



AIWO

FOOD MENU



AIWO

MENU

BLUEPRINT

GREEN GIANT
SUPER VEGGIES
NUTTY PUDDING

AIWO FUSION

CLASSICAL INDIAN LENTIL SOUP

A WARM COMFORT FOOD

PARUPPU SADAM

A HOMELY AND WHOLESOME MEAL

BLACK LENTIL DOSA

AN INDIAN CREPE FILLED WITH INDIAN SPICED VEGETABLES

MADRAS STYLE SUNDAL

LENTILS MADE LOCAL STYLE





INDIAN



VEGETARIAN

BHARWAN ALOOTIKKI

POTATO PATTIES FILLED WITH MASALA GREEN PEAS

CHOLAPINCHUBEZULE

CRISP FRIED BABY CORN MARINATED IN HOMEMADE JAMAVAR
SPECIAL MASALA

VAZHAPOO CUTLET

BANANA FLOWER CUTLET INFUSED WITH KERALA SPICES

BHALLA PAPDICHAAT

LENTIL DOUGHNUT AND FLOUR CRISPS TOSSED WITH MINT
TAMARIND CHUTNEY AND SWEET YOGHURT

THAIRVADAI

LENTIL DOUGHNUTS LACED WITH YOGHURT TEMPERED WITH
MUSTARD RED CHILLI AND CURRY LEAVES

NON-VEGETARIAN

NANDU CUTLET

SPICED CRAB MEAT PATTIES WITH SOUTHERN SPICES SHALLOW
FRIED

KAKINADA ROYALAVEPUDU

STIR FRIED SPICY PRAWNS WITH ONION AND RED CHILLI

AMRITSARI MACHLI

FRIED POMFRETFILLET, METHIANARDANA , CRISP BESAN AND
CHILI BATTER

VANJARAM POLLICHATHU

SEAR FISH WITH SPICY MASALA GRILLED ON TAWA

KOZHI ROAST

CHICKEN WITH PEPPER AND CURRY LEAVES

SOUP
VEGETARIAN
RASAM

TOMATO AND LENTIL BROTH FLAVOURED WITH BLACK PEPPER
CUMIN AND FRESH CORIANDER

DHANIYA TAMATAR SHORBA
TOMATO SOUP TEMPERED WITH CUMIN AND FRESH CORIANDER

MULLIGATAWNY SOUP
SPICED LENTIL SOUP

NON-VEGETARIAN

AATTUKAL SOUP
LAMB TROTTERS SLOW COOKED AND FLAVOURED WITH
CHETTINAD SPICES

MURGH BADAM KA SHORBA
FLAVORFUL CHICKEN BROTH WITH ALMOND PUREE

CHICKEN MULLIGATAWNY
SPICED LENTIL SOUP WITH CHICKEN

KEBABS
VEGETARIAN

PANEERTIKKASUNHERI
TANDOORI BAKED COTTAGE CHEESE MARINATED WITH SPICED
YOGHURT

SUBZ HARA KEBAB
VEGETABLES AND PULSES GROUND TOGETHER WITH SPICES AND
SHALLOW FRIED ON A SKILLET

MEWA SEEKH
VEGETABLE SAUTÉED WITH HERBS AND SPICES BLENDED WITH
COTTAGE CHEESE AND POTATO COOKED IN TANDOOR

