



■ PURE VEG. RESTAURANT





# BREAKFAST

(Served from 7:00 AM - 10:30 AM)

## CONTINENTAL BREAKFAST 150

Choice of seasonal fresh fruit juice or fresh fruit platter  
Basket of morning pastries or toast with butter and preserves  
Freshly brewed tea or coffee

## HOTEL HIGH RISE BREAKFAST 200

Choice of seasonal fresh fruit juice or fresh fruit platter  
Choice of egg preparation  
Basket of morning toast with butter and preserves  
Tea or coffee

## INDIAN BREAKFAST 250

Choice of lassi (Sweet or Salted)  
**Choices of any one Indian specialty**  
Parantha(Aloo/ Gobhi) Or Poori Bhaji Or Chole Bhature  
Idli or Vada or Uttapam -With Sambhar and Chutney  
Tea, coffee or masala tea.

## CHOICE OF TOAST (WHITE/BROWN) 70

Served with butter and jam

## BREAKFAST CEREALS 80

(Cornflakes /Wheat flakes / Choco flakes or porridge  
Served with hot or cold milk)

## CUT FRUIT PLATTER 100

(Served with honey)

## BAKED BEANS ON TOAST 100

## CHOICE OF PARATHA 120

(Aloo or Gobhi or Paneer- Served with plain yogurt and mixed pickle)

## POORI BHAJI (4PC) 120

Deep fried Indian bread served with potato bhaji and pickle

## STEAMED IDLI 4PC 120

Served with Sambhar and chutney (low cholesterol)

## VADA 4PC 120

Crisp fried lentil dumplings served with Sambar and chutney

## DOSA / RAWA DOSA - Masala or Plain 120/150

Thin Indian rice pancake made on griddle served with Sambhar and chutney)

## HOT N REFRESHING

(Served from 12.00PM - 3.00PM & 7.00PM - 11.00PM)

|                                                                                                                                                               |            |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>RUSTIC TOMATO &amp; BASIL SOUP</b>                                                                                                                         | <b>100</b> |
| <b>CHOICE OF CREAM SOUP</b><br>Tomato/Spinach/Mushroom                                                                                                        | <b>120</b> |
| <b>VEGETABLE HOT N SOUR SOUP</b>                                                                                                                              | <b>120</b> |
| <b>VEGETABLE MANCHOW SOUP</b>                                                                                                                                 | <b>120</b> |
| <b>VEGETABLE SWEET CORN SOUP</b>                                                                                                                              | <b>120</b> |
| <b>PALAK PUDINA SHORBA</b><br>(Rustic Spinach broth seasoned with Indian spices & hint of a mint)                                                             | <b>120</b> |
| <b>TOMATO DHANIYA SHORBA</b><br>(Spicy Indian tomato broth seasoned with spices & hint of a coriander & cumin)                                                | <b>120</b> |
| <b>VEG WANTON SOUP</b><br>[Stock of seasoned vegetable dumplings simmered with aromatics and garnished with chives.]                                          | <b>140</b> |
| <b>LEMON CORIANDER &amp; LEEK SOUP</b><br>[Sour veloute of coriander and spring onion seasoned with aromatics and served with a drizzle of fresh lime juice.] | <b>130</b> |

## COOL & HEALTHY

(Served from 12.00PM - 3.00PM & 7.00PM - 11.00PM)

|                                                                                                              |            |
|--------------------------------------------------------------------------------------------------------------|------------|
| <b>GARDEN GREEN SALAD</b><br>(Freshly sliced cucumber, carrot, tomato and onion)                             | <b>100</b> |
| <b>ALOO PAPADI CHAAT</b> (All-time favourite)                                                                | <b>100</b> |
| <b>KACHUMBER SALAD</b>                                                                                       | <b>120</b> |
| <b>WALDROF SALAD</b><br>(Rich combination of apple, walnut & celery, served with veg. mayo)                  | <b>150</b> |
| <b>KIMCHI SALAD</b> (A traditional Korean delight)                                                           | <b>150</b> |
| <b>MACARONI BASIL SALAD</b><br>(Macaroni tossed with basil, oregano & paprika in a tangy salad oil dressing) | <b>150</b> |
| <b>RUSSIAN SALAD</b>                                                                                         | <b>150</b> |
| <b>CAESAR SALAD</b><br>(Lettuce leaves and paneer tossed with Caesar dressing and finished with croutons)    | <b>150</b> |

