



RASOI which means Kitchen in English, specializes in pan-indian cuisine emphasizing on signature dishes and unique product offerings. Presenting elegant dining and hospitality experience.

#### INDIA ON A PLATE

The restaurant offers pan Indian Cuisines prepared with high quality and authentic ingredients, by experienced Chefs from the roots of India. The secret behind our tempting food in Rasoi is our original recipes treated with pure and genuine Indian spices sourced and produced in our in-house facilities in India. Rasoi has a well trained team of professional chefs that create real magic in all their offerings (giving) you an excellent dining experience every time you visit us.

#### CHEFS TOUCH

Inspired by modern and authentic Indian Cuisine our chefs follow a modern and authentic style of cooking, preparing breads, meat, fish and poultry in a clay oven (Tandoor). Rasoi specialties include aromatic curries, tempting Biryani, Kebabs, Tikkas, and mouth-watering vegetarian delights. You must try our food with your fingers you will be addicted.

**Dishes are subject to availability.**

**Food Allergies and Intolerances:**

**Before ordering please speak to our staff about your requirements.**



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## STARTERS: VEGETARIAN

### SOUPS

#### **DAL KA SHORBA** \$12

A traditional, light & flavourful mixed lentil soup.

#### **VEG MANCHOW SOUP** \$15

An Indian-Chinese soup, hot and spicy, mixed vegetables, served with Potato salli.

#### **TAMATAR AUR SIMLA MIRCH KA SHORBA** \$15

Rich garden-fresh tomatoes & bell peppers blended & spiced delicately to form this soup.

### **MASALA PAPAD** \$10

Deep-fried papad, garnished with chopped onion, tomatoes and coriander tossed with fresh lime juice and chaat masala.

### **CHAAT PURI** \$14 (6 Pieces)

Mini puri filled with chickpeas cooked with the chef's special spice and sauces.

### **SAMOSA** \$12 [1 piece \$8]

Savory pastry stuffed with spiced vegetables, fried until crisp & golden.

### **ONION-SPINACH BHAJI** \$10

Crunchy onions and Spinach dipped in a flavorsome batter, deep-fried until golden; Served with chutney.

### **DAHI KE KEBAB** \$18

Crispy English Brie & Yoghurt Dumplings, Spiced Lentil and Coconut Chutney.

### **VEGETABLES PAKORA** \$14/ **PANEER PAKODA** \$18

Deep fried Vegetables or Paneer coated with chickpea flour and spices.

### **PALAK PATTI CHAAT** \$16

Deep fried fresh leaves of spinach with dressing of tamarind, sweet yogurt and Mint sauce.



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**TANDOORI ALOO \$18**

Potatoes filled with green peas mash and dry nuts finished in Tandoor and served with mint chutney.

**MASALA PANEER TIKKA \$18**

Skewered cottage cheese cubes marinated in creamy yogurt, aromatic spices & glazed golden in the tandoor. Topped with a drop of Olive oil.

**ACHARI HALDI PANEER TIKKA \$18**

Succulent pieces of cottage cheese, marinated in mustard oil, organic turmeric, yoghurt and five spice.

**PAPDI CHAAT \$15**

Crisp Flour discs, sweetened yoghurt, tamarind chutney, Indian vermicelli .

**SAMOSA CHAAT \$16**

Spiced potato turnovers, chickpeas, yoghurt, tamarind chutney and mint chutney.

**CAULIFLOWER MANCHURIAN \$16**

Deep fried Cauliflower tossed with Bell Peppers, Onions, Garlic and Soya Sauce.

**BHARVA MUSHROOMS \$17**

Crispy panko battered fresh button mushroom stuffed with spiced cheese.

**STUFFED TANDOORI MUSHROOMS \$18**

Stuffed mushrooms; cottage cheese, potatoes, spices, ginger etc.

**CHILLI PANEER DRY \$20**

Cottage cheese cubes cooked with chilli sauce, soy sauce, onion, garlic, ginger and capsicum, garnished with spring onions.

**TANDOORI MALAI SOYA CHAAP \$24**

Chaat is a vegetarian meat, its texture is quite similar to chicken. Marinated in spices and cooked in tandoor.

**VEG RASOI TASTINGS SAMPLER \$30**

This platter includes: Hara bhara kebab, Tandoori aloo, Tandoori mushrooms, Samosa, Lotus kebab.

