



Taste Of India

KITCHEN & BAR



INDIAN

TOI

SOUPS VEG

- Veg Manchow Soup** 160
A spicy and flavorful Indo-Chinese soup loaded with fresh vegetables, garlic, and crispy noodles.
- Sweet Corn Soup** 160
A comforting creamy soup prepared with sweet corn kernels and mild seasoning for a soothing taste.
- Cream of Mushroom Soup** 165
Rich and velvety mushroom soup blended with fresh cream and aromatic herbs.
- Tom Kha Soup** 182
Authentic Thai coconut soup infused with lemongrass, galangal, and exotic Thai flavors.
- Lemon Coriander Soup** 160
A refreshing clear soup with zesty lemon, fresh coriander, and delicate oriental flavors.
- Black Pepper Garlic Rasam** 182
A bold and aromatic South Indian broth infused with black pepper, garlic, and traditional Spices.
- Tomato Saar (Chef's Special)** 160
Traditional Maharashtrian-style tomato broth with a tangy and comforting homemade flavor.

SALAD VEG

- Greek Salad** 231
A refreshing Mediterranean salad with crunchy vegetables, olives, feta cheese, and zesty dressing
- Classic Caesar Salad (Veg)** 231
Crisp lettuce tossed with creamy Caesar dressing, herbs, cheese, and crunchy croutons.
- Sprouts & Peanut Salad** 231
A healthy protein-rich salad with fresh sprouts, roasted peanuts, and tangy Indian seasoning.

SOUPS NON-VEG

- Chicken Manchow Soup** 209
A spicy chicken soup with oriental flavors, shredded chicken, and crispy noodles.
- Sweet Corn Chicken Soup** 209
A hearty chicken and sweet corn soup with smooth texture and comforting flavors.
- Cream of Chicken Soup** 209
Creamy and delicious chicken soup prepared with tender chicken and rich seasonings.
- Chicken Tom Kha Soup** 231
Thai-style coconut chicken soup with aromatic herbs and mildly spicy exotic flavors.
- Seafood Tom Kha Soup** 253
A luxurious Thai coconut soup loaded with fresh seafood and authentic Thai spices.

SALAD NON VEG

- Grilled Chicken Caesar Salad** 274
Classic Caesar salad topped with juicy grilled chicken and flavorful dressing.
- Protein Chicken Salad** 329
A wholesome high-protein chicken salad loaded with fresh vegetables and lean chicken pieces.
- Koshimbir Salad** 138
Traditional Maharashtrian-style refreshing salad with cucumber, onion, tomato, and mild spices.

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VEGETARIAN



NON-VEG

INDIAN



STARTERS VEG

Chat Pata Hara Bara Kabab	281
Crispy green vegetable kebabs packed with spinach, peas, and aromatic Indian spices.	
Smoked Soya Sattu Kabab	281
Smoky and flavorful kebabs made with soya, sattu, and authentic Indian seasonings.	
Masala Corn Cheese Tikki	307
Crispy corn and cheese patties infused with flavorful Indian masala.	
Maharashtra Special Aloo Thecha Chaat	193
Spicy Maharashtra potato chaat tossed with traditional thecha flavors and herbs.	
Mumbai Masala Crispy Vada Sliders	204
Mini crispy vada sliders served Mumbai street-style with spicy chutneys.	
Black Pepper Broccoli Roast	380
Roasted broccoli flavored with crushed black pepper and aromatic herbs.	
Peri-Peri Spiced Paneer Tikka	395
Soft paneer cubes marinated in fiery peri-peri spices and grilled to perfection.	
Goda Spiced Paneer	395
Paneer delicately flavored with authentic Maharashtrian goda masala and rich seasoning.	
Cheese Loaded Veg Seekh	395
Cheesy mixed vegetable seekh kebabs grilled with aromatic spices.	
Mushroom Melt Supreme	402
Juicy mushrooms topped with creamy cheese and baked with rich flavors.	
Stuffed Tandoori Aloo	391
Tandoori potatoes stuffed with spicy filling and roasted in traditional style.	
HHG Special Royal Veg Platter	1099
A grand assortment of signature vegetarian starters served royal style.	
Achari Paneer Angara	395
Smoky paneer tikka infused with tangy pickle spices and charcoal flavors.	
Kurkuri Bhindi	204
Crispy fried okra tossed with flavorful spices for a crunchy delight.	
Veg Galouti Kebab	281
Soft and flavorful vegetarian galouti kebabs with rich Awadhi-style spices.	
Shahi Dahi Kebab	281
Rich and creamy hung curd kebabs with royal Indian flavors.	

