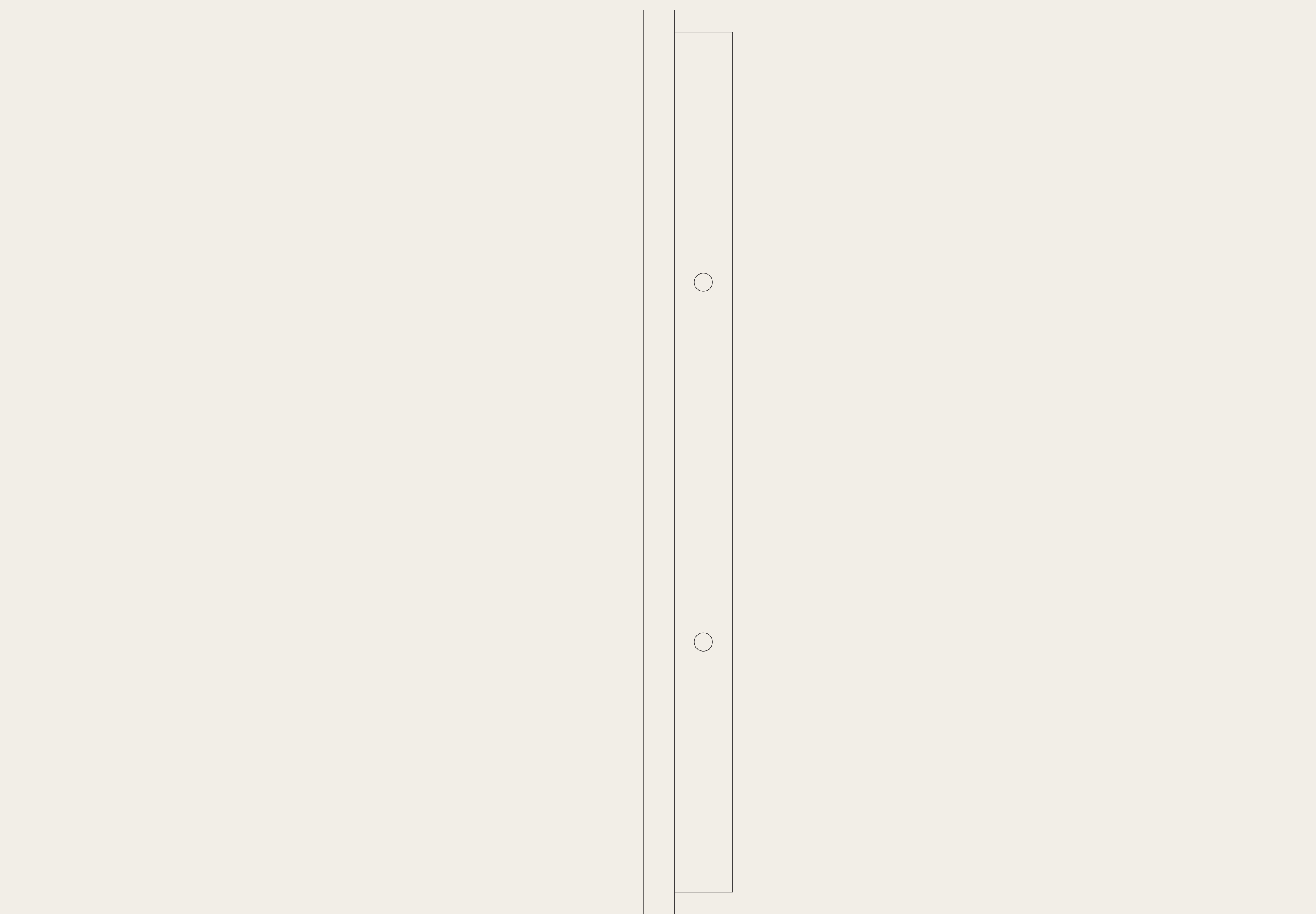


Moksha

LOUNGE

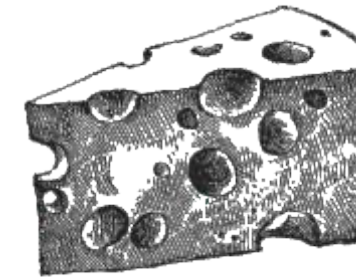


Moksha symbolizes 'tripti' or 'satiety' for your hunger and thirst. Enjoy socializing with your friends over a freshly broasted hot and cold beverages. Moksha Lounge menu encompasses a wide array of all-day savoury and dessert selection to satiate every discerning taste buds. After extensive research, our Barista and Tea Master have crafted an exceptional beverage menu featuring New York inspired mocktails. Be sure to sample our all-day Tapas menu consisting a wide array of bite-sized delectables conceptualized by our talented Executive Chef, Ashis Rout.

