



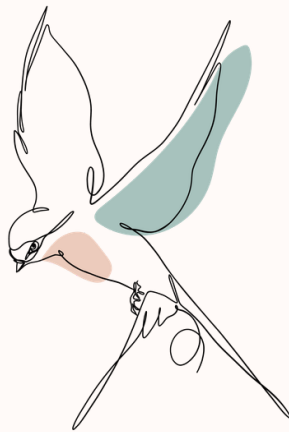
Plates & Pours



On The Rocks

Welcoming Guests to the Azure Metropolis since 1995.

For 30 years we have trailblazed a restaurant legacy in balance with the local environment and are dedicated to the sustainable development of the region. Enjoy heartfelt hospitality and immerse yourself in the best that Jodhpur has to offer.



Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know before placing your order.

All prices are in Indian Rupees (₹), exclusive of applicable taxes.

Pours

Drinks, chosen for depth and pause.



On The Rocks



Silk Road Elixir / Liit

Five spirits with cola and lime — bold and adventurous.

₹750.00

Jade Lantern / Gimlet

Gin and lime brightened with a touch of sweetness.

₹665.00

Island Serenade / Pina Colada

Rum, pineapple, and coconut cream — lush and dreamy.

₹665.00

Bamboo Breeze / Mojito

White rum, lime, and mint — crisp garden refreshment.

₹665.00

Scarlet Bloom / Cosmopolitan

Vodka, citrus, and cranberry — vibrant and modern.

₹665.00

Dragon's Howl / Bull Frog

A fierce fusion of spirits, citrus, and energy.

₹750.00

Apéritifs

	<i>Small</i>	<i>Large</i>
MARTINI ROSSO	₹350.00	₹700.00
MARTINI BIANCO	₹350.00	₹700.00
MARTINI EXTRA	₹350.00	₹700.00

Digestifs

	<i>Small</i>	<i>Large</i>
JAGERMEISTER	₹440.00	₹880.00
BAILEYS	₹360.00	₹720.00
AMARULA	₹360.00	₹720.00
APEROL	₹280.00	₹560.00
CAMPARI	₹280.00	₹560.00
KAHLUA	₹280.00	₹560.00

House Signatures

The Pintails

Gin, elderflower, and lychee lifted with lime — elegant and refined.

₹900.00

Golden Ember / Whisky Sour

Whisky, lime, and silky egg-white foam.

₹665.00

Lotus Martini / Classic Martini

Gin and vermouth, finished with an olive — pure and classic.

₹665.00

Jade Horizon / Margarita

Tequila, citrus, and triple sec — zesty and jewel-toned.

₹665.00

Midnight Reverie / Espresso Martini

Espresso, vodka, and coffee liqueur — rich and indulgent.

₹750.00

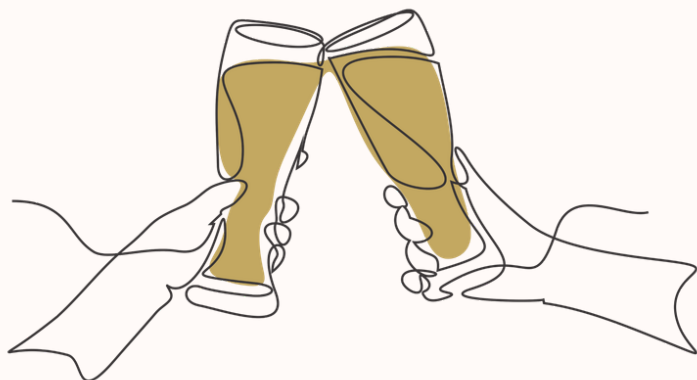
Velvet Eclipse / Black Russian

Dark coffee liqueur and vodka in a smooth, enigmatic pour.

₹665.00



On The Rocks



Signature Brews

HOEGAARDEN	₹620.00
CORONA	₹620.00
BIRA 91 BLONDE	₹460.00
BIRA 91 WHITE	₹460.00
HEINEKEN	₹370.00
BUDWEISER	₹340.00
KINGFISHER ULTRA	₹340.00
KINGFISHER	₹340.00
CARLSBERG	₹340.00
TUBORG	₹340.00
BREEZER 275 ML	₹290.00
Cranberry, Blueberry, Blackberry, Jamaican, Orange	

Wine

A curated selection of Indian wines is offered by the glass at ₹800.00 each, exclusive of sparkling. Our service team will be pleased to recommend the available pours.

