



Frothy Mugs

Where life tastes better

Soup Bowl



LEMON CORIANDER SOUP

215

Simmered Veg broth to serve with fresh coriander and hint of fresh lemon

CREAMY MUSHROOM SOUP

215

Creamy mushroom soup cooked with onion and garlic with a hint of thyme and served with garlic bread

MANCHOW SOUP

215

A flavourful aromatic soup simmered in creamy veg broth served with garlic bread

CREAM OF TOMATO & BASIL

215

A classic favourite made with selected ripe tomatoes, blended with fresh basil and garlic, served with croutons and soup sticks

HOT & SOUR

160

A flavourful and tangy soup blended with veggies and served with crispy soup sticks

Healthy Salads



GOODIES OF VEGGIE SALAD

320

A refreshing medley of crisp Tomatoes, cucumbers, onions, peppers, feta cheese and olives dressed in a vinaigrette dressing

HEALTHY LENTIL BOWL

330

A wholesome blend of lentils, quinoa, and soft cottage cheese, finished with a drizzle of balsamic dressing—light, filling, and full of goodness

CRUNCY FRUIT SALAD

330

Crisp Seasonal fruits, celery, and crunchy walnuts, drizzled with honey and tossed in a creamy mayo dressing

FARM FRESH GREEN SALAD

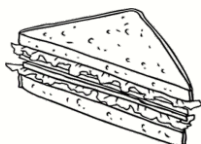
185

An assortment of onion, cucumber, beetroot, carrots, radish, and tomato, with fresh green chilli and lemon on the top

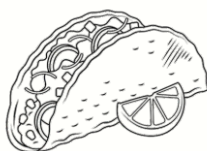
Applicable government taxes will be added.

~~Service charge is not applied and is left to customer discretion.~~

Sandwiches and Paninis



Quick Bites



BUTTER MINT VEG SANDWICH 310

Indian taste of butter and mint clubbed with farm fresh seasonal vegetables served with crunchy potato fries

CLUB SANDWICH 385

Multi-layer sandwich with the stuffing of paneer, lettuce, grilled veggies, melted cheese, served with crispy French fries

CHEESE GARLIC BREAD 240

Golden, crispy garlic bread topped with a cheddar garlic spread, served with hot chilli or Tabasco sauce

PANINI VEGETABLE FOCACCIA 380

A perfectly baked and grilled Focaccia bread stuffed with roasted bell peppers zucchini, capsicum, and melted cheddar cheese, served with crispy potato wedges

CHEESE GRILLED SANDWICH 240

Crunchy grilled cheese sandwich served with crispy golden fries by the side

PANEER TIKKA WRAP 340

Tandoor roasted chunks of paneer dressed with fresh veggies and seasoned with a dash of melted cheese and mustard sauce

GINGER MUSHROOM BOWL 340

Mushroom buttons accompanied with bell peppers carrots onion tossed in ginger coriander sauce

BURGER – CAFÉ SPECIAL 330

In-house baked buns, gently baked and filled with a crispy aloo tikki, mayo, cheese slice, spicy jalapeño, diced cucumber onion tomato, fresh lettuce and served with a side of coleslaw and crunchy fries

LOADED TACOS 340

Crispy taco shells filled with red beans, bell peppers, sour cream, fresh tomato salsa, and creamy guacamole

PALAK PAPRI CHAAT 250

Crispy pan-fried Palak leaf and papri, in yoghurt, tangy mint and sweet chutneys, dusted with aromatic spices, fruit chunks and crunchy sev

FRENCH FRIES 185

Selected finger chips deep fried and tossed with aromatic and tangy spices to offer a crunchy feast

Pasta



Hand-crafted Pizza



AGLIO-E-OLIO 420
Spaghetti tossed in olive oil and garlic sauce with chilli flakes, topped with sprinkle of parmesan and fresh parsley

BASIL PESTO PASTA 435
Choice of pasta tossed in a fragrant Basil pesto sauce made with fresh garlic, olive oil, and parmesan

ALFREDO SAUCE PENNE PASTA 420
Pasta served in a velvety smooth white sauce made from cream and butter and choice of veggies

CREAMY MUSHROOM BASIL PESTO SAUCE 455
Fettuccine pasta enveloped in a creamy mushroom sauce with a touch of Basil Pesto

ARRABBIATA SAUCE PENNE PASTA 415
Pasta tossed in spicy tangy tomato sauce with a hint of garlic, fresh basil, Jalapeno and herbs accompanied by Garlic toastes

