



MOREISH

MENU

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Serving Hours: 9 AM – 8 PM

CLASSIC TEA'S

349

PASSION POPS

(Per serve 250 ml / 110 kcal)

Green tea, peach, passion fruit poppers

HIBI_C

(Per serve 250 ml / 90 kcal)

Hibiscus infusion, guava, cranberry boba

PEACH_T

(Per serve 250 ml / 40 kcal)

Oolong tea, peach, guava poppers



SINFUL SHAKES

349

MUDDY BROWNIE

(Per serve 350 ml / 200 kcal) 🌾 🥛 🥚

Brownie blended with rich dark chocolate & milk

ALMOND CARAMEL SHAKE

(Per serve 350 ml / 450 kcal) 🥛 🥚

Toasted almonds, almond milk & caramel berry sauce

SEASONAL STRAWBERRY & NUT SHAKE

(Per serve 350 ml / 540 kcal) 🥛 🥚

Combination of fresh strawberries & varieties of nuts mixed with milk



FROZEN DRINKS

349

CHOCO CHIP

(Per serve 250 ml / 278 kcal)  


Chocolate ice cream mixed with milk and vanilla extract, topped with chocolate chips

BERRY FRO-YO

(Per serve 250 ml / 354 kcal)  


Mixture of homemade blueberry compote, combined with vanilla ice cream, yogurt and milk

CREAMYCCINO

(Per serve 250 ml / 340 kcal)  

Double shot espresso combined with milk and vanilla ice cream with your choice of flavour: Irish / caramel / hazelnut or cinnamon

COLD COFFEE

(Per serve 300 ml / 240 kcal) 

Iced espresso topped with a frothy layer of milk and cream



BEVERAGES

PERRIER

(Per serve 330 ml)


400

FRESH FRUIT JUICE

(Per serve 300 ml / 112 kcal)

275

LASSI

(Per serve 300 ml / 280 kcal) 

Choice of Plain / Sweet


300

BUTTERMILK

(Per serve 300 ml / 47 kcal) 

175

HOT CHOCOLATE

(Per serve 240 ml / 194 kcal) 

275

SELECTIONS OF FLAVOURED ICED TEA

(Per serve 240 ml / 112kcal)
Peach / Lemon / Chamomile

275



SELECTION OF TEA

(Per serve 240 ml / 3-4 kcal)



English breakfast / Darjeeling / Assam

Earl grey / Green tea infused with rose petals

Chamomile / Masala / Oolong / Saffron kahwa

275

SELECTION OF COFFEE

(Per serve 240 ml / 150 kcal)



Espresso / Cafe latte / Cappuccino

and Filter coffee

300

SELECTION OF FLAVOURED ICED COFFEE

(Per serve 240 ml / 150 kcal)

Hazelnut / Caramel / Mix fruit

300

RED BULL

300



STILL WATER

(Per serve 300 ml)

250

PRESERVED JUICE

(Per serve 300 ml / 162 kcal)

250

AERATED BEVERAGES

250

HOMEMADE LEMONADE

(Per serve 300 ml / 30 kcal)

200

PACKAGED MINERAL WATER

150

MUNCH

VIETNAMESE BANH-MI

(Per serve 250 gm / 510 kcal)

Sandwich composed of tofu, mushroom
tangy pickled vegetables, jalapenos
fresh herbs, piquant mayonnaise

GRILLED TOFU BUNNY CHOW

(Per serve 350 gm / 760 kcal)

Bread roll, hollowed out and filled with tofu with an assortment of exotic vegetables, served alongside a tomato sauce enriched with basil and oregano

COTTAGE CHEESE STEAK SLIDER

(Per serve 250 gm / 570 kcal)

Grilled cottage cheese steak, served with a side of lettuce, roma tomatoes, caramelized onions gherkins, and melted cheese, accompanied by french fries

550



VEGAN SANDWICH

(Per serve 210 gm / 398 kcal) 

Kidney beans accompanied by tomato cilantro aioli, along with onion and lettuce

500

BOMBAY MASALA SANDWICH

(Per serve 250 gm / 398 kcal)

Potato, paneer, cheese and beetroot

450

VEGETABLE GRILLED SANDWICH

(Per serve 250 gm / 410 kcall)  

Grilled sandwich with cucumber, tomato
cheese and spice

450



All prices are in Indian Rupees & Subject to taxes as applicable.
Please let our server know if you have any dietary requirements.

VEGETABLE HOT DOG




450

(Per serve 210 gm / 580 kcal)  

Filled with kebabs made of lentils and beans served with a tomato-cilantro aioli, accompanied by onion and lettuce, complemented by a side of french fries

MUNCHING TOFU PATTY BURGER

500

(Per serve 250 gm / 398 kcal)   

A unique dish crafted by the chef

CHEF'S SPECIAL

JACKFRUIT & KAJU SAMOSA

450


(Per serve 250 gm / 320 kcal)  

Filled with flavourful ingredients spiced jackfruit and cashews, accompanied by tamarind chutney



LOADED NACHOS

450

(Per serve 250 gm / 450 kcal)  

Refried beans, guacamole, salsa, cheddar cheese and jalapenos

GIANT CROISSANT SANDWICH

450

(Per serve 250 gm / 460 kcal)  

Delicate, buttery croissant stuffed with an assortment of fresh or roasted vegetables, accompanied by cheese, herbs, and a spread of pesto / hummus

RAGI MILLET PIE

400

(Per serve 150 gm / 490 kcal)   

Tender, buttery crust envelops a sweet and delicately flavoured filling crafted from a mixture of caramelized flax seeds and nuts, served warm with a drizzle of cinnamon sauce

CARAMEL CUSTARD

400

(Per serve 150 gm / 120 kcal)  

Creamy yogurt gently baked in smooth rich texture with a hint of sweetness

APPLE PIE

375



(Per serve 140 gm / 490 kcal)   

Pastry dessert with baked apples, served with ice cream and whipped cream

CRAFTED FOR YOUR TAKE-AWAY

375

CHEF SPECIAL FORAGE COOKIES

(Per serve 250 gm / 790 kcal)  

Delectable cookies made with ragi / bajra flour, flax seeds

ROASTED BENGAL GRAM COOKIES

(Per serve 250 gm / 870 kcal)  



Cookies made from roasted chickpea flour

NUTTY LADDU

(Per serve 250 gm / 770 kcal)   

Delicacy made up with a mixture of nuts dried fruits and ghee

KAJU KALASH

(Per serve 250 gm / 950 Kcal)  

Traditional Indian confection made from cashews, molded into the shape of a pot or kalash, filled with a blend of dried fruits, enhanced by the fragrant essence of cardamom and saffron



