TFM THE FULL MOON

ALL DAY DINING BAR

FOOD MENU

Hearty Soups

SEAFOOD LAKSA
Seafood broth, squeezed coconut,Thai chillies and herbs

349/-



- **SPANISH TOMATO SOUP** (Roasted tomato soup, Crushed basil, Garlic Croutons) 269/-

- **PALAK MALAI SOUP** (Roasted baby spinach cream, indian masala hint, garlic croutons) 269/-



- **YY SHERPA BROTH** (Tibetan broth enriched with YY noodles, garlic and spring onions) With Vegetables 269/- | With Chicken 279/-

- **GUNTHUR CHICKEN RASSA** (Spicy desi chicken broth, pulled chicken, jowar chips) 319/-

CREAM OF TANDOORI CHICKEN
Creamy soup, tandoori chicken goodness

329/-

SALADS



INDORE BLT SALAD
Slow roasted beetroot, lettuce, parmesan cheese, onion, green chillies, chaat chutneys, masala seng, namkeen, sindhi poories

309/-



ANTI-AGEING SALAD MIX
Pink guava, chaat masala dust, rocket lettuce, caramelised pears, bharuch peanuts, feta cheese, pani poori vinaigrette

429/-



ZOODLES
Zucchini noodles, raw mangos, crushed peanuts, tamarind chilli dressing

349/-



CLASSIC CAESAR
(Crunchy romaine lettuce, grilled chicken, garlic croutons, boiled eggs, creamy egg yolk dressing)

429/-

Vegeterian Kebabs

Ajmeri Paneer Kebab

6 Pieces of paneer, smoky tomato marinade

369/-



Rasilla Paneer Kebab

Creamy marinated 6 pieces of paneer & bell peppers

369/-



Indore Paneer Sooley

6 pieces of paneer, creamy saffron marinade,corn Salsa

369/-



Green Pepper Paneer

Curry leaves & green pepper marinade, 6 pieces of paneer

369/-





Chimichurri Mushrooms

Mixed Herbs marinated mushrooms, 8 pieces, butter garlic toast

389/-



Vengurla Kaju Kebab

GI Tagged OG cashew kebab, 6 pieces, pudina chutney

419/-

Mozzarella Seekh Kebab

Mixed vegetables seekh, mozzarella, 4 pieces, sweet chilli sauce

369/-



VEGETARIAN SMALL PLATES - CONTINENTAL

MEZZE PLATTER

Three types of hummus, lavash, 2 Crunchy falafel,baba ganoush,Mutabel, grilled pita, tabouleh salad,duo dip

449/-



NACHOS YOUR WAY

Homemade nachos served with salsa
OR
baked with cheese & refried beans

399/-



CALIFORNIA STICKS

6 pieces mozzarella sticks, panko crusted, BBQ Sauce

349/-



PESTO PANEER TAQUITOS

Stuffed tortilla rolls cut into 8 pieces, pesto paneer, salsa & jalapeno sauce

399/-



NON-VEGETARIAN SMALL PLATES - CONTINENTAL

CRUNCHY FISH POPPERS

Sole fish poppers 150 gms, cocktail Ranch sauce

449/-



BUTTERMILK FRIED CHICKEN

4 pieces, Crunchy, served with BBQ dip

399/-



JACK DANIEL CHICKEN

210 gms chicken breast, mushroom duxelle, Jack Daniel's jus

449/-



MEXICAN CHICKEN TAQUITOS

Stuffed tortilla rolls cut into 8 pieces, chipotle chicken, Salsas

449/-



VEGETERIAN SMALL PLATES - ASIAN

FIRECRACKER FLOWERS

Crispy cauliflowers 200gms, wok tossed in spicy Korean chilli sauce.

299/-



CRISPY MUSHROOMS

Mix peppers, shimeji mushrooms, dipping sauce

399/-



THAI PANEER SATAY

6 pieces of malai paneer satay, lemongrass & chilli marinade, peanut sauce.