ADD EXTRA VEGETABLES 60
Choice of Pasta: Penne, Spaghetti Fettuccine
All pastas served with garlic bread

PIZZA MARGARITA 440
Seasoned with hand crushed peeled tomatoes, mozzarella cheese, fresh basil, and extra virgin olive oil

ALL LOADED CAFÉ SPECIAL 520
A delectable feast topped with mushrooms, corn, bell pepper, jalapeño, olives, red paprika, and mozzarella cheese

TANDOORI PANEER PIZZA 540
Topped with chunks of tandoori paneer with capsicum, red paprika, onion, capsicum, olives and mozzarella cheese on thin crust

VEGGIE PARADISE PIZZA 450
A flavoury foursome combo of red paprika, black olives, capsicum with vegetables and cheese

MAKE IT EXTRA CHEESY!!! 75

Tandoori Delicacies



The Chinese Wok



PANEER TIKKA 450

ASK CHEF FOR THE FLAVOUR OF THE DAY

Tender chunks of paneer marinated in a blend of spices and yogurt, grilled to perfection in a tandoor

SESAME DAHI KEBAB 420

kebabs infused in the aroma of Indian spices, stuffed with creamy tangy yoghurt crowned with sesame

FROTHY MUGS TANDOORI PLATTER 570

An assortment of Tandoori hots, a blend of makhani and spicy delicacies accompanied by Mint/ Ananrdana chatni, served with tandoori Kulcha and chole by the side

STUFFED TANDOORI MUSHROOMS 415

Button mushrooms stuffed with a flavourful blend of cheese and spices, charred in the tandoor for a smoky bite

SOYA CHAAP MALAI/MASALA 400

Soya Chaap marinated in traditional Indian spices or marinated in cream and grilled to match your taste buds

CHOW MEIN/ HAKKA NOODLES 280

Authentic Indian style noodles stir-fried with vegetables

VEG. FRIED RICE/ SCHEZWAN FRIED RICE 280

A fragrant, wok-tossed rice with aromatic scallions and garlic, or spicy Schezwan sauce added to fried rice to give hot smoke

HONEY CHILLI POTATOES/ CAULIFLOWER 300

Double-fried crispy potato wedges/cauliflower coated in a deliciously sweet and spicy honey sauce

CHEESE CHILLI/MUSHROOM 430

Crisp fried paneer cubes/mushroom buttons tossed in a flavourful chilli garlic sauce, Ask for your choice of dry or gravy style

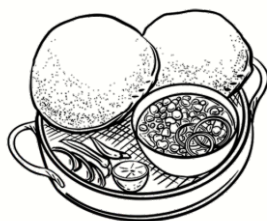
VEGETABLE MANCHURIAN 350

Soft, golden-fried vegetable dumplings served in a spicy Sauce. Ask for your choice of dry or gravy style

EXOTIC VEGGIES IN GARLIC SAUCE 340

Selected English vegetables tossed in hot garlic sauce

Flavours - North India



DAL MAKHANI Black lentils simmered overnight in a rich, buttery tomato gravy, for deep, buttery and aromatic spice flavour.	350
GARLIC YELLOW DAL/SMOKY Split yellow lentils tempered with tomatoes, garlic and aromatic species. To your choice could be infused with smoky ghee flavour	340
PANEER MAKHANI/KARAH Soft paneer cubes cooked in red ripe tomato and butter gravy, With the aroma of mild spice infused for a perfect flavour	440
SEASONAL VEG. Handpicked seasonal vegetables cooked in Indian roasted spices topped with ginger julians and green coriander	395
CHOLE BHATURE A North Indian Dish Pairing chickpeas curry with Bhatura seasoned with onion rings, slit green chilli and lemon served with pickle or chhach	295
AMRITSARI KULCHA Potato, onion or paneer Stuffed Tandoori kulchas served with Panjabi chole and pickle and onion	275
VEGETABLE PULAO Fragrant basmati rice cooked with seasonal vegetables infused with Indian roasted spices	290
PARANTHA TANDOOR Potato, onion or paneer Stuffed Tandoori parantha served with butter, pickle, curd or Chaach	130
INDIAN BREADS Laccha Paratha / Pudina Laccha Paratha Plain / Butter / Missi Tandoori Roti Plain / Butter / Garlic / Chilli Garlic Chur Chur Naan	70/75 40/50/55 50/60/70/75
RICE Steamed Rice / Jeera Rice	140/150
RAITAS Veg / Boondi / Plain Curd	120/110/90

