



THE WOODROSE

A club you'll be proud to belong to



THE MELTING POT

MENU



Timings: 12.00 pm to 3.00pm - 7.00pm to 11.00pm

Please allow a minimum of 30 minutes after placing the order.

Prices are in INR. | Taxes extra as applicable | Delivery charges applicable.

BEVERAGES

7:30am - 10:30pm

Fresh Lime Soda or Water

Lime juice served with soda / water either sweet or salted

45

Soft Drinks (7Up / Mirinda / Pepsi)

45

Service Tea

Black tea, milk & sugar served separately

45

Coffee

Coffee brewed with instant coffee powder

50

Masala Tea

Tea brewed with milk & Indian spices

50

Cutting Chai

Tea brewed with fennel seeds and cardamom, a specialty from Mumbai

50

Fresh Vegetable juices (Cucumber & Mint / Ginger & Carrot)

80

Lemon Iced Tea

Cold tea served with a dash of lemon

80

Butter Milk - Plain / Masala

60

Lassi - Sweet / Salted

Yogurt based popular drink from Punjab

60

Canned Juices (Orange / Guava / Mixed / Apple)

55/60

Hot Chocolate

Chocolate flavored hot milk.

55

Milk Shake (Vanilla / Strawberry / Banana / Chocolate)

Cold beverage made with ice cream, milk & your choice of flavor.

80

Cold Coffee

Mix of cold Milk, Instant Coffee powder with Vanilla Ice cream.

80

Fresh Fruit Juices

Seasonal fresh fruit juice.

80

Cold Coffee with a scoop of Ice Cream

Cold coffee served with a scoop of ice cream

90

ALL DAY DINING

7:30am - 10:30pm



• Vegetarian

Masala Papad 60

Roasted papad topped with mix of chopped onions and tomatoes

Vegetable Cutlets 110

A delectable combination of mashed potatoes, vegetables and Indian Spices, is crisp outside and soft inside. Favourite Indian snack

Pakorاس- 100

(Veg / Chilli / Onion / Asst / Kirai Bonda)

Delicious evening snack

Masala Peanut 120

A tangy mix of peanuts tossed with finely chopped onion & tomatoes

Sandwich 120

Served with Coleslaw salad & French fries.

- Cheese & Chutney
- Vegetables & Cheese
- Tomato & Cucumber
- Tomato Cheese

Bombay Sandwich 120

Yummy popular sandwich with mashed potatoes flavoured with mint sauce

Veg. Burger 140

A delicious burger made with vegetable patty and cheese. Served with French fries.

French Fries 130

Crispy potato fingers. All-time favorite

Coleslaw Sandwich 130

Served with Coleslaw salad & French fries

The Ultimate Vegetable Club Sandwich 130

Toasted sandwich made with Coleslaw, cheese, and vegetable filling

Herbed Potato Wedges 150

Perfectly browned and crispy, these Herbed Potato Wedges will have you clamoring for more!

Spinach Stuffed Croquettes 150

This crispy and creamy croquette stuffed with mildly flavoured spinach is the hot favorite with kids.

Mushroom Tomato Crostini 180

Fresh Mushrooms and Tomatoes, topped with cheese sets this Crostini apart!

• Non - Vegetarian

Woodrose Special Egg Sandwich 110

Sandwich filled with creamy scrambled egg and cheese

Chicken Sandwich 160

Sandwich made with Chicken and mayonnaise filling.

Cheese Chilli toast - 8 pcs 130

Irresistible snack, loaded with cheese.

Chicken Burger 190

A delicious burger made with juicy Chicken patty and cheese. Served with French fries.

Club Sandwich Chicken 190

Toasted sandwich made with Chicken, fried eggs and cheese filling.

Fish Fingers 340

Crumb coated, deep fried fish fingers, served with tartar sauce.

Eggs to Order 120

Eggs served as per your choice, boiled, fried, poached, scrambled or omelette.





BREAKFAST

7:30am - 10:00am

Idli - 2 pcs

70

Steamed rice cakes, served with chutney and sambhar

Dosa - Plain / Masala

70

Lentil and rice pancakes, served with chutney and sambhar.

Vada - 2 pcs

80

Fried lentil dumplings, served with chutney and sambhar

Idli Vada Combo

95

2 pieces of idli and 1 vada served with chutney and sambhar

Poori Bhaji

110

Deep fried Indian bread served with potato curry.

