

Drinks

• MENU •



BREAKERS

AMADI BEACH FRONT RESORT
ASHWEM

COFFEE

ESPRESSO..... ₹150

CAFFÈ MACCHIATO..... ₹200

CAFFÈ AMERICANO..... ₹170

FLAT WHITE..... ₹220

CAPPUCCINO..... ₹200

COLD COFFE WITH VANILLA ICE CREAM..... ₹250

CAFE LATTE..... ₹210

TEA

BLACK TEA..... ₹40

MILK TEA..... ₹50

MASALA TEA..... ₹60

LEMON TEA..... ₹50

GREEN TEA..... ₹60

LASSI

VANILLA..... ₹150

PLAIN..... ₹120

BANANA..... ₹180



MILKSHAKES

CHOCOLATE..... ₹220

STRAWBERRY..... ₹280

VANILLA..... ₹220

BANANA..... ₹250

OREO..... ₹300

BROWNIE BLAST..... ₹330

JUICE



COCONUT WATER..... ₹150

ORANGE..... ₹180

PINEAPPLE..... ₹180

GUAVA..... ₹180

POMEGRANATE..... ₹180

CRANBERRY..... ₹180

REFRESHERS

SODA..... ₹60

LEMON SODA (CHOICE OF SWEET OR SALTY)..... ₹120

TONIC WATER..... ₹100

GINGER ALE..... ₹120

MINERAL WATER (HIMALAYAN)..... ₹110

COKE/FANTA/SPRITE..... ₹120



SAVOURIES

SALTED PEANUTS..... ₹120

MASALA PEANUTS..... ₹150

PLAIN PAPPAD..... ₹60

MASALA PAPPAD..... ₹100

MASALA CASHEW..... ₹200

ROASTED CASHEW..... ₹220

KIMCHI..... ₹70

MOCKTAILS

WATERMELON BASIL COOLER..... ₹280

Watermelon blended to pulpy perfection, dash of basil and ice

VIRGIN MARY..... ₹280

Tomato juice, tobasco sauce, Worcestershire sauce and lime juice

VIRGIN MOJITO..... ₹250

Mint, sugar, lime, sprite, crushed ice

VIRGIN PINA COLADA..... ₹260

Pineapple juice, coconut cream, coconut syrup

SHIRLEY TEMPLE..... ₹250

Ginger Ale, lime juice and grenadine syrup

BASIL ORGEAT LEMONADE..... ₹260

Lime juice, orgeat syrup, basil leaves and tonic water

VIRGIN BLUE HAWAIIAN..... ₹220

Blue curacao, lime juice, topped up with 7UP/Sprite

KOKAM FIZZ..... ₹200

Kokam syrup, lime juice, carbonated water

MOCKTAIL OF THE DAY..... ₹250


Everyday our bartender makes new mocktails and experiments with flavours. Sit back and get sipping

BEERS

KINGFISHER PREMIUM.....	₹250
KINGFISHER ULTRA.....	₹180
HEINEKEN.....	₹160
BUDWEISER.....	₹180
BIRA WHITE.....	₹180
CORONA EXTRA.....	₹250
SIMBA.....	₹180
HOEGAARDEN.....	₹250
BACARDI BREEZER.....	₹200

