

A NEW YORK STYLE SUNDAY BRUNCH

LUPINO

12PM - 4PM

FROM THE SALUMERIA

HOT TRUFFLE BEGUM VICTORIA BRIE (V)

Fig Jam, Toasted Walnuts, Smoked Honey, Fresh Herbs, Garlic & Chilli Crumble with Toasted Sourdough Bread & Fresh Black Truffle "Snow"

CHEESE PLATTER (V)

Brie, Cheddar, Manchego, Bel Paese, Smoked Gouda, Danish Blue
Served with: Crackers, Parmesan Grissini, Smoked Honey, Berry Compote, Red Globe Grapes, Fig & Almond Roulade

SALUMERIA PLATTER

Parma Ham, Mortadella, Edol Salami, Salami Milano, Spanish Chorizo
Served with: Tigelle Buns, Gnocchi Fritto, Pickled Gherkins, Green Peppercorn Mustard & Spiced Green Apple Mostarda

CHICKEN LIVER PÂTÉ

With Hibiscus-Raspberryl Gel, Fig-Onion Bread & Smoked Sea Salt

SEA BASS CEVICHE

Fermented Guava, Cucumber, Coriander-Jalapeño Dressing, Cherry Radish & Bird's Eye Chilli

SALMON CRUDO

Norwegian Prime Sashimi Grade centre cut Salmon Loin with a creamy Yuzu, Tobiko & Crispy Garlic Creamy Sauce

SHRIMP COCKTAIL TARTS

OYSTERS ON ICE (4 PCS)

With Cucumber Mignonette, Oyster Juice & Hot Tomato Mignonette

PREMIUM UPGRADES

Ask server for pairing suggestions

Freshly Shaved Black Alba Truffles

GARDE MANGER

THE GREEK (V) ①

Peppers, Cucumbers, Tomatoes, Olives & Onions tossed in a Herbed Tomato Vinaigrette with Begum Victoria Feta
With option of Thyme & Garlic Roast Chicken

BARLEY AVOCADO SALAD (V) ①

Pickled Peppers, Purple Cabbage, Haricot Beans, Cucumber, Pomegranate, Peanut Butter & Rice Vinegar Dressing, Toasted Cashew Nuts

GRAPEFRUIT & MIXED MESCLUN GREEN (V)

Grapefruit, Mixed Mesclun, Fresh Herbs, Zucchini Ribbons, Snow Peas, Hazelnut Gremolata, Red Wine & Pickled Plum Dressing with Green Olives & Toasted Almonds

SALAD OF BURRATA WITH BEETS & HEIRLOOM TOMATOES (V)

Escabeche Of Heirloom Tomatoes, Roasted Beets Tossed In Balsamic, Peppitas, Arugula & Mint Crumbs

BEEF CARPACCIO

Thinly sliced Raw Prime Filet Beef, Baby Arugula, Truffle Paste, Shaved Parmesan, Capers & Sea Salt
With optional table-side shaved Fresh Black Truffles (3g) as per availability

TUNA NICOISE

Seared Tuna Loin with a Salad of Haricot Beans, Cherry Tomatoes, Baby Potatoes, Capers, Olives, Fresh Herbs & Baby Lettuce in a Three Mustard Dressing with Boiled Eggs

LUPINO

Caesar Salad with Shredded Romaine Lettuce, Poached Chicken, Creamy Egg Dressing, Parma Ham Floss, Garlic Sourdough Rosette & Parmesan Snow

HOT SMALL PLATES

HUNGARIAN MUSHROOM SOUP WITH CHIVE CREAM (V)

Slow-cooked mixed Mushrooms blended With Fresh Herbs & a hint of Spice, served with Toasted Sourdough

PATATAS BRAVAS (V)

Crispy Fried Tuscan Potatoes, Spicy Smoked Paprika & Tomato Sauce, Garlic Crema
Vegan Option Available
Best Paired With: Mango Breeze

CHERMOULA CAULIFLOWER & ROASTED SHIITAKE TACOS (V)

