

OORJA

INDIAN DINING

BREAKFAST

Served daily 9 am to 11:45 am

Each family brings its own unique touch to every indian dish, whether it's through different spices or personalized fillings, yet the essence remains unchanged—nourishing, comforting, and perfectly balanced to begin the day.

SMALL PLATES

CHARRED BUN WITH BUTTER AND MASALA CHAI 5.70

Warm, soft bread generously spread with rich, creamy butter. 🍴

CHEESE MASALA OMELETTE 6.70

Fluffy eggs loaded with veggies and melted cheese with buttered toast.

PARSI AKURI ON TOAST 7.50

Three spiced scrambled eggs on sourdough bread.

GRANOLA AND PEACH 8.50

Poached peach, almond granola, organic manuka honey and coconut yogurt. 🍴

VEGAN DALIA PORRIDGE 8.50

Chef's daily breakfast: house-made dalia and banana porridge topped with coconut cream and seasonal berries. 🍴

LARGE PLATES

AMRITSARI KULCHA 9.50

Choice of filling: paneer & onion / potato & onion tandoori stuffed naan served with chickpea curry and raita. 🍴

CHANDNI CHOWK KE CHOLE BHATURE & NAGORI HALWA 14.50

Overnight-soaked chickpea masala served with fermented fried bread and sweet saffron semolina pudding. Nagori halwa traces back to feasts from the royal kitchens of Rajasthan. 🍴

EGG PEPPER SHAKSHUKA 10.50

Two poached eggs cooked in smoked pepper and tomato sauce, served with buttered buns.

LAMB & PEAS SHEPHERD'S PIE 14.50

Spiced lamb mince cooked with green peas, topped with a fluffy layer of mashed potato.

OORJA SAWERA PLATTER 15.50

House special platter featuring chicken tikka and lamb kebab, served with saffron rice, grilled tomato, and a fried egg.

GREEN MUSTARD & CORN ROTI 10.50

A deliciously tempered green mustard and spinach puree. Served with freshly made corn flat bread. 🍴

SIDES :

POACHED EGG 2.50

FRIED EGG 2.50

NAGORI HALWA 🍴 4.50

EXPRESS LUNCH TIFFIN 25 | PRE - THEATRE SET MENU 30

Let your server know if you'd like to see the menu—perfect for a seamless and convenient meal!

CHEF'S CHOICE 52

Allow us to take the reins and craft a unique, personalized dining experience just for you!

Please inform us of any allergies or dietary restrictions before placing your order, some dishes may contain allergens.

A 12.5% discretionary service charge will be added to your bill. Every penny goes to the team at this restaurant.

🍴 Veg 🍴 Vegan

LUNCH AND EVENING DINING

Served Sunday–Thursday – 12 pm to 10:30 pm
Friday & Saturday – 12pm – 10:30 pm

SMALL PLATES

PAPPAD BASKET 8.00

Assorted crackers with tomato, mango & mint yogurt chutney. 🍴

PUNJABI SAMOSA 7.00

Crispy punjabi pastry stuffed with spiced potatoes and green peas, served with spicy tamarind chutney. 🍴

PANEER TIKKA PARATHA ROLL 12.50

Delicious flatbread rolls stuffed with spicy paneer tikka, creamy yogurt mayo, sweet and tangy chutneys, and crunchy salad. 🍴

CALAMARI PEPPER FRY 11.50

Crispy panko-fried squid seasoned with black pepper and curry leaf podi, served with chilli tomato chutney

CHILLI CHICKEN 9.50

Calcutta street-style chicken stir-fried with garlic, chilli sauce, onions, and peppers.

CHICKEN TIKKA PARATHA ROLL 12.50

Flavorful flatbread rolls stuffed with juicy, spiced chicken tikka, creamy yogurt mayo, sweet and tangy chutneys, and crisp salad.

TANDOORI ANANAS CHICKEN SALAD 12.50

Tandoori chicken with charred pineapple, crisp leafy greens, naan croutons, and a smoked vinaigrette dressing.

HOUSE CHAAT THELA

A taste of northern india's street-side chaat—bold flavors, vibrant textures, and irresistible tangy-sweet bites!

