



#### PIZZA

# The Market Specialty base options (Choose Any 1)

- Lavash Flatbread Pizza
- Hand-Rolled Pizza, "00" Flour
- Nachni Base gf

	EL CLASSICO	5 5 0
	Margarita, Pomodoro, Basil	
	Add on (Choose Any 3):	100
	Peppers, Mushrooms, Olives, Cherry Tomatoes, Onions,	
	Broccoli, Sundried Tomatoes, Jalapenos, Pineapples 🔍	
In	GO GREEN	600
	Avocado, Kale, Hydroponic, Rocket, Organic Baby Spinach 🔍	
	TOMATO LESS	600
	Avocado, Kale, Hydroponic, Rocket, Organic Baby Spinach 🔍	
	P SQUARE	6 5 0
	Pepperoni, Paprika 🐂	
M	INDIGENOUS	6 5 0
	Smoked Cage-Free Chicken	
	Add on: Fresh Burrata	100
In	BARBEQUE LOBSTER	1 2 5 0

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Arugula, Mozzarella





### SALAD

	BEETROOT CARPACCIO				
	Confit Beetroot, Dehydrated Beet Soil, Goat Cheese Mousse, Chia See	eds 🛈 gf			
	INSALATA CAPRESE		4 5 0		
	Roasted Roma Tomatoes, Hand-Pounded Mozzarella,				
	Home-Grown Basil, Melba Toast 🔍				
M	QUINOA CAKE		5 5 0		
	Pomegranate, Fennel, Wild Arugula, Spicy Citrus Dressing 🔍 gf				
	CEASER		5 5 0		
	Romaine Hearts, Golden Egg, Parmesan, Cream, Garlic				
	Croutons, Confit Chicken, Bacon 📆				





## HANDCRAFTED PASTA

SPAGHETTI AGLIO OLIO PEPERONCINO	600
Confit Garlic, Chilli Pepper, Parmesan, Arugula 🔍	
RED BEET TORTELLINI	700
Blue Cheese, Basil Butter Emulsion, Walnut Nougat 🔍	
FETTUCCINE CARBONARA	7 5 0
Guanciale, Golden Egg, Flat-Leaf Parsley, Parmesan Cream 🥌	
LINGUINE PRAWNS	800
Extra Virgin Olive Oil, Vine Cherry Tomatoes, White Wine	
M LOBSTER THERMIDOR M&C	1 2 5 0
Rock Lobster, Mustard, Cream, Mac & Cheese	
RISOTTO	
FOREST MUSHROOM RISOTTO	7 5 0
Truffle Mascarpone, Porcini Dust 🕠 gf	
M HYDROPONIC ASPARAGUS RISOTTO	700
Parmesan Snow, 36-Hour Dehydrated Olives 👽 gf	
RISOTTO ZAFFERANO E GAMBERI	800
Prawns, Kashmir's Saffron, Arborio Rice, Pecorino Fondue gf	
ORGANIC BLACK RICE RISOTTO	8 0 0
Add: Chicken / Prawns gf	100/150

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Vegetarian df Vegan gf Gluten free 🦷 Pork 🦍 Chef's Signature Dishes





## COMFORT MAINS

HALF HEN - CAGE-FREE	900
Truffle Potato Mash, Garlic, Spinach, Petit Herbs, Shallot Jus	
(Ask your server for a skinless option) gf	
BELGIAN PORK BELLY	1 2 5 0
8-Hour Slow-Braised, Sweet Potato Puree, Granny Smith Slaw gf 🦐	
NORTH PACIFIC BLACK COD - Responsibly Sourced	2000
Habanero Chilli-Smeared Corn, Amaranth Crust, Asparagus, Broccoli,	
Lemon Butter Emulsion gf	
MILLY HILL AUSTRALIAN LAMB	2000
Slow-Cooked Shanks, Gremolata Polenta, Buttered White Asparagus,	
Red Wine Jus gf	





#### SLIDERS

SIDES

(3 Sliders, Coleslaw, Shoestring Fries)

THE MARKET SLIDER  Green Pattie, Burrata     W	5 5 0
CHICK "A" LICKIN  Pulled Chicken, Philadelphia Cheese	6 5 0
CRAB IT  Tempura Soft-Shell Crab, Togarashi	9 5 0
M SOUTHERN PORK  BBQ, Apple Slaw	1 2 0 0

