



Between too much and too little lies the art of living. Soulkin was born from this philosophy of Lagom—the Swedish art of “just enough.” Neither bound by excess nor diminished by austerity, it is a sanctuary where life finds its natural rhythm. In this space, indulgence meets restraint in harmony, offering balance to those weary of the city’s relentless chaos.

Here, presence itself becomes a luxury, and simplicity takes on a profound elegance.

At its heart, Soulkin is The Third Place. Not home, not office, but the vital ground in between—where community breathes and connection flows freely. Within its walls, kinship transcends bloodlines, gathering kindred souls through music, conversation, and shared joy. It is where solitude softens into belonging, and overstimulation dissolves into stillness. This is not a retreat from life, but a return to its essence—measured, meaningful, whole, just enough.

To step into Soulkin is to savour life as it was meant to be lived: balanced, connected, profoundly human.

MOCKTAILS

Soul Mary 250

A Savory mocktail blending rich tomato juice with zesty lemon, Worcestershire, Tabasco, pepper, celery salt with a crisp celery garnish for a spicy and refreshing classic.

Lagom 250

Pineapple juice with blue curacao and topped with fizz, delivering oceanic blue hue and a sweet, effervescent tropical escape.

Enchanté 250

A magical medley of tropical pineapple juice, bright orange juice, and floral rose syrup, swirled into a colourful, enchanting elixir that sparkles with sweetness and sophistication.

Blue Berry Mojito 250

A burst of blueberry, mint twigs, zesty lime and sparkling soda, lightly sweetened for an energy that awakens the senses.

Aerated Beverages 150**Mineral Water 100**

CHILLERS

Cold Coffee 225

Rich, velvety, lightly sweetened cold brew infused with premium coffee flavour.

Strawberry Shake 225

Luscious strawberries blended into a creamy shake with a hint of vanilla. Refreshers

Lemon Tea 200

Lightly brewed black tea kissed with fresh lemon and a subtle hint of honey.

Peach Tea 200

Luscious peach-infused iced tea with getle floral notes and natural sweetness.

Fresh Lime Mix 150

Classic nimbu pani made fresh to order.
Sweet or Salted

TEA & COFFEE

Cappuccino 150**Latte 150****Americano 125****Espresso 125****Masala Chai 150****Green Tea 125**

Check with your Server for choices.

SOUPS

Soup of the Day

Please ask your server for today's chef's special preparation

Veg 295 | Chicken 365 | Prawns 425

SALADS

Soulkin Caesar Royale

Crisp romaine lettuce, parmesan shavings, garlic croutons and classic Caesar dressing, elevated with your choice of grilled chicken or prawns.

Veg 425 | Chicken 525 | Prawns 625

Summer Watermelon & Feta Medley (v)

Juicy watermelon cubes tossed with feta, fresh mint, extra virgin olive oil and a gentle citrus dressing.

425



[v] Veg [nv] Non-veg

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SMALL PLATES

Loaded Tex-Mex Nachos (v)

Corn tortilla chips layered with molten cheese, salsa fresca, jalapeños and sour cream.

425

Golden Wild Mushroom Arancini (v)

Crispy risotto croquettes stuffed with earthy wild mushrooms and cheese, served with herb aioli.

445

Smashed Avocado Artisan Toast (v)

Creamy avocado smash with lemon, olive oil and seasoning on toasted sourdough.

445

Mediterranean Veg Bruschetta (v)

Char-grilled bread topped with marinated tomatoes, basil and extra virgin olive oil.

425

Soulkin Tandoori Veg Platter [v]

Dahi ke kebab | Paneer tikka | Afghani chaap tikka | Bharva tandoori aloo

1595

Dahi ke Kebab (v)

Soft hung-curd kebabs delicately spiced and shallow fried to a crisp exterior.

395

Silakoti Paneer Tikka (v)

Cottage cheese cubes marinated in traditional spices and char-grilled in tandoor.

495

Afghani Chaap Tikka (v)

Creamy cashew-based marinated chaap grilled till tender and smoky.

475

Sticky Honey & Chilli Potato Bites (v)

Crunchy potato bites lacquered in a sticky honey-chilli sauce, subtly spiced and balanced with vinegar brightness. Garnished with sesame seeds and fresh scallions.

395

Crispy Lotus Stem in Yuzu-Chilli Caramel (v)

Signature Indo-Japanese fusion with crunchy lotus stem glazed in yuzu-chilli caramel, finished with micro basil.

