

THE
PALMS
B E N G A L U R U

MENU

Wit

Refreshing wheat beer boasts a pale, cloudy appearance with a long-lasting white head!! aromatic profile features notes of orange peel, coriander spice, hint of doughy malt, light, crisp taste and citrusy flavors, perfect for Bangalore's weather!!

The lively carbonation and smooth texture make it incredibly drinkable

ABV: 4.75% IBU: 8 SRM: 3.0

Tripel

This beer shines with a rich golden colour, topped with a fluffy white crown. Its aroma is complex, with spicy Belgian yeast esters, clove, and fruitiness. The flavour is crisp and dry with a balance of malt sweetness, fruitiness, and spice. The finish is long, spicy, and dry with a warming alcohol note

ABV: 7.5% IBU: 15 SRM: 5.5

NEIPA - New England IPA

NEIPA pours a hazy golden hue with a dense, creamy white head. Big, juicy aromas of tropical fruits like mango and passion fruit dominate, with a hint of floral notes. The flavour is soft, fruity, and juicy with a balanced bitterness and a smooth, pillowy mouthfeel. The finish is tropical, clean, and juicy with lingering fruit notes

ABV: 6.0% IBU: 25 SRM: 6.0



Helles Bier

This Helles Bier boasts a bright golden colour with a fluffy white head and high clarity. Its aroma is clean and subtle, with light malt sweetness and mild floral hop notes. The flavour is crisp and balanced, with soft bready malt and a touch of German hops. The finish is dry and refreshing, with a clean, snappy character

ABV: 5.0% IBU: 12 SRM: 2.5



Pink Guava

This Pink Guava beer boasts a vibrant, tropical twist with a hazy pink blush. Its aroma delivers a powerful punch of guava, refreshing and clean. The flavour is tart and juicy, balanced by mild sweetness, with a crisp, clean finish. The beer is tropical, dry, and fruity

