

Salads, Appetizers and Soups

Salad of roma tomatoes and bocconcini mozzarella pearls with extra virgin olive oil and fresh basil pesto ♥ V

usd 19

Greek style salad of cucumber, tomatoes and red onions with persian feta, mizuna greens and a lemon garlic dressing ♥ V

usd 19

Salad of mixed leaves with oven roasted tomatoes, peppers and herb vinaigrette ♥ V

usd 16

The 24 Degrees mezze plate V 🌶️
*humus, mouttabel, fiery muhammarah and tabbouleh
served with lebanese pickles and pita bread*

usd 18

Tortilla of mushroom and water chestnuts with a chunky tomato salsa and guacamole V

usd 16

Tandoori paneer tikka V 🌶️
tandoor cooked paneer cheese chunks

usd 17

V Indicates vegetarian cuisine options.

🌶️ Indicates spicy meal option.

♥ Indicates light and healthy meal options.

Calorific and Nutritional information of these dishes are available on request.

Please do let us know if you have any special dietary requirements in order to facilitate your meal.

A 10% service charge and 3.5% GST will be added to your check.

Salads, Appetizers and Soups

Ragda pattice V 🌶️

mumbai style fried potato patties topped with a spiced white peas curry, tangy tamarind and mint chutneys

usd 16

Fennel scented creamy tomato soup served with pesto croutes V

usd 15

Doenjang chigae V 🌶️

korean vegetable soup with bean paste, tofu and kochujang

usd 15

Salad of parma ham, melon and wild arugula with an aged balsamic vinaigrette ♥

usd 19

Nori wrapped seared tuna medallions with an asian pear salsa and teriyaki aioli ♥

usd 19

Laos style spiced chicken salad with green mangoes, cashew nuts and boiled hen egg quarters ♥ 🌶️

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Exotica japanese platter- selection of nigirizushi, makizushi, sashimi and japanese pickles served with shoyu and wasabi ♥
usd 26

Sashimi selections exotica style served with spicy mayonnaise and basil dressing 🌶️
usd 26

Warm salad of crisp fried honey glazed duck with a soy-sesame dressing
usd 25

Finolhu caesar salad with shaved reggiano and garlic croutons
served with your choice of oven fried parma ham and anchovies, tandoori chicken, teriyaki marinated tofu or traditional
usd 22

Deep fried duck spring rolls served with sweet chilli sauce 🌶️
usd 16

Salt and pepper prawns 🌶️
usd 23

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Chooza murgh tikka 🌶️

tandoor grilled traditional chicken tikka with a red chilli and yogurt marinade and a hint of royal cumin

usd 19

Soup of the day

chef's daily preparation of market fresh products

usd 15

Crab and asparagus soup

with shitake mushrooms and rice wine ♥

usd 21

Hot and sour chicken soup with black fungus, shitake, tofu and chinchang vinegar 🌶️

usd 15

Tom yum koong 🌶️

thai style hot and sour prawn soup with lemongrass, galangal and kafir lime

usd 19

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Pastas, Noodles and Rice

Hyderabadi takari biryani **V** 
*aromatic basmati rice layered with vegetables, scented with spices from the princely state of hyderabad,
served with a burnt garlic raita*
usd 26

Orecchiette pasta with potatoes, snow peas, shitake mushrooms, green peas and parmesan **V**
usd 23

Fettucine puttanesca with anchovy fillets, roma tomatoes, kalamata olives and salt cured capers
usd 23

Spaghetti with mussels, shrimps, squids and sun dried tomatoes
usd 27

Fussili pasta with hand cut angus bolognaise, salsa verde and onion crisps
usd 27

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Pastas, Noodles and Rice

Yang chow fried rice with ham, chicken and prawns
usd 21

Stir fried noodles with mixed vegetables, greens and chicken
usd 21

Dum biryani “finolhu” 
*braised lamb shanks scented with cardamom, cinnamon and saffron,
baked in a clay hot pot of hyderabad served with a burnt garlic raita*
usd 34

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Entrees, Asian Specialties and Curries

Steamed tofu with sweet soy and spring onions V

usd 23

Palak paneer V

spinach and paneer cheese curry

served with steamed rice and a choice of naan bread or tandoor cooked roti

usd 22

Khumb muttar hara pyaaz V 🌶️

north indian style curry with mushrooms, green peas and spring onions

served with steamed rice and a choice of naan bread or tandoor cooked roti

usd 22

Aloo gobi masala V 🌶️

new potatoes stir fried with florets of cauliflower in a tangy mélange of cumin, black salt and fresh tomatoes

served with steamed rice and a choice of naan bread or tandoor cooked roti

usd 22

Mixed vegetable korma V 🌶️

mixed vegetables simmered in a spiced cashew nut curry

served with steamed rice and a choice of naan bread or tandoor cooked roti

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Entrees, Asian Specialties and Curries

