STARTERS

SON IN LAW EGGS — 225

A playful Thai classic of deep-fried boiled eggs, golden and crisp outside with a creamy centre, draped in a sweet-tangy tamarind sauce and finished with crisp shallots, chilli, and fresh herbs. A perfect balance of crunch, richness, and zing, with a story as charming as its name.

CLASSIC TOFU TOD — 275

Crispy golden-fried tofu with a light, crunchy exterior and soft, silky inside. A simple yet flavourful appetizer, tossed in sweet chilli sauce for the perfect wholesome bite.

CHICKEN BUNCHA SKEWERS — 375

Minced grilled chicken skewers in Sugarcane inspired by the Vietnamese "Bún Chả," marinated in fragrant herbs and spices.

AKASAKA PRAWNS — 455

Prawns tossed in a silky, mildly spiced sauce with delicate Asian Flavors, inspired by Japanese-style cooking. A harmonious balance of sweetness, umami, and subtle heat that makes it both elegant and comforting.

OASIS PEPPER MUSHROOM — 275

Button mushrooms deep fried and sautéed with onions, curry leaves, and crushed black pepper, finished with a touch of garlic and South Indian spices. A fiery, aromatic stir-fry that's simple, rustic, and full of earthy flavours.

MORINGA CHICKEN — 355

A vibrant and wholesome dish where tender chicken is cooked with moringa leaves (drumstick leaves), imparting a fresh, earthy flavor packed with nutrition. Lightly spiced with traditional South Indian aromatics like garlic, green chilies, and curry leaves, the chicken absorbs the subtle bitterness and unique fragrance of moringa.

PALLIPALAYAM MUTTON ON RAGI ROTI — 525

A rustic South Indian delight, this dish features tender, slow-cooked mutton infused with the bold spices and earthy Flavors typical of Kongunadu cuisine. It's served atop soft, wholesome ragi roti—a nutritious finger millet flatbread with a subtle nutty flavor that perfectly complements the spiced mutton.)

ALOO NAZAKA — 325

Awadhi delicacy where hollowed potatoes are stuffed with a rich filling of paneer, nuts and aromatic spices, topped with sesame seeds then roasted to perfection.

PULIYOGARE CHICKEN KEBAB — 375

Tender chicken pieces marinated in a tangy and aromatic puliyogare-inspired spice blend, then grilled to perfection. The marinade, reminiscent of the classic South Indian tamarind rice Flavors, lends a subtle tanginess and depth to the succulent kebabs, creating a unique fusion of traditional taste and modern grilling.

KAKORI KEBAB — 575

A legendary North Indian delicacy featuring ultra-soft minced meat delicately spiced with aromatic herbs and slow-grilled to perfection. Silky, tender, and melt-in-the-mouth, these kebabs are prized for their refined texture & subtle, balanced Flavors—a true gourmet experience.

STARTERS

HIMACHALI MURGH, TRIO CHUTNEY — 355

A rustic dish from the hills of Himachal, featuring succulent chicken cooked in a traditional mountain-style masala with earthy spices, yogurt, and a hint of smokiness. The robust flavors of the chicken are elevated with a trio of chutneys—spicy, tangy, and herbaceous—offering a vibrant balance of tastes in every bite.

ARCOT MUTTON CHOPS — 555

A royal delicacy from the kitchens of Arcot, these tender mutton chops are marinated with a rich blend of spices, slow cooked, and then pan-seared to perfection. Juicy, aromatic, and packed with flavor, the dish reflects the Nawabi heritage of Arcot with its balance of warmth, spice, and subtle smokiness.

TRANQUIL BAR CHUTNEY PRAWN — 525

Crisped juicy prawns stuffed with a tart mint and coconut chutney. Inspired by the numerous beachfront seafood shacks in the old Danish outpost of Tharangambadi, Tamil Nadu.

PESTO GRILLED LAMB CHOPS, CREAMY LEEKS POTATO — 525

Lamb chops marinated in fresh basil pesto and grilled to smoky perfection, locking in bold herbal flavors. Paired with a luscious side of creamy leeks and potato.

LAMB KIBBE — 555

A Middle Eastern specialty featuring minced lamb blended with bulgur, onions, and aromatic spices, shaped into torpedo-like croquettes or patties, and deep fried served with tzatziki dip.

SALADS

BANANA BLOSSOM — 325

A traditional delicacy made with tender banana flower petals, tossed with fresh herbs, crunchy vegetables, and a tangy-spicy dressing. Nutty, earthy, and refreshing, this unique dish brings out the authentic flavors of Southeast Asian cuisine.

SINGAPORE ROJAK — 325

A vibrant street-style salad of tropical fruits, crisp vegetables, and fried dough fritters, tossed in a sweet, tangy, and slightly spicy tamarind-palm sugar dressing.

