

——— EST. 2026 ———

Circee
KITCHEN & BAR

ALL DAY *Brunch*

Artisan breads, bowls & more – made to order. Served Until 6pm.

CIRCEE'S ROSE TRES LECHES STACK 🌱

Fluffy pancakes soaked in fragrant rose milk tres leches syrup, finished with Chantilly cream, pistachio dust, and edible rose petals 395

WILD BERRY PANCAKES 🌱

Fluffy pancakes topped with wild berry compote, whipped mascarpone, toasted almonds, and pure maple syrup 395

PESTO BOCCONCINI BRUSCHETTA 🌱

Toasted ciabatta topped with fresh bocconcini, house-made basil pesto, roasted cherry tomatoes & a drizzle of extra virgin olive oil 425

BERRY BLISS SMOOTHIE BOWL 🌱

Greek yoghurt with mixed berries and crunchy granola; topped with seasonal fruits, chia seeds, and a drizzle of honey 445

AVOCADO OPEN TOASTIE 🌱 🔍

Thick-cut sourdough toast, smashed avocado, pickled red onion, micro greens, chilli flakes & lemon zest 455

Optional: Add Egg (Sunny Side up) for 50

LOADED CHILLI CHEESE OMELETTE 🔍

Three-egg omelette loaded with cheddar, green chillies, onion & capsicum, served with buttered toast 325

BOMBAY CHEESE CHILLI EGG MASKA 🔍

A Mumbai-style breakfast: soft Irani-style bun, spiced sunny-side up eggs, green chillies, and melted cheese sauce 395

SHAKSHUKA 🔍

Eggs poached in a rich spiced tomato & pepper sauce, served with warm pita 395

🌱: VEG 🔍: EGG ▲: NON-VEG

Prices In INR. All applicable govt taxes extra

GARDEN *Plates*

Fresh, vibrant & wholesome – crafted with a Circee twist

BURRATA BOWL 🌱

Creamy burrata with crisp mixed greens, cherry tomatoes, green chilli pesto, puffed black rice, and a balsamic-tamarind glaze 495

HOUSE CAESAR 🌱 ▲

Crisp garden greens tossed in our signature Caesar dressing, finished with garlic croutons and shaved Parmesan 395

FIG & GOAT CHEESE SALAD 🌱 ▲

Mixed greens with dried figs, goat cheese, cherry tomatoes, grapefruit, pine nuts, and a house fig-flax dressing 495

SOM TAM 🌱 ▲

A vibrant Thai green papaya salad with snake beans, cherry tomatoes, cucumber, fresh herbs, roasted peanuts, sesame, and a tangy lime dressing 395

Chicken +65

Prawns +115

CIRCEE'S *Soup Ritual*

Reimagined classic soups; served in a kettle, poured at your table with house crackers

CHARRED BROCCOLI & ALMOND CHAI 🌱

Fire-roasted broccoli blended with almond cream, finished with burnt garlic oil 345

MUSHROOM CHAI 🌱

Creamy mushroom soup finished with coriander chilli oil 325

TOMATO SHORBA CHAI 🌱

A comforting tomato and coriander shorba, finished with fresh coriander oil 295

MEAL IN ONE - *Comfort Bowls*

Hearty home style meals – served with onion slaw, masala papadum, mint-coriander thecha

RAJMA CHAWAL 🌱

Slow-cooked red kidney beans in a rich tomato and onion gravy, served with steamed rice 495

SMOKED CHICKEN CURRY ▲

Charcoal-smoked chicken in a velvety cream sauce, served with steamed rice 555

RAILWAY MEAT CURRY ▲

Tender mutton and potatoes slow-cooked in a robust, spiced gravy, served with steamed rice 625

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BAR BITES & *Tapas*

Small plates, bold ingredients, and endless pairings

CHEESY HAND-CUT CHIPS

Golden hand-cut potato chips finished with garlic aioli and cheddar sauce

295

BRAVAS BOMBS

Crispy cheesy potato bites served with spicy marinara and fresh herbs

325

GUAC & CHIPS

Fresh house-made guacamole served with naturally gluten-free tortilla chips

375

THAI CORN & WATER CHESTNUTS

Golden-fried corn and crunchy water chestnuts tossed with house spice, scallions, and crispy garlic

395

THAI SESAME LOTUS STEM

Crispy lotus stem coated in a sweet-spicy glaze of raw honey, Sichuan chilli, ginger, and toasted sesame

395

HOUSE BROTH WONTONS

Delicate wontons filled with vegetables or chicken and cream cheese, served in a fragrant soy-sesame house broth

375/415

CRISPY SPRING ROLLS

Golden, crispy spring rolls filled with Asian vegetables or chicken, served with sweet chilli sauce

375/415

Veg

Chicken

HOUSTON-STYLE CHICKEN WINGS

Crispy batter-fried chicken wings tossed in our smoky house sauce with a hint of garlic

425

CRISPY FISH FINGERS

Golden panko-crusted fish fingers served with house tartar sauce and crisp coleslaw

