



TAGLINE

BY KIRAN SUKHANI

Welcome to

Tagline by Kiran Sukhani,
where every meal tells a story.

Nestled in the heart of the city, Tagline by Kiran Sukhani is more than just a restaurant; it is a celebration of culture, creativity, and compassion. Founded by Kiran Sukhani—renowned nutritionist and executive chef—our establishment embodies her vision of modern Indian fusion cuisine, where traditional flavors meet contemporary artistry.

As you step through our doors, you are greeted by a striking sculpture of a female face, a tribute to Kiran herself. This piece represents not only her spirit but also the soul of our culinary journey.

Each dish on our menu tells a story, weaving together the rich tapestry of Indian heritage with innovative techniques and fresh, local ingredients.

Kiran believes that food is not just nourishment; it is an experience that brings people together. Her passion for health and wellness inspires every creation, ensuring that every bite is not only delicious but also good for the body and soul.

At Tagline, we invite you to embark on this gastronomic adventure, where every meal is crafted with love, intention, and a touch of magic. Join us in celebrating the flavors of India, reimagined through Kiran's unique lens, and discover your new favorite dish.

SOUP 湯



Roasted Tomato & Basil Soup

烤番茄羅勒湯

Charcoal roasted tomatoes, basil oil, homemade crispy garlic croutons.
炭烤番茄，羅勒油，自製香脆蒜蓉麵包丁

\$78



Truffle Mushroom Soup en Croute

松露蘑菇湯

Wild mushroom soup, topped with truffle oil, homemade crispy garlic croutons.
野生蘑菇湯，松露油，自製香脆蒜蓉麵包丁

\$78



Soup of the Day

今日湯品

\$78

🌱 Veg
🚫 Non Veg
🌱 Vegan
🌾 Gluten Free

Subject to 10% Service Charge (Rounded Up)

SALAD 沙律



🌱 Thai Inspired Calfit Crunch 🌱 泰式脆沙律

Thai-style crunch salad with cabbage, peppers, edamame and carrot served with nutty vegan dressing.
 風味泰式田園沙律混合有機蔬菜，配搭特製素食堅果醬

\$108



🌱 Grilled Chicken/ Paneer/ Tofu with Avocado & 🌱 Quinoa Salad 🌱 烤雞肉/ 印度芝士/ 豆腐配牛油果藜麥沙律

Grilled Chicken/Paneer/Tofu seasoned with herbs & pepper served with quinoa & mixed garden leaves.
 烤雞肉/ 芝士/ 豆腐，經香草和胡椒調味，搭配藜麥和混合沙律葉

\$128



🌱 Fig Salad 🌱 無花果沙律

Mixed salad served with fresh figs, cucumber & feta cheese.
 混合沙律配時令田園蔬菜、配搭新鮮無花果和奶油芝士

\$148

🌱 Veg
 🌱 Non Veg
 🌱 Vegan
 🌱 Gluten Free

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SALAD 沙律



🍱 Chicken / Paneer Tikka Salad 🌱 炭烤雞肉/印式乳酪芝士沙律

Tandoori Chicken / Paneer served with fresh lettuce, peppers, cucumber, onions, cherry tomatoes, topped with burrata cheese & balsamic caviar.
 自製印式雞肉/印式芝士，搭新鮮生菜、火箭菜、三色椒、青瓜、洋蔥、櫻桃茄、布拉塔芝士和香醋魚子醬

\$148



🌱 Caesar Salad (Add Chicken +\$25) 🍱 凱撒沙律 (加雞肉 +\$25)

Romaine lettuce tossed with Caesar dressing, parmesan cheese and crunchy croutons
 羅馬生菜配凱撒醬，巴馬臣芝士和香脆麵包丁

\$128

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 🌱 Vegan
 🌱 Gluten Free

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INDIAN STREET FOOD 印度街頭小食



✓ Mini Ragda Patties 薯仔豌豆撻

Vol au vent filled with potato patties, soft white peas, yoghurt, mint sauce and tamarind sauce in Mumbai-style chaat (4 pieces).
孟買特色奶油酥盒配薯蓉白豆乳酪和清新薄荷醬

\$128



☐ Potato / Beef Samosa ☐ 薯仔/牛肉咖喱角

Punjabi style potato/beef samosa, chickpeas masala, tamarind chutney (3 pieces).

