

# 7 scentric

Designed to exude the opulence of a glasshouse, Seven Scentric, the best multi-cuisine restaurant in Gorakhpur, offers authentic and special delicacies in a modern setup. The Seven centric restaurant design assimilates live kitchen into a layout with a jaw-dropping top. The Radiant's fine dining destination has specialties from North Indian, Thai, Chinese, Italian, and several other global kitchens. On offer is an exquisite range of À la carte, chef's special and buffet to choose from. The food at the best restaurant in the city is simple, exotic and a blend of modern texture and traditional ingredients. The skilled chefs performing their art right before the diners is the restaurant's central feature. The colourful and eclectic art provides the ideal ambience for savoring on authentic flavors. As the last course, pick from an exhaustive list of fresh fruits, juice, ice-creams, unique desserts and confectionaries from the baker's den. The next time you're back from a ride, an evening stroll, or shopping spree, drop by and relax as a pampered experience waits.



## BREAKFAST

TIMMING—7:30 A.M TO 11:00 A.M

### EGGS COOKED TO ORDER

Three eggs- omelet/fried/scrambled/poached/boil and akuri served with golden hash brown potato, petit salad and homemade tomato jam  
(Please let us know if you prefer egg white)

### PANCAKE

Served with maple syrup/clarified butter/honey and cut fruits

### BAKERS

Croissant, Danish, muffin, and choice of whole wheat bread or white bread toast

### PLATTER OF FRESH CUT FRUITS

As per seasonal availability

### CEREALS

Corn flakes/wheat flakes/chocos/muesli served with hot and cold milk

### OAT MEAL PORRIDGE

Prepared with milk or water and soaked raisins

### IDLI

Steamed rice and lentil cake, served with Sambhar, coconut and tomato chutney

### DOSA

South Indian rice pancake prepared thin and crisp, made plain or masala served with Sambhar coconut and tomato chutney

### UTTAPAM

South indian rice pancake made plain or masala  
Served with Sāmbhar coconut and tomato chutney

### PUNJABI PARANTHA

Grilled whole wheat bread with choice of filling potato/cauliflower/cottage cheese served with pickle and curd

### POHA

Pressed rice tossed with central Indian spices, peanut, potato and served with dev & green chutney

### POORI BHAJI

Deep fried whole wheat bread served with Indian spiced potato and green preparation

### TEA AND COFFEE SELECTION

An exotic culmination of tea/coffee varietal, freshly brewed, accompanied with an assorted cookie platter

## SHORBA & SOUP

TIMMING—12:30 P.M TO 03:00 P.M  
07:00 P.M TO 11:30 P.M

### INDIAN SHORBA

225



#### MURG MIRCHI KA SHORBA

275

Spicy chicken soup with traditional spices

200

#### TAMATAR DHANIYE KA SHORBA

250

Spicy tomato soup flavored with coriander and Indian spices

### WESTERN SOUP

225



#### CHICKEN SOUP

250

Herb flavor velvety chicken soup

200

#### TOMATO BASIL

225

A puree of fresh tomato flavored with fresh basil

225

#### CREAM SOUP

225

Mushroom / vegetable / spinach / broccoli

200

ALL SOUP SERVED WITH BREAD ROLL & BREAD STICK

275

### ORIENTAL SOUP

#### HOT AND SOUR

200/250

veg/non veg

275

#### MANCHOW

200/250

veg/non veg

#### TOM KHA

200/250/275

veg/non veg/prawn

275

#### SWEET CORN

200/250

veg/non veg

250

225

250

150



# CONTINENTAL

TIMMING—12:30 P.M TO 03:00 P.M  
07:00 P.M TO 11:30 P.M

## SALADS

- PRAWN COCKTAIL**  
 Poached prawn in spices liquor, laced with a rich cocktail sauce

**CAESAR SALAD**  
veg/non veg

**CLASSICAL GREEK SALAD**

## STARTERS

- GRILLED PRAWN**  
 Served with orange bar-be-que sauce
- BREADED CHICKEN WINGS**  
 Marinate wings with basil, garlic and paprika, coated with bread crumbs and deep fried served with garlic mayonnaise & lettuce salad
- JERK CHICKEN LEGS**  
 Drum of chicken marinate with homemade jerk chicken spices and roasted in oven
- CHICKEN SHISH TAUKE**  
 Lebanese marinate chicken with three dips and pita bread
- JALAPENO & CORN CHEESE CAKE**  
 Combination of three cheese & corn jalapeno served with spicy mayo
- FALAFEL**  
 Served with pita pocket, pickle veg and hummus and babaganous
- CHEESE CIGAR ROLLS**  
 Served with chilli mayo

