

THE LIVING ROOM
Signature

a dedicated global culinary experience!

SOUPS

- ▲ **CAULIFLOWER & HAZELNUT WITH CHEESE TORTELLINI**  

Velvety cauliflower soup finished with hazelnut and cheese tortellini.
Veg / Chicken ~240 kcal

V-366 / C-388
- ▲ **TOM KHA SOUP** 

Thai coconut broth with galangal, kaffir lime and herbs.
Veg / Chicken / Prawns ~210 kcal

V-366 / C-377 / P - 398
- ▲ **TOM YUM SOUP**

Hot and sour Thai soup with lemongrass and chilli heat.
Veg / Chicken / Prawn ~190 kcal

V-366 / C-377 / P-398

SALADS

- **TANDOORI AVOCADO WITH EDAMAME HUMMUS & LAVASH**  

Charred avocado with creamy edamame hummus and crisp lavash.
~240 kcal

507
- ▲ **SOM TAM** 

Raw papaya salad tossed with lime, chilli and palm sugar.
Veg / Prawn ~190 / 200 kcal

V-474 / P-507
- ▲ **TANDOOR GRILLED CHICKEN / PRAWN WITH EDAMAME HUMMUS & LAVASH**   

Smoky grilled protein with edamame hummus and lavash bread.
Chicken / Prawn ~260 / 270 kcal

C-528 / P-593



milk

egg

wheat

peanuts

tree nuts

fish

shell fish

soy

sesame

APPETIZERS

ASIAN

- **STEAMED EDAMAME (PLAIN / CHILLI GARLIC)**  **507**
Steamed soybeans tossed plain or with chilli garlic oil.
Vegan / Jain ~190 kcal
- **DYNAMITE BROCCOLI**  **518**
Crispy broccoli florets tossed in spicy dynamite sauce.
~220 kcal
- **THAI LOTUS STEM (IMPORTED)** **528**
CHILI PLUM & AVOCADO MOUSSE 
Crispy lotus stem paired with smooth avocado mousse.
~210 kcal
- **THAI VEG, GLASS NOODLE SPRING ROLL**  **507**
Crisp rolls stuffed with glass noodles and vegetables.
~200 kcal
- **ENOKI MUSHROOM TEMPURA WITH ROASTED CHILI DIP**  **567**
Light tempura-fried enoki served with smoky chilli dip.
~210 kcal
- **CRISPY SILKEN TOFU & MUSHROOM**  **528**
Crispy tofu and mushrooms tossed in light Asian sauce.
~230 kcal
- **EDAMAME CHILLI GARLIC PAI TEE**  **507**
Edamame tossed in chilli garlic served in crisp pai tee shells.
~190 kcal



milk



egg



wheat



peanuts



tree nuts



fish



shell fish



soy



sesame

APPETIZERS

CONTINENTAL

- PORCINI, TRUFFLE & MUSHROOM CRESPELLE**  

Baked crepes filled with creamy truffle mushroom ragout.
~240 kcal

567
- BROCCOLI & ALMOND IN KUNAFSA CUPS**  

Crispy kunafa cups filled with broccoli and almond cream.
~220 kcal

528
- POTATO NEST WITH AVOCADO BUTTA**

Crispy potato nest topped with whipped avocado butter.
~210 kcal

518
- DECONSTRUCTED INDIAN STREET
INSPIRED "PANI POORI"**

Crispy potato nest with pineapple pani and spice dust.
~205 kcal

518
- SALSA FRESCA NACHOS**  

Corn nachos topped with fresh salsa and melted cheese.
~280 kcal

535
- OG – OLIVES
(PLAIN OR WITH CHILI OIL & GARLIC)** 

Marinated olives served classic or spiced.
~320 kcal

528



milk



egg



wheat



peanuts



tree nuts



fish



shell fish



soy



sesame

APPETIZERS

TANDOOR

- **DAHI KEBAB**  Jain **518**
Soft hung-curd kebabs with mild spices.
~240 kcal
- **RAJMA GALOUTI WITH ULTA TAWA PARATHA**  (Vegan) **507**
Melt-in-mouth rajma kebab served with crisp paratha.
~200 kcal
- **MALAI BROCCOLI**  **518**
Creamy marinated broccoli roasted in tandoor.
~210 kcal
- **TIRANGA PANEER TIKKA**  **528**
Three-flavoured paneer tikka platter.
~260 kcal
- **TIKKI THREE-WAY**  **528**
Harabara, dahi kebab and rajma galouti trio.
~250 kcal
- **HARABARA KEBAB** **518**
Spinach and green pea patties grilled.
~200 kcal
- **ASSORTED VEGETABLE KEBAB PLATTER**  **1,068**
Chef's selection of signature vegetarian kebabs.
~270 kcal