Please ask waiting staff for flavours

SPARKLING

SULA BRUT 	₹2800
Chenin Blanc Riesling Viognier	
ZONIN PROSECCO 	₹3800
Glera	





REDS

SANGRIA..... ₹500

SULA ..... ₹450/2000

Shiraz and Cabernet Sauvignon

BIG BANYAN ..... ₹400/1500

Shiraz and Cabernet Sauvignon

JACOBS CREEK ..... ₹550/2200

Shiraz and Cabernet Sauvignon

WHITES

SULA ..... ₹450/2000

Riesling

REVEILO CHARDONNAY RESERVE ..... ₹350/1300

Riesling

JACOBS CREEK ..... ₹550/2200

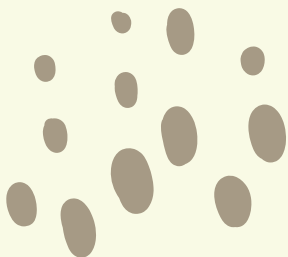
Chardonnay

BIG BANYAN ..... ₹400/1500

Chardonnay

CLOUDY BAY ..... ₹650/4000

Chardonnay





WHISKEY

VAT 69..... ₹200

BLENDERS PRIDE..... ₹180

100 PIPERS..... ₹250

BLACK AND WHITE..... ₹250

ROCKFORD..... ₹180

BLACK DOG GOLD..... ₹280

TEACHERS..... ₹250

TEACHERS 50..... ₹300

BLACK LABEL..... ₹400

CHIVAS REGAL - 12 YEARS..... ₹350

CHIVAS REGAL - 18 YEARS..... ₹650

PAUL JOHN CLASSIC..... ₹400

PAUL JOHN NIRVANA..... ₹300

ROYAL SALUTE..... ₹400

GLENLIVET - 12 YEARS..... ₹450

GLENLIVET - 18 YEARS..... ₹650

GLENFIDDICH - 12 YEARS..... ₹450

JAMESON..... ₹300

JACK DANIELS OLD NO.7..... ₹350

BLUE LABEL..... ₹600

VODKA

SMIRNOFF..... ₹200

ABSOLUT..... ₹300

GREY GOOSE..... ₹450

GIN

BEEFEATER..... ₹250

GORDON'S LONDON DRY..... ₹250

BOMBAY SAPPHIRE..... ₹300

RUM

OLD MONK..... ₹150

CAPTAIN MORGAN ORIGINAL SPICED RUM..... ₹150

BACARDÍ WHITE..... ₹170

TEQUILA

CAMINO SILVER..... ₹350

CAMINO GOLD..... ₹350

JOSE CUERVO..... ₹450



BRANDY

MARTELL V.S..... ₹500

HENNESSY V.S..... ₹750

LIQUEUR

JÄGERMEISTER..... ₹400

BAILEYS IRISH CREAM..... ₹400

FENI

CASHEW..... ₹150

PALM..... ₹150

SHOOTERS

BLUE HAWAIIAN..... ₹350

Blue curaçao, lime juice, vodka

JÄGERBOMB..... ₹500

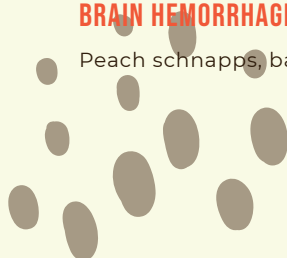
Combination of Jägermeister and Redbull

KAMIKAZE..... ₹250

Vodka, triple sec, sweet and sour

BRAIN HEMORRHAGE..... ₹350

Peach schnapps, baileys, grenadine



COCKTAILS

PASSION FRUIT MOJITO..... ₹450

White rum, passion fruit, mint topped up with soda

WHISKEY SOUR..... ₹500

Bourbon whiskey, sweet and sour, eggwhite & optional bitters

OLD FASHIONED..... ₹500

Bourbon whiskey, demerara sugar, angostura aromatic bitters and orange zest

JOHN COLLINS..... ₹450

Johnnie Walker Black Label, lime juice, sugar syrup, topped up with soda

PIÑA COLADA..... ₹400

White rum, pineapple juice, coconut cream

DAIQUIRI..... ₹400

White rum, lime juice, sugar syrup

CUBA LIBRE..... ₹350

Golden rum, lime wedges, topped up with cola

COSMOPOLITAN..... ₹450

Vodka, triple sec, lime juice, cranberry juice

BLOODY MARRY..... ₹500

Vodka, tobasco, worcestershire sauce, topped up with tomato juice

BLUE LAGOON..... ₹350

Vodka, lime juice, blue curacao, topped up with sprite

SEA BREEZE..... ₹400

Vodka, cranberry juice, grapefruit juice

LONG ISLAND ICED TEA..... ₹650

Vodka, rum, gin, tequila, triple sec and lime juice with cola to top up

ESPRESSO MARTINI..... ₹550

Vodka, kahlúa, coffee

MARTINI..... ₹450

Gin, dry vermouth

COCKTAILS

PINK LADY.....

₹500

Gin, grenadine, lime juice, egg white

NEGRONI.....

₹500

Gin, campari, sweet vermouth

CLASSIC MARGARITA.....

₹550

Tequila, triple sec, lime juice

TEQUILA SUNRISE.....

600

Tequila, grenadine, orange juice

LONG ISLAND BEACH TEA.....

₹600

Vodka, rum, gin, tequila, triple sec, blue curacao and lime juice

MIMOSA.....

₹450

Champagne and chilled citrus juice

BELLINI.....

₹500

Prosecco and peach nectar

APEROL SPRITZ.....

