



## **MENU**

### **CONTINENTAL MENU OPTIONS**

#### **VEG. STARTERS**

- ASST. DIPS SERVED WITH LAVASH
- MOZZARELLA WITH SUN DRIED TOMATO ON CROUTON
- ZUCCHINI AND OREGANO TARTS
- ASPARAGUS CHEESE ROLLS
- BABY JACKET POTATOES WITH RATATOUILLE
- GRILLED VEGETABLES
- TART SHELL WITH VEGETABLES AND BROCCOLI
- FETA CHEESE AND LEEK CIGARS
- BELL PEPPER & MOZZARELLA CIGARS
- HOT STUFFED MUSHROOM
- MINI FALAFEL BALLS IN PITA BREAD
- FOREST MUSHROOMS WITH CHEESE IN TART SHELLS
- BUTTER LIME GNOCCHI
- COTTAGE CHEESE BRUSCHETTA
- SUN DRIED TOMATO AND OLIVE TAPENADE BRUSCHETTA
- PESTO MUSHROOMS BRUSCHETTA
- WATER CHESTNUT IN SWEET SOYA SAUCE
- OVEN DRIED TOMATOES & MOZZARELLA CROSTINI
- LEEK SPINACH & OLIVE QUICHE
- CRISPY POTATO SKIN
- CRISP SWEET CORN & WATER CHESTNUT BALLS
- CRISP POTATO WEDGES WITH GARLIC AIOLI
- WINE MUSHROOMS WITH CREAMY TARTER ON CROUTON
- THAI CRISP MUSHROOM IN OYSTER BASIL
- ASPARAGUS TIPS WITH BALSAMIC
- CHEESE FONDUE WITH HARISSA & CRUSTY BREAD
- OVEN BAKED STUFFED MUSHROOM
- LEEK SPINACH OLIVE QUICHE

# **MENU**

## **CONTINENTAL MENU OPTIONS**

### **NON-VEG. STARTERS**

- ROASTED LAMB IN BABY JACKET POTATOES
- LAMB& LEEK CIGARS
- MINCED MEAT PETLICAN KABABS WITH HARISSA AUBERGINE
- LAMB SHAWARMA IN PANCAKE ROLLS WITH MUSTARD MAYO
- STEAMED MEAT BALLS WITH CHILLY GARLIC
- CAJUN SPICED BARBEQUE LAMB KABAB
- ROASTED CHICKEN& ICEBERG ON BRUSCHETTA
- PAPRIKA CREAM CHICKEN ON LAVACHE BREAD
- CHICKEN & LEMON GRASS KABAB `
- MUSTARD CHICKEN ON BRUSCHETTA
- PICKLED CHICKEN WITH BLACK OLIVES IN TARTS
- THAI SPICED CHICKEN SKEWERS
- PEPPERED CHICKEN SKEWERS
- STEAMED CHICKEN BALLS WITH CHEDDAR & PICKLES
- WOOD SMOKED CHICKEN WITH MOZZARELLA
- CARAMELIZED CHICKEN WITH PEPPER SON CROUTE
- INDONESIAN CHICKEN IN THAI RICE WRAPPERS
- CHICKEN DUMPLINGS WITH SWEET CHILLY SAUCE
- SMOKED CHICKEN WITH CREAMY TARTER ON CRUSTY BREAD
- CRISP JAGGERY CHICKEN
- PICKLE PRAWNS IN TART SHELL
- PRAWNS CAKES
- GINGER SOYA PRAWNS
- HARISSA PRAWNS ON SKEWERS
- COCONUT PRAWNS WITH MANGO SALSA
- FILO WRAPPED SHRIMPS
- CRUSTY FISH IN THAI BASIL SC.
- PAPRIKA & LIME PRAWNS
- SHRIMPS TOSSED IN SPICE TERIYAKI

