







## INDIAN Tandoori Starters Vegetarian



### OVEN-ROASTED BABY POTATOES - 285

*Oven-roast baby potatoes marinated with hung curd,  
Indian spices and cooked in clay oven*

### PANEER TIKKA SHASLIK - 325

*Cottage cheese marinated in hung curd, tandoori spices and cooked in clay oven*

### KURKURE PANEER TIKKA - 325

*Paneer made with chef's special recipe*

### BASIL MALAI PANEER TIKKA - 325

*Cottage cheese marinated in creamy cheese and cashew nut paste and basil*

### BHUTTE DI SEEKH - 285

*Minced veg, corn and cottage cheese*

### CHAMAN MALAI GILAFI SEEKH - 285

*Mashed cottage cheese marinated with Wazwan's special masala*

### MORSELS MUSHROOM GALOUTI - 325

*Minced mushrooms tikki served with Lifafa Paratha*

### OONA BIG PLATTER - 645

*Assortment of veg delicacies*



## Tandoori Starters Non-Vegetarian

**TANDOORI CHICKEN (H/F) - 350/600**  
*An all-time favourite clay oven-roasted chicken*

**MOROCCAN TANDOORI CHICKEN (H/F) - 350/600**  
*Chicken with a twist*

**JALAPENO MALAI TIKKA - 350**  
*Jalapeno and cheese stuffed chicken cooked in clay oven*

**MAKHMALI CREAMY CHICKEN TIKKA - 350**  
*Boneless chicken marinated with cashew paste and cheese*

**OREGANO CHICKEN TIKKA - 350**  
*A fusion chicken tikka*

**MURG AMRITSARI TIKKA - 350**  
*Spicy boneless chicken marinated in hung curd and spicy herbs*

**DUM KHAS TANGRI KEBAB - 350**  
*A must-try tangri kebab*

**ROSEMARY MUTTON SEEKH - 380**  
*Minced juicy tender mutton seekh served with Lebanese pita and hummus*

**ROAST LAMB CHOPS - 380**  
*Roasted lamb marinated with Indian spices and finished in clay oven*

**GALOUTI KEBAB - 380**  
*Succulent minced mutton keema served with lifafa paratha*

**PEPPER LAMB - 380**  
*Pan-tossed lamb made in South Indian style*

**AJWAINI FISH TIKKA - 420**  
*Tender fillets of fish marinated with hung curd and tandoori spices*

**LEMON BUTTER DILL FISH TIKKA - 420**  
*Fish tikka marinated in lemon butter garlic*

**OONA BIG PLATTER - 665**  
*Assortment of non veg delicacies*

## Main Course (Indian) Vegetarian

### PANEER MAKHANI - 340

*An all-time favourite dish!!!*

### PANEER TAWA PYAZA - 340

*Chunks of paneer cooked in thick onion gravy*

### PANEER KADHAI KHURCHAN - 340

*Finger-sized cottage cheese cooked in chop masala*

### HARI MIRCH PANEER TIKKA MASALA - 340

*Roasted paneer prepared in mint, coriander and smooth chilli gravy*

### PANEER DHINGRI KE JUGALBAND - 340

*Chunks of paneer and mushroom cooked in medium spicy gravy*

### PANEER LABABDAR - 340

*Cottage cheese cooked with chopped onion and capsicum*

### TAWA MUSHROOM MASALA - 340

*A distinct-flavour dish served on tawa*

### MIRCH MUSHROOM KORMA - 340

*Mushroom prepared in cashew and curd fine gravy with chef's special spices*

### MATTAR MUSHROOM BHUTTA - 340

*Corn, green peas and mushroom cooked in veg gravy*

### MARATHA KADHAI VEG - 285

*A distinctive Maharashtrian flavoured dish*

### AL VERDURE - 290

*A fusion mix vegetable*

### VEG MAKHANI - 310

*Mixed veg cooked in smooth makhani gravy*

### MALAI KOFTA - 285

*Small balls of cottage cheese and potato cooked in creamy gravy*

### VEG MARATHA KOFTA - 285

*Mixed veg kofta balls cooked in maratha gravy*

**CHEESE CORN KOFTA - 340**

*Kofta balls stuffed with cheese and cooked in cheesy gravy*

**HING JEERE KE ALOO - 285**

*Classic aloo made with a twist*

**AMRITSARI CHOLE - 340**

*A flavour of Punjab served with Amritsari Kulcha*

**DAL PUNJABI TADKA - 250**

*A wholesome yellow dal with a Punjabi twist*

**OONA DAL BUKHARA - 290**

*A rich and flavourful preparation of black gram*

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## Main Course (Indian) Non Vegetarian

