



C E L E S T E





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Step into the world of Celeste, where the elegance of European culinary heritage meets the warmth of timeless hospitality. Originating at MindEscapes®, the world's first ideation retreat for visionary minds, Celeste has brought its unique culinary sanctuary from the tranquil hills of the Nilgiris to the dynamic heart of Bengaluru. Here, we invite you to savour the flavours of a bygone era, thoughtfully reimaged for today's discerning palate. At Celeste, every dish tells a story—a harmonious blend of tradition, nostalgia, and contemporary creativity—crafted by a new generation of chefs under the expert guidance of MindEscapes® Food Maestros.

Founded by Dipali Sikand, a hospitality trailblazer with over 30 years of expertise, Celeste embodies her passion for exceptional service and her love for the timeless charm of European cuisine. Each plate is a testament to her commitment to quality, creating unforgettable dining experiences that resonate with both history and innovation.

SOUP



- Asparagus & Zucchini** 395
A delicate blend of tender asparagus and zucchini, finished with a touch of fresh cream.
- Roasted Pepper and Tomato** 395
A comforting , roasted pepper and ripe tomato soup, drizzled with basil oil.
- Chicken, Leek, and Celery**..... 395
A hearty broth with tender chicken, aromatic leeks, and crisp celery.
- Mushroom Cappuccino** 395
Silky mushroom soup crowned with truffle foam and a dusting of mushroom.
- Chicken Mulligatawny** 395
A British Raj classic with chicken broth, lentils, and fragrant spices.
- French Onion** 395
A timeless French soup with caramelised onions and Gruyère-crustéd sourdough.

SALAD



- Watermelon and Feta Cheese** 495
Juicy watermelon and tangy feta with orange and balsamic reduction, finished with fresh mint.
- Greek** (ROASTED COTTAGE CHEESE/CHICKEN)..... 495
Grilled cottage cheese or chicken, with vegetables, fresh herbs, olives, feta, and tzatziki.
- Caesar**(ROASTED COTTAGE CHEESE/CHICKEN) 495
Roasted cottage cheese or chicken, romaine, Parmesan, and a classic Caesar dressing.
- Bocconcini, Beet & Berry Salad** 495
Bocconcini, roasted beets, and fresh berries in a honey-balsamic dressing.

APPETISER



Cheese Croquettes 525

Crisp croquette filled with gooey, rich cheese.

Double Cheese Funghi 525

A medley of mushrooms topped with molten double cheese.

Bruschetta Italiano 525

Toasted bread topped with ripe tomato salsa, basil, and bocconcini.

Avocado Toast 525

Sliced avocado on artisanal toast with sea salt, lemon, and basil oil.

Prawn Cocktail 525

Succulent prawns served in a tangy, creamy cocktail sauce.

Chicken Parma 525

Breaded chicken meatballs with marinara sauce, mozzarella, and melted bocconcini.

Baked Crab 525

Crab meat baked in shells with herbs, spices, and a cheesy crust.

Fish Mousse 525

A classic fish mousse with fresh herbs, potatoes, mayonnaise, and aromatic poached fish.



MAINS (VEGETARIAN)



Tetrazzini	600
A creamy pasta bake with a medley of fresh vegetables.	
Spinach Ravioli	600
Pasta parcels filled with ricotta, walnut, spinach, and Parmesan, in a creamy herb sauce.	
Au Gratin	600
Potatoes and vegetables baked with béchamel and a golden cheese crust.	
Quiche	600
A savoury tart with eggs, cream, and seasonal vegetables in a flaky crust.	
Puff Pie	600
Flaky pastry filled with a medley of vegetables and herbs.	
Mediterranean Vegetable Rice	600
Rice with mixed vegetables, olives, and fresh herbs.	
Mushroom Risotto	600
Creamy Arborio rice with wild mushrooms, truffle oil, and Parmesan.	
Saffron Sauce Quinoa with Cottage Cheese	600
Quinoa with grilled cottage cheese in a saffron sauce.	
Lasagne	600
Layers of pasta, tomato sauce, béchamel, and seasonal vegetables.	
Ratatouille	600
A French vegetable stew with courgettes, aubergines, and tomatoes.	



MAINS (Lamb)



Shepherd Pie 795

Minced lamb and vegetables topped with buttery mashed potatoes.

Slow Braised Lamb Shank 795

Lamb shanks slow-cooked in a rich red wine sauce.

Herb Crusted Lamb Chop 795

Herb-crusted lamb chops served with mint chimichurri.

Lamb Moussaka 795

Greek casserole with minced lamb, aubergine, and béchamel.