milk



egg



wheat



peanuts



tree nuts



fish



shell fish



soy



sesame

APPETIZERS

SOUTH & NORTH INDIAN

- **MALABAR COIN PAROTTA PANEER**  
OR MUSHROOM CANOPY
~280 kcal

517
- **PODI IDLY** 
~210 kcal

405
- **CHAAT GPT (IMPORTED LOTUS STEM)**  
Crispy imported lotus stem tossed with tangy yogurt,
tamarind chutney, and house spice dust
~380 kcal

535
- **PANEER PERLAN** 
Paneer stir-fried with roasted spices, shallots, curry leaves, and coconut.
~410 kcal

513
- **OORULAI PODI VARUVAL**
Crispy baby potatoes tossed in aromatic podi masala and curry leaves.
~360 kcal

459
- **KARAIKUDI KALAN ROAST**
Mushrooms roasted with Chettinad spices, pepper, and curry leaves.
~340 kcal

496



milk



egg



wheat



peanuts



tree nuts



fish



shell fish



soy



sesame

NON VEG APPETIZERS

ASIAN

- ▲ **CHICKEN SATAY**   **528**
Grilled chicken skewers with peanut and sweet-sour dips.
~220 / ~260 kcal
- ▲ **THAI CHICKEN WINGS**   **528**
Crispy wings tossed in Thai-style glaze.
~230 kcal
- ▲ **JAVA STYLE CHICKEN LOLLIPOP**   **528**
Fried chicken lollipops in Indo-Asian sauce.
~280 kcal
- ▲ **KAI YANG - THAI GRILLED CHICKEN**  **528**
Thai-style marinated grilled chicken.
~250 kcal
- ▲ **KAI HOR BAI TOEY**  **528**
Pandan leaf-wrapped Thai chicken bites
~240 kcal
- ▲ **SINGAPOREAN SOFT SHELL CRAB (IMPORTED)**   **725**
Crispy crab tossed in chilli garlic sauce.
~300 kcal
- ▲ **THAI CHICKEN SPRING ROLL**   **528**
Crispy rolls with chicken and glass noodles
~200 kcal
- ▲ **SICHUAN CHILI / BLACK PEPPER / SALT & PEPPER** **C - 528**
(CHICKEN / BEEF / PRAWN/ LOBSTER)    **B - 643**
Wok-tossed protein with bold Asian spices. **P - 675**
~280 - ~340 kcal **L - 1511**



milk



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NON VEG APPETIZERS

TANDOOR

- ▲ **RAAN-E-MURGH**  **535**
 Whole chicken leg slow-roasted in Awadhi spices.
 ~320 kcal
- ▲ **NOORANI MURGH TIKKA**  **528**
 Creamy marinated chicken tikka.
 ~300 kcal
- ▲ **KUTTI MIRCH KI JHINGA**   **675**
 Peppery prawn tikka grilled in tandoor.
 ~330 kcal
- ▲ **ZAITOONI (OLIVES) FISH TIKKA**   **675**
 Olive-marinated fish tikka with mild spices.
 ~240 kcal
- ▲ **PAHADI CHICKEN LOLLIPOP**  **589**
 Herb and green chilli marinated chicken lollipops
 ~430 kcal
- ▲ **TANDOORI CHICKEN**  **Half 632 / Full 1064**
 Classic yogurt-marinated tandoori chicken.
 ~430 kcal
- ▲ **LUCKNOWI GOSHT SHEEKH**  **675**
 Minced lamb skewers with Awadhi spices
 ~430 kcal
- ▲ **CHIMICHURRI ATLANTIC SALMON TIKKA**   **1068**
 Salmon grilled with herbaceous chimichurri marinade.
 ~350 kcal
- ▲ **LAMB GALAUTI KEBAB**   **643**
 Melt-in-mouth minced lamb kebabs.
 ~400 kcal
- ▲ **ASSORTED NON-VEG KEBAB PLATTER**    **1492**
 Chef's selection of premium non-veg kebabs (Fish/Prawns)
 ~420 kcal

