



Vyom our All Day Dining Restaurant is an all-out extravaganza of mouth Watering flavors with a multi cuisine menu comprising of Asian, Western, Indian and Regional delicacies.

Vyom is a name that signifies “Space “and is also considered to be the source of immense happiness and gives positive vibe.

The ambience of Vyom greets you with color schemes that take profound inspiration from the purity of Tulsi and the calming essence of Sandalwood along with the service that is both friendly yet professional.

Team Vyom has put together an extraordinary ensemble of epicurean delights for our guests to appreciate. A celebration of exquisite tastes from across the globe.



## SOUPS

▲	<b>Nenju Elumbu Saaru</b> 🌾 (250 Kcal - 220 ml)	350
	Mutton Stock Reduced with Whole Spices and lemon	
▲	<b>Chicken and Corn Chowder</b> 🌾 🌿 🥛 (350 Kcal - 220 ml)	325
	Chicken Stock, Cream, Veggies, Corn and Herbs	
	<b>Lemongrass and Chilli Soup</b>	350 / 325 / 295
▲	<b>Prawn</b> 🌿 🦐 🦀 (320 Kcal - 220 ml)	
▲	<b>Chicken</b> 🌿 🍗 (280 Kcal - 220 ml)	
■	<b>Vegetable</b> 🌿 🥕 (210 Kcal - 220 ml)	
■	<b>Darjeeling Style- Lung Fung Soup</b> 🍄 🌿 (210 Kcal - 220 ml)	295
	Thick Soup with Vegetables, Soy, Ginger and Garlic	
■	<b>Minestrone Siciliana</b> 🌿 🌾 🥛 (310 Kcal - 220 ml)	295
	Basil, Mediterranean Vegetables and Parmesan	
■	<b>Moong Aur Subz Ka Shorba</b> 🌾 (220 Kcal - 220 ml)	295
	Vegetable Stock, Lentil, Coriander Stems and Garam Masala	

## SALADS

▲	<b>Caesar Salad (Contains Pork)</b> 🥛 🌾 🍳 🐟 (400 Kcal - 200 gm)	375
	Romaine Lettuce, Croutons, Caesar Dressing, Parmesan and Bacon	
▲	<b>With Chermoula Prawn</b> 🦐 (520 Kcal - 250 gms)	450
▲	<b>With Grilled Chicken</b> (480 Kcal - 250 gms)	425
■	<b>Watermelon Lebneh Salad</b> 🥛 🍈 (283.4 Kcal - 200 gm)	375
	Pumpkin Seeds, Mesclun Greens, Chikki, Cherry Tomato, Jaggery and Lime Vinaigrette	

List of Allergens:







Kindly inform us if you are allergic to any food ingredient.

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■ Vegetarian ▲ Non-vegetarian

## SALADS

- |   |   |     |
|---|---|-----|
|  | <b>Artisan Quinoa Salad</b>  (318.3 Kcal - 200 gm)             | 375 |
|   | Quinoa, Apple, Feta, Walnut, Pomegranate and Maple Dijon Dressing   |     |
|  | <b>Roast Vegetables And Sprout Salad</b>  (220 Kcal - 250 gms) | 375 |
|   | Herbed Cream Cheese Dressing, Basil Nage and Walnuts  |     |

## STARTERS

- |   |   |     |
|---|---|-----|
|    | <b>Mangalorean Lamb Sukha</b>  (795.8 Kcal - 300 gms)      | 795 |
|   | Roasted Coconut, Dry Chilli, Coriander and Cumin  |     |
|  | <b>Lehsuni Jheenga Peele Mirch</b>  (510 Kcal - 300 gms) | 695 |
|   | Tiger Prawns with Carom Seeds, Yellow Chilli, Greek Yogurt and Garlic Slivers Cooked in Clay Oven   |     |
|  | <b>Prawns Pepper Salt</b>  (585.1 Kcal - 300 gms)        | 695 |
|   | With Toasted Sesame   |     |
|  | <b>Prawns Coconut Fry</b>  (760 Kcal - 300 gms)          | 695 |
|   | Prawns, Curry Leaves, Mustard and Coconut   |     |
|  | <b>Kundapore Style Ghee Roast</b>   |     |
|   | Byadgi Chilli, Ginger, Garlic and Blackpepper Cooked in Ghee  |     |
|  | <b>Prawns</b>  (866.4 Kcal - 300 gms)                    | 695 |
|  | <b>Fish</b>  (886.3 Kcal - 300 gms)                      | 595 |
|  | <b>Chicken</b>  (940 Kcal - 300 gms)                     | 550 |