# **MENU**

## **CONTINENTAL MENU OPTIONS**

### **SALADS**

- BABY POTATOES IN MUSTARD AND SPRING GREEN DRESSING
- GREEK SALAD
- PICKLED AUBERGINE
- STIR-FRY VEGETABLE TERIYAKI SALAD
- AMERICAN CORN & COTTAGE CHEESE IN MUSTARD MAYO.
- AMERICAN CORN, SPRING ONION, CHERRY TOMATO, CROUTONS, PASTA & TOFU IN YOGHURT & DILL DRESSING
- ROCKET AND PEAR SALAD WITH ORANGE DRESSING
- TOSSED GREENS, WINE MUSHROOMS AND ASPARAGUS IN RED WINE & LEMON DRESSING
- SPIRALLY WITH OLIVES, SUN DRIED TOMATOES, MOZZARELLA AND BASIL IN PAPRIKA & LIME MAYO.
- CHERRY TOMATOES, CRACKED WHEAT, TOFU AND PEAS IN PAPRIKA PESTO TOSS AUBERGINE, TOMATO, MOZZARELLA, ROCKET AND BASIL IN OLIVE OIL & LIME
- ICEBERG & ASPARAGUS SALAD IN BALSAMIC
- CEASER SALAD
- PICKLED BEETROOT
- PICKLED PEPPERS & MARINATED ONION SALAD
- GRILLED VEGGIES IN PARMESAN CREAM DRESSING
- CUCUMBER, BEAN SPROUTS, MUSHROOMS AND CHERRY TOMATOES IN CHILLY JAM
- VIETNAMESE SLAW WITH POKCHOY, RED LETTUCE, BEAN SPROUTS AND SPRING GREEN IN HOT AND SWEET DRESSING WITH ROASTED PEANUTS

# **MENU**

## **VEG. MAIN COURSE**

- OVEN BAKED CREPES WITH GRILLED VEGETABLES, SPRING GREENS AND MOZZARELLA
- AUBERIGINE ROULADES
- SPINACH ROULADES WITH SUN DRIED TOMATO, CREAM CHEESE & FRESH HERBS
- MOZZARELLA GNOCCHI WITH LEMON CHEESE SAUCE
- ASPARAGUS & AMERICAN CORN CREPES WITH PIMENTO CREAM SAUCE GRILLED POTATO CAKES WITH BROCCOLI & MUSHROOMS
- PENNE WITH BROCCOLI AND MUSHROOMS IN PAPRIKA CREAM SAUCE NUTS AND SWEET POTATO STRAWS
- CHAR GRILLED COTTAGE CHEESE WITH SALSA ROSA
- SPICY PESTO MUSHROOMS ON RICE CAKES
- FRIED RISOTTO CAKES WITH HERBED MOZZARELLA, ON A BED OF STIR-FRY ORIENTAL VEGETABLES IN GINGER BLACK BEANS SAUCE
- RAVIOLI WITH MUSHROOM IN GARLIC CREAM SAUCE > POTATO GNOCCHI WITH FRESH PEAS AND BASIL IN PARMESAN CHEESE SAUCE
- PIE SHELLS STUFFED WITH WILD MUSHROOMS AND SPINACH ON A LIME CREAM & CORIANDER SC.
- FRESHLY BAKED PIE WITH SPINACH RICOTTA EMMENTHAL OLIVE AND THYME CANNELLONI AND PEPPERS CORIANDER SPINACH & MELTED MOZZARELLA AND SUN DRIED TOMATO
- CONCHIGLIE PASTA WITH ROAST PEPPERS MUSHROOMS SUN DRIED TOMATO AND PICKLES IN OLIVE & TOMATO BASIL
- STUFFED ORIENTAL CREPES WITH MUSTARD, ROASTED TOMATOES, SPRING GREENS AND MOZZARELLA
- VEGETABLE TAGINE/ BALINESE CURRY/SRILANKAN CURRY
- JACKET POTATOES STUFFED WITH PESTO MUSHROOMS
- JACKET POTATO STUFFED WITH SPICY CORN, PEPPERS & MELTED MOZZARELLA EGGPLANT, ZUCCHINI AND BELL PEPPER TORTE WITH PARMESAN, BASIL OIL & TOMATO CHIVES COULIS