395

Chilli Tofu/ Paneer Schezwan (v)

Crispy tofu/ paneer cubes tossed in bold Schezwan sauce with garlic and chillies.

495

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SMALL PLATES

Szechuan Pepper & Chilli Glaze

Crisp-fried and wok-tossed in a bold Szechuan pepper and red chilli glaze with garlic, soy, and spring onions.

Veg 425 | Chicken 525 | Prawns 625

Soulkin Tandoori Non-Veg Platter [nv]

Amritsari fish | Rampur mutton seekh kebab | Desi ghee ka murg tikka | Murg Joojeh kebab

2295

Panko Fried Fish & Chips (nv)

Crispy panko-crumbed sole served with golden fries and tartare sauce.

795

Smoky BBQ Chicken Wings (nv)

Slow-roasted wings glazed in house barbecue sauce.

525

Lahsooni Malai Chicken Tikka (nv)

Creamy garlic-infused chicken tikka grilled to juicy perfection.

525

Xioxing Firecracker Chicken (nv)

Crispy fried chicken bites wok-tossed with Kashmiri chilli, scallions, and fresh cilantro in Nora's signature umami glaze.

525

Smoked Tandoori Chicken (nv)

Slow-roasted chicken marinated in spices and finished with subtle charcoal smoke. Half chicken.

525

Rampur-Style Mutton Seekh Kebab (nv)

Juicy minced mutton kebabs seasoned with traditional Awadhi spices.

695

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DIMSUM & BAO

“Steamed to Perfection” – A lively, aromatic station where guests witness the delicate art of dimsum-making. Bamboo steamers, dipping sauces, and sizzling pans create an immersive Pan-Asian street food experience.

Golden Curry Spinach & Corn Dumpling (v)

Spinach, sweet corn, and water chestnuts in a soft dumpling skin, served with a velvety yellow Thai-style curry cream.

425

Szechuan Chicken & Black Fungus Dumpling (nv)

Spicy Szechuan-style chicken with crunchy water chestnuts and black fungus, wrapped in a delicate dim sum skin for bold, fiery bites.

495

Hot Basil Crystal Mushroom Dim Sum (v)

A translucent dumpling filled with four varieties of mushrooms, wok-tossed in hot basil and red chilli oil for an aromatic finish.

425

Crystal Prawn Dumpling with Bamboo & Asparagus (nv)

Plump prawns paired with bamboo shoots and asparagus, encased in a crystal-clear wrapper — elegant, fresh, and umami-rich.

595

Crispy Edamame Bao with Chipotle Kewpie (v)

Golden edamame fritter nestled in a pillowy bao, topped with creamy chipotle kewpie, pickled onion, and toasted sesame.

425

Korean Fried Chicken Bao with Gochujang Mayo (nv)

Crispy Korean-style chicken glazed in sweet-spicy gochujang, served with slaw, scallions, and a drizzle of house mayo in a soft steamed bun.

495

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SUSHI

Yasai Tempura Maki (v)

Crunchy tempura carrot and asparagus rolled with sushi rice, finished with sesame chilli mayo and crisp tempura flakes.

495

California Veg Roll (v)

Creamy avocado, asparagus, cucumber and carrot with smooth cream cheese, rolled in seasoned sushi rice.

495

Spicy Salmon Roll (nv)

Fresh salmon layered with sushi rice and nori, finished with a rich, creamy spicy mayo.

595

Ebi Tempura Roll (nv)

Lightly battered prawn tempura rolled with sushi rice, nori and a delicate umami finish.

595



BURGERS

Jalapeño Cheese Burger (v)

A juicy vegetable patty layered with melted cheese, pickled jalapeños, crisp lettuce and house burger sauce.

395

Crispy Fried Chicken Burger (nv)

Golden fried chicken fillet, crunchy slaw and creamy mayo tucked into a soft toasted bun.

425

Lamb Smashed Burger (nv)

Rich smashed lamb patty topped with caramelised onions, melted cheese and bold, savoury flavours.

495

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THE ARTISANAL THIN CRUST PIZZA

Expect blistered crusts, smoky aromas, and bold flavors – all served with rustic charm and Soulkin's signature finesse.

