



LE PETIT DE JEUNER

MONDAY-FRIDAY | 07:00HRS - 10:30HRS
SATURDAY-SUNDAY | 07:00HRS - 11:00HRS

ARTISAN MORNING BAKERY <i>croissant, danish, doughnut, muffins, berliners & banana bread (choice of any 3)</i>	NAP	300
CHOICE OF FARM FRESH EGGS <i>3 golden yolk eggs, cooked on order served with toast</i>	PAR	500
EGGS FLORENTINE <i>English muffin served with sautéed spinach, poached egg & hollandaise</i>	GOA	550
EGGS BENEDICT <i>(pork)</i> <i>English muffin, pork ham, poached egg & hollandaise</i>	JFK	700
CURED SALMON <i>toasted bagel, lemon cream cheese & pickled cucumber</i>	LGA	750
DEL'S BENEDICT <i>garlic butter poached jumbo prawn, English muffin, poached egg & hollandaise</i>	IAD	800
BUTTERMILK PANCAKES <i>mascarpone & walnut</i>	ORD	550
FRENCH TOAST <i>brioche, caramelized apples & crème anglaise</i>	FRA	550
AKURI <i>Parsi style scrambled eggs served with pav</i>	IKA	500
🥗 CHOICE OF CEREALS <i>served with hot or cold milk</i>	DTW	450
🥗 BAKED BEANS <i>stewed beans served with choice of bread</i>	DUB	450
🥗 WHOLE WHEAT PARANTHA <i>griddled Indian whole wheat bread with choice of filling: cauliflower, potato or cottage cheese</i>	DEL	500
🥗 DOSAI <i>rice and lentil crêpe served with sambhar & chutney plain or masala</i>	MAA	500
🥗 IDLY <i>steamed rice & lentil cake served with sambhar & chutney</i>	BLR	500
🥗 UTHAPPAM <i>pancake of rice and lentil, cooked on a griddle, served with sambhar & chutney</i>	IXE	500
🥗 POORI BHAJI <i>puffed golden fried whole wheat bread served with traditional potato stew & pickle</i>	ATQ	500
🥗 SEASONAL FRUIT PLATTER		700
🥗 FRESH JUICE <i>variants according to the seasonal availability</i>		350





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.






24 HOUR BREAKFAST

-  BUTTERMILK PANCAKES
mascarpone, pecan nuts
-  BAKED BEANS
beans stew
-  WHOLE WHEAT PARANTHA
*griddled Indian whole wheat bread stuffed with choice of filling -
cauliflower, potato or cottage cheese, served with yoghurt and pickle*
-  UTTAPAM
griddled rice and lentil pancake served with sambhar and chutneys
-  AKURI
Persian style scrambled eggs served with the choice of toast
-  IDLI
steamed rice and lentil cake served with sambhar and chutneys
- FLUFFY EGG WHITE OMELETTE
4 egg whites and vegetables cooked on order served with the choice of toast
- FLUFFY OMELETTE
*4 eggs omelette served with the choice of brown or white toast,
roasted tomatoes and potato rösti*
- masala*
- cheese*
- mushroom and cheese*
- ham and cheese*
- bacon*

Kindly inform us if you have any food related allergies or intolerance.











SOUP			LUNCH : 1200 HRS - 1530 HRS DINNER : 1900 HRS - 2330 HRS		
 TOMATO RASAM <i>South Indian preparation of tomato and tamarind broth served with tomato salad</i>	MAA	650			
 CARROT & PEPPERCORN <i>sweet and spicy blend of carrot puree with peppercorn, served with crispy carrot ribbon</i>	LHR	650			
 FRENCH ONION SOUP <i>French soup served with gruyere cheese croutons</i>	PAR	700			
CHICKEN & RED PEPPER <i>mini chicken and pepper tortellini served with a spicy bell pepper soup</i>	LHR	750			
 VEG TALUMEIN <i>Asian greens and noodle soup flavoured with soya</i>	PEK	900			
TOM KHA KAI <i>spicy and sour coconut flavoured soup cooked with chicken</i>	VTE	1000			
PRAWN RASAM <i>South Indian preparation of tomato and tamarind broth served with prawn & tomato salad</i>	MAA	1000			

