



The Food Menu




Experience Delisia



FOOD MENU FROM LUNCH TILL DINNER


12 Noon to 11 PM

Kindly inform us if you are allergic to any food ingredients

The prices are exclusive of taxes

 Vegetarian  Non Vegetarian  Sea Food

 +91 9608310000  srkitchen2024@gmail.com

 S R Kitchen, B-38, Atlani Plotting, Near Romansque Villa, Labhandih, Raipur (C.G.)

Thick & Thins

ZUPPA DI POMODORO

289/

A zuppa di pomodoro is a salty tomato and basil parmision cheese served with soup stick. currection.

BROCCOLI MANDORLA MINESTRA

289/

A creamy and nutritious soup made from fresh broccoli and roasted almonds, blended together to create a smooth and velvety texture. Served with a breadstick.

SMOKED BELL PEPPER SOUP

289/

A smoked bell pepper soup made by roasting and peeling bell peppers, blending them into a fine paste, and adding olive oil, garlic, salt, and pepper. Served with a breadstick.

BANGKOK GARLIC SOUP

289/

Is a creamy, mildly flavored coconut soup with a thick consistency. It is made with butter, garlic, Asian seasoning, and vegetables, and is served with browned garlic on top

SOUP MISO RAMEN

289/299/

VEG/CHICKEN

is a Japanese clear soup made with oil, garlic, miso paste, vegetables, and udon noodles. It is served with a boiled egg, fresh spring onions, and browned garlic.

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TANG CU TANG

289/299/

VEG/CHICKEN

traditionally originating from Chinese cuisine, is known for its bold, contrasting flavors—spicy from chili sauce and pepper, and tangy from vinegar, with ingredients like carrot, cabbage, mushroom, and tomato adding texture and depth.

BOK CHOY

289/299/

VEG / CHICKEN

Clear soup featuring spring chicken meatballs, pokchoy,mushroom and crunchy colorful vegetables, & ginger cooked in chicken broth.

SNOW IN BOWL SOUP CHICKEN

299/

Is a thick, flavorful soup made with chicken, vegetables, soy sauce, and chili paste. It's served with a light egg foam and topped with fresh green onion.

TORTILLA SOUP POULET

285/299/

VEG / CHICKEN

Is a flavorful dish with corn, beans, vegetables, and tender chicken simmered in a beautifully seasoned tomato broth, served with crispy tortilla strips.

Healthy Salad

WATERMELON SLAB

299/

Is a piece of juicy watermelon with fresh mint leaves, a zesty lime dressing, and creamy feta cheese. The combination of sweet, salty, and tangy flavors creates a refreshing and delightful salad.

AVOCADO AND FETA WITH TOASTED WALNUTS SALAD

349/

Is a delightful and nutritious dish that features creamy avocado chunks, crumbled feta cheese, and apple, complemented by the rich, nutty flavor of toasted walnuts.

CRUNCHY VEGETABLE SALAD WITH RICOTTA CROSTINI

299/

Is a vibrant and refreshing healthy salad that pairs crisp, fresh vegetables with creamy ricotta cheese spread on toasted crostini.

SOM TOM

299/

Spicy, crunchy & juicy Thai salad with shredded raw papaya, Thai chilli sprouts, & roasted peanuts.

FATTOUSH SALAD

299/

Colorful Lebanese salad with seasonal veggies topped with fried pita bread.

GREEK SALAD

299/

A pieces of tomatoes, cucumbers, onion, feta cheese, and olives and dressed with salt, Greek oregano, lemon juice and olive oil. Common additions include green bell pepper or caper berries.

WALDORF SALAD

329/

Is a fruit and nut salad generally made of celery, fresh apples, walnuts, and grapes, dressed in mayonnaise, and traditionally served on a bed of lettuce as an appetizer or a light meal.

GREEN SALAD

Lang of Yogurt

SPINACH RAITA

199/

A blanched spinach mix with curd roasted jeese black salt chilli powder and fresh coriander leaves.

HRHYDERABADI BHURANI RAITA

199/

A bhurani raita is typical Hyderabad grated ginger flavor mix with curd roasted jeer black salt chilli powder and fresh coriander leaves.

BOONDI RAITA

199/

A soked plain boondi mix with curd roasted jeer black salt chilli powder and fresh coriander leaves.

MIXED VEGETABLES RAITA

199/

Cucumber, tomato, onion, mix with curd roasted jeer black salt chilli powder and fresh coriander leaves.

