Shared Menu

"Let all your senses unite"

The owners Abhi & Nana, with corporate background in IT Sales & Marketing, embarked on a culinary journey born out of love for diverse cuisines.

A vision of having an Indian Fusion restaurant that blends different flavours, cultures, and cuisines — no food colours or preservatives, ensuring each dish is crafted with care and authenticity.

Abhi & Nana invite you to savour the essence of their story with each delectable bite, a testament to their passion for bringing people together through the love of food.



Appetizers



VEGGIE SUSHI

Allergens: Contains gluten,soya



BABA GHANOUSH PURI

Allergens: Contains gluten

Starters



BLEND LAMB GALOUTI KEBAB

Take a warm serving plate, put baby naans in the middle and place the lamb kebabs on top with tzatziki.

Allergens: Contains gluten, dairy, nuts

BASIL GARLIC CHICKEN KEBAB

Warm the chicken pieces in an oven safe bowl for 8min in a 180°C oven. Place on warm serving plate.

Allergens: Contains gluten, dairy, nuts





CREAMY BROCCOLI WINGS

Warm the broccoli wings on an oven safe plate for 10min in a 180°C oven. Serve with sauce.

Allergens: Contains gluten, dairy, nuts

VERMICELLI YOGHURT KEBABS

Pour the cranberry sauce on a plate, place the yoghurt kebab pieces in a circle and serve sauce on top.

Allergens: Contains gluten, dairy, nuts



Chef's Special

{1.} Warm the basmati & lemon rice, paneer rolls, pumpkin with vegetables, paneer sauce, pumpkin sauce, cauliflower sauce, butter chicken pieces and sauce separately in oven safe bowls for 10min in a 180°C preheated oven.

{2.} Warm the sea bass and lemon rice separately for 8min in a 180°C preheated oven.
Serve in a warm bowl with the cauliflower sauce poured over & rice on the side.

{3.} Use a coffee mug to shape the lemon rice and flip in the middle of a warm plate. Place the pumpkin with vegetables on the side and pour sauce as desired.

{4.} Pour the butter chicken sauce & spinach sauce and place the warm chicken pieces & paneer rolls on separate plates. Serve rice as desired.

{5.} Serve all main dishes together & enjoy!



PALATIAL SPINACH INFUSION

Allergens: dairy



PUMPKIN A LA COCO CRÉME

Allergens: nuts {Vegan}



BLEND BUTTER CHICKEN

Allergens: dairy, nuts



SEA BASS FEAST

Allergens: fish, dairy, nuts

Desserts

Keep the desserts in the fridge and serve cold.
Before serving remove the baking paper.

Allergens: Contains dairy

COCO-MANGO PANNA COTTA



BLUSH DREAM MOUSSE



Blend House

Indian Fusion

"Laat al uw zintuigen samenkomen"

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Share your experience with us:
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