



# SUSY

B A R + K I T C H E N



# Soups

## Lentil Soup (V) • 57

zesty mixed lentil soup with mediterranean flavours

## Roasted Tomato Soup (V) • 65

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

## Avocado Mango Salad (V) • 75

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

## Watermelon Feta Salad (V) SLAY'S SPECIAL • 77

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

## Burrata (V) • 107

creamy burrata with basil sauce, candy tomatoes and olives

## 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 • 82

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

## Dumpling Bowl • 69

pan-fried dumplings with cherry tomatoes, cucumbers, arugula and bomb dressing  
**Chicken • 79, Prawns • 82**

# Snacks

## Gol Gappe (V) • 32

crispy puris filled with spicy tamarind water, potatoes, & chickpeas

## Nachos (V) • 32

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

## Edamame (V) • 37

succulent edamame wok tossed & seasoned with maldon sea salt | **Spicy Edamame • 47**

## Chole Bhature Shots (V) SLAY'S SPECIAL • 57

flavorful combination of spiced chickpea stuffed in deep fried bread with pickles

## Avocado on Toast (V) • 57

an open Sourdough sandwich topped with mashed avocado, sweet corn, pomegranate & halloumi

## Loaded Nachos (V) • 75

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

### **Padron Peppers (V) • 42**

blistered padron peppers finished with maldon Salt & lemon zest

### **Hummus (V) • 42**

classic hummus served with pita

### **Guacamole (V) • 47**

smashed avocado seasoned to perfection, served with tortilla chips

### **Seabass Ceviche • 95**

perfectly cured in tangy citrus juices, mixed with crisp vegetables, fresh herbs, and a subtle hint of spice

### **Tuna Carpaccio • 97**

slices of fresh tuna drizzled with olive oil, lemon, and a touch of sea salt, garnished with fried capers and fresh herbs

### **Tuna Tartare • 92**

refreshing and flavorful freshly diced tuna served with zesty seasonings, avocado, and a touch of citrus

## Fries

### **Classic Fries (V) • 42**

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

### **Truffle Fries (V) • 87**

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

### **Peri Peri Fries (V) 🌶️ • 57**

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

### **TNT Fries (V) 🔥 • 62**

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

## Hot Appetizers

### **Makhni Mushroom Tacos (V) 🌶️ • 57**

chilli cheese stuffed naans topped with oyster mushrooms, pickled onions, greens, tomat and chutney

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

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

### **Pav Bhaji (V) • 67**

classic street food made with blend of spiced mashed vegetables served with buttery toasted buns

### **Soya Chaap (V) • 72**

Juicy Soya Chaap infused with a perfect mix of bold spices, char-grilled for that smoky flavor

### **Stuffed Paneer Tikka (V) • 82**

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

### **Jackfruit Tikki Chaat (V) 🌶️ *CHEF'S SIGNATURE* • 57**

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

### **Lemongrass Tofu Bruschetta (V) 🌶️ • 67**

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

### **Malai Soya Chaap (V) • 72**

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

### **Mushroom Galouti (V) • 75**

spiced creamy Mushroom kebab on a bed of crispy paratha & refreshing mint sauce

### **Chilli Paneer (V) 🌶️ • 85**

crispy paneer cubes tossed in a spicy soy-chili sauce, stir-fried with bell peppers and onions.

**Popcorn Chicken** CHEF'S SIGNATURE • 62

crispy fried chicken tossed in chefs special spice mix

**Chicken Seekh Kebab** • 77

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

**Butter Garlic Prawns** • 85

grilled prawns tossed in buttery aglio olio sauce

**Miso Chicken Tikka** • 87

savory, umami-packed chicken tikka made with a fusion of Indian spices and Japanese miso

**Chilli Chicken**  • 87

crispy chicken cubes tossed in a spicy soy-chili sauce, stir-fried with bell peppers and onions.

**Malai Chicken Tikka** • 95

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

**Lamb Birria Tacos**  • 92

lamb tacos served with smoky birria Sauce

**Ghost Pepper Chicken**   SLAY'S SPECIAL • 102

juicy chicken wings cooked with ghost pepper and spices, offering an extreme spicy experience for heat lovers.

