



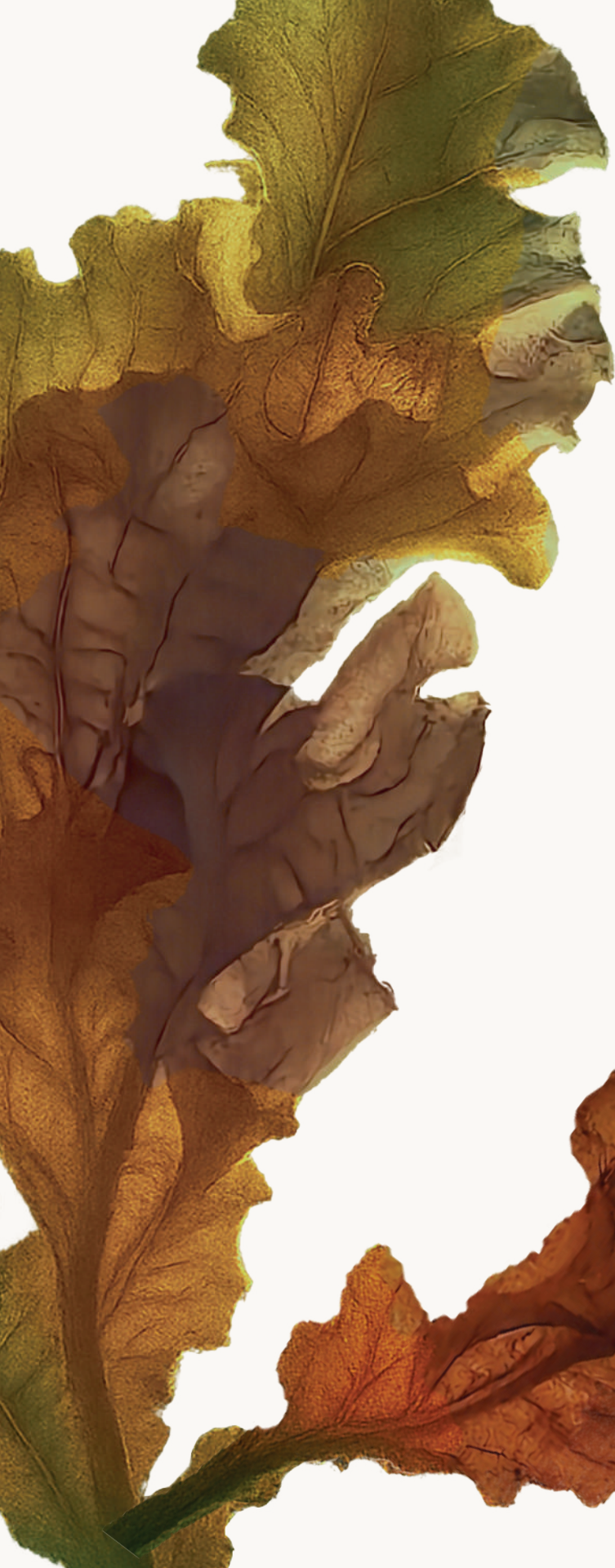
DISCOVER A WORLD
OF INDULGENCE

ROOTED IN
NATURE'S BALANCE



At Tubata , the world converges, land, air, and sea into a living,
breathing realm where power, grace, and depth coexist.

Guided by nature's contrasts and harmonies, each dish here
becomes part of a greater whole that is fierce yet composed, bold
yet beautiful. Tubata's menu unfolds like a journey through
untamed terrains, quiet awakenings and infinite flavours.

A cluster of autumn leaves in shades of green, yellow, and brown, positioned on the left side of the page. The leaves have a textured, slightly crumpled appearance.

CHAPTER

1

A cluster of autumn leaves in shades of yellow, orange, and brown, positioned on the bottom right side of the page. The leaves have a textured, slightly crumpled appearance.

