



SINCE 2001



The  
**MORSEL**  
RESTAURANT

---

*Bite of Happiness*





*"It's a Start of a never ending Journey"*



The  
**MORSEL**  
RESTAURANT



*"Dreams only come true for those  
who dare to dream"*

Everybody dreams but what's it like, to actually do it ? For some, it's everything they hoped; an enterprise that feeds their spirit and fills their wallet. For others, the reality can be a nightmare - a blur of complaining customers, unexpected scut work and mounting expenses.

Even people who don't think of themselves as entrepreneurs fantasize about giving up the corporate life, moving to a cozy little village and opening a bed-and-breakfast in an old mansion or launching a restaurant and spending their days surrounded by great food and drink. With dreams in eyes and empty pockets many bubbles were formed most of them burst but one went higher and shaped itself as "The Morsel"

The Journey was not easy; hurdles were borne by many denials, contradictions, chaos and conflicts; but as it is rightly said "Every Gain has lots of Pain". Every Success has a taboo; for us it's the floor mat at our disposal. For centuries, people around the world sat on floors, either cross-legged or in a squatting position and have performed wonders. Thus, with the very idea of capturing the most precious moments of best groups (family, friends, corporates and loved one's) on a dining table with the first bite, the first smile; an unforgettable experience is evolved - "The Morsel"

The story, the journey & the experience has been encouraging & more is yet to be foretold by our customers as they are the ones who will fill our past, present & future with their experience. "It's a beginning of a never ending Experience". We need you more than you need us. Let's celebrate your happiness and most precious occasions together.



# *Bite of Happiness*









# Mocktails

**Masala Cola** 179  
(Cola, jeera cordial, lemon and rock salt with a fizz)

**Palm Breeze** 189  
(Guava, jeera cordial, lime and cranberry topped up with sprite)

**Green Sea** 189  
(Khas, kiwi and lime juice topped up with sprite)

**Blue Lagoon** 189  
(Blue curacao and lemon juice topped up with sprite)

**Mint Mojito** 189  
(Mint leaves, lime wedges and brown sugar topped up with sprite)

**Green Apple Mojito** 189  
(Fresh apples, mint leaves and triple sec topped up with sprite)

**Watermelon Mojito** 189  
(Watermelon, mint leaves, lime, ginger and rock salt topped up with sprite)

**Passion Fruit Mojito** 189  
(Mint leaves, lime wedges, lime and passion fruit topped up with sprite)

**Refreshing Orange** 189  
(Fresh Orange with mint leaves topped up with sprite)

**Fresh Mint & Ginger Lemonade** 189  
(Fresh ginger, mint leaves and pinch of rock salt topped up with sprite)

**Grape Lee** 189  
(Watermelon, Passion Fruit, lime with a touch of grape juice)

**Lamborghini** 189  
(Orange, litchi, guava and jeera cordial with a dash of lime cranberry)

**Watermelon/Green Apple Martini** 189  
(Watermelon/Green Apple, mint, ginger with a dash of rock salt and grape juice)

**Spicy Guava Magic** 189  
(Ginger, coriander, green chilly, guava, rock salt with a touch of Tabasco sauce)

**Morsel Mantra** 199  
(Apple, litchi, cranberry, grapes, fresh lime with grenadine)

**Fruit Punch** 199  
(Orange & pineapple juice, strawberry and mango with ice-cream)

**Pinacolada** 199  
(Pineapple juice and coconut cream with ice-cream)

**Blue Bravura** 199  
(Blue Curacao and apple juice with ice-cream)

**Bull King** 229  
(Pineapple juice, ginger, green apple & Topped up with red bull)







# Beverages & Shakes

## Everyday

Mineral Water (with service)	29
Aerated Drinks Can (with service)	89
Fresh Lime / Minty Lime (Water/Soda)	89
Butter Milk / Masala Butter Milk	89
Lassi (Plain/ Sweet / Salty / Rose / Elaichi)	129
Juice	129
Energy Drink (Large)	189

## Cold Beverages

Iced Black Coffee	129
Iced Tea (Lemon/Lemon & mint/Strawberry/Peach/Watermelon/Green Apple)	139
Iced Cappuccino	139
Iced Mud Mocha	139
Cold Coffee	169
Frappe	189
Add flavour of your choice	29
Add ice-cream of your choice	59

## Hot Beverages

Green Tea / Lemon Tea	89
Espresso	99
Cappuccino	129
Macchiato	139
Irish Coffee	139
Latte	139
Mocha	139
Add flavour of your choice	29

## Shakes

Vanilla Shake	189
Strawberry Shake	189
Mango Shake	189
Chocolate Shake	189
Oreo Shake	189
Kit-Kat/Bounty/Snickers Bar Shake	199
Cookies & Cream Shake	219
Dutch Truffle Shake	219
Brownie Shake	219
Ferrero Rocher Shake	269
Add Ice cream of your choice	59







# Foretastes

## Appetizers

<b>Roasted Papad</b>	<b>29</b>
(A thin, crisp disc-shaped tortilla like preparation made from seasoned dough of peeled black gram {udad} flour, cooked with dry heat)	
<b>Fried Papad</b>	<b>39</b>
(A thin, crisp and crunchy disc-shaped tortilla like preparation made from seasoned dough of peeled black gram gram {udad} flour, fried in oil)	
<b>Roasted Masala Papad</b>	<b>49</b>
(Roasted papad topped with finely chopped onion, tomato, cucumber and coriander; sprinkled with chilli powder and chat masala)	
<b>Fried Masala Papad</b>	<b>59</b>
(Fried papad topped with finely chopped onion, tomato, cucumber and coriander; sprinkled with chilli powder and chat masala)	
<b>Cheese Masala Papad</b>	<b>89</b>
(Fried papad topped with finely chopped onion, tomato, cucumber and coriander; sprinkled with chilli powder, chat masala and finely grated cheese)	
<b>Italian Masala Papad</b>	<b>89</b>
(Fried papad topped with finely chopped onion, tomato, cucumber, olives and coriander; sprinkled with oregano, chilly flakes and mixed herbs)	
<b>Masala Corn</b>	<b>159</b>
(American boiled corn mixed with special spices and a pinch of lime juice)	
<b>Peri Peri Corn</b>	<b>159</b>
(American boiled corn mixed with peri peri masala and a pinch of lime juice)	
<b>Chanjor Chaat</b>	<b>179</b>
(Chanajor mixed with finely chopped onion, tomatoes and coriander sprinkled with chilly powder and chaat masala)	
<b>Cheesy Sev Puri</b>	<b>179</b>
(A dish that needs no introduction)	
<b>Indian Bhel Puri</b>	<b>179</b>
(A dish that needs no introduction)	
<b>French Fries</b>	<b>179</b>
(Golden brown, crisp, parboiled and deep-fried potato fingers sprinkled with black pepper and salt; served with tomato ketchup)	
<b>Masala French Fries</b>	<b>189</b>
(Golden brown, crisp, parboiled and deep-fried potato fingers sprinkled with oregano seasoning; served with tomato ketchup)	
<b>Peri Peri French Fries</b>	<b>189</b>
(Golden brown, crisp, parboiled and deep-fried potato fingers sprinkled with peri peri masala; served with tomato ketchup)	
<b>Potato Wedges</b>	<b>199</b>
(Golden brown, crisp, parboiled and deep-fried potato wedges sprinkled with cumin seed and chilli powder; served with tomato ketchup)	

