



Serving authentic food delicacies

**Chef Driven
Kitchen & Bakery**

Welcome to Waraahi (Chef-Driven) – Jaipur’s Premier Culinary Destination!

Led by chefs from reputed 5-star hotels, Waraahi brings you the finest North Indian and artisanal Italian cuisine, along with a 100% vegetarian, egg-free bakery & confectionery. Indulge in rich curries, hidden crust pizzas, Turkish pide, and freshly baked cakes and breads, all crafted with passion.

Beyond dining, we offer expert kitchen consultancy, corporate gift hampers, premium catering, and kitty party hosting. We also provide B2B services, supplying desserts, breads, and bakery products to top properties in Jaipur. Waraahi blends taste, tradition, and hospitality—all under one roof!

CORE VALUES

INTEGRITY

Being truthful, sincere, and upfront with everyone we interact with

FAMILY HOSPITALITY

The Waraahi Family's vision is to “treat everyone in a warm, friendly, genuine manner, like a family members”

PASSION

Love and believe in what we do

INNOVATION

Challenge the status quo, think creatively, and constantly evolve

SUCCESS

To become the most remarkable place in every city we operate

SIX KEYS OF WARAAHI

CATERING

*Waraahi cater your events the most memorable for your loved one`s
Any kind of events from weddings to birthday*

GIFTING

We provide customised gift hampers for festivals & occasions

B2B (Business to business)

We deliver high quality products at affordable rates. Our promise is to deliver the best

B2C (Business to consumers)

Satisfy your cravings with a one stop hunger pang place Waraahi and savour the delicacies

Takeaway fresh baked breads

Mouth-watering Desserts

Scrumptious Delicacies

And all types of customised cakes!

CONSULTANCY

Waraahi provides the best consultancy services in town and we make sure to cater all needs well

TEACHING

Get an exquisite culinary learning experience of bakery & confectionery and continental cuisine from our most experienced chefs

BEVERAGES

Hot beverage

Espresso	125/-
100% coffee shot	
Americano	125/-
30% espresso & 70% hot water	
Cappuccino	175/-
30% espresso, 35% steamed milk & 35% foamed milk	
Café latte	175/-
30% espresso, 60% steamed milk & 10% foamed milk	
Café mocha	195/-
30% espresso, 35% chocolate ganache & 35% steamed milk	
Hazelnut cappuccino	195/-
Hot chocolate	195/-
Hot Chocolate with Fudgy Brownie	295/-
Masala tea	75/-
Green tea (regular/ chamomile/ lemon & honey)	95/-

Shakes / Smoothies

Cold coffee	225/-
Hazelnut cold coffee	245/-
Brownie shake	275/-
Lychikiri (Lychee & strawberry)	325/-
Triple berry (Strawberry, raspberry & blueberry)	325/-
Dark chocolate & hazelnut	295/-
Mocha chocolate	295/-
Strawberry shake	295/-
Avocado smoothie (Ripe avocado, yoghurt & honey)	395/-
Triple berry smoothie (Mixed berries, yogurt & honey)	325/-
Strawberry smoothie (Strawberry, yogurt & honey)	295/-
Blueberry smoothie (Blueberry, yogurt & honey)	295/-

We levy 5% service charge. If you wish to remove the same please let us know

BEVERAGES

Cold beverage 🌿

Iced Americano	175/-
Iced mocha	195/-
Sunrise Brew (Dark espresso + Orange bright)	225/-
Lemon iced tea	195/-
Watermelon iced tea	195/-
Peach iced tea	195/-
Cranberry iced tea	195/-
Virgin mojito	195/-
Chat-pata masala soda	225/-
Pineapple & jalapeno	225/-
Cucumber & mint	225/-
Passion fruit mojito	225/-
Red bull mojito	275/-
Aerated drinks	125/-

Kombucha 🌿




Apple cinnamon	On MRP
Coffee orange	On MRP
Peach	On MRP
Ginger lemongrass (zero sugar)	On MRP
Lychee lemonade (zero sugar)	On MRP
Elderflower & melon (zero sugar)	On MRP

