



**PLACE YOUR ORDERS AT THE COUNTER**

10% Service Charge added for Dine-In  
5% Packaging Charge added for Takeaway  
All prices are inclusive of government taxes

**HANDMADE TEA**

- Wild Black Tea Rod** Rs. 1,200  
Harvested from wild-grown tea trees in the untouched woods of Wamagata, this offer a blend of black and oolong characteristics
- Vanilla Black Tea Rod** Rs. 1,400  
A smooth, rich infusion with delicate sweetness created with wild-harvested black tea and pure vanilla pods
- Black Tea Gems** Rs. 950  
Hand-pressed into gem-like shapes, the liquor transforms into a robust, copper-hued elixir
- Silver Needles** Rs. 1,300  
A luxurious infusion of handpicked young buds, with fragrant notes of peach & melon, leaving a sweet, honeyed finish
- White Tea Urchin** Rs. 1,650  
A blooming tea crafted from 32 tender shoots offering a delicate, floral flavor profile & a pale golden hue
- Pink Green Tea** Rs. 900  
Crafted from leaves of a rare tea variety, it transforms from a golden hue to a delicate pink with hints of citrus (served with lemon)
- Green Tea Rolls** Rs. 950  
Meticulously shaped by skilled artisans, it delivers a crisp, verdant essence reminiscent of fresh grass
- Oolong Tea Crystal** Rs. 1,000  
With a stunning transformation as it unfurls, this offers delicate floral notes and a smooth golden liquor
- Lemongrass Blue Petal Fusion** Rs. 700  
A vibrant infusion of blue butterfly pea & lemongrass offers a refreshing combination of earthy sweetness with zesty citrus notes

All artisanal teas are served by the pot

**MATCHA**

Our Premium Grade Matcha, from the first harvest in Nishio City, Aichi Prefecture, is carefully selected and stone-ground for a smooth, vibrant tea with natural sweetness and rich umami.

- Unsweetened Matcha Latte (hot / cold)** Rs. 1,200  
Matcha, milk
- Sweetened Matcha Latte (hot / cold)** Rs. 1,250  
Matcha, milk, sweetener
- Strawberry Matcha** Rs. 1,500  
Matcha, strawberry puree, milk
- Mango Matcha** Rs. 1,500  
Matcha, mango puree, milk
- Banana Matcha** Rs. 1,500  
Matcha, banana puree, milk, cinnamon powder
- Coconut Matcha** Rs. 1,450  
Matcha, coconut milk, coconut water, sweetener
- Coconut Matcha Cloud** Rs. 1,550  
Matcha, coconut water, heavy cream, milk
- Salted Caramel Matcha** Rs. 1,550  
Matcha, salted caramel syrup, milk
- Earl Grey Matcha** Rs. 1,560  
Matcha, earl grey syrup, milk
- Dirty Matcha** Rs. 1,300  
Matcha, single espresso, milk, sweetener
- Earth Day Matcha** Rs. 1,300  
Matcha, blue butterfly pea flower syrup, milk
- Matcha Lemonade** Rs. 1,250  
Matcha, lemonade, sweetener
- Oat Milk Matcha (hot / cold)** Rs. 1,700  
Matcha, oat milk, sweetener
- Matchagato** Rs. 1,100  
Vanilla ice cream served with a shot of matcha  
Milk alternatives: Oat Milk +Rs. 300

**REFRESHERS**

- Green Moringa Boost** Rs.1,100  
Banana, mango, spinach, moringa powder, coconut water, honey
- Golden Island** Rs. 1,100  
Pineapple, lemon, honey, coconut water, salt
- Tropical Glow** Rs. 1,300  
Mango, pineapple, coconut water, honey
- Berry Fusion** Rs. 1,600  
Strawberry, blueberry, honey, milk, yoghurt
- Hibiscus Lemonade** Rs. 1,000  
Hibiscus syrup, lemon, mint, ginger
- Hibiscus Citrus Refresher** Rs. 1,100  
Hibiscus syrup, lime, orange, honey, salt

**TEA**

**HOT TEA**

- Chai** Rs. 450  
In-house chai blend with black tea and Ceylon spices, milk, sweetener
- English Breakfast Tea** Rs. 450  
Ceylon black tea served with hot milk
- Tin Kiri Tea** Rs. 600  
Rich black tea served with condensed milk
- Kithula Drop** Rs. 500  
Ceylon black tea served with kithul treacle
- Ginger Black Tea** Rs. 350
- Blue Lotus Flower Tea** Rs. 650
- Morning Sunshine** Rs. 650  
Ginger, turmeric, lemon tea blend