## MAIN COURSE

- 525 BAKED GARLIC INFUSED PRAWNS** 675  
 Sautéed with garlic olive oil and freshly diced tomato, with seasonal sauté vegetable and herb rice
- 325/375 FISH "N" CHIPS** 625  
 Crumb fried fillet of fish served with French fries & tartar sauce, lettuce salad
- 350 PAN GRILLED FISH FILLET** 625  
 Pan grilled fillet of fish with sauté greens & mashed potato, served with lemon herb butter sauce
- 625 THYME SCENTED HALF CHICKEN** 575  
 Herbed lemon scented roasted chicken served with roasted baby potato, sauté spinach and black pepper mushroom sauce
- 425 GRILLED STUFFED CHICKEN BREAST** 575  
 Caper & olive stuffed chicken breast served with steamed vegetable served with mushroom and celery broth
- 450 CHAR GRILLED COTTAGE CHEESE STEAK** 450  
 Mix herb marinated cottage cheese served with vegetable herb rice and tomato cheese sauce
- 450 CRISPY FRIED MUSHROOM CREPE** 425  
 Stuffed with cream mushroom and stuffed with tangy tomato sauce, lettuce and potato wedges
- 350 GRILLED VEGETABLE CASSEROLE** 375  
 assorted grilled vegetables topped with a layer of cheese and served with red tomato sauce





## ORIENTAL

TIMMING—12:30 P.M TO 03:00 P.M  
07:00 P.M TO 11:30 P.M

### STARTERS

#### DIM SUM/MOMOS

PRAWN AND WATER CHESTNUT,  
BLACK BEAN CHILLI HAR GAU 575

CHICKEN AND GINGER CHILLI MOMOS 475

MIXED VEGETABLE HAR GAU 425

*Accompaniments with hot garlic sauce/  
mustard sauce / green coriander sauce*

### NOODLES

HAKKA NOODLES 200/220/250/300  
*veg/egg/chicken/prawn*

■ SICHUAN PEPPER GARLIC NOODLE WITH EGG AND CHICKEN 275

■ PAN-FRIED NOODLE WITH CHICKEN IN SOYA SESAME SAUCE 250

■ SOFT NOODLE WITH MINCED LAMB IN BLACK PEPPER SAUCE 250

PAN -FRIED NOODLE WITH ASSORTED VEGETABLE AND GARLIC 200



### HOT PLATTERS

(VEG)

CHILLY COTTAGE CHEESE DRY 450

SZECHWAN HONEY CHILLI TEMPURA  
BABY CORN 425

VEGETABLE SALT & PEPPER 425

CRISPY YOUNG CORN CHILLI TOSSED WITH  
BELL PEPPER AND CHILLI 425

CHILLY MUSHROOM 425

VEG MANCHURIAN DRY 375

HONEY CHILI SESAME POTATO 325

VEG SPRING ROLL 375

### HOT PLATTERS

(NON-VEG)

