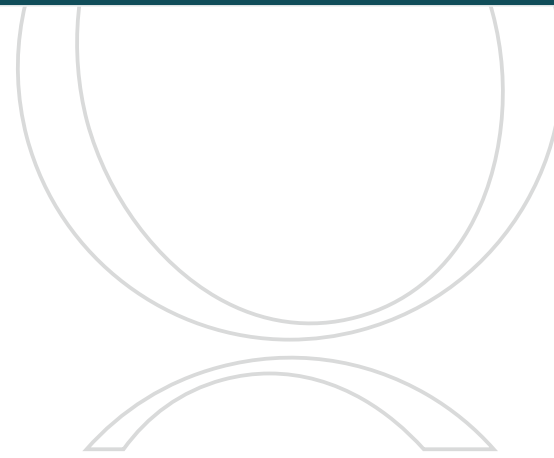






CULINARY ARTS

“SOLO 4 will be nice dining. Delicious meals, freshly prepared and enjoyed with friends over a refreshing drinks, with a beautiful view of the Rajkot’s skyline. It’s about having a nice meal and experience.”

At SOLO 4, it’s not about formality it’s about flavour, connection, and comfort. We prefer to call it “relaxed dining”-think beautifully crafted dishes, made with love and shared over a chilled glass of refreshing, with the hum of laughter & conversation all around.

Inspired by a soul-stirring evening in Rajkot, SOLO 4 will introduce a chef’s table experience-intimate, thoughtful, & curated just for you. Just trust in the chef to create something special, tailored to your tastes and dietary needs, with a hint of surprise.

Set in a stylish yet welcoming space, SOLO 4 invites guests to unwind, indulge, & enjoy a new kind of dining one that celebrates simplicity, warmth, and togetherness.

This isn’t just **dinner.**
This is an **experience.**



SOLO 4

SULN⁴





BARISTA POURED ESPRESSO SIGNATURES (HOT/ICED)

HOT CHOCOLATE

(200ml)

MOCHA

(200ml)

AMERICANO

(200ml)

ICE TEA

(200ml)

ESPRESSO

(60ml)



SILKEN MILK COLD BREWS

LATTE

(220ml)

AFFOGATO

(100ml)

COLD COCO

(220ml)

MOCHA

(220ml)

MILKSHAKE

(Strawberry/Chocolate/Vanilla) (300ml)

COLD COFFEE

(220ml)

CAPPUCCINO

(220ml)

MUSHROOM | REFINED FLOUR | MILK | SOY PRODUCT | GLUTEN | LENTIL | NUTS | JAIN | SPICY



CARBONATED CRAFT MIXOLOGY

PASSIONFRUIT YUZU TONIC
(220ml)

CHILI MANGO TONIC
(220ml)

PINEAPPLE JALAPEÑO SPRITZER
(220ml)

MOJITO (MINT/ORANGE/WATERMELON)
(Mint/Orange/Watermelon) (220ml)

FRESH FRUIT JUICE
(220ml)

FRESH LIME SODA / WATER
(300ml)



ARTISAN ZERO ALCOHOL COCKTAILS

SMOKED OLD FASHION

Warm whiskey - like notes, aromatic spice, and citrus
With a subtle, intriguing layer of smoke. (220ml)

POMEGRANATE & PEPPER GIN

The luscious, jewel-toned richness of pomegranate with
The vibrant spice of cracked pepper, all grounded by
The signature botanical complexity of a classic dry gin. (220ml)

CARIBBEAN MOJITO

A cuban originated cocktail made using zero alcohol,
Known for its refreshing balance of sweet,
Citrus and mint flavours. (220ml)



ASIAN NOODLE SOUP

GLOBETROTTING
BROTHS & VELOUTÉS

FULL | HALF



KOREAN NOODLE SOUP

A vibrant korean-style noodle soup that surprises
With its balance of sweet, tangy, and spicy notes. (200ml)



**CREAMCHEESE DIMSUM
WITH GREEN RASAM**

This innovative dish presents a delightful fusion
Of east and south indian culinary traditions. (200ml)



