

• BEYOND THE BEAN •



Brew • Bake • Dine

# BEYOND THE BEAN

## Coffee · Cold Classics

Classic Cold Brew	269
Espresso Tonic	289
Iced Americano	219
Iced Cortado	219
Iced Cappuccino	279
Iced Café Latte	289
Iced Mocha	299
Cold Coffee	349
Affogato	299

*Milk options: Oat +29 | Soy +49 | Almond +49 · Add-on syrups: Hazelnut / Caramel +49 ·  
Extra espresso shot +129*

## Manual Brews

French Press	259
Pour Over	289

## Tea · Hot Classics

Green Tea	249
English Breakfast Tea	249
Earl Grey Tea	249
Hibiscus Rose Tea	249
Darjeeling Tea (with milk)	249
Masala Tea (with milk)	249
Chamomile Tea	249
High Mountain Oolong Tea	249

## Tea · Cold Classics

Lemon Iced Tea	279
Peach Iced Tea	299
Hibiscus Iced Tea	299

# BEYOND THE BEAN

## Coffee Mocktails

Pistachio Espresso Tonic	279
Apple Guava Inferno	279
Berry Brew Bomb	299
Blooming Orchard	299

## Mocktails · Smoothies · Frappé

Planters Punch	399
Berry Nut Booster	399
Coco Pista Smoothie	399
Nutty Choco Frappuccino	349
Dirty Chai Frappuccino	349
Lemonade	199

## Cold Fresh Juices

<b>Carrot Juice</b> (Cold Pressed Ooty Carrot Naturally Sweet & Refreshing)	249
<b>Orange</b> (Cold Pressed Mandarin Oranges)	299

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## Starters

<b>Trio Bruschetta</b>	399
A selection of three bruschetta showcasing classic Mediterranean toppings on toasted bread.	
<b>Tomato Bocconcini Caprese</b>	415
Fresh bocconcini, ripe tomatoes, basil, and extra virgin olive oil.	
<b>Mezze Platter</b>	415
A curated spread of Middle Eastern dips, breads, and accompaniments.	
<b>Arancini al Tartufo</b>	399
Crisp risotto croquettes delicately infused with truffle.	
<b>Crostini with Sundried Tomato &amp; Black Olive</b>	349
Crunchy crostini topped with a savoury Mediterranean tapenade.	
<b>Burrata with Cherry Tomatoes &amp; Mesclun Mix</b>	479
Creamy burrata paired with sweet tomatoes and fresh greens.	
<b>Fritto Misto (Vegetarian)</b>	379
Lightly battered seasonal vegetables, fried until golden.	
<b>Mini Pita Pockets with Falafel</b>	379
Warm pita pockets filled with crisp falafel and classic accompaniments.	
<b>Panzanella Salad</b>	325
A rustic Italian bread salad with tomatoes and fresh herbs.	
<b>Greek Salad</b>	325
Crisp vegetables, olives, and feta tossed in a lemony dressing.	
<b>Tofu &amp; Vegetable Mini Skewers</b>	429
Grilled tofu and vegetables glazed with aromatic spices.	
<b>Classic Veg Mini Spring Roll</b>	349
Crisp rolls filled with seasoned vegetables.	
<b>Vietnamese Paper Roll</b>	379
Fresh rice paper rolls with vegetables and herbs.	

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## Pasta & Risotto

<b>Vegetable Lasagna</b>	449
<b>Spaghetti Aglio Olio</b> Spaghetti tossed with garlic, olive oil, and chilli flakes.	399
<b>Spaghetti al Sole Rosso</b> Tomato-forward spaghetti with sun-ripened flavours.	429
<b>Spaghetti Verde Fresco</b> Herbaceous green sauce with fresh, vibrant notes.	479
<b>Spaghetti alla Crema di Funghi</b> Creamy mushroom sauce with deep umami flavours.	479
<b>Penne alla Rustica</b> Rustic penne in a hearty, slow-cooked sauce.	449
<b>Penne alla Siciliana</b> Tomato-based sauce with Mediterranean aromatics.	429
<b>Penne Arrabbiata</b> Spicy tomato sauce with garlic and chilli.	429
<b>Penne al Quattro Formaggi</b> Rich four-cheese sauce, indulgent and comforting.	479
<b>Fusilli Primavera</b> Seasonal vegetables tossed with light sauce.	429
<b>Fusilli alla Crema di Spinaci</b> Creamy spinach sauce with gentle herb notes.	479
<b>Fettuccine al Limone e Pepe</b> Bright lemon, cracked pepper, and silky pasta.	479
<b>Fettuccine ai Funghi Porcini</b> Porcini mushrooms in a rich, aromatic sauce.	529
<b>Tortellini alla Panna</b> Cheese-filled tortellini in a creamy sauce.	559
<b>Tortellini Verde</b> Herb-infused tortellini with balanced flavours.	559
<b>Risotto</b> Creamy Italian rice cooked slowly for depth and richness.	529

