

**NOUBA**

KITCHEN & BAR



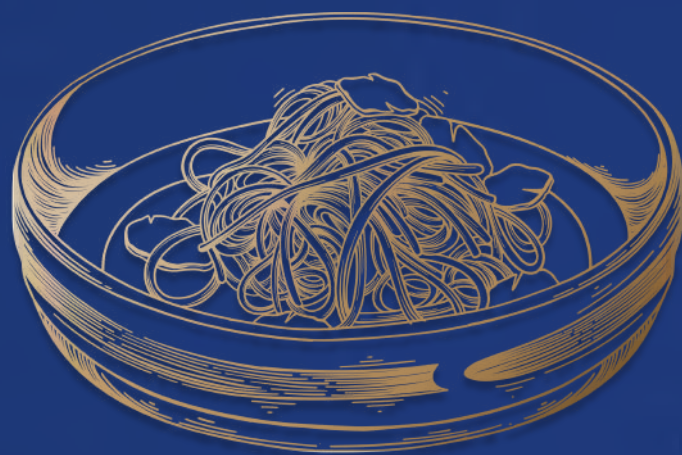
# WELCOME TO NOUBA

OUR NAME IS INSPIRED BY THE FRENCH PHRASE FAIRE LA NOUBA - *TO LIVE IT UP*,  
AND THAT'S PRECISELY THE SPIRIT WE BRING TO YOUR DINING EXPERIENCE.  
GUIDED BY THIS PHILOSOPHY, OUR CHEFS CHANNEL THEIR PASSION INTO  
SEAMLESSLY BLENDING THE RICH ESSENCE OF TRADITIONAL EAST AND SOUTH  
ASIAN MICRO CUISINES WITH CONTEMPORARY CULINARY TECHNIQUES.

GET READY TO INDULGE BECAUSE HERE AT NOUBA, EVERY DISH IS A  
CELEBRATION OF *LIVING IT UP* THROUGH SENSATIONAL DINING.

*Please let us know if you have any dietary restrictions such as food allergies and we  
will try our best to accommodate your requests*





FAR EAST ASIAN

NOUBA

## SUSHI

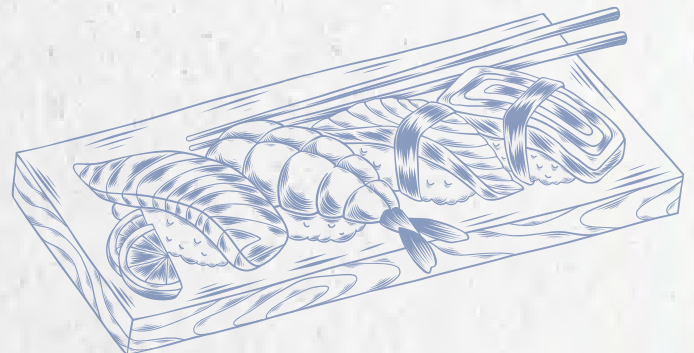
- ● **California Uramaki** ₹525/625  
Crab meat, cucumber, avocado, tobiko, toasted sesame
- **Truffle Miso Shiitake Mushroom Uramaki Roll** ₹525  
Pickled shitake, fried tofu, cucumber, truffle miso mayo, sticky rice, seaweed
- **Spicy Tofu Roll** ₹525  
Spicy fried tofu with seasonal vegetables
- **Kappa Maki Roll** ₹450  
Cucumber, eggless mayo, sticky rice, seaweed
- **Avocado Nigiri** ₹525  
Sushi rice topped with slices of avocado
- **Red Dragon Uramaki** ₹650  
Shrimp tempura, cucumber, tobiko, spicy mayo

## SMALL EATS

- **Asparagus Tempura With Orange Zest** ₹490  
Crispy batter fried asparagus with orange sauce
- **Crispy Renkon Tossed In Honey Chilli Sauce** ₹490  
Crispy lotus roots, honey chilli sauce
- **Baby Corn With Hot Garlic Sauce** ₹490  
Crispy fried baby corn, hot garlic sauce
- **Harumaki Vegetable Spring Rolls** ₹490  
Japanese vegetable spring roll
- **Korean Style Tofu With Crispy Garlic Chilli** ₹490  
Crispy tofu, spring onion, garlic, chili