## THE BEGINNING

(Served from 12.00PM - 3.00PM & 7.00PM - 11.00PM)

|                                                                                                                                      |     |
|--------------------------------------------------------------------------------------------------------------------------------------|-----|
| <b>PANEER TIKKA</b><br>(Marinated Cottage cheese slow cooked in clay oven)                                                           | 250 |
| <b>PANEER TIKKA BEMISAAL</b><br>[Cubes of cottage cheese marinated in yoghurt,<br>Green chili paste, aromatics & seasonings]         | 250 |
| <b>RESHMI PANEER TIKKA</b><br>(Cottage cheese marinated with spice and roast in<br>tandoor garnished with spider net)                | 250 |
| <b>LESHOONI PANEER TIKKA</b><br>(Roasted cottage cheese flavoured with garlic)                                                       | 250 |
| <b>PANEER MARATHA KEBAB</b><br>(Cottage cheese marinated with spicy masala roasted in tandoor)                                       | 260 |
| <b>PANEER TIRANGA TIKKA</b><br>(Diced paneer marinated in trio sauce & roasted in tandoor)                                           | 260 |
| <b>SUBZ SHAMI KEBAB</b><br>(Minced vegetable & soya patty mixed with Indian herbs)                                                   | 200 |
| <b>ALOO NAZAKAT</b><br>(Stuffed potato filled with dry fruits & mawa cooked in clay oven)                                            | 200 |
| <b>DAHI KE KEBAB</b><br>(A combination of hang curd and Indian herbs)                                                                | 250 |
| <b>MAKHMALI SEEKH KEBAB</b><br>(Combination of vegetable and cheese with mild Indian spices)                                         | 250 |
| <b>BHARWAN DHINGRI</b><br>(Mushroom stuffed with cheese & spinach,<br>wrapped in tandoori Marination & char grill)                   | 300 |
| <b>TANDOORI GOBI LAJAWAB</b><br>[Cauliflower marinated in a seasoned mustard flavoured<br>sauce of yoghurt and red chilly paste.]    | 225 |
| <b>HARA BHARA KEBAB</b><br>[Deep fried crispy cakes of vegetable greens minced<br>together with herbs and spices]                    | 200 |
| <b>TANDOORI SUBZ KHAJANA</b><br>(A combination of bell pepper, stuffed potato, mushroom<br>and cottage cheese, grilled in a tandoor) | 375 |

## SIZZLERS

### PANEER TIKKA SIZZLER 280

Succulent pieces of paneer marinated in a tantalizing tandoori masala grilled to perfection and served with pulao, a stuffed capsicum and tangy makhani gravy. If you like, serve some grilled onions with it too.

### CONTINENTAL SIZZLER 290

Sumptuous cheese corn balls served with buttered parsley rice, glazed vegetables topped with a red wine flavoured tomato sauce. You can serve pasta instead of the rice if you prefer.

### PANEER SHASHLIK SIZZLER 300

Skewered dices of cottage cheese, onion, capsicum & mushroom marinated in bar-be-que sauce, grilled to perfection & served on a bed buttered rice

### CHINESE SIZZLER 300

Manchurian ,chilly paneer, veg fried rice & noodles served in...

### CLASSICE VEGETABLE SIZZLER 300

Assorted veg cutlet two pic French fry stuffed potato & capsicum with red sauce.

