

MENU

BROTH & BOWLS (SOUPS)

KHOW SUEY

A Burmese-style coconut curry noodle soup served with crispy fried garlic, toasted peanuts, spring onions, fried onions, lemon wedge, fresh coriander, chili oil and sautéed vegetables

375/-

ADD ONs

 VEG 225/-  CHICKEN 275/-  PRAWNS 350/-

KALE CHANE KA SHORBA

Rustic black chickpea soup enriched with browned onions and whole spices, served with missi roti coins

CORN & JALAPENO

Corn & jalapeño soup topped with Parmesan and jalapeño foam, and spiced popcorn. Served with smoked pepper & truffle cheese toast

KETLI TOMATO SOUP

Slow-roasted tomato soup inspired by Kolkata railway stations, served with garlic herbs croutons

CREAM OF SOUP

A smooth and velvety soup made with fresh ingredients, enriched with cream for a rich and comforting texture.

CLASSIC MANCHOW SOUP

A spicy and tangy Indo-Chinese soup loaded with vegetables, aromatics, and crispy fried noodles.

CLEAR SOUP

Prepared with a delicate broth, fresh ingredients, and subtle seasoning.

SWEET CORN

Silky soup made with sweet corn, vegetables delicately seasoned .

LEMON CORIANDER

Refreshing Thick soup infused with fresh lemon, aromatic coriander, and delicate herbs for a zesty finish.

HOT & SOUR

Combining spicy heat and tangy sourness with vegetables, tofu.

UMAMI

Rooftop

BROTH & BOWLS (SOUPS)

TOM YAM

Thai soup infused with lemongrass, galangal, kaffir lime, chilli, and fresh herbs, delivering a perfect balance of spicy, sour.

TOM KHA

Thai coconut soup infused with galangal, lemongrass, kaffir lime, and chilli, offering a delicate balance of creamy, tangy, and spicy.

THE SALAD ROOM

 FRESH GARDEN GREEN SALAD 250/-

 GOLDEN CRUNCH NOODLE SALAD 250/-
Crisp golden noodles tossed with fresh greens, vibrant vegetables, and a light Asian-inspired dressing for a refreshing crunch.

 BURRATA PANZANELLA 385/-
Heirloom tomatoes, charred peppers, Burrata, toasted bread croutons and roasted cumin vinaigrette.

 LIVE CAESAR SALAD 385/-
A tableside Caesar experience crafted to order with crisp mixed lettuce, capers, garlic croutons and shaved Parmesan.

 Add on: - Smoked chicken - 100/-

 ROASTED VEGETABLE QUINOA 385/-
A wholesome salad of roasted seasonal vegetables, fluffy quinoa, fresh herbs, and a light zesty dressing.

 Add on: - Smoked chicken - 100/-

 SMOKED CHICKEN SALAD 485/-
Chipotle-smoked chicken breast, mixed leaves, cherry tomatoes, pickled radish and Southwest dressing.

UMAMI

Rooftop

BAR BITES – STARTERS

- MASALA FRENCH FRIES

375/-
- CHEESE CHILI TRUFFLE FRIES

Crispy fries tossed with grated parmesan cheese, truffle oil and chili crisps.

425 /-
- TONG GARDEN SPICED PEANUTS

Spiced peanuts tossed in onion – tomato salsa, green chili and jalapenos

375/-
- CRISPY LOTUS ROOT

Crispy lotus root tossed with roasted peanuts, peppers, spring onions and plum chili dressing.

425/-
- LOADED NACHOS

Spiced tortilla layered with warm cheese sauce, pico de gallo, guacamole, sour cream and jalapeños

425/-
- CALCUTTA CHICKEN POPCORN

Spicy chicken popcorn drenched in seasoned flour, crispy fried and served with dips.

500/-
- MEXICAN CHICKEN WINGS

Crunchy chicken wings tossed in chipotle infused bbq sauce, served with fries and garlic aioli.

500/-

ASIAN STARTER

- CRISPY CHILLI BABY CORN

Golden fried baby corn tossed in a spicy, tangy chilli sauce with aromatic herbs and peppers

425/-
- CRISPY CHILLI CHANA

Crunchy fried chickpeas tossed in a spicy, tangy chilli sauce with aromatic herbs, peppers, and Asian seasonings

425/-
- SALT & PEPPER CORN

Crispy corn tossed with fragrant garlic, chilli, spring onion, and a delicate blend of salt and cracked pepper.

