It is our endeavor to take special care of all our guests. If you or anyone in your party is allergic to any ingredient, please inform your server before you order your meal and they would assist you in ordering food items to suit you.

Some food preparations may contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it.

We would like to inform you that all our menus are trans fat free.

Refined oil is used.

All prices are in Indian rupees and exclusive of any applicable taxes.

We do not levy any service charge.
BREAKFAST

Indian
Seasonal fresh fruit juice
or
Choice of lassi
churned curd, served plain, sweet, salted or flavoured (mango or strawberry)
Paratha
whole wheat bread, grilled with fillings of your choice: potato, cauliflower, mooli or paneer and served with pickle and yoghurt
or
Poori bhaji
whole wheat bread, deep-fried and served with tempered potatoes
or
Masala dosa, medu vada or steamed idli
pancakes with coconut or masala chutney and sambhar
Masala chai, coffee, hot chocolate, horlicks or bournvita

Maharashtrian
Seasonal fresh fruit juice
or
Choice of buttermilk
served salted, plain or masala (green chilli, coriander and mint)
Poori bhaji
whole wheat bread, deep-fried and served with potato curry
or
Vatanyachi ussal
while poha cooked with roasted coconut and spices, served with pav
or
Kanda or batata poha
a coastal preparation of dried, pressed rice tempered with onion, mustard seeds, curry leaves and turmeric
or
Sabudana khichdi
sago pearls cooked with tempering of clarified butter, cumin, crushed peanuts, curry leaves, green chilli and coconut
Masala chai, coffee, hot chocolate, horlicks or bournvita
**Latitude**

**Choice of seasonal fresh fruit juice**
or
**Choice of seasonal fruit platter**

**Choice of cereals**
corn flakes, choco, wheat, flakes or muesli; served with toned, skimmed, soy, or hot cold milk

**Choice of free range eggs**
boiled, scrambled, poached, fried, akuri on toast

**Baker’s basket**
croissants, danish, muffins and choice of whole wheat or white bread toast with butter, honey and preserves.

or

**Choice of tea**
assam, darjeeling, of jasmine, ginger, lime orakuri masala, english breakfast, earl grey, camomile, lemon or green

or

**Choice of coffee**
defeasted, fresh brewed, cappuccino or espresso

**Breakfast à la carte**

**Choice of homemade yoghurt**
325

**Choice of fresh fruit juice**
275

**Choice of seasonal cut fruits**
pineapple, watermelon, sweet lime or seasonal fresh fruit juice
295

**Choice of lassi**
churned curd, served plain, sweet, salted or flavoured (mango or strawberry)
295

**Hot chocolate, horlicks or bournvita**
275

**Choice of tea**
eaeem, darjeeling, ginger, cardamom, masala, english, breakfast, earl grey, camomile
225

**French toast**
plain or cinnamon with honey or maple syrup and melted butter
325

**Pancakes**
plain, banana, apple or choco chips with honey or maple syrup and melted butter
325

**Choice of free range eggs**
boiled, scrambled, poached, fried, akuri on toast, omelette – masala, cheese, mushroom, served with hash brown potatoes, grilled, tomatoes & choice of white/wheat/multigrain toast along with an option of bacon and sausages
400

**Baker’s basket**
croissants, danish, muffins and choice of whole wheat or white bread toast with butter, honey and preserves.
325

**Choice of coffee**
defeasted, fresh brewed, cappuccino or espresso
225

**Choice of cereals**
corn flakes, choco, wheat, flakes or muesli; served with toned, skimmed, soy, or hot cold milk
325

**Paratha**
whole wheat bread grilled with fillings of your choice: potato, cauliflower, radish or cottage cheese and served with pickles and yoghurt
375

**Thalipeeth**
multi-grained mildly spiced pancakes, served with butter or tari (local white butter) and pickle
375

**Steamed idli**
steamed rice and lentil dumplings, served with sambhar and chutney
375

**Medu vada**
deep-fried split gram dumplings, served with coconut or tomato chutney and sambhar
375

**Dosa**
thin rice and lentil pancake, plain or potato filled; served with coconut, tomato chutney and sambhar
375

**Uttappam**
flour rice and lentil pancake cooked and served either plain, masala or topped with onion and tomato
375

**Upma**
south indian style cooked semolina tempered with curry leaves, cashew nuts, served with sambhar and chutney
375

**Poori bhaji**
whole wheat bread deep-fried and served with potato curry
375
Soups

Creamy chicken & almond soup
rich creamy chicken soup with almond slivers

Roasted tomato basil soup
plum tomato soup flavored with basil

Main Course

Non-Vegetarian

Kheema pav
Taj Blue Diamond all-time favorite dish made with minced lamb simmered with spices & red chilli served with buttered pav