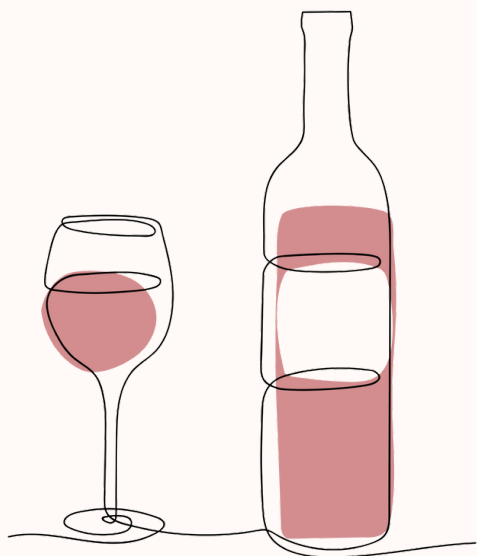
Champagne & Sparkling Wines



FRATELLI GRAN CUVÉE BRUT, INDIA	₹4,350.00
SULA BRUT, INDIA	₹3,850.00
CHANDON BRUT	₹6,800.00
CHANDON ROSE	₹7,400.00
CASA PROSECCO ROSE'S	₹8,200.00
MOET & CHANDON BRUT	₹11,000.00
LAURENT PERRIER BRUT	₹16,800.00
LAURENT PERRIER ROSE'S	₹22,800.00

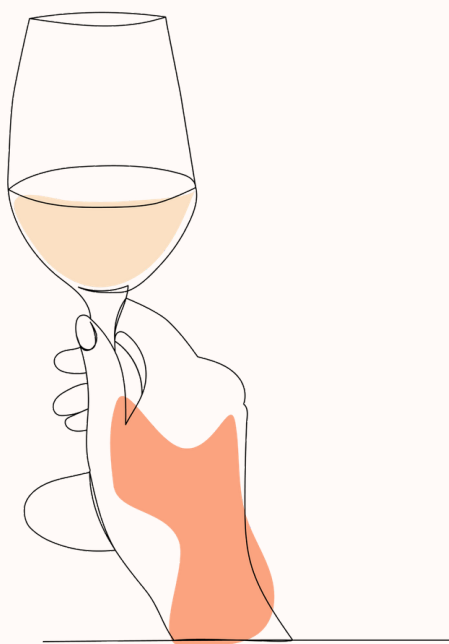


On The Rocks



Red Wine

FRATELLI, INDIA CABERNET FRANCE-SHIRAZ	₹3,600.00
SULA, INDIA, SHIRAZ CABERNET	₹3,800.00
JACOB'S CREEK, CABERNET SHIRAZ, AUSTRALIA	₹4,100.00
CHATEAU LARROQUE, FRANCE BORDEAUX SUPERIEUR	₹4,900.00
GROVER ART COLLECTION, CABERNET SHIRAZ INDIA	₹3,600.00
BARTON & GUESTIER, FRANCE CUVEE SPECIALE	₹4,100.00
AG FORTY SEVEN, ARGENTINA	₹4,100.00
BUSH BALLAD, AUSTRALIA SHIRAZ	₹4,100.00



White Wine

FRATELLI, INDIA SAUVIGNON BLANC	₹3,600.00
GROVER ART COLLECTION, INDIA SAUVIGNON BLANC	₹3,600.00
SULA, INDIA SAUVIGNON BLANC	₹3,800.00
JACOB'S CREEK, AUSTRALIA CHARDONNAY	₹4,100.00
BUSH BALLAD, AUSTRALIA CHARDONNAY	₹4,100.00
AG FORTY SEVEN, CHILE CHARDONNAY	₹4,100.00
AG FORTY SEVEN, ARGENTINA	₹4,100.00



On The Rocks



Rosé Wine

SULA, INDIA	₹4,200.00
MATEUS, PORTUGAL	₹6,100.00
PEDRERA ROSE'S	₹4,800.00

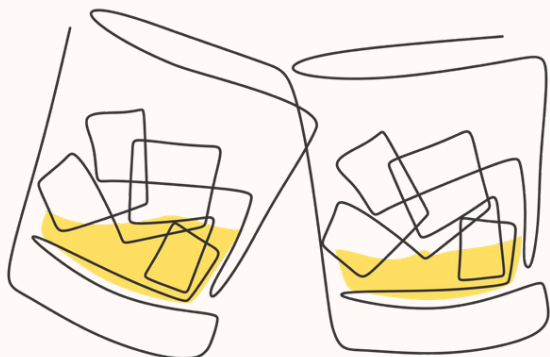
Vodka Reserve

	<i>Small</i>	<i>Large</i>
HAKU	₹480.00	₹960.00
BELVEDERE	₹480.00	₹960.00
GREY GOOSE	₹460.00	₹920.00
CIROC	₹500.00	₹1,000.00
KETEL ONE	₹500.00	₹1,000.00
SKY	₹420.00	₹820.00
ABSOLUT	₹360.00	₹720.00
SMIRNOFF	₹200.00	₹400.00

