DESSERTS

* HOMEMADE Sorbat - 180
* Death by chocolate – 120
* White chocolate brulee – 120
* Tarte tatin – 150 (with vanilla ice cream)
* Ile flottante – 120 (with creame anglaise)
* Cake of the day – 140

Beverages

* Coffee classic
* -- cappuccino – 60 (made from equal proportion of espresso, stained milk and foamed milk)
* -- Americano -50 (long and black espresso topped with hot water)
* -- doppio – 90 (a double shot of espresso)
* Tea Special
* -- assam – 60 ( A strong full bodied tea from india)
* -- earl grey – 60 ( a blend of black teas scented with oil of bergamot)
* Herbal tea – 60 (Jasmine / peppermint / chamomile)
* Green tea – 60
* Soft Beverages
* -- bottled drinking water – 40
* -- soft drink 300 ml – 40
* -- soda – 35
* -- red bull - 125
* -- sugar free red bull – 125
* -- Diet coke – 95

Bar

* Spirits
* -- Bacardi – 80 (standard measure is 30 ml)
* -- Smirnoff -80 (standard measure is 30 ml)
* -- Scotch - 200
* -- bourbon – 200
* -- Vodka – 200 ( belvedere / Ciroc)
* -- gin – 200 (Bombay sapphire )
* -- Tequila – 175
* Beer
* -- Lagar 650 ml – 110
* -- corona 330 ml – 275
* -- pint beer 330 ml – 65
* Cocktail
* -- Dry martini – 200 (Gin and Martini Dry)
* -- Lime magrita – 200 (tequila, cointreau and fresh lime juice)
* -- sangria – 400 (Classic Spanish wine drink infused with fresh citrus juice)
* -- kir royale – 425 ( sparkling wine with crmede cassis)