旁遮普風格薯仔/牛肉餡咖喱角配鷹嘴豆馬薩拉和羅望子醬

\$128 / \$148



☐ Matka Pani Puri ☐ 印度炸脆球

Hollow & crispy puffed ball filled with mashed avocado, tamarind, mint caviar & flavorful water (5 pieces).
招牌炸脆球，內餡為馬薩拉牛油果、羅望子醬和薄荷魚子醬

\$128

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INDIAN STREET FOOD 印度街頭小食



Tagline Paav Bhaji Fondue

招牌蔬菜咖喱配碳烤麵包

Mashed mixed vegetables cooked in chef special masala served with charcoal bread.

用廚師特製的馬薩拉香料煮蔬菜泥配碳烤麵包

\$168



Spicy Edamame Peanuts Bhel

辛辣毛豆脆脆

Rice puff, avocado, edamame, onions, cucumber, tomatoes mixed with tangy spicy mint sauce.

脆米、牛油果、毛豆、薄荷醬

\$128

 Veg  Non Veg  Vegan  Gluten Free

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SMALL PLATES 頭盤



□ Traditional Chilli Paneer
🌱 傳統辣椒印度芝士

Sichuan chilli sauce with Indian cottage cheese, capsicums & green onions.

印度茅屋芝士配四川辣椒醬，小紅椒和青蔥

\$148



□ Traditional Chilli Chicken
🌱 傳統辣椒雞

Sichuan chilli sauce with chicken, capsicums & green onions.

雞肉配四川辣椒醬，小紅椒和青蔥

\$158



□ Daal Rice Truffle Arancini Balls
 炸扁豆飯糰

Golden fried lentil and rice balls with truffle filling, served with achari mayo.

油炸扁豆和飯糰配松露和蛋黃醬

\$148



□ Nachos / Nachos with Beef
□ 玉米片/牛肉玉米片

Homemade chips layered with melted cheese, jalapeño, olives, salsa, sour cream, guacamole, orange caviar.

玉米片配融化的芝士、墨西哥辣椒、橄欖、莎莎醬、酸忌廉、牛油果醬和魚子醬

\$128/\$148

SMALL PLATES 頭盤



✓ Vegan / Shrimp Dynamites

炸天婦羅/炸椰菜花

Fried cauliflower / shrimp tempura drizzled in hot & spicy sauce.
炸椰菜花/天婦羅配辣醬汁

\$108 / \$128



✓ Spinach Cheese Bites

菠菜芝士餅

Baby spinach kebabs stuffed with mozzarella cheese served with Dijon mustard.

菠菜苗餅內餡為莫薩里拉芝士，配上第戎芥末醬

\$138



✓ Tex Mex Bites 墨西哥風味小食

Mexican style mashed beans topped with corn and avocado (4 pieces).

墨西哥風味豆泥配新鮮粟米和牛油果

\$138



✓ Hummus with Pita Bread 皮塔麵包配鷹嘴豆泥

Mashed cooked chickpeas mixed with tahini, diced garlic, lemon juice & salt served with pita bread.

特色鷹嘴豆泥口袋包，以中東麻醬、蒜蓉和檸檬汁作調味

\$108

✓ Veg
✗ Non Veg
✓ Vegan
✗ Gluten Free

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SMALL PLATES 頭盤



✓ Baba Ghanoush with Pita Bread 皮塔麵包配烤土豆泥茄子

Eggplant blended with tahini, garlic, lemon juice & salt served with pita bread.
特色茄子口袋包，以中東芝麻醬、檸檬汁和海鹽作調味

\$108



✓ Muhammara with Pita Bread 皮塔麵包配辣味紅椒核桃醬

Made of walnuts, red bell peppers, pomegranate molasses & breadcrumbs served with pita bread.
特色合桃紅甜椒口袋包，配石榴蜜糖和香脆麵包粒

\$108



✓ Mini Mezze Platter 迷你小吃拼盤

Small portion of Hummus, Baba Ghanoush, Muhammara & Falafel served with pita bread.
鷹嘴豆蓉茄子泥口袋包，配中東烤紅椒醬和油炸鷹嘴豆餅

\$188

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TANDOOR SIGNATURE 印度特色菜



🔥 Lehsuni Salmon Tikka

🌿 香蒜烤三文魚

Tandoor grilled salmon marinated with garlic, mustard oil, yoghurt & served with mango chutney.