Botanical Reserve

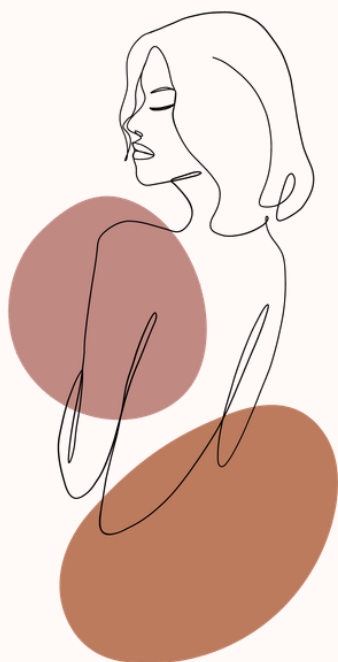
	<i>Small</i>	<i>Large</i>
BOMBAY SAPPHIRE	₹365.00	₹730.00
TANQUERY	₹350.00	₹700.00
GORDON'S	₹350.00	₹700.00
BEEFEATER	₹350.00	₹700.00
HENDRICK'S	₹390.00	₹780.00
SAMSARA	₹390.00	₹780.00
ROKU	₹410.00	₹820.00
STRANGER & SONS	₹410.00	₹820.00
JODHPUR GIN	₹600.00	₹1,200.00
JAISALMER	₹600.00	₹1,200.00
MONKEY 47	₹620.00	₹1,240.00





Caribbean Craft

	<i>Small</i>	<i>Large</i>
BACARDI	₹200.00	₹400.00
OLD MONK	₹150.00	₹300.00
BACARDI BLACK	₹200.00	₹400.00
CAMIKARA	₹280.00	₹560.00
BLACK TEARS	₹390.00	₹780.00
BRANDY MORPHEUS XO	₹290.00	₹580.00



Agave Reserve

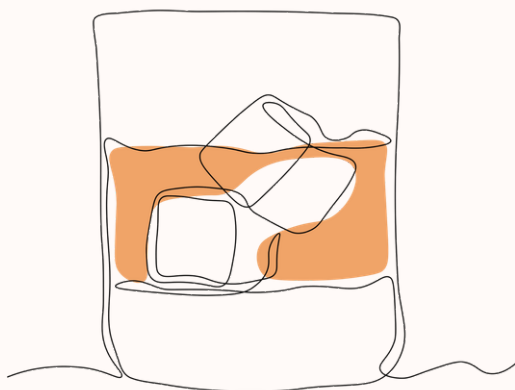
	<i>Small</i>	<i>Large</i>
JOSE CUERVO SILVER	₹310.00	₹620.00
JOSE CUERVO REPOSADO	₹310.00	₹620.00
PATRON SILVER	₹540.00	₹1,080.00
PATRON REPOSADO	₹540.00	₹1,080.00
PATRON XO CAFE	₹540.00	₹1,080.00
1800 RESERVA	₹540.00	₹1,080.00
DON JULIO BLANCO	₹710.00	₹1,420.00
CODIGO BLANCO	₹940.00	₹1,880.00
CODIGO ROSE	₹1,200.00	₹2,400.00





Malt Selections

	<i>Small</i>	<i>Large</i>
BOWMORE 12 YRS	₹540.00	₹1,080.00
GLENLIVET 12 YRS	₹580.00	₹1,160.00
GLENLIVET 15 YRS	₹950.00	₹1,900.00
GLENLIVET 18 YRS	₹1,200.00	₹2,400.00
MONKEY SHOULDER	₹580.00	₹1,160.00
LAPHROAIG	₹600.00	₹1,200.00
GLENFIDDICH 12 YRS	₹580.00	₹1,160.00
GLENFIDDICH 15 YRS	₹950.00	₹1,900.00
GLENFIDDICH 18 YRS	₹1,400.00	₹2,800.00
INDRI	₹580.00	₹1,160.00
ARDMORE	₹580.00	₹1,160.00
GODAWAN 01	₹580.00	₹1,160.00
GODAWAN 02	₹580.00	₹1,160.00
GLENKINCHIE 12 YRS	₹620.00	₹1,240.00
GLENMORANGIE 12 YRS	₹950.00	₹1,900.00
RAMPUR	₹1,200.00	₹2,400.00
THE YAMAZAKI	₹1,400.00	₹2,800.00