# MENU

## NON-VEG. MAIN COURSE

- PAN-FRIED RAWAS IN A LEMON MUSTARD CREAM SAUCE WITH FRESH HERBS
- GRILLED PAPRIKA MARINATED FILLET OF FISH WITH SWEETCORN & LIME SAUCE
- PAN FRIED RAWAS WITH CAPER SAUCE
- \*\*RICE CRUSTED POMFRET WITH WHITE WINE, LEEK & LEMON SAUCE
- CHAR GRILLEDRAWAS SALSA ROSSA, WITH PICKLED PEPPERS, TOMATOES AND REDUCED RED WINE
- CHAR GRILLED RAWAS FILLETS WITH GARLIC, BASIL PARMESAN POTATO CAKE & RATATOUILLE OF VEGETABLES
- OVEN BAKED WHOLE RAWAS FILLETSWITH ZAATAR, CUMIN, PAPRIKA, LIME AND CORIANDER
- SHRIMPS ROAST PEPPER GARLIC SC.
- SHRIMPS IN A SAFFRON PIMIENTO CREAM SAUCE & ROASTED VEG.
- PEPPER CRUSTED CHICKEN WITH RED WINE REDUCTION SAUCE
- CHICKEN ROULADES WITH SAGE ONION GRAVY & TOSS GREENS
- ROSEMARY & BELL PEPPER RUBBED GRILLED CHICKEN IN ORANGE, PORT & PEPPER SAUCE
- OVEN BAKED JERK-SPICED CHICKEN WITH SHALLOTS & HERBS
- CHARGRILLED CHICKEN SCALOPPINI WITH WHITE WINE & PAPRIKA CREAM
- MEDITERRANEAN CHAR GRILLED CHICKEN, THYME JUS
- DOME CHICKEN WITH NUTS, MUSTARD, RAISIN SAND RICE
- TEQUILA MARINATED BARBEQUED CHICKEN IN A LIGHT PESTO CREAM SAUCE
- GARLIC INFUSED BRAISED CHICKEN WITH RED PEPPERCORN AND PORCINI MUSHROOM SAUCE
- GRILLED CHICKEN WITH SHALLOTS AND POKCHOY IN BALSAMIC SC.
- GRILLED BREAST OF CHICKEN STUFFED WITH MUSHROOMS AND ONIONS IN PEPPER SAUCE
- PAN FRIED CHICKEN WITH BACON SAUCE AND SHALLOTS

# **MENU**

## **RICE PREPARATION**

- CHIC PEA PILAF
- LEMON RICE
- BURNT GARLIC RICE
- MUSHROOM & BROCCOLI POT RICE
- BARLEY & DILL PILAF
- BUTTERED PARSLEY & PAPRIKA PILAF
- RISOTTO WITH OVEN DRIED TOMATO & MUSHROOM
- RISOTTO SICILIAN
- RISOTTO WITH AMERICAN CORN, SPINACH & PARMESAN THREE GRAIN RISOTTO