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SOUP



Tomato & basil  	195/-
Tamatar dhaniye ka shorba   	225/-
Hot n sour 	225/-
Cream of mushroom 	245/-
Manchow  	225/-

SALAD

Greek salad 	275/-
Crispy salad mixed leaf, tomato, black olive, onion, cottage cheese, capsicum and cucumber topped with feta cheese	
Falafel 	325/-
Onion, tomato, cucumber, coriander, falafel, hummus, salad leaves & tomato salsa	
Insalata Caprese 	495/-
Marinated & blanched tomato, fresh buffalo mozzarella & homemade basil pesto	
Avocado & quinoa  	525/-
Quinoa, avocado, cherry tomatoes, fresh mint and onion mixed with tangy lemon vinaigrette	

BURGER

(with french fries)

	Single pattie	Double Pattie
Veggie	225/-	275/-
Our best-selling burger with crispy veg. patty, macerated onion, cucumber, tomato, salad leaf and our signature sauce		
Schzewan paneer  	245/-	295/-
Crispy and spicy paneer patty with special schzewan sauce, cucumber, tomato & salad leaf		
Cheese Slice (extra)		20/-

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SANDWICH

Grilled vegetable cheese	275/-
Chopped onion, tomato, cucumber, capsicum, white cheese dressing & cheddar cheese	
Grilled Bombay Sandwich	295/-
Layered with tangy potato masala, fresh veggies, homemade green chutney and our signature cocktail sauce	
Vegetable Panini 🌾🌾	345/-
Caramelized onion, grilled bell pepper, sauteed mushroom, oven dried tomato, salad leaf & cheddar in a soft whole wheat panini	
Tandoori Cottage Cheese Panini 🌾🌾	345/-
Smoky tandoori-spiced cottage cheese, roasted bell peppers and onion, layered with our flavorful in-house tandoori spread	
Croissant	345/-
Goat cheese, mixed green leaves, cucumber, oven dried tomatoes drizzled with sweet cranberry sauce	

WRAPS

Masala Chaap Roll 🌶️🌾🌾	295/-
Tender pieces of marinated chaap cooked to perfection in a medley of aromatic spices, wrapped in warm, whole wheat wrap	
Schezwan Paneer & corn 🌶️🌶️🌾🌾	295/-
Schezwan cottage cheese, salad leaves, pan fried bell pepper, corn & onion	
Falafel 🌾🌾🌿	325/-
Hummus, falafel, salad leaves, tomato salsa, corn, onion, & lemon	

BUTTER PUFFS



Vegetable puff	150/-
Chilli onion & mushroom 🌶️🌶️	175/-
Tandoori paneer & corn	175/-

APPETIZERS

French fries (served with cheesy dip)	225/-
Peri-peri fries  (served with cocktail sauce)	245/-
Masala french fries (served with cocktail sauce)	245/-
Crunchy pop fries  	295/-
Falafel platter (Falafel tikki, hummus, tomato salsa, pita bread & lavash) 	395/-
Crispy corn  	245/-
Cheesy garlic bread (baked on sourdough toast) (3 pcs.)	295/-
Jalapeno & mushroom (baked on sourdough toast) (3 pcs.) 	325/-
Basil pesto, tomato & mozzarella (baked on sourdough toast)(3 pcs.)	325/-
Guacamole with bursting tomatoes (on sourdough toast)(2 pcs.) 	425/-
Creamy hummus & avocado (on sourdough toast) (2 pcs.) 	445/-
Avocado & mushroom toast (on sourdough toast) (2 pcs.) 	475/-
Cheesy jalapeno & broccoli (baked on sourdough toast) (3 pcs.) 	425/-
Chilli garlic mushroom (Dry/ Semi gravy)  	275/-
Chilli paneer (Dry/ Semi gravy)  	425/-
Vegetable spring rolls  	275/-
Honey chili potatoes  	295/-
Maggi	145/-
Masala Maggi 	175/-

TURKISH PIDE (14")

(serving time 15-20 minutes)

