salad

quinoa edamame

VEGETARIAN | NON VEGETARIAN

a wholesome blend of red and white quinoa with edamame & peppers, finished with a spicy asian dressing.

700 | 900

mediterranean caesar

VEGETARIAN | NON VEGETARIAN

a refreshing caesar with pomegranate molasses, sumac berry, olives, parmesan shards, and garlic croutons.

600 | 800

classic som tam

raw papaya salad with fresh peppers, peanuts, and a bold balance of sweet, sour, salty, and spicy

600

ipc melon

seasonal melon medley on a bed of herbed creamy ricotta.

600

soup

asian classics

sweet corn | hot & sour | manchow
lemon coriander

450

roasted tomato, pepper & basil

oven roast ripe tomato and red pepper with basil flavor

450



ipc bites

pool nachos

crispy corn nachos with fresh tomato salsa.

500

misal pav crostini

spiced sprout ragout topped with pav-butter crumble on toasted crostini.

600

charred broccoli steak

flame-grilled broccoli with spiced coriander labneh & smoked chili oil.

700

wild mushroom & truffle croquettes

crispy golden croquettes with a creamy wild mushroom–truffle filling.

700

teriyaki chicken skewer

juicy skewers in a smoky, citrus-herb marinade with asian teriyaki glaze.

800

ricciardo fish

char-grilled fish with garlic toum and fresh lemon.

850

ifc - irada fried chicken

buttermilk-brined crispy chicken served with tangy caper ranch.

850

pomfret irada way

tandoori | butter garlic | ricciardo

1500

prawn 65 / prawn koliwada

Koliwada with a fiery coastal chilli-lemon crunch, and
65 with bold South Indian spices, garlic, and curry leaves.

1200



between the bread

chili-cheese toast

toasted bread with melted cheese and spiced chili topping.

550

ipc club sandwich

VEGETARIAN | NON VEGETARIAN

irada's signature triple-decker club, layered with fresh vegetables.

650 | 750

truffle shroom burger

spiced mushroom patty with parmesan cream, truffle baby spinach, and caper ranch. served with fries & salad.

700

korean fried chicken burger

crispy fried chicken in hot sauce with cheddar, served with fries and side salad.

800

lamb burger

spiced lamb patty with cheddar, chimichurri, caramelized onions, and thousand island dressing. served with fries and side salad.

900

paneer kathi

stuffed tortilla rolls with paneer tikka (or chicken tikka), peppers, onions, and cheese. served with house chips.

600

chicken kathi

chicken tikka with onions, peppers, and cheese, wrapped in a tortilla. served with house chips.

700



pizza & pasta

(serving 12 PM to 7 PM)

classic margherita

san marzano tomatoes, fresh mozzarella, and basil.

650

the veggie

seasonal vegetables, mozzarella, and herb tomato sauce.

750

the pollo

smoked chicken with sundried tomatoes, mozzarella, and fresh herbs.

900

ipc classic pasta

choice of penne or spaghetti tossed in a classic sauce –
alfredo, arrabbiata, aglio e olio, or classic pesto.

650

asian: small plates

spring rolls

VEGETARIAN | NON VEGETARIAN

crispy fried rolls filled with cabbage, carrots,
peppers |chicken, and asian spices.

600 | 700

honey & chili potato | lotus stem

crisp potato or lotus stem, glazed in a sweet-and-spicy sauce.

600

chili & coriander - cottage cheese | tofu | chicken

cottage cheese, tofu or chicken, wok-tossed with
chili, garlic, and fresh coriander.