WHERE CORAL SLEEPS AND THE TIDE WHISPERS



Here we dive below the surface, into the cool hush of ocean floors and the slow dance of coral reefs. These dishes are rooted in the elemental. Each bite evokes a sense of serenity, quietly teeming with life.



WARM SIPS

Burnt Tomato
Cheese & Basil Focaccia Toast

Imperial Hot & Sour
Mushroom, Soy Sauce, Rice Wine
Vinegar, Chilli Oil, Scallion

Classic Manchow Soup
Vegetables, Crispy Garlic,
Green Onion

Broccoli Sweetcorn Soup

Lemon Coriander Soup
Mushroom, Coriander, Lemon

*Add
Chicken*

CHAAT FIX

WARM & COLD

Edamame Puchka Platter

Edamame, Spiced Raw Mango Water

Beet Root Dahi Bhala

Sweetened Yoghurt, Star Fruit,
Beet Root Chutney

Palak Patta Chaat

Sweetened Yoghurt, Chutney,
Pomegranate

Spicy Baked Turkish Aloo Chaat

Sweetened Yoghurt, Molasses,
Star Fruit



Crispy Sweet Potato

Piri Piri Seasoning,
Thecha Truffle Aioli

Mumbai Pav Bhaji

Mashed Vegetables, Baby Pav

Mumbai bao bites

Bao pocket, Garlic Peanut,
Green Chili Thecha

NOURISH BOWLS

Raw Mango Papaya
Som Tom Dressing

Smoked Caesar Salad
Mixed Green, Sundried Tomato,
Bread Chip, Parmesan Chip, Jalapeño

Mango Barley
Mint, Tangy Dressing,
Nuts, Bocconcini



Beet Root Orange Cara Cara
Sour Cream, Beetroot Jam, Rocket
Leaves, Nuts

Burrata Blueberry Toast
Blueberry Beet Jam,
Sour Dough Toast

Grilled Cottage Cheese
With Exotic Vegetable

SIGNATURE BITES

Avocado Cracker
Tubata Grapes Guac Mousse

Cream Cheese Wonton
Crispy, Truffle Oil,
Raw Mango Relish

Baked Turkish Bread
Tzatziki, Muhammara,
Baked Potato



Jalapeños Hummus
Crudites, Pita Bread

Peri Peri Battered Fries
Crispy Coated, Chili Sour Cream

Truffle Cream Fries
Cheese Sauce, Parmesan

WOOD FIRED OVEN PIZZAS

Classic Margherita

Pomodoro Sauce, Fresh Mozzarella

Pizza Bianca Burrata

Pomodoro Sauce, Paprika, Basil Oil

Fungi E Truffle

Cream Cheese, Truffle Oil, Shitake,
Button Mushroom

BBQ Chicken

Pomodoro, Fresh Mozzarella,
Caramelised Onion, Cherry Tomato,
Olive

Thin Crust Pizza

Togarashi Chicken

Cheese Sauce, Paprika, Red Onion

Fresh Gardenia

Fresh Exotic Vegetables &
Bavnagri Chili, Arugula

Chilli Cottage Cheese

Bell Pepper, Onion, Jalapeno

Bang Bang Peri Chicken

Peri Peri Chicken, Fresh Mozzarella,
Sundried Tomato, Parsley

FRESH SWIRLS

Rigatoni - Mushroom Alfredo
Rigatoni Pasta, Mushroom, Cheese
Sauce, Olive Oil, Chili Flake

Rigatoni Arrabiata
Broccoli, Parmesan, Olive Oil, Tomato
Sauce, Chili Flake

Fettuccini Aglio E Olio
Sundried Tomato, Parmesan, Chili Flake

Fettuccini Arrabiata
Broccoli, Parmesan, Olive Oil,
Tomato Sauce, Chili Flake

Spaghetti Aglio E Olio
Sundried Tomato, Parmesan,
Chili Flakes

Smoked Spicy Chicken Vodka Pasta
Rigatoni, Smoked Chicken, Spicy
Tomato Sauce



CHAPTER 2



WHERE THE TIGER ROARS AND HUNGER FOLLOWS



Raw, primal, and uninhibited. Think flame-seared, spice-laden, bold strokes of flavour that demand attention. A tribute to appetite at its peak.

