



Chef & Mixologist
RESTO & CAFE

CHEF & MIXOLOGIST SIGNATURE BEVERAGE MENU



Soups & Broths

Tomato Basil Velouté ₹320

Silken tomato soup infused with fresh basil and finished with a touch of cream

Miso Soup ₹375

Umami-rich broth with tofu and spring onions

Wonton Broth with Asian Greens ₹355

Clear aromatic broth with delicate wontons and tender Asian greens.

Cream of Broccoli with Herbs Oil ₹320

Velvety broccoli purée topped with fragrant herb-infused oil.

Lemon Coriander Infusion ₹295

Light broth with citrus and fresh coriander

Sweetcorn Essence ₹305

Smooth, subtly sweet corn soup with a creamy finish.

Manchow Soup ₹320

Indo-Chinese classic with bold spices and crispy noodles.

Vegetarian Tom Yum ₹350

Thai hot & sour broth with Mushroom, Cherry tomato, lemongrass, Kaffir lime, and chili.

Hot & Sour Soup ₹320

A spicy and tangy Indo-Chinese broth with fresh Carrot, Black fungus and tofu with soy sauce, chili and spring onion





Greens & Garden Bowls Fresh, Crisp & Nourishing

Classic Caesar Salad ₹395

Crisp lettuce, parmesan shavings, garlic croutons, and creamy Caesar dressing.

Exotic Green Bowl ₹405

Seasonal greens, avocado, citrus segments, and vinaigrette

Quinoa Salad ₹405

Boiled quinoa tossed with avocado, lettuce, citrus infusion, and pomegranate seeds.

Classic Green Salad ₹210

Fresh slices of onion, tomato, cucumber, carrot, and lime wedges

Raita Selection ₹245

Choose from vegetable, pineapple raita—cool and refreshing yogurt-based sides.

Onion Masala Salad ₹145

Crisp onion slices tossed in bold Indian spices—a tangy, zesty side that elevates any meal.

Tapas

Vegetable Croquettes ₹345

Crispy golden bites mashed vegetables, herbs, and spices—breaded and shallow-fried for a crunchy finish

American Corn Cheese Balls ₹385

Crispy corn bites with molten cheese centers

Cheese Garlic Bread ₹320

Buttery garlic bread topped with melted cheese.

French Fries – Classic / Peri Peri /

Cheddar — ₹285/ ₹295 / ₹320

Triple-style fries with seasoning or cheese





Opening Bites

Global Inspirations, Bite-Sized Elegance Oriental Inspirations

Kung Pao Paneer ₹425

Wok-fried paneer with cashews, chilli, and soy glaze

Korean Sweet Chilli Lotus ₹425

Crispy lotus stem in Korean sweet chilli glaze with gochujang, soy, and garlic

Crispy Baby Corn ₹405

Golden-fried baby corn with a hint of spice and tang.

Paneer & Cheese Spring Rolls ₹405

Crispy rolls stuffed with creamy paneer and cheese

Veg Manchurian ₹405

Spicy soy-based vegetable dumplings, dry or gravy.

Chilli Paneer / Mushroom ₹405

Paneer or mushroom tossed with bell peppers in garlic-chilli sauce, dry or gravy.

Butter Garlic Mushroom ₹455

Batter-fried mushrooms wok-tossed with butter and garlic.

Salt & Pepper Corn ₹375

Crisp corn kernels seasoned with pepper and scallions.

Cigar Rolls ₹395

Crunchy rolls filled with Asian-style veggies and paneer.





Indian Tandoor & Kebab Selection

Tandoori Platter (15 pieces) ₹695

Assorted tandoori delicacies served sizzling

Broccoli Paneer Tikka ₹455

Marinated broccoli and paneer char grilled to perfection.

Classic Paneer Tikka ₹425

Char-grilled paneer with aromatic spices

Harabhara Kebab ₹375

Shallow-fried spinach and green pea patties

Mixed Vegetable Kebab ₹395

Spiced vegetable medallions with a smoky finish.

Stuffed Mushroom / Potato ₹425

Filled with herbs and cheese, grilled in the tandoor.

Dahi Kebab ₹395

Creamy hung curd spiced and pan-fried till crisp

Aloo Nazakat ₹435

Roasted potato stuffed with nuts, mawa, cheese, and spiced sweetness.

Hariyali Paneer Tikka ₹445

Paneer marinated in mint and coriander, grilled to perfection.

Achari Paneer Tikka ₹445

Paneer flavored with tangy pickle spices for a bold twist.





Sandwiches & Burgers & Quesadillas

Comfort with a Gourmet Twist

Sandwiches

Club Sandwich ₹375

Triple-layered classic with vegetables and cheese.