PINEAPPLE RAITA

199/

A sweet curd mix slice of pineapple.

Global Fusions

THECHA VEGETARIAN ROLL

399/

Is an Indian-flavored fusion vegetarian sushi made with cucumber, asparagus, avocado, and filled with Maharashtrian thecha all wrapped in delicate sushi rice and nori.

CHICKEN TIKKA SUSHI

449/

Is a smoky-flavored fusion sushi with chicken filling and wrapped in delicate sushi rice and nori.

PAHADI PRAWN ROLL

499/

Is a crispy fried prawn with pahadi chutney, all wrapped in delicate sushi rice and nori.

SPINACH AND MUSHROOM DUMPLINGS

349/

are parcels filled with a savory mixture of sautéed spinach and mushrooms, seasoned with aromatic herbs and spices, with a silky texture, all wrapped in tender dumpling dough.

HIMALAYA DIM SUM

299/

VEG / CHICKEN

is perhaps the most well-known type of world-famous momo. These are mouthwatering, juicy dumplings typically filled with a mixture of seasoned meat, such as chicken, or vegetables, such as cabbage, carrots, and onions, along with aromatic spices.

CRISPY FRIED CHICKEN BAO

399/

features a soft, fluffy bao bun filled with crispy fried chicken, marinated in flavorful spices and herbs. The chicken is perfectly golden and crunchy on the outside, while tender and juicy on the inside.

COAL SMOKEY COTTAGE CHEESE TINGA TACO

349/

Is a spicy marinated coal-grilled paneer, topped with a tangy tomato and chipotle sauce. Served in soft shell tacos and garnished with fresh ingredients.

NACHOS OVERLOAD

339/

is a plate of nacho chips with kidney beans. It's topped with fresh ingredients: tomatoes, jalapeños, black olives, and onions. Finished with dollops of sour cream, served with creamy guacamole, and a drizzle of tangy salsa.

CREAMY MUSHROOM SPINACH ROSTINI

349/

Mushrooms-onion-garlic paste with fresh spinach topped with creamy cheese and Italian seasoning served on a crispy garlic bread.

VOL-AU-VENT

349/

Is a flaky puff pastry shell filled with a creamy mixture of sautéed mushrooms, carrots, zucchini, and bell peppers, all seasoned with herbs and spices for a rich flavor, and served with tomato salsa

FALAFEL PITA POCKET

399/

Warm pita bread stuffed with crispy hot falafel balls served with crunchy cucumbers, tomatoes and onions drenched with nutty tahini sauce.

ARANCINI WITH PESTO

399/

is a creamy risotto with Parmesan cheese, formed into crispy, golden-brown rice balls filled with a flavorful pesto sauce.

From Tandoor Veg

MARROWFAT PEAS CAKE

369/

A pan-grilled delicacy of matured green peas, assorted vegetables and dry spices served over coin bread with mint sauce and micro greens.

ASSORTED VEGETABLE SEEKH KABAB

369/

A Indian vegetables, beans ,potato, cauliflower, green peas, smoky seek kebab served with chutney and salad.

MALAI BROCCILI

369/

A yoghurt cashew cheese marinated broccoli roasted in charcoal served with curnchy salad topped with cheese foam.

SUKHI MIRCH PANEER TIKKA

359/

A Cottage cheese marinate roasted dry chilly hang curd marinate, Indian spice and roasted on coal oven smoky flavor served with chutney and salad.

ZAITOON WALA CHARCOAL GRILLED PANEER TIKKA

369/

A Paneer marinated in spiced yogurt Indian Spice olives arranged on skewers, grilled in charcoal oven .

KABULI AUR KELE KE KABAB

349/

A raw banana and chickpeas Indian spices pan roast kabab served with chutney and salad.

GHEE MAKKAI AUR PALAK KABAB

339/

A chop American corn ,spinach, green chilly, Ginger ,garlic, Indian spice and ghee pan roast kabab served with chutney and salad.

CREAMY PROSSES SMOKEY COTTAGE CHEESE

369 /

A Paneer marinated in a beautiful combination of mild & aromatic spices with cashew purée cheese , charcoal-grilled, served with salad and mint sauce.

CHILLI PESTO PANEER TIKKA

369/

Paneer marinated with hung curd, basil leaves, ginger garlic paste, black pepper and chilly flakes charcoal grilled and served with salad mint sauce.

