



SUZY

B A R + K I T C H E N



Soups

Lentil Soup (V) • 52

zesty mixed lentil soup with mediterranean flavours

Roasted Tomato Soup (V) • 57

creamy charred tomato & bell pepper soup with parmesan croutons

Lemongrass & Kaffir Lime Soup • 62

refreshing lemongrass, kaffir lime & light gingery broth with chicken

Seafood Soup • 97

flavourfull and aromatic broth made of mixed seafood & garlic bread

Salads

Green Salad (V) • 47

freshly made salad with organic vegetables

Apple Radicchio Salad (V) • 67

delightful mix of crisp apples, radicchio, arugula, goat cheese & drizzle of hazelnut oil vinaigrette

Watermelon Feta Salad (V) SLAY'S SPECIAL • 67

refreshing salad with Watermelon Greek feta fresh mint served with mint infused Watermelon sauce

Avocado Mango Salad (V) • 72

avocado, mango, arugula, thai style herbaceous dressing & toasted cashews

Greek Salad (V) • 67

traditional salad made with fresh vegetables, kalamata olives & classic greek dressing

Chicken Caesar Salad • 72

baby gem lettuce, chicken, parmesan and sourdough croutons

Vietnamese Chicken Salad 🌶️ • 77

Tender poached chicken, napa cabbage, fresh veggies, nuoc cham, golden wontons, and roasted peanuts.

Dumpling Bowl 🌶️ • 57

pan-fried dumplings with cherry tomatoes, cucumbers, arugula and bomb dressing

Chicken * 67, **Prawns** * 82

Small Plates

Nachos (V) • 32

Crispy tortilla chips generously served with fresh, zesty tomato salsa.

Edamame (V) • 37

succulent edamame wok tossed seasoned & served with **Sriracha Chilli** • 47

Hummus (V) • 42

classic hummus served with pita

Padron Peppers (V) • 32

blistered padron peppers finished with maldon Salt & lemon zest

Makhni Mushroom Tacos (V) 🌶️ • 57

chilli cheese stuffed naans topped with makhni mushrooms, pickled onions, greens, toum and chutney

Malai Soya Chaap (V) • 67

marinated soya chaap in a unique blend of yoghurt cream & cheese and cooked in clay oven

Jackfruit Tikki Chaat (V) 🌶️ • 57

jackfruit tikkis served with creamy yogurt, mint chutney, tamarind chutney & pomegranate seeds

Guacamole (V) • 57

smashed avocado seasoned to perfection, served with tortilla chips

Avocado on Toast (V) • 67

an open Sourdough sandwich topped with mashed avocado

Curry Leaf Soya Chaap (V) • 67

curry leaf soya chaap charred to perfection in the tandoor

Stuffed Paneer Tikka (V) • 77

paneer tikka stuffed with cheese and cooked in clay oven & served with laccha onion

Loaded Nachos (V) • 75

tortilla chips topped with beans, sour cream, cheese, salsa, and guacamole

Mushroom Galouti (V) • 75

spiced creamy Mushroom kebab on a bed of crispy paratha

Lemongrass Tofu Bruschetta 🌶️ CHEF'S SIGNATURE • 82

a crusty baguette topped with lemongrass-marinated chicken or tofu, pickled veggies and herbs

Burrata (V) • 107

creamy burrata with basil pesto, candy tomatoes and olives

Classic Fries • 42

Golden fries, crisped to perfection and gently seasoned for a classic treat

TNT Fries 🔥 • 57

Crispy golden fries loaded with spicy toppings and explosive flavors to give bursting heat

Truffle Fries • 87

Crisp, golden fries elevated with a drizzle of aromatic truffle oil and a sprinkle of parmesan for a luxurious flavor experience.

Dahi ke Sholay (V) SLAY'S SPECIAL • 67

A delightful, crispy snack filled with spiced hung curd and vegetables served with mint chutney

Popcorn Chicken CHEF'S SIGNATURE • 57

crispy fried chicken tossed in chef's special spice mix

Fried Chicken Tenders • 65

golden crispy fried chicken served with lime aioli

Chilli Chicken 🌶️ • 82

chicken, bell peppers and onions in a soya garlic sauce

Miso Chicken Tikka • 82

miso-marinated Chicken tikka served with a wasabi aioli

Butter Garlic Prawns • 87

grilled prawns tossed in buttery aglio olio sauce

Malai Chicken Tikka • 95

marinated chicken in a unique blend of yoghurt cream & cheese and cooked in clay oven

Lamb Birria Tacos 🌶️ • 99

lamb tacos served with smoky birria Sauce

Ghost Pepper Chicken 🌶️🌶️ SLAY'S SPECIAL • 102

bhoot jolokia chicken wings served with a garlic aioli and chutney

Chicken Seekh Kebab • 67

Succulent minced chicken infused with spices and fresh herbs, char-grilled to smoky perfection on skewers.

Peri Peri Fries • 57

Crisp and golden fries generously coated with bold peri-peri spice with zesty heat and irresistible flavor.