Murgh tikka masala
chicken morsels cooked in a clay oven & finished in a creamy fenugreek flavoured tomato gravy served with Indian bread or pulao

Egg bhurji & pav
Indian scrambled egg with spices, served with buttered pav

Chicken kathi roll
shredded chicken tikka wrapped in roomali, served with daal ki pyaz
Main Course

Vegetarian

- **Pav bhaji**
  A popular delicacy from Mumbai, minced vegetables simmered with spices and red chilli served with buttered pav

- **Paneer tikka masala**
  Paneer cooked in a clay oven and finished in a creamy fenugreek flavoured tomato gravy served with steamed rice or Indian bread

- **Paneer Kathi roll**
  Shredded paneer tikka wrapped in romanly, served with dahi ka pyaaz

- **Dal tadka**
  Yellow lentils tempered with ginger, garlic, mustard seeds and dry red chilli served with steamed rice or Indian bread

Desserts

- **Chocolate brownie**
  Warm brownie served with ice-cream

- **Kulfi**
  Malai kulfi with falooda & sultana seeds
Indian cuisine encompasses a wide variety of regional and traditional cuisines native to India. Given the range of climates, soil types, cultures, ethnic groups, and occupations, these cuisines vary substantially from each other and use locally available spices, herbs, vegetables, and fruits. Here at Latitude we offer dishes that are popular in busy streets of Pune.

**REGIONAL SPECIALTIES**

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Missal pav</td>
<td>600</td>
<td>Spicy sprouts curry with farsan, served with sliced bread or pav</td>
</tr>
<tr>
<td>Vada pav</td>
<td>400</td>
<td>Tempered potato dumplings fried with gram flour batter &amp; served in between pav with peanut chutney.</td>
</tr>
<tr>
<td>Bhel puri</td>
<td>400</td>
<td>Spicy puffed rice preparation, served originally in the streets of India.</td>
</tr>
<tr>
<td>Pakoras</td>
<td>400</td>
<td>Onion, paneer or mixed vegetable fritters</td>
</tr>
<tr>
<td>Sabudana khichdi</td>
<td>400</td>
<td>Made from soaked sabudana or tapioca pearls. It is typically prepared in pacts of western India such as in major towns like Mumbai, Pune, Indore, Bhopal and Nagpur. It is available as street food and is widely eaten throughout the year. It is the dish of choice when an individual observes a &quot;fast&quot;.</td>
</tr>
</tbody>
</table>
APPETISERS AND SOUPS

Appetisers

- Smoked chilli garlic prawns 975
  - half a dozen prawns grilled, flavored with anchovy butter emulsion
- Barbeque chicken wings 650
  - buffalo chicken wings tossed in homemade barbeque sauce, served with cheesy dip
- Bruschetta 500
  - light toasted french baguette, topped with basil, tomato and mozzarella
- Mozzarella fritter 500
  - young semi soft cheese fritters with roasted garlic & basil dip
- Vegetable A.O.P bites 500
  - diced vegetables tossed & served with garlic pesto bread
- Hummus with pita 550
  - classic mediterranean chick peas dip, served with pita bread
- Traditional cheese chilli toast 375
- Spiced barbeque herbed tofu (Vegan) 375

Soup

- Chicken spaghetti broth 325
  - chicken stock, sunny side egg, spaghetti, sprouts
- Classic minestrone 300
  - topped with pesto & parmesan cheese, drizzled with extra virgin olive oil
- Wild mushroom soup with truffle oil drizzles 300
- Roasted tomato basil soup 300
- Cream of broccoli & almond 300
- Mulligatawny soup 300
Salads

Classic Caesar salad (veg/non veg)
Crunchy iceberg lettuce, caesar dressing, pesto croutons & parmesan cheese shavings with choice of toppings