## Burgers & Sandos

**Garlic Bread (V)** • 45

buttery bread topped with a fragrant mix of garlic & herbs

**Crispy Cottage Cheese Croissant (V)** • 67

croissant stuffed with crispy marinated cottage cheese, labneh arugula & hot honey

**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

**Cheese Jalapeño Garlic Bread (V)** • 57

crispy garlic bread stuffed with melted cheese, fiery jalapeño, and a hint of garlic

**Fried Chicken Croissant** SLAY'S SPECIAL • 67

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

**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) • 75

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

## Penne Arrabbiata (V) • 77

penne pasta in a tangy tomato sauce with garlic & parsley

## Pappardelle • 82

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

## Beetroot Risotto (V) CHEF'S SIGNATURE • 85

creamy, vibrant risotto infused with earthy beetroot & parmesan cream

## Chicken Alfredo • 92

fettuccine with grilled chicken in a rich alfredo sauce & Parmesan

## Tortellini CHEF'S CREATION • 97

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

## Truffle Penne (V) • 157

penne coated in a rich, velvety truffle sauce, combined with the earthy aroma of truffle and topped with a shower of Parmesan

## Truffle Risotto (V) • 157

creamy risotto with mixed mushrooms & freshly shaved truffles

# Large Plates

## Dal Fry (V) • 65

soaked lentil lightly tempered and garnished with fried bedgi chilly

## Amritsari Chole (V) • 67

chickpeas (chole) simmered in a rich, spiced tomato gravy with chef special garam masala & garnished with fresh cilantro

## Mix Veg Masala (V) • 82

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

## Soya Chaap Masala (V) • 87

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

## Chicken Curry • 97

tender pieces of chicken simmered in a rich, aromatic blend of spices, onions and herbs

## Butter Chicken SLAY'S SPECIAL • 107

tandoori chicken cooked in a creamy, spiced tomato gravy

## Prawn Curry • 107

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

## Dal Khichdi (V) • 67

a comforting one pot dish made with rice & lentils

## Dal Makhani (V) SLAY'S SPECIAL • 77

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

## Paneer Tikka Masala (V) • 87

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

## Keema Pao • 87

spiced minced lamb served with buttery pao bread

## Grilled Chicken Thighs • 97

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

## Peri Peri Chicken • 107

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

## Mutton Curry • 117

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

**Salmon with Mandarin Butter** CHEF'S SPECIAL • 127

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

**Miso Black Cod** • 167

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

**Seabass with Parsley Sauce** • 127

pan-seared seabass fillet served with a vibrant parsley sauce, highlighting the delicate fish with fresh & herbaceous flavors.

**Truffle Butter Chicken** • 207

tender chicken cooked to perfection and coated in a creamy, aromatic truffle makhni sauce & topped with truffle shavings

## Breads

**Tandoori Roti** • 15**Naan** • 25**Paratha** • 25**Garlic Naan** • 35

## 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 • 32

Sauteed Mushrooms • 32

Grilled Asparagus • 37

Grilled Chicken • 32

Peri-Peri Chicken • 35

Grilled Prawns • 47

# Desserts

## **24K Kesri Kheer** SLAY'S SPECIAL • 57

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

## **Biscoff Kunafa Box** • 82

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

## **Brownie** • 87

fudgy rich chocolate brownie served with raspberry coulis and a scoop of creamy vanilla ice cream

## **Pistachio Chocolate Fondant** • 92

A rich molten chocolate center infused with pistachio essence

## **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

## **French Toast** • 87

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

## **San Sebastian Cheesecake** • 89

A luscious blend of cream cheese, eggs, and heavy cream, baked to perfection with a golden caramelized top and a velvety center

## **Ice Cream** • 32

(Vanilla & Pistachio)

## **Fruit Platter** • 235

beautifully presented plate of fresh fruits bursting with flavours and color

## **Grande Dessert** • 345

A curated selection of the finest desserts and paired with a refreshing variety of seasonal fruits from our menu