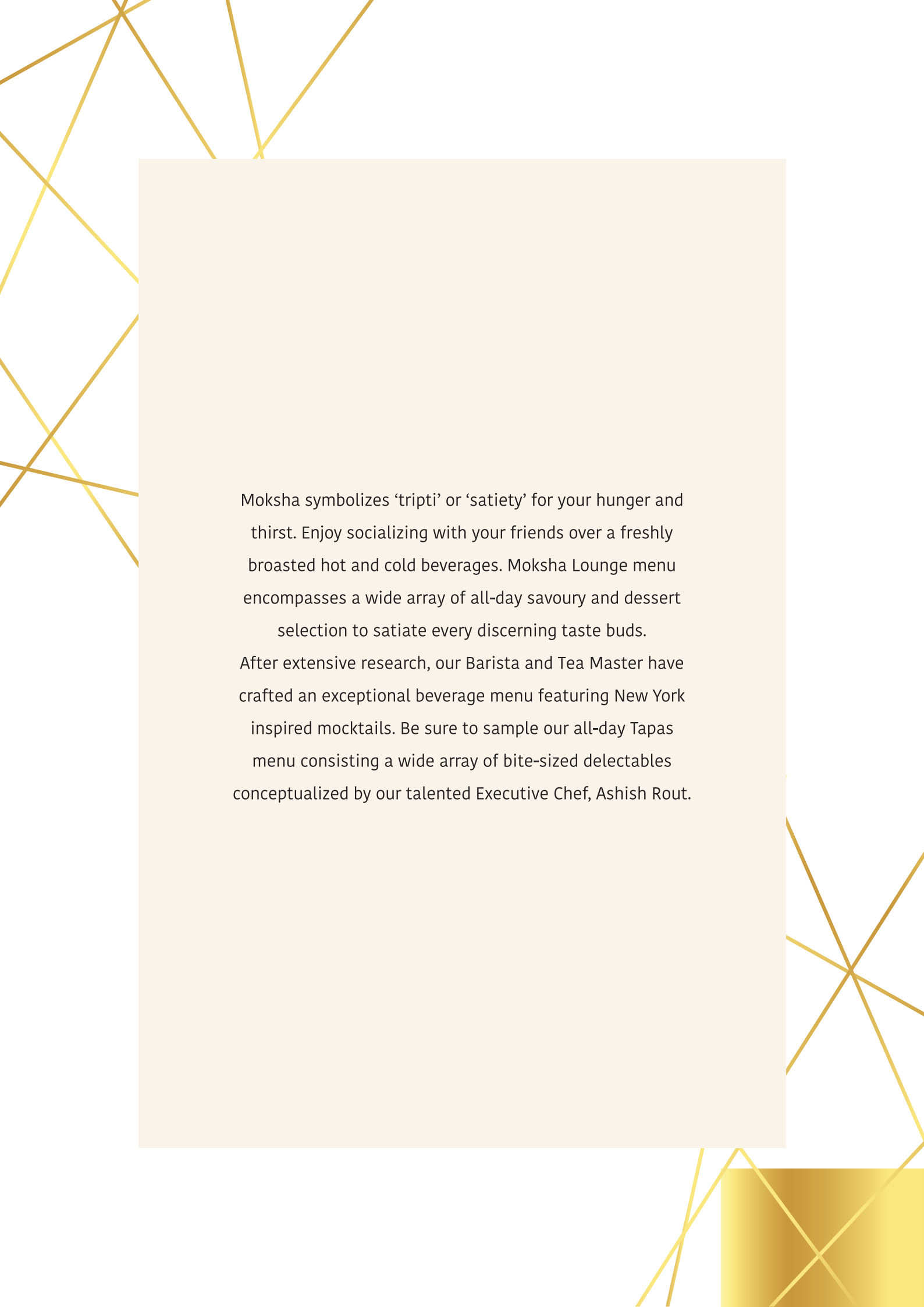




Moksha

LOUNGE



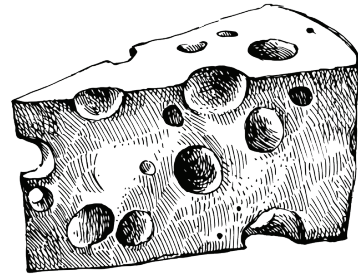
Moksha symbolizes 'tripti' or 'satiety' for your hunger and thirst. Enjoy socializing with your friends over a freshly broasted hot and cold beverages. Moksha Lounge menu encompasses a wide array of all-day savoury and dessert selection to satiate every discerning taste buds.

