



FLORIC

HOTEL



ELSA
LOUNGE • BAR



SOUPS

- **Creamy Truffle Mushroom Cappuccino Soup** ₹ 229 / -
(Served with assorted Garlic bread and butter)
- **Cream of Pomodoro Soup** ₹ 229 / -
Served with assorted bread basket and butter
- **Lemon Coriander Veg Soup** ₹ 199 / -
- ▲ **Lemon Coriander Chicken Soup** ₹ 229 / -
(Served with chilli vinegar & soya sauce)
- **Vegetable Manchow Soup** ₹ 199 / -
- ▲ **Chicken Manchow Soup** ₹ 229 / -
(Served with chilli vinegar & soya sauce)
- **Vegetable Hot & Sour Soup** ₹ 199 / -
- ▲ **Chicken Hot & Sour Soup** ₹ 229 / -
(Served with chilli vinegar & soya sauce)
- ▲ **Cream of Chicken Soup** ₹ 229 / -
(Served with assorted Garlic bread and butter)
- **Tomato Dhania Shorba** ₹ 199 / -
(A light and comforting tomato & fresh coriander soup, gently spiced and slow-simmered for a refreshing, aromatic finish)

APPETIZER

- **Corn & Cheese Cigar Roll** ₹ 389 / -
(Bread crumb coated crispy cheese & corn roll served with cocktail dip)
- ▲ **Dragon Roll** ₹ 359 / -
(A delicious uramaki sushi roll, featuring a combination of shrimp tempura, unagi (eel), and avocado)
- **Spinach and Herb Stuffed Baked Mushroom** ₹ 399 / -
(Marinated stuffed mushrooms baked with spinach, herb and cheese)
- **Crispy Chilli Baby Corn** ₹ 329 / -
(Crunchy deep fried baby corn tossed in oriental sauce)



- Tangra Style Chilli Paneer** ₹ 399 / -
(Crispy batter fried cottage cheese tossed with bullet chilli)
- Corn Salt & Pepper** ₹ 329 / -
(Crunchy American sweet corn tossed in peppers and spices)
- Vegetable & Cheese Momo** ₹ 319 / -
Steam thin dough wrapper filled with vegetable & cheese served with special Himalayan dip
- Peshawari Paneer Tikka** ₹ 399 / -
Creamy malai paneer marinated in spiced yogurt with ajwain and cooked on char-grill
- Kumbh Ki Galouti** ₹ 349 / -
Marinated tender mushroom melts in the mouth
- Aloo Nazakat** ₹ 349 / -
Delicious stuffed potato marinated in spices yogurt and cooked on char-grill
- Classic Darjeeling Momo** ₹ 329 / -
(Steam thin dough wrapper filled with vegetable & cheese served with special Himalayan dip)
- Classic Sushi (Avocado)** ₹ 429 / -
(Japanese nori-sheet preparation of sushi rolls with avocado and carrot filling, served with sesame-soy dip and wasabi)
- ▲ Classic Sushi (Fish)** ₹ 499 / -
(Japanese nori-sheet preparation of sushi rolls with fish filling, Served with sesame-soy dip and wasabi)
- Stuffed Kulche Chole Bites** ₹ 329 / -
(There is no bad time for Chole Kulche ! Bite size stuffed kulche served with small portion of pindi chole, mint chutney, yogurt dip and onion ring salad)
- Chota Buttery Aloo** ₹ 299 / -
(Delicious stuffed potato marinated in spices mustard yogurt and cooked on char-grill)
- ▲ Crispy Fried Chicken Strip** ₹ 429 / -
(Crispy crumbed chicken supreme accompany with paprika aioli)
- ▲ B.B.Q Chicken Wings** ₹ 449 / -
(Crispy fried chicken wings tossed in piquant B.B.Q sauce)
- ▲ Crispy Fried Prawns** ₹ 649 / -
Crispy crumbed herb marinated tiger prawns accompany with paprika aioli
- ▲ Prawns Tempura** ₹ 599 / -
(Crispy crumbed herb marinated tiger prawns accompany with paprika aioli)



- ▲ **Tangra Style Chilli (Chicken / Prawn)** ₹ 449 / 599 / -
(Crispy batter fried paneer tossed in slightly sweet, spicy, hot and tangy chilli sauce)
- ▲ **Drums of Heaven** ₹ 429 / -
(Crispy batter fried chicken lollipop tossed in veggies and oriental sauce)
- ▲ **Fish Finger with Tartar Sauce** ₹ 479 / -
(Panco coated finger fish fillet deep fried and served with tartar sauce)
- ▲ **Chicken & Cheese Momo** ₹ 449 / -
Steam thin dough wrapper filled with chicken & cheese served with special Himalayan dip