TANDOOR KEPHOOL
BROCCOLI AND CAULIFLOWER FLORETS MARINATED WITH
SPICED HUNG YOGHURT CHAR GRILLED

SEAFOOD

TANDOORI TIGER PRAWNS

TIGER PRAWNS MARINATED WITH LEMON JUICE CARDAMOM CAROM SEEDS AND COOKED IN TANDOOR

LASOONI MAHI TIKKA

FISH MARINATED WITH GARLIC, CHEESE, YOGHURT AND TANDOORI GARAM MASALA AND CHAR GRILLED CHICKEN

TANDOORI MURG

CLASSIC TANDOORI CHICKEN MARINATED OVERNIGHT WITH EXOTIC SPICES COOKED IN TANDOOR

CHICKEN TIKKA

CHUNKS OF BONELESS CHICKEN MARINATED OVERNIGHT WITH TANDOORI SPICES AND COOKED IN THE TANDOOR

ZAFRANI MURG TIKKA

CHICKEN CUBES MARINATED WITH CHEESE, HUNG YOGHURT, SAFFRON AND GLAZED IN TANDOOR

LAMB

RAAN-È-JAMAVAR

LEG OF YOUNG LAMB MARINATED WITH CUMIN CARDAMOM BAY LEAF GRILLED IN TANDOOR

GALOUTI KEBAB

A MOUTH MELTING DELICACY OF MINCED LAMB MEDALLIONS PANFRIED SERVED ON WARQUI PARATHA

SEEKH KEBAB

TRADITIONAL SEEKH OF MINCED LAMB FLAVOURED WITH FRESH CORIANDER CARDAMOM GARAM MASALA AND COOKED IN TANDOOR

LAMB BARRA KEBAB

LAMB CHOPS AND SHANKS MARINATE WITH YOGHURT, SPICES, FLAVORED ROYAL CUMIN SEEDS GRILLED IN TANDOOR

MAIN COURSE VEGETARIAN

GUCCHI MAKAI MUSHROOM

KASHMIRI MOREL WITH GOLDEN CORN IN A CREAMY TOMATO SAUCE

PANEER MAKHANI

COTTAGE CHEESE IN A CREAMY TOMATO SAUCE

PANEER SPRING ONION MASALA

COTTAGE CHEESE AND SPRING ONIONS STEWED WITH CASHEW AND COCONUT

MALAI KOFTA

A DELICACY OF HOMEMADE COTTAGE CHEESE DUMPLING STUFFED WITH RAISINS ALMONDS AND REDUCED MILK SOLID SIMMERED IN CREAMY TOMATO GRAVY

KADHAI SUBZI

SAUTÉED BROCCOLI MUSHROOMS BELL PEPPERS AND BABY CORN IN KADHAI SPICES

BHINDI DO PYAZA

LADY FINGER TOSSED WITH DICED ONIONS TOMATOES INDIAN SPICES AND FRESH CORIANDER

DUM ALOOBANARASI

BABY POTATOES TOSSED IN YOGHURT GRAVY WITH HINT OF FENNEL AND GINGER

PAPAD MANGODI

LENTIL DUMPLINGS STIR-FRIED IN YOGHURT GRAVY WITH ONIONS, TOMATO AND MASALA PAPADAM.

