





## BREAKFAST

5am to 10.30 am

<p><b>Power Breakfast</b>  (G)(D)</p> <p>Fruit platter Choice of oat meal / crumbled granola / bircher muesli All bran with skimmed or low fat milk. Multigrain toast / rye toast / low fat muffin Includes tea or coffee and freshly squeezed juice</p>	<p><b>₹ 575</b></p>
<p><b>Leela Breakfast</b>  (G)(D)(P)</p> <p>Fresh fruit platter Choice of two eggs cooked your way Scrambled / boiled / fried / poached / three whole egg omelette / egg white omlette With crisp hash brown, pork or chicken sausage, bacon With choice white, whole wheat or multigrain toast, Tea or coffee and freshly squeezed juice</p>	<p><b>₹ 750</b></p>
<p><b>Indian Breakfast</b>  (G)(D)</p> <p>Fresh fruit platter, Choice of potato/ cottage cheese / cauliflower paratha with pickle &amp; curd Or idli / uttapam with sambar and chutney Or Poori with bhaji, plain / sweet / salted lassi Tea or coffee and freshly squeezed juice (Poori and paratha contents gluten)</p>	<p><b>₹ 700</b></p>
<p><b>Locavore</b>  (G,D)</p> <p>Fresh fruit platter, Choice of Vati dal khaman / mari khaman with dal chutney, fried chilli Gathiya / fafda / papdi with kadhi, papaya relish Or Thepla with bhaji, plain curd, pickle, jaggery Tea or coffee and freshly squeezed juice (The pla &amp; papdi contents glute)</p>	<p><b>₹ 625</b></p>

## INTERNATIONAL BREAKFAST FAVORITES

<b>Seasonal Fresh Fruit platter</b> <span style="color: green;">■</span>	₹ 425
Chef selected seasonal cut fruit platter	
<b>Fresh Juices</b> <span style="color: green;">■</span>	₹ 325
Sweet lime, pineapple, orange, water melon, tender coconut water	
<b>Immunity Booster</b> <span style="color: green;">■</span>	₹ 350
Apple, carrot and beet root juice, go green, tricky turmeric	
<b>Cereals</b> <span style="color: green;">■</span>	₹ 425
Corn flakes, chocos, wheat flakes, muesli, all bran, homemade granola Served with hot or cold full cream / low fat / skimmed / soya milk	
<b>Eggs Cooked to Order</b> <span style="color: red;">▲</span>	₹ 525
Three eggs -any style from below Scrambled / boiled / fried / poached / masala scramble Served with hash brown, grilled tomato/mushroom Choice of pork or chicken sausage bacon / baked beans / sautéed vegetables Toast of your choice, white / whole wheat / multigrain	
<b>Free Range Three Egg Omelette</b> <span style="color: red;">▲</span>	₹ 565
Egg white / whole egg with choice of fillings Fillings for omelets - tomato, onion, cheese, chilly, ham, mushroom, pepper	
<b>Smoked Salmon Benedict</b> <span style="color: red;">▲</span> (G)(D)	₹ 725
Hollandaise, hash brown, English muffin, smoked salmon	
<b>Hearty Breakfast Sandwich</b> <span style="color: red;">▲</span> (G)(D)	₹ 495
Two fried eggs, herbed mayonnaise, roasted tomato, wilted greens & goat cheese on rye toast	
<b>Blueberry Pancakes</b> <span style="color: red;">▲</span> (G)(D)	₹ 425
Fresh fruits, whipped cream, maple syrup, berry ice cream	
<b>Cinnamon &amp; Date French Toast</b> <span style="color: red;">▲</span> (G)(D)	₹ 425
Fresh fruits, maple syrup, multi-flora honey	
<b>Belgian Waffle</b> <span style="color: red;">▲</span> (G)(D)	₹ 425
Maple syrup, whipped cream, berry compote	
<b>Old fashioned Oat Meal Porridge</b> <span style="color: green;">■</span> (D)	₹ 475
Hot / cold milk on side, crumbled granola, stewed fruit	
<b>Bircher Muesli</b> <span style="color: green;">■</span> ( G)	₹ 475
Fresh fruits, honey drizzle	
<b>Cheese Platter</b> <span style="color: green;">■</span> (D)(G)	₹ 825
Blue cheese, brie, cheddar, gruyere, edam, compotes and cracke	
<b>Cold Cuts Platter</b> <span style="color: red;">▲</span>	₹ 725
Milano salami, parma ham, chorizo, chicken salami	

