

CONTINENTAL SELECTIONS
(ALL DAY DINING)

SOUPS
(11AM TO 4AM)

- Broccoli Almond Soup 229
Florets of broccoli and almond puree cooked to perfection, roasted almond flakes
- Fresh Tomato and Basil Soup 229
Roasted basil flavoured cherry tomato soup

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

- Burmese Khaw Suey Soup 239 / 259
Curried and Coconut flavoured noodle Soup with vegetables
- Lemon Coriander Soup 229 / 249
A Delightful Lemon & Coriander Flavoured Soup
- Manchow Soup 229 / 249
Spicy Soup of Chopped Vegetables, Ginger & Garlic

SALADS
(11AM TO 4AM)

- Watermelon, Rocket Leave & Feta Cheese 249
Watermelon, rocket lettuce, greek feta, lemon honey vinaigrette dressing
- Pulled Chicken Edamame Salad 349
pulled slow cooked roasted chicken, Iceberg lettuce, pomegranate, smoked edamame, red radish

SANDWICHES
(24 HOURS)

- Grilled Vegetable & Cheese Sandwich 275
Served with Fries
- Vegetable Club Sandwich 295
Dual Layer of Veggies & Cheese. Toasted Served with Fries
- 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

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

- Spicy Mushroom Sushi 475
- Asparagus Cream Cheese Sushi 475
- Crunchy Avocado Sushi 475

- Spicy Jalapeno Sushi 475
Volcano Broccoli Roll 475
- Californian Roll 475
- Futumaki Veg Sushi 495
- Kappamaki Exotic Veg Sushi 495
- Edamame Cream Cheese Sushi 495
- Truffle Mushroom Sushi 525

DIM SUM'S (4 PIECES)
(11:30AM TO 3:30PM & 6:30PM TO 11:30PM)

- Spicy Veg Crystal 345
Corn & Water Chestnut 345
- Corn, Water Chestnut & Vegetables 445
- Truffle Edamame 445
- Hargao Prawns 445
- Chicken Sriracha 395
Pan Fried Chicken Shanghai 395
- Chicken Sui Mui 395
- Chicken Bok Choy 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 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

VEG STARTERS
(11AM TO 4AM)

- Trash Can Nachos 479
Double Portion Of Tortilla Chips, Refried Beans, Roasted Tomato Salsa, Guacamole, Dollop Of Sour Cream, Cheese Sauce OFCOURSE!
- Corn Pepper Fritters 389

ASIAN VEG STARTERS
(11:30AM TO 3:30PM & 6:30PM TO 3:30AM)

- 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
- 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.
- 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 Chilli, Rolled in Breadcrumbs
- Paneer Magic Stick 419
Soft Cottage Cheese, Tossed in Green Chilli, Mustard, Curry Leaves & Cheese Sauce
- Teekha Paneer Mirch 419
Fiery Combination of Cottage Cheese & Chinese Chilli. MUST TRY!
- Paneer Hilltop 439
Paneer Stuffed with Freshly Grounded Mini Flavoured Chutney & Cooked with Tandoori Masala
- Veg Maratha Kebab 395
Paneer, 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 Roasted
- Mini Cheese Naan Bombs 395
Spiced Cheese Stuffed Naan Balts, Cooked in Tandoor

NON - VEG STARTERS
(11AM TO 4AM)

- Peri Peri Prawns 669
Peri-Peri drunch Prawns, cooked to perfection
- Bhut Jolokia Chicken Sticks 469
One of the spiciest chilli in the world and in India
- Katsu Fish & Chips - Ghol or Pomfret 499 / 929
Sambal Chilli Dip.

ASIAN NON - VEG STARTERS
(11:30AM TO 3:30PM & 6:30PM TO 3:30AM)

- Chicken chilli dry 469
All time favourite
- Crispy Sole with Chilli Pepper Sauce 499
Deep fried crispy sole fish, tossed in galangal, sichuan pepper sauce
- XO Chilli Chicken / Prawns 469 / 669
Stir fried garlic, bell pepper, ginger tossed in shaoning wine
- Chicken / Fish / Prawns in Tabanjan Sauce 469 / 499 / 669
Chilli bean sauce, garlic, ginger tossed
- Katsu Chicken / Prawns 459 / 669
Japanese Crumbed, Deep Fried on Satay Stick, Sambal Sauce
- Chicken in Green Schezwan 459
"Flute Signature"

INDIAN NON - VEG STARTERS
(11:30AM TO 3:30PM & 6:30PM TO 3:30AM)

- Murgh Kalimirch Kebab 485
Hung curd, black pepper and cheese, marinated kabab, cooked to perfection and served with house salad
- Andhra Fry Bhuna Murgh 485
Chicken boneless, 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 Chatu 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

NEOPOLITAN PIZZA
(11AM TO 4AM) (PREP TIME - 30 MINUTES)

- 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.
- Four Cheese Margherita 499
All time favourites
- Jerk Chicken And Roasted Garlic 499
Hand-stretched Pizza, Grilled Chicken With Jerk Spice And Roasted Garlic.

