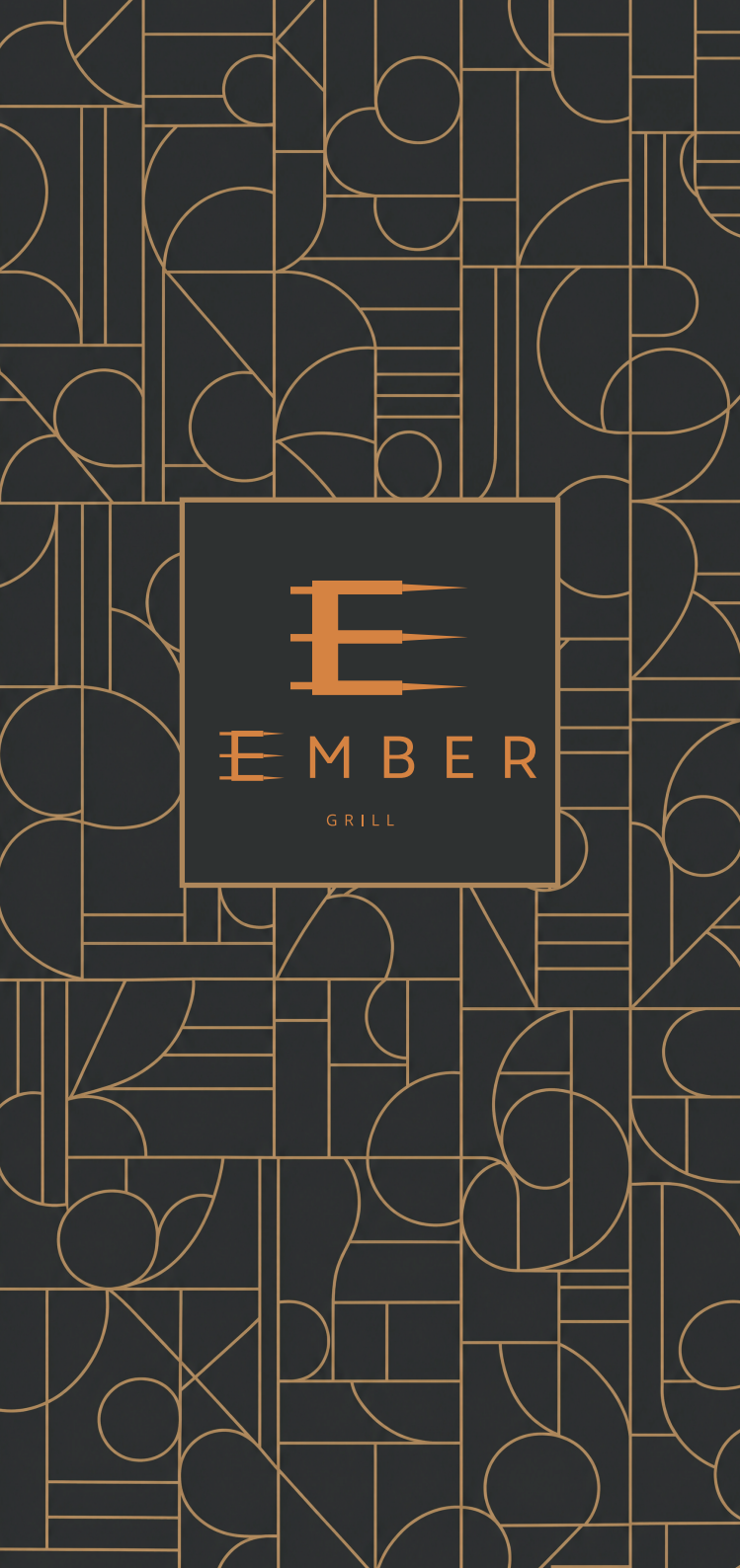

EMBER
GRILL

SOUP

Pumpkin & Walnut Soup ₹495

Roasted pumpkin blended into a silky velouté with toasted walnuts, finished with brown butter, fresh herbs and a drizzle of herb oil.

320 g | ~340–410 kcal

Classic French Onion ₹525

Slow-caramelized onions simmered in a rich slow-cooked broth, topped with toasted sourdough, gratinated gruyère cheese and finished with fresh thyme.

320 g | ~420–480 kcal

SALAD

Fire Roasted Butternut Squash & Whipped Feta Salad ₹725

Fire-roasted butternut squash served with whipped feta, candied walnuts, pomegranate, baby spinach, smoked honey & balsamic dressing and crispy quinoa.

