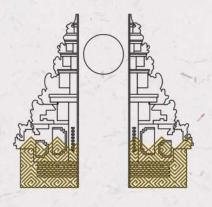




# Fusion



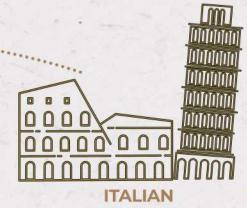
BURMESE

TAKE YOURSELF ON A **GASTRONOMIC JOURNEY**WITH OUR ECLECTIC A LA CARTE MENU AS
YOU WATCH OUR EXPERT CHEFS COOK UP
A FEAST IN THE KITCHEN.

FROM BURMESE KHOW SUEY & TIGER TEAR SUSHI TO KAJU CURRY ROYALE AND NALLI NIHARI, THERE IS PLENTY TO WHET YOUR APPETITE.



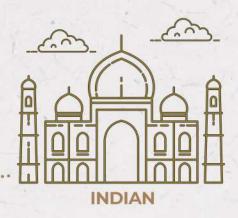




GASTRONOMY TRAVELLING FROM THE WORLD TO











### TOMATO DHANIYA SHORBA

AROMATIC CORIANDER-INFUSED TOMATO BROTH

# ● ₹150

### LEMON CORIANDER SOUP

A LIGHT AND REFRESHING SOUP MADE WITH FRESH CORIANDER, LEMON, AND VEGETABLES



# **AUTHENTIC HOT AND SOUR SOUP ₹150**

A FLAVOURFUL, SPICY, AND SOUR BROTH WITH MUSHROOMS, TOFU, AND VEGETABLES

# TOM YUM GAI

A SPICY, TANGY SOUP WITH LEMONGRASS, LIME, AND MUSHROOMS, FLAVOURED WITH THAI HERBS. OPTION OF ASIAN VEGETABLES

# . ₹300

₹300

# BURMESE KHOW SUEY

A RICH COCONUT-BASED SOUP WITH A BLEND OF SPICES. SERVED WITH NOODLES AND GARNISHED WITH CRUNCHY TOPPINGS. OP ON OF VEGETABLES





#### **NON-VEGETARIAN**

#### CHICKEN BADAMI SHORBA

● ₹150

RICH AND CREAMY ALMOND-FLAVORED CHICKEN SOUP

#### SMOKED CHICKEN LEEK SOUP

● ₹300

A SMOKY PREPARED CHICKEN, CREAMY SOUP MADE WITH LEEKS AND A BLEND OF SPICES.

# LEMON CORIANDER SOUP (CHICKEN)

● ₹200

A LIGHT AND REFRESHING SOUP MADE WITH FRESH CORIANDER, LEMON, AND CHICKEN

# AUTHENTIC HOT AND SOUR SOUP ₹200

(CHICKEN)

A FLAVOURFUL, SPICY, AND SOUR BROTH WITH MUSHROOMS, TOFU, AND CHICKEN

# TOM YUM GAI (CHICKEN)

● ₹350

A SPICY, TANGY SOUP WITH LEMONGRASS, LIME, AND MUSHROOMS, FLAVOURED WITH THAI HERBS & CHICKEN

# BURMESE KHOW SUEY (CHICKEN)

₹350

A RICH COCONUT-BASED SOUP WITH A BLEND OF SPICES. SERVED WITH NOODLES AND GARNISHED WITH CRUNCHY TOPPINGS & CHICKEN





VESTIARIAN	
PAPAD CHAAT CRUNCHY LENT WALERS TOPPED WITH A MEDLEY OR FLAVORS	₹150
CHANA CHAAT ZESTY CHICKPEA SALAD WITH TAMARIND DRESSING	<b>.</b> ₹200
SOYA CHAAP  SPICED SOY SKEWERS WITH A FIERY TWIST	<b>•</b> ₹250
DAHI KE KABAB  DELICATELY SPICED HUNG CURD KEBABS  WITH A CRISPY CRUST	<b>.</b> ₹ <b>240</b>
TANDOORI BHARWAN MUSHROOM STUFFED MUSHROOMS INFUSED WITH AROMATIC HERBS	€ ₹350
PESHAWARI PANEER TIKKA COTTAGE CHEESE MARINATED IN ROYAL SPICES	₹350
TANDOOR SIZZLER PLATTER A CHEF'S SELECTION OF SIZZLING TANDOORI DELIGHTS	₹500
CHEF SIGNATURE BARBEQUE AN EXQUISITE SELECTION OF SLOW-GRILLED BARBEQUE	₹350