### MEXICAN FAJITA SIZZLER 325

Mexican Butter Rice, Potato Wedges, suté vegetable cooked Mexican herbs with concesse sauce

## ORIENTAL & CONTINENTAL SELECTION

### CRISPY CORN 175

(Crispy fried American corn tossed with Chinese herbs)

### VEG SPRING ROLL 250

(Shredded spring vegetables enclosed in a thin dough wrappers and deep fried served with Schezwan sauce)

### CRISPY HONEY CHILLY POTATO 250

(Crispy deep fried finger of potato tossed with honey and schezwan sauce)

### CHILLY PANEER DRY 200

(Deep fried cottage cheese tossed with Schezwan sauce)

### STIR FRIED VEGETABLES 290

(Pock choi, baby corn, broccoli & mushroom in stir fry sauce)

### VEGETABLE MANCHURIAN DRY 180

(Dumpling of finely chopped vegetables in corn soya flavoured curry)

### VEGETABLE THAI CURRY (GREEN/RED) 350

(Served with steamed rice)

|                                                                                                    |            |
|----------------------------------------------------------------------------------------------------|------------|
| <b>VEGETABLE AMERICAN CHOUPSEY</b>                                                                 | <b>250</b> |
| (Crispy fried noodles topped with sweet n sour sauce of vegetables, pineapple and cottage cheese.) |            |
| <b>HAKKA NOODLES</b>                                                                               | <b>160</b> |
| (Noodles & vegetable tossed with Chinese herbs & sauce)                                            |            |
| <b>TIEN OF POTATO ROASTI AND RATATOUILLE</b>                                                       | <b>320</b> |
| (Baked mozzarella and walnuts)                                                                     |            |
| <b>LEGUME AU GRATIN</b>                                                                            | <b>200</b> |
| (Steamed vegetable tossed in Mornay sauce topped with cheese & baked)                              |            |
| <b>VEGETABLE FRIED RICE</b>                                                                        | <b>180</b> |
| <b>GARLIC FRIED RICE</b>                                                                           | <b>180</b> |
| <b>SICHUAN NOODLES</b>                                                                             | <b>180</b> |
| [Noodles stir fried on a high flame with vegetables and spicy Sichuan sauce.]                      |            |

## **PASTAS GALORE**

**Penne / Spaghetti/Macaroni/**

### **CHOICE OF SAUCE**

All the pasta dishes are served with garlic toast and with the choice of Plain / Mushroom / Vegetables

|                                                                                                  |            |
|--------------------------------------------------------------------------------------------------|------------|
| <b>ARRBIATA</b>                                                                                  | <b>175</b> |
| [Tomato sauce flavoured with basil, paprika flakes and cooked with cheese and red wine vinegar.] |            |
| <b>NAPOLETANA</b>                                                                                | <b>175</b> |
| [Oregano and garlic flavoured tomato sauce cooked with red wine vinegar and cheese.]             |            |
| <b>ALFREDO</b>                                                                                   | <b>195</b> |
| [A creamy and cheesy sauce flavoured with dry oregano and white wine vinegar.]                   |            |
| <b>CREAMY SPINACH PASTA</b>                                                                      | <b>210</b> |
| [Béchamel tempered with spinach puree, white wine, parmesan cheese and herbs.]                   |            |
| <b>SPAGHETTI AGLIO OLIO</b>                                                                      | <b>220</b> |
| [Spaghetti pasta tossed with kalamata, vegetables and aromatics garnished with parmesan dust.]   |            |
| <b>BAKED MACCRONE PINEAPPLE</b>                                                                  | <b>220</b> |
| Marinated with white sauce & clay oven topping with cheese                                       |            |
| <b>BASICAL CORN PASTO</b>                                                                        | <b>200</b> |
| Choice of pasta with pesto sauce                                                                 |            |
| <b>BAKED VEGETABLE</b>                                                                           | <b>210</b> |
| <b>GINNA PASTA</b>                                                                               | <b>210</b> |
| Three type of pasta cooked in (red, white, pesto sauce any one) topping with cheese              |            |