**BUTTER CHICKEN - 365**

*Classic old-fashioned buttery chicken with options of shredded, tikka and bone*

**KUKKAD JUNGLEE BHATTI (F/H)- 365/600**

*Bone chicken cooked in tomato, onion gravy and chef's special herbs*

**CHICKEN CHANGEJI KORMA- 365**

*Roasted chicken prepared in purani DILLI style gravy*

**MURG NIHARI - 365**

*Bone chicken made in distinctive Lucknowi flavour*

**CREAM CHICKEN - 365**

*A silky and smooth gravy of roasted chicken*

**CHICKEN TIKKA BUTTER MASALA - 365**

*Old school favourite*

**CHICKEN TIKKA TAWA MASALA - 365**

*Boneless pieces of chicken cooked in thick onion and tomato gravy*

**CHICKEN LABABDAR - 365**

*Boneless pieces of chicken cooked with chopped onion and capsicum*

**CHICKEN DHANIWAL - 365**

*Boneless chicken cooked in spicy gravy*

**CHICKEN MIRCH ELAICHI KORMA - 365**

*Boneless chicken cooked in cardamom and spicy gravy*

**DUM KHAS TANGRI MASALA - 365**

*Four pieces of roasted tangri served in onion and tomato gravy*

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**Gosht****COOKER ROSEMARY MUTTON CURRY - 390**

*Soft mutton pieces cooked in thin gravy...with a twist*

**GOSHT ROGAN JOSH - 390**

*Juicy and tender mutton cooked in special aromatic thin gravy*

**ADRAKI MUTTON CHAP MASALA - 390**

*Mutton cooked in adraki gravy*

**METHI MUTTON MASALA - 390**

*Methi-flavoured mutton*

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**Sea Food****FISH PUNJABI MASALA - 430**

*Fish cooked in thick onion gravy*

**FISH MALWANI CURRY - 430**

*Juicy and tender fish cooked in special aromatic thin gravy*

**PRAWN MALABARI MASALA - 480**

*South Indian style prawns served with Paratha*



# Rice

## SUBZ BIRYANI - 285

*Mixed vegetable dum biryani*

## CHICKEN BIRYANI - 325

*Authentic dum biryani from the streets of Kolkata*

## MUTTON BIRYANI - 350

*Authentic dum biryani from Kolkata*

## VEG NAVRATAN PULAO - 285

*Mixed vegetable pulao*

## JEERA RICE - 190

*A fragrant rice with an earthy aroma  
infused by cumin seeds*

## STEAMED RICE - 150

*Plain basmati rice*

## Breads

TANDOORI ROTI - 35

BUTTER TANDOORI ROTI - 45

BUTTER NAAN - 60

ZAATAR NAAN - 70

GARLIC BUTTER NAAN - 75

CHEESE GARLIC BUTTER NAAN - 85

MATTAR MASALA KULCHA - 70

LAL MIRCH PARATHA - 70

LACCHA PARATHA - 70

KASTOORI PARATHA - 70

CHUR CHUR PARATHA - 70

OREGANO CHILLI FLAKES PARATHA - 75

## Accompaniments

GREEN SALAD - 110

RAITA - 90  
(Mix, Pineapple, Bhurani,  
Boondi)

Cranberry Raita - 150



# ORIENTAL

## Soups

FOUR TREASURE - 140/165

TOM KHA - 140/165

LEMON CORIANDER - 140/165

BROCCOLI WATER CHESTNUT SOUP - 140/165

MANCHOW - 140/165

SWEET CORN - 140/165

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## Starters Veg

WATER CHESTNUT CRISPY RICE - 275

*A must-try chef's speciality*

SAMBAL PANEER - 325

*Paneer cubes tossed in sambal sauce*

PAN-FRIED CHILLI PANEER - 325

*Shallow-fried cottage cheese tossed in sweet chilli sauce*

SPICY BASIL PANEER - 325

*Basil-flavoured paneer*

COTTAGE CHEESE FA-FA - 325

*A coconut milk-flavoured paneer with a twist*

CRISPY HONEY CHILLI LOTUS CHIPS - 365

*Crispy fried lotus stem served with chef's special sauce*

BURNT GARLIC CORN CUBES - 325

*Corn cubes tossed in burnt garlic, salt & pepper. Chef's special*



### STIR FRIED ASIAN GREENS - 325

*Exotic veg served in pan Asian style*

### CRISPY CONJEE VEG - 325

*Conjee style crispy veg*

### SHANGHAI SPRING ROLL - 275

*Tossed veg, Chinese cabbage and pok choi rolled in spring roll sheets*

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## Starters Non Veg

### MOUNTAIN CHICKEN - 350

*Diced chicken tossed in Dalle Khursani red chilli, Sichuan pepper and finished with wine*