425/-
- SPICY CHILLI PANEER

Crispy paneer tossed in a bold, spicy chilli sauce with peppers, onions, garlic, and aromatic Asian seasonings

475/-
- GOLDEN FRIED PRAWN

Juicy prawns coated in a light, crispy batter and fried to a golden perfection, served with a flavorful dip.

750/-

UMAMI

Rooftop

ASIAN STARTER

- PAN FRIED FISH**
Served with Julian Bell Pepper, Onion Finished Szechuan Sauce

750/-
- DEVIL CHICKEN DRY**
Crispy chicken tossed with fiery chillies, garlic and oriental spices

500/-
- THAI B.B.Q CHICKEN**
Deep Fried Chicken Tossed with Spicy Barbeque Sauce

500/-
- CHICKEN DRUMSTICK**
Tender chicken drumsticks marinated in aromatic spices, fried to golden perfection for a juicy, flavourful bite

500/-

GLOBAL SMALL PLATES

- TEMPURA BABY CORN**
Crispy tempura baby corn tossed in buffalo glaze, served with magical whip, guacamole and spring onions

425/-
- CANTEEN STYLE SPRING ROLLS**
College canteen style spring rolls filled with noodles & vegetables and served with sweet chili sauce

425/-
- SRIRACHA CHILI MUSHROOMS**
Crunchy button mushrooms tossed in Asian hot sauce with onion, bell peppers and scallions

425/-
- CHEESE KIMCHI ARANCINI**
Creamy cheese and kimchi crispy risotto rice balls, served with fermented chilli mayo and micro coriander

425/-
- CRISPY SZECHWAN CORNS**
Classic crispy corn salt n pepper tossed in a spicy Szechwan sauce

425/-
- THAI BASIL CHICKEN**
Crispy chicken morsels tossed with spicy Thai chili sauce and fresh basil

550/-
- GREEN CHILLI CHICKEN**
Tender chicken tossed with fresh green chillies & Coriander Paste, aromatic herbs, and a savoury Asian-style sauce for a vibrant, spicy finish.

500/-
- BIRD'S EYE SALT N PEPPER CHICKEN**
Crispy chicken tossed with onions, peppers, bird's eye chilli and butter pepper glaze

550/-

UMAMI

Rooftop

GLOBAL SMALL PLATES

- 

SZECHWAN CHILI FISH
Szechuan spiced fish tossed with edamame, water chestnut and sesame oil

675/-
- 

POPCORN CRUSTED FISH
Lightly marinated fish fillets coated in a crispy popcorn crumb, served with charred corn jalapeño aioli

675/-
- 

PRAWN CHILI SAMBAL
Jumbo prawns tossed in a spicy chilli sambal, coconut and tomato glaze

750/-

FROM THE MIDDLE – EAST

- 

MEZZE PLATTER VEGETARIAN
Classic & chili oil hummus, pickled onion tzatziki, chipotle muhammara, tabbouleh, orange-marinated olives, chickpea-edamame falafel, spinach & feta sambousek, harissa paneer skewers, khubz, Arabic pickles and umami salad

750/-
- 

MEZZE PLATTER NON-VEGETARIAN
Classic & chili oil hummus, pickled onion tzatziki, chipotle muhammara, tabbouleh, orange-marinated olives, chicken shish taouk, lamb gilafi, harissa prawns, khubz, Arabic pickles and umami salad

950/-

MODERN INDIAN SMALL PLATES (KEBAB)

- 

ALOO TUK
Sindhi-style crispy smashed potatoes with bravas sauce, garlic toum and spring onion chimichurri

375/-
- 

GREEN PEAS & FETA TIKKI
Flavoured green peas & feta tikki served with tomato murraba and masala onion

425/-
- 

DAHI & BURRATA CHEESE KEBAB
Classic dahi kebab topped with creamy burrata & basil pesto and served with onion salad

475/-

UMAMI

Rooftop

GLOBAL SMALL PLATES

- TANDOORI PANEER TIKKA

Marinated paneer tikka stuffed with cheese, chilli & apricot, served with masala onion and mint chutney

475/-
- ACHARI SOYA CHAAP

Aam achaar-marinated soya chaap served with smoked achari yoghurt

425/-
- BASIL PANEER TIKKA

Cottage cheese marinated with aromatic spices and fresh basil, then grilled to perfection for a flavorful and smoky finish.

