



Reviving culinary secrets and traditions of China's gastronomy, the menu unites fiery and savoury zests of Sichuan province and subtlety synonymous to Canton region.

The cuisine offers a glimpse into China's dynasties – Han, Tang and Song that brought to the fore unique ingredients and cooking techniques. Recipes from these regions stood out in taste, texture, aroma and have indeed been our inspiration. With indisputable inventiveness and variety, the menu showcases distinct styles that transform into captivating recipes, Commence a contemporary Chinese journey With succulent flavours, unique presentation and authentic cooking styles.

Surrender to the experience – China Inc as Executive Master Chef Sudharsan Sawant plate gastronomic delights with finest ingredients.



























CHINA INC.



DIMSUM

Non-vegetarian

	Small	Large
▲ Har gao   146 kcal / 110 gms	890	1195
▲ Chilean sea bass   199 kcal / 100 gms	890	1195
▲ Prawn, scallop    155 kcal / 125 gms	890	1195
▲ Spiced chicken dumpling  158 kcal / 125 gms	890	1195
▲ Pork char sui bao    91 kcal / 150 gms	890	1195
▲ Spicy chicken coriander bao     166 kcal / 150 gms	890	1195
▲ Spicy cumin lamb   116 kcal / 110 gms	890	1195
▲ Chicken pot sticker     128 kcal / 120 gms	860	1195
▲ Oriental rice roll – chicken, coriander    96 kcal / 140 gms	860	1195

Vegetarian

	Small	Large
■ Oriental rice roll-asparagus, vegetable  487 kcal / 130 gms	820	1135
■ Spicy vegetable coriander bao  78 kcal / 150 gms	820	1135
■ Asparagus, corn  131 kcal / 110 gms	820	1135
■ Crystal vegetable  440 kcal / 110 gms	850	1135
■ Broccoli almond   198 kcal / 110 gms	850	1135
▲ Spicy mock meat water chestnut   165 kcal / 120 gms	820	1135
■ Mushroom bao   120 kcal / 140 gms	850	1135
■ Steamed edamame truffle oil   450 kcal / 110 gms	850	1135
■ Vegetable pot sticker   424 kcal / 110 gms	820	1135
■ Chinese bread mantau (steamed / fried)  43 kcal / 120 gms	850	1135
■ Assorted basket	1475	2195
▲ Assorted basket	1695	2495

 lactose  Gluten  Nuts  Celery  Mustard  Sesame  Fish  Eggs  Peanuts  Molluscs  Soy  Sulphites  Crustaceans  Lupin

■ Indicates vegetarian ▲ Indicates non vegetarian ▲ Indicates spicy Samll serves 1 to 2 guests / Large serves 3 to 4 guests.

Please inform our associates if you are allergic to any ingredients. Recipes may contain Monosodium Glutamate unless otherwise requested.

All prices are in Indian rupees and subject to government taxes. An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

APPETIZER




Seafood

	Small	Large
▲ Crispy fried prawns, oats curry leaves  445 kcal / 270 gms	1995	2995
▲ Wasabi prawns  283 kcal / 200 gms	1995	2995
🔪▲ Stir fried prawn, superior chilli  376 kcal / 205 gms	1995	2995
▲ Crispy calamari golden roasted garlics  388 kcal / 180 gms	1995	2995
▲ Fried soft shell crab Hong Kong style  147 kcal / 240 gms	1995	2995
🔪▲ Crispy fried gullian chilli prawn  292 kcal / 205 gms	1995	2995
🔪▲ Spicy lobster fragrant chilli xo crispy  182 kcal / 230 gms	2495	3795
🔪▲ Crispy fried fish, wild pepper  260 kcal / 170 gms	1995	2995
▲ Red snapper, celery, scallions burnt black bean  245 kcal / 180 gms	1995	2995
▲ Crispy prawn butter chilli garlic  285 kcal / 200 gms	1995	2995
▲ Celery and prawn spring roll  161 kcal / 160 gms	1995	2995

