

INDIE FUSION

LUXURY SERVED ON A PLATE

FOOD MENU



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Savor Luxury

At Indie Fusion Luxury Restaurant, every dish is crafted with premium ingredients, authentic flavors, and a touch of innovation. More than just a meal, it's an experience designed to delight your senses & make every moment unforgettable.

SOUPS

- TOMATO BASIL** ₹325
TOMATO SOUP MADE WITH FRESH BASIL LEAVES, GARLIC AND ONION.
- CREAMY OF MUSHROOM** ₹375
A VELVETY SOUP MADE WITH PUREED MUSHROOMS, CREAM AND HERBS
- SWEET CORN** ₹365
A COMFORTING BLEND OF SWEET CORN, VEGETABLES AND DELICATE SEASONING
- MANCHOW** ₹365
SPICY INDO -CHINESE SOUP WITH CHOPPED VEGETABLES, GARLIC AND SOY TOPPED WITH CRISPY NOODLES
- LEMON CORIANDER ELIXIR** ₹365
LIGHT, REFRESHING BROTH WITH CITRUSY NOTES
- HOT & SOUR** ₹365
SPICY TANGY BROTH WITH MUSHROOM, TOFU AND VEGGIES
BOLD WARMING AND COMFORTING

SALADS

- CAESAR SALAD** ₹455
OUR VERSION OF MODERNIZED CAESAR SALAD OF MIX GREEN WITH GARLIC, MUSTARD, PARMESAN CHEESE AND MILD MAYONNAISE.
- BURRATA & HEIRLOOM TOMATOES** ₹475
PISTACHIO HERB YOGURT DRESSING PERFECT WITH BURRATA
- CHICKPEA SPROUT AND POMEGRANATE** ₹465
CHICKPEA SPROUT AND POMEGRANATE, ONION, TOMATO, GINGER, CILANTRO AND ASSORTED LETTUCE [SPICY TAMARIND DRESSING]
- CITRUS SALAD** ₹455
REFRESHING MIX OF ARUGULA, GRAPEFRUIT, ORANGE, SEGMENTS AND SHAVED FENNEL TOASTED IN LIGHT HONEY LIME VINAIGRETTE TOPPED WITH ALMONDS
- FARM VEGETABLES** ₹345
CRUNCHY SEASONAL GREEN SALAD
- GARDEN GLORY GREEN SALAD** ₹345
CRISP LETTUCE, CUCUMBER & TOMATOES TOSSED IN FRESH LEMON DRESSING
- PROTEIN SPROUT MEDLEY** ₹365
FRESH MOONG SPROUTS BLENDED WITH ONION, CORIANDER & LIME

ROYAL TANDOORI PLATTER

A GRAND ASSORTMENT OF PANEER TIKKA, HARA BHARA KEBAB, CORN & CHEESE BALLS, MUSHROOM TIKKA AND VEG SEEKH, SERVED WITH MINT CHUTNEY & SALAD

₹875

MEZZE PLATTER

AN ELEGANT ENSEMBLE OF VELVETY HUMMUS, CRISPY FALAFEL, ROASTED VEGETABLES, TANGY TABBOULEH, AND WARM PITA. A MEDITERRANEAN JOURNEY ON ONE PLATTER.

₹925

ORIENTAL PLATTER

AN IRRESISTIBLE ASSORTMENT OF LOTUS STEM, FRENCHIBLE MUSHROOMS, SPRING ROLLS, CHILLI PANEER, VEG SALT & PEPPER, & HONEY CHILLI POTATO. A PERFECT STARTER PLATTER FOR ASIAN CUISINE LOVERS.

₹825

AVOCADO PAPDI CHAAT

CRISPY PAPDI TOPPED WITH CREAMY AVOCADO MASH
TANGY CHUTNEYS SPICED YOGURT

₹465

PALAK PATTA CHAAT

CRISPY SPINACH FRITTERS TOPPED WITH YOGURT, TAMARIND AND MINT CHUTNEYS, FINISHED WITH CHAAT MASALA.