■ GOLDEN FRIED PRAWN WITH SWEET  
CHILLI DIPS 675

■ DRY CHILLI PRAWN 675

■ WEST COAST FISH WITH PEPPER AND SALT 575

■ CHILLI CHICKEN DRY 475

■ CRISPY TENDER CHICKEN TOSSED WITH  
FRESH CHILLI AND CELERY 475

■ CRISPY BUFFALO CHICKEN WINGS WITH  
GARLIC AND BASIL 450

■ CHICKEN MANCHURIAN DRY 475

■ CHICKEN SPRING ROLL 425

■ HONEY CRISPY CHICKEN 475



## ORIENTAL

TIMMING—12:30 P.M TO 03:00 P.M

07:00 P.M TO 11:30 P.M

### MAIN COURSE

- **WOK TOSSED PRAWN** 575  
*with mushroom, peas, carrot, French beans and xo sauce*
- **PRAWN YELLOW THAI CURRY** 575  
*with gala gal, lemon grass, kaffir lime finished with coconut milk  
served with jasmine rice*
- **STIR FRIED FISH IN OYSTER SAUCE** 525  
*with ginger and pak choy*
- **WOK FRIED SING HOI CHICKEN** 425  
*with cashew nuts*
- **SPICY SHREDDED CHICKEN** 425  
*with red and green pepper*
- **CHICKEN RED THAI CURRY** 425  
*with gala gal, lemon grass, kaffir lime finished with  
coconut milk served with jasmine rice*
- SEASONAL CHINESE GREENS** 375  
*cooked in your sauce- black bean/sweet & sour/soya chilli/chilli garlic*
- VEGETABLE GREEN THAI CURRY** 475  
*with gala gal, lemon grass, kaffir lime finished with  
coconut milk served with jasmine rice*
- DICED EGG PLANT IN YU XIAN SAUCE** 350
- WOK FRIED BEAN CURD,  
SICHUAN PEPPERCORN** 425

### RICE

- WOK FRIED RICE** 200/225/250/275  
*with veg/egg/non veg/prawn*
- BARBEQUE CHICKEN FRIED RICE** 250
- WOK FRIED RICE WITH VEGGIES, FLAVORED  
WITH BURNT GARLIC AND CELERY** 225



# INDIAN

TIMMING—12:30 P.M TO 03:00 P.M  
07:00 P.M TO 11:30 P.M

## STARTERS

<div> <div></div> <div>AJWAINI JHINGA TIKKA</div> </div> <div>prawn marinated and wrapped in special carom seed, skewered in clay oven</div>	675
<div> <div></div> <div>MASALA TAWA MAHI</div> </div> <div>pan grilled fillet of fish with Indian spices</div>	625
<div> <div></div> <div>PUNJABI CHICKEN TIKKA</div> </div> <div>chunks of chicken marinated in Punjabi spices and yoghurt cooked in tandoor</div>	525
<div> <div></div> <div>BHATTI DA KUKKAD</div> </div> <div>young chicken marinated with yoghurt, red chillies and blend of selected spices cooked in clay oven</div>	525
<div> <div></div> <div>KUTTI MIRCH KA PANEER TIKKA</div> </div> <div>cottage cheese steaks flavoured with Indian spices and coarsely grounded dry red chilly</div>	475
<div> <div></div> <div>TANDOORI ACHARI MUSHROOM</div> </div> <div>pickle mushroom marinated with pickling spices and cooked in tandoor</div>	450
<div> <div></div> <div>DAHI KE KEBAB</div> </div> <div>grilled yoghurt kebab chilli</div>	375
<div> <div></div> <div>PATIALA VEG SEEKH KEBAB</div> </div> <div>Seasonal vegetarian mix, minced and mix with Indian spices</div>	350

## MAIN COURSE (VEG)

<div> <div></div> <div>PANEER KHATTA PAYAZ</div> </div> <div>cottage cheese cubes cooked in Hyderabad style with tangy onion and masala gravy</div>	450
<div> <div></div> <div>PANEER THE INDIAN WAY</div> </div> <div>makhani/butter masala/lababdar/palak/tikka masala/kadhai</div>	450
<div> <div></div> <div>MUSHROOM KADHAI</div> </div> <div>Pan tossed button mushroom with onion tomato masala finished with freshly ground masala</div>	350
<div> <div></div> <div>BAIGAN ACHARI</div> </div> <div>pickling eggplant curry</div>	350
<div> <div></div> <div>SUBZ PANCHMEL</div> </div> <div>typically Rajasthan vegetable curry made with five different types vegetables</div>	350
<div> <div></div> <div>CHATPATE ALOO</div> </div> <div>baby potatoes delicately sliced and spiked with royal cumin, chillies, asafoetida</div>	350
<div> <div></div> <div>DAL TADKEWALI</div> </div> <div>yellow lentils tempered with asafoetida and cumin, garlic</div>	350
<div> <div></div> <div>DAL MAKHANI</div> </div> <div>black lentils simmered overnight, tempered with Chef's special spices</div>	375
<div> <div></div> <div>PULAO /RICE</div> </div> <div>Jeera/green peas/vegetable/plain</div>	250/225

