

Food



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Bar Eats

Amicii Trail Mix | ₹260

Assorted nuts, toasted coconut flakes and fried garlic

Spinach and Feta Cocktail Samosa | ₹370

Golden pastry filled with spinach and creamy feta cheese | Romesco dipping sauce

SUFC Popcorn | ₹360

South United Fried Chicken dusted with chutney podi | Spicy chilli dipping sauce

Gongura Chicken Tostadas | ₹360

Gongura flavoured slow-cooked pulled chicken on crispy tostadas

Goan Pork Chorizo Tacos | ₹380

Open-faced Goan smoked chorizo tacos, pickled onions, cilantro and crispy potato strings

Peri Peri Onion Rings | ₹350

Crispy onion rings, fiery peri peri spice | Chilli mayo dipping sauce

Crispy Lotus Stem | ₹380

Japanese lotus stem dusted with five spice seasoning | Sweet and sour dip

Wasabi Prawn in a Blanket | ₹480

Crispy tempura calamari tossed in Thai chilli spice | Sour cream dip

Crispy Calamari Rings | ₹420

Crispy golden corn kernels tossed in a red chilli and pepper oriental seasoning

Crispy Corn and Chilli Pepper | ₹280

Crispy golden corn kernels tossed in a red chilli and pepper oriental seasoning

Sabudana Vada with Boiled Peanut Masala | ₹320

Crispy sabudana vadas topped with spicy boiled peanut masala

SCO Tapioca Chips | ₹250





Crispy tapioca chips tossed with house-made sour cream and onion seasoning

 Vegan |  Veg |  Non-Veg |  Seafood





All prices are inclusive of taxes | Please inform our staff of any food allergies

Soups & Salads

SOUPS

-  **Chicken, Saffron & Almond Soup** ₹380
Saffron and almond infused chicken shorba topped with crispy onion birista
-  **Spinach Soup & Paneer Tortellini** ₹380
Spinach and roasted garlic soup served with mini paneer tortellinis
-   **Laksa Soup (Veg / Chicken)** ₹370 / ₹380
Singaporean style spiced coconut broth, soft noodles and mixed veggies

SALADS

-  **Som Tam Thai Salad** ₹320
Raw papaya, green mango and peanuts tossed in sweet and spicy tamarind dressing
-  **Watermelon Feta Salad** ₹350
Fresh watermelon, crumbled feta, extra virgin olive oil, aged balsamic and arugula leaves
-  **Classic Caesar Salad** ₹360
Hearts of romaine lettuce, classic caesar dressing, shaved parmesan and crunchy croutons
-  **Edamame and Quinoa Salad** ₹380
Edamame beans, white quinoa, sliced tomato and mixed greens tossed with sweet chilli and peanut dressing

ADD ONS +

 **Chicken** - ₹100  **Bacon** - ₹100  **Prawns** - ₹120



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Small Plates

SMALL PLATES

-  **French Fries - Tom Yum** ₹360
Thin and long-cut fries dusted with dehydrated tom yum | Spicy ketchup
-  **South Side Hummus** ₹370
South Indian inspired hummus, crispy n spicy sundal, sourdough lavash chips
-  **Cheese n Chilly Bajjis with Togarashi** ₹370
Crispy cheese stuffed chilly bajjis, japanese chilli seasoning | Scallion dip
-  **Cream Cheese Cigars** ₹390
Spring rolls stuffed with cream cheese, carrot and spring onion | Sweet chilli dipping sauce
-  **Raw Mango Paneer Tikka** ₹410
Soft paneer marinated with raw mango and cooked in the tandoor | Mint chutney dip
-  **Stuffed Shroom Tikka** ₹410
Button mushrooms stuffed with spinach and paneer, char-grilled to perfection in the tandoor
-  **Burnt Pepper Cottage Cheese** ₹460
Crispy cottage cheese tossed in a fiery burnt pepper sauce
-  **Crispy Korean Tofu** ₹460
Soft and silky tofu tossed in spicy Korean gochujang sauce









