

# while you wait

VEGETERIAN

Malamen

- FRENCH FRIES 129

Crispy golden French fries served hot with your choice of dipping sauce.

- POTATO WEDGES 139

Crispy golden potato wedges served hot with your choice of dipping sauce.

- NACHOS 139

Crispy corn nachos served with a flavourful dipping sauce.

- CHEESE BALLS 149  
(3 PCS)

Golden-fried cheese balls with a soft, cheesy center, served with a dipping sauce.

- VEG NUGGETS 149  
(3 PCS)

Crispy veg nuggets, golden-fried and served hot with your choice of dipping sauce.

# while you wait

NON-VEGETERIAN

- CHICKEN POP-CORN 149

Crispy bite-sized chicken popcorn served with a dipping sauce.

- CHICKEN STRIPS 129  
(3 PCS)

Golden-fried chicken strips, crispy outside, juicy inside, served with a dip of your choice.

- CHICKEN NUGGETS 179  
(3 PCS)

Crispy golden chicken nuggets, served hot with your choice of dipping sauce.

- CHICKEN CHEESE ROLL 179  
(3 PCS)

Crispy fried roll stuffed with juicy chicken and gooey cheese, served hot with a dipping sauce.



# Soup

Malamen

- TOMATO SOUP 229

Classic Tomato soup creamy & rich .

- MINESTRONE SOUP 229/269

Hearty Italian vegetable soup with beans and pasta in a rich tomato broth.

- TOMYUM SOUP 229/269

It is sour and spicy with thai herbs .

- TOMKHA SOUP 229/269

Tom means boiled, kha means galangal served with coconut base.

- SWEET CORN SOUP 229/269

Creamy corn with greens and herbs.

- MANCHOW SOUP 229/269

Yummy spicy thick soup with bunch of vegetable added & fried noodles on top

- HOT & SOUR SOUP 229/269

Spicy hot & Tangy with fresh vegetable

# salad

- CLASSIC INDIAN GREEN SALAD 129

Fresh, crunchy cucumber, onion and tomato – light, juicy and perfectly refreshing.

- CAESER SALAD 329/379

Fresh, crispy lettuce mixed with creamy Caesar dressing

- GREEK SALAD 329/379

Crunchy veggies with soft feta, olives and a light, tangy dressing.

- WALDROF SALAD 329/379

A refreshing mix of crisp apples, celery and nuts in a light, creamy dressing.

Government taxes as applicable and we levy 10% service charge.

- **PALAK PATTA CHAT** 249  
TANDOORI SOYA CHAP, PANEER TIKKA, GARDEN FRESH KEBAB, DOUBLEDECER MUSHROOM, DAHI KE SOLE.
- **AFGANI PANEER TIKKA** 469  
Soft, creamy paneer marinated in rich Afghani spices and grilled for a mild, smoky and buttery taste.
- **PANEER TIKKA** 469  
Soft paneer cubes marinated in classic Indian spices and grilled till juicy, spicy and full of flavour
- **TIRANGA PANEER TIKKA** (CHEF'S SPECIAL) 469  
Tri-colour paneer cubes marinated in mild Indian spices and grilled till soft, juicy and flavourful, served with a fresh herby touch
- **SMOKY TANDOORI SOYA CHAP** 449  
(ACHARI/MALAI/AFGANI)  
Juicy soya chaap marinated in bold tandoori spices and grilled till smoky, spicy and full of desi flavour.
- **HARIYALI CHEESE PANEER TIKKA** (CHEF'S SPECIAL) 469  
Soft paneer stuffed with melted cheese, coated in fresh green herbs and mild spices, grilled till creamy, juicy and flavour-packed.
- **BADAMI MALAI BROCCOLI** (CHEF'S SPECIAL) 469  
Tender broccoli slow-marinated in rich badami malai, gently grilled for a smooth, creamy and refined taste.
- **GOLDEN DAHI BITES** 469  
Crispy golden bites with a creamy dahi filling, lightly spiced and perfectly balanced in every bite.
- **CHEF'S SPL DAHI SHOLE** 469  
Crispy dahi shole with a soft, creamy centre, finished with bold spices for a fiery, flavourful bite.

