

SOYI

# A DELECTABLE DINING EXPERIENCE

*Welcome to Soyi, where bohemian charm meets culinary artistry in a casual fine dining experience. Our menu is a curated journey through diverse flavors, blending traditional techniques with contemporary creativity. Each dish is crafted with the freshest ingredients, reflecting our commitment to quality and innovation.*





## SOUPS

### MANCHOW SOUP

Spicy, savory, hearty, flavorful.

**299**

### SWEET CORN SOUP

Mild, creamy, comforting, sweet.

**299**

### TOMATO SHORBA

Tangy, aromatic, spicy, warming.

**299**

### MANCHOW SOUP CHICKEN

Spicy, savory, hearty, flavorful.

**325**

## SALADS

### MEXICAN CORN CHAAT

A zesty blend of roasted corn, tangy spices, and fresh herbs—perfect for a flavorful snack

**315**

### CAESAR SALAD

Classic Caesar salad with lettuce, dressing, croutons, Parmesan, & optional chicken

**315 \ 345**

### WATERMELON AND FETA SALAD

Watermelon, feta, and mint with a balsamic drizzle!

**315**

### BURRATA SALAD

Burrata with pesto, sundried cherry tomatoes, olive oil, and balsamic

**415**

# NIBBLES / BAR BITES

## PERI PERI FRIES

Crispy golden fries dusted with a tangy and spicy peri peri seasoning.

**299**

## CHEESY JALAPEÑO POPPERS

Crunchy breaded jalapeños filled with gooey cheese, served hot.

**299**



## SOYI CORN BHAJJI

Crispy fritters made with spiced corn kernels, a street-style Mumbai favorite.

**345**

## CHICKEN SPRING ROLLS

Crunchy rolls filled with spiced chicken and veggies, bursting with flavor.

**415**

## CHICKEN LOLLIPOP

Deep-fried marinated chicken wings served with a fiery dipping sauce.

**445**

## 3 CHEESE NACHOS

Tortilla chips loaded with a rich blend of melted cheddar, mozzarella, and Parmesan, topped with salsa.

**299**

## DESI MASALA PEANUTS

Roasted peanuts tossed in tangy Indian spices, onions, and chilies for a zesty snack.

**299**

## VEG SPRING ROLL

Crispy golden rolls filled with seasoned vegetables, a light snack.

**315**

## CHICKEN POPCORN

Bite-sized crispy fried chicken chunks with a burst of spices in every bite.

**415**

## BUTTER GARLIC PRAWN

Succulent prawns sautéed in a buttery garlic sauce with a hint of herbs.

**715**

# SMALL PLATES

(VEGETARIAN) 

## HARA BHARA KEBAB

Spinach and vegetable patties served with mint chutney.

**425**

## MUSHROOM TIKKA

Tender mushroom kebabs with a vibrant spice blend, grilled to perfection.

**425**

## KURKURI BHINDI

Crunchy fried okra seasoned with Indian spices.

**415**

## CORN CHEESE BALL

Deep-fried cheesy corn balls with a crispy coating

**425**

## SHINGRI SEEKH KEBABS

Crispy minced vegetables coated with spices and barbequed on skewers.

**425**

## PANEER CHEESY KEBAB

Creamy paneer and rich cheese blended into delectable kebabs, grilled to perfection.

**465**

## CHEESE GRILL MUSHROOM

Grilled mushrooms stuffed with cheese and house-special marinade.

**425**

## COTTAGE CHEESE STUFFED WITH CHEESE AND DILL

Herbaceous, cheesy, smoky, tender.

**425**

## DAHI KE KEBAB

Soft kebabs with hung curd, spices, and herbs, grilled or fried.

**415**

## PANEER TIKKA

North Indian appetizer with paneer marinated in spiced yogurt and tandoor-grilled.

**425**

## VEG MANCHURIAN DRY

Mixed vegetable balls tossed in dried-out umami-inspired oriental sauces.

**315**

## CRISPY CHILLI POTATO

Golden fried baby potatoes tossed in a chili and garlic sauce.