Tawa Paratha

Pan fried stuffed Indian bread, served with curd and pickle.

- **Aloo** 100
- **Gobi** 100
- **Paneer** 130

Fresh Cut Fruits

100

A mix of seasonal fresh cut fruits.

Eggs to Order

120

Boiled / Poached / Fried / Omelette / Egg white Omelette



SOUPS

• Vegetarian

INDIAN

Tomato Dhaniya Shorba 90

Served piping hot, this shorba combines the goodness of tomatoes and coriander.

Dal Shorba 90

Nutritious and delicious lentil soup.

CHINESE

Tom Yum Vegetable Soup 90

Thai style soup with Tom Yum Paste

Roasted Cumin Flavored Noodle Soup 100

Cumin flavored vegetable clear soup

Clear Vegetable Soup with Basil 90

CONTINENTAL

Zuppa di Fungi Soup 90

Mushroom Soup - Italian Style

Ravioli & Vegetable Soup 90

Hearty Italian soup

Roasted Carrots & Peanuts Soup 90

Roasted Carrots and Peanuts lend an earthy flavour to this delicious creamy soup

Cream Soup 90

Cream soups with:

- Tomato
- Mushroom
- Celery
- Veg

• Non - Vegetarian

CONTINENTAL

Cream of Chicken Soup 100

Cream soup with cooked Chicken

Onion, Garlic and Chicken Clear Soup 100

An aromatic soup for those who love garlic

Chicken & Broccoli Soup 100

Ravioli & Chicken Soup 120

Chicken ravioli swimming in a sea of thin broth

CHINESE

Chicken Clear Soup 100

Chicken in a clear chicken broth.

Hot & Sour Chicken Soup 100

A popular Indo - Chinese soup that is perfect for the Indian palette.

Tom Yum Chicken Soup 100

Thai Style soup with Tom Yum Paste and chicken

Chicken Noodles Soup 110

Chicken Clear soup served with noodles.

SALADS



• Vegetarian

Garden Fresh Salad 90

Slices of fresh cucumber, tomato, carrots and onion

Tomato, Olive & Basil Salad 120

Refreshing mix of tomatoes, olives and basil tossed in olive oil dressing

Lachha Veg Salad 120

Farm Fresh Veggies with Honey Mustard dressing 140

Fresh vegetables tossed in honey mustard dressing.

Iceberg with Crushed Garlic and Lemon dressing 140

A superb option for weight watchers. Crispy Iceberg lettuce dressed with garlic and lemon dressing.

Corn, Bell Pepper & Peanuts Salad 160

Wholesome salad with mayonnaise dressing.

Roasted Carrot and Bean Salad with Cottage Cheese 170

The combination of sweet and spicy roasted carrots, earthy kidney beans, grilled cottage cheese and tangy vinaigrette dressing is a taste sensation.

Grilled Vegetables in Honey Mustard Dressing 170

This wholesome salad is a complete meal in itself

Waldorf Salad 210

A Waldorf salad is a fruit and nut salad generally made of fresh apples and walnuts, dressed in mayonnaise.

• Non - Vegetarian

Chicken & Iceberg Salad with Balsamic Dressing 210

Chicken in Balsamic dressing

Chicken Bell Pepper Salad with Peri Peri Mayonnaise 210

A house specialty with Iceberg lettuce, Chicken and crunchy bell peppers in a creamy Peri Peri flavored dressing

Murgh Tikka Salad 210

Shredded Murgh tikka with vegetables and a tangy dressing.

Grilled Chicken with Veggies and Vinaigrette 210

Grilled chicken with an assortment of vegetables dressed with vinaigrette

Chicken with Steamed Veggies in Mustard dressing 210

A healthy salad that combines the proteins and all the goodness of vegetables in a tangy mustard dressing.



STARTERS

Lunch & Dinner
12:30pm to 2:45pm and 7:30pm to 10:45pm

• Vegetarian

SOUTH INDIAN

Assorted Bhajji 100

Batter fried vegetables served with chutney, a popular Indian snack.

Mushroom Pepper Fry 200

A popular dish, made in South Indian style.

Baby Corn Pepper Fry 190

Crispy fried baby corn tossed with ground peppercorn

CHINESE

Schezwan Potatoes 150

Crispy fried Potatoes with Schezwan sauce.