Meat and poultry

	Small	Large
▲ Chilli mountain chicken  881 kcal / 240 gms	1345	2195
🔪▲ Tai chin chicken  820 kcal / 230 gms	1345	2195
▲ Traditional home style chilli chicken  823 kcal / 240 gms	1345	2195
▲ Stir fried chicken with vegetable  395 kcal / 230 gms	1345	2195
▲ Slice lamb honey black pepper  333 kcal / 220 gms	1475	2345
▲ Honey glazed five spice pork spare ribs  651 kcal / 480 gms	1595	2345
▲ Spare ribs with fragrant chilli burnt black bean  596 kcal / 480 gms	1595	2345
▲ Stir fried cumin lamb, scallions fresh coriander  255 kcal / 220 gms	1595	2345
▲ Roast duck spring roll  330 kcal / 160 gms	1595	2345

 lactose
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Vegetarian

Small Large

 Steamed edamame, spicy wild pepper   259 kcal / 175 gms	1195	1595
 Crispy silken tofu Hong Kong style   174 kcal / 190 gms	1195	1595
 Crispy fried lotus root, Sichuan wild pepper   219 kcal / 175 gms	1195	1595
 Stir fried shimeji mushroom, dry red chilli green beans  167 kcal / 180 gms	1195	1595
 Crispy corn kernals, water chestnut, chilli wild pepper    360 kcal / 180 gms	1195	1595
 Shanghai style crispy potato   383 kcal / 230gms	1195	1595
 Stir fried asparagus, lemon chilli 204 kcal / 170 gms	1195	1595
  Steam bean curd, fresh Thai bird chilli  204 kcal / 210 gms	1195	1595
 Trio mushroom pepper salt    114 kcal / 240 gms	1195	1595
 Wok tossed crispy haricot, chilli, garlic    164 kcal / 210 gms	1195	1595
  Crispy eggplant, spicy plum sauce  135 kcal / 150 gms	1195	1595
 Corn curd pepper salt  635 kcal / 240 gms	1195	1595
 Traditional home style vegetable spring roll   404 kcal / 160 gms	1195	1595

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SOUP

860/890/890

- 🌱 🍗 Poached wonton baby bok choy 🌾 🥒 🦞
 (vegetable 18 kcal / chicken 71 kcal / prawn 40 kcal) 180 gms "
- 🌱 🍗 Sweet corn 🐟 🦞 🥛 🍌
 (vegetable 191kcal/chicken 237kcal/seafood 227kcal) 170 gms "
- 🌶️ 🌱 🍗 Hot and sour 🐟 🥒 🍌 🦞
 (vegetable 64 kcal / chicken 88 kcal / seafood 78 kcal) "
- 🌶️ 🌱 🍗 Manchow 🐟 🦞 🥒 🍌
 (vegetable 212 kcal / chicken 230 kcal / seafood 220 kcal) "
- 🌶️ 🌱 🍗 Spicy lemon coriander soup 🐟 🦞
 (vegetable 64 kcal/chicken 165 kcal/seafood 71 kcal)160gms "
- 🌱 🍗 Peking soup- mildly spiced sesame flavored 🥒 🦞 🍌 🍌
 (vegetable 115 kcal / chicken 132 kcal / prawn 122 kcal) 170 gms "
- 🍗 Spicy crab meat (346 kcal / 170gms) 🧪 🥒 🍌 🦞 925
- 🌱 Vegetable coriander soup, bamboo shoot, chopped bell pepper (71 kcal / 170gms) 🧪 860
- 🍗 Chicken coriander egg drop (106 kcal / 170gms) 🍌 890

🥛 lactose 🌾 Gluten 🥜 Nuts 🌿 Celery 🌱 Mustard 🌱 Sesame 🐟 Fish 🍌 Eggs 🥜 Peanuts 🐌 Molluscs 🌱 Soy 🧪 Sulphites 🦞 Crustaceans 🌱 Lupin

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MASTER STROKES

A treasure trove of culinary jewels these recipes have been honed to precision with unmatched craftsmanship. Synonymous with Taj, our chefs have preserved the essence of the cuisine style, passing on the legacy from one generation to next. Embark on a nostalgic expedition with traditional flavours and aromas from the Sichuan and Cantonese

APPETIZERS

	Small	Large
▲ Traditional golden fried prawns  326 kcal / 200 gms	2195	2895
▲ Pan fried chilli fish  222 kcal / 180 gms	1995	2895
▲ Burnt garlic chicken  861 kcal / 230 gms	1545	2295
▲ Kung Pao chicken golden cashew nut  822 kcal / 210 gms	1545	2295
▲ Crispy fried lotus root chilli honey  407 kcal / 180 gms	1295	1595
▲ Sichuan vegetable lantern chilli  199 kcal / 220 gms	1295	1595
■ Traditional Beijing onion cake  615 kcal / 140 gms	1295	1595
■ Cantonese turnip cake  1623 kcal / 190 gms	1295	1595