*Classic Tex-mex
Favourite*

-   **Loaded Baked Nachos (Veg / Chicken)** ₹400 / ₹450
Crispy tortilla loaded with house-made toppings | Guacamole
-  **Crispy Karaage Chicken Wings** ₹480
Crispy chicken wings done in Japanese karaage style | Toasted sesame aioli dip
-  **Chicken Fajita Tacos** ₹420
Pulled chicken, guac, tomato salsa and roasted peppers

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|---|------|
|  Old Bangalore Chicken Kabab Bengaluru's favourite oil-fried kababs topped with crispy garlic and curry leaves Mint chutney | ₹410 |
|  Moroccan Lamb Slider Minced lamb patties, spicy harissa, caramelised onions and feta in mini brioche buns | ₹520 |
|  Kundapura Chicken Ghee Roast Traditional Mangalorean family recipe of chicken cooked in a luscious ghee laden spicy masala | ₹460 |
|  Green Pepper Chicken Tikka Chettinad style chicken topped with pickled green peppercorns | ₹460 |
|  Prawn & Pav Mumbai style prawn bhaaji served with soft butter garlic pav | ₹490 |
|  Thai Coconut Prawns Jumbo prawns in crunchy coconut coating topped with sweet and spicy pineapple salsa | ₹560 |
|  Naati Style Lamb Kheema Balls Lamb meatballs done in local Karnataka style | ₹540 |
|  Thai Crispy Fried Chicken Panko crusted chicken breast dusted with traditional Thai spices Basil mayo dip | ₹440 |
|  Khadhak Lamb Sheek Tandoori lamb seekh kebab in a crispy coating stuffed with cheddar and chilli | ₹510 |
|  Afghani Chicken Malai Tikka Chicken thighs in a creamy and lightly spiced marinade, cooked in the tandoor | ₹460 |
|  Lemon Grass Chicken Skewers Singapore style grilled chicken flavored with fresh lemon grass | ₹460 |
|  Steamed Snapper in Banana Leaf Chinese style steamed fish flavoured with soy and red chilli served alongside house-made mantou buns | ₹560 |
|  Stir Fried Pork Belly Slow roast pork belly stir fried with Thai herbs and bok choy | ₹560 |
|  Crispy Pork Chudals Dry fried pork tossed in a spicy and tangy bird eye chilly chutney - an iconic Coorg dish | ₹560 |



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Sushi Bar

| | 4 PCS | 8 PCS |
|--|----------|----------|
|  Asparagus Cream Cheese Uramaki Asparagus tempura, spicy mayo and sliced avocado Teriyaki dipping sauce | ₹320 | ₹580 |
|  Spicy Veg Tempura Chilli tempura with avocado and cream cheese Spicy mayo dip | ₹320 | ₹580 |
|  Shitake California Uramaki Umami packed shitake mushroom and crunchy cucumber | ₹340 | ₹600 |
|  Dynamite Prawn Uramaki Prawn tempura, spicy mayo and avocado Teriyaki dipping sauce | ₹380 | ₹660 |
|  Norwegian Salmon and Truffle Uramaki of Norwegian salmon, cream cheese, jalapeno and truffle paste | ₹420 | ₹760 |
|  Tobiko California Roll Sushi bar classic - crab stick, avocado and cucumber topped with tobiko | ₹420 | ₹760 |

DIMSOMS & WONTONS

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|  Vegetable and Water Chestnut Steamed mixed vegetables in a spinach crystal wrapper | ₹340 |
|  Edamame, Truffle and Cream Cheese Exotic mushroom, cream cheese, bird eye chilli, spring onion, truffle oil | ₹340 |
|  Schezwan Chilli Wonton Crispy wontons, house-made chilly oil, mixed Asian vegetables | ₹360 |
|  Chicken and Cilantro Dim Sum Steamed wontons stuffed with minced chicken and coriander stem | ₹380 |
|  Chicken Gyoza Chinese jiaozi pan fried and steamed chicken dumplings | ₹380 |
|  Classic Prawn Har Gao Shrimp and bamboo shoot crystal dumplings topped with tobiko | ₹410 |

