The Visage menu

CONTI CUISINE

STARTER VEG

<u>Crispy Baked Zucchini Chips, Strips</u>	550
Thinly sliced zucchini battered to perfection and fried to a golden crisp. Seasoned with a hint of	
parmesan cheese and a sprinkle of parsley served with chilly sauce	
<u>Nachos with Tomato Salsa</u>	550
Golden corn tortilla chips served with a zesty, freshly made tomato salsa, bursting with the Flavors	
of ripe tomatoes, onions, and a hint of cilantro.	
Avocado Whole Grain Toast	550
A wholesome combination of creamy avocado spread over toasted whole-grain bread, topped with	
a drizzle of olive oil and a sprinkle of crushed pepper for a healthy yet indulgent starter.	
STARTER NON-VEG	
<u>Parmesan Di Pollo</u>	
the rich flavors of Italy with our Parmagen di Polo, a decadent dish featuring tender and	
juicy chicken breast, breaded and fried to a golden crisp.	800
Crumb-Fried Prawn	
Crispy golden prawns coated in seasoned breadcrumbs, fried to perfection.	0.5.0
	950
<u>Smoked Salmon in Puff Pastry</u>	
Smoke salmon, Fresh dill, and lemon cream cheese add a bright and tangy contrast,	950
while the flaky pastry provides a satisfying crunch.	730
<u>Fish and Chips with Cheese Sauce, Tartar Sauce</u>	
Classic battered fish served with crispy fries, creamy cheese sauce, and tangy tartar	800
sauce.	000
00000.	
<u>Meatball with Tomato Sauce</u>	
Tender meatballs simmered in rich, flavourful tomato sauce.	800
Fried Calamari	
	800
Tender and juicy squid rings are lightly battered and fried to a crunchy exterior, served	
with a mustard mayo	

SOUP

<u>Broccoli Soup Blue Cheese (Veg)</u>

A creamy broccoli soup enriched with the bold flavour of blue cheese, ideal for vegetarians.

<u>Cannellini Beans Minestrone Soup (Veg/Non-Veg)</u> 350/450

A hearty Italian-style soup with cannellini beans, fresh vegetables, and an option to add tender chicken for extra flavour.

<u>Mushroom Soup (Veg/Non-Veg)</u>

350/450 A rich and velvety mushroom soup with an option to include succulent chicken for a wholesome experience.

SALAD

<u>Caprese Salad</u>

A classic Italian salad with fresh mozzarella, ripe tomatoes, basil, and a drizzle of olive oil and balsamic glaze.

<u>Greek Salad</u>

A refreshing mix of cucumbers, tomatoes, red onions, olives, and feta cheese, dressed with olive oil and oregano.

Fattoush Salad

A Levantine salad made with fresh vegetables, toasted pita, and a tangy sumac dressing.

Beetroot Salad

A vibrant salad with roasted beetroot, arugula, walnuts, and a light citrus vinaigrette.

<u>Quinoa Avocado Salada</u>

A healthy mix of quinoa, avocado, cherry tomatoes, and fresh greens, tossed in a zesty lemon dressing

Crab Stick Salmon Avocado Salad (Non-Veg)

A flavourful seafood salad featuring crab sticks, salmon, avocado, and fresh greens with a creamy dressing.

350

550

550

550

550

550

PASTA

Penne Linguine Fettuccine Rigatoni

SAUCE OF PASTA

Pomodoro Sauce Fresh diced tomatoes simmered to perfection, offering a light and flavorful taste of classic Italian simplicity.	750
Arrabbiata Sauce A fiery blend of garlic, tomatoes, and dried red chili peppers cooked in olive oil for a bold, spicy kick.	650
Vodka Sauce A rich and creamy tomato-based sauce, enhanced with a touch of vodka and finished with heavy cream for a smooth, tangy flavour.	750
Pesto Sauce A vibrant green sauce made with fresh basil, garlic, olive oil, pine nuts, and Parmesan cheese, delivering a burst of herbal freshness.	750
Alfredo Sauce A decadent and velvety blend of butter, cream, and Parmesan cheese, perfect for indulgent pasta dishes.	650
Vongole Sauce A delicate and savory sauce made with fresh clams, garlic, olive oil, white wine, and parsley, delivering a light and briny flavour perfect for seafood pasta dishes.	650
Aglio Olio Sauce A simple yet flavourful sauce made with garlic sautéed in olive oil, enhanced with chili flakes and parsley for a classic Italian touch.	650

