



SOUPS

WILD MUSHROOM & TRUFFLE SOUP
Forest Mushrooms Blended with Cream & Topped with Truffle Oil

450

FRENCH ONION SOUP
Browned Onions Simmered In A Rich Aromatic Consommé

395

PAYA SHORBA
A Flavourful Broth Of Trotters Simmered With ‘Potli Masala’

395

CREAM SOUPS
Chicken /Prawn

395

CHICKEN & VEGETABLE BROTH
Light And Nourishing Broth Of Chicken And Seasonal Vegetables

395

CREAM SOUPS
Vegetable /Tomato /Mushroom /Asparagus

395

SEASONAL VEGETABLE BROTH
Light Broth Made With Fresh Seasonal Vegetables

395



SALADS & MORE

SALADS

CAESAR SALAD

Romaine Lettuce, Olives & Cherry Tomatoes Tossed With Caesar Dressing, Finished With Garlic Croutons & Parmigiano-Reggiano Shavings

Prawns 895

Chicken 675

Vegetarian 550

SMOKED SALMON

NICOISE SALAD

695

Mixed Lettuce, Caperberries, French Beans
Cherry Tomatoes & Smoked Salmon In A
French Vinaigrette Topped With Boiled Eggs

ROASTED PUMPKIN &

SPINACH SALAD

550

Roasted Red Pumpkin, Baby Spinach,
Chickpeas And Feta With A Lemon Honey Vinaigrette

WATERMELON & FETA SALAD 550

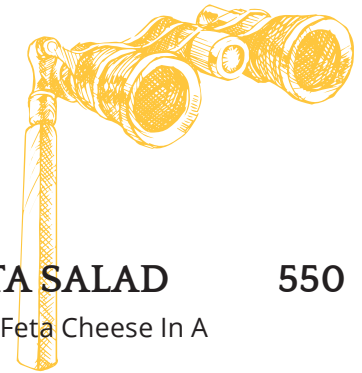
Fresh Watermelon With Brined Feta Cheese In A
Balsamic Dressing

GOAT CHEESE & PEAR SALAD 550

French Goat Cheese & Crunchy Pears On
A Bed Of Mixed Greens With Balsamic Dressing

FRESH GREEN SALAD 350

Classic Freshly Cut Vegetables



CHAATS & RAITAS

DAHI PAAPDI CHAAT 450

Potatoes & Chutney On Crispy Puri
Topped With Dahi

CHANA & MOONG CHAAT 450

Classic Chana Chaat With Fresh Moong
Bean Sprouts

PALAK PATTI CHAAT 475

Crispy Spinach Leaves Topped With
A Melange Of Chutneys & Spices

CHOICE OF RAITA 350

Pineapple, Mint , Cucumber, Boondi,
Kuchumber, Burhani

INDIAN *APPETISERS*

SEAFOOD

AMRITSARI FISH TIKKA

Cubes Of Fish Marinated With Ajwain & Yoghurt Finished In A Clay Oven

Silver Pomfret 1500
Indian Salmon 925

TANDOORI POMFRET 1500

Whole Silver Pomfret Marinated In Spices & Grilled Over A Spitfire

TANDOORI PRAWNS 1025

Fresh King Prawns Marinated in Tandoori Spices & Char-Grilled



CHICKEN

CHICKEN DORI KABAB 775

A Delicacy Brought To You By Our Special Chef From 'Purani Dilli'

CHICKEN TIKKA 750

Boneless Pieces Of Chicken Marinated In Yoghurt, Spices & Grilled Over A Spitfire

CHICKEN RESHMI KABAB 750

Chicken Supremes Marinated with Cashewnut Paste, Gram Flour, Yoghurt, Spices & Char-Grilled

ANDHRA STYLE CHICKEN BOTI 750

Succulent Chicken Tossed With Andhra Spices

CHICKEN KALIMIRCHI KABAB 750

Chunks Of Chicken Marinated In Yoghurt, Coarsely Ground Black Pepper & Cooked In The Tandoor

