



C E L E S T E

Celeste's menu at MindEscapes® offers an exquisite selection of dishes crafted to nourish both the body and mind, perfect for minds that seek to soar. With an emphasis on locally sourced ingredients and world class food practices, every item is meticulously prepared to ensure premium quality and flavour. From hand-crafted beverages that invigorate the senses to decadent desserts that offer a moment of pure indulgence, Celeste promises a culinary journey that stimulates thought and inspires creativity. Each dish is designed to be a celebration of taste and mindfulness, aligning perfectly with the ethos of MindEscapes® and its commitment to extraordinary engagement and innovative experiences. Founded by the visionary entrepreneur Dipali Sikand, Celeste embodies her passion for delivering unparalleled dining experiences that fuel both body and mind, fostering an environment that supports powerful ideas, high-impact platforms, and groundbreaking innovations.



C E L E S T E

CONTINENTAL

Experience a continental menu with inspiration from Europe and other countries. Our assorted menu features a delightful mix of roasted, baked and grilled delicacies.

Please be advised that availability of items may vary. We encourage you to inform us of any specific dietary requirements, including preferences for meats, vegetarian options, special dietary needs, as well as allergies to nuts or any other ingredients. Each dish is crafted with care, and we are committed to accommodating your needs to ensure a delightful dining experience.

Please note: Taxes are extra. We suggest a voluntary service tip of 10%, which can be adjusted upon request by informing your server.

SOUPS

Asparagus & Zucchini	390
This delicious, silky-smooth soup of asparagus and zucchini is a total delight.	
Roasted Pepper & Tomato	390
A rustic soup celebrating ripe tomatoes, bell peppers and fresh pesto.	
Mushroom Cappuccino	455
An indulgent, rich mushroom soup with earthy flavours served frothy.	
Minestrone	390
A hearty Italian soup brimming with fresh Ooty vegetables, beans and pasta.	
Potato,Corn & Leek	390
A blend of potatoes, and leeks, simmered to creamy perfection with a hint of fresh herbs.	
Chicken, Leek & Celery	425
A lovely soup with leeks, celery and chicken with sprinkling of fresh chives.	
Cream of Chicken	425
A rich and creamy soup made with tender chicken, blended with aromatic herbs and a touch of cream.	

SALAD

Watermelon & Feta Cheese	535
A refreshing mix of juicy watermelon, tangy feta cheese and fragrant mint leaves.	
Oriental Salad (Grilled Cottage Cheese / Chicken)	535
Crispy noodles with vegetables,seeped in a deliciously tangy dressing.	
Greek (Roasted Cottage Cheese/Chicken)	535
A beautiful authentic Greek salad with bold flavours, made with fresh ingredients.	
Caeser (Roasted Cottage Cheese/Chicken)	580
A burst of refreshing flavours takes this Caesar salad to the absolute next level.	
Season's Fresh	535
Farm fresh greens, local strawberries, ice apple and walnuts in a pomegranate dressing.	
Chicken And Avocado	580
Grilled chicken, creamy avocado, and cherry tomatoes with mixed greens in a tangy lime vinaigrette.	
Caprese	535
Juicy tomatoes, fresh mozzarella and basil drizzled with balsamic glaze.	