MAIN COURSE

<u>Mac and Cheese (Veg)</u>	800
Macaroni pasta baked in a creamy cheese sauce, topped with cheese, breadcrumbs, and	
a hint of lemon zest.	
<u>Grilled Chicken Breast (Non-Veg)</u>	
Juicy chicken breast served with ratatouille, creamy mashed potatoes, and masala sauce.	950
<u>Grilled Jumbo Prawns (Non-Veg)</u>	
	1050
Succulent jumbo prawns paired with carrot mash, asparagus, and drizzled with tarragon and hollandaise sauces.	
und hondhäuse sauces.	
<u>Sole Fish (Non-Veg)</u>	1050
Tender sole fish served with creamy mashed potatoes and zesty lemon sauce.	
<u>Pan-Seared Salmon: (Non-Veg)</u>	
Fresh salmon fillet seared to perfection, accompanied by broccoli, cherry tomatoes, and	1050
black olives.	
<u>New Zealand Lamb Chops: (Non-Veg)</u>	1000
Premium lamb chops served with purple mashed potatoes and rich masala sauce.	1200
<u> Porcini Chicken Breast Roulade: (Non-Veg)</u>	
Chicken breast stuffed with porcini mushrooms, served with duchess potatoes and a red	950
Chicken breast stutted with porcini mushrooms, served with duchess potatoes and a rea wine jus.	
who jus.	
<u>Puff Pastry Salmon: (Non-Veg)</u>	1050
Fresh salmon fillet is wrapped in a delicate puff pastry crust, infused with the subtle	1050
flavors of dill, lemon, and garlic, and baked to a golden perfection.	
	0.5.0
<u>Chicken Mushroom Fricassee: (Non-Veg)</u>	950
A creamy chicken and mushroom stew, cooked to perfection with rich, comforting Flavors.	
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PIZZA SECTION

<u>Classic Margherita: (Veg)</u>	700
Tomato sauce, mozzarella cheese, and fresh basil for a timeless Italian classic.	
<u>Quattro Formaggi: (Veg)</u>	850
A rich blend of fresh mozzarella, yellow cheddar, Parmesan, and Emmental cheese.	
Pollo Pizza: (Non-Veg) Roasted chicken seasoned with peri spices, perfectly balanced for a smoky and spicy	850
flavour.	
<u>Seafood Pizza: (Non-Veg)</u>	950
A delightful combination of fresh seafood toppings for a coastal-inspired pizza.	
<u>Truffle Funghi Pizza: (Veg)</u>	850
White sauce topped with a mix of four types of mushrooms, Parmesan cheese, and a drizzle of truffle oil.	
Alfredo Pizza: (Non-Veg) Chicken and mushrooms in a creamy Alfredo sauce, loaded with flavour.	850
Chicken and hiushrooms in a creany Arread sauce, loaded with havour.	
<u>Arugula Pizza: (Veg)</u>	850
Sundried tomatoes, black olives, Parmesan cheese, pomegranate, and fresh arugula leaves for a vibrant and refreshing taste.	
<u>Pizza Ortolana: (Veg)</u>	850
Tomato sauce topped with three bell peppers, onions, black olives, eggplant, and zucchini for a hearty vegetable medley.	
<u> Manakish Pizza: (Non-Veg)</u>	950
raditional Middle Eastern flatbread pizza with za'atar for a fragrant and earthy flavor.	
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CONTI CUISINE	
BURGER AND SANDWICH	
Club Sandwich in Baguette Bread Non-Veg: Includes meats typical of a club sandwich.	650
Veg Sandwich with Fries. Veg: Classic vegetarian sandwich with fries.	450
Chicken Sandwich with Fries Non-Veg: Chicken-filled sandwich served with fries.	650
Veg: Aloo patties, avocado salsa, and caramelized onion.	450
Chicken Burger Non-Veg: Homemade chicken patties with lettuce, tomato, and spiced sauce	550
Lamb Burger Non-Veg: Homemade lamb patty with lettuce, tomato, onion marmalade, and BBQ	650 sauce.
The Visage Family Special Burger Veg/Non-Veg: Available in vegetarian or non-vegetarian options.	650/750
Shawarma Roll Non-Veg: Traditional shawarma-style meat in a roll.	450
Kathi Roll Veg/Non-Veg: Available in both vegetarian and non-vegetarian options	450/550

