



वाटपुत्र



*A gastronomic voyage
through the heart of India*



THE LEELA
GANDHINAGAR





Diya symbolizes a stimulating sense of curiosity created by an interesting play of light on the carved contours of the silver metallic ceiling. The offering at Diya embodies a delicately crafted medley of authentic Indian flavours ranging from kebabs and curries to celebrated local vegetarian delicacies all representing a distinctive culinary trail from ancient to modern India created by our talented Master Chef at the helm. Diya will be the new address for every gourmand to revisit their joyous culinary memories.

The interiors are elegantly anointed with champagne gold paisley brocade walls, the juxtaposition of beautiful Venetian mirrors and artwork showcasing the archaeological magnificence of Gujarat. Our glorious experiential private dining space is exclusively designed to create a myriad of memories by the artisan who has painstakingly stitched together the mosaic patterns along the Thikri designed walls that surround it.





The exquisite ambience of Diya is enhanced by handcrafted crystal chandeliers that create an enchanting play of light. These stunning creations, dripping with precision-cut crystals, have light dancing off each facet, creating a spectacle of shimmering radiance and dazzling allure.

HANDCRAFTED
CHANDELIERS





SHORBA/SOUPS



■ Tamatar Ka Shorba

*Farm fresh Tomato & Basil, trifled
along cumin & coriander garnished with basil oil*

Cal: 336.9Kcal | Protein: 7.7gms | Fats: 18.4gms | Carbs: 25.5gms

■ Broccoli Badam Ka Shorba 🥦🥛

Broccoli soup flavoured with the richness of Almonds & garlic

Cal: 451 Kcal | Protein: 10gms | Fats: 3gms | Carbs: 28 gms

■ Subz Nurani 🥛

Blend of mix vegetables cooked and tempered with curry leaves and Asafoetida

Cal: 336.4Kcal | Protein: 7.4gms | Fats: 15.8gms | Carbs: 25.8gms

▲ Murgh Makai Ka Raab 🥛

Creamy soup with corn and chicken

Cal: 713.7Kcal | Protein: 59.8gms | Fats: 7gms | Carbs: 49.2gms

▲ Gosht Yakhni Shorba 🥛🥦

*Robust lamb broth entangled with aromatic
flavours of cardamom, garlic, fresh coriander & almonds*

Cal: 743.5Kcal | Protein: 64.8gms | Fats: 8.5gms | Carbs: 45.2gms



Kindly inform our associates of any potential allergies or intolerances you are borne to.
An Average active adult requires 2000kcal energy per day, however calorie needs may vary.

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CHEF SPECIAL



■ Pan Ke Patte Ki Chaat 🥗🥥🍌

Fried betel leaves topped with smooth curd, seasoned with mouth watering tanginess of tamarind, mint chutney & Indian spices

Cal: 108.1Kcal | Protein: 2.1gms | Fats: 8.3gms | Carbs: 6.1gms

■ Subz Ki Galouti 🥗🥥🍌

A Flavorful delight of smokey & mouth watering Yam galettes & raw banana prepared in Classical cookware.

Cal: 581 Kcal | Protein: 12gms | Fats: 32gms | Carbs: 68gms

■ Paneer Laung Lata 🥗🥥🍌

Cottage cheese roundel stuffed with khoya and nuts, cooked in tomato gravy, finished with cream topped with grated cheese

Cal: 846.2Kcal | Protein: 13.9gms | Fats: 21.5gms | Carbs: 79gms

▲ Raan-e-Sikandari 🥗🥥🍌

Traditionally prepared gigot of lamb with Classic Indian marinades & seasonings intensified with the art of cooking perfectly

Cal: 659Kcal | Protein: 45gms | Fats: 48gms | Carbs: 10gms

▲ Indian Ocean Lobster 🥗🥥🍌

Chunks of Lobster cooked with onion, garlic and Indian spices, served with a salad of sautéed bell peppers and red cabbage

Cal: 1013.1Kcal | Protein: 87.8gms | Fats: 19.1gms | Carbs: 64.5gms

▲ Kandla Prawn Masala 🥗🥥🍌

Freshly caught Tiger Prawns cooked in onion and yogurt gravy with ginger, green chili and spices

Cal: 937.1Kcal | Protein: 44gms | Fats: 12.3gms | Carbs: 77.3gms



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Pass through the majestic doors to enter the luminous world that is Diya. Each step heralds a journey of excellence, right from the dazzling doors adorned with intricate Tikri art to exquisite culinary fare where every dish is crafted to perfection, tantalizing your senses with the finest ingredients and impeccable presentation.

