VEGETARIAN ₹700

(ALL INCLUSIVE)

COURSE 1 SOUP & SALAD

(BOTH SERVED)

Wild Mushroom & Thyme Soup

Wild mushrooms, thyme, cream, and a deep earthy finish.

Thai Green Papaya Salad

Raw papaya, chilli, lime, peanuts, herbs, and crisp vegetables.

COURSE 2 APPETIZERS

(CHOOSE ANY ONE)

Vegetable Potstickers

Pan-fried dumplings with spiced vegetables.

Achari Paneer Tikka ♥

Paneer marinated in pickling spices and char-grilled.

Mushroom Black Pepper Open Bao

Soft open bao with mushrooms, black pepper, and kimchi.

Corn & Feta Arancini

Crisp corn and feta arancini with herbs, served with sriracha mayo.

COURSE 3 MAINS

(CHOOSE ANY ONE)

Vegetable Dum Biryani

Basmati rice with vegetables, saffron, and crispy onions.

Mughlai Subz Korma

Vegetables in a nutty Mughlai gravy.

Thai Green Curry (Mushroom)

Thai green curry with coconut and vegetables, served with jasmine rice.

Black Pepper Paneer

Paneer tossed with black pepper, onions, and bell peppers.

STAPLES FOR THE TABLE

Steamed Rice

Light, fluffy steamed basmati rice.

Tandoori Roti

Whole wheat roti, plain or buttered.

Butter Naan

Soft naan brushed with butter.

COURSE 4 DESSERT

(CHOOSE ANY ONE)

Chocolate Orange Hazelnut Cake

Chocolate cake with orange curd and hazelnut shards.

Saffron Caramel Tres Leches

Saffron sponge soaked in caramel milk.

Salted Caramel Churros ♥

Churros with salted caramel dipping sauce.

Tiramisu ♥

Coffee-soaked sponge, mascarpone cream and cocoa.

♥ Chef-recommended dish

Please ask your server for vegan requests | All prices are inclusive
Should you be allergic to dairy or any other ingredient, please bring it to the attention of our servers

THE HEYOU FIX

{SET MENUS AVAILABLE MONDAY–FRIDAY, CURATED FOR OUR REGULARS}



HEYOU