Cal27 is a blend of the old and the new. The traditional and contemporary design elements highlight the dynamic menu which showcases a wide array of cuisines and dishes. Inspired by the legendary architecture of north Kolkata, showcasing traditional green shutters overlooking a central courtyard with black and white chequered flooring, Cal27 evokes a sense of the rich heritage of Kolkata.

This menu is a balance of popular international specialties along with contemporary Indian dishes. The wide range covers dishes from across the country and international best sellers, with a few unique Taj dishes. From Bengali favorites to sandwiches and burgers, from classic grills to signatures, the menu reflects the rich legacy of the Taj.

**BREAKFAST BUFFET**
TIMING 07:00 AM – 10:30 AM
PRICE 1500

**LUNCH BUFFET**
TIMING 12:30 PM – 03:00 PM
PRICE 1650
*PRICE 1850 (Saturday)*

**SUNDAY BRUNCH**
TIMING 01:00 PM – 03:30 PM
PRICE 2000
*PRICE 3000*

**DINNER BUFFET**
TIMING 07:00 PM – 10:30 PM
PRICE 1750

**SOUPS, SALADS AND DESSERTS**
PRICE 1000

*Kindly ask your server for various beverage inclusions.
All prices are in Indian Rupees and subject to government taxes.
ALL DAY BREAKFAST

IDLI
Steamed rice and lentil cakes, a South Indian delicacy, served with sambar and chutneys
650

DOSA (PLAIN / MASALA)
South Indian crispy rice and lentil pancake, served with sambar and chutneys
700

POORI BHAIJ
Deep-fried puffed Indian whole wheat bread with mild potato curry
650

PARATHA (ALOO / GOBI / MASALA)
North Indian griddled stuffed flat bread, served with natural yogurt and pickle
625

PANCAKE STACK
Thick fluffy pancakes with stewed apple, whipped cream and maple syrup
600

EGGS TO ORDER
Your choice of eggs: poached, scrambled, omelette or fried, served with potato roesti and grilled tomato topped with parmesan and parsley
700

LUNCH AND DINNER

SOUPS

MUSHROOM CAPPUCINO
Porcini dust, toasted almonds
600

MULLIGATAWNY SOUP (CHICKEN / RICE AND LEMON)
Classic rich and spicy curry soup finished with coconut milk
600

PLUM TOMATO SOUP
Basil pesto oil drizzle
600

CHICKEN AND LEEK SOUP
Rosemary oil drizzle
600

APPETIZER

TUNA CARPACCIO
Watercress salad, salsa verde, lime basil emulsion
975

SEARED SCALLOPS WITH GINGER CARROT PURÉE
Apricot caper salsa
975

CALCUTTA BECKTI FINGERS
Breaded crisp fish fingers with fresh lemon and tartare sauce
850

CHICKEN / PANEER TIKKA
Chicken / cottage cheese marinated in red chilli and yoghurt, cooked in the tandoor served with onion salad and mint chutney
950

LAMB SHEEK KEBAB
House specialty of minced lamb infused with herbs and spices, cooked in tandoor, served with crunchy salad and mint chutney
950

GLAZED NACHOS
Layered with refried beans, melted cheese, spicy jalapeno pepper and avocado, topped with tomato salsa and sour cream
825

ALOO PAPDI CHAAT
An Indian street delicacy of crisp fried wafers, potatoes and yoghurt served with mint and tamarind chutneys
725

KINDLY INFORM US IF YOU ARE ALLERGIC TO ANY FOOD INGREDIENTS
ALL PRICES ARE IN INDIAN RUPEES AND SUBJECT TO GOVERNMENT TAXES.

