

A SMALL GLIMPSE AT OUR NEW

ASIAN DISHES



CONTINENTAL SOUPS (11AM TO 3.30AM)

- Wild Mushroom Cappuccino 259
Blend Of Exotic Mushroom Frothy Soup And Splash Of Olive Oil
- ❶ Broccoli Almond Soup 259
Florets of broccoli and almond puree, cooked to perfection, roasted almond flakes
- ❶ Fresh Tomato and Basil Soup 259
Roasted basil flavoured cherry tomato soup

ASIAN SOUPS

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

(VEG/CHICKEN)

- ❶ Burmese Khowsuey Soup 269 / 289
Curried and Coconut flavoured noodle Soup with vegetables
- ❶ Lemon Coriander Soup 259 / 279
A Delightful Lemon & Coriander Flavoured Soup

SALADS (11AM TO 3.30AM)

- ❶ Watermelon, Rocket Leave & Feta Cheese 289
Watermelon, rocket lettuce, greek feta, lemon honey vinaigrette dressing
- Pulled Chicken Edamame Salad 395
Pulled slow cooked roasted chicken, iceberg lettuce, pomegranate, smoked edamame, red radish

SANDWICHES (8AM TO 3.30AM)

- ❶ Grilled Vegetable & Cheese Sandwich 310
Served with Fries
- ❶ Vegetable Club Sandwich 339
Dual Layer of Veggies & Cheese, Served toasted with Fries
- Chicken Club Sandwich 395
Dual Layers of Grilled Chicken, Fried Egg, Lettuce & Mayonnaise, Served Toasted with Fries

 New

 Flute Special

 Spicy

 Jain

(*GOVT TAXES & 5% STAFF CONTRIBUTION AS APPLICABLE)






VEGETARIAN SUSHI'S (6 PIECES)

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

   Vegan & Herbs Sushi	495
 Asparagus Cream Cheese Sushi	495
 Crunchy Avocado Sushi	525
 Futumaki Exotic Veg Sushi	515
 Edamame Cream Cheese Sushi	525
Truffle & Wild Mushroom Sushi	515





DIM SUM'S (5 PIECES)

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

  Spicy Cottage Cheese	395
 Asparagus, Corn & Water Chestnut	395
Truffle Edamame	465
 Chicken Sriracha	415
 Thai Style Chicken	415

BAO'S (3 PIECES)

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

 Exotic Veg Schezwan Bao	355
Chinese Steamed Open Bun, Filled with exotic crispy veg schezwan	
  Paneer Chilly Bao	355
Chinese Steamed open Bun, Filled with cottage cheese chilly, melted cheese sauce	
 Chicken Chilly Bao	415
Chinese Steamed Open Bun, Filled with Chicken Chilly, melted cheese sauce	

 New












 Flute Special

 Spicy

 Jain

(*GOVT TAXES & 5% STAFF CONTRIBUTION AS APPLICABLE)

CONTINENTAL VEG STARTERS (11AM TO 4AM)

-   Avocado Toasty (2 pieces) 645
-   Trash Can Nachos 515
Double Portion Of Tortilla Chips, Refried Beans, Roasted Tomato Salsa, Guacamole, Dollop Of Sour Cream, Cheese Sauce OFCOURSE!
-  Peri-Peri Fries 255
Crispy Fries, Dusted with Peri-Peri Seasoning , Garlic Aioli.
- Truffle And Parmesan Fries 369
Crispy Fries, Oodles Of Truffle Oil And Parmesan, Garlic Aioli.
- Garlic Bread / Cheese 259 / 389
-  Nachos with Cheese Sauce 399
-   Chilli Cheese Toast 399
-  Cheese Corn Balls 419
-   Corn Pepper Fritters 419

ASIAN VEG STARTERS

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

-   Mapu Tofu 499
Tofu Tossed in Chili Bean Sauce, Scallion & Garlic, Topped with Fried Glass Noodles
-    Veg & Soya Protein Popsicles 499
MUST TRY! Mixer of Exotic Flavour Protein popsicles, Served With Spicy Homemade Dip
-   Cottage Cheese Balls 449
Spiced cottage cheese Balls, deep fried and tossed
- Veg Protein in Garlic Pepper Sauce 515
Tossed in homemade garlic pepper sauce
-   Crispy Lotus Stem in Java Sauce 515
Crispy lotus stem tossed in spicy java sauce
-  Green Schezwan Cottage Cheese 455
"Flute Signature"
-   Lemon Chilli Baby Corn Tempura 395
Crispy Light Baby Corn Tempura, Wok Fried with Chilli, Lemon & Onion
-  Exotic Crispy Veg Schezwan Tacos 395
Crispy Veg, Spring Onion & Garlic, Served in Tacos shell