**ROASTED BELL PEPPER &
KALAMATA OLIVE SOUP**

A delightful and flavorful dish that combines the
Sweetness and smokiness of roasted bell peppers with
The briny, slightly fruity notes of kalamata olives. (200ml)



CREAM OF TOMATO

A classic and comforting dish known for its rich,
Velvety texture and balanced flavor profile. (200ml)



**WILD MUSHROOM BROTH
WITH TRUFFLE FOAM**

A sophisticated and flavorful appetizer,
Offering a symphony of earthy and
Aromatic notes like truffle. (200ml)



**ROASTED BROCCOLI
& JALAPENO BISQUE**

Roasted broccoli and jalapeño bisque is a flavorful
And creamy soup that combines the flavors of roasted
Broccoli with the subtle heat of jalapeños. (200ml)



MISO CHILI SOUP

Vibrant and flavorful soup that combines
The savory depth of traditional japanese miso
Soup with the bold kick of chili. (200ml)



**CHARRED LEEK &
FENNEL VELOUTÉ**

Fennel velouté is a creamy and smooth soup that
Features fennel as its main ingredient, offering
A delicate & aromatic flavor profile. (200ml)



ASIAN NOODLE SOUP

Long noodles served in a flavorful broth,
Often accompanied by vegetables and
Aromatic seasonings. (200ml)



CLASSIC TOMATO SOUP

Creamy texture, rich flavor, and a balanced
Profile that combines the sweetness and
Tanginess of ripe tomatoes. (200ml)



MEZZE
MADNESS

GOURMET TAPAS & WORLD BITES



MEZZE MADNESS
Medley of 5 mediterranean dips, lavash, pita, and salad. (250gms)



MEDITERRANEAN CIGARS
Flavorful appetizers made with a creamy filling
Encased in layers of crispy phyllo dough. (8pcs)



CHIPOTLE CORN & JALAPENO QUESADILLA
Flavorful mexican-inspired dish that features a crispy
Tortilla filled with a smoky, cheesy, and slightly spicy mix. (400gms)



LOADED NACHOS WITH GUACAMOLE
Classic appetizer, combining the cheesy, savory goodness
Of traditional nachos with the unique flavor of guacamole. (350gms)



SUN-DRIED TOMATO ARANCINI WITH PESTO
Golden-fried rice balls are typically filled with a rich and tangy
Homemade sun-dried tomato, cheese & pesto for a subtle kick. (250gms)



CONFIT GARLIC RATATOUILLE CROSTINI
Rich and flavorful slow-roasted vegetable medley
(ratatouille) with the mellow sweetness of confit
Garlic, all served on crisp, toasted bread slices (crostini). (6pcs)



FALAFEL WITH TAHINI AIOLI
Middle eastern culinary delight that combines crispy,
Flavorful chickpea patties with a creamy and
Tangy tahini and herb based dips. (200gms)

FAR EAST PLATES



GOCHUJANG TOFU STIR FRY
A flavorful and satisfying dish inspired by korean cuisine, featuring
Crispy tofu coated in a spicy, savory, and subtly sweet sauce. (300gms)



CRISPY CHILI LOTUS STEM
Popular indo-chinese dish that features crispy, fried
Lotus stem slices coated in a spicy, and tangy sauce. (250gms)

**VIETNAMESE RICE PAPER
ROLLS WITH HOISIN SAUCE**
A popular and vibrant dish featuring fresh
Ingredients wrapped in delicate rice paper. (4pcs)



KOREAN BBQ
PANEER BAO

TOFU THAI BASIL
POTSTICKER

SUSHI



KIMCHI TOFU SESAME

Chinese cabbage, lettuce, cucumber,
Carrot, spring onion, kimchi sauce. (8pcs)



FRIED GARLIC TEMPURA VEG SUSHI

Fried garlic, tempura batter deep fried, beans, baby corn, carrot. (8pcs)



JAPANESE RAINBOW ROLL

Cucumber, bell pepper, carrot, lettuce, cream cheese. (8pcs)



AVOCADO SUSHI WITH YUZU SOY CREAMCHEESE

Cream cheese, glass noodle, yuzu soy sauce. (6pcs)

PLATTER

4 sushi sampler. (4sampler)