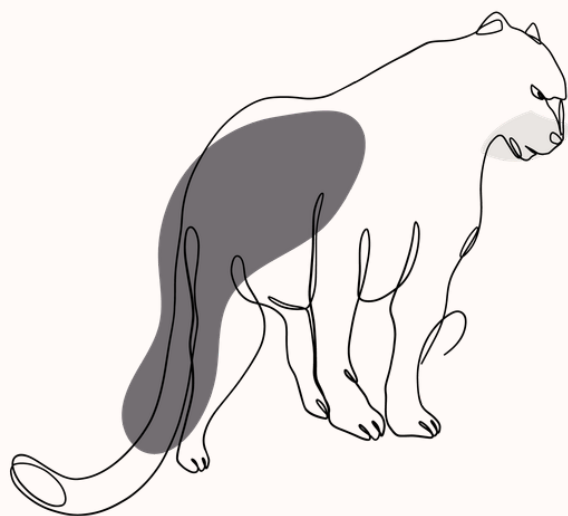


Bourbon & Beyond

	<i>Small</i>	<i>Large</i>
JACK DANIEL'S	₹480.00	₹960.00
JIM BEAM WHITE BOURBON	₹380.00	₹760.00



Highland Heritage



	<i>Small</i>	<i>Large</i>
DEWAR'S 12 YRS.	₹480.00	₹960.00
DEWAR'S 15 YRS.	₹580.00	₹1,160.00
DEWAR'S 18 YRS.	₹760.00	₹1,520.00
CHIVAS REGAL 12 YRS.	₹500.00	₹1,000.00
JOHNNIE WALKER BLACK LABEL	₹500.00	₹1,000.00
JOHNNIE WALKER GOLD LABEL	₹620.00	₹1,240.00
CHIVAS REGAL 18 YRS	₹1,200.00	₹2,400.00
HIBIKI	₹1,200.00	₹2,400.00
ROYAL SALUTE 21 YRS	₹1,800.00	₹3,600.00

The House Cask



	<i>Small</i>	<i>Large</i>
BLACK AND WHITE	₹225.00	₹450.00
100 PIPERS	₹225.00	₹450.00
BLACK DOG BLACK RESERVE	₹250.00	₹500.00
TEACHER'S 50	₹250.00	₹500.00
TEACHER'S HIGHLAND CREAM	₹225.00	₹450.00
TEACHER'S ORIGIN	₹250.00	₹500.00
JOHNNIE WALKER RED LABEL	₹250.00	₹500.00
BLACK GOLD TRIPLE GOLD	₹250.0	₹500.00
100 PIPERS 12 YRS	₹250.00	₹500.00
BALLANTINE'S 12 YRS	₹250.00	₹500.00
VAT 69	₹225.00	₹450.00





Zero-Proof Creations

Garden Mojito

Mint, lime, and sparkling refreshment —
light and invigorating.
₹375.00

Azure Lagoon

Citrus and tropical blue blend — cool,
crisp, and vibrant.
₹375.00

Amber Blossom

Orange and subtle spice — bright, floral,
and elegant.
₹375.00

Crimson Sling

Strawberry and citrus lifted with fizz —
fruity and refreshing.
₹375.00



House Refreshments

RED BULL	₹250.00
TONIC WATER	₹150.00
GINGERALE	₹150.00
CANNED SOFT DRINK	₹150.00
CANNED JUICE	₹150.00
FRESH LIME SODA OR WATER	₹150.00
CANNED SODA	₹120.00
PERRIER WATER	₹280.00
KELZAI	₹180.00



Plates

Food, guided by balance and restraint.



On The Rocks



Vegan



Dairy



Nuts



Gluten-free



Vegetarian



Crustaceans



Eggs



Soya



Chilli



Fungi



Pescatarian

Please let your server know in case of any special dietary preferences or requirements.



Lemongrass Coconut Broth

Fragrant coconut milk infused with Thai ginger, kaffir lime, and lemongrass, enriched with tomato and wild mushrooms.

₹430.00 | +Chicken ₹550.00 | +Prawns ₹630.00

Classic Tom Yum

A quintessential Thai broth with galangal, kaffir lime, and lemon leaf, balanced with cherry tomato.