475/-
- KAJU PANEER SEEK KEBAB

A delicious blend of cottage cheese, cashews, and aromatic spices, shaped on skewers and grilled to perfection.

475/-
- MUSHROOM LAZEEZ KEBAB

Juicy mushrooms marinated with aromatic spices and herbs, grilled to perfection for a rich, smoky and flavorful taste.

475/-
- CHICKEN & CHEESE KEBAB

Middle Eastern-spiced chicken served over creamy hummus with sumac toum and pickles

550/-
- TANDOORI CHICKEN TIKKA

Char-grilled chicken tikka marinated with roasted spices, served with walnut & roasted bell pepper chutney

550/-
- CHICKEN CAFREAL

Goan cafreal-spiced chicken tikka served with garlic aioli and charred lime

550/-
- CHICKEN MALAI TIKKA FONDUE

Murgh tikka morsels marinated with cream & cheese served on a bed of sizzling cheddar cheese and coriander chimichurri

550/-
- LAMB GILAFI KEBAB

Minced & marinated lamb kebab served on a bed of khameeri bread with rustic muhamarra, tzatziki and hummus

650/-
- KASUNDI FISH TIKKA

Mustard marinated fish tikka served with raw papaya salad & pickle onion mayo

675/-

UMAMI

Rooftop

GLOBAL SMALL PLATES

	BANJARA PRAWN Succulent prawns marinated in aromatic Indian spices and grilled to perfection for a smoky, flavorful finish.	750/-
	TANDOORI POMFRET Whole Pomfret marinated in aromatic spices and yogurt, then char-grilled to perfection for a smoky and succulent finish.	1050/-
	MURG SIGDI KEBAB Tender chicken marinated in aromatic spices and grilled over a traditional sigdi for a smoky, juicy and flavorful finish.	550/-
	DAKSHINI MURG TIKKA Tender chicken tikka marinated with South Indian spices, curry leaves, and aromatic herbs, then char-grilled to perfection.	550/-
	MURG MASTANA Succulent chicken marinated in aromatic Indian spices and yogurt, char-grilled to perfection for a rich, smoky and flavorful taste	550/-
	GALOUTI KEBAB All Galouti are served with saffron khasta roti, salad and chutney	550/-
	TRUFFLE MUSHROOM GALOUTI	475/-
	MUTTON GALOUTI	650 /-

UMAMI

Rooftop

THIN CRUST HAND STRECHTED PIZZAS

- 

MARGHERITA PIZZA
San Marzano-style tomato sauce, mozzarella and fresh basil

625/-
- 

BURATTA & ROASTED GARLIC PIZZA
Roasted garlic cream, green olives, burrata, arugula and Parmesan

675/-
- 

GARDEN VEGETABLE PIZZA
Pesto sauce, broccoli, assorted peppers, mushroom and sweet corn

675/-
- 

SPINACH, SUNDRIED TOMATO & FETA PIZZA
Sun-dried tomato pesto, spinach, feta cheese, asparagus and aragula

675/-
- 

SMOKED SPANISH PIZZA
Bravas sauce, smoked peppers, roasted onions, olives, sweet corn and smoked paprika

675/-
- 

ACHARI PANEER TIKKA PIZZA
Masala tikka sauce, roasted paneer tikka, onions and peppers

675/-
- 

CHICKEN HARRISA
Harissa chicken, olives, sumac onions, mozzarella and garlic aioli

775/-
- 

TANDOORI CHICKEN
Masala tikka sauce, tandoori chicken, pickled onions and mozzarella

775/-
- 

CHILLI CHICKEN PIZZA
Spicy chilli chicken, mix peppers, onion, green chillies, mozzarella, zechwan tomato sauce and spring onion

775/-
- 

SMOKED CHICKEN PIZZA
A flavourful pizza topped with smoky chicken, melted cheese, rich tomato sauce, and aromatic herbs.

