



ESTD 2004  
NEW DELHI, INDIA

Food Edition





**"Still, there are times  
I am bewildered by each  
mile I have traveled,  
each meal I have eaten,  
each person I have known,  
each room in which  
I have slept. As ordinary  
as it all appears, there are  
times when it is beyond  
my imagination."**

**INTERPRETER OF MALADIES BY JHUMPA LAHIRI.**

Inspired by  
travel magazines,  
food journals,  
and coffee-table books,  
**each meal at 360°**  
**is a story**  
that takes you on  
a playful journey  
through Asia, India,  
Europe, and beyond.



**BUFFET BREAKFAST:** 6:30 AM TO 10:30 AM (à la carte until 11 AM)

**LUNCH:** 12 PM TO 3 PM (buffet and à la carte)

**AFTERNOON TEA:** 3:30 PM TO 6:30 PM

**DINNER:** 7 PM TO 1 AM

Josper Grill, Tandoori, Thai, Indonesian & Japanese selections  
available from 12:30 PM TO 3 PM and 7 PM TO 11:30 PM

# Navigate 360°

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APPETISERS & SALADS

# SOMETHING to BEGIN WITH






### 360° Signature Salad




Avocado, broccoli, goji berries,  
bean sprouts, lettuce,  
sesame-maple tahini dressing  1425  
with pulled chicken  1575

### IL Tricolore




Father Michael's burrata,  
vine-ripened cherry tomatoes,  
home-grown basil, maldon salt  1425

### Caesar Salad



#### Three Ways

with eggless dressing  1425  
with smoked chicken  1575  
with anchovies,  
bacon and poached egg  1625

### Super Green Salad


Asparagus, avocado,  
edamame, cranberries,  
roast sesame dressing  1425  
with smoked salmon  1775  
with smoked chicken  1575

### Mezze Platter





Falafel, zucchini fritters,  
green pea dip, hummus,  
muhammara, toum,  
green olive salad   1425

### Napoli Style



#### Baked Prawns

Garlic, capers, olives, basil,  
chardonnay, roast garlic and  
onion focaccia  1775

### Yam Som O

Thai pomelo, cashew nuts,  
lemongrass, garlic,  
bird's eye chilli dressing   1425  
with prawns   1775

### Som Tam




Green papaya, tomatoes,  
peanuts, chilli-garlic  
dressing   1425



“ I do believe in the power  
of story. I believe that  
stories have an important  
role to play in the formation  
of human beings, that they  
can stimulate, amaze, and  
inspire their listeners. ”

HAYAO MIYAZAKI

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.  
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

 Vegetarian  Egg, meat or seafood  Nuts



INDIAN APPETISERS

# THE FLAVOUR OF FOLKLORE

**T**HE tangled lanes of Punjab,  
a kaleidoscope of colours.  
Women wearing phulkari  
made of blossoms and moonbeam  
clap and celebrate the harvest;  
the grooves of giddha.

Twinkling jutis, tinkling chudis.  
Ghee-slathered paranthas,  
devoured with glimpses of pickle jars  
soaking in the winter sun.

The sights and sounds of the walled city,  
a museum of tangible memories  
aglow with love from Balochistan.

Smoke from the charcoal tandoors  
wafts through the busy streets  
teasing tastebuds, stimulating senses.  
Tender buttermilk-soaked chicken  
char-grilled to perfection in a clay oven.

The infinite yellow fields  
of mustard, a visual delight.  
The gleaming waters  
of the holy sarovar,  
embrace the sacred shrine.  
A glimpse of majestic gold.

**T**HEN the spires  
and crescents of Lucknow,  
redolent with smoke  
and timelessness.

Lamb flavoured with secret spices,  
hand-pounded on a medieval  
stone silbatta.

An interwoven tapestry of flavours  
and fabrics. A million threads of  
chikankari on handlooms  
of fine chanderi.

**Kebabs from the havelis of Nawabs  
prepared with the careless precision  
of centuries.**





## Dahi Kebab

Hung curd, mango chutney,  
mint, ginger

1525

## Tandoori Malai Broccoli

Broccoli, cream, cheese,  
cashew nuts, cardamom

1525

## Edamame Seekh

Edamame, green peas,  
spinach, potatoes

1525

## Bharwan Paneer Tikka

Cottage cheese, basil, mint

1525

## Nimbu Aur Hari Mirch Mahi Tikka

River sole, lemon, green chillies,  
yoghurt, carom seeds

1825

## Tandoori Sarson Jhinga

Tiger prawns, yoghurt,  
kasundi mustard

1975

## Afghani Murgh Chaap

Boneless chicken leg,  
cream, yoghurt,  
coriander roots, ginger

1675

## Chicken Tikka

Boneless chicken, Kashmiri  
chillies, fenugreek, yoghurt

1675

## Seekh Kebab

Minced lamb skewers,  
mace, cardamom

1775

## Silbatte Ki Shammi

Hand-pounded lamb and lentils,  
pan-fried on an iron griddle

1775

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Vegetarian

Contains egg, meat or seafood

Contains nuts

## INDIAN SHARING PLATTERS

Served with dal makhni and crisp naan




“YOU LEARN A LOT ABOUT SOMEONE WHEN YOU SHARE A MEAL TOGETHER... MEALS MAKE SOCIETY, HOLD THE FABRIC TOGETHER IN LOTS OF WAYS THAT ARE CHARMING AND INTERESTING AND INTOXICATING TO ME. THE PERFECT MEAL, OR THE BEST MEALS, OCCUR IN A CONTEXT THAT FREQUENTLY HAS VERY LITTLE TO DO WITH THE FOOD ITSELF.”

ANTHONY BOURDAIN

Tandoori Chicken

Buttermilk marinated  
spring chicken, yoghurt,  
chillies

half / full  1875 / 2725



Kandhari Raan



Baby lamb leg, onions,  
cashew nuts, yoghurt

  3275

360° Kebab Platter

(10 pieces, chef's selection)

Selection of vegetable  
and cottage cheese kebabs   2225

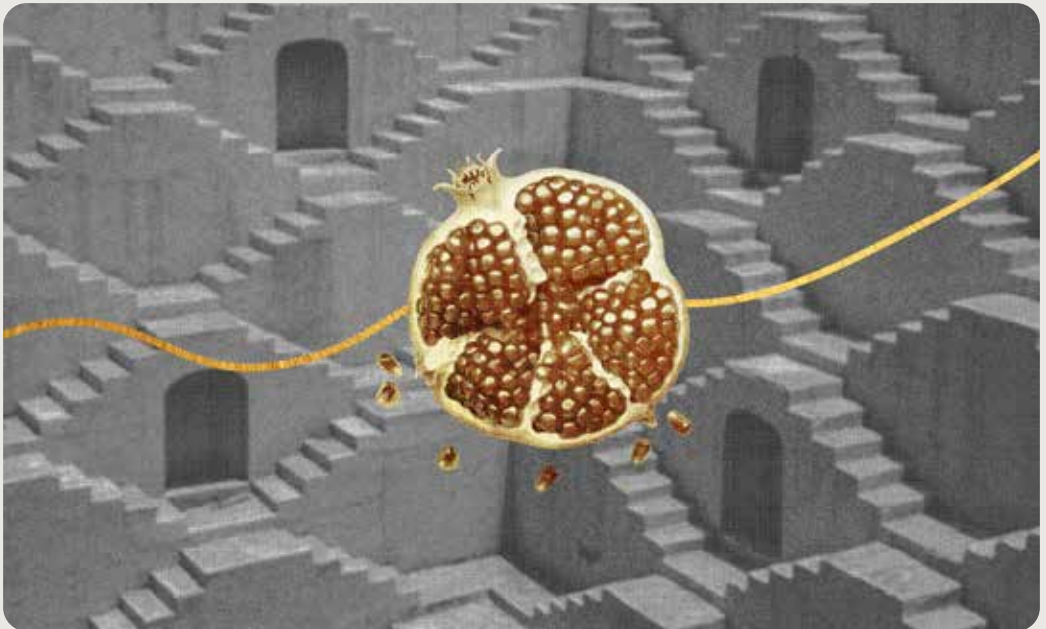
Selection of meat  
and seafood kebabs   2725

