Sweeney

Sweeney is a place where recipes are preserved, and craft is created.
It is a tale of two tastes, shaped by home kitchens. Thai cooking rooted in instinct, balance, and shared comfort sits alongside European traditions built on patience, repetition and care. One brings warmth, spice and generosity; the other offers restraint, depth and familiarity.

Together, they create a table that feels lived-in — where food is cooked the way it has always been, remembered as much as it is tasted, and always leads you home.

Chef Ravraj Chandhok



Allergen Advice

Gluten
Wheat, Barley, Rye

Fish

Milk / Dairy
Milk, Butter, Ghee
Cheese, Cream

Soy
Soy Sauce,
Tofu, Miso

Eggs

Peanuts
Peanuts,
Peanut Butter

Sesame
Seeds, Tahini, Oil

Vegan

Tree Nuts
Almonds, Walnuts,
Pistachio, Cashew,
Etc.

Shellfish
Prawns, Shrimp,
Crab, Clams, Oysters

J Jain Preparation Available

Spice level: Hot Extra Hot

Vegetarian Non-Vegetarian Contains Egg



Malaika & Dhaval's Personal Picks

Must try for your first visit!

- Tomato & Ricotta Pizza Fritta
  Marinara, Parmigiano & Balsamic Glaze

  INR 675 /-

- Four-Cheese Thai Chilli Honey
  Mozzarella, Cheddar, Parmesan, Feta

  Best Paired With: Sauvignon Blanc.

  INR 1,050 /-

- Truffle Honey Feta Parcels
  Nutty Feta and Cream Cheese with Mountain Truffle Honey

  INR 795 /-

- Chilli Tempura Roll
  Tempura Thai Red Chilli, Assorted Veggies, Jalapeño, Scallions & Spicy Crisps

  INR 675 /-

- Hor Mok Pla
  Steamed Fish Marinated in Chilli Coconut Milk & Herbs

  INR 975 /-

- Thai Burnt Caramel Toast
  Brioche Toast, Biscoff, Hazelnut, Caramel Sauce, Burnt Banana & Vanilla Gelato

  INR 715 /-



Bar Bites

Paired With Cocktail Flight

- **Crunchy Lotus Root**
  Crispy Lotus Root, Black Bean Caramel,
  Sour Cream & Peanut Crunch

  Best Paired with:
  Black Cherry Manhattan

  INR 495 /-

- **Goat Cheese Croquettes**
  Goat Cheese, Chilli Honey & Bravas

  Best Paired with:
  Pineapple Koji Sour.

  INR 515 /-

- **Asparagus Spring Roll**
  (Poh Pia Je)
  Thai-style Asparagus Spring Roll,
  Water Chestnut & Assorted Veggies

  Best Paired with:
  Green Tea Margarita.

  INR 495 /-

Sweeney

Govt Taxes As Applicable.

- **Krapow Shroom Bun**
  Mushroom, Garlic Chilli, Holy Basil,
  Krapow Sauce

  INR 495 /-

- **Corn Cake**
  Charred Corn, Sweet Chilli, Thai Basil

  Best Paired with:
  BKK 75

  INR 495 /-

- **Thai Chicken Spring Roll**
  (Por Pai Tod Kai)
  Bangkok Chicken Spring Roll,
  Sweet Chilli Relish

  Best Paired with:
  BKK 75

  INR 515 /-

- **Larb Gai Mini Bun**
  Minced Chicken, Chilli, Basil,
  Garlic Soy

  Best Paired with:
  BKK 75

  INR 515 /-

- **Crab Cake**
  Thai Crab Cakes Served with
  Makrut Tamarind Dip

  Best Paired with:
  BKK 75

  INR 545 /-

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Govt Taxes As Applicable.