**315**

## SMALL PLATES (VEGETARIAN)

### COTTAGE CHEESE SAMBAL OLAK

Cottage cheese and bell peppers tossed in a spicy red chili sauce.

**315**

### CRISPY CORN CHILLI

Crunchy fried corn kernels tossed in a spicy chilli-garlic sauce.

**315**

### CHEESE PERFECTO ROLL

Cheesy, creamy, savory, crispy, indulgent.

**315**

### LOTUS STEM WITH GARLIC SAUCE

Fried corn and water chestnut in chili garlic sauce.

**315**

### VEG CRISPY

A delightful mix of crispy fried vegetables in a tangy, spicy sauce.

**325**

## SMALL PLATES (NON-VEGETARIAN)

### CHICKEN LALI KEBAB

House special tandoori chicken stuffed with melted cheese and filling.

**555**

### CHICKEN PAHADI KEBAB

Char-grilled boneless chicken marinated in mint and mustard oil.

**535**

### CHICKEN LASSONI KEBAB

Boneless chicken marinated for 24 hours, chargrilled for flavor.

**565**

### CHICKEN MALAI KEBAB

Juicy meat marinated and grilled in a creamy marinade.

**535**

### MURG TIKKA

Boneless chicken marinated for 24 hours, chargrilled for a subtle flavor.

**565**

 Vegetarian  Non-Vegetarian

 Chilli  Chef Special

# SMALL PLATES

(NON-VEGETARIAN) 

## MUTTON NILGIRI KEBAB

Tender mutton seasoned with herbs and spices, grilled to capture Nilgiri flavors.

**575**

## MUTTON LUCKNOWI SEEKH

Tender minced mutton with aromatic spices, grilled to perfection.

**575**

## KING FISH TIKKA

Marinated in a blend of spices and ajwain, then grilled.

**675**

## PRAWNS KOLIWADA

Prawns marinated in egg, corn flour, besan, and spices, then deep-fried.

**715**

## PRAWNS TIKKA

Marinated in a blend of spices and ajwain, then grilled.

**715**

## CHILLI GARLIC CHICKEN

Tender chicken tossed in a fiery chilli and garlic sauce.

**545**

## CHICKEN MANCHURIAN

Chicken bites coated in tangy, spicy Manchurian gravy.

**545**



## SOYI FRIED CHICKEN

Southern-style spicy fried chicken with a golden, crunchy crust.

**715**

## CHICKEN CHILLI DRY










Spicy, tangy, crispy, savory, bold.

**545**









# DIM SUM

## (VEGETARIAN | NON-VEGETARIAN)

-  **SOYI CLASSIC VEG DIMSUM**   
Steamed vegetable dumplings, lightly seasoned for a healthy bite. **525**
- SPINACH AND CHEESE DIM SUM**   
A creamy cheese and spinach blend wrapped in dumpling dough. **695**
- CORN & CHEESE DIM SUM**   
A creamy cheese and corn blend wrapped in dumpling dough. **575**
- PRAWN CRYSTAL DIM SUM**   
Succulent prawns in a translucent wrapper, offering a crunchy bite. **725**
- MUSHROOM AND TRUFFLE OIL DIM SUM**   
Mushroom filling infused with truffle oil for a gourmet experience. **575**
- CHICKEN AND CHIVES DIM SUM**   
Tender, savory, aromatic, fresh, delicate. **735**
- SPICY SCHEZWAN DIM SUM**   (VEG/CHICKEN)  
Dumplings with a fiery Schezwan filling, perfect for spice lovers. **575/675**

## BETWEEN BREADS

(TILL 7 PM)

- FALAFEL & GUAC BURGER**   
A hearty vegetarian delight with a zesty guacamole twist. **295**
- ALOO MASALA TOASTIE**   
Crispy bread with spiced potato filling and mint chutney. **295**
- TANDOORI CHICKEN TOASTIE**   
Smoky tandoori chicken, toasted wrap, rich yogurt sauce. **425**
-  **SOYI'S FRIED CHICKEN BURGER**   
Crispy chicken, soft bun, bold buffalo kick. **425**
- PANEER TIKKA SANDWICH**   
Smoky paneer in toasted bread with a tangy spread. **315**