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 Vegetarian       Egg, meat or seafood       Nuts

## INDIAN CHAAT

# A land where myth is a method to understand the truth



*Camels adorned with colourful  
cotton baubles trail across the Thar.*

*Herded by men with bright turbans,  
magnificent moustaches,  
and polka dotted toothy grins.*

*Free range goats, fields of cumin,  
hamlets and holy lakes.  
The smoke of dhungaar,  
ignited with cow ghee.*

*Bohemian gypsies  
orchestrating string puppetry.  
In a land where myth is a method  
to understand the truth.*

*The folklore  
of Manganiyar musicians  
echoes through the sands of time.*

*The serpentine moves of the  
Kalbeliya dancers that catch snakes  
to trade venom.*





*The flute of memory, a grounding player.  
Carved temples, sandstone ruins.  
Festivals that celebrate cattle and kites.  
Toe rings that twinkle in the moonlight.*



*Wandering through the great  
Indian desert, I reach the enchanted fort,  
my path lined with terracotta lamps.  
Each wick rolled by sun-soaked hands.*

*A Rabari woman dressed in rani pink,  
her arms weighed down by traditional  
ivory bangles, gently offers me  
her favourite snack.*


*Crispy on the outside, tender from within.  
A lentil croquette infused with a  
miscellany of spice.  
Served on peetal patta, with a canvas  
of chutney and piping hot chai.*

*A match made in heaven.  
Devouring those kalmi vadas under  
the foggy night sky, the stars and  
the embers made me forget whether  
it was time for me to say hello  
or goodbye.*



## Rajasthani Kalmi Vada

Crisp lentil dumplings,  
yoghurt, date chutney, mint   975



## Mumbai Sev Puri

Wheat crackers, spiced  
potatoes, pomegranate,  
tamarind chutney  975


## Dahi Bhalla Papdi Chaat

Soaked lentil dumplings,  
wheat crackers, yoghurt,  
tamarind and mint chutney   975

## Indian Chaat Bento


(Serves 2)  
Golgappas, dahi bhalla,  
samosa chaat, sweet potatoes  
with rock salt and lime   1625


## Avocado Golgappas

Avocado, black gram sprouts,  
mint, tomato rasam  975



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 Nuts



A close-up, slightly blurred photograph of a bowl filled with a vibrant orange soup. A small garnish of green leafy herbs is visible in the upper right corner of the bowl. The background is dark and textured.

SOUPS

# taking stock

Every March, Lulu takes stock of the last winter vegetables standing in her garden. Unafraid of getting her hands dirty, she digs out her favourite roots. The holy mirepoix - onions, carrots, celery.

The anointed vegetables are submerged in a crockpot full of water along with last night's roast chicken. Roasted bones yield richer flavours. And aromatic herbs, of course. Parsley, sage, rosemary and thyme. Lulu never argues with Simon and Garfunkel.

She prefers to simmer the broth for an extended period – often eight to ten hours – to extract the most nutrients. Once done, the golden-brown liquid is strained, seasoned and refrigerated; but not before keeping aside a large portion, to be savoured on its own.

Under the night sky, swaddled in a cosy throw, cradling a ginormous mug of chicken soup, Lulu looks up.  
And smiles.

# SIMPLE VEGETABLE STOCK

## INGREDIENTS:

1 ONION, CHOPPED  
2 CARROTS, WASHED  
AND CHOPPED  
2 CELERY STALKS, WASHED  
AND CHOPPED  
1 LEEK, WASHED  
AND CHOPPED (OPTIONAL)  
3-4 GARLIC CLOVES, SMASHED  
1 BAY LEAF  
1 TEASPOON WHOLE BLACK  
PEPPERCORNS  
FRESH HERBS LIKE PARSLEY,  
THYME, AND ROSEMARY  
(OPTIONAL)  
8 CUPS (ABOUT 2 LITRES) WATER  
SALT, TO TASTE

## PREPARATION:

Wash and roughly chop the vegetables.

In a large pot, combine the chopped onion, carrots, celery, leek (if using), garlic, bay leaf, peppercorns, and any fresh herbs you have on hand. Pour in 8 cups (about 2 litres) of water, or enough to cover the vegetables. Place the pot on the stove over medium heat. Bring the mixture to a simmer.


Once simmering, reduce the heat and let the stock simmer for about 30 minutes to an hour. Strain the stock through a fine mesh strainer or cheesecloth into another pot or bowl to remove the solids.

Season the stock with salt to taste.

Allow the stock to cool before storing. You can refrigerate it for a few days or freeze it in smaller portions for later use.

## Minestrone


### Alla Milanese

Farm fresh vegetables,  
home-made pasta, pizza crisp  775

## Roast Tomato & Bell Pepper

Parmesan and  
paprika croutons  775


## Wild Mushroom & Miso


Thyme and truffle oil  775

## Pumpkin, Ginger & Coconut


Spiced pumpkin seeds   775

## Miso Shiru

with tofu, scallions, seaweed  875

with Alaskan crab, truffle oil  975



## Wonton Soup



with vegetable wontons  775

with chicken wontons  825

## Tom Kha

Lemongrass, kaffir lime leaves,  
galangal, coconut milk

with vegetables (phak)   775


with prawns (goong)   925

with chicken (kai)   825

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 Nuts


SANDWICHES, BURGERS & WRAPS


on earth as it is in *heaven*

give us this day  
our daily  
bread


## SANDWICHES


### Open Faced Sourdough

Smashed avocado, cherry tomatoes, goat cheese  1575


Norwegian smoked salmon, horseradish, capers, fennel  1775

### Grilled Panini


Josper charred vegetables, mushrooms, feta, red pepper hummus  1575

Pulled chicken, pickles, mustard mayo, cheddar  1675


### Bombay Toastie


Spiced potatoes, capsicum, Amul cheese, tomatoes, mint chutney, masala fries  1575

### Indian Club

Chicken tikka, mint mayo, masala omelette, masala fries  1675

### 360° Signature Club

Halloumi cheese, oyster mushrooms, caramelised onions  1575


Smoked turkey, pancetta, mortadella, fried egg  1775

## GOURMET BURGERS


### The P & P

Crumb-fried potatoes, paneer tikka, tomatoes, Amul cheese  1575


### Hulk Smash

Hass avocado, red onion jam, iceberg, sun-dried tomato pesto  1575

### Feel Good

Buttermilk fried chicken, gherkins, iceberg, tomatoes, cheddar  1725

### Lamb Down Under


Char-grilled New Zealand lamb patty, bacon, fried egg, cheddar, onion jam  1825

## ROLLS & WRAPS

### Cajun Spiced Mushroom Wrap

Guacamole, Sriracha aioli  1575

### Caribbean Spiced Chicken Wrap

Citrus salad, avocado yoghurt dip  1775

### Chicken & Avocado Wrap

Tomato salsa, black garlic dip  1775

### Kolkata Kathi Roll

Cottage cheese, onions, capsicum  1675

Chicken tikka, eggs, onions  1775

Lamb raan, onions, mint   1975

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# Making Miso *and* Memories

You travel through a snow-covered Japanese landscape dotted with Shinto shrines and arrive at a place where homes resemble monasteries, made of wood, stone and paper. Pine needles crusted with frost crunch underfoot.