KURKURE LASOONI PANEER TIKKA

369/

Cottage cheese marinated in hung curd, Indian spices and chopped garlic, served with salad and mint sauce.

ACHARI TANDOORI SOYA CHAP

349/

Soya wrapped on sticks, marinated in Indian spices and hung curd served with salad mint sauce

ACHARI PANEER TIKKA

369/

A cottage cheese marinated in Indian spices, hung curd, pickle served with salad mint sauce.

TANDOORI BHARWA KUMBH

359/

A cheese stuff with mushroom Indian spices and pickle, cooked in coal oven, served with salad and mint sauce

From Tandoor Non-Veg

SHARABI MURGH TIKKA

459/

Boneless chicken marinated with hung curd, ginger, mustard oil, Indian spices, finished with a splash of wine.

CHICKEN GILAFI KEBAB

459/

A delicacy Chicken mince is mixed with an array of aromatic spices, nuts and a tang of lime along with kewra water. Baked to perfection, serve these mouth-watering kebabs with mint chutney.

CHICKEN SHAMI KEBAB

459/

Shami kebabs are succulent minced chicken/lamb with chana Dal with spicy Masala filling inside and crispy fried on the outside. Perfect for a dinner party during winters, it can be served with coriander or mint chutney,

KEBAB E TASHTARI

1559/

A taskari is lot of verity kabab,tikka different type of tandoori platter served with salad, two type of sauce.

MUTTON SEEK KEBAB

529/

Minced lamb meat mixed with ginger, garlic, green chilies and robust Indian dry spices, molded onto skewers, charcoal-grilled, served with mini naan.

PAHADI WALA RANI MURGH TIKKA

459/

Chicken blended with basil, mint leaves, coriander, ginger and garlic paste, charcoal.

MURGH MALAI TIKKA

459/

Rich creamy chicken kebabs marinated with cashew nut cream and cheese, molded onto skewers, charcoal-grilled

LAL MIRCH KA MURGH TIKKA

459/

Chicken marinated with hung curd and fiery Indian spices, charcoal-grilled, served with salad and mint sauce .

MUTTON TUNDEY KEBAB

539/

Ground meat seasoned with a bouquet of herbs and spices laced with the mild smokiness of ghee.

KURKURE MURGH LASOONI TIKKA

459/

Tender chicken marinated in an array of Indian spices and hung curd with a hint of garlic, grilled in a coal oven served with salad and mint sauce .

SUKHI LAL MIRCH FISH TIKKA

599/

A fish marinate roasted dry chilly hang curd marinate, Indian spice and roasted on coal oven smoky flavor served with chutney and salad.

TANDOORKIJALPARI

659/

Prawns marinated in Indian spices, grilled in a coal oven served with salad and mint.

KASUNDI MACHHALEE

699/

Fish marinated with mustard paste with aromatic dry Indian spices.

From Oriental-Veg

SPICEY BLACK BEAN CORNLETTES

329/

is a delectable dish featuring crispy fried baby corn, wok-tossed with black beans, ginger, garlic, and Asian seasonings, garnished with fresh spring onions.

STIR FRY YAKITORI MUSHROOM

339/

Tender mushrooms are stir-fried to perfection in a hot wok, then glazed with a rich yakitori sauce made from soy sauce, mirin sake served with spring.

CRISPY FRIED SALT & PAPPER VEGETABLES TEMPURA

339/

Is a delightful mix of deep-fried vegetables, tossed with ginger, garlic, chili, and Asian seasonings, and served with fresh spring onions.

GOLDEN THAI SPRING ROLL BASKET

349/

A crispy fried ftuffed with assorted vegetables and glass noodles served with sweet chilli.

STUFF GOLDEN FRIED MUSHROOM

359/

A cheese inside a mushroom and crispy deep fried served with sweet chilli sauce.

CRISPY LOTUS STEM WITH CURRY LEAVES AND BLACK PEPPER

439/

Lotus stems fried to a crisp and tossed with onion, ginger, garlic, curry leaves and black pepper

PEPPER GARLIC WATER CHESTNUT

459/

Deep-fried water chestnut wok-tossed with oriental spices, crushed black pepper, brown garlic and a touch of Shaoxing wine.

COTTAGE CHEESE SMOKED CHILLIES

459/

Indo Chinese appetizer plating cottage cheese tossed with bell peppers, onion, ginger, garlic, basil, smoked with chilli paste.

