



You're welcome in / slow down, this is your space.

Cafe White Sage is a sanctuary for all things creative, feel free to move around and soak in the space, we encourage you to ask for the Chef and know where your food and drinks come from. Engage in conversations, host friends and bring in your work if you like. You are welcome at all times.



whitesage.in

S O U P S

SPICED RED CARROT & COCONUT SOUP 375/-
Spiced carrot and coconut broth seasoned and served with a side of garlic bread (V & GF)

SOULFUL ROASTED TOMATO SOUP 375/-
Served with a side of grilled cheese toast (V)

BROCCOLI & CHEDDAR SOUP 375/-
Broccoli and cheddar soup served with lavash topped with cream cheese

SPICED PUMPKIN & COCONUT SOUP 375/-
Ripe pumpkin, roasted & cooked with coconut & spices to a smooth texture (V & GF)

S A L A D S

BURRATA SALAD 485/-
Farm fresh burrata, macerated heirloom tomatoes, balsamic orange glaze & fresh basil pesto (GF)

FATTOUSH SALAD 415/-
Cucumbers, red onions, tomatoes, and greens tossed in garlic, sumac, and lime vinaigrette topped with feta cheese & pomegranate seeds

ASSORTED SEASONAL MELON FETA SALAD 425/-
Assorted seasonal melons, feta, mint, pumpkin seeds, and mixed greens (GF)

CYPRIOT STYLE QUINOA BARLEY SALAD 445/-
Quinoa, barley, puy lentils, farm fresh herbs, dried berries, seeds & nuts tossed in a lemon honey dressing

QUINOA AVOCADO SALAD 465/-
Quinoa, avocado, tomato, cucumber, mangoes, onion, bell pepper, and feta cheese tossed in lemon dressing, served with tortilla chips

MANGO AVOCADO SALAD 495/-
Seasonal mangoes, avocado, cucumber ribbons & peanuts served with a homemade dressing (V & GF)

EDAMAME SOBA NOODLE SALAD 425/-
Soba noodle salad with edamame & veggies tossed in miso ginger dressing topped with peanuts (V)

AONA GOMA AE 365/-
Japanese spinach salad with sesame sauce (V)

STEAMED EDAMAME 465/-
Edamame with Sea salt and schichimi OR brown garlic with blunt soya (V)

THE CAFÉ WHITE SAGE SALAD 445/-
Seasonal fresh leaves & fruits tossed in honey mustard dressing with dry fruits (GF)

ALL DAY BRUNCH PLATES

CROISSANT SANDWICH 445/-
Basil, fresh mozzarella & tomato with fresh arugula leaves or Feta cheese, cucumber, avocado & salad greens

WHIPPED FETA GREEN SHAKSHUKA 425/-
Baked pan dish with greens, generous whipped feta, topped with avocado slices & served with warm bread

PIZZA FEUILLETÉE 450/-
Puff pastry pizza topped with fresh Mozzarella, garlic confit, Arugula, pesto & cherry tomato

ON TOAST:

MUSHROOM + CREAM CHEESE 425/-
Garlic toast with cream sauce topped with thyme garlic & olive oil mushroom

TOMATO GARLIC CONFIT + CREAM CHEESE 425/-
Garlic confit on toast with cream sauce topped with thyme garlic & olive oil roasted cherry.

AVOCADO TOAST 510/-
Smashed chilli avocado, walnut dukkah served with sour dough & multi-grain bread

SMALL PLATES

RED RICE SUSHI
4 pieces | 8 pieces 390/- | 720/-
Pickled carrots, radish, cucumber, spinach, shichimi seasoning

TRUFFLE TEMPURA ROLL 865/-
Fried Enoki mushroom and tempura flakes roll served with truffle oil relish

AVOCADO SCALLION ROLL 750/-
Avocado, cucumber, and spring onion roll served with spicy mayo

AVOCADO TARTARE 680/-
Chopped avocado, parsley, onions, birds eye
chili, cherry tomatoes, and capers, served on
light soya (V)

MUSHROOM VIETNAMESE ROLL 410/-
Truffle sesame sauce (V)

BANG BANG DUMPLINGS 420/-
Pan-fried vegetable dumplings served with
peanut sauce and drizzled with spicy spinach
sauce (V)

POTATO HERB & CREAM
CHEESE DUMPLINGS 425/-
Smooth potato cream cheese with a hint of herb
stuffed in skin dumpling, topped with roasted
pepper & chili oil (GF)

SUPERFOOD GREEN DUMPLING 420/-
Mineral rice green tapioca skin dumplings with a
mixed green veggie filling served with a coconut
milk sauce

SEASONAL MEZZE PLATTER 720/-
Seasonal veggie crudites, pumpkin hummus,
roasted beetroot yogurt, spicy charred bell
pepper & walnut dip, olives, pickled cucumber,
falafel, pita, lavash grapes, dry fruits & cheese

BAKED MUSHROOM & CAMEMBERT 510/-
Served with sourdough and multigrain nut
cheese bread

RAGI NACHOS 475/-
Ragi chips topped with salsa, light cheese sauce,
sour cream, refried beans & fresh guacamole

GUNPOWDER FRIES 415/-
Crispy gunpowder seasoned fries heaped on
zarai sauce (GF)

HANDCUT FRIES 415/-
Truffle parmesan parsley fries (GF)

L A R G E P L A T E S

SAIGON NOODLES 510/-
Wok tossed Vietnamese rice vermicelli noodles with
vegetables (V)

DRUNKEN NOODLES 510/-
Thai style wok–tossed with tahini, kaffir lime, chili &
vegetables (V)

RAMEN BOWL 535/-
Mushroom, vegetables, tofu, and noodles in a curry-
flavored broth (V)

BURRATA RIGATONI 525/-
Rigatoni pasta in tomato concasse sauce
topped with baked burrata

HAND-MADE GIANT RAVIOLI 525/-
Classic spinach & ricotta served in arrabiata sauce
Roasted pumpkin & onion served in sage butter &
parmesan sauce

4 CHEESE BLEND GNOCCHI 525/-
4 Cheese and potato gnocchi in white garlic sauce,
baked to perfection & topped with in-house pesto

TRUFFLE MUSHROOM RICE STONE POT 545/-
Shiitake and mushroom rice baked in a stone pot (V)

RAW AND RIPE MANGO CURRY 525/-
Spiced raw and ripe mango curry, served with red rice
and banana chips (V & GF)

MASSAMAN CURRY 525/-
Rich flavourful, mildly spiced Thai curry, served
with rice (V)

FALAFEL WRAP 465/-
Falafel, harissa hummus, garlic toum, sweet chili, feta,
mixed greens, pickled vegetable, whole-wheat pita

F L A T B R E A D S

BASIL PESTO 520/-
Caramalized onions, cherry tomatoes, feta.

WILD MUSHROOM & RICOTTA 520/-
Wild mushroom and ricotta topped with shaved
parmesan, truffle oil & fresh greens.

D E S S E R T S

ORANGE BLOSSOM CAKE 375/- / 1950/-
Soft sponge cake with mandarin zest & cream
cheese, drizzled with strawberry

LEMON YUZU CAKE 375/- / 1950/-
Soft sponge cake with lemon zest & Yuzu topped
with cream cheese & seasonal fruits

VEGAN CHOCOLATE CAKE 375/- / 1950/-
Dairy free vegan chocolate delight (V)

FRUIT CHEESE CAKE 375/- / 1950/-
Baked cheese cake served with seasonal fruits

SKILLET CHOCO-CHIP COOKIE WITH
ICE-CREAM 415/-
Warm giant choco-chip cookie served with
vanilla ice-cream