**CHAAT PLATTER \$22**

Platter comes with Samosa, Palak patta, Papadi chaat.

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## NON - VEGETARIAN STARTERS

### SOUPS

#### **Chicken Manchow soup/ seafood Manchow \$ 15**

An Indian-Chinese soup, hot and spicy, choice of meat either chicken or seafood, served with Potato salli.

#### **PRAWN CHAAT PURI \$14 (4 pieces)**

Mini puris filled with prawn and mixed vegetables cooked with the chef's special spice.

#### **DORA KEBAB \$18**

Signature preparation of smoky minced Lamb kebab infused with cheese, and grilled in skewers.

#### **HARIYALI CHICKEN TIKKA \$18**

Day special fish marinated with mint, coriander and pine nuts.

#### **CHICKEN TRILOGY \$22**

Chipotle, basil, kaffir lime served on a grill.

#### **CHIPOTLE TIKKA \$18**

Succulent chicken marinade in chipotle, yoghurt, spices, lemon and Piquant mint chutney.

#### **CHICKEN 65 \$25**

Hot and spicy curry leaf garlic chili, yogurt

#### **KAFFIR TIKKA \$18**

Chicken marinade in kaffir lime, yoghurt, sea salt and Chefs special spices served with mint chutney.

#### **KALI MIRCH TIKKA \$18**

Chicken marinated in Ginger, garlic, cloves, crushed black pepper, yoghurt and cooked in tandoor served with tandoor grilled tomato chutney.

Dishes are subject to availability.  
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**CLOVE SMOKED ADRAKI LAMB CHOPS** \$38 (4 pieces)

New Zealand lamb chops marinated in clove, ginger, pickled onions, Rasoi subtly spices and cooked in tandoor served with mint chutney.

**AMRITSARI MACCHI** \$20

Spicy Punjabi style marinated deep fried fish served with mint sauce.

**TANDOORI SCALLOPS** \$21

Overnight marinated scallops grilled in the tandoor finished with mint sauce.

**HARIYALI MACCHI** \$21

Day special fish marinated with mint, coriander and pine nuts.

**KALONJI JHINGA** \$18

Tiger prawns with ginger, yoghurt, spices and toasted nigella seeds then served with Tandoor grilled tomato onion chutney.

**PRAWNS POP CORNS** \$18

Panko coated Tiger prawns marinated with exotic herbs and served with garlic-onion chutney.

**CHILLI CHICKEN DRY** \$23

Boneless Chicken cooked with chilli, soy sauce, onion, garlic, ginger and capsicum, garnish with spring onions.

**ACHARI HALDI FISH TIKKA** \$20

Clay oven roasted fish of the day marinated with organic turmeric and pickle.

**SEAFOOD PLATTER** \$38

Enjoy our special platter of scallops, hariyali macchi (Fish), kalonji jhingra (Prawns), Podi prawn, kekda (crab).

**RASOI MEAT TASTINGS SAMPLER** \$38

Chef's selection of our mixed meat sampler to prime your palate.

**CHICKEN PANCH SWADA** \$30

Five different flavours of marinated tandoori chicken comes on a sizzling platter which is served with our home made mint chutney.







## NON-VEGETARIAN MAIN COURSE

### TANDOORI MURGH \$28

A king of kebab whole chicken marinated in a special tandoori masala flavoured yoghurt chargrilled

### AFGHANI MURGH \$28

Classic grilled whole chicken marinated in traditional spices, cream & yoghurt.

### RASOI SHOULDER MASALA \$30

Simple Lamb curry. The critical to the dish is the browning of the onions and the right chillies. This SHOULDER lamb dish is robust and hearty and a complete soul food.

### DUM KA MURGH \$25

Hyderabad is as famous for charminar as it is for this dish. Chicken is cooked in sealed pots and then lightly smoked. The irresistible taste of the dish owes to the nuts and the traditional slow process of cooking.

### MURGH LABABDAR \$25

Divine and Delicious! Boneless pieces of chicken grilled in tandoor finished with rich creamy gravy.

### MALAI KORMA \$25

Chicken/ Lamb/ Goat/ Venison

Smooth creamy and refined curry made of yoghurt, fresh cream and paste of cashew nut and almond with spices.

### KHURCHAN \$25

CHICKEN / LAMB/ VENISON

Khurchan means scrapings and in this dish we cook sliced choice of meat on a flat iron with peppers. The constant scraping of the meat makes the masala thicker and intense.