455

PILI-PILI PRAWNS

Jumbo prawns marinated in bold South African spices, served with fiery pili-pili chilli sauce and garlic-lemon butter

575

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CIRCEE Classics

From classics to reimagined classics – curated with love, served with twist

BEIRUTI MEZZE PLATE 🌱

Crispy falafel served with creamy hummus, warm pita, tahini, pickled beetroot, and toasted sesame

395

SWEET POTATO CROQUETTES CHAAT 🌱

Crispy batter fried smoked sweet potato croquettes with whipped yoghurt, tamarind gel, and mint-coriander thecha crunch

355

PALAK PATTI CHAAT 🌱

Crispy batter-fried spinach layered with whipped yoghurt, tamarind gel, mint-coriander thecha crunch, sev, pomegranate, dragon fruit, and red amaranth

355

CHIPOTLE PANEER TIKKA 🌱

Chargrilled paneer marinated in smoky red chipotle, served with mint-coriander thecha

455

CLASSIC MALAI PANEER TIKKA 🌱

Chargrilled paneer in a rich cashew and cream marinade, served with mint-coriander thecha

445

VEGETABLE SEEKH KEBAB 🌱

Chargrilled vegetable seekh kebabs, delicately spiced and served with mint-coriander thecha

395

CLASSIC DAHI KEBABS 🌱

Golden-fried hung curd kebabs with a creamy centre, served with mint-coriander thecha

425

SMOKED SHROOM GALOUTI 🌱

Smoky, melt-in-the-mouth mushroom galouti kebabs served with ghee ulta tawa paratha and coriander-mint thecha.

475

DYNAMITE BROCCOLI 🌱

Crispy broccoli coated in our signature sweet spicy dynamite sauce, finished with togarashi, sesame seeds and scallion

455

LOADED PULL-APART NACHOS 🌱 ▲

Crispy gluten free tortilla chips topped with spiced guacamole, fresh salsa, cheese sauce, sour cream, and jalapeños

445

Optional: Add Shredded Chicken for 65

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CIRCEE Classics

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WOK-TOSSED SICHUAN GREENS

Seasonal greens wok-tossed with chilli, garlic, Sichuan pepper, coriander, and scallions

395

SIGNATURE 65

Crispy paneer, chicken, or prawns tossed in the signature South Indian 65 sauce, finished with chilli-coriander oil and crisp curry leaves

425/475/525

Paneer

Chicken

Prawns

FIERY RED CHILLI TOSS

Wok-tossed paneer or chicken with peppers, scallions, and a fiery dry red chilli sauce

425/475

Paneer

Chicken

DUET CHICKEN TIKKA

Chargrilled chicken tikka featuring smoky Lal Mirch and creamy Malai marinades, served with mint-coriander thecha

475

CHARCOAL TANDOORI CHICKEN KEBAB

Chargrilled tandoori chicken served with smoked garlic, and chilli yoghurt, served with mint-coriander thecha

475

CHIPOTLE & BASIL MALAI CHICKEN TIKKA

Chargrilled malai and creamy chicken tikka infused with smoky chipotle & basil, served with mint-coriander thecha

475

DOUBLE WOOD-FIRED FISH TIKKA

Wise wood-fired fish tikka served over a slow-cooked, tangy tomato gravy, served with mint-coriander thecha

525

LUCKNOWI GALOUTI

Smoky, melt-in-the-mouth mutton galouti kebabs served with ghee ultra tawa paratha, served with mint-coriander thecha

575

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STEAMING *Basket*

Delicate handmade dumplings - crafted to perfection served with scallion sauce & chilli-burnt garlic oil

BURNT CHILLI CREAM CHEESE 🌱

Whipped cream cheese pâté with sweet corn, burnt chilli oil, and aromatic sichuan pepper 455

HONG KONG CRYSTAL VEG 🌱

Delicate crystal dumplings filled with seasoned vegetables 455

SICHUAN SPINACH, CORN & CHEESE 🌱

Wok-tossed spinach, sweet corn, and melted cheese, finished with a sichuan chilli glaze 455

CHICKEN CHILLI OIL DUMPLINGS ▲

Delicate chicken and water chestnut dumplings served over whipped cream cheese, finished with burnt chilli oil and aromatic sichuan pepper 495

PRAWNS HAR GOW ▲

Delicate crystal dumplings filled with prawns and fresh ginger, served with ginger soy 545

STONE POTS, RICE & *Noodles*

Bold, wok-inspired flavoured gravies; served with steamed rice or noodles

CHINESE BLACK PEPPER STONE POT 🌱 ▲

Seasonal vegetables simmered in a bold black pepper sauce 575

VIETNAMESE LEMONGRASS STONE POT 🌱 ▲

Seasonal vegetables in a fragrant lemongrass and chilli-infused sauce 575

CLASSIC SCHEZWAN STONE POT 🌱 ▲

Seasonal vegetables simmered in a fiery Scheszwan sauce 575

BURNT CHILLI BASIL RICE 🌱 ▲

Lemongrass-scented rice wok-tossed with burnt chilli, basil, and bold Thai-Indian flavours, finished with crispy chilli 495

