
THE LIBRARY TABLE

(A Curated Dining Experience)

Breakfast & Brunch

A blend of colonial elegance and Indian warmth, served in a heritage library setting.

BREAKFAST CHRONICLES

(7 AM – 10:30 AM)

- **Indian Breakfast Thali** – INR 420 (Veg)
A traditional platter with poori, aloo sabzi, dal, yogurt, and pickle, served on brassware reminiscent of Victorian-era kitchens.
- **Spinach & Cheese Paratha** – INR 350 (Veg)
Whole wheat flatbread stuffed with spiced spinach and melted cheese, served with cooling yogurt.
- **Masala Omelette with Toast** – INR 320 (Veg - Egg)
Fluffy eggs infused with onions, tomatoes, cilantro, and a dash of garam masala, paired with buttered sourdough.
- **South Indian Platter** – INR 350 (Veg)
Steamed idli, crispy vada, sambar, and coconut chutney.
Chef's Note: A tribute to the railway breakfasts of colonial India.
- **Tandoori Paneer & Vegetable Wrap** – INR 350 (Veg)
Tandoor-grilled paneer tikka and seasonal veggies wrapped in naan, served with mint chutney.
- **Mediterranean Omelette with Feta & Olives** – INR 320 (Veg - Egg)
Three-egg omelette with Kalamata olives, sun-dried tomatoes, and fresh basil, served with a side salad.
- **Apple Pie Paratha with Vanilla Yogurt** – INR 280 (Veg)
Sweet paratha filled with cinnamon-spiced apples, served with creamy yogurt.
Chef's Note: A playful fusion of English apple pie and Indian paratha.
- **Seasonal Fruit Platter** – INR 280 (Veg)
Mangoes, papaya, melons, and berries sourced from Prayagraj's markets.
- **Assorted Freshly Baked Pastries** – INR 150–220 (Veg)
Croissants, muffins, scones with preserves.
- **Masala Scrambled Eggs on Sourdough** - INR 300 (Veg - Egg)
Fluffy scrambled eggs infused with aromatic Indian spices, served on toasted sourdough bread with a side of pickled onions.
- **Barnett's English Breakfast** – INR 550 (Non-Veg)
Grilled chicken sausages, baked beans in spiced tomato sauce, sautéed mushrooms, grilled tomatoes, choice of eggs (fried/scrambled/poached), toasted artisanal bread.

Chef's Note: A Victorian classic reimagined with locally sourced spices. Named after Colonel Barnett, a 19th-century British resident of Prayagraj.

BRUNCH CHRONICLES

(11 AM – 3 PM)

- **Florentine's Folio** – INR 520 (Veg - Egg)
Eggs Florentine with spinach, hollandaise, and toasted muffins.
 - **Grand Griddle Trio** – INR 480 (Veg)
Pancakes, waffles, French toast with maple syrup, berry compote, and whipped cream.
 - **Caramelized Onion & Feta Quiche** – INR 450 (Veg - Egg)
Savory quiche with feta cheese, and caramelized onions.
 - **Spinach & Feta Frittata** – INR 420 (Veg - Egg)
Open-faced omelet with sun-dried tomatoes, served with sourdough.
 - **The Victorian Brunch Board** – INR 750 (Non-Veg Option) (Premium Highlight)
Chicken/Turkey Ham & Salami, aged cheeses, artisanal breads, seasonal fruits, and spiced mango chutney.
Chef's Note: Inspired by 19th-century British picnic hampers, with Prayagraj's tropical flair and select charcuterie.
 - **The Benedict's Verse** – INR 550 (Non-Veg Option)
Classic Eggs Benedict with Chicken/Turkey Ham, hollandaise, and English muffins.
 - **Spiced Lamb Benedict** – INR 520 (Non-Veg) (New Fusion Addition)
Poached eggs on spiced lamb patties, topped with saffron hollandaise.
Chef's Note: A Mughal-Victorian fusion, reflecting Prayagraj's crossroads heritage.
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From the Victorian Cauldron

Soups to soothe the soul, steeped in colonial history and Indian spice.

