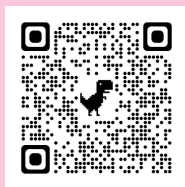


*Welcome to
Meet Me in Paris*

A love letter to Parisian glamour, dreamed up by Mishal Khan
—a Berkeley grad, entrepreneur, and connoisseur of all things
luxe. Step into a world of rosé-soaked soirées, gilded mirrors,
and couture-worthy dining, where every detail whispers *je ne
sais quoi*.

*Ma chérie, I told you we'd meet soon...
Your Parisian escape is ready. Shall we? ~MK*



Soups

CHEF'S SPECIAL SOUP.....995

Thai-inspired thick broth, prawns, chicken, mushrooms, french onions, herbs

FISHERMAN SEAFOOD CHOWDER.....1195

Thick chowder soup, roux, tender fish, prawns, calamari, vegetables, garlic aioli

CHICKEN & MUSHROOM VELOUTÉ.....1105

Diced chicken, mushrooms, bechamel, marjoram

CLEAR CHICKEN SOUP.....895

Chicken broth, chicken cubes, mushrooms, lemongrass

Salads

BABY GEM CEASAR SALAD.....1595

Grilled chicken, baby gem lettuce, parmesan, quinoa, sundried tomatoes, garlic crescent bread

THE PERFECT SUMMER SALAD.....1695

Seasonal fruit, caramelized walnuts, greens, corn, feta, crunchy quinoa, tahini emulsion

QUINOA & FETA SALAD W/ DATES.....2245

Rocket, dates, white quinoa, pumpkin seeds, dried cranberry, lemon herb dressing

BEEF TAGLIATA STEAK & ROCKET SALAD.....2445

Sliced beef steak, balsamic dressing, parmesan shavings, cherry tomatoes, herb dressing



For The Table



KING PRAWN KUNAFSA.....1895

Mild spiced kunafa coated prawns served with hot three pepper sauce

FRIED CALAMARI.....1695

Breaded baby squid rings, house-made Asian sauce, fresh lemon

DYNAMITE SHRIMPS.....1895

Crispy batter fried shrimps, signature mayo sriracha sauce

STUFFED CHICKEN FRITTERS.....1545

Crumbed chicken strips, spinach and Italian cheese stuffing, honey mustard sauce

ROSE BEEF BRUSCHETTA.....1425

Toasted garlic bread, in-house ricotta, seared beef, tomatoes and sour cream

SIZZLING SPANISH PRAWNS.....1895

Served with pagnotta bread

GOLDEN TEMPURA PRAWNS.....1985

Batter fried prawns, chili soy, spicy cocktail sauce

MEXICAN TOSTADA.....1445

Toasted tortilla, taco seasoned chicken, jalapeno relish, cheddar, sour cream

NASHVILLE HOT CHICKEN TENDERS.....1645

Crispy buttermilk fried chicken tenders, Nashville hot sauce, hand cut fries

ANIMAL STYLE CURLY FRIES.....1345

Pretty wild..

GARLIC & HERB FRIES.....645

Hand cut, triple cooked french fries, garlic mayo, thyme salt.

Poultry



HONEY TRUFFLE CHICKEN.....2595 Golden bread, crumbed chicken breast, honey truffle sauce, whipped potato, creamed spinach	ROULADE WITH PASSION.....2695 Stuffed chicken roulade with passion fruit and lemon parmesan sauce
PERUVIAN ROAST CHICKEN.....2545 Peru-style roasted chicken thigh, beans, pepper rice, citrus ahi verde sauce	GRILLED TARRAGON CHICKEN.....2445 Grilled chicken, tarragon sauce, potatoes au gratin
GRILLED MOROCCAN CHICKEN.....2445 Fire-grilled chicken, Moroccan sauce, brown rice, sautéed vegetables	THREE CHEESE CRUSTED CHICKEN.....2595 Pan-seared chicken, jalapeno sauce, cheddar cheese, garlic butter spaghetti, parmesan
STUFFED CHICKEN ROULADE.....2595 Stuffed chicken breast, olives, bell peppers, sautéed mushrooms, cheddar cheese	BASIL CHICKEN WITH CASHEW NUTS.....2295 Classic glazed chicken, roasted cashew nuts, garlic rice
CHICKEN PARMIGIANA.....2445 Crumb-fried chicken fillet, marinara, red sauce, spaghetti, parmesan, fresh basil	