 INDICATES GLUTEN FREE  INDICATES VEGAN
 INDICATES VEGETARIAN  INDICATES NON-VEGETARIAN
SALADS

MARINATED POACHED PRAWNS
Served with crunchy asparagus, greens and citrus dressing

CAESAR SALAD
Romaine lettuce with Caesar dressing, chunky croutons and shaved parmesan cheese. Choice of garlic buttered prawn, crispy bacon and anchovies / grilled chicken, crispy bacon and anchovies / halloumi cheese

BURRATA
Rocket leaves, plum tomatoes marinated with trebbiano grapes balsamic and basil

MESCLUN SALAD
Young greens, cherry tomatoes, green asparagus and orange vinaigrette

SANDWICHES

CLASSIC NON VEGETARIAN CLUB SANDWICH
Toasted double decker sandwich with chicken, fried egg, crispy bacon, tomato, iceberg lettuce, mayonnaise served with potato wedges

SMOKED NORWEGIAN SALMON ON BAGLE
Dill cream cheese, crunchy lettuce, onion rings and capers

MASALA OMELETTE IN MILK BREAD
Grilled sandwich with onion, tomato and chili omelette served with potato wedges

MUSTARD CHICKEN IN MILK BREAD
Grilled sandwich with mustard marinated roast chicken served with potato wedges

VEG CLUB SANDWICH
Toasted double decker sandwich, coleslaw, tomato, cheese and cucumber, iceberg lettuce, mayonnaise served with potato wedges

BURGERS

CHICKEN BURGER
Grilled minced chicken steak, iceberg lettuce, caramelized onions, gherkins, English cheddar cheese and smoked barbecue sauce served with potato wedges and coleslaw

TENDERLOIN BURGER
Grilled minced tenderloin steak, iceberg lettuce, caramelized onions, gherkins, English cheddar cheese and smoked barbecue sauce served with potato wedges and coleslaw

HOMEMADE VEGETABLE BURGER
Vegetable patty, iceberg lettuce, sliced onions, sliced tomato, gherkins, Swiss emmental cheese and chipotle mayonnaise served with potato wedges and coleslaw

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rimon &  - INDICATES GLUTEN FREE
rimon &  - INDICATES VEGAN
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### SEAFOOD GRILLS
Served with stir fried vegetables, parsley rice, pink peppercorn and citrus salsa

- **KOLKATA BECKTI** 1250
- **TIGER PRAWNS** 1600

### MEAT GRILLS
Served with creamy potato mash, exotic vegetables and red wine jus / barbeque sauce

- **FARM FRESH CHICKEN** 1250
- **PORK CHOPS** 1450
- **NEW ZEALAND RACK OF LAMB** 1725
- **TENDERLOIN STEAK** 1250
- **BRATWURST SAUSAGES** 1250

### VEGETARIAN GRILLS
Served with crunchy salad, saffron cheese sauce

- **PERUVIAN ASPARAGUS** 1250
  With thyme infused grilled polenta cake
- **PURPLE POTATO ROesti** 950
  With seasonal vegetable ratatouille

### CHEF’S SIGNATURE COLLECTION

### SEAFOOD

- **PAN SEARED CHILEAN SEA BASS** 1600
  Braised greens, herbed risotto and champagne sauce
- **GRILLED NORWEGIAN SALMON** 1500
  Asparagus, warm quinoa salad, caper butter sauce

### VEGETARIAN

- **SPINACH, RICOTTA AND PINE NUTS CREPE** 1250
  Thyme scented butternut coulis, beets and edamame
- **JERUSALEM ARTICHOKE CAPONATA** 1250
  Baked aubergine, saffron garbanzo couscous, chunky basil pesto reduction
- **GRILLED QUINOA AND SWEET POTATO STEAK** 1250
  Truffle celery root mash, fava beans, salbixka sauce

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- 🍴 **INDICATES GLUTEN FREE**  🍴 **INDICATES VEGAN**
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TAJ AUTOGRAPH COLLECTION

FISH & CHIPS
White fish fillet fried in beer batter, served with chunky chips, mushy peas, tartare sauce and fresh lemon
St. James Court, London.