₹430.00 | +Chicken ₹550.00 | +Crustacean ₹630.00

A Cool Prelude

Tamarind Papaya Salad

Shaved papaya, beans, and carrot ribbons in palm sugar-tamarind dressing, topped with roasted peanuts.

₹540.00

Quinoa Avocado Medley

Seasonal fruits tossed with quinoa, finished with a bright Nam Jim vinaigrette.

₹760.00

Sesame Kikkoman Spinach

Baby spinach cured with aged Kikkoman soy, delicately perfumed with sesame, caramelized onion and hajikami.

₹650.00

Toasted Rice Chicken Larb

Wok-tossed chicken with roasted rice, chilli and crisp iceberg.

₹760.00

Nim Chiang Seafood Salad

Prawn, sole, scallop, calamari, and octopus with seasonal vegetables in signature dressing.

₹865.00

Yuzu Salmon Carpaccio

Salmon in Yuzu Ponzu, topped with Furikake and bubu are for a delicate crunch.

₹810.00

Savor the East

Burmese Coconut Khaw Suey

Coconut milk gently simmered with curry leaves and spices, ladled over silky noodles.

₹490.00 | +Chicken ₹550.00 | +Prawns ₹630.00

Garden Udon Pho

Tender udon noodles and crunch vegetables in a light, aromatic pho broth.

₹430.00 | +Chicken ₹550.00

Chinkiang Hot & Sour Broth

A spirited broth of shiitake, tofu, and carrot, lifted with the sharp tang of Chinkiang vinegar.

₹430.00 | +Chicken ₹550.00 | +Crustacean ₹630.00



On The Rocks

The Sushi Studio

Avocado Asparagus Cream Roll 🌿🥑🍷

Avocado and asparagus embraced in cream cheese, rolled with finesse.

₹570.00 small | ₹920.00 medium

Truffle Salmon Cream Roll 🍷🐟🥑🍷

Salmon with cream cheese and truffle oil, delicately balanced with Japanese mayonnaise.

₹650.00 small | ₹975.00 medium

Togarashi Cream Cheese Roll 🌿🍷🍷🍷

Spicy mayonnaise and creamy cheese with avocado, touched with togarashi heat.

₹570.00 small | ₹920.00 medium

Prawn Tempura Uramaki 🍷🍷

Golden tempura prawn wrapped with cucumber and Japanese mayonnaise.

₹650.00 small | ₹975.00 medium

Blow-Torched Salmon Cream Roll 🍷🍷🍷🍷

Avocado cream and salmon, lightly seared with a flame for smoky depth.

₹650.00 small | ₹975.00 medium

Togarashi Tuna Cucumber Hosomaki 🍷🍷🍷

Fresh tuna with cucumber and togarashi, finished with furikake.

₹650.00 small | ₹975.00 medium

Scallop & Salmon Roll 🍷🍷🍷

Seared scallop with salmon, tobiko, and a whisper of furikake.

₹755.00 small | ₹1,245.00 medium

Tempura Asparagus Caviar Roll 🍷

Tempura asparagus with cucumber, mayonnaise, and fruit caviar pearls.

₹570.00 small | ₹920.00 medium

Rainbow Garden Uramaki 🌿🍷

Cucumber, avocado, carrot, zucchini, and asparagus rolled into vibrant layers.

₹570.00 small | ₹920.00 medium

Truffle Enoki Fusion Roll 🍷🍷

Fried enoki mushrooms with charcoal mayo, sriracha, and wasabi cream.

₹570.00 small | ₹920.00 medium

Crispy Katsu Uramaki 🍷🍷

Panko-crusted chicken roll with cucumber, Tanuki crunch, and spicy mayonnaise.

₹650.00 small | ₹975.00 medium

Crisp Corn & Carrot Uramaki 🍷🍷

Bell pepper, corn, and carrot tempura, rolled for vibrant crunch.

₹570.00 small | ₹920.00 medium

Quinoa Tempura Garden Roll 🍷

Seasonal vegetables and kiwi tossed with quinoa tempura crisp.

₹570.00 small | ₹920.00 medium

Eel & Avocado Tobiko Roll 🍷🍷

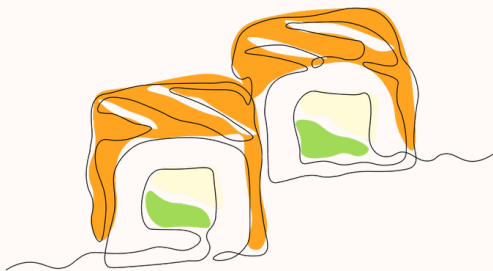
Tender eel with avocado, tobiko, and Japanese mayonnaise.

