Tresh	Croissant

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Plain		100
Nutella		160
Almond Croissant		150
Almond Choco Croissant		170
	Choice of Eggs	
	(Served with toast & Butter)	

Fried, Scrambled, sunny side up or plain Omelette	230
Masala Omelette	250
Cheese Omelette	270

230

Breakfast	
Porridge with Roasted nuts	170
Pancake with Nutella	220
Granola Bowl (Served with seasonal fruits & Curd or Milk)	270
Fruit salad, (Served with Granola & Curd or Milk)	230
Chia Seed Bowl (Chia pudding made with Coconut milk, topped with fruits, nuts & honey)	250
Vegan Omelette (Made with chickpea flour, spring onion & tomato)	230
Scramble Tofu	270
Indian Breakfast	450

(Choice of Paratha, curd, pickle, Indian Omelette, Tea or Coffee)

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250

250

299

350

390

390

390

350

380

370

420

Mushroom Th	yme cap	puccino
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(A velvety mushroom soup infused with thyme)

Pumpkin Detox Soup

(A nourishing pumpkin soup designed to cleanse and revitalize your palate)

Broccoli almond Soup

(Creamy and nutritious broccoli soup with a delightful almond twist)

Prawn Bisque

(A rich and flavourful bisque crafted with succulent prawns, a seafood lover's delight)

Salads

Avocado Salad

(A refreshing mix of ripe avocados, greens, and zesty dressing)

Quinoa Salad

(Nutrient-rich quinoa combined with fresh veggies for a satisfying salad)

Cous Cous Salad

(Nutrient-rich Cous Cous combined with fresh veggies with basil olive oil dressing)

Caesar salad – Tofu / chicken / prawn

(Classic Caesar salad topped with Tofu, Chicken or Prawn)

Sprout salad

(A crunchy and nutritious medley of sprouted legumes and veggies)

Mediterranean Salad

(A taste of the Mediterranean with olives & tangy dressing)

Tofu Salad

(Silky tofu meets crisp veggies in a light and flavourful salad)

Tuna salad

(Flaky tuna, greens, and lemon dressing for a protein-packed delight)

Starter - Veg

Hummus Plate (A creamy chickpea dip, pickle vegetables & pita bread)	270
Bruschetta / Crostini (Crispy bread topped with fresh tomato, garlic & basil)	210
Zucchini Chips / Roll (Thinly sliced zucchini chips or rolls, perfect for snacking)	299
Guacamole (Creamy avocado dip with a hint of spice & lime served with garlic bread)	300
Falafel Plate (Crispy falafel balls, hummus, salad served with Pitta bread)	370
Scrambled Tofu (Tofu crumbles seasoned and cooked to resemble scrambled eggs)	280
Pesto Paneer (Paneer cubes tossed in aromatic basil pesto sauce)	350
Paneer Tikka (Grilled paneer marinated in flavourful spices)	350
Malai Broccoli (Creamy, rich broccoli in a luscious sauce)	350
Hara Bhara Kabab (Green and healthy kebabs made with spinach and peas)	250
French Fries	190
Garlic Bread (Toasted bread slathered with garlic and butter)	190
Nachos	350
Khichdi (A comforting one-pot meal with rice, lentils and spices)	250

Starter Non Veg

595

450

595

495

450

595

595

370

350

390

270

350

320

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Ruttor G	arlic Ch	imichurr	i Prawns

(Succulent prawns infused with butter garlic and zesty Chimichurri sauce)

Fish & Chips

(Classic British favourite with crispy fried fish and golden potato chips)

Calamari – Butter Garlic / Crispy Fried

(Tender Calamari served in our choice of buttery garlic or crispy fried perfection)

Chicken Tikka

(Tender pieces of marinated chicken roasted in clay oven to perfection)

Fish Tikka - Lasooni Fish / Mustard

(Fish chunks marinated in your choice of flavourful Lasooni (garlic) or zesty lemon mustard)

Basil Prawn

(Prawns cooked with aromatic basil for a delightful twist)

Tandoori Prawns

(Juicy prawns marinated and cooked in traditional tandoori spices)

Tandoori Red Snapper

(Whole red snapper prepared in the tandoor for a smoky, flavourful experience)

Sandwich/Sub/Burger

(Served with fries & Salad)

Chicken

Tofu/Vegan

Tuna

Avocado

Avocado & Egg

(Two fried egg, Creamy Avocado, garden fresh ingredients & a hint of spice)

Spicy Corn & Cheese

(A fiery fusion of spicy corn and melted cheese)

Pasta

Pasta ala Pesto	390
(Choice of pasta tossed in vibrant basil pesto sauce served with garlic bread)	
	200
Pasta al Aarabiata	390
A spicy and Savory Italian pasta dish with tomato & pecorino cheese)	
Alfredo Pasta	390
(Choice of pasta coated in rich Alfredo sauce for a decadent Italian indulgence)	
Pasta Aglio Olio	390
(Simple and flavourful pasta with garlic, fresh herbs & olive oil)	
Zucchini Noodles	450
(A healthy twist on pasta, zucchini noodles are a low-carb alternative, perfect for a light and nutritious meal)	

(Add on – Vegetables – 50, Chicken – 70, Prawns - 100)

Pizza	
Classic Margherita Pizza	400
Rusticana Gardenia Pizza (A rustic Gardenia pizza with a medley of fresh garden vegetables)	550
Sweet & Spicy Tofu Pizza (A tantalizing pizza topped with sweet and spicy tofu for a flavor explosion)	490
Peri Peri Chicken Pizza (A zesty Peri-Peri chicken pizza for those seeking a fiery kick of flavour)	595

Mains - Veg

Dal of your choice (Lentil with Indian spices)	320
Thai curry (Harmonious blend of Thai herbs, spices & coconut milk served with rice)	390
Tofu Thai Curry (A plant-based delight featuring tofu in a rich and flavourful Thai curry served with rice)	450
Banana kofta / Malai kofta (Sweet and Savory banana fritters served in a red or white sauce)	450
Paneer curry (A classic Indian dish with soft paneer cubes)	450
Cashew curry (A creamy and nutty curry with cashews providing a delightful crunch)	495

Mains Non-veg

Grilled Red snapper (Succulent red snapper fillet, expertly grilled to perfection with a hint of smoky flavour)	APS
Grilled chicken (Tender chicken breast served with sauté vegetables & herb rice)	525
Thai Curry (served with rice) A harmonious blend of aromatic Thai spices in a creamy coconut broth with chicken or prawns.	525
Chicken curry (Rich and flavourful Indian curry with tender pieces of chicken)	450
Lemon Fish (Served with Rice and Saute Vegetable) (Delicately seasoned fish with a zesty lemon twist for a burst of citrusy goodness)	525

Indian Breads		Indian Breads	
Missi Roti (2 pcs)	200	Brown Rice	250
Plain Roti	50	Steamed Rice	200
Garlic Naan	120	Veg Biryani	420
Cheese Garlic Naan	170	Chicken Biryani	495
Paratha	200	Pulao	350

