

A SMALL GLIMPSE AT OUR NEW

ASIAN DISHES



CONTINENTAL SOUPS

(11AM TO 4AM)

Wild Mushroom Cappuccino

Blend of exotic Mushroom Frothy Soup and splash of olive oil

229

🍄 Broccoli Almond Soup

Florets of broccoli and almond puree, cooked to perfection, roasted almond flakes

229

🍅 Fresh Tomato and Basil Soup

Roasted basil flavoured cherry tomato soup

229

ASIAN SOUPS

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

(VEG/CHICKEN)

🌶️ 🍜 Japanese Spicy Miso Ramen Soup

Miso Paste, Vegetables, Noodles, Mushroom, Silken Tofu, steamed Egg and minced Chicken

259

🍜 Burmese Khow Suey Soup

Curried and Coconut flavoured noodle Soup with vegetables

239 / 259

🍋 Lemon Coriander Soup

A Delightful Lemon & Coriander Flavoured Soup

229 / 249

🍜 Manchow Soup

Spicy Soup of Chopped Vegetables, Ginger & Garlic

229 / 249

SALADS

(11AM TO 4AM)

🍉 Watermelon, Rocket Leave & Feta Cheese

Watermelon, rocket lettuce, greek feta, lemon honey vinaigrette dressing

249

🌟 Pulled Chicken Edamame Salad

pulled slow cooked roasted chicken, iceberg lettuce, pomegranate, smoked edamame, red radish

349

SANDWICHES

(24 HOURS)

🍷 Grilled Vegetable & Cheese Sandwich

Served with Fries

275

🍷 Vegetable Club Sandwich

Dual Layer of Veggies & Cheese, Served toasted with Fries

295

🌟 New

🍷 Flute Special

🌶️ Spicy

🍄 Jain

(*GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE)

✪ Mumbai Masala Sandwich 309
Spicy Potatoes, Vegetables & Cheese. Served with Fries

Chicken Club Sandwich 359
Dual Layers of Grilled Chicken, Fried Egg, Lettuce & Mayonnaise,
Served Toasted with Fries

GLOBAL TAPAS (24 HOURS)

🔴 Peri-Peri Fries 245
Crispy Fries, Dusted with Peri-Peri Seasoning, Garlic Aioli.

Truffle And Parmesan Fries 349
Crispy Fries, Oodles Of Truffle Oil And Parmesan, Garlic Aioli.

Garlic Bread / Cheese 249 / 359

🍷 Nachos with Cheese Sauce 379

🔴 🍷 Chilli Cheese Toast 379

🍷 Cheese Corn Balls 389

NEW VEGETARIAN SUSHI'S (6 PIECES) (11:30 AM TO 3:30 PM & 6:30PM TO 11:30PM)

🔴 Spicy Mushroom Sushi 455

🍷 Asparagus Cream Cheese Sushi 455

🍷 Crunchy Avocado Sushi 455

🔴 🍷 Spicy Jalapeno Sushi 455

Volcano Broccoli Roll 455

🍷 Californian Roll 455

🍷 Futumaki Veg Sushi 475

🍷 Kappamaki Exotic Veg Sushi 475

🍷 Edamame Cream Cheese Sushi 475

🍷 Truffle Mushroom Sushi 495

🍷 Avocado Balls 495

🌟 New

✪ Flute Special

🔴 Spicy

🍷 Jain

(*GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE)



DIM SUM'S (4 PIECES)

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

Spicy Veg Crystal	345
Corn & Water Chestnut	345
Water Chestnut & Vegetable	345
Truffle Edamame	445
Hargao Prawns	445
🔥 Chicken Sriracha	395
Chicken Bok Choy	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	325
Chinese Steamed Open Bun, Filled with exotic crispy veg schezwan	
🔥 🍲 Paneer Chilly Bao	325
Chinese Steamed open Bun, Filled with cottage cheese chilly, melted cheese sauce	
🌟 🍲 Thai Herb Chicken Bao	375
Chinese Steamed open Bun, Filled with wok tossed thai herb infused chicken	
🔥 🌟 🍲 Chicken Peri Peri Filled Bao	375
Chinese Steamed Open Bun, Filled with crunchy peri peri spiced chicken	
🔥 🍲 Chicken Chilly Bao	375
Chinese Steamed Open Bun, Filled with Chicken Chilly, melted cheese sauce	

