

cafe | kraft kitchen

BREAKFAST WITH A SPRINKLE OF LOVE!

SERVED FROM 8:30 AM ONWARDS..

FIRST THINGS FIRST

COLD BEVERAGES plese select any one

JUICES -EMERALD Spinach, Green Apple, Wood Sorrel, Mint, Celery and Lime ROSEATE Tomato, Beetroot, Pomegranate, Strawberry

and Lemon

Detox Water of the day Fresh Seasonal Juice Lassi (Sweet | Salted | Mango) Chaach (Masala | Pudina | Jeera) Milkshake (Oreo | Strawberry | Mango) UTN Classic Cold Coffee

UP AND ABOUT!

NAASHTA BOWLS plese select any one CEREAL BOWLS Chocos / cornflakes Served with hot or cold milk

'SEHAT' BOWL Puffed Amarnath, Almond & Coconut Granola Homemade Muesli OVERNIGHT OATMEAL Mango Turmeric Chia Mix Berries

FRUIT BOWL Fresh fruits of the season

AUR KUCH? plese select any one

CROISSANTS Plain | Butter | Berry Salted Caramel & Almond

DANISH ROLLS Pineapple & Clove Preserve Mango & Mint

CRUFFIN Salted Caramel, Almond & Citrus Berry, Amaranth & Thyme

MUFFINS Blueberry & Lime Millet Double Chocolate TEA CAKE

Mango, Thyme & Apricot Date & Walnut Banana & Choco Chip

JAAGO MOHAN PYAARE

INDIAN SELECTION plese select any one KIS KHET KI MOOLI HO TUM? MULTIGRAIN PARATHAS FILLED WITH mooli/ paneer/ gobhi/ onion/ mix / saag

BEDMI PURI WITH ALOO BHAJI With Homemade Pickle

DOSA (plain/ masala) With sambhar and chutney

MILLET DOSA (Beetroot / Spinach) (plain/ masala) with sambhar and chutney

VEGETABLE UTTAPAM With sambhar and chutney IDLI with sambhar and chutney

SWEET ENDINGS

PANCAKES (millet/classic) plese select any one VANILLA PANCAKES With wild berry and maple

syrup NUTELLA, ALMOND AND HONEY PANCAKES With caramel sauce WAFFLES plese select any one Choco chip waffle

Fruit overload

SUNDAY, FUNDAY AUR ANDE

MASALA ANDA BHURJI SCRAMBLED EGG WITH TURMERIC, BASIL, CHEESE AND CHILLI FLAKES

MUSHROOM, GREEN CHILLI AND CHEESE OMELETTE

MASALA OMELETTE EGG WHITE OMELETTE WITH

SPINACH AND HERBS BUS STAND DESI FLAT

THIN OMELETTE SUNNY SIDE UP / FRIED EGG/ BOILED EGGS

ACCOMPANIMENTS MULTI-GRAIN OR WHITE TOAST BELGIAN PORK BACON CHICKEN SAUSAGES CHICKEN HAM

CHAI-SHAI plese select any one Desi Masala Chai Hazelnut Coffee With Oat Milk Hot Chocolate Milk Choice Of Hot Coffee By Billi Hu Tea Selection By Anandini Tea Vegan Selection Of Tea And Coffee By Plant Made