Kadhai paneer V 🌶️

*paneer cheese cooked with onions, tomatoes, bell peppers and spices
served with steamed rice and a choice of naan bread or tandoor cooked roti*

usd 22

Vegetarian curry of the day V 🌶️

*indian style curries market fresh vegetables or paneer cheese
served with steamed rice and a choice of naan bread or tandoor cooked roti*

usd 22

Nivik V

*middle eastern tomato and bell pepper stew with black eyed peas and spinach
served with pita bread, marinated olives and crumbles feta cheese*

usd 22

*Lemongrass and cilantro crusted steamed fillets of reef fish
on thai black rice and tropical mango salsa ♥*

usd 29

*Seared tuna, rolled in island herbs and seasoning
served on truffles cauliflower purée, water spinach, beef flavored jus and truffle oil*

usd 29

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Entrees, Asian Specialties and Curries

Roasted steak of tasmanian salmon
on wilted arugula with puy lentil and new potato dressing ♥
usd 35

Grilled reef fish fillets
on soft polenta and zucchini shavings served with a lobster truffle sauce and lemon beurre blanc
usd 29

Masala fried fish 🌶️
pan fried spiced fillets of reef fish served with a salad of raw mango, cucumber and carrots in yogurt dressing
usd 29

Mediterranean style grilled shrimps with garlic, wine and herbs
served with tagliolini pasta ♥
usd 39

Pan fried prawns with mixed vegetables and XO sauce ♥ 🌶️
usd 39

Singapore hawker style chilli crab served with steamed rice 🌶️
usd 52

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Entrees, Asian Specialties and Curries

Corn fed chicken cooked in moroccan chermoula spice,
green olives and lemon confit served with steamed couscous 🌶️

usd 24

Dak kalbi ♥ 🌶️

korean spiced barbecued chicken served with soy sauce, bean paste, vinegared leeks, sesame oil and sticky rice

usd 24

Stir fried chicken with chilli black beans 🌶️

usd 24

Pomegranate lacquered confit of barbary duck on potato hash with grenadine flavored jus

usd 36

Tournado of grain fed australian beef tenderloin
with truffle mash, gorgonzola butter, wilted spinach and merlot jus

usd 42

Bulgogi

korean style beef, stir fried with spring onions, mushrooms, soy sauce and sesame oil, served with sticky rice

usd 39

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Tempura udon ♥

udon noodles and shrimp tempura served with dashi-shoyu broth

usd 33

Malabar prawn curry 🌶️

arabian sea prawns, poached in a spicy curry of coconut, chillies and tamarind served with steamed rice and a choice of naan bread or tandoor cooked roti

usd 39

Meen moilee 🌶️

kerala style fish in a spiced coconut broth served with steamed rice and a choice of naan bread or tandoor cooked roti

usd 31

Khandu kukulu 🌶️

maldivian fish curry served with tuna mahsuni salad, coconut milk, fried drumstick leaves, maldivian rishi bread and steamed rice

usd 31

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Entrees, Asian Specialties and Curries

Butter chicken 🌶️

*tandoor cooked chicken in a cardamom flavored tomato sauce with butter and sundried fenugreek leaves
served with steamed rice and a choice of naan bread or tandoor cooked roti*

usd 25

Thai style red curry of chicken or asian vegetables with prawn wafers and fragrant rice 🌶️

usd 25

Taar korma 🌶️

*kid lamb braised in a saffron and almond curry
served with steamed rice and a choice of naan bread or tandoor cooked roti*

usd 34

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Sides

Lemon olive oil potato mash **V**

usd 7

Mixed leaves with balsamic dressing **V**

usd 8

Skinny chips or fat chips **V**

usd 6

Stir fried broccoli with chilli paste, kafir lime leaves, toasted almond slivers and sesame **V**

usd 9

Wok fried vegetables with garlic and soy **V ♥**

usd 9

Stir- fried shiitake and bok choy with birds eye chilli and white wine **V ♥ 🌶️**

usd 9

Water chestnuts and asparagus with tomatoes and roast garlic **V ♥**

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Sides

Indian style green salad of onions, tomatoes and cucumber with whole green chillies V 🌶️
usd 7

Cabbage kimchi V 🌶️
usd 6

Korean banchans V
wilted spinach with sesame, peanuts braised in sweet soy sauce, mixed seaweed
usd 9

Edamame V ♥️
steamed young bean shoots with sea salt
usd 7

Snow peas and green apple tossed with mustard seeds and grated coconut V
usd 9

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Sides

Urulai melagu V 🌶️
south indian style peppered stir fried potatoes
usd 6

Dal makhani V 🌶️
slow simmered black lentils with butter
usd 6

Dal tadka V ♥️ 🌶️
yellow lentils tempered with cumin and garlic
usd 6

Fresh set curd V ♥️
usd 5

Braised black fungus with broccoli in oyster sauce
usd 9

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