DIPS

MINT CHUTNEY  DAHI  SIRKA PYAZZA  HARI MIRCHI KI CHUTNEY 



milk



egg



wheat



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fish



shell fish



soy



sesame

NON VEG APPETIZERS

CONTINENTAL

- ▲ **CREAMY CHICKEN IN KUNAFSA CUP**   **529**
Creamy spiced chicken baked in crisp kunafa nest.
~280 kcal
- ▲ **CHICKEN TACO WITH PINEAPPLE SALSA**  **569**
Soft taco filled with grilled chicken and sweet pineapple salsa.
~260 kcal
- ▲ **HOUSE RUBBED CHICKEN WINGS SERVED WITH SMOKY HABANERO DIP**   **519**
Slow-roasted wings with house spice rub and fiery dip.
~420 kcal
- ▲ **KUNAFSA PRAWN WITH JALAPEÑO DIP**    **645**
Crispy kunafa-wrapped prawns with creamy jalapeño dip.
~310 kcal
- ▲ **BUTTER GARLIC PRAWNS WITH PRAWN CRACKERS**   **645**
Juicy prawns tossed in butter garlic glaze with crackers.
~330 kcal
- ▲ **CAJUN SPICED FISH FINGERS**   **645**
Crispy fish fingers coated in Cajun spices.
~290 kcal
- ▲ **CALAMARI RINGS (IMPORTED) WITH TARTARE SAUCE** **695**
Golden fried calamari served with tartare sauce.   
- ▲ **48-HOUR SLOW COOKED BBQ BEEF RIBS**  **795**
Tender beef ribs glazed with jalapeño-habanero BBQ sauce.~
480 kcal



milk



egg



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sesame

NON VEG APPETIZERS

SOUTH & NORTH INDIAN

- | | | |
|---|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| ▲ | COIN PAROTTA CANOPY WITH KOZHI ROAST / MUTTON SUKKA  | C - 519 / M - 625 |
| | Mini parotta topped with spicy chicken or mutton roast.
~320 - ~360 kcal | |
| ▲ | SHETTY'S CHICKEN GHEE ROAST  | 519 |
| | Mangalorean chicken roasted in ghee and spices.
~330 kcal | |
| ▲ | MINI KONAR MUTTON KARI DOSA TARTLET WITH EGG KALAKI   | 625 |
| | Crisp dosa tartlet topped with spicy mutton and soft egg.
~350 kcal | |
| ▲ | HALEEM KUNafa WITH MINT ESPUMA   | 625 |
| | Slow-cooked haleem served in a crisp cornetto cone.
~460 kcal | |
| ▲ | KALLU KADAI PRAWN ROAST  | 675 |
| | Toddy-shop style prawn roast with bold spices.
~320 kcal | |
| ▲ | MUTTON SUKKA | 625 |
| | Slow-roasted tender mutton tossed with roasted spices, curry leaves, black pepper and coconut for a rich, rustic South Indian finish.
~420 kcal | |
| ▲ | MALABAR COIN PAROTTA BEEF CANAPÉ  | 635 |
| | Mini parotta topped with Kerala-style beef roast.
~480 kcal | |
| ▲ | BEEF VARATTIYATHU | 635 |
| | Kerala beef dry roast with coconut slivers and pepper.
~460 kcal | |
| ▲ | YERAL TAWA FRY  | 675 |
| | Coastal-spiced prawns pan-seared on the tawa.
~370 kcal | |
| ▲ | MEEN PACHA MASALA  | 635 |
| | Pan-fried fish finished with green chilli masala.
~290 kcal | |
| ▲ | NATTU KOZHI MUTTA NALLA KARAM  | 355 |
| | Country eggs tossed in spicy South Indian masala.
~250 kcal | |



milk



egg



wheat



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DIM SUM

VEG

- **EDAMAME TRUFFLE DUMPLING**  **495**
Steamed dumplings with edamame and truffle oil.
~180 kcal
- **NEW YORK CHEESE & CHILI DUMPLING**   **495**
Creamy cheese dumpling with mild chilli heat.
~210 kcal
- **WILD MUSHROOM DUMPLING**  **495**
Earthy mushroom-filled steamed dumplings.
~200 kcal
- **BROCCOLI, CORN & WATER CHESTNUT DUMPLING**  **485**
Vegetable dumplings with delicate seasoning.
~190 kcal

