



## BREAKFAST

MONDAY-SUNDAY | 0700HRS - 1030HRS

### HEALING JUICES 399

#### MOJITO

pineapple, lime and mint crushed together with green apple juice and a touch of ice  
Superb refreshment after any meal and highly recommended for hyperacidity or reflux.

#### CLEAN & GREEN

apple, celery, kiwi, lime, honeydew melon and coriander  
A delicious 'whole-food' supplement full of nutrients.

#### FRESH GINGER ALE

ginger, green apple and sparkling mineral water  
A sparkling refresher good for digestion.

#### TUMMY LITE

ginger with cabbage, green apple and carrot  
Stimulates and benefits digestive function while reducing acidity.

#### GREEN ZINGER

celery with lemon, green apple and carrot  
Relieves headaches and reduces high blood pressure. Has a calming effect.

#### RED ZINGER

beet with cucumber, carrot and ginger  
Stimulates and cleanses the liver while promoting skin renewal.

#### BODY CLEANSE

carrot, cucumber, beet, parsley, celery and garlic  
Potent body cleanser. High in nutrients and antioxidants.

#### GENTLE CLEANSE

carrot and apple juice  
Gently stimulates the liver and benefits the eyes.

#### GREEN POWER

leafy greens and parsley with green apple, cucumber, broccoli and lime  
Boosts antioxidants, alkalizes and oxygenates your body.

#### RED EYE

carrot and beetroot  
Cleanses the liver and benefits the eyes.

#### GREEN TWO

spinach and carrot  
Digestive support with an abundance of iron and carotenoids

### EARLY START

#### FRESH JUICES FRUITS

orange/watermelon/pineapple

#### VEGETABLES

tomato/ beetroot/carrot/cucumber

#### LASSI

sweet/ salted/ plain

#### BUTTERMILK

salted/ masala/plain

#### SEASONAL SLICED FRUIT PLATTER

locally sourced seasonal fruit selection (5 types)

#### YOGHURT

plain/ blueberry/ banana

300

300

300

750

350



#### BIRCHER MUESLI



yoghurt, oats, toasted almonds, apple, carrot and honey

700

#### CEREAL SELECTION

corn flakes/ wheat flakes/ chocos/ dry muesli/ all bran  
served with full cream, skimmed or soy milk

700

#### FRESHLY BAKED BAKERY DELIGHTS



choose any 4

700



danish pastry



muffin

doughnut

croissant



bread rolls



toast bread (3 pieces)

white/ multigrain/ brown

served with preserves and butter

### AMERICAN BREAKFAST 1400

#### CHOICE OF FRESH FRUIT / VEGETABLE JUICE (SEASONAL)

or

#### SEASONAL FRESH FRUITS

#### BREAKFAST CEREAL WITH HOT / COLD / SOY MILK

or

#### BIRCHER MUESLI



#### TWO EGGS YOUR STYLE

fried/ scrambled/ boiled/ omelette

served with pork bacon/ chicken sausage hash brown, grilled tomato, vegetables

#### BAKERY DELIGHTS (choose any three)

oven fresh croissant / Danish pastry/ muffin/ doughnut

#### WHITE OR BROWN TOAST

served with butter & preserves

#### FRESHLY BREWED COFFEE

or

#### SELECTION OF TEAS

or

#### HOT CHOCOLATE

### CONTINENTAL BREAKFAST 1050

#### CHOICE OF SEASONAL FRESH FRUIT JUICE

or

#### SEASONAL FRESH FRUITS

#### BAKERY DELIGHTS (choose any three)

Oven fresh croissant/ Danish pastry/ Muffin/ Doughnu

#### WHITE OR BROWN TOAST SERVED WITH BUTTER AND PRESERVES

#### FRESHLY BREWED COFFEE OR SELECTION OF TEAS OR HOT CHOCOLATE



contains dairy



signature dish



contains nuts



contains pork products

Prices are in Indian rupees. Government taxes as applicable. No service charge levied. Kindly inform us if you have any food related allergies or intolerance.



BREAKFAST  
MONDAY-SUNDAY | 0700HRS - 1100HRS

### WELLNESS BREAKFAST 1250

- IMMUNE BOOST JUICE  
carrot, orange, green apple, celery, ginger  
rich in immune-supportive vitamins  
or
- SEASONAL CUT FRUIT PLATTER
- COCONUT CINNAMON STEEL CUT OATMEAL   
berries, dates, pumpkin and sunflower seeds  
a high fiber, naturally sweetened, whole grain breakfast

2 EGGS OMELETTE WITH ASPARAGUS, MUSHROOM  
AND SPINACH  
served with grilled tomatoes and vegetables

### LOCAL BREAKFAST 1250

- CHOICE OF PARATHA  
potato/onion/cauliflower/cottage cheese   
or
- DOSA  
Plain/Masala  
served with chutney and sambhar
- SEASONAL FRESH FRUITS
- LASSI  
Sweet/ Salted   
or
- FRESHLY SQUEEZED JUICE  
orange/ carrot/ pineapple/ watermelon  
freshly brewed coffee or selection of teas or hot chocolate

EGG COOKERY  
all egg preparations are served with hash brown, choice of chicken sausage  
/pork bacon choice of toast – white, brown, multigrain

### TWO EGGS ANY STYLE

fried / poached / boiled / omelette

Choice of  
Vegetables- onion/tomato/mushroom/bell pepper/asparagus/spinach  
Meats- chicken/pork ham/pork bacon  
Cheese - cheddar/goat cheese/feta/emmental

EGGS BENEDICT   
pork ham, English muffin, poached egg, hollandaise

THREE EGGS INDIAN STYLE MASALA OMELETTE  
local street style omelette with onion, tomato, green chilli and coriander

### SIDE PORTIONS

- SEASONAL BUTTERED VEGETABLES 250
- GRILLED TOMATO 250
- SAUTÉED MUSHROOM 250
- HASH BROWN 250
- PORK BACON 450
- CHICKEN SAUSAGE 450