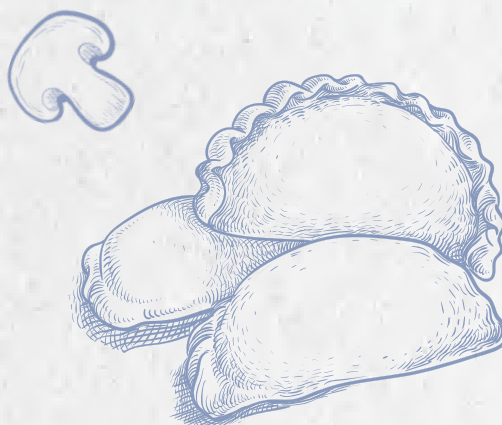
## SOUPS AND SALAD

- ● **Lemon Coriander Soup** ₹350
- ● **Hot and Sour Soup** ₹350
- **Tom Yum Prawn Soup** ₹400
- **Yum Woon Sen** ₹475
- **Salad Gado Gado** ₹450
- **Som Tam Salad** ₹450
- **Asian Quinoa Salad** ₹450
- **Tai Pai Chicken** ₹550  
Stir fried chicken, red hot chili flakes, pepper and chef special sauce
- **Negima Yakitori** ₹550  
Japanese chicken skewer with green onion
- **Nouba Special Chicken Chilli** 👑 ₹550  
Stir fried chicken, dry red chili, sichuan peppercorn
- **Prawn Tempura** ₹895  
Crispy batter fried prawn
- **Vietnamese Duck Roll** ₹695  
Rice paper roll, crispy duck, vegetables
- **Ebi Yaki** ₹895  
Pan fried shrimp skewers with yakitori sauce



## DIM SUM & BAO

- **Mushroom And Spring Onion Gyoza** ₹495  
Pan fried dumplings, mushroom, spring onion
- **Veg Shanghai Dumpling** ₹495  
Steamed dumplings filled with vegetables, mushroom
- **Edamame Truffle Dumpling** ₹495  
Black truffle flavoured creamy edamame filling
- **Exotic Dumplings With Ginger Soy Sauce** ₹495
- **Spicy Tofu And Vegetable Bao** ₹495  
Steamed buns filled with tofu and vegetables
- **Chicken Gyoza** ₹565  
Pan fried Japanese dumplings, meat and vegetables
- **Chicken Dumpling With Hot Nam Phrik Sauce** ₹565  
Chicken dumpling with Thai chilli sauce
- **Seafood Sui Moi** ₹895  
Chinese steamed dumplings with seafood filling
- **Slow Cooked Pulled Pork Bao** ₹595  
Soft, airy buns filled with tangy, sweet slow-roasted Asian style pork



## VEGETARIAN HOUSE SPECIALITIES

- **Monk Style Chinese Greens** ₹645  
Napa cabbage, bok choy, mushroom, water chestnut, black fungi
- **Miso Yasai Ramen Bowl** ₹645  
Miso broth, ramen, stir fried veggies
- **Steamed Bean Curd With Hot Chili Bean Sauce** ₹645  
Tofu, spring onion, fermented black beans
- **Thai Green Curry** ₹645  
Vegetables, green curry paste, coconut milk, jasmine rice

## SEAFOOD

- **Teriyaki Grilled Salmon** ₹1200  
Norwegian salmon, mirin, soy sauce, sake
- **Thai Green Curry** ₹995  
King prawns, green curry paste, coconut milk, jasmine rice
- **Ikan Bakar** ₹850  
Fish, bumbu, kecap manis, sambal
- **Steamed Fish, Pok Choy With Orange Tea Sauce** ₹850



## VEGETARIAN HOUSE SPECIALITIES

Served with Rice or Naan/Roti for one

- **Paneer Lababdar** ₹595  
Cottage cheese, cashew nut, creamy and mildly tangy gravy
- **Khumb Methi Mutter** ₹495  
Mushroom, green peas, fenugreek leaves, cashew nut gravy
- **Nouba Smoked House Dal** ₹450  
Black lentil, red kidney beans, butter, cream and spices
- **Tadke Wali Ghee Dal** ₹450  
Split pigeon pea lentils, ghee, cumin seeds, red chili

## POULTRY & MEAT

Served with Rice or Naan/Roti for one

- **Butter Chicken** ₹675  
Boneless chicken, butter, cream, tomato gravy
- **Safed Murgh Kali Mirch** ₹675  
Chicken, black pepper corn, cashew yogurt gravy
- **Bhuna Gosht** ₹795  
Mutton, hot spices, yogurt, onion gravy

