



  
**Ladles**  
GOURMET DELIGHT  
— TAKEAWAY | DELIVERY —

DESI KHANA | LEBANESE | EUROPEAN | MEXICAN | ORIENTAL

PLACE YOUR ORDER ON +91 9594958880 / 9702333522

the *Mirador*  
HOTEL

## SOUPS

DRUMSTICK SHORBA	● ₹375.00
BHENDI AUR BHUNE SAUNF KA RASSAM	● ₹375.00
TAMATAR AUR TULSI KE PATTE KA SHORBA	● ₹375.00
MURG POTLI MASALA BROTH	▲ ₹475.00
MEEN HALDI MOILEE	🐟 ₹475.00
LAMB TROTTERS AASH	🐑 ₹475.00

## STARTERS

DO PHOOLON KI GALOUTI, ULTA TAWA PARATHA	● ₹525.00
HARA DHANIYA AUR KAJU CHEESE KEBAB	● ₹475.00
PANEER GULFAM	● ₹525.00
PANEER KE SOOLEH	● ₹525.00
SUBZ GANDERI KEBAB	● ₹475.00
BHARWAN ALOO	● ₹475.00
BHARWAN MOONG DAL KI TIKKI	● ₹475.00
MUTTON GALOUTI, ULTA TAWA PARATHA (ROTI PE BOTI)	▲ ₹625.00
SILBATTE KE GOSHT KA KEBAB	▲ ₹625.00
PATHIYA DHABE DA KUKKAD	half portion ▲ ₹600.00 full portion ▲ ₹1000.00
MURG CHAPPALI KEBAB	▲ ₹600.00
KESARI MALAI MURG SOUFFLE'	▲ ₹625.00
MAHI AJWAIN SARSON TIKKA	🐟 ₹625.00
TANDOORI LASOONI JHINGA	🐟 ₹825.00

## MAINS

OLD FARIDABADI ALOO PYAAZ KI SUBZI	● ₹675.00
BHUNE HUE ALOO KA BHARTA	● ₹525.00
TAMATAR AUR JAITON KE DOLME	● ₹600.00
DUM PUKHT PANEER	● ₹625.00
PANEER GENGHISE	● ₹625.00
PANEER TIKKA MASALA	● ₹625.00
HARE TAMATAR KA PANEER MAKHANI	● ₹650.00
AMRITSARI CHIKKAD KE CHOLE	● ₹575.00
BHENDI AAMCHURI	● ₹575.00
MUSHROOM DONGAR CURRY	● ₹600.00
LASOONI PALAK PANEER	● ₹625.00
NIHARI GOSHT	▲ ₹775.00
MUTTON BADAMI KORMA	▲ ₹775.00
CHAPARAN MATKA MEAT	▲ ₹800.00
MALAI HANDI	▲ ₹675.00
MURG BHARTA	▲ ₹675.00
MURG TARKARI	▲ ₹675.00
MURG MAKHANI	▲ ₹675.00
COORG CHICKEN CURRY	▲ ₹675.00
FISH LABABDAR	🐟 ₹775.00
CHINGRI MALAI CURRY	🦞 ₹875.00

## MASTERED RECIPES

BOHRA STYLE TANDOORI RAAN	▲ ₹2200.00
RAAN E PUKHTAN	▲ ₹2200.00
MURG MUSSALLAM LAUNG ELAICHI	▲ ₹1755.00
RAJASTHANI KHADD MURG	▲ ₹1755.00

## INDIAN BREADS

ROOMALI ROTI	● ₹100.00
TAWA PARATHA	● ₹100.00

## BIRYANI

VEG HYDERABADI DUM BIRYANI	● ₹600.00
SUBZ LUCKNOWI DUM BIRYANI	● ₹600.00
SUBZ JAITUNI BIRYANI	● ₹600.00
PANEER DUM BIRYANI	● ₹600.00
KACCHE GOSHT KI BIRYANI	▲ ₹675.00
MURG MALABAR BIRYANI	▲ ₹650.00
MURGH LUCKNOWI DUM BIRYANI	▲ ₹650.00

## STAPLES

NALLI AUR SEENE CHAAP KE DEG PULAO	▲ ₹675.00
MULTIGRAIN KHICHDI	● ₹350.00
DAL MAKHANI	● ₹350.00
DAL TADKA DESI GHEE	● ₹350.00
STEAMED RICE	● ₹350.00

