

Valentine's Day

SPECIAL MENU

Four Course Menu is Inclusive of Alcohol & Soft Beverage

SOUP - Choose two

Veg

Veg Miso Soup

(Traditional Japanese soy paste soup)

Vegetable Garlic Soup

(Spicy clear vegetable soup)

Non-veg

Miso Soup Bonito Soup Stock

(Traditional Japanese soy bean paste soup)

French Onion Soup

(classical gratinated onion soup)

STARTERS - Choose any two

Veg

Crispy Vegetable Salt and Pepper

(Crispy fried spicy tossed vegetable)

Agedashi Tofu

(Fried Tofu In Soya Infused Sauce)

Glass Noodles Spring Roll

(classical spring roll served with sweet chilli sauce)

Vegetable Tempura

(Light batter fried vegetable with tentsuyu)

Non-veg

Diced Chicken with Chillies and Pepper

(Crispy fried chicken tossed in hot spicy sauce)

Chicken dim sum

(Gyoza)

Lamb Chelo Kebab

(Minced lamb gallets with indian herbs)

Chicken Tatsuta-Age Roll

(Soy Chicken fried roll)

or

**Assorted Signature Sushi Roll Platter
12 pcs - (Veg/Non-veg)**



RESTAURANT

MAIN COURSE – Choose any two

(Served with Rice or Noodle)

Veg

Asian Style Tofu with Seasonal Vegetable

(Assorted vegetable with chilli & veg. oyster sauce)

Thai Curry Veg Green

Ma-Bo Tofu

(Silken tofu with minced soya bean)

Yaki Hakka Noodles / Garlic Fried Rice Vegetable

(Stir fried Hakka noodle with vegetable)

Non-veg

Chicken Sautéed

(Teriyaki sauce or soya garlic sauce)

Tappan Salmon or Sea bass

(Butter soya ginger or sweet spicy miso sauce)

Lamb Chops with black pepper Sauce

Thai Curry Red Chicken

Buta Kakuni

(28hours braised pork belly)

Dessert

Chef's Valentine Special

RS 6500/- ALL INCLUSIVE WITH IMPORTED ALCOHOL***

RS 4999/- ALL INCLUSIVE WITH IMFL

RS 3999/- ALL INCLUSIVE WITH SOFT BEVERAGES

(IMPORTED included four Cocktails or one bottle of Red or white wine)

(IMFL Include four En Creation Cocktails or one bottle of Wine- Rose- Red or White (Indian)

(Government taxes and service charge as applicable)

(Service of alcohol below 25 years of age is prohibited)

Call for Reservation +91- 8826297103/104

 /EnDelhi  /En_Delhi  /enrestaurant



RESTAURANT

Chef Special Menu

Soups

Gratinated French Onion Soup	250
Cream de Pomodoro (Classical tomato soup served with garlic croutons)	250
Cream of Chicken (Velvet chicken soup served with garlic breads)	195
Hot & Sour Soup Veg and Chicken (Classical Chinese soup served with vegetable chicken and egg drop)	150/200
Sweet Corn Soup : Veg & Chicken (Crushed sweet corn soup served with juicy vegetable and egg drop)	150/200

Side Dishes

French Fries or Garlic Breads	200
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Starters