STEAMED DELIGHTS

Mushroom & Cream Cheese
Cream Cheese, Shitake,
Button Mushroom

Crunchy Thai Basil Dim Sum
Water Chestnut, Zucchini, Carrot

Edamame Black Mushroom
Peanut, Chili Flakes, Mix Mushroom

Chili Oil Asparagus
Exotic Vegetable, Chinese Chives,
Water Chestnut

**Pan Fried Exotic
Vegetable Dumpling**
Exotic Vegetables

Pan Fried Cottage Cheese Dumpling
Ginger, Carrot, Chili Flakes

Tubata Chicken Gyoza
Pan Fried Chicken Dumpling

Dimsum Spider
Mushroom & Cream Cheese,
Crunch Thai Basil, Chili Oil Asparagus,
Pan Fried Cottage Cheese



SUSHI AND MORE

FOUR OR EIGHT PIECES

Shroom Shroom

Gourmet Mushroom, Truffle Aioli,
Sesame

Asparagus Firecracker

Avocado, Tanuki, Spicy Mayo

Vegetable Kakiage

Vegetable Tempura, Cream Cheese,
Spicy Mayo

Cheese Dynamite

Avocado Salsa, Asparagus,
Cream Cheese Mayo

Rainbow

Cucumber, Asparagus, Carrot,
Japanese Salsa

Shrimp Firecracker

Tempura, Cucumber, Salsa,
Teriyaki, Thai Chili Sauce

Chicken Tenders

Crispy Fried, Avocado,
Cheesy Mayo, Hot Sauce

Truffle Tuna

Cream Cheese, Cucumber, Tanuki

Salmon Volcano

Spring Onion, Tobiko, Sesame,
Ponzu, Spicy Mayo

Sushi On Ice

(Twelve Pieces)

Asparagus Firecracker,
Vegetable Kakiage, Shroom Shroom



TUBATA PLATTERS

Tubata Asian Herbivores

Spring Roll, Crispy Chili Paneer,
Spicy Corn, Honey Chili Baby Potato

Tubata Herbivores Forest

Peri Peri Dahi Kebab, Beetroot Kebab,
Paneer Tikka, Spicy Baked Turkish Aloo,
Palak Cheese Seekh

Sushi On Ice (Twelve Pieces)

Asparagus Firecracker,
Vegetable Kakiage,
Shroom Shroom



Dimsum Spider

Mushroom & Cream Cheese,
Crunchy Thai Basil, Pan Fried
Cottage Cheese,
Exotic Vegetables Pan Fried

Tubata Chicken Garden

Roasted Chicken Tikka, Thecha,
Chicken Tikka, Malai Chicken Tikka

Tubata Carnivores Forest

Roasted Chicken Tikka, Fish Tikka,
Mutton Adana (Seekh)

TURKISH SIGNATURE PLATTER

Mezze Platter

Exotic Pide, Pita Bread, Falafel,
Paneer Shashlik, Spanakopita,
Turkish Pickle & Hummus

Turkish Herbivores Forest

Exotic Pide, Turkish Bread,
Panner Adana, Soya Beyti,
Spicy Baked Turkish Aloo
Served With Turkish Pickle
& Hummus

Turkish Carnivores Forest

Chicken Pide, Turkish Bread,
Chicken Adana,
Roasted Chicken Tikka,
Spicy Baked Turkish Aloo
Served With
Turkish Pickle & Hummus

Turkish Mutton Adana

Minced Meat, Spices,
Coriander



Paneer Adana
Tzatziki Dip, Pickled
Vegetables Turkish Chili

Jackfruit Adana
Mozzarella Turkish Chili,
Parsley, Cumin, Bellpepper,
Pickled Vegetables

Turkish Chap Beyti
Bbq Mock Meat Crispy
Lavash Bread, Spicy Sauce
Pickled Vegetables

Chicken Adana
Lavash, Pickled Vegetables
Turkish Chili



CHAPTER 3



WHERE THE TIGER ROARS AND HUNGER FOLLOWS



Raw, primal, and uninhibited. Think flame-seared, spice-laden, bold strokes of flavour that demand attention. A tribute to appetite at its peak.

