



**Roseate Hotels & Resorts announces
Mithai by Roseate
An Indian Dessert Atelier & Contemporary Café
Now Open at World St., 6 Worldmark,
Aerocity, New Delhi**

A reimagined palette. A reimagined indulgence.

New Delhi October 12th, 2026: Roseate Hotels & Resorts, the luxury hospitality brand of Bird Group, announces the launch of Mithai by Roseate, a premium Indian dessert Atelier and a contemporary Café at Worldmark 6, Aerocity, New Delhi. Conceived as a refined culinary destination where time-honoured Indian taste, textures and traditions are masterfully woven together with global flavours and techniques, Mithai by Roseate promises to be a true celebration of culinary art, craft and culture. The result is a compelling story waiting to be heard and savoured in every sip and bite.

At the heart of the café's culinary philosophy lies a deep commitment to provenance, a celebration of ingredients that are an ode to their source of origin, power-packed with nutrition, light on the palate and friendly to the gut. Sourcing the season's finest, freshest and mostly organic produce, ethically and mindfully, is not merely an operational standard, it is a profound commitment. Proudly led by an all-women kitchen team of exceptional craft and talent, Mithai by Roseate is crafted for those who find as much joy in the story behind a dish as in the dish itself - discerning guests who appreciate provenance, artistry and the quiet thrill of the familiar, beautifully reimagined.

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Mithai by Roseate began as a celebration of gourmet Indian sweets, handcrafted for life's most cherished moments, from festivals and weddings to everyday celebrations. That connection with our guests, shaped a firm conviction that Indian flavours deserve the same reverence and artistry the world accords to the finest global culinary traditions. This is not simply a café or a dessert destination, it is an ode to cherished memories, to the craftsmanship of generations, and to the stories that every ingredient carries. My deepest hope is that every guest who walks through our doors rediscovers something familiar, and finds it more beautiful than they remembered." said Kush Kapoor, CEO, Roseate Hotels & Resorts.

A Beverage Experience: proudly Indian at heart

A celebration of its origin, terroir, and the heritage that makes it worth savouring, the specialty coffee menu is proudly Indian, sourced from high-altitude estates and served with innovative flair. From the signature South Indian Filter Coffee from Coorg (3,500 feet) and a warming Spiced Filter Coffee, to a French Press from Chikmagalur's Mullayanagiri range (5,000 feet) and a Pour-over (V60) from the misty Baba Budangiri slopes (4,200 feet). The tea menu travels through China's delicate Lung Ching and Jasmine Pearls, Darjeeling's high-altitude reserves Okayti, Jungpana and Orange Valley, and includes the Singapore Breakfast blend, South African Rooibos, and heritage classics Darjeeling & Assam, served with a selection of milk- oat, almond, soy and coconut and a choice of natural sweeteners including jaggery, demerara, coconut sugar & stevia.

The Mithai Atelier: where indulgence meets intention

The mithai selection is the heartbeat of this experience. An avant-garde collection of artisanal Indian sweets, crafted fresh with the finest ingredients, unexpected yet harmonious pairings, and not a gram of refined sugar. Creations such as Matcha Peda, Mango Thandai Peda, Biscoff Burfi, Raspberry Boondi Laddoo and Multigrain Ragi Laddoo are as indulgent as they are nourishing, and as beautiful as they are delicious.

Food that nourishes as much as it delights

Rooted in mindful balance and nature's bounty, the menu is a quiet celebration – wholesome bowls, gourmet toasties and Indian street-food inspired creations, that surprise and comfort in equal measure: Avocado Papri Chaat, Spanakopita Chaat, Inside-Out Vada Pav, Paneer Tikka Sourdough Melt and Smoked Chicken & Kasundi Panini. Each dish a cherished memory, reinterpreted with a refined contemporary touch. The Viennoiserie & Pâtisserie collection pays homage to French and Viennese baking traditions, croissants laminated to golden perfection, pillowy artisan doughnuts, moist travel cakes and flaky Danish delights.

Nestled within the upscale Worldmark 6 at Aerocity, beside calming fountains and overlooking a beautifully landscaped promenade, Mithai by Roseate is a space as intentional as its menu - warm wooden interiors, quiet elegance, and an unhurried sense of belonging. It is destined to become a landmark for dessert lovers, tea and coffee connoisseurs, and discerning diners who believe that the finest moments are always worth savouring.

Mithai by Roseate is now open at World St., 6 Worldmark, Aerocity, New Delhi

About Roseate Hotels and Resorts:

Roseate Hotels & Resorts is a collection of seven hotels across India and the United Kingdom, each a world unto itself, defined by its distinct character, immaculate hospitality and an intuitive attention to detail that is felt rather than announced. From intimate leisure sanctuaries to thoughtfully appointed business hotels, every Roseate property tells its own story through contemporary architecture, bespoke design and dining that has earned its distinction quietly, over time. The brand is further distinguished by its signature cafes, wellness, recreational, coworking concepts, and a gourmet collection of quiet renown. As part of its strategic vision, the brand has recently extended its expertise to the management of luxury residences, and will soon announce new hotels across India and Europe, marking the next defining chapter of its growth. Roseate Hotels & Resorts is the hospitality brand of Bird Group, India.

www.roseatehotels.com