TURKISH, AND PERSIAN CUISINE STARTER VEG 650 Hummus with Balloon Bread Creamy hummus served with freshly baked round balloon bread (Arabic cuisine). Jackfruit Urfa 650 Smoky and spiced jackfruit kebabs with a Turkish twist. Broccoli and Cauliflower Kebab 650 A flavourful mix of broccoli and cauliflower, seasoned with Arabic spices. Falafel with Hummus: 650 Crispy falafel served with creamy hummus and lavash bread. 750 5 Dip Balloon Bread: Freshly baked balloon bread served with five assorted dips for a flavourful experience STARTER NON-VEG **Beyti Kebab Roll:** 1050 Spiced minced meat wrapped and served with tomato-garlic sauce and yogurt dressing. **Chicken with Mint Hummus:** 950 Tender chicken paired with refreshing mint-infused hummus. Chicken Urfa: 950 Turkish-style grilled chicken served with kulcha bread. Chicken Koobedeh: 950 Skewered ground chicken kebabs seasoned with Middle Eastern spices. Lamb Koobedeh: 1050 Juicy lamb kebabs prepared with traditional Persian seasoning. Lamb Urfa: 1050 Spiced lamb kebabs served with Turkish-style kulcha bread.

TURKISH, AND PERSIAN CUISINE

STARTER NON-VEG

Chicken Prizola: Grilled marinated chicken with bold Turkish flavors.	950
Chicken Joojeh: Persian-spiced chicken skewers, tender and aromatic.	950
Lamb Chops with Turkish Style: Grilled lamb chops served with orzo rice.	1050
Turkish Salmon: Perfectly grilled salmon with Turkish herbs and spices.	1200
Grilled Jumbo Prawns: Char-grilled jumbo prawns with a smoky and savory taste.	1200
Mahi Grill: Persian-style grilled sole fish, served with French fries, red and white onion slices, julienned red cabbage, and chickpea salad.	1200
Lamb Köfte: Spiced lamb meatballs with a Turkish flair.	1200
Chicken Köfte: Ground chicken meatballs, seasoned and grilled to perfection.	950

