



Koré

— ROOFTOP —

FOOD MENU



Allergy Notice: Please alert your server to any allergies or dietary restrictions before ordering.
Group Policy: An 18% gratuity will be added to parties of 5 or more.



SOUP

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| VEGETABLE WONTON SOUP | 17 |
| Delicate vegetable-filled wontons served in a light, aromatic broth. | |
| CHICKEN WONTON SOUP | 18 |
| Tender chicken-filled wontons in a warm, fragrant broth. | |

APPETIZERS

Small Plates - Vegetarian

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| CRISPY POTATO WEDGES | 16 |
| Golden potato wedges, crisp outside and fluffy inside, seasoned for a savoury finish. | |
| PEANUT MASALA | 12 |
| Roasted peanuts tossed with onion, tomato, herbs and Indian spices. | |
| LIVE GUAC & CHIPS | 21 |
| Freshly prepared guacamole served with crisp tortilla chips. | |
| PAPAD MASALA | 12 |
| Crisp papad topped with onion, tomato, herbs and zesty masala. | |
| LIVE CAESAR SALAD | 21 |
| Crisp greens tossed with creamy Caesar dressing and savoury toppings. | |
| GOL GAPPA DELIGHT | 20 |
| Crisp puris filled with tangy, spiced water and flavourful fillings. | |
| MALAI SOYA CHAAP | 21 |
| Tender soya chaap marinated in a creamy, mildly spiced malai mixture. | |



APPETIZERS

Small Plates - Vegetarian

CALCUTTA STYLE CHILLI PANEER	23
Crispy paneer tossed in a vibrant Indo-Chinese chilli sauce with peppers and aromatics.	
KURKURI GOBI	23
Crispy cauliflower florets coated in a seasoned, crunchy batter.	
STUFFED PORTOBELLO MUSHROOMS	23
Portobello mushrooms filled with a savoury, seasoned stuffing and baked until tender.	
PANEER TIKKA	24
Char-grilled paneer marinated in yogurt and aromatic Indian spices.	
STUFFED PANEER TIKKA	25
Paneer filled with a flavourful stuffing, marinated in spices and grilled to perfection.	
CHOW MEIN - VEG	21
Wok-tossed noodles with fresh vegetables and aromatic Indo-Chinese seasonings.	
NEPALI MOMOS - VEG	21
Steamed dumplings filled with seasoned vegetables served with dipping sauce.	
BEETROOT BOMBS	25
Crispy beetroot bites with a savoury, spiced filling and vibrant flavour.	
CORN RIBS	18
Seasoned corn cut into rib-style pieces, roasted or grilled for a smoky, crisp finish.	
PALAK PATTA CHAT	18
Crispy spinach leaves topped with tangy chutneys, creamy yogurt, and a sprinkle of spiced crunch.	



APPETIZERS

Small Plates - Vegetarian

KELE KA KEBAB	18
Crisp, savoury kebabs made with spiced raw banana and traditional Indian aromatics.	
TANDOORI PINEAPPLE	23
Fresh pineapple marinated with tandoori spices and grilled for a sweet-smoky finish.	
VEG MANCHURIAN	23
Crispy vegetable dumplings tossed in a tangy, savoury Manchurian sauce.	
FIRECRACKER EDAMAME	18
Soya bean pods tossed in chilli garlic chef specials spice	
CHEESE POEE	18
Chewy, baked cheese roll	



APPETIZERS

Small Plates - Non-Vegetarian

CHILLI CHICKEN	24
Tender chicken tossed with chillies, peppers, onions and a savoury Indo-Chinese glaze.	
ACHARI CHICKEN TIKKA	25
Char-grilled chicken tikka marinated with tangy Indian pickle spices.	
TANDOORI SHRIMP	28
Juicy shrimp marinated in aromatic tandoori spices and grilled for a smoky finish.	
CHICKEN RESHMI KEBAB	28
Silky, tender minced chicken kebabs enriched with creamy spices and delicate aromatics.	
TANDOORI RACK OF LAMB	39
Tender rack of lamb marinated in Indian spices and roasted in the tandoor.	
KALMI KEBAB	28
Juicy chicken pieces marinated in aromatic spices and grilled until tender.	
AMRITSARI MACHI	25
Crispy fish fritters inspired by Amritsar, coated in a seasoned gram-flour batter.	
CHICKEN CHAAP	28
Tender chicken prepared in a rich, aromatic marinade and cooked until beautifully succulent.	
NEPALI MOMOS - CHICKEN	23
Steamed dumplings filled with seasoned chicken, served with dipping sauce.	