### SMOKE CHICKEN - 350

*Chicken fingers tossed in salt and pepper style*

### KYONG CHILLI CHICKEN - 350

*Diced chicken tossed in sweet chilli sour sauce*

### CHILLI CHICKEN KOLKATA STYLE - 350

*Finger Chicken tossed in ginger and garlic and finished with soya*

### GAI SAI TAKRAI - 350

*Chicken tossed in dry red, green chilli and lemon leaves*

### SLICED CHICKEN CANTONESE - 350

*Sliced chicken served in Cantonese style*

### DRUMS OF HEAVEN SHANDUM STYLE - 350

*Chicken drumsticks tossed in chef's special sauce*

### CHILLI MUSTARD FISH - 420

*Slice fish tossed in mustard sauce*



**PAN-FRIED CHILLI FISH - 420**  
*Slice fish pan-fried and tossed in sweet chilli sauce*

**DYNAMITE PRAWNS - 450**  
*Prawns served in chef's special style*

**CHILLI GARLIC PRAWNS - 450**  
*Prawns tossed with chilli and garlic*

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## Dim sums Veg

CREAM CHEESE MUSHROOM DIM SUM - 265

VEGETABLE CRYSTAL DIM SUM - 265

CORN AND WATERCHESTNUT DIM SUM - 265

VEGETABLE BASIL DIM SUM - 265

ZUCCHINI CORN DIM SUM - 265

EDAMAME DIM SUM - 355

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## Dim sums Non Veg

CHICKEN CORIANDER DIM SUM - 295

CHICKEN HAR GAO DIM SUM - 295

CHICKEN GYOZA - 295

PRAWN HAR GAO DIM SUM - 345

SEAFOOD DIM SUM - 345

PRAWN DIM SUM - 355



## Bao

### MULTIPLE MUSHROOM BAO - 250

*Steamed open bao served with multiple mushrooms*

### SPICY BASIL COTTAGE CHEESE BAO - 250

*Cottage cheese bao served with spicy basil sauce*

### JACKFRUIT BAO - 250

*A fusion-based open bao*

### JUST CHICKEN BAO - 280

*Chicken stuffed bao*

## Sushi

### CALIFORNIA VEG SUSHI - 425

*Cucumber and pickled carrots, zucchini topped with Japanese Mayo*

### CRUNCHY VEG MAKI - 425

*Three bell pepper and zucchini topped with red spicy mayo*

### CREAM CHEESE MUSHROOM - 445

*Mushroom and cream cheese sushi*

### SPICY GRILL CHICKEN SUSHI - 450

*Grill chicken with smoky teriyaki and sesame sheet*

### KASTO CHICKEN SUSHI - 450

*Deep fried chicken topped with spicy mayo*

### PRAWN TEMPURA SUSHI - 525

*Prawn tempura with mayo and tobiko*

### SALMON AND AVOCADO SUSHI - 720

*Sushi roll containing avocado and salmon*



## Rice or Noodles

### WOK-TOSSED FRIED RICE

VEG - 195  
CHICKEN - 210  
MIX - 225

### SCHEZWAN RICE

VEG - 210  
CHICKEN - 225  
MIX - 235

### GINGER CAPSICUM

VEG - 210  
CHICKEN - 225  
MIX - 235

### KOREAN FRIED RICE (PAN ASIAN)

VEG - 230  
CHICKEN - 255  
MIX - 285

### SHIITAKE MUSHROOM FRIED RICE

VEG - 220  
CHICKEN - 235  
MIX - 255

### NASI GORENG

CHICKEN - 355  
MIX - 395

### WOK-TOSSED HAKKA NOODLES

VEG - 190  
CHICKEN - 210  
MIX - 225

### CHILLI GARLIC

VEG - 210  
CHICKEN - 225  
MIX - 235

STIR FRY UDON NOODLES (Wheat Noodles)  
VEG - 235  
CHICKEN - 245  
MIX - 265

CURRY FLAVOURED NOODLES  
VEG - 225  
CHICKEN - 235  
MIX - 255

ZED NOODLES  
VEG - 210  
CHICKEN - 225  
MIX- 235

PAN-FRIED NOODLES - 240/255/265  
*Choose from Cantonese or chilli soya*

KRA PAO GAI - 350  
*(Choose from Cantonese or chilli soya)*

CHOPSUEY - 205/225/240  