STARTERS NON-VEG

Makhmali Murgh Kebab	439
Creamy and succulent chicken kebabs marinated with rich spices and fresh cream.	
TOI's Special Saoji Lollypop	435
Spicy Nagpur-style chicken lollypops tossed in authentic Saoji masala.	
Wok Tossed Tandoori Chicken	434/654
Tandoori chicken wok tossed with bold spices and smoky flavors.	
Pashtuni Murgh Tikka	413
Traditional Pashtun-style chicken tikka with mild spices and rich flavors.	
Murgh Mumtaz Tikka	413
Juicy chicken tikka prepared with aromatic royal Mughlai spices.	
Murgh Peshawari Malai Seekh	413
Creamy chicken seekh kebabs inspired by rich Peshawari flavors.	
Angara Murgh Tikka	413
Smoky and spicy chicken tikka grilled over open flame for bold flavors.	
Arabian Al Fahami Murgh Tikka	413
Authentic Arabian-style grilled chicken with flavorful Middle Eastern spices.	
Kabuli Chapli Kebab	402
Traditional Afghan-style minced kebabs packed with robust spices and herbs.	
Chicken / Mutton Ghee Roast	390/500
Coastal-style spicy roast cooked in aromatic ghee with rich masala flavors.	
TOI Special Nawabi Non Veg Platter	1319
A lavish assortment of premium non-vegetarian kebabs and signature starters.	
Gavran Chicken Roast	439
Rustic village-style chicken roast prepared with bold Maharashtrian spices.	
Agri Chicken Sukka	439
Authentic Agri-style dry chicken preparation with spicy coastal masala.	
Agri Kaleji Fry	413
Spicy stir-fried liver dish prepared in traditional Agri masala.	

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VEGETARIAN NON-VEG

INDIAN



STARTERS NON-VEG

- Malvani Chicken Sukka** 413
Traditional Malvani dry chicken preparation rich in coastal spices.
- Malvani Mutton Sukka** 523
Flavorful dry mutton preparation cooked with authentic Malvani masala.
- Curry Leaf Mutton Fry** 549
Spicy mutton fry infused with aromatic curry leaves and roasted spices.
- Curry Leaf Chicken Fry** 439
Chicken stir-fried with curry leaves and flavorful South Indian spices.
- Chettinad Pepper Chicken** 413
South Indian-style pepper chicken loaded with bold Chettinad flavors.

SURMAI

- Coastal Surmai Tawa Masala** APS
King fish pan-roasted with spicy coastal masala and traditional herbs.
- Kundapura Surmai Puli Munchi** APS
Tangy and spicy Kundapura-style king fish preparation with rich coastal flavors.
- Malvani Surmai Rassa** APS
Authentic Malvani fish curry cooked with aromatic coconut-based spices.
- Goan Surmai Caldine** APS
Mild and creamy Goan fish curry prepared with coconut milk and spices.
- Kerala Surmai Pollichathu** APS
Banana leaf wrapped king fish marinated with Kerala-style masala and grilled.
- Mangalorean Surmai Gassi** APS
Traditional Mangalorean fish curry with rich coconut and red chilli flavors.
- Bengali Surmai Machor Jhol** APS
Classic Bengali-style fish curry cooked in light aromatic mustard gravy.
- Banana Leaf Surmai Roast** APS
Flavorful roasted king fish wrapped and cooked in banana leaf.
- Goan Rawa Surmai** APS
Crispy rawa-coated king fish fried in authentic Goan style.

PRAWNS

- Coastal Tawa Kolambi** 549
Authentic coastal-style prawns roasted on tawa with flavorful regional spices.
- Coastal Tawa Kolambi** 549
Traditional coastal prawn preparation pan-seared with spicy masala flavors.
- Kundapura Puli Munchi Prawns** 549
Spicy and tangy Kundapura-style prawns cooked with authentic coastal masala.
- Garlic Butter Pepper Jhinga** 549
Juicy prawns tossed in rich garlic butter and crushed black pepper.
- Goan Coconut Jhinga Curry** 549
Classic Goan prawn curry simmered in creamy coconut gravy and aromatic spices.
- Malvani Hariyali Kolambi** 549
Fresh prawns coated in green Malvani herbs and traditional coastal spices.
- Kolambi Sukka Masala** 549
Dry-style prawn masala preparation loaded with roasted coconut and coastal flavors.
- Goan Peri Peri Prawns** 567
Fiery Goan-style peri peri prawns grilled with bold spicy seasoning.
- Goan Rawa Fried Prawns** 567
Crispy rawa-coated prawns fried golden with authentic Goan flavors.
- Coconut Curry Leaf Prawns** 567
Flavorful prawns cooked with coconut, curry leaves, and aromatic spices.
- Chettinad Pepper Prawns** 567
Spicy Chettinad-style prawns infused with bold black pepper flavors.