NON - VEG

- ▲ **HARGAO PRAWN**   **569**
Classic crystal prawn dumplings.
~190 kcal
- ▲ **SIGNATURE CHICKEN DUMPLING**   **529**
Juicy chicken filling in steamed wrapper.
~180 kcal
- ▲ **CHICKEN & PRAWN SUI MAI**   **529**
Open-faced dumplings with chicken and prawn.
~200 kcal
- ▲ **JAPANESE CHICKEN GYOZA**   **529**
Pan-seared chicken dumplings Japanese-style.
~220 kcal
- ▲ **BOK CHOY WRAPPED CHICKEN DIM SUM**  **485**
Chicken wrapped in bok choy leaves (gluten-free).
~190 kcal



OPEN BAOS

- **CHILI GARLIC PANEER BAO**   **485**
Steamed bao filled with spicy paneer.
~280 kcal
- ▲ **KATSU CHICKEN BAO**   **505**
Crispy chicken cutlet with Japanese sauce.
~290 kcal
- ▲ **DYNAMITE ROCK SHRIMP BAO**    **595**
Spicy battered shrimp in soft bao.
~320 kcal

SUSHI & NIGIRI

- **AVOCADO & CUCUMBER CREAM CHEESE MAKI**   **675**
Fresh avocado and cucumber with cream cheese.
~210 kcal
- **ASPARAGUS TEMPURA CREAM CHEESE MAKI**    **675**
Crispy asparagus tempura with cream cheese.
~230 kcal
- ▲ **ALASKA MAKI ROLL**   **829**
Salmon, avocado, cucumber and Japanese mayo.
~290 kcal
- ▲ **SPICY TUNA ROLL**   **809**
Fresh tuna with jalapeño and spicy mayo.
~310 kcal
- ▲ **PRAWN TEMPURA MAKI**    **855**
Crispy prawn tempura sushi roll.
~260 kcal
- ▲ **CALIFORNIA ROLL**   **829**
Classic prawn roll with avocado.
~240 kcal
- ▲ **SALMON NIGIRI**  **775**
Hand-pressed rice topped with salmon.
~210 kcal
- ▲ **TUNA NIGIRI**  **745**
Hand-pressed rice topped with tuna.
~200 kcal



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PIZZAS

SOURDOUGH

VEG

- **VEGETARIANA PIZZA (JAIN/VEGAN)**  **745**
Farmhouse veggies, bell peppers, zucchini, jalapeños, olives & artichokes.
~410 kcal
- **BURRATA ARUGULA PESTO PIZZA**  **789**
Creamy burrata with peppery arugula and olive oil drizzle.
~420 kcal
- **GREENIC GARDEN PIZZA**  **745**
Basil pesto base topped with mozzarella, broccoli, asparagus, jalapeños, olives, capers & spinach.
~450 kcal
- **WILD MUSHROOM CARAMELIZED ONION PIZZA**  **745**
Truffle essence, Button & Shitake mushrooms, balsamic onions, ricotta, greens & goat cheese crumbles.
~480 kcal

NON - VEG

- ▲ **HOT HARISSA CHICKEN PIZZA**  **745**
Fiery harissa chicken with onions, corn & spinach.
~470 kcal
- ▲ **LAMB PEPPERONI PIZZA**  **749**
Smoky lamb pepperoni layered with cheese.
~500 kcal



SANDWICHES, BURGERS & ROLLS

VEG

- **AVOCADO SOURDOUGH OPEN SANDWICH**   **535**
Fresh avocado smash on sourdough with microgreens.
~360 kcal
- **CLASSIC CHILLI CHEESE TOAST**   **479**
Buttery toast topped with gooey chilli cheese melt.
~330 kcal
- **KOLKATA PANEER KATHI ROLL**   **525**
Soft roll stuffed with paneer tikka, onions & chutney.
~445 kcal
- **KOREAN BUN**   **375**
Soft, fluffy bun baked Korean-style with a hint of sweetness.
~280 kcal

NON VEG

- ▲ **SMASHED RIB-EYE BURGER**   **695**
Juicy rib-eye patty with cheddar, onion jam & house sauce.
~520 kcal
- ▲ **KOLKATA CHICKEN KATHI ROLL**   **535**
Classic street-style chicken roll with spices & onions.
~400 kcal