From Oriental Non-Veg

STIR FRY CHICKEN IN HOT IRON PLATE	399/
A stir-fry slow cooked chicken tossed with paper garlic sauce served with hot iron plate.	
WOK TOSSED CHILLI BASIL CHICKEN	399/
A batter fried chicken blended tossed with limes dry der chilli, ginger, garlic and roasted paste.	
JIAO SUAN YU	499/
Dusty rich and deep fried fish slices, wok tossed with oriental spices, a crash of black pepper, brown garlic and a touch of Shaoxing wine.	
ASIAN CHILLI GARLIC PRAWN	599/
A deep fried Prawns tossed with ginger, garlic, chilli and chilli tomato sauce .	
CHICKEN WINGS POP	349/-
A crispy fried chicken wings pop tossed with hot and sweet sauce.	
PAN FRIED FISH FILLET	499/
Fish marinated with Chinese spices and Tossed with chilli garlic ginger and chilly soya pan-fried fish.	
CHILLI BLACK BEAN CHICKEN	399/
A batter fried chicken tossed with bell paper ginger, garlic dry red chilli and black bean sauce.	
HOISEN PAPER CHICKEN	399/
A batter fried chicken with tossed with ginger, garlic, shredded bell paper and onion.	
CHILLI LEMON FISH	499/
A Dusting fried fish tossed with Ginger, garlic, chilli ,bell paper lime veges and chilli paste .	
BUTTER CASHEW CHICKEN	399/
A batter fried chicken tossed with cashew garlic, chilli tomato sauce.	
CURD AND CURRY CHICKEN	399/
A batter fried chicken tossed with curry leaves, ginger, garlic, dry chilly curd and chilli paste.	
CHICKEN IN BELL PEPPER	399/
A Batter-fried chicken tossed in Chinese spices and herb sauce served with peanut	
CHICKEN SATAY	399/
features tender marinated chicken skewers, grilled over an open flame, imparting a smoky flavor. The chicken is infused with a blend of aromatic spices and herbs, then served with a rich, creamy peanut sauce for dipping.	

Wrap & Roll

MAXICAN VEGETRAIN TORTILLA WRAP

299/

is a vibrant and flavorful combination of fresh, crisp vegetables wrapped in a soft tortilla. Packed with a medley of ingredients such as black beans, corn, bell peppers, avocado, and crunchy lettuce.

VEGETARIAN CRUNCHWRAP SUPREME

299/

Is a delicious wrap filled with a combination of seasoned black beans, fresh lettuce, diced tomatoes, and creamy avocado. This hearty creation features a warm tortilla that envelops a crispy tostada shell for added crunch, all topped with zesty cheese and a drizzle of tangy sauce.

MUSHROOM TURN OVER NAAN

299/

Is a delightful twist on naan, featuring a flaky, golden-brown pastry filled with a savory mixture of sautéed mushrooms, garlic, and aromatic spices. This delicious turnover is baked to perfection, offering a crispy exterior that gives way to a soft, pillowy interior.

CHICKEN TIKKA QUESADILLA

329/

is a delicious fusion dish featuring tender pieces of marinated chicken tikka, grilled to perfection and nestled between two layers of warm, soft tortillas. The quesadilla is generously filled with melted cheese, vibrant bell peppers, and onions, all infused with the aromatic spices of traditional tikka.