炭烤三文魚，以蒜蓉芥末油和乳酪作調味，配芒果甜酸醬

\$248



🔥 Kesri Tandoori Prawns

🌿 藏紅花印式烤大蝦

Saffron scented king prawns, served with cream & yoghurt emulsion.

藏紅花調味大蝦，配奶油乳酪醬

\$298



🌱 Basil Pesto Malai Broccoli

🌿 羅勒香蒜醬奶油西蘭花

Char roasted broccoli, grilled with yogurt, cream, cashew & basil pesto marinade.

碳烤西蘭花，乳酪、奶油、腰果，羅勒香蒜醬

\$168

🌱 Veg 🍱 Non Veg 🌿 Vegan 🌿 Gluten Free

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TANDOOR SIGNATURE 印度特色菜



🇮🇳 Tagline Volcanic Chicken Tikka

🌿 招牌烤雞塊

Tender char grilled boneless chicken marinated with fresh basil, yogurt, light blend spices & served with mint chutney.
碳烤嫩滑雞肉塊，配新鮮羅勒、乳酪、輕微香料、薄荷醬

\$198



🇮🇳 24K Chicken Malai Tikka

🌿 24K金香燻雞塊

Tender char grilled boneless chicken, seasoned with yogurt, cream and cashew marinade served with avocado chutney.
碳烤嫩滑雞肉塊，配乳酪、奶油、腰果醬、牛油果醬

\$208

🟢 Veg 🇯🇵 Non Veg 🟢 Vegan 🌿 Gluten Free

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TANDOOR CLASSIC 印度經典菜



🇮🇳 Tandoori Chicken

🌿 印式烤雞腿

Tender piece of chicken leg marinated in yogurt, spices, & roasted in the tandoor.

嫩滑的雞腿，醃製於乳酪和薑蒜醬中

\$198



🇮🇳 Lamb Seekh Kebab

🌿 羊肉串燒

Minced lamb blended with fragrant spices, herbs & onions, served with pineapple chutney.

羊肉碎配自家製香料，蒜蓉和蘋果洋梨甜酸醬

\$208



🇮🇳 Lucknowi Lamb Tunde ke Kebab

🌿 印度皇家風味羊肉串

Mouth melting minced lamb patties, rich in flavors originated from the Mughal Era.

源自蒙古帝國特色風味羊肉餅

\$218

🟢 Veg 🇯🇵 Non Veg 🟢 Vegan 🌿 Gluten Free

Subject to 10% Service Charge (Rounded Up)

TANDOOR CLASSIC 印度經典菜



☐ Angara Paneer Tikka

🌿 烤印度芝士塊

Indian cottage cheese marinated & grilled with blend of aromatic spices, mint and yogurt emulsion.

印度芝士配乳酪、香料、薄荷和乳酪醬

\$168



☑ Vegan Seekh Kebab

🌿 素肉串燒

Minced Impossible plant based meat blended with spices, ginger and fresh herbs.

碎植物肉配自家製香料、薑和新鮮香草

\$168



☐ Tandoori Mix Grill

🌿 坦杜里混合燒烤

A platter of lamb seekh kebabs, salmon tikka, tandoori prawns, chicken tikka and tandoori chicken (2 pieces each).

串燒拼盤（羊肉、三文魚、大蝦、雞肉、和印式烤雞塊）

\$388

☐ Veg ☐ Non Veg ☑ Vegan 🌿 Gluten Free

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TAGLINE SIGNATURE CHARCOAL GRILL

招牌特色燒烤



🔥 Grilled Salmon

🌱 烤三文魚

Charcoal grilled salmon served with herbed quinoa, wilted spinach & saffron lemon butter sauce.
炭烤三文魚配香草藜麥、菠菜和藏紅花檸檬牛油醬汁

\$268



🔥 Chicken Kafta

烤雞肉餡餅

Minced chicken patties blended with fresh herbs & Arabic spices (4 pieces).