**BASMATI RICE SERVED WITH ALL MAIN COURSES**  
**VENISON is \$1, GOAT is \$2 EXTRA, LAMB is \$1 extra**

MAIN

**RAILWAY CURRY \$25**

From the first class compartments of Indian Railways to your plate-  
Lamb curry with potato

**GOSHT KALI MIRCH \$25**

Lamb or chicken

Lamb cooked in onion and cashew based gravy delicately flavored with  
ginger garlic paste and crushed black pepper

**BUTTER CHICKEN \$25**

LAMB/ CHICKEN / VENISON

Unarguably the best butter chicken that you will find is from north india  
The true essence of a great butter chicken is in careful selection of tart  
tomatoes along with butter and fresh cream.

**MURGH METHI HANDI \$25**

A dish of chicken delicately flavoured with fenugreek herbs in a rich  
creamy cashew nut gravy.

**CHICKEN REZALA \$26**

A special from Bengal - A muslim influenced aromatic, yoghurt based  
chicken curry.

**CHETTINAD \$27**

LAMB/ CHICKEN/ GOAT/ VENISON

A spicy and flavourful south Indian spice with a choice of meat cooked  
with spicy masala onion. curry leaves & black pepper

**TAWA MASALA \$25**

CHICKEN/ LAMB/ VENISON/ GOAT

Succulent boneless choice of meat marinated in yoghurt and spices  
cooked in a onion and tomato based gravy flavoured with garlic and  
cumin, garnished with fresh coriander.



**BASMATI RICE SERVED WITH ALL MAIN COURSES**  
**VENISON is \$1, GOAT is \$2 EXTRA, LAMB is \$1 extra**

MAIN

**LAL MAAS \$28**

LAMB/ VENISON/ GOAT

A fiery rajasthani smoked venison curry it is unlike a rogan josh and thick, semi dry curry.

**RISTA \$28**

Velvety texture well Pounded Lamb balls cooked in Saffron flavoured Gravy.

**KEEMA HARI MIRCH KA DO PYAZA \$26**

Lamb mince cooked with onions, ginger, garlic, chillies, curd, garam masala.

**ALOO KEEMA MUTTER \$25**

Hand pounded lamb mince cooked with potatoes, spices finished with lime juice.

**TIKKA MASALA \$25**

LAMB/ CHICKEN/ VENISON / GOAT

Meat cooked in Tomato Onion Fenugreek gravy and fresh coriander.

**KASHMIRI ROGAN JOSH \$25**

LAMB/ GOAT/ VENISON

meats simmered in kashmiri red chilli caramelize onion yoghurt hint of fennel.

**VINDALOO \$25**

LAMB/ CHICKEN/ VENISON/ GOAT

Very Hot & Spicy sauce created from onion, tomatoes, ginger and fresh grounded chillies.

**BHUNA GOSHT \$25**

LAMB/ GOAT/ VENISON CHICKEN

Tender chunks of meat cooked with a myriad of spices, which are pounded together with onion, ginger & tomatoes

**BASMATI RICE SERVED WITH ALL MAIN COURSES**  
**VENISON is \$1, GOAT is \$2 EXTRA, LAMB is \$1 extra**

### **KADAI \$25**

CHICKEN/ LAMB/ GOAT/ VENISON

Choice of meat which is cooked in tomatoes onion gravy with julienne onion capsicum, tomato & coriander and fenugreek!

### **JHAL FREZI \$25**

CHICKEN/ LAMB/ GOAT/ VENISON

Slightly sweet and sour curry prepared with the infusion of Bell peppers & onions, fresh chopped coriander and finished with the touch of lemon.

### **CHILLI CHICKEN GRAVY \$29**

Boneless Chicken cooked with chilli , soy sauce, onion, garlic, ginger and capsicum, garnish with spring onions.

### **GHAR WALI TARI MEAT \$25**

CHICKEN/ LAMB/ GOAT/ VENISON

Home style curry choice of meat cooked with olive oil, onion, tomato.

### **LAMB STEW \$28**

Lamb stewed with onion, beans, potatoes and coconut milk, curry leaves and chilli.

### **BALTI \$25**

CHICKEN/ LAMB/ GOAT/ VENISON

This is a hearty and delicious CHOICE OF meat dish made with ground and whole spices.

