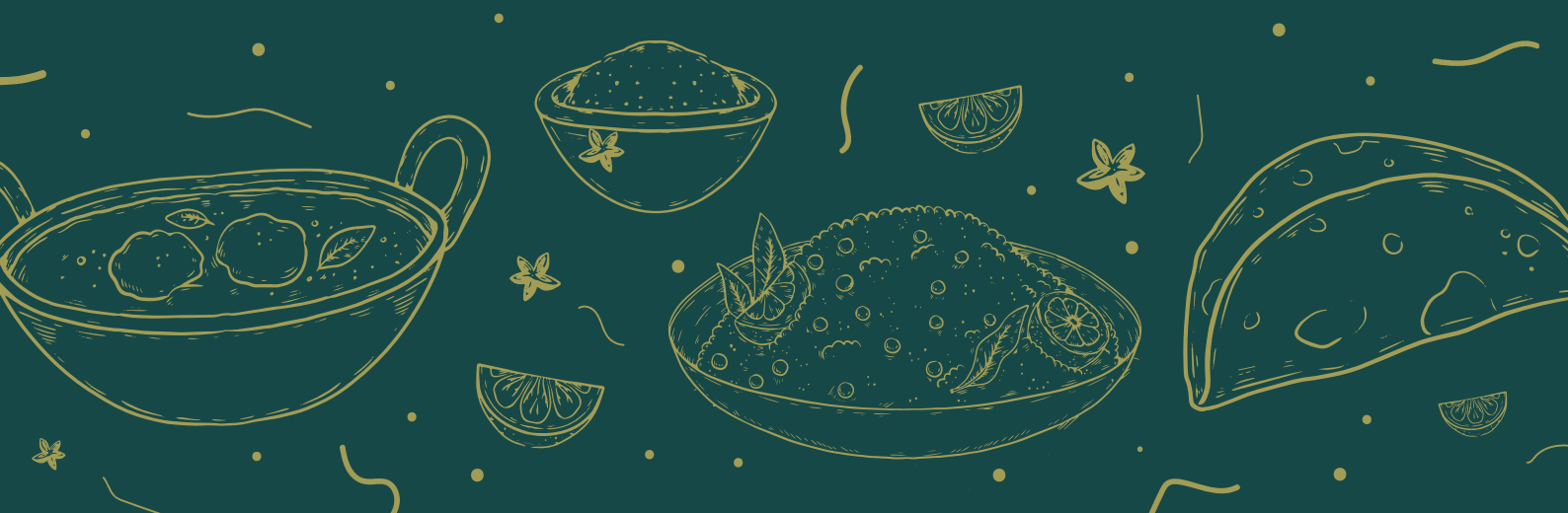




Fressia

FREESTYLE CAFE & KITCHEN

Lunch & Dinner



Fressia

noun [C]

a plant with pleasant-smelling flowers

Here are some of the main things freesias symbolise according to its color :





About the brand

Fressia, a freestyle cafe & kitchen, is culinary heaven driven by a commitment to quality. Inspired by the vibrant meanings behind Fressia flowers' various colors, it embodies creativity and passion.

With a commitment to excellence, Fressia offers a sensory experience that transcends taste, inviting guests to indulge in a palette of flavors and emotions.

✦ Fressia ✦

Culinary Adventure



Fressia offers a delightful fusion of worldwide cuisines. With a commitment to excellence, it invites patrons on a culinary journey, serving up diverse & delectable dishes for a truly Global dining experience.

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Small Plates

Don't let the word 'Smalls' fool you: these dishes are big where it counts in taste and flavour. This is a selection that will leave you wanting more!

