





SOUPS

-  **Creamy Truffle Mushroom Cappuccino Soup** ₹ 249/-
(Served with assorted Garlic bread and butter)
-  **Cream of Pomodoro Soup** ₹ 249/-
Served with assorted bread basket and butter
-  **Lemon Coriander Veg Soup** ₹ 219/-
-  **Lemon Coriander Chicken Soup** ₹ 249/-
(Served with chilli vinegar & soya sauce)
-  **Vegetable Manchow Soup** ₹ 219/-
-  **Chicken Manchow Soup** ₹ 249/-
(Served with chilli vinegar & soya sauce)
-  **Vegetable Hot & Sour Soup** ₹ 219/-
-  **Chicken Hot & Sour Soup** ₹ 249/-
(Served with chilli vinegar & soya sauce)
-  **Cream of Chicken Soup** ₹ 249/-
(Served with assorted Garlic bread and butter)
-  **Tomato Dhania Shorba** ₹ 219/-
(A light and comforting tomato & fresh coriander soup, gently spiced and slow-simmered for a refreshing, aromatic finish)

APPETIZER

-  **Corn & Cheese Cigar Roll** ₹ 429/-
(Bread crumb coated crispy cheese & corn roll served with cocktail dip)
-  **Dragon Roll** ₹ 399/-
(A delicious uramaki sushi roll, featuring a combination of shrimp tempura, unagi (eel), and avocado)
-  **Spinach and Herb Stuffed Baked Mushroom** ₹ 439/-
(Marinated stuffed mushrooms baked with spinach, herb and cheese)
-  **Crispy Chilli Baby Corn** ₹ 359/-
(Crunchy deep fried baby corn tossed in oriental sauce)



- **Tangra Style Chilli Paneer**
(Crispy batter fried cottage cheese tossed with bullet chilli)
₹ 439/-
- **Corn Salt & Pepper**
(Crunchy American sweet corn tossed in peppers and spices)
₹ 359/-
- **Vegetable & Cheese Momo**
Steam thin dough wrapper filled with vegetable & cheese served with special Himalayan dip
₹ 349/-
- **Peshawari Paneer Tikka**
Creamy malai paneer marinated in spiced yogurt with ajwain and cooked on char-grill
₹ 439/-
- **Kumbh Ki Galouti**
Marinated tender mushroom melts in the mouth
₹ 389/-
- **Aloo Nazakat**
Delicious stuffed potato marinated in spices yogurt and cooked on char-grill
₹ 389/-
- **Classic Darjeeling Momo**
(Steam thin dough wrapper filled with vegetable & cheese served with special Himalayan dip)
₹ 359/-
- **Classic Sushi (Avocado)**
(Japanese nori-sheet preparation of sushi rolls with avocado and carrot filling. served with sesame-soy dip and wasabi)
₹ 469/-
- **Classic Sushi (Fish)**
(Japanese nori-sheet preparation of sushi rolls with fish filling. Served with sesame-soy dip and wasabi)
₹ 549/-
- **Stuffed Kulche Chole Bites**
(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)
₹ 359/-
- **Chota Buttery Aloo**
(Delicious stuffed potato marinated in spices mustard yogurt and cooked on char-grill)
₹ 329/-
- **Crispy Fried Chicken Strip**
(Crispy crumbed chicken supreme accompany with paprika aioli)
₹ 469/-
- **B.B.Q Chicken Wings**
(Crispy fried chicken wings tossed in piquant B.B.Q sauce)
₹ 499/-
- **Crispy Fried Prawns**
Crispy crumbed herb marinated tiger prawns accompany with paprika aioli
₹ 709/-
- **Prawns Tempura**
(Crispy crumbed herb marinated tiger prawns accompany with paprika aioli)
₹ 659/-



-  **Tangra Style Chilli (Chicken / Prawn)** ₹ 499 / 659/-
(Crispy batter fried paneer tossed in slightly sweet, spicy, hot and tangy chilli sauce)
-  **Drums of Heaven** ₹ 469/-
(Crispy batter fried chicken lollipop tossed in veggies and oriental sauce)
-  **Fish Finger with Tartar Sauce** ₹ 529/-
(Panco coated finger fish fillet deep fried and served with tartar sauce)
-  **Chicken & Cheese Momo** ₹ 499/-
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** ₹ 389/-
(Marinated tender mushroom melts in the mouth)
-  **Cheesy Paneer Vekru Tikka** ₹ 389/-
Creamy malai paneer marinated in spiced yogurt with ajwain and cooked on char-grill
-  **Malai Broccoli** ₹ 419/-
(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** ₹ 419/-
(Floric Special appetizer Kabab made with Hung curd flavoured with spices)
-  **Soya Chaap** ₹ 389/-
(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** ₹ 529/-
Traditional tandoori fish afghani tikka with flavourful tastes
-  **Fish Ajwain** ₹ 529/-
(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** ₹ 659/-
Traditional tandoori lemon grass pomfret with flavourful tastes



