

SO.HO

BY SKY GRILL

ESPRESSO BAR

WE USE SINGLE ORIGIN 100% ARABICA SPECIALITY COFFEE

HOT

AMERICANO 150.00

Double shot espresso combined with hot water.

HONEY CINNAMON AMERICANO 150.00

Double shot espresso combined with hot water and honey with a hint of cinnamon

CAPPUCCINO 150.00

Espresso shot combined with warm milk, topped with micro foam

CAFE LATTE 150.00

Espresso shot combined with steamed milk, topped with a small amount of micro foam

FLAT WHITE 150.00

Double Shot espresso with steamed milk and thin layer of foam

CAFE MOCHA 170.00

Espresso shot mixed with cocoa powder and chocolate ganache topped with steamed milk

+ SALTED CARAMEL LATTE 200.00

Deliciously sweet and salty latte with caramel flavor

+ NUTELLACCINO 210.00

Espresso, Nutella combined with steamed milk topped with micro foam



ADD ON

MILK OPTIONS

Lactose Free	40.00
Almond	60.00

FLAVOURS

Mint, Caramel, Hazelnut, Vanilla, Tiramisu	40.00
--	-------

COLD



+ CLASSIC FRAPPE 190.00

Espresso Shot and milk blended with Ice Cream

ICED MOCHA 190.00

Espresso Shot, Milk, Chocolate Ganache, Cocoa, Ice

ICED LATTE 190.00

Double Espresso shot, Milk, Ice

THAI COCONUT FRAPPE 190.00

Espresso shot blended with coconut milk, condensed milk & ice

COFFEE HONEY MILK FOAM 190.00

Espresso Shot, Honey, Milk, Ice

ICED AMERICANO 180.00

Double Espresso Shot, Water, Ice

ADD TO BEVERAGE

FLAVOURS 40.00

Caramel, Hazelnut, Vanilla

CHOICE OF ICE-CREAM 40.00

Vanilla, Chocolate

CHOCOLATE SAUCE 40.00



SOCIAL · HOUSE

★ SOHO Recommends

• Prices are exclusive of G.S.T./VAT

• Minimum preparation time - 20 Minutes

DAL PREPARATIONS

DAL TADKA/FRY Yellow Toor Lentils tempered with Garlic, Cumin, and Spices.	275.00	✦ DAL LEHSUNI Mix Lentils Cooked with Tomato, Onion tempered with Garlic, Cumin, and Spices, topped with Lehsuni Tadka	285.00
DAL MAKHANI Slow-cooked Black Urad Lentils in Creamy, Buttery Flavour.	285.00	✦ DAL PAKHTUNI Rich Black Urad Lentils Cooked with Butter, Cream, and Mild Spices, with Onion and Green Chili Tadka	295.00
DAL BHUKARA Slow-cooked Black Urad Lentils with Plum and Mild Spices.	295.00	DAL PANCHMEL Five-Lentil Rajasthani Dal tempered with Cumin and Red Chili.	295.00



PANEER PREPARATIONS

PANEER BUTTER MASALA Creamy tomato-based curry with soft paneer and rich butter flavor.	345.00	PANEER LABABDAAR Paneer and Bell peppers tossed in Tangy Tomato Gravy	345.00
KADAI PANEER Paneer cooked with bell peppers, onions, and aromatic kadai spices.	345.00	PALAK PANEER Paneer Simmered in Smooth, Spiced Spinach Gravy.	345.00
PANEER DHANIYA ADRAKI Paneer in coriander and ginger-flavored semi-dry curry.	365.00	PANEER TIKKA MASALA Grilled Paneer Tikka Simmered in Smoky Spiced Tomato Gravy	385.00
✦ PANEER RAJ-RANI Chef Special, Twin Gravy Preparation!	395.00	SHAHI PANEER Paneer in a Rich, Sweet, Creamy Gravy with Cashews, Cream, and Royal Spices.	395.00
PANEER LAJAWAB 🌶️ Silky Tomato Gravy with Soft Paneer, Green Chilli and Indian Spices.	385.00	✦ NIZAMI PANEER Hyderabadi-inspired Paneer Curry with Aromatic Spices and Creamy Richness.	395.00
✦ NAWABI PANEER Rich, Royal-style Paneer Curry with Mint, Green Chili, and Mild Spices.	425.00	✦ SOHO'S SPECIAL PANEER ON HOT PLATE Chef's Signature Paneer Dish with a Unique Blend of Spices and Flavors. Served on Hot Plate.	425.00