## **ASSORTED BREADS**

- FOCACCIA
- CHHALLAH
- MULTI GRAIN
- WHOLE WHEAT
- GARLIC ROLL
- SESAME ROLL
- LAVASH

# **MENU**

## **INDIAN MENU OPTIONS**

### **VEG STARTERS**

- CHEESE & CORN BALL SPICY POTATO & CHUTNEY CROQUETTES
- GINGER CHILLI PANEER FINGER
- VEG. SPRING ROLL
- WONTONS
- MUSHROOM & TOMATO PIZZAS
- PANEER SHALIKS
- CHEESY MUSHROOM ON TOAST
- HARVEST VEGETABLES TEMPURA
- SPICY POTATO AND PEA PATTI SAMOSAS
- CHEESY VEGETABLES CROQUETTES
- MUSHROOM VOL AU VENTS
- CHEESY CORN VOL AU VENTS
- GOLDEN FRIED BABY CORN AND OKRA
- VEG K P CHOY
- HARA BHARA KABAB
- MAKAI ALOO TIKKI
- SPICY CHILLY GARLIC POTATO
- VEG SESAME FINGERS
- COINS PANEER KA TIKKA
- RESHMI PANEER
- PAHADI PANEER
- VEG SEEKH KEBAB
- TANDOORI GOBI
- DUM ALOO TANDOORI
- CRISP POTATO WEDGES WITH BBQ SAUCE
- . SALT AND PEPPER MUSHROOMS
- KUNG PAO PANEER
- PANEER KOLIWADA
- MINI BATATA WADAS

# **MENU**

## **INDIAN MENU OPTIONS**

### **NON- VEG STARTERS**

- MURG - E- KASTOORI KABAB
- AFGANI CHICKEN TIKKA
- RESHMI TIKKA
- PAHADI TIKKA
- ADRABI CHICKEN TIKKA
- CHICKEN SEEKH KABAB
- MUTTON BOTI KABAB
- MUTTON SEEKH
- FISH FINGERS WITH TARTAR SAUCE
- FRIED FISH WONTONS
- HAKKA FISH
- SOYA CHILLY FISH
- BEER BATTER FRIED FISH WITH GARLIC AIOLI
- CRISPY FISH NUGGETS
- GOLDEN FRIED PRAWNS
- SALT AND PEPPER PRAWNS
- SICHUAN PRAWNS
- CHILLY HONEYED CHICKEN KUNG PAO CHICKEN
- ROASTED CHILLY CHICKEN
- HONEY PEPPER CHICKEN
- CRISPY LEMON CHICKEN NUGGETS
- CHICKEN CROQUETTES
- CHICKEN PEPPER PIZZAS
- CHILLY CHICKEN LOLLYPOPS
- CHICKEN SPRING ROLLS
- CHICKEN SATAY WITH PEANUT SAUCE
- CHICKEN/ MUTTON CUTLETS
- SHAMMI KABABS
- GOOLAR TAWA KABABS
- SOYA PEPPER SAUSAGES
- PINEAPPLE GLAZED SAUSAGES
- MUTTON PATTI SAMOSAS



# **MENU**

## **INDIAN MENU OPTIONS**

### **VEG. MAIN COURSE**

- SUBZ-SE-ACHHA-TERKARI
- VEG. KADHAI
- PANEER TAWA MASALA
- METHI MUTTER MALAI
- PANEER PALAK
- MALAI KOFTA IN PALAK GRAVY
- PALAK PANEER KOFTA IN MAKHANI GRAVY
- MAKAI PALAK
- VEG. KOLHAPURI
- BHINDI-DO-PYAZA
- KURKURI BHINDI
- STUFFED BHINDI MASALA
- TARKARI MAKHANI
- KABULI CHATPATA CHANA
- PANEER JALFRAZIE
- PANEER TIKKA LAZEEZ
- LIVE TAWA COUNTER
- ALOO BHARTA
- KHUS ALOO
- MAKAI SIMLA
- DUM ALOO
- ALOO MUTTER
- BAINGAN BHARTA
- KAJU MUTTER DEEWANI HANDI
- VEG JALFREZI

# **MENU**

## **INDIAN MENU OPTIONS**

### **NON-VEG. MAIN COURSE**

- KALIMIRI MURG
- MURG HARA DHANIYA
- CHICKEN TIKKA MASALA
- BHUNA MURG
- MURG METHI MASALA
- MURG JALFRAZIE
- MURG KOLHAPURI
- KADHAI MURG
- MURG KASTURI
- CHICKEN KASHMIRI
- BUTTER CHICKEN
- CHICKEN FARCHA
- CHICKEN VINDALOO
- GOSHT BANJARA
- MUTTON CURRY
- MUTTON BHUNA GOSHT
- FRIED FISH WITH TARTER SAUCE
- GOAN FISH CURRY FISH
- CHUTNEYWALI MASALA FRIED FISH
- SALLI JARDALOO MUTTON
- MUTTON RAHRA
- MUTTON ROGAN JOSH
- HYDRABADI DUM KA MURG