## MAIN COURSE (NON VEG)

<div> <div></div> <div>JHINGA MASALA</div> </div> <div>prawn cooked to perfection with onion tomato masala and Punjabi spices</div>	675	<div> <div></div> <div>KADHAI MURGH</div> </div> <div>chicken morsels cooked in rich tomato gravy and kadhai masala garnished ginger and coriander leaves</div>	475
<div> <div></div> <div>AMITSARI FISH CURRY</div> </div> <div>region of Punjab cooked with marinated of fish with aromatic spices.</div>	575	<div> <div></div> <div>BUTTER CHICKEN</div> </div> <div>clay oven baked chicken simmered in creamy tomato gravy with a touch of fenugreek</div>	475
<div> <div></div> <div>RARA MUTTON</div> </div> <div>tender cuts of lamb tossed with thick onion tomato gravy</div>	550	<div> <div></div> <div>RARA CHICKEN</div> </div> <div>double whammy of meat peace of chicken and minced</div>	500
<div> <div></div> <div>GOSHT ROGANJOSH</div> </div> <div>tender lamb shanks, cooked with Kashmiri aromatic spices in brown onion gravy</div>	550	<div> <div></div> <div>MURGH TIKKA BUTTER MASALA</div> </div> <div>charred chicken morsels tossed with traditional tandoor garb, simmered in tomato cashewnut gravy, Finished with double cream and dry fenugreek</div>	500
<div> <div></div> <div>BHUNA GOSHT MASALA</div> </div> <div>tender pieces of lamb leg Cooked with onion and tomato paste plus various aromatic spices</div>	550		



## INDIAN

TIMMING—12:30 P.M TO 03:00 P.M  
07:00 P.M TO 11:30 P.M

### BREADS

**TANDOORI ROTI** 90  
*whole wheat bread made in clay oven*

**NAAN** 120  
*leavened bread made with refined flour served with plain, butter or garlic*

**PARANTHA** 110  
*layered whole wheat bread served with butter or crushed mint leaves*

**KULCHA** 120  
*clay oven cooked refined flour bread stuffed with potatoes, onion or cottage cheese / Kashmiri/amitsari*

**MISSI ROTI** 110  
*whole wheat & gram flour bread with flavored in carom seed*

**PAPAD 2PCS** 125/150  
*roasted/fried /masala*

**RAITA** 150  
*choice of- mint/vegetable/garlic/boondi/pineapple/plain*

**SEASONAL GREEN SALAD** 175






# AWADHI DELICACY

TIMMING—12:30 P.M TO 03:00 P.M  
07:00 P.M TO 11:30 P.M

## STARTERS

- 


**LASOONI JHINGA**

675

prawns with Smokey flavor and garlic marinate cooked in tandoor
- 


**MAHI ANARI**

625

fish marinated with dry pomegranate, spices and yoghurt broiled in clay oven
- 

**TAWA MACCHI**

625

Indian spiced marinate fish of fillet cooked in tawa
- 


**LUCKNOWI GALAWAT**

650

a delicacy of pan fried minced lamb medallions, which simply melt in mouth
- 


**CHICKEN TIKKA BANNO**

575

egg coated boneless chicken & spices flavored with fenugreek and char grilled
- 


**MURGH MALAI TIKKA**

575

chicken morsels draped in cheese, cream and cashewnut marinated with green cardamom and infused with burnt garlic
- 

**NIZAMI BHARWAN PANEER**

525

cottage cheese marinated with spices, yoghurt, stuffed with dry fruits and grilled
- 


**CHUTNEY PANEER TIKKA**

525

paneer marinated in mint, cilantro and green chilli paste cooked in tandoor
- 

**BHARWAN TANDOORI KHUMB**

475

carefully selected of mushroom stuffed cheese, chilli mixture and marinated with yellow chilli, cooked in tandoor
- 


**HARA BHARA TAWA KEBAB**

425

pan-fried patty of spinach and roasted gram flour, stuffed with yoghurt, almond and pickled ginger
- 

**SUBZ SHAMMI KEBAB**

425

soft and mouth melting mixed vegetable patty griddle fried
- 

**DAL KE KEBAB**

425


minced green moong lentil patty with mélange of aromatic spices and griddle fried
- 

**BHARWAN MAWA ALOO**

425

barrel shaped potatoes filled with paneer and mawa, dry fruits mixture, marinated in yogurt masala and cooked in the tandoor

## MAIN COURSE

- 


**JHINGA KA SALAN**

675

prawn cooked in the tangy saln gravy of peanut & onion
- 


**DUM KI MACHI**

625

boneless pieces of fish cooked in awadhi dum gravy garnished with cream and brown onion
- 