Golden Crusted Sushi (Salmon ,tuna or Asparagus)	495/550	Fish and Chips (Panko fried fish served with French fries and tartar sauce)	350
Wasabi Charcoal Murgh (Wasabi flavored murgh tikka served with mint chutney and flat-white bread)	495	Lamb Chelo Kebab (Minced lamb gallets with Indian herbs served with yoghurt dip and flat-white bread)	450
Gari Flavored Spicy Paneer Tikka (Gari flavored paneer tikka served with flat-white bread)	399	Chicken Nuggets (Panko fired chicken served with 1000 islands dressing and flat-white bread)	399
Thai Fish Chilli (Crispy fried fish tossed with aromatic vegetables served with flat-white bread)	450	Thai Veg Green Curry (Traditional thai curry served with steamed white rice)	595
Fish Cake or Corn Cake (Traditional thai pan seared cakes served with peanuts butter and flat-white bread)	450/299	Kapro kai (Minced chicken served with hot spicy sauce and vegetables) (Served with flat-white bread or rice)	650
Chicken Satay (Spicy chicken supreme's served with peanuts butter and flat -white bread)	350	Okra Hot Basil (Served with flat-white bread)	499
Diced Chicken with Chilli and Pepper (Crispy fried chicken tossed in hot spicy sauce served with flat-white bread)	425	Kung Pao Chicken (Crispy fried chicken with oyster spicy gravy)	699
Cottage Cheese Skewers (Cubed cottage cheese served with hot spicy sauce)	299	Grilled Chicken with rosemary flavored Jus (Served with flat-white bread)	650
Glass Noodles Spring Rolls (Classical spring roll served with sweet chilli sauce)	299	Thai Red Curry Chicken served with white rice	750
		Pan seared Fish served with lemon butter sauce	750
		Pasta Veg & Non Veg (Penne, spaghetti, rough cut homemade pasta) Sauce: Tomato basil, Alfredo, bolognaise	550/650



Noodle Bar Menu

Noodle Bar

-  **Tempura Udon** 550
(Udon noodle soup with tempura)
-  **Kakiage Vegetable Tempura Udon** 450
(Udon Noodle soup and shredded assorted tempura)
- Yaki Udon** 650/495/395
(Stir fried udon noodles with *Seafood* / *Chicken* / *Vegetable*)

Cold or Hot

-  **Zaru Udon and Shredded assorted Tempura** 550
-  **Zaru Udon and Assorted Tempura** 650
-  **Zaru Soba** 650
(Cold soba/udon served with various topping sprinkled on top)
-  **Somen Noodles** 550
-  **Yaki Soba** 550
(Japanese Style)
-  **Ebi Ten Soba** 650
-  **Ebi Ten Udon** 650
-  **Ramen Noodles (Miso/Shio/Shoyu)** 550
(Homemade ramen noodles soup with soy bean paste)
-  **Toriyaki Ramen** 595
- Yaki Hakka Noodles** 375/395/365
(*Egg* / *Chicken* / *Veg*)



BOOK En-KAI Menu

宴会メニュー



just @ 3,000 AI

Japanese Omelette with Fish Stock
手づくりだし巻き

Sauteed Aona Vegetables in garlic and butter soya sauce
本日の青葉の胡麻和え

Light batter fried prawns and zucchini, broccoli
ぷりぷり海老の海老マヨサラダ仕立て

Pan-ko fried vegetable with Japanese mustard mayonnaise
本日お野菜の串揚げ

Spicy Sauteed Chicken and Vegetable Egg Fried Rice
鶏肉とお野菜のピリ辛炒め、玉子炒飯添え

Seafood Mix and Vegetable Fried Noodles with Oyster Sauce
海鮮・野菜の焼きそば（オイスター醤油風味）

Dessert
デザート

Including Three Alcoholic Drinks



*T&C apply on Alcohol

just @ 4,000 AI

Assorted Starters (2 kinds)
前菜二点盛合せ

Ryu-Yu-Gi, Boiled Chicken marinated with olive oil and truffle salt
緑油鶏 サラダ仕立て・胡麻ドレ

Shiitake Ebi Shinjo and Vegetable Katsu
椎茸海老しんじょ揚げと野菜串揚げ

Light Grilled Pork Belly with Spicy Miso
自慢ハーブ豚の炙り焼き

Spicy Sauteed Chicken and Vegetable Egg Fried Rice
鶏肉のお野菜のピリ辛炒め、玉子炒飯添え

Seafood Mix and Vegetable Fried Noodles with Oyster Sauce
海鮮・野菜の焼きそば（オイスター醤油風味）

Dessert
デザート

Including Four Alcoholic Drinks



*T&C apply on Alcohol

宴会メニュー

Brunch Menu

ブランチ メニュー

BUFFET

- Glass Noodles Spring Roll
- Vegetable Skewers
- Vegetable Sautéed with Oyster Sauce
- Veg Ma-bo-tofu
- Mushroom Saute
- Vegetable Hakka Noodles
- Fried Rice
- Japanese white Rice
- Chicken Tatsuta-Age
- Nikujyaga
- Chanko Nabe
- Chicken Katsuni
- Chicken Garlic soya
- Fiery Shrimp