## indian starter

VEGETERIAN

Malamen

- GARDEN FRESH KEBAB 469  
A wholesome mix of garden-fresh vegetables and mild spices, grilled till soft inside and lightly crisp outside.
- TANDOORI PINEAPPLE 469  
Juicy pineapple slices marinated in gentle spices and grilled to a sweet, tangy and lightly charred finish.
- DOUBLEDECER STUFF MUSHROOM 499  
Juicy mushrooms stuffed with a rich double-layer cheese filling and grilled till soft, creamy and full of flavour.
- VEG KEBAB PLATTER 999  
TANDOORI SOYA CHAP, PANEER TIKKA, GARDEN FRESH KEBAB, DOUBLEDECER MUSHROOM, DAHI KE SOLE.

## indian starter

NON-VEGETERIAN

- TANDOORI CHICKEN (CHEF'S SPECIAL) 489/799  
A true tandoor classic where bold spices meet fire, sealing in juicy meat with a perfectly charred finish.
- CHICKEN TIKKA 489  
Succulent chicken pieces marinated in signature spices, grilled till tender, juicy and irresistibly flavourful.
- SHAHI MALAI TIKKA 489  
Creamy, delicately spiced chicken tikka with a rich malai marinade, grilled till soft, juicy and royally smooth.
- TIRANGA CHICKEN TIKKA 489  
Tri-colour chicken tikka marinated in three distinct flavours, grilled to perfection for a vibrant, juicy and flavour-packed experience.

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- **ANGAARI WINGS** 489  
Tri-colour chicken tikka with three distinct marinades, grilled till juicy and flavourful.
  - **BURANSI CHICKEN TIKKA** (CHEF'S SPECIAL) 489  
Tender chicken marinated with buransi-inspired flavours and mild spices, grilled for a soft, aromatic and refreshing taste.
  - **BHATTI DA MURG** (CHEF'S SPECIAL) 499  
(BONELESS/ WITH BONE)  
Tandoor-roasted chicken marinated in robust Punjabi spices, cooked over open flames for a bold, smoky and deeply flavourful taste.
  - **GILAFI SEEKH KEBAB** 499  
Spiced seekh kebabs coated with a colourful veggie layer, grilled till juicy inside with a lightly crisp finish.
  - **PAHARI CHICKEN TIKKA** (CHEF'S SPECIAL) 499  
Tender chicken marinated in fresh green herbs and mountain-style spices, grilled for a soft, aromatic and subtly spiced bite.
  - **TANDOORI PRAWNS** 699  
Plump prawns marinated in classic tandoori spices and grilled for a juicy, lightly charred and flavour-rich bite.
  - **GONE FISH TIKKA** 649  
Fresh fish marinated in gentle spices and grilled till flaky, juicy and delicately seasoned.
  - **NON-VEG KEBAB PLATTER** 1199  
BHATHI CHICKEN, GONE FISH, SHAHI MALAI TIKKA, PAHADI CHICKEN TIKKA, GILAFI SEEKH KEBAB

• FRENCH FRIES/PERI PERI 169/199

Crispy golden fries tossed in zesty peri peri seasoning for a bold, addictive crunch.

• GARLIC BREAD/WITH CHEESE 299/349

GARLIC BREAD WITH CHEESE

Warm, buttery garlic bread topped with melted cheese for a crisp, gooey and comforting bite.

• TOMATO BRUSCHETTA 299

Crisp toasted bread topped with fresh tomatoes, olive oil, herbs for a light, zesty bite.

• LOADED FRIES 329

Crispy fries topped with rich sauces and hearty toppings for a bold, indulgent bite.

• LOADED NACHOS 329

Crunchy tortilla chips piled high with cheesy sauces and flavourful toppings for a bold, share-worthy bite.

• FRESH VEG CHEESE SANDWICH 349

A true tandoor classic where bold spices meet fire, sealing in juicy meat with a perfectly charred finish.

• COLESLAW SANDWICH 349

Creamy, crunchy coleslaw layered between soft bread for a fresh, light and comforting bite.

• GRILLED VEGETABLE SANDWICH 349

Grilled seasonal vegetables layered with light seasoning between crisp, golden bread.

• CHEESE CORN NUGGETS 369

Crispy golden nuggets with a creamy cheese and sweet corn centre for a fun, comforting bite.

• SATAY COTTAGE CHEESE 369

Grilled cottage cheese glazed with rich satay sauce for a nutty, mildly spiced and satisfying bite.