775/-

UMAMI

Rooftop

OPEN BAO

- 

TEMPURA VEGETABLE BAO
Crispy tempura vegetables, pickled cucumber, chili mayo and green tanuki crunch

450/-
- 

SMOKED BBQ PANEER BAO
BBQ-glazed cottage cheese, Vietnamese slaw, Japanese ginger, BBQ mayo and yellow tanuki

450/-
- 

TERIYAKI MUSHROOM BAO
Teriyaki mushrooms, crispy enoki, pickled carrot, Japanese mayo and yellow tanuki

450/-
- 

SRIRACHA CHICKEN BAO
Spicy sriracha chicken, shredded iceberg, lemon sour cream, house pickles and yellow tanuki

525/-
- 

FIRECRACKER CHICKEN BAO
Spicy sriracha chicken, shredded iceberg, lemon sour cream, house pickles and yellow tanuki

525/-
- 

TEMPURA PRAWN BAO
Crispy tempura prawns, sesame mayo, green onion chimichurri and pink tanuki crunch.

625/-

HANDCRAFTED SUSHI

HAND-ROLLED TO ORDER AND SERVED WITH KIKKOMAN SOY, PICKLED GINGER AND WASABI

- 

JAPANESE PICKLE VEGETABLE ROLL
Japanese pickled vegetables, sushi rice, spicy mayo and kewpie mayo

595/-
- 

TEMPURA ASPARGUS ROLL
Crispy tempura asparagus, sesame mayo and beetroot crisps

595/-
- 

AVACADO, CUCUMBER AND CREAM CHEESE
California avocado, cucumber and whipped cream cheese

650/-
- 

CRISPY ENOKI ROLL
Tempura enoki mushrooms, Japanese mayo and crispy garlic

650/-

UMAMI

Rooftop

HANDCRAFTED SUSHI

HAND-ROLLED TO ORDER AND SERVED WITH KIKKOMAN SOY, PICKLED GINGER AND WASABI

- | | | |
|---|---|-------|
|  | TERIYAKI CHICKEN
Teriyaki chicken, cucumber, Kewpie mayo and scallions | 675/- |
|  | CRUNCHY CHICKEN
Crispy chicken rolled with Japanese pickle topped with bang bang sauce | 675/- |
|  | DRAGON CHICKEN ROLL
Crispy chicken strips tossed in spicy garlic-chilli dragon sauce, bell peppers, toasted sesame and spring onion | 675/- |

STEAMIN' HOT DIM SUM

SERVED WITH OUR SIGNATURE TRIO OF DIPPING SAUCES

- | | | |
|---|--|-------|
|  | TRUFFLE WATER CHESTNUT DIM SUM
Crunchy water chestnut, truffle-infused cream cheese and scallions | 550/- |
|  | EDAMAME & ASIAN GREEN DIM SUM
Edamame, Asian greens, Thai chilli and ginger-soy seasoning | 550/- |
|  | MUSHROOM BLACK PEPPER DIM SUM
Assorted mushrooms, cream cheese, cracked black pepper and a hint of truffle oil | 550/- |
|  | THAI RED CURRY VEGETABLE DIM SUM
Seasonal vegetables, Thai red curry, coconut and fresh coriander | 550/- |
|  | CHILLI OIL CHICKEN DIM SUM
Minced chicken, house chilli oil, ginger and spring onions | 650/- |
|  | CHILLI OIL CHICKEN DIM SUM
Chicken, Thai red curry, coconut and kaffir lime | 650/- |
|  | KAFFIR LIME PRAWN HAR GOW
Prawns, kaffir lime and ginger wrapped in a delicate crystal dumpling | 750/- |

Prices excl. GST

UMAMI

Rooftop

MEAL IN A BOWL RAMEN



KIMCHI RAMEN

Fermented kimchi broth, ramen noodles, water chestnut, edamame, beans sprouts, shitake mushroom and spring onions

450/-



Add on: - Chicken-100 / Prawn 150/-



CHIPOTLE RAMEN

Smoky chipotle broth, corn, water chestnut, vegetables, edamame, scallions and lime

450/-



Add on: - Chicken-100 / Prawn 150/-



DAN DAN NOODLE

Spicy sesame broth, wheat noodles, chicken chunks, bok choy, chilli oil and scallion

550/-

PASTA FRESCA



SPAGHETTI AGLIO E OLIO

Extra virgin olive oil, garlic, fresh red chilli, parsley and Parmesan

500/-



MAC N CHEESE

Option of: - Truffle Mac n Cheese / Hot Cheetos Mac n Cheese
Gruyere & cheddar cheese sauce blend with macaroni and topped with herb panko crumbs

