

Sip & Refresh

(Coffee & Beverages)

ICED CAPPUCCINO

150

Classic chilled cappuccino topped with frothy milk.

ICED AMERICANO

130

Bold espresso diluted with cold water, refreshing.

ICED LATTE

190

Espresso with chilled milk and a touch of sweetness.

ICED MOCHA LATTE

Chocolate-flavored latte served chilled.

230

ICED LATTE WITH POPPING BOBA

Fun popping boba pearls with creamy iced latte.

220

VIETNAMESE STYLE COLD COFFEE

Strong coffee blended with condensed milk, served cold.

190

COLD SPANISH LATTE

Smooth espresso with milk, sweetened and iced.

230



Coffee Mocktails

COFFEE TONIC

Espresso with tonic water, a refreshing twist.

150

COFFEE SODA

Cold coffee mixed with soda fizz for a bubbly treat.

150

COFFEE LEMONADE

Zesty lemonade blended with chilled espresso.

150

ZESTY ORANGE ICED COFFEE

Fresh orange juice with chilled coffee

160

SUNSHINE RISE & SHINE

Fruity coffee mocktail with a morning zing.

160

BERRY COFFEE TONIC

Mixed berry syrup with espresso and tonic water.

170

ESPRESSO MOJITO

Minty fresh espresso mocktail with soda.

170



Small Bites of Joy

(Starters & Finger Food)

DAHI KE SHOLAY 180

Crispy bread rolls stuffed with spiced curd and herbs, deep-fried till golden.

CORN JALAPEÑO FRITTERS 170

Crunchy corn balls with a cheesy, spicy jalapeño punch.

PANEER POPCORN 170

Mini paneer cubes coated in crispy crumbs — bite-sized and irresistible.

VEG LOLLIPOP 170

Mashed veggies shaped like lollipops, fried and served with tangy sauce.

CRISPY CORN 180

Crispy fried sweet corn tossed in herbs and spices.

VEGAN SPRING ROLL 170

Fresh veggies rolled in crispy pastry, served with chili dip.

BOUQUET OF FRIES 130

A mix of golden fries, perfect for sharing or snacking solo.

FryMeUp



(Starters & Finger Food)

PLAIN GARLIC BREAD

150

Soft baguette brushed with garlic butter and herbs.

CHEESE GARLIC BREAD

190

Classic garlic bread loaded with melting cheese.

CHILLI CHEESE TOAST

170

Crispy toast with green chillies and oozing cheese.

PERI PERI FRIES

150

Crispy fries coated with bold peri-peri spice.

LOADED CHEESE FRIES

180

Cheese, mayo, and herbs on top of golden fries.

MASALA WEDGES

160

Potato wedges seasoned with Indian masala.

CORN CHEESE TOAST

180

Toasted bread with cheesy-corn topping.



Melted Moments

(Starters & Finger Food)

MASALA CHEESE NACHOS	160
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Crunchy nachos layered with cheese, salsa & Indian spices.

BBQ PANEER NACHOS	170
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Nachos with smoky paneer & tangy BBQ sauce.

FULL LOADED NACHOS	200
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Loaded with beans, veggies, cheese & salsa.

PANEER TIKKA SANDWICH	180
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Grilled sandwich stuffed with spicy paneer tikka.

CHEESE GRILLED SANDWICH	150
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Simple yet satisfying — layers of melted cheese and buttered bread.

VEG SANDWICH	120
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Classic mixed veg sandwich with fresh veggies.

CHEESE CORN SANDWICH	140
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A creamy cheese and corn mix toasted to perfection.

Asian Trails

(Indo-Chinese & Noodles)

BURNT GARLIC CHILLI PANEER

240

Paneer tossed in hot garlic sauce, smoky and spicy.

MANCHURIAN (DRY/GRAVY)

220

Classic Indo-Chinese favorite, crispy and saucy.

CHILLI POTATO

170

Spicy & crisp potato fries in tangy sauce.

BASIL HONEY CHILLI POTATO

180

Sweet-spicy honey glazed potatoes with basil.

CHILLI GARLIC NOODLES

170

Noodles tossed in garlic and chili sauce, flavorful & spicy.