₹755.00 small | ₹1,245.00 medium

Charcoal Mayo Yellowtail Roll 🍷🍷🍷

Yellowtail, cucumber, and asparagus accented with charcoal mayonnaise.

₹755.00 small | ₹1,245.00 medium



On The Rocks



Art of Bao & Wonton

Nam Jim Vegetable Wonton

Delicate wonton with vegetables and Nam Jim Jaew.

₹490.00 | +Chicken & Chestnut ₹540.00 | +Prawn Chives ₹650.00

Tempura Mushroom Slaw Bao

Golden fried mushrooms layered with Japanese slaw in a soft bao.

₹705.00

Char Siu Pork Belly Bao

Braised pork belly glazed with char siu, wrapped in bao with ginger and coriander.

₹810.00

Deep-Fried Chicken Chili Bao

Steamed chicken enriched with house-made chilli sauce, cucumber, and carrot.

₹810.00

Dim Sum Atelier

Crystal Garden Dumpling

A delicate crystal wrapper encasing vibrant vegetables.

₹540.00

Truffle Cream Cheese Dumpling

Cream cheese, celery, and mushrooms kissed with chilli oil.

₹595.00

Edamame Truffle Dumpling

Velvety edamame and truffle blended into a silken purée.

₹540.00

Ginger Chestnut Chicken Dumpling

Tender chicken and chestnut tossed with ginger and scallion.

₹650.00

Mala-Spiced Chicken Dumpling

Steamed dumpling in a fragrant chicken mala sauce.

₹705.00

Chicken Basil Sui Mai with Mushrooms

Mushroom and basil mingled with lemon leaf and chilli.

₹650.00

Thai Peanut Asparagus Dumpling

Asparagus and mushroom in Thai peanut sauce with chilli warmth.

₹595.00

Wild Mushroom Dumpling

Assorted mushrooms enveloped in garlic and chilli.

₹595.00

Chilli Garlic Gyoza

Golden gyoza with chilli and garlic, uplifted by yuzu ponzu.

₹540.00

Coriander Pepper Chicken Dumpling

Chicken with coriander, chestnut, and chilli-vinegar.

₹650.00

Prawn Har Gao

Crystal prawn dumpling brightened with orange zest.

₹755.00

Spiced Malaysian Prawn Curry Dumpling

Juicy prawn dumpling with a hint of coriander and chilli.

₹755.00



First Notes of the East

Emerald Chestnut Crisp 🍄🌿🌶️

Crisp-fried water chestnut with sautéed greens in chilli-garlic essence.

₹650.00

Amber Tamarind Tofu 🍄🌿🌶️

Tofu crisped to perfection, glazed with tamarind sauce

₹705.00

Dragonfire Mock Bites 🍄🌿🌶️🍄

Taiwan soya chunks wok-tossed with chilli and garlic.

₹705.00

Sichuan Nut Mushroom 🍄🌿🌶️🍄

Button mushrooms deep-fried and seasoned with chilli and roasted nuts.

₹650.00

Jade Stuffed Buttons 🌿🍄🌿🍄

Mushrooms filled with cheese, wok-tossed with spices.

₹650.00

Butter Chilli Garlic Prawns 🍤🌿🌶️🌿

Crisp fried prawns with bell pepper, finished in a rich butter glaze.

₹920.00

Malaysian Style Deep Fried Prawns 🍤🌿🌶️🌿

Deep-fried prawns with red and yellow peppers, finished with snow peas and bok choy.

₹920.00

Cambodian Spring Roll 🍱🌿🍄🌿

A vibrant medley of corn, edamame, zucchini, and mushrooms tossed into a wholesome veggie delight.

₹599.00

Sriracha Baby Potatoes 🍱🌿🌶️

Japanese Style Sriracha Glaze with Bell Pepper and Onions

₹599.00

Sichuan Ember Chicken 🍱🌿🌶️🌿

Crisp chicken tossed with deggi mirch and Schezwan oil.

₹755.00

Golden Ginger Flame 🍱🌿🌶️

Wok-sautéed bok choy and chicken, laced with ginger and chilli.

₹755.00

Mala Mist Chicken 🍱🌿🍄🌿

Chicken with shiitake mushrooms, finished in a spicy mala sauce.