- **Tandoori Prawn** ₹ 659/-
(Juicy prawns marinated in yogurt, tandoori spices, and herbs, then char-grilled for a smoky finish with bold, authentic flavours)
- **Tandoori Chicken (Half / Full)** ₹ 439/ 859/-
Creamy malai paneer marinated in spiced yogurt with ajwain and cooked on char-grill
- **Chicken Talvar** ₹ 579/-
(A Floric favourite! Fiery and fiery presentation of chicken on a sword!)
- **Lasooni Murg Tikka** ₹ 469/-
(Boneless cubes of chicken marinated in spiced yogurt with garlic and cooked on char grill)
- **Traditional Chicken Tikka** ₹ 459/-
(Traditional tandoori chicken tikka with flavourful tastes)
- **Lucknowi Galouti Kabab (Mutton)** ₹ 709/-
(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** ₹ 269/-
Crispy fried wonton sheet, potato crackers seasoned with chef special spices
- **French Fries** ₹ 349/-
Crispy fried potato chips seasoned with special chef spices & dips
- **Potato Wedges** ₹ 349/-
Crispy fried potato sliders seasoned with special chef spices & dips
- **Masala Peanuts** ₹ 219/-
Roasted ground peanut mixed in vegetables and tangy spices
- **Roasted Masala Papad** ₹ 219/-
(Roasted Indian papad served with piquant masala)
- **Truffle CC Wonton** ₹ 359/-
(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** ₹ 249/-
Crispy fried potato chips seasoned with special chef spices & dips
- **Nachos with Salsa Dip** ₹ 299/-
(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** ₹ 289/-
(Golden-fried, crispy cheese balls with a crunchy coating and a soft, gooey centre—perfectly indulgent and irresistibly tasty)



SANDWICH

-  **Veg Club Sandwich** ₹ 439/-
(Plain or toasted breads layered with lettuce, cucumber, tomato, marinated cottage cheese served with French fries/ wedges)
-  **Grilled Veg Sandwich** ₹ 359/-
(Grilled stuffed layered with tomato, cucumber, bell peppers, lettuce, cheddar cheese served with French fries/ wedges)
-  **Non - Veg Club Sandwich** ₹ 499/-
(Plain or toasted breads layered with lettuce, cucumber, tomato, grilled chicken, cheese served with French fries/ wedges)
-  **Grilled B.B.Q Chicken Sandwich** ₹ 439/-
(Grilled stuffed layered with lettuce, barbeque tossed chicken served with French fries/ wedges)

SALAD

-  **Caesar Salad with Sundried Tomato & Olive** ₹ 289/-
(Romaine lettuce, Parmesan, croutons, sundried tomato mixed with classic caesar dressing)
-  **Florice Fruit Salad** ₹ 329/-
(Seasonal cut fruit served with lemon wedges)
-  **Super Food Salad** ₹ 479/-
Full of greens, veggies, cheese, mixed with honey mustard dressing
-  **Garden Fresh Green Salad** ₹ 239/-
(Fresh slice of cucumber, tomato, carrot, onion, iceberg lettuce served with lemon wedges & chilli)
-  **Onion Salad** ₹ 169/-
(Marinated onion ring served with lime wedges)
-  **Classic Caesar Salad with Grilled Chicken** ₹ 359/-
(Romaine lettuce, parmesan croutons, sundried tomato mixed with classic caesar dressing and topped with grilled chicken breast)
-  **Classic Caesar Salad with Grilled Prawns** ₹ 429/-
(Romaine lettuce, parmesan croutons, sundried tomato mixed with classic caesar dressing and topped with grilled prawns)
-  **Watermelon Feta Salad** ₹ 399/-
(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** ₹ 249/-
(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 ₹ 189/-
- Raita (Vegetable / Bundi / Pineapple) ₹ 199/-