## continental starter

VEGETERIAN

Malamen

- VEG CLUB SANDWICH 389

A classic triple-layer sandwich stacked with fresh veggies, cheese and creamy spread for a satisfying bite

- AVOCADO TOAST *(CHEF'S SPECIAL)* 429

Creamy smashed avocado spread over crisp toast, finished with light seasoning for a fresh, wholesome bite.

- MEZZE PLATTER *(CHEF'S SPECIAL)* 749

A wholesome Middle Eastern spread of creamy hummus, smoky baba ganoush, crisp falafel, fresh veggies & warm pita — perfect for sharing and grazing

## continental starter

NON-VEGETERIAN

Malamen

- LOADED FRIES WITH CHICKEN 349

Crispy fries topped with juicy chicken and rich sauces for a bold, indulgent bite.

- LOADED NACHOS WITH CHICKEN 349

Crunchy nachos loaded with juicy chicken, cheesy sauces and bold flavours.

- CHICKEN NUGGETS 369

Crispy golden bites with tender chicken inside, perfect for a quick, comforting snack.

- CHICKEN CLUB SANDWICH 399

A hearty triple-layer sandwich stacked with tender chicken, fresh veggies and creamy spread.

- CHICKEN GRILD SANDWICH 399

Grilled chicken layered with fresh veggies and light seasoning between crisp, golden bread.

- POT PIE VEG 359

Classic vegetarian pot pie with garden veggies in a rich creamy sauce and a buttery pizza rust.

- ALOO PRATHA PIZZA 389

A desi twist with spiced potato filling on a soft paratha-style base, topped with melted cheese for a comforting Indian-meets-pizza flavor.

- CLASSIC MARGHERITA 389

A timeless pizza with rich tomato sauce, melted mozzarella and fresh basil on a crisp base.

- CHEESY CORN POTATO 449

Creamy cheese tossed with sweet corn and tender potatoes for a rich, comforting bite.

- MALAMEN SPECIAL 479

Soft, creamy paneer marinated in rich spices and grilled, smoky and buttery taste.

- CHEESE KIMCHI 479

Spicy, tangy kimchi blended with melted cheese for a bold, umami-packed bite.

- MALANGE OF VEGETABLE 479

A colourful mix of seasonal vegetables lightly sautéed, tender and flavourful.

- ANGRY MUSHROOM 489

Wok-tossed mushrooms in a bold, spicy sauce for a fiery and flavour-packed bite.

ADD ON ☺

- ☑ Cheese burst Rs.99/-
- ☑ Extra cheese Rs.49/-
- ☑ Choice of crust (Thin Crust/Hand Tossed/Nape'z style) Rs.49/-

- **BBQ CHICKEN** 529  
Smoky barbecue chicken with melted cheese and a tangy sauce on a crisp, golden crust.
- **BUTTER CHICKEN** 529  
Soft butter chicken topping with rich tomato base and melted mozzarella on a crisp crust.
- **SPICY CHICKEN CHEESE** 549  
Spicy chicken topped with melted cheese on a crisp base for a bold, flavour-packed pizza.
- **ANGRY CHICKEN** 549  
Spicy chicken tossed in a fiery sauce with bold flavours on a cheesy, crisp pizza base.
- **CHICKEN SALAMI** 579  
Sliced chicken salami layered with rich sauce and melted cheese on a crisp pizza base.
- **LOADED MEAT** 679  
A loaded pizza stacked with assorted meats, rich sauce and melted cheese on a crisp crust.
- **SEA SHRIMP PIZZA** 679  
Juicy shrimp layered with rich sauce and melted cheese on a crisp, golden crust.

## ADD ON ⊕

- ✓ Cheese crust Rs.99/-
- ✓ Extra cheese Rs.49/-
- ✓ Choice of crust (Thin Crust/Hand Tossed/Nape'z style) Rs.49/-



- SPAGHETTI AGLIO OLIO 389/449

Classic Italian spaghetti tossed with olive oil, garlic, chilli flakes and fresh herbs – light, aromatic & full of flavour

- FETTUCCINE PESTO GENOVESE 389/449

Classic Italian spaghetti tossed with olive oil, garlic, chilli flakes and fresh herbs – light, aromatic & full of flavour

- ARRABBIATA 389/449

Pasta tossed in a spicy tomato and garlic sauce, finished with parmesan cheese and black olives for a bold Italian flavour.