CONTINENTAL VEG STARTERS

(11AM TO 4AM)

🌟 🍲 Paneer Tikka Soft Shell Tacos	349
Mexican fusion, jalapeno, crema, iceberg, tortilla, cucumber, spicy homemade mexican aioli	
🌟 🍲 Trash Can Nachos	479
Double Portion Of Tortilla Chips, Refried Beans, Roasted Tomato Salsa, Guacamole, Dollop Of Sour Cream, Cheese Sauce OFCOURSE!	
🌟 🍲 Tomato and Bocconcini Bruschetta	349
Halves tomato, basil leaves, bocconcini cheese, balsamic reduction	
🍲 Corn Pepper Fritters	389

🌟 New

🌟 Flute Special

🔥 Spicy

🍲 Jain

(*GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE)

ASIAN VEG STARTERS

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

- ★ Veg & soya Protein with Garlic Pepper Sauce 449
 Tossed in homemade garlic pepper sauce
- ★ Lotus Stem in Java Sauce 449
 Crispy lotus stem tossed in spicy java sauce
- ★ Green Schezwan Cottage Cheese / Potato Wedges 419 / 395
 "Flute Signature"
- ● Lemon Chilli Baby Corn Tempura 395
 Crispy Light Baby Corn Tempura, Wok Fried with Chilli, Lemon & Onion
- ● Wonton Tacos 395
 Crispy Veg, Spring Onion & Garlic, Served in Wonton Tacos shell
- Thai Cottage Cheese Roast 419
 Leaf Wrapped Cottage Cheese, Roasted in Charcoal Oven with Spicy Thai Seasoning
- ● Cottage Cheese Chilli Dry 419
 "All Time Favourites"

INDIAN VEG STARTERS

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

- ★ ● Charcoal Four Cheese Kulcha 249
 Four Cheeses, Anjeer Chutney.
- ● Ghee Roast Paneer-Khari Bruschetta 399
 Mangalorean Speciality On Flaky Toast.
- ★ Vegetable & Akhrot ki Seekh 399
 Minced vegetables wrapped with walnut
- ● Bullet Raja 395
 Bullet Shaped Crunchy Kebabs. Tribute to Bollywood
- ★ ● Cheese Chaska 429
 Grated Cheese, Mixed with Onion, Chilli, Rolled in Breadcrumbs
- ● Paneer Magic Stick 419
 Soft Cottage Cheese, Tossed in Green Chilli, Mustard, Curry Leaves & Cheese Sauce
- ★ ● Teekha Paneer Mirch 419
Must Try! Fiery Combination of Cottage Cheese & Chinese Chilli.
- ★ Paneer Hilltop 439
 Cottage Cheese Stuffed with Freshly Grounded Mint Flavoured Chutney & Cooked with Tandoori Masala

★ New

● Flute Special

● Spicy

● Jain

(*GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE)

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

★ J Mini Cheese Naan Bombs

Spiced Cheese Stuffed Naan Balls, Cooked in Tandoor

395

CONTINENTAL NON-VEG STARTERS

(11AM TO 4AM)

🌶️ Peri Peri Prawns

Peri-Peri drunch Prawns, cooked to perfection

669

🌶️ Bhut Jolokia Chicken Sticks

One of the spiciest chilli in the world and in India

469

Katsu Fish & Chips - Ghol or Pomfret

Sambal Chilli Dip.

499 / 929

ASIAN NON - VEG STARTERS

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

🌶️ Thai Banana Leaf Steam Fish

steam thai herbs flavoured fish

499

🌶️ Crispy Sole with Chilli Pepper Sauce

Deep fried crispy sole fish, tossed in galangal, sichuan pepper sauce

499

🌶️ Truffle Prawns Tempura

Tempura prawns, truffle scented, sambal sauce

699

🌶️ XO Chilli Chicken / Prawns

Stir fried garlic, bell pepper, ginger tossed shaoxing wine

469 / 669

🌶️ Chicken / Fish / Prawns in Tabanjan Sauce

Chilli bean sauce, garlic, ginger tossed

469 / 499 / 669

Katsu Chicken / Prawns

Japanese Crumbed, Deep Fried on Satay Stick, Sambal Sauce

459 / 669

★ Chicken in Green Schezwan

"Flute Signature"

