

A dimly lit restaurant table setting. In the foreground, a red patterned napkin is rolled and secured with a gold ring. A crystal glass is partially visible on the right. In the background, another similar setting is visible, slightly out of focus.

# 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 & chilli 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 barbeque 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



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



## 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



## 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

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## 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

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



## 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 rise, 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.

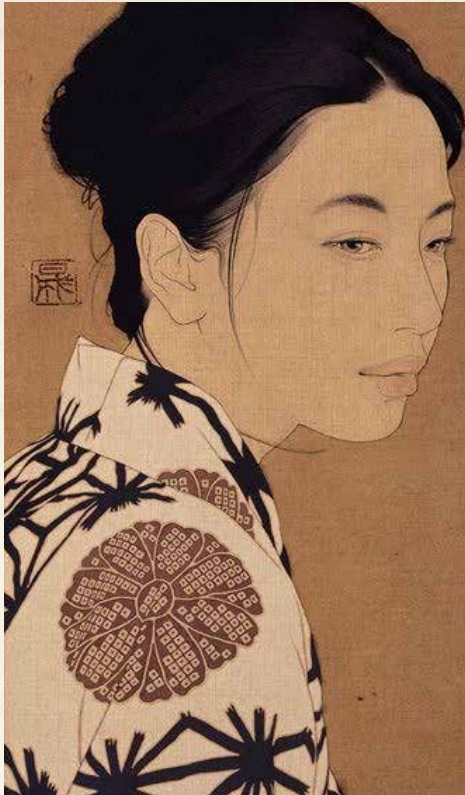


The ancient Orient's harmonious blend of spirituality, simplicity, and community has inspired modern thinkers, offering a profound legacy of mindfulness, balance, and cultural richness that continues to shape global perspectives on life, art, and philosophy.



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.*

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