- ALFREDO 389/449

Pasta tossed in a rich, creamy sauce with parmesan cheese for a smooth, comforting flavour.

- PESTO PASTA 389/449

Pasta tossed in fresh basil pesto with a light, herby flavour.

- CHOICE OF PASTA :  
PANNE/ FUSILLI/SPAGHETTI



## pan asian starter

VEGETERIAN

Malamen

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- **CHIMMI CHANGA ROLL** 349  
Crispy rolled tortilla filled with spiced vegetables and melted cheese, lightly fried till golden and served with a tangy dip.
  - **HONEY CHILLI POTATO** 349  
Crispy potato fingers tossed in a sweet and spicy honey chilli sauce with a hint of garlic and sesame.
  - **CHILLI POTATO** 349  
Crispy potato fingers tossed in a spicy Indo-Chinese chilli sauce with garlic, capsicum and spring onions.
  - **SPRING ROLL** 349  
Grilled cottage cheese glazed with rich satay sauce for a nutty, mildly spiced and satisfying bite.
  - **CORN SALT & PAPPER** 359  
Lightly battered corn kernels tossed with salt, cracked pepper and aromatic spices for a simple yet flavourful crunch.
  - **SPICY KOREAN CAULIFLOWER** 359  
Crispy cauliflower tossed in a fiery Korean-style sauce with gochujang, garlic and a hint of sweetness.
  - **THAI TENDER** 359  
Crispy fried chicken tenders tossed in a tangy Thai-style sauce with chilli, garlic and subtle sweet notes.
  - **VEG MANCHURIAN** 389  
Crispy vegetable dumplings tossed in a tangy, garlicky Indo-Chinese sauce.
  - **WASABI MUSHROOM** 419  
Crispy mushrooms tossed in a creamy wasabi-infused sauce for a bold, sharp and addictive flavour.
  - **CHILLI MUSHROOM** 419  
Crispy fried mushrooms tossed in a spicy Indo-Chinese sauce with garlic, chilli and spring onions.
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pan asian starter  
VEGETERIAN

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Malamen

- THAI BESIL MUSHROOM 419

Stir-fried mushrooms tossed in aromatic Thai basil, garlic, and chilli sauce for a bold, fragrant flavour.

- CHILLI PANEER 419

Crispy paneer cubes tossed in a spicy Indo-Chinese chilli sauce with garlic, capsicum and spring onions.

- CHINISE VEG PLATTER 749

A combination of spring roll, chilli mushroom, chilli paneer, and chilli potato.

pan asian starter  
NON-VEGETERIAN

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- DRUMS OF HEAVEN 529

Crispy fried chicken lollipops tossed in a spicy, tangy Indo-Chinese sauce with garlic, chilli and spring onions.

- BANG BANG CHICKEN 529

Crispy chicken tossed in a creamy, sweet-spicy sauce for a bold, addictive bite.

- CHILLI CHICKEN 529

Crispy chicken tossed with peppers, garlic and a spicy soy-chilli sauce for a bold, flavour-packed bite.

- SHANGHAI CHILLI CHICKEN 549

Crispy chicken tossed in a bold Shanghai-style chilli sauce with a perfect balance of heat and flavour.

- SAMBAL CHICKEN 549

Crispy chicken tossed in spicy sambal sauce for a bold, fiery and flavour-packed bite.

- WASABI CHICKEN 579

Crispy chicken tossed in a sharp, creamy wasabi sauce for a punchy, flavour-rich bite.

- KOREAN WINGS 579

Crispy chicken wings glazed in a sweet-spicy Korean sauce for a sticky, flavour-packed bite.

- WASABI PRAWN 689

Crispy prawns coated in a creamy wasabi sauce for a sharp, indulgent and flavour-packed bite.

- DYNAMIC PRAWN 689

Crispy prawns tossed in a bold, tangy-spicy sauce for a lively, flavour-forward bite.

- SRIRACHA PRAWN 689

Crispy prawns coated in a spicy sriracha sauce for a bold, fiery bite.

- CHILLI FISH 689

Crispy fish tossed with peppers, garlic and a spicy chilli sauce for a bold, tangy bite.

- NON-VEG PLATTER 1199

A combination of chicken wings, chilli fish, chilli chicken and drums of heaven.







