

# CAMŌ

modern cookhouse

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CAMO, short for Camouflage, is a bespoke hospitality experience built on the pillars of warm and personable service, refined cuisine and understated grandeur.

Taking you on a journey through Progressive Asian and Modern Indian cuisine, crafted with premium ingredients and authentic techniques.





Our thoughtfully designed menu features inventive small plates, smoky grills, rustic flatbreads and popular Asian staples.

Whether you're here for a quick coffee, a leisurely meal or a special celebration, our attentive hospitality ensures that every visit feels truly memorable.



We welcome you to indulge & discover the timeless experience that defines CAMO.




# BETWEEN THE BREWS

## Stacked & Toasted

 <b>Bravocado</b> creamy avocado mousse with citrus & burrata on toasted sourdough	600
 <b>Wild Mushroom</b> roasted wild mushrooms infused with parmesan cream, served on toasted sourdough	600
 <b>Fluffy Pancake</b> hearty pancakes topped with caramelized banana and maple syrup	500
 <b>Brioche French Toast</b> Buttery French toast served with mixed berries & figs	500

## Salads

 <b>Thai Som Tam</b> bangkok-style papaya salad tossed in sweet chili, crunchy peanuts & fresh snake beans	550
 <b>Avocado &amp; Burrata</b> european-style quinoa salad served with mixed leaves, creamy avocado mousse and luscious burrata cheese	650

 Spicy |  Chef Special |  Contain Eggs

A 10% service charge will be levied. GST, as applicable, will be charged extra.  
Please inform your server about any food allergies or special dietary requirements.



# Pasta Arte

~ available all-day  
Artisanal pasta, crafted with authentic ingredients and served with rich, flavorful sauces for the perfect indulgence. Choice of penne, fusilli & spaghetti.

<div><div></div><div>Aglie e Olio</div></div>	500   600   700
<div><div></div><div>add chicken/prawn chilli, parmesan, olive oil</div></div>	
<div><div></div><div>Creamy Alfredo</div></div>	500   600   700
<div><div></div><div>add chicken/prawn wild mushroom, parmesan, burnt garlic</div></div>	
<div><div></div><div>Spicy Arabiatta</div></div>	550   650   750
<div><div></div><div>add chicken/prawn roasted garlic, mixed veggies, olives</div></div>	
<div><div></div><div>Smoky Rose</div></div>	550   650   750
<div><div></div><div>add chicken/prawn chilli crisps, mixed veggies</div></div>	

# Artisanal Flatbreads

~ available all day  
Handcrafted flatbreads made from authentic Italian dough, baked to perfection in a brick oven for a crisp yet airy texture, finished with premium toppings.

<div><div></div><div>Garlic Spinach &amp; Burrata</div></div>	600
<div><div></div><div>Three Cheese &amp; Chili Oil</div></div>	600
<div><div></div><div>Truffle Mushroom &amp; Cream Cheese</div></div>	700
<div><div></div><div>Masala Peppers &amp; Cream Cheese</div></div>	600
<div><div></div><div>Chili Oil Chicken Pepperoni</div></div>	700
<div><div></div><div>Smoked Chicken &amp; Basil</div></div>	700

# Soups

- Mushroom Chai

umami-rich mushroom soup, served with fragrant truffle kulcha and airy milk foam

450
- Spicy Andhra Tomato Rasam 

A traditional soup of lentils & tomatoes, tempered with chilies, finished with ghee and served with crispy appalam

350
- Roast Tomato & Garlic

charred tomatoes & garlic infused soup flavored with basil and parmesan for a rich, comforting flavor, served with a garlic parmesan toast

400
- Oriental Manchow

▲

add chicken

hearty asian broth with exotic greens poached in flavorful stock, finished with brown garlic & served with crispy noodles

350 | 400
- Hot & Sour

▲

add chicken

a street-style classic asian soup with wok-tossed veggies, finished with soy & chilies

350 | 450



# ASIAN-TIALS

## Dimsum

~ serves 6 pieces  
Delicate, handcrafted dumplings inspired by flavors from across South Asia, steamed or pan-seared to perfection, served with a selection of flavorful dipping sauces.