TANDOOR – (VEG)

ALL TANDOORI ITEMS WILL BE AVAILABLE FROM
12:00 PM - 3:30 PM & 7:00 PM - 10:30 PM

- **Kumbh Ki Galouti** ₹ 349 / -
(Marinated tender mushroom melts in the mouth)
- **Cheesy Paneer Vekru Tikka** ₹ 349 / -
Creamy malai paneer marinated in spiced yogurt with ajwain and cooked on char-grill
- **Malai Broccoli** ₹ 379 / -
(Char-grilled broccoli florets marinated in rich cream, cashew paste, cheese and mild spices, finished in a smoky tandoor style for a soft, melt-in-the-mouth texture)
- **Dahi Ka Kabab** ₹ 379 / -
(Floric Special appetizer Kabab made with Hung curd flavoured with spices)
- **Soya Chaap** ₹ 349 / -
(A popular North Indian vegetarian delicacy made from textured soy protein, shaped like succulent kababs)

TANDOOR – (NON VEG)

ALL TANDOORI ITEMS WILL BE AVAILABLE FROM
12:00 PM - 3:30 PM & 7:00 PM - 10:30 PM

- ▲ **Fish Afghani** ₹ 479 / -
Traditional tandoori fish afghani tikka with flavourful tastes
- ▲ **Fish Ajwain** ₹ 479 / -
(Tender fish pieces marinated with aromatic ajwain (carom seeds), gentle spices, and herbs, then cooked to perfection for a delicately spiced dish with a warm, earthy flavour)
- ▲ **Lemon Grass Pomfret** ₹ 599 / -
Traditional tandoori lemon grass pomfret with flavourful tastes



- Tandoori Prawn** ₹ 599 / -
(Juicy prawns marinated in yogurt, tandoori spices, and herbs, then char-grilled for a smoky finish with bold, authentic flavours)
- Tandoori Chicken (Half / Full)** ₹ 399 / 749 / -
Creamy malai paneer marinated in spiced yogurt with ajwain and cooked on char-grill
- Chicken Talvar** ₹ 529 / -
(A Floric favourite! Fiery and fiery presentation of chicken on a sword!)
- Lasooni Murg Tikka** ₹ 429 / -
(Boneless cubes of chicken marinated in spiced yogurt with garlic and cooked on char grill)
- Traditional Chicken Tikka** ₹ 419 / -
(Traditional tandoori chicken tikka with flavourful tastes)
- Lucknowi Galouti Kabab (Mutton)** ₹ 649 / -
(Melt-in-the-mouth minced meat kababs, delicately spiced with traditional Awadhi flavors, slow-cooked to a soft, velvety texture and finished with a hint of smokiness)

FINGER BITES

- Assorted Crispies** ₹ 249 / -
Crispy fried wonton sheet, potato crackers seasoned with chef special spices
- French Fries** ₹ 319 / -
Crispy fried potato chips seasoned with special chef spices & dips
- Potato Wedges** ₹ 319 / -
Crispy fried potato sliders seasoned with special chef spices & dips
- Masala Peanuts** ₹ 199 / -
Roasted ground peanut mixed in vegetables and tangy spices
- Roasted Masala Papad** ₹ 199 / -
(Roasted Indian papad served with piquant masala)
- Truffle CC Wonton** ₹ 329 / -
(Crispy wontons filled with silky cream cheese, delicately infused with truffle oil, served golden and indulgent with a light aromatic finish.)
- French Fries with Peri Peri** ₹ 229 / -
Crispy fried potato chips seasoned with special chef spices & dips
- Nachos with Salsa Dip** ₹ 279 / -
(Crispy corn tortilla chips served with a fresh, tangy salsa made from ripe tomatoes, onions, herbs, and a hint of spice—perfect for sharing or as a flavourful starter.)
- Cheese Balls** ₹ 259 / -
(Golden-fried, crispy cheese balls with a crunchy coating and a soft, gooey centre—perfectly indulgent and irresistibly tasty)



