



Hi-Tea

Hi-Tea served between 4 pm - Until 6 pm

History of Afternoon Tea

Tea consumption increased dramatically during the early nineteenth century, around this time Anna, the 7th Duchess of Bedford is said to have complained of "having that sinking feeling" during the late afternoon. It was usual for people to take only two main meals a day, breakfast and dinner. The solution for the Duchess was a pot a tea and a light snack, taken privately in her boudoir during the afternoon.

Later friends were invited to join her, this practice proved so popular that Duchess continued it when she returned to London, sending cards to her friends asking them to join her for "tea" Other social quickly up on the idea. Before long all of fashionable society was sipping tea and nibbling sandwiches in the middle of the afternoon.

Occasionally you will see hotels serving a "Hi-Tea". We at Home Cafe- Mr. Beans have tried to bring in certain reminiscences of this long sort after English tradition.

We serve a choice of two sandwiches &

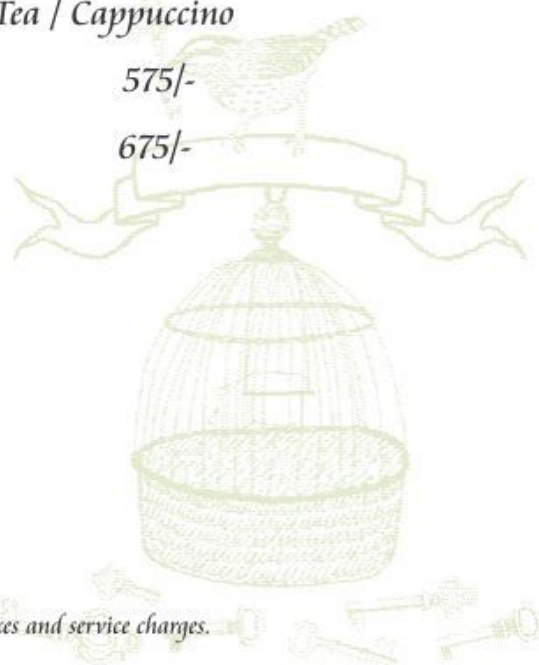
Scones in Hi-Tea platters with Tea / Cappuccino

Hi Tea for two vegetarian

575/-

Hi Tea for two non vegetarian

675/-



Prices not inclusive of all applicable GST taxes and service charges.



Hi-Tea Choice of Finger - Sandwiches

Cucumber & Mint Sandwich

Think of a quiet British afternoon and you think of this refreshing sandwich

Fresh Tomato & Feta Cheese Sandwich

A fresh take on a classic tomato & cheese sandwich

- *Asian Chicken Sandwich*

A sandwich of chicken, green onions and sesame seeds

- *Tuna & Pepper Fingers*

Tuna lovers delight of whole wheat bread, tuna, mayonnaise and bell peppers.

English Scones - Two pieces

Served with clotted cream, Jam and Butter



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Kick Start The Day With Eggs

All eggs served with whole wheat bread & tomato salad

Fried Eggs

Two Eggs pan fried to your liking

175/-

Creamy Egg Scramble

A creamy amalgamation of eggs and milk

175/-

Pickled Omelette

Cherkins, jalapenos & onions in an omelette make an interesting choice

225/-

Egg & Veg Pot

Eggs, goat cheese, mushrooms, cherry tomato & caramelised onion make it the house special

225/-

Full on Funghi Eggs

Classic English omelette served with slow grilled wild mushrooms, truffle oil and Brie cheese

235/-

Ramekin Eggs

Mediterranean vegetables tossed in a tomato concasse topped with a fried egg

235/-

Omelette Verde

Our signature omelette with basil leaves and cheese

235/-

• Piri piri, Red Pepper & Chicken Piquant Omelette

Omelette stuffed with pesto calabrese, parmesan cheese and spicy chicken sausages

250/-

Add to your Platter

Choice of any Vegetable

60/-

Choice of Bacon Rashers

110/-

Choice of Sausage Chicken/Pork

110/-

Choice of Chicken Salami / Pork Ham

110/-



Eggs can be prepared to a Gluten Free option by omitting wholewheat bread & replacing with mashed potatoes.