PASTA & RISOTTO
(11AM TO 4AM)

- 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.
- Classic Baked Mac & Cheese 459
Needs no Introduction
- Wild Mushroom Risotto 399
Wild Mushroom Risotto, Sautéed Mushrooms, chilli flakes, parmesan
- Crispy Chicken Tenders Risotto 475
Risotto rice, creamy sauce, Parmesan Cheese, crispy chicken tenders

ASIAN VEG MAIN COURSE
(11:30AM TO 3:30PM & 6:30PM TO 3:30AM)

- Vegetarian Protein & Tofu Clay Pot 499
veg and soya protein tossed in homemade signature sauce served with rice in pot
- Exotic Vegetable in Parsley Sauce 419
Exotic vegetable tossed with galangal in butter garlic parsley sauce
- Vegetable Balinese Curry 429
Indonesian style spicy coconut flavored 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



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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
Cubes of Paneer Marinated in Selected Red Tandoori Masala. Cooked in Tandoor & Simmered in Rich Tomato Gravy
- **Paneer Dulari** 459
Cubes of Marai Paneer Simmered in a Combination of Tomato & Spinach Gravy
- **Lahori Paneer** 449
Cottage Cheese in Spicy Tomato Tangy Gravy
- **Bhindi Fry** 439
Lady Finger, tossed with diced onion and dry spices
- **Vegetable Chop Masala** 419
Flute Speciality! Chopped Vegetable, Cooked with Selected Indian Spices in a Saffron Flavoured Gravy
- **Subz Lonavala** 419
Julienenes 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
- **Subz Chilli Mili** 449
Julienenes 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 Curry & Mustard Seeds, Tomato & Fresh Coriander

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 Mallipura** 485
Fery Chicken Gravy in Special Spices of Kerala
- **Goan Curry** 549 / 649 / 669 / 929
Ghoi / Sarnai / Prawns / Pomfret
- **Andhra Murgh** 485
Fery Chicken Gravy in Special Spices of Andhra
- **Murgh Angara** 485
Chunks of Chicken in Spicy Red Indian Gravy. Flavoured with Carom Seeds
- **Amritsari Bhatti Murgh** 485
Pieces of Spring Chicken, Cooked in Celery, Tomato, Capsicum & Onion Gravy
- **Lasooni Murgh** 485
Boneless Chicken Marinated in Garlic & Dry Spices, Cooked in Golden Yellow Gravy
- **Murgh Handi Patiala** 485
Delicate morsels of Chicken & Homemade Kheema, Cooked in Rich Tomato Gravy. Coated with Egg White Foam
- **Rajdhani Murgh** 485
Minced Chicken, Chicken Tikka, Red & Yellow Peppers in a Succulent Gravy
- **Grandma's Chicken Curry** 485
Freshly Chopped Onion, Tomato & Coriander Simmered with Tender Chicken
- **Dhuan Gosht** 549
MUST-TRY! Mutton cooked in onion masala and smoked with charcoal and cloves
- **Rajasthani Laal Maas** 549
Rajasthan's Special Flavourful Mutton with Red Chilli
- **Kheema Masala** 549
Minced Mutton, Cooked in Onion masala and Indian Spices
- **Gosht Rogan Josh** 549
Traditional Mutton Curry from Valley of Kashmir

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** 399
Butter, truffle oil, edamame beans, fried garlic, peanuts
- **Kimchi Rice** 389 / 419
Bokkeum-Bap, a popular dish in South Korea, diced vegetable
- **Mix Mushroom/Chicken Pot Rice** 499 / 549
Shimaji, Morai, Button, Porcini Mushroom
- **Yaki Soba Noodles** 369 / 419
Japanese stir fried wheat noodles, WC sauce
- **Bamoni Noodles** 369 / 399
Boi choy, chinese cabbage, green & yellow zucchini, siracha and tobanjan sauce
- **Pad Thai Noodles** 399 / 429
Soaked dried Noodles tossed with, Tohu, Tamarind, Palm Sugar & Shallots

VEGETARIAN (RICE / PULAO / BIRYANI) (11:30AM TO 3:30PM & 6:30PM TO 3:30AM)

- **Palakwale Chawal** 349
Rice Cooked in Freshly Ground Spinach Puree with Indian Spices
- **Subz Khichdi** 349
Lentils, Chopped Vegetables & Basmati Rice, Cooked in Traditional Spices & Ghee
- **Vegetable Handi Biryani** 389
Long Grain Basmati Rice, Flavoured with whole Garam Masala, Layered with Assorted Vegetables
- **Paneer Biryani** 425
Clay Oven Cooked Paneer & Basmati Rice, Flavoured with whole Spices. Layered & Slow Cooked
- **Peas Pulao** 329
- **Jeera Rice** 299

NON - VEG BIRYANI (11:30AM TO 3:30PM & 6:30PM TO 3:30AM)

- **Mutton Handi Biryani** 569
Fragrant Basmati Rice, Layered with Mutton Chunks, Mint, Fried Onion, Garam Masala & Cashewnut
- **Chicken Handi Biryani** 485
Tender Chicken Pieces & Basmati Rice, Flavoured with whole Garam Masala, Garnished with Onions & Cashewnut
- **Prawns Biryani** 569
A Melange of Flavourful Rice & Prawns in Ginger, Garlic & Indian Spices

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

DESSERTS (24 HOURS)

- **Pull me up Cake** 249
- **No Bake chocolate pie** 249
- **Gulab Jamun Cheese Cake** 249
- **Lotus Biscoff Cheese Cake** 249
- **Gulab Jamun (2pcs)** 199

*terms and conditions apply

● SPICY ● NEW ● RECOMMENDED ● JAIN
(*GOVERNMENT TAXES APPLICABLE)

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