SOUPS

Warm beginnings for a refined palate.

- **Anglo-Indian Mulligatawny (Veg Option)** – INR 380 (Veg)
A fragrant curried lentil and vegetable soup, subtly spiced with cumin and coriander.
Chef's Note: Born in colonial Madras, this soup bridges British comfort with Indian zest.
- **Prayagraj Tamatar Shorba** – INR 350 (Veg)
Roasted tomatoes, garlic, and roasted cumin, finished with fresh coriander.
Pairing Suggestion: Serve with garlic naan for a nostalgic colonial-era combo.
- **Creamy Tomato Basil** – INR 320 (Veg)
Velvety tomato soup with fresh basil, topped with croutons.
Chef's Note: A Victorian garden classic, perfect with sourdough.
- **Spiced Butternut Squash Velouté** – INR 390 (Veg)
Silky squash soup with cinnamon, nutmeg, and a hint of cream.

- **Anglo-Indian Mulligatawny (Chicken Option)** – INR 455 (Non-Veg)
A fragrant curried lentil and chicken soup, subtly spiced with cumin and coriander.
Chef's Note: Born in colonial Madras, this soup bridges British comfort with Indian zest.
- **Awadhi Spiced Lamb Broth** – INR 460 (Non-Veg)
Tender lamb, cinnamon, star anise, and winter vegetables.
Chef's Note: A Nawabi-era recipe from Lucknow, reimagined for Prayagraj's winters.
- **Fisherman's Chowder** – INR 480 (Non-Veg)
Creamy soup with freshwater fish, potatoes, and dill.

Starters & Small Plates

A tapestry of Indian spice, European elegance, and colonial fusion.

🍴 STARTERS & SMALL PLATES

- **Classic Indian:**
 - **Prayagraj Dahi Sonth Ke Batashe** – INR 300 (Veg) (Local Heritage Highlight)
Crispy semolina shells filled with spiced yogurt, sweet tamarind, and chickpea vermicelli.
Chef's Note: A Mughal-era street snack from Prayagraj, refined for royal palates.
 - **Netram's Inspired Kachori** – INR 340 (Veg)
Flaky kachori with spiced potato pearls and zesty tomato relish.
 - **Shakarkandi Chaat (Comorin Inspired)** – INR 360 (Veg)
Roasted sweet potato cubes tossed with tangy spices, tamarind chutney, and pomegranate.
Chef's Note: A street-food upgrade from Delhi's iconic Comorin, reimagined for Victorian palates.
Pair with Mint Lemonade (from Mocktails).
 - **Little Idli with Sambar Butter (Comorin Inspired)** – INR 330 (Veg)
Mini idlis served with sambar-infused whipped butter.
Chef's Note: A playful take on South Indian comfort food, inspired by Chef Manish Mehrotra's innovation.
 - **Tandoori Mushroom Skewers** – INR 450 (Veg)
Clay oven-roasted mushrooms with coriander yogurt dip.
 - **Bharwan Soya Chaap (Gawky Goose Inspired)** – INR 440 (Veg)
Tandoori soya chaap stuffed with cheese and chillies, served with guava chutney.
 - **Classic Chicken Tikka** – INR 500 (Non-Veg)
Tandoor-grilled chicken marinated in yogurt and spices.
 - **Mutton Seekh Kebab** – INR 560 (Non-Veg)
Minced lamb skewers with fragrant herbs, grilled to perfection.
 - **Amritsari Fish Fry** – INR 525 (Non-Veg)
Sole fillets in spiced gram flour batter, crisply fried.
 - **Naga Chilli Wings (Monkey Bar Inspired)** – INR 510 (Non-Veg)
Fiery chicken wings marinated with Naga chillies.