₹450

Prosecco and Aperol

COCKTAIL OF THE DAY.....

₹450

Our bartender plays around with tonics and potions everyday, try one of their experiments to your delight



Breakers

FOOD MENU



❧ BREAKFAST ❧

MASALA OMELETTE..... ₹150

Hearty eggs served with toasted slices of bread

CHICKEN AND CHEESE OMELETTE..... ₹175

Omelette topped with cheese and chicken,
served with toasted bread

SCRAMBLED EGGS..... ₹150

Creamy eggs scrambled to perfection

SUNNY SIDE UP..... ₹170

Egg fried only on one side and dashed with
pepper

INDIAN STYLE VEGGIE OMELETTE..... ₹170


Onions, tomatoes, green chillies, mushrooms,
coriander

CHEESE OMELETTE..... ₹150

Omelette loaded with cheese, served with toasted
bread slices

HUMMUS AND PITA..... ₹150

Pita bread served with mashed hummus dip





SOUPS



ROASTED TOMATO AND BASIL ₹270

Rich roasted plum tomato with sweet basil

ITALIAN GARLIC ₹270

Thick Italian soup with garlic and herbs

OLD SCHOOL SWEET CORN (VEG/NON VEG)..... ₹270/290

Creamy sweet corn soup served with fresh vegetables or chicken.

VEG NOODLES..... ₹270

Veg broth served with noodles.

CREAM OF MUSHROOM..... ₹270

White mushroom puree finished with fresh cream

MANCHOW (VEG/NON VEG)..... ₹270/290

Thick soup served with crisp noodles

CHICKEN MINESTRONE..... ₹290

Classic Italian tomato and chicken broth flavoured with parmesan cheese and basil.

TOM YUM CHICKEN..... ₹290

Healthy soup with the flavours of Thai herbs and chicken

CHICKEN MUSHROOM TOFU..... ₹290

Chicken and wild mushroom broth

CHEFS SPECIAL SEAFOOD..... ₹300

Delectable sea food soup with coconut milk



SALADS



GARDEN FRESH..... ₹180

Freshly picked veggies sliced and served with lemon dressing.

INSALATA CAPRESE..... ₹340

Fresh mozzarella cheese and tomato dressed with pesto

BEETROOT AND FETA..... ₹340

Roasted beetroot tossed with crispy lettuce and Italian orange dressing.

CHICKEN CAESAR ₹380

Grilled chicken slice tossed with homemade caesar dressing serve with crotons and parmesan cheese.

APPETIZERS

CORN SALT AND PEPPER.....₹350

Crispy fried corn tossed with black pepper.

TAUSI POTATO.....₹340

Crispy fried potato tossed with black bean sauce.

SPRING ROLLS (VEG/CHICKEN/PRAWNS).....₹340/360/380 ●

Crunchy rolls serve with sweet and sour dip.

PANEER CHILLY.....₹350

Crispy fried cottage cheese tossed with chilly and soya sauce

PIN WHEEL DELIGHTS.....₹350

White mushrooms stuffed with cheddar cheese and herbs.

LOADED NACHOS.....₹350

Nachos loaded with cheese and mexican salsa.

FRENCH FRIES.....₹300

Golden fried and served with the dip of the day

WOK TOSSED BROCOLLI.....₹400

Batter fried broccoli tossed in wok .

HONEY CHILLI CHICKEN.....₹400

Batter fried Julienne chicken breast tossed with bell peppers and finished with honey

RAGED CHICKEN WINGS.....₹370

Grilled chicken wings finished with spicy barbeque sauce

KUNG PAO CHICKEN.....₹400

Batter fried chicken tossed with chilly sauce and cashew nuts

CHICKEN GHEE ROAST.....₹400

Boneless chicken roasted in pure desi ghee and exotic Indian spices.

BRAISED PORK RIBS.....₹450

Pork ribs braised with aromatic veggies and five secret spices.

CRAB THERMIDOR.....₹420

Crab meat cooked in aromatic veggies, finished with velouté sauce stuffed in crab shell and gratinated under the salamander.

APPETIZERS

FISH NAM PRIK PAO.....₹420

Batter fried sliced fish tossed in wok with Thai herbs and chilly

CALAMARI TEMPURA.....₹400

Crispy fried calamari serve with wasabi mayo

FISH AND CHIPS.....₹420

Crumb fried fish served with tartar sauce and potato chips.