TURKISH, AND PERSIAN CUISINE	2	
PLATTER VEG		
Veg Platter: Paneer Urfa, Falafel, Spiced Potato Wedges, Jackfruit Urfa, Cheese Samosa, served with sumac onion, lettuce, pickles, and bread.	1200	
Chicken Urfa Platter: Chicken Urfa, Chicken Kofta, Chicken Joojeh, Shish Touk, served with potato fries, sumac onion, lettuce, pickles, and bread.	1400	
Lamb Urfa Platter: Lamb Urfa, Lamb Kofta, Lamb Shish, Lamb Chop, served with potato fries, sumac onion, lettuce, pickles, and bread.	1600	
TURKISH PIDE		
Veg Pide: A delightful combination of seasonal vegetables, spiced and baked to perfection in a Turkish-style pide.	650	
Cheese Pide: A simple yet rich pide filled with a blend of cheeses for a creamy and satisfying experience.	750	
Chicken Pide: Chicken cubes mixed with Turkish spices, served with chili, roasted tomato, and onion, topped with za'atar and sesame seeds.	750	
Lamb Pide: Cubes of lamb mince, seasoned with Turkish spices, and baked in a traditional pide dough.	850	
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TURKISH, AND PERSIAN CUISINE	
DIP	
Artichoke Hummus: A creamy hummus blended with artichoke for a rich and savory flavour.	350
Red Kidney Beans and Beetroot Dip: A vibrant dip made from red kidney beans and beetroot, offering a sweet and earthy taste.	350
Yogurt and Garlic Dip: A smooth yogurt dip infused with garlic, creating a refreshing and tangy flavour.	350
Spanish and Mint Hummus: A twist on traditional hummus, with the freshness of mint and a hint of Spanish seasoning.	350
Feta and Cream Dip: A rich dip made with feta and cream, complemented by chopped raisins, pomegranate, salt, and garlic for a unique and flavourful experience.	350
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PAN - ASIAN CUISINE Soup	A	
Crab Meat and Asparagus Soup (Prawn/Chicken): (Non-Veg) A rich and flavorful soup made with fresh crab meat and tender asparagus, with an option of prawn or chicken for added protein, offering a delicate yet satisfying taste.	350/450	
Hot Sour Soup: (Veg/Non-Veg). A tangy and spicy soup with a balance of hot and sour flavors, filled with vegetables and aromatic spices, creating a bold and comforting dish.	350/450	
Manchow Soup: (Veg/Non-Veg) A popular Indo-Chinese soup made with a mix of vegetables and fried noodles in a spicy and savory broth, topped with crispy noodles for extra crunch.	350/450	
Soto Yam Madura Chicken Soup: (Non-Veg) A traditional Indonesian chicken soup, featuring a fragrant broth with tender chicken, yam, and exotic spices, offering a warm and hearty experience.	350/450	
RAMAN		
Braised Tofu Ramen: (Veg). Silky tofu braised in a savory broth, served with ramen noodles, topped with vegetables and a light soy-based sauce.	650	
Veggie Delight Ramen: (Veg) A vegetable-packed ramen with fresh seasonal veggies, served in a flavorful broth.	650	
<u>Vegan Coconut Cream Ramen: (Veg)</u> A rich, creamy coconut broth with ramen noodles, offering a comforting vegan twist with aromatic spices and fresh vegetables.	650	
<u>Chicken Coconut Curry Ramen: (Non-Veg)</u> Tender chicken cooked in a fragrant coconut curry broth, served with ramen noodles, creating a perfect balance of creamy and spicy flavors.	750	
<u>Teriyaki Chicken Ramen: (Non-Veg)</u> Grilled teriyaki-glazed chicken served over ramen noodles in a savory broth, garnished with vegetables.	750	
Spice Chicken Ramen: (Non-Veg) A spicy ramen soup with tender chicken, packed with chili and spices, offering a fiery, bold flavor.	750	

STARTER VEG

Pan-Fried Tofu in Spicy Korean Sauce: Crispy pan-fried tofu coated in a flavourful and spicy Korean-style sauce.	750
Stir-Fried Tofu: Tofu stir-fried with vegetables and a savory sauce for a flavourful vegetarian dish.	750
Stir-Fry Vegetables in Black Bean Sauce: A mix of fresh vegetables stir-fried in a rich and savory black bean sauce	650
STARTER NON-VEG	
Chilly Chicken: Spicy, crispy chicken tossed in a tangy and flavourful chili sauce.	750
Smoked Shrimp with Thai Peanut Sauce: Smoky shrimp served with a creamy, nutty Thai peanut sauce for a rich and delicious flavor.	950
Prawn Tempura: Lightly battered prawns, deep-fried to perfection, served with dipping sauce.	950
Kung Pao Chicken: A stir-fry of chicken, peanuts, and vegetables in a savory and spicy Kung Pao sauce.	750
Honey Walnut Shrimp: Crispy shrimp tossed in a sweet and creamy honey sauce, garnished with crunchy walnuts.	1050
Orange Chicken with Sesame Seeds: Crispy chicken coated in a sweet and tangy orange sauce, sprinkled with sesame seeds for added flavor.	950

DIM-SUM VEG

<u>Cantonese Veg</u>

A delicate mix of finely chopped vegetables wrapped in a thin, soft dough, steamed to perfection with a Cantonese touch.

Chilly Tofu

Silky tofu blended with spicy seasoning, wrapped in a light dumpling skin, and steamed for a bold, flavourful bite.

Thai Vegetable

A mix of vibrant vegetables wrapped in a dumpling, inspired by Thai flavours, served with a zesty dipping sauce.

<u>Spice Asparagus</u>

Tender asparagus seasoned with aromatic spices, encased in a light wrapper, and steamed for a crunchy and flavourful taste.

Crunchy Asparagus

Asparagus combined with a Savory filling, offering a delightful crunch with each bite, wrapped and steamed for perfect tenderness.

Truffle Edamame

Edamame beans infused with the rich, earthy flavour of truffle, wrapped in a delicate dumpling skin for a luxurious taste.