HAKKA NOODLES

150

Authentic street-style noodles with crunchy vegetables.

VEG FRIED RICE

160

Stir-fried rice tossed with fresh vegetables.



Fried Rice & Fusion

PANEER FRIED RICE	160
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Fried rice with paneer bits, lightly spiced.

SINGAPORE NOODLES	180
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Thin spicy noodles with veggies, tangy & vibrant.

MANCHURIAN FRIED RICE	200
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Fried rice topped with crispy Manchurian balls.

CHILLI GARLIC FRIED RICE	180
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Sweet-spicy fried rice with basil hints.

BROCCOLI PANEER NOODLES	190
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Stir-fried noodles with broccoli and paneer cubes.

VEG. FRIED RICE SPECIAL	140
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Simple, flavorful rice with seasonal veggies.



SOUTH INDIAN CLASSIC DOSAI CLAN

Served with Sambhar & Chutney.

SADA DOSAI 150
rice & lentil crepe

BUTTER SADAI DOSAI 150
rice & lentil crepe with butter

MASALA DOSAI 180
rice & lentil crepe with potato filling

BUTTER MASALA DOSAI 180
rice & lentil crepe with butter and potato filling

BUTTER ONION PODI DOSAI 190
rice de lentil crepe with butter, onion & podi spice

PAPER SADA DOSAI 190
rice & lentil crisp crepe

PAPER MASALA DOSAI 200
rice & lentil crisp crepe with potato filling on side

PODI PAPER DOSAI 200
rice de lentit crisp crepe with podi spice

MYSORE DOSAI 160
rice & lentil crepe smeared with mysore spicy chutney

ONION SADA DOSAI 170
rice and lentil crepe mixed with onions

ONION MASALA DOSAI 170
rice and lentil crepe mixed with onions and potato masala



SOUTH INDIAN CLASSIC DOSAI CLAN

Served with Sambhar & Chutney.

MYSORE MASALA DOSAI 180
rice de lentil crepe smeared with mysore spicy chuiney and potato filling

GREEN CHILLY CORRIANDER DOSAI 200
rice & lentil crepe with green chilly and corriander

RAVA SODA DOSAI 150
cream of wheat crepe

VEG RAVA DOSAI 190
cream of wheat crepe with vegetables

VEG RAVA MASALA DOSAI 200
cream of wheat crepe with vegetables de potato filling

RAVA MASALA DOSOI 170
cream of wheat crepe with potato filling

ONION RAVA DOSAI 190
cream of wheat crepe with chopped onions

ONION RAVA MASALA DOSAI 200
cream of wheat crepe with chopped onions & potato filling

ANDHRA KAARAM DOSAI 190
rice and lentil crepe smeared with andhra spicy chutney



South Indian

HONG KONG SCHEZWAN 290

Dosai rice and lentil crepe filled with spicy vegetables and cheese

CHETTINAD COCONUT DOSAI 200

rice and lentil crepe filled with coconut in chettinad spices

COLOMBO SPICY DOSAI 200

rice and lentil crepe filled with spicy onions

MYSORE MAALA CHEESE DOSAI 290

rice and lentil crepe filled with mysore chutney, potato masala and cheese

SPECIAL ITALIAN DOSAI 300

rice and lentil crepe filled with special Italian filling and cheese

ONLY CHEESE DOSAI 180

rice and lentil crepe filled with rich cheese

CORN, CAPSICUM & CHEESE DOSAI 250

rice & lentil crepe with corn, capsicum & cheese

TALANGANA MASALA DOSAI 200

rice and lentil crepe filled with spices favour of Talangana Garlic Chutney With Potato masala

South Indian Thali

AYYAPPA SPECIAL THALI

350

rasam, sambar, kootu, poriyal, rice poorie-4 pcs.
sweet, curd, pickle, papad 1-pc

Rasam Of The Day

IDLY 150
steamed rice cake- served 2 pieces served with sambhar & chutney

IDLY VADOI 180
2 piece idly & / pieces vadai served with sambhar & chutney

SAUTEED IDLY WITH VEGES 190
sauteed steamed rice cake with spicy vegetables served with chutney

