


COLD APPETIZERS

SPICY MOROCCAN CORN SPROUTS SALAD  **330**
Combination of corn kernels & sprouts with cilantro tamarind reduction.

 **MEDITERRANEAN QUINOA CHICKPEAS SALAD**  **330**
Rich proteins quinoa, chickpeas combined with Mediterranean vegetables and herbs.

GREEK SALAD  **310**
Bell peppers, cucumber, tomato, olives, iceberg lettuce tossed in vinaigrette & garnished with feta cheese.

CAESAR SALAD (Choice is yours)
With grilled veggies  **310**
Herb chicken breast  **350**
With garlic shrimps  **390**

BRUSCHETTA (Choice is yours)
With bellpepper & tomato  **310**
With mushroom  **325**
With chicken  **340**


**Chef's
Recommendation**

 **Spicy**


HEALTHY DIET

 **Veg**  **Non-veg**


Taxes as applicable

FROM THE HOT POT

ROASTED TOMATO BASIL SOUP  **230**
Fresh roasted tomato soup infused with basil.

 **PUREED MUSHROOM SOUP**  **240**
A rich creamy soup made of mushroom and garnished with garlic croutons.

BROCCOLI AND LEEKS SOUP   **240**
A chef's special compilation made out of Nature's gift of Broccoli with hint of leeks.

GINGER LEMONGRASS SOUP  **240**
Coconut milk flavoured thick soup with fresh vegetables, ginger and lemon grass.

VIETNAMESE CLEAR NOODLE SOUP (VEG  / CHICKEN ) **230/250**
Vietnamese clear noodles soup consisting of broth, herbs and vegetable OR chicken.

 **DRUMSTICK KA SHORBA - (VEG  / CHICKEN )** **230/250**
An extract of whole Drumstick broth with special spices.

 **TOM YUM SEAFOOD SOUP**  **275**
A Seafood soup with lemongrass & lime soothes to uplift the spirit as well as the body.

HERB CHICKEN SOUP  **260**
Unpassed chicken soup infused with cream and fresh herbs.

PAYA SOUP   **275**
Lamb trotters soup with southern Indian spices.


Chef's
Recommendation

 Spicy


HEALTHY DIET

 Veg  Non-veg


Taxes as applicable

STARTER VEGETARIAN

CAJUN SPICED STUFFED MUSHROOM

395

Mushrooms stuffed with English cheddar, parmesan, cajun spice & herbs.

SALT & PEPPER CORN

340

Speciality of wok flipped crispy American corn kernels with black pepper & spices.

STIR FRIED TERIYAKI TOFU WITH GINGER SOYA

450

Tofu cubes tossed in a sweet Japanese teriyaki sauce spiked with chillies.

CRISPY LOTUS STEM WITH CILANTRO & BLACK PEPPER

375

Crispy fried lotus stem tossed with cilantro and black pepper sauce.

VEGETABLE SPRING ROLL

340

Julienne of vegetables rolled in thin wonton sheets fried & served with sweet garlic sauce.

VEGETABLE DUMPLING IN SUPRIO SAUCE

340

Quick fried vegetable dumplings tossed in hot & spicy garlic sauce.

SOFIYANI PANEER TIKKA

425

Homemade cottage cheese marinated with roasted fennel, mint & cashewnut paste, cooked in clay pot oven.

AMBEE PANEER TIKKA

425

Marinated cottage cheese with mango chutney, cooked in Tandoor.

PALAK PANEER KURKURE

425

Chef special spiced crispy fried spinach stuffed paneer cakes.

KADAK MAKAI SEEKH

350

Crispy cheese stuffed corn seekh, smoked in Tandoor.


Chef's
Recommendation

 Spicy


HEALTHY DIET

 Veg  Non-veg


Taxes as applicable

STARTER VEGETARIAN

PALAK AUR PAHADI BADAM KE KEBAB **350**

A creation made with cottage cheese, spinach & hazelnuts flavored with Indian herbs.

MUSHROOM GALOUTI **395**

Aromatic mushroom patties cooked on griddle plate.

TANDOORI MALAI BROCCOLI **365**

Smoked broccoli florets flavored with cheesy yogurt based marination.

MULTANI SUBZI KI TIKKI **350**

Shallow fried selected seasonal green vegetable patties stuffed with onion & cheese.