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## STARTERS

▲	<b>Braised Fish</b> 🐟🌿🍷 (650 Kcal - 300 gms) In Thai Chilli and Holy Basil	595
▲	<b>Kasundi Mahi Tikka</b> 🐟🌿🍷 (380 Kcal - 300 gms) Kingfish Tikka in a Marinade of Mustard, Lime, Black Salt and Roasted in Tandoor	595
▲	<b>Apollo Fish</b> 🐟🍳🦀 (560.4 Kcal - 300 gms) King Fish, Turmeric, Chilli and Garam Masala	595
▲	<b>Squids Pepper Fry</b> 🦑 (357 Kcal - 300 gms) Served with Rice Crispies and House Salad	595
▲	<b>Kodi Vepadu</b> 🍗 (816.9 Kcal - 300 gms) Chicken Tossed with Onion, Green Chilli, Star Anise, Black Pepper and Curry Leaves	550
▲	<b>Andhra Chilli Chicken Tacos</b> 🌽🌿🍷 (778 Kcal - 300 gms) Coriander, Green Chilli, Pepper, Onion, Yogurt Dressing and Pickled Vegetables	550
▲	<b>Stir Fried Chicken</b> 🌽🍳🌿 (657.5 Kcal - 300 gms) With Soy, Chilli and Scallion	550
▲	<b>Drums of Heaven</b> 🍳🌿🌽 (750 Kcal - 300 gms)	550
▲	<b>Szechwan's Chicken</b> 🍳🌿🌽 (655.1 Kcal - 300 gms) With Peppers and Ginger	550
▲	<b>Murgh Guntur Chilli Tikka</b> 🌿🍷 (612.2 Kcal - 300 gms) Local Chillies, Yogurt and Garam Masala Served with Mint Chutney	550
■	<b>Avakya Paneer Tikka</b> 🌿🍷 (540.5 Kcal - 300 gms) Cottage Cheese, Mustard Oil, Red Chilli and Raw Mango Pickle	450

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## STARTERS

	<b>Crispy Cottage Cheese</b>  (620.7 Kcal - 300 gms) Roasted Garlic and Dark Soya	450
	<b>Baby Corn Bezulle</b>  (600 Kcal - 300 gms) Babycorn Crisp Fried in a Marinade of Red Chilli Paste, Curry Leaves and Coriander	375
	<b>Subz Shikhampur Kebab</b>  (494 Kcal - 300 gms) Gallettes of Sorrel, Spinach, Beans Tossed with Garam Masala, Stuffed with Greek Yogurt, Onion and Fried	375
	<b>Vazhakoombu, Beetroot Cutlet</b>  (450 Kcal - 300 gms) Andhra Style Banana Flower Cutlets Served with Tomato and Mint Chutney	375
	<b>Tamarind Glazed Tandoori Subz Aur Phal</b>  (320 Kcal - 300 gms) Pineapple, Sweet Potato, Pear and Broccoli	325
	<b>Water Chestnut And Lotus Stem</b>  (585 Kcal - 300 gms) In Honey Chilli and Cashew	325

## BETWEEN THE BREADS

	<b>Double Fillet Chicken Burger</b>  (859.2 Kcal - 250 gms) Buttermilk Marinated Chicken Fillet, Sesame Bun, Cheddar and Potato Wedges	395
	<b>Chicken Khurchan Kathi Kebab</b>  (750 Kcal - 300 gms) Chicken Tikka with Onion And Peppers, Egg, Mustard, House Dip and Mint Chutney	395

