

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

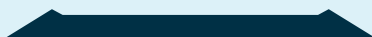
sweet corn | hot & sour | manchow
lemon coriander

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
and smoked chilli oil.

600

wild mushroom & truffle croquettes

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

600

teriyaki chicken skewer

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

750

ricciardo fish

char-grilled fish with garlic toum and fresh lemon.

750

ifc - irada fried chicken

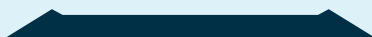
buttermilk-brined crispy chicken served with
tangy caper ranch.

750

prawn 65

south indian-style crispy prawns tossed with
curry leaves, chilli, and garlic.

1100





between the bread

chilli-cheese toast

toasted bread with melted cheese and spiced chilli topping.

550

ipc club sandwich

VEGETARIAN | NON VEGETARIAN

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

550 | 700

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.

800

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

classic margherita

san marzano tomatoes, fresh mozzarella, and basil.

550

the veggie

seasonal vegetables, mozzarella, and herb tomato sauce.

600

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.

700

asian: small plates

spring rolls

VEGETARIAN | NON VEGETARIAN

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

600 | 700

honey & chilli potato | lotus stem

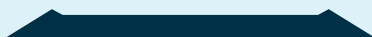
crisp potato or lotus stem, glazed in a sweet-and-spicy sauce.

600

chilli & coriander – cottage cheese | tofu | chicken

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

700





asian: small plates

edamame two ways

salted or chilli garlic

700

lemon garlic fish

steamed fish tossed with butter, garlic, and lemon.

700

schezwan prawns

wok-fried prawns in a bold sichuan chilli-pepper sauce.

1100

peking ribs

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

1000

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

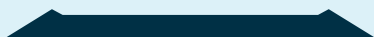
minced chicken lifted with thai basil and chilli.

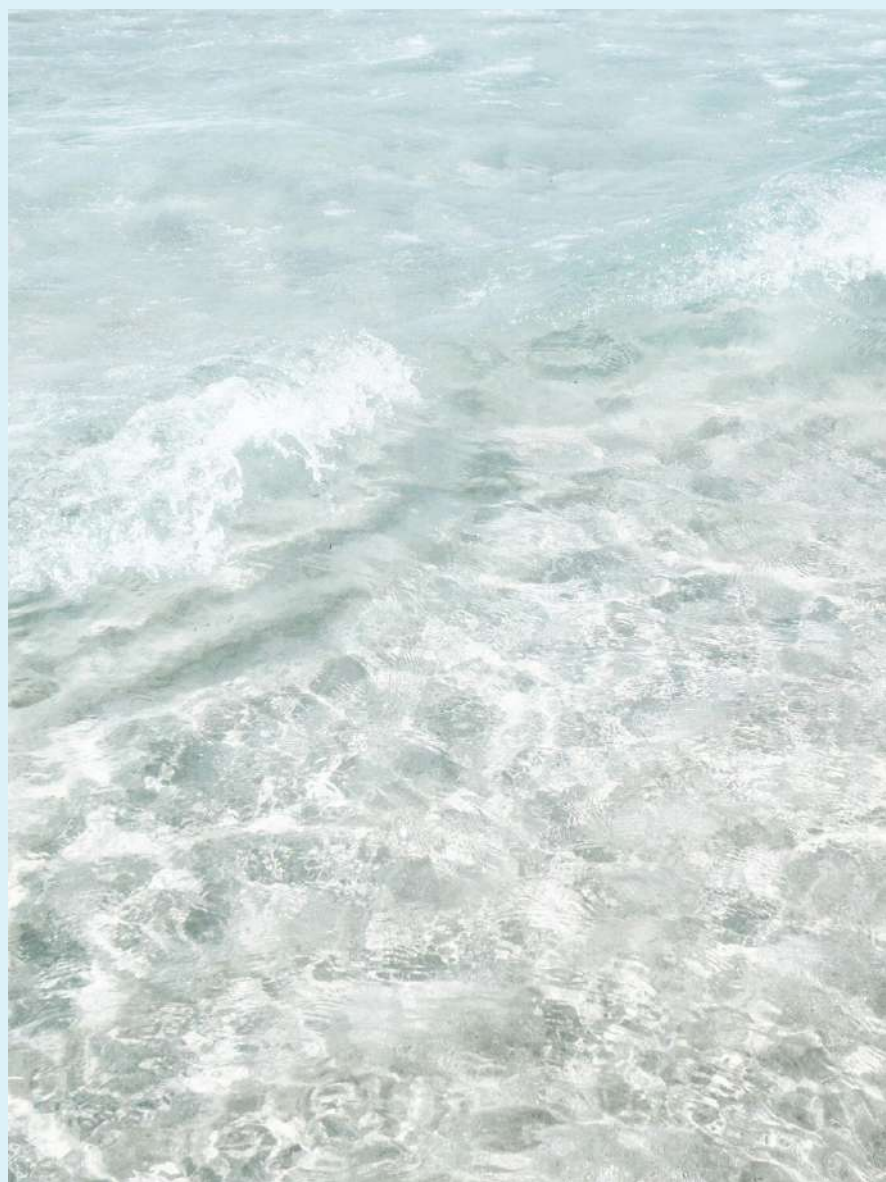
750

prawn xo

sweet prawns with ginger and xo sauce.

850





tandoor

mushroom & truffle galouti

minced mushroom kebabs infused with truffle.