## Salads

<b>Green Salad</b>	<b>189</b>
(Sliced tomatoes, cucumber, carrot and beet-root served with shredded cabbage)	
<b>Russian Salad</b>	<b>229</b>
(Parboiled diced French beans, carrot, green peas and pineapple dressed with mayonnaise & fresh cream)	
<b>Coleslaw Salad</b>	<b>229</b>
(Julienne cut carrot, capsicum and cabbage perked in a lemony salad cream)	
<b>Caesar Salad</b>	<b>229</b>
(Lettuce, cheese and bread croutons dressed with mayonnaise, olive oil, sauces and spices)	
<b>Pasta &amp; Vegetable Salad</b>	<b>229</b>
(Pasta with crunchy colourful veggies perked with horny tomato salsa)	
<b>Creamy Pasta &amp; Pineapple Salad</b>	<b>229</b>
(Pasta and fresh cut pineapple tossed with fresh cream and mayonnaise)	
<b>American Corn Salad</b>	<b>229</b>
(American boiled corn mixed with lemon and coriander, sprinkled with chilly powder and chaat masala)	
<b>Mexican Beans Salad</b>	<b>229</b>
(Boiled beans, sweet corn kernels, tomatoes, red capsicum, green capsicum and yellow capsicum chopped and dressed in a herby olive oil)	

## Raitas

<b>Plain Curd</b>	<b>99</b>
(Smooth lactic fermented milk with a refreshing taste)	
<b>Boondi Raita</b>	<b>149</b>
(Beaten curd and boondi {fried chickpea flour balls} flavoured with roasted cumin seed powder)	
<b>Pineapple Raita</b>	<b>149</b>
(Beaten curd and diced pineapple flavoured with roasted cumin seed powder)	
<b>Mix Vegetable Raita</b>	<b>149</b>
(Beaten curd and finely chopped vegetables flavoured with roasted cumin seed powder)	







# Soups

## Soups

### **Cream of Tomato Soup** 179

(Fresh plum tomatoes, ginger and green chilli with a dash of cream)

### **Vegetable Manchow Soup** 179

(Finely chopped veggies sautéed in oil cooked with vegetable stock and seasonings)

### **Hot n Sour Soup** 179

(Shredded veggies and button mushrooms served as a spicy and sour combination)

### **Sweet Corn and Vegetable Soup** 189

(Crushed and whole sweet corn with colourful assorted vegetables with a lingering aroma of garlic sautéed in butter)

### **Palak Shorba** 189

(Fresh and spicy spinach delicacy savored hot with ginger, mint and lemon juice)

### **The Indian Mulligatawny Soup** 189

(Anglo-Indian recipe with boiled & crushed vegetables, coconut milk, lentils and spices)

### **Italian Tomato Soup** 189

(Fresh crushed tomatoes delicately flavored with mint, macaroni, herbs and spices)

### **Lemon Coriander Soup** 189

(Fragrant lemon grass and piquant chillies with a distinctive flavor and freshness of coriander)

### **Garlic and Mushroom Clear Soup** 189

(Sautéed garlic and mushrooms with veggies perked up with soya sauce and ground black pepper with a topping of sesame seeds)

### **Crispy Garlic Spinach Soup** 189

(Clear soup with combination of fried garlic, spinach and herbs)

### **Tom-Yum Soup** 189

(Hot and sour thai combo with veggies, broccoli, lemon grass and spices)

### **House Special Tangy Sour & Pepper Soup** 189

(Shredded veggies with mushrooms, broccoli, basil, red and yellow capsicums with spices)

### **Won Ton Soup** 189

(Sautéed veggies wrapped in plain flour dough boiled in vegetable stock; perked with spring onions, ginger and garlic)

### **Cream of Broccoli Soup** 189

(Sautéed broccoli florets & stalks, pureed and mildly flavoured with nutmeg powder)

### **Broccoli and Almond Soup** 189

(Toasted almonds & broccoli mildly flavoured with celery and garlic)

### **Morsel Special** 189

(Delicious and fresh combination of paneer, noodles and mushrooms cooked with spices)

### **Vegetable Thai Soup** 189

(Thin and clear soup with coconut milk, flavour of lemon grass and pepper dotted with vegetables)



# Starters



## Indian Tandoori Starters

### Tandoori Aloo 289

(Baby potatoes marinated with a rich creamy paste of Indian herbs, yogurt and cooked in tandoor; served with green chutney)

### Hara Bhara Kebab 289

(Grated potatoes, peas and spinach mixed with chopped chillies, coriander, ginger bound with corn flour; deep fried and flavoured with chaat masala; served with green chutney)

### Tandoori Mushroom 319

(Chunks of buttons mushroom marinated in tangy marinade made of curds, chaat masala, kasuri methi, ginger and garlic cooked in tandoor; served with green chutney)

### Veg Kurkure Kebab 329

(A combination of all assorted veggies, potato, grated cheese, paneer with ginger, garlic, coriander and special spices bounded into a kebab shape; coated with crispy layer on top and deep fried)

### Paneer Roast Tikka 329

(Chunks of cottage cheese marinated in tangy marinade made of curds, chaat masala, kasuri methi, ginger and garlic cooked in tandoor; served with green chutney)

### ● Achari Paneer Tikka 329

(Cubes of cottage cheese marinated in a spicy mix of green chilli pickle, curds, garlic and a variety of aromatic seeds cooked in tandoor; served with green chutney)

### ● Minty Paneer Tikka 329

(Cubes of cottage cheese marinated in curd and coriander-mint paste, spicy masala and chutney cooked in tandoor; served with green chutney)

