

FLAVOURS

At FLAVOURS, our name is a testament to our culinary philosophy—celebrating the diversity of tastes that define the human palate: sweet, salty, sour, bitter, and umami. Our carefully curated menu is designed to cater to every taste preference, ensuring a dining experience that is as diverse as is delicious. We offer an exquisite selection of cuisines that span the vibrant flavours of India—from the hearty dishes of Punjab, the royal feasts of Rajasthan, the vegetarian delights of Gujarat, to the fiery Indian tandoors that ignite the essence of Indian cooking. Our culinary journey doesn't end here, we also extend our flavours to rich Oriental cuisines. At FLAVOURS, embark on a gustatory voyage across India and beyond where each dish is a celebration of its unique taste profile.

THE MENU INSIDE:

Salad
Soup
Tandoor
Rice & Indian Breads
Oriental
Punjabi
Rajasthani
Gujrati
Round The Clock
Desserts



BEVERAGES

TEA 125
COFFEE 125
CANNED JUICE 175
AERATED DRINKS 100
MILK SHAKE 175
BUTTER MILK 125
LASSI 150
PACKAGED DRINKING WATER 75
SODA 75

BREAKFAST

MASALA POHA 175
A light and fluffy dish made from flattened rice, infused with spices, and garnished with fresh herbs and crunchy peanuts

IDLI 225
Soft, steamed rice cakes, a South Indian staple, served with flavourful coconut chutney and tangy sambar

VADA 225
Crispy, deep-fried lentil fritters with a hint of spice, served with flavourful coconut chutney and tangy sambar

UPMA 225
A warm, savoury semolina porridge cooked with spices and vegetables

MASALA UTTAPAM 225
South Indian savory pancake, topped with a colorful array of vegetables and served with coconut chutney

ALOO PARATHA 225
A delightful Indian flatbread stuffed with seasoned mashed potatoes served with pickles

POORI BHAJI 225
Fluffy fried bread with savory spiced potato curry. A classic Indian comfort dish

VEG SANDWICH (GRILLED/TOASTED) 250
Your choice of plain, toasted or grilled

CHOICE OF BREADS 70
Plain, White, Brown

SALAD

GREEN SALAD 150

A vibrant medley of fresh tomatoes, cucumbers, onions and chilli served with lemon

HEALTHY SPROUT SALAD 175

A nutritious blend of crunchy sprouted legumes, tossed along with vibrant veggies and zesty dressing

SOUP

CHOICE OF CREAM SOUP 225

Tomato | Mushroom | Vegetables

Velvety and rich. Select from our daily offering of creamy soups

DAL SHORBA 225

A favourite Indian delight made with lentils

VEG SWEET CORN SOUP 225

A classic Chinese soup with sweet corn and vegetable

HOT & SOUR SOUP 225

A traditional Chinese soup to warm your soul

LEMON CORIANDER SOUP 225

A light and refreshing Chinese-inspired soup that combines the tangy flavor of lemon with the aromatic essence of coriander

TANDOOR

TANDOORI ALOO 325

Scooped potatoes stuffed with raisins and cashew nuts, served with coriander chutney

HARA BHARA KEBAB 350

Wholesome green kebabs packed with veggies and herbs

DUDHIYA KEBAB 350

A lip-smacking Mughlai appetizer that is creamy on the inside, crunchy on the outside and absolutely deliciously packed with flavours

PANEER TIKKA 375

An Indian appetizer with marinated cottage cheese cubes grilled to perfection, bursting with smoky and flavorful goodness

TANDOORI SALAD 400

Cubes of onion, capsicum, tomatoes, and paneer seasoned with chat and garam masala

ASSORTED TANDOORI PLATTER 600

A delectable dish featuring a variety of tandoor-grilled vegetables and paneer, marinated with spices

RICE & INDIAN BREADS

STEAMED RICE 175

Freshly boiled basmati rice, the perfect partner to your curries

CHOICE OF PULAO 250

Matar | Jeera | Veg

TAWA ROTI 60

Hand-rolled and griddle-cooked, a rustic, unleavened Indian bread with a wholesome charm

TANDOORI ROTI 70

BUTTER NAAN 120

A naan topped with butter

CHEESE / GARLIC NAAN 150

A naan topped with cheese or garlic

LACHHA PARATHA 120

Flaky, layered Indian bread, a delightful accompaniment to any dish

MISSI ROTI 70

Missi Roti are savory and nutty flavored flatbreads made with a mix of whole wheat flour, gram flour and spices

CHOICE OF RAITA 180

Veg. / Pineapple / Boondi

ORIENTAL

CHILLI PANEER 325

Batter fried cottage cheese cooked in onion, capsicum, green chillies in a spicy Chinese sauce