BUTTER GARLIC PRAWNS.....₹430

Fresh prawns cooked in butter and garlic finished with a dash of lemon juice and sprinkled with fresh parsley

CLAY OVEN AND SIGGIRI

BADAMI BROCCOLI.....₹400

Broccoli marinated in creamy, cheesy sauce and cooked in charcoal

TILL TANDOORI ALOO.....₹350

Potato stuffed with cheese and dry fruits, cooked in clay oven.

ZAFFERINI PANEER TIKKA.....₹350

Stuffed paneer marinated with creamy yoghurt and cooked in charcoal

MALAI MUSHROOM.....₹350

Melt in your mushrooms in a creamy,cheesy sauce cooked in charcoal

HARISSA PANEER TIKKA.....₹350

Cottage cheese marinated with harissa sauce and cooked in charcoal

TANDOORI MURG.....₹420

Spring chicken marinate with hung curd masala roasted in charcoal

ANGAARI SHOLEY KEBAB.....₹420

Firey chicken kebabs cooked to perfection in charcoal

MURG MALAI KEBAB.....₹420

Chicken breast marinated in whole cream and fuled in charcoal

SIKARI KEBAB₹420

Boneless chicken marinated with beetroot,hung curd and Indian spices,cooked in charcoal

FISH TIKKA.....₹420

Marinated and spiced fish cooked in charcoal

FLAVOURS OF GOA

POTATO RECHEADO.....₹300

Crispy fried potato wedges tossed with authentic goan recheado sauce.

POTATO CAFREAL.....₹300

Crispy fried potato wedges tossed with traditional goan cafreal sauce.

GOAN FRIED CHICKEN.....₹400

Boneless chicken cooked with onion and recheado masala

CHICKEN SUKKEM.....₹400

Boneless chicken cooked with grated coconut and goan masala

PORK CHILLY FRY.....₹410

Soft and juicy pork tossed with onion capsicum and goan spices.

PORK PEPPER FRY.....₹410

Pork meat cooked in mangalorean style.

PRAWN RAWA FRY.....₹410

Prawn coated with semolina and shallow fried.

PRAWNS RECHADO.....₹420

Prawns tossed with the traditional goan rechado masala.

MASALA FRIED CALAMARI.....₹400

Squid's ring perfectly cooked in recheado masala.

KING FISH MASALA RAWA FRIED₹420

Pan fried king fish with traditional goan recheado masala.

KING FISH RECHEADO.....₹420

Pan fried king fish with traditional goan recheado masala.

CHOOSE FROM PLATTER

Different variety of finger licking appetizers served in one plate

VEG PLATTER.....₹1200

NON VEG PLATTER.....₹1500

SEA FOOD PLATTER.....₹2100

PIZZAS

FARM HOUSE..... ₹400

Italian crust pizza baked with the seasonal veggies.

MARGHERITA..... ₹400

Italian crust pizza baked with tomato sauce and sweet basil.

FOUR SEASONS CHEESE..... ₹420

Italian crust pizza baked with four different flavours of cheese.

BBQ CHICKEN ₹510

Italian crust pizza topped with BBQ chicken and mozzarella cheese.

PEPPERONI..... ₹510

Italian crust pizza topped with slices of pepperoni and cheese.

CHICKEN TIKKA ₹510

Italian crust pizza topped with chicken tikka and some veggies.

SANDWICHES

VEG CLUB..... ₹300

Tossed bread layered with grilled veggies and topped with cheese.

JERMALATA COTTAGE CHEESE ₹320

Tossed bread layered with veggies and jermalata marinated cottage cheese topped with cheese.

TERIYAKI CHICKEN..... ₹350

Tossed bread layered with teriyaki grilled chicken topped with cheese.

HARISSA GRILLED CHICKEN ₹350

Tossed bread layered with harissa mayo and harissa grilled chicken

BURGERS

VEG CUTLET ₹300

Burger bun fully layered with crispy fried vegetable cutlet and cheese.

RATATOUILLE VEG ₹350

Burger bun layered with ratatouille veggies and cheese.

CRISPY FRIED CHICKEN ₹400

Burger bun layered with crispy fried chicken and topped with bacon and cheese.

BURGERS

CHIMMICHURI CHICKEN ₹400

Argentina style chicken burger topped with crunchy bacon and cheese

MEXICAN LAMB ₹450

Mexican style lamb burger topped with Mexican salasa and cheese.

DOUBLE DECKER LAMB..... ₹500

Two layers of juicy lamb patty topped with sunny side egg and cheese.