● ₹1999.00

## MEZZE SAMPLERS

● ▲ ₹2250.00

HUMMUS

BABA GANOUSH

TABOULEH

FALAFELS

BATATA HARA

SAMVOOSEK

HUMMUS

TZATZIKI

MUHAMMARA

CHICKEN SHISH TOUK

LAMB KOFTA

MTAFFA PRAWNS

(All served with Grilled pita bread, Malabar toast, Sesame stick, Sumac, Olives, pickled vegetables, Paprika and lime wedges)

## DOUGH IT

### SHAWARMA

Cottage Cheese

Chicken

● ₹575.00

▲ ₹625.00

(Served with leavened pita bread, pickled vegetables and beetroot dip and garlic sauce)

### PIDE

Spinach and Turkish Kasar

Lamb Kheema

● ₹475.00

▲ ₹725.00

### MANAKEESH

Zaatar and Tulum

Kabuli Chicken and country egg

● ₹450.00

▲ ₹650.00

## ARABIAN STYLE TAPAS WITH MIDDLE EASTERN DELIGHTS

We at The Mirador bring you the concept of "Arabian Style Tapas" wherein the portion will be a satisfying for 4-5 people

## CHIPS AND DIPS ● ₹975.00

### HOMEMADE NACHOS

Served with the following:

### HARD SHELL TACOS / SOFT TORTILLA / QUESADILLA (Choose any one)

Any one filling: (Cottage cheese Chimichurri, Mexican Ancho Beans)



### MEXICAN SOYA STICK

(All served with Guacamole, Mojo Colorado dip, Sour cream and tomato salsa)

## (DIY) BURRITO BAR ●▲ ₹675.00

Loaded with leafy vegetables, sour cream, homemade salsa, chipotle sauce, sharp cheddar and refried beans; customize it with your choice of rice and any one filling

### RICE

Brown Rice **OR**  
Lemon Coriander Rice

### VEG FILLING

Smoked Bbq Cottage Cheese **OR**  
Cajun Potatoes

### NON-VEG FILLING

Smoked Bbq Roast Chicken **OR**  
Tex Mex Grilled Chicken

## MINESTRA (SOUPS)

### VICHYSOISE ● ₹325.00

(French soup made from Leek, Onion and potato cream)

### ESPRESSO ZUPPA DI ZUCCA CON TARTUFO BIANCO ● ₹425.00

(Roasted Butternut squash soup with white truffle oil and, pasta and basil garlic espresso cookies)

### MINISTRONE ● ₹375.00

(Italian vegetable thick soup with crunchy parmesan, pasta, rosemary focaccia)

### MATZAH BALL SOUP ▲ ₹425.00

(Overnight cooked chicken broth with chicken dumpling shaved with sesame seed Chips)

### MINESTRA MARITATA ▲ ₹425.00

(Meat and vegetables soup)

### BISQUE DI FRUTTI DI MARE 🐠 ₹450.00

(Rich seafood Italian traditional soup with grissini)

## BROT KORB (BREAD BASKET)

● ₹450.00

### PAN GAELLO

(The 500 year old Spanish bread with Curled and Flat Parsley butter)

### BAGUETTE

(All-time favorite French bread served with broad bean, onion, garlic dip)

### CIABATTA CALDA / HOT CIABATTA

(Fresh from the oven hot ciabatta with 'Bessara' white bean puree, olive oil and sumac)

### CARTA DA MUSICA / SARDINIAN 'MUSIC PAPER'

(Thin pizza crisps layered with a spicy tomato oregano salsa and 'ricotta salata')

### PIZZA BIANCA AL'AGLIO E ROSMARINO / HOT 'WHITE PIZZA'

(Fresh from the oven hot garlic and rosemary Pizza with a basil pesto dip)

## INSALATA DI ANTIPASTI (SALADS)

### ARAGULLA BALSAMICO EXTRAVECCHIO

(Rocket lettuce, roasted feta stuff mushroom, San Marzano tomato with extra old balsamic vinegar)

● ₹500.00

### FARINA DI FARRO

(A Healthy wheat grain marinated in EVOO with lemon, Himalayan pink salt and color pepper)

● ₹575.00

### PANZANELLA

(Sun-ripened vegetables, tomatoes, cucumbers and onion, seasoned heartly with olive oil, vinegar homemade Spanish bread racks)