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VEGETARIAN NON-VEG

INDIAN

TOI

POMFRET

Tandoori Pomfret Royale APS
Whole pomfret marinated in royal tandoori spices and grilled to perfection.

Pomfret Coastal Fry APS
Traditional coastal-style pomfret fry with bold regional spices.

Pomfret Puli Munchi APS
Tangy and spicy pomfret preparation inspired by coastal Karnataka cuisine.

Malvani Pomfret Rassa APS
Authentic Malvani pomfret curry with rich coconut-based masala.

Kerala Pomfret Pollichathu APS
Banana leaf grilled pomfret infused with Kerala spices and herbs.

Trivandrum Coconut Pomfret Curry APS
Traditional Kerala-style pomfret curry simmered in creamy coconut gravy.

Goan Pomfret Curry APS
Classic Goan fish curry prepared with tangy coconut masala.

Bharlela Pomfret APS
Stuffed pomfret filled with spicy masala and coastal seasonings.

Goan Recheado Pomfret APS
Pomfret stuffed with spicy recheado masala and pan-fried.

Curry Leaf Pomfret Fry APS
Flavorful pomfret fry tossed with aromatic curry leaves and spices.

Mangalorean Pomfret Gassi APS
Traditional Mangalorean-style pomfret curry with rich coastal flavors.

BASA

Peri Peri Fish Fingers 395
Crispy basa fish fingers seasoned with spicy peri peri flavors.

SQUID

Coastal Chilli Calamari 505
Spicy calamari tossed in coastal-style chilli masala.

Squid Masala Fry 505
Flavorful squid stir-fried with aromatic Indian spices and herbs.

Mangalorean Squid Sukka 505
Dry-style squid preparation cooked with roasted coconut and coastal masala.

Crispy Rawa Calamari 505
Crispy semolina-coated calamari fried to golden perfection.

Pepper Tossed Calamari 505
Calamari tossed with crushed black pepper and aromatic spices.

Butter Garlic Calamari 505
Juicy calamari sautéed in rich butter garlic sauce.

BOMBIL

Crispy Bombil Rawa Fry 329
Traditional Bombay duck coated with rawa and fried until crispy.

Bombay Duck Fingers 329
Crispy boneless bombil fingers served with flavorful coastal seasoning.

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VEGETARIAN



NON-VEG

INDIAN MAINS



CHEF SPECIAL

Chef's Special Bhindi Trio Masala	219
A flavorful trio-style bhindi preparation cooked with rich Indian masala and spices.	
Sprouts with Aloo Gassi	303
Healthy sprouts and potatoes simmered in traditional coastal-style gassi gravy.	
Maska Tawa Paneer Subz-E-Khaas	358
Soft paneer and vegetables tossed on tawa with buttery special masala.	
Nawabi Veg Keema	358
Rich minced vegetable preparation inspired by royal Nawabi flavors.	
Subz Miloni Handi	358
Mixed vegetables cooked together in flavorful handi-style Indian gravy.	
Mammooty Anna In Videsh	391
A unique chef-crafted fusion vegetable delicacy with rich Indian flavors.	
Firangi Makhani Delight	391
Creamy makhani-style vegetable preparation with a fusion twist.	
Shahi Kaju Paneer Lababdar	406
Rich paneer curry cooked with cashew-based royal Mughlai gravy.	
Dhaba Style Kadai Paneer	406
Classic roadside-style paneer cooked in spicy kadai masala.	
Chui Mui Paneer Kofta In Hara Masala	406
Soft paneer koftas served in flavorful green herb gravy.	
Malvani Kaju Mutter Rassa	428
Traditional Malvani curry prepared with cashews, peas, and coastal spices.	
Goan Mushroom Curry	413
Mushrooms simmered in authentic Goan coconut-based curry.	

CHEF SIGNATURE SPECIAL

Maharaja Subz Darbar	406
A royal assortment of vegetables cooked in rich Mughlai-style gravy.	
Royal Veg Handi	406
Traditional handi-style mixed vegetable curry with aromatic spices.	
Zafrani Paneer Musallam	406
Luxurious paneer preparation infused with saffron and royal flavors.	

PANEER SPECIALTIES

Paneer Tikka Lababdar	385
Smoky paneer tikka served in rich creamy lababdar gravy.	
Paneer Angara	385
Chargrilled paneer cooked with smoky and spicy Indian masala.	
Methi Malai Paneer	385
Creamy paneer curry flavored with fresh fenugreek leaves.	
Paneer Khurchan Masala	385
Shredded paneer tossed with onion, capsicum, and spicy masala.	