LASOONI JHINGA 1025

Prawns Pan Tossed With Garlic Cloves, Cilantro & Dry Spices

HYDERABADI MACHLI 925

Sliced Fish Rubbed with Pickled Indian Spices & Grilled

GOAN GRILLED PRAWNS 1400

Black Tiger Prawns Marinated In Goan Rechad Paste And Grilled

CHICKEN PAHADI KABAB 750

Boneless Chicken Pieces Marinated in Yoghurt, Coriander, Mint & Cooked in a Clay Oven

BHATTI KA MURGH 750

Rustic Tikka Recipe From The Northwest Frontier Province

ACHARI CHICKEN TIKKA 750

Morsels Of Chicken Marinated With Pickled Spices & Cooked In A Oven

AMRITSARI TANGDI ROAST 750

Chicken Drumsticks Marinated In A Simple Village Style Marinade

CHICKEN ZAFRANI TIKKA 895

Parcels Of Chicken Stuffed With Cheese & Green Chilli Coated In An Exquisite Saffron Marinade

CONTINENTAL *APPETISERS*

SEAFOOD

PANKO PRAWNS

King Prawns Coated With Panko Crumbs Served With A Mango Jalapeño Salsa

SPICY GRILLED PRAWNS

King Prawns Marinated With Peri Peri Spice & Served With An Onion Slaw

BACON WRAPPED PRAWNS

Arabian King Prawns Wrapped In Bacon & Glazed With A Pineapple Reduction

PRAWN COCKTAIL

A Contemporary Take On The Classic Prawn Cocktail

FISH FINGERS

Everpleasing, Everlasting Traditional Fish Fingers With Tartar Sauce

CHILLI GARLIC PRAWNS

Prawns Baked In A Chilli Garlic Butter With A Crunchy Fried Garlic Topping

CHICKEN

ITALIAN GRILLED CHICKEN

Supremes Of Chicken Marinated In Garlic Oil, Pepper, Assorted Italian Herbs, Grilled & Garnished With Parmagiano-Reggiano

CHICKEN MARRAKESH

Nuggets Of Chicken Marinated In Moroccan Spices Braised & Served On A Bed Of Hummus

CHICKEN LIVER PATÉ

Paté Of Chicken Liver Served With Melba Toast, Gherkin, Rum Raisins & Hazelnuts

CHIPOTLE CHICKEN TENDERS

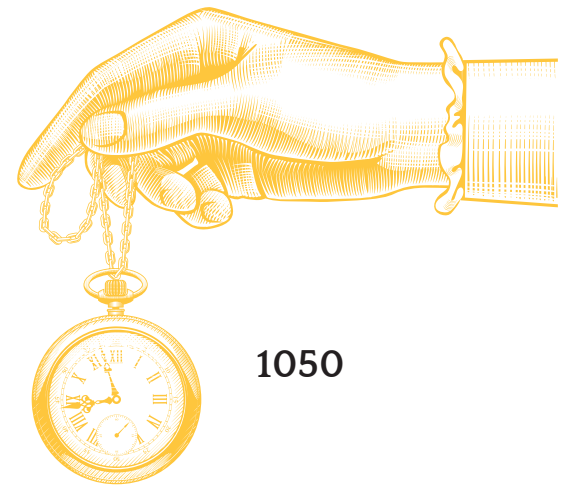
Crispy Fried Supremes Of Chicken Tossed In Our Spicy Chipotle Sauce

CHICKEN SOUVLAKI

Chicken Skewers Marinated With Greek Herbs Served With A Side Salad And Tzatziki

CHICKEN INVOLTINI

Goujons Of Chicken Stuffed With Parmesan Cheese & Braised In A Garlic Chilli Olive Oil



1050

1050

1050

995

925

1050

750

750

750

750

750

750



INDIAN *APPETISERS*

MUTTON

PATTHAR KABAB 1050

Escallops Of Mutton Marinated In A Spice Mix From The Legendary Kitchens Of ‘The Nizam Of Hyderabad’, Grilled On A Granite Stone

MUTTON DORI KABAB 995

A Delicacy Brought To You By Our Special Chef From ‘Purani Dilli’