KAI KORMA

MIXED VEGETABLES COOKED WITH THICK CASHEW NUT COCONUT GRAVY

VENDAKKA KARA KUZHAMBU

SPICY SOUR OKRA CURRY WITH TAMARIND AND JAGGERY

VEGETABLE STEW

VEGETABLES SIMMERED IN COCONUT MILK, FLAVOURED WITH GREEN CHILLI, ONION AND GINGER

CHETTINAD VEGETABLE CURRY

MIXED VEGETABLE CURRY WITH FAMOUS CHETTINADU SPICES

SEAFOOD

PEPPER CRAB

CRAB MEAT SIMMERED IN ONION TOMATO GARLIC AND PEPPER
MASALA

MALABAR PRAWN CURRY

PRAWNS SIMMERED IN TANGY CURRY MADE WITH FRESHLY GROUNDED
SPICES AND TEMPERED WITH SHALLOTS AND CURRY LEAVES

ALLEPPEY FISH CURRY

KINGFISH CURRY WITH GREEN MANGO COCONUT MILK AND GREEN
CHILLI

CHICKEN

MURG MAKHANI

CLASSIC TANDOORI CHICKEN TIKKA SIMMERED IN TOMATO GRAVY
FINISHED WITH FRESH CREAM AND FENUGREEK

MURG METHI MALAI

SHREDDED CHICKEN SAUTÉED WITH FRESH FENUGREEK AND CREAM

KOZHI MELGU CURRY

PEPPER AND FENNEL SPICED CHICKEN CURRY SOUTHERN STYLE

CHICKEN CHETTINAD

CHICKEN CURRY MADE WITH ROASTED CHETTINAD SPICES

LAMB

ROGAN JOSH

LAMB SHANKS AND LAMB CUBES BRAISED WITH ONIONS TOMATOES
AND KASHMIRI RED CHILLI

GOSHT KI NIHARI

TENDER LAMB SHANKS COOKED IN RICH LAMB EXTRACT "YAKHNI"
WITH EXOTIC HERBS AND SPICES

ERACHI STEW

LAMB STEWED IN COCONUT MILK WITH GINGER, GREEN CHILLI,
ONIONS AND CURRY LEAVES

DAL

DAL JAMAVAR

JAMAVAR SPECIALTY DELICACY OF BLACK LENTILS SIMMERED
OVERNIGHT ON TANDOOR, ENRICHED WITH CREAM AND BUTTER

TOMATO PAPPU

YELLOW LENTIL COOKED WITH TAMARIND GREEN CHILLI TOMATOES
TEMPERED WITH MUSTARD CUMIN AND GARLIC

DAL TADKA

TEMPERED YELLOW LENTILS,

RICE

HYDERABADI GOSHT BIRYANI

CLASSIC HYDERABADI BIRYANI WITH MINT ,KEWRA AND BROWN
ONIONS

MURGH DUM BIRYANI

SAFFRON SCENTED BASMATI AND CHICKEN COOKED TOGETHER IN A
SEALED COPPER POT

KOZHI BIRYANI

SOUTH INDIAN STYLE CHICKEN BIRYANI FLAVOURED WITH GHEE AND
CURRY LEAVES

SUBZ BIRYANI

GARDEN FRESH VEGETABLES AND SAFFRON SCENTED BASMATI RICE

JEERA MATAR PULAO

GREEN PEAS AND CUMIN SCENTED BASMATI RICE

THAYIR SAADAM

CURD RICE

STEAMED RICE

CHOICE OF BASMATI OR RAW KERALA RICE

TANDOORI ROTI

TANDOOR BAKED WHOLE WHEAT BREAD

NAAN

TANDOOR BAKED LEAVENED WHITE FLOUR BREAD PLAIN
BUTTERED OR GARLIC

PARANTHA

LAYERED WHOLE WHEAT BREAD, LACCHA OR MINT

KHASTA ROTI

CRISP TANDOOR BAKED BREAD DUSTED WITH CAROM
SEEDS

ROOMALI ROTI

PAPER-THIN WHITE FLOUR BREAD BAKED ON A GLOWING
WOK-BOTTOM

BHARWAN KULCHA OR PARANTHA

POTATOES, CAULIFLOWER, PANEER OR LAMB MINCED
WITH SPICES

MISSI ROTI

PANJABI SPECIALITY BREAD MADE WITH LENTIL REFINED
WHEAT FLOUR
FLAVOURED WITH CHILLI ONION CORIANDER CAROM
SEEDS AND COOKED IN THE TANDOOR

APPAM

SOFT BELLIED LACY EDGED HOPPERS WITH THE CHOICE
OF EGG MASALAPODI OR PLAIN

IDIYAPPAM

STEAMED STRING HOPPERS

KALDOSA

THICK PANCAKES MADE OF RICE AND LENTIL FLOUR

MALABAR PAROTTA

GRIDDLE BAKED MULTI LAYERED BREAD

YOGURT

RAITA

WHIPPED YOGHURT WITH THE CHOICE OF BOONDI PEARLS, PINEAPPLE,
MINT, CUCUMBER, POTATOES OR ONIONS

THAYIRPACHADI

WHIPPED YOGHURT WITH ONIONS, GREEN CHILLI, CUCUMBER AND
TEMPERED WITH MUSTARD, RED CHILLI AND CURRY LEAVES

AFTER DINNER

DEGREE COFFEE

MASALA CHAI

DESSERT

HOMEMADE MALAI KULFI

INDIAN MILK ICE CREAM WITH CARDAMOM FLAVOUR EXTRACT ON ROSE
SCENTED GLASS NOODLES

RASMALAI

POACHED COTTAGE CHEESE PATTIES WITH REDUCED SAFFRON
FLAVORED MILK

GULABJAMUN

GOLDEN-FRIED COTTAGE CHEESE DUMPLINGS STEEPED IN SAFFRON
INFUSED SYRUP AND PISTACHIO FLAKES

KESARIYA JALEBI LACHHADER

NORTH INDIAN SPECIALTY OF DEEP FRIED LENTIL BATTER ROUND REELS
DIPPED IN SAFFRON SUGARED SYRUP SERVED WITH SWEETENED MILK
REDUCTION