## INDIAN BREAKFAST

<b>Home-Style Idly</b> <span style="color: green;">■</span>	₹ 455
Locally grown steamed rice dumpling, lentil stew, dehydrated lentil powder	
<b>Choice of Dosa</b> <span style="color: green;">■</span>	₹ 455
Crispy rice pancake, filled with masala / paneer / chicken / mushroom or rawa with sambar and variation of chutneys	
<b>Poori Bhaji</b> <span style="color: green;">■</span> (G)(D)	₹ 455
Deep fried whole wheat bread, curry spiced stewed potato, sweet and sour pumpkin stew	
<b>Stuffed Paratha</b> <span style="color: green;">■</span> (G)(D)	₹ 455
Griddled whole wheat bread with choice of filling from potato / cauliflower / cottage cheese served with yoghurt, homemade pickle and butter	
<b>Medu Vada</b> <span style="color: green;">■</span> (D)	₹ 425
Fried, fermented lentil dumplings served with chutneys and sweet and sour lentil stew	
<b>All time Favorite Poha</b> <span style="color: green;">■</span> (G) (D)	₹ 455
Traditional style soaked flattened rice flavored with curry leaf and vegetables	
<b>Street Style Bread Omlette</b> <span style="color: green;">■</span> (G)	₹ 455
Traditional street style breakfast with pan fried egg coated bread and served with homemade chutney	
<b>Moong Dal Chila</b> <span style="color: green;">■</span> (D)	₹ 455
Stone grounded yellow lentil pancake filled with, onion and sprout, cheese	

## FRESHLY FROM THE OVEN

<b>Baker's Basket</b> <span style="color: red;">▲</span> (G)(D)	₹ 400
Croissant, Danish, muffin, doughnut, banana bread	
<b>Bread Basket</b> <span style="color: green;">■</span> (G)(D)	₹ 275
Whole wheat, multigrain, soft roll, crusty roll, rye bread, farmer's loaf	
<b>Gluten free Breads</b> <span style="color: green;">■</span>	₹ 325
Gluten free toast, chef crafted muffin	

## WESTERN APPETIZERS

<b>Pickled Apricot, Pumpkin seed, Provolone Cheese</b> 🟢 (G, D)	₹ 575
Mixed greens, dried cranberry, provolone cheese, garlic crispies Balsamic / lemon vinaigrette	
<b>Braised Beetroot Salad</b> 🟢 (G, D)	₹ 475
Smoked yogurt, rye crumble, fennel wings, fresh orange	
<b>Mediterranean Sampler</b> 🟢 (G, D)	₹ 525
Fattoush, tabbouleh, hummus, tzatziki soft pita	
<b>Cesar Salad</b>	₹ 600
Crispy iceberg, garlic and parmesan dressing, garlic crispies, chicken / crisp bacon 🟠 (G, D, P) Vegetarian with dehydrated tomato, garlic crispies and parmesan 🟢 (G, D)	
<b>Appetizer Degustation</b> 🟢 (G,D)	₹ 575
Warm asparagus and bocconcini, melting bites	
<b>Canadian Scallop</b> 🟠 (P)	₹ 1050
Orange puree, guacamole, crispy chorizo, micro greens	