FRESH GOSSIP SALADS, BOWLS AND MORE!		
KIS KHET KI MOOLI HO TUM Apni khet ki mooli / paneer / pyaaz / aloo or all mixed filled in a multi-grain paratha served with dal Moradabadi, dahi, asli gud, ghar ka achaar, makkhan * V 695		
CHEF'S MORNING WALK A harmony between the farmer and the chef comprising of a mesclun of winter vegetables, fruits, lettuce, berries and Parmesan in a citrus olive oil dressing + V 675	Ref C	
PRISTINE Burrata cheese, roast bell peppers, red radish, grapefruit and pistachios with arugula in a garlic chive dressing • V 695		
ROMAN Under the Neem's interpretation of the classic Caesar salad. Crunchy iceberg and romaine tossed with croutons, Parmesan, olives, gherkins and Caesar dressing Broccoli, mushrooms, green peas, carrots * V 675 Smoked chicken * NV 695		
GREECE Cucumber, olives, tomatoes, mint, beetroot with feta in an oregano citrus dressing • V 675		
CHIRPY Bocconcini cheese, fresh tomatoes, avocado, roast corn, toasted walnuts, and pesto with a saffron vinaigrette • V 695	(Ef3)	
PHUKET Pomelo, toasted coconut, kaffir lime leaves, cashews and bird-eye chilli tossed together in piquant, sweet and spicy Thai flavoured dressing + VEGAN 695	Æ	

PICNIC PLEASURE SANDWICHES AND BURGERS	
BAE Tomatoes, fresh burrata, gherkins, arugula, with pesto in herbed panini ◆ V 795	EB
AASHQ Avocado, cucumber, olives, caramelized onion, lettuce with goats cheese spread in sourdough • V 795	
DARLING Shredded thyme roast chicken, pickled onions, jalapenos and winter veg-slaw in herbed panini • NV 825	B
ISHQ Chicken ham, chicken pepperoni, emmenthal cheese, Dijon mustard, mesclun salad in sourdough + NV 825	
MACHO BURGER Potato, peas, carrot, herbs and quinoa patty burger with tomato, lettuce, pesto mayonnaise spread and Cheddar sauce • V 795	
MOBSTER BURGER Crispy fried chicken burger with tomato, lettuce and a spiced peri peri cheese sauce • NV 825	

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SIL		
OUPS		
SMOKED TOMATO AND BELL PEPPER SOUP With pesto and garlic chives + VEGAN 425		
TRUFFLED MUSHROOM AND ALMOND SOUP + VEGAN 425		
MINI THUPKA Tibetan flavourful broth with noodles, vegetables Vegetable momos • V 425 Chicken and vegetable momos • NV 445		
PP		



BRUNCH-A-TAINMENT SHARING PLATTERS	
GO VEGAN Steamed buckwheat momos filled with tofu and chives, masala crispy fingers, Peshawari seekh kebab • VEGAN 795	
TIKKA SHIKKA Tandoori malai mirch broccoli, makai methi paneer tikki, akhrot aur subz ki seekh ◆ V 875	JAS
KUKKAD SHUKKAD Murgh makhmali seekh, murgh tikka angaara, hariyali tangri kebab ♦ NV 945	
KEBAB MEIN HADDI Mutton chapli kebab, malai chicken tikka, tandoori sarson fish tikka ◆ № 975	

LA FIESTA Baked bean and vegetable enchiladas, corn jalapeno and cheese tart, baked nachos served with smoked tomato salsa, guacamole and sour cream • V 825	
CHATARR PATARR Golgappa served with mint and tamarind water, millet papdi aloo chaat, masala corn beetroot tikki chaat ◆ V 795	R
KUNG FOO PANDEY Vegetable spring rolls, tandoori veg momos, mushroom satay in a peanut butter chilli sauce * V 795	
MASTER JI SHIFU Chicken spring rolls, tandoori chicken momos, chicken satay in a peanut butter chilli sauce • NV 895	

IN 80 DAY INTERNATIONAL MAINS	S
EUPHORIA Roast pumpkin, corn, sage and ricotta cannelloni baked in a tomato and herb sauce ◆ V 875	
ARCADIA Potato roesti with avocado, grilled vegetables and mushroom cheese sauce • V 875	Ø
LOMBARDY American chicken leg Stroganoff style served with parsley quinoa, roast mushroom and potato • NV 995	
CREOLE Creole marinated grilled chicken breast served with bajra millet risotto, sweet potato and charred corn with a piquant pineapple, onion, tomato and cilantro salsa • NV 995	
FISH AND CHIPS Herb marinated panko crumbed river sole served with French fries, preserved lemon, beetroot tartare sauce, salad • NV 1075	\bigcirc
NEW JERSEY Tandoori Atlantic Salmon marinated with fresh dill and cream cheese served with cauliflower and broccoli, mustard emulsion, avocado and mesclun salad • NV 1195	