以雞肉碎、鮮香草及阿拉伯香類製成的餡餅

\$158



🔥 Shish Touk

🌱 烤雞肉串

Tender chicken morsels marinated with Arabic spices, bell peppers served with salad and tahini on the side (6 pieces).
以阿拉伯香料醃製嫩滑雞肉塊配三色甜椒

\$218

🌱 Veg
🔥 Non Veg
✓ Vegan
🌿 Gluten Free

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BIG PLATES 主菜



☑ Saag Burrata / Paneer
🌱 菠菜燴布拉塔芝士/印度芝士

Spinach cooked with garlic, cumin, coriander & turmeric. Topped with Indian cottage cheese or Burrata Cheese.

慢煮菠菜蓉、以蒜蓉、小茴香、薑黃作調味，配印度芝士或布拉塔芝士

\$158



☑ Methi Malai Edamame
🌱 香草奶油毛豆

Edamame cooked with fresh fenugreek in a creamy yoghurt gravy.

毛豆配新鮮葫蘆巴和奶油乳酪醬

\$158



☑ Bhindi Char Pyaza
🌱 家常秋葵炒洋蔥

Fresh okra cooked with onions, garlic, tomatoes & a special blend of spices.

洋蔥、大蒜、番茄和特製香料烹煮的新鮮秋葵

\$148



☑ Punjabi Chana Masala
🌱 馬薩拉鷹嘴豆

True Punjabi-style chickpeas cooked in authentic Indian spices. 用正宗印度香料，煮出典型旁遮普風味的鷹嘴豆

\$148

Ask our staff to adjust the spice levels



Mild



Medium



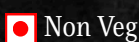
Hot



Desi Hot



Veg



Non Veg



Vegan



Gluten Free

Subject to 10% Service Charge (Rounded Up)

BIG PLATES 主菜



🌱 **Aloo Gobi**
🌱 薯仔燴椰菜花

Stir-fried cauliflower & potatoes cooked with ginger & tomato and blend of spices.
 以姜和番茄調味炒椰菜花和薯仔

\$148



🌱 **Yellow Dal Tadka**
🌱 經典黃扁豆咖喱

Yellow lentils cooked in aromatics and spices until creamy, then topped with a tempered spiced oil (tadka).
 黃扁豆配孜然和煙燻乾辣椒烹煮而成

\$138

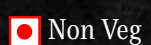
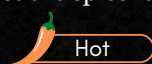


🌱 **48 Hours Slowed Cooked Dal Makhani**
🌱 48小時慢煮黑扁豆咖喱

Black lentils (urad dal) and kidney beans, slow-cooked to perfection with aromatic spices, cream, tomatoes & a touch of butter.
 黑扁豆（尿豆）和腰豆，配以香料、番茄和少許牛油慢煮至完美

\$168

Ask our staff to adjust the spice levels



Veg Non Veg Vegan Gluten Free

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BIG PLATES 主菜



🇮🇳 **Chicken Tikka Masala**
🌱 印度馬薩拉雞

Our signature chicken tikka cooked with Indian spices, onion and gravy.

印度香料、洋蔥和肉汁烹煮無骨雞肉

\$208



✅ **Kadai Tofu / Paneer / Chicken**
🇮🇳 印式煮豆腐/印度芝士/雞

🌱 Tofu / Paneer / Chicken cooked in Indian whole spices, exotic sauce with bell peppers & onions garnished with ginger.

印度全香料烹調豆腐/印度芝士/雞肉，配異國醬汁、甜椒、洋蔥和姜絲

\$178/\$208



🇮🇳 **Fish Madras**
🌱 咖喱魚

Fish cooked with curry spices, onions, garlic, ginger & coconut milk.

咖喱香料、洋蔥、大蒜、姜和椰奶烹煮魚肉

\$198

Ask our staff to adjust the spice levels



Mild



Medium



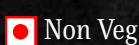
Hot



Desi Hot



Veg



Non Veg



Vegan



Gluten Free

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BIG PLATES 主菜



🇮🇳 Nizami Beef Korma

🌿 咖喱牛肉

Tender pieces of beef slow-cooked in a luscious, aromatic blend of spices, yogurt & ground nuts.

慢煮牛肉，配特製香料乳酪醬和果仁碎

\$218



🇮🇳 Lamb Rogan Josh

🌿 咖喱羊肉

Tender lamb simmered in a flavorful blend of spices, including cardamom, cinnamon & Kashmiri red chilli.