600

dahi kebab

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

600

paneer tikka two ways - classic or za'atar

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

750

chicken tikka two ways - classic or gunpowder

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

750

amritsari fish tikka

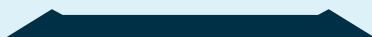
spiced amritsari-style fish finished in the clay oven.

750

mutton two ways - galouti or seekh

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

800





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 chilli butter | burnt garlic chilli butter.

1300 | 1500 | 1800

stir fried vegetables

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

800

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

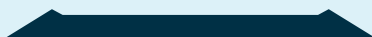
finished with your choice of vegetables,
eggs, chicken or shrimp.

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.
600

dal makhni

slow-cooked black lentils finished with cream and butter.
600

gucchi curry

kashmiri morel mushrooms in a saffron-rich
curry with indian spices.
600

martban ke chole

tangy spiced chickpeas, slow-cooked in
a traditional earthen martban jar.
600

home-style staples

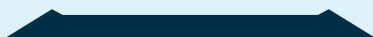
jeera aloo | amchuri bhindi | mixed vegetables| bharli vangi
600

paneer preparation

butter masala | kadhai paneer | palak paneer | hariyali paneer
600

methi palak kofta

fenugreek and spinach dumplings in a rich spinach gravy.
600





indian mains

chicken selection

handi chicken | chicken-do-pyaza | butter chicken
600

mutton selection

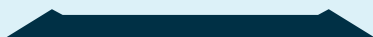
mutton rogan josh | kala mutton | nihari
600

coastal goan curry

coastal-style vegetable | prawn curry simmered with coconut,
tamarind, and curry leaves.
600

dum handi biryani

vegetable | chicken | mutton, slow-cooked with aromatic spices in a
sealed handi.
1100





sides

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

350

tandoori roti | phulka | missi

175

lachha | mirchi | pudina paratha

175

plain | garlic | chilli garlic naan

175

aloo | paneer | cheese chilli kulcha

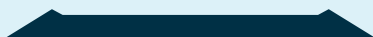
375

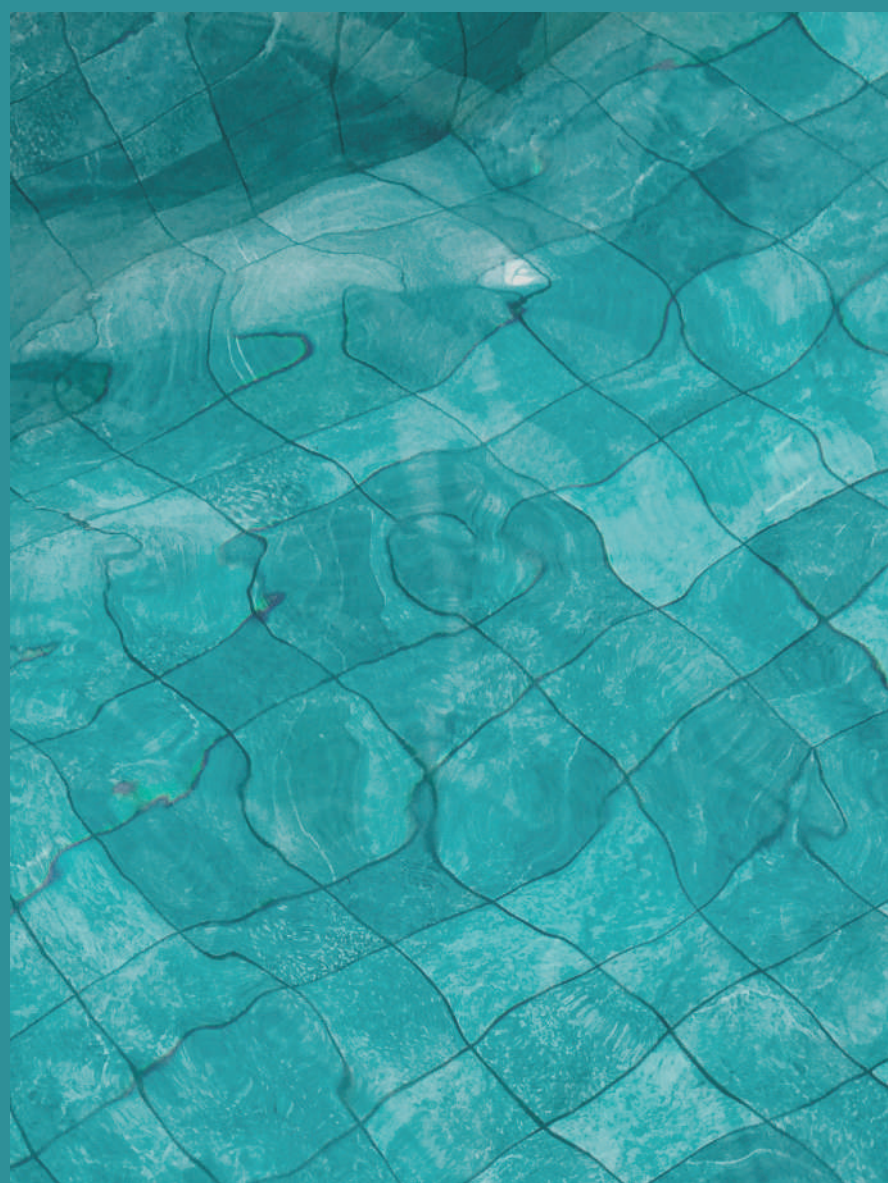
fried | roasted | masala papad

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