Thai-Style Sushi

- Crunchy Avocado Ajad (Thai Pickled Cucumber)
  Crunchy Avocado, Edamame, Pickled Cucumber & Cream Cheese
  INR 695 /-

- Chilli Tempura Roll
  Tempura Thai Red Chilli, Assorted Veggies, Jalapeño, Scallions & Spicy Crisps
  INR 675 /-

- Mango Chilli
  Jalapeño, Pickled Cucumber, Chilli Tonkatsu
  INR 695 /-

- Larb Gai Uramaki
  Thai Basil Chicken, Lettuce, Cream Cheese & Wasabi Mayo
  INR 715 /-

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Govt Taxes As Applicable.

- Tom Yam
  Crispy Prawn Roll
  Tempura-Fried Prawns & Avocado, Thai Chilli, Cucumber, Tom Yum Spiced Mayo

  INR 725 /-

- Green Curry Crab Roll
  Green Curry Paste Tossed Crab Meat, Silken Tofu, Asparagus Topped with Coconut Flakes & Spiced Mayo

  INR 725 /-

- Som Tam
  Smoked Salmon Roll
  Som Tam Glazed Smoked Salmon, Fresh Atlantic Salmon, Spicy Tangy Carrot & Cucumber,

  INR 745 /-

Our Take on Thai Sushi

At Sweeney, we bring together Japanese sushi craftsmanship and the bold flavours of Thailand. Inspired by green curry, tom yum, som tam, and larb, each roll offers a unique fusion of two beloved cuisines. We'd love to hear what you think of our Thai-inspired sushi.

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Govt Taxes As Applicable.

Cold

- Som Tam with
  Peanut Crunch
  Som Tam, Raw Papaya, Carrot, Raw Mango,
  Peanuts, Thai Chilli Dressing
  J
  INR 615 /-

- Thai Pomelo Salad
  Thai Juicy Pomelo, Crispy Lotus Root,
  Herbs & Soy Jaggery Dressing
  J
  INR 725 /-

- A A A
  (Avocado - Apple - Arugula)
  Avocado, Apple, Arugula on Greens with
  Roasted Melon Seeds, Ginger Maple
  Vinaigrette & Feta
  INR 725 /-

- Limoncello Chicken
  Roast Chicken, Heirloom Tomato, Mixed Lettuce
  with Sesame Dressing & Limoncello Sorbet
  INR 725 /-

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Govt Taxes As Applicable.

Small Plates

Veg

- **Nam Chim Brussels**
  Nam Chim Brussels Sprouts,
  Water Chestnut & Sambal

  INR 695 /-

- **Pandan Paneer**
  Cottage Cheese, Black Pepper,
  Soy, Pandan & Chilli

  INR 695 /-

- **Tofu Pepper Garlic**
  Silken Tofu, Pepper, Garlic Chilli
  & Asian Lettuce

  INR 695 /-

- **Crispy Shiitake**
  (Het Krob Prik Makham)
  Fried Shiitake, Peppers, Spicy
  Lemongrass Tamarind Sauce

  INR 725 /-

- **Truffle Honey Feta Parcels**
  Nutty Feta & Cream Cheese
  with Mountain Truffle Honey

  INR 795 /-

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Govt Taxes As Applicable.

- **Miang Kham**
  One-Bite Betel Leaf Wrap with Sweet, Salty, Sour & Spicy Flavours (Tofu/Chicken)

  INR 675 /-

- **Chimichurri Cottage Cheese**
  Grilled Herb-Marinated Cottage Cheese, Marinara, Bravas Sauce & Raw Mango Salsa

  INR 695 /-

- **Crispy Baby Potato With Labneh**
  Cracked Baby Potato Tossed in Tunisian Spice Marinade

  INR 645 /-

- **Baja Avocado Taco**
  Soft Shell Taco, Tempura Avocado, Cucumber Slaw, Raw Mango Salsa, Avocado Mousse & Sour Cream

  INR 695 /-

- **Makrut Edamame**
  Garlic, Makrut Lime, Thai Herb & Lime

  INR 715 /-

- **Black Garlic Potato Pavé**
  Chilli Lime, Black Garlic, Bravas & Sour Cream

  INR 645 /-

- **Tomato & Ricotta Pizza Fritta**
  Marinara, Parmigiano & Balsamic Glaze

  INR 675 /-

Sweeney

Govt Taxes As Applicable.