## indian main course

VEGETERIAN

Malamen

- **DHABA STYLE DAL TADKA** 399  
Slow-cooked yellow dal finished with a smoky desi tadka for a bold, comforting dhaba-style flavour.
- **MALAMEN SPECIAL DAL MAKHANI** (CHEF'S SPECIAL) 429  
Slow-cooked black lentils simmered overnight with butter and cream for a deep, rich and indulgent taste.
- **PUNJABI DUM ALOO** 489  
Baby potatoes soaked in robust Punjabi spices, delivering a hearty, soul-satisfying bite.
- **SHAHI PANEER ZAIKA** 499  
Soft paneer cooked in a rich, royal-style gravy with aromatic spices for a smooth, indulgent taste.
- **MATAR PANEER** 499  
Soft paneer and green peas simmered in a mildly spiced tomato gravy for a comforting, homestyle flavour.
- **PANEER LABABDAR** (CHEF'S SPECIAL) 499  
Soft paneer cooked in a rich, tomato-based gravy with butter and aromatic spices for a deep, indulgent flavour.
- **TAWA PANEER MASALA** 499  
Soft paneer tossed on a hot tawa with onions, tomatoes and bold spices for a rich, street-style flavour.
- **TAWA SOYA CHAP MASALA** 499  
Soya chaap tossed on a hot tawa with onions, tomatoes and bold spices for a rich, street-style flavour.
- **KADHAI PANEER** 499  
Soft paneer cooked with capsicum and onions in a spicy, freshly ground kadai masala.
- **KOFTA DILKHUSH** 519  
Soft, creamy koftas simmered in a rich, mildly spiced gravy inspired by classic flavours.
- **MASHKA PANEER MASALA** (CHEF'S SPECIAL) 519  
Soft paneer cooked in a buttery, mildly spiced masala for a rich and comforting flavour.

## indian main course

VEGETERIAN

Malamen

- PANEER DO PYAJA 519  
Soft paneer cooked with generous onions in a spicy, flavour-rich masala.
- NANI SABJI KA MELA 519  
A comforting mix of seasonal vegetables cooked homestyle with simple spices and lots of warmth.
- HARA PYAZ MATAR MUSHROOM 519  
Tender mushrooms and green peas cooked with fresh spring onions for a light, aromatic and flavourful gravy.

## indian main course

NON-VEGETERIAN

- EGG CURRY 449 (3 PCS)  
Boiled eggs simmered in a spiced onion-tomato gravy for a simple, comforting desi flavour.
- BHATI DA MURG MASALA 449/689 (4 PCS / 8 PCS)  
Tandoor-roasted chicken simmered in a robust Punjabi masala for a bold, smoky and hearty flavour.
- MURGH METHI MALAI 449/689 (4 PCS / 8 PCS)  
Tender chicken cooked in a creamy methi-infused gravy with a smooth, mildly spiced Mumbai-style touch.
- TAWA CHICKEN MASALA 449/689 (4 PCS / 8 PCS)  
Chicken tossed on a hot tawa with onions, tomatoes and bold spices for a rich, street-style flavour.
- MURGH LABABDAR (CHEF'S SPECIAL) 469/699 (4 PCS / 8 PCS)  
Chicken simmered in a rich, velvety tomato gravy with butter and spices, delivering a deep, indulgence.
- KADHAI CHICKEN 469/699 (4 PCS / 8 PCS)  
Juicy chicken cooked with capsicum and onions in a bold, freshly ground kadai masala.

# indian main course

NON-VEGETERIAN

Malamen

- **HOME STYLE CHICKEN CURRY** 449/689  
(4 PCS / 8 PCS)  
Slow-cooked chicken in a simple onion-tomato masala, just like a comforting ghar ka curry.
- **SMOKY BUTTER CHICKEN** (CHEF'S SPECIAL) 469/699  
(4 PCS / 8 PCS)  
Chicken cooked in a creamy tomato-butter gravy, finished with smoky aroma for a rich, indulgent flavour.
- **CHATPATA CHICKEN RARA** 469/719  
(4 PCS / 8 PCS)  
Spicy chicken cooked with minced meat and bold masala for a rich, chatpata and hearty flavour.
- **MUTTON ROGAN JOSH** 529  
(3 PCS)  
Tender mutton cooked in a rich, slow-simmered Kashmiri-style gravy with deep, warming flavours.
- **CHATPATA MUTTON RARA** 569  
(3 PCS)  
Spicy mutton cooked with minced meat and bold masala for a rich, chatpata and hearty flavour.
- **KUKKAR MUTTON** 769  
(5 PCS)  
Slow-cooked country-style mutton in a rich, rustic masala for bold desi flavour.
- **HOME STYLE SOLE FISH** 779  
Fish gently cooked in a simple, homestyle masala for a light, comforting and soulful taste.
- **HOME STYLE PRAWN CURRY** 879  
Prawns simmered in a simple onion-tomato masala for a light, comforting homestyle flavour.