- **European Classics:**

- **Classic Tomato & Basil Bruschetta** – INR 310 (Veg)
Toasted sourdough with fresh tomatoes, basil, and garlic.
- **Miniature Spinach & Ricotta Quiches** – INR 370 (Veg)
Savoury pastries with creamy spinach and ricotta.
- **Mushroom & Truffle Arancini** – INR 390 (Veg)
Crispy risotto balls with truffle oil and Parmesan dip.
- **Caprese Skewers** – INR 330 (Veg)
Cherry tomatoes, mozzarella, basil, and balsamic glaze.
- **Craft Beer Infused Onion Rings (Effingut Inspired)** – INR 350 (Veg)
Crispy onion rings with a hint of craft beer in the batter.
- **Cheese Board** – INR 550 (Veg)
Curated European cheeses with crackers and seasonal fruits.
- **Butter Garlic Prawns** – INR 620 (Non-Veg)
Succulent prawns in garlic butter, served with toasted bread.
- **Tiny Fish & Chips** – INR 450 (Non-Veg)
Petite battered sole fillets with tartar sauce.

- **Fusion Folio:**

- **Eggs Kejriwal** – INR 390 (Veg - Egg)
Fried eggs on chili cheese toast.
- **Spinach & Feta Stuffed Naan Bites** – INR 440 (Veg)
Mediterranean flavors in Indian bread, served with tzatziki.
- **Crispy Chilli Paneer (Dry)** – INR 440 (Veg)
Indo-Chinese paneer tossed with peppers and onions.
- **Paneer Tikka Tacos** – INR 450 (Veg)
Soft tacos with paneer tikka, lettuce, and mint salsa.
- **Dal Chawal Arancini (Farzi Cafe Inspired)** – INR 400 (Veg)
Crispy fried lentil-rice balls with pickled onions and mint yogurt.
Chef's Note: A deconstructed take on dal chawal, merging Italian and Indian street food.
- **Tandoori Chicken Scotch Eggs** – INR 480 (Non-Veg)
Spiced chicken-coated eggs with curry mayo.
- **Masala Lamb Sliders** – INR 565 (Non-Veg)
Spiced lamb patties on brioche buns with mint-coriander aioli.
- **Chicken Khurchan Cornetto (Indian Accent Inspired)** – INR 500 (Non-Veg)
Shredded chicken confit in crispy cones with green chutney.
- **Tempura Fried Prawns with Nimboo Mirch Air (Farzi Cafe Inspired)** – INR 700 (Non-Veg)
Crispy prawns with tangy lemon-chilli foam.

Sizzling Sensations

A theatrical display of flavors, served with aromatic clouds and crackling drama.