BAADAM KA HALWA

A DELICIOUS AND POPULAR INDIAN DESSERT MADE WITH ALMOND,
SUGAR AND CLARIFIED BUTTER

ELENEER PAYASAM

TENDER COCONUT MORSELS IN CARDAMOM FLAVOURED REDUCED MILK
SERVED CHILLED

FRESH FRUIT PLATTER

SEASONAL SLICED FRESH FRUIT PLATTER

,

SELECTION OF ICE CREAMS

CHOICE OF VANILLA – CHOCOLATE – STRAWBERRY



CHINESE



BASIC SET MENU

DIMSUM

VEGETABLE AND CHIVE DUMPLING

CHICKEN AND PRAWN SIUMAI

HARGOV DUMPLING

VEGETABLE TREASURE DUMPLING

APPETIZER

BARBECUE SOY HONEY CHICKEN

SOUP

CRABMEAT AND SWEET CORN SOUP

MAIN COURSE

ASPARAGUS WITH BABY CORN GUILIN CHILLI SAUCE

KUNG POA CHICKEN

STIR FRIED BROCCOLI WITH LIGHT GARLIC SAUCE

STEAMED TOFU WITH SICHUAN PEPPERCORN- “MA PO STYLE”

WOK FIRED SLICED LAMB SHITAKE MUSHROOM IN OYSTER
SAUCE

STIR FRIED PRAWN IN XO SAUCE

RICE AND NOODLE

HAKKA STIR FRIED NOODLES WITH ASIAN GREENS JASMINE
RICE

DESSERT

CRISPY MUSK MELON WITH VANILLA ICE CREAM

SPECIAL SET MENU

DIMSUM

HARGOV DUMPLING CHICKEN AND PRAWN SIUMAI

VEGETABLE AND CHIVE DUMPLING TRUFFLE AND
EDAMAME

APPETIZER

FRIED PRAWNS BUTTER OAT CRUST HONG KONG STYLE

SOUP

SEAFOOD SPINACH SOUP

TRADITIONAL PEKING DUCK WITH CONDIMENTS AND
PANCakes

MAIN COURSE

CATCH OF THE DAY FISH SHANGHAI STYLE / STEAMED

PREMIUM SOYA SAUCE / SICHUAN STYLE BLACK PEPPER
ANGUS TENDERLOIN STRIPS

CLAY POT CHICKEN WITH BAMBOO SHOOT AND DRY
BEAN CURD

STIR FRIED VEGETABLES WATER CHESTNUT AND
MUSHROOM IN SWEET ONION SAUCE

BRAISED EGGPLANT IN CHILLI BEAN SAUCE

RICE AND NOODLES

JASMINE RICE

DOUBLE COOKED

CRISPY NOODLES WITH SEASONAL VEGETABLE SAUCE

DESSERT

CRISP SESAME PANCAKE WITH LOTUS PASTE AND RED
BEAN PASTE

PREMIUM SET MENU

DIMSUM

VEGETABLE AND CRYSTAL
CHICKEN AND PRAWN SUAMAI

TRUFFLE AND EDAMAME

HARGOV DUMPLING C

RISPY PRAWN CHEONG FUN

APPETIZER

FRIED SOFT SHELL CRAB WITH GOLDEN ROASTED
GARLIC

SOUP

CLEAR SOUP WITH LOBSTER SCALLOP AND CUCUMBER

TRADITIONAL PEKING DUCK WITH CONDIMENTS AND
PANCAKES

MAIN COURSE

SINGAPORE STYLE CHILLI CRAB WITH MAN TAU BUN

HONG KONG STYLE PAN FRIED ANGUS RIB EYE WITH
RED WINE TOMATO SAUCE KUNG POA CHICKEN

BRAISED TOFU WITH ASSORTED VEGETABLES IN BROWN
SAUCE

BRAISED EGGPLANT IN CHILLI BEAN SAUCE

RICE AND NOODLES

JASMINE RICE

VEGETABLE HOFAN NOODLES WITH SHITAKE BOK CHOY
AND SPRING ONION

DESSERT

CHINESE DESSERT SAMPLER PLATTER



JAPANESE





Appetizer

Available for lunch from 12.00pm to 03.00pm
Dinner from 07.00pm to 11.00pm

Cold

Suno Mono Moriawase

Assorted seafood - cucumber - seaweed - vinegar ginger dressing

Karai Maguro

Crispy sushi rice cakes - topped with tuna flying fish roe tartar

Avocado Tartar (V)

Crispy sushi rice cakes - topped with avocado tartar

Horenso Gomae (V)