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## BETWEEN THE BREADS

▲	<b>Non-veg Club Sandwich (Contains Pork)</b> 🍷🍷🍷 (574 Kcal - 250 gms)	395
	Chicken, Bacon, Fried Egg, Tomato, Cheese, Lettuce and Potato Wedges	
●	<b>Paneer Kathi Kebab</b> 🍷🍷🍷 (680 Kcal - 300 gms)	375
	Paneer Tikka, Onion Salad, Mint Chutney and Spiked Mayo	
●	<b>Re-fried Bean Quesadilla</b> 🍷🍷🍷 (619 Kcal - 300 gms)	375
	Guacamole, Sour Cream, Jalapeno, Salsa and Cheese	
●	<b>Jackfruit and Vegetable Burger</b> 🍷🍷🍷 (660.2 Kcal - 250 gms)	375
	Pulled Jackfruit, Vegetable Patty, Cheddar and Sesame Bun	
●	<b>Vegetarian Club Sandwich</b> 🍷🍷🍷 (486.7 Kcal - 250 gms)	375
	Roasted Zucchini, Peppers, Feta, Cucumber, Tomato and Cole Slaw	
●	<b>Caprese Sandwich</b> 🍷🍷🍷 (564.4 Kcal - 250 gms)	375
	Ciabatta Bread, Roast Tomato, Arugula, Cheese Bocconcini , Pesto and Black Pepper	

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## MAIN COURSE

### ANDHRA AND SOUTHERN FLAVORS

- ▲ **Eral Thokku** 🦀🌿🍅 (863.8 Kcal - 350 gms) **750**  
Prawns Cooked with Cumin, Mustard, Onion and Tomato
- ▲ **Mamasan Pulusu** 🍅 (735.6 Kcal - 350 gms) **750**  
Mutton Cooked with Onion, Black Pepper, Curry Leaves and Guntur Chillies
- ▲ **Gongura Mamasan** 🍅🌿 (645 Kcal - 350 gms) **750**  
Mutton Cooked in its Own Juices with Dry Ginger and Gongura Leaves
- ▲ **Fish Pulimunchi Curry** 🐟🌿 (691.6 Kcal - 350 gms) **650**  
Fish Simmered in Tamarind and Chilli Gravy
- ▲ **Macchli Ka Saalan** 🌿🥜🥥🐟 (878.8 Kcal - 350 gms) **650**  
Pan Fried Fish Simmered in Sesame, Peanut and Coconut Gravy Tempered with Pickling Spices
- ▲ **Dum Ka Murg** 🍅🥛 (930 Kcal - 350 gms) **575**  
Tradition Hyderabad Dum Preparation of Chicken with Nuts, Yogurt, Brown Onion, Turmeric, Chilli, Mint and Coriander
- Appam With Stew** 🌿 **575 / 475**
- ▲ **Chicken** (957 Kcal - 400 gms)
- **Vegetable** (830 Kcal - 400 gms)
- **Vegetable Kurma** 🍅🌿 (420 Kcal - 350 gms) **450**  
Mixed Vegetable Curry with Coconut and Roasted Spices
- **Uralai Roast** 🌿 (550 Kcal - 350 gms) **450**  
Baby Potatoes Tossed with Mustard, Onion, Curry Leaves, Turmeric and Coriander

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## MAIN COURSE

### Biryanis

Aromatic Long Grain Basmati Rice Layered with Yakhani and Sprinkled with Fried Onions Mint, Saffron and Biryani Masala Cooked on Dum in Clay Pot Served with Salan and Burani Raita.

- |   |   |     |
|---|---|-----|
|  | <b>Dum Gosht Biryani</b> (930.6 Kcal - 550 gms)                         | 750 |
|   | Lamb and Basmati Rice Cooked with Yogurt, Mint and Saffron              |     |
|  | <b>Dum Chicken Biryani</b> (874.7 Kcal - 550 gms)                       | 645 |
|   | Chicken on Bone and Basmati Rice Cooked with Yogurt, Mint and Saffron   |     |
|  | <b>Nizami Subz Dum Biryani</b> (716 Kcal - 550 gms)                     | 575 |
|   | Garden Vegetables and Basmati Rice Cooked with Yogurt, Mint and Saffron |     |