## ASIAN APPETIZERS

<b>Crispy Thai Lotus Root</b> 🟢	₹ 575
Dried crispy lotus root, sesame, kafir lime leaf	
<b>Smoked Chilli Tofu</b> 🟢	₹ 575
Wok fried tofu, bullet chilli, golden garlic	
<b>Popia Tod</b> 🟢 (G)	₹ 525
Crispy fried vegetable and glass noodle filled roll, cucumber dip	
<b>Fire Cracker Prawn</b> 🟠 (G)	₹ 925
Baked chilli spiked crispy prawn, dipping sauce, lemon aioli	
<b>Beijing Express Whistling Chicken</b> 🟠	₹ 595
Smoked chilli, black bean oil, green onion	
<b>Tangda Style Chilli Chicken / Prawn</b> 🟠	₹ 595 / 925
A traditional recipe from the old China town in Kolkata	
<b>Belgian Crispy Pork Belly</b> 🟠 (P)	₹ 825
Twice cooked pork belly, berry jam	

## DIM SUMS

<b>Sweet Water Scampi Dumpling</b> 🍱 (G)	₹ 425
Dipping sauce, handmade chilli paste	
<b>24 Carat Gold and Dark Chicken</b> 🍱 (G)	₹ 425
Chive sauce, chilli oil	
<b>Chilli Garlic Dumpling</b> 🍱 (G)	₹ 395
Chilli oil, sesame dipping	
<b>3 Style Mushroom</b> 🍱 (G)	₹ 395
Sesame dipping, chilli oil	
<b>Crystal Vegetable Dumpling</b> 🍱 (G)	₹ 395
Dipping sauce, dry chilli oil	

## INDIAN APPETIZERS

<b>Kasturi Malai Chap</b> 🍱 (G,D)	₹ 550
De-hydrated fenugreek, yoghurt rubbed soya chap skewers, smoked homemade chutney	
<b>Philadelphia Dahi Kebab</b> 🍱 (D)	₹ 550
Philadelphia, jalapeno centered crispy fried yoghurt dumplings flavored with cardamom	
<b>Akhrot Paneer Tikka</b> 🍱 (G, D)	₹ 575
Chutney and walnut stuffed clay oven glazed cottage cheese	
<b>Variation of Kulcha</b> 🍱 (G,D)	₹ 425
Tasting of stuffed Indian breads cheddar and chilli, truffle flavored parmesan, onion and crushed coriander	
<b>Vegetarian Kebab Tasting</b> 🍱 (D)	₹ 625
A tasting of Tandoor glazed mustard flavored broccoli, fenugreek, chilli spiked cottage cheese, Philadelphia yoghurt kebab	
<b>Mathania Murg Tikka</b> 🍱 (D)	₹ 685
Mathania chilli and yoghurt smeared chicken morsels cooked in clay oven	
<b>Mirch aur Pudine ka Sheek</b> 🍱 (D)	₹ 750
Hand pounded lamb skewer spiked with peppers and fresh mint, yoghurt dip	
<b>Gandhoraj Mahi Tikka</b> 🍱 (D)	₹ 875
Baby bass flavored with the famous gandhoraj lemon from Kolkata	
<b>Lehsooni Jhinga</b> 🍱 (D)	₹ 1250
Clay oven cooked brackish water prawn favored with garlic and yellow chilli	

## SOUPS

<b>Asian Greens Soup</b>	<b>₹ 395</b>
Silken tofu, bean sprouts, greens, steamed vegetable dumpling <span style="color: green;">■</span> (G)	
Silken tofu, bean sprouts, greens, steamed chicken dumpling <span style="color: red;">▲</span> (G)	
<b>Coriander, Sour Pepper Soup</b> <span style="color: green;">■</span> <span style="color: red;">▲</span>	<b>₹ 395</b>
Hot and sour soup, coriander, vegetables / chicken	
<b>Tomyum Spiked Coconut soup</b>	<b>₹ 395</b>
Coriander, galangal, kafir lime leaf, vegetables <span style="color: green;">■</span>	
Coriander, galangal, kafir lime leaf, chicken / prawn <span style="color: red;">▲</span>	
<b>Truffle Flavored Wild Mushroom Soup</b> <span style="color: green;">■</span> (G, D)	<b>₹ 395</b>
Truffle oil, dried mushroom, garlic crostini	
<b>Charred Tomato and Basil</b> <span style="color: green;">■</span> (D)	<b>₹ 395</b>
Basil pesto crostini, parmesan foam	

