

FOOD MENU

WELCOME TO ERA

Era is an ode to the elegance and allure of mid-century
Asian cities, a time when Ritz, Glitz, and Glamour defined the
social landscape of old money. Immerse yourself in a
captivating journey through the vibrant nightlife of iconic
cities like Tokyo, Osaka, Shanghai, Beijing, Seoul, Bangkok,
Rangoon, Singapore and Bombay.

Picture yourself in a dimly lit Tokyo bar, where jazz melodies dance in the air, or savoring exquisite cocktails in a Shanghai lounge adorned with fabrics and fine art.

Each city offers a unique experience, infused with the rich cultural history of its time.

Our curated menu features classic drinks and dishes that pay homage to the flavors and traditions of these enchanting cities and cultures. Whether you're indulging in the vibrant spices of Bangkok or the refined tastes of Singapore, every bite and sip will evoke the essence of an unforgettable era.

We are absolutely thrilled to serve you. Do let us know how we can make your visit memorable!



SOUPS & ③ Asparagus & Golden Corn Soup 🗸 295

SALADS

- ② Asian Steamed Wonton Soup v 295 Add Chicken
 Indonesian Glass Noodle Soup v 295 Add Chicken/ Prawn
 Spicy Crab Meat Soup ³²⁵
- Coconut & Raw Mango Salad v 375
 Japanese Avocado Salad v 395 Add Chicken
 Salmon Carpaccio 850
 With smoked orange & yuzu dressing

ASIAN SMALL PLATES

Korean Chilli Potatoes v 395

Asian Melting Baby Potatoes **v** 395

⊙ Tofu in Sichuan Peppercorn
 ▼ 425

Turnip Cake **v** 425 Hakka Style/ Thai Chilli Style

- ⊕ Black Pepper Cottage Cheese v 425

Stir Fry Shiitake Mushroom, Asparagus & French Beans V 450
In home made black bean and pepper sauce

Water Chestnut, Asparagus, Thai Lotus Root **v** 450 Garlic butter sauce, fried garlic, scallions

Crispy Lotus Root **v** 495

Hakka Style/ Thai Chilli Style

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ASIAN SMALL PLATES Pandan Leaf Wrapped Chicken 450

Cantonese Chicken in Sichuan Chilli 450

Stir Fry Kung Pao Chicken 450

Chicken Dry Red Chilli 450 Spicy togarashi, fried garlic

Black Pepper Chicken 450

Thai Chicken Satay 475 With peanut sauce

Crispy Calamari 495 Curry leaves, garlic crumble

Lamb in Black Pepper Sauce 595

Prawn in Tobanjan Chilli 595

XO Prawn 595

Pan Grilled Fish in Oyster Sriracha 595

Seabass Chilli Basil 595

Lobster in XO Sauce 650



SUSHI 4PC/8PC

- California Roll v 405/650
 Tempura avocado, cream cheese, tanuki
- ◆ Asparagus Tempura Roll ▼ 405/650
 Garlic mayo, avocado, cucumber
- Crispy Avocado Roll v 450/695
 Tempura avocado, cream cheese, tanuki

Truffle Mushroom & Cream Cheese Roll ▼ 450/695 Shiitake mushroom, mayo, edamame, cream cheese, tanuki

- Charcoal Avocado Roll ▼ 450/695
 Charcoal avocado tempura, spicy mayo
- ⊕ Edamame, Asparagus & Cream Cheese Roll ▼ 450/695
 With avocado and cucumber

Katsu Chicken Roll 450/695

California Crab & Avocado Roll 475/750 Tobiko, crab stick, avocado, cucumber

Shrimp Tempura Roll 475/750 Japanese mayo, tanuki, avocado

Tuna Philadelphia Roll 495/795 Bluefin tuna, avocado, cream cheese

Sake Salmon Cream Cheese Roll 495/795 Tobanjan, truffle oil, mayo

Dragon Roll 525/825 Shrimp tempura, tobiko, avocado, unagi

NIGIRI 4 PCS 2 Avocado 675 SASHIMI Tuna 695
 Tuna 695 4 PCS Salmon 695
 Salmon 695 Assorted 695

DIM SUM 4 PCS

Water Chestnut & Leek Dim Sum v 450

Cheese & Chives Dim Sum v 450

Basil & Water Chestnut Dumpling v 475

Charcoal Edamame Dim Sum v 495

Edamame Truffle Dim Sum v 550

Veg Crystal Dim Sum v 550

Chicken Dumpling with Crisp Chilli 475

Spicy Chicken Coriander Dim Sum 475

Chicken Thai Basil Dim Sum 475

Chicken & Prawn Shu Mai 495

Spicy Prawn Hargow 525

GYOZA & CHEUNG FUN

GYOZA & ① Pan Seared Gyoza v 425

Pan Seared Chicken Gyoza 450

① Crispy Asparagus Cheung Fun v 550
 Crispy Chicken Cheung Fun 550
 Crispy Prawn Cheung Fun 595

*All Dim Sum are hand made in house daily. We do not outsource any produce.