DIM-SUM NON-VEG

<u>Chicken Chives</u>

Minced chicken combined with fresh chives, wrapped in a soft dough, and steamed to create a savory, aromatic flavor.

Chicken Chestnut

Ground chicken paired with crunchy chestnuts for a unique, nutty texture, wrapped in a light dumpling wrapper and steamed.

Chicken Chilly Oil

Spicy chicken filling infused with flavorful chilly oil, encased in a soft dough and steamed to perfection.

Seven Spicy

A bold, spicy chicken filling with seven different spices, wrapped in a dumpling skin for a kick of heat and flavor.

Crystal Shrimp Dumpling

Shrimp wrapped in a translucent dough, topped with a curry sauce for a delightful combination of textures and flavors.

Prawn Hargo

p prawns encased in a thin, delicate dough, steamed to create a soft, succulent bite full of flavor. 550

650

550

550

550

650

650

650

650

750

850

BAO

<u>Vegetable Bao (Veg)</u>

A soft, fluffy steamed bun filled with a medley of mixed vegetables, seasoned with aromatic spices, offering a wholesome and flavorful bite.

<u>Truffle Mushroom Bao (Veg)</u>

Earthy mushrooms sautéed with a hint of truffle oil, wrapped in a pillowy bao bun for a rich, luxurious flavor.

Chicken Addana Bao (Non-Veg)

Succulent chicken spiced with traditional Adana seasoning, grilled to perfection, and enclosed in a soft bao bun for a savory, smoky experience.

Lamb Addana Bao (Non-Veg)

Tender lamb seasoned with Adana spices, grilled and wrapped in a fluffy bao bun, delivering a smoky, spiced richness in every bite.

<u>Chicken Tikka Bao (Non-Veg)</u>

Grilled, marinated chicken tikka nestled inside a soft bao bun, offering a smoky, spicy, and creamy flavor combination.

Cauliflower 65 Bao (Veg) 550

Crispy, spiced cauliflower, seasoned with a blend of aromatic spices, served in a soft bao bun for a crunchy, flavorful bite.

SUSHI

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California Sushi Non-Veg: Fresh crab meat, avocado, cucumber, tobiko mayo, and green apple.	750
Spicy Tuna Non-Veg: Spicy tuna with tenkasu, cucumber, tobiko, and yellow chili sauce.	850
Crispy Salmon Non-Veg: Crispy rice, salmon chunk, Japanese mayo, Sriracha sauce, and cucumber.	850
Crispy Combination Non-Veg: Combination of crispy salmon, tuna, and avocado.	850
Dynamic Non-Veg: Salmon, kimchi, mayo, and prawn tempura.	900
Mushroom, Enoki Tempura Sushi Veg: Tempura-fried enoki mushrooms.	750
Asparagus Tempura Sushi Veg: Tempura asparagus with chili mayo <u>.</u>	750
Southern California Veg: Vegan soy crab, avocado, microgreens, and orange.	750
Crispy Cado Sushi	750

Veg: Crispy sushi roll with avocado<u>.</u>

550

550

650

750

MAIN COURSE

Thai Red Curry (Veg/Non-Veg)

A rich, aromatic red curry with tender chicken or prawn, cooked in coconut milk with Thai spices, served with steamed rice.

<u>Thai Green Curry (Veg/Non-Veg)</u>

A fragrant green curry made with fresh herbs, coconut milk, and vegetables or tofu, offering a mildly spicy, flavorful base.

<u>Thai-Style Basil Vegetables (Veg)</u>

Stir-fried exotic vegetables in a chili-based sauce, seasoned with fresh Thai basil, delivering a savory and slightly spicy flavor.

<u>Steamed Fish Fillet Sole (Non-Veg)</u>

Delicate sole fish fillet, steamed and cooked in a choice of black bean or chili sauce for an aromatic and flavorful dish.

Sauteed Prawn (Non-Veg)

Fresh prawns sautéed in your choice of oyster sauce, chili garlic sauce, or Sichuan sauce, offering a balance of savory and spicy flavors.

<u>Mince Chicken Basil (Non-Veg)</u>

Ground chicken stir-fried with fresh basil, chilies, and garlic, served with rice for a savory, slightly spicy meal.