Small Plates

Non- Veg

- **Five-Spice Chicken**
  Five-Spice Chicken Morsel, Thai Bird Chilli & Makrut Sauce
  INR 715 /-

- **Gai Med Pad Mamuang**
  Cashew, Chicken Chilli, Pandan & Scallion
  INR 715 /-

- **Thai Chicken Satay**
  Chicken Satay, Thai Herbs, Peanut Sauce
  INR 715 /-

- **Buttermilk Soaked Chicken**
  Buttermilk Fried Chicken, Gherkin & Fresh Jalapeño
  INR 695 /-

- **Chilli Butter Garlic Prawn**
  Spicy Butter Garlic Prawns, Sourdough & Lemon
  INR 815 /-

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Govt Taxes As Applicable.

- **Thai Basil Prawns**
  Thai Basil Prawns, Soy & Scallions
  INR 815 /-

- **Crispy Calamari with Thai Herbs**
  Crispy Fried Squid, Thai Herb Seasoning & Chilli
  INR 825 /-

- **Pork Belly Pops**
  Honey Chilli Sesame-Glazed Belly Accompanied with Peanut Cucumber Slaw
  INR 945 /-

- **Pe Prik Sod**
  Wok-Tossed Lamb in Holy Chilli Basil Sauce
  INR 945 /-

- **Blackened John Dory**
  Flaky White Fish, Wilted Spinach, Chilli-Lime, Spicy Tamari
  INR 815 /-

- **Lemon Turmeric John Dory**
  Steamed John Dory, Preserved Lemon, Turmeric Chilli Sauce
  INR 1,145 /-

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Govt Taxes As Applicable.

Steam House

- Vegan Wonton
  Steamed Vegetable Wonton in
  Spicy Pandan & Makrut Sauce
  INR 675 /-

- Steamed Tofu
  Steamed Silken Tofu Topped with
  Citrus Chilli Garlic Sauce
  INR 615 /-

- Steamed Chicken Wonton
  Thai-Spiced Minced Chicken
  Accompanied with Sweet Chilli Sauce
  INR 675 /-

- Hor Mok Pla
  Steamed Fish Marinated in
  Chilli Coconut Milk & Herbs
  INR 975 /-

- Pla Neung Manao
  Steamed John Dory, Lemon
  Garlic Sauce, Fresh Lime
  INR 1,145 /-

Sweeney

Govt Taxes As Applicable.

Thai Grills

- Assorted Shrooms
  Grilled Mushrooms in Sambal Sauce
  INR 775 /-

- Tofu Broccoli Satay
  Grilled Tofu & Broccoli Satay in Thai Herbs
  INR 625 /-

- Paneer Steak
  Cottage Cheese Steak, Thai Chilli Makrut Sauce & Sautéed Veggies
  INR 775 /-

- Lemongrass Grilled Chicken
  Grilled Chicken with Lemongrass, Herbs & Sautéed Veggies
  INR 875 /-

- Norwegian Grilled Salmon
  Grilled Salmon with Chilli Tamarind Sauce & Sautéed Veggies
  INR 1,495 /-

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Govt Taxes As Applicable.

Pinsa

AN ITALIAN-STYLE PIZZA
WITH A LIGHT, AIRY CRUST

- **Bangkok Market Pizza**
  Red Curry Base, Assorted Veggies,
  Crispy Basil & Thai Chilli Sauce

  INR 900 /-

- **Truffle Mushroom Stracciatella**
  Shimeji, Shiitake, Marinara,
  Parmesan Shavings & Truffle Drizzle

  Best Paired with: Malbec

  INR 925 /-

- **Burnt Tomato & Stracciatella**
  San Marzano, Fresh Basil, Charred Cherry
  Tomato & Stracciatella

  INR 895 /-

- **Four-Cheese Thai Chilli Honey**
  Mozzarella, Cheddar, Parmesan, Feta

  Best Paired with: Sauvignon Blanc.