### Cheesy Paneer Makhani Naanza 329

(A complete Indian art with combination of cheese naan, paneer makhani gravy and loads of cheese)

### Cheesy Paneer Tikka Naanza 329

(A complete Indian art with combination of cheese naan, paneer tikka gravy and loads of cheese)

### Cheesy Paneer Hari Mirch Naanza 329

(A complete Indian art with combination of cheese naan, paneer hari mirch gravy and loads of cheese)

### Paneer Malai Tikka 339

(Cubes of cottage cheese marinated in tangy marinade made of curds, kasuri methi and masalas cooked in tandoor laden with cashewnut paste; served with green chutney)

### Pesto Paneer Tikka 339

(Cubes of cottage cheese marinated in fresh basil pasta sauce, spicy masala and chutney cooked in tandoor; served with green chutney)

### Paneer Sultani 339

(Cottage cheese stuffed with chopped vegetables and cheese cooked with special spices; served with green chutney)



### **Crackling Spinach Paneer** 339

(Cubes of cottage cheese marinated in tangy marinade mad of curds, fried spinach and masalas cooked in tandoor; topped with chopped and fried crackling spinach)

### **Stuffed Mushroom** 339

(Mushrooms stuffed with a mixture of cottage cheese and assorted veggies flavoured with onion, garlic, green chillies and spice powders; served with green chutney)

### **Paneer and Cheese Roomali Rolls** 349

(Fried wrap of roomali roti stuffed with cottage cheese, veggies and cheese; served with tangy red and green chutney)

### **Hariyali Cheese Kebab** 349

(Grated potatoes, peas and spinach mixed with chopped chillies, coriander, ginger bound with corn flour and stuffed with cheese; deep fried and flavoured with chaat masala; served with green chutney)

### **Gulistani Paneer Tikka** 349

(Cottage cheese stuffed with cheese marinated in tangy marinade cooked with special spices; served with green chutney)

### **Peri Peri Paneer Tikka** 349

(Cottage cheese marinated in chatpata peri peri marinade cooked in tandoor; served with green chutney)

### **Chipotle Paneer Tikka** 349

(Cottage cheese marinated in spicy chipotle marinade cooked in tandoor; served with green chutney)

### **Paneer Tikka Pop Corn** 349

(Cubes of paneer marinated in tangy marinade, dipped in a crispy layer of crumbs and deep fried)

### **Paneer Cheese Kebab** 349

(A special type of kebab prepared with combination of paneer, cheese and special spices)

## **Chinese and Thai Starters**

### **Vegetable Manchurian (dry / gravy)** 289

(Deep fried balls of shredded vegetables soaked in a thick sauce bursting with flavour of ginger, garlic, chili and soya sauce)

### **Schezuan Manchurian (dry / gravy)** 289

(Deep fried balls of shredded vegetables soaked in a schezuan sauce bursting with flavour of ginger, garlic, chili and soya sauce)

### **Chilli Potato (dry / gravy)** 309

(Flour batter coated potatoes, spring onion whites, celery, ginger, garlic sautéed along with capsicum and soya sauce; garnished with spring onion greens)

### **Kung Pao Fries** 309

(Deep fried potato fingers with a dash of spices; served with schezuan sauce)

### **Vegetable Crispy** 329

(Deep fried crispy veggies quickly sautéed in a smoky pan with schezuan sauce, spring onions and garlic; served with schezuan sauce)

### **Schezuan Paneer** 329

(Crispy cottage cheese and pepper sautéed in schezuan sauce)

### **Chilli Babycorn Fry** 329

(Flour battered baby corn, chilli, capsicum and tomatoes deep fried with spices)

### **Chilli Paneer (dry/gravy)** 329

(Flour batter coated cottage cheese, spring onion whites, celery, ginger, garlic sautéed along with capsicum and soya sauce; garnished with spring onion greens)

### **Cigar Rolls** 329

(Cigar shaped rolls stuffed with mixture of paneer, cheese and vegetables flavoured with chilli-garlic sauce & spring onions; served with schezuan sauce)

### **Chilli Mushroom (dry / gravy)** 329

(Flour batter coated mushrooms, spring onion whites, celery, ginger, garlic sautéed along with capsicum and soya sauce; garnished with spring onion greens)

### **Paneer Hot Pot** 349

(Deep fried cottage cheese served with hot garlic sauce; served with green chutney)

### **Sizzling Vegetable Hot Pan** 349

(Combination of cottage cheese, mushrooms, baby corns, potatoes, tomatoes, paste of garlic-ginger, spices and sauces served on hot sizzling pan)





## Continental Starters

### Cheese Balls 349

(Processed cheese rolled in breadcrumbs and deep fried; served with tomato ketchup)

### Cheese Dumplings (Nuggets) 349

(Diced cheese, paneer and garlic rolled in plain flour and deep fried; served with tomato ketchup)

### Cheese Chilli Dry 389

(Flour batter coated cheese cubes, spring onion whites, celery, ginger, garlic sautéed along with capsicum and soya sauce; garnished with spring onion greens)

### Potato Wedges with Cheesy Sauce 249

(Golden brown, crisp, parboiled and deep-fried potato wedges sprinkled with cumin seed and chilli powder; served with tangy/sweet/cheese sauce of your choice)

### Cheese Garlic Bread 249

(Bread topped with a mixture of mashed garlic paste, cheese spread and butter; topped with oregano and baked in an oven)

### Cheese Chilly Toast 289

(Bread topped with a mixture of mashed garlic, chilly, cheese spread and butter; topped with oregano and toasted in an oven)

### Creamy Veggie Pizza Toast 299

(Bread topped with a mixture of veggies prepared in creamy cheese sauce, sprinkled with loads of cheese, chilli flakes, oregano and mixed herbs; toasted in an oven)

### Italian Herbs Chilly Cheese Toast 329

(Bread topped with a mixture of mashed garlic paste, green chillies, cheese spread and butter; topped with Italian herbs and oregano and toasted in an oven)

### Traditional Italian Bruschetta 289

(A classic combination of bread, olive oil and garlic; crispy bread topped with firm ripe red tomatoes marinated in virgin olive oil, combined with fresh basil leaves)

### Shredded Mushroom Bruschetta 289

(Crispy bread topped with shredded mushrooms marinated in virgin olive oil, combined with fresh basil leaves and toasted in an oven)

### Arrabbiata Shaslik Paneer 349

(Deep fried paneer prepared in brown sauce and topped with special tangy Arrabbiata sauce)