₹395

HARA BHARA KEBAB

SPINACH, GREEN PEAS AND AROMATIC INDIAN SPICES

₹525

BANARASI TAMATAR CHAAT

A TANGY AND SPICY STREET-STYLE DELICACY MADE WITH MASHED TOMATOES, BOILED POTATOES, AND AROMATIC SPICES, TOPPED WITH SEV AND FRESH CORIANDER.

₹435

FIRE KISSED PANEER TIKKA

COTTAGE CHEESE MARINATE WITH INDIAN SPICES IN A SMOKY BLEND OF PAPRIKA, HERBS PERFECTLY GRILLED TO SERVE WITH MINT SAUCE.

₹545

MALAI CHAAP TIKKA

CREAMY CASHEW-MARINATED CHAAP GRILLED TO SOFT PERFECTION

₹525

AFGHANI CHAAP

MILD, RICH AND JUICY CHAAP WITH WHITE GRAVY MARINADE

₹525

TANDOORI CHAAP ANGAARA

SMOKY RED MASALA CHAAP ROASTED IN CLAY OVEN

₹525

SHARING PLATTERS

APPETIZERS

APPETIZERS

SMOKED CHEESE BROCCOLI	₹535
TENDER BROCCOLI FLORETS TOSSED IN A RICH IN SMOKED CHEESE SAUCE THAT ADDS A BOLD CREAMY DEPTHS TO EVERY BITE.	
TANDOORI STUFFED MUSHROOM	₹545
BUTTON MUSHROOMS STUFFED WITH SPICED PANEER AND HERBS COATED IN A TANDOORI MARINADE AND ROASTED UNTIL JUICY AND FLAVORFUL.	
DAHI KE KEBAB	₹545
SOFT MELT-IN-MOUTH KEBABS MADE FROM HUNG CURD AND CHEESE AND MILD SPICE PAN- SEARED TO GOLDEN PERFECTION	
BHUTTE MUSHROOM SEEKH	₹545
TWIST ON CLASSIC SEEKH MADE WITH HEALTHY BLEND OF SWEET CORNS FINELY CHOPPED MUSHROOM AROMATIC SPICES AND FRESH HERBS.	
PALAK MAKAI SEEKH	₹545
SPINACH AND SWEET CORN KEBABS INFUSED WITH SPICES, SKEWERED AND TANDOOR-GRILLED TO SMOKY PERFECTION..	
MUSHROOM GALOUTI WITH SAFFRON ROTI	₹565
MELT-IN-THE-MOUTH MUSHROOM GALOUTI KEBABS PAIRED WITH AROMATIC SAFFRON-INFUSED ROTI FOR A ROYAL AWADHI EXPERIENCE.	
BEETROOT KEBAB	₹545
CRISPY BEETROOT AND POTATO PATTIES INFUSED WITH SPICES, SERVED WITH MINT CHUTNEY.	
EDAMAME SEEKH KEBAB	₹565
PROTEIN-RICH EDAMAME BLENDED WITH INDIAN SPICES, SKEWERED AND GRILLED TO SMOKY PERFECTION.	
ZAFRANI BHARWA ALOO	₹545
BABY POTATOES STUFFED WITH SPICED PANEER FILLING, INFUSED WITH SAFFRON AND ROASTED TO PERFECTION.	
PAV BHAJI WITH CHEESE BALLS	₹545
SPICED MASHED VEGATABLES BHAJI SERVED WITH BUTTERY PAV AND CRISPY MOLTEN CHEESE BALLS	