REGIONAL DELICATES

Bharli Vangi Masala	358
As Per order	
Malvani Veg Sukka	358
Dry-style coastal vegetable preparation with roasted coconut spices.	
Mangalorean Vegetable Gassi	358
Vegetables cooked in authentic Mangalorean coconut gravy.	
Kashmiri Dum Aloo	358

KOFTA & HANDI

Malai Kofta Royale	384
Soft cottage cheese dumplings served in rich creamy gravy.	
Hara Bhara Kofta Handi	384
Spinach and vegetable koftas cooked in flavorful handi-style curry.	
Navratan Kofta Curry	384
Royal mixed vegetable koftas cooked in rich Mughlai gravy.	

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MAIN COURSE



VEG MAINS

Veg Kolhapuri	355
Veg Diwani Handi	375
Veg Jalfrezi	375
Veg Peshwari (Yellow Gravy)	375
Veg Amiritsari (Red Gravy)	375
Veg Kofta	325
Veg Chilli Milli	325
Chana Masala	315
Aloo Gobi Sukka / Rassa	325
Green Peas Masala	315
Bhendi Sukka	325
Mushroom Masala	375
Mushroom Tikka Masala	395
Paneer Masala	399
Paneer Makhanwala	435
Paneer Ludhiana	435
Paneer Peshawari Masala	425
Paneer Tawa Masala	425
Palak Paneer	415
Paneer Kolsa Masala	445
Paneer Korma Masala	495
Paneer Changezi	445
Paneer Bhurji	315
Shahi Paner	449
Paneer Tikka Masala	425

NON-VEG. MAINS

Murg Masala	405
Mrgh Kolhapuri	449
Murgh Joshila (yellow gravy)	479
Murgh Lababdar	469
Murgh Hyderabad	459
Murgh Rara	459
Murgh Bhuna Masala	459
Murgh Pahadi Masala	459
Murgh Kheema Masala	459
Murgh Lapeta	459
Murgh Tawa Masala	479
Murgh Patiyala	479
Murgh Sagwala	489
Murgh Korma	459
Murgh Roghni (Two Leg Piece with Gravy)	499
Murgh Balti Half (Rich Medium Spiced)	749
Murgh Balti Full (Rich Medium Spiced)	1205

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VEGETARIAN NON-VEG

TOI SEPCIAL MAIN COURSE



CHICKEN

Coastal Style Chicken Sukka / Rassa (Malvani / Agri / Manglorean) Traditional coastal chicken preparation available in sukka or curry style.	405
Sri Lankan Black Pepper Chicken Spicy Sri Lankan-style chicken infused with crushed black pepper.	413
Chettinad Kozhi Curry Authentic Chettinad chicken curry loaded with bold South Indian spices.	413
Murgh Kofta Tikhalaal Handi Chicken koftas cooked in spicy handi-style traditional gravy.	391
TOI's Signature Butterwala Chicken Creamy and rich butter chicken prepared with signature spices.	451
Kashmiri Methi Murgh Curry Flavorful chicken curry infused with fenugreek and Kashmiri spices.	413
Classic Murgh Makhani Traditional butter chicken cooked in creamy tomato-based gravy.	439
Murgh Khurchan Masala Shredded chicken tossed with onion, capsicum, and spicy masala.	439
Mangalorean Kori Rotti Classic Mangalorean chicken curry served with crispy rotti.	501
Nawabi Murgh Musallam Half Royal-style whole chicken preparation with aromatic Mughlai flavors.	749
Nawabi Murgh Musallam Full	1205

SIGNATURE HANDI SPECIALS

Murg Agri Coastal Handi (Half/Full) Authentic Agri-style coastal chicken handi cooked with traditional spices.	750/1300
Murg Authentic Malvani Handi (Half/Full) Traditional Malvani handi loaded with rich coastal masala flavors.	750/1300
Gavran Masala Murgh Handi (Half/Full) Rustic village-style chicken handi prepared with bold Maharashtrian spices.	750/1300

MUTTON

Chef's Special Smoked Khandeshi Lamb Curry Smoky Khandeshi-style lamb curry with bold Maharashtrian spices.	545
Nagpur Saoji Lamb Curry Fiery Nagpur Saoji lamb curry loaded with intense aromatic masala.	545
Rajasthani Royal Laal Maas Authentic Rajasthani lamb curry cooked with fiery red chilli masala.	545
Bohri Slow-Cooked Lamb Pot Traditional Bohri-style slow-cooked lamb preparation with rich flavors.	545
Kashmiri Mutton Rogan Josh Classic Kashmiri mutton curry infused with aromatic spices.	523
Malvani Green Lamb Curry Lamb curry cooked in flavorful green Malvani masala.	545
Agri Style Mutton Sukka / Lapeta Traditional Agri-style mutton available in dry, curry, or semi-gravy style.	545
Bhuna Ghosht Masala Slow-roasted mutton cooked in rich bhuna-style masala.	545
Nawabi Gosht Korma Royal mutton korma prepared with creamy aromatic gravy.	545