700



asian: small plates

edamame two ways
salted or chili garlic
700

lemon garlic fish
steamed fish tossed with butter, garlic, and lemon.
750

schezwan prawns
wok-fried prawns in a bold sichuan chili-pepper sauce.
1100

peking ribs
melt-in-the-mouth pork glazed in soy caramel and star anise.
1500

asian: dimsums

shanghai vegetable
seasonal vegetables with light soy and ginger.
650

broccoli & almond
broccoli and toasted almonds with a nutty finish.
700

truffle edamame
edamame puree infused with truffle
700

basil chicken
minced chicken lifted with thai basil and chili.
750

prawn xo
sweet prawns with ginger and xo sauce.
850



tandoor

beetroot peanut kebab

Crispy beetroot and peanut kebabs, lightly spiced and shallow-fried with a nutty crunch.

650

mushroom & truffle galouti

minced mushroom kebabs infused with truffle.

750

dahi kebab

golden pan-seared hung curd kebabs with coriander–mint chutney.

650

paneer tikka two ways - classic or za'atar

charcoal-grilled paneer, marinated in classic yogurt spices or fiery gunpowder masala.

800

chicken tikka two ways - classic or gunpowder

charcoal-grilled chicken, marinated in classic yogurt spices or fiery gunpowder masala.

900

roti pe boti

Soft roti with smoky, spiced tender mutton boti.

1000

amritsari fish tikka

spiced amritsari-style fish finished in the clay oven.

900

mutton two ways - galouti or seekh

hand-minced lamb, crafted into melt-in-the-mouth galouti or spiced seekh kebabs.

1000



asian mains

curries
green | red | sri lankan | burmese
choice of vegetables, tofu, chicken, or prawns
simmered in your preferred curry style.

800 | 900 | 1100

hot pot bowl
protein | rice | noodle | quinoa
customize with vegetables, tofu, chicken, or prawns.

sauce options: black pepper | sichuan chili butter | burnt garlic chili butter.

1300 | 1500 | 1800

stir fried vegetables
seasonal vegetables tossed in five spice sauce. add tofu +400

800
add tofu +300

RICE AND NOODLES

udon noodles
thick japanese-style noodles, wok-tossed with your choice of
vegetables, chicken or shrimp.

800 | 900 | 1200

burnt garlic fried rice
finished with your choice of vegetables,
eggs, chicken or shrimp.

800 | 900 | 1200

singapore wok tossed noodles
stir-fried noodles, prepared hakka-style,
finished with your choice of vegetables, chicken
or mutton.

800 | 900 | 1200



indian mains

yellow dal tadka

yellow lentils tempered with ghee, garlic, and cumin.

650

dal makhni

slow-cooked black lentils finished with cream and butter.

750

martban ke chole

tangy spiced chickpeas, slow-cooked in
a traditional earthen martban jar.

650

home-style staples

jeera aloo | amchuri bhindi | mixed vegetables | bharli vangi

650

methi palak kofta

fenugreek and spinach dumplings in a rich spinach gravy.

700

paneer preparation

butter masala | kadhai paneer | palak paneer | hariyali paneer

900

gucchi curry

kashmiri morel mushrooms in a saffron-rich
curry with indian spices.

2000



indian mains

chicken selection

handi chicken | chicken-do-pyaza | butter chicken

900

mutton selection

mutton rogan josh | kala mutton | nihari

1200

coastal goan curry

coastal-style vegetable | prawn curry simmered with coconut, tamarind, and curry leaves.

700 | 1500

dum handi biryani

vegetable | chicken | mutton, slow-cooked with aromatic spices in a sealed handi.