LIVING ROOM SIGNATURE HOME MADE PASTAS

VEG

- **SPINACH RAVIOLI IN PINOGIRIO SAUCE**   **645**
Spinach-filled ravioli in a nutty butter-based Pinogirio sauce.
~430 kcal
- **HOMEMADE PINWHEEL PASTA**   **695**
WITH CHILI GARLIC EMULSION
Handcrafted pinwheel pasta tossed in chili garlic emulsion,
finished with basil oil.
~460 kcal
- **HOMEMADE CAVATELLI WITH OLIVES,
PEPPERS & BROCCOLI IN AURORA SAUCE**   **645**
Soft ridged pasta tossed with vegetables in a pink tomato-cream sauce.
~470 kcal
- **CHEESE & SICILIAN LEMON TORTELLINI**   **645**
Cheese tortellini with lemon notes in chili garlic emulsion.
~450 kcal
- **HOMEMADE CHARCOAL ANGEL HAIR**   **645**
AGLIO OLIO PEPERONCINO
Jet-black angel hair pasta in garlic-chili olive oil.
~450 kcal

NON VEG

- ▲ **CHICKEN RAVIOLI**   **675**
Herb-marinated chicken ravioli in creamy parmesan sauce.
~460 kcal
- ▲ **CHARCOAL ANGEL HAIR AGLIO
OLIO PEPERONCINO (CHICKEN)**   **695**
Charcoal pasta tossed with garlic-chili oil and seared chicken.
~450 kcal



milk



egg



wheat



peanuts



tree nuts



fish



shell fish



soy



sesame

HOME MADE PASTAS

NON VEG

- ▲ **SMOKED SALMON & MASCARPONE PENNE**    **795**
Creamy mascarpone penne with smoked salmon.
~480 kcal
- ▲ **CHICKEN RISOTTO**   **695**
Creamy arborio rice cooked with tender chicken and parmesan.
~460 kcal

SPECIAL DIET PASTAS

- **GLUTEN-FREE PENNE CON ZUCCHINI & GREEN PEAS** **569**
Light, wholesome pasta with zucchini and green peas.
~420 kcal
- **VEGAN PENNE POMODORO SECCHI**   **595**
Penne in sundried tomato sauce, completely dairy and egg free.
~410 kcal



VEG - LARGE PLATES

ASIAN

- **NASI GORENG**  645
Indonesian-style wok-fried rice with vegetables, chili & a touch of soy, served with crackers
~460 kcal
- **PAD KEE MAO (VEGETABLE)**   625
Thai-style drunken noodles stir-fried with chili, garlic, holy basil & seasonal vegetables.
~480-510 kcal
- **THAI RED CURRY / THAI GREEN CURRY**   675
WITH JASMINE RICE
Classic Thai coconut curry with aromatic herbs, served with jasmine rice.
~430 kcal
- **BURMESE KHOW SUEY**   645
Silky coconut noodle bowl topped with fresh herbs and condiments.
~420 kcal
- **BIBIMBAP**   625
Korean-style rice bowl with gochujang, sautéed vegetables and sesame oil.
~430 kcal
- **SHOYU RAMEN**   625
Japanese soy broth with noodles & seasonal vegetables
~420 kcal



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VEG - LARGE PLATES

WESTERN

- **WILD MUSHROOM RISOTTO WITH TRUFFLE SHAVINGS**   **595**
Creamy risotto cooked with wild mushrooms and finished with aromatic truffle shavings.
~480 kcal
- **MEXICAN RICE**   **529**
Fragrant rice tossed with beans, bell peppers, corn & Mexican spices, served with salsa & sour cream
~460 kcal

SOUTH & NORTH INDIAN

- **DAL ROTI**   **475**
Assortment of flavourful dals served with misi roti, ragi roti and plain roti.
~480 kcal
- **THENGA PAAL SADAM PLATTER**   **589**
Fragrant ghee rice, Paneer pakora & mushroom pepper roast
~430 kcal
- **MA INGI CURD RICE WITH POTATO PODI MASS & PUDHINA PARRUPU THOGAYAL**   **427**
Comforting curd rice paired with spiced potato podi and mint-lentil chutney.
~390 kcal
- **MUGHLAI PANEER TIKKA BOWL**   **625**
Smoky paneer tikka masala served with jeera pulao or cheese kulcha.
~450 kcal



