

# FOOD MENU

## SNACKS & LIGHT BITES

Grilled Rockamole	50
Grilled avocado mash served with nacho chips on the side	
Honey Chili Lotus Stem 	50
Crispy lotus stem coated in a sweet and spicy honey chili sauce	
Popcorn With Glazed Pistachios	38
Popcorn with glazed pistachios a sweet and salty treat	
Dakshin Calamari	60
Squid rings stir fried with Indian spices & tempered with curry leaves	
Butter Garlic Prawns	67
Battered fry prawns tossed in a buttery garlic sauce	
Dynamite Shrimps	65
Crispy, lightly battered shrimps tossed in cocktail sauce	
Semolina Battered Ladyfish (Kane)	38
Deep fried Ladyfish	
Chicken High Kick Wings	57
Fried chicken wings with a spicy kick	
Chicken Yakitori	57
Skewers of grilled chicken glazed with soy sauce	

## GREASY FINGERS

Okra Chips	45
with mango chutney sour cream dip	
French Fries	30   32   35
Masala   Cheese   Loaded	
Onion Rings	35

## SOUPS

Oven Roasted Tomato	30
Rich, savory tomato soup with roasted flavors and a velvety texture	
Hot & Sour	30   32
(Veg / Chicken) Tangy and spicy Chinese soup with egg ribbons, tofu, and bamboo shoots	
Tom Yum Goong	36
Popular Thai soup with shrimps	

## SALADS & MEZZE

Italian Burrata	35
Tomatoes and green with Balsamic dressing	
Quinoa	35
Beetroot, cucumber, orange, green sprinkle with chickpeas, sunflower seeds	
Chicken Caesar Salad	35
A classic creamy salad with crisp romaine lettuce, Parmesan cheese	
Watermelon and Feta	35
A refreshing combination of sweet watermelon and salty feta cheese	
Arabic Mezze	35
Assortment savory Middle Eastern dips, spreads, and pita bread	

## INDO - FUSION STARTERS

Pao Bhaji Sliders	45
Mini slider buns with Indian bhaji filling	
Chicken O'Pao	50
Chopped chicken tikka in a spicy gravy, served with soft, buttery bread	
Samosadilla 	48   52
Veg   Chicken Samosa meets quesadilla	
Mini Shrimp Frankie (2 rolls)	65
Shrimp tossed in Indian spices and wrapped in Kerala parotta	
Modernized Bhartha	45
Charred & Mashed eggplant served with toasted baguette	
Exotic Black Samosas 	48
Jalapeno, cheese, red chili with corn filling	
Dim Sum	49   57
Vegetarian   Non-Vegetarian Traditional Chinese dumplings with desi filling	

## ITALIANO

Margarita Pizza	49
A legendary combination of tomato sauce, cheese and basil	
Chicken Tikka Pizza	59
Mouthwatering chicken tikka pieces and melted cheese atop	
Tikka Masala Pasta	49   57
Veg   Non-Veg Penne pasta tossed with makhani sauce	
Spaghetti	57
Bolognese   Carbonara	

## THAI STREET

Traditional Thai Curries (Red   Green)	
Served with jasmine rice & prawn crackers.	
Vegetables	57
Chicken	67
Fish	67
Prawns	77

## INDIAN DELIGHTS

Achari Vegetable Masala	50
Tangy blend of assorted vegetables, served with Punjabi lacha paratha	
Mutton Kosha	70
Bengali-style mutton curry, served with steamed rice	
Classic Butter Chicken	60
Chicken marinated in yogurt and spices, cooked in clay oven and tossed in makhani gravy, served with garlic naan	
Malabar Fish Curry	65
Fish curry made with coconut milk and spices, served with steamed rice	
Paneer Tikka Masala	55
Cottage Cheese marinated in yogurt, spices and cooked in a creamy tomato sauce, served with butter naan	
Chicken Xacuti	60
Goan chicken curry made with coconut milk, dried chilies and spices, served with pav	
Goan Prawn Curry	70
Coastal delight with succulent prawns in a luscious coconut base curry, served with steamed rice	