**NALLI NIHARI**

799

tender lamb with bone cooked with exitic herbs and spices in rich lamb yakhni
- 


**MURGH AWADHI KORMA**

525

boneless chicken delicacy simmered in cashew nut and onion velvety gravy
- 


**METHI MURGH**

525

creamy chicken, North West influences with fenugreek
- 


**PANEER NIMBU DO PYAZA**

475

the famous do pyaza method of cooking cottage cheese in rich gravy
- 


**LUCKNOWI MAWA KOFTA**

475

cottage cheese and reduced milk dumplings stuffed with dry fruits in yellow saffron gravy
- 

**KHUMB PALAK**

325

pan tossed button mushroom cooked in spinach gravy and spices
- 


**DUM ALOO LUCKNOWI**

325

stuffed baby potato with a unique combination of cottage cheese, dried whole milk and nuts, cooked in traditional brown onion and cashew nut gravy
- 

**DAL SULTANI**

300

yellow lentils tempered with asafoetida and cumin, garlic
- 

**DAL BUKHARA**

350

garlic flavored Black lentils simmered overnight, tempered with Chef's special spices



# AWADHI DELICACY

TIMMING—12:30 P.M TO 03:00 P.M  
07:00 P.M TO 11:30 P.M

## RICE & BIRYANI

**SULTANI KHUSHKA** 250  
*dum cooked rice, flavored with saffron and desi ghee*

## LUCKNOWI DUM BIRYANI

■ **MUTTON** 650  
*lamb chunks and basmati rice cooked on dum with saffron and cardamom*

■ **CHICKEN** 525  
*chicken morsels and basmati rice cooked on dum with saffron and cardamom*

**VEGETABLE** 425  
*seasonal vegetable and basmati rice cooked on dum with saffron and cardamom*

*(Biryani served with raita or salad)*

## BREADS

**GARLIC NAAN** 120  
*leavened bread made with refined flour served with butter or garlic*

**LACCHA PARANTHA** 90  
*layered whole wheat bread served with butter or crushed mint leaves*

**RUMALI ROTI** 110  
*a soft paper thin whole wheat bread*

**WARQI PARATHA** 120  
*multi layered soft breads made of refined flour, cooked on a griddle*



# ROUND THE CLOCK

TIMMING—11:00 A.M TO 11:30 P.M

## HAND CRAFTED PIZZA'S

### VEG

#### MARGHERITA PIZZA

tomato basil cheese

375

#### ORTOLANA PIZZA

mushroom,sundried tomato, bellpeper, garlic and cheese

375

#### PANEER TIKKA PIZZA

caly oven cooked spicy paneer,bellpepper,onion,and cheese

375

#### MEXICANA VEG PIZZA

corn, jalapino,olive and cheese

375

### NON-VEG

#### SHRIMP GARLIC AND BASIL PIZZA

marinated grilled prawn, basil and cheese

475

#### PERI PERI CHICKEN PIZZA

tangy spicy chicken with bellpepper basil and cheese

425

#### MEXICANA CHICKEN PIZZA

ancho chilli marinated Chicken jalapino,cheese

425

#### PIZZA INDIANA

tandoori chicken with indian spices cilantro and cheese

425

## WRAPS

#### MEXICAN TORTILLA WRAP

CHOICE OF FILLINGS

#### CHICKEN

325

#### VEGETABLE

served with tomato salsa & sour cream and lettuce salad

225

#### FISH FINGER

accompanied with fries, tartar sauce and lettuce salad

425

#### POTATO BITES

french fries/smiley/potato weges  
served with cocktail sauce

200/225/250

## BURGER

#### CHICKEN BURGER

char broiled chicken patty, sautéed onions, lettuce, and cheese on sesame bun

425

#### VEGETABLE BURGER

fried vegetable patty, tomato, cucumber, cheese on sesame bun

375

## SANDWICHES

#### THE CLUB SANDWICH NON-VEG

triple decker toasted sandwich with chicken slaw, fried egg, cheese, lettuce and tomato

