



RE-VOLVE

by patang

CHEF'S TASTING MENU

A curated 14 course meal from around the globe

Mocktail



Green apple formantini

*Green apple juice, Monin ginger bread, orchid flower bitter, non-alcoholic
Garnish with dark and white chocolate dust*

RE-VOLVE MYSTRY BOX

Chaat



MOHAN BHOG CHAAT (JA)

Crispy puffed makhana bathed in rich Desi ghee, mingling with exotic nuts, all enfolded in a luscious creamy blend infused with tantalizing chaat Flavours.

MULLIGATAWNY (JA)

A fragrant South Asian delight featuring a harmonious blend of lentils, aromatic spices, and a hint of Coconut, creating a comforting and flavourful bowl that's both hearty and soul-soothing

Small Plates







MIDDLE EAST STYLE CHEAKPEA FALAFEL WITH ACHARI PANEER TIKKA (JA)

Flavourful ensemble curry leaves & Indian ingredients falafel, paired alongside achari paneer, showcasing a blend of textures and robust Middle East spices for a delightful culinary experience.

URA MAKI RICE TEMPURA SUSHI WITH SPICY MAYO (JA)

Unique sushi rolls featuring rice tempura, topped with a kick of spicy mayo for an exciting twist and crispy tanuki.





**TERIYAKI VEGETABLE CHILLI BAO BUNS WITH ROASTED
TOMATO SESAME DIP**

Fluffy steamed buns are slathered in teriyaki sauce and stuffed with tender fresh vegetables in sweet and savoury Japanese flavours in each bite.

Pizza



ROMANO SUNBURST PIZZA (JA)

Savour the authenticity of a Romano-style pizza, thin crust adorned with a vibrant assortment of fresh vegetables and velvety, melted mozzarella

Mocktail



Aam panna

Green mango crush, litchi juice, chat masala, sweet & sour Garnish with lime & mint

International Big Plates



GOURMET PENNE PASTA IN TOMATO CREAM SAUCE



Penne pasta delicately tossed with a colourful medley of exotic vegetables, enveloped in a luscious tomato cream sauce. A harmonious blend of textures and Flavours for a truly elevated dining experience.

Asian Big Plates



THAI GREEN CURRY WITH JASMINE RICE (JA)

Indulge in the culinary splendor of Thai Green Curry paired with fragrant Jasmine rice—an opulent symphony of vibrant herbs and coconut-infused bliss, elevating your dining experience to a realm of exquisite Thai gastronomy.





Indian Big Plates

VILAYATI SABZ AUR PANEER KI KURCHAN (JA)

Combination of coloured bell peppers with malai Cottage cheese serve with tangy tomatoes with Indian spices

SUBZ KOLAPURI (JA)

Nasik farm hand picked vegetables with traditional Maharashtra style cooked to perfection with aromatic spices for a truly indulgent experience.

AMRITSARI PINDI CHOLE (JA)

Slow cooked chickpea with Punjabi spice and gram masala

DAL-E-PATANG

A lusciously, creamy, black lentils simmered with aromatic spices & butter

STEAMED RICE

Fluffy and steamed to perfection, this rice serves as a versatile accompaniment to complement a range of flavourful Indian curries and dishes

*(Served with an assortment
of Indian Breads)*

Deserts

THE DREAM

Chocolate hazelnut cream with coffee ganache, blood orange gel, and chocolate truffles mousse scoop of ice-cream.