EXQUISITE
DOORS





THE APPETIZER



■ Vegetarian Kebab Tasting

A delightful assortment of Amritsari Paneer Tikka, Subz ki Galouti, Subz Anjeer Ki Seekh, Lazeez Dahi ke Kebab
Cal: 1125.9Kcal | Protein: 85.1gms | Fats: 86.1gms | Carbs: 52.6gms

■ Paneer Amritsari Tikka

Earthenly roasted cottage cheese steak flavored with chili flakes, coriander seeds and classic North Indian spices
Cal: 433Kcal | Protein: 22gms | Fats: 31gms | Carbs: 19gms

■ Multani Paneer Tikka

Mushroom and pomegranate filled cottage cheese roulade, from Multan, the land of dairy
Cal: 499.1Kcal | Protein: 33.1gms | Fats: 33.1gms | Carbs: 12.6gms

■ Subz Anjeer Ki Seekh

Seasonal vegetable and cottage cheese Skewed with fig, dry fruits & nuts glazed on blazing grill
Cal: 185Kcal | Protein: 6gms | Fats: 8gms | Carbs: 26gms

■ Achari Soya Chaap

Tangy spiced soya chops barbecued over charcoal grill; greased & served with the beautiful aromas of clarified butter
Cal: 245.6Kcal | Protein: 30.2gms | Fats: 15.1gms | Carbs: 80.5gms

■ Dahi Ke Kebab

Seasoned hung yogurt spiked with cheese and grounded green cardamom, coated with crumb and crispy fried to perfection
Cal: 962.3Kcal | Protein: 18.4gms | Fats: 84.2gms | Carbs: 32.3gms

■ Lauki Aur Mushroom Ki Chapali

A classic Lahore style delicacy with grated bottle gourd and mushroom flavored with Indian spices and pan fried in butter
Cal: 245.6Kcal | Protein: 30.2gms | Fats: 15.1gms | Carbs: 80.5gms

■ Cheese Mirchi Ke Kebab

A Classic fusion of sizzling bell pepper & cheese glazed with crust of vermicilli
Cal: 956.3Kcal | Protein: 17.4gms | Fats: 89.2gms | Carbs: 30.3gms

■ Shakarkandi Ki Chaat

Earthenly baked sweet potato & garnished with fresh tangy tamarind & mint sauce
Cal: 226.1Kcal | Protein: 4.9gms | Fats: 16.8gms | Carbs: 13.2gms

■ Tandoori Malai Broccoli

Slow cooked broccoli marinated with hung curd and spices
Cal: 226.1Kcal | Protein: 4.9gms | Fats: 16.8gms | Carbs: 13.2gms



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THE APPETIZER

▲ Non-Vegetarian Kebab Tasting

An appealing assortment of Haldi Mirch ka Jheenga, Kalonji Salmon Tikka, Murgh Malai Kebab and Kakori Kebab
Cal: 1329.9Kcal | Protein: 115.1gms | Fats: 106.1gms | Carbs: 76.6gms

▲ Haldi Mirch Ka Jheenga

Jumbo prawns prepared with the marinades of Chef's secret & unusual spices, garlic & gram flour
Cal: 391Kcal | Protein: 23gms | Fats: 25gms | Carbs: 20gms

▲ Kalonji Salmon Tikka

Earthenly delicacy of Roasted Salmon prepared with marinades of fresh creamy yogurt, onion seeds & Classic Indian Spices
Cal: 319Kcal | Protein: 23gms | Fats: 22gms | Carbs: 8gms

▲ Sigadi Chaap

New Zealand Lamb chop marinated with rose petal, nutmeg, black pepper, green cardamom
Cal: 429.9Kcal | Protein: 27.4gms | Fats: 28.4gms | Carbs: 11.5gms

▲ Nawabi Kakori

One of the finest kebab originated from "Kakor" region of Uttar Pradesh, made with a fine and flavorful mixture of lamb, homemade spices and cooked on a slow charcoal grill on cast iron skewer
Cal: 429.9Kcal | Protein: 27.4gms | Fats: 28.4gms | Carbs: 11.5gms

▲ Surkh Murgh Tikka

Signature preparation of chicken marinated in a special masala prepared by our Chefs and finished in tandoor
Cal: 316.8Kcal | Protein: 44.9gms | Fats: 11.5gms | Carbs: 3.4gms