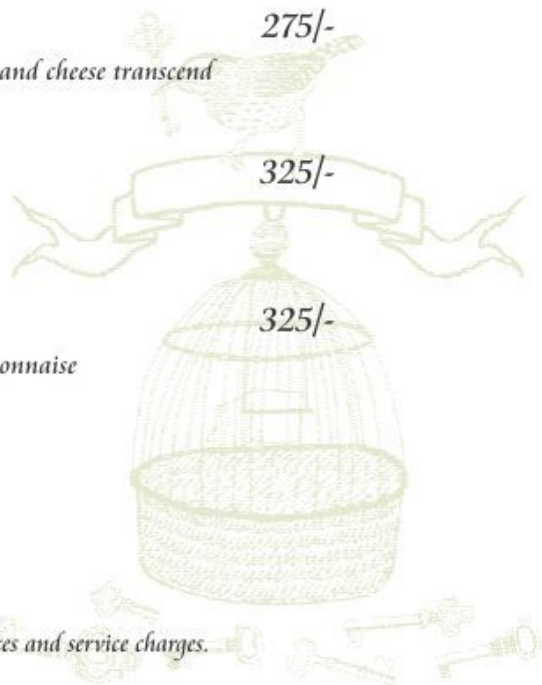
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Between Two Slices

"You can make any meal into a Sandwich & any Sandwich into a meal"

- Hi Tea Cucumber & Mint Sandwich** 225/-
Think of a quiet British afternoon and you think of this refreshing sandwich
- Greek Feta, Olive & Tomato Fingers** 235/-
Light, fresh and flavourful describe it best
- ✓ **Low Calorie Hummus & Pickled Veg Sandwich** 235/-
Whole wheat bread, zero dairy fat and pickled carrots, beetroots, cucumber, lettuce explains it well
- Grilled Med Veg & Smoked Scarmoza Sandwich** 250/-
Zucchini, peppers, mushrooms and scarmoza cheese are grilled to perfection in this two layer sandwich
- Veg Club Sandwich** 235/-
Our take on a double layer Bombay sandwich of potatoes, capsicum, tomato and cheese
- **Asian Chicken Sandwich** 275/-
A fusion sandwich of shredded chicken, green onions and sesame seeds
 - **Picnic Sandwich** 275/-
Chicken mortadella, whole grain mustard, jalapenos and cheese transcend you to a countryside picnic
 - **Feeling Famished** 325/-
Grilled chicken, sausages, peppers, zucchini and smoked cheese assure a stomach full
 - **Tuna & Pepper Fingers** 325/-
Tuna lovers delight of whole wheat bread, tuna, mayonnaise and bell peppers.



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Go Green & Leafy

"A salad is not a meal; it is a style"

Southern Honey Mustard Salad 275/-

Romaine Lettuce, cucumber ribbons, corn, mint, spring onions, granny smith apples, goat cheese and peanuts are mingled with tangy whole grain mustard dressing

• Add on with Grilled Chicken 100/-

Quinoa in a Jar 250/-

A treat for the fitness freaks of herbed quinoa served in a jar with carrots, cucumber and beetroot dressed in apple cider vinaigrette

Beetroot & Orange Carpaccio 265/-

Beetroot carpaccio, orange segments, soft cheese, sweet balsamic dressing perfectly compliment each other

Watermelon & Feta salad 265/-

Treat your sense with this combination of fruit, cheese and mint

Caesar Salad 275/-


Build your appetite with fresh salad greens and Caesar dressing topped with parmesan and croutons

• Add on with Grilled Chicken 100/-

Greek Salad 275/-

Feta, lettuce, cucumbers, tomatoes, onions, olives and lemon dressing make this salad an all time favourite

• Add on with Grilled Chicken 100/-

 All Salads can be prepared to a Vegan option by omitting cheese

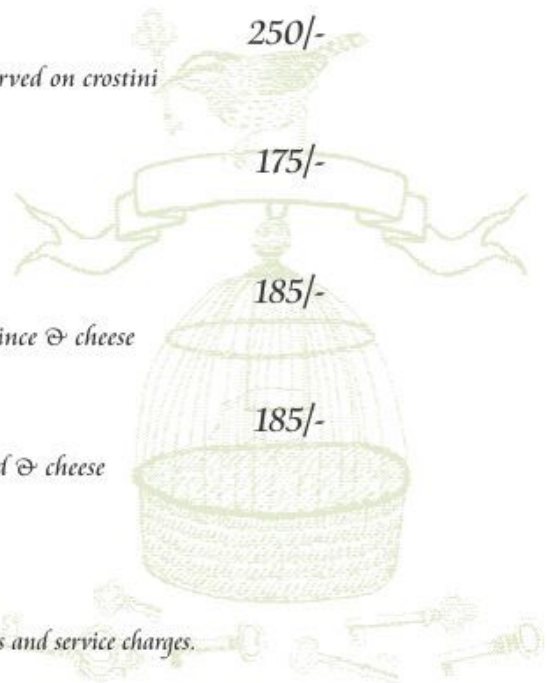
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Crostini & Toasties