BAOS

 **Exotic Mushroom and Cream Cheese**
Steamed closed bao buns, stuffed with curried mushroom and cream cheese

₹370

 **Korean BBQ Chicken**
Korean barbeque chicken and water chestnut with pan-seared bao buns

₹390
















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Main

ASIAN PLATES

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|   | Thai Red Curry Rice Bowl (Vegan / Chicken) Authentic coconut based Thai curry made with a base of dry red chilly and Thai herbs Served with jasmine rice | ₹480 / ₹550 |
|   | Thai Green Curry (Vegan / Chicken) Light and zesty traditional Thai curry flavoured with green chilly and Thai herbs Served with jasmine rice | ₹480 / ₹550 |
|   | Khao Suey (Veg / Chicken) Classic Burmese meal, coconut curry and soft noodles accompanied by a variety of condiments | ₹440 / ₹520 |
|   | Edamame Fried Rice with Stir Fried (Tofu / Chicken) Chinese style chilli garlic and edamame fried rice served with stir fried tofu in cantonese sauce | ₹550 |
|    | Hakka Noodles (Vegan / Chicken / Prawns) Classic hawker style stir fried noodles served with house-made schezwan sauce | ₹440 / ₹510 / ₹560 |
|  | Hong Kong Chilly Snapper with Burnt Garlic Fried Rice Sea bass fish cooked in a spicy and savoury sauce served with burnt garlic fried rice | ₹640 |
|  | Lamb Rendang Curry Indonesian style caramelized coconut curry served with steamed rice | ₹640 |

Course



CONTINENTAL

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|   | Spaghetti Aglio E Olio (Veg / Prawns) Spaghetti tossed in a fragrant blend of garlic, olive oil and chilli flakes | ₹450 / ₹550 |
|  | Truffle and Wild Mushroom Risotto Wild mushrooms folded into a velvety risotto with truffle oil and shaved parmesan | ₹520 |
|  | Spaghetti Alla Carbonara Spaghetti in a silky sauce made with eggs, crispy bacon and freshly cracked black pepper | ₹540 |
|  | Wild Mushroom Strudel Golden puff pastry stuffed with a mix of wild mushrooms, garlic, thyme and goat cheese | ₹520 |
|  | Double Chicken Roulade Chicken supreme stuffed with pistachio and cheese, roasted root vegetables and a smooth mushroom purée | ₹480 |
|  | Prawn Thermidor Jumbo prawn topped with a cheesy mornay sauce, baked to perfection and served with potato crispers | ₹650 |
|  | Baked Mac & Cheese Macaroni in a cheesy cheddar and parmesan sauce, baked and broiled to golden perfection | ₹440 |
|  | Classic Fish & Chips Classic English staple of fresh fish cooked in a light and crisp batter accompanied by French fries and tartar sauce | ₹620 |
|  | Southern Fried Chicken Burger Southern American fried chicken, crispy onions, lettuce and house mayo in a soft brioche bun | ₹540 |
|  | Chicken Steak & Herb Rice A delightful dish that combines the succulence of pan-seared chicken with the aromatic flavors of herb-infused rice | ₹480 |

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INDIAN SUBCONTINENT

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|  Kashmiri Dum Aloo Baby potatoes stuffed with cranberries and cream cheese simmered in a richly spiced tomato and cashew gravy | ₹460 |
|  Slow Cooked Dal Makhani Black lentils and kidney beans enriched with fresh cream and simmered till rich and luscious | ₹380 |
|  Paneer Butter Masala Does this really an explanation? Fine!.. Tandoori paneer simmered in a rich, creamy and luscious tomato gravy | ₹440 |
|  Signature White Butter Chicken Traditional butter chicken minus the tomato, we'll leave the rest to your imagination and tastebuds ;) | ₹560 |
|  Mutton Rogan Josh Tender mutton braised in a rich and aromatic yogurt gravy with a blend of traditional Kashmiri spices | ₹620 |
|  Kadai Prawn Curry Juicy prawns cooked in a Punjabi style tangy curry made with roasted spices, tomato and fresh bell peppers | ₹620 |