GALOUTI KEBAB 995

Legendary Galouti Kebabs Served On Mini Sheermal

MUTTON SEEKH KABAB 950

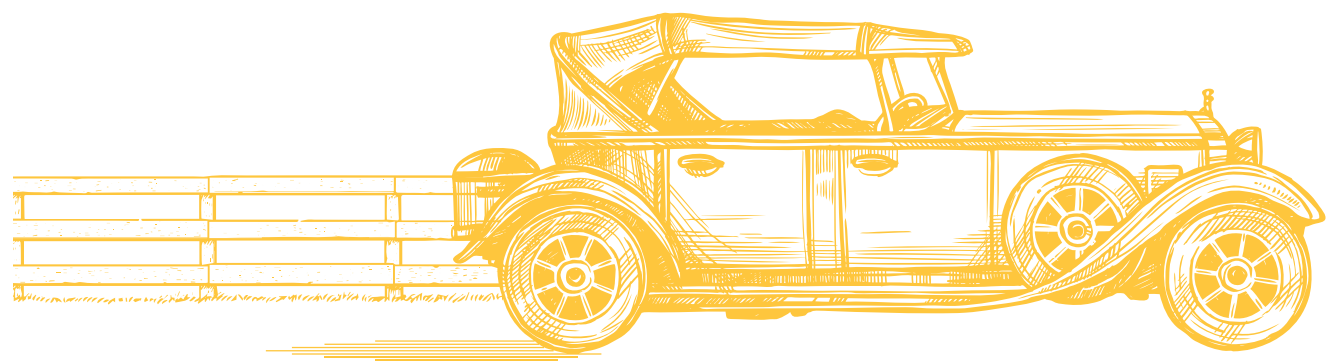
Spiced Lamb Mince Skewered & Char-Grilled

MUTTON CHILLI FRY 950

Tender Pieces Of Mutton Basted With A Freshly Prepared Curry Paste & Tempered With Green Chillies

ROTI PE BOTI 950

Our Interpretation Of A Classic Ghee Roast Mutton Served With Mini Roomali Rotis, Juliennes Of Scallions & Cucumber Alongside Indian Boursin & Picked Tomoto Chutney



CONTINENTAL *APPETISERS*

LAMB

BBQ LAMB SKEWERS

950

Succulent Cubes Of Roast Lamb Glazed With A Sweet And Spicy BBQ Sauce

PORK

BABY BACK RIBS

1400/2500

HALF / FULL

Belgian Pork Baby Back Ribs Slow Cooked And Topped With A Sweet And Spicy BBQ Glaze Served Either As A Half Rack Or A Full Rack

HAM, BACON & CHEDDAR CROQUETTES

950

Croquettes Of Ham & Bacon Centered With Aged English Cheddar



INDIAN *APPETISERS*

VEGETARIAN

VEGETARIAN PLATTER 2500

An Assortment Of Vegetarian
Barbeque Delicacies

PANEER SHASHLIK 650

Cubes Of Paneer, Onion, Capsicum &
Tomato Marinated In Yoghurt With
Selected Spices & Cooked In A Clay Oven

JAITUNI PANEER TIKKA 650

Paneer Cubes Stuffed With An Olive
Tapenade & Finished Over Hot Coals

NARAM DIL KABAB 650

Soft Centered Dumplings Of Paneer &
Green Peas Coated With Flattened Corn
& Crispy Fried

TRUFFLED SHAHI KHUMB 650

Our Interpretation Of A Classic Khumb
Do Pyaaza Flavored With Truffle Oil
Served With Mini Roomali Rotis, Juliennes
Of Scallions & Cucumber Alongside
Indian Boursin & Tomato Chutney

DAHI AUR KHOYE KE KABAB 650

Pan-seared Galettes Of Seasoned Greek Yoghurt

BHUTTE KI SEEKH 595

A Seekh Kebab That Will Take You Back
To Having A Bhutta On The Beach In Bombay

MALAI BROCCOLI 595

Char-grilled Florets Of Broccoli Marinated In
Our Signature Cream Blend

BABY POTATO & MUSHROOM CHILLI FRY 595

Selected Baby Potatoes & Mushrooms
Cooked With Chopped Ginger, Onion, Garlic
& Tossed In A Spicy Tomato Flavoured Sauce

PALAK ANJEER KE KA BAB 595

Pan Grilled Spinach Kababs Centered
With Cream Cheese & Figs

SARSON TANDOORI ALOO 595

Potatoes Marinated In A Bengali
Mustard Paste & Cooked In A Clay Oven

DELHI KI KHAAS TIKKI 595

Tikkis Made With A Combination Of
Assorted Vegetables Filled With Seasoned
Cottage Cheese & Cooked Until Crisp