Truffled Mash Rosemary Potato Wedges Wilted Spinach Grilled Hydrophonic Asparagus Pecan Butter Green Beans Steamed Seasonal Vegetables Diced Alligator Avocado

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275





# LARGE PLATES

MALANI POT	4 5 0
Indigenous Lamb Broth, Ghee Bhaat gf	
ARBI & PEANUT BUTTER TIKKI	5 0 0
Colocasia, Oats Galettes, Curry Veloute 🔍	
ALOO CHOLE KULCHE	5 5 0
Kulche, Mirch ka Achaar, Pudina Chutney 🔍	
TUNA BHEL: Dish inspired from the Streets of Mumbai	6 5 0
Wild Caught Maguro Tuna Fish (Raw), Spicy Tamarind Emulsion, Puffed Rice	gf
MAKHMALI SEEKH	800
Saffron Sheermal, Hand-Grounded Green Chutney, Black Dal	
M SUKHI SALLI BOTI	8 5 0
Parsi Classic preparation of locally sourced Goat, Potato Crispies, Ajwaini Par	atha
HALEEM	900
Warqi Paratha, Brown Onion, Ghee	
DUNGHAR DUM KA MURGH	900
Munshi Naan, Mukka Pyaaz	
PATURI MAACH	900
Aloo Baingan Bhaja, Govindbhog Rice, Kasundhi	





SOUPS

TOM KHA 300/325/350

Vegetables / Chicken / Prawns

TOM YUM 300/325/350

Vegetables / Chicken / Prawns

### SALADS AND APPETIZERS

M SOM TAM ♥	4 5 0
THAI CORN CAKES, SWEET CHILLI, CUCUMBER RELISH	4 5 0
M LEMONGRASS GRILLED CHICKEN	5 5 <b>0</b>
THAI SEAFOOD SOUFFLÉ	800
M THAI LAMB CHOPS, CRYING TIGER DIP	1 3 5 0





#### MAINS

	TOFU, WATER CHESTNUT, BROCCOLI,	600
	CHERRY TOMATO, YELLOW CURRY	
	THAI STIR-FRIED MUSHROOM, BLACK PEPPER,	7 5 <b>0</b>
	BASIL, BIRD'S EYE CHILLI	
m	GREEN CURRY, PEA, AUBERGINE 600/800	/850
	Vegetables / Fish / Prawns	
	CHICKEN IN RED CURRY, PINEAPPLE, LITCHI	800
m	SLICED LAMB, PEANUT, POTATO,	800
	MASSAMAN CURRY	
	MINCED CHICKEN, BASIL, BIRD'S EYE CHILLI	8 5 0
	PHAD KEE MAO	5 5 0
	Noodles, Thai Chilli, Basil	