## INDIAN FOOD

- |   |   |     |
|---|---|-----|
|    | <b>Mutton Rogan Josh</b>  (745 Kcal - 350 gms)                   | 750 |
|   | Cooked with Fennel, Ginger Powder and Asafoetida  |     |
|  | <b>Murg Makhanwala</b>  (897.5 Kcal - 350 gms)                 | 575 |
|   | Tandoori Chicken Tikka Cooked in Butter and Tomato Gravy, Finished with Cream and Fenugreek   |     |
|  | <b>Balti Paneer</b>  (647 Kcal - 350 gms)                      | 495 |
|   | Cottage Cheese in a Mélange of Tangy and Spicy Gravy  |     |
|  | <b>Dhungar laga Zaffrani Malai Kofta</b>  (770 Kcal - 350 gms) | 495 |
|   | Cottage Cheese and Nuts Dumplings Simmered in Saffron Gravy with a Smoky Flavor   |     |
|  | <b>Aloo Aap Ki Pasand</b>                                      | 425 |
|   | (470 Kcal / 595 Kcal / 533 Kcal / 650 Kcal / 604 Kcal - 350 gms)<br>Jeera / Palak / Gobi / Matar / Methi  |     |
|  | <b>Subz Vilayti</b>  (366 Kcal - 350 gms)                      | 425 |
|   | Mélange of English Vegetables Tossed with Perfect Blend of Robust and Earthy Spices with Richness of Onion  |     |

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## INDIAN FOOD

	<b>Dal Makhani</b>  (680 Kcal - 350 gms)	350
	Whole Black Lentil Simmered in Tomato Puree, Cream and Butter	
	<b>Yellow Dal Double Tadka</b>  (325 Kcal - 350 gms)	325
	Pigeon Pea, Moong Dal Tempered with Cumin, Garlic and Dry Red Chilli	
	<b>Moong Dal Khichdi</b>  (473.3 Kcal - 350 gms)	325
	Tempered with Cumin, Black Pepper in Ghee and Brown Onion on Top Served along with Curd	
	<b>Steamed Rice</b> (195 Kcal - 400 gms)	225

## SIGNATURE DISHES

	<b>Chicken Afghani</b>     (867.8 Kcal - 350 gms)	575
	Chicken Cooked in Rich Gravy Covered with Egg Coating	
	<b>Chicken Kandhari</b>   (874.7 Kcal - 350 gms)	575
	Chicken Supreme Cooked in Onion, Tomato and Cashew Gravy	
	<b>Chicken Lajawab</b>    (785 Kcal - 300 gms)	550
	Dry Preparation of Chicken Supreme Tossed with Onion, Garlic and Cashew Paste	

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## GHAR KA KHANA

 <b>Rayalaseema Chicken Curry</b> 🍗 (475 Kcal - 350 gms) Home-Style Curry with Onion, Tomato and Roasted Coconut	575
 <b>Guthivenkaya Kura</b> 🍆🥜 (550 Kcal - 350 gms) Egg Plant Stuffed with Peanut and Spices, Braised in Onion and Tomato Curry	425
 <b>Chitti Vadiyalu Jidi Pappu</b> 🌱🍲 (427 Kcal - 350 gms) Lentil Preparation with Cashew and Urad Dal Wadi	425
 <b>Dondakai Vepadu</b> 🥒🌱 (625 Kcal - 350 gms) Tendli Tossed with Peanuts and Dry Masala	425
 <b>Ragi Sangati (2 No.)</b> (325 Kcal - 350 gms) Ragi Flour Dumplings	250

## INDIAN BREADS

 <b>Malabar Parotta</b> 🍞 (320 Kcal - 120 gms)	125
 <b>Roti (Plain / Butter)</b> 🍞🌱 (200 Kcal / 236.5 Kcal - 80 gms)	100
 <b>Naan (Plain / Butter)</b> 🍞🌱 (160.8 Kcal / 290 Kcal - 100 gms)	100
 <b>Missi Roti</b> 🍞🌱 (240 Kcal - 80 gms)	100
 <b>Laccha Paratha</b> 🍞🌱 (332.7 Kcal - 120 gms)	100
 <b>Phulka</b> 🍞 (200 Kcal - 80 gms, 2 pcs)	100

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## SIDES

 <b>Bisi Bele Bhath</b>    (512.7 Kcal - 350 gms)	375
 <b>Potato Fries</b> (771.5 Kcal - 300 gms)	325
 <b>Herb Grilled Vegetables</b>  (357.5 Kcal - 300 gms)	325
 <b>Tomato Rasam</b>  (174.6 Kcal - 210 ml)	295
 <b>Curd Rice</b>   (334 Kcal - 350 gms)	275
 <b>Cucumber and Onion Raita</b>  (105.6 Kcal - 210 gms)	150