NON VEG - LARGE PLATES

GRILLS & LARGE PLATES

- ▲ SOUS VIDE - HOUSE SPICE RUBBED CHIMICHURRI CHICKEN THIGH**   **645**
House spice-rubbed chicken thigh, smoked and served with fire-tossed edamame and herbed jus.
~540 kcal
- ▲ 18-HOUR SMOKED BEEF BRISKET**   **995**
Hickory-smoked beef brisket served with mashed potatoes and green peppercorn jus.
~620 kcal
- ▲ FISH BAKED IN PARCHMENT PAPER**   **725**
Delicately baked fish wrapped with herbs and citrus for a light, aromatic finish.
~320 kcal
- ▲ PAN-SEARED TENDERLOIN MEDALLION**  **697**
Prime beef tenderloin served with crackled potato and house jus.
~570 kcal
- ▲ BBQ BEEF RIBS**  **852**
Slow-cooked beef ribs glazed with rosemary jus and served with mashed potatoes.
~480 kcal



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NON VEG - LARGE PLATES

ASIAN

- ▲ PAD KRA PAO GAI**  697
Stir-fried chicken with Thai holy basil, garlic and chili.
~460 kcal
- ▲ NASI GORENG**   697
Indonesian-style wok-fried rice with vegetables, chili and soy,
topped with fried egg and crackers.
~460 kcal
- ▲ THAI RED CURRY / GREEN CURRY**   C - 675 | P - 725
WITH JASMINE RICE (CHICKEN/PRAWN)
Classic Thai coconut curry served with fragrant jasmine rice.
~460 kcal
- ▲ CHEF'S SPECIAL PAD KEE MAO**    C - 675 | P - 725
(CHICKEN / PRAWN)
Thai drunken noodles stir-fried with chili, garlic, holy basil and vegetables.
~520 ~560 kcal
- ▲ BURMESE KHOW SUEY**    C - 675 | P - 725
CHICKEN / PRAWN
Creamy coconut noodle soup topped with fresh
herbs and condiments.
~460 / ~480 kcal
- ▲ BIBIMBAP** C - 675 | B - 725
CHICKEN / BEEF  
Korean rice bowl with gochujang sauce, sautéed vegetables
and protein of choice.
~460 / ~480 kcal
- ▲ SHOYU RAMEN - CHICKEN**   675
Japanese soy-based broth with noodles, chicken and
seasonal vegetables.
~460 kcal



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NON VEG - LARGE PLATES

SOUTH & NORTH INDIAN

- ▲ **RAMESWARAM POTALAM RICE** 🌾 **C - 725 | M - 675**
CHICKEN / MUTTON
Coastal-style spiced rice parcel inspired by Rameswaram flavours.
~540 kcal
- ▲ **MADURAI CHINNA VENGAYAM MANGA CURRY** 🌾 🐟 🍌 **725**
Traditional Madurai curry with pearl onions and raw mango,
served with ponni rice.
~560 kcal
- ▲ **THENGA PAAL SADAM WITH KOZHI PORICHADHU** 🍶 🌾 **725**
& **NALLAN PATTI KOZHI THOKKU**
Coconut milk ghee rice paired with crispy chicken fry and country-style curry.
~430 kcal
- ▲ **MUTTON PAYA WITH IDIYAPPAM / MALABAR PAROTTA** 🌾 **725**
Slow-cooked lamb trotters served with idiyappam or flaky parotta.
~480 kcal
- ▲ **KEERANUR BIRIYANI - MUTTON** 🌾 **725**
Traditional Keeranur biriyani slow-cooked with aromatic
spices for rich flavour
~580 kcal
- ▲ **MUGHLAI CHICKEN TIKKA BOWL** 🌾 **725**
Rich chicken tikka masala served with jeera pulao or cheese kulcha.
~580 kcal
- FIRDOSI CHICKEN WITH PULAO AND MISSI ROTI** 🌾 🍶 **675**
Tender chicken cooked in a rich, aromatic gravy served with fragrant
pulao and traditional missi roti
~420 kcal
- HYDERABADI CHICKEN BIRYANI** 🍶 **675**
Classic Hyderabadi dum biryani layered with fragrant rice
and spiced chicken.
~460 kcal
- HALEEM WITH MINI LACCHA PARATHA** 🌾 🍶 **675**
Slow-cooked meat and lentil stew served with flaky mini laccha paratha.
~440 kcal



