



#### A SMALL GLIMPSE AT OUR NEW

# ASIAN DISHES













#### CONTINENTAL SOUPS

(IIAM TO 4AM)

Wild Mushroom Cappuccino	239
Rlend of exotic Mushroom Frothy Soun and splash of olive oil	

- Broccoli Almond Soup
   Florets of broccoli and almond puree, cooked to perfection, roasted almond flakes
- Fresh Tomato and Basil Soup
   Roasted basil flavoured cherry tomato soup

# ASIAN SOUPS (VEG/CHICKEN) (11:30AM TO 3:30PM & 6:30PM TO 3:30AM)

- Burmese Khow Suey Soup
   Curried and Coconut flavoured noodle Soup with vegetables
- Lemon Coriander Soup
   A Delightful Lemon & Coriander Flavoured Soup
- Manchow Soup
   Spicy Soup of Chopped Vegetables, Ginger & Garlic

# SALADS

- Watermelon, Rocket Leave & Feta Cheese
   Watermelon, rocket lettuce, greek feta,
- Pulled Chicken Edamame Salad
   pulled slow cooked roasted chicken, iceberg lettuce,
   375

# SANDWICHES (24 HOURS)

Served Toasted with Fries

pomegranate, smoked edamame, red radish

lemon honey vinaigrette dressing

- Grilled Vegetable & Cheese Sandwich Served with Fries
- Vegetable Club Sandwich
   Dual Layer of Veggies & Cheese, Served toasted with Fries
- Mumbai Masala Sandwich
   Spicy Potatoes, Vegetables & Cheese. Served with Fries

## Chicken Club Sandwich Dual Layers of Grilled Chicken, Fried Egg, Lettuce & Mayonnaise,





#### VEGETARIAN SUSHI'S (6 PIECES)

(11:30 AM TO 3:30 PM & 6:30PM TO 11:30PM)

<ul> <li>Asparagus Cream Cheese Sushi</li> </ul>	475
Crunchy Avocado Sushi	475
<ul><li>Californian Roll</li></ul>	475
<ul> <li>Futumaki Exotic Veg Sushi</li> </ul>	495
■ Edamame Cream Cheese Sushi	495
● Truffle Mushroom Sushi	495
DIM SUM'S (5 PIECES)	
(11:30AM TO 3:30PM & 6:30PM TO 11:30PM)	
Corn & Water Chestnut	345
Truffle Edamame	445
O Chicken Sriracha	395
Pan Fried Chicken Shanghai	395
Chicken Sui Mui	395
BAO'S (3 PIECES)	
(11:30AM TO 3:30PM & 6:30PM TO 3:30AM)	
• • Exotic Veg Schezwan Bao Chinese Steamed Open Bun, Filled with exotic crispy veg schezwan	335
O Paneer Chilly Bao	335
Chinese Steamed open Bun, Filled with cottage cheese chilly, melted cheese sauce	
O Chicken Peri Peri Bao Chinese Steamed Open Bun, Filled with crunchy peri peri spiced chicken	395
Chicken Chilly Bao	395
Chinese Steamed Open Bun, Filled with Chicken Chilly, melted cheese sauce	





## CONTINENTAL VEG STARTERS

(IIAM TO 4AM)

• • Avocado Toasty (2 pieces)	595
Trash Can Nachos	499
Double Portion Of Tortilla Chips, Refried Beans, Roasted Tomato Salsa, Guacamole, Dollop Of Sour Cream, Cheese Sauce OFCOURSE!	
Tomato and Bocconcini Bruschetta Halves tomato, basil leaves, bocconcini cheese, balsamic reduction	399
Ocrn Pepper Fritters	399
OPeri-Peri Fries	245
Crispy Fries, Dusted with Peri-Peri Seasoning, Garlic Aioli.	
Truffle And Parmesan Fries Crispy Fries, Oodles Of Truffle Oil And Parmesan, Garlic Aioli.	359
Garlic Bread / Cheese	249 / 369
Nachos with Cheese Sauce	389
O O Chilli Cheese Toast	389
Oheese Corn Balls	399