TILWALE BHARWAN ALOO **325**

Stuffed char grilled potato with sesame, cheese & Indian spices.

MUSHROOM SUKHA **395**

Curry leaf & pepper fried mushroom.

KEBAB-E-BAHAR **990**

Assortment chef special vegetarian kebabs.


**Chef's
Recommendation**

 **Spicy**


HEALTHY DIET

 **Veg**  **Non-veg**


Taxes as applicable

STARTER NON-VEGETARIAN

FISHERMAN'S PLATTER

1025

Grilled fish, prawn, cajun spiced squids & fish finger, served with French fries and tartar sauce.

PRAWNS YOUR CHOICE

900

Salt and pepper / Hunan style / Chilly prawn.

HAKKA CHILLI FISH

475

Asian preparation of batter fried Basa fish tossed with soya, chilli and garlic sauce.

ORIENTAL CRISPY LAMB

700

Crispy sliced lamb in chilli bean sauce.

HONG KONG CHICKEN

500

Diced chicken and cashewnuts braised in a sweet chilly sauce.

CHONGQING CHICKEN

500

Spicy chicken with sliced ginger, dry chilli and Schezwan peppercorn.

BALKASH RUBINA

900

Tandoori prawn marinated with Kashmiri chilli powder & Indian spices.

SABUT POMFRET

950

Whole Pomfret marinated with chef special spices cooked in clay pot oven.

SAUNF AUR MIRCH KI MACHLI TIKKA

850

Delicate bhekti fish with aromatic marination of fennel and yellow chilli powder cooked in clay pot.

SHAHI GILAAWAT KEBAB

700

Mince lamb patties with chef special spices and pan fried.


Chef's
Recommendation

 Spicy


HEALTHY DIET

 Veg  Non-veg



Taxes as applicable

STARTER NON-VEGETARIAN

DOREIWALI GOSHT SEEKH

700

A signature season! A fine aromatic mutton mince on a skewers.

TANDOORI CHOOZA

600

Chicken marinated in yoghurt, Indian spices & roasted to succulent perfection.

BHATTI DA MURGH

500

Chicken steeped in a marination of aromatic spices, enhanced by star anise cooked in Tandoor.

MURGH MALAI TIKKA

500

Chicken marinated with pureed almond, cream cheese and cooked in tandoor.

MURGH KE RUI KEBAB

500

Delicately cooked hand pounded chicken with aromatic herbs, selected spices and pan grilled.

BHUNA TANGDI KEBAB

550

Marinated chicken drumstick with yellow chilli, yoghurt and roast in tandoor.

PRAWN YOUR CHOICE

900

Ghee roast / Peppery curry Leaf / Guntur chilli fry.

OLD MADRAS STYLE FRIED FISH (SEER FISH/POMFRET) **850/950**

Traditional style of kongunadu masala fish fry.

MEEN POLlichATHU (BASA/BHEKTI)

500/875

Banana leaves wrapped fish grilled and flavored Malabar Style.

GHEE ROAST (CHICKEN/MUTTON)

525/775

A chef special Mangalorian dish enriched with selected spices & cooked in desi Ghee.

KEBAB-E-BAHAR

1500

Assorted chef special Non-Vegetarian kebab.


Chef's
Recommendation

 Spicy


HEALTHY DIET

 Veg  Non-veg


Taxes as applicable

MAIN COURSE- INDIAN VEGETARIAN

SIRKA PYAZ PANEER MASALA

450

Homemade cottage cheese and pickled shallots cooked with onion & tomato masala.

PANEER AAP KI PASAND

450

(Kalimirsch / Palak / Kadai / Tikka masala)

SUNEHARI HAANDI KI SABZI

375

Combination of Seasonal Vegetables in onion, cashewnut gravy.

AKHAROT AUR PUDINE KA KHUMB

400

Preparation of sweated mushrooms & walnut with hint of mint.

CHATPATI SABUT BHINDI

375

Lady finger stuffed with tangy spice & finished dry in a Kadai.

KAJU MUTTER MAKHANA

425

Unique dish made with fresh with green peas, cashew nuts and lotus seeds enriched in onion tomato masala.

KOFTA-E-NAZAKAT

425

Spinach roundels stuffed with cottage cheese and fresh vegetable, enriched in chef's special gravy.

FIRANGI SUBZI

400

Assortment of English vegetable cooked in tangy Indian gravy.