Vegetable Gold Coin 150

Bread topped with vegetables, sesame seeds and fried. Served with hot garlic sauce.

Momos - Veg (6pcs) 130

Steamed dumplings with veg filling. Served with chilli sauce.

Crunchy Spinach 160

Crispy Tangy Vegetable 180

Golden Fried Baby Corn 215

Batter fried crispy baby corn served with a Chinese sauce.

Mushroom Cheese Ball 215

Corn Chilly Pepper 215

Schezwan Chilly Baby Corn 215

Crispy Fried Finger Paneer 280

• Vegetarian

TANDOOR

Harabhara Kabab 180

An all time Favorite, made with a mix of vegetables

Stuffed Mushroom 240

Stuffed mushroom cooked in clay oven.

Tandoori Subzi 250

Assorted vegetables - baby corn, cauliflower, potatoes, marinated in fresh ground spices and char-grilled.

Aloo Akhrot Tikki 250

A unique combination of potato & walnut, made into a yummy tikki.

Dahi Paneer Tikki 250

Delicately flavored, soft tasty vegetarian kababs made with hung curd, cottage cheese and spices.

Paneer Tikka 280

Cottage cheese marinated with spices, cooked in a clay oven.

- Ajwaini
- Hariyali
- Lal Mirch
- Achari
- Lahori

Paneer Tiranga 280

This tri-coloured Paneer Tikka is marinated in for a delicious starter.

Kesar Paneer Tikka 280

Tikka made from Cottage cheese marinated in saffron and Indian spices.

Vegetarian Platter 320

Assortment of vegetarian kababs.

STARTERS

Lunch & Dinner
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• Vegetarian



PERSIAN

Hummus/ Baba Ghanoush/ Burani Spinach-Served with Pita Bread 170

A dip made from cooked chickpeas blended with tahini, olive oil, lemon juice, salt and garlic.
Baba Ghanoush - A dish of cooked eggplant mixed with onions, tomatoes, olive oil and various seasonings/ Burani.
Spinach -A healthy mix made with spinach and yoghurt.

Falafel with Pita Bread 165

Falafel is a deep-fried ball made from ground chickpeas. Falafel is a traditional Middle Eastern food.

Irani Veg. Skewers with Green Chutney 260

Char-grilled Cottage cheese/Broccoli/ Baby corn. Served with Green chutney



CHEF'S SIGNATURE DISHES



• Veg Starter

Palak Subzi Seekh 190

• Non Veg Starter

Dynamic Chicken 300

Chicken Shikampuri kabab 300

Cashew Chilly Chicken 260

• Non - Vegetarian

SOUTH INDIAN

Fried Chicken Kabab 310

A favorite in South India. Chicken spiced with South Indian spices and deep fried.

Chilli Chicken - Andhra Style 310

Andhra Chilli Chicken dish is a shallow-fried spicy chicken dish.

Chicken Pepper Fry 310

Chicken Ghee Roast 350

Mutton Pepper Fry 380

Eral Varuval 575



STARTERS

Lunch & Dinner
12:30pm to 2:45pm and 7:30pm to 10:45pm

• Non - Vegetarian

TANDOOR

Chicken Tikka 310

Chicken pieces marinated in the flavor of your choice.

- Malai
- Achari
- Hariyali
- Lal Mirch
- Lahori

Tandoori Chicken

Whole chicken steeped in marinade of aromatic Indian spices; char grilled in the clay oven.

- Half 330
- Full 630

Seekh Kabab

Mutton or chicken mince flavored with spices and grilled in clay oven.

- Chicken 300
- Mutton 380

Tangdi Kabab - 4 pcs 350

Succulent chicken legs marinated in Indian spices, grilled in clay oven.

Fish Tikka 380

- Lal Mirch
- Pudina wale
- Achari
- Ajwain

Non - Vegetarian Platter 450

Assortment of fish, chicken & lamb kababs.

Tandoori Prawns 575

Delicately flavored prawns, grilled in clay oven

CHINESE

Chicken Momos (6pcs) 170

Steamed dumplings with chicken filling. Served with Chilli sauce.

Chicken 65 310

Chicken 65 is spicy, red, deep fried chicken chunks.

