



The Silver Sky

MENU



**"Good food is the foundation of
genuine happiness"**

BREAKFAST 07:30 AM -10:00 AM

INTERNATIONAL

CEREALS ●	100
CORN / WHEAT / CHOCÓ FLAKES SERVED WITH HOT & COLD MILK	
DATMEAL-PORRIDGE ●	100
WITH NUTS & HONEY	
CHOICE OF EGGS ●	150
BOILED EGG / FRIED EGG / SCRAMBLED EGG	
AMERICAN PANCAKE ●	150
MAPLE SYRUP, HONEY, WHIPPED CREAM.	
FRENCH TOAST ●	100
SERVED WITH HONEY.	
BBQ CHICKEN SAUSAGE ●	150
SERVED WITH GRILLED TOMATO	
OMELETTES ●	120
PLAIN / MASALA / MUSHROOM SERVED WITH GRILLED TOMATOES.	
CHEESE OMELETTES ●	120
ACCOMPANIED WITH WHOLE WHEAT TOAST AND GRILLED TOMATO.	
FLUFFY EGG WHITE OMELETTE ●	170
ACCOMPANIED WITH WHOLE WHEAT TOAST AND GRILLED TOMATO.	
MILKSHAKE ●	200
STRAWBERRY / VANILLA / CHOCOLATE / BUTTERSCOTCH	
SEASONAL FRESH CUT FRUITS ●	150
WATERMELON, PAPAYA, PINEAPPLE, MUSKMELON, APPLE	
SEASONAL FRESH FRUIT JUICE ●	150
WATERMELON / ORANGE / PINEAPPLE / SWEET LIME	



INDIAN

IDLY ●	100
ACCOMPANIMENT WITH FRESH COCONUT CHUTNEY & HOT SAMBAR	
MEDU VADA ●	120
SERVED WITH FRESH COCONUT CHUTNEY & HOT SAMBAR	
CHOICE OF DOSA & UTHAPPAM ●	160
MASALA / PLAIN / ONION / PODI / MYSORE / RAVA / BUTTER / GHEE	
POORI ●	160
SERVED WITH SAAGU	
KESARI BATH ●	120
UPMA ●	100
STUFFED PARATHA ●	180
ALOO / GOBI / PANEER SERVED WITH PICKLE & FRESH YOGHURT	
CHOLE BHATURA ●	220
SERVED WITH CHANNA MASALA	

LUNCH & DINNER

12:30PM-03:00PM
& 07:30PM-10:00PM



TAXES AS APPLICABLE

SOUPS

HOT & SOUR SOUP ●●	200 / 250
THICK SOUP WITH MIX VEGETABLE SOUR & SPICY	
MANCHOW SOUP ●●	200 / 250
THICK SOUP WITH MIX VEGETABLE SOYA & MANCHOW	
SWEET CORN SOUP ●●	200 / 250
BLAND SOUP WITH VEGETABLE & SWEET CORN	
LEMON CORIANDER SOUP ●●	200 / 250
CLEAR SOUP WITH MIX VEGETABLE & LEMON	
LUNG FUNG CHICKEN SOUP ●	250
CLEAR SOUP WITH CHICKEN & EGG WHITE	
TOM YUM CHICKEN SOUP ●	250
CLEAR SOUP WITH VEGETABLE & DICED OF CHICKEN	
MINESTRONE VEG SOUP ●	200
ITALIAN TOMATO BASE SOUP	
SPINACH AND BROCCOLI SOUP ●	200
SPINACH BROCCOLI BLEND WITH CREAM	
CREAM OF TOMATO SOUP ●	200
TOMATO BLEND WITH FRESH HERBS	
RASAM ●	150
PEPPER / TOMATO / GARLIC / DAL	



SALADS

CAESAR SALAD ●●	250 / 300
DELICIOUS ICEBERG & CAESAR DRESS WITH CROTONS	
PROTEIN SALAD ●●	200 / 250
MIX SPROUT WITH FRESH LETTUCES & VINEGAR DRESSING	
GREEK SALAD ●	250
FRESH LETTUCES, BELL PEPPER & FETA MIXED WITH OREGANO VINEGAR DRESSING	
RUSSIAN SALAD ●	250
FRESH FRUITS & VEGETABLES MIXED WITH EGG LESS MAYO	
APPLE WALDORF SALAD ●	250
DICED OF APPLE & WALNUT MIXED WITH MAYO DRESSING	
MELONS & FETA SALAD ●	250
MELONS & FETA CHEESE MIXED WITH HONEY & PEPPER DRESSING	
GREEN SALAD ●	120