 New

 Flute Special

 Spicy

 Jain

(*GOVT TAXES & 5% STAFF CONTRIBUTION AS APPLICABLE)




INDIAN VEG STARTERS

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

-  **Bhune Bhutte ki Seekh** 419
Charcoal grilled, roasted American corn kernel mashed with Indian spices and wrapped with baby corn
-  **J Vegetable & Akhrot ki Seekh** 419
Minced vegetables wrapped with walnut
-   **J Cheese Chaska** 469
Grated Cheese, Mixed with Onion, Chilli, Rolled in Breadcrumbs
-   **J Teekha Paneer Mirch** 455
MUST TRY! Fiery Combination of Cottage Cheese & Chinese Chilli.
-   **J Paneer Hilltop** 469
Cottage Cheese Stuffed with Freshly Grounded Mint Flavoured Chutney & Cooked with Tandoori Masala
- Veg Maratha Kebab** 419
Cottage Cheese, Mushroom & Potatoes, Marinated with Indian Spices, Green Chilli Paste, Yoghurt & Cream Cheese, Cooked in Clay Oven
- Tandoori Bharwan Aloo** 395
Potato Stuffed with Chopped Capsicum & Mushroom, Cheese & Nuts. Marinated in Tandoori Masala & Charcoal Oven Cooked
-  **J Mini Cheese Naan Bombs** 425
Spiced Cheese Stuffed Naan Balls, Cooked in Tandoor

CONTINENTAL NON-VEG STARTERS

(11AM TO 3.30AM)

-   **Bhut Jolokia Chicken Sticks** 489
One of the spiciest chilli in the world and in India
-  **Peri Peri Prawns** 725
Peri-Peri drunch Prawns, cooked to perfection
- Katsu Fish & Chips - Ghol or Pomfret** 519 / 949
Sambal Chilli Dip
- Katsu Chicken / Prawns** 485 / 725
Japanese Crumbed, Deep Fried on Satay Stick, Sambal Sauce

ASIAN NON - VEG STARTERS

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

-   **Korean Style Chicken** 475
Chicken tossed in Korean chilli paste, Sesame Seeds & Thai chillies
-   **Sliced Chicken in Chilli Oil** 475
Chicken tossed in special Home-Made Chilli Oil & Sriracha sauce
-  **Treasure Bag Chicken (6pcs)** 475
Chinese Money Bag Stuffed with Minced Chicken & Herbs, Deep fried, served with Red Pepper Dip
-  **XO Chilli Chicken / Prawns** 485 / 725
Stir fried garlic, bell pepper, ginger tossed shaoxing wine
-  **Chicken in Green Schezwan** 485
"Flute Signature"

 New

 Flute Special

 Spicy

 Jain

(*GOVT TAXES & 5% STAFF CONTRIBUTION AS APPLICABLE)

INDIAN NON - VEG STARTERS

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

-   Kerala Style Fish Porichathu 549
Tandoor Roasted Kerala Spiced Fish with Spicy Porrichatu Rub
-   Narangi Macchi 549
Ghol Fish marinated in kasundi mustard, grilled in tandoor, topped with tangy orange gest sauce
-   Chicken Seekh Chaska 499
Charcoal grilled flavoured chicken minced, coated with cheese and egg
-   Malabari Chicken Open Tacos 499
Mini Size Kerala Paratha, Topped with House Special Pepper Chicken
-   Tandoori Chicken Drumsticks 485
Tandoori spiced marinated chicken drumsticks, grilled to perfection
-  Murgh Kalimirch Kebab 515
Hung curd, black pepper and cheese marinated kabab, cooked to perfection, served with house salad
- Tandoori Pomfret 945
Hung Curd, Ginger, Garlic, Chilli & Lime Juice
-   Kadipatta Prawns 729
Green chilli, curry leaves, dry coconut and coastal spiced tossed Prawns
- Surmai Tawa Fry 669
Fillet of Surmai Fish, Ginger, Garlic & Kashmiri Chilli
- Murgh Maratha Kebab 515
Tender Chicken, Hung Curd, Cream Cheese, Egg White & Green Chilli Paste
-   Murgh Phooljhadi Kebab 515
Flute Special Chicken Kebab
- Murgh Chakori Kebab 515
Chicken with Fenugreek & Garlic
- Mutton Seekh Kebab 595
Mutton Mince, Saffron, Chilli & Mint

NEAPOLITAN PIZZA (11:AM TO 4AM)

- Wild Mushroom And Roasted Garlic 469
Hand-stretched Pizza, Roasted Garlic and Wild Mushrooms
-  Calabrese Grilled Vegetables 469
Hand-stretched Pizza, Grilled Peppers, Broccoli, Zucchini, Olives
-  Four Cheese Margherita 539
Hand-stretched Pizza With Four Cheeses
- Jerk Chicken And Roasted Garlic 539
Hand-stretched Pizza Grilled Chicken with Jerk Spice & Roasted Garlic