Crispy Threaded Chicken 310

Chicken fingers rolled in shredded crepes and deep fried served with Chinese sauce.

Black Pepper Chicken Finger 310

Chilly Fish 380

Crispy Prawns 575

Batter fried prawns served with Chinese sauce.

Dynamite Prawns 575

Pop Corn Chicken 310

PERSIAN

Joeh Kabab 300

Boneless chicken marinated with saffron, yogurt and char-grilled. Served with green chutney.

Kabab E Mokhtalif 450

A mixed platter of Shish kabab/ Chelo kabab/ Mahi kabab.

MAIN COURSE

Lunch & Dinner
12:30pm to 2:45pm and 7:30pm to 10:45pm

• Vegetarian

INDIAN

Aloo - Matar/Jeera/Methi/Gobi 140

Potatoes tossed with Jeera / Matar / Methi.

Gobi Kasoori 150

Gobi Kasoori is prepared by stir frying cauliflower florets with kasoori methi (dried methi leaves) and other Indian spices

Achari Baingan 140

Eggplants cooked with aromatic pickling spices.

Bhindi Do Pyaza 160

A delicious subzi made with one part Okra and double quantity of Onions.

Bhindi Aloo 130

A simple preparation, made with Okra and potatoes.

Bharta Baingan 120

Smoky, roasted eggplant, mashed and tempered with Indian spices.

Bhindi Jaipuri 160

Okra fried in Rajasthani style. Bhindi Jaipuri is an awesome dish from the Rajasthani cuisine.

Veg Kolhapuri 210

A spicy mixed vegetable preparation. This is a very popular dish from Kolhapur.

Kadhai Subzi 200

Kadhai Subzi offers 100% satisfaction, with its peppery flavour and delightful texture.

Mushroom Masala 230

Mushroom Masala is a dry dish and excellent combination to be served with Indian breads.

Subzi Dum Handi 190

Garden fresh vegetables and mushrooms braised in caramelized onions, tomato, and cashew gravy.

• Vegetarian

INDIAN

Choice of Kofta -

Palak / Paneer / Veg / Methi 190

It is an exotic Indian gravy dish made from the choice of dumplings dunked in a onion-tomato based gravy.

Saag Subz Bahar 240

Mixed vegetables cooked in a green gravy.

Adraki Dhaniya Paneer 270

Choice of Palak -

Corn / Mushroom / Paneer 260

Nutritious vegetable gravy made using vitamin rich spinach with sweet corn / mushrooms / paneer.

Paneer Butter Masala 260

It is a rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter.

Kadhai Paneer 260

Paneer cooked in a kadhai with flavourful masalas, crunchy onions and capsicum.

Dum Paneer Kalimirch 260

Cottage cheese flavoured with black peppercorns & slow cooked to perfection.

Paneer Tikka Masala 270

A popular paneer gravy made with Paneer Tikka in makhani gravy.

Malai Kofta 270

This is the most sought after dish. The soft, creamy kofta (dumpling) comes alive in a yummy gravy.

Kaju Matar Makhana 240

A creamy and delicious dish prepared with cashew nuts, green peas and puffed lotus seeds.



MAIN COURSE

Lunch & Dinner
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• Vegetarian

DALS

Sambar 120

A South Indian staple, made with lentils and vegetables with unique blend of spices.

Rasam 120

This tangy, soupy preparation is a must in a South Indian meal.

Chole Masala 150

Chickpeas cooked in spicy masalas. A delicacy from Punjab.

Yellow Dal - Palak/Tomato/ Tadka/Fry 170

Yellow lentils served as per your choice

Rajma Masala 150

Rajma or Rajmah is a popular North Indian dish consisting of red kidney beans in a thick onion & tomato gravy with Indian spices.

Dal Handi 180

Mixed lentils cooked on slow fire in typical Punjabi style. This is very popular dish all over India.

Dal Maharani 180

A wonderful mixture of various lentils, its silky consistency, tangy flavors, and richness is unique.

CONTINENTAL

Spaghetti with Mustard Cream Sauce 200

Pasta tossed with a creamy grainy mustard sauce.

Spaghetti Al Sugo Di Pomodoro 200

Linguine pasta served with tomato based sauce.