## INTERNATIONAL MAIN COURSE

 <b>Grilled Fillet of Fish</b>    (755.9 Kcal - 400 gms) King Fish Steak, Caper Beurre Blanc and Sautéed Greens	650
 <b>Grilled Chicken Breast</b>   (722.6 Kcal - 400 gms) Herb Marinated Chicken Breast, Garlic Broccoli, Mash Potato and Pan Jus	595
 <b>Root Vegetable Lasagna</b>    (850 Kcal - 400 gms) Roasted Vegetable and Mushroom Lasagna with Cheddar Sauce and Confit Tomato	595

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## PIZZA 9"

▲	<b>Pepperoni Pizza(Contains Pork)</b> 🍷🌾 (917 Kcal)	475
	Pork Pepperoni, Arugula and Parmesan	
▲	<b>Kodi Vepadu Pizza</b> 🍷🌾 (745 Kcal )	425
	Andhra Style Roast Chicken, Mushroom, Tomato, Onion and Mozzarella	
●	<b>Paneer Makhani Pizza</b> 🍷🌾🍅 (698.8 Kcal )	395
	Panner Tikka, Makhani Sauce, Mint Chutney and Brown Onion	
●	<b>Farmland Pizza</b> 🍷🌾 (721.9 Kcal )	395
	Mushroom, Olives, Corn, Tomato, Peppers, Bocconcini, Capers and Jalapeno	
●	<b>Margherita</b> 🍷🌾 (611 Kcal )	375
	Tomato, Mozzarella, and Basil	

## PASTA

Choice Of Spaghetti | Penne | Fussili | Whole Wheat Penne

▲	<b>Pasta Gamberi</b> 🍷🌾🍄🦞 (735 Kcal - 400 gms)	595
	Prawn, Garlic, Capers and White Wine in Creamy Napolitano	
▲	<b>Pasta Carbonara (Contains Pork)</b> 🍷🌾🍳🥓 (1081.6 Kcal - 400 gms)	550
	Bacon, Egg yolk, Parmesan, Cream and Pepper	
▲	<b>Pasta -Lamb Ragout</b> 🍷🌾🍄 (796 Kcal - 400 gms)	550
	Lamb Mince With Onion, Garlic, Tomato and Herbs	
●	<b>Pasta Alfredo</b> 🍷🌾 (768.2 Kcal - 400 gms)	495
	Cream, Cheese and Vegetables	

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## PASTA

Choice Of Spaghetti | Penne | Fussili | Whole Wheat Penne

- |   |   |            |
|---|---|------------|
|  | <b>Pasta Al Pomodoro</b>  (599.7 Kcal - 400 gms) | <b>495</b> |
| Plum Tomato, Basil and Parmigiano Reggiano  |   |            |
|  | <b>Pasta Al Pesto</b>  (796.7 Kcal - 400 gms)    | <b>495</b> |
| Mascarpone, Basil and Pine Nut  |   |            |

## ASIAN MAIN COURSE

- |   |   |                        |
|---|---|------------------------|
|   | <b>Braised Fish</b>  (682.3 Kcal - 350 gms)                           | <b>650</b>             |
| With Sesame Light Soya and Ginger   |   |                        |
|   | <b>Thai Curry- Red, Green</b>                                        | <b>650 / 575 / 525</b> |
|  | Prawns (864.8 Kcal - 500 gms)   |                        |
|  | Chicken (760 Kcal - 500 gms)  |                        |
|  | Vegetable (740 Kcal - 500 gms)  |                        |
| Accompanied with Jasmine Rice   |   |                        |
|  | <b>Kung Pao Chicken</b>  (787.5 Kcal - 350 gms)                      | <b>575</b>             |
| Dry Red Chilli, Cashew in Sweet and Spicy Gravy                                     |   |                        |
|  | <b>Hong Kong Style Tofu</b>  (591 Kcal - 350 gms)                    | <b>495</b>             |
| Wok Tossed with Dark Soya, Wine, Diced Chilli and Ginger                            |   |                        |
|  | <b>Vegetable Dumplings in Manchurian Style</b>  (631 Kcal - 350 gms) | <b>425</b>             |
| Mix Vegetable Dumplings in Onion, Garlic, Ginger and Coriander                      |   |                        |

