



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.

SOUPS

- Asparagus & Zucchini 355
This delicious, silky-smooth soup of asparagus and zucchini is a total delight.
- Roasted Pepper & Tomato 355
A rustic soup celebrating ripe tomatoes, bell peppers and fresh pesto.
- Mushroom Cappuccino 415
An indulgent, rich mushroom soup with earthy flavours served frothy.
- Minestrone 355
A hearty Italian soup brimming with fresh Ooty vegetables, beans and pasta.
- Potato, Corn & Leek 355
A blend of potatoes, and leeks, simmered to creamy perfection with a hint of fresh herbs.
- Chicken, Leek & Celery 385
A lovely soup with leeks, celery and chicken with sprinkling of fresh chives.
- Cream of Chicken 385
A rich and creamy soup made with tender chicken, blended with aromatic herbs and a touch of cream.

SALAD

- Watermelon & Feta Cheese 485
A refreshing mix of juicy watermelon, tangy feta cheese and fragrant mint leaves.
- Oriental Salad (Grilled Cottage Cheese / Chicken) 485
Crispy noodles with vegetables, seeped in a deliciously tangy dressing.
- Greek (Roasted Cottage Cheese/Chicken) 485
A beautiful authentic Greek salad with bold flavours, made with fresh ingredients.
- Caeser (Roasted Cottage Cheese/Chicken) 525
A burst of refreshing flavours takes this Caesar salad to the absolute next level.
- Season's Fresh 485
Farm fresh greens, local strawberries, ice apple and walnuts in a pomegranate dressing.
- Chicken And Avocado 525
Grilled chicken, creamy avocado, and cherry tomatoes with mixed greens in a tangy lime vinaigrette.
- Caprese 485
Juicy tomatoes, fresh mozzarella and basil drizzled with balsamic glaze.

S M A L L P L A T E S

Cheese Croquettes	485
These deep-fried cheese croquettes are just perfect for your palate.	
Double Cheese Fungi	485
Cheese-stuffed mushroom caps baked to creamy, earthy perfection.	
Bruschetta Italiano	425
Toasted bread topped with sweet tomatoes, garlic and basil.	
Spinach & Cheese Pillows	485
Delicate pastry parcels filled with a creamy spinach and cheese blend.	
Chicken Parma	535
Breaded chicken breast layered with marinara sauce and parmesan.	
Chicken Cutlet	535
Golden-fried breaded chicken patties, seasoned with herbs and spices.	
Barbeque Chicken Wings	535
Juicy chicken wings coated in a smoky and tangy barbecue glaze.	
Prawn Cocktail	535
Plump prawns served chilled with a tangy cocktail sauce.	
Baked Crab Thermidor	545
Fresh crab meat baked in a white wine and mustard sauce.	
Devilled Crab	545
Succulent crab meat blended with a zesty mix.	
Panko-Crusted Prawns	545
Juicy prawns coated in a light and crispy breadcrumb crust.	
Angels on Horseback	545
Juicy chicken bacon-wrapped prawns with a zesty lemon butter sauce.	
P I Z Z E T T E	
Mushroom & Mozzarella	435
Topped with Nilgiri mushrooms, buffalo mozzarella and thyme.	
Bell Pepper & Basil	435
Roasted bell peppers, fresh basil and melted mozzarella.	
Spinach & Ricotta	435
Sautéed spinach, creamy ricotta and a hint of garlic.	
Chicken & Basil Pesto	455
Chicken with basil pesto and buffalo mozzarella.	
Chicken & Sun-Dried Tomato	455
Grilled chicken with sun-dried tomatoes and buffalo mozzarella.	

MAINS (VEGETARIAN)