### **SAAGWALA \$25**

CHICKEN/ LAMB/ GOAT/ VENISON

Cooked in spinach based gravy and fresh Indian spices.

### **DUM BIRIYANI \$24**

Boneless pieces of your choice of meat (Chicken / Lamb / Goat / Venison) lightly spiced and simmered over low heat. Fragrant basmati rice is added together with a blend of herbs and spices and cooked a little longer to thoroughly infuse the flavours of the meat and vegetables in the rice. Served with a side portion of meat gravy or raita.



## SEAFOOD

### MALABARI \$29

FISH OR PRAWNS

Onion-tomato base gravy cooked in coconut milk, tempered with mustard seeds and curry leaves with a touch of lemon juice.

### BANGALI CURRY \$29

PRAWN or FISH

Fish of the day or prawns cooked in an onion based sauce flavoured with typical Bengali spices.

### FISH/PRAWN CHILLY MASALA \$30

Choice prawns or fish prepared in a lip smacking gravy made from onions, tomatoes, green peppers, a blend of spices & fresh chillies. (A fiery preparation).

### MEEN MOLEE or SCALLOPS \$30

Meen moliee is famous fish stew from south India cooked in coconut milk and spices. The texture is smooth.

### FISH/PRAWNS METHI MALAI \$28

Fish or Prawns cooked with mildly spiced cashew nut, fenugreek leaves & thickened with creamy yoghurt.

### KADAI PRAWNS /SCALLOP \$28 /\$30

Prawns or Scallops cooked with tomatoes, onion & bell peppers in Kadai masala.

### TAWA MASALA \$30

Choice of Prawns/scallops or fish marinated in yoghurt and spices cooked in a onion and tomato based gravy garnished with fresh coriander.

### SEAFOOD DUM BRIYANI \$28

Fish/Prawns or Scallops lightly spiced and simmer over low heat. Fragrant basmati rice is added together with a blend of herbs and spices and cooked a little longer to thoroughly infuse the flavours of the seafood in the rice. Served with a side portion of plain gravy or raita.

**BASMATI RICE SERVED WITH ALL MAIN COURSES**  
**VENISON is \$1, GOAT is \$2 EXTRA, LAMB is \$1 extra**

# VEGETARIAN

## SAHBZE MILONI \$23

Seasonal vegetables cooked in spinach based gravy with spices.

## KASOORI PANEER KORMA \$24

Cashew nuts are cooked in cottage cheese and a pinch of fenugreek.

## TAWA PANEER KHATTA PYAZ \$25

Cottage cheese pieces tempered with cumin and spices tossed with cubes of pickled shallots in tomato gravy.

## DHINGRI MUTTER PANEER \$24

Fresh mushrooms, green peas, cubes of cottage cheese in a medium spiced silky brown gravy.

## ALOO GOBI ADRAKI \$22

Diced potatoes and florets of cauliflower tossed with cubes of onion, tomatoes, coriander flavoured with ginger.

## ACHAR KE ALOO \$20

Diced potatoes and florets of cauliflower tossed with cubes of onion, tomatoes, coriander flavoured with ginger.

## KADAI PANEER \$ 25

Fresh cottage cheese stir fried with bell pepper, tomatoes, onion and seasoned with coriander and fenugreek.

## PALAK ANJEER KOFTA \$26

Paneer koftas gently simmered in creamy spinach gravy or almond, cashew saffron sauce



**PANEER KHURCHAN \$27**

Khurchan means scrapings and in this dish we cook Paneer on a flat iron with peppers. The constant scraping of the paneer makes the masala thicker and intense.

**DHANIYA HEENG KE ALOO \$20**

Preparation of potatoes sauteed and tempered with coriander seeds and asafoetida.

**METHI MALAI MUTTER \$25**

Methi malai mutter is a rich aromatic curry made of green peas in a creamy gravy with fenugreek

**PANEER TIKKA MASALA \$25**

Cottage cheese tikkas laced with a gravy made of tomato, cashew nut and yoghurt delicately spiced.

**PANEER BUTTER MASALA \$22**

Succulent cubes of cottage cheese in velvety tomato gravy blended with cashews, cream & rich spices.

**PANEER LABABDAR \$25**

Succulent cubes of cottage cheese in velvety tomato gravy blended with cashews, cream & rich spices

**SHAHI PANEER \$26**

Cottage cheese cooked in cream, cashew nut, tomato base and Chef Special spices.