### INDULGENCE

- BRIOCHE FRENCH TOAST 800  
berry compote, maple syrup, whipped cream
- BUTTERMILK PANCAKES 800  
berry compote, maple syrup, whipped cream

### ALA CARTE BREAKFAST

- DOSA 800  
plain/ masala/ mysore masala/ ragi  
crisp-thin rice pancakes served with sambhar and chutneys
- MASALA UTTAPAM 800  
rice and lentil pancakes, topped with chopped vegetables,  
served with sambhar and chutneys
- IDLI 750  
steamed rice cakes, served with sambhar and chutneys
- WHOLE WHEAT POORI (4 PCS) 750  
deep fried breads, served with potato curry and pickle
- STUFFED TAWA PARANTHA (2 PCS) 750  
Potato/Onion/Cauliflower/Cottage cheese  
served with housemade white butter, yoghurt, pickle
- MASALA DALIYA 650  
broken wheat porridge, cooked with onion, tomato and Indian spices

900

1000

900



R E S T A U R A N T

DEL

D E L H I












ROSEATE HOUSE





LUNCH & DINNER  
1200 HRS - 2330 HRS




SOUP		
 ROASTED TOMATO AND BASIL SOUP 	<b>SFO</b>	750
tomatoes, fresh basil		
quantity 200ml, protein 9.5gm, carbs 38gm, fat 8.2gm, calories 264 kcal		

SANDWICHES/BURGERS/ROLLS		
sandwiches and burgers will be served with French fries and house salad on the side.		




 CLUB SANDWICH    	<b>EWR</b>	1350
toasted white bread, sliced grilled chicken, fried egg, pork bacon, iceberg lettuce, tomatoes		
quantity 250gm, protein 30.03gm, carbs 16.35.6gm, fat 53.53gm, calories 667.28 kcal		

 VEGETARIAN CLUB   	<b>EWR</b>	1200
toasted white bread, caramelised onions, zucchini, marinated peppers, tomatoes, cucumber, feta		
quantity 250gm, protein 11gm, carbs 32.6gm, fat 31.58gm, calories 458.65 kcal		





 HIGH PROTEIN QUINOA AND CHICK PEA BURGER   	<b>CAI</b>	1200
garlic yoghurt, iceburg, tomatoes, sesame bun		
quantity 250gm, protein 11.5gm, carbs 58.24gm, fat 44.14gm, calories 676.20 kcal		

 MEDITERRANEAN VEGETABLE AND CHEESE PANINI  	<b>NAP</b>	1200
grilled zucchini, bell peppers, onions, air-dried tomatoes, aged yellow cheddar, basil pesto mayo		
quantity 250gm, protein 6.35gm, carbs 15.26gm, fat 45.29gm, calories 494.1 kcal		

















 PANEER TIKKA KATHI ROLL   	<b>LKO</b>	1200
tandoor roasted cottage cheese, roomali roti		
quantity 250gm, protein 20.49gm, carbs 53.64gm, fat 9.52gm, calories 382.24 kcal		





 GRILLED CHICKEN PANINI  	<b>NAP</b>	1300
roasted chicken, gherkin, caramelised onions, mustard mayonnaise		
quantity 250gm, protein 13.7gm, carbs 46.75gm, fat 36.94gm, calories 574.29 kcal		

 TENDERLOIN BURGER    	<b>HAM</b>	1500
sesame bun, garlic, aged cheddar, water buffalo tenderloin patty, emmenthal cheese		
quantity 250gm, protein 29.54gm, carbs 28.49gm, fat 48.21gm, calories 666 kcal		




 CHICKEN BURGER   	<b>EWR</b>	1300
cajun spiced fried chicken picatta, iceberg, tomatoes, chipotle mayonnaise, sesame bun		
quantity 250gm, protein 30.34gm, carbs 28.81gm, fat 46.14gm, calories 651.82 kcal		




 MURGH TIKKA KATHI ROLL   	<b>LKO</b>	1300
tandoor roasted chicken, roomali roti		
quantity 250gm, protein 22.75gm, carbs 66.36gm, fat 6.95gm, calories 418.98 kcal		

SALADS		
CAESAR SALAD	<b>MEX</b>	
heart of romaine lettuce, focaccia crouton, Caesar dressing, parmesan shaved and grated		
 Vegetable   		1100
quantity 180gm, protein 12.4gm, carbs 18.97gm, fat 11.25gm, calories 226kcal		
 Chicken     		1150
quantity 180gm, protein 20gm, carbs 16gm, fat 10gm, calories 234kcal		
 Classic (bacon and anchovies)     		1250
quantity 180gm, protein 12gm, carbs 23gm, fat 27gm, calories 386kcal		



SALADS		
 MEZZE PLATTER   	<b>IST</b>	1200
hummus, babaghanoush, tabouleh, fattoush, tzasiki, marinated olives, grilled pita		
quantity 250gm, protein 11.54gm, carbs 50.27gm, fat 9.20gm, calories 330.10 kcal		


 ARUGULA SALAD, POMEGRANATE AND WARM GOAT CHEESE   	<b>CDG</b>	1200
balsamic vinaigrette, candied walnuts		
quantity 150gm, protein 11gm, carbs 18gm, fat 18.23gm, calories 278kcal		






 MARINATED HEIRLOOM TOMATOES AND BOCONCINNI SALAD  	<b>NAP</b>	1300
arugula, pinenut pesto, balsamic reduction, evoo		
quantity 150gm, protein 16gm, carbs 9.15gm, fat 30gm, calories 371 kcal		





 QUINOA SALAD  	<b>LIM</b>	1300
air-dried tomatoes, Kalamata olives, pesto and lemon vinaigrette dressing		
quantity 150gm, protein 13gm, carbs 13gm, fat 34gm, calories 412 kcal		




SUSHI ROLLS HND		







 TEMPURA ASPARAGUS ROLL    		1200
tempura fried as		
togarashi mayo, sesame seeds		
quantity 125gm, protein 2.79gm, carbs 32.65gm, fat 1.04gm, calories 151.12 kcal		