Makhani	745/-
Sauteed onion, pan-fried bell pepper, corn, oven-dried tomato, smoky mozzarella & roasted sesame seeds	
Chilli basil pesto  	745/-
Basil chilli pesto, sauteed onion, pan fried bell pepper, sauteed mushroom, smoky mozzarella, roasted sesame seeds & chilli oil	
Veggie delight	745/-
Italian marinara, smoky mozzarella, grilled bell peppers, macerated cherry tomatoes, macerated onion, and feta cheese	

 Vegan  Spicy  Whole Wheat  Gluten free Govt. Taxes as applicable

We levy 5% service charge. If you wish to remove the same please let us know

NOODLES

- Hakka noodles** 🌿 275/-
Street style noodles tossed with veggies & aromatic seasoning
- Chilli Garlic** 🌶️ 🌿 325/-
Street style noodles tossed in a chili sauce with veggies & aromatic seasoning
- Udon noodle** (Contain rice wine) 🌾 🌶️ 🌿 445/-
Thick wheat flour noodles tossed with veggies and topped with roasted sesame seeds
- Tibetan Veggie Thukpa** 🌾 🌶️ 🌿 475/-
Savory noodle soup featuring tender noodles, fresh vegetables, and aromatic spices in a rich broth

RICE & SPICE

- Vegetable fried rice** 🌿 275/-
Fluffy rice tossed with chopped exotic veggies flavoured with aromatic seasoning
- Chilli Paneer with Veg fried rice** 🌶️ 525/-
Sizzling chili paneer accompanied by savory aromatic fried rice
- Chilli Paneer with Hakka Noodles** 🌶️ 525/-
Crispy chili paneer paired with stir-fried Hakka noodles for a perfect fusion of spicy and savory goodness
- Broccoli & Mushroom fried rice** 🌶️ 🌿 345/-
Fluffy rice tossed with broccoli & mushroom flavored with aromatic seasoning

🌿 Vegan 🌶️ Spicy 🌾 Whole Wheat 🍷 Gluten free Govt. Taxes as applicable

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THIN CRUST PIZZA

8" (approx) 11"

Veggie supreme

495/- 845/-

Italian marinara, smoky mozzarella, grilled bell pepper, sauteed mushroom, broccoli florets & black olive

Hot `n spicy lover's

495/ 845/-

Basil pesto, macerated onion, homemade jalapeno, sautéed mushroom, broccoli florets, parmesan, smoky mozzarella & chili oil

Caramelized onion & goat cheese

495/- 845/-

Italian marinara, smoky mozzarella, caramelized onion, oven dried tomatoes & goat cheese

Classic Margherita

495/- 845/-

Italian marinara, smoky mozzarella, tomato, and fresh buffalo mozzarella

Tandoori Paneer Tikka

495/- 845/-

Cottage cheese, tandoori sauce, pan fried bell pepper, sweet corn, macerated onion, chopped coriander & smoky mozzarella

Chilli pepper & cherry tomato

495/- 845/-

Chili garlic, marinara sauce, spiced macerated cherry tomatoes, onion, grilled bell peppers & smoky mozzarella

Bacino

495/- 845/-

Basil pesto, pan fried bell-pepper, sauteed onions, oven dried tomato, smoky mozzarella & feta cheese

Pizza Indiano

495/- 845/-

Marinara, grilled bell pepper, sauteed onion, garlic confit, jalapeno, smoky mozzarella & feta cheese

The Half & Half Pizza customization is available only in 11"

Whole wheat 30/-, Gluten free 100/- & Vegan option available

 Vegan  Spicy  Whole Wheat  Gluten free Govt. Taxes as applicable

PASTA

(Choose your pasta Penne / Spaghetti)

Alfredo	475/-
Dairy cream, onion, garlic, broccoli, black olive, oven-dried tomatoes & parmesan	
Basil pesto	475/-
Basil pesto, onion, garlic, broccoli, black olive & parmesan	
Oven dried tomato & broccoli Aglio-e-olio 🌶️	475/-
Onion, garlic, chilli flakes, oven dried tomato, broccoli, black olive & parmesan	
Arrabiata 🌶️	475/-
Italian marinara, onion, garlic, grilled bell pepper, sauteed mushrooms, red pepper flakes & parmesan	
Rosso sauce	495/-
Italian marinara, dairy cream, onion, garlic, grilled bell pepper, broccoli, black olives & parmesan	

