



THE MAROON ROOM
PAN ASIAN IZAKAYA

FOOD MENU

WE LEVY A 10% VOLUNTARY SERVICE CHARGE.
ALL APPLICABLE GOVERNMENT TAXES ARE EXTRA.

IZAKAYA BAR MUNCHIES

thai style peanuts 229

steamed edamame in pink salt 379

crispy cheese spring rolls 329

pork crispy 499

potato fries with asian sauces and spices 349

STARTERS

dark mushrooms 499

trilogy of button, shiitake and black mushrooms

chili garlic crispy vegetables 399

assorted fresh veggies in chili garlic sauce

exotic vegetables in butter garlic 499

assorted fresh veggies in burnt garlic - non spicy

street style cream cheese wonton 499

cream cheese, spicy kewpie mayo

crispy chili lotus stem 379

tangy sauce, sesame seeds

honey chili potatoes 379

honey & chili sauce

kimchi baby potatoes 379

kimchi, micro greens, baby potatoes

cottage cheese katsu cubes 499

cottage cheese layered with bread crumbs flavoured in a mix of thai and japanese flavours

classic chili cottage cheese 499

bell peppers, crispy chili sauce, micro greens

crispy salt pepper corn 379

corn, bell peppers, chilies

STARTERS

thai cashew chicken 499

wok tossed chicken, cashew nuts, spring onions, scallions

smoked sichuan chili chicken 499

sichuan peppers, chicken morsels

bang bang chicken lollies 499

bang bang sauce, sesame seeds

korean chicken wings 499

crispy chicken wings in gochujang sauce

black pepper chicken 499

homemade black pepper sauce, tender chicken, bell peppers

steamed fish in banana leaf 599

sea bass, banana leaf, chili sauce

chili bean asian fish 599

chili bean sauce, vietnamese sea bass

chili butter garlic calamari 699

crispy calamari, bell peppers, chili butter

the maroon room prawn tempura 649

spicy japanese kewpie mayo

dynamite prawns 699

crispy prawns tossed in a spicy & creamy dynamite sauce

spicy hunan prawns 699

hunan sauce, bell peppers

prawns in a blanket 699

prawns rolled in soft bacon

crab tempura 699

soft shell crab, spicy japanese kewpie mayo

grilled octopus 999

octopus grilled in black pepper sauce

pork belly 699

imported belgian pork, twice cooked, black pepper sauce

moo ping - thai grilled pork skewers 699

imported belgian pork, oyster sauce

pork ribs 799

belgian pork ribs, black pepper sauce, broccoli, asparagus

asian barbecue chicken breast 699

chicken breasts grilled to perfection - tender, juicy, and full of flavors

hot wok mushroom & pork 699

tender pork stir-fried with earthy mushrooms and a bold blend of spices

asian fish fingers 599

tender fish coated in a delicate blend of asian spices and herbs, served with a side of sweet chili sauce for a delightful balance of flavors

asian lamb chops 849

grilled lamb chops marinated in asian bbq sauce

SOUPS

v - 319 | c-349 | s-359

sweet corn creamy soup

tom yum

lemon coriander

hot and sour

oriental manchow soup

the maroon room signature dumpling soup

SALADS

v - 349 | c-359 | s-399

som tum salad

glass noodles & shrimp

water chestnut & corn salad



The Great BUN BAO STORY

(2 pieces)

served with yum yum sauce and spicy mayo

open baos

cottage cheese bao 449

vegetables & smoky sriracha & bao 449

pork belly bao 549

chicken katsu bao 499

AMAZING DUMPLINGS

4 pieces / 6 pieces
(veg 499 / 559 – non veg 559 / 599)

served with chili oil, shanghai sauce,
yum yum sauce

*“Did you know that we do not use
artificial colors for our beautiful
dumplings - all colors are naturally
transferred from other vegetables?”*

broccoli & almond
vegetable crystal
cottage cheese and scallion
wild mushroom
new york cheese chili oil
broccoli water chestnut chili cheese oil
asparagus water chestnut

spicy chicken coriander
pan fried shanghai chicken
poached peking chicken
chicken gyoza
chicken basil
chicken shiitake
chicken sui mai
prawns sui mai
prawns hargow
pork sui mai
classic pork

khao suey veg 599
khao suey chicken 649

SIMPLY SUSHI

(4 pieces / 8 pieces)

(veg 599 / 699 – non veg 699 / 799)

asparagus tempura

crackling spinach roll

edamame cheese maki roll

spicy avocado

rainbow vegetable

cream cheese spicy vegetable

truffle mushroom

spicy katsu chicken roll

spicy salmon

tuna sushi with butterfly pea rice roll

salmon aburi

gunkan maki salmon & crabstick

ebi tempura roll

hamachi roll

salmon katsu

crunchy cream cheese crab meat

saki maki salmon roll

rainbow roll 999 / 1099

(assortment of sushi rolls with hamachi, salmon, tuna, avocado, cream cheese, japanese mayo, tobiko, crabstick)

NIGIRI

(4 pieces / 8 pieces)

(799 /1299)

norwegian salmon

vietnamese tuna

SASHIMI

(4 pieces / 8 pieces)