SALADS			MAIN COURSE		
 CAESAR SALAD <i>caesar salad served with parmesan & garlic croutons</i>	MEX	800	 DAL MAKHNI <i>buttery lentil preparation</i>	IXC	950
ADD ONS - <i>grilled vegetable 100 chicken supreme 300 salmon 450 Canadian bacon 400 grilled prawns 450</i>			 DAL BADAMI <i>lentil cooked with asafoetida and garnished with almond and fresh coconut</i>	LKO	950
 POMELO SALAD <i>citrus & spiced fresh pomelo tossed with fried cashewnut & tamarind dressing</i>	BKK	650	 CHORCHORI <i>mixed vegetable preparation spiced with panch phoran</i>	DEL	900
 RAW PAPAYA <i>raw papaya tossed with house made dressing, carrot and topped with crushed peanut</i>	BKK	650	 HING DHANIA KA ALOO <i>baby new potato tossed with coriander and asafoetida</i>	CCU	900
 TOMATO AND BURATTA <i>freshly tossed cherry tomato served with creamy buratta & crisp</i>	FCO	900	 PANEER MAKHNI <i>cottage cheese preparation with tomato butter gravy</i>	IXC	1100
 BRAISED FENNEL AND QUINOA SALAD <i>braised fennel, orange segment, avocado & quinoa</i>	LHR	800	 MALAI KOFTA <i>apricot stuffed cottage cheese dumpling in brown cashew gravy</i>	IXC	1000
 COMPRESSED MELON <i>seasonal gazpacho with compressed melon, crème fraiche, crunchy quinoa</i>	CFE	800	DIMER KOSHA <i>Kolkata style egg curry</i>	CCU	750
TRUFFLE AND CHICKEN TIKKA <i>tandoor chicken served on the bed of bell pepper and cashewnut chutney, pickled onion & crisp</i>	LKO	1100	MURGH PATIALA <i>creamy nutty flavored chicken preparation topped with egg</i>	IXC	1100
			SALLI MURGH <i>Parsi style chicken preparation garnished with fried potato called salli</i>	IRA	1100
			MUTTON DAK BUNGLOW <i>anglo Indian mutton curry</i>	CCU	1250
			MAHI-BE-NAZEER <i>sloe fish cooked with semi dried onion almond gravy</i>	ATQ	1400
			ALLEPPEY PRAWN CURRY <i>coconut and green mango curry with prawns</i>	COK	1400

APPETIZER			POKE BOWL			HNL
 PATATA BRAVAS <i>Spanish street food served with mayonnaise & bravas sauce</i>	MAD	650	TOFU AGEDASHI <i>hoisin flavored rice, braised onion, spice edamame & daikon</i>		800	
 CHANDI PANEER TIKKA <i>silver vark coated cottage cheese served with bell pepper chutney</i>	LKO	950	PICKLED MUSHROOM <i>sesame rice, pickled carrot, edamame, red radish, truffle & oyster sauce</i>		900	
 BURATTA AND MANGO RELISH KEBAB <i>buratta cheese and hung curd dumpling stuffed with mango relish, served with spicy tomato chutney, raisin & apple chaat</i>	LUH	950	TERIYAKI CHICKEN <i>rice, edamame, pickled red cabbage & pickled cucumber</i>		950	
 CORN AND JALAPENO KEBAB <i>sweet corn kebab with jalapeno & capsicum chutney</i>	LKO	800	SEARED TUNA <i>truffle rice, red radish, pickled vegetable, edamame grated egg white & ponzu sauce</i>		1050	
 TRUFFLE GOAT CHEESE TART <i>whipped truffle goat cheese topped with caramalilsed onion, spicy apricot & red radish</i>	LCY	950	SALMON <i>sesame rice, pickled cucumber, tempura asparagus, daikon, kimchi & ponzu</i>		1050	
 BAKWAN JAGUNG <i>corn fritters flavored with kaffir lime, served with peanut sauce</i>	CGK	800				
 BURATTA <i>beetroot puree, pesto & bread crisp</i>	LPB	1000				
CHICKEN SOOLAS <i>clove smoked chicken served with tomato bell pepper chutney</i>	JAI	1000				
LAMB KEBAB <i>parsley and pine nut marinated lamb kebab, tabouleh</i>	LKO	1050				
TUNA <i>Andaman tuna tossed with sesame oil, chopped onion, blanched tomato & ginger mayonnaise</i>	IXZ	1050				
AMRITSARI FISH TIKKA <i>gram flour coated fish tikka served with potato sticks, pickled onion & cucumber tzatiki</i>	ATQ	1350				
GUNPOWDER PRAWNS <i>gunpowder crusted prawns served with raw mango salad & curry mayonnaise</i>	MAA	1350				