550/-



SALSA ROSA

Pink sauce pasta tossed with penne pasta & charred peppers

500/-



CREAM OF PESTO

Creamy basil pesto tossed with spaghetti, greens and roasted cherry tomatoes

500/-



PASTA ALA VODKA

With a combination of red & white sauce penne pasta tossed with flaming vodka & cheese

550/-



CHILI CRISP ALFREDO CHICKEN

Fettuccini pasta and smoked chicken chunks tossed in creamy chili crisp Alfredo sauce

650/-

UMAMI

Rooftop

PASTA FRESCA



SEAFOOD FETTUCCINI PASTA

Charcoal fettuccine with prawns & calamari and served in the style of aglio olio

675/-



TOMATO BURRATA RISOTTO

Arborio rice tossed with chunky tomato sauce, mix pepper pepperonata served with creamy burrata topped with arugula and chimichurri

550/-



Add on: - Chicken-100 / Prawn 150/-

INDIAN MAINS COURSE



PANEER MAKHAN WALA

Soft cottage cheese in a rich tomato – butter gravy, finished with kasuri methi and cream

550/-



PANEER KHAATA PYAAZ

Cottage cheese in a spiced onion-tomato masala, finished with pickled pearl onions

550/-



BANARASI ALOO

Baby potatoes tempered with fennel, coriander and Banarasi spices

350/-



SPINACH & FETA KOFTA

Sautéed spinach, feta & cottage cheese kofta in a roasted pepper lababdar gravy

475/-



SUBZ ka QORMA

Assorted vegetables simmered in Mughlai qorma, finished with apricot relish and caramelised onions

475/-



THECHA MUSHROOM RARA

Shiitake and black fungus mushroom mince cooked with coriander, garlic and peanut thecha, finished with creamy malai mushrooms

475/-



PANEER BUTTER MASALA

Soft Paneer Cub Simmered in a Rich Creamy Tomato Cashew Gravy Fished with Butter, Ghee & Cream

550/-



METHI MALAI MATTAR

Rich and creamy North Indian curry made with fenugreek leaves, green peas, and aromatic spices.

550/-

UMAMI

Rooftop

INDIAN MAINS COURSE

	MAHARANI MALAI KOFTA Soft Cottage Cheese Dumpling Simmered in a Smooth Sweet Gravy	550/-
	DIWANI HANDI This veg Nizami Handi Contains a lot of Veggies and Enriches with Brown Creamy Gravy Finished with Ghee & Butter	475/-
	PINDI CHOLE SERVED WITH MASALA KULCHA A robust Punjabi chickpea preparation slow-cooked with aromatic spices, Black Cardamom and tangy flavours for a rich, earthy taste	550/-
	PRAWN MALAI CURRY Simmered prawns in a silky, mildly sweet and aromatic coconut milk gravy, finished with ghee and served with Ghee rice	750/-
	PRAWN MASALA Jumbo Prawn Cooked with Fresh Onion Tomato Finished with Fresh Coriander Leaf & Ginger	750/-
	TAWA FISH Pan-Seared Fish Marinated in Traditional Indian Spices	750/-
	MURG PATIALA SHAHI Royal Patiala-style chicken curry finished with delicate egg ribbons	625/-
	DELHI BUTTER CHICKEN Char-grilled chicken tikka simmered in a rich tomato-butter gravy, finished with kasuri methi and a butter heart	625/-
	CHICKEN KOHLAPURI Chicken simmered in a fiery Kolhapuri masala with roasted coconut, curry leaves and aromatic spices	625/-
	RARA MURG A rich Punjabi-style chicken curry cooked with minced & Cube of chicken, whole spices, onions, tomatoes gravy	625/-
	CHICKEN CHETTINAD A fiery South Indian chicken curry cooked with roasted spices, curry leaves, coconut, and a rich masala.	675/-
	MURG TIKKA BUTTER MASALA Succulent tandoori chicken tikka simmered in a rich, creamy tomato gravy, finished with butter	625/-

UMAMI

Rooftop

INDIAN MAINS COURSE

- HANDI MURG

A Rich and Flavorful Dish made with Curd, Brown Onion, and Cashew nut Pest finished with Saffron and Ghee

625/-
- MUTTON ROGAN JOSH

Tender mutton slow-cooked in a rich, aromatic Kashmiri gravy with fragrant spices and a delicate chilli warmth.