 New

 Flute Special

 Spicy

 Jain

(*GOVT TAXES & 5% STAFF CONTRIBUTION AS APPLICABLE)

PASTA & RISOTTO

(11:AM TO 4AM)

- 🍲 Penne Mamma-Rosa 475
Blush Tomato Sauce With Broccoli Florets
- 🍝 Spaghetti Aglio-E-Olio 475
Olive Oil, Garlic, Chilli Flakes, Parmesan Cheese and Olives
- 🍲 Classic Baked Mac & Cheese 499
Needs no introduction
- 🍄 Wild Mushroom Risotto 475
Wild Mushroom Risotto, Sauteed Mushrooms, chilli flakes, parmesan
- 🌟 Crispy Chicken Tenders Risotto 569
Risotto rice, creamy sauce, Parmesan Cheese, crispy chicken tenders

ASIAN VEG MAIN COURSE

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

- 🌟 Vegetable Balinese Curry 455
Indonesian style spicy coconut flavoured curry "try with jasmine sticky rice"
- 🌟 Cottage Cheese Green Schezwan 469
Cottage Cheese, Wok Tossed in Green Garlic Sauce

INDIAN VEG MAIN COURSE

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

- 🌟 🍲 Subz Jugalbandi 449
MUST TRY! Minced vegetable & cheese patties on combination of sweet and spicy gravy
- 🌟 🍲 Aloo Katliya 449
Slices of potato, tempered with chili, cumin, turmeric, asafoetida and finish with coriander leaves
- 🌟 🍲 Dingri Dolma 449
Stuffed tandoori mushroom on bed of rich, creamy and flavorful nutty gravy
- 🌟 🍲 Vilayati Tawa Subzi 455
Assortments of English vegetables, tossed with spicy dry masala
- 🌟 🍲 Birbal Paneer 489
MUST TRY! Cottage Cheese Rolled & Stuffed with Chef's Special Filling, Simmered in a Rich Gravy.

🌟 New

🌟 Flute Special

🔥 Spicy

🍲 Jain

(*GOVT TAXES & 5% STAFF CONTRIBUTION AS APPLICABLE)

- 🌟 🍲 **Paneer Dulari** 489
 Cotton Cottage Simmered in a Combination of Tomato & Spinach Gravy
- 🍲 **Lahori Paneer** 479
 Cottage Cheese in Spicy Tomato Tangy Gravy
- 🔥 🍲 **Vegetable Chop Masala** 449
 Flute Speciality! Chopped Vegetable , Cooked with Selected Indian Spices in a Saffron Flavoured Gravy
- 🌟 🍲 **Subz Lonavala** 449
 Juliennes of Vegetable, Cooked in a Rich Onion Gravy, just Perfect for Your Palate
- 🔥 🍲 **Kofta Bhuna Masala** 449
 Seasonal Finely Chopped Vegetable Dumplings, Simmered in a Silken Tomato & Onion Gravy
- Dal Makhani** 409
 Black Lentil & Rajma, Cooked Overnight on Tandoor with Ginger, Garlic & Indian Spices, Laced with Cream & Butter
- 🍲 **Dal Tadkewali** 399
 Yellow Lentil, Tempered with Cumin, Mustard Seeds, Tomato & Fresh Coriander

CONTINENTAL NON-VEG MAIN COURSE

(11AM TO 3.30 AM)

- NEW **Grilled Fish With Olive, Tomato** 619 / 969
 Tapenade Crust - Ghol / Pomfret
 Mash Potato, Assorted Veggies, Beurre Blanc
- Lava Char Grilled Chicken** 699
 Mash Potato, Assorted Veggies, Buttered Rice, Brown Sauce

ASIAN NON - VEG MAIN COURSE

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

- 🌟 **Green Schezwan Chicken / Fish / Prawns** 499 / 519 / 725
 Crunchy Chicken, Wok Tossed in Green Garlic Sauce
- Kung Pao Chicken / Fish / Prawns** 499 / 519 / 725
 Chicken Cubes, tossed in Chilli, Onion, Ginger & Garlic with a Touch of Vinegar, Topped with Cashew-nuts

NEW New

🌟 Flute Special

🔥 Spicy

🍲 Jain

(*GOVT TAXES & 5% STAFF CONTRIBUTION AS APPLICABLE)