Cannelloni Ripieni di Spinach 215

Cannelloni filled with spinach served with creamy cheese sauce

• Vegetarian

CONTINENTAL

Greek Style Grilled Vegetables with Buttered Parsley Rice 230

A summer favorite in Crete, this traditional, aromatic roasted vegetable dish incorporates the bounty of the season.

Pan Fried Vegetables with Mustard Sauce 230

Pan fried vegetables in mustard sauce, served with garlic bread.

Spinach & Cottage Cheese Lasagna 230

The scrumptious dish is packed with the goodness of spinach, tomatoes & homemade paneer

Grilled Vegetables in Pesto Sauce 230

Served with Garlic Bread

Pesto Mushroom with Farfalle Pasta 230

Farfalle pasta and mushrooms in aromatic pesto sauce.

Pasta Arrabiata 270

Arrabiata sauce is a spicy sauce made from garlic, tomatoes, and red chilli peppers cooked in olive oil.

Cottage Cheese & Spinach Crepes with Tomato Basil Sauce 270

Cottage cheese and spinach with tomato basil sauce spread over the delicate crepes.

Penne Pasta in Creamy Sauce 260

This dish is a hot favourite with kids



MAIN COURSE

Lunch & Dinner
12:30pm to 2:45pm and 7:30pm to 10:45pm

• Vegetarian

SOUTH INDIAN

Urulai Varuvel 130

Deep fried Potatoes tossed in Chettinadu freshly ground spices.

Mixed Vegetables Poriyal 130

Stir fried vegetables with coconut.

Vegetable Varutha Curry 140

Vegetables stir fried in Tamil Nadu style.

Chettinadu Baby Corn Fry 170

Green Peas cooked in South Indian masalas.

Vegetable Chettinadu 160

A spicy curry made in Chettinadu style masalas.

Kundapura Veg Curry 160

Mangalorean style curry made with traditional spices.

• Vegetarian

CHINESE - INDO CHINESE RECIPES

Kung Pao Vegetables 170

Diced vegetables, cooked in Kung Pao style.

Vegetables in Hot Garlic Sauce 170

Five Spice Vegetables 210

A right mix Vegetables flavoured with five spices

Wok Fried Bok Choy & Cottage Cheese 210

Broccoli, Mushrooms and Cottage Cheese in Schezwan Sauce 260

Hot Basil Cauliflower 250

Sambal Veg Curry 170

Vegetable in Black Pepper Sauce 160



CHEF'S SIGNATURE DISHES



• Vegetarian

Makai Dum Masala 240

Kashmiri Chaman Kaliya 240

Dal Makhani 180

• Non-Vegetarian

Machili Kandhari 340

Haldighati Murgh 290

MAIN COURSE

Lunch & Dinner
12:30pm to 2:45pm and 7:30pm to 10:45pm

• Non-Vegetarian

INDIAN

Egg Masala 180

Egg served in a thick spicy gravy.

Dhaba Murgh 330

A rustic, deliciously spicy Indian dhaba style chicken in a thick gravy.

Lasuni Murgh 330

This simple dish uses the strong flavours of the Balti paste such as cumin, coriander and other authentic spices with garlic.

Methi Murgh 330

Tender chicken pieces cooked in a delicious earthy sauce flavored with fresh fenugreek leaves.

Kadhai Murgh 330

Kadhai chicken is mildly flavored with spices and capsicum.

Murgh Tikka Masala 330

Chicken marinated in yogurt & spices, char-grilled in clay oven and then served in a creamy tomato gravy

Murgh Makhani 330

Succulent pieces of chicken in rich creamy gravy, a classic staple of Punjab.

Goan Fish Curry 380

Kokum flavored fish curry with coconut milk.

Gosht Kalimirch 390

Spicy lamb flavoured with black pepper

Gosht Hyderabadi 390

Marinated in curd-based marinade with Indian spices and slow cooked in Hyderabadi style.

Mutton Rogan Josh 390

A scrumptious delicacy from the Kashmiri cuisine distinguished by its thick, aromatic, flavourful red sauce and tender meat.

• Non-Vegetarian

INDIAN

Gosht Palak 390

A delicious blend of tender succulent of mutton cooked in spinach gravy mixed with freshly ground spices.

Dhaba Gosht 390

A rich and delicious dish that is popular across the sub-continent.

CHINESE

Chicken Wings in Hot Garlic Sauce 240

Crispy chicken wings tossed in hot garlic sauce.