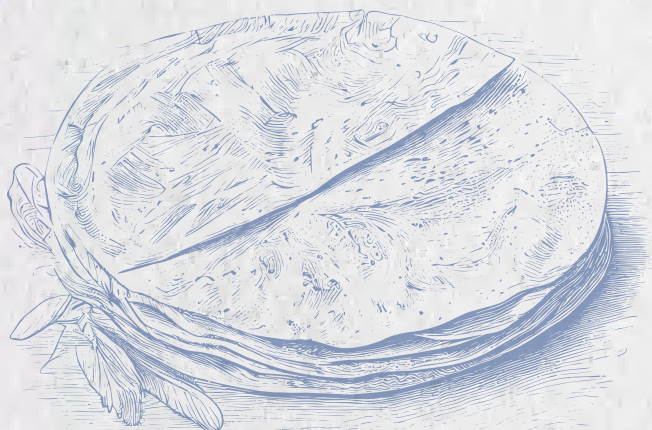


## ROTI BAR

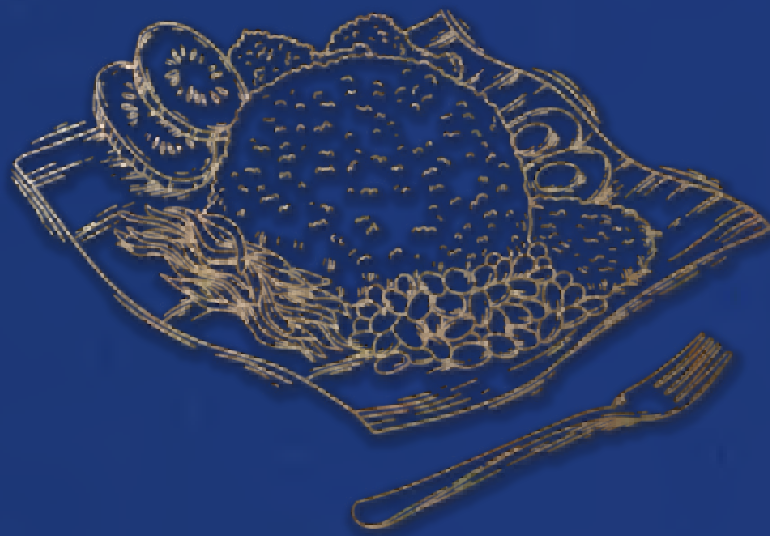
- **Tandoori Roti** ₹95
- **Missi Roti** ₹135
- **Ghee Roti** ₹135
- **Naan** ₹125
- **Garlic Naan** ₹135
- **Cheese Garlic Naan** ₹145
- **Lachcha Paratha** ₹125

## RICE

- **Steamed Rice** ₹325
- ● **Dum Biryani** ₹550/650/695  
Choice of vegetarian, chicken or mutton
- **Jeera Rice** ₹350







SOUTH ASIAN

NOUBA

## RICE & NOODLES

- **Steamed Jasmine Rice** ₹350
- ● **Nasi Lemak** ₹750  
Coconut flavoured rice, spicy calamari, fried egg, prawn crackers
- ● **House Fried Rice** ₹550/650/750  
Choice of basil chilli, burnt garlic or schezwan
- ● **Mee Goreng** ₹650/750  
Choice of chicken or prawn stir fried noodles in sweet savoury sauce
- ● **Noodles** ₹550/650  
Choice of basil chilli, burnt garlic or schezwan
- ● **Pad Thai Noodles** ₹550/650/695  
Choice of vegetables, chicken or prawns flat rice noodles and peanuts in chili, tangy sauce



## POULTRY & MEAT

- **OMG Nouba** 👑 ₹725  
Chicken curry with XO fried rice
- **Hainanese Chicken bowl** ₹725  
Poached chicken, seasoned rice, chili sauce, cucumber
- **Thai Red Curry Chicken** ₹725  
Boneless chicken, red curry paste, coconut milk, jasmine rice
- **Lamb Karpao** ₹795  
Minced lamb, holy basil, chili peppers, jasmine rice

## CLAY OVEN HEAVEN



- **Bharvan Khumb** ₹525  
Stuffed mushroom, spinach, cheese
- **Lehsooni Broccoli** ₹525  
Broccoli, mustard, cream, garlic, Indian spices
- **Rajma Ki Galouti** ₹525  
Red kidney bean, potato, cottage cheese, garam masala
- **Paneer Achari Tikka** ₹525  
Cottage cheese, pickle, curd, Indian spices
- **Tandoori Tasting Platter** ₹999/1350
- **Til Mil Jhinga** ₹999  
Tiger prawns, tandoori marination
- **Tandoori Chicken** ₹595  
Chicken, tandoori marination, yogurt, chili
- **Machli Pudina Tikka** ₹745  
Fish, curd, coriander leaves, mint leaves, tandoori masala
- **Murgh Peshawari Kebab** ₹595  
Boneless chicken, cashew nut, yogurt, roasted spices
- **Mutton Galouti Kebab** ₹645  
Minced mutton, brown onion, gram flour, spice paste
- **Seafood Platter** ₹1600

- **Chicken Chettinad** ₹675  
Spicy chicken preparation with coconut, red chili, ground nuts, poppy seed
- **Laal Maas** ₹750  
Rajasthani lamb cooked in a variety of masalas with a burst of red chillies
- **Chef Arnab's Special Meen Moilee** ₹895   
Kerala fish curry

## SO COOOOL

- **Tub Tim Krob** ₹400  
Sweetened coconut milk, water chestnut
- **Tiramisu** ₹450  
Mascarpone cheese, Kahlua liquor, coffee, eggless sponge
- **Choice of Ice cream** ₹350  
Vanilla, chocolate, butter scotch, black current
- **Honey Darshan** ₹400  
Wonton strips, honey sesame sauce, ice cream
- **Bailey's Irish Cream Brulee** ₹450  
Egg, milk, bailey's Irish cream
- **Melting Moment** ₹450  
Chocolate cake with liquid chocolate core, vanilla ice cream

## INDIAN REGIONAL FAVOURITES

Served with Rice or Naan/Roti for one

- **Mutton Rogan Josh** ₹750  
Braised mutton with aromatic spices, Kashmiri chilli
- **Kosha Mangshow** ₹750  
Spicy Bengali mutton curry