Prawns & Bacon 650
Chicken & bacon 600
Vegetarian 500
Prawn Cocktail 650

Greek salad 500
Greek’s favorite made from iceberg lettuce, olives, cucumber, peppers, tomato, onion, extra virgin olive oil & feta cheese with lemon vinaigrette drizzles

Cobb salad 500
Mixed lettuce, grilled chicken breast, boiled egg, edamame beans, potato, chilli aioli

SALADS
**Pan seared norwegian salmon**
1100
served with mascarpone saffron risotto, grilled vegetables & lemon caper sauce

**Herb crusted pomfret fillets**
1025
served with creamy pearl barley risotto and mustard sauce

**Grilled jumbo prawns with herbs**
1050
served with saffron risotto, buttered vegetables, and pesto cardinal sauce

**Fish n chips**
775
served with tartar sauce

**Half roasted chicken**
775
served with sliced butter potato, onion rings & roast gravy

**Pan grilled chicken breast**
775
chicken breast, creamy mash potato, sauté vegetables, served with garlic mushroom jus

**Panko crumb fried chicken with potato wedges & garlic mayo**
775

**Asparagus & mushroom fricassee crepes**
650
creamy mushroom & asparagus wrapped in homemade pancakes, topped with cheese sauce & baked

**Char grilled cilantro vegetable**
650
served with lemon parsley couscous

**Char grilled cottage cheese with barbeque sauce & vegetables**
650
The history of pizza begins in antiquity, when various ancient cultures produced flatbreads with toppings. The precursor of pizza was probably the focacce, a flat bread known to the Romans as panis focacius to which toppings were then added. Modern pizza developed in Naples, when tomato was added to the focacce in the late 18th century. Neapolitan pizza itself is believed to have originated from a similar dish called spieda.

**Pizza**
- Con pollo indiana: chicken, basil, onion, bell peppers, tomato sauce, cheese & coriander leaves 800
- Pizza pepperoni: pepperoni, tomato sauce & cheese 750
- Pizza gamberi spiedo: prawns, garlic, olives, tomato sauce, cheese, sundried tomatoes 825
- Ham & pineapple pizza or ham & mushroom pizza 775
- Smoked salmon, capers, parmesan & mozzarella cheese pizza 775
- Classic margherita pizza or masala margherita: tomato & basil or masala with onions, coriander, chillies & tomatoes 650
- Mediterranean pizza: pesto, zucchini, bell pepper, aubergine, olives, caper, oregano 600
- Pizza primavera: baby corn, zucchini, asparagus, spinach, broccoli, tangy tomato sauce, grated mozzarella cheese 575
- Caprese pizza: sliced tomato, bocconcini, basil, tomato sauce, grated cheese, drizzle with pesto corn, artichoke, broccoli & peppers, topped with parmesan & mozzarella cheese 650
- ABP pizza: thin crust pizza with artichoke, broccoli & peppers, topped with parmesan & mozzarella cheese 650
- Mozzarella cheese & tomato sauce mini pizza for kids 475
<table>
<thead>
<tr>
<th>Pasta</th>
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</thead>
<tbody>
<tr>
<td>Pollo alfredo</td>
<td>700</td>
<td></td>
</tr>
<tr>
<td>shredded, grilled chicken, in creamy cheese sauce tossed with pasta</td>
<td></td>
<td></td>
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<tr>
<td>Spaghetti meatball</td>
<td>725</td>
<td></td>
</tr>
<tr>
<td>sautéed, tossed in tangy tomato sauce, lamb meatballs, and grated cheese</td>
<td></td>
<td></td>
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<tr>
<td>Prawns aglio olio pepperoncino</td>
<td>725</td>
<td></td>
</tr>
<tr>
<td>pasta, prawns, olive oil, garlic, pepperoncino with fresh basil leaves</td>
<td></td>
<td></td>
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<tr>
<td>Carbonara</td>
<td>700</td>
<td></td>
</tr>
<tr>
<td>creamy bacon, egg, cream &amp; parmesan cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Penne al pomodoro</td>
<td>650</td>
<td></td>
</tr>
<tr>
<td>pasta, tossed in olive oil, fresh tomato sauce, beef, topped with grated parmesan cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wild mushroom ragout</td>
<td>650</td>
<td></td>
</tr>
<tr>
<td>braised, creamy mushroom duxelles tossed with penne</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pasta aglio olio</td>
<td>650</td>
<td></td>
</tr>
<tr>
<td>farmer style pasta tossed with tomatoes, garlic, wilted greens &amp; chilli flakes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gnocchi and bocconcini</td>
<td>650</td>
<td></td>
</tr>
<tr>
<td>house made Italian potato dumpling, prepared with chunky tomato sauce, and topped with buffalo mozzarella cheese, drizzled with pesto sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Baked spinach ricotta cannelloni</td>
<td>650</td>
<td></td>
</tr>
<tr>
<td>grilled vegetable, spinach, ricotta cheese, parmesan cheese, prepared with creamy tomato sauce</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Please let us know if you wish to customize your pasta preparation