APPETIZERS

VEGETARIAN

KOTHAMBARI VADA ●	250
MIX OF RICE & GRAM FLOUR DEEP FRIED CAKE SERVED WITH COCONUT CHUTNEY	
PANEER GHEE ROAST ●	350
TOSSED IN GHEE AND CHILLI PASTE TOPPED ON CASHEW NUT	
SABBAKKI VADA ●	220
TAPIOCA FERITIES SERVED WITH COCONUT CHUTNEY	
TANDOORI MUSHROOM ●	350
AROMATIC SPICES COOKED IN CLAY OVEN	
PANEER TIKKA ●	350
COTTAGE CHEESE MARINATED IN YOGURT AND AROMATIC SPICES COOKED IN A CLAY OVEN	
MALAI PANEER TIKKA ●	350
HUNG CURD MARINATED WITH FRESH CREAM AND INDIAN MASALA	
VEG SIZZLER PLATTER ●	700
PANEER. MUSHROOM. BROCCOLI. PINEAPPLE.	
BHARWAN TANDOORI KHUMBU ●	350
STUFFED MUSHROOM AND AROMATIC SPICES COOKED IN A CLAY OVEN	
VEG SHEEK KABAB ●	280
BLENDED MIX VEGETABLES AND INDIAN MASALA SKEWERED COOKED IN A CLAY OVEN	
HARABARA KABAB ●	350
NORTH INDIAN FRIED PATTIES MADE WITH SPINACH PEAS AND POTATOES	
CHILLY PANEER ●	350
COTTAGE CHEESE TOSSED WITH CHILLY, SUPERIOR SOYA, SCALLIONS & BABY GARLIC	
CHOICE OF BABY CORN ●	350
CHILLI/MANCHURIAN/SZECHWAN BABY CORNS TOSSED IN CHILLIES AND BELL PEPPER	
CHOICE OF MUSHROOM ●	350
MANCHURIAN/CHILLI	
CORN SALT & PEPPER ●	270
DEEP-FRIED CORN TOSSED WITH SALT & PEPPER	
CRISPY CORN ●	270
DEEP-FRIED CORN TOSSED WITH SZECHWAN SAUCE	
CORN DUMPLING ●	300
DEEP- FRIED CORN PATTY ONION & CHILLI SAUCE TOSSED	



HONEY CHILLY POTATO ●	250
FINGER FRIED POTATOES TOSSED IN HONEY CHILLI PEPPER	
CRISPY CHILLI PATOTO ●	250
DEEP-FRIED POTATOES TOSSED IN SZECHWAN SAUCE	
VEG BALL MANCHURIAN ●	300
MIX VEGETABLES DUMPLING TOSSED IN MANCHURIAN SAUCE	
GOBI MANCHURIAN ●	300
SPRING ROLLS ●	320
DEEP-FRIED ROLL SERVED WITH HOT GARLIC SAUCE	
POTATO CORN PATTIES ●	250
MASH CORN & POTATO FRIED WITH CRUMBS	
VEGETABLE CROQUETTES ●	280
STUFFED MIX VEGETABLES & MOZZARELLA WITH CRUMBS	
ONION RINGS ●	250
ONION RINGS CRUMBED WITH CONTINENTAL HERB	
NACHOS GRANDE ●	300
ROASTED TOMATO SALSA & CHEESE SAUCE	
STUFFED MUSHROOM ●	350
MUSHROOM STUFFED WITH HERBS & CHEESE SERVED WITH COCKTAIL SAUCE	
CRUNCH AND MUNCH ●	330
ROASTED CASHEW & PEANUTS TOPPED WITH NACHOS	
CORN CHAAT ●	220
SWEET CORN MIXED WITH INDIAN TANGY MASALA	
PEANUT MASALA ●	200
ROASTED GROUNDNUT MIX WITH INDIAN MASALA	
MASALA PAPAD (ROASTED / FRIED) ●	120
SINGLE PAPAD TOPING WITH FRESH SALSA	
FRENCH FRIES (SALT / PERI - PERI) ●	200
PERI-PERI CASHEW NUTS ●	300