# **NON-VEGETARIAN**

MUTTON GALOUTI KABAB  MELT-IN-YOUR-MOUTH MINCED LAMB KEBABS WITH SAFFRON ESSENCE	₹550
TANDOORI PRAWNS SUCCULENT PRAWNS CHAR-GRILLED WITH ZESTY SPICES	
ANGAARA TANDOORI CHICKEN SMOKY, SPICE-MARINATED GRILLED CHICKEN	₹ <b>350</b> (4PCS) ₹ <b>500</b> (8PCS)
KEBAB-E-KOHAT MINCED MUTTON AND CHICKEN COOKED WITH GROUND SPICES.	<b>●</b> ₹520
MURGH MALAI TIKKA CREAMY AND SUCCULENT CHICKEN SKEWERS	<b>●</b> ₹350
AMRITSARI FISH FRY AJWAIN FLAVOURED MARINATED FISH WITH GREEN CHUTNEY	<b>.</b> ₹600
TANDOOR SIZZLER PLATTER A CHEF'S SELECTION OF SIZZLING TANDOORI DELIGHTS	<b>.</b> ₹600

CHEF SIGNATURE BARBEQUE
AN EXQUISITE SELECTION OF SLOW-GRILLED MEATS

& CHICKEN

. ₹500





### 

CRISPY LOTUS STEMS TOSSED IN A SPICY, TANGY SAUCE WITH CHILI AND GARLIC.

#### TIGER TEAR SUSHI

SUSHI ROLLS FILLED WITH ASPARAGUS, TEMPURA AND TOPPED WITH A CREAMY DELIGHT.

●₹350

#### CRYSTAL DIM SUM (CANTONESE STYLE) ..... STEAMED DUMPLINGS FILLED WITH VEGETABLES SERVED WITH A LIGHT SOY DIPPING SAUCE.

. ₹450

## KOREAN PANEER BAO WITH GOCHUJANG SAUCE

SO BAO BUNS FILLED WITH MARINATED PANEER. TOPPED WITH SPICY GOCHUJANG SAUCE.

● ₹450

## **NON-VEGETARIAN**

#### CRYSTAL DIM SUM (CANTONESE STYLE) ..... STEAMED DUMPLINGS FILLED WITH CHICKEN. SERVED WITH A LIGHT SOY DIPPING SAUCE.

€ ₹450

## KOREAN CHICKEN BAO WITH GOCHUJANG SAUCE

SO BAO BUNS FILLED WITH MARINATED CHICKEN. TOPPED WITH SPICY GOCHUJANG SAUCE.

● ₹450





# WESTERN CUISINE

# **VEGETARIAN**

#### CHEESE BALLS

FRIED CHEESE-FILLED BALLS SERVED WITH A TANGY DIPPING SAUCE.

# ₹300

#### MUSHROOM DUPLEX

A COMBINATION OF GRILLED MUSHROOMS SERVED WITH A TANGY SAUCE.

# ₹350

# **NON-VEGETARIAN**

# LEMON BUTTER GRILLED FISH

GRILLED FISH FILLETS SERVED WITH A ZESTY LEMON BUTTER SAUCE.







## **NON-VEGETARIAN**

MURGH MAKHANI (BUTTER CHICKEN)

A FIVE-STAR RENDITION OF THE CLASSIC DISH

₹550

**NALLI NIHARI** 

SLOW-COOKED LAMB SHANKS IN A RICH, AROMATIC GRAVY

₹650 (4PCS) ₹800 (6 PCS)

LAAL MAAS

A FIERY FEAST FROM THE HEART OF RAJASTHAN

₹700 (4PCS) ₹850 (6 PCS)

TAWA MACCHI

GINGER GARLIC PASTE WITH MUSTERED OIL MADE IN BENGALI STYLE

● ₹550

**CHICKEN SAAGWALA** 

SPINACH-INFUSED CHICKEN DELICACY

₹**450** (4PCS) ₹**600** (6 PCS)