250 g | ~430–510 kcal

Grilled Pear & Burrata Salad ₹825

Wood-fired pear, creamy burrata, toasted pumpkin seeds, burnt citrus vinaigrette, baby herbs and toasted sourdough shards.

280 g | ~520–610 kcal

Smoked Salmon Salad ₹995

Smoked salmon, roasted beetroot, iceberg lettuce, dill leaves, orange segments, walnuts, baby greens, caper, olives, burnt lemon dressing and toasted focaccia.

250 g | ~480–560 kcal

PIZZA - THIN CRUST 12″

VEGETARIAN

Margherita Classic ₹775

Tomato pelati, mozzarella, basil, pink himalayan salt, extra virgin olive oil and basil pesto.

420 g | ~780–880 kcal

Wild Mushroom Pizza ₹895

Shiitake, oyster, pecorino mushroom powder and button mushroom ragù, topped with pulled oyster and shiitake mushrooms, smoked scamorza, mozzarella and crispy leeks.

450 g | ~890–990 kcal

NON-VEGETARIAN · VEGETARIAN · VEGAN · PEANUT · SESAME · GLUTEN · EGGS · FISH · CRUSTACEANS · SOYA · MILK · TREE NUTS

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FOR YOUR SAFETY AND COMFORT, PLEASE LET OUR ASSOCIATE KNOW OF ANY FOOD ALLERGIES.
AN AVERAGE ACTIVE ADULT REQUIRES 2,000 KCAL ENERGY PER DAY,
HOWEVER, CALORIE NEEDS MAY VARY.

NON-VEGETARIAN

Texas BBQ Chicken — ₹995
Wood-fired thin-crust pizza topped with smoked chicken, bourbon bbq sauce, roasted peppers, caramelized onions, cheddar, mozzarella and crispy onions.
480 g | ~980–1,080 kcal

Mixed Meat Pizza — ₹1095
Tomato sauce, mozzarella, pork ham, chicken salami, chicken sausage, parmesan, oregano and fresh basil.
500 g | ~1,080–1,180 kcal

Classic Pepperoni Pizza — ₹1095
Tomato sauce, mozzarella, pork pepperoni, parmesan, oregano and fresh basil.
480 g | ~1,020–1,120 kcal

SMALL PLATES

Charred Bitter Gourd — ₹725
Brined in milk and jaggery, stuffed with herbed cheese and breadcrumbs, accompanied by smoked garlic yoghurt and pickled shallots.
180 g | ~340–420 kcal

Togarashi Portobello Mushroom — ₹825
Flame-charred portobello mushroom marinated in japanese togarashi, topped with ragù and cheese, paired with smoked sweet potato cubes, creamy miso yoghurt, pickled cucumber and crispy shallots.
200 g | ~310–390 kcal

Grilled Burrata — ₹895
Warm burrata, based on top of sourdough crisps with grilled peaches, pecan nuts, peri peri pumpkin seeds, burnt citrus dressing, basil oil.
240 g | ~560–650 kcal

NON-VEGETARIAN

Chicken Thigh Yakitori — ₹795
Charcoal-grilled chicken thigh lacquered with house-made tare, accompanied by tare-infused sauerkraut, napa cabbage kimchi and toasted sesame.
220 g | ~430–510 kcal

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Grilled Quail Leg ₹950

Flame-roasted quail leg served on buttery puff pastry with a rich wild mushroom ragù, sautéed spinach, quail pulled meat and thyme-infused jus.

220 g | ~540–620 kcal

Baby Pork Ribs ₹1095

Ancho chilli-glazed baby pork ribs served with roasted sweet potato purée, burnt leeks, pickled red onions and crispy garlic.

300 g | ~720–840 kcal

Peri Peri Langoustine ₹1495

Butterflied langoustines marinated in peri peri, flame-grilled and basted with ginger, capers, green peppercorn and garlic confit butter and roasted peppers and charred lemon.

240 g | ~520–620 kcal

Charcoal-Grilled Pork Sausage ₹1795

Charcoal-grilled pork sausage glazed with caramelized onion jus, served with smoked apple purée, charred peppers, pickled shallots and wholegrain mustard.

300 g | ~680 kcal

LARGE PLATES

VEGETARIAN

Creamy Polenta *Gourmet* ₹975

Creamy parmesan polenta with wild mushroom ragù, topped with cherry tomato, olives and parmesan cheese, garlic crostini topped with wilted spinach and feta, finished with truffle oil.

