



epicentre

DINING

ALLERGEN POLICY

Dear Guest, if you or anyone in the group is allergic to any ingredients which are specified in the menu, please inform the order taker prior to ordering your meal.

Vegetarian

Non-Vegetarian

DINING

BREAKFAST

07:00 AM – 11:00 AM

SET BREAKFAST

- American Breakfast** 795
Seasonal fruit juice or fresh fruits with flavoured yogurt, cereals
Choice of egg preparation with ham/bacon or sausages
Bakers breakfast rolls or choice of toast
Selection of freshly brewed tea or coffee
- Low Calorie Breakfast** 595
Vegetable juice or a smoothie, sprouted beans salad
Homemade bircher muesli
Egg white omelette with fresh herbs and grilled tomatoes
Multi-grain or whole wheat toast with preserves
Herbal tea
- Continental Breakfast** 595
Seasonal fruit juice or fresh fruits with flavoured yogurt
Bakers breakfast rolls or choice of toast, white or Brown
Selection of freshly brewed tea or coffee
- Indian breakfast** 695
Choice of seasonal fresh fruit juice or lassi
Choice of dosa or idli, stuffed parantha or poori bhaji
Selection of freshly brewed tea or coffee
- Fresh fruit platter** 295
A selection of seasonal and exotic cut fruits
- Baker's Basket** 295
Choice of any three oven baked breads:
croissant, muffin, danish, brioche, brown or white toast
- Eggs to Order** 345
Scrambled, omelette, fried, akuri, poached or boiled
with grilled tomato, potato rosti and choice of ham, bacon or sausages
- Belgian Waffles** 345
With honey, clarified butter and maple syrup
- Stack of Pancakes** 345
Served with maple syrup and clarified butter
- French Toast** 345
Served with maple syrup, clarified butter
- Indori Poha** 345
Flattened rice preparation with spices

Vegetarian | Non-Vegetarian

Taxes as applicable. We levy no service charge.

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DINING

BREAKFAST

07:00 AM – 11:00 AM

- Choice of Paratha** 345
Indian bread stuffed with choice of potato & onion or cottage cheese accompanied with homemade yogurt and pickle
- Choice of Dosa - Plain or Masala** 345
Thin & crispy rice and lentil pancake served with a vegetable stew "sambhar" and chutneys
- Choice of Uttapam** 345
Rice and lentil pancake, served with a choice of vegetable stew "sambhar" and chutneys
- Idli** 345
Steamed rice cakes served with a vegetable stew "sambhar" and chutneys
- Smoothie** 225
A smoothie created to meet your body energy requirement with a healthy blend of banana, yogurt and honey
- Health Drinks** 225
A health drink to detoxify your body, choose from apple and celery or carrot and ginger
- Seasonal Fruit Juice** 225
Freshly squeezed juices from fruits of the season
- Cold Coffee** 225
Cold coffee served with or without ice cream
- Milk Shakes** 225
Vanilla, chocolate, strawberry, banana or mango
- Lassi** 225
Blended chilled yogurt served plain, salted or sweet
- Selection of Coffee** 145
Espresso, cappuccino, café latte or freshly brewed coffee
- Selection of Tea** 125
English breakfast, Assam, Darjeeling, Earl grey, herbal, Masala, Green or Jasmine.

Vegetarian | Non-Vegetarian

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DINING

ALL DAY DINNING

11:00 AM – 12:00 AM

VEGETARIAN SOUP

- ▣ **Tomato Basil Soup** 325
- ▣ **Broccoli Cappuccino with Pine Nuts** 325
- ▣ **Green Sprout Shorba** 325
- ▣ **Tibetan Thukpa** 325
Tibetan style, vegetable broth cooked with noodles
- ▣ **Sweet Corn Soup** 325
- ▣ **Hot & Sour Soup** 325

NON-VEGETARIAN SOUP

- ▣ **Chicken Tibetan Thukpa** 345
Tibetan style, chicken broth cooked with noodles
- ▣ **Chicken Sweet Corn Soup** 345
- ▣ **Chicken Hot & Sour Soup** 345