The mornings are as blind as newborn cats. Cold stars leave snail trails as the wind grips the dew. Of course a communal bath in the onsen's natural springs cannot be skipped. You feel fresh, warm, pure.

You see monks enrobed in white, wearing Jikatabi boots and trekking up the hill. Are they foraging for wild ferns, or hunting for bear?

Soon, you arrive in Nagano prefecture. A homestay with the Miyasaka family. You can sense the quiet pride of an ancient miso-making tradition.

Walking into Sensei Yoshi's fermentation room feels like walking into a place of worship. Everything in this place exists in synergy and harmony. Everything has sentience. Anthropomorphism. Sensei takes you through the meticulous process of making miso.

The sun begins to set across Suwa Lake, with Mount Fuji presiding over the ceremonies. The evening air seems steeped with Sensei's words of wisdom; the power of attention and patience. It's time for dinner.

Mrs. Miyasaka enters the living room wearing her traditional silk kimono. A pale peach cocoon spun by the tender mouths of mulberry leaf dwellers. She places a deceptively simple rice bowl before you. Her signature donburi. Tempura prawns, quail eggs, hand-picked enoki, and shimeji mushrooms in umami-rich dashi. Generations of culinary tradition in every spoonful.

It's your last night in the mystical mountains of Japan. After dinner, you step out for a bracing walk in the starlight. And wave at the constellations.

Wait for me. *I'm coming home.*

JAPANESE APPETISERS





### Steamed Truffle Edamame

Sesame, sea salt, truffle oil

1425

### Charred Spicy Edamame

Chilli-garlic

1425

### Tempura with Tentsuyu

with vegetables

1525

with prawns

1675

with Japanese blue crab,  
wasabi mayo

1775

### Salmon Avocado Salad

Spicy mayo, ponzu dressing

1825

### Seafood Ceviche

Salmon, tuna, scallop, hamachi,  
yuzu aji amarillo dressing

1825

### 360° Carpaccio

Maguro akami or hamachi

Avocado tartar, crisp fried  
onions, jalapeño salsa,  
ponzu sauce

1825

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Nuts

## SUSHI



"I've forgotten who it was that said creation is memory.

My own experiences and the various things I have read remain in my memory and become the basis upon which I create something new. I couldn't do it out of nothing.

For this reason, since the time I was a young man, I have always kept a notebook handy when I read a book. I write down my reactions and what particularly moves me.

I have stacks and stacks of these college notebooks, and when I go off to write a script, these are what I read. Somewhere they always provide me with a point of breakthrough. Even for single lines of dialogue I have taken hints from these notebooks.

So what I want to say is, don't read books while lying down in bed."




AKIRA KUROSAWA

## SUSHI PLATTERS

Named after Akira Kurosawa's  
Seven Samurai


### Kambei

(14 pieces, chef's selection  
of vegetarian sushi)

Asparagus, crispy avocado,  
midori, inari nigiri  2575

### Kikuchiyo

(20 pieces, chef's selection)

Three types of sashimi,  
six types of nigiri,  
salmon maki  4175

### Katsushirō

(6 pieces)

Three types of sashimi  2175

### Heihachi

(8 pieces)

Four types of sashimi  2375

### Gorōbei

(10 pieces)

Five types of sashimi  2875

### Kyūzō

(5 pieces)

Five types of nigiri  2275

### Shichirōji

(9 pieces)


Nine types of nigiri  3275




## CHEF ASEP'S SIGNATURE SUSHI ROLLS

Named after Akira Kurosawa films


### The Most Beautiful

Vegetables, avocado,  
sesame mayo, chukka  
wakame, fried onions  1475


### Those Who Make Tomorrow

Pickled radish, asparagus,  
sweet mushrooms, cucumber,  
crisp quinoa, jalapeño salsa  1475


### No Regrets For Our Youth

Vegetables, cream cheese,  
fried onions, truffle miso,  
soybean wrap  1475


### One Wonderful Sunday

Avocado, cucumber, sriracha,  
tempura crunch  1475


### Rhapsody in August

Asparagus tempura, togarashi,  
spicy mayo, sesame seeds  1475


### Yojimbo

Tuna in and out,  
jalapeño, tempura flakes,  
kizami chillies, wasabi salsa  1925




### Sanjurō

Salmon, avocado, jalapeño,  
salmon roe, wasabi mayo  1925

### Rashomon

Seared salmon and tuna,  
Alaskan king crab, avocado,  
spicy mayo, eel sauce  1925

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SUSHI

# LABOUR OF LOVE

Somewhere in the mountains  
of northern Norikura, a young  
doe-eyed woman dons a traditional  
red gown and harvests soybeans  
alone in a field.




Working industriously yet  
serenely, she boils the bean pulp in  
a wood-fired wok, curdles it with  
salt, and presses it into a large  
block. Tofu.




## MORE OF CHEF ASEP'S SIGNATURE SUSHI ROLLS


### Ikiru

Prawn tempura, asparagus,  
spicy mayo, sesame seeds  1925

### Kagemusha

Prawn tempura, avocado, eel  1925

### Madadayo


Crisp soft shell crab, avocado,  
spring onions, tobiko  1925



### Temaki

(2 pieces)

Asparagus Tempura  1425

Prawn Tempura  1875

### Sashimi


(5 pieces)

Maguro Toro - Fatty Tuna  2175

Maguro Akami - Tuna Loin  2175

Shake - Scottish Salmon  1975

Hamachi - Yellow Tail  2075

Hotate - Hokkaido Scallops  1875

Ama Ebi - Sweet Shrimp  1775

### Nigiri


(2 pieces)