PASTA

VEG GNOCCHI - WHITE SAUCE	27
Soft potato gnocchi served in a rich, creamy white sauce.	
NON-VEG GNOCCHI - WHITE SAUCE	28
Soft potato gnocchi served in a rich, creamy white sauce with tender chicken.	
VEG CANNELLONI - ROSE	27
Pasta tubes filled with seasoned vegetables and finished in a creamy rose sauce.	
NON-VEG CANNELLONI - ROSE	28
Pasta tubes filled with seasoned minced chicken and finished in a creamy rose sauce.	

MAIN COURSE

Vegetarian

KADHAI PANEER	25
Paneer and peppers cooked in a fragrant kadai masala with roasted spices.	
BURRATA SAAG PANEER	25
Creamy saag paneer paired with rich burrata for a contemporary Indian finish.	
MALAI KOFTA	24
Delicate vegetable and paneer dumplings served in a luxurious, creamy gravy.	
ARBI KA KOFTA	24
Crisp, spiced colocasia dumplings served with a rich Indian gravy.	
DAL TADKA	22
Yellow lentils tempered with ghee, garlic, cumin and aromatic spices.	
DAL MAKHANI	22
Slow-cooked black lentils finished with butter and cream for a rich, silky texture.	



MAIN COURSE

Non-Vegetarian

DELHI WALA MURGH MAKHANI	25
Tender chicken simmered in a rich, creamy tomato-based makhani sauce with aromatic spices.	
PATIALA MURGH MASALA	28
Chicken cooked in a bold, robust Punjabi-style masala.	
CHICKEN CHANGEZI	28
Classic chicken curry prepared in a rich, spiced tomato and onion gravy.	
CHICKEN VINDALOO	29
Goan-inspired chicken curry with a bold, tangy and spicy finish.	
CHICKEN KOLHAPURI	28
Chicken cooked in a fiery, aromatic Kolhapuri-style masala.	
SHRIMP KOLHAPURI	30
Juicy shrimp cooked in a bold, spicy Kolhapuri masala.	
GOAT ROGAN JOSH	28
Slow-cooked goat in a fragrant Kashmiri-style gravy with warming spices.	
GOAT VINDALOO	28
Tender goat cooked in a tangy, spicy Goan-inspired vindaloo sauce.	





RICE

SAFFRON RICE	14
Fragrant basmati rice delicately infused with saffron.	
CHICKEN BIRYANI	24
Aromatic basmati rice layered with seasoned chicken, herbs and traditional biryani spices.	
GOAT BIRYANI	27
Fragrant basmati rice layered with tender goat and aromatic biryani spices.	
KATHAL BIRYANI	23
A distinctive biryani with aromatic rice and a subtle tangy flavour.	

BREADS

LACHHA PARATHA	8
Flaky, layered Indian flatbread with a crisp exterior.	
ROTI	6
Traditional tandoor-baked Indian flatbread.	
BUTTER NAAN	7
Soft, pillowy naan finished with melted butter.	
GARLIC NAAN	7
Tandoor-baked naan topped with fresh garlic and finished with butter.	
ROOMALI ROTI	8
Ultra-thin, soft handkerchief-style flatbread served warm.	



SIDES

BOONDI RAITA	8
Creamy yogurt mixed with spiced boondi for a cool, savoury accompaniment.	
GREEN SALAD	10
Fresh seasonal greens and vegetables served crisp and lightly dressed.	
ONION SIRKA	7
Seasoned onion accompaniment with a savoury, tangy Indian-style flavour.	
FRIES	12
Crispy fries served golden and hot.	
CHICKEN NUGGETS	16
Golden, tender chicken nuggets.	

DESSERTS

FALOODA	18
Classic Indian dessert drink layered with sweetened milk, noodles, basil seeds and dessert toppings.	
KHEER	18
Creamy slow-cooked rice pudding delicately flavoured with cardamom and nuts.	
RASMALAI TRES LECHES	21
Soft rasmalai-inspired dessert with creamy, milky flavours and a modern presentation.	
BISCOFF CHEESECAKE	21
Creamy cheesecake with a buttery Biscoff biscuit base and caramelised Biscoff flavour.	
DUBAI PISTACHIO KUNAFI CHEESECAKE	21
An irresistible fusion of golden crunch, velvety cheesecake, rich chocolate and luscious pistachio Dubai decadence in every bite.	