DIMSOMS



TOFU THAI BASIL POTSTICKER

Thai spiced tofu dimsums with crispy base. (6pcs)



CHARCOAL TRUFFLE CREAM CHEESE

Charcoal, truffle, and cream cheese offer a luxurious and
Modern twist on traditional cantonese dim sum. (6pcs)

CRYSTAL VEGGIE

Dumpling known for their distinctive
Translucent wrappers & vegetable filling. (6pcs)

PLATTER

3 dimsum sampler. (3sampler)

BAOS



CHINESE 5 SPICE KATSU TOFU BAO

Crispy, golden-brown katsu tofu, all infused with
The warm and aromatic notes of chinese 5 spice. (3pcs)



KOREAN BBQ PANEER BAO

The vibrant flavors of korean BBQ,
Nestled within a soft, steamed bao bun. (2pcs)



CRISPY LOTUS STEM BAO

Crispy, flavorful lotus stem fillings are nestled
Within soft and fluffy steamed bao buns. (3pcs)



MEXICAN
KHAKHARA CHAT

PESTO MALAI
BROCCOLI KEBABS



INDIAN LEGACY SMALL PLATES



PESTO MALAI BROCCOLI KEBABS

Minced broccoli grilled with indian spices
Topped with cheddar cheese. (8pcs)



BHUNA PYAZ PANEER TIKKA

A fusion dish that combines the traditional
Indian paneer tikka with bhuna pyaz. (8pcs)



CLASSIC PANEER TIKKA

Paneer marinated in a rich mixture of yogurt and spices,
Then traditionally roasted in a clay oven. (8pcs)



RUHANI DAHI KEBAB

Kebabs made using hung curd, aromatic indian spices & nuts. (250gms)



DECONSTRUCTED CHAATS & INDIAN SMALL WONDERS



MAKHANA, NUTS & FRUITS CHAT

Assorted nuts and fresh fruits marinated in sweet yogurt
Topped with indian aromatic spices and chutneys. (250gms)



AVOCADO & EDAMAME SEVPURI

Indianised version of classic french appetizer, served with
Spicy, sweet and savoury topping of mash avocados. (50gms)



MEXICAN KHAKHARA CHAT

A vibrant fusion dish marries the crunch of the traditional khakhara
With bold, spicy and tangy flavours of mexican street food. (250gms)



TRUFFLE DAHI BHALLA CLOUDS

Soft flavourful dahi bhalla served with sweet yogurt
Foam topped with spicy & savoury chutneys. (250gms)



AVOCADO THECHA TARTLETS

Fusion appetizer combining the creamy goodness of
Avocado with the fiery kick of maharashtrian thecha. (6pcs)



GOURMET SALAD FIX



AVOCADO & LOTUS STEM CHIPS, GREENS IN KAFFIR LIME DRESSING

A vibrant, citrusy, and aromatic dressing
Made with kaffir lime leaves. (250gms)

ROASTED VEGETABLES HUMMUS SALAD

A roasted vegetable hummus salad is a vibrant, filling meal combining
Warm, seasoned vegetables with a cool, creamy hummus base. (250gms)



GARDEN HARVEST



BULLET PIZZA



ARTISAN NAPOLI STONE-CRUST PIZZAS NEAPOLITAN CLASSICS



BURRATA TOMATO FEST

Burrata cheese, sundried tomato, cherry tomato, basil. (25cms)



4 CHEESE BLACK PEPPER

Cheddar, mozzarella, parmesan, feta, Parsley, black pepper, sour cream. (25cms)



PESTO & PARMESAN

Sundried tomato, cherry tomato, pesto, Parmesan cheese, onion, olives, basil leaves. (25cms)



GARDEN HARVEST

Fresh exotic veggies with olives and mushroom. (25cms)



ROSA ROASTED PEPPERS

Roasted bell peppers, onion, paprika, bechamel sauce. (25cms)



MARGHERITA

Cheese , basil , tomato sauce. (25cms)



CLASSIC THIN CRUST



BBQ BALSAMIC BURRATA PIZZA

BBQ sauce, assorted veggies, paneer, burrata, Fresh basil, balsamic reduction, olive oil. (25cms)