EUROPEAN			SUSHI ROLLS			HND
 CRÊPE <i>ratatouille stuffed crêpe served on a bed of spicy tomato sauce & sundried tomato tapenade</i>	CDG	900	 CRUNCHY VEGETABLE		700	
 PAN SEARED POLENTA <i>pepper puree, confit root vegetable</i>	LHR	1000	 ASPARAGUS TEMPURA		750	
CHICKEN DIJON <i>French style creamy chicken stew cooked in white wine & mustard</i>	CDG	1050	 PICKLED WILD MUSHROOM		750	
CACCIATORE CHICKEN <i>hunter style chicken stew cooked with peppers, onion, tomato and wine</i>	CDG	1050	SALMON CUCUMBER ROLL		1000	
LAMB CHOP <i>grilled lamb chop crusted with noci sauce, served with silken potato</i>	XMU	1400	SPICY TUNA		1000	
JUNIPER GLAZED PORK RIBS <i>served with creamy mash, grain mustard and onion consommé</i>	LHR	1400	KAMAKAZI		1000	
TENDERLOIN AND BITTERBALLEN <i>grilled tenderloin, confit potato, mushroom & jus</i>	SFO	1650	EBI TEMPURA		1100	
RED SNAPPER <i>served with spaghetti of zucchini, yellow squash & picada sauce</i>	OBS	1200	RAINBOW		1100	
CIOPPINO <i>American seafood stew cooked with, prawns, fish, mussels & calamari</i>	SFO	1500				
BRAISED PORK BELLY <i>mashed potato, carrot orange purée, pickled apple & jus</i>	CDG	1500				

PASTA & RISOTTO			ASIAN RICE			CAN	700	NOODLES			CNA	700
 AGLIO OLIO PEPPERONCINO <i>chilli, garlic and cheese</i>	NAP	950	 brown garlic fried rice					 chilli garlic noodles				
 PESTO <i>handmade fettuccini tossed with basil pesto and finished with freshly grated parmesan</i>	FCO	950	 schezwan fried rice					 Shanghai				
 RATATOUILLE <i>open ratatouille ravioli served with tomato and parsley jus</i>	CDG	950	 yang chow					 oriental				
 PEPERONATA <i>rigatoni pasta with tangy red pepper sauce & goat cheese</i>	FCO	1000	 ginger fried rice					 Singaporian				
 PUTTANESCA <i>a tangy tomato affair tossed with spaghetti and capers</i>	NAP	950	 kimchi fried rice					ADD ON - <i>chicken 300 prawn 450</i>				
MANTI <i>pork chunks & apple manti tossed with burnt butter and rasin sauce</i>	FRL	1100	ADD ON - <i>chicken 300 prawn 450</i>									
LAMB BOLOGNESE <i>modena minced meat pasta tossed with homemade fettuccini</i>	BLQ	1200										
BLACK & WHITE LINGUINI VONGOLE <i>homemade black linguini served with shrimp, squid rings, mussels & gremolata</i>	NAP	1450										
 BARLEY RISOTTO <i>leek puree tossed with barley pearls & feta served with confit potato</i>	MXP	1000										
 TOMATO & BURATTA RISOTTO <i>blend of Arborio & California black rice in tomato sauce & buratta cheese</i>	LPB	1150										
 WILD MUSHROOM RISOTTO <i>melange of porcini and shitake mushroom cooked with mushroom stock tossed with parmesan & truffle oil</i>	VBS	1250										
SEAFOOD RISOTTO <i>squid ink rice blend with shrimp, squid, mussels & tuna</i>	MXP	1450										