Small Bites

CLASSIC SALT AND PEPPER FRENCH FRIES	165
PERI PERI MASALA FRENCH FRIES	175
CHEESE MASALA FRENCH FRIES	215
MASALA PAPAD	75
ROASTED / FRIED PAPAD	55
CHEESE MASALA PAPAD	125

Soup

ROASTED BROCCOLI & ALMOND SOUP	255
Roasted Broccoli & Almond Shredded Almonds Pesto Oil	
CREAM OF MUSHROOM (S)	245
Garden Fresh Mushroom Cream Garlic Herbs	
ROAST CARROT & CORIANDER SOUP	245
Roasted Carrots Fresh Coriander Chilli Oil	
MINESTRONE	245
Diced Pasta Diced Vegetables Farm Fresh Basil	
THAI COCONUT SOUP	225
Broccoli Zucchini Mushroom Carrot Baby Corn Red Chilli Basil Coconut Milk	
MANCHOW SOUP (J) (S)	215
Garlic Ginger Soya Sauce Ground Pepper Stir-Fried Mix Vegetables	
HOT AND SOUR SOUP (J) (S)	215
Mixed fresh vegetables Mushrooms chef special oriental spices Masala Soy sauce	

Green Garden

Thai Salad (J)(S) 345

Mixed Leaves | Broccoli | Red Apple | Pineapple & Berries Tossed in Healthy Mustard | Coconut Oil & Chilli Dressing

THE GREEK GARDEN (J) (S) 345

Mix Fresh Grow Mesclun | Cucumber | Tomatoes | Black olives | Bell peppers | Red onion | feta Crumble

VEG CAESAR SALAD (J) (S) 345

Romaine lettuce | Herb croutons | Grana Padano Saving | Caesar dressing

WALDORF SALAD (J) (S) 345

Fresh Green Apple | Walnuts | Mayonnaise

Hot Plates | Indian

Signature street kebabs are flashed on the Tawa, on sigris - open charcoal grills or Clay oven The result is always fresh, robust and flavourful

NOORANI POCKET PANEER TIKKA (J) (S) 375

Saffron | Mawa | Dry fruits | cottage cheese | Kashmiri Tandoori Masala

KANDHARI MALAI PANEER (J) (S) 375

Stuffed Cottage Cheese | Marinated in Pomegranate Juice | chef Special Tandoori Malai Masala

LASOONI PANEER TIKKA 375

Cottage Cheese | Garlic | Tandoori Spicy Garlic Masala

PAHADI POCKET PANEER TIKKA 375

Cottage Cheese | Garhwali Tandoori Hara Masala

HIMALAYAN SPICED MUSHROOMS (S) 365

Garden fresh Stuffed Mushroom | 'lakhori' yellow chilli sourced from Lakhora | Pahadi Masala

ACHARI MANGO MUSHROOMS (S) 365

Garden fresh Stuffed Mushroom | Spicy Mango Murabba Masala

ZAFRANI MUSHROOMS SUNDRI (S) 365

Fresh Mushrooms | Bell Pepper | Kashmiri Tandoori Masala

NAWABI MOTI (S)	365
Smoked button mushrooms Spinach Cheese Chef special Tandoori Masala	
AGRA SUBZ SEEKH (S)(J)	335
Fresh Vegetable cashew nut Chef Special Mughlai Powder	
CORN CHEESE SEEKH KEBAB (S)(J)	335
Grated Cottage Cheese Farm Fresh Corn Cheese Flavoured Kebab Masala	
CHEESE CHAAP TIKKA	355
Soya Chaap cheese Fresh Cream Tandoori Malai masala	
PEPRIKA SOYA CHAAP	355
Soya Chaap Paprika Almond Paprika cream	
SHAHI TANDOORI SOYA CHAAP	355
Soya Chaap Cheese Shahi masala	

Hot Plates | Continental

PESTO CAPSI COTTAGE CHEESE STICK	365
Cottage Cheese Capsicum Parmesan Cheese Basil	
CLASSIC ITALIAN BRUSCHETTA	315
Toasted Bread Garden fresh Tomatoes Basil Extra Vergin Olive Oil Olives Garlic	
ASSORTED BRUSCHETTA PLATTER	335
Different Three Types of Bruschetta Served in One Platter	
FRENCH BUGGET CHEESE GARLIC BREAD	315
French Bugget Loaf slice Garlic Herbed Butter Mozzarella	
JALAPENO & MOZZARELLA CIGARS	335
Jalapeno Potato & Cheese Croquettes Served with Pink Pony	
VEG TACO	315
Mexican oriented, chilli con carne stuffed tacos with cheese melt	
MEXICAN LOADED NACHOS	325
Homemade Crispy Nachos Topped with Chef Special Salsa, Baked Beans	
NACHOS WITH CHEESE SAUCE	335
Home Made Nachos Cheese Sauce	
CROSTINI DI FUNGHI	335
Grilled Garlic Bread with Mushroom & Mozzarella Cheese	