VEGETARIAN SALAD

- ▣ **Coriander Pesto Potato Salad in Khasta Kachori** 375
Baby potato delicately tossed with coriander pesto served in ajwain crunchy savoury
- ▣ **Caesar Salad** 375
Mixed lettuce tossed with caesar dressing
- ▣ **Salad of Brie** 375
Mixed lettuce with orange dressing & brie cheese
- ▣ **Greek Salad** 375
Light, refreshing salad with cucumbers, tomatoes, green bell pepper, red onion, olives, and feta cheese
- ▣ **Somtam Salad** 375
Raw papaya salad, chilli oil, honey, peanuts

NON-VEGETARIAN SALAD

- ▣ **Chicken Caesar Salad** 425
Chicken, bacon, crotons & mixed lettuce tossed with caesar dressing
- ▣ **Chicken & Brie Salad** 425
Mixed lettuce with orange dressing, chicken & brie cheese
- ▣ **Chicken Greek Salad** 425
Light, refreshing salad with grilled chicken, cucumbers, tomatoes, green bell pepper, red onion, olives, and feta cheese

▣ Vegetarian | ▣ Non-Vegetarian

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DINING

ALL DAY DINNING

11:00 AM – 12:00 AM

VEGETARIAN STARTERS

- ▣ **Galouti Ulte Tawa Paratha** 425
Mixed vegetables & spices pan fried patty
- ▣ **Stuffed Tandoori Paneer Sule** 425
Cubes of paneer stuffed with cheese, marinated with yogurt, aromatic spices and grilled to perfection
- ▣ **Tandoori Dhingri Dolma** 425
Awadhi style masala marinated mushrooms stuffed with cottage cheese
- ▣ **Mix Vegetable Tempura Tossed in** 425
Hot garlic/ black pepper
- ▣ **Stuffed Cigar Roll** 425
Corn, jalapeno, cheddar

NON-VEGETARIAN STARTERS

- ▣ **Beer Batter Prawns Orlay** 799
Deep fried flour coated prawns served with tartar sauce
- ▣ **Prawn in Curry Leaf** 575
Indonesian prawn, filled with flavouring leaves and seasonings
- ▣ **Stuffed Tandoori Tangri** 525
Delicious chicken in yogurt marination, cooked in "Earthen Oven"
- ▣ **Panko Crusted Wasabi Rubbed Jumbo Fish Finger** 475
- ▣ **Makhmali Reshmi Chicken Tikka** 475
Succulent pieces of chicken in traditional mughlai style, coating of whisked egg white
- ▣ **Diced Crispy Chicken Schezwan/ Black Pepper** 475

VEGETARIAN SANDWICHES

- ▣ **BLT Sandwich** 425
(Classic White / Whole Wheat / Multi Grain)
(Plain/Grilled/Toasted) Any Three Filling
Tomato, Cucumber, Onion, Jalapeno, Cheese, Gherkins, Olives
- ▣ **Club Sandwich** 425
(Lettuce, Onion, Tomato, Cucumber, Cheese, Vegetable Patty)

▣ Vegetarian | ▣ Non-Vegetarian

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ALL DAY DINNING

11:00 AM – 12:00 AM

NON-VEGETARIAN

- ▣ **BLT Sandwich** 445
(Classic White / Whole Wheat / Multi Grain)
(Plain/Grilled/Toasted) Any Three Filling
Tomato, Cucumber, Onion, Jalapeno, Cheese, Gherkins, Olives,
Bacon, Chicken, Ham
- ▣ **Club Sandwich** 445
(Grilled Chicken, Lettuce, Tomato, Cucumber, Eggs, Ham, Bacon,
Cheese and Fried Egg)

BURGER

- ▣ **Mixed Veg Burger with Edamame** 445
Mixed beans, edamame patty cheese, cumin, coriander,
tomato, cucumber
- ▣ **Tandoori Chicken Burger** 445
Pulled tandoori chicken patty, coleslaw, caramelized onion,
fresh tomato, jalapenos, cheese slice, and mustard mayo
- ▣ **Pulled Lamb ke Shami Kebab Burger** 475
Lamb patty, coleslaw, caramelized onion, fresh tomato,
jalapenos, cheese slice, mustard mayo

WRAPS

- ▣ **Paneer Wrap** 375
Diced cottage cheese with indian spices – peppers, onions
and mint mayo
- ▣ **Traditional Chicken Shawarma** 425
Chicken, lettuce, tomato, onion wrapped in rumali roti