BULLET PIZZA

Green chilli, red paprika, jalapenos, olives, pineapple, Paneer cubes marinated, chilli oil, cilantro. (25cms)



GRECA

Kalamata olive, sundried tomato, confit garlic, Feta cheese, olive oil, black pepper. (25cms)



ORANGE CHEDDAR
BAKED GNOCCHI

THECHA
AGLIO E OLIO

ALPINE CHEESE FONDUE RITUALS



MEXICAN CHILLI CHEESE FONDUE

Nachos, cheese straw, bread stick, herb tossed bread croutons, Carrot & broccoli with salsa, chipotle mayo. (400gms)



EXOTIC CHEESE FONDUE

Garlic bread, lavash, potato wedges, Exotic veggies, assorted dips. (400gms)

PASTA ATELIER



RAVIOLI WITH SUNDRIED TOMATO & BURRATA

Tender pasta parcels filled with a rich, Creamy, and savory mixture. (400gms)



CREAMY PESTO WITH ALMOND CRUMBS (RIGATONI/ORECCHIETTE)

A rich, satisfying pasta dish that blends the bright, herbal Notes of basil pesto with the cheese and topped with Toasted almonds crumbs. (400gms)



ARRABIATTA WITH OLIVE TAPENADE (RIGATONI/ORECCHIETTE)

The fiery, garlic-infused tomato sauce is balanced by The salty, savory, and slightly tangy tapenade. (400gms)



THECHA AGLIO E OLIO

Spaghetti, thecha tossed with butter Parmesan emulsion. (400gms)



AGLIO OLIO WITH ROASTED VEG (LINGUINE)

A simple, fragrant sauce of garlic, extra virgin olive oil, And chili flakes with the rich, caramelized sweetness of Roasted vegetables. (400gms)

OVEN-FINISHED BAKES & CRUSTS



ORANGE CHEDDAR BAKED GNOCCHI

A comforting and savory potato gnocchi and macaroni pasta Baked in a creamy, rich orange cheddar cheese sauce. (375gms)



RATATOUILLE LASAGNE WITH PESTO MORNAY

French-italian fusion dish featuring layers of pasta, A vibrant, chunky vegetable filling, and a creamy, Herbaceous cheese sauce. (400gms)



ADOBO PANEER
STEAK WHITEBEANS
RICE & QUESO

SAUTÉED VEG &
CREAM CHEESE
RISOTTO



SIZZLING IRON PLATTERS



MEXICAN CRAZE

Grilled cottage cheese, mexican fried rice, Spicy mexican tomato sauce, sautéed veggies, Tortilla chips. (700gms)



ITALIAN ADDICTION

Sautéed veggies, zucchini and carrot, croquettes, Potato wedges, pasta with choice of sauce, Garlic bread, truffle cream sauce. (700gms)



ASIAN SPICE

Chilli garlic noodles/fried rice, veg momos, Grilled tofu, crispy chilli lotus stem, stir fry pokchoy, Beans & carrot, chilli hot garlic sauce. (700gms)



CHEF'S GLOBAL COMPOSITIONS



SAUTÉED VEG & CREAM CHEESE RISOTTO

High-starch arborio rice is cooked slowly with Broth until it forms a velvety texture, then complemented by A mix of fresh, pan-fried vegetables and finished with A swirl of cream cheese for extra richness. (400gms)



MEXICAN CURRY POT

A comforting, one-pot fusion meal that combines the bold, Earthy spices of mexican cuisine with the hearty, Simmering pot style of a curry. (400gms)



ADOBO PANEER STEAK WITH BEANS RICE & QUESO

Paneer steak marinated and grilled on top of Mexican-flavoured beans rice. (400gms)



CHARRED CORN ENCHILADAS WITH TOMATILLO SALSA

Mexican dish that balances smoky, sweet, and tangy flavors, Tortillas stuffed with charred corn and tomatillo salsa. (400gms)



TTEOKBOKKI

GREEN THAI CURRY WITH
BUTTER GARLIC RICE



SOUTHEAST ASIAN SOUL PLATES-NOODLES



GOCHUJANG TOFU RAMEN BOWL

Vibrant and flavorful korean-inspired dish featuring ramen noodles, Pan-fried tofu, and a rich, spicy broth made with gochujang. (450gms)