₹755.00

Kaffir Lime Fire 🍱🌿🌶️

Tender chicken heightened with kaffir lime and chilli.

₹755.00

Imperial Konji Lamb 🍱🌿🌶️🌿

Wok-tossed lamb with bell peppers, onion, and sesame.

₹810.00

Chilli Oyster Lobster 🍱🌿🌶️🌿

Whole lobster with snow peas, shiitake mushrooms, and tender carrots, finished in a delicate wok glaze.

₹920.00

Thai Coriander Fish 🍱🌿🍄🌿🌶️

Deep-fried sole fish with peppers, finished in a fiery chili sauce and fresh coriander.

₹920.00

Steam Red Snapper 🍱🌿🌶️🌿

Snow peas and bell peppers, finished in a savoury oyster and spicy chili sauce.

₹650.00

Stir Fried Asian Green 🌿🍱

Market vegetables sautéed in wok.

₹599.00

Deep Fried Cottage Cheese 🌿🍱🌿

A flavourful mix of chilli, garlic, cheese, bell pepper, and onions.

₹599.00





Kindly note that chicken and seafood additions contain eggs.

Siamese Coconut Curry 🌿🥚

Traditional Thai curry simmered in coconut milk with jasmine rice.
Choice of Red, Green or Yellow.

+Tofu ₹810.00 | +Chicken ₹920.00 | +Seafood ₹1,030.00

Mapo Chili Bean Toss 🥘🥚🌶️

Bell pepper and mushrooms stir-fried in a fiery bean sauce.

+Tofu ₹810.00 | +Chicken ₹920.00 | +Seafood ₹1,030.00

Wok-Tossed Krapow 🥘🥚🌶️🍄

Thai basil wok-tossed with shiitake and chilli, layered with bell pepper.

+Tofu ₹810.00 | +Chicken ₹920.00

Crafted Bowls of the East

Tokyo Katsu Curry 🌿🥚🥚🐟

Golden Japanese curry over rice.

+Tofu ₹1,030.00 | +Chicken ₹1,140.00 | +Fish ₹1,245.00

Seared Hot Stone Bowl 🌿🍄🥚🌶️🍄🍄

Sizzling noodle/rice bowl with choice of chilli-basil, Szechwan, or pepper sauces.

+Tofu ₹810.00 | +Chicken ₹920.00 | +Seafood ₹1,030.00

Garden Ramen Broth 🥘🍄🥚🍄

A comforting ramen bowl of seasonal vegetables in a delicate broth.

+Vegetables ₹705.00 | +Chicken ₹810.00 | +Crustacean ₹920.00



On The Rocks

Chef's Asian Signatures

Hunan Medley 🍲 🍴 🍴

Seasonal vegetables wok-tossed in a bold Hunan sauce, offering a balance of spice and depth.

₹705.00

Ginger Glazed Greens 🍲 🍴 🍴

Market-fresh vegetables glazed in fragrant ginger, finished with subtle heat.

₹705.00

Garlic Essence Greens 🍲 🍴 🍴

Aromatic wok-seared greens infused with delicate white garlic essence.

₹705.00

Sichuan Medley 🍲 🍴 🍴

A vibrant medley of garden vegetables in a spirited scheswan chilli emulsion.

₹705.00

Krapow Tofu 🍲 🍴 🍴 🍴

Silken tofu and earthy shiitake mushrooms harmonized in a basil-chilli sauce.

₹755.00

Braised Cumin Lamb 🍲 🍴

Slow-braised lamb infused with cumin — deeply aromatic and tender.

₹810.00

Ginger-Glazed Snapper 🍲 🍴 🍴

Whole snapper delicately glazed with spicy ginger — rich yet refined.

₹1,350.00

Black Pepper Medallions 🍲 🍴

Tender lamb slices finished in a velvety black pepper jus.

₹810.00

XO Tiger Prawns 🍲 🍴 🍴

Plump prawns wok-tossed with XO sauce, bok choy, and bamboo shoots.

₹920.00

Thai Basil Duo 🍲 🍴 🍴

Crisp broccoli and tofu enveloped in a fragrant Thai basil sauce.

₹755.00

Seven-Spice Medallions 🍲 🍴 🍴 🍴

Taiwan soy bites layered with the warmth of aromatic seven-spice sauce.

₹810.00

Chili-Ginger Slices 🍲 🍴 🍴

Succulent chicken slices infused with ginger-chilli wine, bright and aromatic.