*(Choice of American or Chinese)*

GREEN THAI CURRY - 320/340  
*(Thai curry served with steamed rice)*

RED THAI CURRY - 320/340  
*(Thai curry served with steamed rice)*

## Side Orders (Veg)

PANEER IN CHOICE OF SAUCE - 340  
*(Hot garlic, black bean, black pepper)*

COTTAGE CHEESE CHINESE PARSLEY - 340



EXOTIC VEG IN GINGER WINE SAUCE - 340

EXOTIC VEG IN HOT BASIL SAUCE - 340

CLASSIC VEG MANCHURIAN - 340

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## Side Orders Non Veg

### TOUSI CHICKEN - 355

*Sliced chicken tossed in black bean, chilli paste, soya, wine and sesame*

### TSINGOI CHICKEN - 355

*Diced chicken tossed with dry chillies, chilli paste and sesame oil*

### KUNG PAO CHICKEN - 355

*Diced chicken tossed with dry red chillies, bell pepper and cashew nut*

### SLICE CHICKEN WITH MUSHROOM AND VEG - 355

*Sliced chicken tossed with veggies and shiitake mushroom*

### SLICE CHICKEN IN CHOICE OF SAUCE - 355

*Oyster sauce, hot garlic sauce, black bean, black pepper*

### FISH IN CHINESE PARSLEY SAUCE - 430

*Sliced fish tossed in ginger parsley paste*

### ASIAN CHILLI MUSTARD FISH - 430

*Sliced fish made in homemade mustard sauce*

### FISH IN CHOICE OF SAUCE - 430

*Ginger wine sauce, hot garlic, black bean*

### PRAWNS HUBAI SAUCE - 455

*Prawns tossed in garlic, pickled onion and chilli black beans*

### PRAWNS IN SAMBAL OLEK SAUCE - 455

*Prawns in sambal sauce*

# CONTINENTAL

## Soups

BAKED TOMATO SOUP - 165

ROASTED PUMPKIN SOUP - 165

## Salads

ORANGE FENNEL SALAD - 220/275

*Fresh garden leaf and fennel roots with walnut orange dressing*

BEETROOT FETA SALAD - 220/275

*Pickled beetroot and iceberg lettuce,  
beetroot dressing and feta cheese*

CEASER SALAD - 220/275

*Romaine lettuce tossed in classic creamy dressing topped with  
parmesan and crunchy croutons*

CAPRESE SALAD - 220/275

*Italian tomato fresh mozzarella and pesto dressing*

## Fries

CLASSIC FRIES - 125

PERI PERI FRIES - 155

CHEESY FRIES - 165

CHAKHNA PLATTER - 250

*Consists of four varieties of nuts*

## Appetizers (Veg)

### SCRAMBLED MUSHROOM ON TOASTED PITA - 350

*Button mushroom cooked in cheese sauce, thyme topped with balsamic glaze*

### ZUCCHINI FRITTERS - 350

*Stuffed gherkins, jalapenos, basil and fresh mozzarella, panko fried served with ramsco dip*

### MUSHROOM CROQUETTE - 350

*Crispy bread crumbs coated-flour with mushroom and cheese stuffed served with garlic dip*

### RAGGI NACHOS - 325

*Home-made nachos served with salsa and sour cream*

### GARLIC BREAD WITH CHEESE - 225

*Most popular with kids..!!*

### QUASEDILLAS -350

*A tortilla filled with cheese, corn and spices*

## Appetizers (Non Veg)

### OFC STRIPS - 350

*(OONA Fried Chicken)*

### BBQ CHICKEN WINGS - 350

*Chicken wings marinated with Barbeque spice served with garlic dip*



### SHISH TAOUK - 350

*Hung curd chicken marinated with mid-east spice served with garlic aioli and mukhalil*

### GRILLED CHICKEN WITH CHIMICHURI SAUCE - 350

*Chicken marinated with paprika and Cajun seasoning served with chimichurri sauce*