MEDHU VADAI 150
2 pieces fried lentil doughnuts served with sambhar & chutney

FINGER FRIED IDLY 130
deep fried idly tossed with podi spice served with chutney

CHETTINAD GUNPOWDER IDLY 90
pan tossed steamed rice cake in chettinad seasonings served with chutney

RAVA UPPUMA 130
preparation of cream of wheat served with sambhar & chutney

RASAM VADAI 170
lentil doughnuts soaked in rasam served with chutney 1-pc

ONION VADAI 180
4 piece fried lentil doughnuts with onion, green chilly & coriander served with sambhar & chutney

AYYAPPA DAHI VODAI 190
lentil doughnut soaked in sweet-Greek yoghurt preparation 1-pc



SPICY VADAI SAMBHAR

lentil doughnuts soaked in sambhar served with chutney 1-pc

170

TOMATO GREEN PEAS UPPUMA

preparation of cream of wheat with tomato and green peas served with sambhar & chutney

150

UTTAPAM

PLAIN UTTAPAM

rice and lentil pancake

130

ONION UTTAPAM

rice and lentil pancake with onion toppings

190

CORIANDER UTTAPAM

rice and lentil pancake with coriander toppings

250

CAPSICUM UTTAPAM

rice and lentil pancake with capsicum toppings

250

MIX UTTAPAM

rice and lentil pancake with onion, coriander & capsicum toppings

280

AYYAPPA CHEESE UTTAPAM

oven baked rice and lentil pancake with vegetables and cheese

350

SOUTH SPECIAL RICE

SAMBHAR RICE

mixed sambar preparation and rice seasoned with spices served with appalam (rice papad)

170

RASAM RICE

mixed rasam preparation and rice seasoned with spices served with appalam (rice papad)

170

PULI SADOM (TAMORIND RICE)

mixed tamarind preparation and rice seasoned with spices served with raita

170

ELUMICHOI SADOM (LEMON RICE)

mixed lemon preparation and rice seasoned with spices served with raita

170

THAYIR SODAM (CURD RICE)

mixed yoghurt preparation and rice seasoned with spices

200

Pastatopia

(Italian Pastas)

ARRABBIATA PASTA

300

Spicy red tomato-based pasta with Italian herbs.

ALFREDO PASTA

300

Creamy white sauce pasta with herbs and parmesan.

PINK SAUCE PASTA

370

Fusion of creamy white and tangy red sauces.

PESTO PASTA

320

Basil, garlic, and parmesan in a light creamy sauce.

PESTO CHEESY PASTA

320

Creamy pesto pasta with extra melted cheese.

TANDOORI PANEER PASTA

340

Italian pasta tossed with spicy tandoori paneer.

CHEESE DELIGHT PASTA

300

Creamy cheese pasta with herbs and vegetables.



The Pizza Story

MARGHERITA PIZZA

300

Tomato, basil & mozzarella classic pizza.

OTC (ONION TOMATO CAPSICUM)

320

Simple flavorful pizza with fresh veggies.

TANDOORI PANEER TIKKA PIZZA

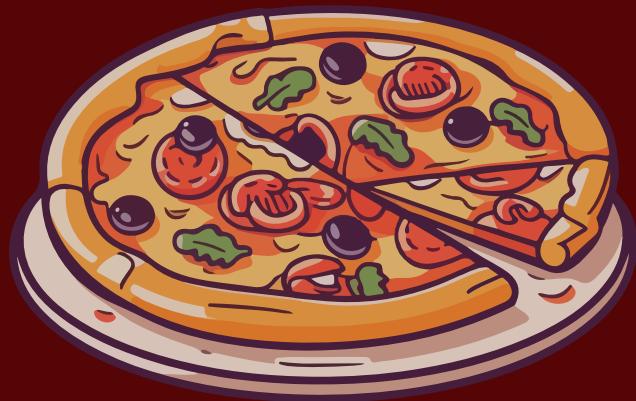
370

Tandoori paneer and fresh cheese on classic base.

HEAVEN SPIRIT PIZZA

380

Mushroom, onion, pineapple & mozzarella blend.



