



BREAKFAST only sundays 8AM - 11AM

ENGLISH BREAKFAST

Omlette

450/-

CLASSIC / CHEESE / MASALA / ONLY WHITE

Organically farmed Eggs, mildly seasoned, served with sliced Baguette, Herbed Potatoes and house Salad.

3 eggs preparation

Mexican Omelette

550/-

Whisked Eggs, Tomato, Chilli, Capsicum, stuffed with Mushroom & Cheddar Cheese. Served with sliced Baguette, Herbed Potatoes and house Salad.

Daphne's Signature Breakiee

680/-

Choice of Eggs (Scrambled or Omelette). Served with Hash Brown and Veg Cutlet, two slices of Toasts, grilled Tomatoes, Mushrooms, Baked Beans & choice of Coffee or Tea:

ADD ONS:



DESI BREAKFAST

Classic Indian Idli

290/-

Soft,fluffy steamed Rice cakes served with tangy Sambhar and Coconut Chutney.

Pav Bhaji

290/-

Traditional Veg Bhaaji, comes with Butter Brioche, pickled Onions and Aachar.

Full Desi

325/-

Comes with Channa curry, Curd and Aachar.

CHOICE OF BREADS:

Paratha, Puri, Aloo Paratha, Onion Paratha

Pink Idli

325/-

Soft, fluffy steamed Rice cakes infused with Beetroot served with tangy Sambhar and Coconut Chutney.

Chole Puri

325/-

Traditional Channa curry, served with Puri and Halwa.

Daphne says

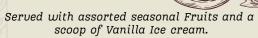
"A liiile bii of magic, a sprinkle of fun, Good food, sweei gossip— our feasi has begun! Biies ihai enchani, sips ihai delighi, Laughier and love from morning io nighi. So eai, drink, and sidy a while, Mystic flavors, served with style!"



FRENCH TOAST

&PANCAKES

CHOOSE YOUR BASE:



CHOOSE YOUR FLAVOUR:

395/-Maple Syrup Nutella & Strawberry 425/-425/-Biscoff Pistachio 525/-

> **SMOOTHIES** 11AM - 4PM

420/-Shanti

Strawberries, Blueberries, Raspberries, Banana

Blueberries, Banana, Almond Butter and Almond Milk

Mango, Pineapple, Passion fruit, Orange

420/-Paradise

420/-Zen

420/-Green Goddess

Spinach, Banana, Mango, Flax seeds, Mint, Spirulina

Mermaid Smoothie Bowl 550/-

A vibrant blend of Chia pudding and Granola, topped with a Chocolate mermaid tail, fresh Kiwi, mixed Berries, A magical delight in every bite!

Green Smoothie Bowl

In house made Honey Granola served with a superfood smoothie, topped with Berries, Kiwi, Chocolate shells & mixed Seeds and Nuts.





DAPHN EATERY

BRUNCH CLASSICS

Egg & Cheese Bun

Toasted Brioche bun filled with creamy scrambled Egg rose, Cheddar Cheese, mild Mustard sauce, topped with Parmesan snow.

smashed patty+ 99/ hash brown + 99/-

• Baked Tomato & Cheese Croissant

425/-

Fresh Tomato & Cheese croissant served with mixed Herb salad.

EGGS YOUR WAY Poached egg + 99/-Scrambled egg + 99/-

•NEXT Level Avo Toast

425/-

One of our best sellers! In-house made toasted Brioche bread topped with crushed Tomato, Avo Feta smash, and Avo rose. Garnished with Nuts and Seeds.

ADD-ONS:

Poached Egg + ₹99/-

Mushroom Toast

425/-

In-house made toasted Brioche bread, topped with pan fried Garlic and Herb Mushroom.

Eggs on Toast

425/-

In-house made toasted Brioche bread with your choice of Egg (Poached or Scrambled), topped with fresh Cherry Tomato, citrus Herb & Avo salad.

ADD ONS

Sautéed Mushrooms + 99/-Auo Rose

Omelette

450/-

CLASSIC / CHEESE / MASALA / ONLY WHITE

Organically farmed Eggs, mildly seasoned, served with sliced Baguette, Herbed Potatoes and house salad.

Mediterranean Feta Croissant

475/-

In house made croissant filled with Pesto, Sundried Tomatoes, roasted Bell Peppers with mixed Herb salad. EGGS YOUR WAY

Poached egg + 99/-Scrambled egg + 99/-

Classic Shakshuka

499/-

D's take on a classic Shakshuka, freshly baked in our oven, a bowl filled with a rich Tomato Shakshuka sauce, Mozzarella, topped with poached Eggs & Microgreens. Served with a slice of Baguette.