Thai red/green curry served with rice and accompaniments:

PATTAYA

LOHA

PATHAN

Vegetable biryani * V 925

Chicken biryani * NV 975

Jeera pulao 🔹 V 475

Yellow dal * V 475

Kali dal 🔹 V 495

Sugar free 345

Steamed rice • V 425

Street style boneless tawa mutton cooked in a

nutty gravy with elaichi, javitri and Qasuri methi • NV 995

SANGAT

Indian Bread 🔹 V 140

makai ki roti | bajre ki roti

Potato mash | French fries |

Sautéed vegetables • V 395

Raita | Curd + V 395

Paranthas - mirch | pudina | lachha

Naan - plain | butter | garlic | cheese

Roti - tandoori | missi | ajwaini | khameeri |

Handi gosht: Inspired by the Afghans, a slow cooked mutton preparation in an onion, yoghurt and aromatic spiced gravy cooked in an earthenware pot * NV 995

Veg • VEGAN 895 Chicken • NV 995 Prawns • NV 1195

PASTAS	
MUSHROOM & FETA AGNOLOTTI Mushroom and cheese filled pastas in a thyme scented pumpkin sauce with brown butter and toasted pine nuts • V 895	
SPINACH & CASHEW TORTELLINI Vegan and gluten free option of a filled pasta with vegan ricotta served in a spiced tomato sauce ◆ VEGAN 895	P
CHICKEN, SPINACH & RICOTTA PYRAMIDINI Pyramid shaped pasta filled with chicken, spinach and ricotta in a herbed tomato sauce • NV 945	
FETTUCCINE LAMB RAGU Fettuccine tossed with succulent lamb ragu in brown sauce flavoured with rosemary and red wine • NV 945	TUDA TUDA
 SPAGHETTI ARRABIATTA Spaghetti tossed in a spiced tomato, garlic and herb sauce LINGUINE AGLIO OLIO PEPPERONCINI Garlic, crushed chillies, olive oil, crushed cherry tomatoes and parmesan PENNE PESTO (OLIVE OIL/CREAM) Penne tossed with fresh pesto in an olive oil or cream sauce CHARCOAL FETTUCCINE Charcoal coloured fettuccine, truffle cream sauce, assorted mushrooms and sun-dried tomatoes Veg * V 875 Chicken * NV 925 Prawns * NV 945 Bacon * NV 995 	

PIZZAS SIGNATURE NATURAL SOURDOUGH	
or HERBED THIN CRUST	
CLASSIC MARGHERITA Tomato, basil and mozzarella 🔹 V 745	
BURRATA Burrata, roast garlic, artichoke and truffle oil 🔹 V 825	
JARDIN Peppers, zucchini, sun-dried tomatoes, corn and lettuce, herbed tomato sauce 🔹 V 825	
INDIANO Spiced tomato sauce, mozzarella, tandoori paneer tikka, onions, peppers, mint chutney and fresh coriander • V 825	Service Contraction of the Contr
SABZ BAGH GREEN GODDESS Green peas, broccoli, sweet corn, spinach and ricotta cheese with a pesto sauce ◆ V 825	000
CHAMPIGNON Herbed cream cheese spread, assorted wild mushroom, pickled onions, sun-dried tomatoes, jalapenos and arugula • V 825	THA
PERI PERI CHICKEN Peri peri chicken, charred corn, peppers, herbed tomato sauce ◆ NV 895	
TANDOORI Spiced tomato sauce, chicken tikka, mozzarella, peppers, pickled onion, mint chutney and coriander • NV 895	C. C
PEPPERONI Herbed tomato sauce, pork pepperoni, black olives and capers ◆ NV 945	