### Malai Shaslik Paneer 349

(Deep fried paneer prepared in brown sauce and topped with special peanut butter sauce)

### Cheesy Nachos 249

(A North Mexican snack food; fried crispy wedge shaped corn tortilla chips loaded with cheese and served with fresh salsa)

### Veggie Cheese Quesadilla 299

(Assorted veggies and mozzarella cheese cooked in a wheat flour tortilla; served with salsa)

### Cheesy Spinach and Corn Quesadilla 299

(Combination of spinach and corn prepared in special creamy, cheese sauce, sprinkled with loads of cheese, chilli flakes, oregano and mixed herbs; toasted in an oven)

### Extra Cheese 49









*main  
course*



# Main Course

## Gravy Vegetables

**Butter Chana Masala** 299  
(Chana boiled and cooked with tomatoes, sautéed onions added with special spices)

**Vegetable Handi** 329  
(Sautéed vegetables tossed together with ginger, garlic paste and select masala powders; cooked with brown gravy in a handi)

**Vegetable Kadai** 329  
(Sautéed vegetables and dried fenugreek leaves cooked with red gravy in a kadai; spiced up with an assortment of spices and pastes)

**Veggie Hyderabad** 299  
(A range of lentils, vegetables and Hyderabad spices cooked in spinach gravy; garnished with deep fried onions and mixed nuts)

**Veggie Patiala** 329  
(Sautéed vegetables wrapped in papadam perked up with spices and pungent pastes; deep fried and prepared in red gravy)

**Veggie Peshawari** 349  
(Mildly spiced and creamy curry of French beans, carrots, green peas and potatoes cooked in red gravy)

**Sizzling Vegetable** 359  
(Assorted vegetables cooked in red gravy and served in 'sizzling- thick cast iron' tray)

**Navratan Korma** 349  
(Delectable assortment of vegetables and fruits simmered in rich aromatic white gravy)

**Methi Mutter Malai** 359  
(A tasty combo of fenugreek leaves and green peas cooked with crackled cumin seeds and golden fried onions in buttery white gravy rich in cashew nuts)

**Crackling Veggie** 359  
(Assorted veggies cooked in brown gravy and served in 'sizzling thick cast iron' tray)

**Stuffed Capsicum Masala** 299  
(Blanched green capsicums stuffed with grated tofu/paneer, potatoes, vegetables and spices simmered and topped up with rich hot tomato gravy)

**Mushroom Tawa Masala** 349  
(Deep fried mushrooms marinated with common spices and spice powders, tomato pulp and fresh cream added with paprika cooked in red gravy)

## Koftas

**Indian Kebab Masala Kofta** 339  
(A creamy rich vegetable curry with fried dumplings made from deep fried chopped vegetable rolls cooked in red gravy)

**Begam Bahar Kofta** 339  
(A creamy rich vegetable curry with fried cutlets made from chopped vegetables cooked with spices in red gravy)

**Nargisi Kofta** 359  
(A creamy rich vegetable curry with fried dumplings made from crumbled paneer and exotic vegetables cooked with spices in red and spinach gravy)

**Vegetable Bhuna Masala Kofta** 339  
(A creamy rich vegetable curry with fried dumplings made from sautéed mixed vegetables cooked in brown gravy)

**Malai Kofta** 359  
(A creamy rich vegetable curry with fried dumplings made from crumbled paneer and vegetables cooked in a rich cashew nut gravy)





## Cottage Cheese (Paneer)

### Paneer Butter Masala 349

(Soft cottage cheese chunks dunked in a buttery rich red gravy of tomatoes, onions and spices)

### Cheese Angoori 369

(Cheese chunks dunked in a buttery rich brown gravy, butter, herbs and spices)

### Cheese Butter Masala 369

(Cheese chunks dunked in a rich red tomato gravy, butter, herbs and spices)

### Paneer Tikka Masala 349

(Crispy cottage cheese marinated in spice powders, capsicum and onions cooked in a creamy and red tomato gravy)

### Paneer Kadai 349

(Sautéed capsicum, tomatoes and cottage cheese with dried fenugreek leaves cooked in red gravy in a kadai; spiced up with an assortment of spices and pastes)

### Paneer Hari Mirch 349

(Cottage cheese cubes covered with corn flour & soya sauce along with deseeded slit green chillies cooked in spinach gravy)

### Palak Paneer 349

(A highly nutritious and splendid blend of taste, texture and flavour; Cottage cheese cubes cooked with sautéed onions in spinach gravy)

### Paneer Do Pyaza 349

(Cube cut cottage cheese enhanced by onions, tangy tomatoes, onion-garlic paste with spices and a dose of fresh cream cooked in brown gravy)

### Paneer Handi 349

Cube cut cottage cheese and sautéed capsicum tossed together with ginger, garlic paste and select masala powders; cooked with brown gravy in a handi)

### Birbali Paneer 359

(Cottage cheese stuffed with green chutney and dry nuts cooked in rich yellow gravy)

### Sizzling Paneer 359

(Finger cut, cooked cottage cheese marinated with Indian herbs cooked with red gravy and served in 'sizzling- thick cast iron' tray)

### Paneer Mushroom Masala 349

(Half fried mushrooms and cottage cheese chunks stir fried with spices in yellow gravy)

### Paneer Baby Corn Masala 349

(Deep fried baby corn, cottage cheese and Julienne cut capsicum cooked in yellow gravy)

### Paneer Tawa Masala 349

(Cubed cottage cheese marinated with common spices and spice powders, tomato pulp and fresh cream added with kasuri methi cooked in red gravy)

### Paneer Amritsari 359

(Deep fried finger cut, marinated crunchy cottage cheese cooked in red and green gravy)

### Shahi Paneer 349

('Shahi'- a rich fat laden royal subzi; deep fried finger cut cottage cheese cooked in white brown onion-cashew nut gravy)

### Paneer Garlic Methi Masala 349

(Slice cut cottage cheese enhanced by onion, capsicum, garlic and fresh fenugreek with spices cooked in creamy yellow gravy)

### Paneer Pasanda 359

(Cottage cheese cooked in two onion pastes; one a mixture of cooked onions with cashews for creaminess and other a brown onion paste for intense taste)

### Paneer Lababdar 349

(Low fat cottage cheese cubes with sautéed onions cooked in spicy red gravy)

### Paneer Maharaja 369

(Shahi combination of crumbled cottage cheese cooked in combination of red and yellow gravy)