Stir Fried Chicken with Basil & Chilli 280

Chicken is stir fried with Thai basil and chillies.

Kung Pao Chicken 280

Diced chicken, cooked in Kung Pao style.

Sesame Chicken Korean Sauce 280

Diced chicken served with two different pepper sauces.

Schezwan Shredded Chicken 280

Shredded chicken in schezwan sauce.

Sesame Korean Chicken Curry 280

Coconut Prawn and Vegetable Curry 600

Flavorful prawn curry with vegetables.

MAIN COURSE

Lunch & Dinner
12:30pm to 2:45pm and 7:30pm to 10:45pm

• Non-Vegetarian

CONTINENTAL

Grilled Chicken with Mushroom / Red Wine Sauce 290

This all-time favourite chicken is served with your choice of sauce.

Chicken Stroganoff 290

Chicken in ultra-creamy sauce served with rice and sautéed / boiled vegetables.

Chicken Skewers with Mustard or Concasse 290

Skewered chicken served in your choice of sauce.

Spaghetti Chicken Aglio Liguine E Olio 280

is a simple Italian dish of garlic, olive oil, parsley and chicken.

Pesto Chicken with Farfalle 300

Farfalle pasta and chicken in aromatic pesto sauce.

Chicken Florentine 300

Creamy chicken with spinach, a dish full of health and flavor.



ACCOMPANIMENTS

Lunch & Dinner
12:30pm to 2:45pm and 7:30pm to 10:45pm



ROTI / INDIAN BREADS

Roti 45

Whole wheat bread, cooked in the clay oven.

Naan

Leavened bread made with refined flour.

Served plain, with garlic or butter.

- Plain 45
- Butter 55
- Garlic 60
- Methi Roti 45

Whole wheat rotis made using Fenugreek leaves.

Kulcha 45

Leavened bread made with refined flour served plain or with butter.

Plain / Onion / Butter / Pudina

Lachha Paratha 65

Layered flat bread made with refined flour.

Tandoor Stuffed Paratha 95

Paratha stuffed with your choice of stuffing and cooked in the clay oven.

Paneer Stuffed Paratha 120

Stuffed Kulcha 95

Aloo / Veg / Gobi

Chicken Keema Paratha 215

Bread Basket 265

RICE

Dal Khichadi 160

Palak Khichadi 160

Steamed Rice 120

Curd Rice 110

Pulao (Veg / Peas / Jeera) 155

Papad

- Roasted 35
- Fried 40

RICE

Plain Curd 50

Raita 70

Cucumber / Mixed Vegetable / Boondi

BIRYANIS

A delicacy of long grain basmati rice, flavored with Indian spices, served with mirchi ka salan and raita.

Vegetable Biryani 230

Egg Biryani 230

Chicken Biryani 335

Mutton Biryani 380

Prawn Masala Biryani 575

CHINESE & THAI

Fried Rice

- Veg 165
- Egg 190
- Chicken 200

Hakka Noodles

- Veg 165
- Egg 190
- Chicken 200

Thai Basil Fried Rice

- Veg 165
- Egg 190
- Chicken 200

Thai Pineapple Fried Rice 165

Pad Thai Noodles 165

Flat Noodles with Thai Style seasoning.

- Veg 180
- Egg 200
- Chicken 240

DESSERTS

Lunch & Dinner
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Ice Cream 105
Vanilla / Mango / Chocolate / Strawberry / Butter Scotch

Gulab Jamun 105
This delicious dessert consists of dumplings traditionally made of thickened or reduced milk, soaked in cardamom flavored sugar syrup.

Gajar Halwa 105
One of the most popular Indian dessert, made with fresh grated carrots, milk and khoya.

Rasmalai 120
Cottage cheese dumplings served in rich creamy saffron milk.

Indian Dessert of the day 120

Blow Hot Blow Cold 130
Hot Gulab Jamun served with a dollop of Vanilla ice cream.

Fresh Fruit Salad with Ice Cream 140
Fresh cut fruits served with a dollop of Ice Cream.

Honey Darsaan with Ice Cream 165

Warm Chocolate Brownie with Ice Cream 150

Litchi with Ice Cream 165

Apple Pie with or without Ice Cream 190/130

Special Dessert of the Day 170

Kindly let us know if you have any dietary restrictions or special request