459

🌶️ New

★ Flute Special

🌶️ Spicy

★ Jain

(*GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE)

INDIAN NON - VEG STARTERS

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

- ★ Ghee Roast Chicken Khari Bruschetta 395
Mangalorean Speciality On Flaky Toast.
- 🔥 ★ Murgh Kalimirch Kebab 485
Hung curd, black pepper and cheese marinated kabab, cooked to perfection, served with house salad
- 🔥 ★ Andhra Fry Bhuna Murgh 485
Boneless Chicken, tossed in bhuna masala with andhra special spices
- ★ Telangana Tawa Fish 499
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 669
Green chilli, curry leaves, dry coconut and coastal spiced tossed Prawns
- Surmai Tawa Fry 599
Fillet of Surmai Fish, Ginger, Garlic & Kashmiri Chilli.
- Murgh Maratha Kebab 485
Tender Chicken, Hung Curd, Cream Cheese, Egg White & Green Chilli Paste
- ★ Murgh Phooljhadi Kebab 485
Flute Special Chicken Kebab
- Murgh Chakori Kebab 485
Chicken with Fenugreek & Garlic
- Mutton Seekh Kebab 549
Mutton Mince, Saffron, Chilli & Mint

NEW NEAPOLITAN PIZZA

(11AM TO 4AM)

- Wild Mushroom And Roasted Garlic 449
Hand-stretched Pizza, Roasted Garlic and Wild Mushrooms.
- 🍷 Calabrese, Grilled Vegetables 449
Hand-stretched Pizza, Grilled Peppers, Broccoli, Zucchini, Olives.

★ New

★ Flute Special

🔥 Spicy

🍷 Jain

(*GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE)

❶ Four Cheese Margherita 499

Hand-stretched Pizza With Four Cheeses.

Jerk Chicken And Roasted Garlic 499

Hand-stretched Pizza, Grilled Chicken With Jerk Spice And Roasted Garlic.

PASTA & RISOTTO

(11AM TO 4AM)

★ ❶ Penne Mamma-Rosa 445

Blush Tomato Sauce With Broccoli Florets.

Spaghetti Aglio-E-Olio 445

Olive Oil, Garlic, Chilli Flakes, Parmesan Cheese and Olives

Tagliatelle with Mushroom Ragout 459

Creamy wild mushroom, Truffle Oil.

❶ Classic Baked Mac & Cheese 459

Needs no introduction

Wild Mushroom Risotto 399

Wild Mushroom Risotto, Sauteed Mushrooms, chilli flakes, parmesan

★ ❶ Crispy Chicken Tenders Risotto 475

Risotto rice, creamy sauce, Parmesan Cheese, crispy chicken tenders

WORLD CUISINES

(11AM TO 4AM)

☀ Mezze Bowl 399

Quinoa Tabbouleh, Moutabel, Tzatziki, Hummus, Falafel, Grilled Pita, Pickled Vegetables

☀ Burrito Bowl 399

Cilantro Lime Rice, Refried Beans, Roasted Tomato Salsa, Corn Salsa, Guacamole, Tortilla Chips

ASIAN VEG MAIN COURSE

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

❶ ☀ Vegetarian Protein & Tofu Clay Pot 499

Veg and soya protein, tossed in homemade signature sauce, served with rice in pot

❶ ☀ Exotic Vegetable in Parsley Sauce 419

Exotic vegetable tossed with galangal and butter garlic parsley sauce

☀ New

★ Flute Special

🔴 Spicy

❶ Jain

(*GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE)

- 🌱 **Vegetable Balinese Curry** 429
 Indonesian style spicy coconut flavoured curry "try with jasmine sticky rice"
- 🌱 **Vegetables in Hunan Sauce** 419
 Assorted Exotic Chinese Vegetables with a Touch of Soya & Hunan Chilli Sauce
- 🌱 **Cottage Cheese Green Schezwan** 429
 Cottage Cheese, Wok Tossed in Green Garlic Sauce