Soft Masa Tacos topped with slow-roasted Organic Yellow Cauliflower, Fresh Shiitake Mushrooms, Pepperonata, Smoked Chilli Crisp & Salsa Macha

ISRAELI MEZZE PLATTER (V)

Preserved Lemon & Chickpea Hummus, Green Herb Falafel, Roasted Eggplant Dip, Vegetable Filo Pie, Zaatar Dusted Pretzel with a Fresh Fennel, Grilled Halloumi & Parsley Salad
Best Paired With: Tropical Nectar

LEVANTINE STYLE ROASTED VEGETABLES & HUMMUS (V)

Eggplant, Cherry Tomatoes, Capers, Peppers, Raisins & Pine Nuts on house-made herbed Boursin, baked on a Warm Puff Pastry & served with a Basil-Pistachio Sauce

FISH & CHIPS

Beer-batter Fried Sea Bass, Tuscan Potatoes, Tartar Sauce, Salsa Macha Aioli & a Side Salad

GREEK LAMB GYRO TACOS

Shredded Lamb Gyro with Pickled Onions & Cucumber Labneh

STUFFED CHICKEN WINGS

Fried & glazed with Pomegranate Hot Sauce, Pickled Vegetables & a Paneer Miso Dip with the Brown Koji Boys

CALAMARI FRITTI

Calamari, Green Chilli & Coriander Dust, Garlic & Lemon Aioli

CHICKEN KARAAGE

Japanese style glazed Fried Chicken served with Chilli-Coriander Dipping Sauce, Kewpie Mayo & Hot Sauce

CALABRIAN CHILLI PORK TACOS

Chilli Broth braised Pork, Pickled Red Onions & Begum Victoria Mixed Cheese Sauce

CHORIZO RICE

Portuguese Rice cooked in Rendered Chorizo, topped with Crispy Chorizo, Bacon & Edamame with a Side Salad & Mango Chutney

PORK MEATBALLS

Paprika Smoked Tomato Sauce, Bocconcini, Almond & Chilli-Garlic Gremolata
Best Paired With: Summer Passion

STICKY PORK RIBS

Slow-roasted premium Pork Ribs in a Fermented Chilli, Pomegranate & Bourbon Sticky Sauce with a side of German Potato Salad

SINGAPORE CHILLI HOT CRAB MELT

Jumbo Lump Crab & Claw Meat baked with a spicy Garlic Chilli Cream Cheese & Hot Sauce base Gratinéed; served with Mini Pull Apart Bread

Born & Bread In BANGALORE

BACON, TOMATO & BURRATA ON TOAST

Toasted Sourdough With Carrot Top Pesto, Sliced Avocado, Bacon, Tomato & Burrata

AVOCADO TOSTADA (V)

With Pickled Peppers, Red Bean Paste, Roasted Wild Mushrooms, Salsa Macha & Chilli Crisp, as an Open-faced Sandwich

SUPER MUSHROOM CHEESESTEAK (V)

Goan Poee Bread, Roasted Wild Mushrooms, Begum Victoria Brie, Caramelized Onions & Peppers with Hollandaise & Chilli Crisp

THE PASTRAMI MESSY TOAST

Shredded 16 day cured, smoked Pastrami with a Creamy Sauerkraut Slaw, Dill Pickles & Mustard Cheese Sauce topped on a Griddled Brioche, served with Beef Jus

PHILLY CHEESESTEAK

Goan Poee Bread, Seared Steak, Begum Victoria Brie, Caramelised Onions & Peppers, Poached Eggs with Hollandaise & Chilli Crisp

BRUSCHETTAS (V)

Monte Rosso Tomatoes, Fresh Mozzarella, Basil & Arugula | Creamy Mixed Mushroom Ragout, Rosemary & Parmesan

LUPA BURGER

Double-smashed Beef Patty, Sharp Cheddar, Bread & Butter Pickles, Toasted Potato Bun

FRIED CHICKEN DOUGHNUT W/ HICH

Gochujang glazed Fried Chicken in a freshly made Soft Doughnut with Aged Begum Victoria Cheddar, Bloody Mary Tomato & Lettuce Slaw