# **MENU**

## **INDIAN MENU OPTIONS**

### **SALAD**

- JULIAN GREEN SALAD
- KACHUMBER
- RUSSIAN SALAD
- TOSS SALAD
- POTATO & SPRING ONION SALAD
- CORN & MACRONI SALAD
- ICE-BERG & ASPARAGUS WALDROF SALAD
- CUCUMBER DILL SALAD
- POTATO MAYO

### **RICE PREPARATION**

- STEAMED RICE
- VEG. PULAV
- PEA PULAV
- TOMATO PULAV
- HARIYALI RICE
- VEG. BIRYAN
- PANEER TIKKA BIRYANI
- DUM ALOO AND SINGHODA BIRYANI
- CHICKEN DUM BIRYANI
- MUTTON BIRYANI
- PRAWNS BIRYANI

### **DAL**

- YELLOW DAL TADKA
- MASALA DAL
- PALAK DAL
- DAL PANCHRATAN
- LAHSOONI DAL
- CHOKHEWALI DAL

# **MENU**

## **PAN ASIAN MENU OPTIONS**

### **VEG STARTERS**

- PEPPER AND BLACK BEAN GRILLED COTTAGE CHEESE WITH SIRACHA SAUCE
- SMOKED SESAME COTTAGE CHEESE WITH TOM YUM DRIZZLE
- PANEER CHILI
- PEPPER CRUSTED COTTAGE CHEESE
- STIR FRY EDAMAME BEANS WITH BUTTER AND SEA SALT
- STIR FRY LOTUS STEM AND WATER CHESTNUT IN RED PEPPER SAMBAL
- STEAMED EDAMAME DIM SUM SERVED WITH CHILI OIL
- BAKED BABY JACKED POTATO WITH GARLIC CREAM SOUFFLÉ
- KUNG PAO POTATO WITH CASHEW AND RED CHILI
- OLD FASHIONED CHOW CHU POTATO WITH CHILI AND SEA SALT
- KOREAN STYLE CHILI POTATO
- STIR FRY MUSHROOMS WITH GARLIC AND LIGHT SOY WITH CHILI AND SPRING GREENS
- ROOT VEGETABLES AND CHEESE STUFFED MUSHROOM
- SERVED WITH SWEET CHILI SAUCE
- BROCCOLI IN ROASTED CHILI, PEANUT AND CURRY LEAVES

### **SALAD**

- FRESH PEAR, WALNUT AND ARUGULA SALAD WITH ORANGE DRESSING
- ASIAN PEAR, SHITAKE AND WATER CHESTNUT SALAD WITH GREENS AND MUSTARDS
- EDAMAME, WATER CHESTNUT ,POMOGANATE SALAD WITH LETTUCE, CUCUMBER, CHERRY TOMATO WITH BALSAMIC VINEGRETTE DRESSING
- NOODLES SALAD WITH WASABI AND SESEME
- RAW PAPAYA SALAD WITH RED CHILI AND PEANUT
- VEG CRUNCHY SALAD WITH CREAMY PEANUT DRESSING