LAHSOONI SINGHADA PALAK

390

Freshly gathered spinach & water chestnuts simmered with fried garlic & Indian spices.


Chef's
Recommendation

 Spicy


HEALTHY DIET

 Veg  Non-veg



Taxes as applicable

MAIN COURSE- INDIAN VEGETARIAN

SUBZI KA SANGAM

390

Seasonal vegetables grooved in onion tomato masala enriched with cheese & Indian spices.

PANCH-PHORAN SUBZI

390

An amazing combination of five selected Indian spices infused in onion & tomato masala with vegetables.

ALOO AAP KI PASAND

350

(GOBI / METHI / MUTTER / JEERA)

MUTTER MUSHROOM HARA PYAAZ

Green peas, mushroom tossed in onion tomato masala gravy.

DUM ALOO BANARASI

350

Baby potatoes grooved in rich and creamy onion tomato gravy.

KALONJI BAINGAN

350

Deep fried brinjal flavored with onion seed cooked in chef special masala.

DAL

PUNJABI DAL MAKHANI

360

All-time favorite black dal.

DAL METHI

300

Split yellow lentil flavored with fresh fenugreek leaves.

HING TADKA DAL

300

Split yellow lentils tempered with asafoetida and cumin.


Chef's
Recommendation

 Spicy


HEALTHY DIET

 Veg  Non-veg



Taxes as applicable

JAIN MENU

(JAIN CUISINE IS COMPLETELY VEGETARIAN AND EXCLUDES USE OF VEGETABLE ROOTS SUCH AS ONION, GARLIC, GINGER, CARROT, POTATO ETC.)

SOUP

DHANIYA MAKAI SHORBA  230

A soup made out of American corn and fresh coriander leaves infused with jeera powder.

TOMATO BASIL SOUP  230

Selected fresh tomato soup combined with fresh basil leaves.

STARTER

ZAFRANI PANEER TIKKA  425

Home made paneer tikka infused with yoghurt, yellow chilli, saffron and selected Indian spices.

 **RESHMI TANDOORI BABYCORN**  350

Marinated baby corn with yoghurt and aromatic Indian spices cooked in clay pot.

MUTTER GALOUTI KEBAB  350

Mouth melting green peas infused in special masala along with smokey taste.

MAIN COURSE

PANEER MANPASAND  450

Cottage cheese skewered in clay pot oven, coated with Indian spices and merged with delicious tomato gravy.

MAKAI MIRCHI KORMA  390

Selected tender baby corn and shimla mirch combined with chef's special gravy.

BHINDI NAYANTARA  390

Hand picked lady finger tossed with tomato, chilli & sesame seeds.

PALAK MUTTER DHANIYA SUBZI  390

Shredded fresh spinach and coriander leaves cooked with green peas.

DAL

HING TADKA DAL  300

Split yellow lentil tempered with asafoetida and cumin.

DAL MAKHANI  360

Black lentils & kidney beans simmered overnight on a slow fire, finished with cream & selected spices.

RICE

JODHPURI MASALA PULAO  375

Rajasthani special dish made with basmati rice and selected dry fruits.

SUBZ BIRYANI  425

Your all time favourite in Jain style.


Chef's
Recommendation

 Spicy


HEALTHY DIET

 Veg  Non-veg


Taxes as applicable

MAIN COURSE- INDIAN NON-VEGETARIAN

 **MIRCH MASALE KA JHINGA CURRY**  **900**

A quick curry of fresh prawns with green chilly, tomatoes and mountain garlic.

KEMARI KARAH JHINGA  **900**

Prawns cooked with onion, tomato, dry fenugreek and ginger.

METHI MACHLI CURRY  **775**

Fenugreek flavored fish fillet just tempered with mild curry.

MACHLI DARBARI  **775**

A rich luscious fish curry with cumin, cream and coriander.

  **CHICKEN KOLHAPURI**  **525**

A spicy preparation of chicken made with freshly grounded kolhapuri masala.

 **LUDHIANA MALAI MURGH**  **525**

Chicken cooked with fenugreek, black pepper, cream and cashewnut gravy.

MURGH MAKHANWALA  **525**

Tender chicken cooked in clay pot oven then simmered in delicious rich tomato gravy.

METHI MURGH KALIMIRCH   **525**

An absolute delicious popular peppery chicken curry flavored with fenugreek leaves.