Eggs Carbonara

499/-

In-house made Croissant filled with Truffle Cream, Scrambled Eggs, Mushrooms, garnished with grated Parmesan.

Auo Rose + 99/-

Mexican Omelette

Whisked Egg with Tomato, Chillis, Capsicum & stuffed with Mushroom & Cheddar Cheese. Served with sliced Baguette, Herbed Potatoes & house salad.

Daphne's BIG Scramble

550/-

Daphne's signature Corn & Zucchini pancakes, layered with Avo Feta smash, Caramelized Red Pepper, topped with Chilli scrambled Eggs. Finished with a garnish of sour cream & corn.

ADD ONS Sautéed Mushrooms + 99/-

SALADS

Caesar salad

325/-

Crisp Romaine Lettuce, Parmesan shavings, and herbed Croutons, drizzled with a classic Caesar dressing.

ADD ONS

Chicken + 99/-99/-Egg +

Thai crunch

355/-

Shredded raw Papaya tossed with crisp Vegetables, fresh Herbs, roasted Nuts, and a zesty dressing.

Eggziki

395/-

Cucumber and hung Curd Tatziki, soft Scrambled Eggs, housemade dukkah, Chilly Oil and Microgreens.

Dont pesto me!

395/-

Garlic Labneh, Pistachio and Basil Pesto, Roasted Cherry Tomatoes, Poached Eggs and Olive Oil.

Quinoa avacado salad

495/-

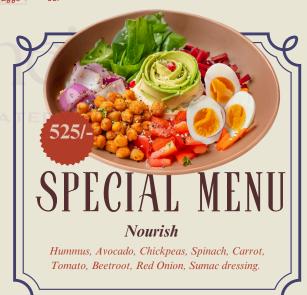
Blend of protein rich Quinoa and ripe Avocado, tossed in a zesty dressing.

Eggs +

Nourish

525/-

Hummus, Avocado, Chickpeas, Spinach, Carrot, Tomato, Beetroot, Red Onion, Sumac dressing.

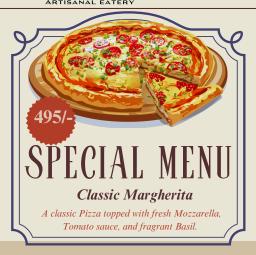


Daphne says

"leis do someihing fun, your days small delight, magić over gossip, laŭghter, stories accompanied by dashing dishes with handsõme drinks...

made with love served with joy





PIZZA

Kids Margherita

395/-

A smaller, delicious version of the classic, topped with Fresh Mozzarella, Tomato sauce and Basil.

Classic Margherita

495/-

A classic Pizza topped with fresh Mozzarella, Tomato sauce, and fragrant Basil.

Garden Fresh Pizza

595/-

Thin crust Pizza topped with fresh Vegetables like Bell Peppers, Zucchini, Tomatoes, Onions, and Olives.

Spicy Schezwan Cottage Cheese Pizza

595/-

Thin crust Pizza topped with Paneer cubes tossed in tangy, spicy Schezwan sauce.

Truffle Mushroom Pizza

625/-

Thin crust Pizza topped with sautéd Mushrooms like Shiitake, Black Fungus & Button drizzled with aromatic Truffle Oil

Spicy Schezwan Chicken Pizza

625/-

Thin crust Pizza topped with Chicken pieces tossed in tangy, spicy Schezwan sauce.

Daphne's Signature Pizza

695/-

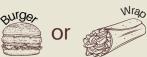
Thin crust Pizza topped with Paneer, Cream Cheese, Sundried Tomatoes , Daphne's signature homemade sauce.

ADD ONS-

Chicken + 99/-Burrata + 225/-

BURGER & WRAPS

CHOOSE YOUR BASE:



All items come with crispy fries, house sauces, and a seasonal house Salad.

CHOOSE YOUR FILLING:

| ALOO TIKKI | 325/- |
|----------------------|-------|
| VEGGIE DELIGHT | 325/- |
| PANEER | 355/- |
| CRISPY SPICY CHICKEN | 355/- |
| BBQ CHICKEN | 355/- |
| GRILLED CHICKEN | 375/- |



PASTA

Aglio E Olio

Made with Olive Oil, Garlic, Chili Flakes, and fresh Herbs served with sliced Garlic Bread.