## MEXICAN

|                                                                                                                           |            |
|---------------------------------------------------------------------------------------------------------------------------|------------|
| <b>TACOS (Softy &amp; Crunchy)</b><br>(Two mixed grain tortilla filled with yummy stuff)                                  | <b>325</b> |
| <b>BURRITOS</b><br>Rice veggies refried beans guacamole in wrap                                                           | <b>310</b> |
| <b>QUESADILLAS</b><br>Toasted tortillas filled with cheese & salsa                                                        | <b>285</b> |
| <b>MEXICAN RICE BOWL</b><br>Rice refried beans salsa sour cream salad                                                     | <b>265</b> |
| <b>FAJITA</b><br>Cottage cheese with vegetable                                                                            | <b>290</b> |
| <b>SWEET &amp; SPICY BAR-BE-QUE SAUCE WRAP</b><br>Cottage cheeses cooked in bar-be- que sauce with paprika                | <b>275</b> |
| <b>BRUSCHETTA</b><br>[A toast with herbed topping of tomato, Onion, mushrooms, bell pepper & gratinated with mozzarella.] | <b>175</b> |

## PIZZA

|                                                                                     |            |
|-------------------------------------------------------------------------------------|------------|
| <b>MARGHERITA</b><br>Classic cheese                                                 | <b>160</b> |
| <b>VEGETABLE PIZZA</b><br>Cauliflower green peas, baby corn & tomato                | <b>160</b> |
| <b>CORN PIZZA</b><br>classic chesses & corn                                         | <b>160</b> |
| <b>VEGGI LOVER PIZZA</b><br>(Onion, capsicum, mushroom, tomato & red paprika)       | <b>180</b> |
| <b>EXOTICA PIZZA</b><br>Red capsicum, green capsicum, black olive & jalapeno        | <b>180</b> |
| <b>SPICY OVERLOADED PIZZA</b><br>Onion, capsicum, green chilli, paprika & jalapeno. | <b>230</b> |
| <b>HIGH RISE SPECIAL PIZZA</b><br>Chef Special                                      | <b>230</b> |

## THE MAIN FARE

(Served from 12.00PM - 3.00PM & 7.00PM - 11.00PM)

|                                                                                                                                                                                          |            |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>KADHAI PANEER</b><br>(Baton of cottage cheese ,capsicum, tomato and onion cooked With kadhahi masala)                                                                                 | <b>220</b> |
| <b>PANEER LABABDAR</b><br>(Cubes of cottage cheese simmered in buttered tomato gravy, Finished with fresh cream)                                                                         | <b>220</b> |
| <b>PANEER MAKHANI</b><br>(Cottage cheese simmered with rich tomato gravy)                                                                                                                | <b>230</b> |
| <b>PANEER TIKKA MAKHAN MASALA</b><br>(Char grilled cottage cheese in fenugreek flavoured with tomato gravy)                                                                              | <b>280</b> |
| <b>SAHI PANEER</b><br>(Cubes of cottage cheese cooked in cashew gravy)                                                                                                                   | <b>280</b> |
| <b>PANEER PASANDA</b><br>Paneer slices stuffed with mewa, mashed paneer & nuts mixture, & cooked in a flavorful onion, tomato gravy.                                                     | <b>300</b> |
| <b>PANEER TIKKA MASALA</b><br>[Charcoal fire grilled cottage cheese chunks tempered with onion & tomato gravy with aromatics.]                                                           | <b>280</b> |
| <b>PANEER DILKHUSH</b> [Chef's recommendation]<br>[Grated cottage cheese simmered in silky tomato gravy with spices and aromatics.]                                                      | <b>280</b> |
| <b>PALAK PANEER</b><br>[Seared cottage cheese cubes braised in seasoned spinach puree finished with cream and butter.]                                                                   | <b>260</b> |
| <b>PANEER KALI MIRCH MASALA</b><br>Cubes of paneer flavor with tomato gravy and black pepper.                                                                                            | <b>250</b> |
| <b>LALA MUSSA KOFTA</b><br>Cheese stuffed baby kofta cooked in choice of gravy, red/yellow/ green                                                                                        | <b>280</b> |
| <b>MALAI KOFTA</b><br>Nawab's gourmet of fried cottage cheese dumplings stuffed with saffron flavoured reduced milk & nuts, and tempered delicately in a rich cardamom flavoured gravy.] | <b>280</b> |
| <b>KASOORI HANDI</b><br>(A combination of fresh garden vegetables cooked in spinach & green masala)                                                                                      | <b>200</b> |
| <b>MUSHROOM CORN JALFREZI</b><br>(Mushroom and corn kernel cooked with onion ,tomato and spices)                                                                                         | <b>200</b> |
| <b>AAP KI PASAND BHINDI</b><br>(A choice of lady finger preparation – Achari, Do Payaza or Masala)                                                                                       | <b>180</b> |