369/-



ROCK CORN TEMPURA

American corn kernels, cocktail mayo

349/-



CRUNCHY THAI CUPS

Chopped paneer, oyster chilli basil, filled into 3 pieces of crunchy cups

349/-



LAOGANMA CHILLI ROLL

Homemade lapping roll, crispy chilli oil

339/-



CHILLI CHEESEE WONTONS

8 pieces crispy wontons, korean diping sauce

399/-



Non-Vegeterian Small Plates - Asian

Sri Lankan Prawns

8 pcs prawns, Sri Lankan spice mix, mini hoppers

589/-



Pandan Chicken Roast

Herbs marinated chicken, wrapped in pandan leaves, 6 pieces

449/-



Bombil Tempura

10 pcs, boneless bombil, cocktail mayo, ponzu sauce

419/-



Chicken Wontons

8 pcs crunchy wontons, Korean Dipping Sauce

449/-



Thai Chicken Satay

6 grilled satay, peanut sauce

449/-



Cantonese Prawn Toast

Crunchy prawn toast, 6 pieces, sweet chilli dip

499/-



Squid Rings

Crunchy squid rings, Korean smoky chilli sauce

449/-



VEGETERIAN LARGE PLATES - INDIAN

PATHANKOT CHOLE

Slow-cooked chickpeas 180 gms, green herb masala, garlic chilli vagar

359/-



DAL RASHMISHA

Kathiawadi style mixed lentils 120gms, desi ghee, Mathania chillies

299/-



BURRATA BUTTER PANEER

Smokey tomato & butter masala, tandoori paneer 150 gms , burrata cheese

419/-



MALAI PANEER RARA

Green chilli Kheema, Pan-fried Paneer cubes 150 gms

399/-





AJMERI KOFTA CURRY

Kofta 150gms, dunked in creamy, smoky tomato curry

379/-

KAJU LABABDAR

Ghee Roasted cashews 100 gms, classic lababdar masala

469/-



LAPETA PANEER SLABS

Spicy slabbed paneer 180gms, coated with butter-rich lapeta Masala

399/-



ALL TIME CLASSICS

METHI MALAI PANEER

Fresh methi leaves, malai paneer, green chillies & onion masala

399/-

KADHAI PANEER

Bell peppers, onions, special kadhai masala mix, virgin mustard oil

399/-

DAL FRY / TADKA

yellow dal made of your choice

269/- / 289/-

VEG KOLHAPURI

Mixed Vegetables, homemade kolhapuri masala mix

349/-

NON-VEGETERIAN LARGE PLATES - INDIAN

KERALA EGG ROAST

Pan-fried dry roast, black pepper & curry leaves masala

319/-



KERALA CHICKEN ROAST

Pan-fried dry roast, black pepper & curry leaves masala

429/-



MALABAR PRAWNS CURRY

Slow-cooked chickpeas 180 gms, green herb masala, garlic chilli vagar

529/-





MUTTON MIRZAPUR

Village-style cooking, with bone mutton 200 gms, whole spices, desi garlic & chilli, tandoori pav

529/-







KASARTAKA CHICKEN CURRY

Desi chicken 180 gms, freestyle wilderness cooking, tandoori pav

499/-

SOLAPURI THECHA PRAWNS

Semi dry prawns masala 6 pcs, green chilli & garlic thecha

459/-



BURRATA BUTTER CHICKEN

Pulled tandoori chicken 150 gms, butter tomato masala, burrata cheese

459/-

ALL TIME CLASSICS

MURGH METHI

With bone chicken, fresh methi, green chillies & onion masala

439/-

CHICKEN PATIALA

Boneless chicken, creamy onion & cashew nuts masala, bell peppers, omelette

479/-

LAHORE CHANA CHICKEN

Chickpeas & chicken, freshly pounded Kashmiri chilli masala

439/-



CHICKEN KADHAI

With Bone chicken, bell peppers, onions, special kadhai masala mix, virgin mustard oil

439/-

Non-Vegeterian Kebabs

Sikandari Mutton Kebab

180 gms of mutton seekh kebab, potli butter cream, Tandoori Pav

489/-



Kasundi Malai Rawas

6 pieces of boneless fish, mustard cream, fried chillies

449/-



Bikaneri Bhujia Chicken

One Piece Chicken Leg, Creamy cloves & cardamom marinated

449/-



Lasooni Zhinga

6 pieces of big-sized prawns, creamy garlic marinade, garlic toasts

549/-



Muradabadi Chicken Kebab

6 pieces of boneless chicken tikka, smoky tomato marinade

399/-



Tandoori Pomfret

300 gms of white pomfret, chilli & garlic marinade

799/-



Nawabi Chicken Roll

6 pieces of rolled chicken breast, spicy Hyderabad kheema & potli masala, pistachios

489/-



Awadhi Chicken

Boneless chicken tikka 6 pieces, malai marinated, potli butter

429/-



VEGETERIAN LARGE PLATES - ASIAN

CORN CHEESE MANCHURIAN

Corn cheese balls, desi style manchurian sauce, fried rice

449/-



TAI CHU SHROOMS

Sauteed spinach & mushrooms, peppered oyster sauce, sticky rice

449/-



CHILLI BASIL TOFU

Silken tofu 150gms, thai chillies, basil & oyster sauce, sticky rice

469/-





KOREAN PICKLED PANEER

Paneer cubes 150 gms , pickled chilli sauce, sticky rice

469/-



SHERPA CHILLI POT

Protein chunks, green garlic sauce, steamed rice

419/-



HONG KONG CHILLI POT

Exotic vegetables, peanuts, bell peppers, soya chilli & garlic emulsion, Steam Rice