 SPICY AVOCADO		1200
cucumber, avocado, tanuki, spicy mayo		
quantity 125gm, protein 6.5gm, carbs 46.55gm, fat 11.92gm, calories 319.415 kcal		














 GREEN VALLEY FUTOMAKI    		1200
cucumber, asparagus, red peppers, Japanese mayo		
quantity 125gm, protein 5.48gm, carbs 44.515gm, fat 11.38gm, calories 302.425 kcal		















 EBI TEMPURA ROLL   		1400
tempura fried prawns, Japanese mayo, sesame seeds		
quantity 125gm, protein 7.93gm, carbs 49.65gm, fat 8.34gm, calories 305.38 kcal		












 SALMON ROLL      		1400
salmon, avocado, spicy mayo, spring onion		
quantity 125gm, protein 7.35gm, carbs 59.85gm, fat 11.65gm, calories 373.65 kcal		

 CALIFORNIAN ROLL     		1400
crab stick, avocado, prawns, cucumber, tobiko		
quantity 125gm, protein 5.135gm, carbs 29.1gm, fat 12.45gm, calories 248.99 kcal		

ASIAN		
WOK TOSSED	<b>PEK/BKK</b>	
 Noodles with Prawn  		1400
quantity 250gm, protein 27.07gm, carbs 83.95gm, fat 24.22gm, calories 662.06 kcal		
 Noodles with Chicken    		1100
quantity 250gm, protein 37.88gm, carbs 89.83gm, fat 26.74gm, calories 751.5 kcal		
 Noodles with Egg    		1050
quantity 250gm, protein 23.13gm, carbs 111.76gm, fat 25.15gm, calories 765.89 kcal		
 Noodles with Vegetable  		1000
quantity 250gm, protein 19.28gm, carbs 90.66gm, fat 24.84gm, calories 663.31 kcal		
 Fried rice with Prawn 		1400
quantity 250gm, protein 26.6gm, carbs 125.21gm, fat 15.63gm, calories 747.9 kcal		
 Fried rice with Chicken   		1100
quantity 250gm, protein 32.84gm, carbs 126.69gm, fat 14.1gm, calories 765.05 kcal		
 Fried rice with Egg    		1050
quantity 250gm, protein 20.44gm, carbs 155.14gm, fat 23.97gm, calories 918.01 kcal		
 Phad Thai with Prawn      		1400
quantity 250gm, protein 10.89gm, carbs 59.31gm, fat 7.18gm, calories 345.44 kcal		
 Phad Thai with Chicken    		1100
quantity 250gm, protein 16.25gm, carbs 62.08gm, fat 7.75gm, calories 383.07 kcal		
 Phad Thai with Egg   		1050
quantity 250gm, protein 11.07gm, carbs 76.7gm, fat 7.55gm, calories 419.02 kcal		
 Phad Thai with Vegetable    		1000
quantity 250gm, protein 11.06gm, carbs 77.57gm, fat 7.48gm, calories 421.79 kcal		

ASIAN		
TOM YUM	<b>BKK</b>	
Bangkok style spicy and sour broth with lemon grass and kafir lime		
 Prawn     		800
quantity 220gm, protein 17gm, carbs 19gm, fat 2.5gm, calories 164kcal		
 Chicken    		750
quantity 220gm, protein 21.5gm, carbs 9.1gm, fat 4gm, calories 163kcal		
 Vegetable   		700
quantity 220gm, protein 2.1gm, carbs 8gm, fat .63gm, calories 46.3kcal		

 KHAO SOI	<b>NYT</b>	
Burmese special coconut curry soup, crispy noodles, sprouts, chili paste, garlic, fried onion, peanuts, lime		
 Prawn   		1100
quantity 220gm, protein 13gm, carbs 49gm, fat 39gm, calories 600kcal		
 Chicken   		1000
quantity 220gm, protein 16gm, carbs 48gm, fat 42gm, calories 632kcal		
 Vegetable    		900
quantity 220gm, protein 6.01gm, carbs 48gm, fat 45gm, calories 619kcal		

ASIAN CLEAR NOODLE SOUP		LHW
lightly spiced mild flavoured broth		
	Prawn   	800
quantity 220gm, protein 9gm, carbs 12gm, fat 8.3gm, calories 158kcal		
	Chicken   	750
quantity 220gm, protein 12.4gm, carbs 11gm, fat 9gm, calories 171kcal		
	Vegetable  	700
quantity 220gm, protein 3.1gm, carbs 11gm, fat 4.1gm, calories 94kcal		



INDIAN			
APPETISERS			
<div><div></div><div>DAHI KE KEBAB</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>hung curd, raisins, black pepper, chilli, crushed coriander seeds</div><div>quantity 180gm, protein 14.1gm, carbs 42.1gm, fat 13.6gm, calories 347kcal</div></div> <div>LKO1200</div>			
<div><div></div><div>BHATTI KA PANEER</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>cottage cheese, sweet peppers, chef's special spice mix</div><div>quantity 180gm, protein 2.7gm, carbs 19.4gm, fat 104gm, calories 392kcal</div></div> <div>IXC1200</div>			
<div><div></div><div>BHARWAN TANDOORI ALOO</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>marinated stuffed potatoes</div><div>quantity 180gm, protein 3.8gm, carbs 27.06gm, fat 144.76gm, calories 1027kcal</div></div> <div>DEL1200</div>			
<div><div></div><div>KASUNDI TAWA MACCHI</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>housemade mustard marinated fish cooked on griddle</div><div>quantity 160gm, protein 19gm, carbs 32gm, fat 6.4gm, calories 260kcal</div></div> <div>CCU1500</div>			
<div><div></div><div>MURGH MALAI TIKKA</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>chicken, cheese, cardamom</div><div>quantity 180gm, protein 23gm, carbs 17gm, fat 24.5gm, calories 378kcal</div></div> <div>DEL1300</div>			
<div><div></div><div>MUTTON SEEKH KEBAB</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>minced lamb, garlic, chef's spice mix</div><div>quantity 180gm, protein 22gm, carbs 29gm, fat 15gm, calories 382kcal</div></div> <div>ESB1500</div>			
<div><div></div><div>TANDOORI MURGH</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>spring chicken, chili, lime juice</div><div>half 1400   full 2500</div><div>quantity 250gm, protein 25.09gm, carbs 36.09gm, fat 33.12gm, calories 542.75 kcal</div><div>quantity 400gm, protein 40gm, carbs 58gm, fat 53gm, calories 1868kcal</div></div> <div>DEL</div>			
<div><div></div><div>KEBAB SAMPLER (3PCS EACH)</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>Vegetarian</div><div>dahi ke kebab, bhatti ka paneer, bharwan tandoori aloo</div><div>quantity 300gm, protein 22gm, carbs 38gm, fat 84gm, calories 981kcal</div></div> <div>1700</div>			
<div><div></div><div>Non vegetarian</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>kasundi tawa macchi, mutton seekh kebab, murgh malai tikka</div><div>quantity 300gm, protein 36gm, carbs 45.4gm, fat 14gm, calories 1560kcal</div></div> <div>2100</div>			