SANDWICH

- **Veg Club Sandwich** ₹ 399 / -
(Plain or toasted breads layered with lettuce, cucumber, tomato, marinated cottage cheese served with French fries / wedges)
- **Grilled Veg Sandwich** ₹ 329 / -
(Grilled stuffed layered with tomato, cucumber, bell peppers, lettuce, cheddar cheese served with French fries / wedges)
- ▲ **Non - Veg Club Sandwich** ₹ 449 / -
(Plain or toasted breads layered with lettuce, cucumber, tomato, grilled chicken, cheese served with French fries / wedges)
- ▲ **Grilled B.B.Q Chicken Sandwich** ₹ 399 / -
(Grilled stuffed layered with lettuce, barbeque tossed chicken served with French fries / wedges)

SALAD

- **Caesar Salad with Sundried Tomato & Olive** ₹ 259 / -
(Romaine lettuce, Parmesan, croutons, sundried tomato mixed with classic caesar dressing)
- **Floric Fruit Salad** ₹ 269 / -
(Seasonal cut fruit served with lemon wedges)
- **Super Food Salad** ₹ 399 / -
Full of greens, veggies, cheese, mixed with honey mustard dressing
- **Garden Fresh Green Salad** ₹ 199 / -
(Fresh slice of cucumber, tomato, carrot, onion, iceberg lettuce served with lemon wedges & chilli)
- **Onion Salad** ₹ 249 / -
(Marinated onion ring served with lime wedges)
- ▲ **Classic Caesar Salad with Grilled Chicken** ₹ 299 / -
(Romaine lettuce, parmesan croutons, sundried tomato mixed with classic caesar dressing and topped with grilled chicken breast)
- ▲ **Classic Caesar Salad with Grilled Prawns** ₹ 349 / -
(Romaine lettuce, parmesan croutons, sundried tomato mixed with classic caesar dressing and topped with grilled prawns)
- **Watermelon Feta Salad** ₹ 369 / -
(A refreshing mix of juicy watermelon cubes and creamy feta cheese, lightly tossed with fresh herbs and a hint of citrus for a perfect balance of sweet and Savory)
- **Sprout Salad** ₹ 229 / -
(A wholesome blend of fresh sprouts tossed with crunchy vegetables, herbs, and a light zesty dressing—healthy, refreshing, and full of flavour)



CHOICE OF YOGURT

- Plain Curd ₹ 129/-
- Raita (Vegetable / Bundi / Pineapple) ₹ 149/-

CONTINENTAL CUISINE

PASTA

- Penne or Spaghetti Choice of Your Sauce ₹ 429/-
(Alfredo / Pomodoro / Aglio e olio / creamy pesto ala Genovese)
 - Wild Mushroom Risotto ₹ 449/-
(Slow cooked Arborio rice with flavourful wild mushroom sauce)
 - ▲ Creamy Chicken Risotto ₹ 489/-
(Slow cooked Arborio rice with chicken flavourful wild cream sauce)
- Add Chicken ₹ 99/-
Add Mushroom ₹ 99/-
Add Vegetables ₹ 99/-

- Macaroni Cheese Pasta ₹ 429/-
(Classic macaroni tossed in a rich, creamy cheese sauce, baked or finished to perfection for a comforting, cheesy delight)

PIZZA (THIN CRUST)

- Margherita ₹ 399/-
(A classic Italian favourite topped with rich tomato sauce, melted mozzarella, and fragrant basil on a perfectly baked crust—simple, fresh, and delicious)
- Smoked Farmhouse Pizza ₹ 429/-
(A hearty pizza loaded with fresh garden vegetables, olives, and mushrooms over a rich tomato base, topped with melted mozzarella on a crisp, golden crust)
- ▲ Smoked Classic Chicken Pizza ₹ 479/-
(A flavourful pizza topped with tender, seasoned chicken, rich tomato sauce, and melted mozzarella cheese on a perfectly baked crust for a satisfying bite)



SIZZLERS

- **Classic Veg Sizzler** ₹ 499 / -
(A sizzling platter of assorted vegetables, paneer cutlets, and fries served on a hot plate with savory sauce—aromatic, colourful, and irresistibly delicious)
- ▲ **Classic Chicken Sizzler** ₹ 549 / -
(A sizzling hot platter of juicy, marinated chicken served with sautéed vegetables, fries, and flavourful sauce—smoky, hearty, and satisfying)

