



Lead your palate to a symphony of flavours when global influences meet local ingredients. From small plates, to tantalising signature dishes, Rick's provides a unique fusion that brings its culinary excellence to the forefront. Where every bite leaves you wanting for more.

SPREADS

Melitzanosalata (296 kcals ~200 gm) Smoked Aubergine | Tahini | Sourdough 850



■ Tzatziki (320 kcals ~200 gm) Greek Yoghurt | Garlic | Cucumber | Olive Oil | Dill | Koulouri Bread

850



SALADS

Vegan Hass Avocado Ceviche (279 kcal ~180 gm) 1250 Avocado Ceviche | Pico De Gallo | Chips

■ Watermelon Salad (217 kcal ~180 gm) 1250 Watermelon | Feta | Almonds | Basil | Mint

Beetroot Salad (215 kcal ~180 gm) 1250 Red Beets | Mandarin | Caramelized Walnuts | Yoghurt | Green Beans



1550 Atlantic Scallop Ceviche (147 kcal ~160 gm) Scallop | Grapefruit | Mandarin | Cranberry | Fennel | Arugula



List of Allergens:

























As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person. Please inform our associate if you are allergic to any ingredients. All prices are subject to government taxes. All food is prepared in ghee/refined vegetable oil. ■ Vegetarian ▲ Non vegetarian

SMALL PLATES

Pablano Patacones (343 kcal ~180 gm) Crispy Plantain Mushroom Coconut Milk Foam	1450
Spinach Puff (199 kcal ~200 gm) Spinach Cheese Lebneh Dill	1450
Flammekueche (419 kcal ~220 gm) Flat Bread Arugula Red Wine Onion Parmesan Shavings	1450
Fondue Ravioli (622 kcal ~220 gm) Parmesan Porcini Sauce Burrata	1450
Steamed Edamame (262 kcal ~200 gm) Edamame Rock Salt Truffle Oil	1450
Goan Balchao (507 kcal ~200 gm) Bedgi Chilly Naan Goan Vinegar	1450
Mushroom N Chips (315 kcal ~200 gm) Potato Mushroom Jus Fondue Cheese	1450
Taohu Kraem Prik Thai (183 kcal ~180 gm) Silken Tofu Pepper Garlic Ø	1450

List of Allergens:



As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person. Please inform our associate if you are allergic to any ingredients. All prices are subject to government taxes. All food is prepared in ghee/refined vegetable oil.

• Vegetarian • Non vegetarian

	Tempura Moriawase (171 kcal ~200 gm) Assorted Vegetables Soy	1450
	Cheese Board (732 kcal ~250 gm) Gouda Havarti Gruyère Emmental Edam Pecans Fig Marmalade Crackers	1600
	Texas Burger (599 kcal ~250 gm) Cornbread Burger Brioche Texas Fried Chicken Jalapeño Relish	1650
	Chicken Krapow (327 kcal ~200gm) Chicken Jasmine Rice	1650
	Steamed Chicken Gyoza (262 kcal ~180 gm) Cilantro Gyoza Garlic Chilli Dressing	1650
	Currywurst (475 kcal ~180 gm) Chicken Sausages Ground Spice Emulsion	1650
	Tandoori Lamb Chop (848 kcal ~220 gm) Spicy Lamb Mint Chilly Espuma	1800
	Lamb N Chips (334 kcal ~200 gm) Potato Lamb Jus Melted Cheese	1650
	Duck Roll (252 kcal ~180 gm) Smoked Duck Hoisin Sauce Pancake Roll ▶ ६	1650
A	Amritsari Tempura (325 kcal ~280 gm) Arabian Sea Prawn Mint Mustard Espuma	1800

List of Allergens:





















▲ Thai Style Sole (296 kcal ~200 gm) Thai Fish | Tamarind Sauce 1

1650

▲ Charcuterie (283 kcal ~180gm) Ibérico | Serrano | San Daniele | Apple Smoked Ham | Truffle Ham | Coppa

1700

SUSHI

Avocado Philadelphia Roll

1450

Asparagus Tempura | Avocado | Cream Cheese | Homemade Hot Sauce 6 pc

47

Enoki Truffle Roll

1450

Enoki | Homemade Truffle Oil Mayo | Tempura Crisps 6pc

47

Dragon Roll

1650

Crispy Prawn | Fresh Salmon | Cucumber | Scallion 6pc

#47 2

Rick's and Roll

1650

Crab Stick | Avocado | Homemade Mayo | Tobiko 6 pc



List of Allergens:





























As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcals of energy per day. However, the actual calories needed may vary per person. Please inform our associate if you are allergic to any ingredients. All prices are subject to government taxes. All food is prepared in ghee/refined vegetable oil. ■ Vegetarian ▲ Non vegetarian

MEAL IN A BOWL

Bean Bowl (332 kcal ~250 gm) Spiced Udon Noodles | Refried Beans | Pickled Roots | Bean Curd # 47

1500

■ Malaysian Laksa (151 kcal ~280 gm) Asparagus | Shitake | Scallion | Rice Noodles 1800

■ A Thai Green Curry

1500/1800

(Vegetables/Chicken) (153 kcal/210 kcal~280 gm) Sticky Rice | Fried Basil

1

■ A Thai Red Curry

1500/1800

(Vegetables/Chicken) (166 kcal/268 kcal~280 gm) Sticky Rice | Fried Basil

▲ Liberian Pork (373 kcal ~280 gm) Fondant Potato | Apple Celery Sauce | Wilted Spinach | Crispy Bacon

1800

Malay Prawn Curry

1800

Singapore Rice Noodles | Coconut Milk | Fresh Prawns | Crushed Peanuts



List of Allergens:





























SWEET PLATES

Pecan Nuts and Kōkut Caramel Sundae (652 kcal ~200 gm) Pecan Crumble Caramel Mousse Honey Nut Ice Cream	850
■ Yuzu Cheesecake with Raspberry and Black Sesame (408 kcal ~200gm) Yuzu Steamed Cotton Cheese Cake Berry Compote Sesame Crumble	850
Othmaliye (593 kcal ~200gm) Kataifi Pastry Rabri Cream Nuts Saffron	850
■ Piedmont Hazelnut with Choco Hazelnut Fudge Gelato (601 kcal ~200gm) Hazelnut Milk Chocolate Sticky Date Pudding	850

List of Allergens:

