**PALAK PANEER/ALOO \$24/ 22**

Creamy spinach infused with chunks of soft cottage cheese or potatoes

**SOYA KI CHAPEIN \$28**

Soya chaap is basically vegan meat , you can ask the server about the Choice of gravy either vegan or veg ; you prefer.

**BASMATI RICE SERVED WITH ALL MAIN COURSES**  
**VENISON is \$1, GOAT is \$2 EXTRA, LAMB is \$1 extra**

**CHANA MASALA \$20**

Spicy chickpeas cooked with tomatoes & garnished generously with onions & coriander.

**NAVRATAN KORMA \$24**

Assorted vegetables and cottage cheese cooked in a cashew nut gravy with butter, cream garnished with dry nuts.

**AMCHURI BHINDI \$26**

A delicacy of tendern okra sautéed with fresh green chillies and dried mango powder.

**KADAI SABZI \$24**

Garden fresh vegetables and cubes of cottage cheese stewed with onions, tomatoes, green chillies and ginger slices cooked with kadai masala.

**PANEER JALFREZI \$24**

Cubes of cottage cheese, onions, tomatoes and capsicum in a sweet and sour sauce.

**VEG JHAL FREZI \$23**

Stir fried peppers, carrots, cauliflower, broccoli, cottage cheese & french beans in a tantalizing sweet tomato sauce

**PANEER MAKHANI \$ 25**

Lush cubes of cottage cheese cooked in a delicious tomato & butter based sauce.

**MUSHROOM HARA PYAZ \$23**

Button mushroom and scallions with aromatic spices, slow cooked in rich gravy.



**DAL MAKHANI \$25**

Delicacy of whole urad & kidney beans simmered overnight Sautéed with tomatoes, mild spices & lots of butter.

**DOUBLE TADKE KI DAAL \$22**

Twice tempered lentils with onions, garlic & spices. A source of protein for the vegetarian.

**DAL PALAK \$25**

Tempered yellow lentils cooked with spinach leaves

**CHILI PANEER GRAVY \$26**

Cottage cheese cooked with chili sauce , soy sauce, onion, garlic, ginger and capsicum, garnished with spring onions.

**VEGETABLE DUM BRIYANI \$28**

Vegetables and cottage cheese, lightly spiced and simmer over low heat. Fragrant basmati rice is added together with a blend of herbs and spices and cooked a little longer to thoroughly infuse the flavors in the rice. Served with a side portion of raita.

**SPECIAL KHICHADI BHAT \$22**

**PULAO - AAP KI PASAND \$15**

Aromatic long grain basmati rice cooked to perfection with whole spices Choose from mixed vegetables, green peas , cumin ,Chickpeas,saffron.

**MUSHROOM TRUFFLE INFUSED PULAO \$18**

**KASHMIRI CHAWAL \$15**

Fragrant sweet basmati rice cooked with dry nuts and coconut.

**CAULIFLOWER RICE \$14**

Cauliflower, Broccoli and onions sautéed and tempered with cumin seeds.

## BREADS

**For all the bread we use butter. You can choose extra virgin olive.**

### **ASSORTED BREAD BASKET \$20**

(Plain naan , Garlic naan , Tandoori roti, Roomali roti, Lachha paratha)

### **BHARWA NAAN/PARATHA / KULCHA \$ 8**

Tandoori white flour bread/whole wheat flour bread baked with your choice of stuffing of either mince, paneer, potato, cauliflower onion.

### **FAMILY NAAN \$10**

Refined flour Indian bread made in clay oven; a signature family naan

### **GARLIC NAAN \$5**

### **BUTTER NAAN \$5**

### **PLAIN NAAN \$5**

### **TANDOORI ROTI (WHOLE WHEAT) \$5**

### **ROOMALI ROTI \$5**

(Special handkerchief bread)

### **LACHEDAR PARATHA (Flaky, layered whole wheat bread) \$5**

### **METHI PARATHA**

(Fenugreek flavoured Flaky, layered whole wheat bread ) \$5

### **GARLIC CHEESE NAAN \$8**

### **CHILI CHEESE GARLIC NAAN \$8**

(Bellpeppers, chillies, garlic and cheese)

**CHEESE NAAN \$7**

**PESHAWARI NAAN** (A sweet naan stuffed with coconut and dry nuts)  
\$8

**TOMATO AND MOZZARELLA KULCHA \$9****BRIE AND TRUFFLE OIL NAAN \$8**

**MISSI ROTI** (A Gluten free bread made out of gram flour)\$6

**PURI** (Fried whole wheat bread puffed bread) \$4

**Poppadoms** 2 FOR \$2

**SIDES \$12****PORIYAL**

Seasonal vegetable with Mustard, Curry Leaf and Coconut.