Vegetable Tetrazzini	535
Spaghetti baked with mushrooms, baby corn and creamy cheese.	
Spinach Ravioli	535
A pleasure to eat delicious ravioli filled with ricotta, spinach and walnuts.	
Vegetable Au Gratin	535
Seasonal vegetables baked in a creamy cheese sauce on a bed of tomato concasse.	
Vegetable Puff Pie	535
Comforting pie, jam-packed with seasonal vegetables in a creamy sauce, enveloped in a puff pastry.	
Mediterranean Vegetable Rice	535
Diced fresh vegetables, sun-dried tomatoes and saffron rice.	
Mushroom Risotto	535
A delicious mushroom risotto with a gorgeous, nutty flavour.	
Saffron Sauce Quinoa With Cottage Cheese	555
This healthy quinoa with cottage cheese is ladled with a creamy saffron sauce.	
Summer Vegetable Lasagne	535
Pasta sheets layered with fresh vegetables in a herb tomato sauce.	
Spaghetti Aglio e Olio	535
Simple and flavorful spaghetti tossed with garlic, olive oil and chili flakes.	
Truffle Mac and Cheese	535
A luxurious take on a classic, with a creamy cheese sauce infused with truffle oil.	
Spinach & Corn Florentine	535
A creamy medley of spinach and sweet corn baked in a velvety béchamel sauce.	
Lentil and Vegetable Shepherd's Pie	535
A vegetarian twist on the classic, with a hearty lentil filling.	
Mushroom Crepes	535
Delicate crepes stuffed with a creamy mushroom filling.	
Vegetable à la Kiev	555
A crisp, golden cutlet filled with a savory mix of vegetables and a rich, molten butter core.	
Vegetarian Sizzler	575
A mix of grilled vegetables, paneer and herbed rice on a sizzling platter.	
Choice of Pasta	545
Choice of pasta & sauce;(Red , White , Pink & Pesto) packed with loads of diced veggies for tasty goodness.	

MAINS (NON VEGETARIAN)

Chicken à la Kiev	665
A crisp, golden chicken fillet filled with a rich, molten butter core.	
Chicken Tetrizzini	645
Chicken and mushroom with spaghetti in a creamy cheese sauce baked.	
Chicken Stroganoff	665
Chicken with mushrooms and capsicum served with a ring of buttered rice.	
Chicken Puff Pie	645
A flaky puff pastry filled with tender chicken and a rich creamy filling baked to golden perfection.	
Golden Baked Chicken	665
Oven-baked chicken breast in a rich brown sauce, served with potato fondant.	
Chicken Sicilian	665
Pan-seared chicken breasts cooked in a rich tomato sauce with olives, capers and fresh basil.	
Chicken Sizzler	695
Juicy grilled chicken served on a sizzling platter.	
Chicken Shashlik	695
Marinated chicken skewered with bell peppers, onions and tomatoes, grilled served with a bed of rice.	
Chicken Cordon Bleu	685
Breaded chicken breast stuffed with ham and cheese served with a creamy Dijon sauce.	
Herb-Roasted Chicken	685
Juicy roasted chicken marinated with rosemary, thyme and garlic.	
Pepper Chicken Steak	685
Grilled chicken steak infused with cracked black pepper and a rich peppercorn sauce.	
Spaghetti Aglio e Olio with Chicken	625
A simple and flavourful dish of spaghetti with garlic, olive oil, chili flakes and grilled chicken.	
Choice of Pasta with Chicken	625
Choice of pasta & sauce;(Red , White , Pink & Pesto) packed with loads of chicken for tasty goodness	
Shepherd Pie	750
A rich lamb mince pie with vegetables topped with creamy mashed potatoes.	

Lamb Chops	850
Succulent, marinated lamb chops with cinnamon and garlic served with a mint sauce.	
Spaghetti Bolognese	750
Classic Italian pasta tossed in a hearty meat sauce made with minced lamb,tomatoes and aromatic herb.	
Meatloaf	750
A hearty and flavourful meatloaf served with a tangy glaze.	
Lamb Lasagne	750
Layers of pasta, rich lamb ragu, creamy béchamel and melted mozzarella.	
Fish & Chips	750
Delightfully crunchy batter fried fish served with chunky chips, tartar sauce and fresh lemon.	
Greek Fish	750
Fresh fish rolled in ricotta cheese, olives and capers served with a butter sauce and seared lemon.	
Mediterranean Fish	750
Bites of fresh fish and sun-dried tomatoes served on a bed of saffron rice.	
Fish Supreme	750
Tender fish fillet baked with a creamy mushroom sauce.	
Pan-Fried Fish with Lemon Caper Sauce	750
Delicately pan-fried fish fillet drizzled with a tangy lemon caper sauce.	
Prawn Thermidor	850
A traditional French delicacy.	
Lemon Butter Prawns	750
Juicy prawns sautéed in a rich lemon butter sauce.	
Crab Imperial	825
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.	

NON VEGETARIAN (GRILLS)

Seafood Sizzler	795
Grilled prawns, fish fillet, and calamari with garlic butter sauce.	
Fish Steak	750
Grilled Fish seasoned with herbs, served with a lemon garlic butter sauce.	
Pepper Steak	850
Pepper and garlic infused chicken steak.	
Steak Diana.....	850
Pan-seared chicken steak with a creamy brandy and mustard sauce.	
Old Fashioned Mixed Grill	895
A traditional assortment of grilled meats, lamb chop, chicken, sausage and pineapple.	