750/-
- BHUNA MUTTON

Tender Mutton Slow Cooked with Caramelize Onion Thick and intensely flavourful.

750/-

TRADITIONAL DAL

- YELLOW DAL TADKA

Creamy yellow lentils tempered with aromatic cumin, garlic, dried red chillies, and fragrant Indian spices.

350 /-
- DAL PUNJ RATTANI

Five – lentil Punjabi dal tempered with tomatoes, yoghurt and roasted spices

350 /-
- DAL MAKHANI

Slow-cooked black lentils, simmered with butter & Cream served with 24 carat gold ghee

350 /-

RICE & BIRANI

- STEAM RICE

300 /-
- CORN & BROWN ONION PULAO

350 /-
- CUMIN & PEAS PULAO

350 /-
- CLASSIC SUBZ BIRYANI

Fragrant basmati rice layered with seasonal vegetables, aromatic spices, and saffron, slow-cooked to perfection

450/-
- HYDERABADI CHICKEN BIRYANI

Fragrant basmati rice and tender chicken layered with aromatic spices, saffron, and fresh herbs, slow-cooked in traditional Hyderabad style.

550/-

UMAMI

Rooftop

RICE & BIRANI

- AWADHI MUTTON BIRYANI

Fragrant basmati rice and tender mutton slow-cooked with delicate Awadhi spices, saffron, and aromatic herbs for a rich, royal flavour.
- 650/-

ABOVE BIRYANI'S ARE SERVED WITH HOUSE MADE SALAN, LACCHA ONION AND BURANI RAITA

INDIAN BREADS

- TANDOORI ROTI
- 60/-
- LACCHA PARANTHA
- 80/-
- GARLIC LACCHA PARANTHA
- 80/-
- GREEN CHILLI LACCHA PARANTHA
- 80/-
- TANDOORI BUTTER NAAN
- 80/-
- MASALA KULCHA
- 80/-
- GARLIC NAAN
- 80/-
- THAI RED CHILLI NAAN
- 80/-
- CHEESE N JALAPENO NAAN
- 125/-
- MALABARI PARANTHA
- 80/-

ASIAN MAINS COMBO

- KIMCHI CHILLI MUSHROOM

Crunchy mushroom blend with spicy Korean sauce and served with sticky rice
- 650/-
- ASIAN CANTONESE

Burnt garlic sauce tossed with Asian greens served with Fried rice
- 650/-
- COTTAGE CHEESE IN BLACK PEPPER SAUCE

Spicy pepper sauce tossed with pok choy, beans & sauce black pepper served with jasmine rice
- 650/-
- ASIAN CHICKEN CHILLI BOWL

Classic chili chicken bowl, served with a choice of fried rice or noodles
- 750/-
- CHICKEN PAD KRA BOWL

Thai-style minced chicken tossed with chilli, garlic and basil, served with Jasmine Rice & Fried Egg
- 750/-

UMAMI

Rooftop

ASIAN MAINS

- 

STIR FRIED EXOTIC VEG
A colourful medley of fresh exotic vegetables wok-tossed with garlic, herbs, and delicate Asian seasonings.

450/-
- 

VEG MANCHURIAN
Crispy vegetable dumplings tossed in a flavourful Indo-Chinese Manchurian sauce with garlic, ginger, and spring onion

385/-
- 

COTTAGE CHEESE IN OYSTER SAUCE
Tender cottage cheese tossed in a savoury oyster sauce with garlic, vegetables, and aromatic Asian seasonings.

450/-
- 

CHINESE GREEN
Fresh seasonal greens wok-tossed with garlic, ginger, and light Asian seasonings for a Crunchy finish.

450/-
- 

SHALLOW FRIED PRAWN IN HOT BEAN SAUCE
Succulent prawns shallow-fried to perfection and tossed in a spicy, savoury hot bean sauce with aromatic Asian seasonings.

750/-
- 

FIVE SPICES CHICKEN
Succulent chicken infused with aromatic Chinese five-spice, wok-tossed in a savoury, mildly sweet glaze for a fragrant finish

550/-
- 

CHILLI CHICKEN
Diced Chicken tossed with fresh chillies, peppers, onions, and a savoury Indo-Chinese sauce for a spicy, tangy finish.