ABV: 4.6% IBU: 7 SRM: 7.0



The Palm Blend @499

Nirvana

Rosemary Infused Bourbon, In-House Citrus Syrup, Apple Shrub, Ginger Fizz

Feel Fizzy

Vodka, Fresh Ginger Soda, Honey Water, Bitter Foam

Namma Style

White Rum, Fresh Pineapple Juice, House Cardamom Syrup

Colaba Sour

White Rum, Fresh Beetroot Juice, House Coconut Apple Blend, Egg White

Aam-Rita

Tequila, Jalapeño Brine, Mango Juice, Citrus

Palm Peninsula

Vodka, Mango Juice, Fresh Ginger, Fresh Coriander, Kokum Air

High Tea

Gin, Earl Grey & Lemongrass Blend, Orange Blossom Water, Butter Cookie

Panchgani Sip

Gin, Beetroot & Apple Shrub, Quinine Fizz

Up-Standard Cocktails

Bombay Highball 649

Bombay Sapphire, Coffee Extract, Orange Liqueur, Kewra Water, Tonic

Scottish Old Fashioned 799

Dewar's 12, Aromatic Bitter, Simple Syrup, Orange Coin

Royal Smash 799

Dewar's 12, Californian Orange and Vanilla Blend, Banana Mash, Fresh Basil

High-Class Picante 999

Patron, Jalapeño, Fresh Coriander, Agave Nectar

Classic Cocktails

Sidcar 479

Brandy, Orange Liqueur, Lime Juice

Clovers Club 459

Gin, Raspberry Syrup, Lime Juice, Egg White

New York Sour 479

Bourbon, Lime Juice, Sugar Syrup, Egg White, Red Wine

Cosmopolitan 459

Vodka, Orange Liqueur, Cranberry Juice

Espresso Martini 449

Vodka, Coffee Liqueur, Espresso Shot

Sangria 499

Red Wine / White Wine, Brandy-soaked Tropical Fruits

Mojito 479

White Rum, Lime Wedges, Mint Leaves, Simple Syrup, Soda

Pinacolada 449

White Rum, Pineapple Juice, Coconut Cream

Hot Toddy 479

Brandy, Whole Spices, Honey, Hot Water

Old Fashioned 549

Bourbon, Simple Syrup, Aromatic Bitter, Orange Dust

Whiskey Sour 549

Bourbon, Simple Syrup, Lime Juice, Egg White, Aromatic Bitter

Margarita 549

Tequila, Orange Liqueur, Lime Juice

Picante 549

Tequila, Jalapeño, Coriander Leaves, Agave Nectar

Aperol Spritzer 599

Aperol, Sparkling Wine, Soda

High ABV Cocktails

Contain 100 ml

Liit 799

Five White Spirits, Lime Juice, Cola

Rough Road 799

Kaffir Lime Infused Rum, Vodka, In-House Thyme Syrup, Ginger Fizz

Nashili Chai 799

Vodka, Gin, In-House Chai Reduction, Apple Soda

Bullfrog 799

Five White Spirits, Lime Juice, Blue Curacao, Red Bull

Shooters

Mini Colada 349

Bacardi White, Fresh Pineapple, Coconut

Banarasi Blast 349

Sky, In-house Paan & Rose Blend

Kamikaze 349

Sky, Orange Liqueur, Lime Juice

One for the Road 479

Jim Beam, Bitter, Ginger Ale

Jaggerbomb 699

Jagermeister, Redbull

Sober Sips @269

Cloudy Carpet

Fresh Apple Juice, Basil, Lime Juice, Ginger Fizz

Tongue Twister

Guava, Pineapple, Lime Juice, Brine

Kokum Mojito

Kokum, Cucumber, Fresh Mint, Fizz

Southern Bliss

Green Tea, Apple Juice, Honey Water, Fresh Lime

Golmaal Orange

Orange Puree, Nimbu Juice, Jasmine Essence, Vanilla

Sweet Tooth

Strawberry, Fresh Mint, Rose Water, Soda

Mandarin Ice Tea

Earl Grey Tea Decoction, Orange & Mousambi Puree, Nimbu Juice

Prunus Persian Iced Tea

Earl Grey, Peach, Nimbu Juice

Sparkling Mint-Lime Iced Tea

Green Tea, Mint, Fizz

Cold Coffee 289

Choice of Flavours-Vanilla, Hazelnut, Caramel, Chocolate, Spiced

Virgin Hot Toddy

Whole Spices, Honey, Hot Water

Virgin Mojito

Lime Wedges, Mint Leaves, Simple Syrup, Soda

Virgin Pinacolada

Pineapple Juice, Fresh Cream, Coconut Cream

Vodka

Smirnoff 279

Sky 319

Ketel One 349

Absolut & Flavours 359

Cîroc 529

Grey Goose 539

Rum

Old Monk 239

Captain Morgan 249

Bacardi Black 279

Bacardi Carta Blanca 289

Gin

Great Indian Gin 299

Gordon's 349

Sipsmith 349

Jaisalmer Indian Craft Gin	379
Beefeater	399
Bombay Sapphire	399
Tanqueray	499
Hendricks	549
Monkey 47	599
Roku Gin	599

Tequila

Camino Real Silver	509
Camino Real Gold	509
Don Julio Blanco	899
Patron Silver	999
Don Julio Reposado	999

Scotch

Oaksmith Gold	289
Dewar's White Label	329
Black Dog	329
Black & White	329
100 Pipers	349
Teacher's Highland Cream	329
Black Dog Triple Gold	349
J&B Rare	349
Teacher's 50	369
Jim Beam	369
Ballantine's	399
Johnnie Walker Red Label	389
Jameson	399
Jim Beam Honey Orange	399
Jim Beam Black	429
Johnnie Walker Blonde	449
Jack Daniels No 7	499
Jack Daniels Honey	499
Johnnie Walker Black Label	499
Dewar's 12 Yo	499
Chivas Regal 12 Yo.	519
Monkey Shoulder	549
Johnnie Walker Double Black	549
Dewar's 15 Yo	599
Johnnie Walker Gold Label	649
Suntory Toki	699
Johnnie Walker Blue Label	1799