Crostinis- "Italian appetizer of small slices of toasted bread with toppings"

- ✓ **Hummus & Olive Crostini** 235/-
Fusion of Italy & Lebanon on a platter
- Feta, Cherry Tomato Crostini** 250/-
Greek cheese, tangy tomatoes & herbs are jewelled on crispy bread
- Gouda & Chillli Jam Crostini** 250/-
Dutch Gouda and orange chillli jam are a match made in heaven
- ✓ **Classic Tomato Bruschetta** 235/-
An all time favourite appetizer of tomato, garlic & basil
- **Sweet Chillli Chicken Crostini** 250/-
Bread topped with lemon aioli ,marinated chicken breast and crisp salad
- Garlic Bread** 145/-
Crisp pieces of bread topped with spicy garlic butter
- ✓ **Wild Mushroom Crostini** 250/-
Array of Mushrooms are drizzled with truffle oil & served on crostini
- Desi Chillli Cheese Toast** 175/-
A crisp toast of cheese, green chillies and coriander
- Creamy Mushroom on Toast** 185/-
Crisp pieces of toast topped with creamy mushroom mince & cheese
- **Ham & Cheese Toastie** 185/-
Crisp pieces of toast topped with ham, pickles, mustard & cheese



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Entrées

French for "Entrance" referring to a small course served before a large one

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- ✓ **Tri Hummus with Pita** 260/-
Three flavours of hummus served like never before
- Phyllo Broccoli & Corn Parcel** 260/-
Crispy phyllo pastry sheets carry a mix of broccoli & corn
- Mexican Jar with Cheesy Nachos** 260/-
Cherry tomato salsa and sour cream served with oozing cheesy tortilla chips
- Baked Brie Envelope** 425/-
French Brie cheese is encased in phyllo pastry; baked to perfection accompanied with crisp greens & sweet chilli relish
- 🍷 **Truffle & Parmesan Potatoe Wedges** 260/-
Home made fries infused with truffle oil & cheese
- Bell Pepper & Cheese Quesdilla** 285/-
Signature Mr.Beans appetizer makes it a house special
- 🍷 • **Argentinian Chicken Chimmi Churi** 295/-
Signature Mr.Beans appetizer of marinated chicken
- **Golden Herbed Chicken Sacks** 295/-
Crispy phyllo sheets carry a delicious mix of chicken and cheese
- 🍷 • **Grilled Chicken & Chilli Sausages** 295/-
Cocktail sausages sautéed with smoked barbeque flavours
- **Go Brit with Fish n Chips** 295/-
Crispy Fillet of fish deep fried in a beer batter served with country fries
- **Crispy Fried Chicken** 295/-
Crispy & crunchy boneless chicken served with spicy dressing.

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Pasta

"An Italian staple food consisting of dough; stamped & cut into shapes"

- ✓ **Pasta Arrabiata** 300/-
Pasta tossed in tomato and basil sauce
- ✓ **Aglione E Olio** 300/-
Burnt Garlic, chilli flakes, parsley & extra virgin olive oil explain it best
- Cream Alfredo Mushroom/Broccoli** 300/-
A cream based sauce flavoured with rosemary & thyme
- Mushroom & Cheese Ravioli** 300/-
Hand crafted ravioli, stuffed with mushroom mince served with a sauce of your liking
- Fettuccine in Rose Sauce** 315/-
Freshly made pasta ribbons are tossed in creamy marinara sauce; jewelled with exotic vegetables
- Signature Truffle Butter Spaghetti** 325/-
Chef Special Spaghetti tossed with home made truffle butter
- Very Very Cheese Macaroni & Cheese** 315/-
An all time favourite
- Herb Gnocchi in Pesto Genovese with Garlic Chips** 285/-
Potatoe gnocchi tossed in creamy basil sauce served with crispy garlic and olives
- **Piquant Chicken Chorizo & Cherry tomato Spaghetti** 335/-
Ideal meat eaters pick
- **Spaghetti Bolognese** 335/-
Slow cooked mutton mince in tomato concasse make it the best comfort food
- **Spaghetti Carbonara** 335/-
Spaghetti tossed with crispy bacon & Cream

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Other than Pasta

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- ① **Risotto of the month** 350/-
Mr. Beans experiments with risotto with seasonal vegetables and flavours.
- ✓ ① **Mediterranean Veg & Rice Platter** 310/-
Exotic vegetables are grilled with garlic to perfection, served on a rice bead
- ✓ ① **Sautéed Exotic Vegetable** 275/-
Choose your vegetables & toss it in garlic and olive oil.
- ✓ ① **Vegetarian Laksa** 325/-
Vegetable cooked with Laksa Curry & Served with Rice
- ✓ ① **Pesto Vegetables with Citrus Quinoa** 325/-
A perfect glutenfree meal