▲ Murgh Malai Kebab

Signature clay oven roasted preparation of boneless chicken leg morsel marinated with cardamom, cheese, yogurt, ginger and coriander
Cal: 325.8Kcal | Protein: 48.9gms | Fats: 13.5gms | Carbs: 4.4gms

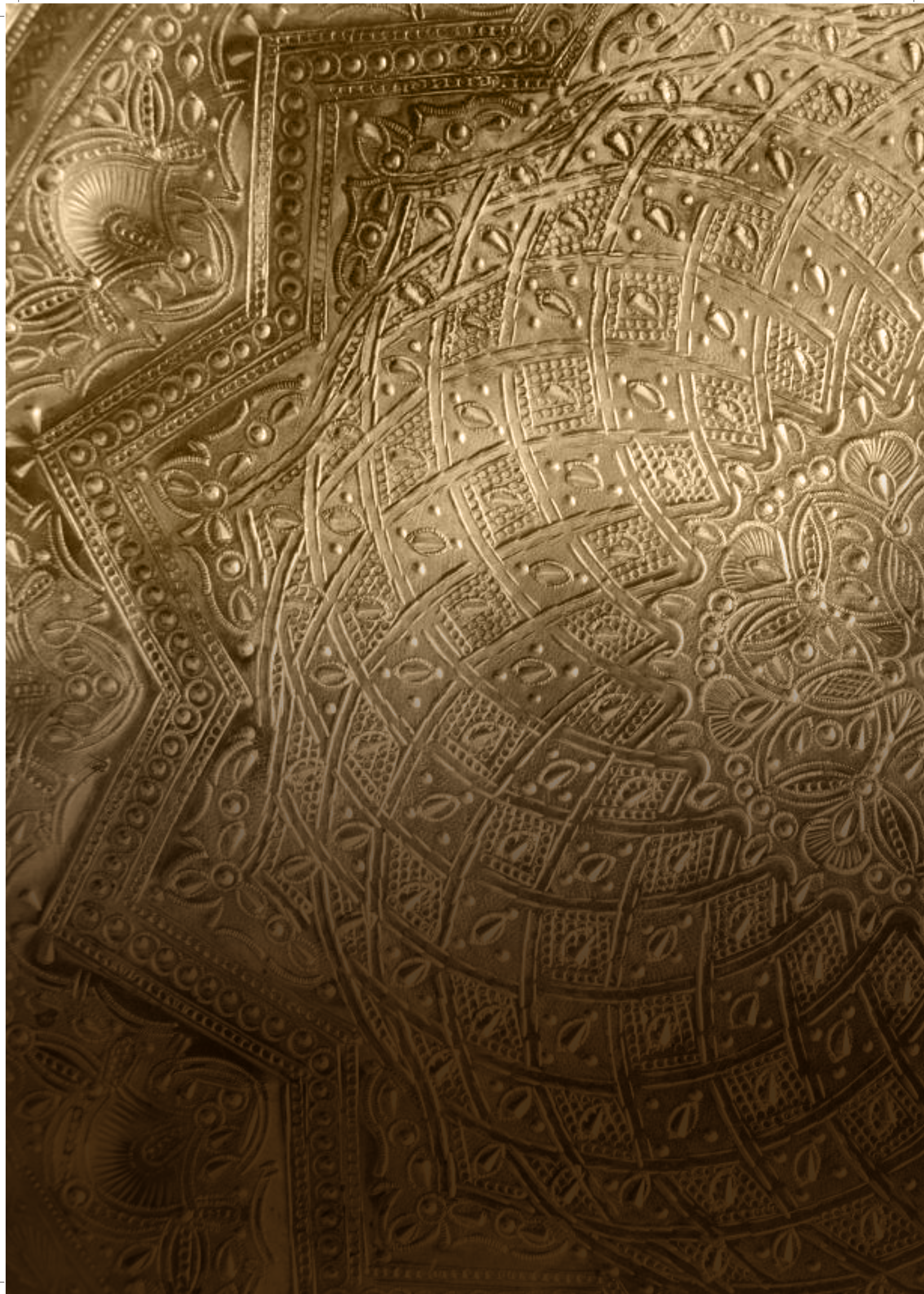
▲ Murgh Ki Boti

Signature preparation of boneless chicken leg marinated in a special masala and finished in tandoor with aromatic spices and butter
Cal: 306.8Kcal | Protein: 42.9gms | Fats: 10.5gms | Carbs: 2.4gms



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Every inch of Diya is spectacular, including the ceiling. Above the breathtaking chandeliers, the beaten metal Tikri art on the ceiling reflects every glimmer of light, creating intricate patterns, casting an enchanting aura over the entire space. As you savor each delectable bite, bask in this unique ambience created by the mesmerising interplay of light and metal.