STAPLES

PAD THAI

STEAMED JASMINE RICE 900

Vegetables / Chicken / Seafood

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550/625/650





DESSERTS

LEMONGRASS CITRUS PANNA COTTA

 $\bigcirc$ 

4 5 0

**v** gf

*/*h AMARETTO TIRAMISU

TAB TIM GROB 

• df gf

STICKY DATE PUDDING

N ZAUKI - SHAHI

Gulab Jamun, Boondi, Rabdi

TAWA MITHAI PLATTER 🔍

**CHAI** 

65% Dark Chocolate Chai Mousse, Almond Streusel

JAPANESE CHEESECAKE

MATCHA TIA MARIA





D	ΙM	S	UΙ	M

SHITAKE,	MUSHROOM			
DUMPLING				
5 pieces 🔍				

CORN KERNEL, ASSORTED VEGETABLE, WATER CHESTNUT DUMPLING 5 pieces

600

600

STEAMED WONTON SOY, CHILLI OIL 5 pieces 🔍

600

VEGETABLE CHEUNG FUN

6 pieces 👿

5 pieces

STEAM/CRISPY

600

PRAWNS & WILD MUSHROOM DUMPLING

850

MOCK DUCK CHAR SIU PUFF 600 5 pieces

LOBSTER FRIED WONTON 5 pieces

1100

TURNIP CAKE WITH BURNT GARLIC/CHILLI OIL 600 8 pieces

TRUFFLE EDAMAME DUMPLING

5 pieces ©

600

CHICKEN SUI MAI

SPICY SICHUAN OIL,

SEAFOOD DUMPLING

5 pieces

5 pieces

650

850

HARGOW CRYSTAL PRAWN CRYSTAL DUMPLING 600 DUMPLING

5 pieces ♥

5 pieces

850

VEGETABLE FRIED WONTON

5 pieces

600

CHAR SIU BAO

850

(Pork) 3 pieces

WILD MUSHROOM **VEGETABLE BAO** 

600

PEKING DUCK DIM SUM

1100

5 pieces

LOTUS LEAF WRAP WITH STICKY RICE

3 pieces

600

CHICKEN & PRAWN SIU MAI

5 pieces

650





M	PRAWN CHEUNG FUN STEAM/CRISPY 6 pieces	8 5 0	APPETIZERS	
		N		2000
M 	FRIED PRAWN DUMPLING WITH CHILLI OIL	850	(Half Duck)	<u>(                                    </u>
	5 pieces		ROASTED PEKING DUCK (Half Duck)	2000
	SESAME BLANKET PRAWN	8 5 0	80	
	6 pieces		PRAWNS, CRACKED PEPPER, SALT, SCALLIONS	750
	CRISPY DUCK, SCALLION POPIAH (SPRING ROLL) 6 pieces	1100	WOK FLASHED SALT, PEPPER LOBSTER	1 2 0 0
	CHAR SIU PORK PUFF 5 pieces	850	TEA SMOKED, SHREDDED CHICKEN	6 5 0
	SCALLOP SIU MAI 5 pieces	1200	MONGOLIAN STYLE, YOUNG GINGER, CHILLI, FRIED CHICKEN	650
	PRAWN & CHIVE DUMPLING 5 pieces	8 5 0	BACON WRAPPED PRAWNS	8 5 0
ħ.	SEABASS & SCALLION		BUTTERFLY PRAWNS	8 5 0
	D U M P L I N G 5 pieces	1100		
			PRAWN SESAME TOAST	8 5 0
	<u></u>	JA JA	CILANTRO, SWEET	5.0.0
			VINEGAR ®	5 0 0

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• Vegetarian & Vegan & Gluten free

CRISPY SEAWEED, UMAMI

500

SALT 🛚 🔻





	SALT & PEPPER SILKEN TOFU WITH GREEN ONIONS ®	500		CRISPY LAMB, ORANGE, CHILLI SAUCE	800
M	CRISPY POTATO WITH CHEF'S SPECIAL ROASTED CHILLI OIL	400		FOUR SEASON FRENCH BEANS, MINCED PORK	8 5 0
				SWEET & SOUR PORK	8 5 0
	MAINS		M	CANTONESE ROAST DUCK	1050
	VEGETABLE MAPO TOFU ®	700		CHICKEN, PEPPER, WATER CHESTNUTS, CASHEW	700
	WOK TOSSED ASIAN GREENS WITH BLACK MUSHROOMS	700	M	STEAMED CHILEAN SEA BASS YOUNG GINGER, SPRING ONIONS, SUPERIOR SOY (250GM)	2700
	LOTUS STEM WITH CHILLI HONEY ®	700	M	FLAMBÉ CHICKEN SUPERIOR SAUCE	700
	STIR FRIED POK CHOI, GOLDEN GARLIC ①	700		SLICED FISH, BLACK BEAN SAUCE	700
	SAUTÉED KANG KUNG 🎯	700	2		1
	SAUTÉED FRENCH BEANS WITH CHOICE OF SAUCE	700	M	FLAMBÉ PRAWNS SUPERIOR SAUCE	8 5 0
	<ul><li>Black Bean</li><li>Sichuan</li><li>Yellow Bean Sauce</li></ul>			FRESH LOBSTER CHOICE OF SAUCE  Cantonese Ginger & Spring Onion  Black Bean Sauce	1900
M	DRY CHILLI, LEEK, LAMB SLICES	800	/	Superior Sauce	

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©-Vegetarian & -Vegan & -Chef's Signature Dishes