All Time

ROASTED PAPAD

59/

ROASTEDPAPAD MASALA

69/

FRY PAPAD

59/

FRYPAPAD MASALA

69/

PEANUT CHAT

149/

CHANA ROST

159/

CHAKHNA PLATTER

299/

Flavours Of Italya

PENNE ALLA VODKA VEG CHICKEN	359/389
Penne pasta tossed with creamy and vibrant San Marzano tomato, vodka infused sauce, seasoned with fresh herbs and parmesan	
PASTA AL PESTO VEG CHICKEN	329/349
Creamy pasta with pesto and assorted vegetables served with garlic bread	
SPAGHETTI E POLPETTE DI CARNE	359/
Spaghetti tossed with medium spiced tomato purée and meat balls served with garlic bread chips .	
PASTA ALFREDO VEG CHICKEN	329/349
Creamy pasta with mixed veggies and fresh cream served with garlic bread chips	
PINK SAUCE PASTA VEG CHICKEN	329/349
Creamy pasta with mixed red white sauce veggies and fresh cream.	
PASTA ARRABBIATA VEG CHICKEN	329/349
Pasta tossed in red sauce with garlic, tomatoes, and dried chilli peppers cooked in olive oil chicken	
PASTA PERI PERI VEG CHICKEN	329/349
A blend of alfredo pasta with creamy peri-peri sauce served with garlic bread chips.	
SPAGHETTI AGLI OE OLIO	329/
Pasta tossed with garlic -chilli, parmesan cheese and olive oil	
CLASSIC VEGETARIAN LASAGNA VEG CHICKEN	359/389
Tree color blend of creamy red white , spinach and cheese chicken	
WORLD'SBEST MAC'N'CHEESE	359/
Macaroni in a creamy sauce and gruyere cheese served with garlic bread	
SUPER CREAMY THREE CHEESE SPAGHETTI	359/
Three types of cheese come together to make the perfect spaghetti	
LONDON FISH & CHIPS	639/
Golden brown Panko fish fillet served with fries and tartar sauce	

The Republic Of Curries Veg

PANEER HANDI LAZEEZ	429/
Paneer blended with a special cream and spicy sauce served in onion yellow gravy.	
JAFFNA VEGETABLES	399/
Exotic blend of vegetables, cooked in cashew and onion gravy.	
DUM ALOO BANARASI	329/
Deep fried baby potatoes in creamy tomato gravy.	
PANEER TIKKA LABABDAR	429/
Charcoal smoke flavored paneer cooked in tomato-chestnut gravy.	
CHANDINI KOFTA	339/
Deep-fried balls of potato & paneer and cooked luxurious gravy made from blended cashews served with silver leaf with fresh cream.	
MUGHLA PANEER KORMA	429/
Paneer cooked with flavorful Indian spices cooked in onion based gravy.	
BADHSAHI PANEER	429/
A paneer inside stuffing khoya potato grated paneer cooked with spinach based curry on top slice stuffing paneer cream.	
METHI PAPAD PALAK.	359/
Methi and Palak cooked with cheese cream and crushed papad.	
FIRANGI KOFTA	339/
A exotic chop vegetables making kofta and deep fried cooked with onion tomato gravy.	
SHOYA CHAP KEEMA MUTTER	359/
A keema soya chap cooked semi onion, tomato gravy.	
MATHI MUSHROOM MASALA	359/
A mathi and mushroom cooked chop masala and onion tomato semi gravy.	

The Republic Of Curries Non-Veg

LAL GUJRAL CHICKEN	469/
A Charcoal roasted chicken in a spiced makhani gravy.	
MURGH TIKKA LAJAWAB	479/
A Mughlai style chicken flavorful spicy onion gravy.	
MURGH MARATHA	479/
Robust Indian spices roasted and blended with chicken in thick red gravy.	
RAJASTHANI LAAL MAAS	559/
Mutton marinated in ginger garlic paste, yogurt, turmeric and a combination of Kashmiri chillies and other popular spices of Rajasthan in a tomato gravy.	
JHINGA CURRY	589/
A prawn marinated ginger gallic, lemon juice. slow cooked Indian spice with onion gravy.	
MURGH RASIDA	459/
A chicken cooked with onion tomato spicy thin curry .	
ZAFRANI CHICKEN HANDI	469/
A bone chicken pieces In cooked with reach Cashew saffron brown onion gravy kewra water.	
KASHMIRI MURGH MASALA	489/
A Kashmiri murgha masala is small size chicken cooked with rich cream butter and onion gravy.	
HOME STYLE FISH CURRY	459/
A fish marinated with turmeric salt ginger garlic paste. and fried cooked with onion tomato thin gravy.	
CHICKEN TIKKA MASALA	459/
A coal smoke flavor chicken cooked with thick tomato gravy .	
MUTTON KHADA MASALA	559/
A mutton cooked with flavorful Indian spice brown onion gravy top on whole spice tadka.	
KEEMA MURGH BANRASI MASALA	459/
A chicken keema cooked with chop masala and tomato semi latpata gravy.	
ANDA MUGHLAI	359/
features perfectly boiled eggs simmered in a luscious and creamy gravy made from a blend of aromatic spices, onions, tomatoes, and a touch of cream.	

The Flavour Of Dal

DAL TADKA

279/

is a tuvar dal drenched with chopped masala, jeera, ghee, and delicious Indian spices, topped with tadka and fresh coriander.

DAL PALAK

279/

Is a tuvar dal drenched with fresh palak chopped masala, jeera, ghee, and delicious Indian spices, topped with tadka and fresh coriander.