 Vegetarian  Non-Vegetarian

 Chilli  Chef Special



SOYI MOMO'S  

( V E G E T A R I A N | N O N - V E G E T A R I A N )

## STEAM

CORN AND CHEESE MOMOS-310

VEG STEAM MOMOS-289

CHICKEN MOMOS-325

## PAN FRY MOMOS

CORN AND CHEESE MOMOS-325

VEG STEAM MOMOS-325

CHICKEN MOMOS-350

## DEEP FRY MOMOS

CORN AND CHEESE MOMOS-325

VEG STEAM MOMOS-325

CHICKEN MOMOS-350

 Vegetarian  Non-Vegetarian

 Chilli  Chef Special

# RICE & NOODLES

## STEAMED RICE

Fluffy, aromatic rice, perfect for any dish.

**199**

## JEERA RICE

Basmati rice flavored with cumin.

**215**

## FRIED RICE

Flavored rice tossed with exotic vegetables.

**299**

## CHICKEN FRIED RICE

Wok-tossed rice with chicken in Schezwan sauce.

**445**

## THAI CURRY

veg / non veg red/yellow/green

**455/555**

## HAKKA NOODLES

Wok-tossed noodles with chopped chicken in schezwan sauce.

**315/415**



## STREET STYLE NOODLE

Spicy, smoky, stir-fried street noodles.

**315**

## CHILLI GARLIC NOODLE WITH HOT GARLIC

Spicy chili garlic noodles, bold flavor.

**315/445**

## GRILLS

(VEGETARIAN|NON-VEGETARIAN)

### MUSHROOM ROTED ■

Roasted mushrooms with savory seasoning.

**695**

### GRILL VEGETABLE ■

Grilled vegetables with smoky seasoning.

**545**

### ■ CHICKEN ROTED WITH WINE SMOKE

Roasted chicken infused with wine smoke.

**799**

### ■ GRILL CHICKEN

Grilled chicken with smoky seasoning.

**895**

## PLATTERS

(VEGETARIAN|NON-VEGETARIAN)



### HUMMUS & PITA PLATTER

Creamy hummus with warm, fluffy pita.

**1095**

### ■ HUMMUS & CHICKEN PLATTER

Grilled chicken with creamy hummus and pita.

**1195**

### ■ VEG TANDOORI PLATTER

Assorted grilled vegetables with tandoori spices.

**1095**

### NON VEG TANDOORI PLATTER ■

Assorted tandoor-grilled meats and vegetables.

**1295**

### ■ ■ CHINESE SIZZLERS

Sizzling Chinese stir-fry with vegetables and sauces.

**1095/1295**

# BIRYANI

## HYDERABADI DUM BIRYANI

An assortment of vegetables, aromatic spices, herbs, and basmati rice

**425**

## HYDERABADI DUM CHICKEN BIRYANI

A classic Indian dish with a rich and flavorful blend of spices.

**525**

## MUTTON BIRYANI / BONELESS

A classic Indian dish with a rich and flavorful blend of spices.

**765/795**

# RAITA

## MIX VEG RAITA

Spiced yogurt with mixed vegetables.

**199**

## BOONDI RAITA

Yogurt with crispy fried boondi.

**199**

## BURANI RAITA

Yogurt with garlic and spices.

**219**

## CUCUMBER RAITA WITH TADKA

Cucumber yogurt with spiced tempering.

**219**

## PINEAPPLE RAITA

Yogurt with sweet pineapple and spices.

**219**

 Vegetarian  Non-Vegetarian

 Chilli  Chef Special

## SIDES

CURD-145

PAPAD-99

MASALA PAPAD-149

GREEN SALAD-199

ONION-119

## KHICHDI

YELLOW DAL KHICHDI

Yellow dal and rice cooked together.

**445**



BLACK DAL KHICHDI

Black lentils and rice cooked together.

**445**

## DAL

DAL TADKA

Classically tempered yellow lentils seasoned with garlic, curry leaves, and dry red chili.

**495**

DAL FRY

A flavorful dish made with butter-tempered spices and hing.