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, Ashish Rout.

Gateau/Cakes Contains Egg

(Per kilogram)  (G,D)

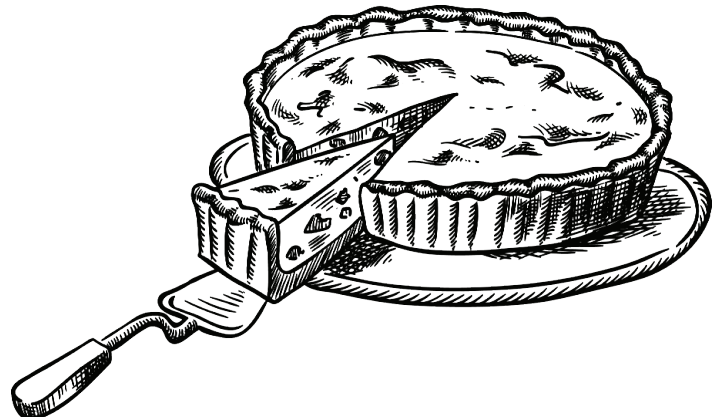
Chocolate Almond Nougat	₹ 2200
Chocolate Royal Truffle	₹ 2000
Milk Chocolate Hazelnut	₹ 2200
Mississippi Mud Cake	₹ 2000
Classic Black Forest	₹ 2200
Classic Fruit Charlotte	₹ 2000
Belgian Chocolate Truffle	₹ 2000
Milk Chocolate Orange	₹ 2000
Red Velvet	₹ 2200
Chocolate Brownie	₹ 2000
New York Style Baked Cheesecake	₹ 2400
Wedding Cake	₹ 3000
Special Cake	₹ 3200



Eggless Gateau/Cakes

(Per kilogram)  (G,D)

Chocolate Almond Nougat	₹ 2200
Chocolate Royal Truffle	₹ 2000
Milk Chocolate Hazelnut	₹ 2200
Classic Black Forest	₹ 2200
Belgian Chocolate Truffle	₹ 2000
Milk Chocolate Orange	₹ 2000
Fresh Pineapple	₹ 1800
Seasonal Fresh Fruit	₹ 1800
Chocolate Brownie	₹ 2000
Red Velvet	₹ 2200

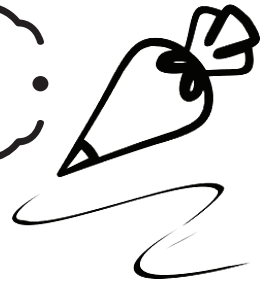


Non-vegetarian () Vegetarian () Gluten (G) Dairy (D)

All rates listed are in Indian Rupees | Govt. taxes as applicable | Should you have any dietary requirement kindly inform the server

Petit Gateau/Pastries

(G,D)



■ Berries Vanilla ₹ 220

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

■ Le Petite Antoine ₹ 290

A crunchy praline base, Hazelnut dacquoise and dense ganache moelleuse

■ Forest Noire (Eggless) ₹ 250

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

■ Raspberry Baked Cheesecake ₹ 290

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



■ Coffee Delice (Eggless) ₹ 290

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

■ 100% Chocolate ₹ 300

Flourless Latin chocolate cake, dark chocolate glaze

■ Key Lime Tart ₹ 200

Lime & almond frangipane, zesty lemon curd and meringue

■ Pistachio and Cherry Eclair ₹ 200

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



Artisan Breads

■ (G)

Multi-grain Loaf (300gms) ₹ 250

Masala Loaf ₹ 200

Italian Olive Focaccia (300gms) ₹ 300

French Baguette (150gms) ₹ 200

Sour Dough ₹ 200



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

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Travel Cakes

(500gm) (G,D)