NON-VEGETARIAN

FISH FINGERS ●	350
FRIED FINGER FISH SERVED WITH TARTAR SAUCE	
FISH & CHIPS ●	350
FISH IN BATTER SERVED WITH FRIES	
MASALA FRIED ANJAL FISH ●	SEASONAL
PAN FRIED TANGY & SPICY SEER FISH	
MALNAD FISH FRY ●	350
TRADITIONAL MALNAD GREEN MASALA	
ORIENTAL BASHA FISH ●	430
CHILLI / MANCHURIAN / SZECHWAN	
TANDOORI POMFRETS ●	SEASONAL
POMFRETS MARINATED IN INDIAN MASALA COOKED IN A CLAY OVEN	
AJWANI FISH TIKKA ●	475
FISH MARINATED WITH HUNG CURD; AJWAN & YELLOW CHILLI COOKED IN TANDOOR	
BUTTER GARLIC PRAWNS ●	SEASONAL
PRAWNS SAUTÉED IN FRESH PARSLEY GARLIC PAPRIKA & MUSTARD	
PRAWNS DYNAMITE ●	SEASONAL
BATTER FRIED PRAWNS SERVED WITH SIRACH MAYO	
PRAWN GHEE ROAST ●	SEASONAL
PRAWNS COOKED IN SMOKED GHEE WITH CURRY LEAVES & BADGEE CHILLI	
CHICKEN PEPPER FRY ●	400
TENDER CHICKEN COOKED IN BLACK PEPPER & SPICES	
CHICKEN SUKKA ●	400
TENDER CHICKEN COOKED IN SOUTH INDIAN MASALA TOPPED IN COCONUT	
CHICKEN NACHOS ●	400
SERVED WITH SALSA, CILANTRO, JALAPENO	
MALNAD KOLI ROAST ●	400
TENDER CHICKEN ROASTED IN MALNAD SPICES	
GHEE ROAST CHICKEN ●	450
TENDER CHICKEN COOKED IN SMOKED GHEE WITH CURRY LEAVES & BADGEE CHILLI	
MURG TIKKA ●	430
TENDER CHICKEN MARINATED WITH INDIAN MASALA COOKED IN A CLAY OVEN	
KALMI KABAB ●	420
CHICKEN DRUMSTICK MARINATED WITH HUNG CURD & INDIAN MASALA COOKED IN CLAY OVEN	



MURG MALAI TIKKA ●	430
JUICY CHICKEN MARINATED WITH HUNG CURD & FRESH CREAM COOKED IN A CLAY OVEN	
HARIYALI MURGH TIKKA ●	450
TENDER CHICKEN MARINATED WITH HUNG CURD & GREEN MASALA COOKED IN CLAY OVEN	
CHICKEN SEEKH KABAB ●	450
MINGED CHICKEN MARINATED IN INDIAN SPICES SKEWERED AND COOKED IN A CLAY OVEN	
NON-VEG SIZZLER PLATTER ●	1100
MUTTON SEEKH, PRAWNS, CHICKEN TIKKA, FISH TIKKA.	
TANDOORI CHICKEN WINGS ●	400
TENDER CHICKEN WINGS MARINATED WITH INDIAN MASALA COOKED IN CLAY OVEN	
CHILLI CHICKEN ●	400
DICED CHICKEN TOSSED WITH CHILL, SUPERIOR SOYA, SCALLIONS & BABY GARLIC	
CHICKEN LOLLIPOP ●	420
BATTER FRIED CHICKEN WINGS SERVED WITH HOT GARLIC SAUCE	
CHICKEN MANCHURIAN ●	400
TENDER CHICKEN DEEP- FRIED & TOSSED MANCHURIAN SAUCE	
DRUMS OF HEAVEN ●	400
CHICKEN WINGS TOSSED IN SWEET & HOT PEPPER SAUCE	
DRAGAN CHICKEN ●	400
CRISPY CHICKEN TOSSED IN SPICY SAUCE DRY CHILLIES & CASHENUTS	
SWEET N SPICY CHICKEN WINGLET ●	400
FRIED CHICKEN WINGLET TOSSED IN SWEET CHILLI SAUCE	
EGG CHILLI DRY ●	400
BATTER FRY EGG TOSSED WITH CHILL, SUPERIOR SOYA & SCALLIONS	
MUTTON PEPPER FRY ●	580
TENDER LAMB COOKED IN BLACK PEPPER & SPICES	
MUTTON SUKKA ●	580
TENDER LAMB COOKED IN SPICE MASALA & GRATED ROASTED COCONUT	
MUTTON SEEK KEBAB ●	600
MINGED LAMB MARINATED IN INDIAN SPICES SKEWERED AND COOKED IN A CLAY OVEN	