|                                                                                                                                                        |                            |
|--------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------|
| <b>DIWANI HANDI</b>                                                                                                                                    | <b>200</b>                 |
| [Vegetables cooked with blanched spinach, mushrooms & baby corn in gravy with hints of fresh mint.]                                                    |                            |
| <b>TAWA VEGETABLE</b>                                                                                                                                  | <b>200</b>                 |
| <b>DUM ALOO KASHMERI</b>                                                                                                                               | <b>[House Special] 200</b> |
| [An exotic delicacy of stuffed potato dumplings braised in delicious thick gravy.]                                                                     |                            |
| <b>JEERA ALOO</b>                                                                                                                                      | <b>180</b>                 |
| [Diced boiled potatoes tossed with crackled cumin seeds, turmeric powder, asafetida and seasonings.]                                                   |                            |
| <b>GOBI MATTAR</b>                                                                                                                                     | <b>180</b>                 |
| [A homemade recipe of farm fresh cauliflower pot roasted with green peas and spices.]                                                                  |                            |
| <b>KADI PAKORA</b>                                                                                                                                     | <b>180.</b>                |
| [Seasoned gram flour fritters tempered in turmeric powder infused butter milk curry flavoured with fenugreek seeds, burnt cumin seeds and asafoetida.] |                            |
| <b>SHAHI PYAZ (Red or white gravy)</b>                                                                                                                 | <b>260</b>                 |
| <b>DAL Makhani</b>                                                                                                                                     | <b>180</b>                 |
| (House speciality black lentil cooked overnight on tandoor & finished with butter & cream)                                                             |                            |
| <b>DAL TADKA/DAL FRY</b>                                                                                                                               | <b>150</b>                 |
| (Yellow lentil tempered with cumin)                                                                                                                    |                            |
| <b>RAJMAH RASILLA</b>                                                                                                                                  | <b>150</b>                 |
| <b>PINDI CHANA</b>                                                                                                                                     | <b>150</b>                 |



## BASMATI KA KHAZANA

|                                                                                                                                                                                                                                                                                     |            |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>SUBJ KI TAHARI</b>                                                                                                                                                                                                                                                               | <b>200</b> |
| (A regional specialty of light spicy basmati rice cooked with fresh vegetable and Indian herbs)                                                                                                                                                                                     |            |
| <b>SABZ DUM PUKHT BIRIYANI</b>                                                                                                                                                                                                                                                      | <b>210</b> |
| [Aromatic Basmati rice simmered in a sealed pot with vegetables, cottage cheese, wholesome spices and herbs.]                                                                                                                                                                       |            |
| <b>HYDERABADI SABZ BIRIYANI</b>                                                                                                                                                                                                                                                     | <b>210</b> |
| Hyderabadi vegetable biryani is a vegetable-rich, aromatic dish that isn't difficult to put together. The vegetables are cooked until perfectly done; they layered with rice and heated over a low flame to let the flavors meld. The result is a delicious, healthful Indian dish. |            |
| <b>PANEER SHOLAY BIRYANI</b>                                                                                                                                                                                                                                                        | <b>210</b> |
| Basmati rice & roast paneer cook with traditional Indian spice                                                                                                                                                                                                                      |            |
| <b>KASHMIRI PULAO</b>                                                                                                                                                                                                                                                               | <b>185</b> |
| [Basmati rice cooked with vegetables, fruits, dried nuts and aromatic spices.]                                                                                                                                                                                                      |            |
| <b>MASALA MATTAR WALI KHICHDI</b>                                                                                                                                                                                                                                                   | <b>150</b> |
| [Yellow lentils braised with Basmati rice in a seasoned vegetable stock and tempered with a sauté of crackled cumin seeds and curry leaves in clarified butter.]                                                                                                                    |            |
| <b>VEG PULAO / PEAS PULAO</b>                                                                                                                                                                                                                                                       | <b>180</b> |
| [Basmati rice cooked with assorted vegetables or simply with green peas and seasonings.]                                                                                                                                                                                            |            |
| <b>JEERA RICE</b>                                                                                                                                                                                                                                                                   | <b>130</b> |
| [Basmati rice cooked with burnt cumin seeds.]                                                                                                                                                                                                                                       |            |
| <b>STEAMED BASMATI RICE</b>                                                                                                                                                                                                                                                         | <b>110</b> |
| <b>CURD RICE</b>                                                                                                                                                                                                                                                                    | <b>150</b> |
| [Amalgamation of steamed Basmati and plain curd, pampered with crackled mustard seeds, seasonings and Indian herbs.]                                                                                                                                                                |            |