Single malts

Amrut Amalgam	439
Godawan	549
Singleton 12 Yo	649
Glenfiddich 12 Yo	699
Glenlivet 12 Yo	699
Glenmorangie Original 10 Yo	699
Talisker 10 Yo	699
Aberfeldy 12 Yo	749
Glenfiddich 15 Yo	799
Glenlivet 15 Yo	799
Laphroaig Islay	849
Macallan Double Cask 12 Yo	899

Cognac/Brandy

Hennessey V S	699
Monarch Legacy Edition	549
Courrier Napoleon Green	299

Aperitif

Martini Rosso	329
Martini Bianco	329
Martini Fiero	329
Aperol	429
Campari	529

Liqueurs

Kahlua	499
Baileys The Original Irish Cream	499
Sambuca	499
Jägermeister	529

Wine

WHITE WINES	Bottle	Glass
		(150ml)
Fratelli Chardonnay	2299	489
Fratelli Sauvignon Blanc	2299	489
Baron Philippe De Rothschild Cadet		
Doc Chardonnay	3299	749
Bodega Norton Sauvignon Blanc		
	4250	899

ROSE WINE

Fratelli Shiraz Rose	2299	489
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RED WINE

Fratelli Cabernet Franc Shiraz		
	2299	489
Fratelli Merlot	2299	489
Baron Philippe de Rothschild Cadet		
d'oc Cabernet Sauvignon	3299	749
Bodega Norton Merlot	3699	799
Vina Tarapaca Shiraz	3999	849
Banfi Col di Sasso	4599	999

Sparkling Wine / Champagne

Fratelli Noi Sparkling	2549	549
Ti Amo Prosecco Brut	4750	
Moët & Chandon	12499	

Bottle Beer (330ml)

Corona	549
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Soft Beverages

Aerated Drinks (Coke/Sprite / Soda)	99
Packaged drinking Water	99
Canned Juices	99
Diet Coke	119
Ginger ale	119
Tonic Water	119
Fresh lime soda/Water	149
Red Bull	219
Perrier (Sparkling Water)	359

** Our Standard measure for spirits is only 30ml

**We levy 7.5% service charge which is voluntary and the discretion of the customer

South Indian Appetisers

- **Mangalore Gobi Fry**
Sautéed in zesty mixture of spices, garlic, coconut and curry leaves
- **Pepper Fry - Baby Corn / Paneer**

As close as it gets to the original recipe from Kerala, loaded with pepper

- **Mangalore Ghee Roast - Mushroom / Paneer**

Originated in the southern Indian state of Karnataka, where ghee (clarified butter) has been an integral part of cooking for century

- **Goan Mushroom**
Mushrooms roasted in authentic Goan spices for a smoky, spicy, and flavourful bite

- **Andhra Chilli Chicken**
Fiery Andhra-style chicken flash-fried, with green chillies, curry leaves

- **Bangalore Chicken Kebab**
All-time favourite of Bangalorean's

- **Guntur Chilli Chicken**
A Guntur specialty! Tender Spicy chicken stir-fry made with, Guntur chillies, and blend of spices
Green Coriander leaf Fish Tawa Fry

- **South Indian Chicken Lollipop**
Fried chicken lollipops seasoned with bold South Indian spices

- **Chicken Varuval Fry**
South Indian dish where chicken is marinated with bold spices and stir-fried until crisp and flavorful

- **Chicken Pepper Fry- Nati Style With Bone**
Tender chicken wok-seared with crushed black pepper and curry leaves, a spicy and aromatic flavor

- **Goan Style Calamari (Squids)**
Crispy deep-fried squid marinated in Goan spices, garlic, and chillies, finished with a subtle hint of vinegar

- **Kerala Style Prawn Pepper Fry**
Juicy prawns stir-fried with cracked black pepper, curry leaves, and fragrant Kerala spices

- **Green Coriander Leaf Tawa Fry**
Anjal (Seer Fish) / Pomfret / Prawn

As per size

Fresh and flavourful! Fish marinated in vibrant green coriander and spice blend, pan-seared to perfection on the tawa. A delightful and aromatic dish!