KHATTE MEETHE BHEIN 595

Lotus Stem Chips Tossed With A Sweet And
Sour Lemon Pickle Glaze

WATER CHESTNUT CHATPATA 595

Our Chef's Mouth Watering Tribute
For Vegetarians

BHARWAN ALOO 595

Potato Barrels Filled With Cottage Cheese,
Spices & Char-Grilled

ACHARI BHARWAN KHUMB 595

Fresh Button Mushrooms Marinated
In Pickle Flavored Masalas Stuffed With
Cheese & Grilled In The Tandoor



CONTINENTAL *APPETISERS*

VEGETARIAN

FONDUE 950

Traditional Swiss Fondue

BURRATA 850

Italian Burrata Served With Confit Tomato
Arugula & Pesto

MEXICAN CHILLI PANEER 650

Fingers of Paneer Marinated in Cajun Spices
Tossed Together with Bell Peppers & Olives in a
Hot & Tangy Preparation

CHILLI BAKED BRIE 725

Paprika Dusted Brie Stuffed With Jalapeño &
Cranberries

PANEER MARRAKECH 650

Paneer Marinated in Moroccan Spices,
Grilled & Served on A Bed of Hummus

STUFFED POTATO SKINS 650

Potato Skins Filled With Guacamole &
Sour Cream

SPINACH & RICOTTA VOL AU VENTS 650

Fresh Spinach & Italian Ricotta In A
Creamy Sauce Encased In Flaky Pastry

VEGETARIAN TACOS 595

Taco Shells Stuffed With Vegetables
& Beans Topped With Cheese

CORN RIBS 595

American Corn Slivers Tossed With
Truffle Hot Sauce

CHARRED CAULIFLOWER WITH HARISSA 595

Steak Of Cauliflower Chargrilled With Lemon Zest And
Herbs Served Atop Harissa Tahini, Finished With Dukkah

CHILLY CHEESE TOAST 425

Our All Time Favourite

PERUVIAN AVOCADO TARTARE 950

Avocado & Tomato Tartare With
Crispy Melba Toast And A Light Dressing

CHILLI GARLIC BROCCOLI 595

Broccoli Florets Baked In A Chilly Garlic Butter With
A Crunchy Fried Garlic Topping

STUFFED MUSHROOMS 595

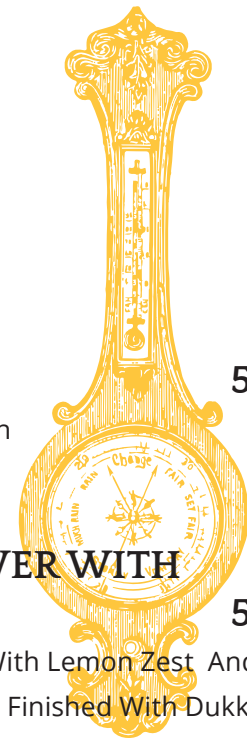
Fresh Button Mushrooms Stuffed With
Melted Cheese & Herbs, Baked To Perfection

NACHOS WITH CHILLI CREAM CORN 595

Mexican Corn Chips Served With Piquant
Creamed Corn

ASSORTED MEZZE 595

Hummus & Muhammara With Pita Bread &
Pickled Vegetables, Olives & Lavash



INDIAN *MAIN COURSE*

SEAFOOD

GOAN FISH CURRY

Moist Pieces Of Fish Cooked With Onions, Green Chilies & Freshly Ground Masala Simmered In Coconut Milk

Silver Pomfret 1500

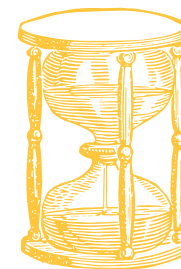
Indian Salmon 925

TANDOORI POMFRET 1500

Whole Silver Pomfret Marinated in Spices & Grilled Over a Spitfire.