MAIN COURSE

	Small	Large
▲ Steamed Chilean sea bass:  Choice of sauce: sizzled soya ginger chilli 243kcal - 190gms / chilli oyster 339 kcal - 340 gms	2975	4795
▲ Crab meat in Singapore chilli sauce  187 kcal / 270 gms or black pepper sauce  236 kcal / 270 gms	2975	4795
▲ Chicken supreme chilli oyster  420 kcal / 210 gms	1645	2295
▲ Home style sweet and sour pork  398 kcal / 310 gms	1795	2345
▲ Konjee crispy lamb  394 kcal / 110 gms	1695	2345
■ Braised eggplant chilli yellow bean  253 kcal / 280 gms	1395	2345
■ Stir fried haricot chachoi  266 kcal / 190 gms	1395	2345

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MAIN COURSE

Specialty seafood

	Small	Large
Soft shell crab, Singapore chilli sauce 193 Kcal /380 gms	2495	3595
Scottish scallop butter chilli garlic 163 Kcal /210 gms	2495	3595
Sweet and sour prawns 599 Kcal /320 gms	2495	3595
Stir fried prawns: 330 gms choices of sauces: Sichuan 216 kcal/xo 228 kcal/black bean 217 kcal/Singapore chilli 208 kcal	2495	3595
Wok fried lobster: 340 gms choice of sauce: Singapore chilli 171 kcal/xo 190 kcal/black bean 54 kcal	2995	4795
Crispy fried tiger prawns: 360 gms choice of sauce: Sichuan 168 kcal/hot garlic 189 kcal /black bean 170 kcal/ Singapore chilli 162 kcal /oyster 192 kcal/xo 181 kcal/gullian chilli 181 kcal	2875	4795

Fish

	Small	Large
Fish, mala style 218 kcal /200 gms	2075	2495
Slice fish, wood ear chilli mustard 307 kcal /300 gms	2075	2495
Stir fried fish, bok choy, whole garlic 292 kcal /310 gms	2075	2495
Slice fish, bird eye chilli sauce 578 kcal /300 gms	2075	2495
Red snapper, ginger wine sauce 307 kcal /300 gms	2075	2495
Catch of the day: 350 gms Pomfret - Choice of sauces: Sichuan 244 kcal /xo 387 kcal / black bean 388 kcal / black pepper 391 kcal /Singapore chilli 262 kcal Grouper - Choice of sauces: Sichuan 236 kcal /xo 236 kcal / black bean 379 kcal / black pepper 378 kcal /Singapore chilli 253 kcal Red snapper - Choice of sauces: Sichuan 213 kcal /xo 213 kcal / black bean 355 kcal / black pepper 254 kcal /Singapore chilli 262 kcal	2175	2495

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Chicken

	Small	Large
Crispy aromatic chicken with pan cake 547 kcal / 300 gms / 600 gms	1525	2015
Cantonese steamed chicken 815 kcal / 260 gms	1525	2015
Sichuan poached chicken, Chinese cabbage, shitake 357 kcal / 310 gms	1525	2015
Clay pot chicken 734 kcal / 310 gms	1525	2015
Black bean chicken wild mushroom 701 kcal / 320 gms	1525	2015
Mongolian chicken 423 kcal / 310 gms	1525	2015
Shredded chicken soya chilli, corainder, wine, beans sprout 412 kcal / 320 gms	1525	2015
Double peppered chicken, sichuan crushed black pepper 814 kcal / 310 gms	1525	2015

Duck

	Small	Large
Traditional peking duck 4514 kcal / 375 gms / 750 gms	2595	4500
Crispy aromatic duck 1063 kcal / 190 gms / 380 gms	2595	4500
Stir fried duck meat, brunt black bean fragrant chilli 2074 kcal / 200 gms	2595	4500

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Lamb and Pork

Small Large

  Braised lamb shank, spicy fragrant garlic    879 kcal /390 gms	1695	2795
 Stir fried lamb julienne, eggplant, bird chilli, coriander    	1595	2795
 Sichuan sliced lamb, snow peas  	1595	2795
 Hakka style braised pork belly   	1795	2795
 Home style sliced pork fragrant chilli   	1795	2795
 Kungpao spare ribs, golden cashewnut  	1795	2795
 Pork ma po tofu   	1795	2795