POK CHOI & MISO BUTTER SOBA NOODLES

A savory, umami-rich japanese-inspired noodle dish that brings together Tender soba noodles, wilted bok choy, and a decadent miso-butter sauce. (450gms)



DAN DAN PEANUT CHILI UDON NOODLES

Chewy udon noodles and a creamy, rich peanut butter Sauce, creating a flavorful and textural experience. (450gms)



SINGAPURI STYLE STREET FRY NOODLES

Dish featuring intense spice and aromas along with fresh noodle Cooked to develop a smoky, caramelized flavor. (450gms)



TTEOKBOKKI

Chewy Korean rice cakes simmered in a signature spicy Gochujang glaze, complemented with crisp vegetables Delivering a vibrant, indulgent, and comforting Korean. (400gms)



CURRY & RICE

KHAU-SUEY CURRY BOWL WITH GARLIC BLUE PEA RICE

Coconut milk-based curry made with ginger, garlic, onion, Lemon grass, coriander, and turmeric, and gets a kick from Red chilies served alongside rice infused with butterfly pea flowers. (350gms)



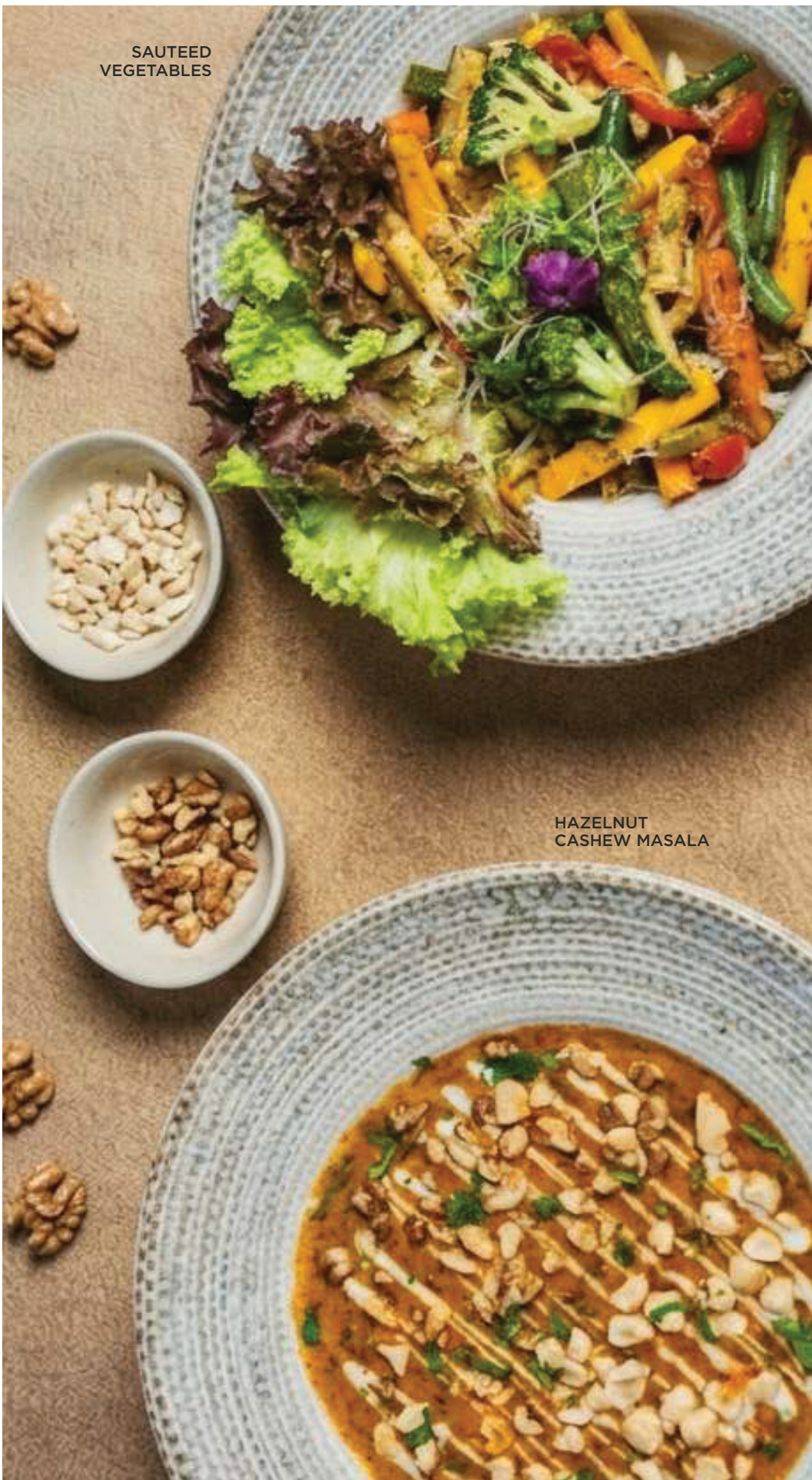
GREEN THAI CURRY WITH BUTTER GARLIC RICE