Hot Plates | Oriental

PANEER PERI PERI STICK	345
Cottage cheese stick varieties of bell paper Peri Peri Masala	
DRY PANEER CHILLI	345
Cottage cheese Sweet Spicy Hot Chilli Sauce	
PANEER HOT GARLIC	345
Cottage cheese Garlic varieties of bell paper Spinach infused green chilli Sauce	
MUSHROOM MANGOLIAN	345
Garden Fresh Mushroom Garlic varieties of bell paper Yellow Thai Curry	
HOT DRAGON BALL	335
Garden Fresh Mushroom Garlic Ginger varieties of bell paper Spicy Red Masala	
DRY MANCHURIAN	325
Fried Veggie Ball Garlic Ginger Chilli Sauce Spicy Red Masala	

Big Plates | Indian

*Portions that will please the hearty appetite, these Curries & Dal
Preparation also make for great sharing.*

POCKET PANEER MAKHANI	425
Stuffed Cottage cheese Makhani Cranberry Rasane khoya Crumble Makhani fresh Cream	
PANEER ROULADE	415
Stuffed Coin Cottage cheese Khoya Nuts Bell Paper Kashmiri Masala Gravy Butter Tadka	
PANEER BANJARA	415
Cottage cheese Bell Paper Shahi Makhmali Gravy Fresh Cream	
PANEER BUTTER MASALA	415
Cottage cheese Butter Makhani fresh Cream	
PANEER PAHADI MASALA 	415
Cottage cheese Butter Spinach Mint Coriender Green Chilli Garlic Butter Tadka	
HARIYALA PANEER BONDA MASALA	405
Cottage cheese Bonda Mawa Creamed Spinach Gravy Garlic infused Butter Tadka	

HARIYALA PANEER BONDA MASALA	405
Cottage cheese Bonda Mawa Creamed Spinach Gravy Garlic infused Butter Tadka	
FIRDOZI KOFTA	385
Seasonal Vegetable Kofta Cheese Creamy malai tomato Masala Gravy fresh Cream	
SUBZ MELONI	375
Seasonal Vegetable Cottage cheese Crumble Spicy Masala Gravy Garlic Infused Butter Tadka	
RAJWADI TARKARI MASALA	365
Seasonal Vegetables Nuts Spicy Rajwadi Masala Gravy	
LUCKNOWI BHARWAN ALOO 	355
Stuffed Tandoori potatoes Chef Special Nawabi Handi Masala Gravy	
NOORANI NAZAKAT HANDI MASALA	355
Saffron Flavoured stuffed Kashmiri potatoes Mawa Saffron oil drops cream served with Noorani Masala gravy	
KUMBH HARA PYAAZ	385
Stuffed Garden-Fresh Tandoori Mushroom Spring Onion Spicy Hariyali Gravy	
NOORANI MUSHROOM MASALA	395
Stuffed Tandoori Mushroom Bell Paper Kashmiri red Masala Gravy Butter Tadka	
KAJU MUSHROOM MASALA	395
Garden-Fresh Mushroom Fried Cashew nut Kashmiri yellow Masala Gravy Crushed Cashew nut Butter Tadka	
LASOONI MAKKAI SAAG	395
Fresh Corn Seekh Garlic Spinach Mint Coriender Sarson Green Chilli Nutty Brown Garlic	
BUTTER CHAAP MASALA	365
Soya Chaap Butter Makhani fresh Cream	
GHEE ROAST CHAAP	395
Soya Chaap Clarified Butter Chef Special Hand made Masala	
AFGHANI KADHAI CHAAP (SPICY)	375
Soya Chaap Kashmiri Kadhai Masala Gravy	
LASOONI CHAAP MASALA (SPICY)	385
Soya Chaap Lasooni Masala Gravy Burnt Garlic Butter Tadka	
CHAAP TIKKA MASALA	375
Soya Chaap Nawabi Masala Gravy Butter Tadka	