### Paneer Afghani 359

(Finger cut cottage cheese marinated with a combo of powdered melon seeds, cashew nuts and poppy seeds mixed with cream, milk and butter; cooked in yellow gravy)

### The Morsel Special 359

(A chef-special delicacy of cubed cottage cheese, fried mushrooms and baby corn cooked in traditional style with yellow gravy)

## Cashew Preparation

### Khoya Kaju 369

(Simply divine stir fried cashewnuts simmered in a thick, creamy and rich cashewnuts and khoya based gravy)

### Kaju Curry 369

(Stir fried cashewnuts cooked with sautéed onions and tomatoes in brown gravy)

### Kaju Masala 369

(Stir fried cashewnuts cooked with sautéed onions and tomatoes in red gravy)



# *Indian Breads*



## **Assorted Indian Bread Basket 349**

*(An assortment of different types of rotis and naans served in a large basket as a platter)*



## Roti

(Indian bread cooked in coal-fired clay oven)

### Plain Roti 49

(Whole wheat flour combined with yeast/oil kneaded into soft dough; rolled into a thin circle and cooked to crisp in tandoor)

### Butter Roti 49

(Plain roti cooked in a tandoor and brushed with melted butter)

### Missi Roti 79

(Besan – ground chickpea flour combined with soya flour, kasuri methi and spices kneaded into a soft dough; rolled into a thin circle and cooked in a tandoor)

## Rumali Roti

(Cooked on a wok placed upside down on a flame)

### Plain Roomali Roti 129

(Wheat flour combined with yeast/baking soda kneaded into soft dough with milk; rolled out to a maximum, stretched thin by tossing in the air and cooked on an inverted wok)

### Butter Roomali Roti 129

(Roomali roti brushed with melted butter, rolled over and cut to be served as rolls)

## Naan

(Famous Indian bread cooked in coal-fired clay oven)

### Plain Naan 79

(Wheat flour combined with butter and baking soda kneaded into soft dough; rolled out as a triangle and cooked in traditional tandoor)

### Butter Naan 89

(Plain naan brushed with melted butter, cut into two and served in a sieved steel basket)

### Garlic Naan 99

(A dough of whole wheat flour and yeast flavoured with a dash of garlic and green chillies; cooked in a tandoor and brushed with melted butter)

### Cheese Naan 149

(A dough of wheat flour stuffed with grated cheese perked with green chillies and coriander; cooked in traditional tandoor and brushed with melted butter)

### Cheese Garlic Naan 159

(A dough of wheat flour stuffed with grated cheese with a paste of garlic and green chillies; cooked in traditional tandoor and brushed with melted butter)

### Peri Peri Cheese Naan 179

(A dough of wheat flour stuffed with grated cheese perked with green chillies, coriander and peri peri masala; cooked in traditional tandoor and brushed with melted butter)

## Kulcha

(Typical Punjabi bread cooked in a coal-fired clay oven)

### Plain Kulcha 79

(Wheat flour combined with yeast and curds kneaded into soft dough; rolled out, sprinkled with nigella – black cumin seeds and cooked in a tandoor)

### Butter Kulcha 89

(Plain Kulcha brushed with melted butter and served in a sieved steel basket)

### Onion Kulcha 99

(Leavened wheat flour flat bread stuffed with chopped onions and cooked in tandoor)

### Pudina Kulcha 99

(Leavened wheat flour flat bread mixed with a paste of mint and cooked in tandoor)

### Methi Kulcha 99

(Leavened wheat flour flat bread mixed with a paste of fenugreek and cooked in tandoor)

### Stuffed Masala Kulcha 149

(Leavened wheat flour flat bread stuffed with paneer, potatoes, chopped coriander, lemon juice and powdered spices; cooked in traditional tandoor)

### Hyderabadi Kulcha 149

(Leavened wheat flour flat bread stuffed with mix of paneer and potatoes flavoured with green chillies, ginger, onions and herbs like coriander and mint; cooked in a tandoor)

## Reshmi Paratha

(Indian bread cooked on Tawa: a large concave disc shaped frying pan)

### Plain Paratha 89

(Unleavened whole-wheat flour layered by coating with ghee, folded and rolled into bread; baked and shallow fried on a tawa)

### Butter Paratha 99

(Plain Paratha brushed with melted butter; served with pickle and curd)

## Lacchedar Paratha

(Indian bread cooked in Tandoor)

### Plain Lacchedar Paratha 79

(Leavened wheat flour layered by coating with ghee, folded and rolled into bread; cooked in a tandoor)

### Butter Lacchedar Paratha 89

(Leavened wheat flour layered by coating with ghee, folded and rolled into bread; cooked in a tandoor and brushed with melted butter)







# Lentils, Pulses & Rice

## Daal and Kadhi

### Daal Fry 269

(A soup prepared from dried, split pigeon peas {toovar dal} cooked to perfection and perked up with an aromatic tempering along with fried onions and tomatoes)

### Daal Tadka 289

(Daal fry with a tempering of butter, fennel seeds, cumin seeds and slivered dried red chilli peppers)

### Daal Palak 289

(Smartly pressure-cooked and hand blended palak and toovar dal with a tempering of whole spices)

### Daal Makhani 309

(A mixture of whole black lentils {urad dal} and kidney beans {rajma} mashed & cooked with a tempering of butter, cumin seeds, spices, onions and green chillies)

## Rice and Khichdi

### Steamed Rice 189

(A cereal grain {seeds of Oryza sativa}: Select basmati rice cooked with steam)

### Jeera Rice 219

(Select grains of cooked basmati rice flavoured with cumin seeds and garnished with finely chopped coriander leaves)

### Veg Pulao 299

(A select basmati rice delight loaded with diced veggies and subtly flavoured with fine choice of spices, ginger and green chillies)

### Tawa Cheese Masala Pulao 349

(A select steamed basmati rice preparation with crackled cumin seeds sautéed with onions, capsicum and tomatoes flavoured with a pinch of Indian masala)

### Masala Khichdi 299

(Select basmati rice cooked along with boiled dry pigeon peas, vegetables and spices)

### Daal Khichdi 299

(A delicious wholesome meal made with desi ghee from toovar dal, basmati rice, whole spices, onions, garlic and tomatoes)

### Palak Daal Khichdi 299

(A sumptuous combination of select basmati rice, toovar dal, veggies, healthy spinach along with simple spices)

## Biryani

(derived from "birinj": Persian word for rice; "biryani" or "beriyani": to fry or roast)