Grilled Vegetable Cheese Sandwich ₹350

Charred seasonal vegetables in grilled bread loaded with cheese

Paneer Tikka Sandwich ₹405

Grilled paneer with mint chutney and capsicum.

Avocado Sandwich ₹430

Avocado, cheddar, spinach, and peri peri mayo and lots of health benefits

Burgers

CM's Burger ₹385

Veg cheese patty wrapped in wholewheat floppy paratha.

Classic Veg Burger ₹375

Crisp vegetable patty with lettuce and house sauce.

Paneer Tikka Burger ₹405

Tandoori paneer patty with mint mayo and onion rings.





Mexican Delights

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| Vegetarian Quesadilla | ₹405 |
| A wholesome quesadilla stuffed with beans, exotic vegetables, and processed cheese, served with salsa and crispy French fries. | |
| Avocado Tacos | ₹385 |
| Soft tacos filled with creamy avocado and fresh garden vegetables. | |
| Nachos with Tomato Salsa | ₹375 |
| Golden, crisp nachos paired with fresh dips and tangy tomato salsa. | |
| Vegetable Burrito | ₹375 |
| A Mexican-style wrap packed with beans and vegetables, served with sour cream, tomato salsa, and French fries. | |
| Jalapeño Cheese Poppers | ₹385 |
| Spicy jalapeños blended with chili flakes, parsley, and assorted cheeses, served with flavorful dips. | |

Live Pizza Station

Hand-Stretched, Stone-Baked Artistry

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| Exotica Veggie | ₹665 |
| Loaded with seasonal vegetables and herbs. | |
| Paneer Tikka | ₹635 |
| Indian fusion with spicy paneer topping. | |
| Margherita | ₹585 |
| Tomato Sauce, mozzarella, and basil—Italian simplicity. | |
| Quattro Formaggi | ₹730 |
| Four-cheese blend for creamy indulgence. | |
| Truffle Pizza | ₹945 |
| Earthy truffle oil with mushrooms and cheese. | |
| Hawaiian | ₹585 |
| Pineapple and cheese with a tropical twist. | |
| Mushroom-Pepper | ₹585 |
| Sautéed mushrooms, corn and bell peppers. | |
| Nutella Pizza | ₹530 |
| A pizza carefully curated for kids, Nutella, Strawberry, marshmallow and lots of fun | |





Pasta & Risotto

Italian Comfort with Global Flair

Pasta Choices : Penne, Spaghetti, Macaroni

Spaghetti Aglio e Olio ₹415

Classic Italian simplicity with garlic, olive oil, and a touch of chili flakes.

Alfredo ₹430

Silky cream sauce enriched with parmesan, indulgent and comforting.

Basil Pesto ₹445

Fresh basil blended with nuts, parmesan, and olive oil for a fragrant, nutty delight.

Pink Sauce ₹430

A balanced fusion of creamy Alfredo and tangy Arrabbiata, smooth yet zesty.

Arrabbiata ₹405

Spicy tomato sauce infused with garlic and herbs, bold and vibrant.

Ravioli ₹485

Stuffed pasta pockets with cheese or spinach, served in a delicate sauce.

Vegetarian Lasagna ₹460

Layered pasta with vegetables, béchamel, and cheese, baked to perfection.

Mac & Cheese ₹415

A kid-friendly classic with creamy cheddar sauce, baked until golden and bubbly

Risotto allo Zafferano ₹485

Creamy saffron-infused risotto, rich and aromatic.

Risotto ai Funghi ₹485

Mushroom risotto finished with parmesan and herbs, earthy and comforting.

Sushi

Veg Sushi Selection (15 pcs) ₹730

An artful medley of vegetable sushi rolls, delicately filled with fresh cucumber, avocado, carrot, and pickled radish

Truffle Tofu Creamy Sushi (12 pcs) ₹675

A luxurious roll combining creamy tofu with the aroma of truffle, wrapped in delicate sushi rice.

Spicy Avocado Sush(12pcs) ₹685

Smooth avocado paired with a spicy kick, rolled into a refreshing sushi bite.





Asian Street Bites with Gourmet Precision

Dumpling

Trio Mushroom Dim Sum ₹430

Steamed dumplings filled with a trio of mushrooms, infused with fragrant basil and a hint of spice.

Cream Cheese & Water Chestnut Dumpling ₹535

Rich cream cheese and crisp water chestnut, lifted with truffle oil for indulgent crunch in every bite

Crystal Vegetable Dumpling ₹430

Named for its translucent wrapper, this dim sum is visually elegant and celebrates freshness with vibrant vegetables.

Bao Buns

Spicy Veg Bao ₹375

Garlic-chili tossed cabbage, carrot, and peppers in a soft steamed bun.