BBQ PIZZA

340

Smoky BBQ sauce with loaded cheese and veggies.

FRESH VEGGIE PIZZA

380

Seasonal vegetables and gooey cheese perfection.

PANEER VEGGIE PIZZA

390

Paneer, veggies and cheese topped pizza delight.



From The Grill

ACHARI PANEER TIKKA 260

Paneer cubes marinated in tangy achari spices and grilled to perfection.

GARLIC CHEESE PANEER TIKKA 280

Soft paneer infused with garlic and molten cheese for a rich smoky flavor.

SIZZLING PANEER TIKKA 290

Served on a sizzling platter with veggies and house special masala.

TANDOORI ALOO 220

Baby potatoes marinated in spiced yogurt and roasted in the tandoor.

MALAI CHAAP 250

Creamy, melt-in-mouth soya chaap with rich malai coating.

TANDOORI BROCCOLI 230

Healthy yet flavorful broccoli grilled with aromatic tandoori spices.

MUSHROOM TIKKA 260

Juicy mushrooms with spicy marinade, grilled till golden.

PANEER TIKKA 260

Classic paneer tikka—smoky, spicy, and irresistibly flavorful.

MALAI PANEER TIKKA 270

Soft paneer soaked in rich cream and roasted to golden perfection.

BANJARA PANEER TIKKA 280

Paneer cubes in rustic banjara-style marinade, slightly smoky.

From The Grill



SMOLYING PANEER TIKKA ANGARA 280

Fiery blend of spices with a bold smoky touch.

LAHSUNI PANEER TIKKA 275

Garlic-laden paneer with buttery glaze—perfect for spice lovers.

TANDOORI SOYA CHAP TIKKA 250

Grilled soya chaap with spiced yogurt marinade.

MALAI SOYA CHAP 260

Creamy, soft, and perfectly tandoor-roasted.

AFGANI SOYA CHAP 270

Rich cashew and cream marination with Afghani-style flavour.

KALI MIRCH SOYA CHAP 260

Mildly spicy chaap with black pepper cream base.

HARA BHARA KABAB 210

Healthy kabab made of spinach and peas—green, crisp, and tasty.

CHEESE CORN KABAB 230

Golden kababs stuffed with sweet corn and molten cheese.

DAHI KE KABAB 240

Crispy outer layer with soft, creamy yogurt filling.

DAHI KE SHOLAY 230

Fried rolls stuffed with spiced curd and herbs.

TANDOORI MUSHROOM 240

Mushrooms marinated in curd and roasted till juicy.

From The Grill



SHABNAM MUSHROOM 260

Creamy mushroom delight with rich Mughlai-style spices.

STUFFED TANDOORI ALLO 230

Potatoes stuffed with paneer and herbs, then grilled.

NAZAKAT ALOO 240

Royal-style tandoori potatoes with tangy spice mix.

LEMON SOYA CHAP 250

Refreshing lemon zest chaap with smoky tandoori flavor.

MUSHROOM SIKH KABAB 240

Soft mushroom kebabs shaped and grilled on skewers.

VEG SIKH KABAB 230

Mixed vegetable kebabs grilled with Indian spices.

MALAI BROCCOLI 230

Broccoli marinated in rich malai and char-grilled.

MULTANI PANEER TIKKA 270

Paneer cubes in Multani-style marinade—creamy and smoky.

BANARSI SEEKH KABAB 250

Traditional North Indian-style kebabs with rich spices.

AFGHANI PANEER TIKKA 280

Paneer with mild, buttery, and creamy Afghani flavors.

TANDOORI PLATTER 520

An assorted platter of Paneer Tikka, Soya Chaap & Mushroom Tikka — perfect for sharing.

Souful Indian Bowls

MOONG DAL LEHSUNI

220

Garlic-flavored yellow dal tempered with spices.

DAL MAKHANI

260

Rich and creamy black lentils slow-cooked.

DAL TADKA

210

Ghee tempered lentils with fresh spices.

PALAK PANEER

240

Paneer in smooth spinach gravy.

PANEER BUTTER MASALA

290

Creamy tomato gravy with soft paneer cubes.