- **Masala Fry / Tawa Fry / Rawa Fry**
Anjal (Seer Fish) / Pomfret / Prawn

As per size

- **Butter Garlic Prawns**
Succulent prawns smothered in a rich butter garlic creamy sauce

- **Mutton Pepper Dry-Nati Style with bone**
Country mutton chunks seared in a black-pepper masala and curry leaves

- **Coorgi Pork Fry**
National dish of Coorg, from the "Kodava" community!

- **Mangalore Ghee Roast - Egg / Chicken / Prawn**
Originated in the southern Indian state of Karnataka, where ghee (clarified butter) has been an integral part of cooking for centuries

Indian Appetisers

- **Veg / Mushroom / Chicken Puff**

Crispy, flaky pastry filled with a flavorful mixed Vegetable / Mushroom / Chicken stuffing

- **Bohri Keema Samosa**
Mutton mince, a must during Ramzan!

- **Amritsari Fish Finger**
Batter fried, served with local fryyums

- **Jheenga Koliwada**
Found this in the lost lanes of Sion village of Maharashtra

Continental Appetisers

- **Cajun Style Cheese Balls**
Crumbed cheese balls with Cajun spice, spicy hot sauce

- **Anglo Spinach Rissoles**
Thin crepes filled with hara masala & cheese, rolled and fried

- **Wild Mushroom Quiche**
Trio of Mushroom cooked in a rich creamy sauce, truffle oil drizzle, sunflower seeds, caperberry

- **Club Crumb Chicken**
Supremely hot 'Bhut Jholokia' masala from North East

- **Fish & Chips Mushy Peas**
Brit style batter coated Vietnamese sea bass, salted fries, malt vinegar

The Palms Signature Chicken Wings -Half Dozen

- **Baked Cilantro Wings**
Baked wingette mixed in spicy coriander & onion mix, garlic mayonnaise

- **Hot & Spicy BBQ Wings**
Fried chicken wingette tossed in homemade BBQ sauce, Lemon Garlic Aioli

Italian Pasta

- **American Style Mac & Cheese**
America's childhood favourite, three cheese, parmesan crust

Choose Pasta Styles: Fettuccini / Penne / Spaghetti

- **Garlic Herbs and Wine**
- **Tomato Cream**
- **Arrabbiata**
- **Creamy Alfredo**
- **Pesto Cream**

- **Add On's: Exotic Garlic Vegetables & Olives/ Thyme Scented Chicken / Paprika Prawns / Bacon**

**All pasta is served with sides of Buttery milk bread, for customization ask your server, our pastas are made with best produced olive oil

South Indian Curry

- **Pachakari Stew**
Kerala-style vegetable stew made with mixed veggies simmered in creamy coconut milk and gently spiced with whole aromatics

- **Mavinakai Menasukai**
Traditional Karnataka sweet-and-sour mango preserve made with raw mango, jaggery, and spices, offering a tangy, spicy kick

- **Chettinad Chicken Curry**
A spicy and aromatic delight! This traditional South Indian dish from the Chettinad region, chicken cooked in a rich blend of spices, coconut and curry leaves

- **Malabar Chicken Curry**
A flavourful and aromatic delight from Kerala's Malabar region! tender chicken cooked in rich coconut-based curry with a blend of spices, perfect with rice

- **Bunt Style Chicken Gassi**
Mangalorean spices, best enjoyed with neer dosa

- **Chops Gowda Mutton Curry**
A tribute to the farming community of Karnataka and Asia's largest goat market of Bannur district

- **Mangalore Style Curry**
Anjal (Seer fish)/Prawn/Pomfret

As per size

Spicy and aromatic thin curry, made with blend of spices, chillies, and coconut milk