Gateau/Cakes Contains Egg

(Per kilogram) (G,D)

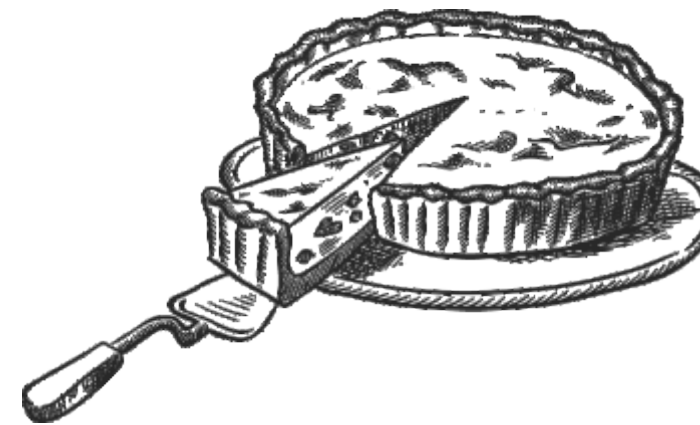
- Chocolate Almond Nougat
- Chocolate Royal Truffle
- Milk Chocolate Hazelnut
- Mississippi Mud Cake
- Classic Black Forest
- Classic Fruit Charlotte
- Belgian Chocolate Truffle
- Milk Chocolate Orange
- Red Velvet
- Chocolate Brownie
- New York Style Baked Cheesecake
- Wedding Cake
- Special Cake



Eggless Gateau/Cakes

(Per kilogram) (G,D)

- Chocolate Almond Nougat
- Chocolate Royal Truffle
- Milk Chocolate Hazelnut
- Classic Black Forest
- Belgian Chocolate Truffle
- Milk Chocolate Orange
- Fresh Pineapple
- Seasonal Fresh Fruit
- Chocolate Brownie
- Red Velvet



Non-vegetarian () Vegetarian () Gluten (G) Dairy (D)
Should you have any dietary requirement kindly inform the server

Petit Gateau/Pastries

(G,D)



■ Berries Vanilla

Combination of berry jelly, creamy vanilla mousse and chocolate almond cake

■ Le Petite Antoine

A crunchy praline base, Hazelnut dacquoise and dense ganache moelleuse

■ Forest Noire (Eggless)

70% Chocolate mousse, cherry confit, vanilla cream and chocolate cake



■ Raspberry Baked Cheesecake

New York style vanilla baked cheesecake, raspberry jam and fresh raspberries

■ Coffee Delice (Eggless)

Crunchy chocolate streusel, coffee mascarpone mousse, baileys crème and chocolate cake



■ 100% Chocolate

Flourless Latin chocolate cake, dark chocolate glaze

■ Key Lime Tart

Lime & almond frangipane, zesty lemon curd and meringue

■ Pistachio and Cherry Eclair

Pate a choux, pistachio praline, cherry jam and pistachio crème

Artisan Breads

■ (G)

Multi-grain Loaf (300gms)

Masala Loaf

Italian Olive Focaccia (300gms)

French Baguette (150gms)

Sour Dough



Non-vegetarian (■) Vegetarian (■) Gluten (G) Dairy (D)
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Travel Cakes

(500gm) (G,D)

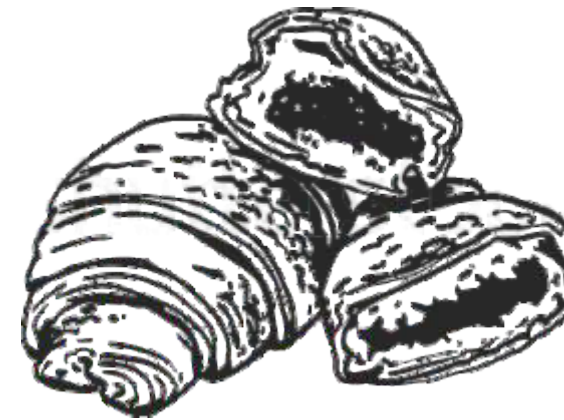
- Vanilla Bean and Lemon Pound Cake
- Orange Chocolate Cake
- Banana Cake
- English Fruit Cake
- Marble Cake



Handcrafted Pralines And Bon Bons

(Per piece) ■ (D)

- Sea Salt Caramel
- Hazelnut Crunch
- Lemon and Earl Grey
- Citron Framboise
- Maracuja
- Madagascar
- Almond Rocks (Per kilogram)
- Nutty Barks (Per kilogram)