## INDIAN BREAD

|                                                                                             |          |
|---------------------------------------------------------------------------------------------|----------|
| <b>BHARWAN KULCHA</b><br>(Onion / ALOO/CHEESE)                                              | 80/100   |
| <b>NAAN</b><br>(Plain / Butter / Garlic)                                                    | 60/70/80 |
| <b>PARANTHA</b><br>(Laccha / Pudina)                                                        | 60       |
| <b>MISSI ROTI</b><br>(Bread Made with gram flour and flavoured with mint & fresh coriander) | 30       |
| <b>TANDOORI ROTI</b><br>(Plain or Butter- whole wheat bread cooked in clay oven)            | 15/20    |
| <b>TAWA ROTI (01 pcs.)</b><br>(Bread made with whole wheat flour and cooked on griddle)     | 12/15    |

## ACCOMPANIMENTS

|                                                                                               |       |
|-----------------------------------------------------------------------------------------------|-------|
| <b>MASALA PAPAD</b><br>(Lentil wafers roasted or fried topped with onion, tomato & coriander) | 30    |
| <b>PAPAD</b><br>(Crispy lentil wafers – Roasted or Fried)                                     | 20/25 |
| <b>PLAIN CURD</b>                                                                             | 50    |
| <b>RAITA</b><br>(Choice of Cucumber/Mix Vegetable/ Boondi)                                    | 80    |
| <b>PINEAPPLE RAITA</b>                                                                        | 100   |



## DESSERTS

|                                                                                                                              |            |
|------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>RASGULLA</b>                                                                                                              | <b>80</b>  |
| <b>GULAB JAMUN</b>                                                                                                           | <b>60</b>  |
| <b>CHOICE OF ICE CREAM</b><br>(Vanilla /Strawberry)                                                                          | <b>50</b>  |
| <b>BUTTER SCOTCH</b>                                                                                                         | <b>70</b>  |
| <b>AMERICAN NUTS</b>                                                                                                         | <b>100</b> |
| <b>CUT FRUIT PLATTER</b><br>(Served with honey)                                                                              | <b>100</b> |
| <b>TOOTI FRUTTI</b> <b>House Special</b><br>(An amalgamation of vanilla ice cream, chopped fruits, crushes and syrups.)      | <b>175</b> |
| <b>AMERICAN BANANA SPLIT</b><br>(Caramelized banana embraced with triple flavour dollops of ice cream topped with syrups.)   | <b>175</b> |
| <b>DEATH BY CHOCOLATE</b><br>(This one is a religiously chocolate, chocolate, chocolate and only chocolate, try it out ....) | <b>175</b> |
| <b>FRIED ICE CREAM</b> <b>High Rise Special</b>                                                                              | <b>120</b> |
| <b>SIZZLING BROWNIE</b><br>(Chocolate walnut brownie served with ice cream & hot chocolate sauce)                            | <b>200</b> |