SIZZLING SENSATIONS

- **The Maharaja's Jewels (Paneer)** – INR 880 (Veg) (Vegetarian Star)
Tandoori paneer tikka, vegetable seekh kebabs, naan, mint chutney, and tomato-cashew sauce with spiced basmati rice.
Chef's Note: A royal platter fit for the British Resident's banquets in 19th-century Prayagraj.
- **The Tuscan Sunset (Vegetarian)** – INR 800 (Veg)
Grilled Portobello mushrooms, zucchini, bell peppers, and cherry tomatoes over creamy polenta with sun-dried tomato pesto.
Chef's Note: Ingredients inspired by the kitchen gardens of Prayagraj's British Residency...
Pairing Suggestion: Pair with a glass of Prayagraj Rose Lassi for a refreshing contrast.
- **Awadhi Spiced Sizzler (Lamb)** – INR 990 (Non-Veg)
Slow-cooked lamb shanks in rich Awadhi gravy, saffron-infused pulao, grilled peaches, and rosemary-roasted potatoes.
Chef's Note: Inspired by the Nawabi feasts of 18th-century Lucknow... Served with a side of Dahi Sonth Ke Batashe.
- **The Silk Road Caravan (Lamb)** – INR 980 (Non-Veg)
Spiced lamb kofta, grilled vegetables, couscous, and yogurt-mint sauce, served with warm pita bread.
Chef's Note: A tribute to the spice traders who traversed Prayagraj's Grand Trunk Road...
- **The Bollywood Bonfire (Chicken)** – INR 960 (Non-Veg)
Tandoori chicken, bell peppers, onions, rice pilaf, and creamy makhani sauce, topped with crispy fried onions.
Chef's Note: A vibrant nod to Prayagraj's annual Kumbh Mela festivities...
- **The Neptune's Catch (Seafood)** – INR 1050 (Non-Veg) (Premium Highlight)
Grilled prawns and river fish fillet with saffron rice, grilled asparagus, and lemon-herb butter sauce.
Chef's Note: Freshwater catch from the Ganges, paired with European techniques brought by colonial anglers.
- **The Hunter's Feast (Chicken)** – INR 920 (Non-Veg)
Pan-seared chicken breast, chicken sausages, green beans, and roasted potatoes with creamy Dijon mustard sauce.
Chef's Note: A hearty tribute to the British hunting parties held in Prayagraj's Alfred Park during the Raj.

Wood-Fired Editions

Handcrafted pizzas baked in our traditional oven, bridging continents with every slice.


WOOD-FIRED EDITIONS (10-inch)

- **Margherita Chronicle** – INR 650 (Veg)
San Marzano tomato sauce, fresh mozzarella, basil leaves, drizzle of extra virgin olive oil.

Chef's Note: A timeless Neapolitan classic, celebrating simplicity and quality ingredients, reminiscent of early Italian influences in colonial clubs.

- **Wild Mushroom & Truffle Pizza** – INR 740 (Veg)

Wood-fired pizza with foraged mushrooms, mozzarella, rocket leaves, and a hint of luxurious truffle oil.

 *Historical Footnote: Foraged mushrooms from Prayagraj's colonial gardens meet Italian truffle oil, a blend of local bounty and European luxury.*

- **Paneer Tikka Masala Pizza** – INR 780 (Veg)

Creamy makhani sauce base, topped with tandoor-grilled paneer tikka, onions, bell peppers, and mozzarella.

Chef's Note: A delightful marriage of India's beloved paneer tikka and Italy's iconic pizza.

- **The Colonel's Chicken Pepperoni** – INR 790 (Non-Veg)

Classic chicken pepperoni slices layered over mozzarella and tangy tomato sauce.

Chef's Note: A simple, satisfying favourite, named in the spirit of Colonel Barnett – robust and straightforward.

- **Butter Chicken Bonanza Pizza** – INR 820 (Non-Veg)

Silky butter chicken gravy replaces the tomato base, laden with chunks of tandoori chicken and mozzarella.

Chef's Note: Comfort food elevated – two global favourites combined for an indulgent experience.

- **Spiced Lamb Keema Pizza** – INR 850 (Non-Veg)

Flavourful minced lamb keema spread over a thin crust, topped with mozzarella, mint chutney drizzle, and pickled onions.

Chef's Note: A hearty fusion reflecting the Mughal-British culinary exchange, with spiced meat meeting baked bread.

- **Tandoori Chicken & Bell Pepper Pizza** – INR 830 (Non-Veg)

Tandoori-spiced chicken chunks, roasted bell peppers, onions, and mozzarella on a spiced tomato sauce base.

Pairing Suggestion: A glass of Prayagraj Rose Lassi complements the smoky tandoori flavours.

Main Courses


A symphony of Indian tradition, European grandeur, and fusion innovation.

MAIN COURSES

- **Classic Indian Chapters:**

- **Paneer Lababdar** – INR 780 (Veg)






Cubes of paneer in velvety tomato-cashew gravy.