ON DISPLAY

- Baked Salmon Roll
- Tekka Maki
- Non-Veg Party Roll with Japanese Style
- Ebi Tempura Roll
- Oshizushi Pressed Sushi Chirashi Roll
- Veg California Roll
- Vegetable Green Roll
- Kappa Maki
- Asparagus Tempura Roll
- Vegetable Party Roll
- Dashimaki Tamago

SALADS ON DISPLAY

Kinpira/Beans Goma-ae/Potato Salad

En Salad with Veg & Non-Veg Condiments

Miso Soup (Traditional Japanese soy bean paste soup)

TODAY'S DESSERT

Rs-1900/-AI with 1 drinks (Fratelli wines/K/F beer/Cocktail)

With Unlimited Liquor is INR-2400/++

Kids Option-Unlimited soft beverages

3~5 Age-INR-500/++

6~11 Age-700/++

11~15 Age-1000/++



Sushi Festival Menu

UNLIMITED SUSHI ROLL SET

ASSORTED STARTERS 3 KINDS

Assorted Tempura Non-veg

(Light butter fried prawn vegetable with tentsuyu)

Unlimited Assorted Sushi Roll

Chicken Egg Soup Rs-1900 AI

Veg. Kakiage Tempura

(Shredded vegetable tempura with tentsuyu)

Unlimited Assorted Sushi Roll

Veg. Soup Rs 1500 AI

CHOOSE ANY TWO DRINKS

Indian Beer, Wine, Vodka and Bacardi Based Cocktail/Mocktail

CHOICE of FOUR KINDS ASSORTED ROLL*



California Roll

(Classic crab stick, avocado and tobiko roll)



Veg. California Roll

(Asparagus and avocado cucumber roll)



Shrimp tempura Roll

(Tempura fried shrimp roll)



Veg. Green Roll

(Green capsicum and okra roll)



Spicy Salmon Roll

(Spicy salmon and asparagus roll)



Veg. Party Roll

(Asparagus avocado cucumber seaweed roll)



Spicy Tuna Roll

(Fresh spicy tuna roll)



Asparagus Tempura Roll

(Asparagus tempura and cream cheese roll)



Egg cheese Roll

(Cheese and dashimaki roll)



Kappa Maki

(Cucumber roll)



Tekka Maki

(Fresh tuna roll)



Avocado Maki

(Avocado roll)



Ala Carte Menu - Restaurant and Home Delivery

Soup & Salad

SOUP

- MISO SOUP BONITO SOUP STOCK 250
TRADITIONAL JAPANESE SOY BEAN PASTE SOUP
- MISO SOUP PRAWN SOUP STOCK 300
TRADITIONAL JAPANESE SOY BEAN PASTE SOUP
- CHAWANMUSHI 300
STEAMED EGG CUSTARD
- CHICKEN EGG SOUP 300
THICK SOUP WITH CHICKEN & EGG
- MISO SOUP VEGETABLE SOUP STOCK 225
TRADITIONAL JAPANESE SOY BEAN PASTE SOUP
- SHIITAKE AND VEGETABLE SOUP 300
SHIITAKE AND VEGETABLE SOUP
- VEGETABLE GARLIC SOUP 225
SPICY CLEAR VEGETABLE SOUP

SALAD

- EBI MAYO TEMPURA SALAD 750
LIGHT BATTER FRIED PRAWNS AND ZUCCHINI, BROCCOLI
- CHIRASHI SEAFOOD SALAD 975
YUZU PEPPER PONZU
SMOKED SALMON, BOILED SHIRIMP, TUNA TATAKI
- CHICKEN SALAD SESAMI CREAMY DRESSING 650
BOILED AND MARINATED CHICKEN, CHINESE CABBAGE