Cold spinach - sesame sauce - toasted sesame

Hot

Yawarakani Paripari

Crispy soft shell crab - spicy mayonnaise - ponzu

Karai Yarasu Ebi

Crispy shrimps - tossed in spicy mayonnaise - fried shallots - spring onion

Tori Karaage

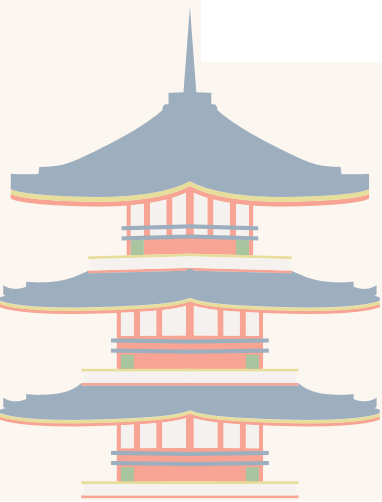
Japanese style fried chicken - lemon

Agedashi Tofu (V)

Deep fried tofu - grated radish - ginger - tempura sauce

Kinoko Bata Yaki (V)

Assorted sautéed mushrooms - butter - soya





Edamame (V)

Boiled fresh pod of soybean - sea salt - tongarashi

Nasu Denkaku (V)

Deep fried eggplant - miso sauce

Salads

Uminosachi Salada

Mesclun leaves - assorted seafood - soya dressing

Salmon Salada

Mesclun leaves - seared salmon - crispy salmon skin - flying fish roe - parmesan cheese - soya truffle dressing

Shojin Salada (V)

Silken tofu - avocado - green asparagus salad - sesame soya dressing

Soups

Miso Shiru

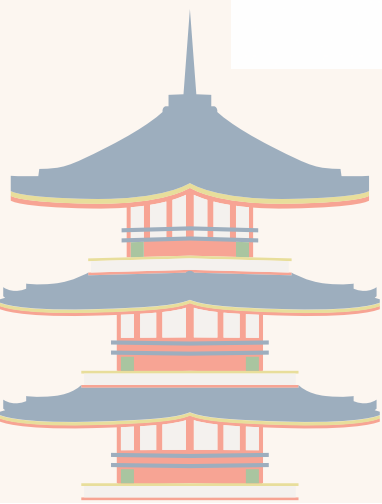
Silken tofu - seaweed - spring onion - soya bean paste - fish stock

Tori Jiru

Soya bean paste - chicken - spring onion - leek - carrot

Miso Shiru (V)

Silken tofu - seaweed - spring onion - soya bean paste





Carpaccio

Thin slices of raw fish served with dressing

Hotate Tataki Carpaccio

Seared scallop - three colored seaweed - ponzu truffle dressing

Sake Tataki

Seared salmon - three colored seaweed - ponzu truffle dressing

Maguro Tataki Carpaccio

Seared tuna - radish - ginger - wakame seaweed -
balsamic soya dressing

Zakana Tsukuri

White fish thin slices - wakame seaweed - chilli - ponzu dressing

Shitake Mushroom Soya Mirin (V)

Carpaccio style - soya mirin dressing - pine nuts - mustard cress

Lotus Root and Tomato (V)

Carpaccio style - radish chilli dressing - fried shallots - micro greens

Spectra New Style Sashimi

Carpaccio of raw fish with yuzu dressing topped with warm olive oil and sesame oil

Hotate

Salmon - garlic - ginger julienne - chives - seaweed - toasted sesame seeds

Scallop - garlic - ginger julienne - seaweed - flying fish roe





Silken Tofu (V)

Thin slices of soft Japanese tofu - garlic - ginger julienne - seaweed
toasted sesame seeds - spring onion

Green Asparagus (V)

Thin slices of asparagus - garlic - ginger julienne - seaweed - toasted sesame seeds

Sushi and Sashimi

(Two pieces per portion)

OhToro (Fatty Tuna)

Chutoro (Medium Fatty Tuna)

Ikura (Salmon Caviar)

Unagi (Fresh Water Eel)

Tobiko (Flying Fish Roe Orange)

Kanpachi (Amberjack)

Hamachi (Yellow Tail)

Amaebi (Sweet Shrimp)

Hotate (Scallop)

Toro Sake (Salmon Belly)

Shimesaba (Mackerel)

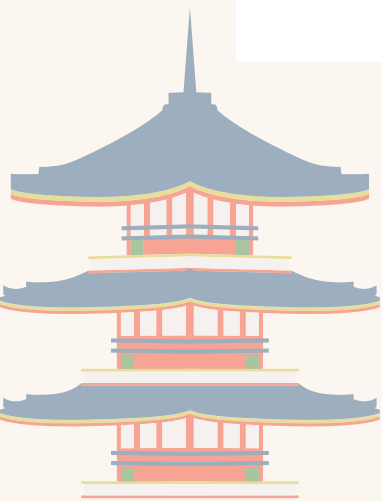
Sake (Salmon)

Maguro (Tuna)

Tako (Octopus)

(V) Vegetarian

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We levy no service charge.