EGG FRIED RICE





GARLIC FRIED RICE 450

HONG KONG NOODLES

 Vegetable
 7 0 0

 Chicken
 7 2 5

 Prawns
 7 5 0

SHAHE FEN NOODLES

 Vegetable
 7 0 0

 Chicken
 7 2 5

 Prawns
 7 5 0

SINGAPORE STYLE VERMICELLI

 Vegetable
 7 0 0

 Chicken
 7 2 5

 Prawns
 7 5 0

M BARBEQUE NOODLES 700

M HOKKIEN FRIED RICE 500/650

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DESSERT

M CHOCOLATE DOME 400

CHOCOLATE BAO

3 pieces

300





Tiger Sauce

M AVOCADO TARTARE  Corn Dashi, Tempura Somen Fan, Crispy  Carrot Chips ® &	850	MISO SOUP Tofu, Seaweed ⊙ gf Chicken gf	450
ROCK CORN TEMPURA  Golden Corn Tempura, Spicy Mayonnaise ® at	<b>8 5 0</b>	MAKI	
N VEGETABLE TACO  Avocado, Cabbage, Zucchini, Shimeji,  Sweet Vinegar ® df	8 5 0	MAKI -	<b>)</b> •
LOTUS ON FIRE  Crispy Shallots, Yuzu, Kabayaki,  Raspberry Gastrique © df	8 5 0	M TIGER TEAR MAKI  Avocado, Cucumber, Tempura Chili,  Cream Cheese ⊙	9 5 0
PINEAPPLE CARPACCIO Thai Chili, Lychee Sorbet ®	900	MANGO TRUFFLE MAKI Thai Mangoes, Cucumber, Spicy Mayonnaise ®	950
FIERY SALMON TACO  Avocado, Pickled Onion, Sweet Vinegar	1150	ASPARAGUS MELT  Tempura Asparagus, Togarashi,  Cream Cheese ①	9 5 0
Raspberry Gastrique	1300	SPICY HAMACHI ROLL 1 Yellow Tail, Spicy Mayonnaise	150
Marinated And Grilled With Sweet Miso	1400	ROUTE 66 Salmon, Crabstick, Avocado, Cucumber, Tobiko, Spicy Mayonnaise	1 5 0
TORO TARTARE Caviar, Yuzu, Ponzu	1400		3 5 0
HAMACHI CARPACCIO Yellow Tail, Ponzu, Chili Oil, Jalepeño	1 4 0 0	White Sesame, Spicy Mayonnaise	250
COLD PIZZA  Farm Fresh Vegetables, Truffle Oil, White  Tiger Sauce ®	1 4 5 0	Tuna, Cucumber, Tempura Flakes, Tobiko, Spicy Mayonnaise	3 5 0
RAW PIZZA    Shaved Tuna, Truffle Oil, White	1 4 5 0		





### SIGNATURE COCKTAILS

MARKET GIN-ERATION	5 :
Extra Virgin Olive Oil Infused with Beefeater Gin	
(Using fat wash method), Four types of Microgreens, Tonic Water	
RED READY	6 (
AHavana Club, Cointreau, Fresh Beetroot Juice, Fresh Pineapple Juice,	
Kaffir Lime Leaves, Homemade Honey Ginger Syrup	
SPICED SOUR	6
Spices Infused with Ballentine's Finest Whisky, Organic Maple Syrup,	
Freshly Squeezed Lemon Juice, Homemade Bitters, Pasteurized Egg White	
ASIAN HIGH	6
Kaffir Lime Leaves Infused with Beefeater Gin,	
Lemongrass, Yuzu Juice Syrup, Ginger Ale	
h GO GREEN	7
Absolut, Seedlip Garden 108, Cucumber, Elderflower Syrup,	
Freshly Squeezed Lemon Juice, Homemade Honey Water Syrup	





## PREMIUM CRAFTED GIN & TONICS

MONKEY 47 & TONIC  Flame Orange Zest, Fever-Tree Indian Tonic	1500
M THE BOTANIST & TONIC Orange, Cinnamon, Fever-Tree Mediterranean Tonic	1000
MGIN MARE & TONIC  Grapefruit, Rosemary, Fever-Tree Mediterranean Tonic	1400
SIPSMITH & TONIC  Lemon, Juniper, Fever-Tree Indian Tonic	1400
LE GIN DE CHRISTIAN DROUIN & TONIC  Apple, Ginger, Fever-Tree Indian Tonic	1400