FISH / VEGETABLE EXOTICA
Seasonal vegetables or fish and shrimp coconut curry with tomato and aubergine sambol, lemon grass and fresh turmeric. Served with an Asian herb salad, crispy shallots, brown and white rice
Taj Exotica, Maldives

SHRIMP / VEGETABLE NASI GORENG
Indonesian fried rice tossed with vegetables or chicken and shrimps, chili and garlic, topped with fried egg, served with satay and crackers
Vivanta by Taj, Rebak Island Langkawi.

CHICKEN / VEGETABLE BUNNY CHOW
A South African street food tradition, hollowed out soft bread bun filled with Durban vegetables or chicken curry
Taj Capetown.

NON VEGETARIAN / VEGETARIAN LAMPA Isaac
Sri Lankan speciality of yellow rice, lampara vegetables or meat curry and egg wrapped and baked in banana leaves served with sambol
Taj Samudra, Colombo.

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● INDICATES GLUTEN FREE ● INDICATES VEGAN
● INDICATES VEGETARIAN ● INDICATES NON-VEGETARIAN
PIZZA

NON-VEGETARIAN

- CALAMARI AGLIO OLIO
  Pepperoncino puttanesca sauce, kalamata olive, mozzarella
  975

- PIZZA CARBONARA
  Pancetta, cream, Parmigiano-Reggiano, sliced mushroom, sea salt
  975

- PIZZA PARMA E RUCOLA
  Mozzarella, parma ham, topped with burrata, roasted pine nut, rocket leaves, pink salt
  975

- PIZZA PEPPERONI
  Pepperoni, kalamata olives, fresh basil, mozzarella
  975

- CHINGRI GONDHORAJ
  Kaffir lime flavoured prawn slices, mozzarella, cheddar, fresh coriander leaves, onion
  975

- CHICKEN MASALA
  Chicken combined with tomato and kadhai spice, bell pepper, onion, mozzarella, fresh mint leaves
  975

VEGETARIAN

- PIZZA MARGHERITA
  Classic combination of fresh tomato, basil and mozzarella cheese
  875

- PIZZA BIANCA CON QUATTRO FROMAGGI
  Gorgonzola, parmigiano-reggiano, mozzarella, chèvre
  875

- PIZZA CAPRICCIOSA
  Mushrooms, artichokes, olives, mozzarella
  875

- PIZZA VERDURE
  Zucchini, bell peppers, asparagus, jalapeño, mozzarella
  875

- CHEF’S SPECIAL
  Grilled palm heart, sundried tomatoes, kalamata olives, rucola leaves, feta crumbles
  875

- PANEER PANCH PHORON
  Five spice flavoured curried cottage cheese, fresh coriander leaves, onion, mozzarella
  875

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- INDICATES VEGETARIAN  - INDICATES NON-VEGETARIAN
PASTA

NON-VEGETARIAN

- TRIANGOLI NERE DI GRANCHIO 1075
  Scallop, mascarpone and citrus zest filled house-made ravioli, orange aperitif/herbroom cherry tomato cream sauce

- LINGUINI BUTTER GARLIC PRAWNS 1075
  Fresh red chili oil, basil leaves, parmesan shavings

- BRAISED LAMB TORTELLINI 1075
  Kaffir lime pan glaze, black garlic, parsley dust

VEGETARIAN

- CONCHIGLIE ARRABBIATA 975
  Zucchini, bell pepper and asparagus

- WHOLE WHEAT PENNE 975
  Roasted vegetable, parmesan cream

- ANGEL HAIR PRIMAVERA 975
  Thin long pasta, seasonal vegetables, vegan basil pine nut pesto, baby spinach

- MAKE YOUR OWN PASTA 950 / 850
  Pasta: penne, spaghetti, fettucine, fusilli, whole wheat spaghetti
  Sauce: bolognese, carbonara, aglio olio pepperoncino, al pesto, arrabbiata

RISOTTO

NON-VEGETARIAN

- RISOTTO GAMBERI 1100
  White wine, dash of shellfish stock and butter poached prawns