Ebi (Shrimp)

Ika (Squid)

Suzuki (Sea Bass)

Sushi and Sashimi Platter

Spectra Platter (5 nigiri + 1 roll + 5 kinds of sashimi)

(Salmon belly - tuna - yellow tail - prawn - cuttlefish) Salmon roll

(Salmon - tuna - yellow tail - octopus - scallop)

Sashimi Combination Platter (5 kinds of seafood)

(Salmon - tuna - yellow tail - octopus - scallop)

Sushi Combination Platter (5 nigiri + 1 roll)

(Salmon - tuna - yellow tail - prawn - scallop) - Spicy tuna roll

Shojin Sushi (5 nigiri + 1 roll)

(Avocado - asparagus - shitake mushroom - corn and spring onion - tomato truffle)

Avocado cucumber roll

Spectra Special Rolls

Yawarakani Futomaki - 5 pcs

Soft shell crab tempura - cucumber - tobiko

California Uramaki - 6 pcs

Jumbo lump crabmeat - avocado - cucumber - mayonnaise - egg - tobiko

Chilli Kani and Sake Uramaki - 6 pcs

Jumbo lump crabmeat - spicy mayonnaise - spring onion - wrapped in smoked salmon

Dragon Uramaki - 6 pcs

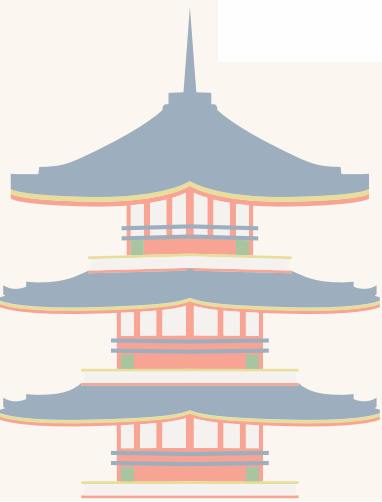
Eel - crabmeat - prawn tempura - cucumber - teriyaki sauce -
spicy sauce - avocado

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Robusta Futomaki - 5 pcs

Rock lobster - garlic - mayonnaise - avocado - cucumber - lettuce - teriyaki sauce

Spicy Sake Uramaki - 6 pcs

Salmon - spring onion - spicy mayonnaise - garlic crisp - tobiko

Sake Kawa Futomaki - 5 pcs

Crispy salmon skin - cucumber - spicy mayonnaise - tobiko

Spicy Ebi Tempura Futomaki - 5 pcs

Panko fried prawn - spicy mayonnaise - avocado - cucumber - tobiko - teriyaki sauce

Spicy Maguro Uramaki - 6 pcs

Tuna - spring onion - spicy mayonnaise - garlic crisp

Vegetarian Maki Rolls

Dragon Futomaki - 6 pcs

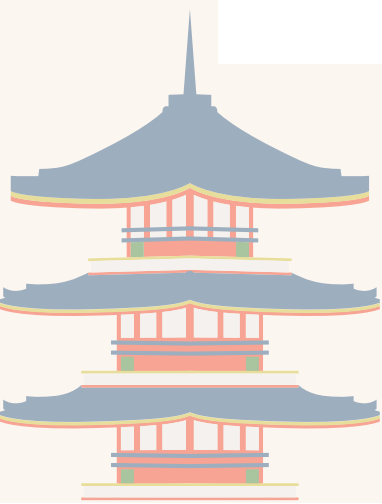
(cream cheese - asparagus tempura - shitake mushroom - avocado - cucumber - teriyaki sauce)

Spring Onion Tempura Uramaki - 6 pcs

Avocado - Cucumber - 6 pcs

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Entrée

Gyuuniku Wasabi Butter Arima Sansho Sauce

Angus tenderloin steak - arima pepper corn - mushroom - garlic - cherry tomato

Gindara Misoyaki

Spectra special baked black cod - sweet miso - ginger sprout

Lamb Chop Wasabi Sauce

Soy caramelized lamb chop - truffle wasabi sauce - potato - mushroom - cherry tomato