TOFU

- 'YAKKO' TOFU SASHIMI 450
TOFU WITH SWEET SPICY MISO SESAME OIL
& YUZU PONZU SAUCE
- AGEDASHI-TOFU 500
FRIED TOFU IN TENTSUYU BROTH
- ATSUAGE-TOFU 450
DEEP FRIED TOFU TRADITIONAL JAPANESE STYLE
- CHEESE-TOFU 300
CREAM CHEESE & TOFU PATE ON
HOMEMADE GARLIC BREAD

汁類

- 味噌汁かつおだし
- 味噌汁海老だし
- 茶碗蒸し
- チキンスープ
- 味噌汁ベジタリアン
- しいたけ野菜スープ
- にんにく野菜スープ

サラダ自家製ドレッシングでどうぞ

- ぷりぷり海老マヨサラダ柚子胡椒風味
- 海鮮サラダ柚子胡椒ポン酢ドレッシング
- 鶏のサラダ胡麻ドレッシング

豆腐

- 豆腐のみね サラダ仕立て
- 揚げ出し豆腐 温かいおだしでどうぞ
- 厚揚げ豆腐
- チーズ豆腐 自家製ガーリックトーストとゴーレに

Appetizer

APPETIZER COLD

- HOR'S D'OEUVRE NON-VEG
ASSORTED STARTERS OF THE DAY
- HOR'S D'OEUVRE VEG
ASSORTED VEGETARIAN STARTERS OF THE DAY
- DASHIMAKI
JAPANESE OMELETTE WITH FISH STOCK
- RYU-YU-GI
CORN FED BOILED CHICKEN MARINATED WITH OLIVE OIL
AND TRUFFLE SALT
- TUNA TATAKI 'EN STYLE'
SOYA MARINATED TUNA SERVED WITH BAKED ZUCCHINI
AND GARLIC CHIP
- TODAY'S GOMA-AE
TODAY'S VEGETABLE MARINATED IN SESAME SAUCE
- KINPIRA
LOTUS ROOT & CARROT FRIED & BOILED DOWN
IN SUGAR & SOYA SAUCE
- POTATO SALAD
JAPANESE POTATO SALAD

800

600

450

695

695

250

250

250

冷菜

オードブル盛り合せ NonVeg

オードブル盛り合せ Veg

だし巻き玉子 毎日焼いています

緑油鶏 冷製茹で鶏

マグロのタタキ "En" スタイル

本日の胡麻和え

きんぴらちよっとピリ辛

ポテトサラダ

Appetizer

APPETIZER COLD

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Sushi & Sashimi

SASHIMI

- **SASHIMI PLATTER 'EN' STYLE** 2200
Assorted sashimi of the day (9pcs)
- **SASHIMI PLATTER PREMEUM 'EN' STYLE** 3200
Assorted sashimi (11 pcs). Today's premium quality
- **TODAY'S SASHIMI CALPACCIO** 800
Chef's selection fish with soya garlic
& GINGER ON THE ORIGINAL MAYONNAISE

SUSHI NIGIRI

- **SUSHI NIGIRI TAKE** 2200
ASSORTED NIGIRI SUSHI (8 PCS).
- **SUSHI NIGIRI MATSU** 3200
ASSORTED NIGIRI SUSHI (11 PCS)
- **CHICKEN SUSHI NIGIRI & CHICKEN ROLL** 1600
ASSORTED CHICKEN NIGIRI SUSHI (6PCS) WITH
CHICKEN TATSUTA-AGE ROLL
- **VEGETARIAN SUSHI NIGIRI & VEG. ROLL** 1200
ASSORTED VEGETABLES NIGIRI SUSHI (6PCS)
WITH OSHINKO VEGETABLE ROLL