Mushroom & Scallion Bao ₹395

Sautéed mushrooms with scallions and soy glaze, topped with sesame crunch.

Tofu Teriyaki Bao ₹405

Grilled tofu glazed in teriyaki sauce with crisp lettuce and pickled cucumber.

Closed Mushroom Bao ₹405

Soft, fluffy bao buns stuffed with savory mushrooms, delivering earthy flavors in every bite.

Global Bowls

Comforting Curries with Jasmine Rice

Thai Green Curry Bowl ₹485

Fresh vegetables in creamy green curry served with jasmine rice.

Thai Red Curry Bowl ₹485

Bold red curry with vegetables and fragrant jasmine rice





Rice

Garlic Fried Rice	₹445
Fragrant rice stir-fried with golden garlic and scallions	
Singapore Fried Rice	₹405
Spicy Indo-Chinese fusion with bold seasoning.	
Szechuan Fried Rice	₹395
Tossed in spicy Szechuan sauce with vegetables.	
Vegetable Fried Rice	₹375
Classic stir-fried rice with seasonal vegetables.	
Paneer Fried Rice	₹405
Crispy paneer cubes blended with spiced rice.	
Manchurian Fried Rice	₹405
Wok-fried rice with crisp vegetables and savory Manchurian balls	
Mo Font Fried Rice	₹405
A signature fried rice dish, wok-tossed with vegetables and seasonings for a comforting	
Veg Dum Pot Biryani	₹425
Slow-cooked aromatic biryani served with cooling raita.	
Sahi Pulao	₹375
Aromatic basmati rice cooked with saffron, dry fruits, and whole spices for a royal touch.	
Peas Pulao	₹375
Fragrant rice tossed with green peas and mild spices for a light, flavorful dish	
Kashmiri Pulao	₹375
A sweet and savory blend of rice, saffron, dry fruits, and mild spices from the Kashmir valley	
Mixed Veg Pulao	₹375
Rice cooked with a medley of seasonal vegetables and subtle spices for a wholesome meal.	
Jeera Pulao	₹375
Basmati rice tempered with cumin seeds and ghee—simple, aromatic, and comforting	
Steamed Basmati Rice	₹210
Fluffy, fragrant rice—perfect with curries.	





Noodles & Rice Bowls

Global Comfort in Every Bite

Noodles

Mie Goreng	₹415
Indonesian-style stir-fried noodles with sweet soy and Asian vegetables.	
Pad Thai	₹430
Thai rice noodles with tamarind, peanuts, and Asian Vegetables	
Green Korean Noodles	₹415
Noodles tossed with Korean spices and fresh herbs for a zesty twist	
Cantonese Noodles	₹425
Classic wok-tossed noodles with Asian exotic vegetables.	
Singapore Noodles	₹430
Stir-fried noodles with curry flavor and mixed vegetables.	
Hakka Noodles	₹405
Wok-tossed Indo-Chinese noodles with fresh vegetables and aromatic spices.	
Szechuan Noodles	₹405
Fiery noodles with bold chili-garlic sauce.	
CM Special Bhel	₹385
A fusion of wok-fried noodles, crispy strands, and vegetable Manchurian, tossed with capsicum and onion for bold Indo-Chinese flavors.	





Signature Mains – North Indian Classics

Rich, Regal & Rooted in Tradition

Paneer Roulade in Tikka Gravy	₹535
Rolled paneer stuffed with aromatic spices, served in a rich, smoky tikka-style sauce.	
Paneer Khurchan	₹495
Shredded paneer tossed with peppers and bold spices, cooked on high heat for a smoky finish.	
Paneer Butter Masala	₹485
Soft paneer cubes in a creamy tomato gravy, a timeless classic loved across India.	
Paneer Tikka Masala	₹495
Grilled paneer simmered in a spiced, smoky gravy, indulgent and flavorful.	
Punjabi Paneer	₹485
Paneer cubes in a hearty tomato-onion base with ginger, garlic, and Punjabi masalas.	
Paneer Pasanda	₹535
Stuffed paneer in a luxurious cashew-almond sauce, rich and royal.	
Paneer Lababdar	₹495
Paneer in a tomato-onion gravy enriched with cream and fenugreek, smooth and aromatic.	
Shahi Paneer	₹535
A regal preparation with saffron, cream, and dry fruits, fit for royalty.	
Kadai Paneer	₹485
Paneer cooked in a bold tomato-capsicum gravy with fragrant spices.	
Kalazi Paneer	₹505
Smoky, peppery paneer in a rich masala base, robust and satisfying.	
Methi Malai Paneer	₹485
Fenugreek leaves blended with cream and paneer, delicate and aromatic.	
Palak Paneer	₹460
Wholesome spinach purée with soft paneer cubes, comforting and nutritious.	
Paneer Do Pyaza	₹460
Paneer cooked with double onions, rustic and full of flavor.	
Kashmiri Dum Aloo	₹425
Baby potatoes simmered in spiced yogurt gravy with Kashmiri chili, fennel, and dry ginger.	
Aloo Do Pyaza	₹415
Golden potatoes sautéed twice with onions, rustic and mildly spiced.	