**495**

DAL MAKHANI

Black lentils simmered overnight with a ginger-garlic paste and tempered with homemade butter and cream.

**525**

# INDIAN MAINS

(VEGETARIAN) 

## MUSHROOM AFGANI

Meaty mushrooms in rich Indian masala.

**445**

## PANEER PASANDA

Rich, creamy Mughlai dish with stuffed paneer in a flavorful gravy.

**445**

## MALAI KOFTA

Creamy gravy with stuffed vegetable dumplings.

**499**

## SHAHI PANEER

Paneer in rich, royal creamy gravy.

**455**

## PALAK PANEER

Paneer in medium spicy spinach-mint gravy.

**499**



## SOYI DUM ALOO

Spiced baby potatoes in soy-based gravy.

**325**

## VEG KOLHAPURI

Spiced mixed vegetables in thick gravy.

**415**

## PANEER ADRAKI

Paneer cooked with ginger and spices.

**499**

## PANEER BUTTER MASALA

Cottage cheese in rich tomato-cashew gravy.

**445**

## PANEER KADHAI

Paneer cooked with onions, tomatoes, and spices, simmered to a thick consistency.

**455**

## PANEER ASMANI KORMA

Paneer in rich, aromatic korma gravy.

**499**

# INDIAN MAINS

(NON VEGETARIAN) 

## BHUNA CHICKEN MASALA

Tender chicken chunks in a spicy onion gravy with green chilies, garlic, and spices.

**675**

## MURG SHAHI ROGAN

Grilled chicken in the chef's special aromatic gravy.

**675**

## EGG CURRY

Boiled eggs in spiced, savory gravy.

**515**

## MUTTON ROGAN JOSH

Tender lamb or mutton braised in a garlic, ginger, and spice-infused gravy.

**745**

## PRAWN CURRY

Creamy, spicy prawns in rich tomato gravy.

**777**

## MUTTON NIHARI

Slow-cooked mutton in rich, flavorful gravy.

**745**

## CHICKEN MAKHANI

Shredded chicken in rich, creamy tomato gravy with butter and cream.

**675**

## MURG MUSSALLAM

Chicken in spicy butter tomato gravy, stuffed with eggs.

**1365**

## FISH CURRY

Fish cooked in spiced, tangy gravy.

**725**

## LAL MAAS

A Rajasthani lamb curry cooked with hot red chilies and traditional spices.

**745**

## KING FISH MASALA

A flavor-packed fish delicacy bursting with rich aromatic notes.

**745**



## SOYI SPECIAL CHICKEN CURRY

Savor tender chicken curry, a true treat.

**695**



# INDIAN BREADS

## TANDOORI ROTI

Flatbread made with whole wheat and cooked in a tandoor.

**70**

## PLAIN NAAN

Soft, fluffy, and perfectly baked, a delightful accompaniment to any meal.

**120**

## GARLIC NAAN

Garlic-flavored leavened flatbread.

**135**

## CHEESE GARLIC NAAN

Soft naan packed with fresh garlic flavor and cheese, hard to resist.

**145**

## RUMALI ROTI

Delicate, tender flatbread, perfect with royal curries.

**75**

## BUTTER TANDOORI ROTI

Tandoor-cooked roti slathered with melting butter for added taste.

**77**

## BUTTER NAAN

Deliciously soft and buttery, perfect to savor on its own or with curry

**125**

## BUTTER GARLIC NAAN

Mouthwatering bread infused with rich garlic and butter flavor.

**145**

## LACHCHHA PARATHA

Flaky, layered paratha bursting with Indian flavors and aroma.

**125**

## MISSI ROTI

Crisp, multigrain roti with a wholesome experience

**110**

# DESSERTS



## SOYI LOTUS BISCOFF CHEESE CAKE

Creamy, crunchy, caramelized,  
indulgent, rich.

**495**

## TIRAMISU

Italian dessert with coffee-soaked  
layers, mascarpone, cocoa, and rich  
flavor.

**495**



## CHEF SPECIAL DESSERT

Having a good time with  
this dessert

**455**