ICED TEA

LEMON MINT ICED TEA	195.00
PEACH ICED TEA	195.00
CRANBERRY ICED TEA	195.00
TROPICAL ICED TEA	195.00
+ RED BULL ICED TEA	250.00

QUENCHER

MINERAL WATER	30.00
AERATED BEVERAGE (CAN)	85.00
MASALA BUTTER MILK	115.00
PUNJABI LASSI	145.00
RED BULL	195.00



DESSERTS

ICE CREAM SINGLE SCOOP	95.00
ICE CREAM DOUBLE SCOOP	175.00
HOT BROWNIE WITH CHOCOLATE SAUCE	165.00
HOT BROWNIE WITH ICE CREAM	185.00
GULAB JAMUN WITH ICE CREAM	185.00
SOHO SPECIAL SUNDAE	225.00

GREEN TEA

MASALA TEA	95.00
TULSI GINGER	120.00
DESI KAHWA DETOX	120.00
HONEY LEMON GINGER	120.00
HIBISCUS & LEMON	150.00

SALAD | RAITA

ONION SALAD	75.00
GREEN SALAD	95.00
KACHUMBER SALAD	95.00
PLAIN RAITA CURD	115.00
BOONDI / VEG. RAITA	175.00
PINEAPPLE RAITA	195.00



RICE | BIRYANI

STEAMED RICE	175.00
JEERA RICE	195.00
VEG FRIED RICE	295.00
BUTTER DAL KHICHADI	295.00
MAKHANI KHICHADI	295.00
+ PANEER MAKHANI BIRYANI	365.00
SUBZ BIRYANI	365.00
HYDERABADI BIRYANI	365.00

BREADS

TANDOORI ROTI	30.00
TANDOORI BUTTER ROTI	35.00
NAAN	59.00
BUTTER NAAN	79.00
MISSI ROTI	79.00
LACHHA PARATHA	99.00
GARLIC CHEESE NAAN	129.00
STUFFED PARATHA	129.00
Choice of Parantha - Aloo, Aloo Pyaaz, Mix Veg., Cheese	
BREAD BASKET	265.00