### Vegetable Dum Biryani 359

(Combo of veggies, fried onions, cashewnuts, curd and basmati rice cooked along with clove, cinnamon, cardamom, bay leaf on a medium flame in a pot sealed with chapatti dough)

### Hyderabadi Dum Biryani 359

(An amazingly flavour-some rice cooked in Hyderabadi style with chopped vegetables and spices topped with dried fruit and sautéed slice onion; cooked on a medium flame in a pot sealed with chapatti dough)

### Moti Dum Biryani 389

(A Morsel special delicacy of traditional biryani cooked along with 'moti': pearl like miniature dumplings made from paneer, cheese and cashewnuts; cooked on a medium flame in a pot sealed with chapatti dough)

### Paneer Tikka Biryani 389

(A combination of paneer tikka, jeera rice and paneer tikka masala topped with brown onions, mint leaves and fried cashewnuts)

### Lucknowi Dum Biryani 389

(Truly Royal! Basmati rice cooked as biryani in Avadhi style on a slow flame with a paste of poppy seeds and cashewnuts)

## Continental Rice

### Olive Pesto Rice 329

(Perfectly cooked long grained rice with a horde of veggies, pepped up with ginger, garlic, pepper and olive pasta sauce; garnished with spring onions)

### Mexican Rice 329

(Originating from the Mexico Province of Spain characterized by flavours of garlic and chillies, long grained rice fried with all assorted veggies and a touch of tangy sauce; garnished with spring onions)





## *Tempting Pan-Asian Rice Bowls*

### **Schezuan Signature 399**

(All stir fried exotic veggies in schezuan sauce gravy served with ginger, garlic rice)

### **Lemon Cilantro Surprise 399**

(All stir fried exotic veggies in lemon cilantro sauce gravy served with chilli, garlic rice)

### **Wok on Fire 399**

(All stir fried exotic veggies in soya sauce gravy served with vegetable fried rice)

### **Arrabbiata Rice Bowl 399**

(Exotic veggies tossed in tangy Arrabbiata sauce served with butter, garlic herbed fried rice)

### **Paprika Rice Bowl 399**

(Exotic veggies tossed in creamy and spicy hot paprika sauce served with spinach rice)

### **Peri Peri Rice Bowl 399**

(Exotic veggies tossed in creamy peri peri sauce served with butter, garlic herbed fried rice)

### **Thai Curry with Rice (Red/Yellow/Green) 399**

(Stir fried veggies topped in Thai Red/Yellow/Green curry with a splash of coconut milk and Thai seasoning served with steam rice)

### **Burmese Khow Suey 399**

(A classic combination meal of rice, crispy fried noodles and curry made of red chilly, peanuts, garlic paste and coconut milk; flavoured with coriander)

## *The Morsel Special Platters*

### **Indian Punjabi Platter 449**

(Paneer Makhani, Dal Tadka, Jeera Rice, Gulab Jamun, Tandoori Roti/Naan/Paratha – Any 2)

### **Missi Roti Methi Mutter Malai Platter 349**

(Popular Roti of Punjabi Dhaba – ‘Missi Roti’ served with methi mutter malai along with mix vegetable raita)

### **Cheese Naan Platter 379**

(Loads of cheese stuffed naan served with creamy dal makhani – a lip smacking fusion)

### **Amritsari Kulcha Platter 349**

(Dal makhani or chhole, raita, papad & kulcha – stuff masala kulcha/Hyderabadi kulcha – Any 1)

### **Stuffed Paratha Platter 349**

(Dal makhani or chhole, raita, papad & stuffed paratha – aloo/aloo methi/paneer/mix veg. – Any 1)

### **Morsel Bhukhara Platter 399**

(Our legendary Dal makhani, butter naan, ghee rice, raita and papad)







# Chinese

## Noodles

### Vegetable Hakka Noodles

289

(Staple food of Hakka people-a Chinese tribe; Boiled wheat noodles tossed with garlic, spring onions, vegetables, mushrooms and red chillies sautéed on a high flame with soya sauce)

### Schezuan Noodles

289

(Hakka noodles with sautéed veggies like carrot, cabbage, celery and capsicum mixed with long, crunchy bean sprouts cooked in Schezuan sauce – made with fiery spices & condiments)

### Singaporean Noodles

309

(Chinese dish with subtle flavours of Singapore style. Translucent, pretty looking rice noodles mixed with spring onions, sprouts and spice powders and tossed with sautéed veggies)

### Manchurian Noodles

309

(Deep fried balls of shredded vegetables and Hakka noodles tossed with garlic, spring onions, vegetables and red chillies sautéed on a high flame with soya sauce)

### Chilly Garlic Noodles

309

(Hakka noodles with finely chopped spring onion greens infused with garlic and chilli oil; The chilli oil brings out the smoky, garlicky flavour of the noodles)

### Ginger and Garlic Noodles

309

(Hakka noodles with finely chopped ginger and spring onion greens infused with garlic and chilli oil; The chilli oil brings out the smoky, garlicky flavour of the noodles)

### ☛ Sizzling Manchurian Noodles

349

(Manchurian and Hakka noodles tossed with garlic, spring onions, vegetables and red chillies sautéed on a high flame with soya sauce served on a sizzling hot plate in sizzler style)

### Burnt Garlic Fried Rice

309

(Rice prepared from garlic sautéed till brown together with green chillies, crunchy vegetables and soya sauce garnished with spring onions and fried garlic)

### Triple Fried Rice - Hot & Sour Gravy

399

(Combination of hakka noodles, fried rice, crisp noodles in a spicy vegetable hot and sour gravy served as a single-layered dish)

## Chinese Combos and Delicacies

### Chinese Bhel

329

(Fried noodles tossed with colourful sautéed veggies mixed with a generous dose of sauces and garnished with crunchy spring onions)

### Chowmein

329

(A gem of Oriental cuisine; hakka noodles cooked together with a range of colourful and crunchy veggies, an assortment of tongue-tickling sauces garnished with spring onions)

### American Chopsuey

329

(Chopsuey – sautéed veggies flavoured with sauces and thickened with corn flour served with crisp-fried hakka noodles; a confluence of western and oriental cuisines)

### ☛ Chopsuey - Chinese

329

(A delicious mix of tangy chopsuey sauce made with various veggies sautéed in oil and poured over cooked noodles)

## Chinese Rice

### Vegetable Fried Rice

289

(Separate grains of cooked and oiled rice tossed with garlic, spring onions, vegetables, mushrooms and red chillies sautéed on a high flame with soya sauce)