Gourmet Truffle

Pasta tossed in rich, velvety sauce, Parmesan Cheese, and aromatic Truffle flavours served with sliced Garlic bread.

Basilico

Pasta tossed in Tomato sauce served with sliced Garlic bread.

Pesto Genovese

Pasta tossed in a creamy, aromatic Pesto sauce made with fresh Basil and served with sliced Garlic bread.

Alfredo

Pasta tossed in a rich and creamy sauce served with sliced Garlic bread.

THE CHAAT AFFAIRS

Spinach Patta Chaat

295/-

Crispy Spinach with Tamarind glaze, Yogurt, and spices for a crunchy, flavourful delight.

Aloo Tikki Chaat

295/-

Crispy Potato patties topped with tangy chutneys, spiced Yogurt, and crunchy Sev.

Samosa Chaat

295/-

Crushed Samosa topped with tangy chutneys, spiced Yogurt, and crunchy Sev for a flavourful bite.

Dhokla Chaat

295/-

Soft fluffy steamed Gram flour cakes tempered with Mustard seeds and served with tangy Chutney and Curd.

Frovo Papdi

425/-

Home churned sweet Curd, crunchy Papdi chaat Chutneys.

Avocado Papdi Chaat

525/-

A fusion of creamy Avocado, crispy Papdi, and tangy Chutneys topped with spices for unique flavours.

Burrata Papdi Chaat

525/-

A fusion of creamy Burrata, crispy Papdi, and rich spiced banarasi styled tomato chutney.

355/-

SMALL PLATES

• Fries 225/ 255/ 325/-

Salted | Peri Peri | Truffle

golden perfection.

Crispy golden Fries served hot and fresh.

275/-• Cheese Garlic Bread

Crispy Garlic Bread topped with melted Cheese aromatic Herbs.

 Malai Broccoli Broccoli florets coated in a creamy malai marinade.

375/-• Galouti Palak Kebab

Melt-in-your mouth Galouti Kebabs infused with flavourful spices, blended with nutritious Spinach and served with a tangy dip.

375/-Lotus Stem Crisps

Crispy thinly sliced Lotus stems , lightly seasoned and fried to

Barbeque Chicken Wings

Smoky, succulent Wings, slow-cooked and glazed in a rich, house-made Barbecue sauce with a perfect blend of sweetness and spice.

395/-• Fancy Mexican Nachos

Classic Nachos with gourmet ingredients and sophisticated flavours, turning a simple snack into an indulgent appetizer.

425/-Paneer Tikka

Paneer cubes marinated & grilled in spiced Yogurt.

• K-Town Chilly Paneer 425/-

Crispy golden Paneer cubes tossed with in a spicy, tangy sauce with Bell Peppers, Onions and a bust of K-Town.

425/-Malai Paneer Tikka

Paneer cubes marinated in Malai and slow-grilled

 Falafel Hummus 455/-Crispy Falafel served over creamy Hummus, drizzled with Olive

Oil and paired with warm Pita bread & Lavash. 425/-

K-Town Chilli Chicken

Crispy golden Chicken tossed with a spicy, tangy sauce with Bell Peppers, Onions and a burst of K-Town.

425/-Herb Chicken Skewers

Tender juicy Chicken pieces marinated in a blend of aromatic Herbs and grilled to perfection for a flavourful smoky bite.

455/-

Spiced flavorful Vegetable Kebab wrapped in Naan Dough, baked to perfection.

• Juicy chicken Seekh kebab wrapped in Naan Dough, baked to perfection.

A timeless classic, spice-marinated Chicken chargrilled to

455/-Chicken Tikka

perfection, exuding smoky aromas and served with a refreshing

 Malai Chicken Tikka 475/-

Cream-infused Chicken, Malai marinated, delicate spices, and Yogurt, flame-grilled.

495/-• Classic Fish Finger

Crispy, golden-brown battered Fish strips, perfectly seasoned and served with a tangy dipping sauce for a satisfying crunch.

495/-•Himalayan Spiced Mushroom

A perfect harmony of earthy Mushrooms, warm Himalayan spices, creamy filling.

 Parmesan Fried Chicken 495/-

Crispy, golden Chicken coated in a savoury blend of Parmesan Cheese and Herbs.

555/-Prawn Garlic Melts

Prawns sauteed in rich Garlic butter, topped with melted Cheese, and served with Salad and Fries.

LARGE PLATES

 Hakka Noodles 225/-

Stir-fried Chinese Noodles tossed with a mix of Vegetables, Soy sauce and aromatic Spices.

