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THE MAYFLOWER

Menu

All day dining menu!



Hi There!

Welcome to The Mayflower tribe! We serve comfort food from around the globe. We are committed to serve food prepared with natural ingredients, free from artificial flavors that will tantalize your taste buds and warm your heart. We are thrilled to have you here with us and sincerely hope that your dining experience will be nothing short of extraordinary.

-Team The Mayflower ♥

Introducing loads of vegan food. Alternatively you make the food vegan with alternate milk/cheese options. Ask our service team for more details.

Chef Special ★

New dishes **New!**

Vegan 🌱

Soup

Comfort entrees to begin **The Mayflower** culinary journey

Smoked Tomato Basil Classic / Chicken - 195/225

Velvety-smooth and smoky tomato soup, seasoned with fresh Italian herbs and Parmesan cheese

★ Roasted Pumpkin Soup - 235

Oven toasted red pumpkin blended with a dash of cream. Topped with pumpkin seeds & a swirl of cream

Side:

Garlic bread 60 | Cheese garlic bread 90

French Onion Classic / Chicken - 255/295

A classic French soup made with golden-brown caramelized onions, topped with crisp garlic bread and gooey mozzarella cheese

Cream Of Mushroom / Chicken - 255/295

Bringing back an old favourite!

We will make the soups Vegan at your request



New!

Dimsums & Dumpling

Our dim sums & dumplings are plated & served with a sauce. If you prefer a classic version of steamed dumplings, do let our service team know while placing your order

🌿 Asparagus & shiitake crystal dumpling - 375

Steamed crystal dumplings, Sichuan mala sauce, scallion

★ Cream cheese & water chestnut crystal dumpling - 385

Steamed crystal dumplings, home made chilli oil

🌿 Mixed veg gyoza - 375

Pan fried Japanese mixed vegetable gyoza, orange ponzu

🌿 Classic vegetable - 385

Steamed mixed vegetable dumplings, Khao suey curry, fried noodles, basil, peanuts, roasted garlic, fried onions

★ Mixed mushrooms crystal dumpling - 385

Crystal mushroom dumplings in a cream cheese scallion sauce with truffle oil

★ Chicken and Prawn sui mai - 475

Open minced chicken and prawn steamed dumpling, home made chilli oil

Classic Chicken dumpling - 445

Steamed minced chicken dumplings, Khao suey curry, fried noodles, basil, peanuts, roasted garlic, fried onions

Chicken Gyoza with Ponzu - 465

Pan fried Japanese chicken gyoza, orange ponzu

★ Prawn Hargo - 465

Crystal prawn dumpling, topped with scallion ginger oil, scallion

Spicy prawn dumpling - 475

Hot prawn steamed dumpling, lemon hibachi butter

Crab Rangoon - 495

Fried crab dumplings served with Thai sweet chilli sauce

New!

Fromage

Mushroom duxelles Stracciatella 375

Garlic mushrooms tossed with butter and parsley, fresh artisan creamy Stracciatella and topped with Pangrattato. Served with crunchy pasta chips

Pesto Burrata 375

Fresh cream entered burrata on top of home made pesto, roasted cherry tomatoes. Served with toasted garlic bread slices

★ Cheddar stuffed molagha bhajji 375

Banana peppers loaded with cream cheese and cheddar, panko crusted and deep fried to perfection. Served with house special spicy aioli

Small plates

★ Wok Tossed Five spice paneer - 365

Paneer cubes wok-tossed with bell peppers and onions in a fiery, tangy Chinese five-spice sauce

🌿★ Crispy Corn kernels - 345

Golden sweet corn kernels fried for an irresistible crunch, tossed in savory Cantonese sauces

Super Stuffed Mexican Potatoes - 295

Jacket potatoes studded with beans and corn, topped with cheese. Served with salsa & sour cream

Caponata Bruschetta - 295

Smoked eggplant with chilli, confit garlic and roasted cherry tomatoes on toast

Million Layer Potatoes - 365

Crispy fried oven baked layered potatoes tossed with parsley, garlic and parmesan

★ Jalapeno Cheese Balls - 385

Mixed cheese and jalapeños sitting pretty on a bed of the Green Goddess sauce

🌿★ Mountain Chilli Babycorn - 365

Batter fried baby corn tossed with onions & peppers in a native mountain chilli sauce

Falafel With Hummus - 345

🌿 Pepper Tossed Veggies - 365

A healthy alternative!

