

# MENU LIST



## APPETIZERS

<b>Assorted House-made Cheese with Original Sourdough Garlic Bread</b>	● DAIRY, NUTS	M 440 L 780	P 38
<b>Parma Ham Wrap with Organic Rocket &amp; Ricotta Cheese</b>	● DAIRY, PORK	195/piece MINIMUM ORDER 2 PIECES	P 58
<b>3 Kinds of Bruschetta</b>	● DAIRY, NUTS, SOY	390	P 40
<b>4P's Camembert Cheese Fondue</b> ⌚ 20 mins	● MILD SPICY / DAIRY	640	P 41
<b>Chilli Beans Pizza with House- made Camembert Sauce</b> ⌚ 20 mins	● SPICY / DAIRY	450	P 41
<b>Premium Oven Baked Truffed Mushroom Mac 'n' Cheese</b> ⌚ 20 mins	● DAIRY	460	P 62
<b>Creamy Mushroom Soup</b>	● DAIRY	290	P 62
<b>Creamy Pumpkin Soup</b>	● DAIRY, NUTS	290	
<b>Garden Barley Zuppa Soup</b>	● DAIRY	240	
<b>Cold Cuts &amp; Cheese Platter with Original Sourdough Garlic Bread</b>	● DAIRY, NUTS, PORK	880	P 38
<b>Mozzarella Salmon Sushi</b>	● DAIRY, SOY, FISH	440	P 39, 63
<b>Camembert with Truffle-favored Mascarpone</b>	● DAIRY, NUTS	290	P 41
<b>Baked Mashed Potato &amp; Raclette Cheese with Original Sourdough Garlic Bread</b>	● DAIRY	250	P 66
<b>Chicken Wings -Yakitori</b>	● SOY	390	P 64
<b>Chicken Wings -Peri Peri</b>	● SPICY / DAIRY	390	P 65
<b>Chicken Wings -Buffalo</b>	● SPICY / DAIRY, EGG	390	P 66
<b>Potato Wedges -Peri Peri</b>	● SPICY / DAIRY	290	P 65
<b>Potato Wedges -Sweet Chilli &amp; Sour Cream</b>	● DAIRY	300	P 65

PRICES LISTED DO NOT INCLUDE SERVICE CHARGE AND TAX

● VEG ● NON-VEG ● EGG

## APPETIZERS

<b>Veg Zeppoline</b>	● DAIRY	290
<b>Seafood Zeppoline</b>	● DAIRY, FISH	340
<b>Fried Mozzarella &amp; Caponata</b>	● DAIRY	240
<b>Calamari with Agrodolce &amp; Capers</b>	● FISH	540

## SALADS

<b>4P's Burrata Tropical Fruit Salad -Veg</b>	● DAIRY, SOY	M 390 L 750	P 40, 58
<b>4P's Burrata Tropical Fruit Salad -Parma Ham</b>	● DAIRY, PORK	M 420 L 780	P 40, 58
<b>House-made Burrata with Organic Rocket Salad</b>	● DAIRY, NUTS	420	P 40, 58
<b>House-made Burrata Ceviche Salad</b>	● DAIRY	390	P 40, 58
<b>Caesar Salad -Veg</b>	● DAIRY, NUTS	300	P 58
<b>Caesar Salad -Chicken</b>	● DAIRY, NUTS	390	P 58
<b>Salmon Salad with Ricotta Cheese Salad</b>	● DAIRY, EGG, FISH	540	P 58

## MAIN

<b>Truffle Burrata Pie</b>	● DAIRY, PORK, EGG	550
<b>Veg Mushroom Truffle Burrata Pie</b>	● DAIRY	560
<b>Chicken cheese cutlet with Caponata</b>	● DAIRY	690
<b>Paneer cutlet with Caponata</b>	● DAIRY	620
<b>Shrimp Kataifi with Paprika Sauce</b>	● FISH, CRUSTACEAN	580

