RISALA

1230 HRS to 1500 HRS
1930 HRS to 2230 HRS
RISALA

Risala, synonymous to “Cavalry”, celebrates the acclaimed victory of the Jodhpur Lancers against the combined forces of the Ottoman Empire, Nazi Germany and its allies at Haifa in 1918. Lifesize royal portraits of His Highness Maharaja Sardar Singh, Sir Pratap Singh, His Highness Maharaja Sumer Singh and His Highness Maharaja Umaid Singh pay tribute to the valour of these royal men.

Risala presents a blend of imaginative and sumptuous Rajasthani and North-West Frontier cuisine offered amidst sophisticated and opulent interiors with spectacular views of the Bougainvillea gardens. Guests can revel in the time-tested and authentic local tastes passed down through generations by the masters of the Royal Kitchens.

Choose to pair your culinary experience with beverages of your choice from a collection of international and domestic wine labels from the most celebrated regions across the world. Indulge in the special Umaid Bhawan Private Label, specially curated and favoured by the Royal Palate.
As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI) an average active adult requires 2000 kcats of energy per day. However, the actual calories needed may vary per person.

DEGUSTATION MENU

Degustation, a term coined by the French for a tasting menu is a culinary concept that focuses on the gustatory system by savouring the food with all the senses. The menu offers small sampling portions of chef’s signature Indian dishes with unique creations and pairings.

The authentic local and North-West Frontier flavours present a gastronomic diversity for the palate, best appreciated over a leisurely dining experience amidst sophisticated and opulent surroundings. It is truly a canvas of tastes from across the country and presented innovatively with generous use of the choicest home grown organic herbs and spices.
Kindly inform us if you are allergic to any food ingredients.

Vegetarian | 6950

**GHEWAR CHAAT** | 🌽 🌿
60 gms | 281 kcal | tangy tamarind yogurt

**RICOTTA TANDOORI MORELS** | 🌽 🌿
80 gms | 189 kcal | soft cheese and spices

**WATERMELON SORBET**
55 gms | 152 kcal | chaat infusion

**PANEER AND PALAK BON-BON** | 🌽 🌿 🌿
80 gms | 241 kcal | fenugreek and homemade tomato coulis

**PANCHKUTA RAVIOLI** | 🌽 🌿
120 gms | 163 kcal | local bean, berry and chilli burre blanc

**ACCOMPANIED** | 🌿
45 gms | 131 kcal | truffle chilli coriander kulcha
35 gms | 102 kcal | edamame and garlic cheese naan
35 gms | 82 kcal | peri peri spiced laccha paratha

**BRIOCHÉ SHAHĪ TUKDA** | 🌿 🌿
165 gms | 578 kcal | caramelized pineapple

**PISTACHIO KULFI SEMIFREDDO** | 🌿 🌿 🌿
170 gms | 713 kcal | rose kalakand and saffron panna cotta

**ASSORTMENT OF SPICED CHOCOLATE**
60 gms | 114 kcal | 🌿
NON VEGETARIAN | 6950

GHEWAR CHAAT | 🌶 🍔
60 gms | 281 kcal | tangy tamarind yogurt

SMOKED SEABASS | 🍆
90 gms | 302 kcal | chilli, turmeric and carom seeds

OR

LAHSOONI MURGH | 🌶 🍔
80 gms | 75 kcal | mascarpone cheese, garlic and chicken

OR

GALOUTI PHYLLO | 🌶 🍔 🍫
80 gms | 378 kcal | hickory smoked lamb mince and spices

WATERMELON SORBET
55 gms | 152 kcal | chaat infusion

SUNHERI GOSHT NALI | 🌶 🍔
120 gms | 331 kcal | lamb shank and pearl millet risotto

OR

SARSON DUCK | 🌶 🍔 🍫
120 gms | 131 kcal | gluten cubes and glazed carrot

ACCOMPANIED | 🌶 🍔
45 gms | 131 kcal | truffle chilli coriander kulcha
35 gms | 102 kcal | edamame and garlic cheese naan
35 gms | 82 kcal | peri peri spiced laccha paratha