OTHERS

- ▲ **Classic Fish & Chips** ₹ 599 / -
(Traditional batter fried Bhakti fish fillet served with fries & tartar sauce)
- ▲ **Grilled Fish with Sage Brown Butter Sauce** ₹ 619 / -
(Sage & lemon infused Kolkata Bhakti served with creamy mash potato, sautéed veggies and brown butter sauce)

CHINESE CUISINE

NOODLES

- ▲ **Hakka Noodles** ₹ 349 / 399 / 449 / -
(Veg / Chicken / Mix)
- ▲ **Chilli Garlic Noodles** ₹ 349 / 399 / 449 / -
(Veg / Chicken / Mix)
- ▲ **Singapore Noodles** ₹ 399 / 449 / 499 / -
(Veg / Chicken / Mix)
- ▲ **Pan Fried Noodles** ₹ 399 / 449 / 499 / -
(Veg / Chicken / Mix)



FRIED RICE

- Classic Fried Rice ₹ 349 / 399 / 449 / -
(Veg / Chicken / Mix)
- Chilli Garlic Rice ₹ 349 / 399 / 449 / -
(Veg / Chicken / Mix)
- Hot Basil Fried Rice ₹ 349 / 399 / 449 / -
(Veg / Chicken / Mix)

ORIENTAL GRAVY PLAZA (VEG / NON-VEG)

- Vegetable in Choice of Sauce ₹ 329 / -
(Hot garlic/ Kung pao/chilli garlic/oyster/ Schezwan)
- Paneer in Choice of Sauce ₹ 359 / -
(Hot garlic/ Kung pao/chilli garlic/oyster/ Schezwan)
- Diced Chicken in Choice of Sauce ₹ 379 / -
(Hot garlic/chilli garlic/oyster/ Schezwan)
- Fish in The Choice of Sauce ₹ 419 / -
(Hot garlic/ Kung pao/chilli garlic/oyster/ Schezwan)
- Veg / Chicken Manchurian ₹ 329 / 379 / -
(Crispy fried Veg / chicken tossed in a tangy, spicy Indo-Chinese sauce with garlic, soy, and peppers for a bold, flavour-packed favourite)
- Chilli Chicken ₹ 379 / -
(Crispy chicken pieces tossed with green chillies, garlic, onions, and peppers in a spicy, tangy Indo-Chinese sauce)
- Sweet & Sour Chicken ₹ 329 / -
(Crispy chicken pieces tossed in a vibrant sweet and tangy sauce with bell peppers and pineapple for a perfect balance of flavours)
- Kung Pao Chicken ₹ 379 / -
(Wok-tossed chicken with roasted peanuts, dried chillies, and vegetables in a bold, spicy-savoury sauce with classic Sichuan flavours)
- Chilli Garlic Prawn ₹ 599 / -
(Succulent prawns stir-fried with fresh garlic, red chillies, and aromatic sauces for a spicy, flavourful seafood delight)



INDIAN CUISINE (MAIN COURSE - VEG)

(All the vegetarian foods are also available without onion & garlic)

- **Paneer Makhani** ₹ 389/-
(Soft cubes of paneer simmered in a rich, creamy tomato-butter gravy, delicately spiced and finished with a touch of cream for a smooth, indulgent flavour)
- **Paneer Kurchan** ₹ 389/-
(Shredded paneer tossed with sautéed onions, bell peppers, tomatoes, and aromatic spices, cooked on high heat for a smoky, semi-dry finish bursting with bold flavours)
- **Meloni Sabzi** ₹ 399/-
Homestyle cooked mix of Indian vegetables with infused of fresh Indian spices
- **Bhindi Do Pyaza** ₹ 399/-
Homestyle cooked ladyfinger
- **Dal Floric (Makhani)** ₹ 349/-
Black lentils simmered overnight and finished with homemade churned butter and cream.
- **Yellow Dal Fry** ₹ 299/-
(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)
- **Palak Paneer** ₹ 389/-
(Palak Paneer is a classic North Indian dish made with soft paneer cubes cooked in a smooth, vibrant spinach gravy flavoured with garlic, ginger, and warm spices. It's creamy, wholesome, and comforting)
- **Makhmali Kofta Curry** ₹ 389/-
(Soft, melt-in-the-mouth koftas served in a velvety tomato-cashew gravy, gently spiced and finished with cream for a rich, luxurious taste)
- **Paneer Brunoise Lababder** ₹ 389/-
(Soft paneer cut into fine cubes and cooked in a rich, creamy tomato-based gravy with aromatic spices—smooth, mildly sweet, and full of indulgent flavour)
- **Paneer Lucknowi** ₹ 389/-
(Tender paneer pieces simmered in a mildly spiced, creamy Lucknow-style gravy infused with aromatic spices and subtle richness—elegant, smooth, and flavorful)
- **Punjabi Kadai Paneer** ₹ 389/-
(Cubes of paneer tossed with bell peppers and onions in a spicy, tangy gravy, flavoured with freshly ground kadai spices for a bold Punjabi taste)
- **Chef's Special Veggies (Choice of Preparation)** ₹ 329/-
(Kolhapuri / Hyderabadi / Kadai style)



