

LA FOLIE LAB

all day breakfast

(8.30am-7.00pm)

KICK-STARTERS

- **Seasonal Smoothie Bowl.....320**
Fresh seasonal fruits, granola and soaked chia in coconut milk (V) (V) (GF) (J) (K)
- **Fruit Compote & Granola Yogurt.....340**
Seasonal compote, vanilla Greek yogurt, dry fruit granola, nut crumble & floral honey (V) (GF) (K)
- **Fresh Fruit Salad.....260**
Seasonal fruits, lemon mint dressing, herb salt (V) (V) (GF) (J)
- **Avo Bowl (As per availability).....420**
Avocado & pea emulsion, goat cheese foam, fresh salsa, puffed grains, nachani chip (V) (GF) (J)
* Keto option available

FRESHLY BAKED

(Served with homemade confiture & spread)

- Pain Au Chocolat (V) (GF)140
- Almond Croissant (NV)140
- Butter Croissant (V) (GF)125

FROM THE GRIDDLE

Liege Waffles (NV)

(Eggless waffles available upon request)

- Fresh fruit, compote370
maple syrup
- Nutella chocolate ganache.....410
praline chantilly cream, maple coulis, toasted hazelnuts & chocolate chips
- White chocolate chantilly, salted.....390
caramel sauce, milk chocolate chips, caramelised bananas & short bread

 *all day breakfast* 

(8.30am-7.00pm)

EGGS

Choice of 3-egg Omelette/Scramble (NV) (K)

(+ *tofu scramble can be made upon request + Rs.50*)

- Oven roasted tomatoes, balsamic.....**320**
caramelised onions, Italian herbs and goat's cheese
- Forest mushrooms, spinach,.....**340**
arugula, truffle oil & parmesan
- Ham, spinach, chives & feta.....**320**

Benedicts (NV)

- **Classic Eggs Benedict.....340**
2 poached eggs, classic hollandaise, chive cream, greens and roasted potatoes
(+ bacon @ Rs.100)
- **Chicken Chipotle Benedict.....380**
2 poached eggs, chipotle hollandaise, chicken ham, candied jalapeño
(+ avocado @ Rs. 100)
* Keto/ GF option available

Signatures (NV)

- **Akuri.....290**
Famous Parsi spiced scramble eggs served on toasted brioche and herb butter (K)
- **Chili Cheese Egg.....360**
Sunny side up, garlic chutney, baked creamy potato with thecha brioche & grated cheddar

 *work your way through* 

(11.00am-10.30pm)

WHOLESOME BOWLS & PASTAS

(All our pastas can be made gluten free)

- **Quinoa Mezze Bowl**..... 420
 Nachani chips, hummus, mixed quinoa, lettuce, olives, and pickled roots (V) (GF) (J)
 * Keto option available
- **Summer Melon Bowl**.....380
 Watermelon, feta, quinoa, cucumber, arugula & pickled tomato vinaigrette (V) (GF) (J)
- **Mexican Salad**.....480
 Slow cooked black beans, pico de gallo, guacamole, tossed vegetables, roasted corn chips & cheddar (V) (GF)
 * Jain option available
- **Chèvre Chaud**.....440
 Seasonal fruits, candied walnuts, fig jam & warm goat cheese rye toast, mixed lettuce & dijon mustard honey vinaigrette (V) (GF)
 * Jain option available
- **Chicken Basilic**.....460
 Basil marinated chicken breast, caramelised onions, confit tomatoes, olives, parmesan, sourdough croutons, mixed greens, home made pesto dressing (+ bacon @ Rs.100) (NV) (K)
- **Herbed Buttermilk Chicken & Kale Bowl**.....480
 Chive buttermilk chicken, fresh parmesan, kale & confit tomatoes (NV)
 * Keto option available
- **Spaghetti Al Pesto**.....560
 Spaghetti, roasted vegetables, grana padano and basil pesto (V)
- **Spicy Aglio Olio**.....440
 Spaghetti, confit tomatoes, lemon chilli garlic E.V.O.O
 (+ vegetables @ Rs.75 OR prawns @ Rs.125)
- **Fettuccine Cacio E Pepe**.....480
 With mushrooms, parmesan and truffle oil (+ bacon @ Rs.100) (V)
 * GF option available

LA FOLIE LAB

 *work your way through* 

(11.00am-10.30pm)

SIGNATURE TARTINES & CROISSANTS

Our sandwiches are made with naturally leavened sourdough bread, brioche and croissants