嫩滑羊肉烹煮於混合香料中，包括豆蔻、肉桂、克什米爾紅辣椒

\$208



🇮🇳 Laal Maas

🌿 山羊肉咖喱配上乳酪和辣醬

Mutton (goat) curry prepared in a sauce of yoghurt and hot spices (spicy).

羊肉咖喱配上乳酪和辣醬

\$238

Ask our staff to adjust the spice levels



Mild



Medium



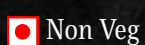
Hot



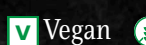
Desi Hot



Veg



Non Veg



Vegan



Gluten Free

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OUR 24 KARAT GOLD SIGNATURE CURRIES

24K金特色咖喱



24K Gold Butter Paneer

24K金 印度芝士牛油咖喱

Paneer simmered in creamy spiced tomato gravy topped with golden butter.
印度芝士配番茄醬、胡蘆巴，淋上金色牛油

\$208



24K Gold Butter Prawns

24K金 牛油咖喱蝦

Prawns simmered in creamy spiced tomato gravy topped with golden butter.
大蝦配番茄醬、胡蘆巴，淋上金色牛油

\$228



Old Delhi 24K Butter Chicken

24K金 牛油咖喱雞

Chicken simmered in creamy spiced tomato gravy topped with golden butter.
無骨雞肉配番茄醬、胡蘆巴，淋上金色牛油

\$208

🌱 Veg
🇯🇵 Non Veg
✅ Vegan
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SIDES 小食 / 伴菜



☑ Truffle Fries
🌱 松露薯條

Crisp and golden-brown fries, tossed in a blend of truffle paste & oil and sea salt, served with truffle mayo.
酥脆金黃色薯條配松露醬、油和海鹽

\$78



☑ Masala Peanuts
🌱 馬薩拉花生

Spiced roasted peanuts topped with fresh onion, tomatoes & lemon wedges.
香料烤花生，配新鮮洋蔥、番茄和檸檬角

\$58



☑ Masala Papad
🌱 印度馬薩拉薄餅

Fried Indian crackers topped with fresh onion & tomatoes (medium spicy).
香脆的炸薄餅上堆滿新鮮洋蔥和番茄（中辣）

\$48



☑ Rosemary Cucumber Raita
🌱 迷迭香薄荷夏日乳酪

Homemade yoghurt mixed with fresh cucumber.
自家製乳酪加入新鮮青瓜/脆豆

\$48

SIDES 小食/伴菜



✓ Jeera Rice
🌱 孜然香料飯

Basmati rice toasted with cumin seeds and mint.
孜然籽烤印度香米

\$58



✓ Steamed Basmati Rice
🌱 印度香米白飯

Steamed fragrant Indian basmati rice.
印度香料米飯

\$48



✓ Zafrani Pulav Rice
🌱 藏紅花香飯

Saffron infused basmati rice.
藏紅花印度香米

\$68

✓ Veg
🚫 Non Veg
✓ Vegan
🌱 Gluten Free

Subject to 10% Service Charge (Rounded Up)

BIRYANI 印度香飯



🇮🇳 Lamb Biryani 羊肉香飯

Slow cooked tender lamb layered with spiced aged basmati rice, served with raita.

嫩滑羊肉印度香米飯，以印度香料和印度乳酪調味

\$248



🇮🇳 Lamb Seekh Kebab Biryani 羊肉碎香飯

Indian Lamb Seekh Kebab layered with spiced aged basmati rice, served with raita.

嫩滑羊肉碎印度香米飯，以印度香料和印度乳酪調味

\$248



🇮🇳 Awadhi Mutton Biryani 山羊肉香飯

Slow cooked tender mutton (goat) with bones layered with spiced aged basmati rice, served with raita.