**ICED TEA**

- Blue Tea Latte (hot / cold)** Rs. 900  
Blue butterfly pea tea syrup, milk, sweetener
- Peach Iced Tea** Rs. 600  
Black tea & peach syrup
- Peach Fizz** Rs. 650  
Black tea, peach syrup, lemonade
- London Fog Latte** Rs. 1,200  
Earl grey tea syrup, milk, sweetener

**COFFEE**

- Single Espresso** Rs. 500
- Double Espresso** Rs. 550
- Americano (hot / cold)** Rs. 650
- Long Black (hot / cold)** Rs. 650
- Cafe Latte (hot / cold)** Rs. 850
- Cappuccino (hot / cold)** Rs. 900
- Espresso Macchiato** Rs. 870
- Caramel Macchiato (hot / cold)** Rs. 1,100
- Hazelnut Macchiato (hot / cold)** Rs. 1,100
- Cafe Mocha/ Iced Mocha** Rs. 1,100
- Cafe Bombom** Rs. 1,100
- Iced Spanish Latte** Rs. 1,200
- Creme Brulee Latte (hot / cold)** Rs. 1,200
- Affogato** Rs. 950

All drinks are made using dairy milk. Milk alternatives: Oat Milk +Rs. 300

**THE CLASSICS**

- Virgin Mojito** Rs. 600
- Passionfruit Mojito** Rs. 650
- Strawberry Mojito** Rs. 800
- Blackcurrant Mojito** Rs. 850
- Blue Hawaiian Mojito** Rs. 950
- Mango Juice** Rs. 1,400
- Water Bottle 500ml** Rs. 300
- Hot Chocolate** Rs. 800
- Hot Milo** Rs. 800
- Iced Milo** Rs. 800
- Lime Juice** Rs. 700
- Lime & Mint Slushie** Rs. 750
- Watermelon Slushie** Rs. 750
- Cucumber & Mint** Rs. 750

**CHIA PUDDING**

- Chocolate** Rs. 1,200  
Chia seeds, milk, yoghurt, homemade granola, cocoa powder, chocolate flakes, caramelised banana, honey
- Peanut Butter & Banana** Rs.1,300  
Chia seeds, milk, yoghurt, homemade granola, caramelised banana, peanut butter, honey
- Mango** Rs. 1,700  
Chia seeds, milk, yoghurt, homemade granola, mango puree, fresh mango
- Strawberry & Mango** Rs. 1,850  
Chia seeds, milk, yoghurt, homemade granola, strawberry, mango, honey
- Mango Matcha** Rs. 2,000  
Chia seeds, milk, yoghurt, homemade granola, matcha, honey, mango puree, fresh mango
- Strawberry Matcha** Rs. 2,200  
Chia seeds, milk, yoghurt, homemade granola, matcha, honey, strawberry puree, fresh strawberries

**GRANOLA BOWLS**

- Tropical Bliss Granola Bowl** Rs. 1,700  
Mango, pineapple, strawberry, yoghurt, honey, chia seeds, desiccated coconut, homemade granola
- Sunrise Granola Bowl** Rs. 2,300  
Strawberry, mango, yoghurt, honey, desiccated coconut, homemade granola, chia seeds
- Berry Bliss Granola Bowl** Rs.2,250  
Strawberry, blueberry, banana, yoghurt, honey, desiccated coconut, homemade granola, chia seeds

**BAGELS**

- Chilli Scrambled Egg & Cream Cheese** Rs. 1,100  
Scrambled eggs, chilli, cream cheese
- Chicken Bacon & Egg** Rs. 1,500  
Chicken bacon, sunny side up, cream cheese, cheese slice
- Teriyaki Chicken & Cheese** Rs. 1,600  
Chicken, in-house teriyaki sauce and cream cheese
- Cheese & Veggie** Rs. 1,200  
Sautéed spinach, mozzarella, homemade sauce

**LOADED CROISSANTS**

- Egg & Mayo** Rs. 1,100  
Egg, mayo and lettuce
- Grilled Chicken** Rs. 1,700  
Chicken, carrot, lettuce, homemade sauce
- Shrimp** Rs. 3,250  
Shrimp, kochchi, cheese, homemade sauce