CONTINENTAL CUISINE

PASTA

- Penne or Spaghetti Choice of Your Sauce ₹ 469/-
(Alfredo/ Pomodoro / Aglio e olio / creamy pesto ala Genovese)
- Wild Mushroom Risotto ₹ 499/-
(Slow cooked Arborio rice with flavourful wild mushroom sauce)
- Creamy Chicken Risotto ₹ 539/-
(Slow cooked Arborio rice with chicken flavourful wild cream sauce)
- Add Chicken ₹ 99/-
- Add Mushroom ₹ 99/-
- Add Vegetables ₹ 99/-
- Macaroni Cheese Pasta ₹ 469/-
(Classic macaroni tossed in a rich, creamy cheese sauce, baked or finished to perfection for a comforting, cheesy delight)

PIZZA (THIN CRUST)

- Margherita ₹ 439/-
(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 ₹ 469/-
(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 ₹ 529/-
(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

₹ 549/-

(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

₹ 599/-

(A sizzling hot platter of juicy, marinated chicken served with sautéed vegetables, fries, and flavourful sauce—smoky, hearty, and satisfying)

OTHERS



Classic Fish & Chips

₹ 659/-

(Traditional batter fried Bhekti fish fillet served with fries & tartar sauce)



Grilled Fish with Sage Brown Butter Sauce

₹ 679/-

(Sage & lemon infused Kolkata Bhekti served with creamy mash potato, sautéed veggies and brown butter sauce)

CHINESE CUISINE

NOODLES



Hakka Noodles (Veg / Chicken / Mix)

₹ 389 / 439 / 499/-



Chilli Garlic Noodles (Veg / Chicken / Mix)

₹ 389 / 439 / 499/-



Singapore Noodles (Veg / Chicken / Mix)

₹ 439 / 499 / 549/-



Pan Fried Noodles (Veg / Chicken / Mix)

₹ 439 / 499 / 549/-



FRIED RICE

-   Classic Fried Rice ₹ 389 / 439 / 499/-
(Veg / Chicken / Mix)
-   Chilli Garlic Rice ₹ 389 / 439 / 499/-
(Veg / Chicken / Mix)
-   Hot Basil Fried Rice ₹ 389 / 439 / 499/-
(Veg / Chicken / Mix)

ORIENTAL GRAVY PLAZA (VEG / NON-VEG)

-  Vegetable in Choice of Sauce ₹ 359/-
(Hot garlic/ Kung pao/chilli garlic/oyster/ Schezwan)
-  Paneer in Choice of Sauce ₹ 439/-
(Hot garlic/ Kung pao/chilli garlic/oyster/ Schezwan)
-  Diced Chicken in Choice of Sauce ₹ 419/-
(Hot garlic/chilli garlic/oyster/ Schezwan)
-  Fish in The Choice of Sauce ₹ 459/-
(Hot garlic/ Kung pao/chilli garlic/oyster/ Schezwan)
-   Veg / Chicken Manchurian ₹ 359 / 419/-
(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 ₹ 419/-
(Crispy chicken pieces tossed with green chillies, garlic, onions, and peppers in a spicy, tangy Indo-Chinese sauce)
-  Sweet & Sour Chicken ₹ 359/-
(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 ₹ 419/-
(Wok-tossed chicken with roasted peanuts, dried chillies, and vegetables in a bold, spicy-savoury sauce with classic Sichuan flavours)
-  Chilli Garlic Prawn ₹ 659/-
(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** ₹ 429/-
(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** ₹ 429/-
(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** ₹ 439/-
Homestyle cooked mix of Indian vegetables with infused of fresh Indian spices
-  **Bhindi Do Pyaza** ₹ 439/-
Homestyle cooked ladyfinger
-  **Dal Floric (Makhani)** ₹ 389/-
Black lentils simmered overnight and finished with homemade churned butter and cream.
-  **Yellow Dal Fry** ₹ 329/-
(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)
-  **Palak Paneer** ₹ 429/-
(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** ₹ 429/-
(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** ₹ 429/-
(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** ₹ 429/-
(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** ₹ 429/-
(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)** ₹ 359/-
(Kolhapuri / Hyderabad / Kadai style)



- **Achari Bhindi Masala**

(Crispy bhindi cooked in a tangy, spiced gravy infused with traditional achari (pickle-style) Flavors—bold, aromatic, and delightfully unique)
- ₹ 359/-

- **Aloo Jeera / Aloo Methi**

(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)
- ₹ 359/-

RAJASTHANI SPECIALITY

- **Rajasthani Gatte ki Sabzi**

(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)
- ₹ 439/-

- **Rajasthani Papad ki Sabzi**

(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)
- ₹ 439/-

- **Kofta Shaam Savera**

(Comforting yellow lentils slow-cooked and tempered with cumin, garlic, and mild spices—smooth, flavourful, and a classic Indian favourite)
- ₹ 469/-