嫩滑山羊肉印度香米飯，以印度香料和印度乳酪調味

\$298

Ask our staff to adjust the spice levels



Mild



Medium



Hot



Desi Hot



Veg



Non Veg



Vegan



Gluten Free

Subject to 10% Service Charge (Rounded Up)

BIRYANI 印度香飯



Vegetable Biryani 雜菜香飯

Seasonal vegetables mixed with spiced aged basmati served with raita.
時令蔬菜印度香米飯，以印度香料和印度乳酪調味

\$208



Vegan Seekh Kebab Biryani 烤素食串香飯

Plant based meat kebabs marinated in aromatic spices, layered with spiced aged basmati rice, served with raita.
以印度香料醃製而烤的植物肉串，加印度香米和藏紅花

\$228

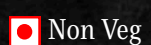
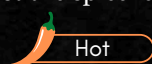


Perfumed Chicken Dum Biryani 雞肉香飯

Boneless chicken cooked with basmati rice, flavored with saffron & Indian spices, served with raita.
無骨雞肉印度香米飯，以藏紅花和印度香料調味

\$228

Ask our staff to adjust the spice levels



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TAGLINE SIGNATURE BREAD BAR

招牌特色印度烤餅



✓ Tandoori Roti

印度式烤餅

Flat soft whole wheat bread baked in clay tandoor oven.

扁平圓形全麥餅放入特製烤箱烘烤

\$58



□ Garlic Naan

蒜香烤餅

Naan bread layered with garlic baked in clay tandoor oven.

烤餅加入蒜蓉在特製烤爐烘烤

\$58



🌿 Gluten Free Roti

無麩質的苋菜籽麵粉（製作的）薄餅

Flat soft Gluten free Amaranth bread baked in clay tandoor oven.

扁平圓形 无麸质的苋菜籽面粉 餅放入特製烤箱烘烤

\$58



□ Romali Roti

印度軟薄餅

Handkerchief like thin soft Indian flatbread.

極薄且柔軟的印度平餅

\$78



□ Butter Naan / Plain Naan

牛油 / 原味烤餅

Naan bread layered with/without butter baked in clay tandoor oven

烤餅加入牛油在特製烤爐烘烤

\$58



□ Mix Breads Basket

烤餅拼盤

An assortment of plain, garlic & butter naan.

烤餅拼盤，包括原味，蒜香和牛油烤餅

\$128

□ Veg □ Non Veg ✓ Vegan 🌿 Gluten Free

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TAGLINE SIGNATURE BREAD BAR

招牌特色印度烤餅



Truffle Cheese Naan 松露芝士烤餅

Flat soft bread baked & stuffed with truffle & cheese.
鬆軟烤餅配松露和芝士

\$78



Butter Chicken Kulcha 牛油咖喱雞肉烤餅

Flat soft bread baked & stuffed with mince butter chicken.
餅外層金黃酥脆，內部配香濃的雞肉餡及自家製香料

\$108



Lamb Keema Kulcha 羊肉烤餅

Flat soft bread baked & stuffed with mince lamb marinated with spices.
烤餅加入羊肉碎和特製香料

\$108



Parmesan Chur Chur Paratha 印度拋餅

Multi-layered whole wheat bread baked in clay tandoor oven topped with parmesan cheese.
千層炭烤餅配巴馬臣芝士

\$78



Pudina Laccha Paratha 印度酥餅

Multi-layered stuffed mint flavored paratha.
北印度風味，薄荷拋餅

\$78

🌱 Veg
🚫 Non Veg
🌱 Vegan
🌾 Gluten Free

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DESSERTS 甜品



☐ Gulab Jamun served with Gelato 夢幻玫瑰義大利雪糕

Soft milk ball dipped in sugar syrup served with homemade Italian gelato.

糖漿奶球，配自家製意大利雪糕

\$128



☐ Gold Plated Gajar Halwa 🌿 金箔紅蘿蔔甜品

Shredded carrot cooked with fresh milk, khoya & saffron, topped with nuts & 24K gold.

新鮮牛奶、奶油和藏紅花煮製的刨絲紅蘿蔔，加上堅果和24K金箔

\$128



☑ Vegan Chocolate Cake 純素朱古力蛋糕

Our signature artisan-crafted vegan chocolate fudge cake served chocolate sauce & non-vegan whipped cream.

招牌手工純素巧克力蛋糕，配朱古力醬和非純素鮮奶油

\$108



☐ Gelato (Single Scoop) 🌿 意大利雪糕

Creamy Italian vanilla gelato (Single Scoop).