**ALL DAY BREAKFAST**

- English Breakfast** Rs. 2,400  
Nai miris sausage, multi-seed bread, whipped butter, sunny side up eggs, baked beans, chicken bacon strips, gherkin relish, grilled tomatoes, fried sweet potatoes and sautéed spinach
- Turkish Eggs** Rs. 1,800  
Two poached eggs on creamy yogurt, drizzled with spiced butter & herbs, served with toasted multi-seed bread
- Crispy Chicken Scramble Toast** Rs. 2,100  
Scrambled eggs on toast with sautéed spinach and crumb fried chicken
- A Twist on Eggs Benedict** Rs. 1,800  
Poached eggs on flaky croissant with chicken bacon and creamy hollandaise
- Tuna Breakfast Sandwich** Rs. 1,950  
Multi-seed bread, tuna, mayonnaise, corn, lettuce, cream cheese, sriracha sauce
- Japanese Soufflé Pancake** Rs. 1,650  
Fluffy soufflé pancake with honey, butter, strawberries and whipped cream

**APPETIZERS**

- Sweet Potato Fries** Rs. 1,000  
Thick-cut sweet potato fries topped with a sprinkle of chilli flakes
- Potato Wedges** Rs. 1,200  
Select choice of seasoning : Salt / In-house spice blend
- French Fries** Rs. 1,500  
Select choice of seasoning : Salt / In-house spice blend
- Cheesy Fries** Rs.1,800  
Thin-cut potato fries topped with homemade cheese sauce and BBQ sauce
- Loaded Cheesy Fries** Rs. 2,400  
Thin-cut potato fries topped with pop corn chicken, homemade cheese sauce and BBQ sauce
- Crumb Fried Chicken Wings** Rs. 2,200
- Hot Honey Chicken Wings** Rs. 2,300
- BBQ Chicken Wings** Rs. 2,400
- Potato Pockets** Rs. 2,650  
Grilled potato pockets filled with minced chicken and melted mozzarella
- Hot Butter Mushroom** Rs. 1,700  
Crispy mushroom coated in a spicy hot butter sauce
- Batter Fried Prawns** Rs. 3,350  
Batter fried prawns served with sweet chilli sauce
- Hot Butter Prawns** Rs. 3,450  
Crispy cuttlefish coated in a spicy hot butter sauce

**MAINS**

**GRILLED CHEESE TOAST**

- Classic Cheese Toast** Rs. 1,400  
Golden toast with melted cheese and a light sprinkle of chilli flakes
- Mushroom Cheese Toast** Rs. 1,800  
Melted cheese with sautéed mushroom
- Kochchi Cheese Toast** Rs. 1,800  
Golden toast layered with three cheeses and spicy kochchi
- Chicken Cheese Toast** Rs. 2,200  
Toast with seasoned chicken and melted cheese

**CRISPY TACOS**

Four crispy tacos with a side of buttered corn

- Pulled Chicken** Rs. 2,200
- Shrimp** Rs. 3,300
- Tofu** Rs. 1,800

**WRAPS**

Soft tortilla wrap with fresh veggies & homemade sauces

- Chicken** Rs. 1,950
- Tofu** Rs. 1,600

**KITCHEN SIGNATURES**

- Hummus Bowl** Rs. 1,850  
Perfectly seasoned chick pea hummus with olive oil toasted multi-seed bread, pickled veg, grilled tomatoes and gherkin relish
- Peri Peri Chicken** Rs. 2,300  
Baked chicken on a bed of mash potatoes with a homemade hot sauce
- Fish and Chips** Rs. 3,200  
Fried fish fillets coated in a spiced batter with a side of fries, tartar sauce and green pea puree
- Creamy Chicken Pasta** Rs. 2,500  
Penne pasta tossed in a white cream sauce with chicken
- Spiced Prawn Pasta** Rs. 3,750  
Penne pasta tossed in a fragrant blend of chilli cream sauce with shrimp
- Egg Spinach Pancake** Rs. 2,100  
Grilled chicken and sweet potato served with an egg-spinach pancake

**SWEET TREATS**

- Churros with Nutella** Rs. 1,500  
Crispy fried churros coated in cinnamon sugar served with Nutella