## NON-VEG PASTA & RISOTTO

<b>Crab Tomato Cream Spaghetti with Ricotta Cheese</b>	● DAIRY, CRUSTACEAN	940	P 42
<b>Basil Pesto Spaghetti - Chicken</b>	● DAIRY, NUTS	530	P 59
<b>Basil Pesto Spaghetti - Shrimp</b>	● DAIRY, NUTS, CRUSTACEAN	630	P 59
<b>Shrimp Arrabbiata with House-made Mascarpone Spaghetti</b>	● SPICY / DAIRY, CRUSTACEAN	690	P 42
<b>Bolognese Spaghetti with Smoked Cheese - Mutton</b>	● MILD SPICY / DAIRY	770	P 41
<b>Bolognese Spaghetti with Smoked Cheese - Chicken</b>	● DAIRY	630	P 41
<b>Mushroom Carbonara with Italian Bacon</b>	● DAIRY, EGG, PORK	690	P 62
<b>Salmon Cream Fettuccine</b>	● DAIRY, FISH	660	P 42
<b>Fish Ragu Pasta</b>	● MILD SPICY / FISH, NUTS	490	
<b>Spicy Octopus Ragu Pasta</b>	● SPICY / FISH	640	
<b>Shrimp Risotto with Shrimp Kataifi</b>	● FISH, CRUSTACEAN	440	
<b>Tomato Chicken Carbonara</b>	● MILD SPICY / DAIRY, EGG	460	
<b>Parma ham &amp; Potato Short Spaghetti</b>	● PORK	490	
<b>Creamy Stracciatella Ravioli</b>	● DAIRY, EGG, NUTS	460	

## VEG-PASTA

<b>Arrabbiata with House-made Mascarpone Spaghetti</b>	● SPICY / DAIRY	520	P 42
<b>Penne Arrabbiata with House-made Mascarpone</b>	● SPICY / DAIRY	520	P 42
<b>Basil Pesto Spaghetti - Veg</b>	● DAIRY, NUTS	490	P 59
<b>Japanese Style Mushroom Peperoncino</b>	● MILD SPICY / DAIRY SOY	570	P 62

PRICES LISTED DO NOT INCLUDE SERVICE CHARGE AND TAX

● VEG ● NON-VEG ● EGG

## VEG-PASTA

<b>Mushroom Carbonara</b>	● DAIRY, EGG	570	P 62
<b>Premium Mushroom Creamy Cheese Penne</b>	● DAIRY	690	P 62
<b>Potato Short Spaghetti</b>	● DAIRY	350	

## VEG-PIZZA

<b>Burrata Salad - Veg</b>	● DAIRY, NUTS	780	P 39, 48
- Half with big burrata (150G)		480	
- Half with small burrata (75G)		340	
<b>House- made 3 Cheese</b>	● DAIRY	530	P 38, 49
<b>House- made 4 Cheese</b>	● DAIRY	640	P 38, 49
- with TOMATO SAUCE		610	
- with Chilli Honey		590	
<b>House- made 5 Cheese</b>	● DAIRY	680	P 38, 49
<b>Kale Hummus</b>	● MILD SPICY / DAIRY, NUTS	540	P 42, 50
<b>Olive &amp; Garlic Sun-dried Tomato (No Mozzarella)</b>	● DAIRY	400	P 50
<b>Buffalo Mozzarella Margherita</b>	● DAIRY	500	P 50
<b>Premium Mushroom</b>	● DAIRY	740	P 62
<b>Truffle Burrata Mushroom</b>	● DAIRY	1080	
Full: 2 small burrata Half: 1 small burrata			
<b>Zucchini Basil Sauce</b>	● DAIRY, NUTS	620	P 50
<b>Eggplant Margherita</b>	● MILD SPICY / DAIRY	520	P 50
<b>Paneer Makhani</b>	● SPICY / DAIRY, NUTS	570	P 51, 65
<b>Mexican Tacos</b>	● SPICY / DAIRY	560	
<b>Paneer Lasagna</b>	● MILD SPICY / DAIRY	590	
<b>Green Avocado &amp; Scamorza</b>	● DAIRY, NUTS	640	

## NON VEG-PIZZA

<b>Garlic Shrimp</b>	● MILD SPICY / DAIRY CRUSTACEAN, EGG	980	P 53
<b>Shrimp Mayo</b>	● DAIRY, CRUSTACEAN, EGG	820	
<b>Shrimp Mayo (Samurai spicy sauce)</b>	● SPICY / DAIRY CRUSTACEAN, EGG	820	
<b>Korean Chicken Bulgogi</b>	● SPICY / DAIRY, EGG, SOY	690	P 52, 66
<b>Korean Pork Bulgogi</b>	● SPICY / DAIRY, EGG, SOY, PORK	660	P 52, 66
<b>Tokyo Chicken Curry</b>	● DAIRY, EGG	650	P 52, 64
<b>Yakitori Chicken</b>	● MILD SPICY / DAIRY, EGG, SOY	680	P 51, 64
<b>Peri Peri Chicken</b>	● SPICY / DAIRY	690	P 51, 65
<b>Okonomiyaki</b>	● DAIRY, EGG, SOY, PORK, FISH	840	P 52, 64
<b>Okonomiyaki (Pork &amp; Shrimp)</b>		940	
<b>Salmon Miso Cream with Mushroom</b>	● MILD SPICY / DAIRY, SOY, FISH	980	P 51, 64
<b>Burrata Parma Ham Margherita</b>	● DAIRY, PORK	1280	P 40, 54
- Half with big burrata (150G)		760	
- Half with small burrata (75G)		620	
<b>Parma Ham Margherita</b>	● DAIRY, PORK	990	P 54
<b>Milano Salami &amp; Pepperoni Margherita</b>	● DAIRY, PORK	690	P 54
<b>Burrata Salad - Parma Ham</b>	● DAIRY, PORK	990	P 39, 54
- Half with big burrata (150G)		630	
- Half with big burrata (75G)		490	