420 g | ~720–840 kcal

Stuffed Sweet Potato ₹995

Stuffed with herb-sweet potato and roasted pumpkin mash, topped with cheddar and parmesan, cherry tomato compote, served on wilted spinach with roasted garlic cream.

420 g | ~620–740 kcal

Tagliolini al Pesto di Pistacchio ₹995

Fresh tagliolini tossed in a vibrant pesto, finished with aged parmesan, served with cherry tomato compote, topped with burrata cheese and sourdough crostini.

380 g | ~820–940 kcal

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Risotto ai Funghi — ₹995

Creamy arborio rice slowly cooked with wild mushrooms, finished with aged parmesan, herb butter and fresh thyme.

400 g | ~760–890 kcal

Grilled Cottage Cheese Steak — ₹1095

Charcoal-grilled cottage cheese steak stuffed with spinach and smoked cheese, served with chimichurri, ratatouille, grilled asparagus and bell pepper rice.

420 g | ~760–890 kcal

NON-VEGETARIAN

Smoked Half Chicken — ₹1395

Brined half chicken, charcoal-roasted and butter-basted, served cajun stuffing, raw banana chips, sautéed seasonal vegetables, burnt lemon, fries and green peppercorn sauce.

520 g | ~900–1,020 kcal

Harissa Chicken Supreme — ₹1395

Grilled chicken supreme marinated with harissa and herbs, served with saffron couscous, tempura capers, charred asparagus, roasted bell peppers, parmesan fries and roasted garlic velouté.

520 g | ~900–1,020 kcal

Cajun Bourbon Whole Chicken Leg — ₹1395

Whole chicken leg glazed with cajun spices and bourbon marinade, roasted and served with duchesse potato, sautéed seasonal vegetables and bourbon jus.

500 g | ~980–1,120 kcal

Grilled Whole Pomfret — ₹1995

Whole pomfret marinated in garlic butter, served with lemon herb velouté, charred zucchini, sautéed asparagus, greek salad, fries, grilled lemon and capers.

500 g | ~920–1,060 kcal

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Fresh Catch Of The Day ₹1995

Daily fresh catch, charcoal-grilled and served with a choice of goan recheado or south american chimichurri marinade, accompanied by charred seasonal vegetables, fries and house-made sauce.

350 g | ~620 kcal

Lamb Chop ₹2050

Grilled lamb chop, served with saffron couscous, roasted vegetables, grilled lemon, roasted baby potato, tempura onion ring and rich lamb jus.

500 g | ~1,020–1,180 kcal

Smoked Pork Rack ₹2050

Pork rack glazed with coffee bbq sauce. Served with sautéed red cabbage, burnt apple purée, hand cut fries and gherkins.

550 g | ~1,180–1,350 kcal

Lamb Rack ₹2250

Grilled lamb rack crusted with herb crumb, served with red wine jus, parmesan polenta, grilled broccolini, olives and ratatouille.

500 g | ~1,080–1,240 kcal

Butter Garlic Jumbo Prawns ₹2295

Butter garlic-marinated jumbo prawns, grilled and served with spaghetti aglio e olio, white wine beurre blanc, sautéed vegetables, asparagus and grilled lemon.

500 g | ~1,020–1,180 kcal

Ají Amarillo Lobster ₹3695

Whole lobster marinated with peruvian aji amarillo, charcoal-grilled and served with creamy saffron risotto, grilled asparagus, burnt lemon, fries and sautéed broccoli.

650 g | ~1,180–1,350 kcal

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DESSERT

Charred Pineapple Asado With Vanilla Mascarpone ₹595

Fire-charred pineapple glazed with aged dark rum, served with silky vanilla bean mascarpone cream, toasted coconut crumble and fresh mint.

125 g | ~380–450 kcal

Smoked Coconut Panna Cotta ₹595

Silky coconut panna cotta infused with gentle wood smoke, finished with jaggery caramel, toasted coconut flakes and tropical fruit salsa.

125 g | ~320–400 kcal

Warm Citrus Olive Oil Cake ₹625

Moist citrus-infused olive oil cake served warm with creamy honey yoghurt, candied orange peel and citrus zest.

125 g | ~420–500 kcal

Valrhona Dark Chocolate & Smoked Sea Salt Tart ₹695

Rich dark chocolate ganache tart finished with delicate smoked sea salt flakes, cocoa crumble and seasonal berries.

125 g | ~500–600 kcal

Japanese Matcha – Yuzu Cheesecake ₹695

Creamy baked cheesecake infused with premium japanese matcha and bright yuzu citrus, served on a crisp biscuit base with yuzu gel and white chocolate crumble

125 g | ~480–560 kcal

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