## ALL DAY DINNING

07AM TO 11PM

|                                                                                                            |            |
|------------------------------------------------------------------------------------------------------------|------------|
| <b>FRESHLY SQUEEZES SEASONAL FRUIT JUICE</b><br>(As per seasonal availability)                             | <b>100</b> |
| <b>CUT FRUIT PLATTER</b><br>(Served with honey)                                                            | <b>100</b> |
| <b>FRENCH FRIES</b><br>(Potato finger seasoned, served with tomato sauce)                                  | <b>120</b> |
| <b>SANDWICH</b> (GRILLED OR PLAIN OR TOAST)<br><b>Coleslaw</b>                                             | <b>150</b> |
| <b>VEG CLUB SANDWICH</b><br>(Our vegetarian version comes with lettuce, yellow cheddar, Tomato & cucumber) | <b>230</b> |

## BEVERAGES....

|                                                                           |            |
|---------------------------------------------------------------------------|------------|
| <b>FRESH LIME SODA/ WATER</b>                                             | <b>50</b>  |
| (Sweet or salty squeezes lemon served with soda or water)                 |            |
| <b>FRESHLY SQUEEZES SEASONAL FRUIT JUICE</b>                              | <b>100</b> |
| (As per seasonal availability)                                            |            |
| <b>PRESERVED JUICE</b> (Per Glass )                                       | <b>80</b>  |
| <b>MILK SHAKE</b>                                                         | <b>150</b> |
| (Make your own – Mango, Vanilla, Strawberry, Chocolate, or Butter Scotch) |            |

## MOCKTAILS ....

|                                                                                                                                                   |            |
|---------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| <b>SAN FRANCISCO</b>                                                                                                                              | <b>150</b> |
| (A blend of orange & pineapple juice garnished with green syrup and topped up with soda)                                                          |            |
| <b>GREEN SERPENT</b>                                                                                                                              | <b>150</b> |
| (Mint syrup with fresh lime juice and lemonade)                                                                                                   |            |
| <b>FRUIT PUNCH</b>                                                                                                                                | <b>150</b> |
| (A smooth emulsion of mix fruit juice blended with fresh cream and vanilla ice cream)                                                             |            |
| <b>BLUE SEA</b>                                                                                                                                   | <b>150</b> |
| (A mega thirst quencher of lemonade pampered by fresh lime juice and blue Curacao)                                                                |            |
| <b>PINA LINA</b>                                                                                                                                  | <b>150</b> |
| (An ever popular tropical cooler with chemistry between pineapple juice, coconut milk & fresh cream.)                                             |            |
| <b>VIRGIN MOJITO</b>                                                                                                                              | <b>150</b> |
| (A muddled classic of fresh mint leaves, lime chunks and sugar topped with crushed ice & Sprite)                                                  |            |
| <b>VIRGIN MARY</b>                                                                                                                                | <b>150</b> |
| (The traditional Bloody Mary of tomato juice adulterated with Tabasco, fresh lime juice, Angostura bitters, salt & pepper but without the poison) |            |
| <b>SWEET OR SALTED LASSI</b>                                                                                                                      | <b>80</b>  |
| <b>COLD COFFEE</b>                                                                                                                                | <b>100</b> |
| <b>COLD COFFEE WITH ICE CREAM</b>                                                                                                                 | <b>120</b> |
| <b>AERATED DRINK</b>                                                                                                                              | <b>50</b>  |
| <b>DIET AERATED BEVERAGE</b>                                                                                                                      | <b>80</b>  |
| <b>COFFEE</b>                                                                                                                                     | <b>35</b>  |
| <b>ICED TEA</b>                                                                                                                                   | <b>90</b>  |
| <b>TEA</b>                                                                                                                                        | <b>30</b>  |
| <b>PACKAGED DRINKING WATER</b>                                                                                                                    | <b>30</b>  |





 Gurusikh Mall, New Market, Near Telephone Exchange Building,  
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