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Flavours - South India



Sweet Teeth



GHEE MASALA DOSA/PLAIN 240/210

RAWA GHEE MASALA DOSA/PLAIN 240/210

UTTAPAM - ONION/ MASALA 215/245

IDLI SAMBAR 185

VADA SAMBAR 185

CAFÉ FROTHY MUGS COMBO 395

Idli, Vada, Choice of Uttapam or Masala Dosa, Sambhar

EXTRA SAMBAR 50

WALNUT BROWNIE 280

CHOCO TRUFFLE 280

WALNUT PIE 315

WAFFLES WITH ICE CREAM 285

GULAB JAMUN 200

THE FROTHY MUGS AFFOGATO 320

A scoop of Ice cream floating in a shot of brewed espresso to make a delightful combo of Hot, cold, sweet and bitter

CHOICE OF ICE CREAM 210

Vanilla, strawberry, chocolate, butterscotch

Service with the choice of chocolate/strawberry or Kiwi sauce

Frothy Mugs



SIP *chill* REPEAT

Refreshing Beverage/ Mocktails



Aerated Drinks



FRUIT PUNCH 240

Crushed ice chilled pulpy fruity punch, topped with the freshness of mint and lemon

Ask for the choice of seasonal fruit

ICE TEA – PEACH/ LEMON/ APPLE 195

Blended with Crushed ice and freshly brewed black tea

VIRGIN MOJITO 215

A classic combination of mint, lime, and choice of water or soda perfect drink for every occasion

LEMONADE – SWEET/ SALTED/ MASALA 175

Refreshing lemonade, mint with the choice of sweet, salted, or masala served with soda/water

BLUE OCEAN 210

A tropical drink with curacao and citrus combination served with soda or ginger ale

GREEN APPLE 210

A refreshing drink with the tartness of green apples and flavours of mint and lemon

PASSION FRUIT MOJITO 220

Passion fruit crush shaken vigorously with a hint of mint served with refreshing soda and topped with lemon

MINERAL WATER 50

PEPSI/COKE/ THUMS UP/ SPRITE 100

DIET COKE 115

RED BULL 180

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The Coolers/ Coffee/ Smoothies



Hot Cofee/Tea



COLD COFFEE	195
COLD COFFEE	220
Served with a scoop of Ice cream of your choice	
LATTE	185
MOCHA	185
AMERICANO	160
SHAKES – VANILLA/ BUTTERSCOTCH	245
CHOCOLATE/STRAWBERRY/ OREO	
SEASONAL SMOOTHIE (Mango/Banana/Kiwi)	245
EXTRA WHIPPED CREAM	40

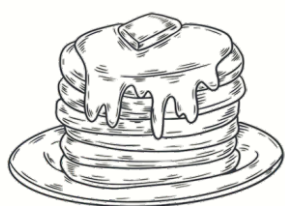
Vanilla/chocolate/caramel/hazelnut syrup, or a scoop of ice cream for an extra punch

LATTE	175
MOCHA	175
AMERICANO	150
CAPPUCCINO	175
ESPRESSO SINGLE/ DOUBLE	100/120
HOT CHOCOLATE	225
ADD FLAVOURS	40

Vanilla/ Caramel/ Hazelnut

THE FROTHY MUGS LEAF TEA/LOPCHU	140
A special blend with Lopchu Darjeeling golden green leaf tea, for mood enhancing tea experience	
DARJEELING/ MASALA TEA	120
Premium Darjeeling, or selected spices Masala chai, with or without milk	
GREEN/ LEMON DIP DIP TEA	105
Light, aromatic green tea or lemon tea for a refreshing sip	
GINGER HONEY LEMON TEA	110
A soothing blend of ginger, honey, and lemon—perfect for when you need a little comfort	

Breakfast/ All Day Along



CHOLE BHATURE

A North Indian Dish Pairing chickpeas curry with Bhatura seasoned with onion rings, slit green chilli and lemon served with pickle or chhach

295

PURI BHAJI

Potato Curry served with deep fried wheat bread and pickle curd by the side

250

BREAD BUTTER TOAST

Two slices of plain or toasted breads served with butter, jam, marmalade and choice of Tea/coffee

150

CEREAL BOWL

Cornflakes/Chocos/Muesli served with hot or cold milk

150

TANDOORI PARANTHA

Potato, onion or paneer Stuffed Tandoori parantha served with butter, pickle, curd or Chaach

130



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