



mithai

by

ROSEATE



À LA CARTE
MENU

mithai

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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.

BREAD STORIES

 Caramalised Clotted Cream Toast **599**

Buttered golden brioche layered with whipped mascarpone and coconut sugar, a gourmet nod to childhood nostalgia.

Quantity 220gm, Protein 12.07 gm, Carbs 108.11 gm, Fat 18.47 gm, Energy 838.51 kcal

 Masala French Toast **599**

A savoury twist featuring bread dunked in spiced egg batter with onions and chilies, served with local mustard.

Quantity 200gm. Protein 30.51 gm, Carbs 92.38 gm, Fat 16.09gm, Energy 909.06 kcal

 Double decker- PBJ **699**

A playful three-layer sandwich stacked with extra-creamy peanut butter & mixed fruit jam.

Quantity 220gm. Protein 13.24gm, Carbs 73.79gm, Fat 20.31gm, Energy 1000.74 kcal

 Batata en Croute **699**

A crispy, golden fried vada wrapped around soft pav bread and batter fried, served with bold emulsions.

Quantity 220gm. Protein 10.97 gm, Carbs 60.42 gm, Fat 15.36 gm, Energy 830.66 kcal

 Hass Avocado & Feta Sourdough **699**

Mashed avocado and candied mango spread on sourdough, topped with tangy feta and extra virgin olive oil.

Quantity 220gm. Protein 12.28 gm, Carbs 60.56 gm, Fat 16.68 gm, Energy 440.41 kcal

 vegetarian

 non-vegetarian



Fish



Nuts



Peanuts



Gluten



Crustaceans



Mustard



Milk



Soya



Sesame



Eggs



Lupin



Celery



Molluscs



Sulphite

 Paneer Tikka Sourdough Melt **699**

Spiced paneer tikka and hill sourced cheese on toasted sourdough with aromatic spices and bell peppers.

Quantity 200gm. Protein 14.87gm, Carbs 51.58 gm, Fat 32.09gm, Energy 945.61 kcal

 Smoked Chicken & Kasundi Panini **799**

Smoked chicken breast with tangy Bengal kasundi mustard and melted cheese on a grilled panini.

Quantity 220gm. Protein 19.32 gm, Carbs 14.07 gm, Fat 9.01 gm, Energy 312.08 kcal

Street Style Toasties

Nostalgic, butter pressed masala toasts bringing the energy of Indian street corners to your table.

 Chicken Tikka Masala **799**

Quantity 220gm. Protein 16.02 gm, Carbs 112.07 gm, Fat 12.01 gm, Energy 312.08 kcal

 Cheesy Soya Keema Bhurji **699**

Quantity 220gm. Protein 20.07gm, Carbs 14.58 gm, Fat 12.09gm, Energy 313.61 kcal

 vegetarian

 non-vegetarian



Fish



Nuts



Peanuts



Gluten



Crustaceans



Mustard



Milk



Soya



Sesame



Eggs



Lupin



Celery



Molluscs



Sulphite