



FLAVOURS OF THE CITY

Daphne's  
ARTISANAL EATERY

## FOOD MENU

DAPHNES ARTISANAL EATERY

07  
09  
—  
20  
24

## 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 &amp; 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 &amp; choice of Coffee or Tea.

ADD ONS:  
Sausages + ₹99/-

OR



## 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 little bit of magic, a sprinkle of fun,  
Good food, sweet gossip—  
our feast has begun!  
Bites inai enchani, sips inai delighi,  
Laughter and love from  
morning to night.  
So eat, drink, and stay a while,  
Mystic flavors, served with style!"

● VEG ● NON-VEG ● EGGS



425/-

## SPECIAL MENU

Nutella &amp; Strawberry

FRENCH TOAST

Classic FRENCH TOAST with Nutella &amp; Strawberry

FRENCH TOAST  
& PANCAKES

CHOOSE YOUR BASE:



Served with assorted seasonal Fruits and a scoop of Vanilla Ice cream.

CHOOSE YOUR FLAVOUR:

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

## SMOOTHIES

11AM - 4PM

## Shanti 420/-

Strawberries, Blueberries, Raspberries, Banana

## Paradise 420/-

Mango, Pineapple, Passion fruit, Orange

## Zen 420/-

Blueberries, Banana, Almond Butter and Almond Milk

## Green Goddess 420/-

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 550/-

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

All prices are exclusive of government taxes. We levy an 8% service charge.  
Please apprise us of any food allergies before confirming your order.





**Daphne's**  
ARTISANAL EATERY

# FLAVOURS OF THE CITY

# BRUNCH

## DAPHNE'S ARTISANAL EATERY

### BRUNCH CLASSICS

12PM - 4PM



#### • Egg & Cheese Bun 399/-

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

**ADD-ONS:**

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/-  
Avo Rose + 99/-

#### • 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.

**ADD ONS**

Avo Rose + 99/-

#### • Mexican Omelette 550/-

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/-  
Egg + 99/-



#### • 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 + 99/-

#### • Nourish 525/-

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

Eggs + 99/-



## SPECIAL MENU

### Nourish

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

**Daphne says**

"let's do something fun,  
your days small delight,  
magic over gossip,  
laughier, stories  
accompanied by  
dashing dishes with  
handsome drinks.."

made with love served with joy





Daphne's  
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FLAVOURS OF THE CITY

# LUNCH & DINNER

DAPHNES ARTISANAL EATERY

1PM-11PM



## SPECIAL MENU

### Classic Margherita

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

## 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 sautéed 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/- |

1 CHOICE OF PASTA:

2 CHOICE OF SAUCE

3 CHOOSE THE PROTIEN  
Veg/Chicken/Prawns

425/495/595/-

## 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.

### Froyo 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.





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# LUNCH & DINNER

DAPHNES ARTISANAL EATERY

## SMALL PLATES

- **Fries** 225/ 255/ 325/-  
Salted | Peri Peri | Truffle  
Crispy golden Fries served hot and fresh.
- **Cheese Garlic Bread** 275/-  
Crispy Garlic Bread topped with melted Cheese aromatic Herbs.
- **Malai Broccoli** 355/-  
Broccoli florets coated in a creamy malai marinade.
- **Galouti Palak Kebab** 375/-  
Melt-in-your mouth Galouti Kebabs infused with flavourful spices, blended with nutritious Spinach and served with a tangy dip.
- **Lotus Stem Crisps** 375/-  
Crispy thinly sliced Lotus stems, lightly seasoned and fried to golden perfection.
- **Barbeque Chicken Wings** 375/-  
Smoky, succulent Wings, slow-cooked and glazed in a rich, house-made Barbecue sauce with a perfect blend of sweetness and spice.
- **Fancy Mexican Nachos** 395/-  
Classic Nachos with gourmet ingredients and sophisticated flavours, turning a simple snack into an indulgent appetizer.
- **Paneer Tikka** 425/-  
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.
- **Malai Paneer Tikka** 425/-  
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.
- **K-Town Chilli Chicken** 425/-  
Crispy golden Chicken tossed with a spicy, tangy sauce with Bell Peppers, Onions and a burst of K-Town.
- **Herb Chicken Skewers** 425/-  
Tender juicy Chicken pieces marinated in a blend of aromatic Herbs and grilled to perfection for a flavourful smoky bite.
- **Naanwich** 455/-  
Spiced flavorful Vegetable Kebab wrapped in Naan Dough, baked to perfection.
- Juicy chicken Seekh kebab wrapped in Naan Dough, baked to perfection.
- **Chicken Tikka** 455/-  
A timeless classic, spice-marinated Chicken chargrilled to perfection, exuding smoky aromas and served with a refreshing Mint chutney.
- **Malai Chicken Tikka** 475/-  
Cream-infused Chicken, Malai marinated, delicate spices, and Yogurt, flame-grilled.
- **Classic Fish Finger** 495/-  
Crispy, golden-brown battered Fish strips, perfectly seasoned and served with a tangy dipping sauce for a satisfying crunch.
- **Himalayan Spiced Mushroom** 495/-  
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.
- **Prawn Garlic Melts** 555/-  
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/-
- **Chilli Garlic Noodles** 295/-  
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 sauce  
ADD ONS Chicken + 99/-
- **Manchurian** 395/425/-  
Crispy Vegetable or Chicken balls tossed in tangy sauce.
- **Thai Curry** 425/495/-  
Creamy Coconut milk-based curry, infused with aromatic Herbs and spices, offering rich flavours with either red or green curry paste.
- **Hot Garlic Udon** 475/-  
Vegetable-filled Udon noodles on the side, paired with a rich, spicy Garlic gravy.  
ADD ONS Fish + 99/-  
Chicken + 99/-
- **Black Bean Soba** 495/-  
Vegetable-filled Soba noodles on the side, paired with rich Black Bean sauce.  
ADD ONS Fish + 99/-  
Chicken + 99/-
- **Cottage Cheese Steak** 555/-  
Grilled, spiced Paneer steak, served with sautéed Vegetables or homemade Jalapeno sauce.
- **Grilled Chicken** 595/-  
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 on side.



**325/-**

## SPECIAL MENU

**Kra Pao**

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





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# LUNCH & DINNER

DAPHNES ARTISANAL EATERY

## SOUPS

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

## DIMSOMS

- **Curried Dimsum** 295/-  
Delicate handmade Dimsums served in a rich aromatic Curry.
- **Cream Cheese Dimsums** 355/-  
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 Oil.
- **Chicken Gyoza** 395/-  
Japanese Dumplings filled with seasoned Chicken and Vegetables.



**375/-**

## SPECIAL MENU

**Chicken Chilli Oil Dimsums**

Chicken filled Dumplings drizzled with aromatic Chilli Oil.

## CURRY BOWLS

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/-

## DRAMATIC DESSERTS

- DAPHNES KULFI SORBET** 325/-  
Dairy-free frozen dessert shaped like classic Kulfi and infused with flavours.
- BAKED CHOCO CHIP SKILLET** 425/-  
House-made Chocolate Chip Cookie Dough served warm with a scoop of Vanilla Ice cream.
- CRÈME BRÛLÉE** 425/-  
A timeless French classic.
- BAKED ALASKA** 425/-  
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
- CHOCOLATE GANACHE** 525/-  
VEGAN & GLUTEN FREE  
Decadent Chocolate indulgence, Walnut Caramel crumble, and Cherry coulis
- THE 'AFTER EIGHT'** 525/-  
Deep, dark, and utterly divine - "After Eight" is where Chocolate meets sheer elegance.