## ACCOMPANIMENTS

Steamed Rice	30
Fried Rice	35   40
Veg   Chicken	
Roti   Naan   Paratha	10   15   15
Pav   Neer Dosa	10   15
Set of 2	
Choice of Dal	49   45
Dal Makhani   Dal Tadka	

## TANDOORI DELIGHTS

Paneer Tikka Habanero	50
Indian cottage cheese marinated in a chilli paste, spices and cooked in clay oven	
Tandoori Vegetable Skewers	50
Assortment of Mushroom, Broccoli, Bell peppers & Zucchini grilled in clay oven	
Mahi Sarson Tikka	59
Fish marinated in a mustard paste, yogurt and spices and cooked in clay oven	
Wings Goes Tandoori	59
Chicken wings marinated in Indian spices grilled to perfection.	
Murgh Tikka Peri Peri 	59
Fiery and lusciously spiced chicken tikka, bathed in the intense flavors of peri peri sauce	
Murgh Pahadi Kebab	59
Tender chicken chunks infused with vibrant green herbs, reminiscent of mountainous Himalayan region	
Reshmi Kebab	59
Chicken marinated with cream and cashewnut paste, boasting a silky smooth texture and a symphony of spices	

## GRILLS

Rosemary Scented Lamb Chops	89
Rosemary marinated lamb chops and grilled. Served with mashed potatoes and veggies.	
Grilled Chicken	65
Chicken breast marinated with herbs and grilled. Served with french fries and veggies.	
Salmon Teriyaki	89
Olive oil marinated pink salmon cooked in pan. Served with lemon butter sauce and veggies.	

## SHARING PLATTER

The Great Indochi Sampler 	89
A combination of Indo-chinese snack, chicken chili, chicken lollipop, veg spring roll, honey chili potatoes	
Sizzling Chicken Fever 	69
choose sauce from : garlic   schezwan   barbecue Chicken marinated in a sauce of your choice and served on a sizzling plate.	
Sizzling Seafood Overload 	89
choose sauce from : garlic   schezwan   barbecue A variety of seafood marinated in a sauce of your choice and served on a sizzling plate.	

- ★ Please let us know if you have any food allergies or special dietary need
- ★ All prices are in UAE Dirhams, inclusive of 7% Municipality fees, 10% service charge & 5% VAT



Chef recommendation

# ASCENT

# BEVERAGE

## CLASSIC COCKTAILS

Mojito	45
A refreshing Cuban classic with white rum, mint, lime, sugar, and club soda.	
Ascent it up with Passion Fruit	10
Negroni	48
A bitter-sweet Italian classic with gin, Campari, and sweet vermouth.	
Ascent it up with Prosecco	10
Old Fashion	45
premium bourbon, muddled sugar cube, and balancing it with aromatic bitters	
Ascent it up with Homemade Jaggery	10
Piña Colada	48
blend of creamy coconut, sweet pineapple, and the smooth embrace of white rum	
Ascent it up with Homemade Avocado	10
Margarita	40
premium tequila, tangy lime juice, and the subtle sweetness of orange liqueur	
Ascent it up with Green apple	10

## SIGNATURE COCKTAILS

Ascented Caramelo	50
Creamy cocktail made with vodka, Baileys, caramel syrup, and cream	
On a Date with Jim	55
Delightful blend of whiskey, sweet date syrup, tangy lemon juice, and fizzy soda	
A Monk's Tea	58
Warming and fragrant infusion of Old Monk, black tea, spices, and jaggery syrup	
Rose it Up	50
A delicate and floral fusion of gin, rose syrup, lime juice and top up with tonic water	
Irish Call	58
A comforting blend of whiskey, hot coffee, jaggery syrup, and whipped cream	
Bloody Bell	56
Spicy and savory concoction of tequila, bell pepper, Tabasco, salt, and pineapple juice	
Sangria	54
A refreshing and fruity blend of Red or White wine, fresh fruits, Honey and brandy	
Elde Sour	54
blend of Gin, elderflower, lemon juice, simple syrup, and egg white / Foamer	
Smoked Golden Rush	50
A smoky and sweet blend of bourbon, lemon juice, and honey syrup	
Cheer Me up	50
Made with white rum, pineapple juice, Maraschino liqueur, and grenadine.	