■ Crystal Vegetables	650
■ Wild Mushroom & Hot Truffle 🍄	650
■ Chili Cheese & Edamame	700
■ Yellow Curry & Water Chestnut 🍄	700
▲ Chili Oil Chicken 🌶️	700
▲ Spicy Chicken Gyoza 🍄	750
▲ Prawn Hargao	800

## Sushi

■ Avocado And Cream Cheese	650
■ Korean Kimchi Kimbap 🍄 🌶️	700
■ Crispy Enoki Mushroom	700
■ Asparagus Tempura	750
▲ Citrus Salmon Mousse	800
▲ Loaded Crispy Dynamite 🍄	900
▲ Rock Shrimp Tempura	850
▲ Summer Crab Roll	850

## Grills & Fried

### Veg

■ <b>Palak Tempura Chaat</b>	350
crisp fried spinach leaves with yogurt mousse, crunchy nylon sev & jalapeño salsa	
■ <b>Dal Moradabadi</b>	350
slow-cooked lentils with crisp ajwaini mathhi, tomato salsa & white butter	
■ <b>Matar Lavash Chaat</b>	350
spiced white pea hummus with paprika lavash & spicy onion salad	
■ <b>Puchka Tray</b>	350
crispy paani puris with mint guava water and anaar-corn salsa	
■ <b>Butter Garlic Exotic Vegetables</b>	550
asian style vegetables tossed in light soy and sesame oil	
■ <b>Parmesan Charred Broccoli</b>	550
broccoli florets marinated, grilled in cheese emulsion with almond flakes & mint chutney	
■ <b>Basil Spring Rolls</b>	600
stuffed with crunchy vegetables, crushed peanuts and thai basil served with sweet chili & scallion oil	
■ <b>Malai Corn Seekh Kebab</b>	650
creamy corn kebabs with peanut chutney & house made pickles	
■ <b>Crispy Honey Lotus Stem</b>	550
imported lotus stem chips Tossed in a sweet-spicy glaze with sesame	
■ <b>Cheddar Soya Tikka</b>	550
chargrilled soya cubes topped with sharp cheddar served with tomato chutney and pickled onions	
■ <b>Crispy Fried Tofu and Chestnut 🌶</b>	600
wok-tossed crispy tofu with chili garlic crumble	
■ <b>Stuffed Paneer Tikka</b>	600
smoked paneer stuffed with cheese & nut, served with coriander chimichurri	
■ <b>Garlic Paneer Tikka</b>	600
smoky paneer cubes topped with brown garlic crumble & zesty coriander chimichurri	
■ <b>Spicy Hawker Paneer 🌶</b>	550
wok-tossed cottage cheese with chilli oil and crunchy mixed peppers	
■ <b>Tandoori Pineapple Tikka</b>	550
smoky, charred pineapple glazed with mint chutney	