NIGIRI 2 PIECES PER PORTION

- **TUNA** 600
- **SALMON** 550
- **YELLOW TAIL** 650
- **SQUID** 700
- **PRAWN** 600
- **SCALLOP** 600
- **SALMON ROE** 800
- **EEL** 800
- **EGG** 300
- **MEDIUM FAT TUNA** 1200
- **FATTY TUNA** 1500

刺身

- お刺身盛り合わせ～付～
- お刺身盛り合わせ～松～
- 本日刺身のカルパッチョ

寿司にぎり

- 寿司にぎり～付～
- 寿司にぎり～松～
- 鶏づくし寿司盛り合せ
- ベジタリアン寿司盛り合せ

寿司にぎり 2貫

- 赤身
- サーモン
- かんばち
- いか
- 海老
- ホタテ
- いくら
- 鰻
- 玉子
- まぐろ中トロ
- まぐろ中ト

Teppan Yaki

ENTREES TEPANYAKI

- SEASONAL VEGETABLES 750
Assorted vegetables with chilli & OYSTER SAUCE
- TOFU SAUTE 800
Teriyaki sauce
- TOFU SAUTE WITH VEGETABLE 800
TOFU AND VEGETABLE IN SWEET SPICY SAUCE
- MUSHROOM SAUTE WITH VEGETABLE 750
SHIITAKE, ERINGI, ENOKI, MUSHROOM WITH VEG. OYSTER SAUCE
- ATSUGAGE-TOFU (CHOICE CHILLI) 800
Deep fried tofu with Japanese barbecue sauce
- SEA BASS 995
Sweet spicy miso sauce
- SALMON 1250
SOYA GARLIC BUTTER SAUCE
- BLACK COD 2100
Yuzu koshou miso sauce
- PRAWN AND BROCCOLI 1350
Soya garlic sauce
- CHICKEN SAUTEED 875
Teriyaki sauce, Soya garlic sauce
- CHICKEN GINGER 875
Soya ginger sauce
- LAMB CHOP 1700
New Zealand Lamb chops in garlic soya sauce
- TENDERLOIN STEAK 1050
Salt and pepper, garlic soya sauce

鉄板焼き

- 季節の野菜ソテー VEG オイスターソース
- 豆腐ステーキ照り焼きソース
- 豆腐と野菜ソテー スイートスパイスソース
- 厚揚げ豆腐焼き焼肉ソース添え
- スズキのソテー 甘辛みそ
- サーモンのソテー バターにんにく醤油
- ブラック豆腐と野菜ソテー スイートスパイスソース
- コッドのソテー 柚子胡椒みそ
- 海老とブロッコリーの炒め にんにく醤油
- 鶏の照り焼き ガーリック醤油味でいただきます
- 鶏の鉄板焼き ねぎ生姜タレ
- ラムチョップのソテー にんにく醤油
- テnderロインステーキ

Teppan Yaki

ENTREES

- SAUTEED AONA 750
Sautéed aona vegetables in garlic & BUTTER SOYA SAUCE
- VEG. MA-BO-TOFU 750
SILKEN TOFU WITH MINCED SOYABEANS
- FIERY PRAWN 1350
PRAWNS IN CHILLI SAUCE
- SEAFOOD MIX AND VEGETABLE 1350
Prawn, squid, scallop & seasonal vegetable with oyster sauce
- BUTA-KAKUNI 1050
28 HOURS BRAISED PORK BELLY
- JAPANESE STYLE PORK CURRY RICE 950
JAPANESE PORK CURRY & RICE
- MA-BO-TOFU 950
SPICY SILKEN TOFU WITH MINCED LAMB
- CHICKEN AND LEEKS WITH EGG 750
PAN SEARED CHICKEN & LEEKS WITH EGG

主菜

- 青野菜の炒め にんにくバター醤油
- 麻婆豆腐 ベジタリアン
- 海老のチリソース
- 海鮮と野菜の炒め オイスターソース
- 豚の角煮
- 日本のカレーライス
- 四川風麻婆豆腐
- ねぎと鶏肉の玉子あんかけ

