



mithai

by

ROSEATE



À LA CARTE
MENU

mithai

by
ROSEATE

Worldmark 6, Aerocity
***A contemporary Indian dessert Atelier & Café
that celebrates culinary art, craft & culture***

Roseate Hotels & Resorts are renowned to be unique dining destinations.
Our love for great food & drink now has a new address:

WORLDMARK 6, Aerocity, New Delhi.

Welcome to a refined culinary haven that reimagines traditional Indian flavours with a touch of innovation. Presenting a menu crafted for connoisseurs who appreciate the delicate art of indulgence, balance and exquisite presentation, Mithai By Roseate is a wonderful new expression of 'all things Roseate'.

Rooted in India's rich tradition of 'mithai', elevated with global patisserie techniques, we bring to you an exclusive 'Mithai By Roseate' experience featuring a decadent range of artisanal sweets prepared with wholesome, premium ingredients and natural sweeteners.

Stars on the menu also include gourmet Cookies, Chocolates & Bread by Roseate, alongside delicate viennoiserie artfully paired with our signature Tea, Coffee and other refreshing beverages.

For the love of Indian street foods, enjoy a select menu of scrumptious sweet & savoury treats, innovatively curated and exceptionally plated. A delightful new addition to our menu, are wholesome meal bowls that are a fascinating blend of indulgence and wellbeing.

Explore our suite of 'Gift Packaging' options & services.

If you are planning the celebration of a milestone birthday, anniversary, a wedding or simply to satiate your craving for good food, stop by, we know we will make you smile.

We assure you a calming, unforgettable experience, each time.

BOWLS
of
BALANCE

■ Smoothie bowl 🥥 🥥 699

A vibrant bowl of fresh fruits and seeds crafted to nourish your body choice of berry, mango or banana yogurt.

Quantity 200gm, Protein 9.34gm, Carbs 43.47gm, Fat 9.83gm, Energy 296.60 kcal

■ All in one - millet muesli 🥣 699

Barnyard millet soaked overnight with coconut curd, nuts & fruits for a balanced, nutrition-packed tribute to traditional grains.

Quantity 220gm, Protein 5.22gm, Carbs 48.87gm, Fat 21.59gm, Energy 407.48 kcal

■ Vegan quinoa buddha bowl 699

A vibrant mix of sprouts, beets and turmeric hummus featuring organic Lakadong turmeric from Meghalaya

Quantity 220gm. Protein 5.41gm, Carbs 16.96gm, Fat 7.90gm, Energy 156.76 kcal

■ Vegetable Hotchpotch 🥣 🥣 699

A modern take on the Indian staple 'khichdi' with moong dal, red rice and seasonal vegetables, topped with creamy burrata.

Quantity 250gm, Protein 15.67 gm, Carbs 27.16 gm, Fat 15.67 gm, Energy 316.70 kcal

■ vegetarian

▲ non-vegetarian



Fish



Nuts



Peanuts



Gluten



Crustaceans



Mustard



Milk



Soya



Sesame



Eggs



Lupin



Celery



Molluscs



Sulphite