Maguro Toro - Fatty Tuna  1875

Maguro Akami - Tuna Loin  1775


Shake - Scottish Salmon  1525

Hamachi - Yellowtail  1475

Unagi - Freshwater Eel  1475

Hotate - Hokkaido Scallops  1475

Ama Ebi - Sweet Shrimp  1475

Ebi - Tiger Prawns  1475

Tako - Tender Octopus  1425


Tamago - Japanese Egg  1275



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## JAPANESE MAINS



SILHOUETTE OF MOUNTAIN DURING SUNSET | TOWER  
KAGOSHIMA, JAPAN. PUBLISHED ON JULY 16, 2021

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SHOT BY MAREK PIWNICKI

### 360° Signature Black Cod

Oven baked black cod,  
saikyo miso, hajikami shoga,  
yuzu miso dressing

▲ 4475

### Kare Udon

Vegetable katsu curry,  
chubby udon noodles

● 1975

Chicken katsu curry,  
chubby udon noodles

▲ 2375

### Teriyaki Chicken

Chicken, vegetables,  
home-made teriyaki,  
truffle miso butter

▲ 2375

### 360° Zen Chicken Rice

Poached chicken,  
sesame ginger rice,  
pickled cucumber, soya broth

▲ 2375

### Donburi

Umami-rich rice bowls

Katsu tofu, lotus stems,  
carrots, potatoes

● 1975

Prawn tempura,  
vegetables, seafood broth

▲ 2475

Chicken, egg, shimeji,  
dashi stock

▲ 2375

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● Vegetarian

▲ Egg, meat or seafood

🥜 Nuts

Soaking the Amalfi sun perched on a cliff top embellished with cypress trees and olive groves. The scent of citrus lingers on the balmy air. Bees coercively kiss the sweet pulp of overripe figs dangling from the trees. A sun-drenched island with azure skies. Where the waves and the mountains meet. Technicolored umbrellas punctuate the beach landscape. Contrasting with the glistening blue sea. Exhibiting shades of turquoise and emerald. Last day of an endless summer. Savouring a bittersweet lemon sorbet while inhaling the salty wind.

A languid afternoon in Capri.







## PIZZA

Choice of thin crust or Neapolitan base



**Regina Margherita**

Tomato sauce, fior di latte,  
parmesan, basil

1675

**Ortolana**

Mozzarella, grilled zucchini,  
bell peppers, cherry tomatoes

1675

**Alba Bianca**

Parmesan cream spread,  
porcini, mozzarella, truffle oil,  
crushed hazelnuts,  
caramelised onions

1675

**Venezia Vegano**

Roast pumpkin spread,  
vegan cheese, guacamole,  
zucchini

1675

**IL Dono Del Mare**

Mozzarella, golden fried squid,  
prawns, lemon zest, parsley

2025

**Pollo Fior D' Acosta**

Mozzarella, smoked chicken,  
caramelised onions, asparagus

1875

**Pizza Con Pollo  
Alla Tandoori**

Chicken tikka, mozzarella,  
onions

1875

**Pizza Alla Carbonara**

Parmesan cream spread,  
mozzarella, guanciale,  
pecorino romano, egg yolk,  
black pepper

1975

**Calabrese Capriccio**

Mozzarella, banana chillies,  
spianata calabrese

1975

**Pizza Fresca**

Mozzarella, burrata, rucola,  
basil, parma ham

1975

*Saucy  
Goosey  
Stringy*

On the buzzing streets of Napoli,  
red moon with mozzarella craters.  
Saucy, gooey and stringy.  
Embellished with sweet peppers  
and marinated olives.  
The pillowy crust, full of air bubbles,  
raised by fire in a brick-lined dome.  
Fueled by orange tree branches,  
charmingly charred with blistered edges.

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## PASTA & RISOTTO

Gluten-free pasta available on request



**Fare la scarpetta:  
sopping up the sauce**


The act of tearing a chunk of bread, pinching it between your thumb and index finger, and dragging it around an almost-empty plate which still has a few dollops of sauce.

In Italy, this reflects an appreciation for the dish and the chef, with the desire to savour every last bite. The idea is to leave a spotless plate.

A gesture of pure love.





### Tomato Orecchiette

Cherry tomato sauce,  
basil, bocconcini  1875


### Parmesan & Truffle Tortellini

Butter sauce,  
red pepper coulis  2025

### Lemon Butter Pappardelle

Spinach, ricotta, olives,  
sundried tomatoes, walnuts,  
preserved lemon   1875



### Truffle Risotto

Black truffles,  
parmigiano reggiano  1975

### Pomodoro & Burrata Risotto

Parmesan, arugula  1975



### Shrimp Linguine

Roast tomato pesto,  
candied walnuts   2125


### Lobster Risotto

Roma artichokes,  
parmesan, bisque  2375

### Grilled Chicken Conchiglie

Creamy pesto, pine nuts,  
sundried tomatoes, basil   1975




### Lamb Fettuccini

24-hour braised lamb ragout,  
tomatoes, basil  2075

### Spaghetti Carbonara

Guanciale, parmesan,  
cream, egg  2075

Please let us know if you have any allergies. A detailed list of allergens is available at the end of this menu.  
We do not levy a Service Charge. All prices are in Indian Rupees and exclusive of 18% Goods and Services Tax.

 Vegetarian  Egg, meat or seafood  Nuts

THE FLAVOUR OF FIRE

# The ability to create fire is probably the most important discovery in human history.

MICHAEL POLLEN

---

The Maillard Reaction, named after the French chemist who first described it over a hundred years ago, consists of several chemical changes that occur in amino acids contained in proteins and sugars in the presence of heat.

The use of fire to create that heat imparts even more complexity to the process.

And *more complexity* also means *more flavour*.




When we grill food, most of the energy comes from the infrared radiation and light of the glowing coal embers.



The flavour that we taste in such grilled food comes from the fats inside melting, dripping, and catching fire on the red hot coals below. This intricate dance of molecules gives us the fragrant aroma, golden brown colour and characteristic umami flavour that we associate with fire-grilled or roasted food.

---

## Grilled Cauliflower Steak

Harissa spice, labneh, warm chickpeas, kale salad  1775

## Potato Rösti

Wild mushroom fricassee, truffle oil, cheese sauce, arugula   1775


Fried egg, pancetta   1875

## Fish & Chips


Beer batter or crumb fried

Mushy peas, french fries, tartare sauce  2175

## Grilled Indian Ocean Sea Bass

Asparagus, fondant potatoes, orange butter emulsion  2475



## Truffle Roast Chicken

Zucchini and potato pancakes, morel mushrooms, truffle cream sauce  2275


## FROM THE JOSPER GRILL-OVEN

## Norwegian Salmon Steak


(recommended medium done)

Asparagus, lime and pinenuts, golden garlic mash, fennel, champagne butter sauce   3425

## Tiger Prawns


Seasonal vegetables, olive mash, chimichurri  3425

## Corn Fed Chicken Breast

Farm fresh greens with feta, baby potatoes, mushroom thyme jus  2275


## Australian Lamb Chops

(recommended medium done)

Seasonal vegetables, roma artichokes, truffle mash, green pepper jus  3675

## Australian Lamb Loin


(recommended medium done)

Herb crust, sautéed mushrooms, polenta, jus  3675


## SHARING PLATTERS

Served with golden garlic mash, seasonal vegetables and miso, herb or chilli-garlic butter




## Seafood Grill

Norwegian salmon, tiger prawns, Japanese scallops, sea bass  4375

## Mixed Grill

Corn fed chicken breast, Australian lamb chops, cumberland and sage pork sausage  4175

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 Vegetarian  Egg, meat or seafood  Nuts



14th May, Chiang Mai



# Love. Travel. Eat. Repeat.

I tend to have the memory of a goldfish, which is why I like to take pictures of the dinners I cook for us before we dive into them.

Later, as I flip through the photos on my phone, I experience those meals again as if they're songs in a playlist of our relationship:

The kimchi-and-mayo sandwiches I packed for our first date in the park, the kimchi juice dripping down your arms. The life-giving burrata salad I made for us one evening, with bittersweet grapefruit, pistachio and basil pesto, and oven-blistered cherry tomatoes, juicy with promise.