**METHI KHUMB**

local Mushrooms, Fenugreek Leaves and Garlic.

**CHOLE**

North Indian Style Cooked Chickpeas.

**AMCHURI BHINDI**

Okra Sautéed with onion, mango powder and fennel Seeds

**JEERA ALOO**

Potatoes, Garlic, cumin and Coriander

**DAAL**

Daal Makhni or Tempered Yellow Lentils .

**RAITA`S****Boondi Raita \$5**

**POTATO BASIL RAITA** (potato tossed with basil in olive oil) \$5

**BURANI RAITA** (fried garlic chilli yoghurt) \$5

**CUCUMBER RAITA** (Whisked yoghurt with freshly Grated cucumber) \$5

**PICKLES \$4**

MIXED PICKLE

MANGO CHUTNEY

MANGO PICKLE

LIME PICKLE

PICKLE ONION

CHILLI PICKLE

**HOME MADE CHUTNEYS \$5**

Grilled tomatoes/grilled tomato garlic onion/mint coriander youghrt/  
tamarind/chilli and roasted garlic/grilled bell pepper chutney.

**TADKEWALA DAHI \$6**

Yoghurt tempered with turmeric, coriander, mustard seeds and curry  
leaf.



**SALADS****KACHUMBER SALAD \$10**

Kachumber is a chopped salad with chopped onions, tomatoes, and cucumbers sprinkled with light seasoning with a hint of lemon.

**CILANTRO COLESLAW \$ 12**

Sliced Tomato, onion, cucumber, carrot, lemon sprinkled with Agave , lemon salt , olive oil.

**ONION LACHHA SALAD \$10**

Rings of onions, coriander, lemon chili, chaat masala

## DESSERT

### **GAJRELA** \$10

carrot - based sweet pudding; dry nuts, saffron, milk.

### **KESARI PHIRNI** \$8

Condensed rice and milk pudding, flavoured with nuts and saffron.

### **GULAB JAMUN** \$ 8 (2 pieces)

A traditional cardamom flavoured milk dumplings topped with almond flakes.

### **KULFI** \$8

Special Indian Traditional ice creams; you can choose flavours

**KESAR -PISTA KULFI** (flavoured with saffron and pistachio)

### **MANGO KULFI**

### **COCONUT KULFI**

**GULKAND PHIRNI-** rose flavored rice pudding \$10

### **ICE CREAM SUNDAE** \$8

Chocolate/ Vanilla/Boysenberry





## After Meal Tea \$5

**Black teas** No additives/ contains caffeine

### CEYLON

**BREAKFAST TEA..** AN INVIGORATING BREW TO WAKE YOU UP

### AROMATIC EARL GREY TEA

**A HIGH-ELEVATION SINGLE REGION TEA** WITH A TOUCH OF  
BERGAMOT,

**GREEN TEAS.....**No additives/ contains caffeine

### NATURALLY PURE GREEN TEA

A Pleasant tea with a lightly sweet finesh.finest ceylon tea

### FARAGRANT JASMINE GREEN TEA

A Light tea made with night blooming jasmine petals

herbal infusions..... No additives/ contains caffeine

**PURE PEPPERMINT.....**ideal after meal

**GENTLE CHAMOMILE....** A gentle herb enjoyed as a relaxing evening  
drink

**ELDERFLOWER FLOWER APPLE INFUSIONS...**A Fragrant,natural  
infusion with fruit,spice and citrus notes.

**BLOOD ORANGE & EUCALYPTUS..**AN INSPIRED BLEND OF SWEET  
ORANGE, LEMON AND SPICE IN A BEAUTIFUL RUBY RED INFUSION.

**MASALA CHAI...** A FLAVOR OF GINGER.CARDAMOM.CINNAMON

**ESPRESSO /FLAT WHITE /LONG BLACK /CAPPUCCINO /  
MOCHACCINO /HOT CHOCOLATE**