### Half and Half

We believe sharing pizza can create happiness, so why not elevate that happiness by sharing two flavours on one pizza? At Pizza 4P's, guests can order Half & Half with different flavours on each side.

### Topping

Extra Mozzarella	45g	98
Burrata Cheese	75g	185
Burrata Cheese	150g	330
Extra Tomato Sauce	45g	60

## DESSERTS

<b>House-made Mascarpone ARAKU Espresso Tiramisu</b>	● DAIRY, EGG	390	P 68, 70
<b>4P's Basque Cheese Cake</b>	● DAIRY, EGG	470	P 69
<b>House-made Mascarpone Matcha Tiramisu</b>	● DAIRY, EGG	390	P 64, 70
<b>Fondant Chocolate Cake with House-made Vanilla Ice Cream</b>	● DAIRY, EGG	350	P 70
<b>Silky Creamy Pudding</b>	● DAIRY, EGG	220	P 70
<b>House- made Frozen yogurt with Mango Sauce</b>	● DAIRY	220	P 70
<b>House- made Frozen Yogurt</b>	● DAIRY	190	P 70
<b>House- made Vanilla Ice Cream</b>	● DAIRY, EGG	190	P 70
<b>House- made Matcha Ice Cream</b>	● DAIRY, EGG	220	P 70
<b>Dark Chocolate Terrine</b>	● DAIRY, EGG, NUTS	370	
<b>House-made Cinnamon Churros</b>	● DAIRY, EGG	240	
<b>House-made Matcha Churros</b>	● DAIRY, EGG	240	
<b>House-made Espresso Ricotta Mousse</b>	● DAIRY, NUTS	250	
<b>- Extra Espresso shot</b>		+120	
<b>Bitter lemon sorbet</b>	● NO ALLERGENS	180	
<b>Couscous Dolce</b>	● MILD SPICY / DAIRY	200	
<b>House-made Ricotta cake and seasonal fruits</b>	● DAIRY, EGG	260	

## DRINKS (NON-ALCOHOLIC)

### 4P'S ORIGINAL SODA DRINK (P 75)

Ginger Virgin Mojito	220
Berry Virgin Mojito	220
Mango Virgin Mojito	220
Ginger Ale	220
Berry Vinegar Soda	220
Mango Vinegar Soda	220
Lime Soda (Sweet/Salt)	180
Yuzu Squash Soda	290

### SHAKE

Matcha Green Tea	380
Chocolate & Cookie	360
Strawberry Cheese Cake	380

### FRESH JUICE

Detox Rocket Juice	250
Watermelon	230
Pineapple	230
Apple	200
Orange	230
Lime Juice (Sweet/Salt)	110

### SELECTED KOMBUCHA (P 76)

LOCAL FERMENT CO.	
Pomegranate & Mint	320
Pineapple & Basil	320

Mountain Bee Kombucha	
Bangalore-Blue Grape	320
Aloha Ananas	320

### FLAVOURED NON-ALCOHOLIC BEER

Coolberg Malt	200
Coolberg Ginger	200
Coolberg Peach	200
Coolberg Cranberry	200

### SOFT-DRINKS

Coca Cola	110
Coca Cola Diet	110
Sprite	110
Soda Water	120

### HIMALAYAN WATER

Glass Bottle Sparkling Water (750ml)	400
Still Water (750ml)	90

### ARAKU BLEND COFFEE (P 68)

Espresso	
Single	120
Double	170

Americano	
Double	220

Late	
Single	190
Double	260

### 4P'S SELECTED TEA DRINK

Organic Darjeeling Black tea	180
Organic Herbal tea	180
(Peppermint, Lemongrass, Rose)	