### Schezuan Fried Rice

289

(Originating from the Sichuan province of China characterized by bold flavours of garlic and chillies; long-grained rice fried with capsicum and schezuan sauce prepared using red chillies, vinegar and garlic)

### Singaporean Fried Rice

309

(Perfectly cooked long-grained rice with a horde of veggies, pepped up with ginger, garlic, pepper and varied sauces; textured with broken cashewnuts, raisins and garnished with spring onions)

### Manchurian Fried Rice

309

(Long-grained cooked rice and half cut manchurian balls tossed with garlic, spring onions, vegetables and red chillies sautéed on a high flame with soya sauce)











# Sizzlers

## Sizzlers

(Served on a bed of cabbage in a red hot plate with a buttered 'sizzle' and aroma)

### Italian Baked Sizzler 549

(Spaghetti and macaroni prepared in our special roasted red bell pepper tomato sauce served with vegetable patty, parmesan creamed potatoes, sautéed beans, cauliflower, carrots, peas, and French fries)

### Mix Grilled Sizzler 539

(Spaghetti and macaroni prepared in a tangy tomato sauce served with a vegetable patty, butter fried vegetables, stuffed tomato, stuffed capsicum, French fries and butter cooked rice)

### Aloo Tikki Sizzler 539

(Baby potatoes, French beans, green peas & carrot prepared in cashew-onion based gravy served with a crispy aloo patty on a bed of rice with cucumber, sautéed beans, cauliflower, carrots, peas, French fries and freshly steamed & grilled vegetables)

### Vegetable Chinese Sizzler 539

(Pasta prepared in white sauce served along with shredded vegetable: Manchurian balls, finger cut cottage cheese & capsicum prepared in soya sauce; a spicy delicacy served with French fries, Chinese rice and white sauce)

### Vegetable Schezuan Sizzler 539

(Baby corn, carrots, French beans, broccoli & mushrooms prepared in chilli garlic flavoured, spicy schezuan sauce served on a bed of stir fried noodles with sautéed beans, cauliflower, carrots, peas and French fries)

### Lasania Sizzler 539

(A Morsel in house Indo-Chinese recipe; macaroni and pasta prepared in brown sauce served with a crispy patty on a bed of cabbage with French fries and fresh diced vegetables; topped with fried whole garlic)

### Paneer Shashlik Sizzler 549

(Deep fried cottage cheese prepared in brown sauce served with a crispy patty on a bed of rice with cubed pineapple, stuffed tomato, stuffed capsicum, potato fries and sautéed vegetables)

### Paneer Tikka Sizzler 549

(A Morsel in house recipe; cottage cheese marinated in a tantalizing tandoori masala grilled to perfection and served on a bed of vegetable pulao with aloo patty and makhani gravy)

### Paneer Supreme Sizzler 549

(A sinful all-in-one combo of paneer tikka, lal-mirch tikka, kali-mirch tikka, hariyali paneer tikka and tandoori salad drizzled with our classic black pepper sauce on one side and our signature cashew-onion sauce on the other; served on a bed of steamed rice with freshly steamed and grilled vegetables, sautéed onion, grilled tomato, peas, spinach, potato chips and mint chutney)







# Global Attractions

## Pastas and Macaroni

### **Penne Arrabbiata** 349

(Arrabbiata: spicy sauce made from garlic, tomatoes and red chilli peppers cooked in olive oil; Penne pasta made in arrabbiata sauce with a choice of aromatic herbs)

### **Cheesy Alfredo** 349

(Perfectly cooked penne pasta richly flavoured cheesy white sauce along with spices and herbs)

### **Italiano Pink Sauce** 349

(Perfectly cooked penne pasta prepared with combination of tomato and cheesy white sauce along with spices and herbs)

### **Florentine Pasta** 349

(Perfectly cooked penne pasta tossed in green sauce along with spices and herbs)

### **Pesto Basil Pasta** 369

(Pesto: a traditional Italian sauce made of walnuts with basil leaves and olive oil; Penne pasta cooked with pesto, colourful veggies, aromatic herbs and lots of cheese)

### **Peri Peri Twist Pasta** 379

(Perfectly cooked penne pasta with exotic veggies tossed in cheesy peri peri sauce along with spices and herbs)

### **Spicy Paprika Pasta** 379

(Perfectly cooked penne pasta with exotic veggies tossed in spicy and cheesy paprika sauce along with spices and herbs)

### **Tangy Schezuan Pasta** 379

(Perfectly cooked penne pasta with exotic veggies tossed in tangy cheesy schezuan sauce along with spices and herbs)

### **Indian Makhani Pasta** 379

(Perfectly cooked penne pasta tossed in Indian makhani gravy along with spices and herbs)

### **Macaroni Magic** 369

(An Indo-Italian fusion recipe; boiled macaroni {pasta shaped into narrow tubes} tossed in white sauce along with mushrooms; served hot)

### **Tomato Basil Spaghetti** 369

(Spaghetti: a white starchy pasta of Italian origin made in form of long, thin strings; spaghetti cooked in basil, tomato red sauce and parboiled vegetables topped up with cheese)

## Baked Dishes

### **Vegetable Au Gratin** 399

(Crisp, juicy, mildly flavoured veggies like carrot, peas and French beans drowned in white sauce topped generously with cheese and baked to melting point)

### **Vegetable Au Gratin with Pineapple** 399

(Crisp, juicy, pineapple with mildly flavoured veggies like carrot, peas and French beans drowned in white sauce topped generously with cheese and baked to melting point)

### **Penne Al Freno** 399

(Penne {cylinder shape} pasta tossed in a freshly prepared creamy pink sauce and baked with cheese to melting point)

### **Vegetable Futesi** 399

(Crisp, juicy flavoured veggies like carrot, peas, red bell pepper, yellow bell pepper, paneer, mushrooms, baby corn, broccoli drowned in combination of cheesy white sauce topped generously with dual cheese and baked to melting point)

### **Baked Cheese Macaroni with Pineapple** 399

(Diced pineapple and macaroni drowned in white sauce topped generously with cheese and baked to melting point)

### **Classic Cheese Double Baked Macaroni** 399

(A combination of macaroni and cheese flavoured mildly with freshly ground pepper double baked in a creamy white sauce)

### **Traditional Lasagne** 399

(Lasagne: wide, flat-shaped pasta; several layers of lasagna sheets alternated with vegetables like broccoli, mushrooms, carrots and beans with rich creamy, cheesy sauces layers; brown sauce at base, white sauce in the middle and red sauce at top; topped with grated cheese and baked)