CHEF'S SIGNATURE GOSHT HANDI COLLECTION

Signature Saoji Gosht Handi (Half/Full) Fiery Saoji-style mutton handi with bold Nagpur spices.	1099/1899
Coastal Agri Gosht Handi (Half/Full) Authentic coastal Agri mutton handi cooked with traditional masala.	1099/1899
Royal Hyderabad Gosht Handi (Half/Full) Rich Hyderabad-style mutton handi infused with royal spices and flavors.	1099/1899

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INDIAN



DALS

Classic Yellow Dal Tadka	215
Traditional yellow lentils tempered with garlic, cumin, and aromatic Indian spices.	
Chef's Signature Dhaba Dal Handi	270
Rich dhaba-style black lentils slow-cooked in traditional handi preparation.	
Dal-E-Sultani	270
Royal Mughlai-style creamy dal infused with delicate spices and rich flavors.	
Slow Cooked Dal Makhani	281
Classic black lentils and kidney beans slow-cooked overnight with butter and cream.	
Traditional Odia Dalma	303

RICE- VEG

Steamed Basmati Rice	160
Perfectly steamed long grain basmati rice served fluffy and aromatic.	
Cumin Infused Basmati Rice (Jeera Rice)	193
Fragrant basmati rice tempered with roasted cumin and mild spices.	
South Indian Lemon Rice	193
Tangy South Indian-style rice flavored with lemon, curry leaves, and mustard seeds.	
Tempered Curd Rice	193
Creamy curd rice tempered with South Indian spices for a cooling flavor.	
Fragrant Ghee Rice	248
Aromatic basmati rice cooked with pure ghee and whole spices.	
Dum Subz Biryani	380
Flavorful vegetable biryani slow-cooked in dum style with aromatic spices.	
Mumbai Chowpatty Tawa Pulao	329
Mumbai street-style spicy tawa pulao tossed with vegetables and butter.	
Dum Paneer Tikka Biryani	413
Smoky paneer tikka layered with fragrant biryani rice and spices.	
Woodland Mushroom Dum Biryani	380
Mushroom biryani slow-cooked with aromatic herbs and rich spices.	

RICE NON - VEG

Matka Dum Murgh Biryani	468
Traditional chicken biryani slow-cooked in clay pot for authentic flavors.	
Nizami Murgh Dum Biryani	545
Royal Hyderabad-style chicken biryani infused with rich Nizami spices.	
Butter Murgh Dum Biryani	501
Creamy butter chicken layered with aromatic dum biryani rice.	
Matka Dum Gosht Biryani	545
Flavorful mutton biryani cooked in traditional matka dum style.	
Nawabi Noor Mahal Biryani	578
Luxurious royal biryani prepared with premium ingredients and rich spices.	
Goan Prawn Pulao	545
Authentic Goan-style prawn pulao cooked with coastal spices and herbs.	
Kaju Mutter Pulao	468
Fragrant rice cooked with green peas, cashews, and mild aromatic spices.	

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VEGETARIAN NON-VEG

INDIAN



BREAD SELECTION

Tandoori Roti / Butter Tandoori Roti	30/45
Traditional Indian flatbread baked in tandoor with optional butter topping.	
Traditional Naan / Butter Naan	70/90
Soft and fluffy naan bread served plain or butter glazed.	
Lachedar Paratha / Kulcha	100/90
Flaky layered paratha or soft kulcha prepared fresh in traditional style.	
Assorted Indian Bread Basket	350
A delightful assortment of assorted Indian breads served fresh from tandoor.	
Paneer Stuff Paratha	155
Stuffed Indian flatbread filled with spiced paneer mixture.	
Cheese & Garlic Naan	175
Soft naan loaded with melted cheese and flavorful garlic butter.	
Potato & Onion Kulcha	99
Stuffed kulcha filled with spicy potato and onion mixture.	
Coastal Neer Dosa 5 pc	90
Soft and delicate coastal-style rice dosa served fresh.	
Tawa Chapati	25
Tawa Butter Chapati	30
Tandoori Missi Di Roti	60
Tandoori Butter Missi Di Roti	70
Butter Lachedar Paratha	100
Butter Kulcha	100

SIDES

Selection of Raitas (Veg / Pineapple / Boondi)	138
Cooling yogurt-based accompaniment available in assorted flavors.	
Roasted Papadum	50
Crispy roasted papad served as a classic Indian accompaniment.	
Spiced Masala Papadum	105
Roasted papad topped with spicy onion, tomato, and masala mixture.	
Crispy Khichiya Papad	138
Traditional crispy rice papad served with flavorful seasoning.	
Spiced Khichiya Crisps	215
Crispy khichiya chips tossed with spicy Indian masala.	
Traditional Sweet Lassi	109
Refreshing sweet yogurt drink blended in traditional Punjabi style.	
Saffron Infused Lassi	138
Rich and creamy lassi flavored with premium saffron.	
Chilled Spiced Buttermilk	83
Cooling buttermilk infused with roasted cumin and traditional spices.	
Coastal Sol Kadhi	109
Refreshing Kokum and coconut milk digestive drink from the Konkan coast.	

