220 gms   214 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	<div><div><div><div><div><div></div><div>Pork Garlic Fried Rice</div></div></div><div>Portion: 350 gms   780 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>
<div><div><div><div><div><div></div><div>Vegetable Garlic Fried Rice</div></div></div><div>Portion: 350 gms   553 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	<div><div><div><div><div><div></div><div>Sautéed Vegetable Soba Noodles</div></div></div><div>Portion: 230 gms   234 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>
<div><div><div><div><div><div></div><div>Chicken Egg Fried Rice</div></div></div><div>Portion: 350 gms   656 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	<div><div><div><div><div><div></div><div>Sautéed Vegetable Udon Noodles</div></div></div><div>Portion: 200 gms   443 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>

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## Desserts

<div><div><div><div><div><div></div><div>Vanilla Purin</div></div></div><div>Classic vanilla custard, exotic seasonal fruits and rhubarb lychee sorbet</div><div>Portion: 200 gms   457 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>MEGU'S Yuzu Lemon Sable</div></div></div><div>Black sesame sable, yuzu curd, white sesame ice cream and crème diplomat</div><div>Portion: 190 gms   812 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Azuki Almond Crumble Tart</div></div></div><div>Red bean, frangipane tart, matcha custard and sea salt ice cream</div><div>Portion: 220 gms   829 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Flourless Chocolate Cake</div></div></div><div>Rich Silk cake, miso whipped ganache and maple walnut ice cream</div><div>Portion: 190 gms   812 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Vegan Chocolate Delice</div></div></div><div>Chocolate cremeux, wildberry sorbet and exotic seasonal berries</div><div>Portion: 180 gms   651 Kcal</div><div>Allergens:🍷🍲🍱</div></div></div></div>	
<div><div><div><div><div><div></div><div>Choice of Ice Cream</div></div></div><div>Matcha / maple walnut / white sesame / sea salt vanilla</div><div>Portion: 110 gms   200 Kcal</div><div>Allergens:🍷🍲🍱🍷🍷</div></div></div></div>	
<div><div><div><div><div><div></div><div>Choice of Sorbet</div></div></div><div>Rhubarb lychee / wildberry / yuzu mango</div><div>Portion: 110 gms   165 Kcal</div><div>Allergens:🍷🍲🍱</div></div></div></div>	

## Selection of Digestif

Freshly Brewed Sencha Tea
Freshly Brewed Matcha Tea
Freshly Brewed Herbal Hibiscus Tea
The Choya Extra Years Umeshu Signature Japanese plum liqueur (30 ml)

🍷 Non Vegetarian 🍲 Vegetarian 🍱 Dairy 🍷 Fish 🍷 Egg 🍷 Gluten 🍷 Crustacean 🍷 Soya 🍷 Nuts 🍷 Alcohol 🍷 Sulphite 🍷 No Gluten 🍷 Pork 🍷 Sustainable 🍷 Vegan

Kcal-Calories per serving

Kindly let your server know if you are allergic to any ingredient. All food is cooked in refined sunflower oil, olive oil or butter.

An average adult requires 2000 kcal energy per day. However, calorie needs may vary. Prices are applicable in Indian rupees. Government taxes as applicable.

We levy staff contribution charge. Thank you for your voluntary contribution. After this payment, no further tip is needed.