🌶 Spicy | 🍳 Chef Special | 🥚 Contain Eggs

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## Grills & Fried

### Non-Veg

▲ <b>Chicken Karaage</b>	650
japanese-style crispy fried chicken with chili ketchup	
▲ <b>Spicy Hawker Chicken</b> 🌶️	650
crunchy chicken morsels tossed in house-blended chili oil with mixed peppers	
▲ <b>Sigree Kalmi Kebab</b>	700
smoky chicken drumsticks served with tzatziki and chili butter	
▲ <b>Gilafi Seekh Kebab</b> 🍗	650
minced chicken kebabs topped with peppers and served with peanut chili chutney	
▲ <b>Cheddar &amp; Cheese Roulade Tikka</b> 🍗	700
stuffed with cheddar, mango chutney , chilli jalapeno & mint chutney	
▲ <b>3 Chili Chicken Tikka</b>	650
spicy chicken cubes charred with bell peppers, chilies & served with mint chutney	
▲ <b>Thai Style Chicken Tikka</b> 🌶️	650
chicken cubes marinated in thai spices served with peanut chutney & house pickles	
▲ <b>Saffron Chicken Tikka</b>	650
smoky chicken morsels marinated with saffron and cream	
▲ <b>Katsu Chicken Tenders</b>	650
crispy chicken tenders served with japanese mayo & charred lemon	
▲ <b>Korean Hot Wings</b> 🍗 🌶️	650
gochujang-glazed wings with sesame & gochujang mayo	
▲ <b>Dilli 6 Mutton Seekh</b>	650
iconic delhi-style lamb kebabs served with mint chutney	
▲ <b>Amritsari Lamb Chops</b>	750
charred lamb chops served with tzatziki & house pickles	
▲ <b>Crispy Conjee Lamb</b> 🌶️	700
fried shredded lamb with bok choy and mushrooms	
▲ <b>Kasundi Fish Tikka</b>	800
pungent mustard-marinated fish served with corn salsa	
▲ <b>Thai Steamed Fish</b> 🍗 🌶️	750
steamed basa fillet in chili soy broth	
▲ <b>Ajwaini Fish Tikka</b>	800
charred cubes of sole fish flavored with carom seeds and spices	
▲ <b>Rock Shrimp Tempura</b>	800
light, crispy tempura prawns with tossed in a spicy mayo and finished with chives	

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# SHARING

## Indian

~ one portion serves 1-2 people

~ paired with a side of 2 small breads/rice and accompaniments

### Veg

- **Hing Jeera Dal Tadka** 650  
slow-cooked lentils tempered with asafoetida & cumin,  
served with tandoori roti and pickled chili
- **Dal Makhani** 🍷 700  
rich and creamy black lentils, slow-cooked overnight,  
finished with smoked butter, served with parmesan cheese naan
- **Paneer Tikka Makhani** 🍷 750  
charred paneer tikka in a velvety tomato-fenugreek sauce,  
paired with parmesan cheese naan
- **Malai Kofta** 750  
soft cottage cheese dumplings in a luscious cashew, saffron gravy  
served with mirchi lachha paratha and kashmiri chili ghee
- **Palak Paneer Pinwheel** 🍷 🌶️ 800  
spinach and paneer roulade in a creamy spinach gravy,  
served with makai missi roti and burrata
- **Paneer Ghee Roast** 800  
fiery and aromatic mangalorean-style paneer in a robust chilli paste,  
served with malabar paratha and topped with crispy curry leaves
- **Masala Roast Cauliflower** 🌶️ 700  
charred spiced cauliflower, crispy onions, served with laal mirch lachha paratha
- **Dum Biryani** 750  
aromatic slow-cooked biryani layered with fragrant basmati rice and whole spices,  
served with burani raita and mirchi ka salan

### Non-Veg










- ▲ **Masala Omlette Curry** 🍷 🥚 🌶️ 700  
spiced indian-style omelette simmered in a rich, tangy tomato gravy,  
served with tandoori roti and smoked butter
- ▲ **Overnight Butter Chicken** 750  
succulent tandoori chicken tikka in a velvety tomato-butter gravy,  
served with parmesan naan and white butter
- ▲ **Railway Chicken Curry** 750  
a nostalgic anglo-indian curry with bold spices, served with garlic naan