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CONTINENTAL

TOI

STARTERS VEG

- Loaded Mexican Nachos** 358
Crispy tortilla nachos generously loaded with cheesy sauce, spicy beans, jalapeños, fresh salsa, and creamy toppings.
- Classic Golden Fries** 171
Perfectly golden and crispy potato fries seasoned lightly with salt for a timeless favorite.
- Peri Peri Spiced Fries** 193
Crunchy fries tossed with bold peri peri seasoning for a spicy and flavorful kick.
- Herb Cheese Garlic Bread** 248
Freshly baked garlic bread topped with melted cheese and aromatic mixed herbs.
- Chilli Cheese Toasties** 248
Crispy toasted bread layered with spicy chilli flakes and gooey melted cheese.
- Crispy Garden Vegetable Fingers** 325
Crunchy vegetable fingers made with fresh garden vegetables and served with a delicious dip.
- Golden Corn & Cheese Croquettes** 270
Creamy corn and cheese croquettes coated in crispy crumbs and fried to perfection.
- Trio Mushroom Bruschetta** 281
Toasted bruschetta topped with a flavorful trio of sautéed mushrooms, herbs, and cheese.
- Crispy Cottage Cheese Bites** 435
Crispy fried cottage cheese bites marinated with spices and served with a tangy dip.

PIZZA VEG

- Classic Margherita Pizza** 374
Traditional pizza topped with rich tomato sauce, mozzarella cheese, and fresh herbs.
- Garden Fresh Cheese Pizza** 413
Delicious pizza loaded with fresh vegetables and generous layers of melted cheese.

STARTERS NON-VEG

- Crispy Chicken Finger** 435
Tender chicken strips coated in crunchy crumbs and fried until golden and crispy.
- Loaded Chicken Tikka Nachos** 413
Crunchy nachos topped with juicy chicken tikka, melted cheese, salsa, and creamy dressing.
- Crispy Chicken Popcorn Bites** 439
Bite-sized crispy chicken popcorn seasoned with flavorful spices and fried to perfection.
- Crispy Prawn Popcorn** 549
Juicy prawns coated with seasoned crumbs and fried crisp for a delightful seafood starter.

PIZZA NON-VEG

- Smoky BBQ Chicken Pizza** 501
Smoky BBQ chicken topped with mozzarella cheese and baked on a crispy pizza crust.
- Tandoori Chicken Pizza** 501
Flavorful tandoori chicken with Indian spices layered on a cheesy pizza base.

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VEGETARIAN



NON-VEG

CONTINENTAL



SANDWICHES WITH FRIES (VEG)

Creamy Coleslaw Sandwich 165
Fresh sandwich stuffed with creamy coleslaw and served with crispy fries.

Garden Fresh Vegetable Sandwich 165
Wholesome sandwich filled with fresh vegetables and served alongside golden fries.

Cheese Melt Vegetable Sandwich 193
Grilled vegetable sandwich layered with melted cheese and served with fries.

VEG MAINS

Wild Mushroom & Herb Risotto 391
Creamy Italian risotto cooked with wild mushrooms, herbs, and parmesan flavors.

Spaghetti Aglio E Olio 435
Classic spaghetti tossed with olive oil, garlic, herbs, and mild chilli flakes.

Penne Arrabiata 435
Penne pasta cooked in a spicy arrabiata sauce with rich tomato flavors.

Pink Sauce Alfredo Pasta 435
Creamy pink sauce pasta blending rich tomato and cheese-based Alfredo flavors.

Classic Baked Mac & Cheese 435
Comforting macaroni baked with creamy cheese sauce and a golden cheesy crust.

Grilled Cottage Cheese Steak with Corn & Spinach Filling, Served with Creamy Mushroom Sauce 523
Grilled cottage cheese steak stuffed with corn and spinach, served with creamy mushroom sauce.

Layered Exotic Vegetable Lasagna 490
Rich layered lasagna loaded with exotic vegetables, cheese, and flavorful sauce.

SANDWICHES WITH FRIES (NON-VEG)

Smoky BBQ Chicken Sandwich 292
Juicy BBQ chicken sandwich packed with smoky flavors and served with crispy fries.

Grilled Chicken Coleslaw Sandwich 292
Tender grilled chicken with creamy coleslaw layered in fresh bread and served with fries.