WOK TOSSED CHILLI PANEER TENDER CUBES OF COTTAGE CHEESE TOSSED IN A VIBRANT BLEND OF THAI HERBS AND SPICES WITH STIR-FRIED BELL PEPPERS AND ONIONS .	₹475
PANEER 65 RELOADED SOUTH-STYLE FIERY PANEER WITH CURRY LEAF AROMA	₹475
CRISPY HONEY CHILLI LOTUS STEM CRISPY FRIED LOTUS STEM TOSSED WITH SWEET & SPICY SAUCE	₹425
PERI PERI LOTUS CHIPS CRISPY LOTUS STEM CHIPS TOSSED IN ZESTY PERI PERI SEASONING FOR A FIERY, CRUNCHY DELIGHT	₹425
CRISPY CORN WITH CHILLI PEPPERS BUTTER FRIED CORN BELL PEPPER, ONION, CHILL LIGHT SOYA	₹475
CARAMEL CHILLI POTATO STICKS CRISPY POTATOES TOSSED IN A SWEET AND SPICY HONEY CHILLI SAUCE FINISHED WITH SESAME SEEDS	₹475
SPRING ROLL CRISPY FILO SHEETS STUFFED WITH SPICED VEGGIES, ROLLED AND FRIED TO GOLDEN PERFECTION	₹425
CIGAR ROLL CRISP GOLDEN ROLLS STUFFED WITH A FLAVORFUL FILLING, ROLLED TIGHT AND FRIED TO A PERFECTLY CRUNCHY FINISH	₹445
CHILLI GARLIC MUSHROOM CRISPY MUSHROOM TOSSED IN A SPICY INDO CHINESE SAUCE WITH BELL PEPPERS, ONION AND GARLIC	₹445
CRISPY SALT AND PEPPERS CRISPY FRIED SEASONAL VEGETABLES TOSSED WITH GARLIC CRUSHED PEPPER AND A HINT OF CHILLI FINISHED WITH SCALLIONS	₹475
VEG MANCHURIAN CRUNCH FRIED VEGETABLE DUMPLINGS IN TANGY SAUCE	₹475

ORIENTAL APPETIZERS

CONTINENTAL APPETIZERS

SIDES

FALAFEL WITH HUMMUS PITTA GOLDEN CHICKPEA FALAFEL, PAIRED WITH SILKY HUMMUS AND WARM PITA, SERVED WITH PICKLED VEGETABLES AND A DRIZZLE OF TAHINI.	₹595
LOADED MEXICAN CHEESE NACHOS CRISPY CORN TORTILLA CHIPS PINTO BEANS CHEESE AND JALAPENOS GUACAMOLE SOUR CREAM SALSA.	₹425
CRISPY FRIED STUFFED MUSHROOMS BUTTON MUSHROOMS FILLED WITH SPICED CHEESE STUFFING COATED IN CRUMBS AND DEEP FRIED TILL GOLDEN AND CRUNCH	₹575
VEG CROQUETTES CRUNCHY POTATO AND CHEESE CROQUETTES FLAVOURED WITH PARSLEY, PAPRIKA SERVED WITH AIOLI	₹525
PERI PERI PANEER STICKS CRISPY PANEER FINGERS COATED IN BOLD PERI PERI SEASONING FOR A SPICY, FLAVORFUL CRUNCH.	₹545
HERB GRILLED VEG STEAK CHARGRILLED VEGETABLES WITH HERB SEASONING	₹595
PEANUT MASALA CRISPY PEANUTS TOSSED WITH ONIONS, TOMATOES, CHILLIES, AND FRESH CORIANDER IN A TANGY SPICE MIX	₹245
MASALA PAPAD CRISP PAPAD TOPPED WITH A FRESH MEDLEY OF ONIONS, TOMATOES CHILIES, AND MASALA SPRINKLES.	₹225
GARLIC BREAD CRISPY BUTTERY GARLICKY WARM SLICES OF BREAD TOASTED WITH HERB-GARLIC BUTTER.	₹375
GARLIC BREAD WITH CHEESE WARM. CHEESY GARLICKY. BREAD TOASTED WITH GARLIC BUTTER AND MELTED CHEESE.	₹395
NACHOS WITH SALSA CRUNCHY CHIPS, ZESTY SALSA BOLD, FRESH FLAVOUR – NO FUSS, JUST SNACK	₹325
CRISPY ONION RING TOWER CRISPY FRIED ONION RING STACKED HIGH SERVED WITH SPICY MAYO	₹425
FRENCH FRIES GOLDEN, CRISPY, AND IMPOSSIBLE TO SHARE! THESE FRIES ARE HOT, SALTY, AND TOTALLY SNACK- HAPPY – PERFECT FOR DIPPING, MUNCHING.	₹325
POTATO WEDGES POTATOES TOSSED WITH TOASTED SPICES	₹345
PERI PERI FRENCH FRIES GOLDEN FRIES TOSSED IN A SIGNATURE BLEND OF SMOKED PAPRIKA, CAYENNE, GARLIC, AND CITRUS HERBS. FINISHED WITH A DUSTING OF HOUSE-MADE PERI PERI SEASONING.	₹345