MAIN COURSE

CONTINENTAL

PASTA (PENNE, MACARONI, FUSILI, SPAGHETTI)

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| ARABIATA ●● | 350 / 400 |
| PASTA IN TOMATO CONCASSE SERVED WITH GARLIC BREAD. | |
| ALFREDO ●● | 350 / 400 |
| PASTA IN CREAMY CHEESE SAUCE SERVED WITH GARLIC BREAD | |
| PINK SAUCE ●● | 350 / 400 |
| PASTA IN CREAM & CONCASSE SERVED WITH GARLIC BREAD | |
| SPAGHETTI ALIO OLI PEPORONCHINI ● | 400 |
| SPAGHETTI PASTA TOSSED WITH OLIVE OIL SUNDRY TOMATO & OLIVES | |
| VEG SIZZLERS ● | 450 |
| COTTAGE CHEESE PATTY, BLANCHED VEGETABLES AND HERB RICE SERVED ON A HOT METAL PLATE | |
| CHICKEN STEAK ● | 500 |
| TENDER CHICKEN GRILLED WITH WINE & SERVED WITH MASH POTATO BLANCHED VEGETABLES | |
| HERB CRUSTED CHICKEN ● | 450 |
| CUSTARD CHICKEN GRILLED WITH FRESH HERBS & SERVED WITH SPAGHETTI MUSHROOM SAUCE | |
| DIJON MUSTARD FISH ● | 450 |
| MARINATED GRILLED FISH SERVED WITH HERB RICE & BLANCHED VEGETABLES | |
| NON VEG SIZZLERS ● | 600 |
| HERB MARINATED CHICKEN, POTATO WEDGES, BLANCHED VEGETABLES AND MEXICAN RICE SERVED ON A HOT METAL PLATE. | |



RICE & NOODLES

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|--|-----------|
| CANTONESE STYLE NOODLES ●● | 300 / 350 |
| PAN TOSSED NOODLES WITH VEGETABLES & SOYA SCALLIONS | |
| ASIAN GREEN FRIED RICE ●● | 300 / 350 |
| TOSSED RICE COMBINATION WITH GREEN VEGETABLE | |
| SZECHUAN TRIPLE RICE NOODLES ●● | 300 / 350 |
| COMBINATION OF FRIED & SOFT NOODLES WITH RICE TOSSED IN SZECHUAN SAUCE | |
| PAN FRIED NOODLES ●● | 300 / 350 |
| PAN FRIED NOODLES TOSSED WITH ORIENTAL SEASONING | |
| YOUNG CHOW FRIED RICE ●● | 300 / 350 |
| WOK TOSSED RICE COMBINATION OF MUSHROOM PEAS & SCALLIONS | |