### LAMB CHELO - 380

*Minced lamb marinated with Arabic spice served with spiced tomato sauce*

### LAMB TABEI - 380

*Minced lamb marinated with chefs spices served with hummus and pita bread*

### FISH AND CHIPS - 420

*Panko fried fish served with tartar sauce*

### GARLIC PRAWNS - 450

*Tossed prawns in garlic sauce and served with focaccia bread*

## MEZZE PLATTERS

### VEG MEZZE - 450

*Hummus, Baba ganoush, Cacik, Tabbouleh, Muhammara, Mukhalil, Falafal, Cheese Sambosik, Zucchini Tart served with pita bread*

### NON VEG MEZZE PLATTER - 495

*Hummus, Baba ganoush, Cacik, Tabbouleh, Muhammara, Mukhalil, Lamb Tart, Shish Taouk, Lamb Chelo served with pita bread*

## Sliders

### COTTAGE CHEESE SLIDER - 285

*Mini burgers served with fries*

### SWEET POTATO SLIDER - 285

*A must-try dish!*

### PULLED CHICKEN SLIDER - 325

*Oven-roasted chicken marinated with Dijon mustard and flavoured with garlic*

### LAMB SLIDER - 350

*Minced lamb patty served with house salad and fries*

## Main

### GRILLED COTTAGE CHEESE - 435

*Cottage cheese stuffed with spinach and ratatouille in orange sauce*

### CORN CREPES - 435

*Crepes stuffed bell peppers, corn served with mushroom sauce*

### BAKED VEGETABLES WITH BURRATA CHEESE AND CREAMY MUSTARD SAUCE - 435

### GRILLED CHICKEN IN CHOICE OF SAUCE (Served with Spanish Rice) - 465

*Creamy onion sauce/red wine sauce/three pepper mustard sauce*

**CHICKEN MEXICANA - 465**

*Panko fried chicken topped with cheese and vegetables served with fries and salsa*

**CHICKEN MARSALA - 465**

*Slow-fried chicken and Porcini, shiitake mushroom cooked in Marsala wines served with tangy rice*

**PAN FRIED FISH - 495**

*Pan-fried fish with mashed potatoes prawn butter and lemon butter sauce*

## Pizzas

**MARGHERITA - 365**

*Mozzarella cheese, spicy roast tomato base topped with basil*

**PIZZA ALLE VERDURE - 420**

*Pizza with grilled vegetables and cheese*

**PANEER PAPRIKA - 420**

*Chargrilled paneer cubes, cheese and paprika*

**QUATTRO FORMAGGI - 420**

*Pizza with four cheese topping of chef's choice*

**ITALIAN PIZZA - 420**

*Olives, capers, jalapenos, artichoke and cheese*

**PIZZA DI POLLO - 450**

*Grilled chicken, mozzarella cheese and herbed oil*

**SMOKED CHICKEN - 450**

*Smoked chicken, bell pepper, onion and rocket leaf*

**PIZZA BOLOGNESE - 450**

*Pizza with minced lamb*

## Flat Breads

**MARINARA & BURRATA - 410/425**

**BEETROOT AND HEMP FLAT BREAD - 410/425**

*Beetroot and hemp seeds topped with feta cheese and rocket leaf*

**ALFREDO FLAT BREAD - 410/425**

*Alfredo sauce, veggies and mozzarella cheese*

## Pastas

**SPAGHETTI AGLIO OLIO - 325**

**PENNE/ SPAGHETTI - 325/350**

*Sauces: tomato/ mix sauce/ pesto/ alfredo/ pumpkin/ beetroot*

**SPINACH AND CASHEWNUT RISOTTO - 325/350**

**RISOTTO - 325/350**

*Sauces: marinara/ pumpkin/ beetroot*

**WILD MUSHROOM RISOTTO - 325/350**

## Desserts

### CHOCOLATE ROLL WITH ICE CREAM - 215

*Crispy fried stuffed chocolate rolls served with vanilla ice cream*

### CHURROS - 215

*Fried churros served with chocolate dip*

### PANACOTTA - 215

*Chef's special dessert*

### TIRAMISU - 215

*A classic Italian dessert*

### CHEESECAKE - 215

*Flavor as per chef's choice*

### ZAFARAN PISTACHIO PHIRNI - 215

*Our chef's speciality*

### BAKED CHEESE CAKE - 215

*Classic cheese cake served with ice cream*

### OONA CHOCOLATE BALL - 215

*Hot chocolate ball with gold pralines*

### SERRADURA - 215

*A must try Portugese dessert!!*

