

## | TO START |

### **MUSHROOM FANTASY | Rs 200 |**

Spinach and cheese stuffed mushrooms breaded fried with garlic mayonnaise

### **TANDOORI VEGETARIAN PLATTER | Rs 320 |**

Four types of vegetables served with baby naan

### **PANEER CHAPATTA | Rs 200 |**

Cubes of paneer fried mixed with chat masala, coriander leaves and tamarind chutney

### **NIMONA | Rs 200 |**

A delight from the streets of Lucknow with mashed green peas, delicacy tempered with asafoetida

### **SPINACH DUMPLINGS WITH TOMATO FENUGREEK SAUCE | Rs 275 |**

Spinach and minced vegetable dumplings fried with corn salad and tomato fenugreek sauce

### **MOZZARELLA AND SUNFLOWER SEEDS SALAD | Rs 250 |**

Buffalo mozzarella, cherry tomatoes, sunflower seeds, olives, lettuces, garlic and balsamic vinaigrette dressing

### **SPINACH AND ROASTED APPLE SALAD | Rs 225 |**

Spinach, roasted apple, almonds, sesame seeds, corn with ginger honey dressing

### **MOZZARELLA AND SUNFLOWER SEEDS SALAD | Rs 250 |**

Buffalo mozzarella, cherry tomatoes, sunflower seeds, olives, lettuces, garlic and balsamic vinaigrette dressing

### **SPINACH AND ROASTED APPLE SALAD | Rs 225 |**

Spinach, roasted apple, almonds, sesame seeds, corn with ginger honey dressing

### **GREEN PAPAYA SALAD | Rs 150 |**

Julienne of green papaya, raw mango, cucumber and spring onion with sesame chilly dressing topped with cracked rice

## | TO CONTINUE |

### **MOZZARELLA AND SUNFLOWER SEEDS SALAD | Rs 250 |**

Buffalo mozzarella, cherry tomatoes, sunflower seeds, olives, lettuces, garlic and balsamic vinaigrette dressing

### **SPINACH AND ROASTED APPLE SALAD | Rs 225 |**

Spinach, roasted apple, almonds, sesame seeds, corn with ginger honey dressing

### **GREEN PAPAYA SALAD | Rs 150 |**

Julienne of green papaya, raw mango, cucumber and spring onion with sesame chilly dressing topped with cracked rice

### **ROASTED CHICKEN AND EGG PLANT SALAD | Rs 225 |**

Roasted chicken, egg plant, cherry tomato, cucumber and apple cider vinegar dressing

### **PANEER CHATPATTA | Rs 200 |**

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## | SWEET FINALE |

### **ORANGE AND ALMOND CAKE WITH CHOCOLATE MOUSSE | Rs 175 |**

Cake without flour

### **CRÈME CARAMEL | Rs 150 |**

Custard crème with a soft layered of caramel

### **CHOCOLATE ÉCLAIR | Rs 150 |**

Served with vanilla ice cream

### **CREPE SUZETTE | Rs 175 |**

Crepe filled caramelised of orange flambeed with orange liquor

### **TRIO HALWA | Rs 50 |**

Homemade carrot, pumpkin and beetroot halwa

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| Vegetarian |

| VAT 2% and service charge 5% not included |