Rolls & Maki

SUSHI ROLL URA MAKI

● JAPAN' VEGETABLE TEMPURA ROLL VEG TEMPURA WITH YUZU PEPPER & MAYONNAISE	800
● CALIFORNIA ROLL CLASSIC CRAB STICK, AVOCADO & TOBIKO ROLL	900
● SPICY SALMON ROLL SPICY SALMON & ASPARAGUS ROLL	950
● SPICY TUNA ROLL FRESH SPICY TUNA ROLL	950
● TIGER PRAWN TEMPURA ROLL TEMPURA FRIED PRAWN ROLL	950
● CHICKEN TATSUTA-AGE ROLL SOY CHICKEN FRIED ROLL	900
● ABURI SALMON SPECIAL ROLL BAKED SALMON & ASPARAGUS ROLL WITH EGG	1000
● RAINBOW ROLL SQUID & TUNA ROLL WITH AVACADO	1200
● JUMPING ROLL ROLLED SUSHI WITH PRAWN & TOBIKO	1100
● PHILADELPHIA ROLL CREAM CHEESE SALMON ROLL	1100

ロール 裏巻き

JAPAN 天ぷらロール 大巻、特、み JAPANESE
カルフォルニアロール
スパイシーサーモンロール
スパイシーツナロール
海老天ぷらロール
鶏の竜田揚げロール
炙りサーモンロール
レインボーロール
ジャンピングロール
フィラデルフィアロール

Chef's Corner

● SEAFOOD TARTARE WITH CAVIAR DICED SEAFOOD WITH CAVIAR & JAPANESE SEASONING	2400	まぐろタルタルキャビア添え
● FOIE GRAS WITH SCALLOP TEPPANYAKI FOIE GRAS & SCALLOP WITH BRAISED RADDISH	2000	帆立と大根、フォアグラソースを添えて
● JUMPING ROLL PRAWN SUSHI ROLL WITH TOBIKO	1100	ジャンピングロール
● EBI TORNADO "EN SPECIAL" CRISPY PRAWN WRAPPED WITH SWEET POTATO	1350	サクサク海老フライタルタルソース添え
● QUTAB' VEGETABLE TEMPURA ROLL CRISPY VEGETABLES SUSHI ROLL	850	クトゥブミナールロール ベジタリアン
● 'HANABI' FIRE CRACKER ROLL SPICED PICKLED VEGETABLES ROLL	700	HANABI ロール ベジタリアン
● EN' SPECIAL SUSHI PLATTER CHEF'S SELECTION OF ASSORTED NIGIRI SUSHI (11 PCS) & SASHIMI (12 PCS) TODAY'S NON VEG. ROLL (8 PCS), VEG. MAKI (6 PCS)	6200	"En" 特選寿司盛り合せ寿司、刺身、巻き物

Noodle & Rice

RICE

- STEAMED WHITE RICE 250
STEAMED JAPANESE WHITE RICE
- GARLIC FRIED RICE 650
SEAFOOD GARLIC FRIED RICE
- EGG FRIED RICE 750
SEAFOOD FRIED RICE WITH EGG
- YAKI-TORI-DON 800
"EN" STYLE BAKED CHICKEN BOWL OF RICE
WITH SOYA GARLIC SAUCE
- OMRICE WITH DEMIGLACE SAUCE 800
CHICKEN FRIED RICE COVERED WITH OMELETTE
- OCHAZUKE 495
VEGETARIAN RICE FLAVORED WITH GREEN TEA
- ONIGIRI (JAPANESE PLUME & SEAWEED) 395
RICE CAKE WITH NORI
- YAKI-ONIGIRI 450
BAKED RICE CAKE VEGETARIAN 395

ご飯物

- 白御飯
- シーフードガーリックライス
- 海鮮チャーハン
- "En"焼き鳥丼
- オムライスデミグラスソース添え
- お茶漬け(海苔,うめ)
- おにぎり(うめ,こんぶ)
- 焼きおにぎり