BANARASI PALAK PATTI CHAAT 10.50

Crispy gram flour-battered spinach topped with potato chaat, pomegranate, yogurt, tamarind, and mint. 🍴

TUTTI FRUTTI YOGURT BOMB 9.00

Crispy wheat bubbles filled with yogurt, tamarind, and mint chutney, topped with sev and pomegranate. 🍴

AGRA KI ALOO TIKKI CHAAT 9.00

Crispy potato cakes stuffed with channa dal, topped with chickpea, masala, yogurt, tamarind, and mint. 🍴

GRILLS FOR SHARING

OORJA KEBAB PLATTER 45.00

A delightful selection of tandoori prawn, salmon tikka, chicken tikka, lamb seekh, served with pineapple yogurt, mint chutney, and onion salad. Two pieces of each.

For the ultimate feast, we suggest adding the family naan to your sharing platter.

ऊर्जा / ŪURJA / : ENERGY, STRENGTH, POWER

Food isn't sustenance - it's energy, connection and celebration. Inspired by the family kitchens where recipes are passed down like stories, each plate is a tribute to regions that shaped us. Crafted to share this energy and warmth of india with every bite. Our oorja to your's.

FROM THE TANDOOR

The tandoor, a clay oven dating back to the harappans, uses fire to create bold, smoky flavours—it became central to north indian cuisine. At oorja, we harness this energy to deliver flavorful, traditional dishes.

PANEER TIKKA 12.50

Tandoori-smoked paneer marinated in pickle yogurt, grilled with capsicum, served with mint chutney and kachumber salad. 🍴

MALAI SOYA CHAAP 12.50

Grilled soya chunks coated in a cheesy marinade, paired with grilled onions and peppers. 🍴

MUSTARD PRAWNS 15.50

Juicy prawns grilled with mustard spice, served with mint chutney and kachumber salad.

DILL HERB SALMON 14.50

Salmon tikka marinated with royal cumin, fennel, and dill, served with smoked pineapple yogurt and pickled onion.

CHICKEN TIKKA CHOPS 16.50

Tender chicken breast marinated in cardamom, white pepper, and smoked yogurt, served with mint chutney and onion salad.

LAMB SEEKH KEBAB 13.50

Spiced lamb mince skewers with onion and coriander, served with mint chutney and pickled onion salad.

BARRAH LAMB CHOP 19.50

House-marinated lamb chops grilled to perfection, served with mint chutney and onion salad.

HOUSE SPECIAL'S

PATIALA TAWA SEABASS 14.50

Pan-fried seabass fillet, delicately marinated with mild spices, cooked in a rich onion, pepper, and tomato gravy.

BBQ BUTTERFLY CHICKEN 19.00

Indian- style fire-grilled spatchcock chicken, marinated in our signature bbq sauce with fenugreek and cream cheese, served with mint chutney and onion salad.

BRAISED BEEF SHORT RIB 21.00

Tender beef short ribs slow-cooked in a fragrant curry sauce, enriched with aromatic spices and coconut, ensuring each bite falls off the bone.

BIRYANI & RICE

BASMATI RICE 4.50

VEGETABLE BIRYANI 18.00

Aromatic long-grain rice layered over assorted veggies marinated in yogurt and spices, finished with caramelized onions. 🍴

AWADHI CHICKEN BIRYANI 18.50

Aromatic long-grain rice layered over succulent chicken marinated in yogurt and aromatic spices, garnished with caramelized onions.

SIDES 4.00

BOONDI & MINT RAITA 🍴

CUCUMBER & MINT RAITA 🍴

PINEAPPLE RAITA 🍴

OORJA HOUSE SALAD 🍴

BEETROOT VINAIGRETTE ONION 🍴

MASALA ONION 🍴

LARGE PLATES

SMOKED BLACK DAAL 9.50

A slow-cooked, smoky black lentil and kidney bean daal, simmered for 12 hours to bring out rich flavors. 🍴

GREEN MUSTARD & CORN ROTI 12.00

A deliciously tempered green mustard and spinach puree, served with freshly made corn flat bread. 🍴

CHICKPEAS MASALA 8.50

Overnight tea-soaked kabuli chickpeas cooked with dry mango, pomegranate, and a spiced onion gravy. 🍴

PANEER MAKHAN MAKHANA 17.50

Tandoori-marinated paneer tikka served in a rich almond and cashew sauce, tossed with lotus seeds and fenugreek cream. 🍴

MANGO SHRIMP CURRY 18.50

A secret family recipe passed down through generations — fresh prawns and tangy green mangoes cooked in a goan chilli, coconut vinegar, and onion sauce .