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## ASIAN MAIN COURSE

<div> <div></div> <div></div> </div>	<b>Stir Fried Asian Greens</b> 🥬🥕 (276.3 Kcal - 350 gms)	425
	Asian Greens Tossed in White Garlic, Hua Tiao Chew and Light Soya	
	<b>Soft Hakka Noodles</b> 🥬🥕🍳 (542.7 Kcal / 700 Kcal - 400 gms)	395 / 350
<div> <div></div> <div></div> </div>	<b>Chicken And Egg</b>	
<div> <div></div> <div></div> </div>	<b>Vegetable</b>	
	<b>Wok Fried Rice</b> 🍚🥬🥕🌾 (550 Kcal / 700 Kcal - 400 gms)	395 / 350
<div> <div></div> <div></div> </div>	<b>Chicken And Egg</b>	
<div> <div></div> <div></div> </div>	<b>Vegetable</b>	

## SMALL BITES

<div> <div></div> <div></div> </div>	<b>Fish n Chips</b> 🐟🍟🌾🥕 (798.4 Kcal - 300 gms)	550
	Crumb Fried Fillet of Fish, Mushy Green Peas, Pickled Onion Tartare and Fries	
<div> <div></div> <div></div> </div>	<b>Pao Bhaji</b> 🍷🌾 (475.2 Kcal - 300 gms)	425
	Mumbai Style Bhaji Served with House Salad and Butter Pao	
<div> <div></div> <div></div> </div>	<b>Sev Papdi Chat</b> 🍷🌾 (350 Kcal - 250 gms)	325
	Mashed Potato, Tamarind Chutney, Garlic Chutney and Cruchy Gram Noodles	
<div> <div></div> <div></div> </div>	<b>Neerulli Godambi Pakoda</b> 🍷🌾 (940.8 Kcal - 250 gms)	325
	Onion Julienne, Cashew and Curry Patta Bhajia	
<div> <div></div> <div></div> </div>	<b>Aloo Matar Samosa</b> 🍷🌾🍷 (800 Kcal - 220 gms)	325
	Served with Tamarind and Mint Chutney	
<div> <div></div> <div></div> </div>	<b>Jalapeno Chilli Toast</b> 🍷🌾 (701.8 Kcal - 200 gms)	325
	Processed Cheese, Jalapeno and Peppers Served with Potato Wedges	

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# TEMPLE CUISINE

- Welcome to our Temple Cuisine Experience, inspired by the divine flavours of Sri Venkateswara Swamy Vaari Temple. Indulge in spiritual sustenance with our sacred menu.

     (950 Kcal - 450 gms)

## Panakam

Traditional South Indian Drink made with Jaggery, Black Pepper, Cardamom and Tulsi

## Mash Appam

Black Pepper Vada

## Pachadi

Chutneys

## Aratikaya Talimpu

Raw Banana Stir Fried with Mustard, Curry Leaves

## Daddojanam

Temple Style Curd Rice

## Kadambam

Rice and Dal Cooked along with Vegetables and Spices

## Vada Pappu

Soaked Moong Dal Tossed with Curry Leaves, Green Chilli and Raw Mango

## Mudda Pappu

Boiled Dal with Ghee

## Chakra Appam

Dosa

## Chakra Pongal

Sweet Pongal with Jaggery and Nuts

## Laddokam

Inspired from Balaji Laddoo

## Majjiga

Spiced Buttermilk

799

### Disclaimer:

Please notify us 2 hours in advance as it is prepared fresh for order.

### List of Allergens:

Kindly inform us if you are allergic to any food ingredient.

All prices are in Indian Rupees and subject to Government taxes.