ADD ONS Egg + 99/-Chicken + 99/-

295/-• Chilli Garlic Noodles

Stir-fried Noodles tossed in a spicy Garlic sauce.

ADD ONS Egg + 99/-Chicken + 99/-

• Kra Pao 325/-

Spicy Thai stir-fry with Vegetables, Tofu, Garlic, Chilli, and Fresh Basil, served over Jasmine Rice

ADD ONS Chicken + 99/-

• Hipachi Fried Rice 325/-

Savoury stir-fried Jasmine rice with Vegetables, and aromatic seasonings.

ADD ONS Egg + 99/-Chicken + 99/-

 Pad Thai 355/-

Stir-fried noodle dish with Tofu, Vegetables, Peanuts, and a tangy Tamarind

ADD ONS Chicken + 99/-

 Manchurian 395/425/-

Crispy Vegetable or Chicken balls tossed in tangy sauce.

425/495/-Thai Curry

Creamy Coconut milk-based curry, infused with aromatic Herbs and spices, offering rich flavours with either red or green curry paste.

475/-• Hot Garlic Udon

495/-

555/-

Vegetable-filled Udon noodles on the side, paired with a rich, spicy Garlic

gravy.

ADD ONS Fish + 99/-Chicken + 99/

Black Bean Soba

Vegetable-filled Soba noodles on the side, paired with rich Black Bean

ADD ONS Fish + 99/-Chicken + 99/

Cottage Cheese Steak

Grilled, spiced Paneer steak, served with sautéed Vegetables or homemade

Jalapeno sauce.

Grilled Chicken

Herb-marinated Chicken, served with Creamy mashed Potatoes and sautéed Vegetable on side.

• Grilled Fish 655/-

Perfectly seasoned Fish, grilled, served with Risotto, sautéed Vegetables





DUPS

| TOMATO BASIL | 225/- |
|---------------------|-------|
| MANCHOW | 225/- |
| HOT & SOUR SOUP | 225/- |
| MUSHROOM CAPPUCCINO | 255/- |
| BURMESE KHOW SUEY | 375/- |
| ADD ONS chicken + | 99/- |

DIMSUMS

Curried Dimsum

Delicate handmade Dimsums served in a rich aromatic Curry.

• Cream Cheese Dimsums

355/-

295/-

Delicate handmade Dimsums filled with Cream Cheese.

•Mushroom Gyoza

395/-

Japanese Dumplings stuffed with rich Mushrooms.

•Chicken Chilli Oil **Dimsums**

375/-

Chicken filled Dumplings drizzled with aromatic Chilli

Chicken Gyoza

395/-

Japanese Dumplings filled with seasoned Chicken and Vegetables.



CURRY

CHOOSE YOUR CURRY

| • Dal Tadka | 275/- |
|--|-------|
| • Dal Bukhara | 325/- |
| Veggie Supreme | 355/- |
| • Paneer Lababdar | 425/- |
| Paneer Masalam | 425/- |
| • Kadai Paneer | 425/- |
| • Butter Paneer | 455/- |
| Saffron Spiced Veg Biryani | 455/- |
| • Kadai Chicken | 455/- |
| Butter Chicken | 475/- |
| • Kesariya Nawabi Chicken Biryani | 595/- |
| | |

CHOOSE YOUR SIDES

| Tandoori Roti | 65/- |
|-------------------------|--------------|
| Naan | 95/115/155/- |
| Plain Butter Garlic | |
| Steamed Rice | 145/- |
| Jeera Rice | 175/- |
| Avo Pomegranate Raita | 190/- |
| Daphne's Special Kulcha | 225/- |
| Jodhpuri Kachori Kulcha | 225/- |
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DRAMATIC DESSERTS

DAPHNES KULFI SORBET

Dairy-free frozen dessert shaped like classic Kulfi and infused with

BAKED CHOCO CHIP SKILLET House-made Chocolate Chip Cookie Dough served warm with a scoop of Vanilla Ice cream.

CRÈME BRÛLÉE 425/

A timeless French classic.

A show-stopping dessert with layers of cake and Ice cream, enrobed in golden, torched Meringue.

SCARLET WHISPER 525/-

Sour Cherry soufflé, Cherry coulis, and creamy Almond Ice cream

525/-CHOCOLATE GANACHE

VEGAN & GLUTEN FREE

Decadent Chocolate indulgence, Walnut Caramel crumble, and Cherry

THE 'AFTER EIGHT'

Deep, dark, and utterly divine - "After Eight" is where Chocolate meets sheer elegance.