Big Plates | Dal

DAL MAKHANI 365

Black Lentils | Kidney Beans | Butter | Fresh cream | Tomato Puree | Chef Special Masala

DAL FRY 325

Cooked Spiced Lentils | Butter | Garlic | Green Chilli | Onion | Tomato

DAL TADKA 335

Cooked Spiced Lentils | Butter | Garlic | Green Chilli | Onion | Tomato | Kashmiri Chilli
Infused Butter Tadka

Big Plates | Continental

Pasta (Fettuccine, Penne, Fusilli, Farfalle, Spaghetti)

ARRABIATA 495

Spicy tomato basil sauce served with exotic vegetables & garnished with parmesan shavings

PESTO GENOVESE 495

Pasta served with pesto genovese with creamy sauce, garnished with parmesan cheese

AGLIO, OLIO 495

Traditional italian pasta tossed with extra virgin olive oil; pressed garlic & chilli flakes finished with finely chopped fresh parsley & panko crumbles

PASTA ROSATELA 515

Pasta served in rich pink sauce garnished fresh basil, parmesan and herbs

PASTA ALFREDO 515

Pasta served in rich creamy cheese sauce garnished fresh basil, parmesan and herbs

Risotto

RISSOTO E VARDURE 555

Brown rice with vegetable and tomato sauce flavoured with parmesan cheese

RISSOTO E AGLIO FUNGHI 555

Brown rice with mushroom and cream sauce flavoured with parmesan cheese

RISSOTO E SALSA ROSA 565

Brown rice with cocktail sauce flavoured with parmesan cheese

RISSOTO E PESTO 585

Brown rice with pesto sauce with exotic vegetable and parmesan cheese

Pizza

PIZZA MARGHERITA

495

Fresh Tomato Sauce, Mozzarella & Fresh Basil Leaves

PIZZA AL FUNGHI

525

Fresh Tomato Sauce, Mozzarella & Button Mushrooms

PIZZA VERDURE

525

Fresh Tomato Sauce Green Capsicum, Red & Yellow Bell peppers, Onions, Green Chilli, & Mushrooms Finished with Herbed Oil

PIZZA AL SETTE FORMAGGI

545

Fresh Tomato Sauce Seven Different Cheese & Topped with Black Olives

PIZZA CON VERDURE DI STAGIONE

545

Fresh Tomato Sauce Yellow & Green Zucchini, Mixed Bell Peppers, Jalapeno, Sundried Tomato, Broccoli & Topped with Parmesan Cheese

PIZZA HAWAIIIN

535

Tomato Sauce with Mushroom, Jalapeno & Corn Topped with Mozzarella Cheese

PIZZA PAPRICA

535

Tomato Sauce Red Paprika, Marinated Cottage Cheese, Onions, Green Peppers

PIZZA CON INDIANA

525

Tandoori Sauce Roasted Bell Peppers, Green Chilli, Tandoori Panneer, Garlic, Onions

PIZZA STILE INDIANO

525

Fresh Tomato Sauce Corn, Onions, Tomato, Green Capsicum

PIZZA SPECIALI DELLO CHEF

595

Fresh tomato sauce, 2 types of olives, 3 types of bell peppers, sundried tomato, jalapeno, mushrooms, cottage cheese, corn, onions, red paprika marinated with garlic olio & chilli olio topped with bistro onions

Rice & Biryani

Biryani, the one-pot meal is elevated when garden fresh vegetables, herbs & spices are layered with basmati rice & 'dum' slow-cooked for hours