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Vegetarian

	Small	Large
<ul style="list-style-type: none">  Baby corn, mushroom, snow peas, Hong kong style   501Kcal / 340gms 	1445	1775
<ul style="list-style-type: none">  Broccoli, bok choy, snow peas, asparagus, wild mushroom, chilli mustard  161K / 330g 	1445	1775
<ul style="list-style-type: none">   Peruvian asparagus, lotus stem, snow peas, water chestnut, assorted mushroom, whole garlic, lou sou   198Kcal / 350gms 	1445	1775
<ul style="list-style-type: none">  Crispy fried okra, bell pepper tobanjan style  185Kcal / 320gms 	1445	1775
<ul style="list-style-type: none">  Snow peas, baby corn, carrot, bell pepper, mock meat, gullian chilli   575K / 280g 	1445	1775
<ul style="list-style-type: none">  Kung pao potato, golden cashewnut    296Kcal / 330gms 	1445	1775
<ul style="list-style-type: none">  Edamame, mock meat, tobanjan   390Kcal / 330gms 	1445	1775
<ul style="list-style-type: none">  Seasonal vegetables     380gms <p>Choice of sauces:- Sichuan 88 kcal/black pepper 117 kcal/hot garlic sauce 96 kcal/ chilli garlic coriander 95 kcal/black bean 117 kcal</p>	1495	1775

Tofu

	Small	Large
<ul style="list-style-type: none">  Stewed bean curd ma po tofu style, vegetable, chilli bean paste   176 kcal/350 gms 	1495	1775
<ul style="list-style-type: none">  Braised bean curd, mushroom   175 kcal/330 gms 	1495	1775
<ul style="list-style-type: none">  Tofu, aubergine, clay pot    193 kcal/340 gms 	1345	1775
<ul style="list-style-type: none">  Peruvian asparagus, bean curd, water chestnut, corn kernel, chilli garlic  148 kcal/330 gms 	1345	1775

 Lactose
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Noodles

Small

Large




 Multi flavored noodles     (vegetable 435k / chicken 460k / seafood 445k) 350g	925/975/975	1375/1445/1445
 Singapore rice noodles, curry oil    (vegetable 234k/chicken243k/seafood 345k) 350g	"	"
 Wok tossed hakka noodles     (vegetable 467k / chicken 492k / seafood 478k) 350 g	"	"
 Chilli garlic noodles     (vegetable / chicken / seafood) 416k /350g	"	"
 Spicy Sichuan style wheat noodles     (vegetable 501k / chicken 526k / seafood 512k) 350g	"	"
 Wok tossed udon noodles Shanghai style, baby bok choy      (vegetable 347k / chicken 372k / seafood 357k) 350g	"	"
 Pan fried noodles topped with soya ginger garlic sauce      (vegetable 425k / chicken 450k / seafood 436k) 350g	1395/1495/1495	1630/2295/2395




Rice

Small

Large

 Stone wok sticky rice soya ginger     coriander sauce (vegetable 715 kcal / chicken 682 kcal / seafood 619 kcal) 540 gms	1395/1495/1495	1630/2295/2395
 Sichuan fried rice    (vegetable 893 kcal / chicken 918 kcal / seafood 909 kcal) 550 gms	925/975/975	1375/1445/1445
 Clay pot fried rice mushrooms     (vegetable 729 kcal / chicken 746 kcal / seafood 736 kcal) 350 gms	"	"
 Stir fried rice, crunchy burnt garlic    (vegetable 990 kcal / chicken 983 kcal / seafood 987 kcal) 350 gms	"	"
 Jasmine sticky fried rice, golden fried garlic    (vegetable 766 kcal / chicken 797 kcal / seafood 782 kcal) 380 gms	"	"
 Yan chow fried rice with pork and prawn     875 kcal / 350g		1125 / 1795