A fusion dish combining the spicy, aromatic flavors of a thai Style green curry with the richness of a buttery, garlicky rice. (350gms)



PENANG CURRY WITH LEMONGRASS JASMINE RICE

A thick, creamy curry with nutty, mildly sweet, and Savory notes, served alongside fluffy, fragrant jasmine Rice infused with the citrusy essence of lemongrass. (350gms)



SOLO 4 CLASSIC SIDES

-     **PANEER CHILLY (DRY | GRAVY)**
(350gms)
-  **VEG HAKKA NOODLES**
(300gms)
-  **VEG MANCHURIAN (DRY | GRAVY)**
(350gms)
-  **SAUTEED VEGETABLES**
(250gms)
- FRESH FRUIT PLATTER**
(250gms)
-   **VEG MANCHOW SOUP**
(220ml)
-   **HOT 'N' SOUR SOUP**
(220ml)
- BAKED POTATO WEDGES (PLAIN / PERI-PERI | CHEESE)**
(250gms)
- FRENCH FRIES (SALTED / PERI-PERI | CHEESE)**
(250gms)
-  **GARLIC BREAD (PLAIN | CHEESE)**
(6pcs | 4pcs)

CURATED INDIAN ENTRÉES - CHEESE & NUTS

-     **CREAMCHEESE BUTTER MASALA**
Soft, savory cheese balls with thick velvety tomato gravy. (400gms)
-    **HAZELNUT CASHEW MASALA**
Cashew & hazelnut topped on cashew, onion & Turmeric based creamy and aromatic gravy. (400gms)
-   **KHEEMA KAJU KHOYA**
A rich, creamy, and flavorful north indian-style vegetarian Curry made with minced soya granules cooked in a velvety Gravy based on cashew nuts & cream. (400gms)



CURATED INDIAN ENTRÉES - PANEER



GHOTALA PANEER RAVIOLI

Paneer stuffed ravioli with velvety makhani gravy. (400gms)



KASHMIRI PANEER MIRCHWANGUN

Silky smooth tomato gravy, and a special blend of kashmiri Spices, including saffron and dried ginger served along side Paneer sandwich stuffed with nuts & khoya. (400gms)



SMOKED MALAI PANEER MAKHNI

Puréed tomatoes and cashews, cooked with a generous amount Of butter and cream with a charred taste of smoke. (400gms)



PURANI DILLI PANEER KORMA

Mughlai-style dish balances sweet, savory, and aromatic Notes and served with lasagna style paneer layers. (400gms)



BHUNA PYAAZ PALAK PANEER

Mixed vegetable cannelloni is a fusion meal that combines the classic Italian concept of cannelloni with rich, indian-style fillings. (400gms)



ACHARI BAKED PANEER BHURJI

Tangy, pickled flavors of traditional achari masala with the scrambled Paneer bhurji, all finished with a modern baking twist. (350gms)

CURATED INDIAN ENTRÉES - KOFTA



KESARI KOFTA WITH GULABI MALAI

Mawa and cottage cheese dumplings with saffron and Nut served along with cashew-nut and tomato gravy. (400gms)



PISTA KOFTA WITH SULTANA SAFED GRAVY

Soft, melt-in-your-mouth kofta made from paneer & pistachios, Which are then immersed in a luxurious white gravy. (400gms)