MAINS NON-VEG

Herb Chicken & Wild Rice Risotto 435
Creamy wild rice risotto served with herb-seasoned tender chicken.

Chicken Spaghetti Aglio E Olio 435
Spaghetti tossed with garlic, olive oil, herbs, and juicy chicken pieces.

Chicken Penne Arrabiata 468
Penne pasta with spicy tomato arrabiata sauce and flavorful chicken chunks.

Creamy Chicken Alfredo Pasta 468
Rich and creamy Alfredo pasta loaded with tender chicken and parmesan flavors.

Pink Sauce Chicken Pasta 468
Delicious chicken pasta tossed in a creamy pink sauce with herbs and cheese.

Herb Grilled Chicken with Mushroom Pepper Sauce, Served with Potato & Sautéed Vegetables 545
Perfectly grilled herb chicken served with creamy mushroom pepper sauce, potatoes, and sautéed vegetables.

Grilled Basa Fillet with Lemon Butter Sauce & Seasonal Vegetables 523
Soft grilled basa fillet served with refreshing lemon butter sauce and seasonal vegetables.

Butter Garlic Prawns Served with Herb Rice & Potato Wedges 578
Succulent butter garlic prawns paired with aromatic herb rice and crispy potato wedges.

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GOUT. TAXES AS APPLICABLE.**

 **VEGETARIAN**  **NON-VEG**

ORIENTAL



STARTERS VEG.

Crispy Lotus Stem with Honey Chilli Glaze	358
Crispy lotus stem tossed in a sweet and spicy honey chilli glaze for a perfect oriental delight.	
Cheese Stuffed Chilli Mushrooms	439
Juicy mushrooms stuffed with creamy cheese and finished with a spicy chilli touch.	
Sambal Tossed Babycorn, Mushroom & Broccoli	329
Fresh vegetables tossed in spicy sambal sauce for a bold and vibrant flavor.	
Jade Vegetable Spring Roll	358
Crispy spring rolls stuffed with fresh vegetables and served with oriental dipping sauce.	
Teriyaki Glazed Cottage Cheese	369
Soft cottage cheese cubes glazed with rich teriyaki sauce and Asian seasonings.	
Tuboi Style Cottage Cheese	369
Signature cottage cheese preparation tossed with flavorful oriental spices and sauces.	
Chargrilled Cottage Cheese Skewers	413
Smoky chargrilled cottage cheese skewers marinated with aromatic herbs and spices.	
Kung Pao Cottage Cheese	391
Cottage cheese tossed with Kung Pao sauce, bell peppers, and crunchy peanuts.	
Chilli Cottage Cheese & Bell Pepper Toss	369
Spicy cottage cheese stir-fried with colorful bell peppers in a tangy sauce.	
Crispy Exotic Vegetables in Sriracha Glaze	369
Crispy exotic vegetables coated in a bold and spicy sriracha glaze.	

STARTERS NON-VEG.

Wok Tossed Drunken Chicken	395
Juicy chicken wok tossed in spicy oriental sauces with bold flavors.	
Malaysian Chicken Satay	439
Grilled chicken satay served with authentic Malaysian-inspired seasoning and flavors.	
Five Spice Chicken Lollipops	406
Crispy chicken lollipops marinated with aromatic five spice seasoning.	
Sizzling Chilli Chicken	402
Tender chicken tossed in spicy chilli sauce and served sizzling hot.	
Teriyaki Glazed Chicken	402
Juicy chicken glazed with rich teriyaki sauce and oriental herbs.	
Wok Tossed Chicken with Peppers & Cashew Nuts	402
Chicken stir-fried with crunchy cashew nuts and colorful bell peppers.	
Crispy Golden Chicken	402
Crispy fried chicken bites seasoned with flavorful oriental spices.	
Tuboi Style Chicken	413
Signature chicken preparation infused with rich Asian flavors and sauces.	
Prawn Wrapped Chicken Rolls	549
Delicate chicken rolls wrapped with prawns and cooked to perfection.	
Roast Chicken in Chilli Oyster Glaze	402
Roasted chicken coated with spicy chilli oyster glaze for a rich savory taste.	
Lamb & Broccoli Stir Fry in Sriracha Sauce	523
Tender lamb stir-fried with broccoli in a spicy and flavorful sriracha sauce.	