● ₹450

. ₹450

# INDIAN

# VEGETARIAN

PANEER LABABDAR COTTAGE CHEESE IN A VELVETY TOMATO & CASHEW GRAVY	<b>●</b> ₹450
DAL MAKHANI A SLOW-COOKED CREAMY BLACK LENTIL DELICACY	•₹350
BHINDI KURKURI CRISPY OKRA SPICED TO PERFECTION	<b>₹250</b>
EXOTIC VEGETABLE KOLAPURI A FIERY MIX OF FRESH VEGETABLES IN KOLHAPURI SPICES	<b>•</b> ₹350
KAJU CURRY ROYALE CASHEW-BASED CREAMY CURRY WITH AROMATIC SPICES	•₹600
AMRITSARI CHHOLE TRADIONAL PUNJABI-STYLE CHICKPEAS WITH BOLD FLAVORS	<b>₹250</b>
DAAL TADKA ROYALE YELLOW LENTILS TEMPERED WITH CLARIFIED BUTTER & SPICES	<b>₹275</b>
SHAAM SAVERY KOFTA  DEEP-FRIED DUMPLINGS SIMMERED IN SAFFRON TWO DIFFERENT GRAVY	<b>₹450</b>

SUPREME BUTTER PANEER
A SIGNATURE HOUSE SPECIAL

KADHAI PANEER / VEG COTTAGE CHEESE/VEG COOKED IN A CHET'S SPECIAL BELL PEPPER AND KADHAI MASALA





# **EXOTIC VEG IN HOT GARLIC SAUCE**

STIR-FRIED VEGETABLES IN A SPICY GARLIC SAUCE WITH A HINT OF VINEGAR.

# **●** ₹450

# THAI CURRY (GREEN/RED/YELLOW)

A RICH AND CREAMY CURRY MADE WITH COCONUT MILK, HERBS, AND VEGETABLES

# . ₹350

# **ASIAN WOK TOSSED NOODLES**

NOODLES STIR-FRIED WITH VEGETABLES & SOY SAUCE.

# ● ₹450

# **NON-VEGETARIAN**

# THAI CURRY (GREEN/RED/YELLOW)

A RICH AND CREAMY CURRY MADE WITH COCONUT MILK, HERBS, AND CHICKEN.

# . ₹400

### **ASIAN WOK TOSSED NOODLES**

NOODLES STIR-FRIED WITH VEGETABLES, CHICKEN & SOY SAUCE.







● ₹350

● ₹400

**₹300** 

● ₹300

● ₹300

#### VEGETARIAN

#### MARGARITA PIZZA

A CLASSIC PIZZA TOPPED WITH FRESH TOMATOES, MOZZARELLA, AND BASIL.

# PANEER SHASHLIK WITH MEXICAN RICE

GRILLED PANEER SKEWERS SERVED WITH FLAVOURFUL MEXICAN RICE.

#### BASIL PESTO PASTA

PASTA TOSSED IN A RICH BASIL PESTO SAUCE MADE WITH FRESH HERBS, GARLIC, AND PINE NUTS WITH MUSHROOM

#### ARABIATA PASTA

PASTA SERVED WITH A SPICY TOMATO SAUCE, GARLIC. AND RED PEPPER FLAKES.

#### BAKED LASAGNE

LAYERS OF PASTA, CHEESE, MARINARA SAUCE & VEGETABLE BAKED TO PERFECTION.

#### NON-VEGETARIAN

#### BASIL PESTO PASTA

PASTA TOSSED IN A RICH BASIL PESTO SAUCE MADE WITH FRESH HERBS, GARLIC, AND PINE NUTS WITH CHICKEN.

#### ARABIATA PASTA

PASTA SERVED WITH A SPICY TOMATO SAUCE, GARLIC, AND RED PEPPER FLAKES.

#### BAKED LASAGNE

LAYERS OF PASTA, CHEESE, MARINARA SAUCE, VEGETABLE, OR GROUND CHICKEN, BAKED TO PERFECTION.

#### STUFFED CHICKEN BREAST WITH MASHED POTATO

CHICKEN BREAST STUFFED WITH HERBS AND CHEESE, SERVED WITH CREAMY MASHED POTATOES.