BAOS & ① Kung Pao Cottage Cheese Bao v 450 SANDOS Teriyaki Mushroom Bao v 450

Fried Chicken Bao 475 Katsu chicken, kung pao sauce, coriander

Black Pepper Chicken Bao 475

Japanese Milk Bread Sando with Fries **v** 425/450/595 Choice of Avocado/ Katsu Chicken/ Truffle Lobster

MODERN INDIAN GRILLS

MODERN © Red Chilli Cottage Cheese Tikka v 475 Red Chilli & Garlic Cottage Cheese

> Stuffed Truffle Mushroom Tikka **v** 475 Coriander and truffle paste

Stuffed Potato Tikka **v** 450 Makhani sauce, mint mayo, dry fruits

Malai Broccoli Tikka v 475
 Creamy malai sauce, fried garlic

Truffle Chilli Garlic Chicken Tikka 495 Red Chilli, garlic, truffle oil, baby radish

Cheese Stuffed Chicken Tikka 495 Tikka marination, melted mozzarella

Chicken Black Pepper Malai Tikka 495 Black pepper, pickled onions, red chilli

Tandoori Prawn 595 Spicy marination, onion, garlic

Norwegian Salmon Tikka 1400 In red chilli & spices



ASIAN
MAINS &
GRAVIES

- Mapo Tofu v 495In Sichuan peppercorn
- Exotic Vegetables in Black Pepper Sauce v 495
 Broccoli, bok choy, baby corn, zucchini
- Vegetables in Thai Chilli Basil Sauce v 495
- Vegetables in Black Bean Sauce v 495Exotic vegetables, fried garlic

Broccoli, Corn, Water Chestnut in Hot Garlic Sauce v 495

Mongolian Chicken 525 Chilli sauce, cilantro, scallion

Braised Chicken in Oyster Sauce 525 With Shiitake mushroom, button mushroom, scallion, bell pepper

Chicken in Homemade Black Pepper Sauce 525 Soya, peppercorn, bell pepper

Shredded Chicken in Chilli Basil Sauce 525 Homemade chilli basil sauce, Thai basil, scallion, chilli

Prawns in Chilli Oyster Sauce 595

Black Pepper Fish 625
In homemade black pepper sauce

ASIAN CURRIES

Thai Green Curry/ Red Curry
With jasmine rice & mantao bread

Vegetarian 595 Chicken 650 Prawn 695

Burmese Khow Suey

With steamed noodle and accompaniments

Penang Curry

With jasmine rice & mantao bread



RICE & NOODLE

- ⊙ Steamed Jasmine Rice v ³⁷⁵
 - Burnt Garlic Fried Rice v 375
- Blue Pea Jasmine Fried Rice v 395
- Chilli Basil Fried Rice v 395
- Spicy Edamame Fried Rice v 395
 Truffle Mushroom Fried Rice v 425
 Egg Fried Rice 395
 Egg & Chicken Fried Rice 425
- Stir Fried Udon Noodle v 425
- (1) Hakka Noodle **v** 395
- Mi Goreng Noodle v 395
- ⊕ Handmade Ho Fan Noodle v 395

Add Egg/ Chicken/ Prawn to any of the above Egg INR 60, Chicken INR 100, Prawn INR 180

RAMEN & BOWLS

Pan Fried Noodle Bowl

Vegetarian 550 / Chicken 650

Korean Ramen Bowl

Mushroom 550 / Chicken 650 / Prawn 695

Korean Chicken Stew Rice Bowl 595
Jasmine rice, bok choy, chicken stew, poached egg





INDIAN LARGE PLATES

- ① Cottage Cheese & Spring Vegetable Kofta **v** 525 Pukhtan curry, green peas, cumin, served with Butter Naan
- ☑ Zucchini Musallam with Butter Naan v 495
 Makhani sauce, dry mango, ginger, cumin, served with Butter Naan
- ② Cottage Cheese Tikka Masala with Garllic Naan ▼ 550 Creamy cashewnut & tomato gravy, saffron, coriander, served with garlic naan

Truffle Butter Chicken with Garlic Naan 575 Cooked in fresh cream, served with garlic naan

Chicken Tikka Masala with Truffle Garlic Naan 575 Spicy tikka masala gravy

Goan Curry with Jasmine Rice 625 Choice of Prawn/Seabass

ADD ONS @ Steamed Basmati Rice v 240

- Jeera Rice

 v 240
- Paneer Kulcha v 180
- ① Cheese Kulcha v 240
- O Roti/ Naan/ Garlic Naan/ Laccha Paratha v 180
 Dal Makhani v 395



- Baked Vanilla Cheesecake v 425
 With fresh berries and a home made berry compote
- ⊕ Honey Noodles with Ice Cream v 425
- Saffron Tres Leches v 450
 Milk sponge, condensed milk, vanilla pastry cream, fresh berries, saffron
- Dark Chocolate Marquise v 450
 Dark chocolate dacquoise, mousse, crumble, belgian chocolate ice cream

Tiramisu 450 Mascarpone mousse, Kahlua, coffee, cocoa dust, biscotti

Era Millionaire Brownie 475

Dark chocolate, salted caramel, short bread, vanilla bean ice cream

Choice of Gelato 325
Ask your server for options

SIDES Truffle Parmesan Fries v 395

Peri Peri Fries **v** 395

Steamed Sea Salt Edamame v 425

Korean Cheesy Pull Apart Bread v 475

Korean Fried Chicken with Spicy Mayo 395

Add ons are chargeable Egg INR 60, Chicken INR 100 and Prawn INR 180.

- V Denotes vegetarian preparation. No use of poultry, meat or eggs.
- (J) Jain preparation available, please inform your server at the time of placing the order.

Server

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