KADAI PANEER

270

Spicy onion, capsicum and paneer masala.

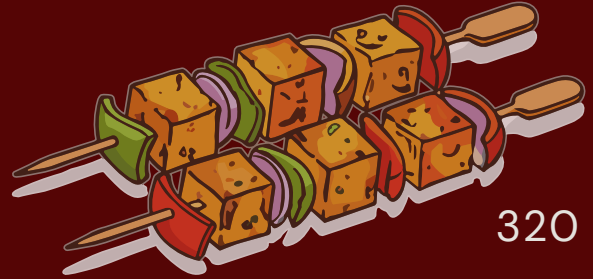
PANEER MAKHANI

270

Paneer in rich creamy tomato gravy.



Indian Classics Continued



PANEER TIKKA MASALA

320

Tandoori paneer in rich, flavorful curry.

ACHARI PANEER

260

Pickle-spiced paneer cooked in tandoori style.

PANEER PEPPER MASALA

290

Paneer cooked in spicy black pepper gravy.

MALAI KOFTA

270

Soft paneer dumplings in creamy gravy.

CORN PALAK

280

Sweet corn cooked with fresh spinach.

MIX VEG

240

Seasonal vegetables cooked in Indian spices.

PINDI CHOLE

240

Spicy Punjabi-style chickpeas curry.

Breads & Rice

TANDOORI ROTI / BUTTER

25 / 30

Soft Indian flatbread, freshly baked.

PLAIN / BUTTER NAAN

65 / 70

Classic naan with or without butter.

GARLIC / CHEESE NAAN

99 / 110

Naan topped with garlic or melted cheese.

MASALA ROTI

35

Spiced Indian flatbread

TAWA ROTI PLAIN

20

Indian flatbread

TAWA ROTI BUTTER

25

Indian flatbread

LACHA PARATHA

70

Layered, flaky paratha cooked on tawa.

STUFFED KULCHA

90

Soft Indian bread stuffed with spiced filling.

MISSI ROTI

50

Chickpea flour-based healthy flatbread.

Rice & Biryani

PLAIN RICE

Steamed fragrant basmati rice.

120

JEERA RICE

Cumin-flavored aromatic rice.

140

VEG PULAO

Fragrant rice with fresh vegetables.

160

HYDERABADI VEG BIRYANI

Spiced aromatic biryani with vegetables.

230

VEG DUM BIRYANI

Slow-cooked layered biryani with mild spices.

220

TRADITIONAL INDIAN RAITA

Cucumber, spices, and yogurt blend.

90

CUCUMBER MINT RAITA

Refreshing cooling yogurt raita.

120

BOONDI RAITA

Yogurt

110



Fresh & Crisp

(Sides & Salads)

GREEN SALAD

60

Fresh lettuce, cucumber, carrot, and tomato with dressing.

SAUTÉED VEGETABLES

170

Seasonal vegetables lightly sautéed with herbs.

HOT N SOUR SOUP

99

Classic Indo-Chinese soup with tangy, spicy flavor.

TOMATO SOUP

99

Smooth tomato soup with a hint of cream.

MANCHOW SOUP

110

Flavored with Chinese herbs and crispy noodles.

PLAIN PAPAD

80

Crispy roasted papad, perfect with meals.

MASALA PAPAD

60

Papad topped with onion, tomato, and spices.



Sweet Endings

(Ice Cream & Desserts)

HOT CHOCOLATE BROWNIE 160

Warm chocolate brownie served with a drizzle of chocolate.

HOT SIZZLING BROWNIE 170

Brownie served on a sizzling platter with chocolate sauce.

GULAB JAMUN 60

Classic soft, syrupy Indian sweet.

GULAB JAMUN WITH ICE CREAM 90

Warm gulab jamun paired with creamy vanilla ice cream.

BROWNIE WITH ICE CREAM 190

Chocolate brownie served with chilled ice cream scoop.

ICE CREAM SCOOP 50

Choose from classic vanilla, chocolate, or strawberry.

HOT & COLD DESSERTS SPECIAL 180

Daily chef special dessert creation, ask staff for details.