HANDCRAFTED
CEILING





MAIN COURSES

■ Bharwan Gucchi 🍄🍄🍄

Kashmiri morels filled with cottage cheese, khoya and dry fruits tossed with onion and tomato gravy
Cal: 403Kcal | Protein: 8gms | Fats: 36gms | Carbs: 17gms

■ Tawa Paneer Masala 🍄🍄

Cottage cheese cooked in tangy onion and tomato gravy finished with fresh coriander and cream
Cal: 641Kcal | Protein: 20gms | Fats: 51gms | Carbs: 32gms

■ Paneer Khubani Kofte 🍄🍄🌾

Hand crafted cheese dumplings filled with apricot simmered in cashew nut and poppy seed gravy flavored with star anise
Cal: 611Kcal | Protein: 21gms | Fats: 46gms | Carbs: 33gms

■ Cholia Kamal Kakdi Ka Mel 🍄🍄🍷

Wok tossed fresh green garbanzo beans and young lotus root with onion, baby tomatoes and water chestnut
Cal: 941.8Kcal | Protein: 18.4gms | Fats: 63.3gms | Carbs: 68.1gms

■ Bhuna Soya Keema Matar 🍄🍷🌾🌾🌾

Hand pounded Dilli soya chaap stir-fried with seasonal green peas, sweet peppers and spiced with fresh red chili
Cal: 747.1Kcal | Protein: 47.5gms | Fats: 68.7gms | Carbs: 29.3gms

■ Home Style Palak Bathua Ka Saag 🍄

Spinach and pigweed tempered with cumin, garlic and Indian spices, finished with white butter and cream
Cal: 567.7Kcal | Protein: 14.1gms | Fats: 19.6gms | Carbs: 47.8gms

■ Vilayati Subz 🍄🍄

Seasonal vegetables cooked with almond and onion gravy, finished with green chili, ginger and coriander
Cal: 397Kcal | Protein: 0.72gms | Fats: 32gms | Carbs: 24gms

■ Adraki Ghobhi Matar 🍄🍄

A delicious North Indian preparation with fresh green peas and cauliflower spiked with Ginger
Cal: 355Kcal | Protein: 8gms | Fats: 25gms | Carbs: 30gms

■ Methi Matar Makhana 🍄🍄🍄

Fox nut and green peas cooked with fenugreek leaves and indian spices.
Cal: 531.4Kcal | Protein: 14.2gms | Fats: 29.3gms | Carbs: 37.8gms



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MAIN COURSES



■ **Kurkure Bhindi** ✓ 🌱

An age old recipe of thinly sliced okra spiced with chili, dry mango powder, coated with hand ground rice flour and fried to perfection

Cal: 571.2Kcal | Protein: 11.6gms | Fats: 96.1gms | Carbs: 30.0gms

■ **Palak Jeera Aloo** 🍷

Wok tossed diced potatoes tempered with fresh spinach, cumin seeds and indian spices

Cal: 388Kcal | Protein: 5gms | Fats: 27gms | Carbs: 34gms

■ **Dal Tadka** 🍷

Yellow lentil stew tempered with onion, cumin, ginger and finished with clarified butter and coriander

Cal: 414.4Kcal | Protein: 9.9gms | Fats: 21.5gms | Carbs: 32.3gms

■ **Dal Diya Khas** 🍷 🍷

Following the Classic Indian Traditional Methods of cooking Black Lentils for long hours, finished with white butter & hand churned cream & flavored with kasoori methi

Cal: 618.1Kcal | Protein: 12.7gms | Fats: 28.8gms | Carbs: 50.4gms

▲ **Macchi Ajwaini Masala** 🍷 🍷 🍷 🍷

Sole fish cooked in a gravy of thick creamy dairy tempered with carom seeds and spices

Cal: 806.9Kcal | Protein: 44.9gms | Fats: 12.6gms | Carbs: 64gms

▲ **Nalli Rogan Josh** 🍷 🍷

A traditional lamb shank delicacy cooked with onion, yogurt and Kashmiri spices

Cal: 514Kcal | Protein: 28gms | Fats: 37gms | Carbs: 19gms

▲ **Nihari Gosht Potli Masala** 🍷

Mastering the art of cooking Nihari Gosht (Lamb) prepared overnight in onion gravy

Cal: 351Kcal | Protein: 26gms | Fats: 19gms | Carbs: 22gms

▲ **Kasore Ka Murgh** 🍷 🍷

Kasore style rich and flavorful chicken curry cooked with onion and classic Indian spices