## DISTILLED NON-ALCOHOLIC COCKTAILS

M GARDEN & TONIC (G&T) Seedlip Garden 108, Tonic Water	3 5 0
ELDER GARDEN  Seedlip Spice 94, Freshly Squeezed Lemon Juice, Elderflower Syrup, Soda W	3 5 0
FLORAL BLOSSOM  Seedlip Spice 94, Cold Brew Jasmine Tea, Freshly Squeezed  Lemon Juice, Homemade Rose Syrup	3 5 0
JAPANESE FIZZ Seedlip Garden 108, Wasabi, Yuzu Juice Syrup, Ginger Ale	3 5 0
MIST AND SHADOW  Seedlip Spice 94, Cloudy Apply Juice, Ginger Ale	3 5 0





## HOMEMADE INFUSION GINS

MICROGREENS & EXTRA VIRGIN OLIVE OIL	600
GRAPEFRUIT & ROSEMARY	600
M KASHMIRI KAHWA	600
LAVENDER	600
/h TIMUR	600
THYME & ORANGE PEEL	600
BUTTERFLY PEA	600
VANILLA & CARDAMON	600
M MANGO & QUINOA TEA	600
BLUEBERRY TEA	600
MATCHA GREEN TEA & GINGER	600





### GINS

BEEFEATER, ENGLAND Almonds, Orris Root, Angelica Root, Orange, Lemon	5 0 0
BOMBAY SAPHIRE, UNITED KINGDOM Orris Root, Liquorice, Angelica, Lemon Peel, Almonds	5 5 0
TANQUERAY, ENGLAND Coriander, Angelica Root	5 5 0
THE BOTANIST, SCOTLAND  Coriander Seed, Lemon Peel, Orange Peel, Liquorice Root	790
HENDRICK'S, SCOTLAND Juniper, Cucumber, Rose	790
MARE MEDITERRANEAN, SPAIN Olives, Rosemary, Basil, Thyme	1 2 0 0
LE GIN DE CHRISTIAN DROUIN, FRANCE Brazilian Ginger, Cardamom, Madagascar Vanilla, Indonesian Cinnamon	1 2 0 0
AVIATION, UNITED STATES  Cardamom, Coriander, French Lavender, Anise Seed, Sarsaparilla, Juniper	1 2 0 0





SIPSMITH, UNITED KINGDOM  Bulgarian Coriander Seed, French Angelica Root, Spanish Liquorice  Root, Chinese Cassia Bark	1 2 0 0
BATHTUB, UNITED KINGDOM  Juniper, Coriander, Orange Peel, Cinnamon, Cloves, Cardamom	1 2 0 0
MONKEY 47, GERMANY Acorus Calamus, Almond, Angelicam Bitter Orange, Blackberry, Cardamom	1 2 5 0
HERNO, SWEDEN  Lemon, Lingonberries, Meadowsweet, Black Pepper, Local Honey	1600
HERNO SLOE, SWEDEN Organic Sloe Berries, Honey	1600
APERITIFS	
PERNOD	3 5 0
MARTINI BIANCO	500
MARTINI EXTRA DRY	5 0 0
MARTINI ROSSO	500
CAMPARI	600





## VODKAS

ABSOLUT BLUE	5 0 0
ABSOLUT FLAVORS	5 0 0
ABSOLUT ELYX	600
SMIRNOFF	4 5 0
KETEL ONE	5 0 0
STOLI ELITE	6 5 0
BELUGA SILVER	800
CIROC	9 5 0
GREY GOOSE	9 5 0
B E L V E D E R E	1000
ROBERTO CAVALLI ULTRA-PREMIUM	1800
KAUFFMAN SOFT	1800
KAUFFMAN INAUGURATION	8 6 5 0





### RUMS

HAVANA CLUB ANEJO	3 5 0
BACARDI CARTA BLANCA	3 5 0
OLD MONK	3 5 0
ANGOSTURA WHITE	400
MOUNT GAY SILVER	4 5 0
EL RON PROHIBITO	4 5 0
САСНАСА	
	2.5.0
PITU	3 5 0
T E Q U I L A S	
DON ALEJANDRO GOLD	5 0 0
DON ALEJANDRO BLANCA	5 0 0
CORRALEJO BIANCO	790
CORRALEJO ANEJO	1 0 5 0
CORRALEJO TRIPLE DISTILLED	1050





