



mithai

by

ROSEATE



À LA CARTE
MENU

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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.

STREET STYLE

■ **The Hass & Crisp** 🥑🥒 699

Classic papri topped with spicy avocado thecha, tamarind caviar, pomegranate pearls and crunchy sev. with aromatic spices and bell peppers.

Quantity 180gm. Protein 12.34gm, Carbs 43.47gm, Fat 10.83gm, Energy 296.60 kcal

■ **Ancient Grain Tumble** 🌾 599

A nourishing street classic made with puffed pearl millet, sprouts, roasted peanuts & spicy apricot chutney.

Quantity 220gm. Protein 17.95gm, Carbs 81.90 gm, Fat 10.96 gm, Energy 420.08 kcal

■ **Spanakopita** 🥑🥒 599

Crisp phyllo triangles over tangy yoghurt and mint chutney, topped with fresh pomegranate and chickpeas.

Quantity 180gm. Protein 09.34gm, Carbs 112.47gm, Fat 16.83gm, Energy 313.60 kcal

■ **Lentil Omelette** 🍳 599

A golden-crisp 'omelette' prepared with airy moong dal batter, finished with chipotle & sweet soy.

Quantity 200gm. Protein 9.00gm, Carbs 49.09gm, Fat 6.53gm, Energy 312.08 kcal

■ **Silk Route Puri** 🥑🥒 599

Crispy puris filled with spiced potatoes and sumac chickpeas, elevated with silky labneh & beetroot molasses.

Quantity 200gm. Protein 5.00gm, Carbs 57.09gm, Fat 8.9gm, Energy 312.08 kcal

■ vegetarian

▲ non-vegetarian



Fish



Nuts



Peanuts



Gluten



Crustaceans



Mustard



Milk



Soya



Sesame



Eggs



Lupin



Celery



Molluscs



Sulphite