意式奶油香草雪糕（單球）

\$68

☐ Veg 🚫 Non Veg ☑ Vegan 🌿 Gluten Free

Subject to 10% Service Charge (Rounded Up)

DESSERTS 甜品



Seasonal Cut Fruit Platter

時令水果拼盤

Assorted fruit, lemon wedges, mint spring.
各式水果、檸檬角、薄荷枝

\$108



Sizzling Brownie

鐵板朱古力布朗尼

Brownie served on a hot sizzling plate with vanilla gelato.
布朗尼搭配雪糕，放在熱騰騰的鐵盤上

\$128



Paint your Kulfi

彩色派對

Creamy Indian rose flavored ice cream served with colorful flavored edible paint.
鮮奶油印度玫瑰味雪糕

\$168

■ Veg
 ■ Non Veg
 ■ Vegan
 ■ Gluten Free

Subject to 10% Service Charge (Rounded Up)

DESSERTS 甜品



☐ Mango Pudding

🌿 芒果布丁

Silky creamy pudding made from alphonso mangoes, sugar, and cream.
用印度阿芳索芒果、糖和奶油製作

\$108



☐ Saffron Foam Ras Malai Nest

🌿 奶泡藏紅花

Nest of sweet vermicelli with soft milk cakes, topped with saffron foam.

甜米粉巢配拉斯瑪萊 (Ras Malai) 與藏紅花泡沫

\$128

☐ Veg 🇯🇵 Non Veg ☑ Vegan 🌿 Gluten Free

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Welcome to Calfit!

We're excited to share our passion for healthy living with you. Founded by Kiran Sukhani, a nutritionist and chef with a love for vibrant, wholesome food, Calfit was born from a simple idea: healthy meals shouldn't be boring.

Kiran's journey began with her own quest for a balanced lifestyle. She wanted to create meals that not only nourish the body but also bring joy to the table. With that mission in mind, Calfit was established as a healthy prep meal company that focuses on flavor, freshness, and fun.

Every dish we serve is crafted with love and care, using ingredients that Kiran personally selects. We believe that eating well can be a delightful experience, filled with colors, textures, and tastes that excite your senses.

At Calfit, we want you to feel at home while enjoying delicious meals that support your wellness journey. So, grab a seat, dig in, and let's celebrate the joy of healthy eating together!

Welcome to Calfit
Where your health is our passion!



SOUP 湯



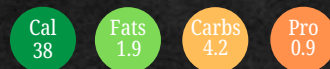
✓ Tomato Soup

炭烤蕃茄湯

Charcoal roasted tomato, basil oil, crispy garlic bread.
炭燒番茄、羅勒油、香脆蒜包粒。

\$78

Nutritional Fact
(per 100g)



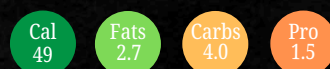
☐ Mushroom Soup

野菌磨菇湯

Wild mushroom soup, topped with truffle oil.
野菌磨菇湯 配上松露油。

\$78

Nutritional Fact
(per 100g)



☐ Veg ☐ Non Veg ✓ Vegan 🌿 Gluten Free

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SALAD 沙律



✓ Thai Inspired Calfit Crunch 🌱 泰式脆沙律

Thai-style crunch salad with cabbage, peppers, edamame and carrot served with nutty vegan dressing.
風味泰式田園沙律混合有機蔬菜，配搭特製素食堅果醬

Nutritional Fact
(per 100g)

Cal
115

Fats
2.4

Carbs
4.2

Pro
1.3

\$108



🇹🇼 Grilled Chicken/Paneer/Tofu with Avocado & Quinoa Salad ✓ 烤雞肉/ 印度芝士/ 豆腐配牛油果藜麥沙律

Grilled Chicken / Paneer / Tofu seasoned with herbs & pepper served with quinoa & mixed garden leaves.
烤雞肉/ 芝士/ 豆腐，經香草和胡椒調味，搭配藜麥和混合沙律葉

Nutritional Fact
(per 100g)

Cal
126

Fats
5.2

Carbs
11

Pro
9.0

\$148



✓ Fig Salad 🌱 無花果沙律

Mixed salad served with fresh figs, cucumber & feta cheese.
混合沙律配時令田園蔬菜，配搭新鮮無花果和奶油芝士

Nutritional Fact
(per 100g)