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MANN KI BAA INDIAN MAINS	T
PIND DI PASAND Kadhai paneer: Paneer tossed with peppers, onions and tomatoes with pomegranate and spiced crushed coriander, chili and fennel * V 795	
JOSH Methi, malai, matar aur paneer simmered in a yoghurt, turmeric and nutty gravy flavoured with spices • V 795	
KHUSHI Palak paneer: Fresh paneer cooked with seasonal spinach and other greens flavoured with cumin and garlic • V 795	
SHISHIR Sarson ka saag: Fresh seasonal winter greens cooked over a tandoor with garlic, chilli and mustard oil. Served with makhan and gud * V 745	ð
GHARANA Winter vegetables and paneer koftas cooked in a tomato and basil gravy with crushed black pepper * V 795	
JAIPUR Rajasthani gattey ki sabzi in a tempered yoghurt gravy 🔹 V 745	
RESHAM Amritsari style tawa murgh tikkas finished with tomato, onion, green chillies, coriander and a hint of Qasuri methi • NV 895	M
UTTERLY BUTTERLY MURGH Clay oven roasted boneless chicken tikkas cooked in a creamy tomato and ginger gravy with a hint of truffle oil * NV 895	

AS SWEET AS

Two pieces of the quintessential, traditional gulab jamun served hot with rose and mixed berry compote, saffron and pistachio ice cream * 425

Eggless waffles: The original with maple syrup, Karma honey and whipped cream * V 525 STACKED Eggless waffles with banana, winter berries, nuts and cream * V 525	
JOLLY Warm apple, pecan and berry pie with vanilla bean ice cream + 495	
GOURMET ICE CREAMS BY TANGELO Oreo blast Chocolate fudge Coconut and yuzu Vegan coffee choco crunch Sugar free blueberry ice cream * 375	
CREAMY RICH PAAN / KESAR STICK KULFI With chia seeds, rose syrup, caramel nuts and parline dust * 325 KESAR PISTA MATKA KULEI	

SAVOUR DINNER DELIGHTS

SERVED FROM 7 PM TO 11 PM

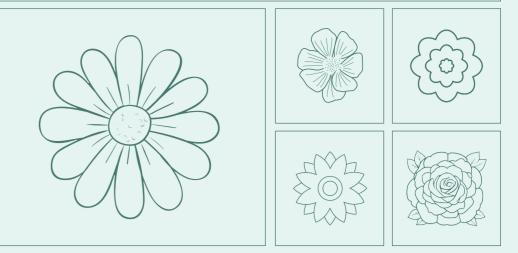
FRESH GOSSIP SALADS, BOWLS AND MORE!		
KIS KHET KI MOOLI HO TUM Apni khet ki mooli / paneer / pyaaz / aloo or all mixed filled in a multi-grain paratha served with dal Moradabadi, dahi, asli gud, ghar ka achaar, makkhan + V 695		
PRISTINE Burrata cheese, roast bell peppers, red radish, grapefruit and pistachios with arugula in a garlic chive dressing • V 695		
ROMAN Under the Neem's interpretation of the classic Caesar salad. Crunchy iceberg and romaine tossed with croutons, Parmesan, olives, gherkins and Caesar dressing Broccoli, mushrooms, green peas, carrots +V 675 Smoked chicken + NV 695	B	
CHIRPY Bocconcini cheese, fresh tomatoes, avocado, roast corn, toasted walnuts, and pesto with a saffron vinaigrette • V 695	SS SS SS	
PHUKET Pomelo, toasted coconut, kaffir lime leaves, cashews and bird-eye chilli tossed together in piquant, sweet and spicy Thai flavoured dressing ◆ VEGAN 695	PC C	
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BRUNCH-A-TAINMENT SHARING PLATTERS		
CHATARR PATARR Golgappa served with mint and tamarind water, millet papdi aloo chaat, masala corn beetroot tikki chaat ◆ V 795		
KUNG FOO PANDEY Vegetable spring rolls, tandoori veg momos, mushroom satay in a peanut butter chilli sauce ◆ V 795	\sum	
MASTER JI SHIFU Chicken spring rolls, tandoori chicken momos, chicken satay in a peanut butter chilli sauce ◆ NV 895		
ROME Corn, spinach, truffle and cheese croquettes, cheese pepper and onion shaslik skewers, mushroom and thyme vol-au-vent ◆ V 825		
MADRID Spanish butter garlic prawns, chicken, almond, cheese and truffle croquettes, pan fried fish with chermoula ◆ NV 925		
GO VEGAN Steamed buckwheat momos filled with tofu and chives, masala crispy fingers, Peshawari seekh kebab ◆ VEGAN 795		
TIKKA SHIKKA Tandoori malai mirch broccoli, makai methi paneer tikki, akhrot aur subz ki seekh		