■ **Achari Bhindi Masala** ₹ 329 / -
(Crispy bhindi cooked in a tangy, spiced gravy infused with traditional achari (pickle-style) flavors—bold, aromatic, and delightfully unique)

■ **Aloo Jeera / Aloo Methi** ₹ 329 / -
(Lightly sautéed potatoes tossed with cumin seeds, green chillies, and mild spices—simple, fragrant, and comforting / Tender potatoes cooked with fresh fenugreek leaves and aromatic spices—earthy, mildly bitter, and deliciously comforting)

RAJASTHANI SPECIALITY

■ **Rajasthani Gatte ki Sabzi** ₹ 399 / -
(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)

■ **Rajasthani Papad ki Sabzi** ₹ 399 / -
(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)

■ **Kofta Shaam Savera** ₹ 429 / -
(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)

■ **Lasooni Palak** ₹ 329 / -
(Silky spinach simmered with a generous hint of roasted garlic and mild spices, creating a robust yet comforting dish with a rich aroma and earthy flavours)

■ **Sev - Tamatar ki Sabzi** ₹ 329 / -
(Cubes of paneer tossed with bell peppers and onions in a spicy, tangy gravy, flavoured with freshly ground kadai spices for a bold Punjabi taste)

INDIAN CUISINE (MAIN COURSE – NON VEG)

FISH & PRAWN

▲ **Bengali Fish Curry** ₹ 459 / -
(Delicate bhetki fish lightly fried and simmered in a traditional Bengali-style curry with subtle spices—flavourful, aromatic, and authentically comforting)

▲ **Fish Amritsari** ₹ 459 / -
(Crispy, golden-fried fish marinated in a spiced gram flour batter with hints of ajwain and ginger—crunchy on the outside, tender inside, and full of flavour)



- ▲ Sorse Pomfret** ₹ 429 / -
(Tender Pomfret fish cooked in a pungent Bengali mustard sauce with green chillies and mustard oil, delivering bold, authentic flavours with a subtle heat)
- ▲ Bhetki Paturi** ₹ 699 / -
(Delicate Bhetki fillets marinated in mustard paste, coconut, and spices, wrapped in banana leaves and gently steamed for a fragrant, traditional Bengali delicacy)
- ▲ Prawn Malai Curry** ₹ 599 / -
(Prawn Malai Curry is a rich, creamy Bengali dish where juicy prawns are gently simmered in a mildly spiced coconut milk gravy, infused with ginger, garlic, and whole spices. It's delicately sweet, fragrant, and luxurious—perfect with steamed rice)

CHICKEN

- ▲ Murg Kurchan** ₹ 499 / -
Stair-fried tandoori chicken with tomato and general sprinkle of fresh coriander and ginger
- ▲ Murg Hara Pyaaz Masala** ₹ 499 / -
(Tender chicken morsels, cinnamon, scallions in an aromatic sauce)
- ▲ Murg Makhani** ₹ 449 / -
(Succulent pieces of chicken cooked in a buttery, creamy tomato gravy, lightly spiced and finished with fresh cream for a rich, classic flavours)
- ▲ Murg Hara Pyaaz Masala** ₹ 449 / -
(Juicy chicken cooked with fresh onions, tomatoes, and aromatic spices, creating a hearty, mildly spiced curry with a fresh, savoury finish)
- ▲ Chicken Tikka Masala** ₹ 449 / -
(Tender chicken tikka simmered in a rich, creamy tomato-based gravy, delicately spiced for a perfect balance of smoky and savoury flavours)
- ▲ Murg Noorani** ₹ 469 / -
(Succulent chicken cooked in a rich, creamy Mughlai-style gravy with aromatic spices and a touch of saffron—royal, smooth, and indulgently flavourful)
- ▲ Dum ka Murg** ₹ 469 / -
(Tender chicken slow-cooked on Dum in a fragrant blend of spices and yogurt-based gravy—rich, aromatic, and deeply flavourful)
- ▲ Rara Murg** ₹ 449 / -
(A rich and robust North Indian dish of chicken cooked with spiced minced meat, onions, tomatoes, and aromatic masalas—hearty, flavourful, and indulgent)
- ▲ Delhi Style Butter Chicken** ₹ 479 / -
(Tender tandoori chicken simmered in a velvety tomato-butter gravy with a touch of cream and mild spices—rich, smooth, and irresistibly classic.)