GOAN PRAWN CURRY 1050

King Prawns Cooked with Onions, Green Chilies & Freshly Ground Masala Simmered in Coconut Milk



KADAI PRAWNS 1050

Succulent Prawns Sautéed In An Aromatic Masala With Diced Capsicum & Onions

PEPPER PRAWNS 1050

Kerala Style Prawns Stir Fried In An Onion, & Pepper Masala

ALLEPPE PRAWN CURRY 1050

Traditional Alleppe Prawn Curry With Raw Mango & Coconut

DAAB CHINGRI 1050

Traditional Bengali Style Silky Prawn Curry With Tender Coconut

CHICKEN

MURG MAHARAJA 795

Shredded Tandoori Chicken Simmered In A Fresh Tomato Gravy, Blended With Cream & Butter

CHICKEN TIKKA MASALA 775

Succulent Pieces Of Chicken Tikka Cooked In A Traditional Indian Curry

KHADE MASALE KA MURG 775

Chicken Stewed With Coarsely Ground Spices, Making A Fiery Rajasthani Dish

MURG KHURCHAN 775

Shredded Smoked Chicken Tossed Up With A Tangy Tomato Masala, Flavored With Ginger, Brown Onion & Indian Spices

DEHATI CHICKEN CURRY 775

A Country Style Punjabi Chicken Preparation

MURG LUCKNOWI KORMA 775

Cooked As Per The Recipe Followed By The 'Khansamas' of Avadh

MURG KALIMIRCHI MASALA 775

Diced Chicken Cooked with Coarsely Ground Black Pepper

CHICKEN CHETTINAD 775

Renowned Chicken Preparation From The Chettinad Region Of Tamil Nadu

CONTINENTAL *MAIN COURSE*

SEAFOOD

CHOICE OF GRILLED SEAFOOD

Your Choice Of Seafood Freshly Grilled And Served With A Sauce Of Your Liking
Choice Of Sauce : Chimichurri | Lemon Butter Sauce | Black Pepper Sauce

Tiger Prawns	1400
Norwegian Salmon	1400
Pomfret	1500
Indian Salmon	995

PRAWNS THERMIDOR 1050

Choicest Prawns Cooked In The Famous Thermidor Style

CAJUN GRILLED FISH 995

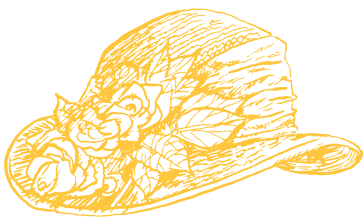
Fillet Of Indian Salmon Rubbed With A Melange Of Peppers, Cumin, Smoked Paprika, & Thyme

OCEAN FRIED FISH 955

Fillet Of Indian Salmon Served With Golden Fries & Tartar Sauce

FIRECRACKER SALMON 1400

Norwegian Salmon Grilled With A Glaze Of Fermented Chilli Sauce



CHICKEN

CHICKEN PAPRIKA 875

Chicken Breast Sautéed In A Creamy Paprika Sauce

CHICKEN A LA KIEV 875

Chicken Breast Filled With A Knob Of Butter & Cheese Coated With Bread Crumbs & Deep-Fried

CHICKEN CECELIA 875

Breast Of Chicken Sauteed In Butter With A Rich Creamy Sauce, Topped With Asparagus, Mushrooms, Cheese & Gratinated

ROAST CHICKEN 875

Oven Roasted Tuscan Style Chicken

CHICKEN STROGANOFF 875

Shredded Chicken Cooked In A White Sauce With Juliennes Of Capsicum & Mushrooms, Blended With Cream

CHICKEN MEXICAINE 875

Boneless Fillet Of Chicken Cooked In A Red Wine Sauce With Capsicum, Onions, Mushrooms & Cloves Of Garlic

CHICKEN LASAGNE 875

The All Time Favourite

CHICKEN SALTIMBOCA 875

Chicken Breast Wrapped With Cured Ham And Served With A Sage Butter

INDIAN *MAIN COURSE*

MUTTON

NALLI NIHARI 1100

Lamb Shanks Cooked In A Rich Nihari Gravy

BHUNA GOSHT KALIMIRCHI 975

Tender Pieces Of Lamb Cooked With Coarsely Ground Peppercorns

KASHMIRI ROGAN JOSH 975

A Mutton Preparation Made With The Traditional Kashmiri Chakki Masala

KHEEMA PAU 975

Our “House Speciality Of Freshly Ground Mutton, With Indian Spices Served With Pau