HONEY CHILLI POTATO 300

Crispy potato wedges glazed in a sweet and spicy honey-chilli sauce

VEGETABLE MANCHURIAN 325

Crispy vegetable dumplings in a savory and tangy sauce, an Indo-Chinese delight

VEGETABLE SPRING ROLL 325

Crispy, golden rolls filled with a medley of fresh vegetables and aromatic spices

CRISPY CORN 250

Golden-fried corn kernels tossed with spices, a crunchy and addictive snack

VEGETABLE FRIED RICE 250

A fragrant blend of fluffy rice, fresh vegetables, and savoury seasonings, a classic Asian delight

HAKKA NOODLE 250

Stir-fried noodles with a colourful mix of veggies, infused with the bold flavors of Hakka cuisine



PUNJABI

PANEER BUTTER MASALA 400

One of India's most popular paneer gravy recipes, and for good reason

KADHAI PANEER 400

A vibrant, tangy, deeply spiced paneer recipe that is perfect for enjoying all year round

MUSHROOM MUTTER MASALA 400

A rich Indian curry blending mushrooms and peas in a flavorful tomato-based sauce

MALAI KOFTA CURRY 400

Vegetable dumpling in a rich white gravy

CHEF SPECIAL 400

An exquisite medley of market-fresh, seasonal vegetables, skillfully crafted with the chefs secret touch

MIX VEGETABLES 350

A colourful blend of fresh veggies cooked in a fragrant, aromatic Indian curry

DUM ALOO BANARSI 350

A Banarsi specialty featuring baby potatoes in a rich, spiced tomato gravy.

DAL MAKHANI 325

A hearty, slow-cooked black lentil curry, infused with aromatic spices

DAL TADKA 325

A comforting dish of yellow lentils tempered with aromatic spices

RAJASTHANI

GOVIND GATTA CURRY 350

Steamed and fried dumplings of chickpea flour filled with dry fruits in a yogurt gravy

KADHI PAKODA 350

Deep fried fritters (pakoda) dunked in a yogurt based curry made with besan (gram flour) and spices. A true North Indian delight

KER SANGRI 350

A very traditional Rajasthani dish made with dried ker berry and sangri beans

PITOD MASALA 350

This is a famous and most lovable curry in Rajasthan that goes well with roti, paratha and rice

ALOO PYAZ KI SABJI 350

A comforting dish of sauteed potatoes and onions, lightly spiced and full of flavour

GUJRATI

KHICHADI (PLAIN / MASALA) 300

A comforting Indian dish made with rice and lentils, seasoned with spices, often served with pickles



SEV TAMATAR 300

An incredibly humble accompaniment, Sev Tamatar Ki Sabji is made using juicy tomatoes, desi masalas and served with heaps of besan sev

DAL DHOKLA 425

A savory Indian steamed cake made from gram flour, offering a light, fluffy texture

KHAMAN WITH KADHI 425

A Gujarati duo—steamed gram flour cakes (Khaman) paired with tangy, spiced yogurt curry (Kadhi)

GUJARATI KADHI 425

A tangy and sweet yogurt-based curry with gram flour dumplings

The flavour of “Salt”
Salty is the taste of the sea, a flavour that highlights and balances the ingredients in a dish. It is essential for hydration and electrolyte balance, making it a fundamental aspect of our culinary creations. Our dishes incorporate the perfect pinch of salt to bring out the vividness of each flavour, ensuring a harmonious dining experience.

ROUND THE CLOCK

CHILLY CHEESE TOAST 225

Crispy toast loaded with melted cheese and a spicy kick, a delightful fusion of flavours

ASSORTED VEGETABLE PAKODA 200

Crispy fritters made from an assortment of fresh vegetables, lightly spiced

PANEER PAKODA 250

Irresistible paneer (cottage cheese) fritters, golden and crispy, a perfect snack for all occasions

VEG CUTLET 200

Crispy, golden –brown, patties with mixed vegetables and spices, a delightful appetizer

FRENCH FRIES 150

A comfort snack - globally!

PASTA 400

Choose your sauce: rich red or creamy white, and savour perfectly cooked pasta

PEANUT 75 / 125

Plain | Masala

ROASTED PAPAD 50 / 75

Plain | Masala

DESSERTS

ICE - CREAMS 150

Vanilla | Strawberry | Chocolate

GULAB JAMUN 200

Soft, spongy dumplings soaked in fragrant rose-infused sugar syrup, a sweet Indian delicacy

MOONG DAL HALWA 250

Rich Indian traditional sweet lentil, clarified butter and cardamom syrup with dry fruits



The flavour of “Sweet”
Sweetness is the taste that universally signals energy and nourishment. It's the first taste humans prefer from birth, evoking comfort and satisfaction. In our menu, sweet flavours are carefully balanced to enhance the natural goodness of ingredients, offering a delightful finish to your meal.