- CHICKEN AND GOAT CHEESE RISOTTO 1100
  Merlot macerated figs, arugula, balsamic

VEGETARIAN

- MUSHROOM RISOTTO 975
  With porcini, champignon, shimeji and truffle oil

- ASPARAGUS RISOTTO 975
  Italian rice cooked in white wine with asparagus and finished with parmesan cheese

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- Indicates Gluten Free
- Indicates Vegan
- Indicates Vegetarian
- Indicates Non-Vegetarian
TASTE OF CALCUTTA

- **MACHER JHOL**  
  Home style fish curry with cauliflower and potato  
  Rs 1150

- **RAILWAY MUTTON CUTLETS**  
  Served with kasundi and crunchy salad  
  Rs 825

- **CALCUTTA ROLLS (CHICKEN / PANEER)**  
  Unique recipe from the streets of Calcutta, served with or without egg  
  Rs 1050 / 950

- **SINGARA**  
  Potato and green peas cooked with spices encased in flour pastry and deep fried, served with tamarind chutney  
  Rs 675

- **LUCHI ALOO DUM**  
  Traditional fried wheat bread served with mild baby potato curry  
  Rs 950

- **POTOLER DORMA**  
  Stuffed pointed gourd, cooked in onion tomato gravy  
  Rs 950

COMFORT MAINS

THAI CURRY (GREEN OR RED)
Served with jasmine rice
Choice of

- **PRAWNS**  
  Rs 1400

- **CHICKEN**  
  Rs 1250

- **TOFU**  
  Rs 1250

- **VEGETABLES**  
  Rs 1100

- **PRAWN MOILEE**  
  Prawns cooked with mild spices and coconut milk, a Southern Indian delicacy  
  Rs 1400

- **BUTTER CHICKEN**  
  A classic Punjabi preparation of chicken tikka cooked in rich tomato gravy flavored with dry fenugreek leaves  
  Rs 1150

- **BHUNA GOSHT**  
  Mutton pieces cooked with onion tomato and selected spices  
  Rs 1250

- **KEHEMA PAV / PAV BHAJJI**  
  A Mumbai speciality made with minced mutton or vegetables and potatoes and a mix of spices served with butter toasted pav bread  
  Rs 950 / 850

- **CURD RICE**  
  A delightful and light combination of rice and natural yogurt with urad dal, curry leaves and mustard seed tempering, served with papad and pickle  
  Rs 750

- **EDAMAME ASPARAGUS BEETROOT PORIYAL**  
  Tempered with south Indian spices, finished with freshly grated coconut  
  Rs 1050

- **PANEER LABABDAR**  
  Soft cubes of cottage cheese cooked with rich creamy tomato and onion gravy  
  Rs 900

- **BHINDI MASALA**  
  Tender okra cooked with coarsely crushed green chilli, ginger and hand-picked Indian spices  
  Rs 900

- **PALAK AAP KI PASAND**  
  Choose from lasooni / paneer / makkai / subz  
  Rs 900

- **SUBZION KA GULDASTA**  
  Vegetables cooked in onion tomato gravy and finished with cream  
  Rs 900

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④ indicates gluten free  ⑥ indicates vegan
⑦ indicates vegetarian  ⑧ indicates non-vegetarian
DAL TADKA
Yellow lentil savorèd with fresh aromatic bouquet, tempered with spices

DAL MAKHANI
Slow cooked black lentil with ginger, garlic, tomatoes and Indian spices

GOSHT / MURGH / SUBZ KESAR BIRYANI 1275 / 1175 / 975
Choose from lamb, chicken or vegetable. Basmati rice cooked in dum, smothered with saffron and spices, served with raita.