## ON BREADS AND IN WRAPS

All sandwiches and burgers are served with French fries / potato wedges or green salad

<b>Classic Club</b> (G, P, D)	<b>₹ 650 / 550</b>
Club sandwich with chicken, tomatoes, fried egg, bacon on farmer's loaf <span style="color: red;">▲</span>	
Vegetarian version - grilled vegetables, avocado spread and cheese <span style="color: green;">■</span>	
<b>Mumbai Chutney Sandwich</b> <span style="color: green;">■</span> (G, D)	<b>₹ 495</b>
Beetroot, tomatoes, mint chutney, cheese	
<b>Tandoori Paneer Tikka Panini</b> <span style="color: green;">■</span> (G, D)	<b>₹ 495</b>
Masala panini, paneer tikka, peppers, cheddar cheese, chutney mayonnaise	
<b>Paneer Masala Roll</b> <span style="color: green;">■</span> (G, D)	<b>₹ 475</b>
Hand rolled paratha stuffed with stir fried cottage cheese	
<b>Grilled Tandoori Chicken Sandwich</b> <span style="color: red;">▲</span> (G, D)	<b>₹ 650</b>
Garlic bap, cheddar, caramelized onion, chutney aioli	
<b>Buttermilk Fried Chicken Sandwich</b> <span style="color: red;">▲</span> (G, D)	<b>₹ 600</b>
Confit garlic and thyme focaccia, sriracha mayonnaise, onion, cheddar cheese	
<b>Double 'Anda' Chicken Roll</b> <span style="color: red;">▲</span> (G)	<b>₹ 600</b>
Kolkatta style egg coated griddled flakey bread filled with chicken, chutney	
<b>Cajun spiced Chicken and Cheddar Burger</b> <span style="color: red;">▲</span> (G, D)	<b>₹ 700</b>
Onion ring, aged cheddar, fried egg, chipotle mayonnaise	
<b>Vegetable Burger</b> <span style="color: green;">■</span> (G, D)	<b>₹ 525</b>
Caramelized onion, tomato salsa and cheddar cheese	

Non-vegetarian ▲ Vegetarian ■ Pork (P) 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

## ARTISAN PASTA

<b>Tagliatelle</b> <span style="color: green;">■</span> (G, D)	₹ 625
Cheese and crème reduction, mushroom, fresh parsley	
<b>Spinach, Ricotta Mezzelune</b> <span style="color: green;">■</span> (G, D)	₹ 625
Fresh tomato sauce, garlic flakes, micro greens	
<b>Chicken and Thyme Cappelletti</b> <span style="color: green;">■</span> (G,D)	₹ 750
Porcini mushroom and chicken ragu, parmesan crisp	
<b>Make your Own Pasta</b> <span style="color: green;">■</span> (G)	
Penne, spaghetti, tagliatelle, potato and parmesan gnocchi	
<b>Carbonara</b> <span style="color: red;">▲</span> (D, P) / <b>Lamb Bolognese</b> <span style="color: red;">▲</span> (D)	₹ 745
<b>Cheese sauce</b> <span style="color: green;">■</span> (D) / <b>Arrabbiata</b> <span style="color: green;">■</span> / <b>Aglio</b> <span style="color: green;">■</span> / <b>Olio</b> <span style="color: green;">■</span> / <b>Porcini sauce</b> <span style="color: green;">■</span> (D)	₹ 625