🌿★ Crispy Lotus Stem - 365

A must try at Mayflower!

Teriyaki paneer Skewers - 385

Tender paneer, crunchy peppers and onions coated in Teriyaki sauce, baked to perfection

🌿 Chilli Basil Vegetables - 385

Mixed Asian veggies tossed in soy sauce along with Thai basil leaves

🌿 Money Bag - 335

Spring rolls in the form of a money bag

Fries - 235

Classic salted, Peri Peri, BBQ, Cheese, Korean
Served with 3 dips

🌿 Gunpowder Cauliflower - 335

Crispy fried cauliflower tossed with gunpowder

🌿 Onion Rings - 225

Dipped in a better and crumbed, deep fried to golden perfection

House Special Greece Salad - 225

Fresh cherry tomatoes, felafel cubes, cucumber, whole olives, toned lettuce, with extra virgin olive oil, lemon squeeze, topped with oregano & parmesan

Chicken Pop Corn - 385

Classic / Japanese togarashi with kewpie mayo
Crispy fried chicken pops

Nashville Chicken Tenders - 425

Crispy chicken strips marinated with fiery Nashville Hot Sauce, served with spicy mayo. Feel the heat!

★ Korean Fried Chicken - 425

Addictively crunchy chicken drenched in a sweet and spicy stickysauce. Every K-Drama fan's delish delight!

★ Chicken Wings - 405 Peri Peri / Sichuan Salt & Pepper

Tender and irresistibly crispy chicken wings, generously seasoned with your choice of Peri Peri or Sichuan Salt & Pepper.

Orange Chicken - 425

Crunchy pieces of shallow-fried chicken drenched in an aromatic sweet and sour orange-flavored sauce.

Teriyaki chicken skewers - 365

Tender chicken cube, bell Perrier & onions marinated, grilled with house-made Japanese teriyaki sauce

Mountain Chilli Chicken/Prawn - 425/495

Batter fried chicken / prawn tossed with onions & peppers in a native mountain chilli sauce

Kerala Fried chicken - 445

Spicy deep fried chicken tossed with curry leaves.
Served with curry mayo

Harissa Prawn Bruschetta - 485

Spicy and smoky Harissa-grilled prawn dressed in juicy Italian tomato sauce on toasted bread.

★ Phuket Fish - 495

Fresh fish fried and topped with
Thai garlic chilli sauce

Thai Ginger Basil Fish - 495

Tender fried fish sautéed in aromatic Oriental flavors of chilies, garlic, and holy basil.

Crispy Calamari - 485

Airy delicate squid rings fried to golden perfection, served with creamy garlic sauce.

Happy Bowls

Plated to relish the bowls. A part our main course - one serve, one pot dish. Includes pan asian & global food. Plated to sooth your eyes. and fill your belly and please your soul

Wantan Mee Tofu (vegan) / Chicken - 455/495

Springy yellow noodles coated in garlicky soy sauce, garnished with pickled chilies. Accompanied by tender boiled wontons, steamed bok choy, and your choice of juicy grilled tofu or chicken.

Mexican Burrito Bowl Cajun Paneer / Cajun Chicken - 455/495

Bursting with flavor and nutrients, every bite of this burrito bowl is a delicious surprise - Mexican rice, charred corn, seasoned black beans, creamy avocado, tangy salsa, light sour cream, crunchy nachos and spicy paneer/chicken.

Thai Green Curry Veg (vegan) / Chicken - 455/495

Medley of vegetables simmered in a creamy coconut milk curry infused with exotic flavors of lemongrass, galangal, kaffir lime, and Thai basil. Served alongside fragrant jasmine rice.

The Manchurian Candidate Paneer / Chicken - 455/495

Mayflower's special mountain chilli paneer / chicken served along with buttery filipino garlic fried rice

Spaghetti Nam Prik Pao - 525

Thick noodles tossed in a sweet and spicy Thai chilli jam with basil leaves and mixed seafood. A must try!

Khao suey Veg (vegan) / Chicken - 505/585

Silky noodles swirl in spiced coconut curry, accompanied by ten vibrant condiments: crispy noodles, chili oil, fried garlic, peanuts, and more. A flavor symphony!

