



BY
MINDESCAPES®

the menu.

Pan-Asian, made honest. Twenty bowls. One long conversation with the continent.



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AUGUST 2026 • KORAMANGALA • HSR • COONOR • OOTY

BITES & STARTERS ♦ XIN ♦

Asian Chicken Wings • ₹320

Twice-fried, glazed sticky-sweet-hot, sesame flurry — the wing that ended arguments.

Butter Garlic Prawns • ₹460

Wok-flashed prawns, brown butter, blistered garlic — the pan speaks first.

Chicken Lollipop • ₹315

Frenched drumettes, crackling coat, red-hot glaze — nostalgia on a stick.

Corn & Water Chestnut Toast

Sesame-crusted golden toasts, sweet corn and crunch inside — Cantonese teahouse mornings.

Veg • ₹285

Crispy Vegetables • ₹245

Shatter-crisp battered vegetables, salt-and-pepper flurry — the honest one, done right.

Edamame

Steamed young soybeans, sea salt or chilli-garlic — the snack that keeps up with any conversation.

Sea Salt / Chilli-Garlic • ₹235

Fire Cracker Prawns • ₹415

Chilli-glazed prawns, curry-leaf snap, cashew rubble — a fuse you'll want to relight.

Fried Tempura Prawns • ₹435

Ice-cold batter, hot oil, feather-light lace — Osaka precision, Xin plate.

Korean Fried Chicken

Twice-fried, glazed gochujang or soy-garlic, sesame flurry — Seoul's Friday night in a basket.

Gochujang / Soy-Garlic • ₹425

Lotus Stem Fritters • ₹275

Coin-thin lotus stem, crisp chilli-honey lacquer — the vegetable that eats like meat.

Prawn Toast • ₹345

Sesame-crusted golden toasts, sweet prawn mince within — Chinatown's underdog classic.

Salt & Pepper

Wok-tossed, crisp, blistered chilli-garlic — the Hong Kong midnight edit.

Baby Corn • ₹270

Paneer • ₹320

Mushroom • ₹295

Chicken • ₹375

Prawn • ₹425

Squid • ₹445

Satay Skewers

Charcoal-kissed skewers with warm peanut sauce — Bali beach, pulled indoors.

Paneer • ₹325

Chicken • ₹345

Lamb • ₹425

Som Tam

Green papaya salad, palm sugar, lime, chilli — Isaan pounded fresh in the mortar.

Veg • ₹275

Prawn • ₹345

Spicy Garlic Potato • ₹220

Twice-cooked potatoes tumbled in burnt garlic and chilli — trouble, gorgeously.

Spring Rolls

Rice-paper crisp, vegetable coil, plum-chilli dip — the appetiser that never went out of style.

Veg • ₹215

Chicken • ₹230

Chicken & Prawn • ₹310

Stir-fried Asian Greens

Bok choy, bamboo shoot, mushroom in a garlicky wok gloss — the plate that made vegetables cool.

Veg • ₹285

Chicken • ₹345

DIM SUM , BAOS & BINGS ♦ XIN ♦

Banh Mi ♦ SIGNATURE

House-baked Vietnamese baguette, pickled slaw, sriracha aioli — Saigon crust, soul of our kitchen

Paneer · ₹245

Mushroom · ₹245

Tofu · ₹245

Chicken · ₹245

Lamb · ₹299

Pork · ₹299

Sauce · Katsu · Hot Mustard · Lemongrass · Spicy Garlic · BBQ

Bao

Cloud-soft steamed buns, slow-braised filling, house pickles — pillow on the outside, heart on the inside.

Chicken · ₹350

Paneer · ₹350

Mushroom · ₹350

Tofu · ₹350

Prawn · ₹375

Pork · ₹455

Beef · Hills only · ₹395

Bing ♦ SIGNATURE

Wok-crisped Chinese folded flatbread — Xin exclusive. Nobody in the city does the Bing quite like this.