CATCH OF THE DAY

Nothing could be as satisfying as ordering and relishing our fresh catch of the day straight from the kitchen onto your table choose from the varied methods we use in cooking with your chosen white meat be it grilled, pan fried to name a few and enjoy until the day lasts pairing it with your choice of beverages.

RED SNAPPER..... ASP

Cooking: Butter Garlic/Tandoor/Tawa Masala/ Recheado/Rawa.

SEABASS..... ASP

Cooking: Butter Garlic/Tandoor/Tawa Masala/ Recheado/Rawa.

POMFRET..... ASP

Cooking: Butter Garlic/Tandoor/Tawa Masala/ Recheado/Rawa.

JUMBO PRAWN..... ASP

Cooking: Butter Garlic/Tandoor/Tawa Masala/ Recheado/Rawa.

LOBSTER..... ASP

Cooking: Butter Garlic/Tandoor/Tawa Masala/ Recheado/Rawa.

LIVE CRAB..... ASP

Cooking: Butter Garlic/Tandoor/Tawa Masala/ Recheado/Rawa.



MAIN COURSE

ORIENTAL

RICE AND NOODLES

FIVE TREASURE VEG FRIED RICE..... ₹300/320/340

Choice of veg, non veg or sea food preparation

SCHEZWAN FRIED RICE..... ₹300/320/340

BURNT GARLIC FRIED RICE..... ₹300/320/340

GINGER CAPSICUM FRIED RICE..... ₹300/320/340

MIX FRIED RICE..... ₹350

Prawn and chicken fried rice.

HAKKA NOODLES..... ₹300/320/340

SCHEZWAN NOODLES..... ₹300/320/340

THAI CHILLY BASIL NOODLES..... ₹300/320/340

CHILLY GARLIC NOODLES ₹300/320/340

GRAVY AND CURRY

GOBHI MANCHURIAN..... ₹350

EXOTIC VEGGIES IN HOT GARLIC SAUCE..... ₹350

SCHEZWAN CHICKEN..... ₹400

*Jullien chicken and bell peppers cooked in
schezwan sauce*

SCHEZWAN CHICKEN..... ₹400

*Jullien chicken and bell peppers cooked in
schezwan sauce*

CHICKEN MANCHURIAN..... ₹400

*Diced chicken chunks cooked in authentic chinese
style*

HUNAN PORK..... ₹460

*Braised pork cooked with five spice powder and
chilly sauce*

ORIENTAL PORK..... ₹470

*Sliced of pork cooked in chef special sauce with
oriental green*

LAMB IN BLACK PEPPER SAUCE..... ₹480

*Succulent tender lamb chunks served with black
pepper sauce*

HONG KONG LAMB..... ₹480

Braised lamb prepared in chilly soya sauce



THAI CURRIES

THAI GREEN CURRY.....₹440/470/490

Exotic Veg /chicken/prawns cooked with Thai herbs and coconut milk,served with jasmine rice

THAI RED CURRY.....₹440/470/490

Exotic Veg /chicken/prawns cooked with Thai herbs and coconut milk,served with jasmine rice

CONTINENTAL DELIGHTS

Choice of Penne or Spaghetti style pasta

CLASSIC CHEESE..... ₹450

Choice of pasta cooked in cream sauce and vegetables

PESTO..... ₹450

Choice of pasta cooked in creamy pesto sauce

BLOODY MARY..... ₹480

Choice of pasta cooked with vodka and tomato sauce

CARBONARA..... ₹490

Choice of pasta cooked with bacon and cream sauce

PUTTANESCA..... ₹490

Choice of pasta cooked with anchovies, olives and capers

BOLOGNESE..... ₹490

Choice Of pasta topped with lamb bolognese sauce

FETTUCCINE A LA BISQUE..... ₹490

Fettuccine pasta served with prawns bisque

FRENCH DOUBLE COOKED CHICKEN..... ₹490

Spring chicken seared in a pan and finished in oven and served with creamy mash potatoes and veg satay

CHICKEN DUXELLES..... ₹470

Chicken breast stuffed with mushrooms and cheese served with mashed potato veggies and pepper sauce

PAN SEARED FISH..... ₹500

Pan seared lemon fish served with creamy mashed potatoes and authentic French beurre blanc sauce