Choice of sourdough bread, GF bread OR butter croissant

- **Caprese.....420**
 Basil pesto, warm burrata, confit tomatoes & balsamic dressing (V) (GF) (Jain)
 * Jain option available
- **Grilled Med Vegetables and.....390**
Hummus Sandwich
 Green harissa hummus, roasted Mediterranean vegetables and spiced sautéed onions (V) (GF)
 (+ lemon parsley chicken @ Rs. 100)
- **Avo-wich.....440**
 Haas Avocado, mixed seeds, confit tomatoes & alfalfa sprouts (V) (GF)
- **Forest Mushroom & Arugula.....380**
 Forest mushroom mix, parmesan spinach, balsamic reduction, arugula & truffle oil (V) (GF)
- **Eggs & Avocado.....420**
 Eggs, haas avocado, chef's special yogurt dressing & microgreens (V) (GF)
 * Jain option available
- **Warm Chipotle Chicken.....440**
 Chicken, chipotle mayo, jalapeños, tomatoes & greens (NV) (GF)
- **French Onion & 3 Cheese.....420**
 Caramelized onions, tomato chili chutney, cheddar, gruyere and gouda
 (+ bacon @ Rs.100) (NV) (GF)
- **Croque Monsieur.....420**
 Ham, béchamel & housemade whole grain mustard (+ extra ham @ Rs.125) (NV)

LA FOLIE LAB

 *work your way through* 

(11.00am-10.30pm)

PLATES

• Warm Laksa Bowl With Black Rice....520

Laksa curry, black rice, edamame,
broccoli & tossed greens (V) (V)
(+ sautéed prawns @ Rs.125 OR
silken tofu @ Rs.75)

• Market Fish.....620

Nut crusted fish, pickled veg., cous cous
& herbed cream (NV) (GF) (K)

* Please ask the server for the catch of the day

• Stuffed Rosemary Chicken with.....590

Goat Cheese (NV) (GF) (K)

Served on a bed of truffle pomme puree,
braised carrots, charred onion and rosemary jus

• Seared Herb Chicken.....560

Served with tzatziki, warm olive cous cous
& Mediterranean vegetables (NV) (GF) (K)

SIDES

• Sourdough Bread Bowl.....100

• Sautéed Forest Mushrooms.....75

• Sautéed Spinach.....75

• Herb Potato Wedges.....100

• Sautéed Vegetables.....75

• Extra Portion of Dressings/ Sauce..... 50

• Extra Nutella..... 50

LA FOLIE LAB

beverages

COLD PRESSED JUICES / SMOOTHIES

- Pomegranate & Orange.....**210**
- Green Mango & Passion Fruit.....**210**
- Watermelon, Basil & Chia.....**190**
- Cucumber Mint Cooler.....**180**
- Apple, Beetroot, Carrot, Orange,.....**220**
Ginger
- House Lemonade.....**170**
- Seasonal Fruit, Greek Yogurt.....**270**
Almond Milk

SIGNATURES

- Single Origin Venezuelan.....**280**
70% Hot Chocolate
- Nutella, Banana and.....**320**
Chocolate Cookie Smoothie
- Cold Chocolate Shake.....**290**
- Salted Caramel Smoothie.....**280**


TEA BLENDS


- Jasmine with Flowers.....**190**
- Marigold.....**170**
- Saffron Kahwa.....**170**
- Darjeeling.....**150**
- Mogo Mogo (Green Sancha Tea.....**190**
with Tropical Fruits and Flowers)
- White Shou Mei Tea with.....**190**
Strawberry and Aloe Vera
- Rose Oolong.....**170**


LA FOLIE LAB


beverages


HOT COFFEES


- Espresso.....100/130
(single/double) 


- Americano.....140 


- French Press.....160 


- Siphon.....180 

- Macchiato.....140 

- Latte.....160 
(Add Almond milk @ Rs. 75)

- Cortado.....140 

- Cappuccino.....170 
(Add Almond milk @ Rs. 75)

- Mocha.....180 
(Add Almond milk @ Rs. 75)

COLD BREW COFFEE & DERIVATIVES

- **Cold Brew:** Ready to drink.....180

- **Iced Mocha**.....210
Chocolate syrup, milk, cold brew concentrate & ice cubes in blender

- **Iced Latte**.....210
Cold brew concentrate with frothed milk, no sugar

- **Vietnamese Coffee**.....210
Condensed milk, cold brew concentrate & ice cubes in shaker

- **Affogato Espresso Shot on Salted Caramel**.....230
Espresso shot on choice of salted caramel ice cream or vegan vanilla

That sense of wonder which will envelop

you in a magical cocoon

As you gaze at delectable creations come to life

And look upon culinary treasures carefully curated

As the art of experimentation

Becomes one with the craft of classics

Soak it in, that sense of wonder

Behold, that which you have never seen before

With eyes open wide, watch your dreams

come true at La Folie Lab.