 *Historical Footnote: A Mughal royal dish adored by British officers for its richness.*

Pair with Tandoori Roti (from Breads) and Mint-Coriander Chutney.

- **Dal Makhani** – INR 715 (Veg)

Slow-cooked black lentils, served with garlic butter roti.

- **Malai Kofta Curry** – INR 780 (Veg)
Vegetable and paneer dumplings in cashew-almond gravy.
- **Vegetable Biryani** – INR 810 (Veg)
Aromatic basmati rice layered with spiced vegetables.
- **Mushroom Chettinad** – INR 740 (Veg)
Earthy mushrooms in fiery Chettinad pepper-coconut gravy.
 *Historical Footnote: Inspired by Chettinad's colonial spice trade.*
- **Kashmiri Dum Aloo with Saffron Cream** – INR 780 (Veg)
Baby potatoes in yogurt gravy with saffron cream.
 *Historical Footnote: A Kashmiri Pandit classic served in colonial hill stations.*
- **Butter Chicken** – INR 855 (Non-Veg)
Tandoor-cooked chicken in silky tomato gravy.
 *Historical Footnote: A colonial-era adaptation of Mughal murgh makhani, created to appease British officers with milder spices.*
- **Prayagraj-Style Fish Curry** – INR 955 (Non-Veg) (200g Basa | Local Hero)
Tangy coconut milk curry with basa.
Pair with Steamed Basmati Rice and Cucumber Raita (from Salads).
- **Rogan Josh** – INR 915 (Non-Veg)
Tender mutton simmered in Kashmiri spices.
- **Chicken Chettinad** – INR 870 (Non-Veg)
Spicy South Indian chicken curry with Malabar parotta.
- **Colonial Chicken Korma** – INR 890 (Non-Veg)
Creamy cashew-coconut curry with tender chicken, infused with nutmeg and clove.
 *Historical Footnote: A British-Indian hybrid, blending Awadhi spices with Victorian cream-based sauces.*
- **Tandoori Chicken Lababdar** – INR 880 (Non-Veg)
Smoky tandoori chicken in a rich onion-tomato gravy, finished with cream.
Pair with Lachha Paratha (from Breads) and Mango Lassi (from Shakes).
- **Prawn Masala** – INR 1030 (Non-Veg) (200g Prawns | Premium)
Succulent prawns in spiced onion-tomato gravy.
Pair with Lemon Rice and Pineapple & Ginger Raita (from Salads).
- **Chicken Kali Mirch** – INR 830 (Non-Veg)
Peppercorn-spiked curry with tender chicken, inspired by colonial spice trade routes.
 *Historical Footnote: Black pepper, once a prized colonial commodity, takes center stage in this robust dish.*
- **European Volumes:**
 - **Mushroom & Asparagus Risotto** – INR 710 (Veg)
Creamy Arborio rice with forest mushrooms.
 - **Spinach & Ricotta Cannelloni** – INR 730 (Veg)
Pasta tubes baked in tomato sauce and mozzarella.