● ₹500.00

### CAESAR SALAD

(Classic salad of romaine lettuce and croutons dressed with lemon juice, olive oil, Worcestershire sauce, Anchovies, garlic, Dijon mustard, Parmesan cheese, and black pepper with crispy bacon)

▲ ₹625.00

### CARPACCIO DE SAUMON FUME

(Smoked Atlantic salmon Carpaccio with marjoram herbs oil, caper berry and dill leaves)

🐟 ₹625.00

### ENSALADA DE HUEVO Y POLLO ESCALFADO

(Butter thyme poached chicken and egg salad)

▲ ₹600.00

## ANTIPASTI (STARTERS)

<b>ACEITUNAS RELLENAS AL FUEGO DE MADERA</b> (Sicilian Wooden fire assorted stuffed Queen Olives)	● ₹675.00
<b>PANINO PIGRO ALLA PARMIGIANA DI MELANZANE</b> (Eggplant Parmigiana Roll with pineapple jalapeno salsa)	● ₹600.00
<b>SPANAKOPITA</b> (Baked Spinach Pie with muhammara dip)	● ₹600.00
<b>PATATA AL CACIO</b> (Rosemary oven roasted cheese potato, introduce a sauce)	● ₹600.00
<b>GAMBERO VINELLO</b> (Spice Shrimp garlic butter white wine Pecorino cheese)	🦞 ₹700.00
<b>ROLLO DE PARGO DE ESPINACAS</b> (Pan seared red snapper roll with pepper gorgonzola)	▲ ₹700.00
<b>REMOSCO POLO PEPE VERDE</b> (Marinated dice chicken with fresh green pepper corn Romesco sauce)	▲ ₹600.00
<b>ALI DI POLLO RIPIENE ARROSTO</b> (Poblano chilli, boiled egg, ragusano cheese stuff Chicken wings roast with red wine)	▲ ₹675.00

## LA STAZIONE DELLA PASTA (THE PASTA STATION)

<b>SPAGHETTI AL PESTO ALLA GENOVESE</b> (Classic basil pesto with black garlic and ragusano)	● ₹725.00
<b>RIGATONI CON SALSА DI POMODORO GIALLO SAN MARZANO</b> (Rigatoni Pasta, Spice Yellow San Marzano Tomato Sauce with Caramel Taro and Reggiano Crunch)	● ₹725.00
<b>CALABAZA AHUMADA SCAMORZA SPICE PANSOTTI</b> (Squash (butternut, pattypan, acorn) stuff spice pansotti pasta in smoked scamorza cheese sauce)	● ₹750.00



## LA STAZIONE DELLA PASTA (THE PASTA STATION)

<b>RAVIOLI DI PAMODORO</b>	● ₹700.00
(Spinach and ricotta stuff ravioli pasta with San Marzano tomato sauce and Reggiano)	
<b>BUCATINI AMATRICIANA GUANCIALE</b>	▲ ₹800.00
(Long thick spaghetti with a small hole pasta with pachino tomato, guanciale, pecorino)	
<b>AGNELLOTTI DI CAPPON MAGRO</b>	🐠 ₹775.00
(Cheese stuff wine berry butter sauce pasta with Genoese seafood salad)	
<b>CHITARRA POLO PORCHINI</b>	▲ ₹775.00
(Spaghetti style egg pasta typical of Abruzzo, shredded chicken, porchini mushroom in pesto sauce and Reggiano)	
<b>RIGATONI DI CREOLA</b>	🐠 ₹800.00
(Rigatoni pasta, Alheira (smoked Portuguese sausage) and shrimp in spruce tomato sauce)	

## NEAPOLITANA PIZZA

<b>MARGARITA</b>	● ₹575.00
(Basil, San Marzano tomato sauce, slice mozzarella cheese and fresh oregano)	
<b>ABRUZZO VERDE</b>	● ₹675.00
(Artichoke, palm heart, queen olives, jalapeno, peperoncino gherkin, San Marzano tomato sauce, slice mozzarella cheese and fresh oregano)	
<b>FIAMMA</b>	● ₹725.00
(Slice poblano chilli, red onion, slice mozzarella cheese, San Marzano tomato and fresh oregano)	
<b>QUATTRO STAGIONI</b>	● ₹1050.00
(Slice mozzarella cheese, San Marzano tomato)	
(Zucchini, olives, goat cheese)	
(Heirloom carrot, broccoli, feta cheese)	
(Artichoke, asparagus, pecorino cheese)	
(Palm heart, gherkin smoked scamorza cheese)	
<b>CALZONE PRIMAVERA</b>	● ₹700.00
(Season vegetable, slice mozzarella cheese, Sun marzano tomato, Basil and oregano)	
<b>CAPRICCIOSA</b>	🐠 ₹1100.00
(Jamon Iberico ham, mushroom, artichoke, spinach slice mozzarella cheese, San Marzano tomato thyme and caper berry)	