Savory Crunch

Delicate Crisps with Bold Indian Accents

Masala Papad

Crisp papad topped with fresh onions, tomatoes, cucumber, and coriander, spiced with chaat masala and lemon. A light, flavorful starter

Papad Basket

₹235

Roasted flavored papads with house chutneys

Breads & Sides

Fresh from the Tandoor & Griddle

Garlic Butter Naan / Plain Naan /

Cheese Naan

₹135 / ₹125 / ₹210

Soft leavened breads with garlic, butter, or cheese.

Garlic Cheese Naan / Chur Chur Naan

₹145 / ₹155

Flaky, indulgent naan varieties.

Missi Roti / Tandoori Roti / Rumali Roti

(Plain / Butter)

₹90 / ₹80/ ₹110

Whole wheat and gram flour rotis, roasted in tandoor.

Pudina Lachha Paratha / Lachha Paratha

₹135

Layered parathas with mint or plain

Masala Kulcha / Paneer Kulcha

₹145

Spiced stuffed bread, thin roomali, or griddle-cooked roti





Celebrating India's Culinary Diversity

Vegetarian Specialties

Diwani Handi

₹430

A medley of fresh vegetables simmered in a luxurious, royal-style gravy, offering a truly regal dining experience.

Veg Jalfrezi

₹405

Crisp stir-fried vegetables tossed in a tangy tomato-based sauce, bursting with vibrant flavors.

Kadai Subzi

₹405

Seasonal vegetables cooked in a traditional kadai with bold spices, delivering rustic warmth and depth.

Desi Bidesi

₹430

A fusion curry blending Indian tradition with global influences, hearty and adventurous in taste.

Mushroom Do Pyaza

₹445

Succulent mushrooms prepared in a rich onion-forward masala, balancing sweetness and spice.

Methi Matar Malai

₹405

Tender peas and fresh fenugreek leaves in a creamy cashew sauce, subtly sweet and aromatic.

Kasthuri Veg

₹430

Vegetables infused with fenugreek and fragrant spices, creating a deeply flavorful, aromatic gravy.

Pindi Chana

₹405

Punjabi-style chickpeas slow-cooked with earthy spices, rustic and comforting in every bite.

Veg Kolhapuri

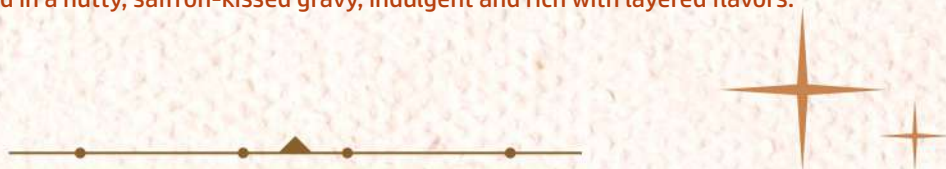
₹430

A fiery Maharashtrian delicacy with roasted spices and coconut, bold and full-bodied.

Veg Hyderabad

₹430

Vegetables simmered in a nutty, saffron-kissed gravy, indulgent and rich with layered flavors.





Dal & Kofta

Dal Bukhara ₹445

Slow-simmered whole black gram in a rich tomato-butter gravy, finished with cream.

Dal Tadka ₹375

Yellow lentils tempered with garlic, cumin, and red chilies in ghee.

Dal Makhani ₹445

Black lentils and kidney beans slow-cooked in buttery tomato gravy, finished with cream.

Malai Kofta ₹485

Paneer-potato dumplings in a creamy, spiced gravy.

Shaam Savera Kofta ₹505

Spinach and paneer koftas served in a tomato-cream sauce.

Nawabi Kofta ₹505

Dry fruit-stuffed koftas in a saffron-infused gravy

Sweet Moments

Tiramisu ₹415

Espresso-soaked ladyfingers layered with mascarpone and cocoa

Walnut Brownies with Ice Cream ₹425

Rich chocolate brownies with walnuts, served warm with ice cream

Chocolate Bao Buns ₹415

Steamed buns with a molten chocolate center, a delightful fusion of Asian tradition and sweet indulgence.

Château de CM ₹455

Vanilla and chocolate ice cream with fudgy brownies, chocolate chips, caramelised cashews, and a refreshing zest of lime.





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