Gluten free & vegan options available 100/- extra

HIDDEN CRUST PIZZA

First time in India
(serving time 20-25 minutes)











	8" (approx)	12"
Pesto Mediterranean garden	595/-	925/-
Basil pesto, smoky mozzarella, grilled bell pepper, sauteed mushroom, broccoli florets & black olive		
Four seasons melt	595/-	925/-
Italian marinara, fresh buffalo mozzarella, goat cheese, smoky mozzarella & parmesan		
Rome around 🌶️🌶️	595/-	925/-
Chili garlic marinara, macerated onion, cherry tomatoes, black olives, broccoli florets, smoky mozzarella & chilli oil		
Schezwan onion & goat cheese 🌶️🌶️	595/-	925/-
Schezwan marinara, macerated onion, grilled bell pepper, sweet corn, smoky mozzarella & goat cheese		

The Half & Half Pizza customization is available only in 12"

 Vegan
  Spicy
  Whole Wheat
  Gluten free
 Govt. Taxes as applicable

STARTERS

(Served with salad & chutney)

- Paneer Tikka** (8 pcs)   325/-
A popular Indian appetizer made with cubes of paneer & veggies marinated with yogurt and spices.
- Malai Paneer Tikka** (8 pcs)  345/-
Spiced tikka made with marinated paneer cubes & veggies, mild and creamy in taste.
- Hariyali Paneer Tikka** (8 pcs)  325/-
A classical flavoured north indian paneer starter recipe with mint & fresh coriander spice coating.
- Tandoori Mushroom** (8 pcs)   345/-
An Indian appetizer made by marinating mushrooms with spices, herbs & yogurt, grilled to perfection
- Makhmali Seekh Kebab** (8 pcs) 295/-
Soft and succulent vegetable kebabs seasoned with various spices
- Dahi Ke Kebab** (6 pcs)  295/-
Savory snack made with curd, gram flour, ginger, chilies, coriander leaves & seasonings
- Hara Bhara Kebab** (6 pcs) 295/-
Savory snack made with mixed vegetables, gram flour, ginger, chilies, coriander leaves & seasoning
- Stuffed Tandoori Aloo** (6 pcs)  295/-
Barrel shaped potatoes filled with paneer mixture, marinated in yogurt masala and cooked in the tandoor
- Malai Broccoli** (8 pcs)  345/-
Broccoli coated with a creamy marinade and flavored with spices like cardamom, garam masala roasted to perfection in oven
- Punjabi Soya Chaap** (8 pcs)  295/-
Soya Chaap tandoori marinated in spiced yogurt, grilled to smokey with aromatic spices for a flavorful bite.

We levy 5% service charge. If you wish to remove the same please let us know

STARTERS

(Served with salad & chutney)

- Achari Paneer Tikka** (8 pcs)   345/-
Succulent cottage cheese marinated in tangy yogurt, infused with pickling spices and aromatic herbs
- Lehsuni Paneer Tikka** (8 pcs)   345/-
Garlic-marinated paneer cubes, char-grilled for a tasty and aromatic delight
- Paneer Banjara Tikka** (8 pcs)  345/-
Succulent paneer cubes marinated in spiced yogurt and roasted gram flour, offering a creamy, smoky, and nutty flavor
- Smoky Tandoori Broccoli** (8 pcs)   345/-
Tender broccoli infused with bold tandoori spices and charred for a smoky, crispy finish
- Cheesy Hara Bhara Kebab** (6 pcs)   325/-
Crisp, golden kebabs made with spinach, peas, and potatoes, cottage cheese stuffed with gooey melted cheese
- Veg. Tandoori platter** (15 pcs) 725/-
(assortment of 5 starters)