Paneer · ₹245

Mushroom · ₹245

Tofu · ₹245

Chicken · ₹245

Lamb · ₹299

Pork · ₹299

Sauce · Katsu · Hot Mustard · Lemongrass · Spicy Garlic · BBQ

Char Siu Bao · ₹425

Snow-white steamed bun, sweet-glazed barbecue pork within — a cloud with a molten secret

Fried Wonton

Golden wontons, crunch you can hear across the table — fried, not sorry.

Veg · ₹205

Chicken · ₹215

Prawn · ₹275

Gyoza

Hand-pleated Japanese dumplings, seared gold, steamed tender — a whisper of soy, a shattering base.

Veg · ₹275

Chicken · ₹295

Prawn · ₹325

Korean Fried Chicken Bao · ₹395

Crispy chicken, gochujang glaze, slaw, cloud-soft bao — Seoul-Chinatown, married.

Korean Fried Chicken Bing · ₹270

Crackling Korean fried chicken, sweet-fire glaze, pillowy flatbread — thunder, wrapped in a whisper.

Pan-fried Dim Sum

Hand-pleated dumplings, seared till golden underneath — one bite, two textures, no compromise.

Veg · ₹250

Chicken · ₹260

Prawn · ₹300

Siu Mai · ₹355

Chicken-and-prawn siu mai, steamed plump, open-faced — confidence, pleated into a cup.

Soft-shell Crab Bao · ₹495

Pillowy bao cradling crackling crab — the sea's boldest bite in the kitchen's softest hold.

Steamed Dim Sum

Silk-thin wrappers, pleated by hand, steamed just so — patience, made edible.

Veg · ₹245

Chicken · ₹255

Prawn · ₹295

MASTER BOWLS ♦ XIN ♦

Bibimbap

Rice, jewelled vegetables, gochujang, a golden egg — Seoul's prettiest bowl, made to be stirred into chaos.

Tofu · ₹579

Chicken · ₹639

Prawn · ₹649

Chop Suey

Crisp noodles under glossy tossed vegetables — four schools of stir-fry, one crackling bowl.

Veg · ₹629

Chicken · ₹649

Prawn · ₹669

Dan Dan Noodles

Sesame-chilli sauce, springy noodles, peanut crunch — Sichuan's slow burn in a fast bowl.

Veg · ₹579

Chicken · ₹639

Prawn · ₹649

Drunken Noodles

Wide rice noodles, basil, wok fire — Bangkok street heat, no hangover required.

Veg · ₹539

Chicken · ₹639

Prawn · ₹649

Hainanese Chicken Rice · ₹589

Silken poached chicken, fragrant rice, ginger-scallion oil — Singapore's quietest masterpiece.

Katsu Curry ♦ SIGNATURE

Panko-crisped cutlet, dark curry sea — Tokyo comfort, plated for a Xin tray.

Veg · ₹579

Chicken · ₹639

Prawn · ₹659

Khao Suey

Coconut noodle broth with a table of toppings — Burma's warmest hug, built your way.

Veg · ₹539

Chicken · ₹639

Prawn · ₹649

Kimchi Fried Rice

Wok-charred rice, tangy kimchi, sesame gloss — Seoul comfort with a fermented spark.

Veg · ₹539

Chicken · ₹639

Prawn · ₹649

Korean Chicken Rice · ₹680

Sweet-spicy glazed fried chicken over steamed rice — crunch on top, comfort below.

Laksa

Coconut-spice broth, noodles, a slow-building glow — Straits soul, spoon-first.

Chicken · ₹649

Prawn · ₹669

Mapo Tofu Bowl

Silken tofu in numbing-hot Sichuan sauce over rice — gentle to hold, bold to taste.

Tofu · ₹539

Chicken · ₹619

Nasi Goreng

Smoky Indonesian fried rice, sweet soy, crowned with a fried egg — Jakarta's midnight classic.

Chicken · ₹639

Prawn · ₹649

Pad Krapow

Holy basil, chilli, wok-seared mince, crisp fried egg — Thailand's favourite fifteen minutes.