- **Classic Spaghetti Aglio e Olio** – INR 625 (Veg)
Garlic, chili flakes, olive oil, and Parmesan.
- **Vegetarian Shepherd's Pie** – INR 680 (Veg)
Vegetable ragout under creamy potato topping.
- **Lamb Chops with Mint & Rosemary** – INR 1060 (Non-Veg) (3 chops | 250g)
Grilled lamb chops with herbaceous pan sauce.
Pair with Rosemary Roasted Potatoes and Victorian Coffee Elixir (from Coffee Conservatory).
- **Pan-Seared Fish Fillet** – INR 1000 (Non-Veg) (180g sole)
Sole fillet with lemon butter sauce.
- **Grilled Chicken Breast** – INR 810 (Non-Veg)
Rosemary-garlic marinated chicken.
- **Bridging the Genres – Fusion Mains:**
 - **Biryani Risotto (Vegetarian)** – INR 855 (Veg) (Serves 2)
Arborio rice cooked with biryani spices.
 - **Gnocchi with Kashmiri Yakhni** – INR 750 (Veg)
Potato gnocchi in saffron-infused yogurt sauce.
 - **Paneer Steak au Gratin** – INR 800 (Veg)
Pan-seared paneer steak topped with cheese.
 - **Makhani Pasta (Add Chicken Option)** – INR 885 (Veg Base / Non-Veg Option)
Penne pasta in creamy makhani sauce (option to add chicken).
 - **Curried Carbonara (Chicken/Mushroom Bits)** – INR 870 (Veg/Non-Veg Option)
Spaghetti in creamy curry sauce with crispy chicken or mushroom bits.
 - **Biryani Wellington (Chicken)** – INR 1000 (Non-Veg) (Serves 2)
Chicken biryani in flaky pastry.
 *Historical Footnote: A whimsical fusion of British Wellington and Awadhi biryani, first served at a Viceroy's ball.*
 - **Goan Prawn & Spiced Sausage Paella** – INR 1100 (Non-Veg) (Premium)
Spanish rice with Goan spices, prawns, and spiced chicken sausage.
Pair with Kokum Cooler (from Mocktails).
 - **Tandoori Salmon** – INR 1060 (Non-Veg) (200g portion)
Clay oven-roasted salmon.
 - **Keema Shepherd's Pie (Lamb)** – INR 925 (Non-Veg)
Spiced lamb keema topped with mashed potatoes.
 - **Banana Leaf Wrapped Fish (Bombay Canteen Inspired)** – INR 840 (Non-Veg)
Fish fillet marinated in South Indian spices, roasted in banana leaf.
Chef's Note: Coastal flavors meet Victorian presentation.
Pair with Kokum Cooler (from Mocktails).

Salads & Raitas

 **SALADS & RAITAS** (All Vegetarian)

- **Victorian Greens** – INR 400 (Veg)
Mixed greens, seasonal vegetables, house vinaigrette.
Pair with The Poet's Potion (from Mocktails) for a refreshing contrast.
 - **Prayagraj Sprout Salad** – INR 370 (Veg)
Mixed sprouts, diced tomatoes, onions, coriander, tangy dressing.
 - **Caprese with Mint** – INR 430 (Veg)
Cherry tomatoes, fresh mozzarella, basil, balsamic glaze, hint of mint.
 - **Grilled Paneer & Corn Kernel Salad** – INR 470 (Veg)
Grilled paneer cubes, sweet corn, bell peppers, lemon dressing.
 - **Cucumber Raita** – INR 240 (Veg)
Yogurt with grated cucumber and roasted cumin.
 - **Mixed Vegetable Raita** – INR 260 (Veg)
Yogurt with diced tomatoes, onions, and coriander.
 - **Spiced Boondi Raita** – INR 250 (Veg)
Yogurt with fried gram flour balls and spices.
 - **Pineapple & Ginger Raita** – INR 280 (Veg)
Yogurt with diced pineapple and a hint of ginger.
 - **Plain Yogurt** – INR 200 (Veg).
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Breads

BREADS (All Vegetarian)

- **From the Indian Press:**
 - Naan (Plain / Buttered / Garlic) – INR 100 / 120 / 140
 - Tandoori Roti (Simple / Buttered / Herbed) – INR 75 / 95 / 115
 - Lachha Paratha – INR 160
 - Malabar Parotta – INR 170
 - Kachori (2 pieces) – INR 180
 - **From the European Binding:**
 - Garlic Bread (The Scribe's Fingers – 4 pieces) – INR 240
 - The Library Bread Basket – INR 300 (Selection of assorted breads with butter and olive oil)
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Curated Chronicles: Tasting Journeys

An exclusive exploration of our culinary philosophy through thoughtfully selected courses.
(Restaurant Highlight - Smaller Portions, Grand Experience)

