

FLYING ELEPHANT

MYSTICAL MIXOLOGY

In a city that never sleeps, Flying Elephant stands as a sanctuary of taste, echoing the rich tapestry of India's culinary journey. Just as the speakeasies of yesteryears hid behind closed doors, our kitchen conceals flavours that tell tales of distant lands and bustling streets.

Our menu pays homage to the soul of India, where traditional recipes meet contemporary flair. Each dish is a tribute to the nation's diverse landscapes, from the fragrant alleyways of Old Delhi to the coastal whispers of Kerala, capturing the essence of countless kitchens, each with its unique story.

We believe in keeping the authenticity first, blending modern techniques with age-old traditions, creating an experience that feels like a conversation between the past and the present.

At Flying Elephant, every bite invites you to uncover the mystery and vibrant spirit that India brings to your plate.

Indulge in our culinary journey – a celebration of heritage, flavours and the warmth of home.

BITES

Pindi Chole Hummus 19

Punjabi spiced hummus with garlic naan crisp
(G/SS/M/D/V/PF/AF)

Sago Papa Dam 19

Pearls spot crisp with beet pachadi
(M/N/D/V/PF/AF)

Masala Foxnut 19

Indian spiced roasted foxnut
(D/V/PF/AF)

ALLERGENS:

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SMALL PLATES

Roti Pe Boti 60

Indian street taco | Spiced pulled lamb
(M/D/G/PF/AF)

Truffle Mushroom Galouti 50

Wild mushroom kebab | Katafi tart | San miniato truffle
(N/V/D/G/PF/AF)

Paneer Papadi 42

Papad coated paneer | Korma
(D/V/PF/AF)

Moradabadi Dal 45

Kala masala | Sprout lentil | House butter | Spiced mint
(D/V/G/SOY/PF/AF)

Wagyu Bombay Toast 62

Tawa masala wagyu strip | Toasted brioche
(N/D/G/M/PF/AF)

Activated Charcoal Prawn 56

Creamy charred prawns | Ker ki lonji
(D/M/N/S/PF/AF)

2 Puchka 36

Tuna | Avocado | Ponzu | Tulsi
(G/S/SOY/PF/AF)

Tandoori Burrata Ki Chat 52

Charred burrata | Ajwa dates relish | Mint frosting
(G/D/V/PF/AF)

Plant Project 45

Sisho leaf | Crispy Okra | Hash avocado | Coconut yoghurt
Mint frosting
(VE)

Kathal Vada Pav 49

Jackfruit vada | Charcoal pav | Spicy coconut
(G/VE/M/PF/AF)

Crab Kurkuri 55

Spiced crab | Tangra chilli sauce
(G/S/D/SOY/PF/AF)

Lobster Podi Dosa 60

Lobster Masala | Tempered coconut
(D/M/S/N/AF/PF)

Bater Bao 59

Quail pepper fry | Steamed bao
(G/SOY/N/PF/AF)

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SIGNATURE

Dhungaar Butter Chicken 62

Smoked corn-fed chicken | Full bodied tomato masala
(N/D/M/SOY/PF/AF)

Mozzarella Tomato Kut 58

Mozzarella | Heirloom & cherry tomato kut
(D/V/M/PF/AF)

Kumbh Pe Kumbh 64

Portobello | Shimeji | Spinach
(V/D/PF/AF)

Madras Duck 82

Slow-cooked duck | Madras spice
(M/D/PF/AF)

Tandoori Raan 86

Baby lamb leg | Spiced yoghurt | Lamb jus
(N/D/PF/AF)

Chemeen Curry 70

Creamy prawn curry | Coconut | Curry leaves
(D/S/M/PF/AF)

Assamese Fish 82

Chilean seabass | North East Indian spices
(M/D/S/PF/AF)

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KEBAB

Murgh Gelafi 58

Herbaceous chicken seekh | An jeer chutney
(N/D/PF/AF)

Bar Rah 62

Roasted lamb chop | Spiced yoghurt | Pickled mash potato
(M/N/D/PF/AF)

Murgh Lazizi 56

Spicy cheese | Charred corn-fed chicken | Tulsi
(D/PF/AF)

Zameen Ke Kebab 42

Honey glazed beet | Spicy mascarpone | Masala plum coilee
(D/N/V/PF/AF)

Tulsi Paneer 48

Spiced cream | Cottage cheese | Basil
(D/N/V/PF/AF)

Murgh Angara 48

Succulent Corn-fed baby chicken | Chutney trio
(D/M/PF/AF)

SIDE DISH

Dal Makhani 20

(D/V/PF/AF)

Steamed Rice / Green Peas Pulao 15

(D/V/PF/AF)

Malabar / Lacha Paratha 15

(G/D/PF/AF)

Tandoori Roti 15

(G/D/PF/AF)

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DESSERT

Halwa Cheesecake 34

Malai gajar halwa | Cream cheese
(D/N/PF/AF)

Tres Leches 35

Ras malai | Almond | Soft mascarpone
(D/G/N/V/PF/AF)

Revised 32

Gulab jamun | Strudel vanilla gelato
(D/V/PF/AF)

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