MILK SHAKE

CLASSIC CHOCOLATE 220.00

Chocolate Ganache, Ice Cream, Milk

+ TROPICAL COCONUT 240.00

Coconut Milk, Vanilla Ice Cream, Blue Pea Tea, Shredded Coconut

CARAMEL ESPRESSO 240.00

Vanilla Ice Cream, Caramel Sauce, Espresso Shot, Milk

PEANUT BUTTER & BANANA 240.00

Banana, Peanut Butter, Ice Cream, Milk,

+ SASSY STRAWBERRY 240.00

Frozen Strawberry, Ice Cream, Milk

MIDNIGHT MAGIC OREO 240.00

Oreo, Ice Cream, Milk, Chocolate Syrup

MEGA BROWNIE CHOCOLATE 260.00

In-house Brownie, Ice Cream, Milk, Chocolate

+ STRAWBERRY NUTELLA 260.00

Frozen Strawberry, Nutella, Ice Cream, Milk

+ THE O.G. NUTELLA 260.00

Lots of Nutella, Milk, Ice Cream, Chocolate



COOLERS

LEMONANA 190.00

Crushed Ice, Fresh Mint Leaves, Simple Syrup, Lemon

+ MASALA SHIKANJI 190.00

Mint Leaves, Lime Juice, Simple Syrup, Special Masala

VIRGIN MOJITO 190.00

Fresh mint, Flavour syrup, Fresh Lemon & Soda

BLUE SKY 190.00

Lime Juice, Blue Curacao, Soda, Cucumber

+ SPICY CHILLI GUAVA 190.00

Flavour Syrup, Chilli, Lemon Juice, Ice, Special Masala

TROPICAL KIWI 190.00

Kiwi, Mint, Lemon, Soda, Simple syrup, Ice

VIRGIN PINA COLADA 200.00

Pina Colada Syrup, Fresh, Ice Pineapple, Coconut Milk

RED BULL SWINGER 225.00

Blue Curacao, Red Bull, Grenadine Syrup, Lemon Juice, Ice

SPICED JAMUN 225.00

Jamun Syrup, Simple Syrup, In-house Masala, Lime Juice, Soda

+ GALAXY FIZZ 225.00

Blue Curacao, Grenadine, Lemon Juice, Soda, Ice

FLAMING CITRUS PUNCH 225.00

Orange, Pineapple, Lemon Juice, Soda, Ice



SMOOTHIE BOWLS

BERRYLICIOUS

395.00

Frozen Mixed Berries, Banana, Chia Seeds, Berry Flavoured Yogurt Smoothie, Nuts, Granola

TROPICAL ISLAND

365.00

Pineapple, Kiwi, Coconut, Banana, Chia Seeds, Yogurt Smoothie, Granola

PEANUT BUTTER BANANA

365.00

Peanut Butter, Chocolate Ganache, Banana Slices, Chia Seeds, Yogurt Smoothie



SALAD BOWLS

CLASSIC CEASAR SALAD 275.00

Lettuce, Garlic, Croutons, Parmesan Cheese, Olive Oil, Olives, Lemon, Parsley, Dijon Mustard, Capers

MELON AND FETA 325.00

Watermelon, Feta Cheese, Parmesan Cheese, Balsamic Vinegar Dressing

✦ SOHO'S BUDDHA BOWL 445.00

Avocado, Corn, Kidney Beans, Quinoa, Bell peppers, Lettuce, Cherry Tomato, Parsley, Tzatziki



BOMBAY BHELPURI SALAD 275.00

Murmura, Sev, Sonth Chutney, Mint Chutney, Onion, Tomato, Cucumber, Bombay Papdi

MEDITERRANEAN CHICKPEA SALAD 325.00

Chickpeas, Cucumber, Tomatoes, Red Onion, Olives with Tangy Lemon-Tahini Dressing.

✦ PERUVIAN SALAD 445.00

Avocado, Paneer, Pineapple, Olive, Cherry Tomato, Corn, Lettuce

GLOBAL CUISINE

VEG. QUESADILLA 345.00

Mixed Exotic Vegetables, Mexican Dressing, Baked Beans, Tortilla Bread, Cheese

FALAFAL PLATTER 365.00

Falafal Platter, Pita Bread, Peri-Peri Hummus, Classic Hummus, Salad, Fries

VEG. BAKED ENCHILADAS 345.00

Mixed Exotic Vegetables, Mexican Dressing, Baked Beans, Tortilla Bread, Cheese, In-house Arrabiata



MEXICAN RICE BOWL 345.00

Exotic Vegetables, Baked Beans, Corn, Salsa, Rice, Served with Mexican Bean Sauce

✦ VEG. THAI CURRY 395.00

Exotic Vegetables cooked with Thai Curry Paste and Coconut Cream, Served with Jasmine Rice

✦ SWISS ROESTI 415.00

(Choice of Sauce - Cheesy Mushroom / Cheesy Veggie)

Potato Shaving, Onions, Exotic Vegetables, Cheesy Shiitake Mushroom Sauce, Herbs

TANDOOR APPETIZER

HARA BHARA KEBAB

305.00

Velvety green pea-spinach patties with subtle spice and a crispy finish.

DAHI KE KEBAB

305.00

Delicate hung curd patties infused with spices, pan-fried to a golden crisp.

★ JACKFRUIT GALOUTI KEBAB

325.00

Tender jackfruit blended with royal Awadhi spices, pan-seared to perfection.



CHEESE HARIYALI KEBAB

325.00

A Unique Twist on Classic Hara Bhara Kebab

MUSHROOM TIKKA

325.00

Marination: Classic, Malai, Peshawari

PANEER TIKKA

345.00

Marination: Classic, Malai, Peshawari



INDO-CHINESE APPETIZER

CRISPY VEG. SALT AND PEPPER

305.00

Crispy vegetables tossed with garlic, cracked pepper, and sea salt.