# BARBEQUE CHICKEN PIZZA

A PIZZA TOPPED WITH BARBECUE SAUCE, GRILLED CHICKEN, AND MOZZARELLA CHEESE.

₹350

● ₹350

# ● ₹350

# ● ₹500







BUTTER/ CHEEZE/GARLIC NAAN SOFT, OVEN-BAKED INDIAN BREAD GLAZED WITH BUTTER

● ₹60

JEERA RICE

AROMATIC CUMIN-FLAVOURED BASMATI RICE

₹220

**LEMON RICE** 

A FRAGRANT BLEND OF ZESTY LEMON

● ₹220

TANDOORI ROTI

● ₹50

ROOMALI ROTI

THIN, HAND-TOSSED BREAD

. ₹60

MILLET ROTI

TRADITONAL INDIAN FLATBREADS WITH A HEALTHY TWIST

● ₹60

HYDERABADI DUM BIRYANI (CHICKEN / MUTTON) BASMA RICE LAYERED WITH SAFFRON AND AROMATIC SPICES

₹500/700





#### **PLAIN CURD**

# • ₹150

#### **BOONDI RAITA**

● ₹150

SPICED YOGURT WITH CRISPY GRAM FLOUR PEARLS

# ● ₹175

BURNT GARLIC & MINT RAITA
A REFRESHING TAKES ON THE CLASSIC RAITA



# **HOT CHOCOLATE BROWNIE WITH ICE CREAM ₹250**

A WARM BROWNIE SERVED WITH A SCOOP OF VANILLA ICE CREAM AND DRIZZLED WITH CHOCOLATE SAUCE.

SHAHI TUKDA ₹200

ROYAL BREAD PUDDING WITH SAFFRON-INFUSED SYRUP

MOONG DAL HALWA

A RICH LENTIL-BASED DESSERT WITH GHEE & NUTS

↑150

GULAB JAMUN (WITH ICE CREAM)

SO MILK DUMPLINGS SERVED WITH GOURMET ICE CREAM

₹150/200





MASALA CHAI FRAGRANT SPICED TEA BREWED TO PERFECTION	₹100
FILTER COFFEE AUTHENTIC SOUTH INDIAN-STYLE BREWED COFFEE	<b>●</b> ₹100
MASALA CHHAACH CHILLED SPICED BUTTERMILK	<b>●</b> ₹150
SOFT DRINKS	₹50
MINERAL WATER	₹30



MOJITO ROYALE A REFRESHING LIME AND MINT INFUSION	₹150
ROSE SHARBAT A FRAGRANT ROSE DRINK WITH COOLING PROPERTIES	₹200
PINA COLADA A TROPICAL BLEND OF PINEAPPLE JUICE, COCONUT CREAM, AND CRUSHED ICE.	₹150
KIWI COOLER A REFRESHING MOCKTAIL MADE WITH KIWI, LIME, AND SODA.	₹350
FRUIT PUNCH  MADE WITH MIXED FRUIT JUICE, ADDED WITH  VANILLA ICE CREAM WITH A GIST OF STRAWBERRY CRUSH.	₹300
TANGY MINT TWIST ORANGE JUICE AND LEMON MIXED MOJITO WITH MINT SYRUP.	₹300
CHILLY GUAVA A SWEET AND SPICY BURST OF GUAVA CHILLED TO	₹325

PERFECTION WITH A ZESTY CHILI KICK





OREO SHAKE A RICH AND CREAMY BLEND OF CRUSHED OREOS AND VELVETY ICE CREAM.	₹300
BELGIUM CHOCOLATE SHAKE A DECADENT DELIGHT OF PREMIUM BELGIAN CHOCOLATE BLENDED INTO A SMOOTH, CREAMY SHAKE FOR A LUXURIOUS CHOCOLATE EXPERIENCE.	₹350
STRAWBERRY AND NUTELLA SHAKE A DREAMY FUSION OF RIPE STRAWBERRIES AND LUSCIOUS NUTELLA ADDED WITH VANILLA ICE CREAM	₹300
COLD BREWED COFFEE IRISH/CARAMEL BLEND.	₹250