BRIOCHE SHAHI TUKDA | 🌶 🍔 🍫
165 gms | 578 kcal | caramelized pineapple

OR

PISTACHIO KULFI SEMI FREDDO | 🌶 🍔 🍫
170 gms | 713 kcal | rose kalakand and saffron panna cotta

ASSORTMENT OF SPICED CHOCOLATE
60 gms | 114 kcal | 🍫

Kindly inform us if you are allergic to any food ingredients
vegetarian 🍔 non-vegetarian 🍔 non-vegetarian 🍔 locally sourced / regional speciality 🍔 palace speciality

List of Allergens:
milk 🥛 nuts 🥛 gluten 🥛 mustard 🥛 molluscs 🍛 eggs 🥛 fish 🥛 lupin 🥛 soya 🥛 peanuts 🥛
crustaceans 🥛 sesame 🥛 celery 🥛 sulphites 🥛

All prices are in Indian Rupees. Government taxes as applicable.
<table>
<thead>
<tr>
<th>Dish</th>
<th>Quantity</th>
<th>Calories</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>ALOO DAHIWALA</td>
<td>340 gms</td>
<td>414 kcal</td>
<td>potato, cashew yogurt curry, mustard and curry leaves</td>
</tr>
<tr>
<td>METHI GATTA</td>
<td>340 gms</td>
<td>282 kcal</td>
<td>gram flour dumplings, fenugreek, spices and yogurt</td>
</tr>
<tr>
<td>KAIR SANGRI DAKH</td>
<td>320 gms</td>
<td>387 kcal</td>
<td>local wild beans, berries, dry mango and raisins</td>
</tr>
<tr>
<td>CHAKKI KA SAAG</td>
<td>350 gms</td>
<td>711 kcal</td>
<td>whole wheat gluten cubes, spicy, tangy and tomato curry</td>
</tr>
<tr>
<td>HARA MOONG JODHPURI TADKA DAL</td>
<td>360 gms</td>
<td>606 kcal</td>
<td>garlic, chilli, cumin and asafoetida</td>
</tr>
<tr>
<td>KABULI PULAO</td>
<td>420 gms</td>
<td>942 kcal</td>
<td>basmati rice, nuts, seasonal vegetables and bread croûton</td>
</tr>
<tr>
<td>MAAS KA BOOTHAN</td>
<td>220 gms</td>
<td>770 kcal</td>
<td>clay oven roasted lamb picattas, local spices and yogurt marinade</td>
</tr>
<tr>
<td>LAAL MAAS</td>
<td>360 gms</td>
<td>703 kcal</td>
<td>lamb, onion and local chilli</td>
</tr>
<tr>
<td>KACHAR MASS</td>
<td>360 gms</td>
<td>562 kcal</td>
<td>lamb, onion, chilli and sour wild berries</td>
</tr>
<tr>
<td>JODHPURI MURGH</td>
<td>360 gms</td>
<td>740 kcal</td>
<td>chicken, cashew and onion gravy</td>
</tr>
</tbody>
</table>

Kindly inform us if you are allergic to any food ingredients

Vegetarian 🌽️ Non-Vegetarian 🌽️ Locally sourced / regional speciality 🌽️ Palace Speciality

List of Allergens:
- Milk 🌽️ Nuts 🌽️ Gluten 🌽️ Mustard 🌽️ Molluscs 🌽️ Eggs 🌽️ Fish 🌽️ Lupin 🌽️ Soya 🌽️ Peanuts 🌽️
- Crustaceans 🌽️ Sesame 🌽️ Celery 🌽️ Sulphites 🌽️

All prices are in Indian Rupees. Government taxes as applicable.
### THE ROYAL MARWAR MEAL EXPERIENCE | 5950