CRISPY SESAME HONEY CHILLI POTATO

315.00

Crisp potato sticks glazed with honey-chilli sauce and sesame seeds.

MANCHURIAN DUMPLINGS

315.00

Fried vegetable dumplings in a tangy Manchurian sauce with ginger and garlic.

CRISPY LOTUS STEM

325.00

Thin lotus stem crisps in a spicy-tangy Asian glaze.

★ WATER CHESTNUT CHILLI STIR FRY

345.00

Crispy water chestnuts tossed in spicy garlic-chilli sauce with peppers and scallions.

★ KUNG PAO PANEER

365.00

Paneer with bell peppers, Cashew, and a bold sweet-spicy sauce.

VEGETABLE HAKKA NOODLES

295.00

Wok-tossed noodles with julienned vegetables in Hakka-style sauce.

VEGETABLE CHOWMEIN

295.00

Classic stir-fried noodles with veggies and savoury seasoning.

VEGETABLE FRIED RICE

295.00

Stir-fried rice with vegetables and soy, finished with spring onion.

SCHEZWAN NOODLES

315.00

Spicy noodles with mixed veggies in a fiery Schezwan sauce.

CHILLI MUSHROOM

345.00

Mushroom stir-fried with capsicum in a hot chilli-garlic sauce.

BANG BANG PANEER

345.00

Thai-style paneer tossed in in-house sweet chilli sauce.

CHILLI PANEER

345.00

Paneer stir-fried with capsicum in a hot chilli-garlic sauce.

PLATTERS & SIZZLERS

✦ MEXICAN LORD SIZZLER	495.00	LEBANESE PLATTER	365.00
Black Bean Patty, Seasoned Rice, Arrabiata Sauce, Nachos, Cheese Balls		Falafal Platter, Pita Bread, Peri-Peri Hummus, Classic Hummus, Salad, Fries	
ITALIAN SIZZLER	495.00	✦ CHEESE FONDUE PLATTER	465.00
Mac n Cheese Pasta, Saute Vegetable, Choice of Pasta, Cheese Balls, Garlic Bread		Cheesy Sauce served with Garlic Bread, Nachos, Onion Rings, Cottage Cheese Sticks	
CHINESE SIZZLER	495.00	TANDOORI PLATTER	495.00
Paneer Kung Pao, Gobhi Manchurian, Fried Rice, Chilli Garlic Noodles		2 Pcs each of Paneer Tikka, Mushroom Tikka, Jackfruit Galouti Kebab, Cheese Hariyali Kebab	

MEALS & THALIS

(Available till 06:30Pm only)

CHOLEY BHATURE	295.00	PAO BHAJI	295.00
Chana masala and 2 Pcs Bhature		Bhaji and 2 Pcs Butter Pao	
PUNJABI THALI	425.00	RAJASTHANI THALI	445.00
Paneer Lababdar, Chana Masala, Dal Makhani, Jeera Rice, Salad, 2 Laccha Parantha, Papad, 1 Pc. Gulab Jamun, 1 Glass of Butter Milk		Aloo Pyaaz, Malai Dhudh Sev, Dal Tadka, Jeera Rice, 2 Missi Roti, Salad, 1 Pc of Papad, 1 Pc Gulab Jamun, 1 Glass of Butter Milk	



SOUP

✦ CREAM OF TOMATO	195.00	HOT & SOUR	195.00
A smooth, tangy blend of ripe tomatoes and fresh cream, delicately seasoned with herbs.		Perfect example of balanced flavors with spicy & tangy infused together	
MINISTRONE	215.00	SWEET CORN	195.00
Exotic veggies cooked with extract of tomato and fresh herbs		Indo-Chinese soup made with sweet corn, and pepper	
CREAM OF MUSHROOM	225.00	VEG. MANCHOW	195.00
A velvety blend of mushrooms, simmered with herbs and finished with a touch of cream		Broth cooked with chopped veggies and garlic, served with fried noodles	
CREAM OF BROCCOLI	225.00	✦ VEG. TALUMEIN	225.00
Smooth and creamy broccoli purée simmered with onions, garlic, and a hint of cheddar.		A hearty Indo-Chinese broth loaded with fresh vegetables, noodles, and a splash of soy, finished with a dash of pepper and spring onions.	