#### INDIAN VEG STARTERS

(11:30AM TO 3:30PM & 6:30PM TO 3:30AM)

	Vegetable & Akhrot ki Seekh Minced vegetables wrapped with walnut	399
•	Bullet Raja Bullet Shaped Crunchy Kebabs. Tribute to Bollywood	435
0	Ocheese Chaska Grated Cheese, Mixed with Onion, Chilli, Rolled in Breadcrumbs	449
	Paneer Magic Stick Soft Cottage Cheese, Tossed in Green Chilli, Mustard, Curry Leaves & Cheese Sauce	439
0	Teekha Paneer Mirch Must Try! Fiery Combination of Cottage Cheese & Chinese Chilli.	439
•	Cottage Cheese Stuffed with Freshly Grounded Mint Flavoured Chutney & Cooked with Tandoori Masala	449
	Veg Maratha Kebab Cottage Cheese, Mushroom & Potatoes, Marinated with Indian Spices, Green Chilli Paste, Yoghurt & Cream Cheese, Cooked in Clay Oven	395
	Tandoori Bharwan Aloo Potato Stuffed with Chopped Capsicum & Mushroom, Cheese & Nuts. Marinated in Tandoori Masala & Charcoal Oven Cooked	395
•	Mini Cheese Naan Bombs	425

## CONTINENTAL NON-VEG STARTERS

(11AM TO 4AM)

O Peri Peri Prawns Peri-Peri drunch Prawns, cooked to perfection	699
O Bhut Jolokia Chicken Sticks One of the spiciest chilli in the world and in India	469
Katsu Fish & Chips - Ghol or Pomfret	499 / 929
Sambal Chilli Dip.	





Spiced Cheese Stuffed Naan Balls, Cooked in Tandoor



Jain





## ASIAN NON - VEG STARTERS

(11:30AM TO 3:30PM & 6:30PM TO 3:30AM)

O Chilli Chicken / Prawns	469 / 699
Stir fried garlic, bell pepper, ginger tossed shaoxing wine	

O  Chicken / Fish / Prawns in Tabanjan Sauce	469 /499 / 699
Chilli bean sauce, garlic, ginger tossed	

Katsu Chicken / Prawns	469 / 699
Japanese Crumbed, Deep Fried on Satay Stick, Sambal Sauce	

Chicken in Green Schezwan	469
"Flute Signature"	

#### INDIAN NON - VEG STARTERS

(11:30AM TO 3:30PM & 6:30PM TO 3:30AM)

495

🔿 👄 Andhra Fry Bhuna Murgh	495
Boneless Chicken, tossed in bhuna masala with andhra special spices	
To love or one of Tenners Field	F0.F

👴 Telangana Tawa Fish	525
Pan-seared ghol fish with unique blend of coconut & spices from Telangana	

Meen Baby Chattu	929
"Must-Try" Banana Leaf Wrap steam pomfret, cooked in with kerala spices	
Tandoori Pomfret	929

Hung Curd, Ginger, Garlic, Chilli & Lime Juice	
🐧 🚳 Kadipatta Prawns	699

Green chilli, curry leaves, dry coconut and coastal spiced tossed Prawns	
Surmai Tawa Fry	649

Fillet of Surmai Fish, Ginger, Garlic & Kashmiri Chilli.	
Murgh Maratha Kebab	495
Tender Chicken, Hung Curd, Cream Cheese, Egg White &	

Green Chilli Paste	
Murgh Phooljhadi Kebab	495
Flute Special Chicken Kebab	
Murgh Chakori Kebab	495
Chicken with Fenugreek & Garlic	

Mutton Seekh Kebab	575
Mutton Mince, Saffron, Chilli & Mint	





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Chicken with Fenugreek & Garlic	