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COMFORT IN A BOWL

ASIAN RICE

- WOK TOSSED BURNT GARLIC FRIED RICE -V/E/C/P 535 / 567 / 589 / 621
- FRAGRANT CHILI FRIED RICE -V/E/C/P 535 / 567 / 589 / 621
- ▲ HEALTHY NO-CARB CAULIFLOWER FRIED RICE -V/E/C/P 535 / 567 / 589 / 621
- KIMCHI FRIED RICE -V/E/C/P 535 / 567 / 589 / 621
- STEAMED JASMINE 375
- BASMATI RICE 375

NOODLES

- ▲ BUTTER PEPPER GARLIC NOODLE - V/E/C/P 535 / 567 / 585 / 621
- ▲ CHILI GARLIC NOODLE - V/E/C/P 535 / 567 / 585 / 621
- ▲ PAN FRIED NOODLE - V/E/C/P 535 / 567 / 585 / 621

STIR FRY VEG

- STIR-FRIED ASIAN GREENS 528
- BOK CHOY, TOFU & SHIITAKE MUSHROOM 518
- MAPO TOFU 528

STIR FRY NON VEG

- ▲ SLICED CHICKEN IN HOT BEAN SAUCE 589
- ▲ SAMBAL UDANG (PRAWN) 643
- ▲ CHICKEN STIR FRY 625
- ▲ BEEF STIR FRY 675
- ▲ LOBSTER STIR FRY 1499



COMFORT IN A BOWL

INDIAN CURRIES VEG

● PANEER BUTTER MASALA	615
● KADHAI VEGETABLE	545
● DAL TADKA	319
● DAL MAKHANI	373
● DAL PANCH PHORON	319
● KALAN MILAGU CURRY	567
● PANEER PATTANI KURMA	567
● KAIKARI KURUMA	524
● CHETTINAD PAL KATTI CURRY	567

INDIAN CURRIES NON VEG

▲ BUTTER CHICKEN MASALA	621
▲ TLRS KOZHI CURRY	621
▲ MUTTON PAYA	636
▲ KONGUNADU KARI KUZHAMBU	636
▲ MADURAI MEEN / PRAWN CURRY	675
▲ KONGU KOZHI KUZHAMBU	589
▲ CHETTINADU CHICKEN KUZHAMBU	589
▲ CHETTINADU MUTTON KUZHAMBU	636
▲ ERACHI STEW	643



milk



egg



wheat



peanuts



tree nuts



fish



shell fish



soy



sesame

COMFORT IN A BOWL

SOUTH INDIAN STAPLES

MA INGI CURD RICE	319
THENGAI PAAL SADAM	373
IDIYAPPAM	135
PAROTTA	135
GHEE RICE	351
PULAO	351

BREADS

LACCHA PARATHA	135
NAAN	135
BAJRA ROTI	157
RAGI ROTI	157
JOWAR ROTI	157
MULTIGRAIN ROTI	157
OATS ROTI	157
CHEESE CHILLI KULCHA	243
LIVING ROOM SPECIAL LAYERED NAAN	243
KABULI NAAN	243
GARLIC NAAN	135
MISSI ROTI	243



SPECIAL DIET MENU

KETO MEALS

LOW CARB | HIGH FAT | MODERATE PROTEIN

TARGET: <50G CARBS PER DAY

- **AVOCADO SOURDOUGH OPEN SANDWICH (KETO BREAD)** 589
Keto bread topped with fresh avocado and olive oil
~420–450 kcal
- ▲ **CHICKEN TIKKA WITH RAGI ROTI** 589
Charcoal grilled chicken tikka served with ragi roti
~480–520 kcal
- ▲ **KOREAN BIBIMBAP (KETO VERSION)** C-675 / B - 725
Beef or chicken with low-carb vegetables and egg
~500–540 kcal