Cal: 936.3Kcal | Protein: 9.2gms | Fats: 28.5gms | Carbs: 88gms

▲ **Angara Murgh Makhani** 🍷 🍷

Roasted chicken in tandoor with creamy tomato gravy and kasuri methi, finished with cream and butter

Cal: 1171.2Kcal | Protein: 26.6gms | Fats: 94.7gms | Carbs: 50.3gms

▲ **Murgh Bhuna Methi** 🍷 🍷

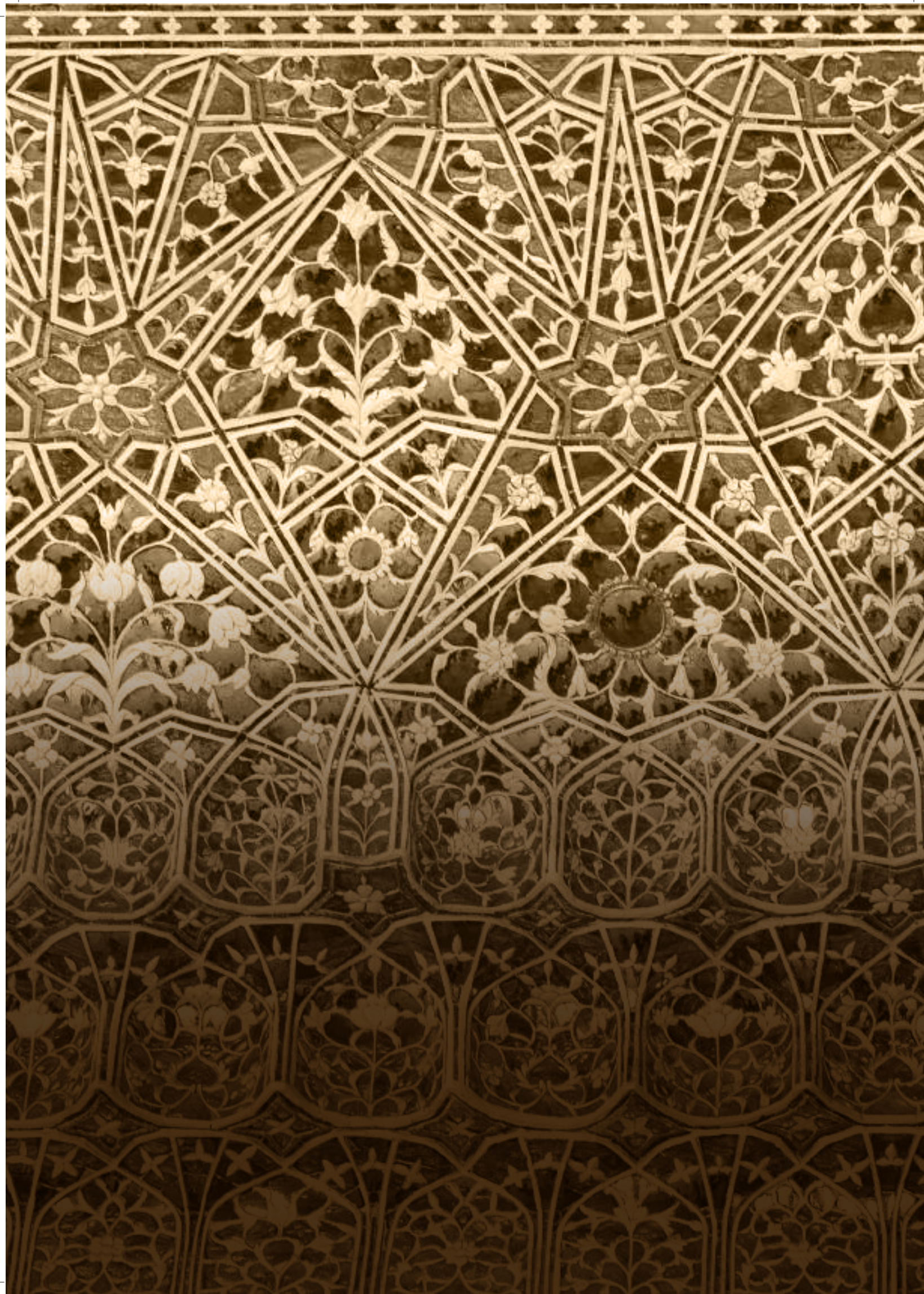
Chicken cooked in onion and tomato gravy with Indian spices finished with fenugreek leaves

Cal: 553Kcal | Protein: 25gms | Fats: 41gms | Carbs: 23gms



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At Diya, you remain surrounded by beauty as Tikri art weaves tales of elegance and sophistication, setting the tone for a truly luxurious dining experience. The intricate motifs, meticulously crafted by skilled artisans, evoke a sense of grandeur and refinement, enhancing the ambience of the restaurant. Immerse yourself in the beauty of these exquisite artworks, where every detail speaks of timeless aesthetics and unparalleled glamour.