RICE / NOODLE

Korean Bulgogi Fried Rice: (Veg/Non-Veg)

A savory and slightly sweet fried rice, made with marinated bulgogi Lamb or Chicken, vegetables, and Korean spices, offering a perfect balance of flavors.

Pad Thai Noodle: (Veg/Non-Veg)

Stir-fried rice noodles with a tangy tamarind sauce, garnished with peanuts, bean sprouts, and a choice of protein, for a classic Thai street-food experience.

Dan Dan Noodle (Veg/Non-Veg)

A Sichuan-inspired noodle dish served with spicy, savory sesame sauce, topped with vegetables or minced meat, creating a perfect balance of flavours and textures.

<u>Udon Noodle (Veg/Non-Veg)</u>

Thick, chewy Japanese noodles served in a savory broth with vegetables or protein options, for a comforting and hearty dish.

Nasi Goreng Fried Rice: (Non-Veg)

A flavourful Indonesian fried rice made with a combination of vegetables, egg, and spices, offering a savory and slightly spicy kick.

<u>Thai Jasmine Rice: (Veg)</u>

rant and fluffy long-grain rice, delicately steamed to perfection, offering a subtle floral aroma and a soft, slightly sticky texture.

650

750/850

750/850

950

950

850

550/650

550/650

550/650

550/650

750

INDIAN CUISINE

STARTER VEG

Paneer Banjara Cube of cottage cheese marinated in yogurt, spices, and cream, finished in a clay pot.	550
Lucknow Special Vegetable Galouti Kebab A vegetarian version of the traditional Galouti kebab, rich in spices and flavors.	650
Makhmali Soya Chap Soft, juicy chunks of soya marinated in tandoori masala and grilled.	550
Makki Kaju Kebab Corn and cashew-based kebabs, mildly spiced and flavorful.	550
<u>Matar Wali Tikki</u> Green pea patties, delicately spiced and shallow-fried.	550
Dahi ke Sholey A creamy yogurt-filled fritter with a crisp exterior.	550
STARTER NON-VEG	
Chicken Tikka Juicy chicken pieces marinated with Indian spices and cooked in a tandoor.	650
Murgh Lehsuni Walai Traditional Indian chicken thigh marinated in herbs, garlic, and spices for a flavorful experience.	650
Tandoori Chicken (Half/Whole) 55 Free-range chicken on the bone marinated in yogurt, spices, ginger, and garlic, cooked in a tandoor. 55	50/950
Reshmi Malai Kebab Chicken breast marinated in a rich almond, cashew, and yogurt blend with mild spices for a creamy finish.	650
Chicken Tikka Akbari Chicken breast marinated in yogurt, spices, ginger, and garlic, offering a bold, smoky flavor.	550
Tandoori Lamb Chops Australian lamb marinated with turmeric, ginger, and garlic, served with potatoes and greens.	850
Boti Mughlai Kebab Tender lamb kebabs marinated with ginger, garlic, and cilantro for a royal Mughlai treat.	650
Seekh Kebab Minced lamb mixed with onion, bell pepper, cilantro, garlic, and spices, skewered and cooked in a tandoor.	650
Tandoori Tiger Shrimp Indo-Pacific tiger shrimp marinated in whole spices, yogurt, and cilantro, grilled to perfection.	950

INDIAN CUISINE	
MAIN COURSE VEG 🧹	2-7
Dal Makhani Slow-cooked black lentils simmered with butter, cream, and Indian spices for a rich, creamy dish.	450
Mix Tawa Veg A mix of seasonal vegetables sautéed on a tawa with Indian spices for a hearty vegetarian dish.	450
Paneer Bhagalpuri Cottage cheese cooked in a Bhagalpuri-style curry with a blend of unique spices.	550
Soya Malai Chap Juicy soya chunks marinated in a creamy blend of spices, grilled to perfection.	550
MAIN COURSE NON-VEG	
Tandoori Jaipuri Prawn Prawns marinated in fennel, cardamom, and saffron, cooked to perfection in a clay pot.	950
Royal Tandoori Chicken Whole chicken marinated in a rich yogurt and spice blend, roasted in a clay pot for a royal touch.	850
Chicken Jodhpuri Tender chicken curry made with Jodhpur spices, yogurt, and cream for a rich and flavorful dish.	750
<u>Mutton Kulambu (Tamil Style)</u> Slow-cooked Rajasthani lamb simmered in freshly roasted ground spices for an authentic taste.	950
Prawn Jaisamandi Curry Prawns prepared with fresh herbs and aromatic spices, creating a fragrant and flavorful curry.	950
Rampuri Chicken Biryani Char-grilled whole chicken served with saffron-infused rice enriched with dry fruits and lentils.	750
Lamb Parda Biryani Lamb cooked with yogurt, spices, and basmati rice, encased in a dough for a unique presentation.	850