KASHMIRI GOSHT YAKHNI 975

Succulent Lamb Chunks In An Authentic Kashmiri Yoghurt Gravy

MALABARI MASALA MEAT 975

Kerala Style Flavourful Mutton Masala With Select Spices & Toasted Coconut



CONTINENTAL *MAIN COURSE*

LAMB

ROAST LAMB IN PEPPER & WINE SAUCE 995

Slices Of Roast Leg Of Lamb Served In Our Chef's Pepper & Wine Sauce

SHEPHERD'S PIE 995

Lamb Mince Stewed With Aromatic Vegetables Topped With Mashed Potatoes & Baked

BRAISED LAMB SHANKS 995

Baby Lamb Shanks Slow Cooked Overnight Untill Fall-Off-The-Bone Tender & Served With Jus

PORK

HAM & BACON LASAGNE 950

The Traditional Italian Ham & Bacon Lasagne

HAM STEAK HAWAIIAN 950

Belgian Ham Steak With Grilled Pineapple & Served With A Demiglaze Sauce



We levy 10% Service Charge • GST as applicable

INDIAN *MAIN COURSE*

VEGETARIAN

SAAG BURRATA 895

Tempered Flavourful Spinach Topped With Creamy Italian Burrata

PANEER TIKKA MASALA 695

Chunks Of Paneer Tikka Cooked With Onion & Capsicum In Traditional North Indian Masalas

KHADE MASALE KA PANEER 695

Paneer Cubes Stewed With Coarsely Ground Spices Making For A Spicy Rajasthani Dish

PANEER MAKHANWALA 695

Cubes Of Cottage Cheese Cooked In A Rich Tomato & Cream Gravy

VEGETABLE GOAN CURRY 650

Seasonal Vegetables Cooked With Onion, Green And Red Chillies, Along With Freshly Ground Masalas Simmered In Coconut Milk

KADAI PANEER 695

Chunks Of Cottage Cheese Sautéed In Freshly Ground Spices With Diced Capsicum & Onions

PINEAPPLE GOJJU 650

A Sweet, Sour And Spicy Curry With Pineapple From Karnataka

PANEER KHURCHAN 695

Shredded Cottage Cheese Tossed Up With Tangy Masala Flavoured With Ginger, Browned Onion & Indian Spices

NADRU YAKHI 650

Lotus Stem Simmered In An Authentic Kashmiri Yoghurt Gravy

PAHADI SAAG BHURJI 650

Garden Fresh Spinach, Ladyfinger, Mushrooms, Cauliflower, & Cottage Cheese Tossed Together In Typical Uttaranchal Style

DUM ALOO KASHMIRI 650

Stuffed Baby Potatoes Cooked In A Rich Tomato Based Gravy

AKHROTI LASOONI PALAK 650

Saag With Walnut Purée, Whole Walnuts & Tempered With Garlic

MILI JHULI SABZI 650

Assortment Of Fresh Garden Vegetables Cooked In 'Zatka' Style

HANDI SUBZI 650

Melange Of Indian Vegetables Cooked In A Single Pot & Stewed In Their Own Spices

KURKURI BHENDI 650

Ladyfinger Basted With Assorted Spices & Crispy Fried

VEGETABLE KOFTA CURRY 650

Dumplings Of Mixed Vegetables & Paneer Cooked In An Indian Gravy

BHARWAN DAHI BHINDI 650

Okra Stuffed With A Spicy Peanut Masala Cooked In A Tempered Yoghurt Curry

VEGETABLE KOLHAPURI 650

Spicy Preparation Of Vegetables Cooked In A Gravy With Pickled Whole Red Chillies



CONTINENTAL *MAIN COURSE*

VEGETARIAN

FETTUCCINI GENOVESE ALA BURRATA

Fettuccini In A Creamy Pesto Sauce Topped With Plump Handcrafted Burrata

VEGETABLE & CORN AU GRATIN

Diced Vegetables & Corn Cooked In A Cream Sauce & Gratinated With Cheese

BEAN & PEPPER ENCHILADAS

Beans & Peppers Stuffed In Soft Corn Tortillas & Baked

THREE MUSHROOM RISOTTO

Trio Of Mushrooms With Arborio Rice Finished With Parmigiano-Reggiano Shavings

PANEER STEAK PAPRIKA

Steak Of Paneer Topped With A Creamy Paprika Sauce

TRUFFLED MAC & CHEESE

Classic Macaroni & Cheese With Truffle Oil

TRUFFLED MUSHROOM PENNE

Porcini & Button Mushrooms Tossed With Penne

VEGETABLE LASAGNE

Italian Pasta & Garden Fresh Vegetables Tossed In Tomato Concasse,
Topped With Cheese & Gratinated