-  **VEGETARIAN VOYAGES**
 - The Prayagraj Heritage Trail (Vegetarian Indian) – INR 1950 Per Person
 - The Victorian Garden Path (Vegetarian European) – INR 2100 Per Person
 - The East-West Palette (Vegetarian Fusion) – INR 2250 Per Person
-  **NON-VEGETARIAN EXPEDITIONS**

- The Maharaja's Banquet (Non-Vegetarian Indian) – INR 2350 Per Person
- The Governor's Table (Non-Vegetarian European) – INR 2550 Per Person
- The Spice Route Convergence (Non-Vegetarian Fusion) – INR 2650 Per Person

(Chef's Note: The specific dishes included in each tasting menu are curated from our current à la carte offerings and may vary slightly based on seasonality and availability. Please ask your server for today's journey details.)

Sweet Tales & Duets

SWEET TALES & DUETS (All Vegetarian)

- **Indian Classics Revisited:**
 - **Gulab Jamun with Chocolate Sauce and Nuts** – INR 450
Warm dumplings in cardamom syrup, pistachio dust.
 - **Saffron Rosewater Rasmalai** – INR 450
Chilled cottage cheese patties in sweetened milk, almond flakes.
 - **Deconstructed Imarti** – INR 480
Crispy imarti elements, rabri foam, saffron threads.
 - **Gajar Ka Halwa** – INR 390
Warm carrot pudding, vanilla bean ice cream.
 - **Petha Soufflé** – INR 465
Light & airy soufflé flavored with petha (ash gourd candy).
- **European Sweet Tales:**
 - **Classic French Crème Brûlée** – INR 525
Rich custard base, crisp caramelized sugar top.
 - **Italian Tiramisu** – INR 565
Coffee-soaked ladyfingers, creamy mascarpone, cocoa dust.
 - **British Sticky Toffee Pudding** – INR 535
Moist date sponge, warm butterscotch sauce, vanilla ice cream.
 - **French Apple Tarte Tatin** – INR 510
Caramelized apples, puff pastry, crème fraîche.
 - **Victorian Sponge Cake** – INR 480
Light sponge layered with berries & whipped cream.
 - **Chocolate Lava Cake** – INR 555
Warm molten chocolate center, raspberry coulis.
 - **Warm Chocolate Brownie with Vanilla Bean Ice Cream** – INR 535
- **The Dessert Duet - Fusion:**
 - **Saffron & Cardamom Crème Brûlée** – INR 565
Indian spices infused into a French classic.
 - **Gulab Jamun Cheesecake** – INR 595
Creamy cheesecake with gulab jamun core, cardamom crust.
 - **Petha & White Chocolate Mousse** – INR 535
Delicate mousse with petha pieces, hint of ginger.

- **Chai-Spiced Panna Cotta** – INR 510
Creamy Italian dessert infused with Indian tea spices, almond biscotti.
 - **Mango & Passion Fruit Kulfi Parfait** – INR 480
Layered frozen dessert, coconut crumble.
 - **Jalebi Churros** – INR 585
Crispy jalebi-inspired churros, creamy rabri dip.
 - **Thandai Panna Cotta** – INR 495
Creamy Italian dessert infused with traditional Indian thandai spices.
 - **Coffee Rasgulla Sundae** – INR 710
Rum-mascarpone ganache, salted caramel coffee cream, toasted almond brittle.
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Little Epicureans' Expedition

A Culinary Adventure for Young Explorers

TINY BITES (FOR LITTLE EXPLORERS)