### SINGLE MALTS

### HIGHLAND

THE ARDMORE LEGACY	8 5 0
CLYNELISH 14 YO	1000
ISLAY	
BOWMORE 12 YO	9 5 0
CAOL ILA 12 YO	1000
TALISKER 10 YO	1000
S C A P A S K I R E N	1 2 5 0
S C A P A G L A N S A	1400





### SPEYSIDE

THE GLENLIVET FOUNDER RESERVE	790
THE GLENLIVET 12 YO	920
THE GLENLIVET 15 YO	1 2 5 0
THE GLENLIVET 18 YO	1550
THE GLENLIVET 21 YO	2500
ABERLOUR 12 YO	1000
ABERLOUR 16 YO	1900
ABERLOUR 18 YO	3 3 0 0
THE GLENFIDDICH 12 YO	920
THE GLENFIDDICH 15 YO	1 2 5 0
THE GLENFIDDICH 18 YO	2 2 0 0
BENRIACH HEART OF SPEYSIDE	5 9 0
BENRIACH CLASSIC	680
C A R D H U 12 Y O	8 5 0
O B A N 14 Y O	1 3 7 0
LOWLAND	
GLENKINCHIE 12 YO	790





# BLENDED SCOTCHS

DELUXE

CHIVAS REGAL 18 YO	1 2 0 0
CHIVAS REGAL 25 YO	5000
ROYAL SALUTE	2000
JOHNNIE WALKER BLUE LABEL	2650
PREMIUM	
CHIVAS REGAL 12 YO	700
MONKEY SHOULDER	7 5 <b>0</b>
JOHNNIE WALKER BLACK LABEL	7 5 <b>0</b>
R E G U L A R	
BALLANTINE'S FINEST	4 6 0
TEACHER'S HIGHLAND CREAM	400
TEACHER'S 50	4 5 0
TEACHER'S GOLDEN THISTLE 12 YO	5 0 0
JOHNNIE WALKER RED LABEL	5 5 0





# OTHERS

JIM BEAM WHITE	5 0 0
JAMESON	5 5 0
JACK DANIEL'S	7 5 0
JACK DANIEL'S GENTLEMAN'S JACK	1160
WOODFORD RESERVE	1160
COGNACS	
MARTELL VS	7 5 0
MARTELL VSOP	8 5 0
MARTELL XO	1500
REMY MARTIN XO	2000





### BEERS

### BY THE BOTTLE

KINGFISHER PREMIUM	3 5 0
T U B O R G	3 7 5
CARLSBERG	3 7 5
KINGFISHER ULTRA	400
HEINEKEN	4 2 5
CORONA EXTRA	7 5 <b>0</b>
DIGESTIVES	
RICARD	3 0 0
TRIPLE SEC	3 0 0
MALIBU	4 2 5
SAMBUCA	4 5 0
HABSBURG TRA ABSINTHE	5 0 0
KAHLUA	5 5 0
COINTREAU	5 5 0
BAILEYS IRISH CREAM	6 5 0





### WATERS

KELZAI 1000 ML	130
PERRIER 330 ML	2 2 5
SAN PELLEGRINO 750 ML	3 2 5
SAN FELLEGRINO / 30 ML	3 2 3
COFFEES	
LATTE	2 3 0
CAPPUCCINO	
AMERICANO	
MACCHIATO	
ESPRESSO	
T E A S	
ENGLISH BREAKFAST	250
D A R J E E L I N G	
GREEN TEA	
GREEN TEA JASMINE	
·	
GREEN TEA KASHMIRI KAHWA	
GREEN TEA TULSI	
CHAMOMILE	
PEPPERMINT	

## NON-ALCOHOLIC BEVERAGES

FRESH LIME SODA/WATER	150
CANNED JUICES	175
AERATED BEVERAGES (Diet Pepsi, Pepsi, 7up)	175
FRESH ICED TEA	2 5 0
FRESH JUICES	300
FEVER-TREE (Original Tonic, Mediterranean Topic)	300
RED BULL	3 5 0