## DRAUGHT BEER

	PINT   PITCHER
Hoegaarden	48   140
Heineken   Stella	43   125
Budweiser   Amstel	41   125
Guinness	45

## BOTTLE BEER

Corona	35
Heineken	33
Budweiser	33

## SCOTCH WHISKY

	30ML   HALF   FULL
SUPER PREMIUM	
J.W Blue Label	90   --   2150
Royal Salute	85   --   1950
Chivas Regal 18 years	70   --   1150

## PREMIUM

J.W Black Label	37   355   690
Chivas Regal   Dimple	37   355   690
J.W Double Black	55   450   875
Gold Label	65   525   950

## REGULAR

J.W Red Label	30   310   585
Famous Grouse	30   310   585
Ballantine	30   310   585
J& R Rare   Dewar's	30   310   585
William Lawson	28   275   525

## AMERICAN/IRISH/CANADIAN WHISKEYS

Jack Daniel's	37   355   690
Jim Beam	32   319   619
John Jameson	32   319   619
Canadian Club	32   319   619

## TEQUILA

Patrón Silver   XO Café	40   350   649
Jose Cuervo (Silver/Gold)	32   285   549

## BRANDY

St. Remy	32   285   549
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## SINGLE MALT

Glenfiddich 18 years	75   --   1330
Glenfiddich 15 years	51   --   1030
Glenfiddich 12 years	39   385   740
Glenmorangie 12 years	39   385   740
Glenlivet 12 years	39   385   740
Paul John	35   219   425
Monkey Shoulder	37   385   750

## RUM

Bacardi (White / Gold / Dark)	32   285   549
Captain Morgan (Dark / Spice)	32   285   549
Old Monk	28   180   349

## VODKA

Roberto Cavalli	50   419   809
Cîroc	50   419   809
Grey Goose	50   419   809
Absolut   Smirnoff	32   310   585
Stolichnaya   Skyy	32   310   585

## GIN

Hendrick's	35   319   619
Bombay Sapphire	32   285   549
Gordon's	32   285   549
Tanqueray	32   285   549

## COGNAC

Hennessy X.O	80   1100   2150
Hennessy V.S.O.P	45   525   1030
Remy Martin V.S.O.P	45   525   1030
Hennessy V.S	38   355   690

## SHOOTERS

Blue Kamikaze	35
Vodka, Blue Curaçao, Triple Sec & Lime Juice	
Jägerbomb	45
Jägermeister, Energy Drink	
Flaming Lamborghini	95
Sambuca, Kahlua, Baileys, Blue Curaçao, Galliano	

## MOCKTAILS

Forever Young	35
Orange Juice, Pineapple Juice, Vanilla ice cream	

Mango Mule	45
Mango Juice, Honey Syrup, Lime Juice, Ginger Ale	

Passion Mojito	50
Passion Fruit pulp, Mint Leaves, Lime Wedges, Soda   Sprite	

Tropical Sunrise	45
Pineapple Juice, Orange Juice, Lime Juice, Grenadine syrup	

Watermelon Mint Cooler	50
Watermelon, Mint Leaves, Lime Wedges, Sprite	

Virgin Piña colada	45
Pineapple juice, Coconut cream, Vanilla ice cream	

## SOFT BEVERAGE / JUICE

Red Bull	35
Fresh Juice	35
Canned Juice	15
Fresh Lime Soda / Water	25
Iced Tea	25
Bottled Water (500ml/1.5ltr)	08   15
Perrier Water	25
Soft Drinks	15

## HOT BEVERAGE

Indian Masala Tea	25
Tea (Green/Black)	22
Cappuccino	28
Espresso (Single/Double)	19   24
Turkish Coffee	20
Caffè Lattè	25
Caffè Mocha	28
Hot Chocolate	32