The giant green salad we shared for lunch in between work meetings, bejeweled with thinly sliced watermelon radishes. The tropical tiramisu we made one day after an entire afternoon in Rome searching for rambutans.

The fire-bright Thai shrimp stew that lit up our senses before a night of dancing through the street like children.



5<sup>th</sup> July, Bangkok



20<sup>th</sup> August, Bali

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🟢 Vegetarian

🟡 Egg, meat or seafood

🟠 Nuts



## THAI & INDONESIAN MAINS

# 8 3 0 1 S O I 3 8 R E V I S I T E D

Carnival of colours, smells and sounds:

Whiff of fish sauce in every nook.

Clattering clamour of sizzling woks.

Fiery tom yum hot pots infused  
with fresh lemongrass.

Crackling pork belly  
and wilted morning glory.

Calming aromas of kaffir leaves  
steeped in coconut milk.

The sizzling sound of a deep-fried red snapper.

Crispy eggs with oozing yolks on kra pao.

Plate after plate of piquant phad thai.

Roving eaters lining their  
stomachs for long nights out.

The queen of hot sauce: nam prik with everything.

A dash of palm sugar, a smattering of fried basil.

Luscious mangoes and sweet sticky rice.

Bird's eye chilli, tamarind, raw papaya and lime.

Som tam with crunchy peanuts all day.

**Vegetable Krapow**

Garlic, hot basil, chillies,  
kaffir lime leaves

1875

**Stir Fried River  
Spinach & Water  
Chestnut**

Thai red chillies,  
light soy sauce

1875

**Pla Nueng Manao**

Steamed fish, lemon,  
garlic and chilli broth

2475

**Chilli & Basil  
Fried Chicken**

Thai red curry paste,  
Kaffir lime

2175

**Chicken Krapow**

Minced chicken, garlic, basil,  
chillies, kaffir lime

2175

**Stir Fried Lamb  
with Beans & Spinach**

Mint, bird's eye chillies, basil

2275

**Thai Green  
or Red Curry**

with vegetables

1875

with prawns

2375

with chicken

2175

**Duck  
Massaman Curry**

2375

**Phad Thai**

with vegetables

1875

with prawns

2375

with chicken

2175

**Nasi Goreng**

Stir fried rice, prawns,  
chicken, fried egg, chicken  
satay, prawn crackers

2275

**Phad Kee Mao**

Thai drunken noodles,  
spicy basil and chilli sauce

with vegetables

1875

with prawns

2375

with chicken

2175



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Vegetarian

Egg, meat or seafood

Nuts





# Pickles & Paradise

*As the morning sun rises over the picturesque Morjim beach, the sound of the crashing waves and the squawking of seagulls fills the salty air. Looking for fresh fish to make Anju tai's recipe of spicy Goan fish curry, I make my way through the narrow alley leading to the fish market. The air becomes unmistakably pungent with each step. And the clamour of the fishermen louder, calling out to their prospective clients punctuated with random fish names.*

Two minutes into the market, I reach my favourite fish lady. Clad in a crisp cotton saree with tribal jewelry dangling from her earlobes, you can find Mira at the same spot each morning. Sitting cross-legged on the floor, she proudly showcases her catch of the day placed on ice-filled trays. Silver pomfrets, kingfish, red snappers, tiger prawns, mussels, clams - the variety is always staggering.



A banter-filled conversation begins as I negotiate the price of three kingfish fillets with Mira, who tries to convince me that she sells the freshest fish in the whole market, and I must pay the right price for it. Her charming belligerence negates all possibilities of a bargain, and instead, I am given a packet of dried shrimp along with a pickle recipe, as a sort of consolation prize.



## INDIAN MAINS

Served with dal, Indian breads or rice



## Amritsari Choley

### Aur Kulche

Spiced chickpeas, tandoori bread with a filling of onions and potatoes, chilli tamarind chutney

 1675

### Malai Kofta

Cottage cheese dumplings filled with pine nuts and prunes in a tomato and saffron gravy

  1675

### Gucchi Matar

Kashmiri morels and green peas in an onion cashew gravy

  1875

### Amchoori Bhindi

Tangy okra and onion stir-fry

 1675

### Gobhi Adraki

Stir fried cauliflower, ginger, turmeric

 1675

### Lahsooni Palak

Sautéed spinach, golden garlic

 1675

### Matar Paneer

Cottage cheese and green peas in an onion, tomato, cashew gravy

  1675

### Prawn Coconut Chilli

Prawns simmered in coconut milk, curry leaf, mustard and chillies

  2475

## Goan Fish Curry

Bay of Bengal bekti in a curry of coconut milk, chillies and Goan vinegar

  2375

### Chicken Chettinad

Chicken braised with onions, ginger, black pepper and curry leaves

  2125

### Murgh Tikka Makhni

Chicken tikka in a tomato, butter and fenugreek gravy

  2125

### Home Style Curries

Chicken

 2125

Lamb

 2275

### Amritsari Tawa Meat

Spring lamb braised with onions, tomatoes and Indian spices

  2275

### Palak Methi Keema

Minced lamb, fenugreek and spinach

 2175

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 Egg, meat or seafood

 Nuts

## From Roti to Kulcha:

# The Culinary Evolution of Pehalwan Atma Ram

---



In 1952, Pehalwan Atma Ram, a professional wrestler, took the concept of the Peshawari khameeri roti (a type of sourdough naan), and turned it around to create kulcha.

Since sourdough wasn't suitable for the warm climate of north India, he used a refined flour dough called maida and gave it a stuffing of boiled and seasoned potatoes to present it as a whole meal.

After flattening with a rolling pin, the prepared 'kulchas' are carefully applied on the interior clay walls of a hot tandoor, using wet hands to prevent burns.

Once the kulchas are ready - golden with crispy edges - they are removed from the tandoor, and generously coated with clarified butter. Flaky, crispy and soft, the Amritsari kulcha can surpass the consistency of a French pastry, displaying layers of textures. It is usually accompanied with a tamarind and onion relish, along with spiced chickpeas.



## ACCOMPANIMENTS

## 360° Signature

## Tadka Dal

Tempered with A2 ghee, onions, tomatoes, crisp lotus stem and kasuri methi

825

## Parsi Style Dhan Dar

Yellow lentils with fried garlic and desi ghee

825

## Dal Makhani

1125

## Selection of Raita

Boondi, burani, cucumber, onion tomato

525

## Tadka Dahi

Yoghurt tempered with dry red chillies, turmeric and curry leaves

725

## BIRYANI

Basmati rice with aromatic Indian spices served with baghare baingan and burani raita

## Vegetable Biryani

1675

## Awadhi Chicken

## Biryani

1925

## Awadhi Lamb Biryani

2025

## RICE

## Unpolished Brown Rice 425

## Jasmine Rice 425

## Steamed Basmati Rice 425

## Jeera Pulao 425

## INDIAN BREADS

(2 pieces)

## Naan 425

## Amritsari Kulcha 425

## Butter Naan 425

## Tawa Roti 425

## Tandoori Roti 425

## Lachha Parantha 425

## Mirchi Ka Parantha 425

## Khameeri Roti 425

## Malabar Parantha 425

## Bajra Roti

(gluten free)

Pearl millet, rock salt 425

## Missi Roti

(gluten free)

Chickpea flour, turmeric, Indian spices 425

## Emmer Wheat and Jackfruit Flour Chapati

Khapli wheat, green jackfruit flour 425

## Five Grain Roti

Oats, millet, maize, gram, soy flour 425

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Vegetarian

Egg, meat or seafood

Nuts

## DESSERTS



Sitting still,  
tasting light.