ADD ONS +





₹150

Indian Bread Basket
(Assorted wheat rotis 4 pcs)

₹120

Steamed Basmati Rice

BIRYANIS AND MEAL BOWLS

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|  Dahi Millet Khichdi Foxtail millet in a creamy yogurt base, a mildly spiced dish full of flavour and comfort | ₹350 |
|  Pork Vindaloo & Steamed Rice Goan style pork simmered in a bold and spicy sauce flavoured with vinegar and garlic Served on a bed of steamed rice | ₹580 |
|  Hyderabadi Veg Dum Biryani Rice cooked with fresh vegetables and aromatic spices Served with mirchi ka salan | ₹420 |
|  Chicken Donne Biryani The beloved Karnataka style green donne biryani made with short-grain zeeraga samba rice | ₹480 |



WE DO 'EM, NEW YORK STYLE

Light, crusty and bursting with Fior di latte cheese (not regular mozza) and real San Marzano tomatoes. No compromises and definitely no pineapple!



Pizza

NYC STYLE

🌿 Queen Margherita | ₹550

A royal classic - tomato, garlic, fresh basil and a drizzle of extra virgin olive oil

🌿 Spicy Eggplant Pizza | ₹625

Fire-roasted eggplant doused in chilli oil topped with lemon mascarpone cream

🌿 White Mushroom Pizza | ₹625

Sautéed wild mushrooms, topped with dollops of mint and feta

🌿 Paneer Tikka Pizza | ₹675

Smoky paneer tikka, charred green capsicum, mint chutney and fried onions

🌟 Chicken Teriyaki Pizza | ₹675

Sweet and savory teriyaki-glazed chicken, crispy nori, spring onions and sesame seeds

🌟 OG Spicy Pepperoni Pizza | ₹750

Pork pepperoni picanté, Fior di latte and fiery jalapeños balanced with a drizzle of hot honey

🌟 Prawn Calabrese Pizza | ₹750

Sautéed prawns tossed with Calabrian chilly, roasted garlic and Fior di latte | Drizzle the lemon on for an added kick

🌟 Turkish Lamb Pizza | ₹725

Savory minced lamb on a rich tomato sauce served with dollops of tzatziki sauce and fresh mint

ADD ONS +

Burrata - ₹190 | Roast Chicken - ₹100 | Aioli Dip - ₹60



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Desserts

☀️ Amicii x Paper & Pie Tiramisu | ₹450

Tiramisu done the classic way using Paper & Pie's signature coffee blend

🌿 Hot Chocolate Fudge Sundae | ₹390

Classic sundae with vanilla ice cream, rich chocolate cake and roasted nuts | Hot chocolate fudge sauce

☀️ Café Au Lait and Walnut Entremet | ₹520

Walnut sponge layered with vanilla mousse, coffee bean whipped ganache & roasted walnuts | Coffee ice cream

🌿 Cashew Burfi Opera | ₹420

Cashew cake layered with cashewnut praline and vanilla ganache served with caramelized milk sauce

☀️ Chocolate Pistachio Milk Cake | ₹520

Vanilla chiffon cake topped with heaps of pistachio milk finished with Belgian milk chocolate creme chantilly and roasted pistachio

☀️ Italian Baked Caramel Cheesecake | ₹550

Sweet mascarpone cheese flavoured with caramel fudge and accompanied by salted caramel vanilla ice-cream

🌿 Chocolate Rose Garden | ₹570

Belgian chocolate mousse, crunchy chocolate soil, raspberry coulis and vanilla white chocolate sauce



🌿 Veg/ Eggless | ☀️ Egg

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Amici