

| TO START |

MUSHROOM FANTASY | Rs 200 |

Spinach and cheese stuffed mushrooms breaded fried with garlic mayonnaise

TANDOORI VEGETARIAN PLATTER | Rs 320 |

Four types of vegetables served with baby naan

PANEER CHAPATTA | Rs 200 |

Cubes of paneer fried mixed with chat masala, coriander leaves and tamarind chutney

NIMONA | Rs 200 |

A delight from the streets of Lucknow with mashed green peas, delicacy tempered with asafoetida

SPINACH DUMPLINGS WITH TOMATO FENUGREEK SAUCE | Rs 275 |

Spinach and minced vegetable dumplings fried with corn salad and tomato fenugreek sauce

MOZZARELLA AND SUNFLOWER SEEDS SALAD | Rs 250 |

Buffalo mozzarella, cherry tomatoes, sunflower seeds, olives, lettuces, garlic and balsamic vinaigrette dressing

SPINACH AND ROASTED APPLE SALAD | Rs 225 |

Spinach, roasted apple, almonds, sesame seeds, corn with ginger honey dressing

MOZZARELLA AND SUNFLOWER SEEDS SALAD | Rs 250 |

Buffalo mozzarella, cherry tomatoes, sunflower seeds, olives, lettuces, garlic and balsamic vinaigrette dressing

SPINACH AND ROASTED APPLE SALAD | Rs 225 |

Spinach, roasted apple, almonds, sesame seeds, corn with ginger honey dressing

GREEN PAPAYA SALAD | Rs 150 |

Julienne of green papaya, raw mango, cucumber and spring onion with sesame chilly dressing topped with cracked rice

| TO CONTINUE |

MOZZARELLA AND SUNFLOWER SEEDS SALAD | Rs 250 |

Buffalo mozzarella, cherry tomatoes, sunflower seeds, olives, lettuces, garlic and balsamic vinaigrette dressing

SPINACH AND ROASTED APPLE SALAD | Rs 225 |

Spinach, roasted apple, almonds, sesame seeds, corn with ginger honey dressing

GREEN PAPAYA SALAD | Rs 150 |

Julienne of green papaya, raw mango, cucumber and spring onion with sesame chilly dressing topped with cracked rice

ROASTED CHICKEN AND EGG PLANT SALAD | Rs 225 |

Roasted chicken, egg plant, cherry tomato, cucumber and apple cider vinegar dressing

PANEER CHATPATTA | Rs 200 |

Cubes of paneer fried mixed with chat masala, coriander leaves and tamarind chutney

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| SWEET FINALE |

ORANGE AND ALMOND CAKE WITH CHOCOLATE MOUSSE | Rs 175 |

Cake without flour

CRÈME CARAMEL | Rs 150 |

Custard crème with a soft layered of caramel

CHOCOLATE ÉCLAIR | Rs 150 |

Served with vanilla ice cream

CREPE SUZETTE | Rs 175 |

Crepe filled caramelised of orange flambeed with orange liquor

TRIO HALWA | Rs 50 |

Homemade carrot, pumpkin and beetroot halwa

| Vegetarian |

| VAT 2% and service charge 5% not included |