RICE AND BIRYANIS			
<div><div></div><div>AWADHI BIRYANI</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>Awadhi style fragrant basmati rice, mint, saffron, brown onion</div><div></div></div> <div>LKO</div>			
<div><div></div><div>Chicken</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>quantity 300gm, protein 27gm, carbs 80gm, fat 20.28gm, calories 607kcal</div></div> <div>1400</div>			
<div><div></div><div>Mutton</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>quantity 300gm, protein 18gm, carbs 70gm, fat 29.5gm, calories 617kcal</div></div> <div>1600</div>			
<div><div></div><div>Quinoa</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>quantity 250gm, protein 9.6gm, carbs 54.71gm, fat 28.71gm, calories 515.64 kcal</div></div> <div>1350</div>			
<div><div></div><div>Vegetable</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>quantity 300gm, protein 12gm, carbs 36.4gm, fat 8.5gm, calories 270kcal</div><div>served with burrani raita</div></div> <div>1300</div>			
<div><div></div><div>STEAMED RICE</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>quantity 250gm, protein 4.67gm, carbs 41.86gm, fat 5.02gm, calories 231.31 kcal</div></div> <div>450</div>			

ACCOMPANIMENTS			
<div><div></div><div>PLAIN NATURAL YOGHURT</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>quantity 125gm, protein 3.8gm, carbs 6.3gm, fat 4.2gm, calories 78.98 kcal</div></div> <div>400</div>			
<div><div></div><div>RAITA</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>Jeera</div><div>quantity 124gm, protein 6.2gm, carbs 13.5gm, fat 6.04gm, calories 135 kcal</div></div> <div>450</div>			
<div><div></div><div>Boondi</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>quantity 125gm, protein 5gm, carbs 10gm, fat 4gm, calories 98 kcal</div></div> <div></div>			
<div><div></div><div>Burrani</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>quantity 125gm, protein 5gm, carbs 21gm, fat 2.3gm, calories 125kcal</div></div> <div></div>			
<div><div></div><div>GREEN SALAD</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>onion, tomato, cucumber</div><div>quantity 150gm, protein 3.4gm, carbs 11gm, fat 2.4gm, calories 78kcal</div></div> <div>500</div>			

<div><div></div><div>vegetarian</div></div>	<div><div></div><div>Fish</div></div>	<div><div></div><div>Nuts</div></div>	<div><div></div><div>Peanuts</div></div>	<div><div></div><div>Gluten</div></div>	<div><div></div><div>Crustaceans</div></div>	<div><div></div><div>Mustard</div></div>	<div><div></div><div>Milk</div></div>
<div><div></div><div>non-vegetarian</div></div>	<div><div></div><div>Soya</div></div>	<div><div></div><div>Sesame</div></div>	<div><div></div><div>Eggs</div></div>	<div><div></div><div>Lupin</div></div>	<div><div></div><div>Celery</div></div>	<div><div></div><div>Molluscs</div></div>	<div><div></div><div>Sulphite</div></div>

MAINS			
<div><div></div><div>AMRITSARI MURGH TARIWALA</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>chicken curry cooked with onion and tomato, spiced with black pepper</div><div>quantity 320gm, protein 38gm, carbs 30.6gm, fat 37gm, calories 603kcal</div></div> <div>ATQ1600</div>			
<div><div></div><div>MURGH MAKHANWALA</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>charred boneless chicken cooked with butter and tomato gravy</div><div>quantity 300gm, protein 23gm, carbs 67gm, fat 51gm, calories 821kcal</div></div> <div>DEL1600</div>			
<div><div></div><div>LAL MAAS</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>smoked mutton curry cooked with chillies and yoghurt</div><div>quantity 300gm, protein 8.1gm, carbs 32gm, fat 57gm, calories 676kcal</div></div> <div>UDR1700</div>			
<div><div></div><div>MALABAR CURRY</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>coastal curry cooked with coconut and finished with kokum</div><div></div></div> <div>BOM</div>			
<div><div></div><div>Fish</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>quantity 250gm, protein 35gm, carbs 37gm, fat 44gm, calories 687kcal</div></div> <div>1700</div>			
<div><div></div><div>Prawn</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>quantity 250gm, protein 23gm, carbs 41gm, fat 49gm, calories 697kcal</div></div> <div>1800</div>			
<div><div></div><div>KHADA DHANIA AUR MIRCHI WALA PANEER</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>cottage cheese tempered with chillies, coriander seeds and cooked with fresh tomatoes, sweet peppers</div><div>quantity 300gm, protein 5.96gm, carbs 13.92gm, fat 8.12gm, calories 149.4 kcal</div></div> <div>DEL1300</div>			
<div><div></div><div>ALOO BUKHARA AUR CHHENE KE KOFTA</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>prunes stuffed deep fried cottage cheese balls cooked in saffron infused cashew nut curry</div><div>quantity 300gm, protein 20gm, carbs 69gm, fat 37.3gm, calories 694kcal</div></div> <div>LKO1300</div>			
<div><div></div><div>SUBZ DUM HANDI</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>seasonal vegetables cooked with onions, tomatoes and cashew nut</div><div>quantity 280gm, protein 12.3gm, carbs 51gm, fat 18gm, calories 410kcal</div></div> <div>LKO1200</div>			
<div><div></div><div>LEHSOONI KHUMB PALAK</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>garlic tempered spinach cooked with mushroom</div><div>quantity 300gm, protein 8.5gm, carbs 18.2gm, fat 9.1gm, calories 190kcal</div></div> <div>IXC1200</div>			
<div><div></div><div>DAL-E-DHUNGAR</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>black lentil simmered with butter and cream</div><div>quantity 300gm, protein 37gm, carbs 117gm, fat 26gm, calories 849kcal</div></div> <div>DEL1100</div>			
<div><div></div><div>DAL TADKA</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>yellow lentil cooked with onions, tomatoes and finished with clarified butter and lemon juice</div><div>quantity 280gm, protein 40gm, carbs 124.5gm, fat 29.4gm, calories 923kcal</div></div> <div>DEL1050</div>			

