



Chef & Mixologist
Restaurant & Wellness Café



PURE JAIN FOOD MENU



This menu is thoughtfully curated for those following pure Jain dietary principles. Jain cuisine avoids all root vegetables (such as potato, onion, Ginger, garlic, carrot, beetroot, radish etc) to respect the philosophy of non-violence and minimal harm to living beings. The dishes listed here are carefully selected from the restaurant's offerings and are either naturally Jain-friendly or can be prepared without root vegetables.



The result is a wide variety of soups, salads, starters, mains, breads, and desserts that stay true to Jain values while still offering rich flavors and satisfying meals.





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SOUPS

Tomato Basil Velouté

Smooth tomato soup blended with cream and basil, rich yet comforting

₹
320

Sweetcorn Essence

Velvety corn soup, mildly sweet and soothing Greens & Garden Bowls

₹
305

GREENS & GARDEN BOWLS

Quinoa Salad

Nutritious quinoa tossed with avocado, lettuce, and pomegranate for a vibrant bite

₹
405

Classic Green Salad

Crisp tomato, cucumber, and lime—simple, fresh, and healthy

₹
210

TAPAS & OPENING BITES & BROTHS

Corn Cheese Balls

Crispy golden balls with cheese and corn filling, a perfect snack

₹
385

Jalapeño Cheese Poppers

Spicy jalapeños stuffed with cheese, crispy bites with a kick

₹
385

Crispy Baby Corn

Crunchy, spiced starter, great for sharing

₹
405

Paneer & Cheese Spring Rolls

Fusion rolls stuffed with paneer and cheese, crisp and flavorful

₹
405

Salt & Pepper Corn

Lightly seasoned corn with a crisp bite, simple yet addictive

₹
375



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INDIAN TANDOOR & KEBABS

₹

Broccoli Paneer Tikka

A healthy twist on tikka, smoky and flavorful with char-grilled goodness

455

Dahi Kebab

Soft yogurt-fried kebabs with a melt-in-mouth texture, delicate and rich

395

Malai Paneer Tikka

Creamy, mild tikka with subtle flavors, perfect for those who prefer gentle spice

425

SANDWICH

₹

Veg Cheese Sandwich

Grilled vegetables layered with melted cheese, simple and satisfying

350

Avocado Sandwich

Smooth avocado filling with fresh bread, wholesome and modern

430





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LIVE PIZZA STATION

₹

Exotica Veggie

A pizza loaded with colorful vegetables, hearty and vibrant

665

Margherita

Tomato, mozzarella, and basil—classic simplicity at its best

585

Quattro Formaggi

Four-cheese indulgence, rich and irresistible for cheese lovers

730

Nutella Pizza

Sweet chocolate pizza, a fun kids' special and dessert twist

530

PASTA & RISOTTO

₹

Alfredo

Creamy pasta in a rich white sauce, smooth and comforting

430

Lasagna

Layered pasta baked with vegetables and cheese, hearty and filling

460

Mac & Cheese

Classic comfort dish with macaroni in a cheesy sauce

415

Risotto allo Zafferano

Elegant saffron risotto, aromatic and delicately flavored

485

SUSHI

₹

Veg Sushi (15 pcs)

A colorful platter of vegetarian rolls with fresh vegetables and seasoned rice—light, elegant, and perfect for sharing

730



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ASIAN STREET BITES

₹

Creamy~cheese water~chestnut Dumpling 535

Soft dumplings filled with cream cheese and crunchy water chestnut, offering a delicate balance of smooth and crisp textures

Spicy Veg Bao 375

Fluffy bao bun stuffed with spicy vegetable filling, bold and satisfying

Tofu Teriyaki Bao 405

Sweet-savory tofu wrapped in pillowy bao, a comforting Asian-inspired bite

RICE & NOODLES

₹

Veg Fried Rice 375

Classic stir-fried rice with fresh vegetables, light yet flavorful

Paneer Fried Rice 405

Stir-fried rice with paneer cubes, adding richness and flavors

Pulao 375

Choose from Shahi, Kashmiri, Jeera, Peas, or Mixed—fragrant, spiced, and wholesome

Steamed Rice 210

Simple basmati rice, aromatic and the perfect base for curries or dals

Hakka Noodles 405

Stir-fried noodles tossed with fresh vegetables, flavorful and satisfying, a popular Indo-Chinese classic

CM Special Bhel 385

Crunchy, tangy street-style mix with a burst of spices, perfect as a light and zesty snack



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NORTH INDIAN MAINS

₹

Paneer Butter Masala

Rich, creamy tomato-based curry with soft paneer, a timeless favorite

485

Shahi Paneer

Luxurious paneer dish with a velvety, mildly spiced sauce

535

Methi Malai Paneer

Mild curry with fenugreek and cream, aromatic yet gentle

485

Methi Matar Malai

Creamy curry with peas and fenugreek, subtly sweet and fragrant

405

Kasthuri Veg

Spiced vegetable curry infused with kashurimethi for earthy flavor

430

Mixed Veg

Classic mixed vegetable preparation, hearty and homestyle

430

DAL & KOFTA

₹

Dal Tadka

Homestyle yellow lentils tempered with spices, simple and comforting

375

Malai Kofta

Soft vegetable dumplings served in a smooth, creamy gravy

485

Nawabi Kofta

Royal-style kofta curry with a rich, spiced sauce, perfect for a hearty meal

505



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BREADS

₹

Plain Naan	125
Cheese Naan	210
Chur Chur Naan	155
Missi Roti	90
Tandoori Roti	80
Rumali Roti (Plain/Butter)	110
Pudina Lachha Paratha	135
Lachha Paratha	135

SWEET MOMENTS

₹

Walnut Brownies	425
Warm brownies with vanilla ice cream	
Château de CM	455
Chef's signature dessert creation	
Dolce farniente	455
Chef's signature dessert creation	



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