

coffees desserts





Desserts

Burnt Basque Cheesecake

Spain's San Sebastián featuring a caramelized top and a rich creamy interior

Pistachio Tres Leches

Moist pistachio sponge cake soaked in rich pistachio infused milk sauce topped off with luscious whipped chantilly

Fig & Earl Cake

Fresh figs & earl grey tea cake, covered in chocolate & topped with a rich chocolate ganache

Carrot cake in a soft, buttery cinnamon roll, infused with tender carrots, cinnamon, and toasted walnuts, all topped with a generous swirl of sweet, fluffy cream cheese frosting

Peach & Berry Cobbler

Sweet peaches and tart berries, baked under golden buttery shortcake crumble. Served warm with a scoop of creamy vanilla ice cream

A Pass The Salt, Please!

Parmesan gelato, tomato granita & pink SALT!

Gelato

Ask your server for our available flavours!

Sorbet

Ask your server for today's selection!









Sorbet Fizzy

Raspberry

A refreshing blend of tart raspberry sorbet and bubbly soda, creating a fizzy berry burst

Lemon

A bright blend of tangy lemon sorbet and sparkling soda, delivering a refreshing citrus fizz

Pink Guava

Exotic pink guava sorbet paired with sparkling soda, offering a refreshing burst of flavor

Strawberry

Chilled strawberry sorbet and sparkling soda combine for a sweet, refreshing fizz

Beverages

Sepoy & Co. Lemonades Classic, Peach, Mixed Berry

Kombucha

Ask your server for our available flavours!

Aerated Drinks

Thumbs up, Coke, Diet Coke, Sprite

Jacob's Creek Unvined Shiraz By the glass

Jacob's Creek Unvined Reisling
By the glass

Ginger Ale Bottled Water Sparkling Water





Iced Shaken Teas

Hibiscus Iced Tea

This vibrant and tart beverage is made with a blend of hibiscus flowers and green tea, made with water and club soda

Chamomile Blue Pea Iced Tea

A calming blend of chamomile & refreshing mint melded with delicate blue pea flowers

Arnold Palmer

A refreshing twist on the classic blend of iced green tea, citrusy yuzu and fizzy lemonade

Mango Mint Iced Tea

This tea combines the coolness of mint with the fruity richness of mango for a perfect tangy tropical flavour

Black Currant Iced Tea

A refreshing drink combining the earthy notes of green tea with the rich, fruity tang of black currant

Gelato Shakerato

Lotus Biscoff Shake

A crowd favorite gelato turned into a shake

Salted Caramel Shake

A universal favourite gelato transpired into a creamy shake

Snickers Shake

The deliciousness of a Snickers gelato, blended into a creamy, refreshing treat





Specialty Coffee

Espresso

Made from freshly roasted coffee, the lush crema hides a symphony of a rich cuppa

Macchiato

A dash of milk moderates the taste of the coffee while adding a hint of sweetness to it

Cortado

A shot of espresso cut with an equal quantity of steamed milk

Latté

Ideal for those who prefer a mild, less intense cuppa

Americano

Double shot with hot water, packing an intense flavour

Cappuccino

Consists of equal parts of espresso, milk & foam that helps acce<mark>ntuate</mark> it's inherent flavors

Flat White

Double shot of ristretto and milk, topped with a layer of milk foam

Milk options:

Oat milk -₹70 | Almond milk - ₹100 | Espresso shot - ₹60

Coffees in association with





Hot Artisanal Coffee

Peppermint Mocha

Mint mocha offers a cool peppermint twist on the classic chocolatey mocha

Öko-Caribe Mocha

Special mocha powder created with the Öko-Caribe cacao from the Dominican Republic

Coconut Caramel Coffee

A combination of the richness of caramel and smooth sweetness of coconut for a tropical twist on your regular coffee

Maple Oat Spiced Latté

A cozy blend of espresso, creamy oat milk, sweet maple syrup, and cinnamon

Saffron Rose Latté

This luxurious beverage blends comforting espresso, spiced saffron and delicate rose, finished with steamed milk for a cozy, unique coffee experience

Cold Artisanal Coffee

Vietnamese Iced Latté

A buttery smooth, sweet drink made using a shot of espresso combined with sweetened condensed milk

Öko-Caribe Iced Latté

A mocha powder created with the Öko-Caribe cacao from the Dominican Republic, roasted by our local chocolate makers

Oats & Jaggery Iced Latté

Perfect for a hot day. We combine steamed oat milk with a double shot of espresso and jaggery syrup, and shake it all with ice

Milk options:

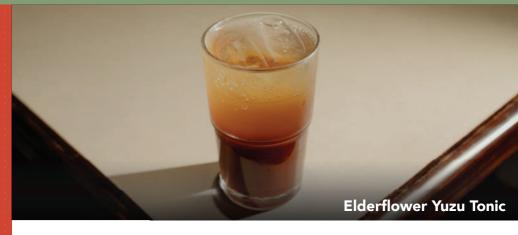
Oat milk - ₹70 | Almond milk - ₹100 | Espresso shot - ₹60

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For any dietary concerns, kindly speak to your server.

All prices are in Indian rupees and subject to government taxes. We levy a 10% service charge.



Cold Brew Tonic

Elderflower Yuzu Tonic

A refreshing mix of cold brew coffee with citrusy flavor of yuzu and a splash of elderflower tonic

Grapefruit Hibiscus Tonic

Featuring a rich cold brew coffee with sweetened grapefruit juice and hibiscus tonic water

Citrus Ginger Ale

A blend of bold cold brew coffee with fresh orange juice and a splash of sparkling ginger ale

Tea

Chamomile Herb Tea

Soothing caffeine-free tea with whole flowers of Chamomile

Green Tea

Experience the serenity of Darjeeling in every sip

Rose Oolong Tea

Semi fermented Oolong tea leaves with real rose petals

Lavender White Tea

The subtle sweetness of white tea blended with soothing floral notes of lavender

Assam Tea

Pure black tea from the gardens of Assam

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