STUFFED PORTOBELLO MUSHROOM BURGER (V)

Caramelised Onions, Parmesan Truffle Fries, Animal Sauce & Toasted Potato Bun

PIZZA

Option of thin crust or neapolitan style

CAPRESE (V)

Buffalo Mozzarella, Pecorino, Basil, Shaved Parmesan & Olive Oil

QUATTRO FORMAGGI (V)

Béchamel, Danish Blue, Gruyère, Provolone, fresh Thyme & Olive Oil

SPINACH, WILD MUSHROOMS & MARINATED FETA (V)

PARMA HAM

Topped with Parma Ham, Burrata, Dressed Arugula & Shaved Parmesan

PEPPERONI

Spanish Pork Pepperoni with Sharp Cheddar & Goat's Cheese

CARAMELIZED ONION STUFFED CALZONE WITH ZA'ATAR & SESAME (V)

SRIRACHA CHICKEN (DETROIT STYLE - DEEP PAN)
Pickled Onions, Fresh Jalapeños & Green Salsa with Toasted Sesame Seeds

SPICY ITALIAN SAUSAGE (DETROIT STYLE - DEEP PAN)

Shredded Pepperoni, Bacon & Sausage with Italian Spices & Herbs baked with Cheddar & Mozzarella

EGGS

POACHED EGG SHAKSHUKA

Tomato & Paprika Chutney, Poached Egg; served with a side of Za'atar Sourdough

EGGS BENEDICT

English Muffin, Poached Eggs, Smoked Ham & Chive Hollandaise
Choice of Smoked Salmon

ASK YOUR SERVER FOR EGGS OF YOUR CHOICE

PASTA

SPAGHETTI CACIO E PEPE (V)

Classic Roman dish of Spaghetti with Pecorino Romano, Garlic, Julienne Of Zucchini & freshly cracked Chikmagalur Pepper

FUSILLI IN VODKA SAUCE (V) ①

Gluten free Fusilli in a Creamy Roma Tomato Sauce With Vodka, topped with Torn Baby Burrata & Shaved Parmesan

SPAGHETTI - SHRIMP & MUSSELS PICCANTINA

Fresh Chilli, Sun-Dried Tomatoes, Basil, Fresh Cream & finished with Parmesan Cheese

SPICY PORK DUMPLING

Hot Italian Sausage & Cabbage Dumpling in Chorizo Cream with Fresh Fennel, Snow Peas, Braised Celery & Rainbow Swiss Chard

FOUR CHEESE MACCHERONI (V)

Thin tubes of Pasta in a decadent Four Cheese Sauce

ROASTED BUTTERNUT SQUASH GNUDI (V)

Fresh Buffalo Milk Ricotta & Butternut Squash Gnudi, pan-seared & served on a Creamy Pumpkin Romesco Sauce with Celery Leaf & Pine Nut Pesto, Fried Sage Leaves & Toasted Peppitas

VERDE RISOTTO (V)

Arborio Rice cooked with Edamame & Green Peas, Bathua Purée, Avarekai, Green Beans, Asparagus, Zucchini & Parmesan
Vegan Option Available

LOBSTER RISOTTO WITH ORZO

Pearl Onions, Lobster Bisque & Arugula cooked with Creamy Orzo & Lobster Morsels, finished with a Garlic Lobster Butter & Chilli Crisp

FROM THE GRILL

BABY CORN ELOTE (V) ①

Lemon Mayo, Chilli-Peanut Crumbs & Parmesan Snow

CHARRED BROCCOLI BROCHETTES (V) ②

Chargrilled Broccoli, Baby Zucchini & Cherry Tomato Skewers with an Almond Cheese Dip

TIGER PRAWNS

Garlic, Chilli & Coriander marinated Tiger Prawns, served with Lemon Butter Sauce & Citrus Salad

ARMENIAN-STYLE LULE KEBAB ②

Marinated minced Chicken, Coriander, Pickled Onion, Roasted Tomatoes, Spiced Hummus & Saffron Rice
Best Paired With: Parisian Fling