 Vegan  Spicy  Whole Wheat  Gluten free Govt. Taxes as applicable

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MAIN COURSE

Min serves: 2-3 people

- Paneer Do Pyaaza** 🌶️🌿 425/-
Soft paneer cubes cooked in a rich, spiced onion gravy with the perfect balance of sautéed and fresh onions
- Paneer Butter Masala** 🌿 445/-
A comforting and flavorful dish with a luscious blend of tomatoes, spices, and paneer, finished with a buttery touch
- Shahi Paneer** (white/red) 445/-
A rich and creamy Mughlai delight with succulent paneer cooked in a luscious tomato-based (red) or cashew-cream (white) gravy.
- Paneer Tikka Masala** 🌶️🌿 445/-
Clay oven grilled cottage cheese flavoured with homemade aromatic spices
- Paneer Lababdar** 🌶️🌿 445/-
Cottage cheese cubes are bathed in a creamy tomato sauce, fragrant with spices & topped with cheese
- Paneer Lababdar** 🌶️🌿 425/-
Tender paneer cubes stir-fried with bell peppers, onions, and a fragrant blend of spices
- Palak Paneer** 🌿 445/-
A green and creamy delight where paneer is cooked in a velvety spinach (palak) gravy, infused with aromatic spices
- Paneer Pasanda** 🌿 445/-
Stuffed paneer in a rich, creamy sauce made with tomatoes, cashews, and aromatic spices
- Malai Kofta** (white/red) 🌿 445/-
A rich and creamy Indian dish consisting of deep-fried paneer and vegetable dumplings.
- Rajma Masala** 🌶️🌿 325/-
Kidney beans with fresh aromatic spices cooked in onion based mild spicy curry
- Chana Masala** 🌶️🌿 345/-
A classic Indian dish with tender chickpeas cooked in a flavorful blend of tomatoes, onions, and aromatic spices
- Navratan korma** (white gravy) 🌿 445/-
A creamy, mildly spiced curry with a medley of nine vegetables and nuts in a rich, flavorful white gravy

🌿 Vegan 🌶️🌶️ Spicy 🌾🌾 Whole Wheat 🌿 Gluten free Govt. Taxes as applicable

Mixed Vegetable  

345/-

Seasonal vegetable medley, a culinary journey through the ever-changing tapestry of natures

Soya Chaap Masala 

395/-

Tender pieces of marinated chaap cooked to perfection in a medley of aromatic spices with makhani gravy

Mushroom Mutter Masala  

445/-

A delectable combination of mushrooms and green peas cooked in a rich and tangy tomato base

Vegetable jalfrezi  

325/-

A flavorful and vibrant combination of assorted vegetables, cooked together in aromatic spices

Dum Aloo Punjabi  

295/-

Roasted potatoes simmered in a rich, spiced tomato and yogurt-based gravy, bursting with authentic Punjabi flavors.

Makkai Palak 

295/-

Indulge in the flavorsome blend of spinach meets the sweetness of corn

Sev Tamatar 

325/-

A tangy tomato-based curry topped with crunchy sev (crispy chickpea noodles) for a delightful contrast of textures

Aloo Do Pyaaza 

325/-

A cooked cubed potato with onions, tomatoes, and a blend of spices like cumin, coriander, turmeric, and chilli powder

THALI

(serving time 20-25 minutes)

Premium

625/-

Dal dhabha, kadhai paneer, vegetable jhalfrezi , peas pulao, boondi raita, pickle, salad, roasted papad, fudgy brownie, choice of bread -
1 Garlic naan/ 2 Lachha Paratha/ 3 Butter Tandoori roti

Executive

725/-

Dal makhani, malai kofta(red), paneer lababdar, veg. pulao, veg raita, salad, pickle, roasted papad, fudgy brownie, choice of bread -
1 Garlic naan/ 2 Lachha Paratha/ 3 Butter Tandoori Roti





 Vegan  Spicy  Whole Wheat  Gluten free Govt. Taxes as applicable

COMBOS

Serves: 1 person only | Served with salad

Rajma Chawal 	195/-
Chhole Chawal 	195/-
Dal Dhaba with 2 Butter Tandoori Roti 	195/-
Dum aloo punjabi with butter naan 	325/-
Paneer Butter Masala with Butter Naan	325/-
Kadhai Paneer with 2 Lachha Paratha 	375/-
Chur-Chur Naan with Dal Makhani	345/-
Paneer Lababdar with Garlic Naan 	395/-
Mushroom Mutter Masala with 4 Butter Tawa Roti 	345/-
Dal makhani with jeera rice	245/-
Dal tadka with peas pulao 	245/-
Mixed vegetable with 2 Jungli roti 	325/-
Malai kofta (Red) with butter naan	295/-
Aloo do pyaza with 4 butter tawa roti 	275/-

