

1F

THE FIRST FLOOR

MENU

Inspired by kitchens across the world and refined through years of global culinary experience, chef saurav curates at the first floor a menu that fuses european influences with bold asian expression - progressive, playful, and unmistakably original

THINK CHARCOAL HUMMUS, TRUFFLE-INFUSED BITES,
AND FALAFEL TACOS





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CHEF'S SPECIAL MENU

Bibimbap -Best Live Stone Bowl Dish ●●

Super-hot stone bowl with rice, vegetables or chicken, mixed tableside; rice gets crispy on the bottom, served with hot bean sauce

1595/1695

Table-Side Sushi Preparation ●●

Chef's selection of vegetarian and non-vegetarian handmade sushi rolls

1595/1695

Tableside Loaded Messy Burger Experience

995-1295

Bangkok Chili Mushroom Burger ●

Tempura oyster mushrooms with Thai sweet chili sauce, herb salad, and spicy peanut mayo

Katsu Chicken Volcano Burger ●

Crispy chicken katsu, spicy tonkatsu glaze, cabbage slaw, sesame mayo & molten cheese

Korean Gochujang Lamb Smash Burger ●

Double smashed lamb patties, kimchi slaw, melted cheddar, gochujang mayo & crispy onions, then finished tableside with a rich pour of molten malted cheese sauce

Happy Ending

A decadent finale crafted to leave a lasting sweet impression

995



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SOUP

Cream Of Corn •

555

A silky smooth cream of sweet corn.
Gently simmered and blended to a
velvety finish

Classic Sour & Pepper •

555

A bold, comforting soup balancing
tangy sour notes

Roasted Chicken Broth • 555

Clear roasted chicken consommé, infused
with fresh herbs

Add On

Chicken/Seafood

195/225

SALAD & CEVICHES

Guac & Grain •

895

Wholesome quinoa and creamy guac,
lifted with a satisfying crunch

Tomato & Burrata Affair •

995

Lightly grilled seasonal tomatoes, burrata,
smoked honey drizzle, toasted seeds

Hamachi Crudo •

1,295

Coconut-ponzu gel, radish, spring onion

Salmon Tataki •

1,295

Yuzu kosho, white soy, olive oil, mango glazed

Ahi Tuna Crudo Ceviche • 1,295

Soy, citrus & yuzu, layered with avocado, chilli

GYOZA'S

Edamame Cream Cheese Gyoza •

695

Black truffle, cream cheese, edamame,
curry leaf

Truffle Siu Mai ••

695/795

Delicate dumpling with chicken or crunchy
vegetable. and truffle pâté, topped
with truffle shavings

Chilli Oil Chicken Gyoza • 795

Filled with juicy minced chicken, garlic,
ginger, and scallions, burnt chilli oil



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FF' SKEWERS

Charred Zucchini Labneh Skewer ●

695

Charred zucchini skewers brushed with garlic oil, served over whipped labneh

Harissa Chicken Skewer ●

795

Fire-grilled chicken skewers marinated in smoky harissa, garlic, and citrus

Ember-Spiced Lamb Skewers ●

995

Lamb skewers marinated in a bold blend of smoked spices served with garlic yogurt

OG' TACOS

Tofu Tempura ●

695

Tempura tofu, kimchi, green tomato salsa, pickled vegetables, tzatziki

Pulled Chicken ●

895

Hand pulled chicken, purple pickle cabbage, green tomato salad, tzatziki

BAR TAPAS

Urban Crunch Nachos ●

675

Crispy corn tortilla chips layered with cheese sauce, smoky salsa, jalapeños, avocado crema

Kimchi Parmesan Arancini ●

695

Golden panko-crusted rice balls infused with tangy fermented kimchi & rich parmesan cheese

Charcoal & Classic Hummus ●

695

Hummus, gold mantou bread, pumpkin seed

Edamame Popcorn ●

695

Tempura-fried edamame spiked with truffle oil & togarashi dust, parmesan snow

The Crunch Basket ●

695

Assorted lotus stem & pumpkin chips seasoned spiced dust

Golden Olive Bombs ●

795

Feta stuffed olives air fried, ff seasoning

All prices are in INR and government taxes as applicable.
Please inform our team of any allergies or dietary requirements while placing your order.

● VEGETARIAN ● NON-VEGETARIAN ● FISH/PRAWN ● EGG



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BAR TAPAS

Truffle Bravas ●

795

Potatoes bravas are crispy fried potatoes served with a truffle mayo

Falafel Taco ●

795

Crispy pan-seared pita taco layered with tzatziki

Avo-Lime Herb Toast ●

795

Toasted sourdough topped with creamy smashed avocado

Chicken Spanakopita ●

895

Flakey chicken bites glazed with 5 spiced gastrique mint yogurt

Crispy Prawn Crackers ●

695

Seasoned with in-house spice mix

Wok Tossed Crispy Squid ● 1395

Crumb fried squid tossed in tangy tamarind

4'T Tokyo Truffle Tuna Toast ●

1175

Crispy toasted brioche topped with finely diced sushi grade tuna tossed in soy, sesame

Dynamite Prawns ●

1195

Crispy tempura prawns tossed in a creamy spicy dynamite sauce made with burnt chilli, garlic, & kewpie mayo