SMALL PLATES

Cheese Croquettes	535
These deep-fried cheese croquettes are just perfect for your palate.	
Double Cheese Fungi	535
Cheese-stuffed mushroom caps baked to creamy, earthy perfection.	
Bruschetta Italiano	470
Toasted bread topped with sweet tomatoes, garlic and basil.	
Spinach & Cheese Pillows	535
Delicate pastry parcels filled with a creamy spinach and cheese blend.	
Chicken Parma	590
Breaded chicken breast layered with marinara sauce and parmesan.	
Chicken Cutlet	590
Golden-fried breaded chicken patties, seasoned with herbs and spices.	
Barbeque Chicken Wings	590
Juicy chicken wings coated in a smoky and tangy barbecue glaze.	
Prawn Cocktail	590
Plump prawns served chilled with a tangy cocktail sauce.	
Baked Crab Thermidor	600
Fresh crab meat baked in a white wine and mustard sauce.	
Devilled Crab	600
Succulent crab meat blended with a zesty mix.	
Panko-Crusted Prawns	600
Juicy prawns coated in a light and crispy breadcrumb crust.	
Angels on Horseback	600
Juicy bacon (pork)-wrapped prawns with a zesty lemon butter sauce.	
P I Z Z E T T E	
Mushroom & Mozzarella	480
Topped with Nilgiri mushrooms, buffalo mozzarella and thyme.	
Bell Pepper & Basil	480
Roasted bell peppers, fresh basil and melted mozzarella.	
Spinach & Ricotta	480
Sautéed spinach, creamy ricotta and a hint of garlic.	
Chicken & Basil Pesto	500
Chicken with basil pesto and buffalo mozzarella.	
Chicken & Sun-Dried Tomato	500
Grilled chicken with sun-dried tomatoes and buffalo mozzarella.	

MAINS (VEGETARIAN)

Vegetable Tetrizzini	590
Spaghetti baked with mushrooms, baby corn and creamy cheese.	
Spinach Ravioli	590
A pleasure to eat delicious ravioli filled with ricotta, spinach and walnuts.	
Vegetable Au Gratin	590
Seasonal vegetables baked in a creamy cheese sauce on a bed of tomato concasse.	
Vegetable Puff Pie	590
Comforting pie, jam-packed with seasonal vegetables in a creamy sauce, enveloped in a puff pastry.	
Mediterranean Vegetable Rice	590
Diced fresh vegetables, sun-dried tomatoes and saffron rice.	
Mushroom Risotto	590
A delicious mushroom risotto with a gorgeous, nutty flavour.	
Saffron Sauce Quinoa With Cottage Cheese	610
This healthy quinoa with cottage cheese is ladled with a creamy saffron sauce.	
Summer Vegetable Lasagne	590
Pasta sheets layered with fresh vegetables in a herb tomato sauce.	
Spaghetti Aglio e Olio	590
Simple and flavorful spaghetti tossed with garlic, olive oil and chili flakes.	
Truffle Mac and Cheese	590
A luxurious take on a classic,with a creamy cheese sauce infused with truffle oil.	
Spinach & Corn Florentine	590
A creamy medley of spinach and sweet corn baked in a velvety béchamel sauce.	
Lentil and Vegetable Shepherd's Pie	590
A vegetarian twist on the classic, with a hearty lentil filling.	
Mushroom Crepes	590
Delicate crepes stuffed with a creamy mushroom filling.	
Vegetable à la Kiev	610
A crisp, golden cutlet filled with a savory mix of vegetables and a rich, molten butter core.	
Vegetarian Sizzler	630
A mix of grilled vegetables, paneer and herbed rice on a sizzling platter.	
Choice of Pasta	600
Choice of pasta & sauce;(Red , White , Pink & Pesto) packed with loads of diced veggiesfor tasty goodness.	

MAINS (NON VEGETARIAN)

Chicken à la Kiev	730
A crisp, golden chicken fillet filled with a rich, molten butter core.	
Chicken Tetrazzini	710
Chicken and mushroom with spaghetti in a creamy cheese sauce baked.	
Chicken Stroganoff	730
Chicken with mushrooms and capsicum served with a ring of buttered rice.	
Chicken Puff Pie	710
A flaky puff pastry filled with tender chicken and a rich creamy filling baked to golden perfection.	
Golden Baked Chicken	730
Oven-baked chicken breast in a rich brown sauce, served with potato fondant.	
Chicken Sicilian	730
Pan-seared chicken breasts cooked in a rich tomato sauce with olives, capers and fresh basil.	
Chicken Sizzler	765
Juicy grilled chicken served on a sizzling platter.	
Chicken Shashlik	765
Marinated chicken skewered with bell peppers, onions and tomatoes, grilled served with a bed of rice.	
Chicken Cordon Bleu	755
Breaded chicken breast stuffed with ham and cheese served with a creamy Dijon sauce.	
Herb-Roasted Chicken	755
Juicy roasted chicken marinated with rosemary, thyme and garlic.	
Pepper Chicken Steak	755
Grilled chicken steak infused with cracked black pepper and a rich peppercorn sauce.	
Spaghetti Aglio e Olio with Chicken	690
A simple and flavourful dish of spaghetti with garlic, olive oil, chili flakes and grilled chicken.	
Choice of Pasta with Chicken	690
Choice of pasta & sauce;(Red , White , Pink & Pesto) packed with loads of chicken for tasty goodness	
Shepherd Pie	825
A rich lamb mince pie with vegetables topped with creamy mashed potatoes.	