 **JAISALMERI LAAL MAAS**  **725**

Delicacy lamb preparation cooked in spicy yoghurt gravy.

NALLI GOSHT CURRY  **750**

Mutton shanks grooved in onion & tomato gravy flavored with coriander leaves.

GOSHT ROGANJOSH   **725**

A signature preparation of mutton cooked with onion and special Indian spices.


Chef's
Recommendation

 Spicy


HEALTHY DIET

 Veg  Non-veg



Taxes as applicable

STRAIGHT FROM THE STEAMING

SUBZ DUM BIRYANI

425

Basmati rice & seasonal vegetable cooked in Dum Style and served with raita.

PULAO AAP KI PASAND

375

Cumin / Green peas / Vegetable / Palak / Mushroom



DAL KHICHDI

325

A healthy and simple dish made with lentils and over boiled rice with loads of ghee and cumin.

CHETTINAD VEGETABLE PULAO

375

Aromatic rice cooked in special spices of chettinad served with onion pachadi.

DAKSHINI FLAVOURED RICE

325

Lemon rice / Puliogere / Bisi bele bhaat / Ghee rice

STEAM RICE

250

CURD RICE

275

LUCKNOWI MURGH PULAO

550

Mild spiced chicken cooked with aromatic basmati rice.

DUM MURGH BIRYANI

575

The perfect long grain basmati rice & chicken delicacy dum cooked with Indian spices.

DUM GOSHT BIRYANI

775

Long grain basmati rice prepared in a sealed pot with selected pieces of mutton and Indian spices.



Chef's
Recommendation



Spicy



HEALTHY DIET



Veg



















Non-veg



Taxes as applicable

HOT FROM THE INDIAN CLAY POT

| | |
|---|------------|
| ASSORTED INDIAN BREAD BASKET  | 280 |
| (Tandoori Roti, Naan, Garlic Naan, Paratha and Kulcha served in a basket) | |
| TANDOORI ROTI  | 120 |
| BUTTER TANDOORI ROTI  | 130 |
| NAAN  | 110 |
| GARLIC / BUTTER NAAN  | 125 |
| CHEESE NAAN  | 160 |
| PARATHA - Pudina Paratha / Methi Paratha  | 140 |
|  JODHPURI MIRCH PARATHA   | 150 |
| KULCHA  | 120 |
| BUTTER KULCHA  | 130 |
| STUFFED KULCHA  | 175 |
| (Paneer, Onion & Potato, Cauliflower & potato) | |
| ROOMALI ROTI  | 110 |
| PHULKA  | 110 |
| MISSI ROTI  | 120 |


Chef's
Recommendation


















 Spicy


HEALTHY DIET

 Veg  Non-veg


Taxes as applicable

SOUTH INDIAN VEGETARIAN

-  **CHETTINAD KALAN VARUVAL**   **400**
Pan flipped mushroom with chettinad spice masala.
- KUNDAPURA BENDEKAI MASALA**  **360**
Konkan spiced lady finger curry.
- KEERAI PARUPPU MASIAL**  **350**
Tempered mashy spinach & lentil.
-  **GUNTUR GOBI MASALA**  **350**
Spicy cauliflower preparation with onion, tomato and curry leaves.
-  **ULLI THEEYAL**   **375**
Roasted small shallots combined with tomato & tamarind gravy.
- TARKARI MANDI CURRY**  **360**
Seasonal vegetables cooked with tomato and coconut milk.
-  **KAIKARI STEW**   **525**
Fresh garden vegetables simmered in creamy coconut milk served with fermented rice pancake.
-  **APPAM**   **275**
Fermented rice batter pancake made in small wok. (3 pieces)


Chef's
Recommendation
















 Spicy


HEALTHY DIET

 Veg  Non-veg


Taxes as applicable

SOUTH INDIAN NON-VEGETARIAN

-  **ERA KARA KUZHAMBU**  **900**
Spicy prawn curry flavored with garlic and tamarind.
- MANGALORE FISH CURRY**   **775**
An authentic Mangalore style fish preparation made with tomatoes and coconut gravy.
-  **MEEN MOILEE**  **775**
Coconut based fish curry flavored with green chilly, curry leaves and turmeric.
- EGG ROAST MASALA**  **300**
Kerala famous dish, boiled egg with onion tomato masala.
-  **ANDHRA CHILLI CHICKEN**  **525**
All-time favorite spicy green chilly chicken.
-  **CHICKEN CHETTINAD**  **525**
Classic South Indian chicken recipe from the region of Chettinad.
- NADAN MUTTON MASALA**  **725**
Malabar mutton preparation with freshly ground south Indian spices.
-  **MUTTON PEPPER FRY**   **800**
Tender Lamb cooked with freshly ground whole spices.