APPETIZERS ASIAN

VEGETARIAN

Crispy Spicy Tofu
Dry Chili, Golden Garlic

Guntur Chili Paneer
Bell Pepper, Onion, Green Onion,
Spicy Sauce

Corn Cake
Spicy Signature Garlic Sauce

Honey Chili Baby Potato
Spicy Signature Garlic Sauce

Crispy Chili Mock Meat
Lemon Grass, Galangal,
Cooking Wine

Spicy Corn Basket
Bell Pepper, Onion, Garlic,
Cooking Wine

Oriental Spring Roll
Glass Noodle, Coriander
Sweet Chili Dip

Corn & Cheese Spring Roll
Sweet Chili Dip

Shanghai Style Lotus Root
Crispy Lotus,
Homemade Chili Sauce

Chili Mushroom
Oyster, Bird Eye Chili, Soy

Food Allergy Notice: Please be advised that food prepared here may contain or have come in contact with these ingredients: Fish Shellfish, Nuts, Dairy, Eggs, Sesame, Soy and Wheat. Please inform your waiter of any allergy and/or intolerance before placing order.
Government Taxes As Applicable | We Levy 10% Staff Contribution

APPETIZERS ASIAN

NON -VEGETARIAN

Togarashi Chili Chicken
Garlic Aioli

Lemon Fish
Lemon Sauce, Spring Onion,
Bell Pepper

Fish & Flakes
Bird Eye Chili, Chili Flakes,
Oyster Sauce, Cooking Wine

Three Pepper Chili Chicken
Oyster, Cooking Wine,
Bird Eye Chili

Thai Smoke Chicken
Basil, Spring Onion, Galangal,
Lemongrass, Bird Eye Chili

Crispy Fried Chicken Lollipop
Spicy Signature Garlic Sauce

APPETIZERS

VEGETARIAN

Black Pepper BBQ Cottage Cheese
Signature Sauce

Classic Paneer Tikka
Punjabi Marination, Shashlik

Stuffed Tandoori Mushroom
Processed Cheese,
Yellow Marination, Gram Flour

Two Way Tandoori Broccoli
Combination Of Malai &
Spicy Broccoli

Palak & Corn Cottage
Cheese Seekh
Indian Spices

Beetroot Kebab
Cheese Mousse,
Mango Chutney

Tubata Smokey Potato
Smokey Pepper Sauce

Exotic Vegetables Galouti
Mughlai Spices

Peri Peri Dahi Kebab
Yoghurt, Chili Powder

APPETIZERS

NON-VEGETARIAN

Roasted Chicken Tikka
Spice Mathania

Thecha Chicken Tikka
Peanut Crumble, Fried Chili

Malai Chicken Tikka
Tandoor Cooked, Dairy

Lakhnawi Mutton Galouti Kebab
Mouth Melting Pan Fried

Fish Tikka
Fenugreek, Yellow Chili

Tubata Chicken Garden
Roasted Chicken Tikka,
Thecha, Chicken Tikka,
Malai Chicken Tikka

Tubata Carnivores Forest
Roasted Chicken Tikka,
Fish Tikka, Mutton Adana (Seekh)

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CHAPTER 4



WHERE THE TIGER RESTS AND THE FOREST EXHALES



After the storm, stillness. These are the dishes that exude quiet satisfaction, there are warm, grounded, full of depth without drama. Inspired by the calm that follows indulgence, by the peace of fullness.