Egg · ₹539

Chicken · ₹639

Prawn · ₹649

Pad Thai

Tamarind-glossed noodles, peanuts, lime — Bangkok's sweet-sour handshake with the world.

Veg · ₹539

Chicken · ₹639

Prawn · ₹649

Pho

Clear slow-simmered broth, rice noodles, fresh herbs — Hanoi's morning calm in a bowl.

Veg · ₹539

Chicken · ₹639

Beef · Hills only · ₹649

Pineapple Rice

Golden fried rice, caramelised pineapple, cashews — sunshine, wok-tossed.

Veg · ₹539

Chicken · ₹639

Prawn · ₹649

Thai Green Curry

Coconut milk, lemongrass, bird's-eye fire — gentle on arrival, fierce on finish.

Veg · ₹579

Chicken · ₹639

Prawn · ₹649

Thai Mushroom Basil Rice · ₹549

Wok-charred mushrooms, garlic, crisp rice, holy basil — the forest floor, flame-finished.

Thai Red Curry

Red chilli-coconut warmth, bamboo, basil — Bangkok's deeper, slower fire.

Veg · ₹579

Chicken · ₹639

Prawn · ₹649

Thukpa

Himalayan noodle broth, vegetables, mountain warmth — the high passes, ladled hot.

Veg · ₹579

Chicken · ₹639

Prawn · ₹649

Tom Yum Rice

Hot-sour lemongrass punch over fragrant rice — Thailand's wake-up call, plated.

Veg · ₹629

Chicken · ₹649

Prawn · ₹679

Singapore Chilli Crab ♦ SIGNATURE •

₹749

Whole crab in sweet-fiery tomato-chilli gravy, white rice alongside — Singapore's national treasure, hands required.

Thai Crab Fried Rice • ₹679

Delicate crab folded through smoky fried rice — the quiet cousin of the chilli crab, all grace, no gravy.

THE CLASSICS

◆ XIN ◆

Chow Mein

Wok · burnt garlic — noodles with crisp edges, high heat, quick hands — Calcutta-Chinese's most-ordered line.

Chicken · ₹305

Prawn · ₹335

Mixed Meat · ₹380

Egg · ₹275

Veggie · ₹265

Choose · Wok · Burnt Garlic

Fried Rice

Wok-charred rice, egg, spring onion — the reason the fire alarm exists.

Chicken · ₹305

Prawn · ₹335

Mixed Meat · ₹370

Egg · ₹275

Veggie · ₹265

Choose · Wok · Burnt Garlic

Sichuan Fried Rice

Chilli-oil-slicked rice, numbing pepper, garlic bite — Chengdu's version of comfort food.

Chicken · ₹315

Prawn · ₹350

Mixed Meat · ₹370

Egg · ₹295

Veggie · ₹275

Hakka Noodles

Thin noodles, high heat, soy-glossed vegetables — the Calcutta Chinatown export.

Chicken · ₹305

Prawn · ₹340

Egg · ₹275

Veggie · ₹265

Choose · Wok · Burnt Garlic

Butter Garlic

Brown-butter and garlic bath, rice or noodles — that has quietly won over everyone.

Chicken · ₹315

Prawn · ₹350

Mixed Meat · ₹370

Egg · ₹295

Veggie · ₹275

Choose · Rice · Noodles

Manchurian

Fried, then wok-tossed in tangy garlic-soy-ginger — the Calcutta-Chinese national anthem.

Veggie · ₹265

Cauliflower · ₹265

Mushroom · ₹265

Baby Corn · ₹265

Paneer · ₹320

Chicken · ₹365

Fish · ₹425

Prawn · ₹425

Choose · Dry · Gravy

Chilli

Wok-fired, sweet-hot chilli glaze, spring onion, capsicum — the loud, honest classic.