DAL

Dal Dhabha 	295/-
A delicious lentil preparation simmered with aromatic spices	
Dal Tadka 	295/-
A comforting lentil curry with a burst of flavors from the tempered spices	
Dal Fry 	295/-
A popular Indian dish made from cooked yellow lentils, tempered with spices like cumin, and whole red chilies	
Smoky Dal Makhani	375/-
A creamy & indulgent Punjabi lentil dish slow-cooked with butter, cream, and aromatic spices	
Dal Panchmel 	345/-
A hearty, flavorful mix of five lentils cooked with spices, offering a wholesome and comforting dish	

RICE/BIRYANI

Steamed Rice  	175/-
Peas (mutter) Pulao  	195/-
Jeera Rice  	195/-
Plain Khichdi (served with curd & achar) 	225/-
Masala Khichdi (served with curd & achar)  	245/-
Vegetable Pulao 	275/-
Vegetable Biryani   (served with raita)	345/-
Hyderabadi Biryani   (served with raita)	375/-

INDIAN BREADS

Tawa Roti	35/-
Butter Tawa Roti	45/-
Tandoori Roti	45/-
Butter Tandoori Roti	55/-
Missi Roti	75/-
Jungli Roti 🌶️	125/-
Lachhha Parantha	95/-
Mirchi lachha parantha 🌶️	125/-
Pudina Parantha	125/-
Lehsuni Parantha	125/-
Aloo paratha	125/-
Paneer paratha	175/-
Mixed paratha	175/-
Butter Naan	95/-
Garlic Naan	145/-
Chur-chur Naan	175/-
Stuffed Naan	195/-

SIDES

Plain Curd	75/-
Buttermilk (Chaach)	65/-
Masala Buttermilk	75/-
Sweet Lassi	75/-
Vegetable Raita	125/-
Boondi Raita	125/-
Pineapple Raita	145/-
Roasted Papad (2 pcs.)	65/-
Roasted Masala Papad (2 pcs.)	95/-
Green Salad	95/-

We levy 5% service charge. If you wish to remove the same please let us know

JAIN MENU

SALAD

Greek salad 🌿	275/-
Avocado & quinoa 🌿 🌿	525/-

SANDWICH

Grilled vegetable cheese	295/-
Vegetable Panini 🌾 🌾	345/-
Croissant	345/-

THIN CRUST PIZZA

	8" approx	11"
Veggie supreme	495/-	845/-
Classic Margherita	495/-	845/-
Savory Pepper Pizzetta 🌶️	495/-	845/-

PASTA / NOODLE

(Choose your pasta Penne / Spaghetti)

Alfredo	475/-
Arrabiata 🌶️	475/-
Rosso sauce pasta	495/-
Hakka noodles 🌿	275/-
Udon noodles 🌶️ 🌾 🌿	445/-

🌿 Vegan 🌶️ Spicy 🌾 Whole Wheat 🌿 Gluten free Govt. Taxes as applicable

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STARTERS

Malai Paneer Tikka (8 pcs)	345/-
Makhmali Seekh Kebab (8 pcs) 🌿	295/-
Dahi Ke Kebab (6 pcs) 🌿	295/-
Malai Broccoli (8 pcs) 🌿	345/-
Hara Bhara Kebab (6 pcs)	295/-
Cheesy Hara Bhara Kebab (6 pcs)	325/-
Tandoori Platter (assortments of 5 snacks) (15 pcs)	725/-

MAIN COURSE

Paneer Butter Masala 🌿	425/-
Palak Paneer 🌿	425/-
Malai Kofta (white/red) 🌿	445/-
Paneer Pasanda 🌿	445/-
Makkai palak 🌿	295/-
Vegetable Jalfrezi 🌿	325/-
Navratan Korma (white gravy) 🌿	445/-