MAINS (Chicken)



A la Kiev 625

Chicken breast stuffed with garlic butter, breaded, and crisply fried.

Tetrazzini 625

Creamy chicken and mushroom pasta bake, topped with spaghetti.

Stroganoff 625

Chicken strips in a creamy brandy sauce with mushrooms and onions.

Puff Pie 625

Flaky pastry filled with chicken and vegetables.

Sicilian 625

Chicken cooked with tomatoes, olives, capers, and aromatic herbs.

Golden Baked 625

Oven-baked chicken breast in a rich brown sauce, served with potato fondant.

Maryland 625

Breaded and fried chicken with banana fritters and a creamy chicken sauce.

Quiche Lorraine 625

A classic tart with eggs, cream, and chicken-bacon in a flaky crust.

Roasted Chicken with Apricot Glaze 625

Roast chicken with a sweet apricot glaze and chicken jus.



MAINS (Fish & Seafood)



Fish & Chips	750
Batter-fried sea bass served with mushy peas and hand-cut chips.	
Greek	750
Pan-seared fish with tomatoes, olives, and feta, in a saffron-infused cream sauce.	
Mediterranean	750
Light fish with tarragon, capers, sundried tomatoes, in a white wine cream sauce.	
Saffron Sauce Quinoa with Prawn	750
Quinoa with grilled prawns in a saffron sauce.	
Baked Fish Tomato	750
Fish fillets baked with tomatoes, herbs, and coconut cream.	
Sicilian	750
Fish with tomatoes, pistachio, olives, capers, and a hint of wine.	
Diana	750
Shrimp and chive-stuffed fish fillet in a creamy mushroom and brandy sauce.	
Lobster Thermidor	On request
Lobster in a creamy mustard and wine sauce, topped with cheese and baked.	
Prawn Thermidor	750
Prawns in a creamy mustard and wine sauce, topped with cheese and baked.	
Pistachio Crusted Baked Salmon	1250
Herb-crusted salmon served with a dill and caper sauce.	
Seafood Risotto	750
Arborio rice with calamari, prawns, and sea bass in a white wine and tomato sauce.	



GRILLS



Old Fashioned Mixed Grill 795

A selection of grilled meats served with a rich brown sauce.

Cottage Cheese Steak 795

Grilled cottage cheese steak with corn and spinach, drizzled with chilli and basil oil.

Chicken Steak 795

Grilled chicken breast outlet with a delicate sauce.

Vegetable Skewers Grill 795

Marinated and grilled seasonal vegetables and cottage cheese.

Seafood Grill 795

A variety of fresh seafood, marinated and grilled to perfection.

PASTA



Spaghetti, Penne, Linguine 600

Choose your preferred pasta sauce—Alfredo, Marinara, Pesto, Lamb Bolognese, Rosé, or Aglio e Olio—and complement it with your choice of protein: fresh vegetables, tender chicken, or exquisite seafood



DESSERT



Tiramisu 395

Layers of coffee-soaked ladyfingers, mascarpone, and cocoa.

Zuppa Inglese 395

Italian trifle with sponge cake, custard, fresh fruits, berry compote, and liqueur-soaked biscuits.

Ganache Tart 395

Rich tart filled with smooth dark chocolate ganache, sprinkled with sea salt flakes.

Truffle Crème Brûlée 395

Silky custard topped with a brûléed sugar crust and a hint of black truffle.

Paris-Brest 395

French choux pastry ring filled with praline and pastry cream.

Lemon Pie 395

Tart lemon filling in a buttery pastry, topped with golden meringue.

Burnt Basque Cheesecake 395

Cheesecake with a creamy centre and a caramelised top.

Caramelised Apple Pie 395

Spiced apples baked in a flaky pastry crust.



DESSERT



Dark Chocolate Mousse Cake 395

Flourless dark chocolate cake, offering a velvety chocolate experience.

Baked Alaska 395

Vanilla and coffee ice cream on a sponge base, covered in meringue and flambéed.

Austrian Torte 395

Rich layers of sponge soaked in coffee liqueur, with buttercream and glacé cherries.

Poached Pear in Red Wine Sauce 395

Pears gently poached in spiced red wine, served with a reduction sauce.

Tipsy Cake & Grilled Pineapple 395

Brioche soaked in a boozy sauce, served with caramelised pineapple.

Sorbet of The Day 395

Refreshing seasonal sorbet, perfect for cleansing the palate.



OUR HOSPITALITY BRANDS :



XIN



DIVINO EUPHORIA NIRVANA ZEN



**HIL OF
FLOWERS**



NIDRA

