



krēma

Artisan Coffee Espresso Americano Latte

Tea Pastries cookies

Fresh Bakes Cold Brew Toast

The Evergreen “Kaapi” | 199

South Indian filter coffee is a beloved beverage in southern India, particularly in Tamil Nadu, Karnataka, and Kerala. Known for its strong, rich flavor, and the ritual of making it an integral part of daily life in southern India. The coffee is often served in small brass cups or tumblers – popularly known as ‘Dabra Sets’ and it’s an essential part of social gatherings and everyday routines. Best enjoyed with “Bella” – our artisanal jaggery powder, with or without sugar.

Manual Brews – The Coffee Theatre | 299

Turkish Coffee

Traditional method of brewing coffee that originated in the Ottoman Empire (present-day Turkey) over 500 years ago. It is known for its strong, rich flavor and thick, velvety texture. It’s often enjoyed as a social drink, served to guests as a sign of hospitality.

Syphon

Also known as vacuum brewing, it’s a manual brewing method that uses a specialized device to extract coffee from grounds. Syphon coffee is known for its smooth, balanced flavor- rich, full-bodied taste - low acidity-velvety texture. It’s a bit of a theatrical process, making it a fun and engaging way to brew coffee.

Chemex / Pour Over

It’s a manual pour-over brewing method that uses a specialized glass container called a Chemex. The coffee is known for its clean, balanced flavor, Bright acidity Smooth, tea-like body, Low bitterness. The Chemex was invented in the 1940s by Peter Schlumbohm, a German-born chemist, and has since become a beloved brewing method among coffee enthusiasts. It’s a great way to experience the nuances of high-quality coffebeans.

Vietnamese Coffee

Also known as “Ca Phe,” is a unique and delicious brewing method that originated in Vietnam. Vietnamese coffee is known for its strong, rich flavor thick, creamy texture from the sweetened condensed milk- Unique, slow-drip brewing process- delicious balance of sweet and bitter flavors.

Iced Pour Over

This is a manual brew where hot water is slowly poured over ground coffee beans in a filter. The brewed coffee then drips into a glass filled with ice, creating a refreshing, chilled coffee drink.

French Press

Also known as a “Cafetière”, “coffee press”, or “coffee plunger”, it’s a classic brewing method that produces a rich and full-bodied coffee. French press coffee is known for its: Rich, bold flavor, Heavy body- More oils and sediment compared to other brewing methods, Immersive brewing process, where the coffee grounds steep in the water.

Cold Brew

Coffee that’s brewed without heat, using cold water to extract the flavors and oils from the coffee beans over a long period of time. A great option for those who find traditional hot-brewed coffee too acidic or bitter. Cold brew coffee is known for its smooth, low-acidity flavor, sweet, chocolatey notes- rich, full-bodied texture, refreshing, thirst-quenching quality.



Western Brews | 249

Cappuccino
Café Latte
Americano
Macchiato
Cortado
Café Mocha
Hazelnut Café Latte
Iced Americano
Affogato

Signature Hot Chocolate | 299

A must try - Our super rich hot chocolate made with dark chocolate couverture and served with salted caramel crisps and torched marshmallows, an indulgence indeed

Coffee shakes | 249

Plain
Butterscotch
Caramel
Chocolate
Hazelnut
Irish
Vanilla

Darjeeling Tea | 199

Darjeeling First Flush
Darjeeling Second Flush
Batasia- Autumnal Black Tea
Singalila- Autumnal Green Tea
Roasted Muscatel

Black Tea | 199

Kaziranga Assam Black Tea
Assam tippy black tea
Canton
Lapsang souchang tea
Travancore
Black tea with coconut & kokum
Dawn
English breakfast tea
Big Ben
Earl grey tea with bergamot & rose
Moksha
Black tea with peppermint, vanilla & lotus

Oolong Tea | 199

Seville

Oolong tea with cloves, cardamon & orange peel

Paris

Oolong tea with rose buds & blue cornflower



Chai | 199

Nolen Gur & Khejur Cha

Black tea with jaggery & dates

Lebu Cha

Black tea with Bengal gondhoraj lime & kaffir lime

Paan Cha

Black tea with betel leaf

Benares Masala chai

Classic Indian masala chai

Ayurvedic Chai

Black tea with ashwagandha, brahmi, tulsi & turmeric

Chilli Chai

Black tea with Thai spices

Adrak Elaichi Chai

Black tea with cardamom & ginger

Sulaimani Malabar Chai

Green tea with cardamom, pepper, cloves & spearmint

Cold Chai (Without Icecream/ With Icecream)