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Calories</th>
<th>Allergens</th>
</tr>
</thead>
<tbody>
<tr>
<td>Masala chaas</td>
<td>350 ml</td>
<td>62 kcal</td>
<td></td>
</tr>
<tr>
<td>Mathania paneer tikka</td>
<td>40 gms</td>
<td>88 kcal</td>
<td></td>
</tr>
<tr>
<td>Nagourii bharwan aloo</td>
<td>40 gms</td>
<td>36 kcal</td>
<td></td>
</tr>
<tr>
<td>Chakki ka saag</td>
<td>95 gms</td>
<td>193 kcal</td>
<td></td>
</tr>
<tr>
<td>Kair sangri</td>
<td>65 gms</td>
<td>79 kcal</td>
<td></td>
</tr>
<tr>
<td>Aloo dahiwala</td>
<td>85 gms</td>
<td>103 kcal</td>
<td></td>
</tr>
<tr>
<td>Papad pudina ki subzi</td>
<td>65 gms</td>
<td>43 kcal</td>
<td></td>
</tr>
<tr>
<td>Methi gatta curry</td>
<td>85 gms</td>
<td>71 kcal</td>
<td></td>
</tr>
<tr>
<td>Jodhpuri dal</td>
<td>85 gms</td>
<td>143 kcal</td>
<td></td>
</tr>
<tr>
<td>Baati</td>
<td>60 gms</td>
<td>142 kcal</td>
<td></td>
</tr>
<tr>
<td>Steamed rice</td>
<td>55 gms</td>
<td>80 kcal</td>
<td></td>
</tr>
<tr>
<td>Raita</td>
<td>100 gms</td>
<td>41 kcal</td>
<td></td>
</tr>
<tr>
<td>Kachumber salad</td>
<td>70 gms</td>
<td>23 kcal</td>
<td></td>
</tr>
<tr>
<td>Choorma</td>
<td>50 gms</td>
<td>193 kcal</td>
<td></td>
</tr>
<tr>
<td>Bharwan chilli</td>
<td>30 gms</td>
<td>39 kcal</td>
<td></td>
</tr>
<tr>
<td>Bajre ka sogra</td>
<td>30 gms</td>
<td>58 kcal</td>
<td></td>
</tr>
<tr>
<td>Makkai ki roti</td>
<td>30 gms</td>
<td>71 kcal</td>
<td></td>
</tr>
</tbody>
</table>

Risala dessert sampler | 210 gms | 1140 kcal |

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### THE ROYAL RAJPUTANA MEAL EXPERIENCE | 6450

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
<th>Calories</th>
<th>Allergens</th>
</tr>
</thead>
<tbody>
<tr>
<td>Masala chaas</td>
<td>350 ml</td>
<td>62 kcal</td>
<td></td>
</tr>
<tr>
<td>Mathania murgh</td>
<td>40 gms</td>
<td>72 kcal</td>
<td></td>
</tr>
<tr>
<td>Maans ka boothan</td>
<td>40 gms</td>
<td>140 kcal</td>
<td></td>
</tr>
<tr>
<td>Jodhpuri murgh</td>
<td>95 gms</td>
<td>210 kcal</td>
<td></td>
</tr>
<tr>
<td>Laal maas</td>
<td>95 gms</td>
<td>186 kcal</td>
<td></td>
</tr>
<tr>
<td>Methi gatta curry</td>
<td>85 gms</td>
<td>71 kcal</td>
<td></td>
</tr>
<tr>
<td>Kair sangri</td>
<td>65 gms</td>
<td>79 kcal</td>
<td></td>
</tr>
<tr>
<td>Aloo dahiwala</td>
<td>85 gms</td>
<td>103 kcal</td>
<td></td>
</tr>
<tr>
<td>Jodhpuri dal</td>
<td>85 gms</td>
<td>143 kcal</td>
<td></td>
</tr>
<tr>
<td>Baati</td>
<td>60 gms</td>
<td>142 kcal</td>
<td></td>
</tr>
<tr>
<td>Steamed rice</td>
<td>55 gms</td>
<td>80 kcal</td>
<td></td>
</tr>
<tr>
<td>Raita</td>
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<td>41 kcal</td>
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<tr>
<td>Kachumber salad</td>
<td>70 gms</td>
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<td>50 gms</td>
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<td></td>
</tr>
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<td>39 kcal</td>
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</tr>
<tr>
<td>Bajre ka sogra</td>
<td>30 gms</td>
<td>58 kcal</td>
<td></td>
</tr>
<tr>
<td>Makkai ki roti</td>
<td>30 gms</td>
<td>71 kcal</td>
<td></td>
</tr>
</tbody>
</table>

Risala dessert sampler | 210 gms | 1140 kcal |

Kindly inform us if you are allergic to any food ingredients.