Veggie · ₹270

Cauliflower · ₹270

Mushroom · ₹270

Baby Corn · ₹270

Paneer · ₹320

Chicken · ₹375

Fish · ₹430

Prawn · ₹430

Pork · ₹460

Choose · Dry · Gravy

Kung Pao

Sichuan-style peanut, dried chilli, black vinegar snap — a bowl that talks back.

Veggies · ₹270

Baby Corn · ₹270

Cauliflower · ₹270

Paneer · ₹320

Chicken · ₹375

Prawn · ₹425

Choose · Dry · Gravy

Black Pepper

Coarse black pepper, wok-scorched, dark and bold — the one that leaves a mark.

Veggie · ₹270

Cauliflower · ₹270

Mushroom · ₹270

Baby Corn · ₹270

Paneer · ₹320

Chicken · ₹375

Prawn · ₹430

Choose · Dry · Gravy

Combo

Pick your staple, then a main. Same price whichever combo you build.

Veggie · ₹535

Cauliflower · ₹535

Mushroom · ₹535

Baby Corn · ₹535

Paneer · ₹585

Chicken · ₹635

Fish · ₹685

Prawn · ₹685

MY BOWL, MY WAY ♦ XIN ♦

The Green Bowl

Fresh base: mixed lettuce

Cauliflower / Mushroom · ₹315

Paneer · ₹379

Chicken · ₹379

Prawn · ₹450

Choose · Nimm c chm · Teriyaki · Xin Bird's Eye Basil

The Wok Bowl

Base → main → sauce. Design a bowl only you would eat — your instinct, wok-fired.

Veggie · ₹320

Cauliflower · ₹375

Mushroom · ₹375

Paneer · ₹375

Tofu · ₹375

Chicken · ₹375

Fish · ₹375

Pork · ₹455

Prawn · ₹455

Lamb · ₹455

Base · Steamed Rice · Fried Rice · Hakka Noodles · Udon Noodles · Flat Noodles

Sauce · Burnt Garlic · Chilli Black Bean · Kung Pao · Hot Garlic · Hunan · Xin Plus · Teriyaki · Schezwan · Hot Mustard · Honey Sesame · Manchurian

SUSHI & RAMEN

◆ XIN ◆

California Roll

6 pc — crab-avocado inside, sesame outside — the roll that opened the West's door.

Prawn · ₹600

Salmon · ₹650

Maki Mono

6 pc — nori-wrapped rice, seasonal filling — the classic Tokyo cut.

Cucumber · ₹500

Avocado · ₹550

Prawn · ₹600

Salmon · ₹650

Nigiri

Pillow of hand-shaped rice, single slice of fish — the purest test in the kitchen.

Avocado · ₹550

Prawn · ₹600

Salmon · ₹650

Ramen

Hand-pulled noodles, long-simmered broth, soft egg, chashu — Tokyo's warmest greeting.

Cottage Cheese · ₹600

Chicken · ₹650

Prawn · ₹750

Beef · Hills only · ₹700

Uramaki

6 pc — inside-out roll, sesame or tobiko dressed — the fusion first-move.

Yasai · ₹500

Veg Tempura · ₹500

Cheese Avocado · ₹550

Prawn Tempura · ₹600

Salmon · ₹650

Yakitori

Charcoal-grilled skewers, tare glaze, spring onion — Tokyo alleyway smoke on a plate.

Mushroom · ₹450

Tofu · ₹475

Chicken · ₹550

Prawn · ₹600

SOUPS

◆ XIN ◆

Tom Kha

Thai coconut broth, galangal, lime leaf — a warm hug with citrus in it.

Veg · ₹245

Chicken · ₹275

Tom Yum

Hot-and-sour Thai broth, lemongrass, chilli, mushroom — the wake-up call.

Veg · ₹245

Chicken · ₹275

Prawn · ₹325

Wonton Soup

Silky broth, hand-folded wontons, spring onion — Cantonese teahouse quiet.

Veg · ₹215

Chicken · ₹235

Sweet Corn Soup

Golden broth, sweet corn, egg ribbons — the softest hello a bowl can offer.