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## Desserts

<b>The Crimsom Bloom</b>	349
Very elegant, slightly dramatic.	
<b>Cocoa Coconut</b>	349
Dark chocolate shell filled with mousse, finished with mint and an edible straw.	
<b>Caramel Eclipse</b>	449
Dark chocolate sphere with vanilla ice cream and cookie crumble, unveiled with warm salted caramel	
<b>Tiramisu Svelato</b>	499
Espresso and rum-soaked sponge layered with mascarpone and cocoa, unveiled in a delicate ring.	
<b>The Orchard Crunch</b>	349
Crisp chocolate base layered with fresh cream and seasonal fruits.	
<b>Apricot Velvet</b>	349
Vanilla sponge layered with apricot preserve, silky custard and fresh cream.	

# BEVERAGES

## Coffee · Hot Classics

Espresso	149
Americano	219
Cortado	219
Cappuccino	279
Flat White	289
Café Latte	289
Mocha	299

*Milk options: Oat +29 | Soy +49 | Almond +49 · Add-on syrups: Hazelnut / Caramel +49 ·  
Extra espresso shot +129*

# BEYOND THE BEAN

## Soups

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| <b>Minestrone</b>   | 275 |
| A hearty Italian vegetable soup simmered in a light tomato broth. |     |
| <b>Wild Mushroom Soup</b>   | 275 |
| Earthy mushrooms blended into a smooth, comforting soup.          |     |
| <b>Pumpkin Soup</b>   | 275 |
| Silky pumpkin soup with gentle warmth and natural sweetness.      |     |

## Burgers

*All burgers are served with potato wedges and a salad.*

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| <b>Falafel Burger</b>  | 499 |
| Crisp falafel patty layered with fresh greens and house sauces.        |     |
| <b>Greek Veggie Burger</b>   | 475 |
| A Mediterranean-style patty with herbs, vegetables, and feta notes.    |     |
| <b>Spicy Sriracha Tofu Burger</b>                                      | 525 |
| Grilled tofu tossed in sriracha, balanced with cooling accompaniments. |     |
| <b>Beetroot &amp; Quinoa Burger</b>                                    | 499 |
| A wholesome patty with earthy beetroot and nutty quinoa.               |     |

## Sandwiches

*All sandwiches are served with potato wedges and a salad.*

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| <b>Caprese Panini</b>  | 449 |
| Mozzarella, tomato, and basil pressed in warm artisan bread. |     |
| <b>Croque Monsieur</b>                                       | 375 |
| Classic toasted sandwich with cheese and béchamel.           |     |
| <b>Avocado Toast</b>   | 425 |
| Creamy avocado on toasted bread with light seasoning.        |     |

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## Pizzas

<b>Margherita Classica</b>	449
Tomato, mozzarella, and basil on a crisp base.	
<b>Caprese</b>	549
Fresh tomatoes, fragrant basil and creamy burrata finished with extra virgin olive oil.	
<b>Funghi Tartufo</b>	529
Mushrooms accented with truffle notes.	
<b>Puttanesca</b>	479
Bold flavours of tomato, olive, and capers.	
<b>Patate e Rosmarino</b>	499
Potato, rosemary, and olive oil.	
<b>Ratatouille</b>	529
Slow-roasted seasonal vegetables, herbs and olive oil.	
<b>Fiori di Zucca</b>	679
Delicate squash blossoms with refined toppings.	

## Main Course – Asian

<b>Vegetable Pad Thai Noodles</b>	559
Rice noodles tossed with vegetables in classic Pad Thai style.	
<b>Vegetables in Green Thai Curry</b>	559
Seasonal vegetables in aromatic coconut curry.	
<b>Shiitake &amp; Aubergine in Garlic Sauce</b>	599
Umami-rich mushrooms and aubergine in savoury garlic sauce.	
<b>Tofu &amp; Assorted Veggies in Peanut Sauce</b>	599
Tofu and vegetables coated in a rich peanut sauce.	

## Desserts

<b>Tiramisu Classico</b>	429
Espresso-soaked ladyfingers layered with silky mascarpone, finished with cocoa.	
<b>Churros Liquid Gold</b>	369
Golden churros filled with warm dulce de leche.	
<b>Millefeuille Transparent</b>	399
Crisp puff pastry layers with light vanilla cream.	
<b>Panna Cotta alla Vaniglia</b>	399
Gently set vanilla cream finished with a pour-over seasonal fruit coulis.	