MAIN COURSE

BURMESE KHOW SUEY — 295

A comforting Burmese one-bowl meal of noodles in a rich coconut-milk curry, topped with an array of condiments like fried garlic, spring onions, crispy noodles, and a squeeze of lime for a burst of Flavors and textures. With the choice of Veg, chicken or prawns.

MALACCA CURRY (W)ROTI JALA — 295

A rich Malaysian-style curry, slow-simmered with aromatic spices and coconut milk, paired with delicate, lace patterned Roti Jala crêpes that soak up the Flavors beautifully.

MUNAKKAYA KODI KURA — 375

A traditional Andhra-style chicken curry simmered with tender pieces of drumstick (munakkaya), slow-cooked in an aromatic blend of onions, tomatoes, coconut and freshly ground spices. The drumsticks infuse a delicate earthy flavor into the rich chicken gravy, making it wholesome and comforting, perfect with hot rice or soft tomato rotis

KAIMA PATTANI GOJJU WITH MORINGA POORI — 495

A coastal Karnataka specialty where Keema mutton are simmered with batani (green peas) in a tangy, subtly spiced gojju sauce made from tamarind, jaggery, and aromatic spices. The combination of sweet, sour, and Savory Flavors creates a delightful, comforting curry served with Moringa Poori.

HASEENA SAAG PANEER BURRATA — 345

A fusion delicacy that brings together the earthy Flavors of spiced spinach and paneer with the silky richness of fresh burrata cheese, complements the robust saag, creating a dish that is luxurious, comforting, and indulgently modern.

BOHARI DHABA GOSHT WITH PERSIAN SHEERMAL — 525

A rich, slow-cooked Bohri style mutton curry, infused with bold spices, onions, and a touch of smokiness, echoing the Flavors of rustic Dhaba cooking.

GRILLED SALMON WITH LEMON CAPERS SAUCE — 725

Perfectly grilled salmon fillet served with a zesty lemon-caper butter sauce, enhancing its natural richness with bright, tangy, and Savory notes.

DESSERT

NEW YORK BLUEBERRY CHEESE CAKE — 275

Rich, dense, and intensely chocolatey, this indulgent dessert delivers a velvety, melt-in-your-mouth experience with every bite.

PATTAYA BANANA PANCAKE — 225

Crispy Thai style pancake filled with caramelized banana, drizzled with sweet condensed milk or chocolate, and topped with a sprinkle of nuts for a warm, indulgent treat.

SHOOTER

GALAXY BOMB

A cosmic burst of tropical coconut, zesty citrus, and blue mystery. With shimmerswirling in every pour, this is your universe in a shot glass.

HIBISCUS CRUSH

Floral, tart, and sophisticated–this blushing beauty layers gin botanicals with delicate hibiscus and elderflower for a refreshing, fragrant burst.

STRAWBERRY CLOUD

Bright and floral strawberry flavour, topped with a silky foam cap. Light, playful, and full of texture.

KAMIKAZE

A clean, crisp, citrus-forward shooter with vodka punch and lime zest–simple, bold, and timeless.

BEERS

DUBBLE TROUBLE

LARGERED UP

RED ALE-ERT

HOPOCALYPSE

WIT-NESS

HEFFIN' GOOD

OASIS

UNWIND IN THE UNUSUAL

VODKA

GREY GOOSE
ABSOLUT
HAKU VODKA

RUM

BACARDI
BACARDI FLAVOURED
HAVANA CLUB
MAILBU

GIN

BOMBAY SAPPHIRE
BEEFEATER
ROKU GIN
SIPSMITH

TEQUILA

PATRÓN SILVER
PATRON REPOSADA
CAMINO SILVER
CAMINO REPOSADO GOLD

MARGARITA COCKTAILS

TAMARIND MARGARITA

Tequila & Tangy, salty, and savory–street-style Indian margarita twist.

PASSIONFRUIT CHILI MARGARITA

Silver tequila and triple sec shaken with passionfruit, lime, honey, and a touch of red chili – fruity, spicy, and irresistible.

MARGARITA

A refreshing, tangy tequila classic with citrus brightness and a hint of sweetness.

RAZRITA

A vibrant and tangy cocktail combining tequila, raspberry, and citrus – perfect for a lively, refreshing sip.

WHISKY

SINGLE MALTS & BOURBON WHISKY & JAPANESE WHISKY & BLENDED WHISKY & IRISH WHISKEY

DEWAR'S WHITE LABEL

WILLIAM LAWSON'S

CHIVAS REGAL 12

BALLANTINE'S

JAMESON IRISH WHISKEY

ROYAL SALUTE

100 PIPERS

ROYAL STAG

BLENDER PRIDE

IMPERIAL BLUE

TEACHER'S 50

TEACHER'S HIGHLAND CREAM

OAKSMITH GOLD

JIM BEAM

MAKER'S MARK

THE YAMAZAKI

HIBIKI SUNTORY

TOKI SUNTORY

CLASSIC COCKTAILS

WHISKY SOUR

Timeless classic that balances strength and finesse. Rich whisky shaken with fresh lemon and sugar, finished with a velvety foam for a cocktail that's refreshing, bold, and perfectly rounded.