Guriru Ebi Eringi Tamanegi Dashijiru

Char grilled jumbo prawns - sautéed mushroom - sweet onion sauce

Sake Teriyaki

Grilled salmon - teriyaki sauce - ginger sprout

Tempura Moriawase

Deep fried battered prawns - vegetables - tempura sauce

Suzuki Nitsuke, Karai Yuzu Kari – Mu

Ginger soy braised sea bass - spicy mayonnaise - crunchy vegetables

Tori Katsu

Panko crusted chicken leg - tonkatsu sauce - julienne cabbage salad - mayonnaise

Tori Teriyaki

Grilled chicken leg - teriyaki sauce - grilled spring onion- pickles

Yasai Tempura (V)

Deep fried vegetables - tempura dipping sauce

Paripari Tofu, Oroshi Sauce (V)

Crispy silken tofu - bokchoy - wasabi radish sauce

Yasai Itame(V)

Wok sauté vegetables - soya butter sauce - fried garlic

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Rice and Noodles

Tempura Soba

Buckwheat noodles - seafood clear soup - seaweed - spring onion - prawn tempura

Tori Yaki Udon

Pan fried udon noodles - chicken - vegetables - dry tuna flakes

Yasai Yaki Udon (V)

Pan fried udon noodles - vegetables

Ninniku Gohan (V)

Garlic fried rice

Gohan (V)

Steam Japanese rice

Don Buri Set Menu

All served with Steam Rice - Japanese Pickles - Miso Soup

Unagi Don

Grilled eel - sweet sauce

Chirashi Don

Slices Sashimi garde seafood

Yasai Tendon (V)

Mixed vegetables tempura

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Japanese Set Menu

All served with Miso Soup, Steam Rice, Japanese Pickle and Mix Green Salad

Sashimi Set

Salmon - tuna - yellow tail - scallop - prawn

Sake Teri yaki

Grilled salmon - teriyaki sauce

Nigiri Set

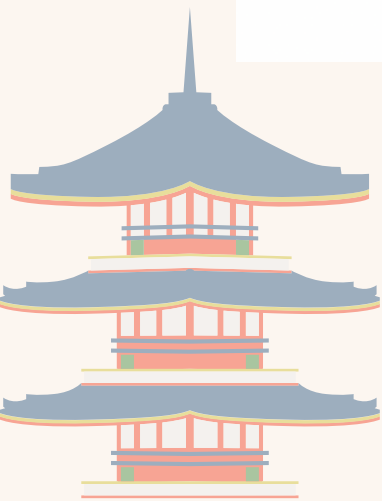
Salmon - tuna - sea bass - cuttlefish - prawn - tuna maki roll

Tori Katsu

Panko crusted chicken - tonkatsu sauce

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SWEET TOOTH

DESSERT MENU



Dessert

Selection of International Cheese

Walnut - grapes - dry fruits - crackers

Tiramisu

Kahlua - mascarpone - savoiardi biscuit

Valrhona Chocolate Gianduja Parfait - Apricot Center

70% Valrhona cocoa parfait - hazelnut pot au crème - hazelnut coffee ice cream

Philadelphia Baked Cheese Cake

Blueberry creameux

Chocolate Souffle

Tahitian vanilla bean ice-cream - candied popcorn - dulce leche

Warm Granny Smith Apple Tart

Berry cream - honey comb ice - cream

Selection of Indian Dessert Platter (choice of three)

*Gulab Jamun - Kesari Rasmalai - Mysore Pak - Kaju Katli -
Anjeer Badam Halwa - Ada Pradhaman*

Kulfi Cassata

Rose cream - saffron falloda - basil seeds

Almond Milk and Tender Coconut Pannacotta

Red fruit sorbet - berry stew - honey pearls

Vanilla Crème Brulee

Ginger madeleine

Seasonal Fresh Fruit Platter with Homemade Fruit Sorbet

Choice of Homemade Sorbet and Ice Cream (2 scoops per serving)

Sorbet - lemon and mint / redfruit / yogurt

Ice cream - hazelnut coffee / vanilla honey / white chocolate red fruit

Selection of Ice Creams (2 scoops per serving)

Vanilla / mango / chocolate / strawberry / fruit overload

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MIDNIGHT

23:00-06:00 HOURS



Midnight Menu

2300 - 0600 hours

Appetizer / Salad

Salmon Pastrami

Spiced cured salmon - fennel shavings – radish - rucola - salmon roe - citrus caper dressing