CLAY OVEN BREADS			
<div><div></div><div>ROTI</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>Tandoori/Butter/Missi</div><div>quantity 80gm, protein 6.66gm, carbs 36.6gm, fat 1.35gm, calories 185.216 kcal</div><div>quantity 80gm, protein 9.8gm, carbs 25.96gm, fat 6.7gm, calories 204.48 kcal</div><div>quantity 80gm, protein 4.68gm, carbs 25.67gm, fat 3.75gm, calories 155.22 kcal</div></div> <div>300</div>			
<div><div></div><div>NAAN</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>Plain/Butter/Garlic</div><div>quantity 100gm, protein 1.3gm, carbs 8.4gm, fat 1.5gm, calories 53kcal</div><div>quantity 100gm, protein 0.5gm, carbs 45.4gm, fat 4gm, calories 218kcal</div><div>quantity 100gm, protein 4.16gm, carbs 46.6gm, fat 22.5gm, calories 77.5kcal</div></div> <div>300</div>			

CLAY OVEN BREADS			
<div><div></div><div>LACHHA PARATHA</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>Butter/Pudina/Ajwaini/Mirchi</div><div>quantity 100gm, protein 7gm, carbs 45gm, fat 3.3gm, calories 237kcal</div><div>quantity 100gm, protein 6.2gm, carbs 40gm, fat 5gm, calories 237kcal</div><div>quantity 100gm, protein 8gm, carbs 44gm, fat 7.2gm, calories 274kcal</div><div>quantity 100gm, protein 8gm, carbs 43gm, fat 6.5gm, calories 264kcal</div></div> <div>325</div>			
<div><div></div><div>KULCHA</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>Aloo/Pyaz/Paneer</div><div>quantity 100gm, protein 6.55gm, carbs 37.35gm, fat 6.13gm, calories 230.73 kcal</div><div>quantity 100gm, protein 6.32gm, carbs 34.68gm, fat 6.11gm, calories 219.04 kcal</div><div>quantity 100gm, protein 8.63gm, carbs 41.08gm, fat 9.22gm, calories 281.79 kcal</div></div> <div>350</div>			
<div><div></div><div>HEARTY</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>Bajra/Jowar/Ragi</div><div>quantity 80gm, protein 6.94gm, carbs 32.128gm, fat 4.616gm, calories 197.6 kcal</div><div>quantity 80gm, protein 7.42gm, carbs 52.47gm, fat 3.576gm, calories 271.2 kcal</div><div>quantity 80gm, protein 3.08gm, carbs 19.51gm, fat 1.41gm, calories 103.13 kcal</div></div> <div>350</div>			

MILLETS BASED MENU			
BREAKFAST			
<div><div></div><div>PEARL MILLET CHILLA</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>spiced cottage cheese, date tamarind chutney, mint chutney</div><div>quantity 80gm, protein 8.09gm, carbs 29.30gm, fat 7.72gm, calories 222.848kcal</div></div> <div>800</div>			
<div><div></div><div>FINGER MILLET MASALA PODI UTTAPAM</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>coconut chutney, tomato chutney, sambhar</div><div>quantity 100gm, protein 7.79gm, carbs 42.31gm, fat 30.03gm, calories 463.55 kcal</div></div> <div>800</div>			

LUNCH/DINNER			
<div><div></div><div>HIGH FIBER MILLET AND CHICK PEA SALAD</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>broccoli, cherry tomatoes, cumin honey lemon dressing</div><div>quantity 120gm, protein 6gm, carbs 35.84gm, fat 3.34gm, calories 193.83 kcal</div></div> <div>1000</div>			
<div><div></div><div>PEARL MILLET KHICHDI</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>vegetable and pearl millet porridge curd and pickle</div><div>quantity 160gm, protein 9.53gm, carbs 50.36gm, fat 15gm, calories 380 kcal</div></div> <div>1000</div>			

100% PLANT BASED MENU			
<div><div></div><div>VEGAN MINESTRONE</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>garden fresh vegetables, tomato, beans, basil, vegetable broth and pasta</div><div>quantity 200ml, protein 5.04gm, carbs 20.55gm, fat 1.4gm, calories 114.7kcal</div></div> <div>750</div>			
<div><div></div><div>AVOCADO TOAST</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>guacamole, sliced Hass avocados, Maldon sea salt and truffle spray</div><div>quantity 120gm, protein 5.6gm, carbs 23.82gm, fat 10.16gm, calories 209kcal</div></div> <div>1000</div>			
<div><div></div><div>HOT DOG</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>plant based chicken sausage, sauerkraut, mustard and tomato ketchup</div><div>quantity 120gm, protein 16.8gm, carbs 19.3gm, fat 8.4gm, calories 219.7kcal</div></div> <div>900</div>			
<div><div></div><div>BLUEBERRY AND HAZELNUT ROCHER</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>sugar free blueberry coconut center, dark chocolate, hazelnut paste and almond flakes</div><div>quantity 100gm, protein 10.16gm, carbs 30.5gm, fat 26.95gm, calories 346kcal</div></div> <div>800</div>			