Soups

- **Desi Tamatar Soup**
Country style desi Tamatar soup
- **Moringa Leaves Soup**
Nourishing and flavourful Soup!! nutrient-rich blend of moringa stalks, tomatoes, ginger, and spices. Known as the "Miracle Tree."
- **Drumstick Soup**
Flavourful blend of tender drumsticks, aromatic spices, and herbs. Rich in vitamins, minerals, and antioxidants
- **Momo Thukpa (3 Pcs)**
Vegetarian/Chicken
- **Mutton Paya Soup (Gowda Style)**
Rich and flavourful!! traditional delicacy made with tender trotters cooked in a fragrant blend of spices and herbs

Salads

- **Beet & Arugula**
Mix lettuce, Valencia orange, cumin balsamic dressing, amaranth pops, nuts
- **Classic Caesar Veg/Chicken**
Iceberg and Romaine Lettuce, Parmesan Shavings, Olive Caper Dressing, Garlic Croutons
- **Green Salad**

Chaat

- **Marine Drive Corn Bhel**
Our favourite bhutta and muri combined together
- **Green Mango Chaat**
A tangy and sweet Indian street food dish featuring green mangoes, tossed with spices and chutneys
- **Pani Puri**
Evergreen, call it golgappe or puchka!
- **Papdi Chaat**
Undoubtedly my favourite chaat from childhood
- **Avocado Papdi Chaat**
Chaat reinvented with silky avocado, a subtle fusion delight

Dumplings (4pcs)

- **Truffle Black N White Dumpling**
Philadelphia Cheese, Water Chestnuts, Truffle Oil Drizzle, Spring onions
- **Chiu Chow Dumpling**
Carrots, Celery Stick, Green Zucchini, Water Chestnuts, Bok choy, Sweet Potatoes
- **Veg Poached Dumpling**
Seasonal vegetable dumplings poached in Peking sauce
- **Thai Basil Chicken Dumpling**
Minced Chicken tossed in Thai Chilli paste, flavours of Thai Basil, Thai Red Chilli, Spring Onions
- **Fiery Chicken Dumpling**
Fiery Chicken, Water Chestnuts, Chilli Flakes, Sesame oil Drizzle
- **Chicken Poached Dumpling**
Brown Garlic Chicken Dumpling poached in Peking Sauce
- **Spicy Prawn Har Gow Dumpling**
Buttered Prawns, Bamboo Shoots, Ginger, Chilli Oil

Egg's!! Egg's!!

- **4 Egg Indian Masala Omelette with Pav**
Fluffy eggs cooked with onions, chillies, tomatoes, and aromatic spices for a flavourful, hearty bite
- **4 Egg Marine Drive Egg Bhurji with Pav**
Spicy scrambled eggs served with soft, buttery pav
- **4 Egg Ros Omelette with Pav**
Goan-style omelette served with a ladle of spicy, flavourful ros gravy and soft pav for a comforting, street-food classic
- **4 Egg Boiled Egg Masala with Pav**
Hard-boiled eggs simmered in a rich, spiced onion - tomato masala for a simple yet satisfying dish

Munchies

- **Garlic Toast/Cheese Garlic Toast**
Crispy bread topped with garlic butter/cheese!
- **Boiled Peanut Sundal**
A staple across all MRP bars, boiled peanuts tempered with onion chilli
- **Chatpata Peanut Cracker**
Ditch your regular peanut masala!! For a bomb version
- **Mixed Usli**
Nutritious, blend of sprouted lentils, aromatic spices
- **Dry Green Peas Vada**
Crunchy, spiced fritters of soaked dry green peas, minced onion & curry leaf-fried golden and served piping hot with tangy chutney
- **Onion Pakoda-South Indian Style**
Feather-light onion slices dipped in spiced chickpea batter, flash-fried to a crackling bite-served with cool mint and cilantro chutney
- **French Fries**
Classic Salted potatoes/Desi mirch masala/ Peri Peri masala
- **Loaded Mexican Fries**
Spicy fries with lots of melting cheese, bon appetite!
- **Veg Nachos**
Crispy tortilla chips topped with beans, cheese, salsa, and fresh veggies for a flavorful vegetarian snack.
- **Chicken Nachos**
Crunchy tortilla chips layered with seasoned chicken, melted cheese, jalapeños, and tangy sauces for a hearty bite