Creamy Madras curry bowl Veg / Chicken - 495/565

Mixed vegetables with paneer and mushrooms / chicken slow cooked in a creamy curry sauce, served with herbed rice

Spiced butter fish - 575

Spiced butter grilled fish on a bed of vegetables served with a creamy butter sauce

Fish n chips - 555

Beer batter fried fish with mushy peas, tartare sauce and chips

Mediterranean Bowl

Fresh fluffy and lite falafel, whole black olives, parsley & cherry tomato's, tossed served along side a generous portion of mhummara, pita bread garnish with tahini

Add on:

Grilled vegetables 85 | Assorted mushrooms 85 | Sun-dried tomatoes 45 | Olives 45 | Grilled chicken 125 | Prawns 165

Extra:

Burrata 150 | Stracciatella cheese 160 | Parmesan 90

Side:

Garlic bread 60 | Cheese garlic bread 90

Happy Plates

Explore the world on a plate!

From aromatic Asian options to hearty European dishes, all served on a single menu to elevate your Cafe experience by indulging in the diverse richness of international cuisine

Garden Lasagne - 495

Hearty vegetables, flavorful tomato ragu, creamy white sauce and oodles of gourmet cheese layered with pasta sheets, baked to golden perfection.

Grilled Cottage Cheese Steak - 485

A healthy fusion: Tender char-grilled cottage cheese, assorted seasonal veggie sticks, crispy potato wedges, and garlic toast. Served with your choice of velvety spinach & corn sauce or creamy mushroom & onion sauce. paneer, grilled to perfection. Served with a choice of spinach & corn sauce/ mushroom & onion sauce, grilled vegetables, potato wedges

Moon Fan Vegan / Chicken / Prawn - 465 / 545 / 565

Fragrant long-grain rice tossed with a medley of Asian vegetables and mushrooms, enriched with the rich and savory flavors of soy and pepper.

Mee Goreng Vegan / Chicken / Prawn - 425 / 475 / 495

Bouncy noodles dressed in a sweet-spicy-savory sauce, stir-fried with a medley of fresh Asian vegetables.

Add: Tofu - 85, Assorted Mushroom - 95, Egg - 50

Nasi Goreng Egg / Chicken / Prawn - 525 / 575 / 595

Indonesian fried rice - a sweet-savory melody, abundant with fresh veggies, crowned by a golden fried egg. Eggitarian delight with pumpkin crackers and tofu satay; non-vegetarian masterpiece with prawn crackers and chicken satay.

Pad Thai Vegan / Chicken / Prawn - 425 / 455 / 505

Flat rice noodles and fresh Asian veggies stir-fried in a flavorful nutty, salty, and sweet stir-fry. Served with crunchy bean sprouts, crushed peanuts, and a zesty lime.

Add: Tofu - 85, Assorted Mushroom - 95, Egg - 50

Roast Chicken - 595

Marinated chicken, grilled to perfection. Served with a choice of spinach & corn sauce / mushroom & onion sauce, grilled vegetables, potato wedges

Chicken Cordon Bleu - 595

Tender chicken breast stuffed with ham and cheese, fried to a golden perfection. Accompanied by grilled vegetables, potato wedges, and garlic bread. A timeless classic dish that's worth the 30-45 minute wait in preparation!

Chicken Lasagne - 525

Sheets of pasta layered with grilled chicken along with pomodoro sauce, bechamel, a generous amount of mozzarella, parmesan cheese

Gambas Al Ajillo - 695

Fresh juicy shrimp sautéed in garlicky-herby olive oil, topped with Parmesan cheese, perfect for mopping up with bread. Served with grilled vegetables and potato wedges. (pronounced GAHM-bahs ahl ah-HEE-yoh)

New!

Crafted Pasta

Our Pasta is cooked 'al dente'. Al dente - Cooked through but will be firm. Please let us know if you would like us to cook your pasta longer and prefer it soft

Choice of Pasta: Penne / Spaghetti / Artisanal Pasta of the day

★ Arrabiatta - 425

Fiery tomato garlic sauce, complemented by olives, creamy artisanal stracciatella cheese, and tangy capers.

Aglio olio e pangrattato - 425

Luscious garlic-infused olive oil, chili, and parsley, crowned with crunchy Italian breadcrumbs and Parmesan cheese. Mama May's Special!