- STEAM RICE/JEERA RICE 189/199  
Plain steamed basmati rice, light, fluffy, and perfectly cooked.
- VEG PULAO 229  
Fragrant basmati rice cooked with fresh vegetables and mild spices.
- MIX VEG BIRYANI 399  
Dum-cooked basmati rice and fresh vegetables, slow-cooked in a clay pot for rich flavour.
- PANEER TIKKA BIRYANI 419  
Char-grilled paneer tikka layered with fragrant basmati rice, slow-cooked in aromatic spices for a rich, smoky biryani experience.

rice  
NON-VEGETERIAN

- SIGNATURE EGG BIRYANI 449  
Soft boiled eggs with spiced rice, light masala and balanced desi flavours.
- CHICKEN TIKKA BIRYANI 499  
Slow-cooked chicken and rice in a clay pot, sealed on dum for deep, rich desi flavours.
- MALAMEN SPL MURG BIRYANI 529  
Malamen chef special fragrant basmati rice with tender chicken, slow-cooked on dum with spices served with burani raita with roasted garlic.
- HANDI DUM MUTTON BIRYANI 649  
Fragrant basmati rice with tender mutton, slow-cooked on dum with aromatic spices.

# bread & papad

VEGETERIAN

Malamen

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- TAWA ROTI 25
  - PLAIN ROTI/BUTTER ROTI 49/59
  - PLAIN NAAN/BUTTER NAAN 79/89
  - MISSI ROTI 89
  - GARLIC NAAN 99
  - LACCHA PARATHA 99
  - GREEN CHILLI MINT PRATHA 119
  - AJWAINI PARATHA 119
  - CHILLI CHEESE NAAN 129
  - ALOO ONION MIX NAAN 129
  - PLAIN PAPAD/MASALA PAPAD 20/99
  - PAPAD BASKET 99  
(6 PCS)

# bread & papad

NON-VEGETERIAN

- CHEESE CHICKEN KEEMA NAAN 199
- Soft naan stuffed with spiced chicken keema and melted cheese for a rich, flavourful bite.



- PLAIN CURD 89  
Fresh, smooth curd served chilled for a light, cooling taste.
- CUCUMBER RAITA 119  
Fresh curd mixed with grated cucumber and mild spices for a light, cooling taste.
- MIX RAITA 129  
Refreshing curd mixed with fresh vegetables and mild spices for a cooling accompaniment.
- PINEAPPLE RAITA 139  
Cooling curd blended with sweet pineapple pieces and a hint of spice.
- BUNDI RAITA 129  
Cooling curd mixed with crisp boondi and mild spices for a classic accompaniment.



## continental main course

VEGETERIAN

Malamen

- SAUTEED VEGETABLE 399  
Fresh seasonal vegetables lightly sautéed with herbs for a simple, wholesome flavour.
- DECCAN COTTAGE CHEESE STAKE 399  
Grilled cottage cheese served with sautéed vegetables and a light, flavourful seasoning.
- SPINACH MUSHROOM RISOTTO 489  
Slow-cooked arborio rice with sautéed mushrooms and spinach, finished creamy and comforting.