(799 /1299)

norwegian salmon

vietnamese tuna

v-veg t-tofu c-chicken p-pork s-sea food

The Maroon Room Signature Hot Pot

V 2999 / NV 3499

Enjoy your meal by making it yourself

Served with rice, glass noodles, kimchi & peanuts



Broth (select any 2)

Korean special broth - Chef's special

Tom yum broth

Miso broth

Dairy/ Tofu (select any 1)

Silken tofu

Cottage cheese

Rs 200 for add ons

Vegetables (select any 8)

Pokchoy

Zucchini

Onion

Chinese cabbage

Sliced bamboo shoot

Korean japchae noodles

White radish

Water chestnut

Mushrooms

Corn

Lettuce

Proteins (select any 5)

Raw eggs - 2

Chicken

Korean galbi chicken

Crab sticks

Prawns

Squids

Salmon slices

Bacon slices

Smoked bacon

Pork belly slices

Fried Rice and noodles

v - 459 | c - 549 | p - 599 | s - 629 | e-549

burnt garlic fried rice

bacon & corn fried rice

the maroon room signature mixed meat fried rice

burnt garlic hakka noodles

the maroon room signature mixed meat noodles

TMR SIZZLING STONE BOWLS

v - 699 | t - 699 | c - 749 | p - 749 | s - 749

choice of rice/ noodles

steamed rice/ hakka noodles/ wok tossed/
chili garlic/ burnt garlic

select any one of the following

mushroom/ tofu/ chicken/ prawns/ pork

choose your sauce

sichuan/ oyster/ black bean sauce/ black pepper/
xo/ thai spicy basil & chili/ smash korean

add on: thai style fried eggs – 50

upgrade to sticky rice – 125



IZAKAYA RAMEN

*slurp the noodles, sip the broth, our hearty
bowls are topped with protein & fresh
veggies*

braised mushroom & tofu 699

chili garlic vegetable ramen 699

teriyaki chicken 729

chili garlic chicken ramen 729

char siu pork ramen 759

the maroon room signature ramen 799



HOME STYLE THAI CURRIES

(served with jasmine rice/ imported sticky rice)

v - 699 | t - 699 | c - 749 | p - 749 | s - 749

thai green curry

thai red curry

massaman curry



v-veg t-tofu c-chicken p-pork s-sea food

THE MAROON ROOM SIGNATURE MAIN COURSE

burmese khow suey v 729 / c 799

our hearty bowl of happiness – noodles, shallots, coconut curry, burnt garlic

korean bibimbap v 729 / c 759 / p 759

zucchini, carrot, spinach, shitake mushroom, jasmine rice, bibimbap sauce

indonesian nasi v 729 / c 749 / p 759 / s 799

cracker, peanut sauce, green salad

mae goreng v 729 / c 749 / p 759 / s 799

stir fried noodles, spicy blend of soy sauce, chili, and fragrant spices, cracker, peanut sauce, green salad

phuket style pineapple fried rice v 729 / c 749 / p 759 / s 799

a beautiful pineapple fried rice, red bell peppers, cashew, siracha, lime, crackers

asian cottage cheese steak v 699

cottage cheese, mashed potatoes, assorted vegetables

hainanese chicken rice singapore style 899

poached chicken served with fragrant rice, chili sauce, and ginger paste

sichuan pepper chicken leg roast 799

potato mash, fried rice, asian veggies



v-veg t-tofu c-chicken p-pork s-sea food

THE MAROON ROOM SIGNATURE MAIN COURSE

chicken umami curry with butterfly pea rice c 899

chicken stuffed with shrimps, our deliciously fragrant umami curry, & butterfly pea infused rice

pad thai noddles v 729/ c 759/ p 799/ s 899

The iconic Pad Thai - stir-fried rice noodles tossed in a sweet and sour tamarind sauce, crunchy peanuts, and your choice of succulent chicken, shrimp, or tofu - both nourishing and delightful!

japanese katsu c 759/ p 799

fried chicken/ pork, katsu curry, rice, potato mash, micro greens and fried egg

chef's special crab with jasmine rice 899

whole soft shell crab tempura, jasmine rice, in house crab meat gravy

slow cooked sticky pork ribs p 999

indonesian slow cooked pork ribs, fried rice, mashed potato, sambal, asian veggies

baked salmon on a bed of blue rice 1299

norwegian salmon, butterfly pea rice, umami curry, micro greens, nori cracker

java grilled fish 849

grilled basa fillet with a rich javanese spice blend, served with rice and sautéed vegetables

asian lamb chops 1299

slow cooked lamb chops glazed with sweet and spicy asian marinade, served with rice and sautéed vegetables



v-veg t-tofu c-chicken p-pork s-sea food

Dessert

Indulge your sweet tooth in our Dessert Haven—a playful parade of velvet, fruit, and flair, where every bite turns the ordinary into a celebration.