BUTTER CHICKEN 18.00

A classic old Delhi-style curry made with tender chicken thigh simmered in a creamy plum tomato, cashew, and fenugreek gravy, finished with a fresh cream garnish.

RAILWAY LAMB CURRY 21.00

Succulent lamb leg, slow-cooked with aromatic black cardamom, mace, and a rich onion-based sauce. Inspired by the British raj railway chefs who cooked for long train journeys.

TANDOORI BREAD

ROTI 🍴 4.00

PLAIN NAAN 🍴 6.00

BUTTER NAAN 🍴 6.00

GARLIC BUTTER NAAN 🍴 6.00

LACCHA PUDINA PARATHA 🍴 5.00

CHEESE AND CHILI NAAN 🍴 6.00

FAMILY KALONJI NAAN 🍴 12.00

ASSORTED BREADBASKET 🍴 10.00

DESSERTS

KULFI SCOOPS- MANGO / PISTACHIO / MALAI (EACH SCOOP) 🍴 3.50

SORBET SCOOPS- LEMON / RASPBERRY / MANGO (EACH SCOOP) 🍴 3.50

GULAB JAMUN BRÛLÉE 9.00

Classic, soft gulab jamun paired with masala chai crème brûlée

CHOCOLATE CARAMEL DELICE 11.00

Rich dark chocolate delice, served with velvety salted caramel ice cream for the perfect indulgence.

ORGANIC PURPLE CARROT HALWA 8.50

A twist on the beloved north Indian classic, gojar ka halwa, made with fresh organic purple carrots, full-fat milk, and dried fruits for a rich, comforting flavor. 🍴

SAFFRON MALAI CHEESECAKE 9.50

Saffron infused rich cream cheese, cardamom crumble served with kalamansi sorbet 🍴

OORJA

INDIAN DINING

THE SPEAKING TREE AT OORJA

Welcome to Oorja, where energy meets enlightenment!

In India, the word Oorja means “energy” and at our restaurant, we believe in channeling that vibrant energy into everything we do—from the flavors on your plate to the stories in your glass. Inspired by the ancient wisdom shared beneath the Shade of the great trees, we present The Speaking Tree cocktail menu. Each drink is crafted with ingredients that embody the roots, fruits and flowers of Indian culture, blending tradition with a twist of the unexpected.

Whether you’re here to reflect or celebrate, you’ll find a drink that resonates with your spirit—energizing, refreshing, or simply relaxing. So, step under The Speaking Tree at Oorja, and let us guide you through a journey of flavors, stories, and perhaps a bit of wisdom in every sip.

COCKTAILS

FULL MOON Gin, Indian Plum, Strawberry & Rose	12.00
SPICE ROUTE Tequila, Vetiver, Indians Spices, Lime Sherbet	12.00
ROYAL FIZZ Prosecco, Calvados, Rhubarbs & Vanilla	12.00
KESARIYA Vodka, Passion Fruit Sherbet, Orange Liqueur	12.00
GOLDEN HOUR Rum, Orange Blossom, Calamansi Syrup, Almond	12.00
PATIALA PRIDE Scotch, Rasperry, Pomegranate & Citrus	12.00

IN HOUSE NEGRONI & OLD FASHIONED

HIMALAYAN NEGRONI Hapusa, Mixed Fruits, Campari Bitter	14.00
MASALA CHAI NEGRONI Gin, Amaro, Chai	14.00
FILTER KAAPI Gin, Coffee, Aperol	14.00
THE WHITE NEGRONI Gin, Italicus, Tropical Vermouth	14.00
HIMALAYAN OLDFASHION Indiri, Amrut Darjeeling Tea Tincture	14.00
COLONIAL OLDFASHION Elijah, Amaretto, Walnut Bitter	14.00
FOGGY FASHION Bulleit, Basil Hayden, Cigar Smoke, Chocolate Bitter	14.00
THE SHERPA Sazerac Rye, All Dram Spice, Curaçao, Orange Bitter	14.00