Crispy Rice Salmon Bites ● 995

Golden, pan-crisped rice cubes are topped with delicately seasoned salmon, lightly dressed with soy and citrus



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SUSHI BAR

Asparagus Tempura Roll • 1,295

Tempura asparagus, crispy tempura flakes, avocado salsa, spicy mayo

Veg California Roll • 1,295

Asparagus, avocado, cucumber, japanese mayo, gari

Kappa Asparagus Roll • 1,295

Tempura asparagus, cucumber, avocado, truffle mayo. teriyaki

Edamame Tempura Roll • 1,395

Tempura edamame, avocado, spicy mayo

Prawn Tempura • 1,495

Prawn, caviar. tanuki, teriyaki, spicy mayo

Avocado & Crab • 1,495

Crab, avocado, cream cheese, orange tobiko, mayo

Spicy California Roll • 1,495

Yuzu-infused crab, togarashi, cucumber, avocado

Spicy Salmon Roll • 1,495

Spicy mayo, tempura caviar, cucumber, gari

MEAL BOWLS

Stir-Fried Udon Noodles • 895

Thick udon noodles tossed in a hot wok with crisp vegetables, soy glaze

Krapow Verde With Jasmine Rice • 895

Plant-based krapow tossed in bold thai basil, chili and garlic

Chicken Katsu Curry • 1195

Golden-crisp chicken katsu layered over steamed rice, finished with a rich, velvety japanese curry

Chicken Krapow • 1195

Fiery wok-tossed minced chicken infused with garlic, bird's eye chilli, & fragrant thai holy basil

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AL'DENTE

Aglione Olio •

995

Italian classic of spaghetti tossed in extra virgin olive oil

Truffle Edamame Risotto • 995

Creamy risotto infused with the subtle sweetness of edamame, slow-cooked to a silky texture

Fusilli In Pomodoro •

995

Al dente fusilli tossed in a vibrant tomato pomodoro sauce made with ripe tomatoes

Og Cream Mac & Cheese • 995

Macaroni folded into a rich, velvety cheese sauce made with aged cheddar

Spinach Ricotta Ravioli • 995

Handmade ravioli filled with creamy ricotta & fresh spinach, gently tossed in a light butter and sage

Wild Mushroom Butter Tortelloni • 995

Tortelloni filled with wild mushrooms, tossed in a shiitake butter sauce

Add On

Chicken/Seafood

195/225

SMALL PLATES

Crispy Kimchi Shiitake Katsu •

695

Golden panko-crusted shiitake mushroom and kimchi cutlet, fried until perfectly crisp

Golden Eggplant • 695

Crispy eggplant, sharp amba & minty taratour labneh

Grilled Avocado •

895

Warm avocado topped with bean chilli and sour cream mousse, nachos

Hummus Platter • 995

Trio hummus, mantou bread, pickled vegetables & mixed seeds

Umami Fried Chicken Karaage •

895

Savory umami flavor chicken, chilli oil, sour cream foam, purple pickle

Spiced Lamb & Silk Hummus • 1395

Slow-spiced lamb resting on velvety hummus with a whisper of warmth and Freshness from mint



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SMALL PLATES

Glazed Pork Belly With Crack Sauce • 1295

Slowly cooked pork belly finished
with pork jus & tangy house glaze

Og Chicken Chops With Orange Glaze • 1,195

Juicy, pan-seared chicken chops glazed
in a vibrant orange reduction with
a bed of creamy potato

Peking Chicken Pancake • 1,125

Soft Chinese pancakes filled with tender
shredded Peking-style chicken, fresh
cucumber, and scallions

LARGE PLATES

Burmese Curry Bowl • 995

Exotic vegetable, thai herbs, jasmine
rice, fried aromatics

Burnt Garlic Edmame Rice • 995

Edamame tossed rice, bean chilli sauce
topped with scallions

Greek-Style Chicken Leg, Sweet Onion & Herb Yogurt • 1,295

Roasted chicken leg infused with
mediterranean herbs. finished with green
herb yogurt

Korean American Lamb Chops • 1,495

Juicy grilled lamb chops marinated in
a bold korean inspired blend of gochujang
soy garlic, and honey

Prawn Coconut Laksa Curry with Mantou Bread • 1,495

Slow-simmered with laksa paste,
lemongrass, galangal and kaffir lime
served in coconut shell mantou bread

Crispy Market Fish & Triple-Cooked Chips • 1,295

Beer-battered seasonal fish served
with truffle chips, house-made tartar

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LARGE PLATES

Chilli Oil Prawn •

1,495

Juicy prawns wok-tossed & infused with crushed sichuan peppercorn butter oil, served with steamed mantou bread

Saffron Risotto & Grilled Scallops •

2,295

Creamy saffron infused risotto slow-cooked to a silky texture. topped with perfectly seared scallop

Herb-Grilled Red Snapper •

2,595

Char-grilled snapper finished with lemon butter, pink pepper, chive oil

Herb Crusted Grilled Salmon •

2,795

Perfectly grilled salmon finished with a fragrant herb crust of parsley, thyme and garlic

Add On

Chicken/Seafood

195/225

DESSERT

Og Tiramisu •

795

Espresso-soaked lady fingers with velvety mascarpone cheese & cocoa dust

Opera Noir •

995

Layer of coffee, chocolate and quite luxury

Dates Tres Leches •

895

Dates sponge soaked in three milks, topped with light cream