700 | 900 | 1200



sides

plain rice | jeera| peas pulao | jasmine | sticky rice
350

tandoori roti | phulka | missi
175

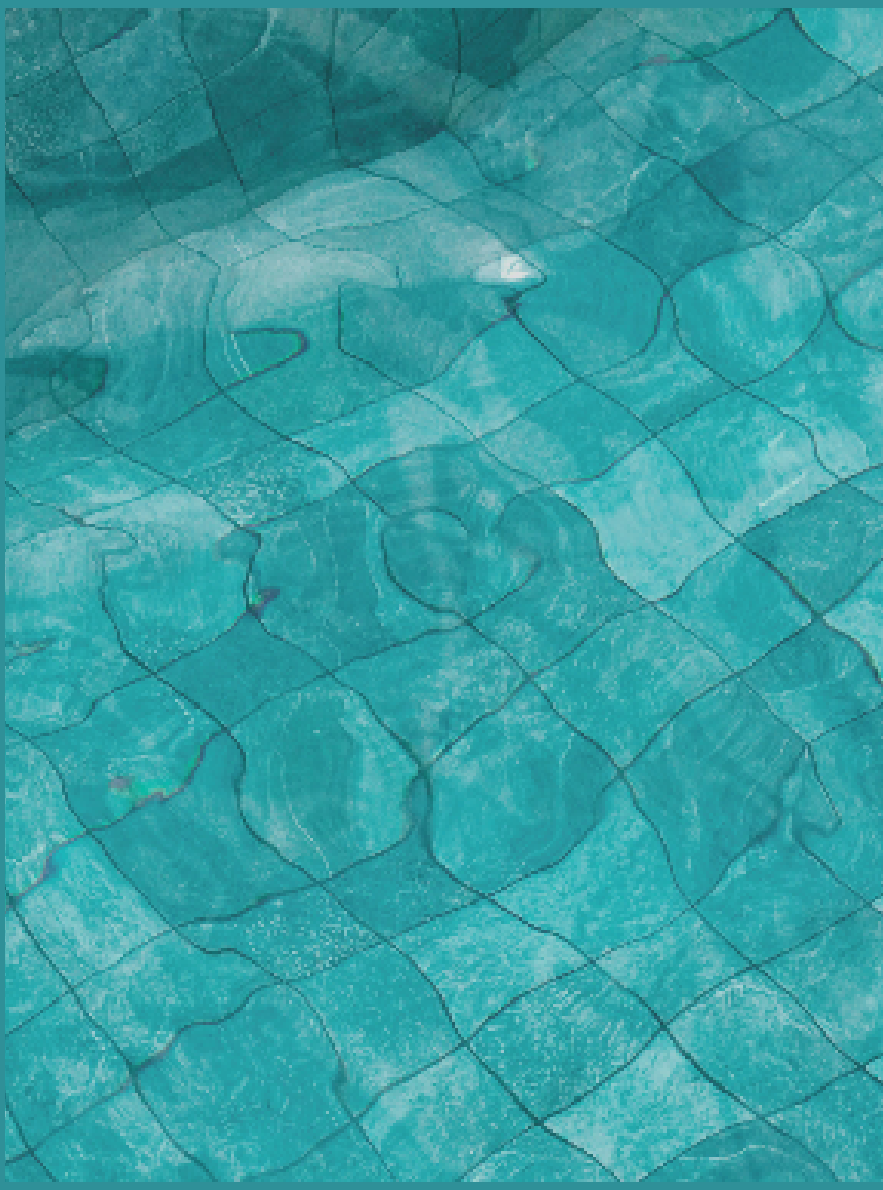
lachha | mirchi | pudina paratha
175

plain | garlic | chili garlic naan
175

aloo | paneer | cheese chili kulcha
375

fried | roasted | masala papad
175

mix veg | pineapple | mint boondi raita
275



sweet endings

ipc choco lava cake

warm molten chocolate cake
with vanilla ice cream

500

lotus biscoff cheesecake

creamy cheesecake layered with lotus
biscoff spread and biscuit crumble.

500

ice cream & sundae selection

choice of classic and seasonal flavors

400

moong dal halwa

slow-cooked moong lentils with
ghee, sugar, and saffron.

400

gulab jamun

soft khoya dumplings soaked in
rose-cardamom syrup.

400

rasmalai tres leches

saffron-soaked rasmalai served with a
three-milk reduction.

500

berry caramel custard

silky baked custard with berry compote, finished
with a caramel glaze.

500