IN 80 DA INTERNATIONAL MAINS	
PARADISE Grilled Portobello, sweet potato and herb sauteed vegetables, cauliflower puree, barbeque sauce ◆ V 875	
DELIGHT Chermoula grilled cottage cheese steak with tomato a mushroom ragu, wilted garlic spinach, served with turmeric and lime sauce + V 875	nd
EUPHORIA Roast pumpkin, corn, sage and ricotta cannelloni bake in a tomato and herb sauce + V 875	d
LOMBARDY American chicken leg stroganoff style served with parsley quinoa, roast mushroom and potato * NV 995	
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PASTAS	
MUSHROOM & FETA AGNOLOTTI Mushroom and cheese filled pastas in a thyme scented pumpkin sauce with brown butter and toasted pine nuts * V 895	Ê
SPINACH & CASHEW TORTELLINI Vegan and gluten free option of a filled pasta with vegan ricotta served in a spiced tomato sauce * VEGAN 895	K
CHICKEN, SPINACH & RICOTTA PYRAMIDINI Pyramid shaped pasta filled with chicken, spinach and ricotta in a herbed tomato sauce • NV 945	
FETTUCCINE LAMB RAGU Fettuccine tossed with succulent lamb ragu in brown sauce flavoured with rosemary and red wine NV 945	AR AR
SPAGHETTI ARRABIATTA Spaghetti tossed in a spiced tomato, garlic and herb sauce LINGUINE AGLIO OLIO PEPPERONCINI Garlic, crushed chillies, olive oil, crushed cherry tomatoes and parmesan PENNE PESTO (OLIVE OIL/CREAM) Penne tossed with fresh pesto in an olive oil or cream sauce CHARCOAL FETTUCCINE Charcoal coloured fettuccine, truffle cream sauce, assorted mushrooms and sun-dried tomatoes Veg • V 875 Chicken • NV 925 Prawns • NV 945 Bacon • NV 995	

INVIGORATING SOUPS FOR THE BODY, MIND AND SOUL
NIMOLI WELLNESS SOUP Our signature vegan soup with coconut, spinach, corn and lemongrass + VEGAN 425
SMOKED TOMATO AND BELL PEPPER SOUP With pesto and garlic chives • VEGAN 425
TRUFFLED MUSHROOM AND ALMOND SOUP + VEGAN 425
MINI THUPKA Tibetan flavourful broth with noodles, vegetables Vegetable momos • V 425 Chicken and vegetable momos • NV 445
THAI COCONUT SOUP Flavoured with galangal, kaffir lime leaves and Thai herbs Veg + V 425 Chicken + NV 445
CHICKEN BROTH



Country style thick broth with bajra millet, corn and spring onion + NV 445

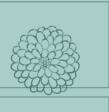


CREOLE Creole marinated grilled chicken breast served with bajra millet risotto, sweet potato and charred corn with a piquant pineapple, onion, tomato and cilantro salsa * NV 995	
TORINO Braised lamb shank served with potato mash, winter vegetables and red wine jus NV 1075	-iii
FISH AND CHIPS Herb marinated panko crumbed river sole served with french fries, preserved lemon, beetroot tartare sauce, salad NV 1075	Q
OCEAN Herb crusted Indian sea bass with tomato basil salsa, baby carrots and asparagus, creamy amaranth and white wine emulsion ◆ NV 1125	28
NEW JERSEY Tandoori Salmon marinated with fresh dill and cream cheese served with cauliflower and broccoli, mustard emulsion, avocado & mesclun salad * NV 1195	
PATTAYA Thai red/green curry served with rice and accompaniments: Veg • V 895 Chicken • NV 995 Prawns • NV 1195	