Chinese Appetisers

- **Chilli Baby Corn/Mushroom/Paneer/ Mock Meat**
A vegetarian version of the classic chilli fry
- **Chinatown Chilli Egg / Chicken / Prawn**
Crispy chicken tossed in a bold Indo-Chinese blend of chillies, garlic, and tangy sauces for a spicy street-style kick
- **Pan Asian Mala Chicken**
spicy Sichuan-style chicken dish flavored with chili and Sichuan peppercorns that create a hot, numbing sensation ("mala")
- **Slow Cooked Chilli Pork**
Tender pork slow-cooked in a rich, spicy chilli sauce
- **Chilli Oyster Prawns**
Succulent prawns stir-fried with chilli and oyster sauce for a Savory, spicy kick
- **Pandan Leaf Chicken**
Succulent chicken marinated with aromatic herbs, wrapped in fragrant pandan leaves, and grilled to perfection

Wood-Fired Sour Dough Pizza 11-inch

- **Margherita Pizza**
Tomatoes, sea salt, mozzarella, fresh basil, extra virgin olive oil
- **Veg Mock Meat Pizza**
A delicious vegan pizza loaded with seasoned plant - based meat, vegetables, and rich tomato sauce
- **Farmer Zone Pizza**
Garden fresh exotic vegetables, olives, jalapeños, mozzarella
- **Florentine Pizza**
Spinach, garlic, sweet corn, olives
- **Tartufo Mushroom Pizza**
Mozzarella, peppered goat cheese, wild mushrooms, white truffle oil
- **Golden Crown Pizza**
Sweet corn, onion, red paprika slice, pesto drizzle
- **Bohemia Paneer Pizza**
Green chilli marinated paneer, onion, fresh coriander
- **Chicken Pollo Pizza**
Tomato sauce, burrata, thyme scented chicken, basil, garlic
- **Chicken Diavola Pizza**
Red paprika, garlic chicken, red pepper oil
- **Grandma Style Lamb Meatballs Pizza**
Extra sweet tomato sauce with lamb meat balls, mozzarella, garlic, peppers
- **Pork /Chicken Pepperoni Pizza**
Sliced pepperoni, oregano, jalapeños

Kebabs

- **Hot Malai Broccoli Kebab**
Not less than the non-vegetarian counterpart!
- **Stuffed Tandoori Mushroom**
Juicy mushrooms filled with a flavourful masala stuffing and classic tandoori marinade
- **Smoky Tandoori Paneer Tikka**
Cottage Cheese marinated in aromatic Indian spices and cooked in tandoor, finishing with a smoky charcoal flavour
- **Hariyali Paneer Tikka**
Cottage Cheese marinated in a vibrant blend of fresh herbs and spices, cooked in tandoor for a smoky, green-hued flavour
- **Stuffed Cottage Cheese Kebab**
Cottage Cheese filled with spiced stuffing, marinated in yogurt and roasted to perfection
- **Hariyali Murgh Kebab**
Nomadic recipe from North western Frontier region of India
- **Dilli 6 Chicken Kebab**
Club favourite from lanes of Matia Mahal in Old Delhi
- **Kali Mirch Chicken Tikka**
Malai marination, coated with lots of black pepper
- **Tandoori Chicken (Half/Full)**
Spicy, smoky chicken marinated in yogurt and traditional Indian tandoori spices, cooked to perfection
- **Qureshi Chicken Seekh Kebab**
You cannot miss the beloved 'seekh' when you come to Kebabmandi
- **Coastal Fish Tikka**
From the Koli villages of the Gomantak Coast
- **Azad Bhai's Mutton Seekh Kebab**
Reminds me of the brave train Robbery during Freedom struggles
- **Tandoori Jheenga/Pomfret**
Succulent prawns marinated in spices and yogurt, grilled to perfection in a tandoor