419/-

ALL TIME CLASSICS

VEG FRIED RICE

Long grain rice 399/- / Stickey jasmine rice 429/-

Desi Schezwan | Manchurian | Burnt Garlic

NOODLES

Desi Schezwan Noodles | Hakka Noodles

349/-

THAI CURRIES

Green /Red/Yellow

(Exotic vegetables, sticky rice)

479/-



NON-VEGETERIAN LARGE PLATES - ASIAN

THAI FISH POT

Rawas cubes, Thai chillies, basil & oyster garlic sauce, sticky rice

499/-



HAWAIIAN CHICKEN POT

Boneless chicken, red garlic sauce,pineapple, bell peppers, Sticky rice

479/-



SINGAPOREAN CURRY

Spicy chilli & basil infused curry, squeezed coconuts, sticky Jasmine rice

Chicken **439/-** /Prawns **539/-** /Rawas Fish **499/-**



KOREAN CHOPSUEY

Crispy noodles, smokey chilli garlic sauce, fried egg

Chicken **419/-**/Prawns **519/-**/Rawas Fish **479/-**





TAI CHU PEPPERED CRABS

Mud crabs, oyster garlic & cracked pepper sauce, sticky rice

APC /-

VIETNAMESE STEAMED CHICKEN

Steamed chicken, soya chilli & garlic blend, snake beans, sticky rice

449/-





ALL TIME CLASSICS

NON-VEG FRIED RICE

Desi Scezwan | Manchurian | Burnt Garlic

Long grain rice / Sticky jasmine rice **69/-** Extra

Chicken **449/-**/Prawns **549/-**/Rawas Fish **489/-** /Egg **389/-**

NOODLES

Desi Schezwan Noodles | Hakka Noodles

Chicken **449/-**/Prawns **549/-**/Rawas Fish **489/-**/Egg **389/-**

THAI CURRIES

Green /Red/Yellow

(Exotic vegetables, sticky rice)

Chicken **449/-**/Prawns **549/-**/Rawas Fish **489/-**

INDIAN RICE PREPARATIONS

KERALA PEPPERED RICE

Pan fried rice with kerala green pepper & curry leaves

- Veg **349/-**
- Paneer **399/-**
- Chicken **449/-**
- Prawns **549/-**



HYDERABADI MUTTON DUM BIRYANI

Limited portion .....authentic, cooked over dum

549 /-



TIKKA TAWA PULAO

Long grain tawa pulao with butter & mint

- Paneer **399/-**
- Chicken **449/-**
- Prawns **549/-**









PERI PERI BIRYANI

Pan-fried biryani flavoured with Goan peri peri masala

- Veg **349/-**
- Paneer **399/-**
- Chicken **449/-**
- Prawns **549/-**



GUNTUR CHILLI PULAO

Tawa pulao tossed with ghee, spicy Guntur chillis & garlic

- Veg **349/-**
- Paneer **399/-**
- Chicken **449/-**
- Prawns **549/-**



CHURCHGATE TAWA PULAO

Mud crabs, oyster garlic & cracked pepper sauce, sticky rice

- Veg **349/-**
- Paneer **399/-**
- Chicken **449/-**
- Prawns **549/-**

ALL TIME CLASSICS

- Dal Khichdi **339/-**
- Prawns Khichdi **499/-**
- Jeera Rice **249/-**
- Steam Rice (J) **219/-**
- Mutton Biryani **529/-**

INDIAN BREADS

- Rumali Roti (J) **209/-**
- Pitai Paratha **109/-**
- Appam (J) **79/-**
- Saultani Naan **169/-**
- Garlic Naan (J) **219/-**
- Jowar Rumali Roti (J) **149/-**
- Kuttu Kadak Rumali **249/-**
- Neer Dosa (4 pieces) **199/-**
- Tandoori Roti/ Butter J **69/- / 79/-**
- Cheese Garlic Naan **269/-**

DESSERTS



CHOCOLATE LAVA CAKE

Baked, Vanilla ice cream

379/-



TIRAMISU

OG recipe made with Kaluha Lequor

379/-



HOLIGE CANNOLI

Crunchy cannoli shells, jaggery, chana dal & cardamom mascrapone

329/- J



LOTUS BISCOFF CHEESE CAKE

Pure indulgence.....nothing else

J 379/-



PAYASUM TRES LECHES

OG payasam, Ayyangar mawa cake

329/- CONTAINS NUTS



TFM THE FULL MOON
ALL DAY DINING BAR

FOR RESERVATIONS OR MORE
CALL US AT :

86576 23002 / 91526 75835

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TERMS & CONDITIONS:
- Order once placed cannot be cancelled
- Preparation for the food items will take 25 minutes.
- Outside Food not allowed.
- All Food prepared in refined oil.
- No Ajinomoto / No colour is added in food.

First Floor, Hotel Shilpa Residency, Lal Bahadur Shastri Marg, near R Mall, Kamgar Colony, Mulund West, Mumbai, Maharashtra 400080