BHATTI KIDAL

329/

Creamy urad dal steamed overnight in a clay pot over tandoor and cooked with rich cream butter and foavor of smoke.

DO DAL KE MILAN

289/

Toor and urad dal served in one bowl, seasoned with spicy tadka and fresh coriander.

Variety of Indian Bread

ROTI

Plain | Butter | Missi

59 / 59 / 69

TANDOORI PARATHA

Lachha | Chilli garlic | Pudina

69 / 79 / 69

SPECIAL NAAN

Olive | Afghani | Chilli cheese garlic | Cheese

109 / 119 / 119 / 129

N A A N

Plain | Butter

99/

ASSORTED BREAD BASKET

329/

Rice & Noodles

YAKI SOBA NOODLES

VEG | EGG | CHICKEN | PRAWN

229/239/249/269

A choice of flavor tossed with exotic vegetables boiled soba noodles salt white paper and light soya sauce.

SINGAPORE RICE NOODLES

229/239/249/299

VEG | EGG | CHICKEN | PRAWN

A choice of flavor tossed with bell paper bok choi, broccili Chinese cabbage and glass noodles.

PAN FRIED DOUBLE NOODLES

259/269/279/299

VEG | EGG | CHICKEN | PRAWNS

A slow fried crispy both side noodles and top on choice of flavor with colorful vegetables chilli soya sauce.

CHILLI GARLIC NOODLES

259/269/279/299

VEG | EGG | CHICKEN | PRAWNS

A choice of flavor tossed with shredded vegetables boiled noodles salt white paper and chilli sauce.

STIR-FRIED SPICY GARLIC UDON NOODLES

229/239/249/269

VEG | EGG | CHICKEN | PRAWNS

A colorful vegetables tossed with garlic.ginger boiled udon noodles chilli soya sauce top on fried garlic.

GOLDEN GARLIC FRIED RICE WITH OLIVE ICEBERG LETTUCE

229/239/249/269

VEG | EGG | CHICKEN | PRAWNS

A cooked rice tossed with choice of flavor garlic ice burg lettuce salt and paper spring onion

BAMBOO SHOOT FRIED RICE

229/239/249/269

VEG | EGG | CHICKEN | PRAWNS

A cooked rice tossed with choice of flavor crunchy baboshoot salt and paper spring onion

SHANGHAI FRIED RICE

229/239/249/269

VEG | EGG | CHICKEN | PRAWNS

A cooked rice and noodles tossed with choice of flavor garlic ginger vegetables salt and paper chilli sauce spring onion

Flavours of Basmati

VEGETABLE PULAO

A cooked rice made with butter color vegetables and salt sugar top on grated cottage cheese and fresh coriander

309 /

BUTTER KHICHDI

A butter kichidi made with butter jeera chop masala cooked dal mash cooked rice and salt.

289 /

STEAMED RICE

A plain boiled hot rice

269 /

JEERA RICE

A cooked rice with hot ghee jeera salt coriander.

279 /

VEG DUM BIRYANI

Veg Dum Biryani, a delicious one pot biryani made from basmati rice & vegetables and flavored with whole indian spices.

319 /

FISH TIKKA BIRYANI

A coal roast smoke fish tikka cooked ghee cooked basmati rice flavorful indian spice top on brown onion.

399 /

HYDERABADI BIRYANI

399/599

MUTTON/CHICKEN

A Hyderabadi mutton biryani is a flavorful aroma made by layering rice over slow cooked mutton and dum served with top on brown onion.

The Happinees

A sweet course or treat that is typically enjoyed at the end of a meal.

It is usually rich in flavor, sweet, and provides a satisfying finish to the dining experience.

BROWNIE WITH MASALA CHAI

359/

Eggless brownie topped with cold masala chai Suce garnished with dry nuts

APPLE JALEBI

399/

Sliced apples dipped in jalebi batter, crispy fried in ghee and soaked in sugar syrup garnished with dry nuts.

CRISPY FRIED CHOCOLATE CIGAR

399/

Golden deep fried rolls stuffed with mashed brownie and served with ice cream and nuts

CLASSIC POPCORN CHEESE CAKE

459/

Cream cheese atop a blend of crushed graham crackers and cookies, crowned with caramelized popcorn.

CHOICE OF SMILE SCOOP

100/109/129/109

Vanilla/red velveted/honey almond/chocolate