ASIAN			DESSERT			700	AMERICAN WALNUT BROWNIES			ORD
 PAD KRA PAO <i>basil scented mushroom stir fry served with sunny side up and rice</i>	HKT	900	 seasonal vegetable		600		 chocolate sauce and vanilla ice cream			
 TOFU IN BLACK PEPPER SAUCE <i>crispy tofu with Asian greens in black pepper sauce</i>	PEK	1000	 chicken popcorn		700		 wild berry compote			ATH
 MASAMMAN CURRY <i>Thai dish cooked with steamed vegetables</i>	CEI	1000	 shrimp		800		 served with tempura sauce			BRU
 RENDANG CURRY <i>blend of spices flavoured with coconut and lemon grass</i>	PDG	1000								
KATSU CURRY <i>Japanese delicacy served with sticky rice</i>	HND	1000								
ADD ON - <i>chicken 300 - prawn 450</i>										
LAMB BULGOGI <i>Korean dish with a blend of pear & onion and garnished with sesame seeds & spring onion served with jasmine rice</i>	FNJ	1000								



AFTER HOURS
MONDAY-SUNDAY | 23:30HRS - 06:30HRS

SALAD

CAESAR SALAD	MEX	800
caesar salad served with, parmesan, garlic croutons		
ADD ONS -		
grilled vegetable	100	
chicken supreme	300	
salmon	450	
Canadian bacon	400	
grilled prawns	450	

PASTA & RISOTTO

AGLIO OLIO PEPPERONCINO	NAP	950
chilli, garlic and cheese		
PESTO	FCO	950
handmade fettucini tossed with basil pesto and finished with freshly grated parmesan		
PEPERONATA	FCO	1000
rigatoni pasta with tangy red pepper sauce & goat cheese		
PUTTANESCA	NAP	950
a tangy tomato affair tossed with spaghetti & capers		
MANTI	FRI	1100
pork chunks & apple manti tossed with burnt butter and rasin sauce		
LAMB BOLOGNESE	BLQ	1200
modena minced meat pasta tossed with homemade fettuccini		
BARLEY RISOTTO	MXP	1000
leek puree tossed with barley pearls & feta, served with confit potato		
TOMATO & BURATTA RISOTTO	LPB	1150
blend of Arborio & California black rice in tomato sauce & buratta cheese		
WILD MUSHROOM RISOTTO	VBS	1250
melange of porcini and shitake mushroom cooked with mushroom stock tossed with parmesan & truffle oil		
SEAFOOD RISOTTO	MXP	1450
squid ink rice blend with shrimp, squid, mussels & tuna		

BUNS & BREADS

SUNDRIED TOMATO FOCACCIA		1000
grilled vegetable topped with cheddar cheese, Kalamata olive jam & sundried tomato mayonnaise		
CHEESE BURGER		1100
cajun marinated cottage cheese & tofu sandwich topped with kimchi cabbage & edamame beans, served with black & white sesame bun		
CLUB SANDWICH		1350
chicken & bacon sandwich served with a layer of tomatoes & boiled eggs		
CHICKEN BURGER		1400
butter milk soaked fried chicken breast served with spicy mayonnaise, caramelized onion & grilled tomato		
LAMB BURGER		1400
pulled lamb meat tossed in lamb jus with sliced mushroom & peppercorn, served with mustard mayonnaise		
FISH BURGER		1400
beer batter fish served with cajun fries & tartar sauce		
DUCK BURGER		1500
hoisin marinated confit duck leg served on a brioche bun with braised red cabbage		
TENDERLOIN BURGER		1500
minced patty with homemade seasoning, cheddar cheese, caramelized onion, mustard mayonnaise		

DESSERT 700

AMERICAN WALNUT BROWNIES	ORD
chocolate sauce and vanilla ice cream	
PHILADELPHIA CHEESE CAKE	ATH
wild berry compote	
BELGIAN CHOCOLATE POT	BRU
(eggless, gluten free) raspberry coulis and raspberry sorbet	
BOURBON NUT PIE	CVG
maple nut tart and coffee ice cream	
CHAMOMILE TEA PANNACOTTA	FCO
(sugar free) seasonal fruit on top	
FLOURLESS CHOCOLATE SLICE	CDG
(gluten free) mango sorbet	
STICKY DATE PUDDING	MAN
espresso caramel sauce, chocolate ice cream	
CRÈME BRÛLÉE	CDG
pista biscotti	
MANGO CAPPUCCINO SLICE	FCO
mango cremaux	
SELECTION OF ICE CREAM AND SORBET	
SELECTION OF ARTISAN CHEESE	
SEASONAL CUT FRUIT PLATTER	
served with vanilla ice cream	