SHOONYA - ZERO PROOF

NON ALCOHOLIC CREATIONS			
Lassi	4.00	Kashmiri Khawa Iced Tea	6.00
Mango/Sweet/ Salted		kashmiri Tea, Spice, Honey, Mint	
Sherbet Of Love	6.00	Goli Soda	6.00
Rose, Watermelon, Coconut		Classic Fizzy Fun In A Bottle	
Aam Panna	6.00	Kala Khatta	6.00
Tangy And Spiced Green Mango Cooler		Tangy, Berry-inspired Syrup-Based Cooler	
Shikanji	6.00	Rasna	6.00
Refreshing Indian Lemonade With A Hint Of Spice		A Nostalgic Orange Fruit-Flavored Drink	

BEERS

Cobra Zero	5.00	White Rhino	6.00
Kingfisher Ultra (330 ml)	9.00	Kingfisher (650ml)	8.00
Kingfisher Zero 0% (330 ml)	5.00	Peacock Cider- Mango & Lime	8.00

CELEBRATORY SHOTS

Jagermeister	7.00	Tequila Rose	7.00
Tequila Coffee	7.00		
INDIAN HERITAGE IN-HOUSE LIQUER :			
Royal Rose	7.00	Som Ras (Coconut & Sauf)	7.00
Paan (Betel leaf)	7.00	Spicy Santra	7.00

TONIC TUK-TUK

Indian Botanicals paired with curated selection of tonics:
Indian Tonic, Light Tonic, Elderflower Tonic & Pink Grapefruit Tonic

Strangers & Sons	14.00	Hapusa	14.00
Jaisalmer	14.00	Pink Gin	14.00
Non Alcoholic Gin	14.00		

WINES

WHITE WINE	175 ml	Bottle
Crescendo Pinot Grigio	9.00	34.00
Baron De Baussac Viognier	10.00	38.00
Kokako Sauvignon Blanc	11.00	42.00
Macon Chardonnay	12.00	45.00
RED WINE	175 ml	Bottle
Five Ravens Pinot Noir	9.00	34.00
Valle Antigua Merlot	9.00	34.00
Romero Gonzalez Malbec	10.00	38.00
Beronia Rioja Tempranillo Joven	11.00	42.00
ROSE	125 ml	Bottle
Ombrellino Pinot Grigio Delle Venezie	7.00	34.00
Peyrassol 'Méditerranée' Organic Rosé, Lgp Méditerranée	8.00	38.00
CHAMPAGNE & SPARKLING	125 ml	Bottle
Apericena Prosecco	8.00	37.00
Fiammetta Prosecco Rosé	8.00	37.00

SPIRITS

WHISKY (50ML)			
Basil Hayden	12.00	Indri Trini	13.00
Amrut	13.00	Glenfiddich	13.00
Talisker	13.00		
GIN (50ML)			
Bombay Sapphire	10.00	Jaisalmer	11.00
Hapusa	11.00	Hendricks	12.00
VODKA (50ML)			
Ketel One	10.00	Sipsmith	11.00
Belvedere	12.00	Grey Goose	12.00
RUM (50ML)			
Five Rivers	9.00	Old Monk	9.00
Koko Kanu	10.00	Plantation	10.00
Diplomatico	11.00		
TEQUILA (50ML)			
El Jimador Blanco	8.00	El Jimador Reposado	10.00
Don Julio Blanco	12.00	Don Julio Reposado	13.00
COGNAC			
Martell	10.00	Hennessy	11.00

TEA & COFFEE

Masala Chai	4.00	Green Tea	5.00
Breakfast: Assam & Ceylon	5.00	Herbal tea: Peppermint & Rooibos	5.00
Jasmine tea	5.00		
Espresso Single	3.50	Espresso Double	4.00
Cappuccino	4.00	Latte	4.00
Americano	4.00	Flat White	4.00

WATER, JUICE & SOFT DRINKS

Coke, Diet Coke, Coke Zero	3.50
Lemonade, Gingerale, Tonic Water, Ginger Beer	3.50
Limca, Thums Up	4.00
Bottled Water Still / Sparkling	4.50
Juice: Ask For Seasonal Fresh Juice	5.00
Apple, Orange, Cranberry, Pineapple Lychee	