

WEDNESDAY

NIGHTS

The Bar

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INDIAN

•	Wok Tossed Chilli Prawns, Sautéed Chinese Greens, Cabbage Kimchi Fresh Water Prawns Tossed with Chilli Soy and Chinese Greens	1030
•	Sesame Chilli Fish, Salt 'n' Pepper Lotus Stem, Cucumber Kimchi Wok Tossed Fish with Sesame Sauce, Crispy lotus Stems	700
•	Stir Fried Chilli Chicken, Honey Chilli Potatoes, Beetroot Kimchi Sliced Chicken Tossed with Chilli Soy, French Fries Tossed with Sweet Chilli Sauce	665
•	Mutton Baida Seekh, Buttered Vegetables, Mint Chutney Lamb Mince Roll Coated with Egg and Cooked in Tandoor	700
•	Tandoori Tangri, Grilled Vegetables, Tomato Chutney Chicken Drumsticks with Red Chilli Marinations	665
•	Achari Murgh Tikka & Peri Peri Roasted Potatoes, Mint Chutney Pickle Marinated Chicken Morsels Cooked in Tandoor	665
•	Wok Tossed Chilli Paneer, Vegetable Spring Rolls, Cabbage Kimchi Stir Fried Cottage Cheese with Chilli Soy, French Fries Tossed with Sweet Chilli Sauce	520
•	Crispy Chilli Mushroom, Salt 'n' Pepper Corn Kernels, Cucumber Kimchi Wok Tossed Mushroom with Chilli sauce, Corn Kernels Tossed with Black Pepper	445
•	Salt 'n' Pepper Baby Corn, Sweet Chilli Lotus Stem, Beetroot Kimchi Crispy Baby Corn Tossed with Black Pepper, Crispy Lotus Stem and Sweet Chilli Sauce	445
•	Kandhari Paneer Tikka, Chilli Potatoes, Mint Chutney Cottage Cheese Cubes with Pomegranate and Beetroot Marinade, Cooked in Tandoor	520
•	Bhindi Kebab, Sour Cream, Roasted Vegetables, Pickle Spiced Mayo Cheese & Mint Stuffed Lady Finger Patty, Grilled on Tawa	445
•	Nadru Kebab, Sour Cream, Roasted Vegetables & Pickle Spiced Mayo Pan Grilled Minced Lotus Stem Patty, Sour Cream Dip	445

Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details & let us know of any allergies.