



mithai

by

ROSEATE



À LA CARTE
MENU

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by
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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.

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

EGG CLASSICS

-  **Smoked Scrambled Eggs**    **699**
A tangy, bold scramble infused with fiery North Indian pickling spices.
Quantity 180gm. Protein 13gm, Carbs 4.7gm, Fat 19.3gm, Energy 240 kcal
-  **Our Version of Shakshuka**   **599**
Poached eggs in a cumin spiced tomato gravy finished with a hit of fenugreek.
Quantity 180gm. Protein 14.4gm, Carbs 12.5gm, Fat 22gm, Energy 310 kcal
-  **Salli Masala Omelette**   **599**
A spicy, herb-packed omelette topped with signature crunchy golden deep fried potato straws.
Quantity 180gm. Protein 14gm, Carbs 18gm, Fat 28gm, Energy 380 kcal
-  **Cheese Chutney Omelette**    **599**
A Mumbai inspired indulgence featuring a molten centre of sharp cheddar & zesty chutney.
Quantity 180gm. Protein 19.6gm, Carbs 8gm, Fat 36.2gm, Energy 450 kcal
-  **Spiced Baked Eggs**   **599**
Oven-baked eggs topped with caramelized onions, roasted cumin & house spices.
Quantity 180gm. Protein 13.4gm, Carbs 6gm, Fat 20gms, Energy 260kcal

Each signature dish is served with a bun & butter

 vegetarian

 non-vegetarian

 Fish  Nuts  Peanuts  Gluten  Crustaceans  Mustard  Milk
 Soya  Sesame  Eggs  Lupin  Celery  Molluscs  Sulphite

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



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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 chillies, 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



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 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