## Chocolate Maze

Chocolate fudge, single-origin chocolate mousse, mandarin diplomat, raspberry sorbet

925

## Tropical Sunset

Coconut and passion fruit bar, raspberry coulis, passion mandarin sorbet

925

## Crème Caramel

925

## Hazelnut Bar

Salted feuilltine crisp, milk chocolate whipped ganache, raspberry sorbet

925

## Baileys Pour Over

Rum soaked savoiardi, coffee mascarpone mousse, cocoa streusel, Irish cream sauce

925

## A Cake of Cheese

Baked cheesecake, chocolate pressed sable, blueberry coulis, passion mandarin sorbet

925

## Blow Hot - Blow Cold

Burnt butter brownie, vanilla ice cream, cocoa streusel

925

## Toffee Rasmalai

Poached milk dumplings in caramel sauce

825

## Good Old Gulab Jamuns

Deep fried cottage cheese dumplings in sugar syrup

825

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Vegetarian

Egg, meat or seafood

Nuts

DESSERTS

This is *just to say*

*I have eaten  
the plums  
that were in  
the icebox*



Forgive me  
*they were delicious  
so sweet  
and so cold*

and which  
you were probably  
*saving*  
for breakfast





WILLIAM  
CARLOS  
WILLIAMS



## PARSI DAIRY KULFI

Mango   875Malai   875Sitaphal   875

## GELATOS



French Vanilla  875Belgian Chocolate,  
Cinnamon &  
Cocoa Nibs  875Kumquat Mango  
Mascarpone  875Pecan Rum Caramel   875Chocolate & Mint  875

## SORBETS








Passion & Mandarin  875Raspberry  875Lemon  875

## SUGAR FREE




## Rasmalai

Poached milk dumplings  
in sweet saffron milk   850Chukandar Aur  
Anjeer Ka HalwaBeetroot and fig pudding   850

## Raspberry Caprese

Bavarian chocolate, raspberry  
insert, cocoa almond sponge,  
peanut praline ice cream   925Peanut Butter  
& Praline Gelato   850Salted Espresso  
Gelato  725Milk Chocolate  
& Hazelnut Gelato   850














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 Vegetarian  Egg, meat or seafood  Nuts

# INDEX

## ALLERGENS & NUTRITIONAL INFORMATION

For your reference, we have used the following icons to identify specific ingredients in our menu. Should you be allergic to any ingredient, please bring it to the attention of the server. All food is cooked in refined sunflower oil, olive oil or butter.

-  Gluten
-  Pork
-  Shellfish
-  Nuts
-  Alcohol
-  Milk & milk products
-  Egg
-  Fish & fish products
-  Sulphite
-  Soyabeans & their products
-  Vegetarian
-  Vegan
-  Egg, meat or seafood

### APPETISERS & SALADS

PAGE 01

360° Signature Salad

406 kcal • 210 gms



with pulled chicken

510 kcal • 230 gms



IL Tricolore

510 kcal • 200 gms



Caesar Salad

with eggless dressing

440 kcal • 198 gms



with smoked chicken

578 kcal • 220 gms



with anchovies, bacon

and poached egg

554 kcal • 220 gms



Super Green Salad

270 kcal • 250 gms



with smoked salmon

398 kcal • 270 gms



with smoked chicken

420 kcal • 270 gms



Mezze Platter

340 kcal • 240 gms



Napoli Style Baked Prawns

310 kcal • 220 gms



Yam Som O

140 kcal • 230 gms



with prawns

155 kcal • 260 gms



Som Tam

141 kcal • 180 gms



### INDIAN APPETISERS

PAGE 03

Dahi Kebab

324 kcal • 240 gms



Tandoori Malai Broccoli

330 kcal • 220 gms



Edamame Seekh

310 kcal • 170 gms



Bharwan Paneer Tikka  
380 kcal • 220 gms



Nimbu Aur Hari Mirch Mahi Tikka  
398 kcal • 267 gms



Tandoori Sarson Jhinga  
240 kcal • 210 gms



Afghani Murgh Chaap  
485 kcal • 200 gms



Chicken Tikka  
345 kcal • 180 gms



Seekh Kebab  
380 kcal • 220 gms



Silbatte Ki Shammi  
661 kcal • 240 gms



### INDIAN SHARING PLATTERS

PAGE 05

Tandoori Chicken  
half | 265 kcal • 400 gms  
full | 530 kcal • 800 gms



Kandhari Raan  
1205 kcal • 608 gms



360° Kebab Platter  
Selection of vegetable  
and cottage cheese kebabs  
509 kcal • 370 gms