DESSERT			
<div><div></div><div>KESARI RASMALAI</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>cold cottage cheese dumplings, saffron milk syrup</div><div>quantity 125gm, protein 8.35gm, carbs 100gm, fat 3.5gm, calories 466.45 kcal</div></div> <div>CCU700</div>			
<div><div></div><div>GULAB JAMUN</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>hot cottage cheese dumplings, saffron syrup, honey nuts</div><div>quantity 125gm, protein 5.7gm, carbs 26.4gm, fat 5.24gm, calories 175.14 kcal</div></div> <div>DEL700</div>			
<div><div></div><div>FLOURLESS CHOCOLATE CAKE</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>bitter chocolate, micro-sponge, vanilla ice cream</div><div>quantity 126gm, protein 6.99gm, carbs 18.8gm, fat 19.1gm, calories 275.05 kcal</div></div> <div>CDG800</div>			
<div><div></div><div>NEW YORK CHEESE CAKE</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>berry compote</div><div>quantity 100gm, protein 5.5gm, carbs 25.5gm, fat 22.5gm, calories 321 kcal</div></div> <div>EWR800</div>			
<div><div></div><div>TIRAMISU</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>mascarpone, espresso infused savoiradi, cocoa powder, chocolate flakes</div><div>quantity 125gm, protein 3.59gm, carbs 37.57gm, fat 16.97gm, calories 317.42 kcal</div></div> <div>VCE800</div>			
<div><div></div><div>CLASSIC WALNUT BROWNIE</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>chocolate sauce, vanilla ice cream</div><div>quantity 125gm, protein 9.99gm, carbs 33.46gm, fat 16.56gm, calories 322.87 kcal</div></div> <div>BOS700</div>			
<div><div></div><div>SUGAR FREE DESSERT OF THE DAY</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>quantity 125gm, protein 3.32gm, carbs 11.90gm, fat 2.40gm, calories 82.83 kcal</div></div> <div>800</div>			
<div><div></div><div>SEASONAL SLICED FRUIT PLATTER 5 FRUITS</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>a selection of locally sourced seasonal fruits</div></div> <div>800</div>			
<div><div></div><div>ICE CREAMS</div><div><div><div></div><div></div><div></div></div></div></div> <div><div>selection of home-made ice creams and sorbets</div><div>masala chai ice cream (DEL Signature), Tahitian vanilla</div><div>Belgian chocolate, cold coffee, fresh strawberry</div><div>coconut ice cream (vegan), passion fruit sorbet (vegan)</div></div> <div>700</div>			

All prices are in Indian rupees. government taxes as applicable. no service charge levied. kindly inform us if you have any food related allergies or intolerance. An average active adult requires 2000 kcal energy per day, however calorie needs may vary



## KIDS MENU

MONDAY-SUNDAY | 12:00HRS - 23:30HRS

	MAC & CHEESE 	550
	<i>baked macaroni &amp; cheese</i>	
	PEANUT BUTTER SANDWICH  	300
	<i>peanut butter spread on a slice of bread</i>	
	GRILLED HOT DOG 	650
	<i>grilled smoked sausage with barbeque sauce</i>	
	FISH STRIPS	650
	<i>flaky &amp; tender fish sticks served with tartar sauce</i>	
	FRENCH FRIES	350
	<i>batten shaped deep fried potato</i>	
	SMILEY	350
	<i>happy shaped crispy fried potato</i>	
	MILKSHAKE 	350
	<i>chocolate, vanilla, strawberry, banana</i>	



# ROSEATE HOUSE

NEW DELHI



## BEVERAGE MENU

# - APERITIF & DIGESTIF

Campari	1700
Aperol	1400
Martini Bianco	1200
Cinzano Rosso	1200
Jägermeister	1200
Ricard	1100

# - LIQUEUR

Flor De Cana Spresso	1500
Patron XO Café	1300
Limoncello di Capri	1100
Amarula	1100
Sambuca Molinari	1100
Cointreau	1000
Conciere Triple Sec	600

# - BEER

Corona	600
Hoegaarden	600
Kati Patang	500
Kingfisher Ultra/Premium	500
Six Fields Blanche Finest Wheat Beer	500
Bira White	500
Foster's	475

# - WHISK(E)Y

## SINGLE MALT

### ISLAY

The Classic Bruichladdich	3200
Bowmore 15Y.O.	2500
Laphroaig Select	2400

### SPEYSIDE

Glenfiddich 21Y.O.	8000
Glenfiddich 18Y.O.	3600
Glengrant 18Y.O.	3600
Aultmore 18Y.O.	3000
Longmorn	2800
Balvenie 12Y.O.	2000
Glenfiddich 15Y.O.	1900
Singleton 12Y.O.	1750
Glenfiddich 12Y.O.	1700
Glen Grant 10Y.O.	1700

### HIGHLAND

Dalmore 15Y.O.	3600
Macallan 12Y.O.	2600
Old Pulteney 12Y.O.	1800
Glenmorangie 10Y.O.	1800
Aberfeldy 12Y.O.	1700
Speyburn 10Y.O.	1600

### ISLE OF SKYE

Talisker Storm	3000
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*Our standard measure is 60 ml. Prices are in Indian Rupees. No service charge levied. Government taxes as applicable. Service of alcoholic beverages to guests below the age of 25 years is prohibited.*



# - WHISK(E)Y

## BLENDING MALT

Johnnie Walker Gold Label Reserve	2400
Dewars 15 Y.O.	1700
Monkey Shoulder	1700
Johnnie Walker Black Label	1700
Dewars 12 Y.O.	1400
Johnnie Walker Red Label	1000
Johnnie Walker Blonde	1000

## JAPAN

Hibiki Harmonay	3200
Kirin Fuji Sanroku	3000
Toki Suntory	1500
Tenjaku Whisky	1300

## TENNESSEE, BOURBON

Michter's Bourbon	2400
Buffalo Trace Bourbon Whiskey	1800
Maker's Mark	1600
Jack Daniels Old No 7	1500
Wild Turkey	1300
Jim Beam Black	1100