STEAMED RICE

235

Long grain basmati rice

BUTTER JEERA RICE

255

Long Grain Basmati Rice | Butter | Shahi Jeera | Coriander

SUBZ DUM BIRYANI	395
Assorted vegetables & basmati rice cooked on 'dum' with saffron & select spices	
PANEER TIKKA KEBAB DUM BIRIYANI	395
Tandoori paneer tikka kebabs, dum cooked in a sealed pot with our special biryani rice and layered with ginger juliennes.	
HARIYALA VILAYATI BIRYANI	385
Exotic vegetables, cottage cheese cubes and basmati rice cooked on 'hariyala dum' with saffron and selected pahadi masala served with kashmiri raita	
AFGANI PULAO	375
Saffron scented biryani rice cooked irani café style, with a light masala of caramelized onions served with hyderabadi mirch ka salan	
SHAHI MAKHMALI PULAO	365
Green Peas Corn Cottage Cheese Cashew Whole Spices Bombay style Pulao Masala	

Accompaniment

The humble flatbread in its various diverse regional forms, Varieties of butter milk & a fragrant flavoured Raitas, nothing mops up a chef Special meal better

Indian Breads

CHUR CHUR PARATHA	115
Crispy, flaky, layered, hand-crushed– a house specialty	
TANDOORI ROTI	
Whole-wheat wholesomeness baked in a clay oven	
Plain	45
Butter	55
REGULAR NAAN / WHEAT NAAN	
Soft indulgent goodness baked in tandoor	
Regular Plain / Wheat Plain	65
Regular Butter / Wheat Butter	75
Regular Garlic / Wheat Garlic	85
Regular Butter Garlic / Wheat Butter Garlic	95
Regular Cheese Garlic	115
AMRITSARI KULCHA	
Varieties of stuffing kulcha topped with dollops of butter	
Aloo Onion	125
Paneer	145
Mix Vegetable	135
Shahi Mix Masala	155
LACCHA PARATHA	
Whole-wheat multi layered wholesomeness baked in a clay oven	
Plain	55
Butter	65
Butter Garlic	75



Butter Milk

PLAIN	-	45
MASALA	-	55
TADKA MASALA	-	65

Raita

Tomato cucumber Raita	135
Curd Tomato Cucumber Onion Indian Spices	
Strawberry Raita	145
Curd Strawberry Puree Chopped Strawberry Indian Spices	
Pineapple Raita	145
Curd Pineapple Puree Chopped Pineapple Indian Spices	
Pink Pearl Raita	155
Curd Pomegranate Beetroot Indian Spice	

Specials

The right pairing highlights every ingredient & enhances the taste of a curry. A roti, paratha, kulcha or naan brings balance, while a flavoured rice adds another dimension.

Indian Combos

AMRITSARI COMBO	435
Chur chur naan served with dal makhani	
PATIALA MEAL	465
Paneer Taka tak, Dal Makhani, Butter Naan, Flavoured Lassi, Gulab Jamun	
HORN-OK-PLEASE	475
Desi dhaba meal of dal makhani, paneer bhurji, served with chur chur naan, mukkamar pyaaz, pickle and patiala lassi	
MUGHALAI MEAL	455
Paneer Tikka Masala, Dal Bukhara, Laccha Paratha/Butter Naan, Butter Milk	

BOWLS

PAPRIKA PANEER BOWL 450

Paprika sauce infused grilled cottage cheese stick served with herbed rice and sauté exotic vegetable

CHILLI CHEESE PANEER 450

Chilli cheese sauce infused Grilled Cottage cheese stick served with Jasmin Rice and Saute Exotic Vegetables

FRESSIA'S SIGNATURE BANGKOK BOWL 450

Spice and herbs over garlic and chillies, fried sticky rice

THAI GREEN CURRY BOWL 450

Thai style creamy green curry with mushroom, broccoli, baby-corn, carrot, & beans served with sticky thai rice

THAI RED CURRY BOWL 450

Thai style creamy red curry with mushroom, broccoli, baby-corn, carrot, & beans served with sticky thai rice

Something Hot-Hot

Sizzlers

CRAZY CHIN-CHI SIZZLER 495

Ginger smoked rice, rice cracker combination of paneer & potato, roasted cashew nut, stir fried vegetable, french fries