# Global Attractions

## Pizza

(A yeasted thin crust flatbread topped with tomato sauce and cheese and baked in an oven)

### Margherita Pizza 329

(A classic pizza, named after the Italian Queen Margherita during her visit to Naples; A pizza in the colours of the Italian flag – red sliced tomatoes, green basil and white mozzarella cheese prepared with our secret sauce)

### Paneer Makhani Pizza 349

(Thin crust flatbread drilled with our specially prepared makhani gravy along with our secret recipe pizza sauce coated with a creamy mozzarella cheese sauce and topped with paneer cubes, sautéed onions and bell peppers and capsicums)

### Teekha Paneer Pizza 349

(Thin crust flatbread drilled with our secret recipe pizza sauce and mozzarella cheese topped with red chilli spiced paneer, spicy onions, jalapenos and capsicum)

### Grilled & Herbed Vegetable Pizza 349

(Thin crust flatbread drilled with our secret recipe pizza sauce and mozzarella cheese coated with a marinade of olive oil and herbs; topped with grilled red and yellow bell peppers, capsicum, golden American corn, oven roasted tomatoes and olives)

### Olive Pesto Pizza 369

(Thin crust flatbread drilled with our secret recipe olive pesto basil sauce and loads of mozzarella cheese topped with mushrooms, tomatoes and capsicum)

### Exotic Italian Pizza 369

(Thin crust flatbread drilled with our secret recipe arrabbiata sauce and mozzarella cheese topped with exotic veggies)

### Mac and Cheese Pizza 369

(Thin crust flatbread drilled with cheesy macaroni and loads of mozzarella cheese topped with mixed herbs)

### Peri Peri Twist Pizza 369

(Thin crust flatbread drilled with our secret recipe cheesy peri peri sauce and loads of mozzarella cheese topped with exotic veggies; sprinkled with herbs)

### Morsel Special Pizza 379

(Thin crust flatbread drilled with our secret recipe special sauce and loads of mozzarella cheese topped with exotic veggies; sprinkled with herbs)

## Sandwich

(A yeasted thin crust flatbread topped with tomato sauce and cheese and baked in an oven)

### Cheesy Sandwich 189

### Cheese Chatni Sandwich 189

### Coleslaw Sandwich 229

### Cheese Chilli Corn Sandwich 229

### Spinach and Corn Sandwich 229

### Cheesy Mint Mayo Sandwich 229

### Cheesy Pasta Sandwich 249

### Paneer Makhani Sandwich 249

### Pesto Sandwich 249

### Peri Peri Sandwich 249

### Italiano Sandwich 249

### Paneer Chipotle Sandwich 249

## Wraps

### Aloo Tikki Wrap 249

(Aloo patty, mayonnaise, island sauce, tomatoes, onion, lettuce and cheese wrapped in a tortilla)

### Spicy Schezuan Wrap 249

(Aloo patty, mayonnaise, onion, cabbage, schezuan sauce and cheese wrapped in a tortilla)

### Pizza Pataka Wrap 249

(Combination of onion, capsicum, tomatoes, mushrooms, olives, jalapenos, paneer, chilly flakes, oregano and cheese wrapped in a tortilla)

### Paneer Makhani Wrap 249

(Specially prepared paneer makhani gravy, onion, bell pepper, mayo and cheese wrapped in a tortilla)

- Ask for Jain Preparation
- Morsel Special
- Government Taxes Extra as applicable







# Desserts

- Mud Pie** 89  
(Dense chocolate cake crumbled and topped with creamy chocolate sauce)
- Pastries (Black Forest, Choco Truffle)** 89  
(Dough of flour, water and shortening with a crumbly texture sweetened and baked; topped with fresh cream and chocolate flakes)
- Hot Gulab Jamun** 99  
(Khoya – a milk solid kneaded into a dough, with a pinch of flour, shaped into small round balls and deep fried; served hot with in light sugary syrup flavoured with cardamom)
- Moong Dal Halwa** 179  
(Classic Indian sweet dish made with moong lentils, sugar, ghee and cardamom powder; has a unique aroma and a mouth melting texture)
- Rabdi / Jamun Rabdi / Ice Cream Rabdi** 199  
(A classic North Indian Treat; milk cooked to a pudding like consistency and flavoured with cardamom, saffron and your favourite nuts and dried fruits.)
- Sizzling Walnut Brownie** 199  
(A rich gooey, sinful and truly indulgent dessert; warm, fudgy walnut brownie served on a hot plate drizzled with chocolate sauce streaked with fresh cream and a scoop of vanilla ice-cream)
- Choco Fudge Sundae** 169  
(Double scoop of vanilla ice-cream along with yummy chocolate sauce enhanced with chocolate chips and served in a boat shaped plate)
- Chocolate Sundae** 169  
(Vanilla ice-cream along with yummy chocolate sauce enhanced with dry fruits and chocolate flakes and served in a bowl garnished with chocolate sauce)
- Choco Truffle Sundae** 189  
(Choco Truffle pastry and vanilla ice-cream along with yummy chocolate sauce enhanced with sliced almonds and served in a quarter plate)
- Brownie Sundae** 199  
(Walnut Brownie, vanilla ice-cream and chocolate ice-cream along with yummy chocolate sauce enhanced with sliced almonds and served in a boat shaped plate)
- Crunchy Caramel Sundae** 189  
(Butter scotch ice-cream along with yummy caramel and saffron sauce enhanced with butter scotch pellets; served in a bowl garnished with caramel sauce)
- Cookie Queen Sundae** 189  
(Cookie Cream Ice-cream along with fresh cream and yummy chocolate sauce enhanced with crumbled cookies and served in a bowl garnished with chocolate sauce)
- Dark Passion Sundae** 199  
(Dark Chocolate ice-cream and walnut Brownie along with yummy chocolate sauce enhanced with chocolate flakes and served in a pilsner glass)
- Sizzler Chocolate** 249  
(Walnut Brownie, truffle pastry, chocolate ice-cream and vanilla ice-cream along with yummy chocolate sauce enhanced with sliced almonds and served in a sizzler plate sizzled with chocolate)
- Choice of Ice Cream** 89  
(Kindly inquire with your serving captain)





SINCE 2001

The  
**MORSEL**  
RESTAURANT



FF - 105, The Emerald  
Nr. Chakli Circle, Race Course  
Vadodara - 390007

E-mail: [info@themorsel.in](mailto:info@themorsel.in)  
[www.themorsel.in](http://www.themorsel.in)



+91 910 650 6280

Follow Us:



/ The Morsel Restaurant