- **Vegetarian**
- **Non-Vegetarian**
- **Locally sourced / regional speciality**
- **Palace Speciality**

**List of Allergens:**
- Milk
- Nuts
- Gluten
- Mustard
- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Peanuts
- Crustaceans
- Sesame
- Celery
- Sulphites

All prices are in Indian Rupees. Government taxes as applicable.
NORTH WEST FRONTIER

SOUP

- TAMATAR DHANIYA SHORBA
  240 ml | 133 kcal | local spiced tomato and coriander broth
- MURGH CURRY PATTA SHORBA
  240 ml | 450 kcal | curry leaves infused chicken broth

STARTERS

- ZAFRANI PANEER TIKKA
  200 gms | 440 kcal | saffron, yogurt marinade cottage cheese from the clay oven
  🌟
- MAKKAI KEBAB
  180 gms | 162 kcal | corn patty
  🌟
- SARSON KA PHOOL
  180 gms | 120 kcal | broccoli flavored, mustard and chilli
  🌟
- TANDOORI ALOO
  170 gms | 154 kcal | mint marinade potatoes raisin and khoya
  🌟
- BHARWAN KHUMB
  160 gms | 102 kcal | cheese filled mushrooms
  🌟
- AJWAINI JHINGA
  220 gms | 273 kcal | carom seeds, yogurt marinade king prawns from the clay oven
  🌟
- ACHARI MACCHLI TIKKA
  210 gms | 555 kcal | pickle, local chilli and yogurt marinade fish
  🌟
- Bhatti Ka MURGH
  190 gms | 433 kcal | chilli and yogurt marinade chicken from the clay oven
  🌟
- MURGH MAHKMALI KEBAB
  190 gms | 273 kcal | yogurt marinade chicken, mace and cardamom
  🌟
- GOSHT SEEKH KEBAB
  180 gms | 739 kcal | spicy lamb skewers from the clay oven
  🌟
- GILAWAT KEBAB
  210 gms | 887 kcal | smoked lamb patty and saffron bread
  🌟

Kindly inform us if you are allergic to any food ingredients.

Vegetarian 🌿 Non-Vegetarian 🍰 Locally sourced / regional speciality 🥛 Palace Speciality

List of Allergens:
- Milk 🥛 Nuts 🥜 Gluten 🥜 Mustard 🥜 Molluscs 🥜 Eggs 🥜 Fish 🥜 Lupin 🥜 Soya 🥜 Peanuts 🥜
- Crustaceans 🥜 Sesame 🥜 Celery 🥜 Sulphites 🥜

All prices are in Indian Rupees. Government taxes as applicable.
MAIN COURSE

GUCCI METHI MATAR MALAI  2450
340 gms | 947 kcal | morels, green peas, fenugreek, cashew nut and yogurt curry

SUBZ NIZAMI HANDI  1650
320 gms | 665 kcal | seasonal vegetables, tomato and onion gravy

PANEER LABABDAR  1650
350 gms | 1457 kcal | cottage cheese, onion and tomato gravy

LAHSOONI PALAK  1650
340 gms | 371 kcal | spinach, garlic and local spices

DAL RISALA  1500
360 gms | 880 kcal | black lentils, garlic, chilli and cumin

YELLOW DAL TADKA  1450
350 gms | 528 kcal | yellow lentils, chilli, garlic, cumin and asafoetida

KHICHDI  1250
340 gms | 395 kcal | rice, lentils and mild spices

JHINGA MASALA  2100
350 gms | 644 kcal | king prawn, local spices and onion tomato masala

MURGH TIKKA BUTTER MASALA  1950
350 gms | 1346 kcal | chicken cubes and onion tomato gravy

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Vegetarian  Non-Vegetarian  Locally sourced / regional speciality  Palace Speciality

List of Allergens:
Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya  Peanuts  Crustaceans  Sesame  Celery  Sulphites

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# BREADS AND RICE

## KULCHA
- potato | 140 gms | 228 kcal | 450
- cheese | 145 gms | 779 kcal | 450
- onion | 143 gms | 561 kcal | 450
- keema | 150 gms | 528 kcal | 525