KHICHDI
Rice and lentils cooked with cumin, served with plain yoghurt, papad and pickle

SIDES

STEAMED BASMATI RICE / BROWN RICE 450

INDIAN BREADS
(Naan / kachra / roti / paratha / tawa paratha) 175

MISSI ROTI 175

YOUGHURT 250

RAITA 250
(Plain / masala)

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.Autowired INDICATES GLUTEN FREE Autowired INDICATES VEGAN
Autowired INDICATES VEGETARIAN Autowired INDICATES NON-VEGETARIAN
KID’S FOOD CORNER

- FISH FINGERS
  Panko crumbed fish fingers with tartar sauce
  700

- FRIED CHICKEN DRUMSTICKS
  Sweet and sour tomato sauce
  700

- RAMEN NOODLE BOWL
  Chicken / vegetable
  600

- MAC N CHEESE
  Chicken / vegetable
  600

- CHEESE TOASTIE
  Chicken sausage / masala corn
  600

- CHEESYWICH
  Served with apple slaw
  600

- PIZZETS
  Chicken / margherita
  600

- FRIES
  French fries / potato wedges
  With garlic mayo and tomato ketchup
  425

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- Indicates gluten free
- Indicates vegan
- Indicates vegetarian
- Indicates non-vegetarian
DESSERTS

- **ALMOND CAKE**
  Rich almond cake with crème anglaise and vanilla pod ice cream

- **RASPBERRY CHEESE CAKE**
  Traditional recipe, topped with raspberry coulis

- **CLASSIC TIRAMISU**
  Coffee flavored traditional Italian dessert served with chocolate and coffee sauce

- **MUD PIE**
  With Cochis vanilla pod ice cream

- **CRÈME CARAMEL**
  Steamed milk with a layer of clear caramel

- **PEACH SNAP ROLLS**
  Peach and macadamia cream filling, macaroon crumb, berry quenelle

- **GULKAND GULAB JAMUN**
  Paan flavoured reduced milk dumplings deep fried and simmered in orange sugar syrup

- **MÉLANGE OF FRESH FRUITS**
  Chunks of fresh seasonal fruits served with mint yogurt and forest honey

- **HOMEMADE ICE CREAM**
  Your choice of three scoops of ice cream
  Lavender / orange zest, mascarpone and cointreau

- **CLASSIC ICE CREAM**
  Your choice of three scoops of ice cream
  Chocolate / vanilla / strawberry / banana caramel

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- 🤦‍♂️ INDICATES GLUTEN FREE
- 🥳 INDICATES VEGAN
- 🌿 INDICATES VEGETARIAN
- 🦅 INDICATES NON-VEGETARIAN
MID NIGHT MENU
0000 HOURS to 0600 HOURS

SOUPS
- MULLIGATAWNY SOUP (CHICKEN / RICE AND LEMON)
  Classic rich and spicy curry soup finished with coconut milk
- PLUM TOMATO SOUP
  Basil pesto oil drizzle

APPETIZERS
- CALCUTTA BECKTI FINGERS
  Breaded crisp fish fingers with fresh lemon and tartare sauce
- GLAZED NACHOS
  Layered with refined beans, melted cheese, spicy jalapeño pepper and avocado, topped with tomato salsa and sour cream

SALADS
- CAESAR SALAD
  Romaine lettuce with Caesar dressing, chunky croutons and shaved parmesan cheese.
  Choice of garlic buttered prawn, crispy bacon and anchovies / grilled chicken, crispy bacon and anchovies / halloumi cheese

SANDWICHES
- CLASSIC NON VEGETARIAN CLUB SANDWICH
  Toasted double decker sandwich with chicken, fried egg, crispy bacon, tomato, iceberg lettuce, mayonnaise served with potato wedges
- MASALA OMELETTE IN MILK BREAD
  Grilled sandwich with onion, tomato and chili omelette served with potato wedges
- VEGETARIAN CLUB SANDWICH
  Toasted double decker sandwich, coleslaw, tomato, cheese and cucumber, iceberg lettuce, mayonnaise served with potato wedges
- CHEESE GARLIC TOASTIE
  Cheese and garlic loaded toasted bread