PALEO MEALS

GRAIN-FREE | DAIRY-FREE | NO REFINED SUGAR

- ▲ **CHIMICHURRI CHICKEN BONELESS THIGH** 643
Fire-grilled chicken thigh with edamame
~460–500 kcal
- ▲ **GRILLED TENDERLOIN MEDALLION** 745
Charcoal grilled tenderloin with light mashed potato
~520–560 kcal
- ▲ **STIR-FRIED CHICKEN WITH THAI HOLY BASIL & CHILI** 645
Served with no-carb cauliflower rice
~440–480 kcal



SPECIAL DIET MENU

HIGH PROTEIN

30-50% PROTEIN | ACTIVE LIFESTYLE

- ▲ **PARCHMENT SHEET SEA BASS** 725
Steamed Sea bass with herbs and citrus
~500-540 kcal
- ▲ **SOYHU RAMEN WITH CHICKEN** 675
Light broth with chicken, vegetables and egg
~480-520 kcal
- **MAPO TOFU WITH NO-CARB CAULIFLOWER RICE** 675
Spicy tofu served with cauliflower rice
~460-500 kcal

DIABETIC-FRIENDLY

LOW GI | HIGH FIBRE | BALANCED NUTRITION

- ▲ **TANDOORI CHICKEN TIKKA WITH JOWAR ROTI** 645
Lean grilled chicken with jowar roti
~480-520 kcal
- ▲ **SALMON TIKKA WITH RAGI ROTI & GREENS** 849
Grilled salmon served with ragi roti and fresh greens
~520-560 kcal
- ▲ **KOREAN JAPCHAE (CHICKEN)** 621
Sweet potato noodles stir-fried with chicken and vegetables
~520-560 kcal



milk egg wheat peanuts tree nuts fish shell fish soy sesame

SPECIAL DIET MENU

WEIGHT MANAGEMENT MEALS

CALORIE-CONTROLLED | PORTION-FOCUSED

- ▲ PARCHMENT WRAPPED SEA BASS** **725**
Herb-steamed sea bass with citrus
~460–500 kcal
- ▲ SALMON TIKKA WITH BAJRA ROTI** **849**
Charcoal grilled salmon with bajra roti
~500–540 kcal
- WOK TOSSED BURNT GARLIC CAULIFLOWER RICE WITH VEGETABLES** **589**
Low-calorie cauliflower rice tossed with vegetables
~380–420 kcal



DESSERTS

- **TUB TIM KROB (EGGLESS)** 445
~280 kcal
- **70% DARK CHOCOLATE TART WITH JÄGERMEISTER ICE CREAM** 427
~310 kcal  
- ▲ **DECONSTRUCTED TIRAMISU WITH KAHLUA ICE CREAM** 427
~340 kcal   
- **SIZZLER CROISSANT WITH TEQUILA ICE CREAM (EGGLESS)** 475
~360 kcal 
- ▲ **CROISSANT KOTHU PAROTTA WITH CHOCOLATE SALNA & ICE CREAM** 427
~380 kcal  
- ▲ **ALPHONSO MANGO** 427
~120-140 kcal
- ▲ **TENDER COCONUT MOUSSE WITH GERMAN CHOCOLATE** 427
~320-360 kcal  
- **SUGAR-FREE TWIST** 427
~180-220 kcal  
- ▲ **HAZELNUT TRES LECHES** 427
~380 kcal  
- ▲ **34-LAYER CHOCOLATE TRUFFLE CAKE** 427
~420 kcal   
- **INDIAN DESSERT SAMPLER** 427
~450 kcal  



DESSERTS

- ▲ **BISCOFF CHEESECAKE WITH PRALINE ICE CREAM**    **475**
~520 kcal
- **PECAN NUT CARAMEL SYMPHONY**   **425**
~480 kcal
- ▲ **BASQUE CHEESECAKE**    **425**
~450 kcal
- **STRAWBERRY RHUBARB**   **425**
~410 kcal
- **WHOLE RED DELICIOUS APPLE** **395**
~320 kcal
- **WHOLE ORANGE (MALTA)** **395**
~300 kcal
- **CHOCOLATE VEGAN LOG**  **425**
~380 kcal
- **DARK CHOCOLATE VEGAN DESIRE** **425**
~360 kcal
- **MILK CHOCOLATE MILLE-FEUILLE**   **425**
~340 kcal



Our brands

THE LIVING ROOM
ANNA NAGAR

**LUMA
LOUNGE**
by THE LIVING ROOM
NUNGAMBAKKAM

*your review
matters a lot!*



*you matter a
lot, do follow!*