375

#### THE CLUB SANDWICH VEG

triple decker toasted sandwich with Lettuce, cheese, tomato, cucumber &

325

#### THE "DO IT YOURSELF" SANDWICH BOARD

with choice of plain/toasted/grilled -white /whole wheat bread  
with choice of

#### CHICKEN AND CHEESE/MASALA OMELET

300/275

OR

#### LETTUCE, CUCUMBER, GRILLED PEPPERS, TOMATO AND CHEESE

200

#### OPEN SANDWICHES

choice of topping- cheese & chilli/cheese & garlic/corn & cheese/cheese & pimentos

250

All sandwiches and burgers are accompanied with fries and homemade jalapeno mayonnaise & lettuce salad

## PAKODA

#### CHICKEN TIKKA

375

#### COTTAGE CHEESE

325

#### ASSORTED VEGETABLES/ONION

batter fried, served with min  
relish and tomato ketchup

250/225





## ROUND THE CLOCK

TIMMING—11:00 A.M TO 11:30 P.M

### PASTA

PENNE, FARFALLE, FUSILLI, SPAGHETTI 325  
CHOICE OF SAUCE  
TOMATO BASIL/ALFREDO/CREAMY MUSHROOM/  
AGLIO E OLIO /ARRABIATA  
*served with freshly baked garlic bread and parmesan cheese*

OR

PRAWN 375

☐ LAMB BOLOGNESE 350

☐ CREAMY CHICKEN 325  
*served with freshly baked garlic bread and parmesan cheese*

### RISOTTO

CREAMY SAFFRON/MUSHROOM/VEGETABLE 325  
*served with freshly baked garlic bread and parmesan cheese*

☐ PRAWN / GRILLED CHICKEN 375/350  
*served with freshly baked garlic bread and parmesan cheese*



## DESSERTS

**TRIO OF CHOCOLATE** 375  
mousse, brownie chocolate ice-cream and chocolate sauce

**TIRAMISU** 375  
*tiramisu is a coffee-flavored Italian dessert*

**APPLE PIE** 375  
*double crust with pastry whipped cream*

**CHILLED BLUEBERRY CHEESE CAKE** 375  
*infully rich & velvety cheesecake made with finest of cream cheese flavored with glazed blueberries*

**CHOCOLATE BROWNIE WITH ICE CREAM** 325

**KESARIYA RASMALAI** 225  
*poached cottage cheese dumplings in reduced saffron milk*

**PHIRNI** 225  
*saffron rice & milk pudding flavored with cardamom*

**SHAHI TUKRA** 225  
*golden fried bread, soaked in saffron flavored sugar syrup, topped with thickened sweet milk, garnished with pistachio*

**STUFFED GULAB JAMUN (WITH ICE CREAM)** 225  
*fried cottage cheese dumplings steeped in sugary saffron syrup*

**SEASONAL FRESH FRUIT PLATTER** 225

**THE ICE-CREAM CART** 199  
*please ask the associate for the selections*



## BEVERAGES

FRESHLY SQUEEZED JUICES OF THE SEASON	225
CHOICE OF LASSI / CHAAS <i>plain/masala/sweet</i>	200/250
MILKSHAKES	250
SMOOTHIES <i>strawberry/chocolate /mango</i>	275
COLD COFFEE <i>with a scoop of ice cream</i>	250
FRESH LIME SODA	125
AERATED WATER	125
RED BULL	225
TONIC WATER/GINGER ALE	150
PACKAGE DRINKING WATER	60
VIRGIN/GREEN APPLE MOJITO	299





## MOCKTAIL MENU

**CHOCOLATE MONK** 299

*it's thick made with mixture of chocolate ice-cream & hazelnut syrup top-up with choco chips*

**MANGO MADNESS** 299

*made from fresh mango pulp, milk & juice*

**SHANGHAI EXP** 299

*mixture of pineapple & orange juice, strawberry crush & ice-cream*

**PINE BERRY** 299

*barman's secret recipe & will be served in pineapple shell*

**VIRGIN COLADA** 299

*all time classic*

**PACIFIC BLUE** 299

*litchi crush with blue curacao top-up with lemonade*

**BERRY MELONY** 299

*made from fresh watermelon & strawberry crush top-up with lemonade*

**SPICY GIRL** 299

*khas syrup based with tobacco sauce a little sweet & spicy*

**CITRUS COOLER** 299

*orange flavored refreshing drink top-up with vanilla ice-cream*

**CRAN COOLER** 299

*ladies favourite in all time*