  INR 1,050 /-

Sweeney

Govt Taxes As Applicable.

- Quattro Stagioni
  Sun-Dried Tomato, Caramelised Onion, Artichoke & Jalapeño

  Best Paired with: Shiraz.

  INR 925 /-

- Burrata
  Basil Pesto, Confit Cherry Tomato, Pine Nut & Avocado

  Best Paired with: Soave.

  INR 975 /-

- Spiced Chicken Bolognaise
  Parmesan Cream, Asparagus, Arugula & Rocket Leaf

  Best Paired with: Shiraz.

  INR 945 /-

- Chicken Pepperoni
  San Marzano, Red Chilli, Chicken Pepperoni & Parmesan

  Best Paired with: Soave.

  INR 925 /-

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Govt Taxes As Applicable.

Fire & Wok

- **Pad Thai**
  Wok-Tossed Rice Noodles with Peanuts, Sprouts, Chillies & Tamarind
  J
  (Veg / Chicken / Prawns)
  INR 695 / 725 / 775 /-

- **Pad Kee Mao**
  (Drunken Noodles)
  Flat Noodles Stir-Fried with Thai Basil & Chilli
  J
  (Veg / Chicken / Prawns)
  INR 695 / 725 / 775 /-

- **Chilli Butter Garlic Udon Noodle**
  Bell Pepper, Bok Choy, Scallion, Chinese Cabbage & Thai Chilli
  (Veg / Chicken / Prawns)
  INR 695 / 725 / 775 /-

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Govt Taxes As Applicable.

- Burnt Garlic
  Thai Fried Rice
  Jasmine Rice, Burnt Garlic,
  Scallion & Veggies

  INR 645 /-

- Roasted Chilli Rice
  Crispy Garlic, Scallion
  & Bean Sprout Fried Rice

  (Veg / Chicken / Prawns)
  INR 695 / 725 / 775 /-

- Pineapple Rice
  Sweet & Spicy Rice with Cashew,
  Bell Pepper & Cilantro

  (Veg / Chicken / Prawns)
  INR 695 / 725 / 775 /-

- Jasmine Rice

  INR 545 /-

- Crab Meat Fried Rice
  With Scallion Oil
  Colossal Crab, Scallion Sauce,
  Chilli

  INR 1,275 /-

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Govt Taxes As Applicable.

Mains

- **Classic Thai Green Curry**
  Green Curry with Thai Basil &
  Coconut Accompanied with Jasmine Rice

  (Veg / Chicken / Prawns)
  INR 975 / 1,045 / 1,125 /-

- **Panang Curry**
  Rich, Creamy Coconut Curry with
  Peanut & Bell Peppers,
  Accompanied with Jasmine Rice

  (Chicken / Lamb)
  INR 1,045 / 1,245 /-

- **Slow Cooked Massaman Curry**
  Sweet & Sour Gently Spiced Tamarind
  Coconut Curry with Cashew & Potato
  Accompanied with Jasmine Rice

  (Veg / Chicken / Lamb)
  INR 975 / 1,045 / 1,125 /-

- **Burrata Pesto Spaghetti**
  Basil Pesto, Spiced Walnut, Arugula &
  Parmigiano Reggiano

  Best Paired with: Sauvignon Blanc.

  INR 875 /-
  Add On Chicken - 150/-

- **Rosé Chilli Garlic Rigatoni**
  Rosé Wine, Kalamata, Heirloom Tomato,
  Capers & Feta

  Best Paired with: Rosé Wine.

  INR 815 /-

Sweeney

Govt Taxes As Applicable.