CURATED INDIAN ENTRÉES - VEG & CHAAP



EDAMAME MATAR METHI MALAI

Fenugreek and creamy cashew-nut gravy Served with edamame & peas kebab tikki. (400gms)



VILAYTI SABZ LABABDAR

Exotic vegetables in a creamy, mildly tangy, and Slightly spicy lababdar-style tomato-onion gravy. (400gms)



SOYA ROGANI CHAAP

A rich, aromatic, & flavorful north indian curry featuring soya chaap, A plant-based mock meat, cooked in a "Rogan Josh" style gravy. (400gms)



CHETTINAD
VEG KORMA

ACHARI SUBZ
JALFREZI



CURATED INDIAN ENTRÉES REGIONAL SPECIALS (SERVED WITH PAN CAKES)



MADRAS PANEER CURRY

A flavorful and spicy south indian-style dish featuring firm
Cubes of paneer in a rich, fried onion and yogurt-based gravy. (400gms)



GHEE ROAST PANEER PEPPER FRY

Paneer cubes tossed in south indian spice with bell peppers & chillies. (400gms)



CHETTINAD VEG KORMA

Mixed-vegetable curry is masterpiece from
Chettinad region of tamil nadu. (400gms)



KURKURI BHINDI SALAN

A unique dish where crispy, spiced okra is served
With a rich, tangy, and nutty hyderabadi-style gravy. (400gms)



CURATED INDIAN ENTRÉES INDIAN CLASSICS



PANEER KADAI

Traditional north indian dish made using onion and tomato gravy. (400gms)



SABZ DIWANE HANDI

Melange of mix veggies in indian spices. (400gms)



VEG KOLHAPURI

Mixed-vegetable curry originating from the city of
Kolhapur in maharashtra, india. (400gms)



ACHARI SUBZ JALFREZI

A flavorful indian stir-fry featuring crunchy vegetables
Cooked in a spicy and tangy tomato-based sauce. (400gms)



KASHMIRI DUM ALOO

A spicy and aromatic north indian curry made with baby
Potatoes simmered in a yogurt-based, no-onion, no-garlic gravy. (400gms)



JEERA ALOO

A sauteed indian side dish tossed in jeera,
Turmeric powder and very less aromatic spices. (350gms)



HAND-PRESSED TANDOORI BREADS

- 

AMRITSARI KULCHA
Stuffed kulcha served with raita. (200gms)
- 

CHILI CHEDDAR NAAN
(85gms)
- 

METHI MOZZARELLA NAAN
(85gms)
- 

CHEESE NAAN
(85gms)
- 

FIRE GARLIC NAAN
(85gms)
- 

GARLIC NAAN
(85gms)
- 

CHILLI COCONUT LACCHA PARATHA
(85gms)
- 

LACCHA PARATHA (PLAIN/BUTTER)
(85gms)
- 

BUTTER KULCHA
(85gms)
- 

NAAN (PLAIN/BUTTER)
(40gms)
- 

ROOMALI ROTI (PLAIN/BUTTER)
(75gms)
- 

TANDOORI (PLAIN/BUTTER)
(40gms)
- 

TAWA CHAPATI (PLAIN/BUTTER)
(85gms)

SOUTH INDIAN BREADS

- 

PLAIN DOSA
Add On: Masala | Podi | Cheese (75gms)
- 

PANCAKE DOSA
(70gms)



SLOW-COOKED DALS & RICE



DAL MAKHANI

A rich, creamy, and flavorful indian dish made with Whole black lentils and lots of cream and butter. (350gms)



SABZ AWADHI BIRYANI

A fragrant, subtly flavored vegetarian biryani From the city of lucknow, also known as awadh. (350gms)



AMRITSARI DAL

A creamy, flavorful lentil dish from the city of Amritsar in punjab, known for its slow-cooked, rich flavor. (350gms)



DAL TADKA

A popular indian lentil dish featuring creamy, soft-cooked lentils that are Tempered with a final flourish of aromatic spices fried in ghee or oil. (350gms)