## NEAPOLITANA PIZZA

### AI FRUTTI DI MARE

(A seafood pizza served with scampi, mussels, squid, anchovy, blue cheese peperinchino, slice mozzarella cheese, San Marzano tomato thyme and caper berry)

 ₹1175.00

### PEPPERONI

(Pork / chicken Slice mozzarella cheese, Sun Marzano tomato, pickle onion, sage)

 ₹875.00  ₹725.00

### CAPRESESO

(Fresh tomato, mozzarella and smoked scamorza cheese, smoked chicken, basil)

 ₹875.00

### CALZONE POLO CACCIATORE

(Folded pizza with chicken cacciatore and mozzarella cheese)

 ₹875.00

## PORTATA PRINCIPALE (MAINS)

### LASAGNA VARDE ALL FORNO

(Vegetable layered in pasta sheets baked with four cheese)

 ₹775.00

### VEGETAL ARCOÍRIS

(A mélange of vegetables. Coloured carrot and asparagus, purple, white, green asparagus, palm hearts, purple, green and Romanesco broccoli tossed with truffle oil and black garlic, Reggiano shaving, Himalayan pink salt)

 ₹900.00

### PASTEL DE PAPA Y PUERRO

(Potato, leek pie with tomato, peperoncino, Raisins relish)

 ₹725.00

### CASSEROLE FREGOLA SARDA

(Broccoli, cottage cheese casserole, stir fried fregola with artichoke)

 ₹700.00

### POLO ALLA DIAVOLA

(Ragusano, smoked scamorza cheese, jalapenos, gherkin filled chicken, Potato dumpling)

 ₹925.00

### BRANZINO ALLA GRIGLIA

(Grilled Chilean seabass, Celery leaf pesto, heirloom carrots, fennel, tomato confit)

 ₹1800.00

### CHULETAS DE CERDO CAMELIZADAS

(Red wine caramelized pork chops, asparagus, red wine glaze)

 ₹1200.00

### COSTOLETTE DI AGNELLO ALL FAGIOLINI

(New zealand lamb loin chops, fagiolini (stir fried three fresh beans) and baked potato)

 ₹1400.00

## SOUPS

WONTON NOODLES SOUP	● ₹425.00 ▲ ₹475.00
ROYAL SWEET CORN SOUP	● ₹425.00 ▲ ₹475.00
HOT AND SOUR SOUP	● ₹425.00 ▲ ₹475.00

## STARTERS

TURNIP CAKE with black garlic chilly flakes and coriander root	● ₹525.00
GOLDEN FRIED PUFF	● ₹555.00
CRISPY 5 SPICE LOTUS STEM	● ₹555.00
STUFFED TOFU CHILLY GARLIC SAUCE	● ₹555.00
ASIAN VEGETABLES KUNG PAO SAUCE	● ₹555.00
WILD MUSHROOMS AND VEGETABLE ROLLS	● ₹555.00
STEAMED EDAMAME DIP CHILLY GARLIC	● ₹555.00
COTTAGE CHEESE GARLIC	● ₹555.00
CRISPY CHICKEN WINGS with seven spice powder marinade	▲ ₹625.00
OPEN FIRE ROASTED MANDARIN CHICKEN	▲ ₹625.00
PAN SEARED CHICKEN DIP CHILLY SAUCE	▲ ₹625.00
CUMIN BARBEQUE FISH	🐟 ₹625.00
KU KAI FISH	🐟 ₹625.00
ZING ZYANG LAMB	🍖 ₹675.00
GOLDEN FRIED PRAWNS	🦐 ₹725.00
WASABI PRAWNS	🦐 ₹725.00