**Chef's
Recommendation**

 **Spicy**


HEALTHY DIET

 **Veg**  **Non-veg**


Taxes as applicable

ORIENTAL VEGETARIAN

 **STIR FRIED BROCCOLI, BAMBOO SHOOT AND FUNGI**  **425**

Wok flipped of bamboo shoot, broccoli and mushroom with cashewnut.

 **KUNG PAO VEGETABLE**   **400**

Sliced exotic vegetable stir fried with cashewnut, dried chilly pepper and soya sauce.

EXOTIC VEGETABLE IN BLACK PEPPER SAUCE  **400**

Chinese green vegetables stir fried with black pepper sauce.

 **LEMON GRASS VEGETABLES IN A FRESH CILANTRO SAUCE**  **400**

Assorted Asian vegetable tossed in spicy lemony cilantro sauce.

 **MAPO TOFU**  **450**

Diced tofu stir fried with bamboo shoot and shiitake mushroom in spicy black bean sauce.

 **BUDDHA'S FEAST**   **425**

Tofu, broccoli, carrot, beans, water chestnuts and mushrooms stir fried in Chinese wine sauce.

ORIENTAL RICE AND NOODLES

THAI CURRY (RED / GREEN) WITH RICE

Vegetable  / Chicken  / Sea food  **550/600/850**

BURMESE CURRY WITH RICE

Vegetable  / Chicken  / Sea food  **550/600/850**

NOODLES (HAKKA / SZECHWAN)

Vegetable  / Chicken  / Sea food  **400/450/550**

AMERICAN CHOPSUEY

Vegetable  / Chicken  **400/475**

FRIED RICE (HAKKA / SZECHWAN)

Vegetable  / Chicken  / Sea food  **400/450/550**

PAD THAI NOODLE

Vegetable  / Chicken  / Sea food  **425/475/575**


Chef's
Recommendation

 Spicy


HEALTHY DIET

 Veg  Non-veg



Taxes as applicable

ORIENTAL NON-VEGETARIAN

STIR FRIED PRAWNS (CHOICE IS YOURS)  **900**
(Chilly Bean sauce / Butter Sauce / XO sauce)

SHANGHAI FISH   **775**
Fish simmered with soya chilli garlic.

WOK FLIPPED FISH (CHOICE IS YOURS)  **775**
(Cantonese / Singapore / Hunan)

GENERAL TAOS CHICKEN  **550**
Diced chicken in a sweet, sour and spicy soya sauce with crushed peanuts.

 **KUNG PAO CHICKEN**  **550**
Diced chicken stir fried with cashew nut, vegetable and dried chilly pepper.

CHICKEN TERIYAKI   **550**
Chicken cubes tossed in a sweet Japanese teriyaki sauce.

MANGOLIAN CHICKEN  **550**
Stir fried crispy chicken in sweet and sour sauce.

 **SHREDDED LAMB IN CHILLI PLUM SAUCE**  **725**
Crispy lamb strips with smokey, sweet and hot spices.

CANTONESE BBQ PORK CURRY  **575**
Sizzling Cantonese pork with barbequed onions sauce.

 **SHUIZHU TENDERLOIN**  **725**
Hot beef dish with scheszwan pepper corn and garlic.


**Chef's
Recommendation**

 **Spicy**



 **Veg**  **Non-veg**



Taxes as applicable

CONTINENTAL VEGETARIAN

VEGETABLE STEAK

475

Grilled exotic vegetable cake served with garlic mushroom sauce.

BAKED EXOTIC GREEN VEGETABLE PRINCES

475

Baked creamy cheese sauce with exotic green vegetables and asparagus.

SAFFRON RISOTTO

525

Arborio rice cooked with exotic vegetable white wine and parmesan cheese.



CAPONATA WITH QUINOA

475

Eggplant caponata with courgette, bellpepper, olives in plum tomato sauce & herb quinoa.