PIZZA FROM WOOD FIRED OVEN (12 inch)

- ▣ **Classic Margherita** 525
Tomato sauce, fresh mozzarella, basil, extra virgin olive oil
- ▣ **Formaggio** 525
Ricotta, mascarpone, mozzarella, parmesan
- ▣ **Fungi** 545
Wild mushroom thyme truffle aioli
- ▣ **Calzone** 545
Tomato, mozzarella, vegetable
- ▣ **Maestro** 575
Peri peri rubbed chicken, Artichoke, Zucchini tagliatelle
- ▣ **Peperoni Pizza** 595
Tomato sauce, olive oil, mozzarella chicken peperoni /mortadella
- ▣ **Chicken Tikka** 575
Tandoori chicken tikka, onion, mozzarella

Extra toppings – Vegetarian ₹50, Chicken ₹75, Prawn ₹115

- ▣ Vegetarian | ▣ Non-Vegetarian
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ALL DAY DINNING

11:00 AM – 12:00 AM

PASTA

- ▣ **Choose your pasta**
Penne/ Spaghetti/ Linguine/ Fettuccini (Whole wheat pasta)/ Ravioli
- ▣ **Aglio E Olio – Pepperoncino** (Chilli, garlic, extra virgin olive oil) 425
- ▣ **Arrabiata** (Tomato sauce, chilli flakes) 425
- ▣ **Alfredo** (Cream garlic parmesan) 425
- ▣ **Pesto** (Cream basil, olives, parmesan flakes) 425
- ▣ **Lasagna** 425
Pasta layered with mixed vegetable, tomato, cream sauce, mozzarella cheese
- ▣ **Carbonara** (Bacon, cream, egg yolk) 475
- ▣ **Bolognese** (Minced lamb, tomato sauce, red wine) 495

Extra toppings – Vegetarian ₹50, Chicken ₹75, Prawns ₹115

EUROPEAN MAIN COURSE

- ▣ **Veggie's Might** 425
Chargrilled vegetable, cottage cheese, served with tomato barley
- ▣ **Shepherd's Pie of Port Bolo** 445
Saucy mushrooms topped with creamy mashed potatoes
- ▣ **Vegetable and Cheese Tagine with Couscous** 445
- ▣ **Chicken Breast with Rosemary and Fennel Bulb** 525
Grilled chicken breast, jalapeno mash, rosemary jus
- ▣ **Chipotle Roast Chicken with Chilli Chocolate Jus** 525
- ▣ **Fish & Chips** 595
Popular hot dish consisting of fried fish in crispy batter
- ▣ **Grilled Tiger Prawns** 745
Quinoa risotto, corn succotash
- ▣ **Norwegian Salmon** 1599
Pan seared salmon, butter tossed snow peas, warm barley and orange marmalade quenelles
- ▣ **Rosemary and Garlic NZ Lamb Chop** 2199
Ratatouille, country style potato, mint, burnt coriander jus

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11:00 AM – 12:00 AM

ASIAN

VEGETARIAN CURRIES

- ▣ **Thai Curry** 495
Green/ Red
- ▣ **Cottage Cheese/Tofu** 495
In chilli garlic sauce
- ▣ **Wok Tossed Pokchoy** 525
With garlic, scallions
- ▣ **Sizzling Broccoli** 495
With water chestnuts in black pepper glaze
- ▣ **Chinese Green in Burnt Garlic Sauce** 495

NON-VEGETARIAN

- ▣ **Sambal Prawns** 699
Curry leaves, sambal paste
- ▣ **Thai Curry Prawn** 625
Green/ red
- ▣ **Thai Curry Chicken** 595
Green/ red
- ▣ **Sliced Lamb** 595
in crushed black pepper sauce
- ▣ **Minced Chicken Basil, Oriental Chilli** 595
- ▣ **Kung pao chicken** 595
Stir-fried Chinese dish with cubes of chicken,
cashew nut, vegetables, and chilli peppers

RICE AND NOODLES

- ▣ **Nasi Goreng** 525
Indonesian fried rice egg, prawn, chicken satay, shrimp cracker
- ▣ **Noodles – Pan Fried, Hakka** 325/350/395
▣ Vegetable/ Chicken/ Prawn
- ▣ **Fried Rice** 325/350/395
▣ Vegetable/ Chicken/ Prawn