Lamb Chops	935
Succulent, marinated lamb chops with cinnamon and garlic served with a mint sauce.	
Spaghetti Bolognese	825
Classic Italian pasta tossed in a hearty meat sauce made with minced lamb,tomatoes and aromatic herb.	
Meatloaf	825
A hearty and flavourful meatloaf served with a tangy glaze.	
Lamb Lasagne	825
Layers of pasta, rich lamb ragu, creamy béchamel and melted mozzarella.	
Fish & Chips	825
Delightfully crunchy batter fried fish served with chunky chips, tartar sauce and fresh lemon.	
Greek Fish	825
Fresh fish rolled in ricotta cheese, olives and capers served with a butter sauce and seared lemon.	
Mediterranean Fish	825
Bites of fresh fish and sun-dried tomatoes served on a bed of saffron rice.	
Fish Supreme	825
Tender fish fillet baked with a creamy mushroom sauce.	
Pan-Fried Fish with Lemon Caper Sauce	825
Delicately pan-fried fish fillet drizzled with a tangy lemon caper sauce.	
Prawn Thermidor	935
A traditional French delicacy.	
Lemon Butter Prawns	825
Juicy prawns sautéed in a rich lemon butter sauce.	
Crab Imperial	910
Crab baked with mayonnaise,mustard and a blend of spices .	
Lobster Thermidor	On request
Succulent lobster cooked in a rich blend of cream,wine and herbs.	



C E L E S T E

CONTINENTAL

Experience a continental menu with inspiration from Europe and other countries. Our assorted menu features a delightful mix of roasted, baked and grilled delicacies.



KIDS

Cheese Quesadilla (Cheese / Chicken)	275
A soft tortilla filled with gooey melted cheese.	
Mini Margherita Pizza	275
A kid-sized pizza topped with mozzarella cheese and fresh tomato sauce.	
Macaroni and Cheese	275
Creamy and cheesy pasta, perfect for little tummies.	
Pancakes (Plain / Honey / Chocolate Syrup)	275
Soft and fluffy pancakes, perfect for kids.	
Popcorn Chicken	275
Bite-sized crispy chicken nuggets served with ketchup or honey mustard.	
Fish Fingers	275
Crispy golden fish fingers served with tartar sauce or ketchup.	
French Fries	165
Crispy golden fries served with ketchup.	
Curd Rice	165
A mild and comforting dish of soft rice mixed with fresh yogurt.	
Milkshake (Vanilla / Strawberry / Chocolate)	165
A creamy, refreshing drink made with milk and your choice of flavours.	

INFANT

Rice and Lentil Khichdi	110
Softly cooked rice and lentils, mashed and easy to digest.	
Fruit Puree (Banana / Apple / Seasonal)	55
Fresh seasonal fruits blended into a smooth puree.	
Steamed Apple	55
Gentle on gums and easy for infants to chew.	
Mashed Potato	55
Creamy mashed potatoes with a small touch of butter	

MAN'S BEST FRIEND

Chicken & Rice Bowl	195
Boiled chicken and white rice, prepared with no salt or spices.	
Vegetable Stew	165
A mix of finely chopped carrots, peas and pumpkin cooked in a light broth.	
Peanut Butter Treats	165
Homemade cookies with natural peanut butter and oats (dog-friendly).	