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DESSERT

	Small	Large
 Darssan- sesame honey 510 kcal / mandarin orange 515 kcal / 130 gms   	825	1295
 Pancake- Banana 169 kcal /dates 204 kcal / 80 gms 	825	1295
 Chilled longan 108 kcal / 180 gms	825	1295
 Chocolate hazelnut dome 525 kcal / 120 gms   	825	1295
 Sugar free malcho chocolate mousse 467 kcal / 120 gms  	825	1295
 Wild berry crumble tart 1324 kcal / 150 gms   	825	1295
 Steamed chocolate bun 467 kcal / 150 gms  	825	1295
 Choice of ice cream   Honey nut crunch 291 kcal, vanilla 248 kcal, chocolate 259 kcal / 100 gms	825	1295
 Homemade ice-cream & sorbet  Lavender ice-cream 135 kcal, mandarin coconut sorbet 120 kcal / 100 gms	825	1295

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CHEFS MENU

2750

Starter (Choose any one)

- Crispy corn kernals with water chestnut, wild pepper    360 Kcal
- Burnt garlic chicken     861 kcal




Soup

-  Sweet corn     (vegetable 191 Kcal /chicken 237 Kcal /seafood 227 Kcal)

Main Course (Choose any one with rice or noodle)

-  Black bean chicken wild mushroom  701 Kcal
-  Seasonal vegetable in garlic chilli coriander  95 Kcal
-  Five spice fried rice    (vegetable 729 Kcal /chicken 746 Kcal)
-  Wok tossed hakka noodles   (vegetable 467 Kcal /chicken 492 Kcal)

Dessert

-  Darssan with vanilla ice cream    510 Kcal

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CHEFS MENU

3250

Dim sum and starter (Choose any two)

- Steamed edamame with truffle oil 🥛🌿 259 kcal
- ▲ Prawn har gao 🦞🍄🥛 146 kcal
- ▲ Spiced chicken dumpling 🍄🥛 158 kcal
- Honey chilli lotus stem 🌿🌿 407 kcal
- Crispy silken tofu Hong Kong style 🌿🌿 174 kcal
- ▲ Crispy fried prawn butter chilli garlic 🥛🌿🦞🍳 285 kcal

Soup

- ▲ Spicy lemon coriander soup 🍷🦞 (vegetable 64 kcal / chicken 165 kcal / seafood 71 kcal)

Main Course (Choose any two mains with rice or noodles)

- ▲ Slice fish Sichuan sauce 🐟🌿🍳 218 kcal
- ▲ Kung pao chicken 🌿🍌 822 kcal
- Seasonal vegetable in black pepper sauce 🌿🥛 117 kcal
- Crispy okra tobanjan sauce 🌿 185 kcal
- Stir fried rice crunchy brunt garlic 🐟🦞🍳 (vegetable 990 kcal / chicken 983 kcal)
- Wok tossed hakka noodles 🌿🌿🐟🦞 (vegetable 467 kcal / chicken 492 kcal)

Dessert

- Banana pancake with vanilla Ice cream 🥛🌿 169 / 100 kcal

🥛 Lactose 🌿 Gluten 🍌 Nuts 🌿 Celery 🌿 Mustard 🍄 Sesame 🐟 Fish 🍳 Eggs 🥜 Peanuts 🐌 Molluscs 🌿 Soy 🧪 Sulphites 🦞 Crustaceans 🌿 Lupin

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CHEFS MENU

3750

Dimsum Baskets (Choose any two)

- ▶ Prawn har gao 🍤 🥛 🥚 146 kcal
- ▶ Spiced chicken dim sum 🥛 🥚 158 kcal
- ▶ Asparagus corn dumpling 🥚 131 kcal
- ▶ Steamed edamame with truffle oil 🥬 🥛 450 kcal

Appetizers (Choose any two)

- ▶ Slice lamb honey black pepper 🌿 🥬 🍳 🥛 333 kcal
- ▶ Butter chilli garlic prawn 🥛 🌿 🍤 🍳 285 kcal
- ▶ Crispy silken tofu Hong Kong style 🌿 🥬 174 kcal
- ▶ Wok tossed crispy haricot beans 🥬 266 kcal

Soup

- ▶ Hot and sour soup 🍲 🥬 🐚 🍳 🍤 (Vegetable 64 kcal / Chicken 88 kcal / Seafood 78 kcal)

Main Course (Choose any two mains with rice and noodles)