Mutton Seekh Kebab	575
Mutton Mince, Saffron, Chilli & Mint	





Vegetable Balinese Curry Indonesian style spicy coconut flavoured curry "try with jasmine sticky rice	439
Vegetables in Hunan Sauce Assorted Exotic Chinese Vegetables with a Touch of Soya & Hunan Chilli Sauce	429
Cottage Cheese Green Schezwan Cottage Cheese, Wok Tossed in Green Garlic Sauce	449
INDIAN VEG MAIN COURSE (11:30AM TO 3:30PM & 6:30PM TO 3:30AM)	
Dilbahar Kofta Cottage cheese, fenugreek and raisin balls in cashew nut gravy	439
Vilayati Subzi Assortments of English vegetables in smooth & rich Gravy	439
● Paneer Musallam Paneer in a Rich Silky Gravy	459
Birbal Paneer Must Try! Cottage Cheese Rolled & Stuffed with Chef's Special Filling, Simmered in a Rich Gravy.	469
Paneer Tikka Masala Cottage Cheese Marinated in Selected Red Tandoori Masala, Cooked in Tandoor & Simmered in Rich Tomato Gravy	459
② Paneer Dulari Cotton Cottage Simmered in a Combination of Tomato & Spinach Gravy	469
<ul> <li>Lahori Paneer</li> <li>Cottage Cheese in Spicy Tomato Tangy Gravy</li> </ul>	459
Tandoori Aloo Masala Baby potatoes cooked in Tandoor, spicy onion tomato masala	429
Vegetable Chop Masala Flute Speciality! Chopped Vegetable, Cooked with Selected Indian Spices in a Saffron Flavoured Gravy	429
Subz Lonavala Juliennes of Vegetable, Cooked in a Rich Onion Gravy, just Perfect for Your Palate	429
O ■ Kofta Bhuna Masala Seasonal Finely Chopped Vegetable Dumplings, Simmered in a Silken Tomato & Onion Gravy	429





Subz Chilli Mili Juliennes of Cabbage & Capsicum in Red Gravy, Finely Chopped Exotic Vegetables in Golden Yellow Gravy	459
Dal Makhani  Black Lentil & Rajma, Cooked Overnight on Tandoor with Ginger, Garlic & Indian Spices, Laced with Cream & Butter	389
Dal Tadkewali / Kolhapuri     Yellow Lentil, Tempered with Cumin, Mustard Seeds,     Tomato & Fresh Coriander	369
NON - VEG MAIN COURSE	
Grilled Fish With Olive, Tomato Tapenade Crust - Ghol / Pomfret  Mash Potato, Assorted Veggies, Beurre Blanc.	599 / 949
Lava Char Grilled Chicken  Mash Potato, Assorted Veggies, Buttered Rice, Brown Sauce	649
ASIAN NON - VEG MAIN COU	RSE
Thai Massaman Lamb / Chicken Curry A rich, flavourful and mildly spicy thai curry-"Try with Jasmine sticky rice"	539 / 495
Chicken / Fish / Prawns in Tabanjan Sauce Chilli Bean Sauce, Garlic, Ginger Tossed	485 / 499 / 699
Green Schezwan Chicken Crunchy Chicken, Wok Tossed in Green Garlic Sauce	485
Kung Pao Chicken Chicken Cubes, tossed in Chilli, Onion, Ginger & Garlic with a Touch of Vinegar, Topped with Cashew-nuts	485
INDIAN NON - VEG MAIN CO	URSE
Chicken Mallipuram Fiery Chicken Gravy in Special Spices of Kerala	495
Goan Curry Ghol / Prawns / Pomfret	559 / 699 / 949
Andhra Murgh Fiery Chicken Gravy in Special Spices of Andhra	495
Murgh Angara Chunks of Chicken in Spicy Red Indian Gravy . Flavoured with Carom Seeds.	495
New Selute Special Spicy Jain	

(\*GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE)