Green Tea | 199

Istanbul

Green tea with rose, berries, apple & hibiscus

Shanti

Green tea with jasmine flowers

Gulmarg Kashmiri Kahwa

Green tea with saffron, safflower, almonds & apricots

Great Wall

Highland green tea, lychee, musk melon, lemongrass & pandan leaf

Elaichi Green Tea

Green tea with cardamom

Hojicha with Chamomile

Green tea with chamomile

Peach & Jasmine

Green tea with peach & jasmine

Lychee & Rose

Green tea with lychee & rose

Ananda

Green tea with tulsi, ginger & marigold

Marrakech

Green tea with peppermint & spearmint

Mindfulness

Green tea with ashwagandha

Nourish

Green tea with moringa leaf

Japanese Sencha Tea

Sencha green tea

Jasmine Pearls Tea

Jasmine dragon pearls green tea

Double Happiness - Blooming Tea

Green tea, jasmine, amaranth & chrysanthemum flowers



White Tea | 249

Birdsong

Silver tips white tea, cockscomb flowers & lavender

Nightingale

Silver tips white tea, butterfly pea flowers & jasmine buds

Keya

Silver tips white tea, rose & strawberries

Uplift

Dandelion & sage white tea

Shangrila

Darjeeling silver needles white tea

Herbal Tisane Caffeine Free | 199

Bliss

Chamomile & lemongrass

Santorini

Oregano, thyme, sweet basil, marjoram & rosemary

Karakoram

Lavender, seabuckthorn & nettle

Table Mountain

Rooibos with sage, peppermint & vanilla

Savanna

Spiced apple rooibos

Nathula (Seasonal)

Rhododendron, tulsi & calendula flowers

Revive

Fennel & mint

Shield

Turmeric, ginger & cinnamon

Relax

Eucalyptus & rosemary

Iced Tea | 249

Tahiti

Strawberries, cockscomb & hibiscus

Blue Lagoon

Butterfly pea flower, lemongrass & kaffir lime

Passionately

Black tea with passion fruit

Pina Colada

Black tea, pineapple & coconut

Thai Basil Moksha

Black tea with basil, peppermint, lotus leaf & vanilla

Berry Matcha

Stone ground Japanese matcha powder with berry



Dessert Tea | 199

Appletini

Black tea with apple & caramel

Choco Hazel

Black tea with dark chocolate & hazelnut

Old Fashioned

Rooibos with whiskey flavour & orange

Cold Brew Tea | 249

Batasia

Darjeeling black tea

Keya

White tea, rose & strawberries

Seville

Oolong tea, orange & spices

Kaziranga

Assam black tea

Nightingale

White tea, blue pea flower & jasmine

Matcha Regular/ Latte/ Iced | 299

Japanese Matcha Green Tea

100% stoneground Japanese Matcha

Matcha Lemongrass Ginger

Matcha with ginger and aromatic lemongrass

Vanilla Matcha Green Tea

Matcha with vanilla

Matcha Berry

Matcha with blackberries, blueberries and cranberries



Celebration Cakes

- Chocolate Grand Truffle | 1800 (491KCAL) 🍪🌿🍷
- Black Forest | 1800 (285 KCALS) 🍪🌿
- Philadelphia Cheesecake | 2000 (289KCAL) 🍪🌿🍷
- Red Velvet Cake | 1800 (Eggless) (368 KCALS) 🍪🌿
- Seasonal Fruit Cake | 1800 (Eggless) (324KCAL) 🍪🌿🍷
- Designer Cakes | 2500 🍪🌿

Pastries | 249

- Espresso tiramisu (283KCAL) 🍪🌿🍷
- Chocolate Truffle Pastry (415KCAL) 🍪🌿🍷
- Banoffee Pie (370KCAL) 🌿🍷
- 70% Bitter Chocolate Tart (277KCAL) 🍪🌿
- Mango Opera (220KCAL) 🍪🌿
- Schonbrunner Pastry (558KCAL) 🍪🌿

Truffles and Rochers | 99

- Hazelnut Crunch (Enrobed Milk) Rectangle (528 kcal) 🍪
- Pistachio Passion (Dark) Molded (550kcal) 🍪
- Salted Caramel Truffle (Milk) (625kcal) 🍪
- Dehydrated Orange Almond Truffle (Dark) (586kcal) 🍪