DAL

Dal Dhabha 🌶️	295/-
Dal Tadka 🌶️ 🌿	295/-
Dal Fry 🌶️ 🌿	295/-
Dal Panchmel 🌶️	345/-

RICE

Steamed Rice 🌿	175/-
Peas Pulao 🌿 🌿	195/-
Jeera Rice 🌿 🌿	195/-
Khichdi 🌿	225/-
Vegetable Pulao 🌿	275/-

Note- Please mention your preference for Jain food to the server
while placing the order

We levy 5% service charge. If you wish to remove the same please let us know

Gourmet Desserts

100% egg-free preparation

Walnut Fudgy Brownie	245/-
Rich, fudgy chocolate brownie loaded with crunchy walnuts.	
Walnut & Chocolate Truffle	275/-
A decadent chocolate truffle cake infused with crunchy walnuts.	
Belgian Milk Cake	275/-
Soft and fluffy milk-based ganache layered cake with the richness of Belgian milk chocolate.	
Lotus Biscoff Cheesecake	295/-
Creamy baked cheesecake infused with caramelized Biscoff spread and digestive biscuit base.	
Blueberry Cheesecake	295/-
Classic baked cheesecake topped with a luscious blueberry compote	

Jar Cakes

Black Forest with Sour Cherries	225/-
Multiple layers of rich and moist chocolate sponge cake with whipped cream frosting, filled with a dark cherry compote and topped with chocolate flakes	
Fresh Pineapple	225/-
Forever favorite pineapple cake using slices of freshly crushed pineapple and whipped cream icing on a vanilla sponge	
Valrhona Chocolate Crunch	245/-
Layered on a dark chocolate sponge filled with French Valrhona chocolate & hazelnut whipped cream ganache, chocolate callets, and butterscotch praline.	

Dry Cakes

Caramelized Mawa	200/-
Traditional Indian-style dry cake with caramelized dry mawa for a rich, nutty flavor.	
Roasted Almonds & Chocolate Chunks	225/-
Soft and nutty cake loaded with roasted almonds and chunky chocolate pieces.	
Honey Walnut & Raisins	225/-
A wholesome cake infused with honey, crunchy walnuts, and sweet raisins.	

General Policies

1. **Allergy Disclaimer:** If you have any food allergies or dietary restrictions, please inform your server before placing an order.
2. **Special Dietary Options:** We offer gluten-free, vegan, and Jain-friendly options—please ask your server for details.
3. **Spice Levels:** Some dishes are prepared with bold spices. Please let us know if you prefer a milder version.
4. **Customization Policy:** Customizations are available upon your request —please ask your server for details.
5. **Organic & Fresh Ingredients:** We strive to use the freshest and highest-quality ingredients in all our dishes.

Ordering & Serving

6. **Portion Sizes:** Serving sizes are mentioned in the menu; if unsure, ask our staff for guidance.
7. **Preparation Time:** Freshly prepared dishes may take extra time. Your patience is appreciated.
8. **No Outside Food & Beverages:** We do not allow outside food or drinks to maintain quality.
9. **Dine-in & Takeaway:** Some menu items are available for dine-in only. Please check with our team.
10. **Leftovers & Takeaway:** We recommend consuming food fresh. Leftovers taken home are at the customer's discretion.

Pricing & Payments

11. **Taxes & Service Charges:** Prices are subject to applicable taxes. A 5% service charge is added, which can be removed on request.
12. **Billing Policy:** Please check your bill before payment. Disputes after leaving the restaurant may not be entertained.
13. **Modes of Payment:** We accept cash, credit/debit cards, and digital payments. No personal checks are accepted.

Other Important Notes

14. **Food Waste Policy:** We encourage responsible consumption. Please order as per your appetite.
15. **Photography & Social Media:** Feel free to take pictures, but kindly avoid disturbing other guests. Tag us on social media!
16. **Peak Hours & Waiting Time:** During busy hours, service may take longer than usual. Thank you for your patience.
17. **Kids Policy:** Parents/guardians are responsible for supervising their children at all times.
18. **Pets Policy:** Only service animals are allowed in the restaurant. (Outdoor premises only)
19. **Right to Refuse Service:** The management reserves the right to refuse service to any guest behaving inappropriately.