	Amritsari Bhatti Murgh	495
	Pieces of Spring Chicken, Cooked in Celery, Tomato, Capsicum & Onion Gravy	473
	Lasooni Murgh	495
	Boneless Chicken, Marinated in Garlic & Dry Spices, Cooked in Golden Yellow Gravy	470
	Murgh Handi Patiala	495
	Delicate Morsels of Chicken & Homemade Kheema, Cooked in Rich Tomato Gravy, Coated with Egg White Foam	170
	Rajdhani Murgh	495
	Minced Chicken, Chicken Tikka, Red & Yellow Peppers in a Succulent Gravy	
	Grandma's Chicken Curry	495
	Freshly Chopped Onion, Tomato & Coriander, Simmered with Tender Chicken	
<b>©</b>	Dhuan Gosht	575
	MUST-TRY! Mutton cooked in onion masala and smoked with charcoal and cloves	
•	Rajasthani Laal Maas Rajasthan's Special Flavoursome Mutton with Red Chilli	575
	Gosht Roganjosh Traditional Mutton Curry from Valley of Kashmir	575
	ASIAN RICE / NOODLES (VEG / NON (WE USE THAI JASMINE STICKY RICE ) (11:30AM TO 3:30PM & 6:30PM TO 3:30AM)	VEG)
•	Blue Edamame Burnt Garlic Rice Butter, truffle oil, edamame beans, fried garlic, crushed peanuts	429 / 469
	Mimchi Rice	399 / 439
	Bokkeum-Bap, a popular dish in South Korea, diced vegetable	
•	Mix Mushroom / Chicken Pot Rice Shimaji, Moral, Button, Porcini Mushroom	549 / 599
0.4	Bamani Noodles	399 / 449
	Bok choy, chinese cabbage, green & yellow zucchini, sriracha	377 / 447
	and tobanjan sauce	
0	Pad Thai Noodles	425 / 449
	Soaked dried Noodles, tossed with Tofu, Tamarind, Palm Sugar & Shallots	





#### VEGETARIAN (RICE / PULAO / BIRYANI )

(11:30AM TO 3:30PM & 6:30PM TO 3:30AM)

- Palakwale Chawal Basmati Rice, Cooked in Freshly Ground Spinach Puree with Indian Spices
  - Subz Khichdi
    Lentils, Chopped Vegetables & Basmati Rice, Cooked in Traditional Spices & Ghee
  - Vegetable Handi Biryani
    Long Grain Basmati Rice, Flavoured with whole Garam Masala,
    Layered with Assorted Vegetables
  - Paneer Biryani
     Clay Oven Cooked Paneer & Basmati Rice, Flavoured with
  - Peas PulaoJeera Rice / Steam Rice339309

#### NON - VEG BIRYANI

whole Spices, Layered & Slow Cooked

(11:30AM TO 3:30PM & 6:30PM TO 3:30AM)

Mutton Handi Biryani 585

Fragrant Basmati Rice, Layered with Mutton Chunks, Mint,
Fried Onion, Garam Masala & Cashewnut

Chicken Handi Biryani

495

Tender Chicken Pieces & Basmati Rice, Flavoured with whole Garam Masala, Garnished with Onions & Cashewnut

Prawns Biryani

A Melange of Flavoursome Rice & Prawns in Ginger,
Garlic & Indian Spices

#### RAITA / PAPADUM

(11:30AM TO 3:30PM & 6:30PM TO 3:30AM)

Raita 199

Vegetable, Boondi, Pineapple

Papadums (1 piece) 65 / 89

Roasted / Masala

Roasted / Fried Khichiya 125 / 140

Plain / Masala

Tokri Roomali / Masala / Cheese 299 / 399 / 449

Kindly allow 30 minutes for preparations

589





# INDIAN BREADS (11:30AM TO 3:30PM & 6:30PM TO 3:30AM)

79 / 89
79 / 89
89 / 99
89 / 99
99 / 109
99 / 109
115
115
115
125
169

#### DESSERTS

(24 HOURS)

	Pull me up Truffle Chocolate Cake	249
	No Baked chocolate pie with Tahitian Vanilla Ice Cream	249
	Gulab Jamun Cheese Cake	249
€	Lotus Biscoff Cheese Cake	249
	Sizzling Brownie	395
	Sea-salt caramel + Tahitian Vanilla Ice Cream	249