Cal
70

Fats
5.2

Carbs
4.6

Pro
3

\$148



🇹🇼 Chicken / Paneer Tikka Salad 🇹🇼 炭烤雞肉/印式乳酪芝士沙律

✓ Tandoori Chicken / Paneer served with fresh lettuce, peppers, cucumber, onions, cherry tomatoes, topped with burrata cheese & balsamic caviar.
自製印式雞肉/ 印式芝士，搭新鮮生菜、火箭菜、三色椒、青瓜、洋蔥、櫻桃茄、布拉塔芝士和香醋魚子醬

Nutritional Fact
(per 100g)

Cal
126

Fats
8.3

Carbs
3.3

Pro
8.9

\$148

🇹🇼 Veg 🇹🇼 Non Veg ✓ Vegan 🌱 Gluten Free

Subject to 10% Service Charge (Rounded Up)

SANDWICH 三明治



Chilli Paneer Sandwich 惹味印式乳酪芝士三文治

Spicy, flavorful paneer (Indian cottage cheese) with vibrant vegetables and tangy sauces on chilli bread.

惹香辣味印式乳酪芝士配搭蔬菜和香濃醬汁辣味麵包

Nutritional Fact
(per 100g)



\$108



Chicken Tikka Sandwich 香料烤雞三文治

Grilled chicken breast marinated with aromatic Indian spices served with red pepper bread and fresh green mint chutney.

印度香料炭醃烤雞胸肉，配搭紅椒麵包和清新薄荷沾醬

Nutritional Fact
(per 100g)



\$108



Peri Peri Chicken Sandwich 霹靂醬烤雞三文治

Chicken seasoned with our creamy & spicy peri peri sauce served on red pepper bread.

奶香辣味霹靂醬烤雞配紅椒麵包

Nutritional Fact
(per 100g)



\$108



Avocado Egg / Avocado Paneer Sandwich 牛油果雞蛋/牛油果印式乳酪芝士三文治

Fresh avocado & egg served in pesto bread.

新鮮牛油果和雞蛋配青醬麵包

Nutritional Fact
(per 100g)



\$108

SANDWICH 三明治



Avocado Toast 滋味牛油果多士

Avocado served on toast with cheese and cream cheese.
雙重芝士牛油果多士 (混合奶油芝士)

Nutritional Fact
(per 100g)

Cal
124

Fats
7.5

Carbs
7.8

Pro
5.2

\$98



Chicken / Lamb Keema Pav 香料免治雞肉/燉免治羊肉麵包

Herbed minced chicken served with home made paav bread.
香料免治雞肉/燉免治羊肉配印式小餐包

Nutritional Fact
(per 100g)

Cal
127

Fats
3.8

Carbs
12

Pro
9.9

\$148/ \$158



I'm Possible Keema Paav 香草植物肉碎配印式小餐包

Herbed plant-based minced meat with homemade paav bread.
香草植物肉碎配印式小餐包

Nutritional Fact
(per 100g)

Cal
115

Fats
3.6

Carbs
12

Pro
7.8

\$148

☒ Veg
 ☐ Non Veg
 ☒ Vegan
 ☒ Gluten Free

Subject to 10% Service Charge (Rounded Up)

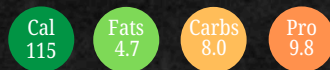
BOWLS 碗



✓ Kung Pao Tofu / Chicken with Soba Noodles ☐ 宮保豆腐/雞肉蕎麥麵

☐ Tofu and vegetables served with soba noodles.
 豆腐混合蔬菜蕎麥麵

Nutritional Fact
(per 100g)



\$158



☐ Fajita Paneer / Chicken Bowl ☐ 墨西哥辣味烤雞肉碗

☐ Grilled chicken & vegetables served with guacamole & sour cream.
 烤雞肉混合蔬菜配牛油果醬和酸忌廉

Nutritional Fact
(per 100g)



\$158



☐ Steam Fish in Black Pepper Sauce ☐ 古法黑胡椒醬蒸魚

Fish steamed and flavorfully toasted in black pepper sauce served with brown rice.
 蒸鮮嫩魚肉配香濃黑椒醬和糙米

Nutritional Fact
(per 100g)



\$158



☐ Miso Chicken with Soba Noodles 和風味噌雞肉蕎麥麵

Japanese style chicken in miso sauce served with mildly spicy soba noodles.
 日式和風味味噌雞肉配微辣蕎麥麵

Nutritional Fact
(per 100g)



\$158

☐ Veg ☐ Non Veg ✓ Vegan ☐ Gluten Free

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