## MAINS

SEASONAL VEGETABLES IN CHINESE PARSLEY SAUCE	● ₹675.00
SICHUAN PEPPER VEGETABLES WITH DRY RED CHILLY	● ₹675.00
STEAM TOFU, POKCHOY MANDARIN SAUCE	● ₹675.00
MOCK DUCK SHITAKE MUSHROOM BLACK BEAN SAUCE	● ₹675.00
WOK TOSSED VEGETABLES with young spinach, Silken tofu Mala sauce	● ₹700.00
TRIO OF MUSHROOM, FRESH CHILLI BASIL	● ₹675.00
COTTAGE CHEESE YIN YANG SAUCE	● ₹675.00
HEALTHY CHINESE GREENS BUTTER SAUCE	● ₹675.00
PAN FRIED POMFRET IN YELLOW BEAN SAUCE	🐟 ₹850.00
WOK BRAISED BASA GREEN SCALLION SAUCE	🐟 ₹850.00
FLAMING PRAWNS IN SUPERIOR SAUCE	🐟 ₹850.00
STEAM CHICKEN STRAW MUSHROOM	▲ ₹750.00
WOK FIRED CHICKEN GUNTUR CHILLY	▲ ₹750.00
BLACK TRUFFLE CRISPY ROAST CHICKEN	▲ ₹775.00
FRESH RED CHILLY WITH SLICE LAMB MALA	🐏 ₹850.00

## STAPLES

BURNT GARLIC CORIANDER RICE	● ₹425.00
SINGAPORE FRIED RICE	● ₹425.00
SPICY EDAMAME FRIED RICE	● ₹425.00
VEG HAKKA NOODLES	● ₹450.00
PAN FRIED NOODLES	● ₹450.00
BLACK BEANS NOODLES	● ₹450.00

## SOUPS

<b>TOM YUM SOUP</b>	● ₹375.00	▲ ₹450.00	🌊 ₹500.00
<b>TOM KHA SOUP</b>	● ₹375.00	▲ ₹450.00	🌊 ₹500.00

## SALADS

<b>SOM TAM</b> (Thai Young Papaya salad)	● ₹325.00
<b>LARB KAI</b> (Spicy minced chicken salad)	▲ ₹325.00

## STARTERS

● ₹425.00 ▲ ₹600.00

**PO PIA JE**  
(Fresh Vegetables Spring rolls)

**FRIED TOFU**  
(with sweet plum chilly sauce, crushed peanuts)

**TORD MUN KAO POD**  
(Deep-fried sweet corn cake, served with cucumber, ground peanuts, sweet chilli & shallot relish)

**BABY CORN SATAY, PEANUT BUTTER SAUCE**

**MAKUA SAM ROD**  
(Deep-fried green aubergines in a light batter, with the chef's special sauce)

**POO JAA**  
(Crab in shell)

**TAUD MAN PLA**  
(Fish cakes)

**PLA RAD PRIK**  
(Crispy fish Thai style)

**KOONG SAMROT**  
(Prawns tossed in red curry paste)

## STARTERS

● ₹425.00 ▲ ₹600.00

### SATAY KAI

(Chicken Satay, peanut butter sauce)

### KAI PAD MED MA-MUANG HIMAPAN

(Stir fried chicken with cashewnuts)

### KAI HOI BAITOEY

(Two-way chicken served in Pandan leaves)

## MAINS

● ₹525.00 ▲ ₹700.00

**STIR FRIED MORNING GLORY** with yellow beans paste

### PHAD PRIO WAN PHAK

(Sweet and Sour Vegetables)

**WATERCHESTNUT, ALMOND AND BROCOLLI RIBS** in Red chilli paste

### TOFU & SNOW PEAS BIRD CHILLY SAUCE

### KAI OB SURAT

(Southern Thai, Surat baked chicken)

### STIR FRIED PICKLE MUSTARD GREENS AND CHICKEN

### GAENG SOM PAE-SA

(Crispy fish with Tamarind sauce)

### PRAWNS WITH CHILLI GARLIC AND HOLY BASIL

### PRAWNS AND MUNG BEANS NOODLES IN CLAY POT

## CURRIES

- GAENG KIEW WARN (JE / KAI / KOONG)** ● ₹425.00 ▲ ₹525.00 🌊 ₹625.00  
Thai Green Curry (Vegetables / Chicken / Prawns)
- GAENG PED (JE / KAI / KOONG)** ● ₹425.00 ▲ ₹525.00 🌊 ₹625.00  
Thai Red Curry (Vegetables / Chicken / Prawns)
- GAENG LEUNG (JE / KAI / KOONG)** ● ₹425.00 ▲ ₹525.00 🌊 ₹625.00  
Thai Yellow Curry (Vegetables / Chicken / Prawns)
- GAENG MASSAMAN (JE)** ● ₹425.00  
Thai Massaman Curry (Vegetables)
- GAENG RENDANG (KAI / KOONG / PE)** ▲ ₹525.00 🌊 ₹625.00 🍖 ₹525.00  
Thai Rendang Curry (Chicken / Prawns / Lamb)