MEXICAN SIZZLER 495

Grilled Paneer, Cheese balls, Mexican Rice, Sauté Vegetables, Fried Stuff Tomato, Nachos, Spacky Sauce, French Fries

ITALIAN SIZZLER 495

Risotto Rice, Pink Sauce Pasta, Garlic Bread, Potato Wedges

THAI STYLE SIZZLER 495

Thai Flavoured Coconut Paneer, Crispy Soya Thai rice, Vegetables

SHASLIK COTTAGE CHEESE SIZZLER 495

Jasmine rice with grilled paneer cubes tossed in barbeque sauce, sauté vegetables, french fries

PANEER – E – NIZAMI SIZZLER 495

Paneer Tikka Served with Nizami Pulao and Veg Makhani



Fondue

LAKHNOWI KEBAB FONDUE	465
Nawabi mix fried kebab served with Chef special hot sauce	
FRIES FONDUE	455
Varieties of french fries served with Chef special cheese sauce	
TANDOORI TIKKA FONDUE	465
Varieties of tandoori tikkas served with Chef special hot sauce	
CORN JALEPEN0 FONDUE	485
Mexican sauté vegetables, cheese ball, nachos, fries served with Chef special cheese sauce	
CHEESE FONDUE	525
Herb infused masala crotons, potato crisp and mexican sauté vegetables served with Chef special cheese sauce	
DARK CHOCOLATE FONDUE	535
Cut of Fruits, Marshmallow, Pound Cake, Brownies, Chocolate Cookies served with Hot Dark Chocolate Sauce	

Big Plates | Oriental

Rice & Noodles

STIR FRIED ORIENTAL GREENS WITH FRIED RICE	235
Broccoli, Zucchini, Carrots, Mushrooms, Bell Pepper and Red and Green Cabbage	
VEG FRIED RICE	245
A popular and flavoured rice recipe made with cooked rice, finely chopped veggies and seasoning ingredients	
SCHEZWAN FRIED RICE	245
Schezwan fried rice is hot & spicy with bursting flavors of ginger, garlic, soya sauce & red chilli paste	
THAI BASIL SOGGY FRIED RICE	255
Traditional thai preparation with minced soya & mushroom served on basil fried sticky rice	
HAKKA NOODLES	265
Indo-Chinese dish of stir-fried noodles, veggies and sauces	

SCHEZWAN NOODLES	265
A spicy, flavourful and tasty dish that is made by thin noodles and schezwan sauce	
VEG PAN FRIED NOODLES	265
Tossed with colourful vegetables and coated in a Savory sauce	

Dessert

End your meal with something sweet & in true Fressia style, something surprising!

SELECTION OF PASTRY (Any One)	235
(Varieties of Chocolate Pastry Varieties of Exclusive Pastry)	
SELECTION OF CHEESE CAKE	255
SIZZLING BROWNIE WITH FUDGE SAUCE	315
A chocolate brownie with a scoop of ice cream on top served with a generous pouring of melted chocolate on the ice-cream.	
AMRITSARI KULFA	335
Kulfi and creamy rabdi on a bed of badami phirni, finished with falooda and a dash of rose syrup - served amritsari style	
SHAHI TUKDA BISCUITS BITES	295
Cardamom Saffron Chashni, Saffron Rabri, Pistachios, Rose, Saffron Dust, Gold Leaf	
GULABI PHIRNI	245
Rose petal infused rice pudding	
SP. SEASONAL INDIAN DESSERT OF THE DAY	245
Please check with your server	
GULAB-E-JAMUN	265
Caramelised milk dumpling with roasted cashew nut and resin ice cream	
SELECTION OF ICE- CREAM (Any One Large Scoop)	125
Rose and Cranberry	
Alphonso Mango	
Saffron Cardamom	
Roasted Cashew nut with Raisin	
Roasted Almond	

Mixer

Coke Pepsi Thums Up Fanta Sprite	55
Can Soft Drink	85
Diet Can	115
Redbull	199
Fresh Lime Water	45
Fresh Lime Soda	55
Packaged Water	30



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