BAKERY AND CONFECTIONERY

BREADS

Whole Wheat Bread

A wholesome, nutty-flavoured bread made from freshly milled whole wheat flour.	200
French Baguette A classic French artisan loaf with a crisp crust and soft, airy interior.	250
Ciabatta Bread Rustic Italian bread known for its airy texture and crispy crust, ideal for sandwiches.	250

Focaccia Bread

Italian flatbread enriched with olive oil, herbs, and sea salt, perfect as an appetizer or side.

Multigrain Bread

A hearty loaf made from a blend of whole grains and seeds, packed with flavor and nutrition.

<u>Panini Bread</u>	
Italian-style sandwich bread, perfect for grilling with melted cheeses and savory fillings.	

PASTRIES

Croissants

350 Flaky, buttery French pastries, perfect for breakfast or as a snack. Puff Pastry 350 Versatile, multi-layered pastry used in sweet and savory recipes, known for its crisp texture.

Éclairs

550 Light choux pastries filled with creamy custard and topped with chocolate glaze, a French classic.

<u>Baklava</u>

A rich, sweet pastry made with layers of phyllo dough, nuts, and honey syrup, originating from Greece.

300

250

250

BAKERY AND CONFECTIONERY

CAKES

Classic Chocolate Cake 350 Moist and rich chocolate cake layered with smooth chocolate frosting, perfect for any celebration. **Classic Vanilla Cake** 350 A light and fluffy cake frosted with creamy vanilla buttercream for a timeless dessert. Classic Red Velvet Cake 350 A Southern favorite with a bold red hue and cream cheese frosting for a delightful indulgence. Classic Carrot Cake 350 Spiced cake with shredded carrots and nuts, topped with luscious cream cheese frosting. Lemon Drizzle Cake 450 Refreshing cake infused with zesty lemon and drizzled with sweet lemon glaze. <u>Classic Cheesecake</u> 450 A creamy, rich dessert with a buttery graham cracker crust.

COOKIES

Classic Chocolate Chip Cookies Soft and chewy cookies loaded with rich chocolate chips, served warm for ultimate satisfaction.	150
Oatmeal Raisin Cookies Chewy cookies filled with wholesome oats and plump raisins, perfect for a guilt-free treat.	150
Peanut Butter Cookies Nutty cookies with a soft center and signature crisscross design, best paired with milk.	150
Classic Sugar Cookies Sweet and buttery cookies, perfect for decorating or enjoying plain.	150
Classic Almond Biscotti Crunchy Italian cookies with almonds, ideal for dipping in coffee or tea.	200

BAKERY AND CONFECTIONERY MUFFINS AND CUPCAKES **Blueberry Muffins** 200 Moist muffins bursting with fresh, juicy blueberries for a delightful breakfast or snack. 200 **Banana Muffins** Made with ripe bananas, these muffins are flavourful and perfect for a healthy snack. **Chocolate Muffins** 200 Rich and decadent muffins, ideal for satisfying chocolate cravings. 200 Vanilla Cupcakes Light, fluffy cupcakes topped with creamy vanilla frosting for any occasion. **Red Velvet Cupcakes** 200 Velvety cupcakes topped with cream cheese frosting for an elegant treat.

SPECIALTIES

Classic Apple Pie A flaky crust filled with sweet, spiced apples, an iconic American dessert.	350
Classic Lemon Tart	350
Tangy lemon curd in a buttery pastry shell, offering a refreshing finish to any meal.	

Classic Tiramisu

450 An Italian masterpiece made with coffee-soaked ladyfingers and mascarpone cream for a rich dessert experience.

THIS IS AN ESTIMATED MENU NOT TO FINALIZED. PRICES AND DISHES ARE SUBJECT TO CHANGE AS PER ACTUALS OR MARKET DEMAND