INDIAN VEG MAIN COURSE

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

- 🌱 **Dilbahar Kofta** 419
 Cottage cheese, fenugreek and raisin balls in cashew nut gravy
- 🌱 **Vilayati Subzi** 419
 Assortments of English vegetables in smooth & rich Gravy
- 🌱 **Paneer Musallam** 449
 Paneer in a Rich Silky Gravy
- 🌱 **Birbal Paneer** 459
Must Try! Cottage Cheese Rolled & Stuffed with Chef's Special Filling, Simmered in a Rich Gravy.
- 🌱 **Paneer Tikka Masala** 449
 Cottage Cheese Marinated in Selected Red Tandoori Masala, Cooked in Tandoor & Simmered in Rich Tomato Gravy
- 🌱 **Paneer Dulari** 459
 Cotton Cottage Simmered in a Combination of Tomato & Spinach Gravy
- 🌱 **Lahori Paneer** 449
 Cottage Cheese in Spicy Tomato Tangy Gravy
- 🌱 **Tandoori Aloo Masala** 419
 Baby potatoes cooked in Tandoor, spicy onion tomato masala
- 🌱 **Vegetable Chop Masala** 419
 Flute Speciality! Chopped Vegetable, Cooked with Selected Indian Spices in a Saffron Flavoured Gravy
- 🌱 **Subz Lonavala** 419
 Juliennes of Vegetable, Cooked in a Rich Onion Gravy, just Perfect for Your Palate
- 🌱 **Kofta Bhuna Masala** 419
 Seasonal Finely Chopped Vegetable Dumplings, Simmered in a Silken Tomato & Onion Gravy

🌱 New

🌱 Flute Special

🌱 Spicy

🌱 Jain

(*GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE)

- **Subz Chilli Mili** 449
Juliennes of Cabbage & Capsicum in Red Gravy, Finely Chopped Exotic Vegetables in Golden Yellow Gravy
- Dal Makhani** 379
Black Lentil & Rajma, Cooked Overnight on Tandoor with Ginger, Garlic & Indian Spices, Laced with Cream & Butter
- **Dal Tadkewali / Kolhapuri** 359
Yellow Lentil, Tempered with Cumin, Mustard Seeds, Tomato & Fresh Coriander

NON - VEG MAIN COURSE

(11AM TO 4AM)

- **Grilled Fish With Olive, Tomato** 549 / 929
Tapenade Crust - Ghol / Pomfret
Mash Potato, Assorted Veggies, Beurre Blanc.
- Lava Char Grilled Chicken** 595
Mash Potato, Assorted Veggies, Buttered Rice, Brown Sauce

ASIAN NON - VEG MAIN COURSE

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

- **Thai Massaman Lamb / Chicken Curry** 529 / 475
A rich, flavourful and mildly spicy thai curry-"Try with Jasmine sticky rice"
- **Chicken / Fish / Prawns in Tabanjan Sauce** 469 / 499 / 669
Chilli Bean Sauce, Garlic, Ginger Tossed
- **Green Schezwan Chicken** 475
Crunchy Chicken, Wok Tossed in Green Garlic Sauce
- Kung Pao Chicken** 475
Chicken Cubes, tossed in Chilli, Onion, Ginger & Garlic with a Touch of Vinegar, Topped with Cashew-nuts

INDIAN NON - VEG MAIN COURSE

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

- **Chicken Mallipuram** 485
Fiery Chicken Gravy in Special Spices of Kerala
- Goan Curry** 549 / 649 / 669 / 929
Ghol / Surmai / Prawns / Pomfret
- **Andhra Murgh** 485
Fiery Chicken Gravy in Special Spices of Andhra

● New ● Flute Special ● Spicy ● Jain
(*GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE)

Amritsari Bhatti Murgh

Pieces of Spring Chicken, Cooked in Celery, Tomato, Capsicum & Onion Gravy

485

Lasooni Murgh

Boneless Chicken, Marinated in Garlic & Dry Spices, Cooked in Golden Yellow Gravy

485

Murgh Handi Patiala

Delicate Morsels of Chicken & Homemade Kheema, Cooked in Rich Tomato Gravy, Coated with Egg White Foam