North Indian Curry

- **Yellow Dal Tadka**
I can eat it in every meal, till the last supper!!
- **Dal Maharani**
Still not clear if it was Moti Mahal or someone else
- **Bhutta Palak Methi**
Spinach, fenugreek, and sweet corn cooked in a mildly spiced green gravy
- **Subz Ka Mela**
A rich medley of seasonal vegetables cooked in a flavorful, spiced gravy
- **Dhaniya Khumb Mutter**
Mushrooms and green peas cooked in a creamy coriander-flavored gravy
- **Paneer Butter Masala**
Soft paneer cubes in a rich, buttery tomato gravy with mild spices
- **Paneer Khurchan**
Shredded paneer stir-cooked with capsicum, onions, and spices in a semi-dry masala
- **Highway Anda Masala**
Boiled eggs cooked in a spicy yellow onion-tomato gravy with rustic roadside-style flavors
- **Dhaniya Murgh**
Chicken cooked in a fresh, aromatic coriander-based green gravy with mild spices
- **Murgh Patiyala**
Succulent chicken cooked in a rich, spicy tomato-onion gravy with a royal touch of cream and eggs
- **Bombay Butter Chicken**
Juicy chicken simmered in a rich, creamy tomato-butter gravy with aromatic Indian spices
- **Mutton Rogan Josh**
Tender mutton slow-cooked in a rich, aromatic Kashmiri spiced gravy for a bold and authentic flavor

Chinese Rice & Noodles

- **Stir-Fried Exotic Vegetable Garlic**
Light, healthy, and flavorful—made using fresh Bok Choy sautéed in garlic
 - **Kung Pao Chicken Sauce**
A spicy stir-fry with chicken, peanuts, vegetables, and chili peppers. Sweet, savory, and slightly tangy
 - **Classic Chinese Noodles**
stir-fried noodles tossed with vegetables, soy sauce, and aromatics, delivering a savory and satisfying flavor
 - **Classic Chinese Fried Rice**
stir-fried rice dish with vegetables, soy sauce, and aromatics, often enhanced with eggs or protein for a flavorful, satisfying meal
- Add On: Egg / Chicken / Prawns / Bacon**

We Have Got You...Sides Breads

- **Tandoori Roti- Plain/Butter**
- **Lachha Paratha**
- **Triangle Tawa Wheat Paratha Plain / Egg**
- **Tandoori Naan - Plain/ Butter / Garlic**
- **Neer Dosa (3 pcs)**
- **Butter Pav (2nos)**
- **Ragi/Palak Chapathi Tawa (2nos)**

Biryani & Rice

- **Ghee Bhaat**
- **Dal Khichadi**
- **Steamed Rice**
- **Curd Rice**
- **Jeera Rice**
- **The Palms Special Biryani Vegetable / Chicken / Mutton**

*Biryani Served with vegetable raita

Accompaniments

- **Mixed Vegetable Raita**
- **Bondi Raita**
- **Curd**

ALSO AVAILABLE



Firdausi Mithai...

- **Aunt Maria's Apple Cake**
Malai cream cake topped with cooked apple, a childhood obsession
- **Mango Tres Leches**
Vanilla mango sponge, soaked in milk, topped with mango cream
- **Amrakhand Basket**
Mango Curd, seasonal fruits, lychee boba pearls
- **Caribbean Mocha Delight**
Layers of coffee crèmeux, vanilla cream, and almond sponge finished with caramel coffee glaze
- **Langcha Black Jamun (3 Pcs) with Sitaphal Ice-cream**
An evergreen dessert in all the eateries, 3 pcs!
- **Nilgiri Chocolate Cake**
Made with Local chocolate, Vanilla ice cream
- **Classic Alessi Paris**
Layers of dark chocolate mousse, caramel mousse, and chocolate sponge finished with a rich dark chocolate glaze
- **Kunafa Pistachio**
Made with Local chocolate, Vanilla ice cream
- **Matcha Tiramisu**
Classic Italian dessert layered with mascarpone, Savoiardi biscuits, and premium Japanese matcha



For group or party bookings and outdoor catering services, please contact us at!!

+91 90351 54537

●: Vegetarian | ●: Egg | ●: Non Vegetarian | P●: Pork



Service charges of 7.5% will be added against your bill.

GST applicable as per government norms. Inform our associates for any dietary allergies