Noodle & Rice

NOODLE

- TEMPURA UDON 950
UDON NOODLE SOUP AND ASSORTED TEMPURA
- KAKIAGR VEGETABLE TEMPURA UDON 750
UDON NOODLE SOUP & SHRETED ASSORTED TEMPURA
- YAKI UDON 750
STIR FRIED UDON NOODLE WITH SEAFOOD
- GARLIC YAKI UDON 750
STIR FRIED UDON NOODLE WITH SEAFOOD
- COLD SOBA / UDON 650
JAPANESE STYLE
- "EN" STYLE CARBONARA UDON 650
JAPANESE STYLE WITH FRESH CREAM,
SEAWEED, YUZU PEPPER

麺 物

- 天ぷらうどん
- かき揚げ天ぷらうどん
- 海鮮焼きうどん(ソース味・塩味)
- にんにく海鮮焼きうどんソース味
- 蕎麦 / うどん
- 和風カルボナーラうどん
海苔と柚子胡椒風味

Desserts

DESSERTS

ASSORTED CHEF'S DESSERT	750
TODAY'S CHEF'S DESSERT	375
CHIFFON CAKE	325
E N*STYLE GATEAU CHOCOLATE	375
"ANMITSU" JAPANESE TRADITIONAL DESSERT COLD AGAR JELLY CUBES, VARIOUS FRUITS & GREEN TEA ICE CREAM, RED BEAN PASTE	350
BAKED CHEESE CAKE	350
BLANC MANGER MILK PUDDING WITH VANILLA BEANS & FRESH FRUITS AND CHAMPAGNE JELLY	350
GREEN TEA ICE CREAM	300
SORBET JAPANESE Ooba HERB LEAVE & YUZU, JAPANESE LIME	300

デザート

750	パティシエお薦めデザート盛り合せ
375	本日のデザート
325	本日のシフォンケーキ
375	しっとり黒豆のガトーショコラ
350	抹茶クリームあんみつ
350	ベイクドチーズケーキ
350	ブランマンジェ フレッシュフルーツ&シャンパンゼリー添え
300	濃厚抹茶アイスクリーム
300	柚子のシャーベット 香ばさの香りを添えて

Teas & Coffee

JAPANESE TEA

SENCHA GREEN TEA	325
HOJICHA BLACK TEA	325

BLACK TEA

DARJEELING	200
ASSAM	200
EARL GREY	200

COFFEE

ESPRESSO COFFEE	125
CAPPUCCINO	200
CAFFE LATTE	200

ITS YAKITORI BAR TIME!

ENJOY YAKITORI SKEWER @ INR 100 ++

KINGFISHER PREMIUM @ INR 200++

BALLANTINES @ INR 300++

INDIAN WINE @ INR 300++



お料理 単品

だし巻き玉子	450
Dashimaki Japanese Omelette with fish Stock	
揚げ出し豆腐	500
Agedashi-Tofu Fried tofu in tentsuyu broth	
鶏の竜田揚げ	650
Chicken Tatsuta-Age Corn fed fried chicken marinated with soya sauce	
豚肉のソテー 山椒焼き	900
Pork sautee Soya sauce with Green pepper sauce Imported Pork	
天ぷら盛り合わせ	1050
Assorted Tempura Non-veg Light batter fried prawns-2, squid, vegetables with tentsuyu	
海老の天ぷら 3尾	950
Prawn Tempura Light batter fried prawn with tentsuyu	

寿司 巻き物

お新香巻き	395
Oshinkou Maki Pickled vegetable roll	
かっぱ巻き	395
Kappa Maki Cucumber roll	
かんぴょう巻き	395
Kanpyo Maki Kanpyo roll	
鉄火巻き	695
Tekka Maki Fresh tuna roll	
鰻きゅう巻き	795
Una-kyu Maki Baked eel & cucumber roll	
炙りサーモンロール	1000
ABURI Salmon Special roll Baked salmon and asparagus roll with egg	