WRAP

✦ PESTO HUMMUS WRAP 295.00

Pesto Hummus, Exotic Vegetables, Falafel, Cheese, Tortilla

MEDITERRANEAN VEGGIE WRAP 295.00

Peri Peri Hummus, Crunchy Veggie Tikki, Onion, Tomato, Ice Berg, Cheese, Tortilla

MEXICAN VEGGIE BURRITO 295.00

Baked Beans, Seasoned Rice, Fries, Salsa, Exotic Veggies, Tortilla

PERI-PERI PANEER WRAP 295.00

Peri Peri Patty, Veggies, Cheese, Tandoori Mayo, Tortilla



MUNCHIES

CLASSIC SALT & PEPPER FRIES 205.00

French Fries mixed with Salt, Pepper and Herbs

PERI-PERI FRIES 225.00

French Fries mixed with Peri-Peri Masala

✦ BAKED CHEESE POUTINE FRIES 295.00

French Fries topped with Peri-Peri cheese sauce and Parsley

VEGGIE BRUSHETTA 275.00

Exotic Vegetables, Onion, Garlic, Olive Oil, Cheese



CHEESE GARLIC BREAD 225.00

Garlic Bread Slices, In-house Garlic Butter, Mozzarella

VEG. SPRING ROLLS 295.00

Pastry sheet stuffed with Oriental Spiced Veggies and Noodles

✦ LOADED NACHOS WITH CHEESE SAUCE AND BEANS 325.00

Nachos, Cheese Sauce, Baked Beans, Salsa

✦ CIGAR ROLLS 325.00

Bell peppers, Corn, Jalapenos, Cheese rolled in Pastry Sheet

CHAKHNA

PEANUT CHAAT 185.00

Roasted peanuts tossed with Fresh Onions, Tomatoes, Green Chillies, Coriander, and a dash of Tangy Spices.

ALOO PAPDI CHAAT 225.00

Crispy Papdi mixed with Spiced Potatoes, Yogurt and tangy chutneys

CRISPY CORN 295.00

Sweet Corn, Bell peppers, Onion, Pan tossed with Salt and Pepper.



KURKURE BHEL 185.00

Kurkure mixed with chopped Onions, Tomatoes, Coriander, Mint Chutney, Processed Cheese

✦ MEXICAN CHAAT 245.00

Sweet Corn, Black Beans, Onion, Tomato, Cucumber, Nachos, Tzatziki

✦ DRY CHAKNA PLATTER 265.00

Masala Peanut, Laccha Aloo, Pudina Makhana, Moong Daal, Soya Puffs, Chana Jor Garam, Mint Sauce

PASTA

PENNE | SPAGHETTI PASTAS

(Choice of Sauces : Original Arrabbiata / Cheesy Alfredo / Rosa Italiano / Chunky Pesto / Creamy Truffle Mushroom)

345.00

SPAGHETTI AGLIO E OLIO

Spaghetti Pasta, Garlic, Oregano Sprinkle, Olive Oil

345.00

VEGETABLE BAKED LASAGNA

Lasagna Sheet, Exotic Vegetables, Cheese, Mixed Italian Sauces, Herbs

385.00

✦ SOHO'S MAC N CHEESE

Traditional mac n cheese Soho Style- Peri Peri & Sriracha Flavour

395.00



THIN CRUST PIZZA

CLASSIC MARGHERITA

Mozzarella Cheese, Cheddar Cheese, In-house pizza sauce

395.00

OTC PIZZA

Onion, Tomato, Capsicum, Cheese, In-house pizza sauce

395.00

✦ FARM VEGGIE

Onion, Tomato, Bellpepper, Olive, Corn, Broccoli, Cheese, In-house pizza sauce

445.00

EXOTICA ITALIA

Jalapeno, Olive, Bellpeppers, Baby Corn, Cheese, In-house pizza sauce

445.00

PEPPY PANEER & JALAPENO

Paneer, Onion, Tomato, Bellpepper, Red Paprika, Jalapeno, Cheese In-house pizza sauce