## PIZZA

<b>Margherita</b> <span style="color: green;">■</span> (G,D)	₹ 700
Tomato, mozzarella cheese, fresh basil	
<b>Pizza Citrus</b> <span style="color: green;">■</span> (G, D)	₹ 725
Tomato, mozzarella, roasted garlic, dried tomato, goat cheese, pesto	
<b>Make your Own Pizza Vegetarian</b> <span style="color: green;">■</span> (G,D)	₹ 725
Choice of your 5 vegetarian topping	
<b>Pizza Tikka</b> <span style="color: green;">■</span> (G,D)	₹ 725
Paneer tikka, peppers, onion, jalapeno, sweet corn	
<b>Pepperoni / Salami</b> <span style="color: red;">▲</span> (G, D, P)	₹ 825
Pepperoni / salami, mozzarella cheese, rocket	
<b>Calzone</b> <span style="color: red;">▲</span> (G, D, P)	₹ 800
Mozzarella, artichoke, tomato, egg, basil, ham Vegetarian version available	
<b>Pizza Tandoori</b> <span style="color: red;">▲</span> (G, D)	₹ 800
Chicken tikka, onion, bell pepper	
<b>Make your Own Pizza Non Vegetarian</b> <span style="color: red;">▲</span> (G, D)	₹ 850
Choice of your 3 non vegetarian topping	

## MAINS WESTERN

<b>Porcini Risotto Flower Pot</b> <span style="color: green;">■</span> (D)	₹ 800
Parmesan crisp, porcini mushroom soil	
<b>Saffron, Asparagus Risotto</b> <span style="color: green;">■</span> (D)	₹ 800
Parmesan shaving, micro greens	
<b>Char Grilled Vegetable Lasagna</b> <span style="color: green;">■</span> (D, G)	₹ 800
Cheese gratin, variation of sauces	
<b>Sweet Pepper and Mushroom Quesadilla</b> <span style="color: green;">■</span> (D, G)	₹ 750
Caramelized onion, mushroom, cheese, jalapeno, variation of salsa	
<b>Wood Fired Kolkata Bhukti</b> <span style="color: red;">▲</span>	₹ 900
Curried coconut cream, roasted green mango chutney, citrus salad	
<b>Unilaterally Cooked Norwegian Salmon</b> <span style="color: red;">▲</span> (D)	₹ 1050
Grilled asparagus, poached country egg, lemon, herb emulsion	
<b>Grilled Lamb Rack</b> <span style="color: red;">▲</span> (D)	₹ 1850
Saffron risotto, sweet potato crisp, slow cooked lamb jus	
<b>Cast Iron Cooked Half Chicken</b> <span style="color: red;">▲</span> (D)	₹ 800
Barbeque glaze, variation of salsa, secret spice mix	
<b>Panko Fried Fish and Chips</b> <span style="color: red;">▲</span> (G)	₹ 850
Tartare sauce, mushy peas	










## ASIAN

<b>Stir Fried Asian Greens</b> <span style="color: green;">■</span>	₹ 800
Soya garlic / oyster hot pepper / white garlic	
<b>Four Style Vegetables</b> <span style="color: green;">■</span>	₹ 800
Shitake, chestnut, bean curd, water spinach, oyster hot pepper sauce	
<b>Sichuan Style Tofu and Minced Vegetables</b> <span style="color: green;">■</span>	₹ 800
Stir fried silken tofu, minced vegetables, sichuan sauce	
<b>Thai Green / Red curry with Chicken / Prawn / Vegetable</b> <span style="color: green;">■</span> <span style="color: red;">▲</span>	₹ 800 / 1150 / 750
Steamed rice	
<b>Stir fried Chicken / Fish / Prawn / Vegetable</b> <span style="color: red;">▲</span> (G)	₹ 800 / 850 / 1200 / 775
Sichuan / ginger and spring onion / dry chilli and cashew	
<b>Gai Karpow</b> <span style="color: red;">▲</span>	₹ 800
Garlic and chilli flavored	
<b>Double Cooked Pork Spare Rib</b> <span style="color: red;">▲</span>	₹ 1100
Sesame greens, five spice sauce	
<b>Nasi Goreng</b> <span style="color: red;">▲</span>	₹ 925
Indonesian style mixed fried rice, chicken satay, prawn cracker, peanut sauce	
<b>Pad Thai</b> <span style="color: red;">▲</span>	
Flat rice sticks, tofu, beans sprout, tamarind	
<b>Vegetables</b> <span style="color: green;">■</span>	₹ 650
<b>Chicken</b> <span style="color: red;">▲</span>	₹ 750
<b>Mixed</b> <span style="color: red;">▲</span>	₹ 900
<b>Noodle (G)</b>	
<b>Vegetables</b> <span style="color: green;">■</span>	₹ 525
<b>Chicken</b> <span style="color: red;">▲</span>	₹ 625
<b>Mixed</b> <span style="color: red;">▲</span>	₹ 700
<b>Fried Rice</b>	
<b>Vegetables</b> <span style="color: green;">■</span>	₹ 525
<b>Chicken</b> <span style="color: red;">▲</span>	₹ 625
<b>Mixed</b> <span style="color: red;">▲</span>	₹ 700