MARGHERITA

TRADITIONAL CHEESE PIZZA

₹645

FARM VEGETABLE

FIRE-ROASTED BELL PEPPERS, ZUCCHINI, RED ONION, OLIVE & ARTICHOKE,
TOMATO SAUCE & MOZZARELLA CHEESE

₹675

WILD MUSHROOM

SHIITAKE, BUTTON MUSHROOM WITH MOZZARELLA, ARUGULA & GORGONZOLA

₹695

POLLO E PESTO

GRILLED HERB MARINATED , FRESH BASIL PESTO,
CREAMY TOMATOES & MOZZARELLA

₹695



PENNE ARRABBIATA

TOSSED IN SPICY TOMATO SAUCE WITH ITALIAN CHEESE & HERB

₹575

PENNE ALFREDO

PENNE PASTA COATED IN RICH CREAM SAUCE MADE FROM
BUTTER CREAM AND PARMESAN CHEESE

₹595

SPAGHETTI AGLIO e OLIO

CLASSIC NEAPOLITAN DISH OF SPAGHETTI SAUTEED IN OLIVE OIL,
GARLIC, CHILLI FLAKES, AND PARSLEY

₹595

PINK SAUCE PASTA

PASTA TOSSED IN A CREAMY BLEND OF RED AND WHITE SAUCES,
LOADED WITH FRESH VEGETABLES FOR A RICH, INDULGENT BITE

₹595

PIZZERIA

PASTA

SUSHI

CALIFORNIA ROLL

DELICIOUS FUSION OF CRISP VEGETABLES AND CREAMY TEXTURES WRAPPED IN SEASONED SUSHI RICE AND NORI. SERVED WITH SOY SAUCE, PICKLE, GINGER & WASABI.

₹825

TEMPURA ROLL

DELIGHTFUL ROLL OF CRISPY CRUNCH TEMPURA, FRIED VEGETABLES WITH THE DELICATE FLAVOUR OF SUSHI SEASONAL VEGETABLES. SERVED WITH SOY SAUCE, PICKLE, GINGER AND WASABI.

₹825

AVOCADO ROLL

CRISPY TEMPURA, TOFU, CUCUMBER AND SCALLIONS ROLLED IN SUSHI RICE TOPPED WITH DRIZZLE OF SPICY MAYO SERVED WITH SOY SAUCE, PICKLE, GINGER AND WASABI

₹825



CLASSIC DIMSUMS

SOFT STEAMED DIMSUMS STUFFED WITH FINELY CHOPPED VEGETABLES, SERVED WITH A SPICY DIP.

₹350

PANEER & CORN DIMSUMS

DELICATE DIMSUMS FILLED WITH CREAMY PANEER AND SWEET CORN, LIGHTLY SEASONED.

₹375

CRISPY DIMSUMS

GOLDEN FRIED DIMSUMS WITH A CRUNCHY EXTERIOR AND JUICY VEGETABLE FILLING.

₹350

CHEESE BURST DIMSUMS

CRISPY FRIED DIMSUMS WITH A MOLTEN CHEESE CENTRE.

₹375

TANDOORI DIMSUMS

CHARGRILLED DIMSUMS TOSSED IN SMOKY TANDOORI MASALA.