## NAAN
- plain | 140 gms | 273 kcal | 450
- butter | 143 gms | 309 kcal | 450
- garlic | 145 gms | 314 kcal | 450
- cheese | 160 gms | 378 kcal | 450

## TANDOORI ROTI
- plain | 100 gms | 279 kcal | 450
- butter | 102 gms | 304 kcal | 450

## LACCHA PARATHA
- 140 gms | 301 kcal | 450

## MISSI ROTI
- 100 gms | 278 kcal | 450

## KUTA SPICED PARATHA
- 145 gms | 338 kcal | chilli, coriander, cumin, fenugreek and spices | 450

## BEJAD KI ROTI
- 100 gms | 262 kcal | whole wheat, sorghum, gram flour, cumin and spices | 450

## RAITA
- vegetable | 240 gms | 100 kcal | 550
- jeera | 220 gms | 91 kcal | 550
- boondi | 240 gms | 358 kcal | 550

## STEAMED BASMATI RICE
- 360 gms | 524 kcal | 975

## SUBZ BIRYANI
- 425 gms | 567 kcal | basmati rice, seasonal vegetables, saffron, yogurt and spices | 1850

## GOSHT BIRYANI
- 440 gms | 1156 kcal | basmati rice, lamb, yogurt and spices | 2200

## MURGH BIRYANI
- 430 gms | 1014 kcal | basmati rice, chicken, yogurt and spices | 2050

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- Vegetarian
- Non-Vegetarian
- Locally sourced / regional speciality
- Palace Speciality

List of Allergens:
- Milk
- Nuts
- Gluten
- Mustard
- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Peanuts
- Crustaceans
- Sesame
- Celery
- Sulphites

All prices are in Indian Rupees. Government taxes as applicable.
PALACE DESSERT COLLECTION

KESARI RASMALAI 1050
110 gms | 649 kcal | saffron infused milk dumplings

MALAI GHEWAR AND LAAPSI 1075
140 gms | 1367 kcal | Jodhpur speciality

GULAB JAMUN RABDI 1050
120 gms | 533 kcal | regional speciality

PISTA KA HALWA 1250
1164 kcal | local pistachio pudding

MEWA RASRANI 1050
160 gms | 229 kcal | saffron and nuts

MAWA KI KACHORI 1050
165 gms | 516 kcal | traditional marwar sweet

FRESH CUT FRUITS 975
350 gms | 306 kcal | seasonal fruits

RISALA SAMPLER 1550
210 gms | 1140 kcal | gulab jamun, pista ka halwa, mewa rasrani and paan ice cream

HOMEMADE ICE CREAM 975
kesar pista | 120 gms | 779 kcal |
paan ice cream | 120 gms | 786 kcal |
fresh rose petal | 120 gms | 393 kcal |

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Vegetarian  Non-Vegetarian  Locally sourced / regional speciality  Palace Speciality  
Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya  Peanuts  Crustaceans  Sesame  Celery  Sulphites 

All prices are in Indian Rupees. Government taxes as applicable.
PALACE AFTERNOON HI-TEA
03:30 PM TO 05:30 PM

Savour the Palace Afternoon Tea with delectable and dainty treats along with the robust “Indian Masala Chai” or the signature tea / coffee.

MAHARAJA AFTERNOON TEA 3500
A timeless classic offerings and tantalizing range of exquisitely crafted sweet and savory treats

VEGETARIAN
Local spiced cottage cheese mille-feuille | 80 gms | 63 kcal | 🌽 🌸 🍃
Shallots, celery, sage, potato pie | 90 gms | 216 kcal | 🌽 🌸 🌿 🍃
English cucumber and crème cheese | 60 gms | 42 kcal | 🥒 🍆 🍗 🍒
Red velvet cup cake | 70 gms | 130 kcal | 🍓 🍩 🍀 🍂
Manchester Tart | 80 gms | 60 kcal |
Chocolate torte | 90 gms | 72 kcal | 🍪
Scones- citrus, raisin and vanilla | 60 gms | 162 kcal | 🍋 🍊 🍊 🍍
served with a glass of sparkling wine or signature mocktail |