## MAINS INDIAN SELECTION

<b>Paneer Tikka Masala / Kadhai</b> <span style="color: green;">■</span> (D)	₹ 775
Cottage cheese cooked in rich tomato gravy / onion and tomato gravy	
<b>Paneer Makhanwala</b> <span style="color: green;">■</span> (D)	₹ 775
Cottage cheese cooked in butter flavored tomato and cashew gravy	
<b>Bhuna Soya Methi</b> <span style="color: green;">■</span> (D)	₹ 625
Tandoor cooked soya and fresh fenugreek stir fry	
<b>Subz Handi Lazeez</b> <span style="color: green;">■</span> (D)	₹ 625
Seasonal garden vegetables stir fried with homemade spices and fresh spinach	
<b>Aloo Gobi Tamatar</b> <span style="color: green;">■</span>	₹ 625
Wok tossed cauliflower with potato, tomato, green peas	
<b>Lehsooni Khumb Palak</b> <span style="color: green;">■</span> (D)	₹ 725
Garlic flavored stir fried spinach with mushroom	
<b>Tariwala Kukad</b> <span style="color: red;">▲</span>	₹ 825
Chicken cooked with onion tomato and coriander gravy	
<b>Delhi Style Butter Chicken</b> <span style="color: red;">▲</span> (D)	₹ 825
Yoghurt and chilli rubbed clay oven roasted chicken morsels cooked in fenugreek flavored tomato gravy	
<b>Tawa Machhi Masala</b> <span style="color: red;">▲</span>	₹ 850
Indian spices marinated whole pomfret cooked on flat griddle	
<b>Allepey Prawn Curry</b> <span style="color: red;">▲</span>	₹ 1150
Salt water prawns cooked in raw mango and coconut curry	
<b>NH-203 Style Lamb Curry</b> <span style="color: red;">▲</span>	₹ 950
A lost recipe of lamb cooked in earthen pot, inspired from the eatery joints on national highway 203 connecting Bhubaneswar to Puri	
<b>Gosht Rogan Josh</b> <span style="color: red;">▲</span>	₹ 950
Kashmiri style lamb braised in chilli and whole spice flavored stock	
<b>Double Dal Tadka</b> <span style="color: green;">■</span> (D)	₹ 625
Twice tempered yellow lentil flavored with garlic	
<b>Kali Dal</b> <span style="color: red;">▲</span> (D)	₹ 625
Black lentil cooked overnight and finished with butter	
<b>Biryani</b>	₹ 925 / 850 / 725
Gosht <span style="color: red;">▲</span> / Dum Murg <span style="color: red;">▲</span> / Vegetable <span style="color: green;">■</span> (D)	
Awadhi style chicken and rice casserole with chicken / lamb / vegetables	
Non veg biryani will have egg and potato as Kolkata style	

## INDIAN STAPLES

<b>Steamed Rice</b> 	₹ 415
Fragrant basmati rice	
<b>Pulao</b> 	₹ 450
Jeera / Kashmiri /Vegetable	
<b>Tandoori Roti</b>  (G)	₹ 175
<b>Pudina Laccha Paratha</b>  (G, D)	₹ 195
Mint crusted flaky whole wheat bread	
<b>Kulcha</b>  (G, D)	₹ 215
Tandoor baked bread with stuffing of curried potato / chilli, onion	
<b>Coriander, and Garlic Naan</b>  (G, D)	₹ 195
Herb, chilli and garlic flakes topped naan	
<b>Gluten Free Bread</b> 	₹ 215
Variation of gluten free breads	