- **Lasooni Palak**

(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)
- ₹ 359/-

- **Sev - Tamatar ki Sabzi**

(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)
- ₹ 359/-

INDIAN CUISINE (MAIN COURSE – NON VEG)

FISH & PRAWN

- **Bengali Fish Curry**

(Delicate bhetki fish lightly fried and simmered in a traditional Bengali-style curry with subtle spices—flavourful, aromatic, and authentically comforting)
- ₹ 499/-

- **Fish Amritsari**

(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)
- ₹ 499/-



 **Sorse Pomfret** ₹ 469/-
(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** ₹ 769/-
(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** ₹ 659/-
(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** ₹ 549/-
Stair-fried tandoori chicken with tomato and general sprinkle of fresh coriander and ginger

 **Murg Hara Pyaaz Masala** ₹ 549/-
(Tender chicken morsels, cinnamon, scallions in an aromatic sauce)

 **Murg Makhani** ₹ 499/-
(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** ₹ 499/-
(Juicy chicken cooked with fresh onions, tomatoes, and aromatic spices, creating a hearty, mildly spiced curry with a fresh, savoury finish)

 **Chicken Tikka Masala** ₹ 499/-
(Tender chicken tikka simmered in a rich, creamy tomato-based gravy, delicately spiced for a perfect balance of smoky and savoury flavours)

 **Murg Noorani** ₹ 519/-
(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** ₹ 519/-
(Tender chicken slow-cooked on Dum in a fragrant blend of spices and yogurt-based gravy—rich, aromatic, and deeply flavourful)

 **Rara Murg** ₹ 499/-
(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** ₹ 529/-
(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** ₹ 649/-
(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** ₹ 649/-
(Tender mutton cooked in a traditional Bengali gravy with potatoes, whole spices, and subtle sweetness—rich, homely, and deeply aromatic)
-  **Kosha Mangsho** ₹ 649/-
(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** ₹ 709/-
(Flavourful minced meat koftas stuffed with boiled egg, simmered in a mildly spiced Bengali-style gravy—rich, aromatic, and delightfully traditional)
-  **Keema Mattar** ₹ 709/-
(Finely minced meat cooked with green peas in a mildly spiced Bengali-style gravy, infused with aromatic whole spices—hearty, flavourful, and comforting)

INDIAN BREAD

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

BIRIYANI & RICE

-  **Steamed Rice** ₹ 179/-
-  **Peas Pulao** ₹ 219/-



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|  Jeera Rice | ₹ 219/- |
|  Vegetable Dum Biriyani
(Cinnamon caraway mint flavored vegetable cooked with basmati rice) | ₹ 359/- |
|  Kashmiri Pulao
(Fragrant basmati rice cooked with mild spices, dry fruits, and fresh fruits, offering a subtly sweet, aromatic, and delicately flavoured rice dish) | ₹ 329/- |
|  Vegetable Biriyani
(Fragrant basmati rice layered with mixed vegetables, aromatic spices, and herbs, slow-cooked to perfection—rich, flavourful, and delightfully satisfying) | ₹ 359/- |
|  Chicken Dum Biriyani
(Aromatic basmati rice layered with tender marinated chicken and traditional spices, slow-cooked on Dum for rich flavour and irresistible aroma) | ₹ 439/- |
|  Mutton Dum Biriyani
(Aromatic basmati rice layered with tender marinated Mutton and traditional spices, slow-cooked on Dum for rich flavour and irresistible aroma) | ₹ 549/- |

DESSERT

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|  Hot Gulab Jamun
(Soft, melt-in-the-mouth milk dumplings served warm, soaked in fragrant sugar syrup with hints of cardamom—classic, comforting, and indulgently sweet) | ₹ 219/- |
|  Gulab Jamun with Ice cream | ₹ 249/- |
|  Gajar Ka Halwa
(A classic Indian dessert made with slow-cooked grated carrots, milk, ghee, and nuts—warm, rich, and irresistibly comforting) | ₹ 249/- |
|  Thandai Panna Cotta
(A fusion dessert of silky panna cotta infused with traditional thandai flavours—saffron, cardamom, rose, and nuts—cool, creamy, and delicately aromatic) | ₹ 249/- |
|  Cheese Cake
(A rich and creamy dessert with a smooth cheese filling on a buttery biscuit base—perfectly balanced, indulgent, and delightfully satisfying) | ₹ 269/- |
|  Crème Brûlée
(A classic French dessert featuring silky vanilla custard topped with a crisp caramelized sugar crust—elegant, rich, and irresistibly smooth) | ₹ 269/- |
|  Choice of Your Ice Cream | ₹ 149/- |