SIZZLE AND SMOKE

SERVED WITH CHOICE OF SAUCE

Vegetarian | Chicken

Chili Basil Noodle / Jasmine Rice
Tofu, Spinach, Corn, Edamame, Bell Pepper

Three Pepper Cottage Cheese / Fried Rice
Paneer, Edamame, Bell Pepper, Onion

Black Bean Hakka Noodle / Jasmine Rice
Tofu, Spinach, Corn, Edamame, Bell Pepper

PLATED MEALS

Vegetarian | Chicken

Thai Curry

Choice of Red or Green, Jasmine Rice

Grilled Zatar Sole

Purple Mash Potato, Asparagus,
Tomato Garlic Sauce

Pan Fried With Exotic Vegetables

Soy Garlic Sauce

PAN ASIAN FUSION

Chili Paneer Gravy
Bird Eye Chili, Bell Pepper

Braised Broccoli & Mushroom
Black Vinegar, Spicy Bean Sauce

Stir Fry Chinese Green
Soya Chili Garlic Sauce

Chilli Basil Chicken
Ginger, Bamboo Shoot, Dry Chilli

Chili Chicken Gravy
Bird Eye Chili, Bell Pepper

Sliced Chicken Black Bean
Bell Pepper, Soy, Fermented Bean

PAN ASIAN FUSION

RICE AND NOODLES

RICE / JASMINE

Vegetarian | Chicken

Truffle Fried Rice

Edamame, Green Onion

Chili Garlic Fried Rice

Chili Oil

NOODLES

Vegetarian | Chicken

Vegetable Hakka Noodles

Soy, Vinegar, Bell Pepper, Onion

Black Pepper Spicy Udon Noodles

Sesame Oil, Sriracha Sauce, Soy

Chili Garlic Noodles

Spring Onion, Vegetables

Tubata Singara Chow

Spicy Tangra Style Noodle,
Spring Onion, Vegetables



CHAPTER

5

WHERE SWEETNESS SETTLES AND ALL THINGS SING



Dessert is not the end, it is where texture, temperature,
and sweetness find their perfect pitch. Every element
joins the others in a final, lingering note.



THE CURRY CORNER

Tubata Dal
Makhani / Dal Tadka

Vegetable Khurchan
Bell Pepper, Onion, Cottage Cheese

Mushroom Tikka Masala
Tandoor Charred Mushroom

Paneer
Tikka Masala / Makhani / Laajawab

Signature Danedar Paneer
Rich, Pulpy Tomato Curry

Shahi Cottage Sheese Kofta
Prunes, Spinach, Lotus Chip

Soya Chaap Masala
Tandoor Charred Chaap, Bell Pepper

Chicken
Butter Chicken / Tikka Masala / Bhuna

Mutton
Roganjosh / Rara



THE CURRY CORNER

BREAD AND RICE

BREAD

Tandoori Roti

Butter Naan / Chili Garlic Naan

Lachha Paratha / Green Chili Paratha

Mini Kulcha 2 Pcs

Chia Naan

Amritsari Kulcha 2 Pcs



RICE

Steam Rice
Basmati or Jasmine

Gucchi Biryani

Biryani
Vegetable | Chicken | Mutton

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SOMETHING SWEET

Chocolate Mont Blanc
Hazelnut Mousse, Velvety Vanilla

Coconut Mango
Fresh Mango, Cream Cheese, Chocolate Shell

Pull Me Up
Pistachio Pan Kulfi

Fudgy Brownie
Walnut Ice Cream

Tiramisu Espuma
Coffee, Cocoa, Baileys

Ferrero Rocher Mousse
Nuts, Chocolate Soil, Vanilla Ice Cream

Dessert & Fruit Platter
Chocolate MontBlanc, Tiramisu, Rocher Mousse,
Ice Cream, Fresh Fruits