Viennoiserie

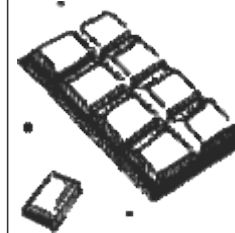
(Per piece) ■ (D)

- Plain Croissant
- Pain Au Chocolate
- Chocolate Almond Danish



Non-vegetarian (■) Vegetarian (■) Gluten (G) Dairy (D)
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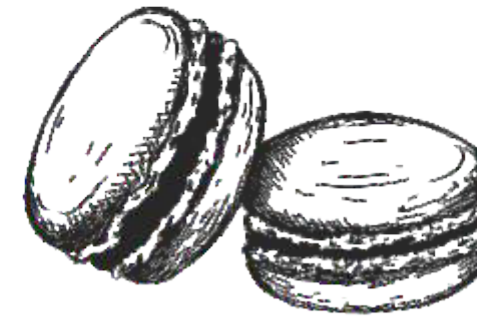
| | |
|-------------------------|-------|
| Sugar Doughnut | ₹ 100 |
| Ruby Chocolate Doughnut | ₹ 145 |
| Blueberry Muffin | ₹ 150 |
| Choco Chip Muffin | ₹ 150 |



Macaroons

(Per piece) ■ (D)

| | |
|------------------------|------|
| Chocolate Sea Salt | ₹ 90 |
| Strawberry Cheese Cake | ₹ 90 |
| Praline | ₹ 90 |
| Tiramisu | ₹ 90 |
| Raspberry and Rose | ₹ 90 |
| Pistachio | ₹ 90 |



Easy Bites

FARM SOURCED ■

| | |
|--|-------|
| Antioxidant Enriched Farmer's Salad | ₹ 425 |
| Heirloom tomatoes, charred peppers, pumpkin seeds, dried berries | |
| Local Grain Granola (G,D) | ₹ 375 |
| Flavoured yoghurt, stewed fruits | |
| Organic Multi Millet Brittle (G) | ₹ 375 |
| Variation of salsa, refried bean | |
| Hand Rolled Vietnamese Rice Wrap | ₹ 400 |
| Crunchy vegetables, sweet chilly cucumber dip | |
| Wild Mushroom Tarte-Tatin | ₹ 400 |
| Melted cheddar, jalapeno chilly | |



Non-vegetarian (■) Vegetarian (■) Gluten (G) Dairy (D)
 All rates listed are in Indian Rupees | Govt. taxes as applicable
 Should you have any dietary requirement kindly inform the server

Farsan Tasting ₹ 365
Handpicked local snack, homemade chutney



Open Faced Bao (G) ₹ 400
Vegetable tempura, sriracha mayonnaise, micro greens

Beer Battered Bhavnagri Mirchi ₹ 475
Mint chutney, tam tam aioli

Our Take On Chakrata Road Bun Tikki ₹ 400
Sweet chutney, magic spice mix

Classic Thepla Twist (D) ₹ 375
Variation of salsa, guacamole, cottage cheese masalavv

Fully Loaded Avocado Nacho Chaat (D) ₹ 375
Sour cream, salsa, chef secret seasoning

Mini Kachori Tasting (D) ₹ 360
Homemade chutney, seasoned yoghurt

Paneer Tikka Pizzetta ₹ 350
Home grown micro greens, onion, peppers and jalapeno

Degustation of Bhajiya ₹ 365
Variations of vegetable fritters, chutney

NON VEGETARIAN ■

Our Take on Surti Ghotala (D) ₹ 400
Spiced egg scramble, brioche toast

Grilled Chicken Tikka Sandwich ₹ 425
Sriracha mayonnaise, fries

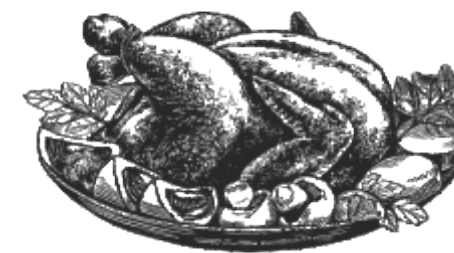
Butter Milk Fried Chicken Slider (D) ₹ 425
Melted cheese, onion rings

Dark and Gold Chicken Dumpling ₹ 400
Chilli oil, tomato chutney

Masala Focaccia Bite (D) ₹ 425
Chicken tikka with sour cream, guacamole

Lamb Pizzetta (D) ₹ 425
Chilli, onion, roasted garlic

Curried Lamb Puff (D) ₹ 425
Sriracha dip,garlic aioli



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