# **MENU**

## **PAN ASIAN MENU OPTIONS**

### **NON-VEG STARTERS**

- SESAME FRAGRANCE GRILLED CHICKEN ON BAMBOO STICK
- BBQ HONEY AND CHILI GLAZED CHICKEN WITH SPRING ONION
- ASIAN BBQ CHICKEN WITH SESAME AND GINGER JUICE
- CRISP KUNG PAO CHICKEN WITH RED CHILI AND CASHEW NUTS
- MOROCCAN SPICED CHICKEN WITH RED CHILI, LIME AND RED WINE VINEGARS
- STEAMED FISH FILLET WITH SOY CHILI SAUCE IN SOUP SPOON
- GRILLED FISH & SUMAC ROULADES IN SKEWERS & LEMON CILANTRO DRIZZLE
- CRISPY FISH IN RED CHILI AND THAI BASIL SAUCE
- BBQ CHIMICHURI FISH WITH LIME AND HERBS
- MOROCCAN BBQ FISH WITH HARISSA AND RED WINE VINEGARS
- EAST ASIAN LEMON GRASS FLAVORED FISH CAKES WITH SWEET CHILI SAUCE
- WASABI TOSSED PRAWNS
- BUTTER GARLIC PRAWNS
- CHERMOULA PRAWNS
- STIR FRY PRAWNS WITH SINGAPORE SAMBAL AND CILANTRO
- TEMPURA PRAWNS WITH DUEL DIP
- CRISPY CHOW CHOU PRAWNS WITH GREEN CHILI AND SEA SALT
- STIR FRY PRAWNS WITH RED CHILI AND OYSTER SAUCE
- LAMB SHAWARMA ROLLS
- ROASTED MUSTARD LAMB WITH PRUNES, MUSTARD & SPRING ONION IN MINI TARTS
- MINCED MEAL & BURGHUL KIBBEH WITH CHICKPEA HUMMUS



# **MENU**

## **PAN ASIAN MENU OPTIONS**

### **SALAD**

- FRESH PEAR, WALNUT AND ARUGULA SALAD WITH ORANGE DRESSING
- ASIAN PEAR, SHITAKE AND WATER CHESTNUT SALAD WITH GREENS AND MUSTARDS
- EDAMAME, WATER CHESTNUT ,POMOGANATE SALAD WITH LETTUCE, CUCUMBER, CHERRY TOMATO IN BALSAMIC VINEGRETTE DRESSING

## **RICE/NOODLES/CURRIES PREPARATION**

- MUSHROOM AND BROCCOLI POT RICE
- NASI GORENG FRIED RICE WITH WATER CHESTNUT AND TOFU
- BLUE RICE WITH EDAMAME AND CARROT
- BURNT GARLIC RICE
- HOT GARLIC RICE
- BURNT CHILI RICE
- VEG FRIED RICE
  
- THAI CURRY
- (RED/GREEN/YELLOW)
- MASSAMAN CURRY
- BALINESE CURRY WITH LEMON GRASS
  
- ROASTED PEANUTS AND CHILI WHEAT TOSSED NOODLES WITH SPROUTS AND VEGGIES
- POT NOODLE WITH VEGGIES AND SOY
- STIR FRY GORENG NOODLES WITH RED CHILI, GARLIC AND SPRING ONION
- PHAD THAI NOODLES WITH SPROUTS, JEGGERY AND TAMRIND
- STIR FRY HAKKA NOODLES WITH LEAFY VEGETABLES

# **MENU**

## **PAN ASIAN MENU OPTIONS**

### **VEG MAIN COURSE**

- HOMEMADE DUMPLINGS WITH WATER CHESTNUTS IN ROASTED RED PEPPER SAMBAL
- PAN FRIED RICE PAPER PARCEL WITH SPROUTS, GREENS, CRUNCHY VEGGIES WITH THAI SWEET CHILI AND PEANUTS
- STIR FRY BROCCOLI, WATER CHESTNUT & SEASONAL VEGGIES IN CHOICE OF SAUCE
- (THAI BASIL/ SWEET SAMBAL/ BLACK BEAN/ HUNAN/RED GARLIC)
- GRILLED TOFU WITH THAI MUSHROOM AND BASIL SAUCE
- LOTUS STEM WITH POTATO QUARTERS IN TRADITIONAL SAMBAL SAUCE
- TOSSED TERIYAKI VEGETABLES WITH SESAME, GINGER AND SOY SAUCE
- FRESH COTTAGE CHEESE IN HOT AND SWEET KUNG PAO GRAVY
-