HANDCRAFTED
THIKRI WALLS





It is widely believed, that the etymology of the word "Biryani" is the Farsi word "Biryan", which means "Fried before cooking". Based on the name, and cooking style gourmets and historians believe that the dish originated in Persia or Arabia. It may have come from Persia via Afghanistan to North of India, or via the sea route by Arab traders, coming to trade their wares in Calicut.

The Awadhi biryani is supposed to have been nurtured to its present state by the Nawabs- epicureans extraordinaire, during Mughal times. Deposed Nawab, Wajid Ali Shah took his staple to Calcutta in 1856, giving rise to the Calcutta Biryani. The Asaf Jahi Dynasty, installed by Aurangzeb as the rulers of Hyderabad patronized artisans and chefs, honing their skills to un matched levels, giving rise to the in comparable Hyderabadi Biryani Diya pays tribute to the simple yet majestic Biryani.

BIRYANI



■ Subz Dum Biryani 🍛 🌿 🍴

Bringing aromatic basmati rice, beautifully seasoned with saffron, prepared with versatile vegetables & finished in Classic Royal pottery or cookware
Cal: 980.3Kcal | Protein: 76.3gms | Fats: 42.0gms | Carbs: 118.3gms

■ Gucchi Biryani 🍛 🌿 🍴 🍄

Bringing aromatic basmati rice, beautifully seasoned with saffron, prepared with versatile vegetables, mushroom & finished in Classic Royal pottery or cookware
Cal: 980.3Kcal | Protein: 76.3gms | Fats: 42.0gms | Carbs: 118.3gms

▲ Murg Dum Biryani 🍛 🌿 🍴

Chicken and finest aromas of Basmati rice cooked together in dum with mint and caramelized onion in a sealed copper pot
Cal: 1160.2Kcal | Protein: 96.0gms | Fats: 51.6gms | Carbs: 124.3gms

▲ Gosht Dum Biryani 🍛 🌿 🍴 🍖

Lamb and finest aromas of Basmati rice cooked together on dum with mint and caramelized onion in a sealed copper pot
Cal: 1329.2Kcal | Protein: 84.6gms | Fats: 64.2gms | Carbs: 135.1gms