## SIDE ORDERS

<b>Market Salad</b> 	₹ 350
Cucumber, tomato, onion, carrot toasted cumin, lemon dressing	
<b>Steamed Vegetables</b> 	₹ 350
Seasonal vegetables steamed	
<b>French Fries</b> 	₹ 325
Crispy fries, tomato sauce	

## DESSERT

<b>Roots of Cocoa</b> <span style="color: green;">■</span> (G) Sao thome flexi ganache, frozen chocolate, fresh berries and mandarin ice cream. Sugar free version available	₹ 525
<b>Hey! “Pick - Me Up“</b> <span style="color: green;">■</span> (G, D) Creamy mascarpone, freshly brewed espresso soaked savoiardi biscuit, topped with premium cocoa	₹ 525
<b>Madagascar Baked Cheese Cake</b> <span style="color: red;">▲</span> (G,D) Baked cheesecake, raspberry sorbet and berries	₹ 575
<b>Classic Brulee</b> <span style="color: green;">■</span> (D) French rich custard topped with caramelized sugar, berry	₹ 550
<b>Sundae Revisited</b> <span style="color: green;">■</span> (G,D) Fudge brownie, French vanilla ice cream, marshmallows, maraschino cherries, 54% hot Belgian chocolate sauce	₹ 525
<b>Ivoire Chocolate Bread and Butter Pudding</b> <span style="color: green;">■</span> (G,D) Old-fashioned English pudding, dried currants, mascarpone ice cream	₹ 525
<b>Mango Rasmalai</b> <span style="color: green;">■</span> (D) Saffron and mango flavored soft poached homemade cheese dumplings, saffron milk, pistachio brittle	₹ 450
<b>Indian Dessert Tasting</b> <span style="color: green;">■</span> (G,D) Variation of Indian dessert tasting	₹ 525
<b>Chef Crafted Ice Creams</b> <span style="color: green;">■</span> (D) Salted caramel, gianduja, strawberry cheese cake, bubblegum, sugar free vanilla ice cream	₹ 375
<b>House Made Sorbets</b> <span style="color: green;">■</span> Wild berry, mango and lime, java plum, peach	₹ 375

## BEVERAGE MENU

### COFFEE

₹ 290

#### Cold Coffee

A full flavored, concentrated coffee made from freshly ground beans

#### Cappuccino

A full flavored, concentrated coffee made from freshly ground beans with hot milk and milk froth

#### Café Latte

A full flavored, concentrated coffee made from freshly ground beans with milk foam

#### Café Mocha

One third espresso, two thirds steamed milk, dash of chocolate

#### Espresso

A full flavored, concentrated coffee made from freshly ground beans

#### Ristretto

A very "short" shot of espresso coffee

#### Black Coffee

Simple drip coffee served without milk or cream

#### Café Americano

A full flavored, concentrated coffee made from freshly ground beans with hot water

#### Café Macchiato

A full flavored, concentrated coffee made from freshly ground beans with milk foam

### EXCLUSIVE TEAS

₹ 295

#### Apple Strudel

A delicate balance of sweetness and spice, with comforting baked apple flavor and notes of cinnamon. Figs, cloves and star anise add exotic hints to a light yellow cup in this warming favorite.

#### Elderflower & Lemon

A green-yellow cup with a citrus aroma, lemony finish and the sweet taste of elderberry.

#### Fujian Oolong

A light yellow amber cup with floral aroma and balanced, complex, slightly fruity and slightly spicy taste with sweet finish.

#### Oriental Sencha

Oriental Sencha green tea has a floral taste and fine fruity aroma of mango and papaya.

#### Rosehip & Hibiscus

A rich red cup with a fruity aroma and sweet taste. Citrus notes and a slightly tart finish.

#### Silver Needle

Pale yellow cup with aromatic notes of melon and honey. Slightly creamy with a clean, refreshing finish.

## TEA

₹ 295

### Single Estate Assam

Assam teas are known for their robust, malty flavor.