VEGETABLE CANNELLONI

Cannelloni Filled With Mixed Vegetables, Spinach, Grilled & Topped With Tomato Concasse,
Cheese & Gratinated

SPAGHETTI AGLIO-E-OLIO

Spaghetti Tossed In Garlic Olive Oil, Oregano, Red Chilli Flakes & Parsley

LINGUINE PUTANESCA

Linguine Tossed In A Neapolitan Style Sauce Of Tomato, Olives, Capers And Garlic

PENNE ALA ROSSA

Seasonal Vegetables & Penne In A Creamy Tomato Sauce



895

750

750

750

750

750

700

700

700

700

700

700

ACCOMPANIMENTS

DAL

MAH KI DAL A Specialty Of The North	550
HAR HAR KI DAL Yellow Dal Tarkewali	550
CHANA MASALA The All Time Favourite	550
VEGETARIAN DHANSAK DAL Parsi Style Dal Made With Mamaijis Secret Masalas	550

RICE

MUTTON YAKHNI PULAO The Original Pakhtoon Mutton & Rice Preparation	1100
DUM BIRYANI Choice Of Meat & Rice Cooked With Indian Herbs & Spices	
Prawn	1050
Mutton	975
Chicken	775
TRUFFLE & PORCINI PULAO Porcini Mushrooms Cooked With Fragrant Basmati Rice And Scented With Truffle Oil	695
VEGETABLE DUM BIRYANI Assorted Vegetables & Rice Cooked With Indian Herbs & Spices	675
GREEN PEAS PULAO Tender Green Peas Sautéed In Butter Cooked With Pulao Rice	500
SABZI KA PULAO Rice Cooked With Selected Vegetables	500
STEAMED BASMATI RICE Choicest Dehradun Basmati	425



ACCOMPANIMENTS



INDIAN BREADS

CHEESE NAAN • LAAL NAAN • MALABARI PARATHA	195
MASALA KULCHA • STUFFED PARATHA • GARLIC NAAN	160
CHURRA PARATHA • PAHADI ROTI	160
WHOLE WHEAT ROOMALI ROTI	145
PALAK ROOMALI ROTI	145
BUTTER NAAN • ROOMALI ROTI • PARATHA	145
KHASTA • MISSI • MAKKAI ROTI • MASALA ROTI	145
MASALA PAPAD	130
PLAIN NAAN • ROTI	120
FRIED PAPAD • ROASTED PAPAD	110

CONTINENTAL BREADS

CHEESE GARLIC ROLL	160
BUTTERED MELBA TOASTS	150
GARLIC • HERB ROLL	140
BREAD ROLL	105

DESSERTS

INDIAN

BAKED JALEBI CHEESECAKE	495
FLAMBÉED MALPUA WITH RABRI	450
PARSI DAIRY FARM KULFI	410
Ask Your Server For Available Flavours	
KESARI RASMALAI	450
GAJAR KA HALWA	450
Seasonal	
GULAB JAMUN	450
MALAI KULFI	350



CONTINENTAL

MANGO & RASPBERRY SYMPHONY	495	APPLE PIE WITH CREAM OR ICE CREAM	475
Textures Of Mango Served With A Raspberry Sauce			
BAILEYS CARAMEL CLOUD	495	TIRAMISU	475
Soft Baileys Mousse Centered With Salted Caramel Atop Almond Dacquoise		CRÈME BRÛLÉE	475
		Tahitian Vanilla Scented Crème Brûlée	
BAKED ALASKA	495	BELGIAN CHOCOLATE MOUSSE	400
GOOEY CHOCOLATE CAKE	475	CARAMEL CUSTARD	400
CHOCOLATE BROWNIE WITH VANILLA ICE CREAM	475	CHOICE OF ICE CREAM	375