▣ Vegetarian | ▣ Non-Vegetarian

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11:00 AM – 12:00 AM

INDIAN MAIN-COURSE

VEGETARIAN

- ▣ **Gucchi Mutter** 595
Indian royal mushroom (Gucchi) with green peas in smooth gravy and special spices
- ▣ **Khumb Makkai Mutter** 545
Button mushroom, corn and green peas stir fried with tomato onion with spice
- ▣ **Subz Kaju** 545
Mixed vegetables cooked in tomato gravy with cashewnut
- ▣ **Khaas Kofta** 525
Pistachio and khoya stuffed cottage cheese dumpling in rich tomato gravy
- ▣ **Paneer** 525
(Butter masala/ kadhai/ lababdar/ Makhani)
- ▣ **Palak** 525
(Potatoes/ Mushroom/ Corn kernels/ Paneer/ Mix Veg)
- ▣ **Dal** 375
Makhani, Tadka, Double Tadka, Rajma tadke wale Masala Butter Khichdi
- ▣ **Aloo Jeera** 325

INDIAN MAIN-COURSE

NON-VEGETARIAN

- ▣ **Jheenga Malabar Curry** 699
Creamy, flavourful and aromatic king prawn curry cooked with coconut
- ▣ **Rara Gosht** 625
Combines the mutton pieces along with the minced mutton.
- ▣ **Nashila Butter Chicken** 595
Chicken cooked in rich tomato & cashew nut gravy
- ▣ **Murg Patiala Shahi** 595
Spicy tomato onion gravy topped with chicken seekh & boiled egg
- ▣ **Chicken Ghee Roast** 595
Dry chicken preparation with Indian spices, roasted in pure ghee
- ▣ **Fish Tawa Masala** 525
Fish cooked in thick Indian masala gravy

▣ Vegetarian | ▣ Non-Vegetarian

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11:00 AM – 12:00 AM

ACCOMPANIMENTS (Per Piece)

▣ Lachha Paratha	95
▣ Naan/ Garlic Naan/ Butter Naan	95
▣ Missi Roti	95
▣ Tandoori Roti/ Khasta Roti	75
▣ Malabari Paratha	75
▣ Steam Rice	295

PULAO

▣ Handi Gosht Dum Pulao	595
▣ Handi Zafrani Murgh Pulao	525
▣ Pulled Chicken Shawarma Pulao	525
▣ Handi Subz Tarkari Pulao	495

DESSERT

▣ Brie Filo Wraps, Apple Construction Puff pastry stuffed with brie and apple	295
▣ Paan Rasmalai Betel flavoured creamy and milky syrup, consist of cottage cheese balls	295
▣ Baked Yoghurt, Boondi Laddu Dumplings of gram flour, little bits of fried and sugar-soaked batter with baked yoghurt	295
▣ Gulab Jamun Baked Yoghurt Fried dough balls that are soaked in a sweet, sticky sugar syrup, served with baked yoghurt	295
▣ Blueberry Cheese Cake – Sugar Free Crumbly graham cracker crust with a rich cheesy base is topped fresh blueberries	295
▣ Belgium Chocolate Brownie A luxurious rich chocolate brownie packed with dark Belgian chocolate chunks	295
▣ Almond Cream Caramel Custard baked in a dish coated with caramelized sugar	295
▣ Italian Tiramisu Coffee-flavoured Italian dessert, mascarpone cheese, flavoured with Kahlúa liqueur & rum	295

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DINING

ALL DAY DINNING

11:00 AM – 12:00 AM

Mocktails

- ▣ **Kallangadi Lemonade** 225
Watermelon juice, fresh lime juice, mint leaves, ginger ale
- ▣ **Nomard Punch** 225
Orange juice, pineapple juice, cinnamon syrup, kaffir lime leaves
- ▣ **Blonde Java** 225
Caramel syrup, milk, oreo, vanilla, espresso, salt
- ▣ **Find Me If You Can** 225
Cactus & mojito syrup, lime juice, mint leaves, egg white, angostura bitters
- ▣ **Tabasco Ronella** 225
Orange juice, orange, vanilla syrup, tabasco
- ▣ **Basil Smash** 225
Basil leaves, cucumber, fresh lime juice, sugar syrup, tonic water
- ▣ **Strawberry Basil Ice Tea** 225
Assam tea, fresh lime juice, sugar syrup, orange juice, fresh strawberry
- ▣ **Brain Storm** 225
Fresh mint leaves, sugar, lime, water
- ▣ **Kolkata Masala Coke** 225
Homemade masala, fresh lime juice, coke
- ▣ **Into the Depth** 225
Lemon ice tea syrup, mojito syrup, lime juice, soda water, smoked rosemary
- ▣ **The Movie Martini** 225
Orange juice, cranberry juice, popcorn & caramel syrup, soda water