HARISSA CHICKEN

Roasted Tomato & Rose Harissa marinated Chicken Leg with a Spicy Dipping Sauce, Rose Petals, Garlic & Peanut Crumble
Best Paired With: Mediterranean Volare

SALMON FRITES

Norwegian Salmon, Maple Butter Glaze, Chive Hollandaise & Fries

ROASTED TENDERLOIN ①

Pan-seared Tenderloin, Herb roasted Parsnips & Mushrooms, Pomme Purée & Red Wine Jus

GRILLED LAMB CHOPS ②

Rosemary & Pepper marinated Grilled Lamb Chops, served with Black Pepper Sauce & Tzatziki

THE SWEET STACK

CHURROS DUSTED WITH CINNAMON SUGAR

Lemon Ricotta & Apple Honey

HOT CHOCOLATE CHIP LAVA COOKIE

Goosey Chocolate Chip Cookie Fondant with a scoop of Vanilla Bean Gelato topped with Hot Fudge Sauce

BURNT ORANGE CHOCOLATE MOUSSE

Malted Barley Cream & Pistachio Gelato, Microwave Sponge, Basil Gel, Sea Salt & Chocolate Crumbs

COFFEE TRES LECHES

Milk soaked Vanilla Pound Cake, Cinnamon Streusel & Coffee Three Milk Syrup

STICKY TOFFEE PUDDING

Tahini Caramel, Gondhoraj Crumble, Sesame Tuile & Cinnamon Gelato

LUPA TIRAMISU

With An Optional Espresso & Biscotti

A NEW YORK STYLE SUNDAY BRUNCH

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BRUNCH SPECIALS

DUKE OF YORK
Freshly-scooped Melon, Sage, Basil, House-made Passionfruit Syrup & White Wine

BALTHAZAR
Sous-vide Rum & Thyme, Fresh Pineapple & Fresh Lime with Simple Syrup

THE MET
51% Agave Tequila, Orange Liqueur & Fresh Lime

BROOKLYN HIGH
Ketel One Vodka, Fresh Basil, Lime & Simple Syrup spiked with Sparkling Wine

OFF-BROADWAY
Vanilla-infused Ketel One Vodka, Fresh Green Apple & Sparkling Wine

RICHMOND - FROM NEW YORK TO BENGALURU
Cold Brew, Orange Liqueur, 51% Agave Tequila, Simple Syrup & Fruits

BRIGHT LIGHTS, BIG CITY
Campari & Sparkling Wine

ESTHER
Barsol Pisco, Fresh Lime, Simple Syrup & Egg White



HOEGAARDEN CONCOCTIONS

GIN

BELGIAN GAARDEN
Hoegaarden Gin with a slice of Orange, Fizzy Lime & Thyme

MEDITERRANEAN VOLARE
Hoegaarden Gin, Fresh Pineapple, Basil & Ginger Ale

PARISIAN FLING
Hoegaarden Gin, Lemonade & Pomegranate Tears with a touch of Rosemary

BEER

MANGO BREEZE
Hoegaarden Wit, Vodka, Earl Grey Tea, Mango Purée, Sugar Syrup & Lime Juice

TROPICAL NECTAR
Hoegaarden Nectarine, Gin, Grapefruit Juice & Lime Juice

SUMMER PASSION
Hoegaarden Rosée, Gin, Passionfruit Purée, Lime Juice garnished with Kaffir Leaves

PROSECCO /SPARKLING WINE

CECILIA SPUMANTE ROSÉ

PASQUA PROSECCO

BISOL BELSTAR PROSECCO CULT EXTRA DRY

BISOL JEIO PROSECCO ROSÉ 2020, VENETO ITALY

HOUSE SPECIAL SHRUB-INFUSED SANGRIA

FIRENZE WHITE
Fresh Fruits, Clementine-infused Shrub, Brandy & House Chardonnay

SUMMER SUN
Grapefruit & Mixed Fruits, Rose-infused Shrub, Brandy & House Cabernet Sauvignon