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STAPLES

Pudina Laccha Paratha 🍷🌾

Mint crusted flaky whole wheat bread

Cal: 260Kcal | Protein: 15gms | Fats: 135gms | Carbs: 30.1gms

Chili And Onion Kulcha 🍷🌾

Tandoor Baked Bread with Green Chili and Onion Stuffing

Cal: 222.0Kcal | Protein: 8gms | Fats: 52.1gms | Carbs: 51.1gms

Naan 🍷🌾

Tandoor baked bread

Cal: 320Kcal | Protein: 15gms | Fats: 135gms | Carbs: 30.1gms

CCG Naan 🍷🌾

Cheese, Chili & Garlic

Cal: 378Kcal | Protein: 9gms | Fats: 17gms | Carbs: 46gms

Cheese And Three Pepper Naan 🍷🌾

Cheese stuffed tandoor baked bread topped with three types of pepper

Cal: 320Kcal | Protein: 15gms | Fats: 135gms | Carbs: 30.1gms

Tandoori Roti 🍷🌾

Famous bread from the house of Mughals

Cal: 132.2Kcal | Protein: 5.5gms | Fats: 0.9gms | Carbs: 28.2gms

Missi Roti 🍷🌾

Chili & coriander spiked tandoor bread made of gram flour

Cal: 165.2Kcal | Protein: 6.5gms | Fats: 1.1gms | Carbs: 28.2gms

Roomali Roti 🍷🌾

Famous handkerchief bread from the house of Mughals

Cal: 132.2Kcal | Protein: 5.5gms | Fats: 0.9gms | Carbs: 28.2gms

Indian Bread Basket 🍷🌾

An Assortment of traditional breads

Cal: 1005.2Kcal | Protein: 15.3gms | Fats: 5.6gms | Carbs: 38.2gms

Sadey Steamed Rice 🍷🌿

Fragrant Basmati Rice

Cal: 325Kcal | Protein: 6.7gms | Fats: 0.7gms | Carbs: 70.5gms



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SIDE ORDERS



Raitas

Fig and Date Raita, Boondi raita, Boorani Raita, Mixed vegetable raita

Cal: 59.4Kcal | Protein: 3.1gms | Fats: 4.6gms | Carbs: 2.9gms

Market Salad

Garden fresh vegetables

Cal: 273.9Kcal | Protein: 13.2gms | Fats: 42gms | Carbs: 3.3gms



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MITHA/DESSERT



Shahi Tukda

Our Chefs softer version of the crunchy layered toast dessert from Lucknow

Cal: 344.2Kcal | Protein: 31.2gms | Fats: 25.2gms | Carbs: 59.3gms

Kulfi

Choice of Paan, Pistachio & Kesar served with mughlai falooda

Cal: 314.2Kcal | Protein: 38.2gms | Fats: 29.2gms | Carbs: 46.3gms

Coconut Kheer

Chilled South Indian dessert made with tender coconut water, coconut milk and sugar

Cal: 234.2Kcal | Protein: 28gms | Fats: 23.2gms | Carbs: 52.3gms

Kesari Shabnam

Cooked cheese dumplings simmered in sweet saffron flavored milk

Cal: 297Kcal | Protein: 13gms | Fats: 19gms | Carbs: 18gms

Akhrot Anjeer Ka Halwa

Walnut and dry fig cooked with sugar and khoya

Cal: 244.2Kcal | Protein: 28.6gms | Fats: 29.2gms | Carbs: 55.3gms

Shahad-e-jaam

Sizzled cheese dumplings with saffron & cardamom flavored sugar syrup

Cal: 231Kcal | Protein: 6gms | Fats: 15gms | Carbs: 18gms

Diya Dessert Tasting

Degustation of chef's curated desserts

Cal: 582.1Kcal | Protein: 11.2gms | Fats: 69.5gms | Carbs: 96.2gms

Ice Creams

Ask the server for the flavor of the day

Cal: 210.3Kcal | Protein: 4.2gms | Fats: 11.2gms | Carbs: 24.3gms

Khumani ka Meetha

Apricot cooked with sugar and served with dry fruit and condensed milk

Cal: 280kcal | Protein: 29.6gms | Fats: 30.4gms | Carbs: 60.4gms



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BEVERAGE MENU

SIGNATURE SELECTIONS



At Diya, we offer different kinds of Signature Selections inspired from the various regional influence of Gujarat and India. Signature selections crafted from the ancient history of India to modern day flavours like saffron that symbolizes the spirit of true Indian luxury in every sip.

Amrut

Amrut is a Sanskrit word, which literally means “Immortality”. Referred in ancient Indian contexts as ‘Nectar’ also, every sip of Amrut refreshes your soul and reenergizes you. The drink is prepared using turmeric and honey reduction, milk & sweet spices concoction

Cal: 202.6Kcal | Protein: 0.5gms | Fats: 0.0gms | Carbs: 36.4gms

Neer Adalaj

Prepared from fresh green apple, fresh kiwi and farm fresh coriander, litchi juice to soothe your tired body. ‘Neer’ is the word that’s used by the people to define the purest form of water, that originated at Gujarat’s famous Adalaj Stepwell or Vav as it’s known

Cal: 229.6Kcal | Protein: 2.2gms | Fats: 0.9gms | Carbs: 56.4gms

Kesar Kamal

Prepared with condensed milk, chia seeds, Kashmiri saffron, lotus steam and honey reduction. A flavorful and tempting drink which you love sip by the sip of it. A great combination of most rare and prestigious items which now lost its charm.