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## Non-Veg

 <b>Chicken Ghee Roast</b>  	800
a fiery and aromatic mangalorean-style chicken cooked with ghee-roasted spices, served with malabar paratha and crispy curry leaves	
 <b>Saag Chicken</b>	850
Slow-cooked chicken in a rich spinach gravy, topped with burrata, served with makai missi roti	
 <b>Teekha Tawa Rarha Mutton</b> 	900
a rustic, slow-cooked minced and boneless mutton dish, finished with mirchi ghee, served with pudina paratha	
 <b>Kashmiri Rogan Josh</b>	950
fragrant and tender mutton in a kashmiri-style fennel-infused curry, served with khamiri roti and fennel dust	
 <b>Morning Nihari</b>	950
slow-braised mutton cuts in a rich bone marrow gravy, served with khamiri roti and mirchi ghee	
 <b>Dum Biryani</b>	750   850
add chicken/mutton aromatic slow-cooked biryani layered with fragrant basmati rice and whole spices, served with burani raita and mirchi ka salan	

## Breads & Sides

~ served 2 small pieces in one portion

 <b>Tandoori Roti</b>	150
 <b>Naan</b>	220
butter garlic, parmesan, green chilli	
 <b>Lachha Paratha</b>	200
mirchi, pudina, garlic	
 <b>Makai Missi</b>	200
 <b>Malabar Paratha</b>	250
 <b>Rice</b>	220
jeera, coconut, peas	
 <b>Raita</b>	220
burani, anaar mint, pineapple	
 <b>Mirchi Salan</b>	150

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# Asian Bowls - Make Your Own

~ serves 1-2 people

- Wok Tossed

choose your sauce - chilli garlic/black bean/thai basil/oyster /kung pao/burnt garlic/schezwan

▲ choose your protein - vegetables/chicken/fish/prawn

choose your side - jasmine rice/sticky rice

750 | 850 | 900 | 950
- Thai Curry

choose your base - red curry/green curry

▲ choose your protein - vegetables/chicken/prawn

choose your side - jasmine rice/sticky rice

700 | 800 | 950
- Hot Stone Bowls

choose your sauce - chilli garlic/black bean/thai basil/oyster

▲ choose your protein - vegetables/chicken/prawn

choose your side - sticky rice/jasmine rice/hakka noodles/fried rice

750 | 850 | 950

## Rice & Noodles

- Garlic Fried Rice

▲ add chicken/prawn

350 | 450 | 550
- Teriyaki Udon Noodles

▲ add chicken/prawn

450 | 500 | 550
- Hakka Noodles

▲ add chicken/prawn

450 | 500 | 600
- Pad Thai

▲ add chicken/prawn

500 | 600 | 700

## Kid's Options

- French fries

199
- Honey Chilli Potato

299
- Garlic Bread

249
- Garlic Bread with Cheese

299

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# Desserts

<div><div><div></div></div><div><div></div></div></div> <div><div>Milk Cake Khurchan</div><div>☛</div></div>	350
<div>traditional layered milk cake with caramelized textures</div>	
<div><div><div></div></div><div><div></div></div></div> <div><div>Gulab Jamun &amp; Pista Rabri</div><div></div></div>	350
<div>warm gulab jamuns served with saffron-infused pistachio rabri</div>	
<div><div><div></div></div><div><div></div></div></div> <div><div>Purani Dilli Ka Kulfa</div><div></div></div>	300
<div>rich, slow-churned kulfi with mango, walnut-fig and paan flavors</div>	
<div><div><div></div></div><div><div></div></div></div> <div><div>Ice Cream</div><div></div></div>	200
<div>vanilla, strawberry, chocolate</div>	
<div><div><div></div></div><div><div></div></div></div> <div><div>Mixed Berry Cheesecake Jar</div><div>🥚</div></div>	350
<div>silky cheesecake with a mixed berry compote</div>	
<div><div><div></div></div><div><div></div></div></div> <div><div>Tiramisu Jar</div><div>☛ 🥚</div></div>	350
<div>classic italian coffee-infused mascarpone and lady fingers in a jar</div>	
<div><div><div></div></div><div><div></div></div></div> <div><div>Brownie Chocolate Mousse</div><div>☛ 🥚</div></div>	350
<div>decadent chocolate mousse layered with fudgy brownie</div>	

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