465.00

36 CHINA TOWN 🌶️

Chilli Paneer, Baby Corn, Spring Onion, Capsicum, Cheese, In-house pizza sauce

465.00

QUATTRO FORMAGGI

4 Types of Cheese, In-house Pizza Sauce

485.00

✦ PESTO GENOVESE

Pesto, Cherry Tomato, Cheese, Olive oil, In-house pizza sauce

485.00

SPINACCHI

Spinach, Garlic sautéed with herbs and spices, Cheese, In-house pizza sauce

485.00

✦ SOHO'S SPECIAL

Triple Sauce- Pizza Sauce, Garlic Cream, Pesto topped with Broccoli, Olives, Onions, Bell peppers

525.00

ALL IN

All Pizza Toppings

575.00



MAINS (INDIAN)

ALOO JEERA 295.00

Potatoes Pan Fried with Cumin and other Spices

SEV TAMATAR 295.00

Ratlami Sev tossed in Savoury Tomato Gravy. A Rajasthani Delicacy.

RAJASTHANI GATTA CURRY 305.00

Gram Flour Balls Boiled and tossed in Yogurt Based Curry with Flavors of Rajasthan

HARIYALI KOFTA 315.00

Mix Veg Koftas tossed in Garlic-y Spinach Gravy.

VEG. KOFTA 315.00

Mix Veg Kofta tossed in Onion Based Gravy.

MALAI PYAAZ BROWN GRAVY 315.00

Caramelized Onions in a Creamy, Mildly Spiced Gravy with a Hint of Sweetness.

PINDI CHOLE | CHANA MASALA 325.00

Punjabi Classics ! Cant go Wrong with these.

+ JACKFRUIT CURRY 355.00

Tender Jackfruit cooked in a Flavorful, Spiced Tomato-based gravy.



MIX VEG 325.00

Diced Carrots, Beans, Peas, Cauliflower, Paneer cooked in Red Gravy

+ MALAI DUDH SEV 325.00

Ratlami sev Tossed in Creamy Red Gravy. A Unique Twist.

MUSHROOM CURRY 335.00

Fried Mushrooms tossed in Onion Tomato Based Gravy with Spices.

MUSHROOM MASALA 335.00

Fried Mushroom dry tossed with Onions, Tomatoes and Chili.

PALAK MUSHROOM 335.00

Mushroom tossed in Garlic-y Spinach Gravy.

+ SOHO SPECIAL DUM ALOO 345.00

Baby Potatoes Simmered in a Rich, Spiced Gravy, Slow-cooked to Perfection.

MALAI KOFTA (RED | WHITE) 355.00

Soft Paneer-Potato Dumplings in Rich Creamy Gravy

+ KAJU CURRY (RED | WHITE) 425.00

Fried Cashews cooked in a Rich Creamy Gravy

OPEN TOAST

CHEESY VEGGIE GARLIC BREAD 245.00

Exotic Vegetables, Garlic Bread, Cheese

TOMATO BASIL BRUSHETTA 275.00

Basil Leaves, Tomato, Garlic, Olive Oil, Fresh Herbs served on Garlic Bread

AVOCADO GUACAMOLE 325.00

Avocado, Tomato, Onion, Lemon, Multigrain Bread, Salt & Pepper

BANANA NUTELLA 285.00

Fresh Banana, Nutella, Multigrain Bread

MEDITERRANEAN VEGGIE 285.00

Hummus, Exotic Vegetable, Processed Cheese, Olives

PESTO FUNGHI 295.00

Basil Pesto Sauce, Shitake Mushroom, Button Mushroom, Olive Oil, Fresh Herbs, Cheese served on Garlic Loaf



BETWEEN BREADS

(SERVED IN FOCACCIA BREAD WITH FRIES AND SALAD)