NON VEGETARIAN
Salmon bagel, salmon roe | 80 gms | 40 kcal | 🤗
Parma ham and melon | 60 gms | 95 kcal
Chicken and Pommery | 60 gms | 65 kcal | 🌊 🍗 🍂
Red velvet cup cake | 70 gms | 130 kcal | 🍓 🍩 🍀 🍂
Chocolate torte | 90 gms | 72 kcal | 🍪
Assorted macaroons | 80 gms | 142 kcal | 🍪
Scones- citrus, raisin and vanilla | 60 gms | 162 kcal | 🍋 🍊 🍊 🍍
served with a glass of sparkling wine or signature mocktail |

BLUE CITY AFTERNOON TEA 3000
Indulge in spice filled native delights of Jodhpur with the finest delicacies of India

Kuta mirchi paneer roll | 90 gms | 60 kcal |
Aloo mattar samosa | 80 gms | 167 kcal |
Mirchi vada | 60 gms | 162 kcal |
Pyaz pakoras | 50 gms | 41 kcal |
Jodhpuri methi mathri | 45 gms | 158 kcal |
Mawa kachori | 60 gms | 188 kcal |
Assorted local mithai | 80 gms | 178 kcal |
served with a glass of sparkling wine or signature mocktail |

Kindly inform us if you are allergic to any food ingredients

Vegetarian  🌿 Non-Vegetarian  🍅 Locally sourced / regional speciality  🌐 Palace Speciality

List of Allergens:
Milk 🥛 Nuts 🥊 Gluten 🥳 Mustard 🥣 Molluscs 🍌 Eggs 🍳 Fish 🐟 Lupin 🌱 Soya 🌱 Peanuts 🥜
Crustaceans 🦀 Sesame 🥴 Celery 🥒 Sulphites 🧆

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List of Allergens:
- Milk
- Nuts
- Gluten
- Mustard
- Molluscs
- Eggs
- Fish
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Vegetarian ☑️ Non-Vegetarian ☑️ Locally sourced / regional speciality ☑️ Palace Speciality ☑️

List of Allergens:
- Milk ☑️
- Nuts ☑️
- Gluten ☑️
- Mustard ☑️
- Molluscs ☑️
- Eggs ☑️
- Fish ☑️
- Lupin ☑️
- Soya ☑️
- Peanuts ☑️
- Crustaceans ☑️
- Sesame ☑️
- Celery ☑️
- Sulphites ☑️

All prices are in Indian Rupees. Government taxes as applicable.

**LASSI** |   |   |   | 550
salted | 350 ml | 60 kcal |   |
sweet  | 350 ml | 108 kcal |   |

**CHAAS** |   |   |   | 550
salted | 350 ml | 60 kcal |   |
masala | 350 ml | 62 kcal |   |

**FRESH LIME SODA** | 350 ml | 0 kcal | 450
**HIMALAYAN (750 ML)** |   |   | 400
**RED BULL** | 250 ml | 113 kcal | 500
**SODA** | 300 ml | 0 kcal | 400
**COKE** | 300 ml | 132 kcal | 400
**7 UP** | 250 ml | 115 kcal | 400
**DIET COKE** | 300 ml | 0 kcal | 400
**TONIC WATER** | 300 ml | 108 kcal | 400
**GINGERALE** | 300 ml | 108 kcal | 400

**TEA SELECTION**

**DARJEELING** | 600
**ASSAM** | 600
**ENGLISH BREAKFAST** | 600
**PURE GREEN** | 600
**AMALFI LEMON** | 600
**JASMINE** | 600
**CHAMOMILE** | 600
**PEPPERMINT** | 600
**EARL GREY** | 600
**ICED TEA** | 600

Above tea choices do not include value of added milk and sugar

**COFFEE SELECTION**

**AMERICANO** | 600
**ESPRESSO** | 600
**CAPPUCINO** | 180 ml | 54 kcal | 600
**CAFÉ LATTE** | 180 ml | 103 kcal | 600
**FLAT WHITE** | 180 ml | 62 kcal | 600
**MOCHA** | 180 ml | 90 kcal | 600
**COLD COFFEE** | 460 ml | 743 kcal | 600