Smoothies

- ▣ **Mixed Berry Smoothie** 225
Banana, mixed berry, yoghurt, honey
- ▣ **Piña colada Smoothie** 225
Banana, pineapple chunks, coconut milk, honey

Cold Coffees

- ▣ **American Cold Coffee** 225
Espresso, cocoa powder, rich cream, sugar syrup
- ▣ **Cold Coffee** 225
Espresso, milk, vanilla ice-cream / sugar syrup

- ▣ Vegetarian | ▣ Non-Vegetarian

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ALL DAY DINNING
11:00 AM – 12:00 AM

Areated Beverage	
Red Bull	250
Tonic Water	150
Ginger Ale	150
Club Soda	150
Coke / Diet Coke / Fanta / Sprite	150
Choice of Fresh Juice	150
Choice of Canned juice	150
Fresh lime Soda/Water	150
Hot Beverages	
<input type="checkbox"/> Tea	125
Assam, Darjeeling, Earl grey, Green, Jasmine, Mint	
<input type="checkbox"/> Coffee	145
Cappuccino, Café latte, Café mocha, Espresso, Americano	
<input type="checkbox"/> Milk	145
Hot chocolate	

Vegetarian | Non-Vegetarian

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DINING

MIDNIGHT MENU

12:00 AM – 06:00 AM

SOUP & SALAD

- ▣ **Tomato Basil Soup** 325
- ▣ **Broccoli Cappuccino with Pine Nuts** 325
- ▣ **Caesar Salad** 375
Mixed lettuce tossed with caesar dressing
- ▣ **Greek Salad** 375
Light, refreshing salad with cucumbers, tomatoes, green bell pepper, red onion, olives, and feta cheese

NON-VEGETARIAN SALAD

- ▣ **Chicken Caesar Salad** 425
Chicken, bacon, crotons & mixed lettuce tossed with caesar dressing
- ▣ **Chicken Greek Salad** 425
Light, refreshing salad with grilled chicken, cucumbers, tomatoes, green bell pepper, red onion, olives, and feta cheese

VEGETARIAN SANDWICHES

- ▣ **BLT Sandwich** 425
(Classic White / Whole Wheat / Multi Grain)
(Plain/Grilled/Toasted) Any Three Filling
Tomato, Cucumber, Onion, Jalapeno, Cheese, Gherkins, Olives
- ▣ **Club Sandwich** 425
(Lettuce, Onion, Tomato, Cucumber, Cheese, Vegetable Patty)

NON-VEGETARIAN SANDWICHES

- ▣ **BLT Sandwich** 445
(Classic White / Whole Wheat / Multi Grain)
(Plain/Grilled/Toasted) Any Three Filling
Tomato, Cucumber, Onion, Jalapeno, Cheese, Gherkins, Olives, Bacon, Chicken, Ham
- ▣ **Club Sandwich** 445
(Grilled Chicken, Lettuce, Tomato, Cucumber, Eggs, Ham, Bacon, Cheese and Fried Egg)

BURGER

- ▣ **Mixed Veg Burger with Edamame** 445
Mixed beans, edamame patty cheese, cumin, coriander, tomato, cucumber
- ▣ **Tandoori Chicken Burger** 445
Pulled tandoori chicken patty, coleslaw, caramelized onion, fresh tomato, jalapenos, cheese slice, and mustard mayo
- ▣ **Pulled Lamb ke Shami Kebab Burger** 475
Lamb patty, coleslaw, caramelized onion, fresh tomato, jalapenos, cheese slice, mustard mayo

- ▣ Vegetarian | ▣ Non-Vegetarian

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DINING

MIDNIGHT MENU

12:00 AM – 06:00 AM

WRAPS

- Paneer Wrap** 375
Diced cottage cheese with indian spices – peppers, onions and mint mayo
- Traditional Chicken Shawarma** 425
Chicken, lettuce, tomato, onion wrapped in rumali roti