## continental main course

NON-VEGETERIAN

- GRILLED CHICKEN 689  
Juicy grilled chicken seasoned with herbs, served tender and flavourful.
- LEMON CHICKEN RISOTTO 589  
Creamy arborio rice cooked with tender chicken and a hint of lemon for a fresh, balanced flavour.
- GRILLED FISH 789  
Tender fish fillet grilled to perfection with light seasoning for a clean, fresh taste.
- PAN FRIED RIVER SOLE 789  
Delicately pan-fried river sole with a crisp golden crust and soft, flaky centre.

pan asian main course  
VEGETERIAN

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Malamen

- STIR FRY EXOTIC GREENS & MUSHROOM 489  
Wok-tossed exotic greens and mushrooms cooked Chinese-style with light sauces and balanced flavours.
- THAI GREEN CURRY 589  
Classic Thai green curry cooked with fresh herbs, coconut milk, and aromatic spices for a rich, fragrant taste.
- EXOTIC VEGETABLE 589  
Wok-tossed exotic vegetables cooked Asian-style with light seasoning and balanced flavours.
- THAI BASIL WILD MUSHROOMS 629  
Wok-tossed wild mushrooms cooked with fresh Thai chilli and basil for a bold, aromatic flavour.

pan asian main course  
NON-VEGETERIAN

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- CHICKEN BLACK BEAN SAUCE 649  
Stir-fried chicken with bell peppers and onions in a rich, savoury black bean sauce, finished with a bold Chinese-style flavour.
- KUNG PAO CHICKEN 649  
Stir-fried chicken tossed with dried chillies, peanuts, and a bold, tangy-spicy sauce in classic Chinese style.
- SHREDDED CHICKEN IN HOT GARLIC SAUCE 649  
Crispy shredded chicken tossed in a spicy garlic sauce with bold Indo-Chinese flavours.
- THAI RED CURRY 649  
Tender chicken cooked in rich coconut milk with Thai red curry paste and herbs.
- LEMON CHILLI FISH 729  
Crispy fish tossed with fresh lemon, green chilli, and light seasoning for a tangy, spicy flavour.
- CHILLI BASIL FISH 729  
Crispy fish tossed with fresh chilli and basil in a light, flavourful sauce.

- JASMINE RICE 229

Fragrant steamed jasmine rice, light and fluffy.

- SCHEZWAN FRIED RICE 309/349/399/429

Veg | Egg | Chicken | Prawn  
Spicy wok-tossed rice with Schezwan sauce.

- FRIED RICE 309/349/399/429

Veg | Egg | Chicken | Prawn  
Spicy wok-tossed rice with Schezwan sauce.

- HAKKA NOODLE 309/349/399/429

Veg | Egg | Chicken | Prawn  
Classic wok-tossed noodles with sauces.

- SINGAPOORI NOODLE 309/349/399/429

Veg | Egg | Chicken | Prawn  
Thin noodles tossed with spices and sauces.

- CHILLI GARLIC NOODLE 309/349/399/429

Veg | Egg | Chicken | Prawn  
Noodles tossed with chilli and garlic.

- BUTTER PAPPER GARLIC NOODLE 319/359/409/439

Veg | Egg | Chicken | Prawn  
Noodles tossed with butter, cracked pepper and garlic.

- UDON NOODLE 369/399/429/449

Veg | Egg | Chicken | Prawn  
Thick noodles tossed with light sauces.

- MEAL BOWL

429/489

Noodles with chilli paneer | Noodles chilli chicken,  
Fried rice with chilli paneer | Fried rice with chilli chicken.

- STICKY RICE BOWL

469/519/549/649

Veg | Egg | Chicken | Prawn  
Soft, mildly sticky rice.

- NOODLES

469/519/549/649

Veg | Egg | Chicken | Prawn  
Classic wok-tossed noodles.



## Dessert

Malamen

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- KASHMIRI KUNAFI 249  
Crispy layered pastry filled with rich cream and nuts for a warm, indulgent bite.
  - SAHI TUKDA 249  
Crispy bread soaked in flavoured milk and topped with nuts for a rich, classic dessert.
  - SIZZLER BROWNIE 249  
Hot sizzling brownie with live smoke, vanilla ice cream, and rich chocolate sauce.
  - GAJAR KA HALWA (SEASONAL) 249  
Slow-cooked carrot halwa with milk and ghee for a warm, rich dessert.
  - GULAB JAMUN 149  
Simple. Sweet. Forever favourite.

## Dessert

MALAMEN SPECIAL

- 
- PANNA COTTA 249  
Silky smooth Italian dessert with a light, creamy sweetness.
  - SERRADURA 249  
Classic Portuguese layered dessert with creamy mousse and crushed biscuits.

**LOVED IT?**

Or think we can do  
better...!

*Tell us – we're listening.*

Drop your suggestions with us on Instagram

@malamendelhi

**THANK YOU**

for sharing your time with us.