A medium bodied tea, with a gentle earthiness balanced by a touch of spice

### English Breakfast

A bright and bold morning tea! Perfectly rounded, with body, strength, color and pungency representing the essence of a fine Ceylon tea

### Green Tea

MA mild and delicate tea with a pronounced. A delicious palate cleanser after strong tasting or rich food

### Pure Peppermint Leaves

Peppermint is a naturally caffeine free cooling and uplifting beverage.

The infusion of peppermint leaves with a touch of honey is an ideal palate cleanser

### Pure Chamomile Flowers

Chamomile is often enjoyed as a relaxing, naturally caffeine free infusion before bedtime, with its soothing aroma and very delicate flavor

### Single Estate Darjeeling

This famous Indian tea has a subtle and sophisticated taste with prominent Muscatel note.

A distinctive and refined tea

### Earl grey Tea

A pleasing and refresh green tea that offers a gentle cup with a smooth, herbal finish and a touch of sweetness

## SHAKES

₹ 350

### New York Blast

Ice cream, milk, chocolate cookies

### Strawberry Granola

Rolled oats, strawberries, banana, honey and soya milk

### Coffee Shake

Cocoa, espresso, ice cream

### The Vanilla Ice

Vanilla ice cream milkshake topped with whipped cream

### The coco chocolate

Chocolate ice cream milkshake topped with whipped cream

## SMOOTHIES

₹ 350

### All Day Energizer

Just the thing when you have a long day ahead of you!

Apple Juice, banana, dry muesli, yoghurt

### All Vegetable

A quick way to up your vegetable intakes when you are feeling run down.

Carrot, avocado, cucumber, celery, apple juice, ginger

### Lean Green

Super tasty, super healthy and refreshing green Melon, spinach, mint, apple, cucumber, yoghurt

### Protein Powder

A healthy smoothie loaded with nuts & seeds for extra protein!

Banana, walnut, orange, sunflower seeds, pumpkin seeds, yoghurt

## IMMUNITY BOOSTERS

₹ 350

### Go Banana Nuts

Banana, yoghurt, honey and milk blended together

### Pineapple and berry

Fresh pineapple juice and berry compote blended together

### Super C

Blend of orange & sweet lime.

A refreshing drink any time of the day

## COOLERS

₹ 275

### Fresh lime Sweet I Salted

Soda / water; lemon juice, simple syrup

### Thandi Chai

Lemon

Peach

Strawberry

Passion fruit

### Still water

₹ 225

### Sparkling Water

#### Himalyan (330 ml)

₹ 250

#### San Benedetto (330 ml)

₹ 350

### Aerated Beverages

₹ 250

Sprite

Fanta

Coke

Diet Coke

Red Bull

Ginger Ale

Tonic Water

### Non Alcoholic Beer

₹ 350

Heineken

Bavaria

### Fresh Juice

₹ 325

Watermelon

Orange

Pinapple

Mix fruit juice

## Zero Proof Cocktails

₹ 500

### **Berry Mojito**

Raspberry puree, lemon juice, mint sprig, club soda

### **Rejuvenate**

Fresh cucumber, basil, honey lemon juice

### **GuavaTini**

Guava juice, lime juice & homemade masala

### **Fresh and Fruity**

Passion fruit puree, lemon juice, mint sprig, club soda

### **Berry Sour Breeze**

Strawberry puree, lemon juice, honey, egg white, cranberry juice, club soda

### **Sea Breeze**

Litchi Juice, ginger ale, fresh ginger, rock salt

### **Tropical Paradise**

Pineapple juice, orange juice, mango juice, grenadine

### **Pineapple Jalapeno Margarita**

Pineapple juice, orange syrup, jalapeno, lemon juice, honey

### **Orange Blossom HI Ball**

Orange juice, honey syrup, lemon juice, club soda

### **Apple Highball**

Homemade apple juice reduction, lemon juice, maple syrup, club soda

### **Watermelon Sour**

Fresh watermelon, mint, soda

### **Cosmopolitan**

Cranberry juice, homemade berry reduction, lime juice, honey syrup