APPETIZER

BURATTA AND MANGO RELISH KEBAB	LUH	1000
buratta cheese and hung curd dumpling stuffed with mango relish, served with spicy tomato chutney, raisin & apple chaat		
TUNA	IXZ	1050
Andaman tuna tossed with sesame oil, chopped onion, blanched tomato & ginger mayonnaise		
AMRITSARI FISH TIKKA	ATQ	1350
gram flour coated fish tikka served with potato sticks, pickled onion & cucumber tzatiki		
GUNPOWDER PRAWNS	MAA	1350
gun powder crusted prawns served with raw mango salad & curry mayonnaise		

MAIN COURSE

DAL MAKHNI	IXC	950
buttery lentil preparation		
DAL BADAMI	LKO	950
lentil cooked with asafoetida and garnished with almond & fresh coconut		
PANEER MAKHNI	IXC	1100
cottage cheese preparation with tomato butter gravy		
CHORCHORI	DEL	900
mixed vegetable preparation spiced with panch phoran		
MALAI KOFTA	IXC	1000
apricot stuffed cottage cheese dumpling in brown cashew gravy		
DIMER KOSHA	CCU	750
Kolkata style egg curry		
SALLI MURGH	IRA	1100
Parsi style chicken preparation with fried potato called salli		
MUTTON DAK BUNGLOW	CCU	1250
anglo Indian mutton curry		
MAHI-BE-NAZEER	ATQ	1400
sloe fish cooked with semi dried onion almond gravy		

RICE & BIRYANI

PLAIN RICE	400
HYDERABADI CHICKEN BIRYANI	1200
NALLI GOSHT BIRYANI	1400



BETWEEN HOURS
MONDAY-SUNDAY | 1600HRS - 1900HRS

SALADS

CAESAR SALAD Caesar salad served with parmesan, garlic croutons ADD ON - Grilled vegetable (v) 100 Chicken supreme 300 Salmon 450 Canadian bacon 400 Grilled prawns 450	MEX 800
PATATA BRAVAS Spanish street food served with mayonnaise and bravas sauce	MAD 650
POMELO SALAD citrus & spiced fresh pomelo tossed with fried cashewnut and tamarind dressing	BKK 650
RAW PAPAYA home made dressing tossed raw papaya & carrot, topped with crushed peanut	BKK 650
TOMATO AND BURATTA freshly tossed cherry tomato served with creamy buratta & bread crisp	FCO 900
BRAISED FENNEL AND QUINOA SALAD braised fennel, orange segment, avocado & quinoa	LHR 800
COMPRESSED MELON seasonal gazpacho with compressed melon, crème fraiche & crunchy quinoa	CFE 800
TRUFFLE AND CHICKEN TIKKA tandoor chicken served on the bed of bell pepper and cashewnut chutney, pickled onion and toast	LKO 1100

APPETIZERS

BURATTA AND MANGO RELISH KEBAB buratta cheese and hung curd dumpling stuffed with mango relish, served with spicy tomato chutney, raisin & apple chaat	LUH 1000
TRUFFLE GOAT CHEESE TART whipped truffle goat cheese topped with caramelised onion, spicy apricot & red reddish	LCY 950
BAKWAN JAGUNG corn fritters flavored with kaffir lime, served with peanut sauce	CGK 800
BURATTA beetroot puree, pesto & bread crisp	LPB 1000
TUNA Andaman tuna tossed with sesame oil, chopped onion, blanched tomato & ginger mayonnaise	IXZ 1050
AMRITSARI FISH TIKKA gram flour coated fish tikka served with potato sticks, pickled onion & cucumber tzatiki	ATQ 1350
GUNPOWDER PRAWNS gunpowder crusted prawns served with raw mango salad & curry mayonnaise	MAA 1050
TOFU AGEDASHI hoisin flavored rice, braised onion, spice edamame & daikon	HNL 800
PICKLED MUSHROOM pickled carrot, red radish, truffle edamame & oyster sauce	900
TERIYAKI CHICKEN rice, edamame, pickled red cabbage & pickled cucumber	950
SEARED TUNA truffle rice, red radish, pickled vegetable, edamame, grated egg white & ponzu sauce	1050
SALMON sesame rice, pickled cucumber, daikon, kimchi & ponzu	1050