The Silver Sky

INDIAN MAIN COURSE

VEGETARIAN

DAL MAKHANI ● COMBINATION OF DAL AND SPICES COOKED TO PERFECTION ENRICHED WITH FRESH CREAM AND BUTTER	300
DAL THADKA ● A DELICACY OF MOONG DAL TEMPERED WITH CUMIN AND SPICES	200
PANEER BUTTER MASALA ● A DELICATE COMBINATION OF COTTAGE CHEESE AND CREAM BUTTER AND TOMATO GRAVY	350
KADAI PANEER ● DICED COTTAGE CHEESE COOKED WITH CAPSICUM & ONION GRAVY	350
PANEER DO PYAZA ● COTTAGE CHEESE COOKED WITH DICE OF ONION & INDIAN SPICES	350
PANEER PASAND ● COTTAGE CHEESE COOKED WITH ALMOND, CASHEW & RICH GRAVY	350
PALAK PANEER ● COTTAGE CHEESE COOKED WITH SPINACH GRAVY	350
SUPREME VEG ● PANEER, CORN & BELL PEPPERS COOKED IN RICH GRAVY	380
ACHARI PANEER ● PANEER COOKED WITH INDIAN PICKLED MASALA	350
VEG KOFTHA ● PANEER DUMPLING COOKED WITH CASHEW GRAVY	350
KAJU MASALA ● FRIED CASHEW & ONION BLEND WITH INDIAN GRAVY	400
ALOO DRY (GOBI/ METHI / JEERA) ● CHOICE OF POTATO COOKED WITH INDIAN MASALA	300
BHINDI DRY (AMCHUR / DO PYAZA) ● CHOICE OF OKRA COOKED WITH INDIAN MASALA	350
MIX VEG CURRY ● FRESH VEGETABLES & GREEN PEAS IN INDIAN SPICY CURRY	350
KHUMBH PALAK ● MUSHROOM COOKED WITH SPINACH GRAVY	350
KAJU KHUMBH MAKAHANA ● CASHEW, MUSHROOM & LOTUS SEEDS COOKED IN RICH GRAVY	400
ANDHRA PAPPU ● SPICY SOUTH INDIAN TEMPERING LENTILS COMBINATION OF SPINACH & TOMATO	250
YENNEGAAYI ● FRIED BRINJAL DIPPED IN MALNAD MASALA	300
GOJJU (TOMATO / HIREKAI / BADANEKAI / BENDEKAI) ● CHOICE OF VEGETABLES COOKED WITH MALNAD MASALA	300
MALNAD ANABE CURRY ● STIR FRIED MUSHROOM SAUTÉED IN HOMEMADE MALNAD SPICES	350



NON VEG

BUTTER CHICKEN ●	400
INDIAN CLASSIC RICH TOMATO BASED CHICKEN GRAVY	
KADAI MURG ●	400
CHICKEN COOKED IN KADAI MASALA	
KOLHAPURI CHICKEN ●	400
CHICKEN SIMMERED IN PLENTY OF SPICES AND COCONUT	
CHICKEN NILIGIRI ●	400
TENDER CHICKEN COOKED IN GREEN MASALA	
MALNAD CHICKEN CURRY ●	400
TENDER CHICKEN WITH TRADITIONAL MALNAD MASALA	
CHICKEN CHETTINAD ●	400
CHETTINAD MASALA IS A TRADITIONAL SPICES FROM TAMILNADU CHETTIYARS.	
GUNTUR CHICKEN CURRY ●	400
TENDER CHICKEN COOKED WITH GUNTUR HOT CHILLI & TRADITIONAL SPICES	
CAPSICUM KOLI CURRY ●	450
TRADITIONAL CHICKEN COOKED IN COCONUT AND SPICES MASALA	
EGG (MASALA / CURRY) ●	350
EGG COOKED WITH HOMEMADE MASALA	
MUTTON ROGAN JOSH ●	600
TENDER LAMB WITH TRADITIONAL KASHMIRI CHILLI & INDIAN SPICES	
MUTTON LAAL MAAS ●	600
TENDER LAMB COOKED WITH RAJASTHAN RED MATHANIA CHILLIES AND SPICES	
MUTTON ANGARA ●	600
TENDER LAMB COOKED WITH SMOKED SPICES	
MUTTON CHETTINAD ●	600
CHETTINAD MASALA IS A TRADITIONAL SPICE FROM TAMILNADU CHETTIYARS.	
MALNAD FISH CURRY ●	480
COMBINATIONS OF COCONUT AND TAMARIND BLEND WITH MALNAD MASALA	
FISH (MASALA / CURRY) ●	SEASONAL
SEASONAL FISH COOKED WITH INDIAN MASALA	
PRAWNS (MASALA / CURRY) ●	SEASONAL
SEASONAL PRAWNS COOKED WITH SOUTH INDIAN MASALA.	
CHICKEN IN HUNAN SAUCE ●	430
STIR FRIED SHREDDED CHICKEN IN HUNAN SAUCE	
CHICKEN IN SZECHUAN SAUCE ●	430
DICED CHICKEN WITH CELERY & BELL PEPPER IN SZECHUAN SAUCE	
THREE TREASURES WITH HOT GARLIC SAUCE ●	300
SEASONAL VEGETABLES' IN HOT GARLIC SAUCE	
AMERICAN CHOPSUEY ●●	350/400
STIR FRIED JULIENNE VEGETABLES IN SWEET & SOUR SAUCE SERVED WITH FRIED NOODLES	