- Sun-Dried Tomato Caprese Tortellini

  House-Made Pasta Filled with Sun-Dried Tomato, Basil & Ricotta, Tossed in Almond Sage Butter

  Best Paired with: Brut Sparkling Wine.

  INR 775 /-

- Truffle Mushroom Risotto

  Arborio Rice, Assorted Mushrooms, Parmesan Cream & Truffle Oil

  INR 775 /-

- Chimichurri Prawn Risotto

  Preserved Lemon Saffron Rice with Juicy Prawns & Chimichurri

  INR 775 /-

- Tunisian Chicken Pappardelle

  House-Made Fresh Pappardelle, Zaatar Labneh, Harissa Roasted Chicken & Sourdough

  INR 795 /-

- Hot Basil Chicken Bowl

  Spicy Chicken Mince with Basil, Jasmine Rice & Sunny-Side-Up

  INR 995 /-

Sweeney

Govt Taxes As Applicable.

Sizzling Stone Bowl

- Thai Vegetarian Udon Noodle
  Lotus Root, Edamame, Water Chestnut & Bamboo Shoot in Chilli Lemongrass & Pandan Sauce

  INR 1,050 /-

- Miso Vegetable Sticky Rice
  Black Sesame Dressing, Shimeji & Enoki, Edamame, Snow Peas, Broccoli, Miso Sticky Rice

  INR 1,145 /-

- Thai Chicken Rice Noodle
  Chicken & Mushroom Five-Spice & Thai Red Chilli Sauce

  INR 1,050 /-

- Prawn Bibimbap Rice
  Gochujang Prawn, Pickled Carrot & Cucumber, Bean Sprout, Shredded Nori, Sunny-Side-Up Egg

  INR 1,145 /-

Sweeney

Govt Taxes As Applicable.

Sides

- **Truffle Parmesan Fries**
  Crispy Fries Tossed in
  Truffle Oil & Parmesan

  INR 495 /-

- **Grilled Asparagus With Parmesan**
  Charred Asparagus with Shaved
  Parmesan & House Salad

  INR 595 /-

- **Pad Pak**
  Home-Style Stir-Fried
  Vegetables in Asian Sauce

  J

  INR 525 /-

- **Black Salt Truffle Edamame**
  Steamed Edamame, Black Salt,
  Truffle Oil

  INR 715 /-

Sweeney

Govt Taxes As Applicable.

Desserts

- Signature
  Mango Sticky Rice
  Crème Brûlée
  Sticky Rice Pudding, Mango Purée,
  Vegan Coconut Gelato

  Gluten-Free & No Added Sugar

  J

  INR 725 /-

- Sweeney
  Signature Tiramisu
  Cacao Mascarpone & Classic
  Mascarpone with Coffee-Soaked
  Ladyfinger

  Gluten-Free & No Added Sugar

  INR 725 /-

- Mango Sticky Rice
  Sticky Rice, Fresh Mango &
  Coconut Milk

  J

  INR 695 /-

- Cacao Delice
  Chocolate Mousse, Hazelnut Praline,
  Feuilletine, Chocolate Brownie Crumbs,
  Dark Chocolate Gelato

  INR 725 /-

Sweeney

Govt Taxes As Applicable.

- Gluten-Free Torta Caprese
  Almond Flour, Dark Chocolate Torta, Limoncello Mascarpone, Cacao Dust

  Gluten-Free & No Added Sugar

  INR 725 /-

- Tub Tim Krob Gluten-Free
  Rose-Flavoured Water Chestnut, Sweetened Coconut Milk, Crushed Ice

  INR 645 /-

- Thai Burnt Caramel Toast
  Brioche Toast, Biscoff, Hazelnut, Caramel Sauce, Burnt Banana & Vanilla Gelato

  INR 715 /-

Sorbet

- Coconut Sorbet

  INR 345 /-

- Limoncello Sorbet

  INR 345 /-

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Govt Taxes As Applicable.