PASTA

- Choose Your Pasta**
Penne/ Spaghetti/ Linguine/ Fettuccini (whole wheat pasta)/ Ravioli
- Choose your sauce**
- Aglione E Olio – Pepperoncino** (Chilli-garlic- extra virgin olive oil) 425
- Arrabiata** (Tomato sauce, chilli flakes) 425
- Alfredo** (cream garlic parmesan) 425
- Pesto** (cream basil, olives, parmesan flakes) 425
- Bolognese** (minced lamb, tomato sauce, red wine) 495

Extra toppings – Vegetarian ₹50, Chicken ₹75, Prawn ₹115

EUROPEAN MAIN COURSE

- Veggie's Might** 425
Chargrilled vegetable, cottage cheese, served with tomato barley
- Shepherd's Pie of Port Bolo** 445
Saucy mushrooms topped with creamy mashed potatoes
- Vegetable and Cheese Tagine with Couscous** 445
- Fish & Chips** 595
Popular hot dish consisting of fried fish in crispy batter

Vegetarian | Non-Vegetarian

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DINING

MIDNIGHT MENU

12:00 AM – 06:00 AM

INDIAN MAIN-COURSE

VEGETARIAN

- ▣ **Paneer** 525
(Butter masala/ kadhai/ lababdar/ Makhani)
- ▣ **Palak** 525
(Potatoes/ Mushroom/ Corn kernels/ Paneer/ Mix Veg)
- ▣ **Dal** 375
Makhani, Tadka, Double Tadka, Rajma tadke wale
Masala Butter Khichdi
- ▣ **Aloo Jeera** 325

INDIAN MAIN-COURSE

NON-VEGETARIAN

- ▣ **Jheenga Malabar Curry** 699
Creamy, flavourful and aromatic king prawn curry cooked
with coconut
- ▣ **Rara Gosht** 625
Combines the mutton pieces along
with the minced mutton.
- ▣ **Chicken Ghee Roast** 595
Dry chicken preparation with Indian spices, roasted in pure ghee
- ▣ **Fish Tawa Masala** 525
Fish cooked in thick Indian masala gravy

ACCOMPANIMENTS (2 Piece)

- ▣ **Phulka** 45
- ▣ **Tawa Paratha** 75
- ▣ **Steam Rice** 295

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MIDNIGHT MENU

12:00 AM – 06:00 AM

PULAO

- ▣ Handi Gosht Dum Pulao 595
- ▣ Handi Zafrani Murg Pulao 525
- ▣ Handi Subz Tarkari Pulao 495

DESSERT

- ▣ **Gulab Jamun Baked Yoghurt** 295
Fried dough balls that are soaked in a sweet, sticky sugar syrup, served with baked yoghurt
- ▣ **Blueberry Cheese Cake – Sugar Free** 295
Crumbly graham cracker crust with a rich cheesy base is topped with fresh blueberries
- ▣ **Belgium Chocolate Brownie** 295
A luxurious rich chocolate brownie packed with dark Belgian chocolate chunks
- ▣ **Almond Cream Caramel** 295
Custard baked in a dish coated with caramelized sugar

Cold Coffees

- ▣ **American Cold Coffee** 225
Espresso, coco, powder, rich cream, sugar syrup
- ▣ **Cold Coffee** 225
Espresso, milk, vanilla ice-cream/sugar syrup

AERATED BEVERAGES

- ▣ **Red Bull** 250
- ▣ **Tonic Water** 150
- ▣ **Ginger Ale** 150
- ▣ **Club Soda** 150
- ▣ **Coke/ Diet Coke/ Fanta/ Sprite** 150
- ▣ **Choice of Fresh Juice** 150
- ▣ **Choice of Canned juice** 150
- ▣ **Fresh Lime Soda/ Water** 150

Hot Beverages

- ▣ **Tea** 125
Assam, Darjeeling, Earl grey, Green, Jasmine, Mint
- ▣ **Coffee** 145
Cappuccino, Café latte, Café mocha, Espresso, Americano
- ▣ **Milk** 145
Hot Chocolate

- ▣ Vegetarian | ▣ Non-Vegetarian

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