Burgers & Sandos

Garlic Bread (V) • 45

add cheese - 20

Bombay Sandwich (V) • 65

layers of spiced veggies, chutney, and buttered bread

BBQ Jackfruit Burger (V) • 87

brioche bun with pulled bbq Jackfruit, greens, Rainbow slaw & toum

Lamb Parmesan Burger 🌶️ • 97

brioche bun with a crispy smoked lamb patty, marinara sauce & parmesan

Fried Chicken Croissant *SLAY'S SPECIAL* • 67

croissant stuffed with crispy fried chicken, labneh arugula & hot honey

Chicken Sandwich 🌶️ • 67

sliced bread layered with creamy coleslaw, flavorful juicy chicken seekh & cheddar cheese

Fried Chicken Burger • 72

brioche bun with a juicy chicken strips topped with caramelized onions and jalapeños

Chicken Parmesan Burger 🌶️ • 92

brioche bun with a crispy smoked chicken patty, marinara sauce & parmesan

Pizzas

Margherita (V) • 67

san marzano tomato sauce, fresh mozzarella olive oil, fresh basil & Parmesan

Truffle Pizza (V) • 157

sourdough pizza with truffle paste, buffalo mozzarella & freshly shaved truffle

Primavera (V) • 77

san marzano tomato sauce, fresh mozzarella, seasonal vegetables, olive oil, fresh basil & Parmesan

Loaded Chicken Pizza 🌶️ • 87

Cheese pizza loaded with peri-peri chicken, roasted chicken, capsicum & onion

Pastas

Spaghetti Aglio Olio (V) • 72

spaghetti with olive oil, sliced garlic, red chilli and fresh parsley

Penne Arrabbiata (V) 🌶️ • 77

penne pasta in a spicy tomato sauce with garlic & parsley

Pappardelle 🌶️ • 87

wide ribbons of pappardelle pasta in a spicy marinara, finished with fresh herbs and a sprinkle of parmesan

Tortellini *CHEF'S CREATION* • 97

handcrafted spinach and ricotta tortellini tossed in a rich mascarpone cream sauce & roasted hazelnut

Beetroot Risotto (V) *CHEF'S SIGNATURE* • 77

creamy, vibrant risotto infused with earthy beetroot & parmesan cream

Mushroom Risotto (V) • 152

creamy risotto with mixed mushrooms & freshly shaved truffles

Chicken Alfredo • 92

fettuccine with grilled chicken in a rich alfredo sauce & Parmesan

Lobster Linguine • 182

linguine with lobster in a creamy garlic white wine sauce

Large Plates

Dal Khichdi (V) • 62

a comforting one pot dish made with rice & lentils

Dal Fry (V) • 67

soaked lentil lightly tempered and garnished with fried bedgi chilly

Paneer Tikka Masala (V) • 82

rich, spiced tomato-based main featuring grilled marinated paneer chunks

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Soya Chaap Masala (V) • 82

a unique & protein rich indian curry made with soya chaap in spice rich gravy

Butter Chicken SLAY'S SPECIAL • 97

tandoori chicken cooked in a creamy, spiced tomato gravy

Mutton Curry • 117

rich, aromatic dish featuring tender mutton slow-cooked in a spiced gravy of onions, and traditional Indian spices

Keema Pao • 62

spiced minced lamb served with buttery pao bread

Dal Makhani (V) SLAY'S SPECIAL • 72

creamy smoked lentils slow-cooked with butter, cream & aromatic spices

Peri Peri Chicken • 95

spicy peri-peri chicken served with herbed rice, and market veggies

Grilled Chicken Thighs • 97

Herb marinated chicken thighs seared to perfection & served with mushroom sauce

Prawn Curry • 125

spicy and tangy coconut prawn curry flavoured with fried curry leaves, served with steamed rice

Miso Black Cod • 147

miso marinated atlantic black cod with charred baby leeks & shiro miso sauce

Salmon with Mandarin Butter CHEF'S SPECIAL • 117

seared salmon with a zesty mandarin butter, served with pea purée and seasonal vegetables

Breads

Tandoori Roti • 15

Naan • 25

Paratha • 25

Bread Basket • 50

tandoori roti, laccha paratha, naan

Rice

Steam Rice • 32

Vegetable Rice (V) • 107

saffron scented spiced rice layered with veggies and fried onion

Chicken Rice • 127

saffron scented spiced rice layered with chicken & fried onion

Meat Rice CHEF'S SIGNATURE • 147

saffron scented spiced rice layered with lamb and fried onion

Sides & Add Ons

Sauteed Vegetables • 25

Sauteed Mushrooms • 27

Grilled Asparagus • 37

Grilled Chicken • 27

Peri-Peri Chicken • 32

Grilled Prawns • 37

Desserts

Kesri Kheer *SLAY'S SPECIAL* • 55

rice pudding made with slow cooked rice, milk & flavoured with saffron & cardamom

French Toast • 72

golden-brown french toast topped with fresh berries, a dollop of creamy mascarpone and drizzled with maple syrup

Fruit Plate • 107

beautifully presented plate of fresh fruits bursting with flavours and color

Milk Cake *CHEF'S SIGNATURE* • 82

soft and spongy milk cake infused with rich flavors, topped with cream

Biscoff Kunafa Box • 102

biscoff crumb, biscoff mousse, espresso caramel, dulce chocolate box

Ice Cream • 32

(Vanilla & Pistachio)