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VEGETARIAN NON-VEG

ORIENTAL



MAINS GRAVY (VEG)

Indonesian Sambal Chilli Vegetables	325
Fresh vegetables cooked in spicy Indonesian sambal chilli sauce.	
Teriyaki Glazed Vegetables	325
Vegetables tossed in sweet and savory teriyaki glaze with oriental flavors.	
Vegetable Manchurian	325
Crispy vegetable balls cooked in rich Manchurian gravy.	
Chilli Garlic Basil Vegetables	325
Flavorful vegetables stir-fried with chilli, garlic, and fresh basil.	
Burnt Garlic Tossed Vegetables	325
Wok tossed vegetables infused with smoky burnt garlic flavors.	
Sichuan Style Vegetables	325
Spicy Sichuan vegetables prepared with bold Chinese spices and sauces.	
Hot Garlic Vegetables	325
Fresh vegetables cooked in spicy hot garlic sauce.	
Chilli Coriander Vegetables	325
Vegetables tossed with fresh coriander and spicy chilli flavors.	
Tuboi Style Vegetables	325
Signature oriental vegetables prepared in house special Tuboi style sauce.	
Add Ons: Cottage Cheese	55
Add soft cottage cheese cubes to enhance your gravy dish.	

MAINS GRAVY (NON-VEG)

Indonesian Sambal Chilli Chicken	396
Tender chicken cooked in spicy Indonesian sambal chilli sauce.	
Teriyaki Glazed Chicken	396
Chicken glazed with sweet and savory teriyaki sauce.	
Chicken Manchurian	396
Juicy chicken balls cooked in flavorful Manchurian gravy.	
Chilli Garlic Basil Chicken	396
Chicken stir-fried with chilli, garlic, and aromatic basil leaves.	
Burnt Garlic Chicken	396
Wok tossed chicken infused with rich burnt garlic flavor.	
Sichuan Style Chicken	396
Spicy Sichuan chicken prepared with bold oriental spices.	
Hot Garlic Chicken	396
Tender chicken cooked in hot garlic sauce with oriental seasoning.	
Chilli Coriander Chicken	396
Chicken tossed with fresh coriander and spicy chilli sauce.	
Tuboi Style Chicken	396
House special Tuboi style chicken with signature oriental flavors.	
Add Ons: Prawns	88
Add juicy prawns to your favorite oriental gravy preparation.	

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ORIENTAL



RICE & NOODLES

Spicy Oriental Fried Rice	303
Flavorful fried rice tossed with oriental spices and fresh vegetables.	
Butter Garlic Fried Rice / Noodles	303
Rice or noodles tossed with rich butter garlic flavors.	
Basil Corn Fried Rice	303
Aromatic fried rice cooked with sweet corn and fresh basil.	
Singapore Style Noodles	303
Classic Singapore noodles tossed with spicy Asian seasonings.	
Sichuan Pepper Fried Rice	303
Spicy fried rice flavored with authentic Sichuan pepper seasoning.	
Malaysian Spice Fried Rice	303
Fried rice infused with bold Malaysian spices and flavors.	
Five Spice Aromatic Rice	303
Fragrant rice flavored with aromatic five spice seasoning.	
Classic Hakka Noodles	303
Traditional Hakka noodles stir-fried with vegetables and sauces.	
Crispy Pan Fried Noodles	325
Crispy noodles topped with flavorful oriental vegetables and sauce.	
Wok Tossed Hakka Noodles	303
Hakka noodles wok tossed with fresh vegetables and Asian sauces.	
Indonesian Nasi Goreng	413
Authentic Indonesian fried rice packed with spicy and savory flavors.	
Chilli Garlic Noodles	303
Noodles tossed in spicy chilli garlic sauce for a bold taste.	
Add Ons: Chicken	55
Add tender chicken pieces to your rice or noodles preparation.	
Add Ons: Shrimp	110
Add juicy shrimp for an enhanced seafood flavor.	

POTS

Thai Green / Red Curry Bowl	
with Jasmine Rice	439
Authentic Thai curry served with fragrant jasmine rice.	
Burmese Khao Suey Bowl	468
Creamy Burmese noodle bowl served with flavorful toppings and condiments.	
Malaysian Penang Curry with	
Peanut Butter Rice	439
Rich Malaysian curry paired with aromatic peanut butter rice.	
Triple Schezwan Rice / Noodles	402
Spicy triple schezwan rice or noodles loaded with bold flavors.	
Add Ons: Chicken	83
Add tender chicken pieces to your rice or noodles preparation.	
Add Ons: Shrimp	110
Add juicy shrimp for an enhanced seafood flavor.	

DESSERTS

Saffron Infused Kala Jamun	138
Soft kala jamun infused with rich saffron flavors for a royal dessert experience.	
Warm Chocolate Brownie Sundae	193
Warm chocolate brownie served with creamy ice cream and chocolate sauce.	
Slow Cooked Moong Dal Halwa	193
Traditional moong dal halwa slow cooked with pure ghee and dry fruits.	
Silky Caramel Custard	138
Smooth and creamy caramel custard with rich caramelized sweetness.	

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