PIZZAS SIGNATURE NATURAL SOURDOUGH	
HERBED THIN CRUST	
CLASSIC MARGHERITA Tomato, basil and mozzarella + V 745	
BURRATA Burrata, roast garlic, artichoke and truffle oil 🔹 V 825	\bigcirc
JARDIN Peppers, zucchini, sun-dried tomatoes, corn and lettuce, herbed tomato sauce + V 825	
INDIANO Spiced tomato sauce, mozzarella, tandoori paneer tikka, onions, peppers, mint chutney and fresh coriander * V 825	
SABZ BAGH GREEN GODDESS Green peas, broccoli, cauliflower, sweet corn, spinach and ricotta cheese with a pesto sauce + V 825	
CHAMPIGNON Herbed cream cheese spread, assorted wild mushroom, pickled onions, sun-dried tomatoes, jalapenos and arugula • V 825	
PERI PERI CHICKEN Peri peri chicken, charred corn, peppers, herbed tomato sauce * NV 895	
TANDOORI Spiced tomato sauce, chicken tikka, mozzarella, peppers, pickled onion, mint chutney and coriander + NV 895	
PEPPERONI Herbed tomato sauce, pork pepperoni, black olives and capers ◆ NV 945	- 2 2 2 2 3 2 4 2 4 2 4 2 4 2 4 2 4 2 4 2

MANN KI BAAT INDIAN MAINS

PIND DI PASAND Kadhai paneer: Paneer tossed with peppers, onions and tomatoes with pomegranate and spiced crushed coriander, chili and fennel • V 795



UTTERLY BUTTERLY MURGH Clay oven roasted boneless chicken tikkas cooked in a creamy tomato and ginger gravy with a hint of truffle oil • NV 895	(
 CHANGAA Saag kukkad: Tandoori chicken on the bone stewed with winter saag tempered with garlic, red chillies and cumin • NV 895	
 GUNGUNA Gosht Nihari: 24 hour slow cooked tender mutton	

JOSH Methi, malai, matar aur paneer simmered in a yoghurt, turmeric and nutty gravy flavoured with spices • V 795	
KHUSHI Palak paneer: Fresh paneer cooked with seasonal spinach and other greens flavoured with cumin and garlic * V 795	
SHISHIR Sarson ka saag: Fresh seasonal winter greens cooked over a tandoor with garlic, chilli and mustard oil. Served with makhan and gud * V 745	
GHARANA Winter vegetables and paneer koftas cooked in a tomato and basil gravy with crushed black pepper ◆ V 795	
PUSHPA Broccoli and cauliflower cooked together with onions, tomatoes and ginger * V 745	
JAIPUR Rajasthani gattey ki sabzi in a tempered yoghurt gravy	- A
RESHAM Amritsari style tawa murgh tikkas finished with tomato, onion, green chillies, coriander and a hint of Qasuri methi • NV 895	

stew with spices and herbs • NV 1025	
LOHA Street style boneless tawa mutton cooked in a nutty gravy with elaichi, javitri and Qasuri methi • NV 995	- Alice Alic
PATHAN Handi gosht: Inspired by the Afghans, a slow cooked mutton preparation in an onion, yoghurt and aromatic spiced gravy cooked in an earthenware pot* NV 995	B
PEDRO Homestyle Goan curry with onions, kokum, coconut and chilli, served with steamed rice Veg • V 845 Prawns • NV 945 Chicken • NV 925 Bacon • NV 995	
SANGAT	
Vegetable biryani • V 925Indian Bread • V 140Chicken biryani • NV 975Paranthas - mirch pudinaJeera pulao • V 475Roti - tandoori missi ajvSteamed rice • V 425Raita Curd • V 395Yellow dal • V 475Raita Curd • V 395Kali dal • V 495Sautéed vegetables • V	ic cheese vaini khameeri es