BURGERS
- CHICKEN BURGER
  Grilled minced chicken steak, iceberg lettuce, caramelized onions, gherkins, English cheddar cheese and smoked barbeque sauce served with potato wedges and coleslaw
- TENDERLOIN BURGER
  Grilled minced tenderloin steak, iceberg lettuce, caramelized onions, gherkins, English cheddar cheese and smoked barbeque sauce served with potato wedges and coleslaw
- HOMEMADE VEGETABLE BURGER
  Vegetable patty, iceberg lettuce, sliced onions, sliced tomato, gherkins, Swiss emmental cheese and chipotle mayonnaise served with potato wedges and coleslaw

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- INDICATES VEGETARIAN  - INDICATES NON-VEGETARIAN
PASTAS

MAKE YOUR OWN PASTA 950 / 850
Pasta: penne, spaghetti, fettuccine, fusilli, whole wheat spaghetti
Sauce: bolognese, carbonara, aglio olio pepperoncino, al pesto, arrabbiata

COMFORT MAINS

FISH & CHIPS 1250
White fish fillet fried in beer batter, served with chunky chips, mushy peas, tartare sauce and fresh lemon

GOSHT / MURGH / SUBZ KESAR BIRYANI 1275 / 1175 / 975
Choose from lamb, chicken or vegetable. Basmati rice cooked in dum, smothered with saffron and spices, served with raita

BUTTER CHICKEN 1150
A classic Punjabi preparation of chicken tikka cooked in rich tomato gravy flavored with dry fenugreek leaves

BHUNA GOSHT 1250
Mutton pieces cooked with onion tomato and selected spices

KHEEMA PAV / PAV BHAJJI 950 / 850
A Mumbai speciality made with minced mutton or vegetables and potatoes and a mix of spices served with butter toasted pav bread

PANEER LABABDAR 900
Soft cubes of cottage cheese cooked with rich creamy tomato and onion gravy

SUBZION KA GULDASTA 900
Vegetables cooked in onion tomato gravy and finished with cream

DAL TADKA 600
Yellow lentil seasoned with fresh aromatic bouquet, tempered with spices

DAL MAKHANI 800
Slow cooked black lentil with ginger, garlic, tomatoes and Indian spices

SIDES

STEAMED BASMATI RICE / BROWN RICE 450

INDIAN BREADS 175
Tawa paratha / tawa phulka

YOGHURT 250

DESSERTS

MUD PIE 650
With Cochin vanilla pod ice cream

CRÈME CARAMEL 550
Steamed milk with a layer of clear caramel

GULKAND GULAB JAMUN 550
Paan flavored reduced milk dumplings deep fried and simmered in orange sugar syrup

CLASSIC ICE CREAM 550
Your choice of three scoops of ice cream
Chocolate / vanilla/ strawberry / banana caramel

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③ INDICATES VEGETARIAN   ④ INDICATES NON-VEGETARIAN
HOT AND COLD BEVERAGES

SMOOTHIE
Blueberry and avocado / muesli and forest honey / orange and ginger 450

MILK SHAKE
Oreo / peanut butter / minty matcha 450

SEASONAL FRESH FRUIT JUICE
From our fresh fruits selection 450

SPECIAL VEGETABLE JUICE
VR-signature combination / apple, beetroot and carrot / cucumber, aloe vera and mint 450

COFFEE

CAPPUCCINO / CAFE LATTE /FILTER COFFEE 400
ESPRESSO ITALIANO 400
COLD COFFEE 450
SINGLE ORIGIN
Jamaican blue mountain
Brazilian Cerrado vintage

TEA

ENGLISH BREAKFAST / EARL GREY 400
MASALA CHAI / GREEN TEA 400
SINGLE ESTATE
Makaibari oolong Darjeeling
Margaret’s hope, second flush Darjeeling

AERATED BEVERAGES 300
Regular / Diet / Ginger ale / tonic water, Fresh Lime Soda

ENERGY DRINK 350

WATER

SPARKLING
DOMESTIC 250
IMPORTED SMALL / BIG 325 / 450

STILL
HIMALAYAN 250