## DRINKS (ALCOHOLIC)

### 4P'S ORIGINAL SANGRIA (P 73)

Red Sangria

GLASS 520

CARAFE 1380

White Sangria

GLASS 520

CARAFE 1380

### WINE BY THE GLASS

#### WHITE

Grover Art Collection

(Sauvignon Blanc)

GLASS / CARAFE 480 / 1125

Sula Reserve (Chenin Blanc)

GLASS / CARAFE 480 / 1200

Sula Dindori (Chardonnay)

GLASS / CARAFE 520 / 1200

#### RED

Sula (Zinfandel)

GLASS / CARAFE 460 / 1020

Grover Art Collection

(Cabernet Sauvignon, Shiraz)

GLASS / CARAFE 480 / 1140

Sula Rasa (Syrah)

GLASS / CARAFE 640 / 1530

Sula Rasa (Zinfandel)

GLASS / CARAFE 580 / 1400

Sula Rasa (Cab Sauvignon)

GLASS / CARAFE 680 / 1600

### SPARKLING

Grover Zampa Soiree Brut

(Chenin Blanc)

GLASS 520

Grover Zampa Brut Rose

(Shiraz Rose)

GLASS 520

### ROSE

Grover Art Collection

(Shiraz Rose)

GLASS / CARAFE 460 / 1020

### MEAD (HONEY SPARKLING WINE)

Moonshine Apple Mead 480

Moonshine Traditional Mead 480

### SIGNATURE COCKTAIL

Fresh Orange Mimosa 490

Fresh Pineapple Mimosa 480

Watermelon Bellini 480

## WHITE WINE

P 71, 72

### SAUVIGNON BLANC

#### KRSMA

AROMA: PALE STRAW, FLORAL, CITRUS, JASMINE, CANDIED GINGER  
PALATE: GRAPEFRUIT, CITRUS, LIGHT-BODIED, REFRESHING, ACIDITY

3300

#### GROVER ART COLLECTION

AROMA: FLORAL, GRAPEFRUIT, GUAVA, DRIED FRUITS  
PALATE: REFRESHING, CRISP ACIDITY, WELL-STRUCTURED

2100

#### FRATELLI

AROMA: GRAPEFRUIT  
PALATE: PASSION FRUIT, GUAVA, GREEN CHILI, CRISP ACIDITY

1900

#### SULA SAUVIGNON BLANC

AROMA: EXQUISITE, GREEN PEPPER, TROPICAL FLAVORS  
PALATE: CRISP, FRESH, CAPTIVATING

2000

#### SAINT CLAIR, SAUVIGNON BLANC 2022 / NEW ZEALAND

AROMA: FLORAL, CITRUS, TROPICAL FRUITS, GREEN APPLE  
PALATE: REFRESHING ACIDITY, NOTES OF GRAPEFRUIT, LEMON ZEST, PASSION FRUIT, CRISP FINISH

6400

### CHARDONNAY

#### SULA DINDORI

AROMA: LEMON ZEST  
PALATE: BUTTERY, SUMPTUOUS, STONE FRUITS

2100

#### FRATELLI VITAE

AROMA: ORANGE, LEMON, WHITE FLOWERS  
PALATE: FRESHNESS, MINERALITY, BALANCED, ROUND WITH A BUTTERY FINISH

2100

### CHENIN BLANC

#### SULA RESERVE

AROMA: APPLE, REFRESHING  
PALATE: SLIGHTLY SWEET, BALANCED ACIDITY

2300

#### SULA LATE HARVEST

AROMA: HONEYCOMB, TROPICAL FRUITS  
PALATE: FRUITY RICHNESS, MOUTHWATERING SWEETNESS

2600

#### FRATELLI

AROMA: FRESH TROPICAL FRUIT  
PALATE: SMOOTH, ELEGANT ACIDITY, COMPLEX WITH A HINT OF FRENCH OAK

2100

#### GROVER ART COLLECTION

AROMA: FRESH STONE FRUIT, CITRUS, RIPE CITRUS, NECTARINE, PASSIONFRUIT  
PALATE: SUCCULENT, WARM TROPICAL FRUIT, TOUCH OF OAK

2200

### VIOGNIER

#### SULA DINDORI

AROMA: LYCHEE, APRICOT, PEACH  
PALATE: CAPTIVATING, WELL-STRUCTURED

2500

#### GROVER VA VIOGNIER

3800

### ANSONICA, VIOGNIER, CHARDONNAY

#### DONNAFUGATA ANTHILIA IGT SICILIA / ITALY

AROMA: FLORAL, RIPE STONE FRUITS, TROPICAL FRUITS, HINTS OF VANILLA  
PALATE: BALANCED ACIDITY, FLAVORS OF APRICOT, PEACH, PINEAPPLE, SMOOTH TEXTURE