Selection of meat  
and seafood kebabs  
923 kcal • 430 gms



### INDIAN CHAAT

PAGE 07

Rajasthani Kalmi Vada  
511 kcal • 249 gms



Mumbai Sev Puri  
410 kcal • 240 gms



Dahi Bhalla Papdi Chaat  
615 kcal • 360 gms



Indian Chaat Bento  
1008 kcal • 440 gms



Avocado Golgappas  
310 kcal • 240 gms



### SOUPS

PAGE 09

Minestrone Alla Milanese  
200 kcal • 240 gms



Roast Tomato & Bell Pepper  
155 kcal • 250 gms



Wild Mushroom & Miso  
350 kcal • 250 gms



Pumpkin, Ginger  
& Coconut  
365 kcal • 250 gms



Miso Shiru  
with tofu, scallions, seaweed  
165 kcal • 250 gms



with Alaskan crab, truffle oil  
175 kcal • 255 gms



Wonton Soup  
with vegetable wontons  
233 kcal • 220 gms



with chicken wontons  
362 kcal • 240 gms



Tom Kha  
with vegetables (phak)  
340 kcal • 250 gms



with prawns (goong)  
370 kcal • 250 gms



with chicken (kai)  
490 kcal • 250 gms



SANDWICHES

PAGE 11

Open Faced Sourdough  
998 kcal • 265 gms



Norwegian smoked salmon,  
horseradish, capers, fennel  
1021 kcal • 242 gms



Grilled Panini  
541 kcal • 280 gms



Pulled chicken, pickles,  
mustard mayo, cheddar  
730 kcal • 290 gms



Bombay Toastie  
510 kcal • 225 gms



Indian Club  
725 kcal • 330 gms



360° Signature Club  
650 kcal • 280 gms



Smoked turkey, pancetta,  
mortadella, fried egg  
825 kcal • 300 gms



GOURMET BURGERS

PAGE 11

The P & P  
921 kcal • 322 gms



Hulk Smash  
850 kcal • 315 gms



Feel Good  
1075 kcal • 330 gms



Lamb Down Under  
1156 kcal • 352 gms



ROLLS & WRAPS

PAGE 11

Cajun Spiced Mushroom Wrap  
879 kcal • 350 gms



Caribbean Spiced Chicken Wrap  
566 kcal • 320 gms



Chicken & Avocado Wrap  
771 kcal • 320 gms



Kolkata Kathi Roll  
710 kcal • 350 gms  
Cottage cheese, onions, capsicum



Chicken tikka, eggs, onions  
760 kcal • 350 gms



Lamb raan, onions, mint  
1020 kcal • 350 gms



JAPANESE APPETISERS

PAGE 15

Steamed Truffle Edamame  
175 kcal • 200 gms



Charred Spicy Edamame  
190 kcal • 210 gms



Tempura with Tentsuyu  
with vegetables  
650 kcal • 115 gms



with prawns  
1215 kcal • 85 gms



with Japanese blue crab, wasabi mayo  
1200 kcal • 100 gms



Salmon Avocado Salad  
412 kcal • 359 gms



Seafood Ceviche  
360 kcal • 90 gms





360° Carpaccio  
370 kcal • 90 gms








SUSHI PLATTERS


PAGE 17





Kambei  
385 kcal • 271 gms  
 

Kikuchiyo  
493 kcal • 357 gms  
  

Katsushirō  
159 kcal • 130 gms  
  

Heihachi  
212 kcal • 175 gms  
  






Gorōbei  
265 kcal • 210 gms  
  

Kyūzō  
245 kcal • 150 gms  
   

Shichirōji  
442 kcal • 270 gms  
  





CHEF ASEP'S  
SIGNATURE SUSHI ROLLS





PAGE 17-19

The Most Beautiful  
340 kcal • 190 gms  
    

Those Who Make Tomorrow  
400 kcal • 170 gms  
    

No Regrets For Our Youth  
385 kcal • 170 gms  
    





One Wonderful Sunday  
385 kcal • 170 gms  
   

Rhapsody in August  
255 kcal • 150 gms  
   



Yojimbo  
325 kcal • 190 gms  
    

Sanjurō  
340 kcal • 170 gms  
     

Rashomon  
220 kcal • 170 gms  
    

Ikiru  
356 kcal • 228 gms  
     

Kagemusha  
420 kcal • 190 gms  
      

Madadayo  
433 kcal • 196 gms  
     

TEMAKI



PAGE 19



Asparagus Tempura  
167 kcal • 160 gms  
   



Prawn Tempura  
110 kcal • 110 gms  
     



SASHIMI



PAGE 19



Maguro Toro - Fatty Tuna  
110 kcal • 150 gms  
 

Maguro Akami - Tuna Loin  
72 kcal • 100 gms  
 

Shake - Scottish Salmon  
185 kcal • 150 gms  
 




Hamachi - Yellow Tail  
105 kcal • 150 gms  
 




Hotate - Hokkaido Scallops  
130 kcal • 150 gms  
 




Ama Ebi - Sweet Shrimp  
120 kcal • 25 gms  
 




NIGIRI

PAGE 19




Maguro Toro - Fatty Tuna  
130 kcal • 60 gms  
  




Maguro Akami - Tuna Loin  
100 kcal • 60 gms  
  

Shake - Scottish Salmon  
155 kcal • 60 gms  
  




Hamachi - Yellowtail  
100 kcal • 60 gms  
  




Unagi - Freshwater Eel  
115 kcal • 60 gms  
    

Hotate - Hokkaido Scallops  
120 kcal • 50 gms  
  

Ama Ebi - Sweet Shrimp  
102 kcal • 40 gms  
  

Ebi - Tiger Prawns  
100 kcal • 60 gms  
  








Tako - Tender Octopus  
100 kcal • 86 gms  
  

Tamago - Japanese Egg  
286 kcal • 92 gms  
  

JAPANESE MAINS




PAGE 21







360° Signature Black Cod  
445 kcal • 240 gms  
     





Kare Udon  
Vegetable katsu curry  
1070 kcal • 810 gms  
      
Chicken katsu curry  
1120 kcal • 810 gms  
     

Teriyaki Chicken  
975 kcal • 370 gms  
   

360° Zen Chicken Rice  
649 kcal • 425 gms  
   

Donburi  
Katsu tofu, lotus stems, carrots,  
potatoes  
433 kcal • 196 gms  
  




Prawn tempura, vegetables,  
seafood broth  
450 kcal • 196 gms  
     



Chicken, egg, shimeji, dashi stock  
550 kcal • 196 gms  
   

PIZZA

PAGE 25

Regina Margherita  
867 kcal • 380 gms  
  



Ortolana  
832 kcal • 490 gms  
  



Alba Bianca  
980 kcal • 490 gms  
   

Venezia Vegano  
910 kcal • 490 gms  
  

IL Dono Del Mare  
1288 kcal • 490 gms  
    

Pollo Fior D' Acosta  
1156 kcal • 550 gms  
  

Pizza Con Pollo Alla Tandoori  
1150 kcal • 500 gms  
  

Pizza Alla Carbonara  
1350 kcal • 490 gms  
     

Calabrese Capriccio

1319 kcal • 490 gms



Pizza Fresca

1150 kcal • 420 gms



## PASTA & RISOTTO

PAGE 27

Tomato Orecchiette

783 kcal • 280 gms