₹375

MALAI TANDOORI DIMSUMS

CREAMY, MILDLY SPICED DIMSUMS ROASTED TO PERFECTION IN THE TANDOOR.

₹375

DIMSUM

SIGNATURE DAL MAKHANI

THE WHOLE BLACK LENTILS AND RED KIDNEY BEANS, SIMMERED OVERNIGHT AND SLOW-COOKED FOR A DEEP SMOKY FLAVOUR WITH BUTTER, FRESH CREAM, TOMATOES AND AROMATIC SPICES.

₹475

AJWANI DAL TADKA

A COMFORTING AND FLAVORFUL DISH MADE WITH YELLOW SPLIT LENTILS, WITH SIZZLING TEMPERING OF GHEE, CUMIN, GARLIC, AND DRIED RED CHILIES.

₹425

SUBZI SAAZISH

ALL YOUR VEGGIES, SECRETLY PLOTTING TO MAKE YOUR MEAL DELICIOUS SIMMERED IN MILDLY SPICED BUTTERY GRAVY.

₹475

MAKAI PALAK, CORN TEXTURES

A WHOLESOME NORTH INDIAN DISH WHERE TENDER SWEET CORN KERNELS ARE SIMMERED IN A VIBRANT SPINACH GRAVY, INFUSED WITH GARLIC, GREEN CHILIES, AND MILD SPICES

₹525

MALAI KOFTA

DELICATE COTTAGE CHEESE AND POTATO DUMPLINGS, SIMMERED IN A LUXURIOUS CASHEW- TOMATO CREAM SAUCE, SUBTLY SPICED AND FINISHED WITH A TOUCH OF SAFFRON

₹555

PANEER TIKKA MASALA

CHARGRILLED PANEER CUBES SIMMERED IN A RICH SPICED TOMATO AND CREAMY GRAVY

₹555

PANEER BUTTER MASALA

SOFT CUBES OF PANEER SIMMERED IN A CREAMY TOMATO-CASHEW GRAVY FINISHED WITH BUTTER & AROMATIC SPICES

₹595

PANEER-E-KADHAI

CLASSIC PANEER CUBES TOSSED WITH BELL PEPPERS AND ONIONS IN A BOLD, SPICED TOMATO MASALA - COOKED IN A TRADITIONAL IRON KADHAI FOR THAT SMOKY DEPTH.

₹545

PANEER DHANIYA ADRAKHI

SOFT PANEER CUBES SIMMERED IN A FRAGRANT CORIANDER AND GINGER GRAVY, BURSTING WITH FRESH, EARTHY FLAVORS.

₹525

PANEER DO PYAZA

SOFT PANEER CUBES COOKED WITH DOUBLE THE ONIONS IN A RICH, MILDLY SPICED GRAVY FOR A SWEET AND SAVORY BALANCE.

₹525

PANEER KHURCHAN

SHREDDED PANEER TOSSED WITH ONIONS, CAPSICUM, AND SPICES ON A HOT TAWA FOR A SPICY, RUSTIC NORTH INDIAN DELIGHT

₹525

RARA CHAAP

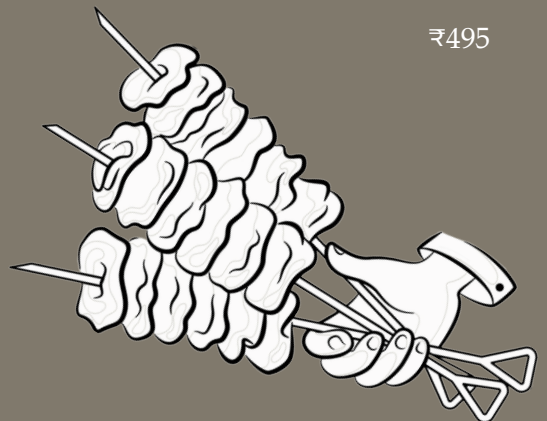
JUICY SOYA CHAAP TOSSED IN RICH AND RUSTIC ONION-TOMATO GRAVY WITH BOLD NORTH INDIAN SPICES