From The Sea



MEDITERRANEAN LEMON SOLE.....2985 Grilled citric marinated yellow lemon sole, baked zucchini, lemon caper sauce	SAMAKE HARRA RED SNAPPER.....2945 Grilled red snapper, citric spicy herb sauce, steamed rice
GRILLED JUMBO PRAWNS3545 Fireside grilled jumbo prawns, chimichurri sauce, garlic rice	LEMON AND HERB SOLE MEUNIERE.....2895 Pan-seared sole fillet creamy lemon and herb sauce, Dutchess potato, sautéed vegetables
OLD ENGLISH FISH & CHIPS.....2795 Sole, crispy soda batter, mushy peas, fries, tartar	

From The Open Fire

FILLET MEDALLION.....3645 Lean cut of prime medallion, chimichurri peppercorn sauce, chard carrot puree, chili, baby potatoes	STEAK FRITES.....3545 Classic bistro steak, cowboy sauce, hand-cut triple fried fries
MEDITERRANEAN STEAK TOWER.....3545 Beef steak, shiitake mushrooms, jalapeño, mashed potatoes, caramelized onions	FLAME-GRILLED MINTED LAMB CHOPS.....3995 Charcoal grilled lamb chops, potatoes au gratin, sautéed vegetables
STEAK BÉARNAISE.....3445 Char-grilled beef, béarnaise sauce, potato au gratin	LAMB SHANK GIOUVETSI4995 Slow-braised lamb shank, orzo pasta and aromatic herbs.
SESAME BEEF BOWL.....2245 Japanese rice, sesame beef, Asian coleslaw, pickled cucumber, onion	



Sandwiches

MEET ME IN PARIS CLUB SANDWICH.....2145

Grilled chicken, turkey ham, fried egg, sliced cheddar cheese, cucumber, tomatoes

PHILADELPHIA CHEESE STEAK PANINI.....1945

Ciabatta bread, bbq glazed steak slices, sauteed mushrooms, Swiss cheese, sriracha mayo

GOUDA-FEST SMASH BURGER.....2395

Prime beef mince smashed patty (medium done, smoked gouda, pickled jalapenos, brioche bun

TURKEY BACON PANINI.....1795

Ciabatta bread, smoked chicken, turkey ham, swiss cheese, onion, jalapeños, garlic aioli

HOT BUTTERMILK CHICKEN BURGER.....1895

Served with fries

Pizza

MEET ME IN PARIS SIGNATURE PIZZA.....2495

Grilled chicken, fior di lattè, pepperoni, confit tomato, garlic sauce, basil

NASHVILLE HOT CHICKEN.....2495

Hot shots, sharp cheddar, parmesan, hot buffalo sauce, ranch, rocket

TRUFFLE AI FUNGHI PIZZA2595

Wild mushrooms, truffle cream sauce, mozzarella, truffle oil

HOT HONEY & JALAPEÑOS.....2345

Spicy tomato sauce, salami, buffalo mozzarella, jalapeños, hot honey

QUEEN MARGHERITA.....1985

Tomato sauce, mozzarella, basil



Pastas

MEET ME IN PARIS SIGNATURE PASTA.....1995

Pan-seared chicken, grilled pepperoni, spaghetti, red-chillies, sun-dried tomatoes, spicy creamy sauce

LOUISIANA CHICKEN PASTA.....1985

Parmesan-crust chicken, bowtie pasta, mushrooms, peppers, onions in spicy New Orleans sauce

TRIPLE CARBONARA.....2045

Turkey bacon, parmesan cream

SPICY BEEF RIGATONI.....1995

Al dente rigatoni, fiery tomato-cream sauce, ground beef, garlic, Calabrian chilli

FETTUCINI ALFREDO.....1845

Cajun spiced chicken, bèchamel, aged parmesan, Genovese basil

CLASSIC LASAGNE1875

Ground chicken, tomato concasse, oregano, melted cheese, parmesan



Desserts

THE FAMOUS MILK CAKE1395

Classic vanilla sponge cake, sweet milk, cream, fresh berries

MILLE FEUILLE.....1545

Chocolate crèmeux, filo pastry, hazelnut praline, starwberry coulis

WARM COOKIE DESSERT.....1585

Goosey cookie, vanilla ice-cream, salted caramel sauce

CROISSANT BREAD PUDDING.....1595

Croissant butterscotch bread pudding, caramel, vanilla gelato, honeycomb

SAN SEBASTIAN CHEESECAKE.....1999

Creamy basque cheesecake, caramelised top, smooth Belgian milk chocolate & cookie crumbs