<table>
<thead>
<tr>
<th>Risotto- gluten free</th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Seafood risotto</td>
<td>750</td>
<td></td>
</tr>
<tr>
<td>mixed seafood risotto with tangy tomato sauce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicken with pesto</td>
<td>700</td>
<td></td>
</tr>
<tr>
<td>homemade pesto, chicken marcelle</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fungi risotto</td>
<td>650</td>
<td></td>
</tr>
<tr>
<td>risotto rice prepared with creamy mushroom ragout, drizzled with truffle oil</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Saffron &amp; mascarpone risotto</td>
<td>650</td>
<td></td>
</tr>
<tr>
<td>seasonal vegetables &amp; saffron, finished with cream cheese &amp; parmesan cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Indian Favourites</td>
<td>Price</td>
<td></td>
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<tr>
<td>------------------------</td>
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<td></td>
</tr>
<tr>
<td>Tandoori jhinga</td>
<td>1050</td>
<td></td>
</tr>
<tr>
<td>fresh bay prawns cooked &amp; glazed in tandoor</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sarson pomfret</td>
<td>850</td>
<td></td>
</tr>
<tr>
<td>pomfret marinated in tangy mustard &amp; charred in clay oven</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fish tikka adraki</td>
<td>775</td>
<td></td>
</tr>
<tr>
<td>yoghurt spiced marinated skewered fish, cooked in tandoor</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tawa fish</td>
<td>775</td>
<td></td>
</tr>
<tr>
<td>pomfret grilled to perfection &amp; served with mint chutney</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tandoori chicken</td>
<td>675/1250</td>
<td></td>
</tr>
<tr>
<td>half/full spring chicken marinated in homemade spices &amp; cooked in clay oven finished with butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Murgh tikka - an all time favourite</td>
<td>675</td>
<td></td>
</tr>
<tr>
<td>choose from murgh malai, murgh adraki or murgh seekh kebab (any one preparation)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kashmiri seekh kebab</td>
<td>725</td>
<td></td>
</tr>
<tr>
<td>lamb minced with cashew &amp; almonds skewered in clay oven, finished in butter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Paneer tikka</td>
<td>600</td>
<td></td>
</tr>
<tr>
<td>choose from laal mirch ka tikka or achari tikka or spicy green harissa tikka</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mushroom ki nazakat</td>
<td>575</td>
<td></td>
</tr>
<tr>
<td>char grilled stuffed mushrooms with cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tandoori ke aloo</td>
<td>550</td>
<td></td>
</tr>
<tr>
<td>stuffed potatoes with natims &amp; cheese or laal mirch ke aloo</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hara masala kebab</td>
<td>575</td>
<td></td>
</tr>
<tr>
<td>green peas, potatoes, spinach and spices</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Makai seekh kebab</td>
<td>575</td>
<td></td>
</tr>
<tr>
<td>seekh kabobs are known to be traditionally non-vegetarian preparations here is a wonderful vegetarian dish of a seekh kebab made with fresh corn and mashed potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tandoori vegetable platter</td>
<td>925</td>
<td></td>
</tr>
<tr>
<td>tandoori gobi, bhindi, pineapple and mini potatoes</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
Indian Curries

Jhinga masala
prawns cooked in specially pounded Indian spices with onion, tomato and capsicum
975

Malabari curry
kerala fish curry with coconut infused
775

Mutton rogan josh
a kashmiri specialty of lamb cooked with yoghurt, fennel and dry ginger
725