- ▶ Chicken supreme chilli oyster 🌿 🥬 🍳 🐚 420 kcal
- ▶ Steamed Chilean seabass ginger chilli soya 🍲 🥬 🥚 🧪 🐚 217 kcal
- ▶ Seasonal vegetable in black pepper sauce 🥛 🥬 117 kcal
- ▶ Ma po tofu 🥬 🧪 176 kcal
- ▶ Stir fried rice crunchy brunt garlic 🍲 🐟 🍳 🍤 (vegetable 990 kcal / chicken 983 kcal)
- ▶ Spicy Sichuan style noodles 🍲 🐟 🌿 🍤 (vegetable 501 kcal / chicken 526 kcal)

Dessert platter

- ▶ Malcho chocolate mousse 🥛 🌿 467 kcal
- ▶ Chilled longan 108 Kcal
- ▶ Honey nut ice cream 🥛 🥜 219 kcal

🥛 lactose 🌿 Gluten 🥜 Nuts 🥬 Celery 🧪 Mustard 🥚 Sesame 🐟 Fish 🍳 Eggs 🥜 Peanuts 🐚 Molluscs 🥬 Soy 🧪 Sulphites 🍤 Crustaceans 🐚 Lupin

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SPECIALITY TEA

Chinese white tea

495

Silver needle (0 kcal / 100 ml)

It's one of the finest white tea and once reserved for royalty, this hand-harvested tea has delicate, lingering honey suckle sweetness and is renowned for its sweet taste and low caffeine content.

Imperial white jasmine (0 kcal / 100 ml)

Normally, jasmine tea is based on green tea or white tea. The resulting flavour of jasmine tea is subtly sweet. It is the most famous scented tea in China.

Chinese black tea

495

Premium qimen mao feng (3 kcal / 100 ml)

It belongs to the family of keemun tea, because of which it has its own smooth and delicate flavour. The premium quality tea has a spice like flavour, smooth on palate with no acidity. It has a toasty, slightly fruity and a bit of chocolate background.

Bohea xiai chi gan (3 kcal / 100 ml)

It means "Small Red Sweetness". It is made from the tender leaves giving it sweet taste, as you sip into this tea the flavour mellows down, and you get hints of fruity and flowery long lasting sweet after taste.

 Lactose  Gluten  Nuts  Celery  Mustard  Sesame  Fish  Eggs  Peanuts  Molluscs  Soy  Sulphites  Crustaceans  Lupin

 Indicates vegetarian  Indicates non vegetarian  Indicates spicy Samil serves 1 to 2 guests / Large serves 3 to 4 guests.

Please inform our associates if you are allergic to any ingredients. Recipes may contain Monosodium Glutamate unless otherwise requested.

All prices are in Indian rupees and subject to government taxes. An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary

Chinese green tea

Hou kui (2 kcal / 100 ml)

This finest and perfectly crafted tea leaves are the best awarded in China, comes from the village Hou Keng located at the foothill. It has a wonderful complex taste with smooth mouth feel, tastes nutty at the first sip and sweetness at the end, leaving behind a sweet flowery after taste.

Jasmine phoenix pearl (0 kcal / 100 ml)

Jasmine pearl tea is created by rolling specially plucked long downy shoots of Fuding Dabaicha into little pearls which are naturally scented up to multiple times with fresh, aromatic jasmine flowers. Watch the pearls blossom before your eyes.

Imperial dragonwell (LUNG CHING) (0 kcal / 100 ml)

One of China's most popular green tea with a mild nutty flavour. Wok firing gives this tea its unique flat shape.

Pu erh

495

Ripe pu erh touch 2008 (0 kcal / 100 ml)

This selects grade of pu-erh tea is compressed into a small bird's nest shape. Its inky brown infusion is rich and sweet, with mineral earthiness and characteristic musty aroma

Artisan flowering tea

695

Blossoming tea shell pearl (0 kcal / 100 ml)

Hand crafted Chinese premium blossoming tea which spit out "Pearls" winter sweet and chrysanthemum flower displaying a spectacle in the glass

TEA

Blends (4.76 kcal / 100 ml)

375

Taj house blend / Earl grey / English breakfast / Masala

Green and herbal (4.76 kcal / 100 ml)

375



Sencha/ Egyptian chamomile / Moroccan mint / Jasmine


COFFEE

Espresso drink (37.68 kcal / 100 ml)

395

Cappuccino / Espresso / Caffé latte / Macchiato

 Lactose
  Gluten
  Nuts
  Celery
  Mustard
  Sesame
  Fish
  Eggs
  Peanuts
  Molluscs
  Soy
  Sulphites
  Crustaceans
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