BOMBAY BACHELORS 265.00

Bombay style aloo masala, Onion, Capsicum, Mint Sauce, Cheese Slice, Herbs

FARM VEGGIE 275.00

Exotic Vegetables, Olive Oil, Cheese Sauce, Herbs

TRUFFLE SHROOM AND CHEESE 285.00

Shitake Mushroom, Button Mushroom, Onion, Garlic Cream, Lettuce, Olive Oil, Shredded Mozzarella

PESTO MELTDOWN 285.00

Basil Pesto, Shredded Mozzarella, Cheese Slice, Tomato, Onion, Olive Oil, Herbs

THE MILE HIGH CLUB 325.00

Crispy Veggie Patty, Onion, Tomato, Capsicum, Lettuce, Mint Sauce, Cheese Slice

LEO'S GUACAMOLE 325.00

Avocado Guacamole, Bellpeppers, Garlic Butter, Olive Oil, Flaming Hot Crunchy Flakes, Cheese Slice

BADASS BURGER

(SERVED WITH FRIES AND SALAD)

CRUNCHY VEGGIE 285.00

Crunchy Veggie Patty, Cheese Slice, Olives, Jalapeno, Sriracha Sauce, Italian Sprinkle, Lettuce

TRUFFLE SHROOM 325.00

Mixed Truffle Mushroom Veggie Patty, Cheese, Lettuce, Garlic Cream, Italian Seasoned Onions

HOLY GUACAMOLE! BLACK BEAN 325.00

Black Bean Patty, Avocado Guacamole, Nachos, Thousand Island Sauce, Cheese Slice, Lettuce, Onion, Tomato, Capsicum

CRUNCHY PERI-PERI PANEER 325.00

Crunchy Peri Peri Paneer Patty, Cheese Slice, Onions, Lettuce, Sriracha Sauce



COLD BREW

INDULGE IN OUR REFRESHING COLD BREW COFFEE, METICULOUSLY BREWED WITH PREMIUM COFFEE GROUNDS STEEPED IN COLD WATER FOR 18-24 HOURS. DELIGHT IN ITS SMOOTH, RICH FLAVOR WITH LOW ACIDITY, PERFECT FOR A REFRESHING PICK-ME-UP ANY TIME OF DAY

COLD BREW ON THE ROCKS

In-house Cold Brewed Coffee, Ice

180.00

★ ICED VIETNAMESE

220.00

Sweetened condensed milk mixed with cold brew and ice

ORANGE COLD BREW (SPARKLING)

220.00

A yummy twist of Orange, Cold Brew, Soda & Ice. This will be your summer favourite we bet.

CRANBERRY COLD BREW (SPARKLING)

220.00

Cold Brew Coffee, Cranberry Juice, Soda & Ice combine in a refreshing beverage, perfect for any time of the day

VANILLA CREAM COLD BREW

240.00

Blend of Cold Brew and sweet vanilla cream



JAPANESE MATCHA TEA

EXPERIENCE THE ESSENCE OF JAPAN WITH OUR VARIETY OF FUSION MATCHA TEA OPTIONS. UNWIND AND DE-STRESS WITH EACH SIP OF OUR MATCHA. LET ITS CALMING PROPERTIES SOOTHE YOUR SENSES, ELEVATING RELAXATION LEVELS AND DIMINISHING STRESS, LEAVING YOU REFRESHED AND REVITALIZED.

HOT

CLASSIC HOT MATCHA LATTE

180.00

Japanese Matcha Tea, Skimmed Milk

MATCHA CARAMEL LATTE

200.00

Japanese Matcha Tea, Caramel Syrup, Milk



COLD

★ MATCHA MINT ICED LATTE

250.00

Japanese Matcha Tea, Fresh Mint, Milk, Ice

CARAMEL ICED MATCHA LATTE

250.00

Japanese Matcha Tea, Caramel Syrup, Milk, Ice

VANILLA ICED MATCHA LATTE

250.00

Japanese Matcha Tea, Vanilla, Milk, Ice

ADD TO BEVERAGE

Choice of any Flavor (Mint, Caramel, Hazelnut, Vanilla) 40.00