PASTA

PASTA YOUR CHOICE

Penne / Spaghetti / Fusilli / Fettuccine

VEGETERIAN - Choice of Sauces

500

Tomato basil / Arrabiata / Basil pesto / Al fungi / Alfredo

NON-VEGETERIAN - Choice of Sauces

575

Carbonara (Pork) / Bolognaise (Beef) / Marinara (Seafood)

SPAGHETTI AGLIO OLIO

500

Olive oil herb garlic tossed Spaghetti with chilli flakes, olives and parmesan cheese.

SPINACH RAVIOLI

500

Homemade Ravioli pasta stuffed with spinach and parmesan cheese.

LASAGNE CHICKEN BOLOGNAISE

575

Baked pasta sheets layered with chicken ragu, bechamel sauce and parmesan cheese.



Chef's
Recommendation



Spicy



HEALTHY DIET



Veg



Non-veg



Taxes as applicable

CONTINENTAL NON-VEGETARIAN

CREOLE YUCATAN GRILLED PRAWN  **900**
Louisiana barbequed grilled prawn with herb mash & roasted vegetable.

NORWEGIAN GRILLED SALMON   **1500**
Mustard rubbed salmon grilled with butter vegetable & herb mash potato.

 **MEDITERRANEAN GRILLED FISH**  **800**
Grilled Fish on a bed of wilted spinach & mushroom, served with creamy potato mash.

TUSCAN CHICKEN WITH SPINACH  **600**
Pan grilled chicken with mushroom plum tomatoes, spinach & mash potato.

PERI PERI GRILLED CHICKEN  **600**
Grilled peri peri spiced chicken breast with buttered greens & potato wedges.

MINCED LAMB STEAK  **750**
Grilled minced lamb steak served with garlic sauce, potato wedges and vegetables.

TENDERLOIN STEAK  **725**
Grilled fillet beef steak with garlic mash & butter tossed veggies.
CHOICE OF SAUCE - (MUSHROOM / PEPPERCORN)


**Chef's
Recommendation**

 **Spicy**


HEALTHY DIET

 **Veg**  **Non-veg**


Taxes as applicable

DESSERT

IRISH BAKED CHEESE CAKE   **300**

Bailey's Irish cream cheese cake, coco tuile, berry compote.

CHOCOLATE MOCHA MOUSSE  **300**

Coffee milk chocolate mousse.

WALNUT BROWNIE  **300**

Classic dessert of rich dark chocolate cake filled with crunchy walnut.

CREME BRULEE (SUGAR FREE)  **300**

Crème Brûlée is a dessert of silky, vanilla scented custard.

APPLE PIE  **300**

All time favorite.

DRY FRUIT GULAB JAMUN  **260**

Gulab jamun with stuffing of pista and almond slivers.

CHOICE OF HALWA  **260**

Moong Dal / Gajjar.

RASMALAI   **350**

An all-time Indian favorite.

RAJ BHOG  **300**

Pistachio cardamom stuffed milk dumplings dipped in saffron syrup.

MYSORE PAK  **260**

All-time favorite from Mysore.

CHOICE OF ICE-CREAM  **250**

(Vanilla / Chocolate / Strawberry / Butterscotch / Kesar pista)


Chef's
Recommendation

 Spicy


HEALTHY DIET

 Veg  Non-veg


Taxes as applicable

BEVERAGES

| | |
|--|------------|
| SEASONAL FRESH FRUIT JUICE | 190 |
| CHOICE OF PACKAGED JUICE | 170 |
| FRESH LIME SODA / WATER Sweet / Salted / Plain | 140 |
| MILK SHAKE Vanilla / Strawberry / Chocolate / Mango | 195 |
| MILK SHAKE WITH ICE CREAM Vanilla / Strawberry / Chocolate / Mango | 225 |
| LASSI - SALTED / SWEET | 180 |
| COLD COFFEE | 180 |
| TEA / COFFEE | 130 |
| CAPPUCCINO | 150 |
| ESPRESSO | 125 |
| SOUTH INDIAN FILTER COFFEE | 130 |
| BOURNVITA / HORLICKS / HOT CHOCOLATE | 175 |
| SPARKLING WATER | 380 |
| DOMESTIC MINERAL WATER | 150 |
| DOMESTIC PACKAGED WATER | 90 |



Taxes as applicable