- **The Pirate's Pizza Treasure** – INR 320 (Non-Veg Option Available)
Customizable pizza with tomato sauce, mozzarella, chicken, or veggies.
Chef's Note: Ahoy, mateys! Craft your own pizza map inspired by Victorian sea voyages.
- **Dino Nuggets & Volcano Fries** – INR 340 (Non-Veg)
Crispy chicken nuggets (shaped like dinosaurs!) with ketchup-dipped crinkle fries.
Pair with Rainbow Fruit Skewers for a balanced feast.
- **Mermaid's Fish Fingers** – INR 360 (Non-Veg)
Golden-fried fish fingers with tartar sauce and veggie sticks (carrots, cucumbers, bell peppers).
Chef's Note: Dive into a tale from the Victorian Book of Ocean Adventures!
- **The Royal Mac & Cheese** – INR 330 (Veg)
Creamy macaroni and cheese fit for tiny princes and princesses.
- **Jungle Trail Mix** – INR 300 (Veg)
Kid-friendly nuts, seeds, and dried fruit for adventurous snacking.

SMALL SERVINGS (FOR GROWING APPETITES)

- **The Adventurer's Pasta** – INR 350 (Veg)
Pasta with your choice of sauce (tomato, cheese, or light creamy), served in fun shapes!
- **The Explorer's Burger** – INR 380 (Non-Veg Option Available)
Mini chicken or veggie burger on a soft bun with lettuce, tomato, and potato smiles.
- **The Safari Rice Bowl** – INR 340 (Non-Veg Option Available)
Mildly spiced vegetable rice with chicken or paneer, served with cucumber raita.

SWEET TREATS (FOR HAPPY ENDINGS) (All Veg)

- **The Enchanted Sundae** – INR 300
Vanilla ice cream with toppings (chocolate sauce, sprinkles, gummy bears).
Chef's Note: Create your own magical dessert from the Book of Sweet Spells!

- **Fairy Tale Cookies** – INR 270
Assorted cookies in fun shapes (stars, crowns, animals).
- **Rainbow Fruit Skewers** – INR 290
Colorful skewers of fresh seasonal fruit.

DRINKS (FOR THIRSTY ADVENTURERS)

- Milk or Juice Box – INR 150
- Fizzy Mocktail – INR 220 (Colorful, non-alcoholic bubbly drink with fruity flavors.)

Late Night Chronicles

Midnight cravings met with colonial charm and comfort.
(11 PM – 1 AM)

SMALL PLATES

- **Assorted Cheese & Chicken/Turkey Charcuterie Board** – INR 650 (Non-Veg Option)
A curated selection of European cheeses, Chicken/Turkey Ham & Salami, crackers, and seasonal fruits.
Chef's Note: Inspired by midnight feasts in Victorian-era parlours.
- **Spicy Chicken Wings** – INR 490 (Non-Veg)
Crispy wings tossed in a tangy, fiery sauce.
- **Paneer Tikka Skewers** – INR 450 (Veg)
Tandoor-grilled paneer marinated in spiced yogurt, served with mint chutney.
- **Garlic Bread with Cheese** – INR 300 (Veg)
Toasted garlic bread topped with melted mozzarella.

COMFORT FOOD

- **Classic Margherita Pizza** – INR 550 (Veg)
Wood-fired pizza with tomato sauce, fresh basil, and mozzarella.
Pair with The Traveler's Tonic (from Mocktails) for a fizzy contrast.
- **Lamb Keema Pav** – INR 480 (Non-Veg)
Spiced minced lamb served with buttered pav buns.
Chef's Note: A Bombay street classic, reimagined for Prayagraj's midnight cravings.
- **Mac and Cheese** – INR 420 (Veg)
Creamy macaroni with a golden cheese crust.

DESSERTS

- **Chocolate Brownie with Ice Cream** – INR 535 (Veg)
Warm chocolate brownie served with vanilla bean ice cream.
Pair with Victorian Coffee Elixir (from Coffee Conservatory) for a decadent finish.

- **Assorted Cookies Plate** – INR 350 (Veg)
A selection of buttery shortbread, chocolate chip, and oatmeal cookies.

🍷 **BEVERAGES**

- Coffee/Tea – As per the regular menu.
- Soft Beverages – As per the regular menu.