₹515

MAIN COURSE

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- BUTTER CHAAP MASALA** ₹515
SOYA CHAAP GRILLED AND SIMMERED IN CLASSIC MAKHANI GRAVY BUTTERY, SLIGHTLY SWEET AND FULL OF PUNJABI SOUL
- MUTTER MUSHROOM** ₹495
GREEN PEAS AND MUSHROOMS SIMMERED IN A MILDLY SPICED ONION-TOMATO GRAVY FOR A WHOLESOME, COMFORTING CURRY.
- MASALA CHANNA** ₹475
AMRITSARI-STYLE CHICKPEAS SLOW-COOKED WITH WHOLE SPICES FOR A BOLD, EARTHY, AND FLAVORFUL NORTH INDIAN CLASSIC
- PALAK CORN** ₹475
SWEET CORN KERNELS SIMMERED IN A CREAMY, MILDLY SPICED SPINACH GRAVY FOR A WHOLESOME AND VIBRANT DELIGHT.
- BHINDI DO PAYAZA** ₹475
TENDER OKRA SAUTÉED WITH DOUBLE THE ONIONS AND AROMATIC SPICES FOR A FLAVORFUL, HOMESTYLE NORTH INDIAN FAVORITE.
- DAL BATI CHURMA** ₹475
A TRADITIONAL RAJASTHANI PLATTER OF BAKED WHEAT BAATIS SERVED WITH RICH SPICED DAL AND SWEET, CRUMBLY CHURMA.
- LITTHI CHOKHA** ₹475
ROASTED WHEAT DUMPLINGS STUFFED WITH SPICED SATTU, SERVED WITH SMOKY MASHED POTATO, TOMATO, AND BRINJAL CHOKHA.
- VEG MANCHURIAN GRAVY** ₹475
CRISPY VEGGIE BALLS IN A TANGY, GARLICKY INDO-CHINESE GRAVY
- TOFU IN SCHEZWAN SAUCE** ₹475
CRISPY TOFU TOSSED IN A SPICY, GARLIC, SCHEZWAN SAUCE WITH PEPPERS AND SPRING ONIONS.
- PANEER IN HOT GARLIC SAUCE** ₹495
FIERY GARLIC-BASED GRAVY WITH PANEER



HYDERABADI BIRYANI

A FRAGRANT AND REGAL RICE DISH WHERE LONG-GRAIN BASMATI RICE IS LAYERED WITH SPICED, SLOW-COOKED VEGETABLES, CARAMELIZED ONIONS, FRESH HERBS, AND SAFFRON.

₹495

HYDERABADI PANEER BIRYANI

FRAGRANT BASMATI RICE LAYERED WITH SPICED PANEER, HERBS, & SAFFRON, SLOW-COOKED IN TRADITIONAL DUM STYLE FOR RICH AROMA AND FLAVOUR

₹525

BURNT GARLIC FRIED RICE

AROMATIC FRIED RICE TOSSED WITH GOLDEN, CRISPY BURNT GARLIC, STIR-FRIED VEGETABLES, AND A SPLASH OF SOY FOR DEPTH.

₹345

CHILLI GARLIC FRIED RICE

A FIERY, FLAVOUR-PACKED RICE DISH STIR-FRIED WITH BOLD GARLIC, RED CHILIES, AND CRISP VEGETABLES INFUSED WITH SOY AND A HINT OF VINEGAR.

₹345

HAKKA NOODLES

A POPULAR INDOCHINESE STIR-FRY FEATURING WOK-TOSSED NOODLES WITH CRISP VEGETABLES, GARLIC, SOY SAUCE, AND A HINT OF CHILLI.

₹345

CHILLI GARLIC NOODLES

SLIPPERY NOODLES TOSSED IN A FIERY BLEND OF GARLIC, RED CHILIES, AND SOY SAUCE, STIR-FRIED WITH CRUNCHY VEGETABLES FOR EXTRA TEXTURE.