Parmesan & Truffle Tortellini

877 kcal • 250 gms



Lemon Butter Pappardelle

690 kcal • 280 gms



Truffle Risotto

535 kcal • 350 gms



Pomodoro & Burrata Risotto

1010 kcal • 350 gms



Shrimp Linguine

600 kcal • 280 gms



Lobster Risotto

901 kcal • 350 gms



Grilled Chicken Conchiglie

685 kcal • 280 gms



Lamb Fettuccini

945 kcal • 320 gms



Spaghetti Carbonara

1165 kcal • 310 gms



## WESTERN MAINS

PAGE 29

Grilled Cauliflower Steak

720 kcal • 350 gms



Potato Rösti

680 kcal • 280 gms



Fried egg, pancetta

720 kcal • 310 gms



Fish & Chips

890 kcal • 480 gms



Grilled Indian Ocean Sea Bass

860 kcal • 370 gms



Truffle Roast Chicken

761 kcal • 324 gms



## FROM THE JOSPER

### GRILL-OVEN

PAGE 29

Norwegian Salmon Steak

775 kcal • 280 gms



Tiger Prawns

780 kcal • 280 gms



Corn Fed Chicken Breast

730 kcal • 300 gms



Australian Lamb Chops

912 kcal • 300 gms



Australian Lamb Loin

989 kcal • 280 gms



## SHARING PLATTERS

PAGE 29

Seafood Grill

1440 kcal • 450 gms



Mixed Grill




1980 kcal • 450 gms







Vegetable Krapow  
310 kcal • 288 gms  
    












Stir Fried River Spinach  
& Water Chestnut  
258 kcal • 288 gms  
   

Pla Nueng Manao  
615 kcal • 480 gms  
  

Chilli & Basil Fried Chicken  
780 kcal • 350 gms  
   

Chicken Krapow  
680 kcal • 350 gms  
   

Stir Fried Lamb with Beans & Spinach  
880 kcal • 350 gms  
   

Thai Green or Red Curry  
with vegetables  
890 kcal • 430 gms  
     
with prawns  
980 kcal • 430 gms  
     
with chicken  
1150 kcal • 430 gms  
  




Duck Massaman Curry  
1200 kcal • 450 gms  
  

Phad Thai  
with vegetables  
980 kcal • 430 gms  
      
with prawns  
1010 kcal • 430 gms  
      
with chicken  
1140 kcal • 430 gms  
    

Nasi Goreng  
985 kcal • 550 gms  
    




Phad Kee Mao  
with vegetables  
535 kcal • 210 gms  
      
with prawns  
533 kcal • 295 gms  
      
with chicken  
789 kcal • 268 gms  
    



INDIAN MAINS



Amritsari Choley Aur Kulche  
875 kcal • 400 gms  
  




Malai Kofta  
605 kcal • 320 gms  
   





Gucchi Matar  
426 kcal • 325 gms  
  

Amchoori Bhindi  
280 kcal • 290 gms  
  




Gobhi Adraki  
310 kcal • 320 gms  
 

Lahsooni Palak  
320 kcal • 320 gms  
 

Matar Paneer  
517 kcal • 330 gms  
  





Prawn Coconut Chilli  
750 kcal • 300 gms  
   


Goan Fish Curry  
780 kcal • 340 gms  
   

Chicken Chettinad  
885 kcal • 340 gms  
  

Murgh Tikka Makhni  
748 kcal • 350 gms  
  






Home Style Curries  
Chicken  
885 kcal • 420 gms  
   
Lamb  
920 kcal • 387 gms  
 


Amritsari Tawa Meat  
910 kcal • 350 gms  
  


Palak Methi Keema  
825 kcal • 350 gms  
  



DAL, RICE & BREADS PAGE 39


ACCOMPANIMENTS

360° Signature Tadka Dal  
480 kcal • 320 gms  
  




Parsi Style Dhan Dar  
560 kcal • 320 gms  
 




Dal Makhani  
750 kcal • 320 gms  
 




Selection of Raita  
105 kcal • 160 gms  
 

Tadka Dahi  
483 kcal • 280 gms  
 



BIRYANI PAGE 39



Vegetable Biryani  
650 kcal • 450 gms  
  



Awadhi Chicken Biryani  
710 kcal • 470 gms  
  



Awadhi Lamb Biryani  
750 kcal • 470 gms  
  

RICE PAGE 39




Unpolished Brown Rice  
278 kcal • 335 gms  
 

Jasmine Rice  
258 kcal • 335 gms  
 




Steamed Basmati Rice  
328 kcal • 335 gms  
 

Jeera Pulao  
378 kcal • 335 gms  
 




INDIAN BREADS PAGE 39




Naan  
321 kcal • 140 gms  
  

Amritsari Kulcha  
344 kcal • 200 gms  
  



Butter Naan  
344 kcal • 140 gms  
  



Tawa Roti  
195 kcal • 80 gms  
  



Tandoori Roti  
270 kcal • 120 gms  
  



Lachha Parantha  
455 kcal • 180 gms  
  



Mirchi Ka Parantha  
460 kcal • 200 gms  
  



Khameeri Roti  
342 kcal • 180 gms  
 

Malabar Parantha  
400 kcal • 170 gms  
 

Bajra Roti  
136 kcal • 80 gms  
 

Missi Roti  
344 kcal • 140 gms  
 

Emmer Wheat and Jackfruit Flour  
Chapati  
298 kcal • 80 gms  
 

Five Grain Roti  
275 kcal • 145 gms  
 

DESSERTS

PAGE 41

Chocolate Maze

601 kcal • 135 gms



Tropical Sunset

423 kcal • 130 gms



Crème Caramel

195 kcal • 115 gms



Hazelnut Bar

420 kcal • 120 gms



Baileys Pour Over

490 kcal • 150 gms



A Cake of Cheese

465 kcal • 125 gms



Blow Hot - Blow Cold

455 kcal • 150 gms



Toffee Rasmalai

355 kcal • 150 gms



Good Old Gulab Jamuns

406 kcal • 180 gms



PARSI DAIRY KULFI

PAGE 43

Mango

212 kcal • 100 gms



Malai

206 kcal • 100 gms



Sitaphal

203 kcal • 100 gms



GELATOS

PAGE 43

French Vanilla

156 kcal • 110 gms



Belgian Chocolate, Cinnamon  
& Cocoa Nibs

184 kcal • 110 gms



Kumquat Mango Mascarpone

240 kcal • 110 gms



Pecan Rum Caramel

250 kcal • 110 gms



Chocolate & Mint

180 kcal • 100 gms



SORBETS

PAGE 43

Passion & Mandarin

130 kcal • 110 gms



Raspberry

170 kcal • 110 gms



Lemon

180 kcal • 110 gms



SUGAR FREE

PAGE 43

Rasmalai

221 kcal • 150 gms



Chukandar Aur Anjeer Ka Halwa

237 kcal • 150 gms



Raspberry Caprese

220 kcal • 150 gms



Peanut Butter & Praline Gelato

190 kcal • 110 gms



Salted Espresso Gelato

202 kcal • 110 gms

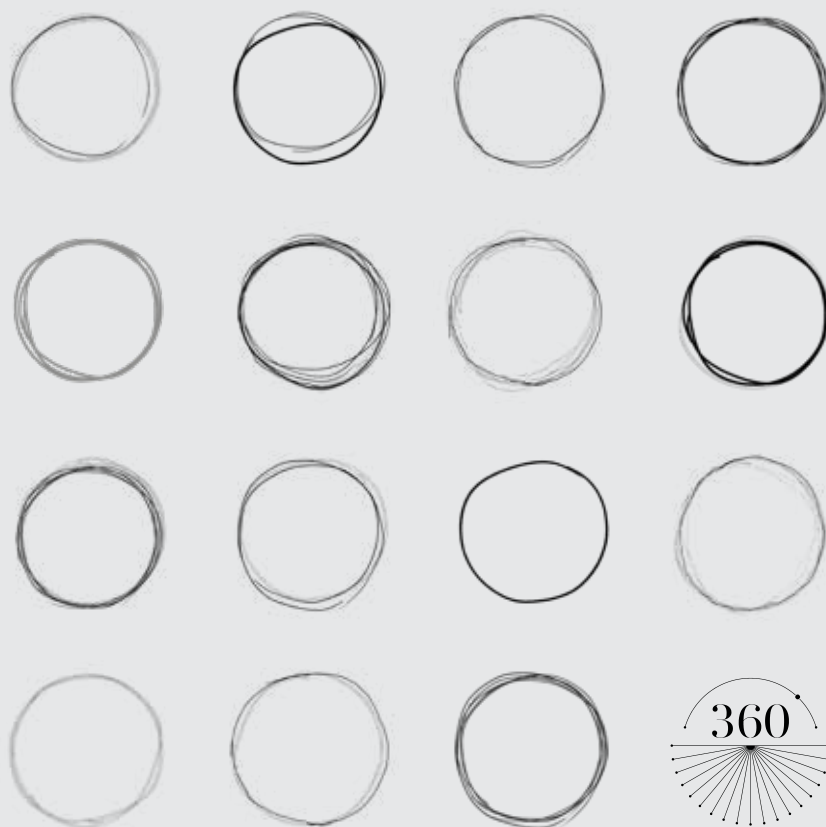


Milk Chocolate & Hazelnut Gelato

285 kcal • 110 gms



Don't be afraid of being different...



...be afraid of being the same.

**The journey is the reward.**