Pesto-o-besto - 450

Pasta tossed in homemade basil walnut pesto along with cherry tomatoes, sun dried tomatoes, a generous sprinkle of parmesan & knobs of artisanal stracciatella cheese

Cacio e pepe - 495

Silky cheese sauce with freshly cracked black pepper - a delightful mix of creamy, earthy, sweet, and spicy flavors. You don't have to go to Rome to enjoy cacio e pepe!

★ Pomodoro mascarpone - 490

Pasta tossed in a chunky tomato sauce with a dash of cream, a knob of mascarpone, fresh basil leaves. Say hello to the new pink sauce in town!

★ Mac n cheese - 495

Macaroni tossed in a creamy sauce topped with a three cheese blend, grilled to golden perfection

Spicy Harissa chicken - 495

Pasta in creamy harissa sauce with baby spinach, cherry tomatoes, grilled chicken

Prawns with Hazelnuts - 565

Pasta tossed in a cream sauce with shallots, zucchini, squeeze of lemon & a hint of saffron. Garnished with roasted crushed hazelnuts

Add on:

Grilled vegetables 85 | Assorted mushrooms 85 | Sun-dried tomatoes 45 | Olives 45 | Grilled chicken 125 | Prawns 165

Extra:

Burrata 150 | Stracciatella cheese 160 | Parmesan 90

Side:

Garlic bread 60 | Cheese garlic bread 90

An affair with flour. Good old flour in different ways for suiting the between. A promise of true soulful experience, let's dive into between breads

New! Ciabatta Sandwich

Freshly baked ciabatta, baked to a golden crust, perfect for juicy loaded sandwiches!

Eggplant Parm - 415

Panco fried eggplant with pomodoro sauce, basil walnut pesto, mozzarella cheese

Mayflower's Veg Club Sandwich - 445

Mayflower's take on the classic club sandwich
Mixed vegetables, spicy slaw, classic American cheese slice

★ The Joey - 470

Crispy cheeseball / Chicken meatball with a chunky tomato sauce, chermoula herb sauce, mozzarella cheese

★ M's Chicken Club Sandwich - 470

Mayflower's take on the classic club sandwich -
Grilled chicken, fried egg, classic American cheese slice, mustard aioli

Chicken Parm - 470

Crispy fried chicken with pomodoro sauce, basil walnut pesto, mozzarella cheese

New! Croissant Sandwich

Buttery, flaky and freshly baked, perfect for juicy and loaded sandwich

★ Grilled Halloumi 445

Buttery croissant stuffed with grilled Halloumi, cherry tomatoes, caramelised onions

Caprese 445

Buttery croissant stuffed with tomato slices with pesto, fresh mozzarella cheese

Smoked Chicken Sandwich 575

Buttery croissant stuffed with smoked chicken, peppers, lettuce, caramelised onions

New! Brioche Burger

Slightly sweet, freshly baked, moist & tender, perfect for juicy and loaded burger

★ Korean Crispy Burger (Tofu / Chicken) - 495/545

Brioche burger bun stuffed with fried tofu / chicken with shredded red cabbage, cheddar, Korean BBQ sauce, japanese mayo & gherkins

Southern Fried Burger (Paneer / Chicken) - 555/575

Fried paneer / chicken tossed in the Nashville sauce, layered with coleslaw, pickles, cheese slice & home made spicy mayo

Make it Vegan 🌱 with cashew cheese at Rs 85/-

Add on:

Grilled vegetables 85 | Assorted mushrooms 85 | Sun-dried tomatoes 45 | Olives 45 | Grilled chicken 125 | Prawns 165

Now serving Breakfast from 7am to 11am



Now serving the best breakfast in town. Bakes to Bowls, Cakes to Coffee.. and more.
We take your breakfast seriously. Fermented, probiotic, fresh ingredients in a plate or a bowl.
Date with you or your tribe? Visit The Mayflower!

Bye afternoon slumps, Hello pretty food! Afternoon tea, 5 ways

English High tea - 11 bitesized sweet & savouries , bottom less beverage
Le Goûter - 5 desserts, a cheese platter, bottom less beverage
Shanghai Afternoons - Savouries & sweets in asian style, bottom less beverage
Petit four & Tea
Chai met Toast

Join the Culinary Revolution with our Franchise Investment Option

Embark on the culinary journey with the pioneers of the food tech industry in town!
We, passionate entrepreneurs, invite like-minded individuals for exciting franchise
investment opportunities. For inquiries, call or email us today.
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