# MENU

## PAN ASIAN MENU OPTIONS

### NON-VEG MAIN COURSE

- ROASTED FIVE SPICE CHICKEN WITH BLACK PEPPER AND PAN GRAVY
- ASIAN SPICED CHICKEN WITH CORIANDER STEMS, RED CHILLY COCONUT CREAM AND ROASTED SPICE
- PAN FRIED CHICKEN DUMPLINGS WITH SIMMERD BLACK MUSHROOMS BROTH
- STIR FRY CHICKEN SUPREMES IN OYSTER, BASIL & SPRING GREENS
  
- STEAMED FISH FILLET WITH RED CHILI, JEGGARY AND SOY
- SOUTH EAST ASIAN GRILLED FISH STEAKS WITH SESAME, SOY LIME AND RED CHILLIES
- JAPANESE PANKO FIRED FISH WITH WASABI TARTAR
- CORIANDER CRUSTED FISH FILLET WITH INDONESIAN SAMBAL & CILANTRO
  
- GRILLED PRAWNS IN PIMENTO CREAM SAUCE
- STIR FRY BUTTER FLIED PRAWNS IN CHILI OYSTER SUACE
  
- SLOW COOKED MADEIRA LAMB WITH RED WINE ROOT VEGETABLES AND PAN GRAVY
- ROASTED LEG OF BABY LAMB WITH CABERNET JUS AND ROASTED VEGGIES
- LAMB IN ROASTED SPICE, CORIANDER ROOTS, KEFIR LIME & COCONUT CREAM
- STIR FRY LAMB WITH RED CHILI, GARLIC AND SOY SAUCE
- PENANG LAMB WITH THAI SPICE, LEMON GRASS AND COCPNUT

# MENU

## DESSERTS

- GULAB JAMUN
- KALA JAMUN
- MALAI KULFI WITH FALOODA
- CHIKKI KULFI
- KESAR PISATA KULFI
- VANILLA ICE CREAM
- CHOCO CHIP ICE CREAM
- GUAVA ICE CREAM
- STRAWBERRY ICE CREAM
- SALTED CARAMEL ICE CREAM
- RASMALAI
- RASGULLA
- MALPUA WITH RABADI
- DESI INDULGENCE
- (PUDDING LAYER OF GULAB JAMUN,RABDI AND BOONDI)
- PURAN POLI
- UKADICHE MODAK
- JALEBI
- MISTHI DOI
- MISTI DOI CHEESECAKE
- TIRAMISU
- FRESH FRUIT TRIFFLE
- RICH CHOCOLATE TRUFFLE
- CHOCOLATE MOUSSE
- CHOCOLATE MARQUISE
- CHOCOLATE MUD PIE
- FRESH FRUIT TART

# MENU

## DESSERT

- BLUEBERRY / LEMON & LITCHI / COFFEE CHEESE CAKE
- SEASONAL FRUIT CHEESE CAKE
- MANGO/STRAWBERRY/MIX BERRY'S CHEESECAKE
- NEWYORK STYLE BAKED CHEESECAKE
- SALTED CARAMEL CHEESECAKE
- BITTER CHOCOLATE MARQUISE
- BAILEYS IRISH MOUSSE CAKE
- MELISSA HEAVENLY BROWNIES
- CHOCOLATE MIKADO
- TRUFFLE CHOCOLATE
- ALMOND & POACHED PEAR TART
- GRAND MOTHERS APPLE CRUMBLE PIE
- MIX BERRIES AND KIWI CRUMBLE PIE
- MAPLE CHOCOLATE& WALNUT ROASTED TART
- BLACK BOTTOM PIE
- GOOEY CHOCOLATE CAKE
- FRESH FRUIT TART
- CHOCOLATE WALNUT TARTS
- LEMON TARTS
- INDIVIDUAL CHOCOLATE TRUFFLE TARTS
- HOT CHOCOLATE MUD PIE
- ORANGE AND CHOCOLATE MUD PIE
- TIRAMISU
- CHOCOLATE & COFFEE PIE
- CHOCOLATE MOUSSE
- TRIPLE CHOCOLATE MOUSSE
- LEMON AND LITCHI MOUSSE