CONTINENTAL DELIGHTS

HERB CRUSTED NEW ZEALAND CHOP.....₹1800

Rack of lamb chop seared in a pan ,coated with chefs special herbs and crumbs finished in oven and served with couscous ,glazed vegetables and red wine sauce

ROASTED PORK BELLY.....₹500

Crispy slow roasted pork belly served with cauliflower puree and mustard barbeque sauce

LOBSTER THERMIDOR..... ASP

Lobster cooked with white wine and cream sauce and gratinated with cheese served with mashed potatoes and satay vegetables

NORTHERN BLISS

DAAL TADKA..... ₹300

Yellow pulses tempered with fragrant mustard seeds and curry leaves

DAAL MAKHANI..... ₹350

Black lentils cooked to perfection and topped with butter with a traditional north indian homely taste

VEG ADRAKI..... ₹360

Mix vegetables cooked in traditional onion gravy

PANEER BUTTER MASALA..... ₹370

Paneer cooked in makhani gravy touched with a fresh helping of cream

BHINDI DO PYAZA..... ₹360

Lady finger cooked in onion and Indian ground spices

KADAI PANEER..... ₹370

Cottage cheese cooked with kadhai preparation and group up exotic spice

DUM AALOO..... ₹360

Stuffed potato cooked in Kashmiri style

DAK BUNGALOW CHICKEN..... ₹400

Boneless chicken cooked in Bengali style

BUTTER CHICKEN..... ₹410

Boneless chicken roasted in tandoor and cooked in makhani gravy. Finish with a touch of butter and cream

❧ NORTHERN BLISS ❧

CHICKEN TIKKA MASALA..... ₹410

Boneless chicken roasted in charcoal and cooked to an aromatic, spicy perfection

DAAL GOSHT..... ₹450

Curry cut mutton cooked with flavourful black lentils

MUTTON BHUNA GOSHT..... ₹490

Boneless mutton cooked with ginger garlic paste and Indian ground spices

MUTTON ROGAN JOSH..... ₹490

Chunks of soft mutton curry cut and cooked in Kashmiri style

❧ ASSORTED BREADS ❧

TANDOORI/TAWA ROTI (PLAIN/BUTTER)..... ₹60/70

PLAIN NAAN..... ₹90

BUTTER NAAN..... ₹100

GARLIC NAAN..... ₹110

LACCHA PARANTHA..... ₹90

CHEESE GARLIC NAAN..... ₹130

PLAIN KULCHA..... ₹90

BUTTER KULCHA..... ₹100

❧ RICE AND PILAFS ❧

STEAMED RICE..... ₹100

JEERA RICE..... ₹120

MUSHROOM PILAF..... ₹200

MIXED VEGETABLE PILAF..... ₹200

COTTAGE CHEESE PILAF..... ₹220

PRAWNS PILAF..... ₹300

GOAN SAUSAGE PULAO..... ₹350

❧ HOUSE BIRYANIS ❧

CHICKEN DUM BIRYANI..... ₹350

CHICKEN TIKKA BIRYANI..... ₹400

MUTTON DUM BIRYANI..... ₹490



GOAN CUISINE



BEANS FOOGATH..... ₹300

French beans cooked in grated coconut and goan spices

VEGETABLE XACUTI..... ₹320

Mixed vegetables cooked in traditional goan xacuti masala

MUSHROOM TONAK..... ₹350

White mushroom cooked with cashew nuts and goan masala

CHICKEN XACUTI..... ₹420

Boneless chicken cooked in traditional goan xacuti masala

MUTTON XACUTI..... ₹480

Boneless mutton cooked in traditional goan xacuti masala

CHICKEN CAFREAL..... ₹420

Boneless chicken cooked in traditional goan cafreal spices

ASSADO DE PORCO..... ₹480

Roasted pork meat marinated in goan spices

PORK VINDALOO..... ₹480

Pork meat cooked in traditional goan vindaloo sauce

KING FISH CURRY..... ₹480

Slices of king fish cooked in coconut curry and served with steamed rice

PRAWN CURRY..... ₹490

Prawn cooked in coconut curry and served with steamed rice.



GOAN BREADS



PAO/POI/SANNA..... ₹30/30/50



DESSERTS

ICE CREAM SELECTIONS OF THE DAY.....	₹200
CRÈME CARAMEL.....	₹240
BEBINCA.....	₹240
FRENCH CREPES.....	₹290
BLUEBERRY CHEESE CAKE.....	₹300
SERRADURA.....	₹240
LEMON TART.....	₹280