POKE BOWL

DESSERT 700

AMERICAN WALNUT BROWNIES chocolate sauce and tahitian ice cream	ORD
PHILADELPHIA CHEESE CAKE wild berry compote	ATH
BELGIAN CHOCOLATE POT (eggless, gluten free) raspberry coulis and raspberry sorbet	BRU
BOURBON NUT PIE maple nut tart and coffee ice	CBG
CHAMOMILE TEA PANACOTTA (sugar free) seasonal fruit	FCO
FLOURLESS CHOCOLATE SLICE (sugar free) mango sorbet	CDG
SELECTION OF ICE CREAM & SORBETS	
SELECTION OF ARTISAN CHEESES	
SEASONAL CUT FRUIT PLATTER served with vanilla ice cream	

DIM SUM

CELERY, LEEKS, WATER CHESTNUT & WASABI	700
TOFU & KIMCHI	700
WILD MUSHROOM & TRUFFLE OIL	800
CHICKEN SCHEZWAN	850
CHICKEN YELLOW CURRY	850
PRAWN & KAFFIR LIME HAR GOW	900

SUSHI ROLL

CRUNCHY VEGETABLE	700
ASPARAGUS TEMPURA	750
PICKLED WILD MUSHROOM	750
SALMON CUCUMBER ROLL	1000
SPICY TUNA	1000
KAMAKAZI	1000
EBI TEMPURA	1100
RAINBOW	1100

BUNS & BREADS

BRUSCHETTA Choices of: (veg 550, non-veg 650) • Cheese • Tomato and bocconcini • Garlic & cheese • Mushroom and gruyere cheese	FCO
SUNDRIED TOMATO FOCACCIA grilled vegetable topped with cheddar cheese, kalamata olive jam & sundried tomato mayonnaise	CIA 1000
CHEESE BURGER cajun marinated cottage cheese, tofu topped with kimchi cabbage, edamame beans served with black and white sesame bun	FCO 1100
CLUB SANDWICH chicken & bacon sandwich served with a layer of tomatoes & boiled eggs	DEL 1350
CHICKEN BURGER butter milk soaked fried chicken breast served with spicy mayonnaise caramelized onion and grilled tomato	BRU 1400
LAMB BURGER pulled lamb meat tossed in lamb jus with sliced mushroom and peppercorn served with mustard mayonnaise	CRL 1400
FISH BURGER beer batter fish served with cajun fries and tartare sauce	ROM 1400
DUCK BURGER hoisin marinated confit duck leg served on a brioche bun with braised red cabbage	CIA 1500
TENDERLION BURGER minced tenderlion patty with homemade seasoning, cheddar cheese, caramelized onion & mustard mayonnaise	TXL 1500



KIDS MENU

MONDAY-SUNDAY | 23:30HRS - 06:30HRS

 BROCCOLI CHEESE NUGGETS	550
<i>broccoli galette with cheese & bread crumbs</i>	
 CRISPY FRIED CHEESE	550
<i>battered fried cheese sticks with red currant sauce</i>	
 MAC & CHEESE	550
<i>baked macaroni & cheese</i>	
 PEANUT BUTTER SANDWICH	300
<i>peanut butter spread on a slice of bread</i>	
GRILLED HOT DOGS	650
<i>grilled smoked sausage with barbeque sauce</i>	
SPAGHETTI & MEATBALL TACOS	650
<i>lamb balls, spaghetti & cheese served with mint mayonnaise</i>	
CHICKEN MAC & CHEESE	650
<i>baked macaroni, chicken & cheese</i>	
FISH STRIPS	650
<i>flakey & tender fish sticks served with tartar sauce</i>	

EVERY KID'S CHOICE

FRENCH FRIES	350
<i>batten shaped deep fried potato</i>	
SMILEY	350
<i>happy shaped crispy fried potato</i>	
CHOCOLATE POPCORN	400
<i>popcorn coated with chocolate</i>	
GREEK YOGHURT PARFAITS	400
<i>layered yoghurt, granola, banana & raspberry</i>	

PICK A DRINK

MILKSHAKE	350
<i>chocolate, vanilla, strawberry, banana, oreo cookie</i>	
FRESH JUICE	350
<i>apple, orange, pineapple, watermelon</i>	

DESSERTS

CHOCOLATE BROWNIE WITH VANILLA ICE CREAM	650
<i>baked chocolate cake served with vanilla ice cream</i>	
RASPBERRY CRUMB BARS	650
<i>oatmeal crumble raspberry bar</i>	