LUPA SIGNATURES

SGROPPINO
Prosecco, Sweet Vermouth, House-made Pomegranate Sorbet, Hoegaarden Original Belgian Gin with an Orange Peel Garnish

Tanqueray Ten | Sipsmith

PALOMA
51% Agave Tequila, Jalapeño-infused Agave, Grapefruit Juice, Fresh Lime Juice with a Sea-Salt Cloud

1800 Añejo | Código Blanco
Código Rosa | Código Añejo

LA LIMONE
Ketel One Vodka, Dry Vermouth & Home-made Limoncello

Ciroc | Grey Goose | D'Yavol

PALERMO
Ketel One Vodka, Hoegaarden Belgian Original Gin, Bacardi White Rum, 51% Agave Tequila, Orange Liqueur, Gomme Syrup & Fresh Lime Juice

PITCHER

5 GLASSES

SANGRIA

THE MET

PALOMA

PALERMO

G&T

House Pour - Hoegaarden Belgian Original Gin

BASIL & ORANGE
Home-made Basil, Orange Shrub & Tonic Water

THE KHASI
Home-made Meghalaya Mountain Spices (Jaiur), Mizo Wild Grapefruit Shrub & Tonic Water

BERRY MANILOW
Home-made Blueberry, Sage & Grapefruit Shrub, Tonic Water

CHITTAGONG ZEST
Home-made Gondhoraj & Elderflower Shrub, Tonic Water

CLEMENTINE & LAVENDER
Home-made Clementine & Lavender Shrub, Tonic Water

VILLA ROSSA
Home-made Rose, Rhubarb & Ginger Shrub, Tonic Water



ALCOHOL

BEER

HOEGAARDEN WIT
HOEGAARDEN ROSÉE
HOEGAARDEN NECTARINE

TEQUILA

JOSE CUERVO GOLD
DON ANGEL ORO
1800 AÑEJO
CÓDIGO BLANCO
CÓDIGO ROSA
CÓDIGO AÑEJO

RUM

BACARDI OCHO
MOUNT GAY RUM ECLIPSE

LIQUEUR & APERITIF

CABO COCONUT
KAHLUA
BAILEYS IRISH CREAM
COINTREAU
JAGERMEISTER (ICE COLD)

VODKA

STOLICHNAYA
KETEL ONE
GREY GOOSE
D'YAVOL BLACK PEARL FILTERED
VODKA FROM POLAND

MEZCAL

GREYENTE JOVEN
MEXCALIA MEZCAL

GIN

HOEGAARDEN BELGIAN ORIGINAL
HOEGAARDEN PARISIAN ROMANCE
HOEGAARDEN MEDITERRANEAN
SUMMER
EDINBURGH
ROKU
HENDRICK'S
COBALTO 17
KI NO BI
SABATINI
MONKEY 47
FIFTY POUNDS
MIRABEAU

ZERO PROOF NON ALCOHOLIC

MOCKTAILS

SORBET SPRITZ
house special sorbet, lime, gomme syrup, soda & flowers

HOUSE-MADE SHRUB MOCKTAIL
gondhoraj & elderflower | orange & basil | blueberry sage | the khasi

SOFT BEVERAGES

AERATED DRINKS
DIET COKE
GINGER ALE
SCHWEPPES TONIC WATER
CANNED JUICES
HIMALAYAN WATER SERVICE
RED BULL
BUDWEISER BEATS
HIMALAYAN SPARKLING SERVICE
PERRIER SERVICE (330 ML)
FRANKLIN TONIC WATER

COFFEE

Classics

RISTRETTO | ESPRESSO DOPPIO | LUNGO
ESPRESSO CON PANNA
AMERICANO

Espresso + Milk

CORTADO
CAPPUCCINO
MACCHIATO
LATTE
FLAT WHITE
VALRHONA HOT CHOCOLATE

Cold Beverages + Iced Latte

ALMOND MILK LUNGO
SHAKERATO
option of vietnamese with smoked cinnamon
AFFOGATO
house-made vanilla bean gelato & mini stroopwafels

PAIR YOUR WITH A
GOOEY CHOCOLATE CHIP
COOKIE