Crisp Calamari Salt and Pepper

Mesclun - chilli aioli - corn salsa - lemon

Choice of Caesar Salad

Chicken Tikka

Romaine lettuce - anchovy dressing – chicken tikka - croutons - parmesan

Classic

Romaine lettuce - anchovy dressing - croutons - parmesan

Vegetarian

Romaine lettuce - croutons - parmesan

Kozhi Chuttathu

Chicken - coconut - curry leaves – banana chilli

Mezze Platter (V)

Hummus - baba ganoush - labneh - muhammara - warm pita bread

Mirchi Vada (V)

Jumbo green chilli - spiced potatoes - tamarind chutney

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Soup

Spectra Home Style Clear Chicken Broth

Chicken mousse tortellini - leek - celery - carrot

Roasted Tomato (V)

Basil - garlic crostini

Deli

Spectra Club

Sous vide chicken - streaky bacon - fried egg - tomato – iceberg lettuce - harissa aioli
White or Multigrain

Warm Grilled Vegetable Buffalo Mozzarella (V)

Olive panini - tomato tapenade - pesto

Burger

Angus Chuck

Sharp cheddar - sautéed onions - mushroom - streaky bacon(pork) - tomato
gherkin - bbq sauce - sesame bun

Chicken

Sharp cheddar - sautéed onions - mushroom - streaky bacon(pork)
tomato - gherkin - bbq sauce - sesame bun

AlooTikki (V)

Spiced potato patty - red onion - green peas - mint chutney -
dry ginger tamarind chutney - sesame bun

All sandwiches and burgers are served with French fries and miniature salad.

(V) Vegetarian

Kindly inform our associate of any potential allergies that you are borne to.
Any take away food should be consumed within three hours from the time of delivery.
We levy no service charge.

Main Course

Grilled Baby Chicken

French fries - sautéed vegetables - rosemary jus

Fish and Chips

English style beer battered fish fillet - tartare sauce - malt vinegar - mashed green peas

Lamb Rogan Josh

Kashmiri style lamb - deggi chilli - cardamom - cinnamon - mace

Chicken Milagu Pepper Fry

Chicken - crushed black pepper - dry red onions - cinnamon

Lamb Bolognaise

Spaghetti / Penne / Fettuccine

Spaghetti / Penne / Fettuccine

Choice of sauce - tomato basil / Pesto / Arrabbiata (V)

Paneer Lababdar (V)

Cottage cheese - cream - onions - tomatoes - fenugreek leaves

Vendakai Kara Kuzhambu (V)

Ladies finger - shallots - tomato - garlic - tamarind

Dal Tadka (V)

Split yellow lentils - garlic - tomato

All above Indian main courses are served with choice of
steamed rice or tawa bread

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Biryani

Malabar Lamb Biryani

Slow cooked lamb - green cardamom - basmati rice

Tarkari Dum Biryani (V)

Seasonal vegetables - aromatic spices - rose water

Staple

Curd Rice

Yoghurt - tempering - mustard seeds - red chilli - curry leaves

Brown Rice

Steamed Basmati Rice

Kal Dosa

Raita / Pacchadi

Malabar Paratha

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Dessert

Vanilla Crème Brulee

Ginger madeleine

Philadelphia Baked Cheese Cake

Blueberry cremeux

Valrhona Chocolate Gianduja Parfait - Apricot Center

70 % Valrhona cocoa parfait - hazelnut pot au crème - hazelnut coffee ice cream

Selection of Indian Dessert Platter (choice of three)

Gulab Jamun - Kesari Rasmalai - Mysore Pak - Kaju Katli -

Anjeer Badam Halwa - Ada Pradhaman

Choice of Homemade Sorbet and Ice cream (2 scoops per serving)

Sorbet - lemon and Mint / redfruit / yogurt

Ice cream - hazelnut coffee / vanilla honey / white chocolate red fruit

Seasonal Fresh Fruit Platter

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CHEF DEEPTHI SENTHILKUMAR

THIS MENU WAS CAREFULLY CURATED BY OUR CHEF DEEPTHI SENTHILKUMAR A GRADUATE OF THE CULINARY ARTS ACADEMY, IN SWITZERLAND. A RANGE OF DISHES FROM VARIOUS CUISINES IS AVAILABLE AT AIWO TO GIVE YOU THE MOST HOSPITABLE EXPERIENCE. WE AT AIWO WANT TO PROVIDE YOU WITH TOP QUALITY WITH UTMOST IMPORTANCE FOR EVERY INDIVIDUAL. HOPE YOU HAVE A PLEASANT STAY WITH US.