■ Vanilla Bean and Lemon Pound Cake	₹ 600
■ Orange Chocolate Cake	₹ 650
■ Banana Cake	₹ 600
■ English Fruit Cake	₹ 900
■ Marble Cake	₹ 650



Handcrafted Pralines And Bon Bons

(Per piece) ■ (D)

Sea Salt Caramel	₹ 90
Hazelnut Crunch	₹ 90
Lemon and Earl Grey	₹ 90
Citron Framboise	₹ 90
Maracuja	₹ 90
Madagascar	₹ 90
Almond Rocks (Per kilogram)	₹ 2500
Nutty Barks (Per kilogram)	₹ 2500



Viennoiserie

(Per piece) ■ (D)

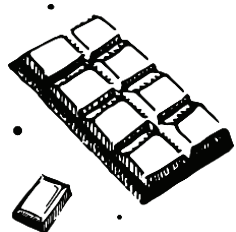
Plain Croissant	₹ 145
Pain Au Chocolate	₹ 175
Chocolate Almond Danish	₹ 150



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	₹ 375
Heirloom tomatoes, charred peppers, pumpkin seeds, dried berries	
Local Grain Granola (G,D)	₹ 325
Flavoured yoghurt, stewed fruits	
Organic Multi Millet Brittle (G)	₹ 325
Variation of salsa, refried bean	
Hand Rolled Vietnamese Rice Wrap	₹ 350
Crunchy vegetables, sweet chilly cucumber dip	
Wild Mushroom Tarte-Tatin	₹ 350
Melted cheddar, jalapeno chilly	



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Farsan Tasting

Handpicked local snack, homemade chutney

₹ 315

Open Faced Bao (G)

Vegetable tempura, sriracha mayonnaise, micro greens

₹ 350

Beer Battered Bhavnagri Mirchi

Mint chutney, tam tam aioli

₹ 425

Our Take On Chakrata Road Bun Tikki

Sweet chutney, magic spice mix

₹ 350

Classic Thepla Twist (D)

Variation of salsa, guacamole, cottage cheese masalavv

₹ 325

Fully Loaded Avocado Nacho Chaat (D)

Sour cream, salsa, chef secret seasoning

₹ 325

Mini Kachori Tasting (D)

Homemade chutney, seasoned yoghurt

₹ 315

Paneer Tikka Pizzetta

Home grown micro greens, onion, peppers and jalapeno

₹ 325

Degustation of Bhajiya

Variations of vegetable fritters, chutney

₹ 315

NON VEGETARIAN

Our Take on Surti Ghotala (D)

Spiced egg scramble, brioche toast

₹ 350

Grilled Chicken Tikka Sandwich

Sriracha mayonnaise, fries

₹ 375

Butter Milk Fried Chicken Slider (D)

Melted cheese, onion rings

₹ 375

Dark and Gold Chicken Dumpling

Chilli oil, tomato chutney

₹ 350

Masala Focaccia Bite (D)

Chicken tikka with sour cream, guacamole

₹ 375

Lamb Pizzetta (D)

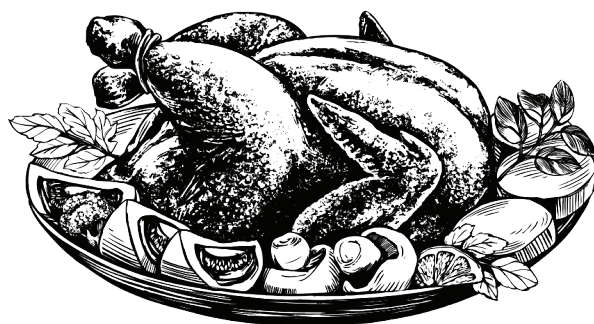
Chilli, onion, roasted garlic

₹ 375

Curried Lamb Puff (D)

Sriracha dip, garlic aioli

₹ 375



Non-vegetarian () Vegetarian () Gluten (G) Dairy (D)

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