MUTTON

- Mutton Rogan Josh** ₹ 589 / -
(Slow-cooked tender mutton in a rich, aromatic Kashmiri-style gravy infused with warming spices and a deep red hue—robust, flavourful, and comforting)
- Bengali Style Mutton Curry** ₹ 589 / -
(Tender mutton cooked in a traditional Bengali gravy with potatoes, whole spices, and subtle sweetness—rich, homely, and deeply aromatic)
- Kosha Mangsho** ₹ 589 / -
(Slow-cooked tender mutton in a thick, dark gravy of onions, ginger, garlic, and robust spices, finished with mustard oil for deep, authentic Bengali flavours)
- Nargisi Kofta Curry** ₹ 649 / -
(Flavourful minced meat koftas stuffed with boiled egg, simmered in a mildly spiced Bengali-style gravy—rich, aromatic, and delightfully traditional)
- Keema Mattar** ₹ 629 / -
(Finely minced meat cooked with green peas in a mildly spiced Bengali-style gravy, infused with aromatic whole spices—heartily, flavourful, and comforting)

INDIAN BREAD

- Naan (Plain / Butter / Garlic)** ₹ 69 / 79 / 89 / -
- Tandoori Roti (Plain / Butter)** ₹ 49 / 59 / -
- Kulcha (Masala / Paneer / Cheese Chilli)** ₹ 99 / 109 / 119 / -
- Paratha (Plain / Pudina / Lal Mirch)** ₹ 99 / 109 / 119 / -

BIRIYANI & RICE

- Steamed Rice** ₹ 149 / -
- Peas Pulao** ₹ 199 / -



- **Jeera Rice** ₹ 199/-
- **Vegetable Dum Biryani** ₹ 449/-
(Cinnamon caraway mint flavored vegetable cooked with basmati rice)
- **Kashmiri Pulao** ₹ 299/-
(Fragrant basmati rice cooked with mild spices, dry fruits, and fresh fruits, offering a subtly sweet, aromatic, and delicately flavoured rice dish)
- **Vegetable Biryani** ₹ 329/-
(Fragrant basmati rice layered with mixed vegetables, aromatic spices, and herbs, slow-cooked to perfection—rich, flavourful, and delightfully satisfying)
- ▲ **Chicken Dum Biryani** ₹ 399/-
(Aromatic basmati rice layered with tender marinated chicken and traditional spices, slow-cooked on Dum for rich flavour and irresistible aroma)
- ▲ **Mutton Dum Biryani** ₹ 499/-
(Aromatic basmati rice layered with tender marinated Mutton and traditional spices, slow-cooked on Dum for rich flavour and irresistible aroma)

DESSERT

- **Hot Gulab Jamun** ₹ 119/-
(Soft, melt-in-the-mouth milk dumplings served warm, soaked in fragrant sugar syrup with hints of cardamom—classic, comforting, and indulgently sweet)
- **Gulab Jamun with Ice cream** ₹ 159/-
- **Gajar Ka Halwa** ₹ 229/-
(A classic Indian dessert made with slow-cooked grated carrots, milk, ghee, and nuts—warm, rich, and irresistibly comforting)
- **Thandai Panna Cotta** ₹ 219/-
(A fusion dessert of silky panna cotta infused with traditional thandai flavours—saffron, cardamom, rose, and nuts—cool, creamy, and delicately aromatic)
- **Cheese Cake** ₹ 249/-
(A rich and creamy dessert with a smooth cheese filling on a buttery biscuit base—perfectly balanced, indulgent, and delightfully satisfying)
- **Crème Brûlée** ₹ 249/-
(A classic French dessert featuring silky vanilla custard topped with a crisp caramelized sugar crust—elegant, rich, and irresistibly smooth)
- **Choice of Your Ice Cream** ₹ 119/-