AS SWEET AS	5
SMILE An unavoidable walnut and oreo brownie served with chocolate ice cream • WITHOUT EGG AVAILABLE 475	EK.
GRIN Classic Baileys Tiramisu WITHOUT EGG AVAILABLE 495	×
BEAM Decadent warm chocolate pudding with gooey soft centre. Served with coffee ice-cream CONTAINS EGG 525	
LAUGH Two pieces of the quintessential, traditional gulab jamun served hot with rose and mixed berry compote, saffron and pistachio ice cream + 425	Ø

BUGS BUNNY Gajar ka halwa with peanut brittle served hot with vanilla cream ◆ 425	ECC.
JOLLY Warm apple, pecan and berry pie with vanilla bean ice cream ◆ 495	A A A A A A A A A A A A A A A A A A A
GOURMET ICE CREAMS BY TANGELO Oreo blast Chocolate fudge Coconut and yuzu Vegan coffee choco crunch Sugar free blueberry ice cream 375	
CREAM RICH PAAN/ KESAR STICK KULFI With chia seeds, rose syrup, caramel nuts and parline dust * V 325 KESAR PISTA MATKA KULFI Sugar free * V 345	









	GAN
HOT COFFEE HOT MASALA TEA CARAMEL COLD COFFEE HOT CHOCOLATE	CUCUMBER FLAVOURED BUTTERMILK Cucumber, cilantro, cumin, curry leaves, lemon juice and chaat masala BANANA MILK SHAKE Banana with coconut milk, honey and cardamom
ORGANIC MILK I OA • Under the Neer Caramel coo Chocolate pean	COFFEE AT MILK I ALMOND MILK 475 * m classic cold coffee conut cold coffee but butter cold coffee banana cold coffee
ARTISANA	LCOFFEES BILI HU 475 *
AMERICANO Iced/ Hot CAFFE LATTE Iced/ Hot ESPRESSO SHOT Iced/ Hot	FLAT WHITE Shot of espresso in steamed milk HONEY CINNAMON COFFEE
CAPPUCCINO Iced/ Hot CAFE MOCHA Iced/ Hot ALMOND CAPPUCCINO Steamed almond milk and a	Honey and cinnamon in coffee VANILLA CAPPUCCINO/LATTE Cappuccino/ Latte with a touch of vanilla flavour
shot of espresso	HAZELNUT CAPPUCCINO/LATTE

Cappuccino/ Latte with a touch of

hazelnut



BY AN	IAL TEAS ANDINI 95 •
FIND YOUR PASSION A delightful blend of dried wild apples, hibiscus, rose-hips, raisins, cinnamon, cloves, Indian rose and citrus peel. Infuse for 5 mins * Tisane	HIMALAYAN LEGACY A unique blend of Oolong tea with Himalayan tulsi and rhododendron. Warm earthy like petrichor is the aroma. Nutty with a hint of sweetnes Infuse for 5 mins * Oolong Tea
GREEN TEA, CHAMOMILE, ROSE-HIP A refreshing tea with honey's sweetness, this is comfort in a cup. The smoothness of Chamomile and tanginess of Rose-hip creates dreams. Infuse for 4 mins * Tonic	PINEWOOD SMOKED Infused with the smoke of the mountain's pinewood with a sip that is intense and strong. The aftertaste is surprisingly sweet. Infuse for 5 mins * Black Tea
* 39	I-HOUSE
LEMON GIN MYSTICAL ASS EMERALD	GALA CHAI Iger Honey Am Black tea Green tea E Herbal tea
Almond flavor stear KESARIA	M MILK med milk with spices . DOODH sar infused in hot milk

MISCELLANEOUS AERATED DRINKS • 245 MINERAL WATER • 175