LUNCH SET MENU

SOUP - CHOOSE ANY ONE

- | | |
|---|---|
| <input type="radio"/> Veg Garlic Soup | <input type="radio"/> Miso Soup |
| <input type="radio"/> Veg Miso Soup | <input type="radio"/> Chicken Egg Drop Soup |
| <input type="radio"/> Veg Sweet Corn Soup | <input type="radio"/> Sweet Corn Chicken Soup |
| <input type="radio"/> Veg Shitake Soup | |

STARTERS

- | | |
|---|---|
| <input type="radio"/> Veg Salt and Pepper | <input type="radio"/> Diced Chicken |
| <input type="radio"/> Glass Noodles Spring Roll | <input type="radio"/> Chicken Spring Roll |

ENTRÉ

- | | |
|--|--|
| <input type="radio"/> Seasonal Vegetable | <input type="radio"/> Ginger Chicken |
| <input type="radio"/> Ma- Bo-Tofu | <input type="radio"/> Kung Pao Chicken |
| <input type="radio"/> Vegetable Hot Garlic | <input type="radio"/> Chicken Hot Garlic |
| <input type="radio"/> Garlic Fried Rice | <input type="radio"/> Egg Fried Rice |
| <input type="radio"/> Hakka Noodles | <input type="radio"/> Hakka Noodles |

Desserts / Tea / Coffee

The Above Menu Priced @ 899/-





SOUP SALAD LUNCH SET

SOUP - CHOOSE ANY ONE

- ☐ Veg garlic Soup
- ☐ Veg Miso Soup
- ☐ Veg Sweet Corn Soup
- ☐ Veg Shitake Soup
- ☐ **Edamame** (Chilli Garlic or Sea salt)
- ☐ Miso Soup
- ☐ Chicken Egg Drop Soup
- ☐ Chicken Sweet Corn Soup
- ☐ **Edamame** (Chilli Garlic, Sea salt)

SALAD - CHOOSE ANY ONE

- ☐ Veg Greek Salad
- ☐ Som Tam Salad
- ☐ Veg Green Salad
- ☐ Beans Goma-ae
- ☐ Kinpira
- ☐ Veg Sandwich
- ☐ Chicken Salad
- ☐ Chicken Greek Salad
- ☐ Ebi Mayo Tempura Salad
- ☐ Chicken Sandwich

Desserts / Tea / Coffee

The Above Menu Priced @ 599/-





Bar Menu

Bar menu for EN rooftop

En Old Fashioned 449

The En version of the classic old fashioned, prepared by stirring bourbon and bitters with apple juice and Blue Agave Nectar for the sweetness.

Gold Rush 449

The vegetarian version of the classic Whiskey Sour, made by shaking scotch whisky with maple syrup and salt water to bind all the flavours together

Mulled Wine (Hot) 449

The winter special combination of Red wine and brandy with sliced of orange and cloves, cinnamon sticks

Sangria 449

The En Signature Sangria flavoured with Black Cherries to keep things interesting. This tangy twist to the Sangria will keep you wanting more.

Blueberry Smash 449

This concoction of Gin flavoured with Basil and Blueberry will definitely leave you thinking about summer.

Raspberry Collins 399

The summer favourite gets an EN touch with an added flavour of fresh raspberries.

Other Side of the Wall 399

The Donald wants to build a wall and we just want him to know that life is better on the other side of it. This gingery mixture of tequila and ginger ale will make him think twice.

Qutub Affaire 449

Absolut mandarin with fresh malta

Government taxes as applicable. We Levy 10% service charge
Service of liquor to person below 25 years of age is prohibited
Single measure 30 ml Double measure 60 ml

Verve Vodka

179

WINE

Cono Sur Chardonnay 2014 Chile	2799/599
Hardys Riesling Geworztaminer 2014 Australia	2699/599
Fratelli Chenin Blanc	
2199/449	
Danzante Merlot 2014	4199
Jacob's Creek Shiraz 2015 Australia	2999/599
Fratelli Cabernet Sauvignon	2199/499



Fine Dining Restaurant