CLASSIC TIRAMISU.....1445

Mascarpone cream, coffee namesake, savoiardi biscuit

BANOFFEE NEW STYLE1395

Velvet vanilla cream, toffee caramel, banana, nutmeg and cookie bits

MATILDA'S CHOCOLATE CAKE.....1795

Chocolate fudge, nutella mousse, belgian chocolate ganache

BILLIONAIRE'S DOME.....1695

Fudgy brownie, belgian chocolate mousse, hot salted caramel sauce

GOLDEN CHURROS1445

Spanish-style churros dusted in cinnamon sugar, chocolate & caramel dip

THE KING'S THIRTEEN-LAYER CHOCOLATE CAKE.....1595

Multi-layer Belgian chocolate cake brushed with gold dust

Our Signature Drinks ...



Artisanal Mocktails

LA VIE EN ROSE.....	845
Fresh lychee juice, strawberry juice, lime, dried roses	
MIDNIGHT IN MOCANO.....	795
Blue curacao syrup, lime juice, edible lavender	
MADemoiselle.....	845
Passionfruit purée, pineapple juice, strawberry syrup	
SAINT-TROPEZ SUNSET.....	845
Lychee, strawberry, and peach purees over crushed ice	
MISS JOLENE.....	845
Toasted coconut cream, pineapple, gold-dusted cherry	
VIRGIN MOJITO.....	745
Mint, lime, and raw cane sugar topped with soda	
FLAVORED MARGARITA.....	745
Strawberry, Mint, Peach, Blueberry	
SEASONAL FRESH JUICES	995
SEASONAL SMOOTHIES.....	1095

Tea

MEET ME IN PARIS ICED TEA.....	745
Lemon, Peach, Strawberry	
BLACK/GREEN TEA.....	395
MIXED TEA.....	445
SEPARATE TEA	425



Iced Lattes

ICED AMERICANO.....	699
ICED VANILLA BOURBON LATTÈ.....	845
ICED SALTED CARAMEL LATTÈ.....	845
ICED HAZELNUT NOIR.....	845
ICED MOCHA LATTÈ.....	845
ICED SPANISH LATTÈ.....	845
ICED MATCHA LATTÈ.....	945
Strawberry, Vanilla, Blueberry	
ICED TIRAMISU LATTE.....	1195

Frappes

MOCHA FRAPPÈ.....	945
VERY VANILLA FRAPPÈ.....	945
COOKIES & CREAM FRAPPÈ.....	995
LOTUS FRAPPÈ.....	1145

Hot Coffee

ESPRESSO SOLO/ DOPPIO.....	345/495
AMERICANO.....	595
CAPPACCINO.....	725
CAFÉ LATTE.....	745
(Vanilla, Caramel, Hazelnut) +150 Rs	
CAFÉ MOCHA	845
MEET ME IN PARIS HOT CHOCOLATE	945

Beverages

FRESH LIME.....	345
CANNED SODAS.....	260
BOTTLED STILL WATER.....	145 255
PERRIER SPARKLING WATER.....	795 1195

*Prices are exclusive of taxes

*Table of 7 and above are subject to 10% gratuity *Kindly inform the management regarding any food allergies



Imported

*24 Carat Gold Wagyu Ribeye**

PRICE ON REQUEST

*Wagyu Ribeye**

PRICE ON REQUEST (SOLD BY WEIGHT, 790/10G)

*Australian T-Bone**

PRICE ON REQUEST (SOLD BY WEIGHT, 350/10G)

Pink Catalam Salmon Rs. 6995

HERB-MARINATED NORWEGIAN PINK SALMON,
CAULIFLOWER CREAM, TRADITIONAL CATALAN SAUCE

Lobster Farfalle Rs.5495

HOME-MADE POMODORO, FRESH LOBSTER
FLESH, BUTTON MUSHROOM, PARMESAN CHEESE

Lobster Thermidor

THERMIDOR SAUCE, BASIL, CHILI OIL, GARLIC RICE,
SAUTÉED VEGETABLES
(SOLD BY WEIGHT, PRICE 150 PER 10G)

*SERVED WITH TWO SIDES(PARMESAN MASHED POTATOES, BAKED POTATOES,
FRENCH FRIES, SAUTEED VEGETABLES) AND THREE SAUCES (DIJON MUSTARD,
CREAMY SPINACH, PINK PEPPERCORN)*

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