Moist Cake Bar | 149

- Whole Wheat Banana Bread (277kcal) 🍪🌿🍷
- English Fruit Cake (324kcal) 🍪🌿🍷

Viennoiserie | 149

- French Butter Croissant (G/D) (406kcal) 🍪🌿
- Pain Au Chocolate (D/G) (430kcal) 🍪🌿
- Blueberry Muffins (D/G/E) (277kcal) 🍪🌿🍷
- Double Chocolate Muffins (E/D/G) (419kcal) 🍪🌿🍷

Savories | 249/299

- Aloo Chilgoze Ke Samosa (308KCAL) 🍷🌿
- Dukkah Cottage Cheese in multigrain Wraps (169KCAL) 🍷🌿
- Indulgent Mushroom Pie (257KCAL) 🍪🌿
- 50 Mile Ghee Roast Chicken Turnover (139 KCALS) 🍪
- Malai Chicken Seekh Kathi Roll (253KCAL) 🍪🌿
- Malai Chicken Tikka Quiche (296KCAL) 🍪🌿🍷

Cookies | 120

- Double Chocolate Fudge (431kcal) 🍪🌿
- Oat and Rasin (393kcal) 🍪🌿🍷
- Chunky Peanut Butter (477kcal) 🍪🌿🍷



Heath All Day | 249**Oats Porridge**

Steel Cut Oats, No Dairy, Cranberries, Dates, Raisins,
Organic Honey (389KCALs) 🌱

Granola

Apple Cinnamon, Soy Milk or Frugurt, Prunes (471KCALs) 🌱

Duet Of Roasted Munchies

Milletts Achari Mango – Crispy Quinoa Mixture Fox Nuts
Ghee, Himalayan Pink Salt and Pepper (347KCALs) 🌱🌱

Banana Bread(G/D)

Sea buckthorn Spread, Honey Yoghurt (226KCALs)

Berry Gado Gado Smoothie Bowl

Butterfruit, Dehydrated Berries, Oatmilk, Toasted Chia Seeds (132KCALs)

Banana-Acai Berry Energizer Smoothie Bowl

Low Gi Banana, Oats, Acai Berry, Flax and Sunflower Seeds (330KCALs)

Snackers | 249/299**Avocado Toast Squares** 🌱

Ripe Bangalore Avocado, Homemade Vollkorn Toast (160KCALs)

Middle Eastern “Chip N Dip” 🌱🌱🌱

Classic Chickpea Hummus, Muhammara, Tzaski, Marinated Olives
– Cheese and Onion Crackers, Mixed Herb Crackers (444KCALs)

Sourdough Bruschetta 🌱🌱🌱

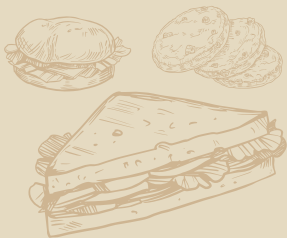
Mixed Mushrooms, Reggiano – Baby Spinach, Asparagus and Manchego
Bell Pepper Agrodolce, Roasted Almonds (260KCALs)

Smoked Salmon Tartine 🌱

Sour Cream, Caper Berries, Hearty Tapenade (179KCALs)

Open Slider 🌱🌱🌱

Pulled Tender Chicken, Poached Quail Egg, Saffron Aioli (240KCALs)

**Salads | 249/299**

(With 10 Grains and Seeds Melba Toast)

Poached Pears and Walnut 🌱🌱

Rocca Leaves, Blue Cheese Emulsion, Reggiano Shave (149KCALs)

Achari Sabj “Caesar” 🌱

Tandoori Medley Vegetables, Romaine Hearts, Sour Cream (170kcal)

Organic Quinoa Chicken

Baby Spinach, Mandarin Mustard, Semi Secco Balsamic Tomatoes,
Kalamata (374kcal)

Café Substantials | 299/349**Sour Dough Ciabatta** 🌱🌱🌱

Pesto Verde, Semi Secco Tomatoes, Arrugulla, Grilled Halloumi (298kcal)

“Non-Yeasted” Herbs & Olice Focaccia 🌱

Chargrilled Vegetables, Spiced Romesco, Peri Peri Tofu (263kcal)

Methi “Phulka” Wrap 🌱🌱

Tandoori Kaalimirsch Kathal, Sirkewale Laccha Pyaz,
Dahi Pudhine Ke Chutney (312kcal)

“Poi” Falafel Sandwich 🌱

Our Style Seed Crusted Falafel, Zhough Spread,
Pickled Vegetable (340kcal)

Chicken Balsamic 🌱

Chicken Breast, Emmer Wheat Penne AOP, Jus (255KCALs)