₹810.00

Mala Chicken 🍲 🍴 🍴

Juicy chicken paired with napa cabbage, heightened by fiery mala spice.

₹810.00

Hunan Chicken 🍲 🍴 🍴

Classic Hunan-inspired chicken wok-tossed with bok choy for vibrant freshness.

₹810.00

Mala Medley 🍲 🍴 🍴

A crisp vegetable medley bathed in a bold mala-spice infusion.

₹705.00

Thai Basil Medley 🍲 🍴 🍴

Seasonal vegetables tossed in a delicate Thai basil emulsion.

₹705.00

Chili-Kissed Sole 🍲 🍴 🍴 🍴

Delicate sole lightly kissed with a gentle chilli infusion for subtle warmth.

₹1,080.00

Pepper Essence Sea Bass 🍲 🍴 🍴 🍴

Steamed sea bass in a luxurious hot pepper glaze, rich yet delicately balanced.

₹2,430.00



On The Rocks

Kindly note that chicken and prawn additions contain eggs.

Chili-Garlic Noodles 🍜 🌶️ 🍄

Fiery garlic noodles with wok-seared vegetables.

+Vegetables ₹540.00 | +Chicken ₹595.00 | +Prawns ₹705.00

Japanese Soba Noodles 🍜 🌶️ 🍄

Buckwheat noodles with bok choy and carrots.

+Vegetables ₹650.00 | +Chicken ₹755.00 | +Prawns ₹810.00

Classic Pad Thai 🍜 🌶️ 🍄

Thai rice noodles with tamarind and fried tofu.

+Vegetables ₹650.00 | +Chicken ₹755.00 | +Prawns ₹810.00

Pan-Seared Noodles 🍜 🌶️ 🍄

Noodles with a variety of different Sauces - White Garlic, Black Beans, Hot Beans, Schezwan.

+Vegetables ₹705.00 | +Chicken ₹755.00 | +Prawns ₹810.00



Kadhai Chicken Supreme 🍗 🌶️ 🍄

Chicken simmered with peppers in a spiced kadhai masala.

₹920.00

Rajasthani Laal Maas 🍖 🌶️

Fiery lamb curry with red chilli and rustic spices.

₹1,085.00

Hyderabadi Dum Biryani 🍛 🍄 🌶️

Slow-cooked aromatic biryani.

+Vegetable ₹870.00 | +Chicken ₹975.00

Kindly note that all Indian dishes are served alongside Basmati rice or Indian breads.

Perfect Pairings

Classic Fried Rice 🍚 🌶️ 🍄

Fragrant wok-fried rice with seasonal vegetables.

+Vegetables ₹540.00 | +Chicken ₹595.00 | +Prawns ₹705.00

Truffle & Edamame Fried Rice 🍚 🌶️ 🍄

Rice with edamame beans and a hint of truffle oil.

+Vegetables ₹540.00 | +Chicken ₹595.00 | +Prawns ₹705.00

Steamed Jasmine or Basmati Rice 🍚 🌶️ 🍄

Delicately steamed to pair with rich curries.

+Basmati Rice ₹540.00 | +Jasmine Rice ₹540.00

Wok-Tossed Hakka Noodles 🍜 🌶️ 🍄

Classic noodles with crisp vegetables.

+Vegetables ₹540.00 | +Chicken ₹595.00 | +Prawns ₹705.00

Japanese Chahan Fried Rice 🍚 🌶️ 🍄

Butter-fried rice with spinach and sriracha.

+Vegetables ₹705.00 | +Chicken ₹755.00 | +Duck ₹810.00

Modern Maharaja

Spinach Paneer Curry 🍛 🌶️ 🍄

Paneer simmered in a spiced spinach purée.

₹865.00

Royal Malai Kofta 🍛 🌶️ 🍄

Cottage cheese dumplings in a creamy cashew gravy.

₹865.00

Signature Dal Bukhara 🍛 🌶️ 🍄

Black lentils slow-cooked overnight with tomato and cream.

₹865.00



On The Rocks



Épilogue Sucré

Yuzu Cheesecake 🍋🍰

Citrus-infused cheesecake with seasonal fruits.

₹650.00

Ice Cream Trio 🍦🍰

A selection of three artisanal ice creams.

₹650.00

Panna Cotta 🍰🍵

Silken panna cotta layered with coffee crumbs.

₹650.00

Signature Sweet of the Day

A daily indulgence from our pastry kitchen.

₹700.00



30 YEARS
OF HOSPITALITY
rooted in heritage



On The Rocks