Blueberry Glaze Cheesecake 499

A luxurious dessert featuring a velvety cream cheese filling set on a buttery graham-cracker crust, elegantly crowned with a vibrant, sweet blueberry glaze and fresh berries for a perfect burst of flavour



Strawberry Velvet Semifreddo 499

A luscious frozen dessert that blends the rich, slightly tangy sweetness of strawberries with the silky, creamy texture of a classic semifreddo, creating a smooth and indulgent treat



Coconut Passion Fruit Éclat 499

A tropical indulgence that perfectly balances the rich, creamy sweetness of coconut with the bright, refreshing tang of passion fruit, creating a vibrant and uplifting dessert experience



Classic Tiramisu 499

An airy, no-bake dessert celebrated for its sophisticated balance of bold coffee, silky mascarpone cream, and a subtle hint of Old Monk, creating a timeless treat with effortless elegance



The Art at The Maroon Room



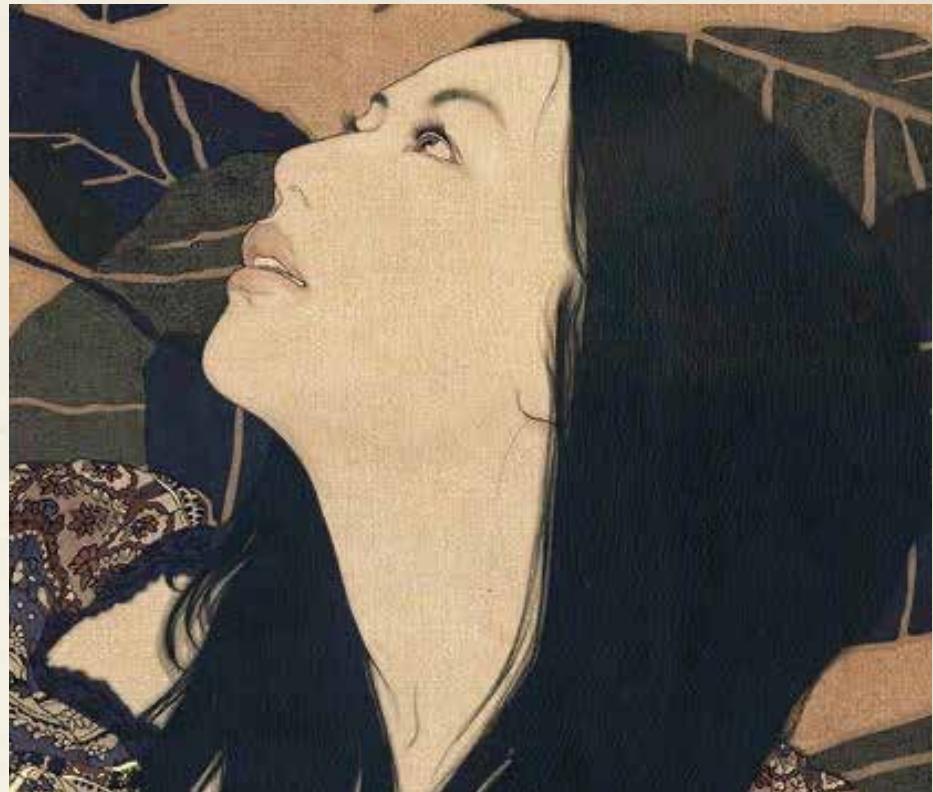
A homage to all the powerful roles that women play; from a nursing mother (left) to a warrior leader (right), and all the important roles in between. The tree at the center symbolizes the centrality of women in any thriving society.



The ancient Orient's harmonious blend of spirituality, simplicity, and community has inspired modern thinkers, offering a profound legacy of mindfulness, balance, and cultural richness that continues to shape global perspectives on life, art, and philosophy.



Geishas embody the epitome of elegance and refinement, their enigmatic presence weaving a captivating tapestry of art, culture, and timeless beauty that continues to inspire and mesmerize the world.



Step into our evocative smoking zone, where the sultry allure of vintage Asian beauties, adorned with mesmerizing beauty and traditional attire, exudes a captivating blend of mystique and rebellion, as they elegantly puff on pipes and cigarettes, transporting you to a bygone era of sophistication and glamour.

Onna-musha, the women Samurai of Japan, with unyielding spirit and unrelenting ferocity, the women warriors of Japan shattered societal norms, wielding swords and wisdom with equal prowess, leaving an indelible mark on history and inspiring generations to come.



THE MAROON ROOM

PAN ASIAN IZAKAYA

A dining room, serving pan asian food and cocktails, & art gallery in one space, creating an amazing venue that brings together great asian cuisine, live music, great art & an awesome high energy atmosphere.

This is where the “distinguished” dines in Guwahati.

Awarded - “The Restaurant of the Year”, “Best Fine Dine Restaurant” and “Best Club with Live Gigs” by Gplus Guwahati Food Awards 2023.

The Maroon Room was listed in the top 100 bars of India in 2024 by 30BestBarsIndia.

Izakaya means a small bar in Japanese however The Maroon Room is as spacious as fine dine restaurants in Guwahati can be. Expect the best sushi, dim sum (dumplings), ramen, baos, Japanese, Korean, Thai, Indonesian and other cuisine.

themaroonroomghy@tribetown.in

www.themaroonroom.in

M: +91 7099-095335