Chicken tikka butter masala
delicious chicken tikka in rich tomato gravy finished with cream and home churned butter
700

Chicken chettinad
Chettinad cuisine is the cuisine of a community called the Nattukottai Chettiar, or Nagarathars as they call themselves, from the Chettinad region of Tamil Nadu State in South India. Chettinad cuisine is perhaps the most renowned fare in the Tamil Nadu repertoire.
700

Chicken patiyala
the delectable chicken curry dish patiyyala chicken comes from the state of Punjab. The boneless chicken is simmered in a light gravy & nut base. This delicacy is from the former princely state of Patiala is cooked with a fine eclectic paste cashewnuts & garam masala
700

Korma
the word "korma" or korma is derived from Urdu / Hindi / Persian and meaning "braised" derived in turn from Turkish kavurma, literally meaning "cooked meat". Classically, a korma is defined as a dish where meat or vegetables are braised with water, stock, and yogurt with cream & butter. (mutton/murgh korma)
700

Home style egg curry
delicious egg curry made with aromatic spices, a hint of kasoori methi & fresh coriander
575

Indian Curries

Paneer tikka butter masala
cheese grilled cottage cheese tossed in onion and capsicum infused with tomato gravy finished with cream and fenugreek
600

Paneer bhurji
irresistible cottage cheese & capsicum bhurji
600

Kofta banarasi
vegetable & cottage dumplings simmered in gravy
575

Lasooni palak
panair or corn kernels or water chestnuts
575

Dhingri hara pyaza
fresh mushroom & green spring onion
525

Subz handi or vegetable chettinad
fresh garden vegetables tossed with peppers
575

Home style jeera aloo or aloo gobi adraki or bhindi masala
575

Chaunk wali dal
yellow lentils tempered with cumin & garlic, finished with fresh coriander & clarified butter
550

Dal makhani
black lentil & red kidney beans cooked overnight finished with butter & cream
550
Dum ki biryani
- Prawns 1050: rice and yellow lentil cooked together with touch of Indian spices, served with curd
- Chicken 750: double boiled rice finished with homemade curd and tempered
- Lamb 795: long grain basmati rice cooked with aromatic spices and saffron
- Vegetable 650
- Rice-pulao 425: peas/cumin/corn or vegetable

Steamed rice 400
- Moong dal khichdi 425: rice & lentils simmered together & tempered with mild spices

Curd rice 425: melange of double boiled rice & curd, tempered & served chilled

Indian breads
- garlic naan, garlic olive roti, nan,roti, paratha, missi roti, phulkas: 2 piece per portion normal roti or stuffed kulche or cheese chili naan – 1 piece per portion

Rice and breads
- Vegetable 650: Rice/pulao 425: peas/cumin/corn or vegetable
- Steamed rice 400: Moong dal khichdi 425: rice & lentils simmered together & tempered with mild spices
- Curd rice 425: melange of double boiled rice & curd, tempered & served chilled
- Indian breads (garlic naan, garlic olive roti, nan, roti, paratha, missi roti, phulkas): 2 piece per portion normal roti or stuffed kulche or cheese chili naan – 1 piece per portion
Sandwiches & Burgers

Food historians generally attribute the creation of the sandwich, as we know it today, to John Montagu, 4th Earl of Sandwich. This Englishman was said to have been fond of gambling. As the story goes, in 1762, during a 24-hour gambling streak he instructed a cook to prepare his food in such a way that it would not interfere with his game. The cook presented him with sliced meat between two pieces of toast. Perfect! This meal required no utensils and could be eaten with one hand, leaving the other free to continue the game. Sadly, the name of the inventor of this meal was not recorded for posterity.