Cal: 221.6Kcal | Protein: 0.0gms | Fats: 0.0gms | Carbs: 46.4gms



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ZERO PROOF COCKTAILS



Rejuvenate

Fresh Cucumber, basil, honey lemon juice

Cal: 102.1Kcal | Protein: 2.5gms | Fats: 0.8gms | Carbs: 27.1gms

Immuno-Riser

Fresh Orange juice, lemon juice, honey syrup, club soda

Cal: 176.9Kcal | Protein: 1.8gms | Fats: 0.5gms | Carbs: 43.6gms

Berry Mojito

Raspberry Puree, lemon juice, mint sprig, club soda

Cal: 190.2Kcal | Protein: 0.4gms | Fats: 0.1gms | Carbs: 16.1gms

Fresh and Fruity

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

Cal: 199.6Kcal | Protein: 2.3gms | Fats: 0.0gms | Carbs: 42.1gms

Berry Sour Breeze

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

Cal: 199.2Kcal | Protein: 0.8gms | Fats: 0.2gms | Carbs: 18.1gms

Sea Breeze

Litchi Juice, ginger ale, fresh ginger, rock salt

Cal: 221.6Kcal | Protein: 0.0gms | Fats: 0.0gms | Carbs: 56.4gms

Tropical Paradise

Pineapple juice, orange juice, mango juice, grenadine

Cal: 124.4Kcal | Protein: 0.9gms | Fats: 0.3gms | Carbs: 30.5gms

Pineapple Jalapeno Margarita

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

Cal: 126.4Kcal | Protein: 0.7gms | Fats: 0.6gms | Carbs: 27.3gms

Apple Highball

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

Cal: 114.2Kcal | Protein: 0.3gms | Fats: 0.3gms | Carbs: 28.5gms

Guavatini

Guava Juice, Masala

Cal: 158.1Kcal | Protein: 0.2gms | Fats: 0.1gms | Carbs: 41.5gms

CosNOpoliton

Cranberry juice, Homemade Berry Reduction, lime juice, honey Syrup

Cal: 154.4Kcal | Protein: 0.5gms | Fats: 0.2gms | Carbs: 22.3gms



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COFFEE



Cappuccino

Espresso, hot milk, milk froth

Cal: 130.2Kcal | Protein: 8.6gms | Fats: 5.4gms | Carbs: 13.2gms

Café Latte

Espresso with hot steamed milk

Cal: 206.7Kcal | Protein: 13.2gms | Fats: 8.2gms | Carbs: 20.5gms

Café Mocha

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

Cal: 180.0Kcal | Protein: 6.7gms | Fats: 6.6gms | Carbs: 24.0gms

Espresso

A full flavored, concentrated coffee made from freshly ground beans

Cal: 1.2Kcal | Protein: 0.07gms | Fats: 0.1gms | Carbs: 0.0gms

Ristretto

A very “short” shot of espresso coffee

Cal: 5.3Kcal | Protein: 0.1gms | Fats: 0.1gms | Carbs: 1.0gms

Black Coffee

Simple drip coffee served without milk or cream

Cal: 2.4Kcal | Protein: 0.3gms | Fats: 0.1gms | Carbs: 0.0gms

Café Americano

Espresso with hot water

Cal: 8.9Kcal | Protein: 0.1gms | Fats: 0.2gms | Carbs: 1.6gms

Café Macchiato

Espresso with milk foam

Cal: 13.2Kcal | Protein: 0.7gms | Fats: 0.5gms | Carbs: 1.6gms



Kindly inform our associates of any potential allergies or intolerances you are borne to.
An Average active adult requires 2000kcal energy per day, however calorie needs may vary.

All rates listed are in Indian Rupees | Govt. taxes as applicables | Please contact your server for any allergen free food



COOLERS



Fresh lime Sweet I Salted

Soda / water, lemon Juice, Simple syrup

Cal: 151.2Kcal | Protein: 0.3gms | Fats: 0.0gms | Carbs: 38.2gms

Thandi Chai

Lemon

Cal: 80.1Kcal | Protein: 0.0gms | Fats: 0.0gms | Carbs: 21.0gms

Peach and Apricot

Cal: 152.0Kcal | Protein: 0.0gms | Fats: 0.0gms | Carbs: 39.5gms

Berry

Cal: 70.4Kcal | Protein: 0.0gms | Fats: 0.0gms | Carbs: 17.2gms

Passion Fruit

Cal: 82.3Kcal | Protein: 0.0gms | Fats: 0.0gms | Carbs: 17.2gms

Cold coffee ☕

Cal: 138.5Kcal | Protein: 4.3gms | Fats: 0.9gms | Carbs: 28.1gms

Still Water

Himalayan (750ml)

Sparkling Water

Imported (750ml)

Indian (750ml)

Indian (330ml)

Aerated Beverages

Non Alcoholic Beer

Heineken | Bavaria

Fresh Juice

Watermelon

Cal: 80.1Kcal | Protein: 0.5gms | Fats: 0.1gms | Carbs: 21.2gms

Orange

Cal: 112.1Kcal | Protein: 1.7gms | Fats: 0.5gms | Carbs: 26.3gms

Pineapple

Cal: 133.2Kcal | Protein: 0.9gms | Fats: 0.3gms | Carbs: 32.1gms



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