HAWKER STYLE STREET NOODLES 🌱 ▲

Singapore-style noodles wok-tossed with seasonal vegetables and aromatic spices 525

KOREAN UDON NOODLES 🌱 ▲

Chewy udon noodles tossed in korean mushroom udon sauce or korean chilly udon sauce with bok choy, mushrooms, sesame, and chilli oil 525

Cottage Cheese +65

Chicken +65

Prawns +115

GREEN THAI CURRY POT 🌱

Seasonal asian vegetables simmered in an aromatic green Thai curry with coconut cream, Thai basil, and kaffir lime, served with jasmine rice 545

CHICKEN RED THAI CURRY POT ▲

Tender chicken simmered in an aromatic red Thai curry with coconut cream, Thai basil, and kaffir lime, served with jasmine rice 595

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STONE WOOD *Pizzas*

Our signature ultra-thin crust pizzas, baked crisp with every bite

MARGHERITA

Classic marinara and mozzarella topped with cherry tomatoes, fresh basil, and fragrant oregano

425

CHARGRILLED VEGGIE

Chargrilled vegetables with caramelised onions, tomatoes, bell peppers, and creamy ricotta

455

PANEER TIKKA & PAPRIKA

Classic marinara and mozzarella topped with smoky paneer tikka, pickled sirka onions, bell peppers, and a touch of chilli paprika

475

ROASTED CHICKEN

Classic marinara and mozzarella topped with smoked barbecued chicken, malted chillies, and fresh coriander

495

CHICKEN TIKKA & MAKHANI

Smoky chicken tikka with onions and bell peppers, finished with creamy makhani mayo and fresh masala oregano

495

CHICKEN PEPPERONI

San Marzano tomato sauce and melted mozzarella topped with spiced chicken pepperoni, fresh basil, and a drizzle of chilli honey

515

PASTA

Hearty bowls of pasta, crafted with bold flavours and comforting classics

SPAGHETTI AGLIO E OLIO

Spaghetti tossed in garlic-infused olive oil with pepperoncino, olives, sun-dried tomatoes, and fresh cherry tomatoes

455

SAN MARZANO ARRABBIATA

Penne tossed in a slow-roasted San Marzano tomato sauce with calabrian chilli oil, finished with basil and Pecorino Romano

455

ALFREDO

Rigatoni tossed in a velvety parmigiano reggiano and parsley cream sauce, finished with confit garlic and cracked pepper

455

ROASTED PEPPER VODKA

Rigatoni pasta tossed in a silky vodka cream sauce with fire-roasted piquillo peppers, finished with Parmesan and fresh basil

495

Veggies +45

Chicken +65

Prawns +115

PALAK PANEER RICOTTA CANNELLONI

Spinach-filled cannelloni layered with creamy red Mornay sauce and baked to perfection with golden herb crumbs

495

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CLASSIC INDIAN *Mains*

Classic Indian recipes brought to life with bold flavours and timeless techniques

CHARCOAL PANEER TIKKA MASALA 🌱	475
Smoky paneer tikka simmered in a rich tomato-makhani sweet spicy gravy	
PANEER PASANDA 2.0 🌱	475
Stuffed paneer in a velvety cashew cream and makhani gravy	
CIRCEE'S SUBZ HANDI KOFTA 🌱	475
Soft vegetable kofta served in a rich, creamy & spicy makhani gravy	
CLASSIC MALAI KOFTA 🌱	495
Delicate cottage cheese kofta in a silky, creamy gravy	
BHARWAN TANDOORI ALOO ROGAN 🌱	425
Chargrilled and vegetable stuffed potatoes served with a rich kashmiri style gravy	
DAL MAKHANI 🌱	425
Black lentils soaked overnight slow-cooked and finished with a rich ghee tadka and cream	
DHABA STYLE DAAL TADKA 🌱	375
Yellow lentils tempered with aromatic spices and finished with a sizzling ghee tadka	
CLASSIC BUTTER CHICKEN ▲	525
Tender tandoori chicken simmered in a rich, buttery tomato gravy	
LAAL MAAS ▲	575
Slow-cooked mutton in a fiery Rajasthani curry with Mathania chillies and garlic	
LAMB ROGAN JOSH ▲	575
Tender lamb slow-cooked in a rich, aromatic Kashmiri rogan gravy	

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RICE & *Breads*

BUTTER NAAN	85
CHEESE BURST GARLIC NAAN	145
TANDOORI ROTI	65
LACCHA PARATHA	95
MIXED KULCHA	115
STEAMED RICE	175
HERBED JEERA RICE	195
SAFFRON PULAO	215

DESSERTS *with a Twist*

These desserts are memories plated with elegance - bringing together the warmth of Indian childhood flavours, and the finesse of modern presentation.

DAADI MAA KA GAJAR HALWA 🌱

Layers of Shahi Toast with slow-cooked Delhi-style gajar halwa, saffron rabri mousse, pistachio praline, and roasted nuts

395

KHEER NOUVEAU 🌱

A creamy saffron-flavored basmati rice kheer infused with crackling caramelised sugar candied pops, and toasted nuts

395