Queen Margherita (v)

San Marzano tomato sauce | Fior di latte mozzarella | Genovese basil | EVOO drizzle

495

Peri Peri Chicken Pizza (nv)

Fiery Peri Peri grilled chicken | Roasted bell peppers | Red onions | Smoked mozzarella | Chilli-lime aioli drizzle | Micro coriander

595

Fire-Roasted Veggie Pizza (v)

Wood-fired bell peppers | Mushrooms | Caramelized onions | Sweet corn | Smoked tomato sauce | Fresh mozzarella

495

Pepperoni Piccante (nv)

Artisan sourdough base | San Marzano tomato passata | Aged mozzarella | Double-layered spicy pepperoni | Chilli-infused honey drizzle | Fresh basil

595

THE FRESH PASTA LAB

A live-action pasta station celebrating Italy's finest traditions with a gourmet twist. Freshly cooked pastas tossed to order in handcrafted sauces, vibrant ingredients, and global accents.

Choice of Pastas

Penne | Spaghetti

Veg 425 | Chicken 525

Classic Arrabbiata

slow-roasted tomato & garlic heat

Aglio e Olio

olive oil, garlic, chilli flakes & parsley

Basil Pesto Cream

aromatic Genovese basil with pine nuts & parmesan

Spicy Vodka Tomato Cream

smoky, creamy, and tangy

Alfredo Truffle

rich parmesan cream finished with truffle oil

Carbonara

Traditional Roman-style, with egg yolk, parmesan and cured meat.

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ASIAN MAINS – FROM THE WOK

A curated selection of classic Asian sauces paired with your choice of protein, wok-tossed fresh to order.

Veg 595 | Chicken 695 | Prawns 795

Choose your sauce

Thai Red Curry

A rich coconut-based curry infused with red chillies, lemongrass and Thai herbs.

Thai Green Curry

Fragrant and mildly spicy green curry with coconut milk, kaffir lime and fresh basil.

Thai Chilli Basil

A bold stir-fry of fresh chillies, garlic and aromatic Thai basil.

Schezwan Chilli Sauce

Fiery Indo-Chinese sauce with fermented chillies, garlic and deep umami notes.

Kung Pao Sauce

Classic Sichuan sauce with dried red chillies, roasted peanuts and a subtle sweet-spice balance.

Hot Garlic Sauce

Robust garlic-forward sauce with soy, chilli and smoky wok flavours.

Choose your protein

Veg | Paneer | Tofu
Chicken | Fish | Prawns



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INDIAN MAINS – FROM THE HEART OF DELHI

Paneer Lababdar (v)

Char-grilled paneer cubes simmered in a rich tomato-onion gravy, finished with butter, cream and aromatic spices.

495

Palak – Aap Ki Pasand (v)

Silky spinach gravy prepared to your choice of:

Paneer | Sweet Corn | Mushroom

395

Aaj Ki Sabzi (v)

Please ask your server for today's chef-curated seasonal vegetable preparation.

395

Signature Dal Makhani (v)

Overnight-simmered black lentils slow-cooked with butter and cream for deep, indulgent flavour.

495

Desi Ghee Degh Meat (nv)

Traditional slow-cooked meat prepared in a sealed deggh with generous desi ghee and robust North Indian spices.

695

Purani Dilli Butter Chicken (nv)

Tandoori-smoked chicken simmered in a velvety tomato makhani, finished with white butter, fresh cream and a whisper of kasoori methi — a nostalgic ode to the Mughal-era kitchens of Delhi.

595

Ek Taar Ki Mutton Nihari (nv)

An Old Delhi legend. This iconic overnight-simmered mutton nihari, inspired by the famed Haji Shabrati Nihari Wale (Kallu), features melt-in-the-mouth meat in a silken gravy enriched with marrow and aromatic whole spices — a soulful expression of Delhi's Mughlai heritage.

795

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STAPLES

Pulao – Aap Ki Pasand (v)

Fragrant basmati rice prepared to your preference:

Plain | Jeera | Peas | Mixed Vegetable

295

Lawrence Road Wale Chawal (nv)

Classic North Indian-style rice, slow-cooked for deep flavour:

Chicken 395 | Mutton 495

THE ROYAL TANDOOR

fired rustic flatbreads, handcrafted to perfection

Tandoori Roti

75

Whole Wheat

Naan

125

Butter, Plain, Garlic

Parantha

125

Laccha, Pudina, Mirchi



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DESSERTS

Bull's Eye Chocolate Brownie

A rich, fudgy chocolate brownie, served warm with a molten centre, paired with creamy vanilla ice cream – irresistibly indulgent.

325

Traditional Gulab Jamun (v)

Soft milk dumplings delicately soaked in saffron-infused sugar syrup, a timeless classic.

245

Gelato of Choice

Choose from our selection of artisanal gelatos for a refreshing finish to your meal.

325



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