₹345

STEAM RICE / JEERA RICE / SAFFRON RICE

₹325

TANDOORI ROTI / TANDOORI BUTTER ROTI

₹65/75

PLAIN NAAN / BUTTER NAAN / GARLIC NAAN

₹85/95/95

KHAMIRI NAAN

₹95

CHEESY NAAN

₹125

LACCHA PARATHA

₹75

PUDINA / LAL-MIRCH / AJWAINI PARATHA

₹95

ALOO KULCHE

₹125

PANEER KULCHE / MIXED KULCHE

₹145

RICE & NOODLE

BREADS

RAITA

CLASSIC PLAIN CURD FRESH & COOLING	₹195
BOONDI BLISS RAITA CRUNCHY BOONDI IN YOGURT	₹225
GARDEN VEG RAITA CHOPPED VEGETABLES & CURD	₹225
MINT PUDINA RAITA REFRESHING MINTY TOUCH	₹225
PINEAPPLE RAITA SWEET & SAVOURY BALANCE	₹250

DESSERTS

GULAB JAMUN	₹195
GULAB JAMUN WITH ICE CREAM / RABRI	₹225
FLAVORED KHEER (ASK FOR FLAVORS)	₹235
BROWNIE WITH ICE CREAM	₹235
ICE CREAM (ASK FOR FLAVORS)	₹235
KESAR PHIRNI	₹275
SHAHI TUKDA WITH RABREE	₹275

CLASSIC VIRGIN MOJITO LIME, MINT & SODA REFRESHMENT	₹325
GREEN APPLE CHILL FIZZ TANGY APPLE WITH BUBBLY FINISH	₹325
WATERMELON MINT COOLER FRESH, JUICY & COOLING	₹325
BLUE LAGOON SPLASH CITRUS WITH VIBRANT BLUE NOTES	₹325
KIWI MINT REFRESHER SWEET-TANGY KIWI WITH MINT	₹325
STRAWBERRY BLUSH COOLER FRUITY & REFRESHING	₹325
CUCUMBER BASIL DETOX COOLING DETOX DRINK	₹325
PEACH ICED TEA SMOOTH TEA WITH FRUITY NOTES	₹295

FRESH LIME SODA (SWEET / SALTED)	₹245
MANGO LASSI	₹295
MASALA CHAI	₹195
GREEN TEA	₹215
HERBAL TEA	₹215
CHAAS (BUTTERMILK)	₹195
SOFT DRINKS	MRP
MINERAL WATER	MRP

MOCKTAILS

BEVERAGES

COFFEES

HOT COFFEE

ESPRESSO SHOT STRONG AND BOLD SINGLE SHOT	₹215
CAPPUCCINO PERFECT BALANCE OF COFFEE, MILK & FOAM	₹245
CAFÉ LATTE SMOOTH AND MILKY COFFEE INDULGENCE	₹245
INDIAN FILTER COFFEE TRADITIONAL STRONG SOUTH INDIAN BREW	₹195

COLD COFFEES

CLASSIC COLD COFFEE CHILLED, CREAMY AND REFRESHING	₹295
MOCHA COLD COFFEE COFFEE BLENDED WITH RICH CHOCOLATE	₹295
CARAMEL FRAPPE SWEET CARAMEL NOTES WITH ICY FINISH	₹315
HAZELNUT COLD BREW SMOOTH COLD COFFEE WITH NUTTY AROMA	₹315
ZEN MATCHA LATTE PREMIUM JAPANESE MATCHA BLENDED WITH MILK FOR A SMOOTH, CREAMY GREEN TEA LATTE	₹315

WE DO NOT LEVY ANY SERVICE CHARGE.
ALL PRICES ARE EXCLUSIVE OF APPLICABLE GOVERNMENT TAXES.

INDIE FUSION

LUXURY SERVED ON A PLATE

Thank You
For Dining with Us.

FOR RESERVATIONS:

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**PRIVATE EVENTS & BULK ORDERS,
PLEASE CONTACT OUR TEAM.**

✉ indiefusion2026@gmail.com