INDIAN NON - VEG MAIN COURSE

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

-   **Kandhari Murgh** 499
Tender chicken, mild gravy preparation with addition of pomegranate seeds, fresh ginger & chillies
-   **Gosht Chittodi** 599
Robust dum cooked lamb curry with javitri, cloves, onion & tomatoes
-   **Chicken Bharta** 499
Shredded Chicken in mild gravy of Onion and tomato, finished with touch of yellow pepper sauce
- Goan Curry** 579 / 725 / 969
Ghol / Prawns /Pomfret
-   **Murgh Angara** 525
Chunks of Chicken in Spicy Red Indian Gravy Flavoured with Carom Seeds
- Amritsari Bhatti Murgh** 515
Pieces of Spring Chicken, Cooked in Celery, Tomato, Capsicum & Onion Gravy
- Lasooni Murgh** 515
Boneless Chicken, Marinated in Garlic & Dry Spices, Cooked in Golden Yellow Gravy
- Murgh Handi Patiala** 515
Delicate Morsels of Chicken & Homemade Kheema, Cooked in Rich Tomato Gravy, Coated with Egg White Foam
- Grandma's Chicken Curry** 515
Freshly Chopped Onion, Tomato & Coriander, Simmered with Tender Chicken
-   **Dhuan Gosht** 599
MUST-TRY! Mutton cooked in onion masala and smoked with charcoal and cloves
- Gosht Roganjosh** 599
Traditional Mutton Curry from Valley of Kashmir

 New

 Flute Special

 Spicy

 Jain

(*GOVT TAXES & 5% STAFF CONTRIBUTION AS APPLICABLE)

ASIAN RICE / NOODLES (VEG / NON VEG)

(WE USE THAI JASMINE STICKY RICE)

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

- NEW J **Veg Protein & Tofu Pot Rice** 569
Veg and soya protein chunks, tossed in homemade signature sauce, served with rice in pot
- NEW 🔥 **Bangkok Chicken Rice Bowl** 599
Butter Tossed Thai Jasmine Rice, Topped with Minced Chicken in Schezwan Basil Sauce & Boiled Egg
- NEW J **Blue Edamame Burnt Garlic Rice** 449 / 489
Butter, truffle oil, edamame beans, fried garlic, crushed peanuts
- NEW **Mix Mushroom / Chicken Pot Rice** 569 / 619
Shimaji, Moral, Button, Porcini Mushroom
- 🔥 NEW **Pad Thai Noodles** 445 / 465
Soaked dried Noodles, tossed with Tofu, Tamarind, Palm Sugar & Shallots

VEGETARIAN (RICE / PULAO / BLRYANI)

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

- 🌟 J **Palakwale Chawal** 375
Basmati Rice, Cooked in Freshly Ground Spinach Puree with Indian Spices
- J **Subz Khichdi** 375
Lentils, Chopped Vegetables & Basmati Rice, Cooked in Traditional Spices & Ghee
- J **Vegetable Handi Biryani** 419
Long Grain Basmati Rice, Flavoured with whole Garam Masala, Layered with Assorted Vegetables
- J **Paneer Biryani** 469
Clay Oven Cooked Paneer & Basmati Rice, Flavoured with whole Spices, Layered & Slow Cooked
- J **Peas Pulao** 349
Jeera Rice / Steam Rice 319 / 289

NEW New

🌟 Flute Special

🔥 Spicy

J Jain

(*GOVT TAXES & 5% STAFF CONTRIBUTION AS APPLICABLE)

NON - VEG BIRYANI

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

Mutton Handi Biryani	615
Fragrant Basmati Rice, Layered with Mutton Chunks, Mint, Fried Onion, Garam Masala & Cashewnut	
Chicken Handi Biryani	525
Tender Chicken Pieces & Basmati Rice, Flavoured with whole Garam Masala, Garnished with Onions & Cashewnut	
Prawns Biryani	625
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	359 / 429 / 479
Kindly allow 30 minutes for preparations	

INDIAN BREADS

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

Mirchi Ki Roti / Butter	85 / 95
Roti / Butter Roti	85 / 95
Naan / Butter Naan	95 / 105
Kulcha / Butter Kulcha	95 / 105
Roomali / Butter Roomali	115 / 125
Missi / Methi Roti - Butter	105 / 115

 New

 Flute Special

 Spicy

 Jain

(*GOVT TAXES & 5% STAFF CONTRIBUTION AS APPLICABLE)

Lachha / Pudina Paratha	125
Ajwaini Lachha Paratha	125
Lasooni Naan	125
Bharwan Paratha / Kulcha Mix Veg , Aloo, Paneer, Cheese	189

DESSERTS

(24 HOURS)

Baked Lemon & White Chocolate Delight	249 / 299
Ice with Sea-salt Caramel + Tahitian Vanilla Ice Cream	249
Pull me up Truffle Chocolate Cake	249
No Baked chocolate pie with Tahitian Vanilla Ice Cream	249
☀ Lotus Biscoff Cheese Cake	249
Sizzling Brownie	429
Chocolate Mousse Pastry	249

☀ New

☀ Flute Special

🔥 Spicy

🪞 Jain

(*GOVT TAXES & 5% STAFF CONTRIBUTION AS APPLICABLE)