550/-
- 

GARLIC PEPPER CHICKEN
Diced Chicken and Bell pepper Toasted in Black Pepper Sauce

550/-
- 

SLICE CHICKEN IN CHILLI OYSTER
Tender chicken slices wok-tossed in a spicy, savoury chilli-oyster sauce with garlic, peppers, and aromatic Asian seasonings.

550/-

UMAMI

Rooftop

NOODLES & RICE

☐ VEG 350/- ☐ CHICKEN 425/- ☐ PRAWNS 475/-

SPRING FRIED RICE

Rice & Noodles tossed with Choice of Dice Veg, Chicken, Prawn

FRIED RICE

Fragrant rice wok-tossed with fresh vegetables, aromatic seasonings, and a touch of soy for an authentic Chinese flavour

GINGER CAPSICUM FRIED RICE

Fragrant rice wok-tossed with fresh ginger, capsicum, spring onion, and aromatic Asian seasonings.

HAKKA NOODLE

Wok-tossed noodles with vegetables, garlic, spring onion, and savoury Asian seasonings for a classic Indo-Chinese flavour.

BURN EYE CHILLI GARLIC NOODLE

Wok-tossed noodles infused with smoky burnt chilli, fragrant garlic, and aromatic Asian seasonings for a bold, spicy flavour

☐ VEG 425/- ☐ CHICKEN 525/- ☐ PRAWNS 625/-

WOK PAN FRIED NOODLE

Crispy pan-fried noodles with fresh vegetables, aromatic herbs, and savoury Asian seasonings.

Choice of your Sauce – Mailed Soya, Manchurian, Cantonese, Hot Garlic, Butter Garlic

☐ DRUNKEN NOODLE

Wok-tossed flat rice noodles with Thai basil, bird's eye chili, garlic, and seasonal vegetables

☐ Add on: – Chicken-100

☐ JASMINE BUTTER GARLIC FRIED RICE

Roast garlic butter tossed jasmine rice

☐ Add on: – Chicken-100

450/-

450/-

UMAMI

Rooftop

EUROPEAN MAIN COURSE

- CHIMICHURRI COTTAGE CHEESE STEAK

Spinach & corn stuffed cottage cheese steak, served with cajun spiced rice, bell pepper sauce and tomato jam

550/-
- ROASTED ZUCCHINI AND SWEET PEPPER LASAGNA

Oven Roasted Zucchini & Bell Pepper Lasagna is a Fresh Teak on a Classic Comfort Food

550/-
- LE PRIMEUR AU GRATIN

Suggests the dish is baked Exotic Veg Au Gratin and served in a Garlic Bread

550/-
- THERMIDOR PRAWN

Succulent Fresh prawns baked in a rich, creamy sauce with mustard, herbs, and cheese, finished to golden perfection, Served with Butter Rice

850/-
- GRILLED CHICKEN

Juicy Flavorful Chicken Breast Marinated with olive oil, fresh herbs & garlic Served with Cheesy Potato Pure & Vega's

650/-
- ROAST CHICKEN WITH ROAST SAUCE

Marinating with Skin chicken with a citrus spice blend & roasting it in the oven served with cheesy potato pure & Vega's

650/-
- GRILLED BHETKI

Thyme & garlic marinated grilled fish fillet served with Vege's, Cheesy Potato and lemon caper emulsion

750/-
- ROAST LAMB CARPACCIO

Thinly Slice Roasted Lamb Served with Vega's & Herb Rice, Finished with Red Wine

750/-

INDIAN DESSERT

- BAKED RASGULLA COFFEE N RUM BAKED

Bengali rasgulla baked with condensed milk and saffron essence

300/-
- SALTED CARAMEL GULAB JAMUN

Soft centre gulab jamun with sizzling salted caramel and pistachio nibs

300/-
- BOONDI VANILLA LIME CHEESECAKE

Fusion cheesecake with boondi crumble and citrus lime glaze

300/-

UMAMI

Rooftop

INTERNATIONAL DESSERT

- | | | |
|---|---|-------|
|  | KUNAFI
Crispy vermicelli pastry layered with cream cheese and pistachio crumble | 350/- |
|  | FLAN
Classic Spanish caramel custard | 350/- |
|  | UMAMI'S LIVE TIRAMISU
Coffee – soaked sponge with mascarpone and Irish cream | 350/- |
|  | CHOCOLATE LAVA CAKE 53%
Molten chocolate centre and served with vanilla ice cream | 350/- |

Thank you