DAL MASALA KHICHDI

A comforting blend of rice and lentils, cooked with aromatic Spices and tempered with ghee for a rich, homely flavour. (400gms)

JEERA RICE

Fragrant basmati rice tossed with roasted cumin seeds and ghee, Offering a simple yet aromatic accompaniment to your favourite curries.(250gms)

STEAM RICE

A plain basmati rice. (250gms)

CURATED ACCOMPANIMENTS



KESAR BADAM LASSI

(300ml)

REDBULL / NA BEER

(200ml)

MASALA PAPAD (ROASTED/FRY)

(25gms)

BUTTERMILK

Plain, Masala (200ml)

VEGETABLE RAITA

(200ml)

COLD DRINKS

(200ml)

PLAIN PAPAD (ROASTED/FRY)

(7gms)

MINERAL WATER

AS PER MRP

MUSHROOM | REFINED FLOUR | MILK | SOY PRODUCT | GLUTEN | LENTIL | NUTS | JAIN | SPICY



GHEWAR
CHEESECAKE &
SESAME CHIKKI

MOHANTHAL
PISTACHIOS
MOUSSE



MODERN MITHAI & SWEET BITES



GAJAR HALWA RASMALAI TRES LECHES

A modern indian dessert that combines the textures & Flavors of a mexican tres leches cake with two classic Indian sweets: gajar halwa and rasmalai. (250gms)



GHEWAR CHEESECAKE & SESAME CHIKKI

Honeycombed ghewar, a rajasthani sweet, with a rich, creamy Cheesecake filling and a crunchy garnish of sesame chikki. (250gms)



MALPUA & BERRY COMPOTE, SAFFRON CREAM

Spiced decadence of classic rabdi malpua with the bright, Tangy flavors of a berry compote and the delicate floral Notes of saffron-infused cream. (200gms)



JALEBI RABDI

A textural contrast between the crispy, Hot spirals & the cloud-like, cool foam. (200gms)



PLATED DESSERTS & CHILLED INDULGENCES



MOHANTHAL PISTACHIOS MOUSSE

Mohanthal base with pistachios mousse
Garnished with pistachio dust (250gms)



CHOCOLATE MOUSSE CAKE, ALMOND CRUMBLE

Mousse cake with almond crumble is a multi-layered Dessert that combines rich, airy, and nutty textures. (300gms)



RUM SOAKED TIRAMISU

Layered italian dessert featuring sponge that has been Dipped in a mixture of strong espresso and dark rum. (250gms)



SALTED CARAMEL BROWNIE SUNDAE

Fudgy brownies with salted caramel, vanilla ice cream, Ganache, almond crumbs and berry compote. (250gms)



CHEESECAKE, BERRY COMPOTE, YUZU LEMON CREAM

New York style no egg baked cheese cake accompanied With mixed berry compote and yuzu mousse cream. (250gms)



ICE-CREAMS

HAZELNUT MUDSLIDE (100gms)

BLUEBERRY CHEESECAKE (100gms)

CHARCOAL LYCHEE (100gms)

PISTA MALAI (100gms)

CHOCOLATE ICE-CREAM (100gms)



OUR COMMITMENT

Crafted using premium sunflower oil for Balanced taste & consistency.

Prepared with 100% dairy paneer for authentic richness.

No added colours, artificial flavours, or harmful additives.

All colours are naturally derived from ingredients.

We ensure fresh, pure, and high-quality ingredients in every dish.



TERMS & CONDITIONS

Please inform your order taker in advance about any allergies & Food restrictions.

Please allow us a minimum of 30 minutes for preparation of your order.

Please account for delays on weekends, festivals and public holidays.

In rare cases, items might be unavailable due to Seasonal or operational reasons.

Items available in Jain / Vegan are marked accordingly.

Taxes are charged on listed prices, at applicable rates.

Management reserves the right to serve.

FOR CORPORATE & FAMILY EVENTS, KIDS & KITTY PARTY,
Please call us on +91 **90332 76075**

Feedback and suggestions are welcome, kindly share them with our
Restaurant Manager at +91 **90332 74014** or you may email **rm@solo4.in**

IF YOUR ISSUE IS UNRESOLVED, Please mail us at
office@reemooz.com