PENICILLIN

Modern classic blending smoky Scotch whisky with the warmth of honey, ginger, and fresh lemon.

MARY PICKFORD

Born in Havana's golden era, this Prohibition classic mixes white rum with luscious pineapple, grenadine, and a whisper of maraschino, creating a cocktail as glamorous and alluring.

FLORADORA

Gin, lime, raspberry, ginger ale – a bright,fruity, and refreshing highball.

COSMOPOLITAN

A stylish, tangy, and refreshing pink cocktailwith a perfect balance of citrus and cranberry, made famous by its elegant flair.

PLANTER'S PUNCH

A stylish, tangy, and refreshing pink A Jamaican classic – fruity, strong, and tropical cocktailwith a perfect balance of citrus and cranberry, made famous by its elegant flair.

APPLETINI

A crisp, sweet-tart martini with vodka & apple liqueur – light, fruity and

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SIGNATURE COCKTAILS

GOLDEN MIRAGE

A tropical, herby, and coffee-forward rum cocktail with vanilla smoothness.

DRAGON ROSE

A refreshing floral rose where vodka meets lychee rose, and lime, lifted by red dragon fruit fora tropical, exotic twist.

CHASE & STATUS

Zesty citrus and Vodka floral elderflower, and bold spirits come together in a refreshing yet refined cocktail.

CRIMSON MARTINI

An aromatic martini where gin meets Moroccan rose and vermouth, lifted with lime for a delicate floral finish.

THE LONDON SOUR

A refined whisky sour infused with Earl Grey tea and bright bergamot, layered with citrus and subtle floral notes.

BIANCA BLOOM

A vibrant mix of litchi, pineapple, and cranberry with a crisp gin base.Finished with lime and thyme for a refreshing herbal twist.

TROPICAL WHISPER

A tropical tequila delight with sweet strawberry, pineapple, and a playful kick of jalapeño heat.

CRAFT BEER

Dunkelweizen 500 ML

Dunkelweizen is a traditional Bavarian dark wheat beer that combines the spicy, fruity yeast character of a Hefeweizen (banana/clove) with the rich, malty complexity of a German Dunkel.

ABV - 5.1%, IBU - 14

Italian Pilsner 500ml

An Italian Pilsner is a dry hopped pilsner with prominent spicy, herbal, and citrusy Hop aromas and flavours balanced by subtle maltiness and crisp notes with high carbonation and slight dry finish. Originating from Italy, it features a light bodied, bright and slightly hazy appearance due to unfiltered lagering.

ABV - 5.5%, Bitterness - 25 IBU.

Hefeweizen 500ml

This is a world-famous German style wheat beer known for its banana and phenolic clove flavors with a thick frothy head with hints of bubblegum and vanilla and low bitterness. This beer has a medium body with creamy/silky texture with relatively high carbonation and has a malty wheat bread like profile and is pale straw yellow in appearance.

ABV - 4.9% and Bitterness - 12 IBU.

007 imperial IPA 500ml

An Imperial IPA, also known as Double IPA, is an American style India Pale Ale which has higher alcohol content and intense hops flavours and aroma of American hops. This beer has varieties of malts to balance the bitterness of hops and create a bold, medium bodied beer and has deep orange colour to it, this beer is also juicy to palate and has a hop bomb of flavours. This beer has got its name 007 because, this beer has 7% ABV, dry hopped with 7 kgs of flavourful hops, boiled for 70 mins with hop addition in kettle every 7 mins and 77 gms every mins.

ABV - 7 % and Bitterness - 35 IBU.

Gingle Barley Wine

Christmas Gingle Barley wine is a strong, Rum with Raisins and nuts infused beer style. It is known for its dominant malt character similar to English style barley wine which is malty-sweet with toffee and dried fruit notes with low hop bitterness with a very dry finish.

ABV - 7.9% and Bitterness - 25 IBU.

Rice Lager 500Ml

Rice larger are known for their crisp , clean low temperature fermentation with a refreshing character with a low and dry finish. Here at oasis we have given this rice larger a slight bit of tropical twist with flavourful hops and dry hopped with Nobel hops.

Weizenbock 500 ML

Weizenbock is a German-style strong wheat beer that combines the characteristics of a wheat beer ("Weizen") and a strong bock lager. It is a rich, malty, and often dark-colored beer with a medium to full body.

ABV 8%

Apple Cider 500 ML

Cider is an alcoholic beverage made from the fermented juice of apples.

ABV 4.5%