Veg · ₹215

Chicken · ₹235

Manchow Soup

Dark, peppery broth, fried noodle crunch on top — Calcutta-Chinese, unfiltered.

Veg · ₹215

Chicken · ₹235

Hot & Sour Soup

Bamboo, mushroom, tofu, black vinegar heat — the argument between chilli and vinegar, resolved.

Veg · ₹215

Chicken · ₹235

Traditional Tea

*Pick your leaf — Assam, Darjeeling, jasmine, chamomile, oolong.
Pot-brewed, unhurried.*

Jasmine / Oolong / Green / Lemon / English Breakfast ·
₹149

Iced Tea

*Pick your flavour — jasmine, vanilla crème or lemon. Long-steeped,
shaken cold, poured tall.*

Jasmine / Vanilla Crème / Lemon · ₹160

Vietnamese Coffee

*Choose your Vietnamese classic — dark roast dripped over condensed
milk (egg, coconut or classic). Saigon in a small glass.*

Egg / Coconut · ₹245

Iced Brews

Cold-brewed and shaken over ice — coffee without the rush.

Mandarin Sunrise · ₹220

Cold Coffee · ₹265

Boba · Classic

*Pick your fruit — chewy tapioca pearls, milky tea, real fruit — the drink
you eat with a straw.*

Lychee / Peach / Passionfruit / Mango / Strawberry ·
₹199

Boba · Brown Sugar · ₹220

*Caramelised brown sugar syrup drizzled through milky tea and chewy
pearls — Taiwan's tiger-stripe classic.*

Boba · Taro · ₹220

*Nutty purple yam, milky tea, chewy pearls — the pastel one with real
backbone.*

Kombucha

*House-brewed fizz, live-cultured, botanical bright — pick your flavour
and toast something.*

Lemon Jasmine / Strawberry Chilli / Fantastic Orange /
Golden Hours / Hibiscus · ₹200

Asian Cooler

*Bar-grade, alcohol-free — a shaker's worth of craft, none of the
hangover.*

Virgin Mojito / Cucumber Cooler / Watermelon Basil /
Kaffir Lime Cooler · ₹250

Aerated

Chilled fizz in a glass bottle — the classic reset button.

Coke / Diet Coke / Sprite · ₹85

Red Bull · ₹135

Water By the Bottle · ₹120

Still — pour, breathe, begin again.

FROM THE HILLS ♦ XIN ♦

Beef Massaman ♦ HILLS ONLY · ₹689

Rich Thai curry, slow-braised beef, potato, cashew, cardamom warmth — the mountain's soul-food.

Beef Pho ♦ HILLS ONLY · ₹689

The definitive Vietnamese beef noodle soup — clear, star-anise-sweet broth, thin slices, herbs at the table.

Beef Rendang ♦ HILLS ONLY · ₹729

Indonesian slow-cooked dry curry, coconut and lemongrass, deep spice — hours-long love, plated.

Black Pepper Beef ♦ HILLS ONLY · ₹689

The Calcutta-Chinese beef — wok-fired, coarse-pepper crunch, spring onion snap.

DESSERTS

◆ XIN ◆

Brookies · ₹180

Half brownie, half cookie, all comfort — served warm, argue quietly.

Chocolate Tart · ₹200

Dark chocolate ganache, sea salt, buttery shell — the last word in the night.

Goreng Pisang · ₹220

banana fritters, coconut ice cream

Honey Darsaan · ₹225

Crisp noodle nest, honey, vanilla ice cream — Calcutta-Chinese dessert, still undefeated.

Lemon Tart · ₹200

Sharp lemon curd, torched meringue, crumble base — a bright ending.

Mango Custard · ₹180

Ripe mango folded through vanilla custard — the summer memory, spooned.

Mango Sticky Rice · ₹280

The Thai must-have — coconut sticky rice, ripe mango, sesame — Bangkok's sunset in a bowl.

Sesame & Sea-salt Ice-cream · ₹180

House-churned black sesame, flaked sea salt — nutty, cold, quietly addictive.