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcal of energy per day. However, the actual calories needed may vary per person

■ Vegetarian   ■ Non-vegetarian

## FROM THE SWEET WORLD

▲	<b>Basque Cheese Cake</b> 🥛🍓🌾 (590 Kcal - 150 gms)	345
	Philadelphia Cheese with Wild Berry Compote	
▲	<b>Tiramisu</b> 🥛🌾🍓 (430 Kcal - 150 gms)	345
	Classic Tiramisu Layered in a Jar	
▲	<b>Ebony and Ivory</b> 🥛🍓 (550 Kcal - 150 gms)	345
	Dark and White Mousse Cake with Berry Coulis and Fruit Compote	
●	<b>Warm Chocolate Pudding</b> 🥛🌾 (550 Kcal - 150 gms)	345
	Served with Vanilla Bean Ice Cream and Chocolate Sauce	
●	<b>Gulab Jamun</b> 🥛🌾🍓 (475 Kcal - 150 gms)	325
	Cottage Cheese and Reduced Milk Dumpling in Saffron Syrup	
●	<b>Double Ka Meetha</b> 🥛🌾🍓 (538 Kcal - 150 gms)	325
	Like Always and Like Never Before	
●	<b>Rabdi Rasmalai</b> 🥛🍓 (650 Kcal - 150 gms)	325
	Cheese Sponge, Thickened Sweetened Milk, Cardamom and Saffron	
●	<b>Basundi</b> 🥛🍓 (570 Kcal - 150 gms)	325
	Sweetened Reduced Milk with Boondi and Nuts	
●	<b>Ice Creams Favorite</b> 🥛 (259 Kcal - 100 gms)	275
	Selection of ice creams: Cookie and Cream Blue Berry and White Chocolate Fruit Ninja Lotus Discoff Mississippi Mud	

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# BEVERAGES

## SMOOTHIES

350

- **Bana-Berry** 🥤 (240 Kcal - 350 ml)  
Banana, Strawberry, Honey and Yogurt
- **Sunrise** 🥤 (310 Kcal - 350 ml)  
Papaya, Honey, Yogurt and Pumpkin Seeds
- **Protein Smoothie** 🥤 🥥 (360 Kcal - 350 ml)  
Peanut Butter and Banana
- **Revitalizer** 🥤 🌾 (220 Kcal - 350 ml)  
Apple, Dates, Milk, Flax Seeds and Oats
- **Pinacolada** 🥤 🥥 🌾 (320 Kcal - 350 ml)  
Pineapple, Banana, Coconut Milk, Almond and Oats

## MILKSHAKES

350

- **Oreo and Chocolate** 🥤 🌾 (560 Kcal - 350 ml)
- **Divine Mango** 🥤 (394 Kcal - 350 ml)
- **Wonder Vanilla** 🥤 (425 Kcal - 350 ml)
- **Seasonal Strawberry** 🥤 (435 Kcal - 350 ml)
- **Pineapple Shake** 🥤 (580 Kcal - 350 ml)

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## HEALTHY DRINKS






325

- 
**Detox**  (94 Kcal - 300 ml)  
 Apple, Cucumber, Celery and Ginger
- 
**Immunity Booster** (144 Kcal - 300 ml)  
 Beetroot, Apple, Orange, Carrot, Parsley and Ginger
- 
**Stress Solution** (130 Kcal - 300 ml)  
 Cucumber, Pineapple, Basil and Mint
- 
**Anti Diabetic** (110 Kcal - 300 ml)  
 Carrot, Apple, Spinach, Ginger, Lemon and Bitter Gourd
- 
**Stomach Soother** (140 Kcal - 300 ml)  
 Pineapple, Carrot, Lemon and Mint

## FRESH FRUIT JUICE

- 
**Orange, Watermelon, Pineapple** (142 Kcal, 91 Kcal, 168 Kcal - 300 ml) 275  
 Orange, Watermelon and Pineapple

## HOT BEVERAGES

- 
**Hot Chocolate** 350  
 Made from Belgium Chocolate served with Marsh Mellow
- 
**Cappuccino** 225
- 
**Café Latte** 225
- 
**Americano** 225
- 
**South Indian Coffee** 225

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## HOT BEVERAGES

	Ristretto	190
	Espresso	190
	Ready Made Tea	190
	Choice of tea Assam / Darjeeling / Green / Earl Grey / English Breakfast	190

## ICED BEVERAGES

	Cold Coffee	325
	Iced Cappuccino (Shot of Espresso,Milk,Ice)	325
	Iced Americano	325

## OTHER BEVERAGES

	Red Bull	295
	Ginger Ale	225
	Fresh Lime Soda / Water	225
	Aerated Beverages	145
	Packaged Bottle Water	145

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