BIRYANI & RICE

VEGETABLE BIRYANI ●	350
VEGETABLES & BASMATI RICE COOKED IN DUM WITH SAFFRON, CARDAMOM, MACE AND MINT SERVED WITH RAITA	
KASHMIRI PULAO ●	350
DUM BASMATI RICE INFUSED SAFFRON MILK TOSSED WITH NUTS OR DRY FRUITS AND FRESH FRUITS.	
FLAVOURED RICE (PALAK/ TOMATO / COCONUT/CARROT) ●	300
CHICKEN BIRYANI ●	480
CHICKEN & BASMATI RICE COOKED IN DUM WITH SAFFRON, CARDAMOM, MACE AND MINT SERVED WITH RAITA	
MUTTON BIRYANI ●	600
MUTTON & BASMATI RICE COOKED IN DUM WITH SAFFRON, CARDAMOM, MACE AND MINT SERVED WITH RAITA	
CHICKEN FRIED RICE ●	380
EGG FRIED RICE ●	330
VEG FRIED RICE ●	300
JEERA RICE ●	200
COOKED RICE TOSSED WITH GHEE & CUMIN SEEDS	
CURD RICE ●	220
BLENDED RICE MIX WITH FRESH YOGURT AND SOUTH INDIAN TADKA	
STEAM RICE ●	175
DAL KHICHIDI (PLAIN /MASALA / VEGETABLES) ●	250





INDIAN BREADS

NAAN / ROTI	75/65
BUTTER NAAN / BUTTER ROTI	85/75
LACHHA PARATHA / KULCHA	75
MALABAR PARATHA	65
PHULKA/ CHAPATI	55/65
AKKI ROTI / NEERDOSA	120

DESSERTS

HOT CHOCOLATE BROWNIE WITH VANILLA ICE CREAM	300
SIZZLING BROWNIE	380
HALWA (GAJAR / MOONG DAL / BEETROOT / KASHI)	250
CHEESE CAKE	220
GULAB JAMDOON	180
ORIO CHOCOLATE MOUSSE	250
SHAI THUKADA	220
PASTRY	200
CHOICE OF ICE CREAMS	200



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LITE BITES

10:30 AM - 12:30 PM

04:00 PM - 06:30 PM

PIZZA MARGARITA ●	300
BASE OF TOMATO CONCASSE TOPPED WITH MOZZARELLA CHEESE	
PIZZA GARDENIA ●	350
BASE OF TOMATO CONCASSE TOPPED WITH FRESH GREEN VEGETABLES	
PIZZA CON POLO ●	380
BASE OF TOMATO CONCASSE TOP WITH CHICKEN & CORN	
PIZZA CHICKEN TIKKA ●	400
BASE OF TOMATO CONCASSE TOP WITH TANDOORI CHICKEN TIKKA	
VEG PATTY BURGER ●	280
FILLING WITH LETTUCE & MIX VEGETABLE PATTY SERVED WITH FRIES	
CHICKEN PATTY BURGER ●	330
FILLING WITH LETTUCE & FRIED EGG & CHICKEN PATTY SERVED WITH FRIES	
CLUB SANDWICH ●●	230/280
THREE LAYERS OF BREAD FILLING WITH VEGETABLES & COLESLAW SERVED WITH FRIES	
SANDWICH (PLAIN & GRILLED) ●●	230/280
SLICE OF BREAD FILLING WITH CUCUMBER, TOMATO & CHEESE	
PANEER PAKODA ●	280
SERVED WITH COCONUT CHUTNEY	
CRISPY ONION PAKODA ●	200
SERVED WITH COCONUT CHUTNEY	
CHILLI BAJJI ●	200
SERVED WITH COCONUT CHUTNEY	
MIX VEG BHAJJII ●	200
SERVED WITH COCONUT CHUTNEY	
KOTHAMBARI VADA ●	250
SERVED WITH COCONUT CHUTNEY	
DAL KHICHIDI (PLAIN / MASALA / VEGETABLES) ●	250

DRINKS

MILK SHAKES	220
VANILLA / STRAWBERRY / CHOCOLATE / BUTTERSCOTCH	
COFFEE / TEA	120
COLD COFFEE	140
AERATED BEVERAGES	60
SPRITE / COKE	
DIET COKE	70
RED BULL	180
SODA WATER	50
CANED JUICE	80
WATER BOTTLE 750 ML	120



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