485

Rajdhani Murgh

Minced Chicken, Chicken Tikka, Red & Yellow Peppers in a Succulent Gravy

485

Grandma's Chicken Curry

Freshly Chopped Onion, Tomato & Coriander, Simmered with Tender Chicken

485

🌟🌶️ Dhuan Gosht

MUST-TRY! Mutton cooked in onion masala and smoked with charcoal and cloves

549

🌶️ Rajasthani Laal Maas

Rajasthan's Special Flavoursome Mutton with Red Chilli

549

Kheema Masala

Minced Mutton, Cooked in Onion masala and Indian Spices

549

Gosht Roganjosh

Traditional Mutton Curry from Valley of Kashmir

549

ASIAN RICE / NOODLES (VEG / NON VEG)

(WE USE THAI JASMINE STICKY RICE)

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

🌶️ 🌶️ Blue Edamame Burnt Garlic Rice

Butter, truffle oil, edamame beans, fried garlic, crushed peanuts

399 / 449

🌶️ 🌶️ Kimchi Rice

Bokkeum-Bap, a popular dish in South Korea, diced vegetable

389 / 419

🌶️ Yangzhou Mushroom / Chicken Rice

Shitake, Button Mushroom, Scallions

419 / 449

🌶️ Chicken Banana Leaf Rice

Galangal, Kaffirlime, Onion flavoured Banana wrapped steam Fragrant rice

419

🌶️ Mix Mushroom / Chicken Pot Rice

Shimaji, Moral, Button, Porcini Mushroom

499 / 549

🌶️ New

🌟 Flute Special

🌶️ Spicy

🌶️ Jain

(*GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE)

☀️ Yaki Soba Noodles

Japanese stir fried, wheat noodles, WC sauce

369 / 419

🔴☀️ Bamani Noodles

Bok choy, chinese cabbage, green & yellow zucchini, sriracha and tobanjan sauce

369 / 399

🔴☀️ Pad Thai Noodles

Soaked dried Noodles, tossed with Tofu, Tamarind, Palm Sugar & Shallots

399 / 429

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

349

🔵 Subz Khichdi

Lentils, Chopped Vegetables & Basmati Rice, Cooked in Traditional Spices & Ghee

349

🔵 Vegetable Handi Biryani

Long Grain Basmati Rice, Flavoured with whole Garam Masala, Layered with Assorted Vegetables

389

🔵 Paneer Biryani

Clay Oven Cooked Paneer & Basmati Rice, Flavoured with whole Spices, Layered & Slow Cooked

425

🔵 Peas Pulao

329

🔵 Jeera Rice

299

NON - VEG BIRYANI

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

Mutton Handi Biryani

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

569

Chicken Handi Biryani

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

485

Prawns Biryani

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

569

☀️ New

★ Flute Special

🔴 Spicy

🔵 Jain

(*GOVERNMENT TAXES & SERVICE CHARGE APPLICABLE)

INDIAN BREADS

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

Mirchi Ki Roti / Butter	75 / 85
Roti / Butter Roti	75 / 85
Naan / Butter Naan	85 / 95
Kulcha / Butter Kulcha	85 / 95
Roomali / Butter Roomali	95 / 105
Missi / Methi Roti - Butter	95 / 109
Lachha / Pudina Paratha	105
Ajwaini Lachha Paratha	105
Lasooni Naan	105
Thecha Paratha	115
Bharwan Paratha / Kulcha	159
Mix Veg, Aloo, Paneer, Cheese	

RAITA / PAPADUM

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

Raita	189
Vegetable, Boondi, Pineapple	
Papadums (1 piece)	60 / 85
Roasted / Masala	
Roasted / Fried Khichiya	115 / 135
Plain / Masala	
Tokri Roomali / Masala / Cheese	299 / 399 / 449
Kindly allow 30 minutes for preparations	

New

Flute Special

Spicy

Jain

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DESSERTS

(24 HOURS)

Pull me up Truffle Chocolate Cake	249
No Baked chocolate pie with Tahitian Vanilla	249
Gulab Jamun Cheese Cake	199
★ Lotus Biscoff Cheese Cake	249
Sizzling Brownie	375
Sea-salt caramel + Tahitian Vanilla	249

☀ New

★ Flute Special

🔴 Spicy

🕉 Jain

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