Sandwiches the way you want them: toasted/grilled with French fries or potato wedges, white bread, whole wheat or multi grain bread, croissant

### Sandwiches & Wraps

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken mayo/chicken tikka/egg/tuna/ham &amp; the all-time favorite BLT</td>
<td>575</td>
</tr>
<tr>
<td>Latitude non-vegetarian club</td>
<td>650</td>
</tr>
<tr>
<td>Latitude vegetarian club</td>
<td>595</td>
</tr>
<tr>
<td>Chicken cheese burger</td>
<td>650</td>
</tr>
<tr>
<td>Chicken cheese burger</td>
<td>650</td>
</tr>
<tr>
<td>Chicken cheese burger</td>
<td>650</td>
</tr>
<tr>
<td>Vegetable cheese burger</td>
<td>595</td>
</tr>
<tr>
<td>Vegetable cheese burger</td>
<td>595</td>
</tr>
</tbody>
</table>

* choice of toasted bread with lettuce, chicken, ham, fried egg & cheese

* chicken patty with a homemade raw papaya chilli relish & cheese

* Latitude vegetarian club                      | 595    |
| Latitude vegetarian club                       | 595    |
| Vegetable cheese burger                        | 595    |
| Vegetable cheese burger                        | 595    |
* vegetable patty with a homemade raw papaya chilli relish, cheese, gherkins.
DESSERTS

Tiramisu
must have dessert at latitude. mascarpone cream cheese & sponge fingers

Philadelphia cheese cake

Chocolate brownie
warm chocolate brownie, served with ice cream and chocolate sauce

Chocolate mousse (gluten free)
rum infused in dark chocolate mousse

Caramel custard

Banoffee pie
classic english desserts made of bananas, cream, toffee

Baked yoghurt - eggless, gluten free

Apple pie - eggless & sugar free

Tofu cheese cake - vegan

Dairy kulfi

Gulab jamun with rabdi

Gajar ka halwa (sugar free)

Khubani ka meetha
served with vanilla ice cream (vegan option also available)

Moong dal halwa with vanilla ice cream

Seasonal fresh fruit platter with choice of ice cream

Choice of Ice cream
Detox juice
- Tropical mint: celery, cucumber, spinach, mint leaves
- Ginger zinger: celery, cucumber, ginger, parsley
- Beet-it-up: fresh ginger, beets, carrots, celery
- Anti-inflammatory tonic: turmeric, carrot, fresh ginger, orange, lemon, celery
- Carrot cleanser: carrots, ginger, apple, lemon
- Alkaline boost: kiwi, cucumber, celery, lettuce, broccoli, apple, lime
- Celery, carrot & spinach juice 91kcal: a natural healing drink low in saturated fat, cholesterol & high in fiber, a natural antiseptic agent

Power drinks
- Soya milk with plum and date - 60 Kcal (Vegan): a great natural energy booster that keeps you warm during the cooler days; magnesium and vitamin B help generate energy and provide strength to heart, pancreas, liver and kidneys, plums are an excellent source of vitamin c as well
- Beetroot, yoghurt & cinnamon - 97 Kcal: this cooling and refreshing drink is rich in calcium, strengthens the bones, rich in protein and vitamins; yoghurt aids digestion, cinnamon is a blood purifier and prevent infection
- Soya milk with almond, raisins and saffron - 114 Kcal (Vegan): a healing drink low in cholesterol, raisin almond combination helps improve anemia, the combination is also known as "brain food"; saffron - famous for its aroma, aides in healing and relieve tension

Smoothie
- blueberry, banana & green tea smoothie
- mango & orange smoothie
- chocolate & banana smoothie
Shakes 295

Ferrero rocher shake
chocolate ice cream & ferrero rocher laced with honey

Vanilla red velvet milkshake
vanilla, velvet sponge topped with chia

oreo cookie chocolate shake
melted milk chocolate, dark chocolate ice cream, oreo cookie crush, topped with cream & choco-chips

peanut butter walnut brownie shake
peanut butter & home baked brownie milkshake

Hazelnut & butter scotch milkshake
Gold coffee with or without ice cream 295

Choice of seasonal fresh cut fruit 295
sweet lime, watermelon, papaya, grape, pomegranate, muskmelon

Seasonal orange juice or kino juice 295

Seasonal imported orange juice (egyptian/south african) 295
Fresh tender coconut water 300

Choice of lassi 295
churned curd served plain, sweet, salted or flavoured (mango or strawberry)

Buttermilk (chaas) 295
served salted, plain or masala (green chili, coriander and mint)

Choice of tea 225
assam, darjeeling, ginger, cardamom, masala, english breakfast, earl grey, chamomile,
jasmine, lemon or green

Choice of coffee 225
decaffeinated, freshly brewed, cappuccino or espresso,caffe latte

Choice of beverage 275
hot chocolate, hrivicks or lemonlata