(\* All Thai Curries are served with bowl of sticky Jasmine rice)

## STAPLES

- PHAD THAI NOODLES** ● ₹325.00 ▲ ₹425.00 🌊 ₹450.00  
(Vegetables / Chicken / Prawns)
- FRIED RICE** ● ₹325.00 ▲ ₹425.00 🌊 ₹450.00  
(Vegetables / Chicken / Prawns)
- SPICY BASIL NOODLES** ● ₹325.00
- THAI GARLIC AND GALANGAL NOODLES** ● ₹325.00

## DIM SUM (4 piece each)

TRUFFLE EDAMAME DUMPLING	● ₹1050.00
WASABI SWEET POTATO DUMPLING	● ₹600.00
ASPARAGUS AND CORN DUMPLING	● ₹700.00
VEG CRYSTAL DUMPLING POMEGRANATE	● ₹700.00
MUSHROOM AND CHIVES BUD DUMPLING	● ₹700.00
STICKY RICE IN LOTUS LEAVES (2 PCS)	● ₹700.00
PAN FRIED BROCCOLI RIBS GYOZA	● ₹800.00
VEGETABLE SUI MAI	● ₹700.00
MUSHROOM BAO (2 PCS)	● ₹700.00
SPRING ONION AND STICKY RICE BAO (2 PCS)	● ₹700.00
SCHEZWAN CHICKEN GYOZA	▲ ₹800.00
CHICKEN CRYSTAL DUMPLING	▲ ₹800.00
SPICY CHICKEN BAO (2 PCS)	▲ ₹800.00
CHICKEN SUI MAI	▲ ₹800.00
PRAWNS AND CHIVES DIMSUM	▲ ₹825.00
PRAWNS SPINACH BLACK BEAN ROLL	▲ ₹825.00
PRAWNS HAR GAO	🦐 ₹800.00
PRAWNS SPINACH AND WATER CHESTNUT ROLL	🦐 ₹800.00
CHICKEN CHAR SIEW BUNS (2 PCS)	▲ ₹800.00
MUSHROOM AND HOISIN PRAWNS BAO (2 PCS)	🦐 ₹800.00



## SUSHI (6 piece each)

### NIGIRI SUSHI

Cucumber, Asparagus, Tofu, Carrot	● ₹750.00
Salmon / Smoked Eel / Tuna / Prawns	🐟 ₹850.00

### MAKI SUSHI

Cucumber, Asparagus, Tofu, Shitake mushroom	● ₹750.00
Salmon / Crabstick / Tuna / Prawns	🐟 ₹850.00

### URAMAKI ROLL

Cucumber and Togarashi roll	● ₹750.00
Asparagus and cream cheese roll	● ₹750.00
Avocado, cucumber, carrot roll	● ₹750.00
Veg Tempura vegetables roll	● ₹750.00
Tempura prawns and cream cheese roll	🐟 ₹875.00
Crabstick and mayonnaise California roll	🐟 ₹875.00
Spicy blue fin tuna and Togarashi roll	🐟 ₹875.00
Salmon, Fish roe and crunchy cucumber roll	🐟 ₹875.00

## CHOICE OF YOUR SUSHI IN A BASKET

<b>SELECTION OF VEGETARIAN NIGIRI AND MAKI SUSHI</b> (Chef's selection 6 pieces 3 varieties)	● ₹1000.00
<b>SELECTION OF NON-VEGETARIAN NIGIRI AND MAKI SUSHI</b> (Chef's selection 6 pieces 3 varieties)	▲ ₹1200.00
<b>SELECTION OF VEGETARIAN NIGIRI, MAKI SUSHI AND URAMAKI ROLL</b> (Chef's selection 9 pieces 3 varieties)	● ₹1200.00
<b>SELECTION OF NON-VEGETARIAN NIGIRI, MAKI SUSHI AND URAMAKI ROLL</b> (Chef's selection 9 pieces 3 varieties)	▲ ₹1500.00