## INDIA

Gianchand	2000
Godawan	1400
Indri	1400
Singhasan	1200

## IRISH

Teeling Irish Whiskey	1800
Bushmills Irish Whiskey	1400

## RYE

Michter's Rye	3200
Templeton Rye 4YO	2000

# - VODKA

Beluga Gold	5000
Crystal Head	3000
Roberto Cavalli	2800
Mont Blanc	2000
Grey Goose	1600
Dyavol Single Estate	1600
Beluga, Noble	1600
Belvedere	1500
Stolichnaya	1300
Sky Vodka	1000

# - RUM

Ron Diplomatico Reserva Exclusiva Rum	2400
Black Tears Spiced Rum	1500
Flor De Cana Extra Seco	1400
Mount Gay Eclipse Silver	1200
Bacardi Carta Blanca	800
Old Monk Dark	800
Old Monk White	800

## - GIN

Mirabeau Dry Gin	3600
The Botanist Islay Gin	2400
Sabatini	2200
Akori	2200
Sipsmith	2200
Jodhpur	2000
Colonsay Gin Original	1800
Roku Japanese Craft	1800
Hendricks	1700
Bulldog	1400
Tanqueray	1300
Bombay Sapphire	1300
Hapusa Gin	1400
Tenjaku Gin	1200
Teraí	1000
Greater Than	900

## - TEQUILA

Don Julio Reposado	3200
Don Romeo Reposado	3200
Corralejo Reposado	3000
Don Julio Silver	2800
1800 Anejo	2500
Patron Reposado	2400
Don Romeo Blanco	2000
Corralejo Blanco	2000
Patron Silver	1800
Don Angel Blanco	1000
Jose Curevo Especial	800

## - COGNAC

Remy Martin VSOP	2400
ST- Remy VSOP	1600

## - WINE BY THE GLASS

### ROSE WINE BY THE GLASS

Sula The Source Grenache Rose, <i>Nashik, India</i>	1100
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### SPARKLING WINE BY THE GLASS

Cinzano Prosecco, <i>Italy</i>	1300
Fratelli Brut, <i>India</i>	1300

### WHITE WINE BY THE GLASS

Giacondi, Chardonnay, <i>Italy</i>	1400
Five reserve Chenin Blanc, <i>South Africa</i>	1300
Two Ocean Chardonnay, <i>South Africa</i>	1300
Black Tower, Riesling, <i>Germany</i>	1200
Hotel De La Bourse Bordeaux, Semillon, Sauvignon Blanc, <i>France</i>	1200
Fishing Cat Pinot Grigio, <i>Italy</i>	1100
Fratelli, Sauvignon Blanc, <i>India</i>	1100

# - WINE BY THE GLASS

## RED WINE BY THE GLASS

Merius, Syrah Grenache, <i>French</i>	1700
Monte Pacifico, Merlot, <i>Chile</i>	1500
AG Forty Seven Malbec, <i>Argentina</i>	1200
Hotel De La Bourse Bordeaux Merlot, Cabernet Franc, <i>France</i>	1200
Sula Rasa Syrah, <i>Nashik India</i>	1200
Fishing Cat Merlot, <i>Italy</i>	1100
Sula Rasa Zinfandal, <i>Nashik India</i>	1100
Sula, Shiraz Cabernet, <i>Nashik India</i>	1100

# - CHAMPAGNE

Lanson Le Black Label Brut	32000
Moet & Chandon Brut	27000
Devaux Brut	24000

# - SPARKLING WINE

Casa Bottega Prosecco Rose, <i>Italy</i>	12500
Casa Bottega Prosecco Brut, <i>Italy</i>	10500
Fishing Cat, Spumante Brut, <i>Italy</i>	8000
Codorniu Clasico Brut Cava <i>Spain</i>	7000
Fratelli Brut, <i>India</i>	6000
Cinzano Prosecco, <i>Italy</i>	6000

# - WHITE GRAPES

## CHARDONNAY

Domaine long Depaquit Chablis, Burgundy, <i>French</i>	29000
Penfold Koonnunga Hill, Chardonnay, <i>Australia</i>	8500
Giacondi, Chardonnay, <i>Italy</i>	6500
Monte Pacifico, Chardonnay, <i>Chile</i>	6000
Two Ocean Chardonnay, <i>South Africa</i>	6000
Luz Maria, Chardonnay, <i>Chile</i>	5,500
Bush Ballad, Chardonnay, <i>Australia</i>	5000

## SAUVIGNON BLANC

Jacky Marteau Sauvignon Blanc, Loire Valley, <i>French</i>	9000
Gato Negro, Sauvignon Blanc, <i>Chile</i>	6500
Sula Sauvignon Blanc, <i>Nashik, India</i>	5000

## RIESLING

I Heart, Riesling, <i>Germany</i>	5500
Black Tower, <i>Germany</i>	5500

## CHENIN BLANC

Five Reserve Chenin Blanc, <i>South Africa</i>	6000
Fratelli Chenin Blanc, <i>India</i>	5000

## PINOT GRIGIO

Zonin, Friuli Aquileia, Doc, <i>Italy</i>	9000
Sartori Di Verona, Friuli Grave DOC, <i>Italy</i>	7000
Fishing Cat Pinot, <i>Grigio, Italy</i>	5000

# - RED GRAPES

## CABERNET SAUVIGNON

Château Rollan de By Médoc Cru Bourgeois, <i>France</i>	40000
Ironstone, Cabernet Sauvignon, <i>USA</i>	9000
Chateau Lacoste Garzac, Cabernet Sauvignon , <i>Franc, Merlot, Bordeaux, France</i>	8000
Sula Rasa, Cabernet Sauvignon, <i>Nashik, India</i>	8000
Monte Pacifico, Cabernet Sauvignon, <i>Chile</i>	8000

## PINOT NOIR

Monte Pacifico, Pinot Noir, <i>Chile</i>	6000
Camas, Pinot Noir, <i>France</i>	6000