5800

## RED WINE

P 71, 72

### CABERNET SAUVIGNON

#### SULA RASA

AROMA: DARK FRUITS, BERRIES

PALATE: BLACKCURRANT, ELEGANT, COMPLEX, STRUCTURED

3900

#### FRATELLI SETTE

AROMA: RASPBERRY, VIOLET, BLACKCURRANT

PALATE: SILKY TEXTURE, BALANCED VANILLA, VIBRANT FINISH

3200

#### KRSMA

AROMA: CASSIS, STAR ANISE, LIQUORICE, MOCHA, DARK COCOA

PALATE: FULL-BODIED, BLACK TEA TANNINS, FRENCH OAK

4800

### MERLOT, CABERNET SAUVIGNON

#### CHATEAU DE FONTENILLE ROUGE AOC BORDEAUX / FRANCE

AROMA: BLACKCURRANT, BLACKBERRY, CEDAR, HINTS OF TOBACCO

PALATE: FULL-BODIED, FLAVORS OF BLACK FRUIT, CASSIS, TOUCH OF SPICE, STRUCTURED TANNINS

4400

### CABERNET SAUVIGNON, SHIRAZ

#### GROVER ART COLLECTION

AROMA: BLACKCURRANT, BLACKBERRY, HERBS, BLACK PEPPER

PALATE: RIPE, DARK BERRY FRUIT, SOFT TANNINS, FULL BODY

2200

### SANGIOVESE

#### BRANCAIA TRE ROSSO TOSCANA / ITALY

AROMA: RED BERRIES, CHERRY, PLUM, HINTS OF SPICE

PALATE: MEDIUM-BODIED, FLAVORS OF BLACK CHERRY, RASPBERRY, TOUCH OF OAK, WELL-ROUNDED TANNINS

6600

### SYRAH

#### SULA RASA

AROMA: RICH, OPULENT, PEPPERY

PALATE: VELVETY, SUPPLE TANNINS, DARK FRUIT

3100

### SYRAH, GRENACHE

#### GROVER LA RESERVE

AROMA: BLACKCURRANT, OAK, PEPPER

PALATE: DRY SWEETNESS, MEDIUM BODY, MEDIUM TANNINS, LIGHT SPICE

2900

### TEMPRANILLO

#### GROVER CHENE GRAND RESERVE

AROMA: DARK FRUIT, LIGHT TOBACCO

PALATE: VANILLA, CINNAMON, BALANCED TANNINS, MILD ACIDITY

4500

### ZINFANDEL

#### SULA

AROMA: PLUM, DARK BERRIES

PALATE: LUSCIOUS, FRUIT-FORWARD, STRUCTURED, BALANCED

2100

#### SULA RASA

AROMA: PLUM, RASPBERRY, BLUEBERRY

PALATE: LUSCIOUS, SMOOTH

3300

### PINOT NOIR

#### LOIMER GUMPOLDSKIRCHEN PINOT NOIR 2017 / AUSTRIA

AROMA: RED BERRIES, CHERRY, EARTHY UNDERTONES, HINT OF SPICE

PALATE: SILKY TEXTURE, FLAVORS OF RASPBERRY, STRAWBERRY, SUBTLE OAK, BALANCED ACIDITY

7900

## SPARKLING WINE

### CHENIN BLANC

#### GROVER ZAMPA SOIREE BRUT

AROMA: CITRUS, FLORAL, APRICOT  
PALATE: EFFERVESCENT, FRUITY, CREAMY

2700

### SHIRAZ ROSE

#### GROVER ZAMPA BRUT ROSE

AROMA: STRAWBERRY, CHERRY  
PALATE: CREAMY, FRUITY, CHERRIES, STRAWBERRIES

2700

### GLERA

#### ZONIN PROSECCO DOC EXTRA BRUT

AROMA: CITRUS, APPLE  
PALATE: DRY, LIVELY

5100

## ROSE WINE

### SHIRAZ ROSE

#### GROVER ART COLLECTION

AROMA: ROSE  
PALATE: CHERRY, STRAWBERRY JAM

2200

## CHAMPAGNE

### PINOT NOIR, CHARDONNAY, PINOT MEUNIER

#### BILLECART SALMON BRUT RESERVE

AROMA: CITRUS, FLORAL  
PALATE: BALANCED, CRISP, SMOOTH

18000