## SHIRAZ

ChateauNeuf du Pape, Syrah Grenache Vielies Vignes, <i>France</i>	40000
M.Chapoutier Crozes-Hermitage Les Meysonniers, <i>Rhone, France</i>	22500
Marius, Syrah Grenache, <i>France</i>	8000
Yellow Tail, Shiraz, <i>Australia</i>	7000
Sula Rasa Syrah, <i>Nashik India</i>	6000
Bush Ballad, Shiraz, <i>Australia</i>	5000

## MERLOT

Monte Pacifico Merlot, <i>Chile</i>	7000
Fishing Cat Merlot, <i>Italy</i>	5500
Fratelli, Merlot, <i>India</i>	5000

## MALBEC

Senorita Malbec Reserva, <i>Chile</i>	7000
AG Forty Seven Malbec, <i>Argentina</i>	5500

## SANGIOVESE

Brunello Di Montalcino Bonacchi, <i>Italy</i>	18000
Golden Sparrow, <i>Italy</i>	6000

## ROSE

Sula The Source Grenach Rose, <i>Nashik India</i>	5000
Sula Zinfendel Rose, <i>Nashik India</i>	5000

## INTERESTING BLENDS

Duckhorn Napa Valley, Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, <i>USA</i>	35000
Zenato Ripassa Valpolicella DOC Superiore, <i>Italy</i>	29500
Duckkhon Napa Valley, Merlot, Cabernet Sauvignon, <i>USA</i>	25000
M. Chapoutier Bila-Haut Grenache, Syrah, Marselan, <i>France</i>	15000
Fratelli Sette, <i>India</i>	8000
Bush Ballad, Shiraz Cabernet, <i>Australia</i>	5000
Sula, Shiraz Cabernet, <i>Nashik India</i>	5000

# - MIXOLOGY

## **Gin & Tonic**

950

"Gin and tonic has saved more Englishmen's lives, and minds, than all the doctors in the Empire." - Winston Churchill

### **East India Company**

gin, lime, coconut, bell pepper, tonic

### **Mediterranean tonic**

gin with green apple, rosemary, strawberry, topped up with tonic water

### **Quinine fog**

gin with ginger bread syrup, ginger juice, pineapple juice, lime juice, topped up with tonic water.

### **J&K**

gin, lime, cucumber, rosemary, tonic

## **ROSEATE HOUSE SIGNATURE**

1100

### **SOURS**

"When life hands you lemons, make sours"- Elbert Hubbard

#### **Smokey Sour**

whisky, egg white, maple syrup, lime juice, angostura bitter

#### **Malt and Honey**

scotch, Drambuie, honey and orange syrup, lime juice, bitters

#### **The dessert Rose**

gin, strawberry, cucumber, rosemary, apple cider vinegar, topped up white wine

#### **Mr. Black**

rasins infused whiskey tennessee, coffee, pineapple, toffee syrup, bitters

#### **NRI**

walnut infused bourbon, lime, homemade Indian spiced sugar, bitters

#### **The Idealist**

tequila, kaffir lime, pineapple and peach, lime juice, bitters

## **INHERITED**

1100

### **Kir Royale**

The kir became popular in French cafes in the middle of the 19th century and was further popularized by Felix Kir after World War II. Then mayor of Dijon in Burgundy, France, served the drink often to promote his region's fine products. The name kir has been associated with the drink ever since.

### **Aperol Spritz**

It's late spring, 6 p.m. Golden hour is nigh. It's too late for lemonade, too early for whiskey — spritz time on the dot. First the spritz, then the Aperol, and finally, the marriage of the two.

### **Boulevardier**

It was first published in the 1920's bar book, ABC of Mixing Cocktails by the renowned bartender Harry MacElhone. It also appeared in his 1927 book, Barflies, and Cocktails. The bittersweet interplay between Campari and vermouth remains, but the whiskey changes the storyline.

### **Clover Club**

The Clover Club cocktail is another pre-prohibition cocktail that is becoming a new favourite among current cocktail-drinkers. The name comes from the Philadelphia men's club, where it originated, and was being enjoyed as early as 1910.

### **Moscow Mule**

"The mule was born in Manhattan but 'stalled' on the west coast for the duration," the paper read. "The birthplace of 'Little Moscow' was in New York's Chatham Hotel. That was back in 1941 when the first carload of Jack Morgan's Cock 'n' Bull ginger beer and John Martin vodka comes together."

# - MIXOLOGY

## NON ALCOHOLIC MIX

400

### Basil Smash

*basil, lemon grass, homemade Indian spice sugar syrup, ginger ale*

### Borrito

*blueberry, coffee, mint, lime, ginger ale*

### Aquarius

*mint, ginger, lime juice, ginger ale*

## ICED TEAS

550

*Apdishati*

*Jamiran*

*Narid*

*Sevon Tvak*

*Amraa*

## ROSEATE SIGNATURE TEA

550

*Longjing Tea*

*Silver Needle Tea*

*Jasmine Pearl Tea*

*Darjeeling First Flush Tea*

## CAFÈ

*"Behind every successful person is a substantial amount of coffee."*

*Anne Morrow Lindbergh*

*Café latte*

600

*Café au lait*

600

*Café mocha*

600

*Cappuccino*

600

*Cold coffee*

600

*Americano*

600

*Macchiato*

600

*Espresso*

500

## TWG TEA

550

*"A cup of tea makes everything better." - Bindi Irwin*

*Black Chai*

*1837 Black Tea*

*Chamomile*

*Earl Grey Buddha*

*London Breakfast*

*Alfonso*

*1837 Green Tea*

*Crème Caramel*

## AERATED BEVERAGES

250

*coke, diet coke, zero coke, soda, tonic, ginger ale, sprite, fanta*

### Red Bull

400

**Evian Mineral water**

550

**Veen Sparkling water**

450

**Veen Still water**

400

**Perrier Sparkling water 750 ml**

450

**Perrier Sparkling water 330 ml**

300

**Sparkling water 750 ml**

450

**Sparkling water 330 ml**

300

**Mineral water 1000 ml**

250

**Mineral water 500 ml**

150

**Fresh juice**

325

*seasonal*

**Shake**

325

*vanilla, chocolate, strawberry*