Hot & Comforting

"Soup is cuisine's kindest course"

- ✓ ① **Roasted Cherry Tomato Soup** 215/-
An Italian classic soup made with slow roasted tomatoes
- ✓ ① **Asian Coconut Thai bowl** 225/-
Coconut milk is infused with Thai ingredients and served with vermicelli
- ✓ ① **Broccoli Cappuccino** 215/-
Chef recommends this Broccoli soup

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From The Oven

Pizza - "A 16th Century dish of Naples for the poor people"

Pizza Margherita

335/-

Named after princess Margherita of "Savoy", this pizza is topped with fresh tomato, basil, mozzarella and parmesan

Pizza Blanc

345/-

Blanc being White in Italian, creamy mushroom mince is cooked with mozzarella and parmesan cheese

Tri Chilli Pizza

345/-

Tingle your senses with this spicy pizza

Pizza Verde

345/-

Verde meaning green in Italian, it is cooked with a pesto base, broccoli, cherry tomato, piri piri, goat cheese & mushrooms

Garden in a Basket

365/-

A vegetarian's Delight – red & yellow peppers, corn onion, mushroom & broccoli make it a popular vegetarian's pick

Mediterranean Veg Pizza

365/-

Mushroom, zucchini, squash, sundried tomato, olives and peppers make it very special

Foccacia De Recco

345/-

An authentic thin crust Italian pizza bread stuffed with basil pesto, cherry tomato and mozzarella

Quattro Fromage Pizza

395/-

An Italian classic of blue Roquefort cheese, gruyere, mozzarella and parmesan cheese

Creamy Broccoli Alfredo Pizza

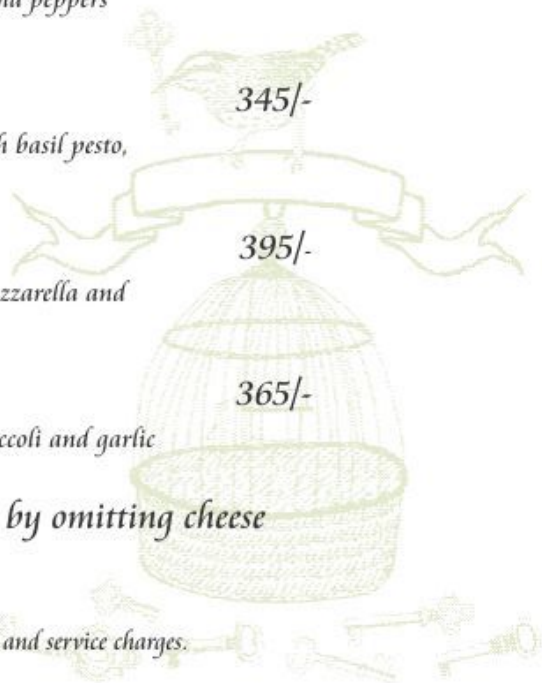
365/-

Pump up your pizza with cream cheese, parmesan, broccoli and garlic



Pizza can be prepared to a Vegan option by omitting cheese

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Gourmet Truffle & Wild mushroom Pizza 345/-

Medley of exotic mushrooms and truffle oil spell bliss in every bite

• **Totally smoked Chicken & Scarmoza Pizza** 415/-

Spice marinated chicken is served with bell peppers and smoked cheese

• **Tuna and Lemon Aioli Pizza** 425/-

Tuna lovers delight drizzled with lemon aioli

• **Full On chicken Pizza** 425/-

Chicken breast, salami & sausages make this a full on chicken pizza

• **Pepperoni Pizza** 425/-

Spicy pork pepperoni is topped on a thin crust

Our Meat Feasts

• **Shepherd's Pie** 395/-

A rustic country dish of mashed potatoes and spicy meat mince

• **Grilled Rosemary & Thyme Chicken** 395/-

Chicken breast marinated in olive oil and herbs served with brown mushroom sauce

• **Rustic German Sausages** 395/-

Pork sausages served with meat sauce and mashed potatoes

• **Chicken, Mushroom & Leek Potpie** 395/-

A British classic - Chicken cooked with mushrooms in a creamy white wine sauce.

• **Jamaican Jerked Chicken** 395/-

Chicken leg is marinated in spices, rum and slow cooked - served with potato mash

• **Chicken & Veg Laksa Curry** 395/-

Chicken & Exotic vegetable are served in flavourful coconut curry & rice

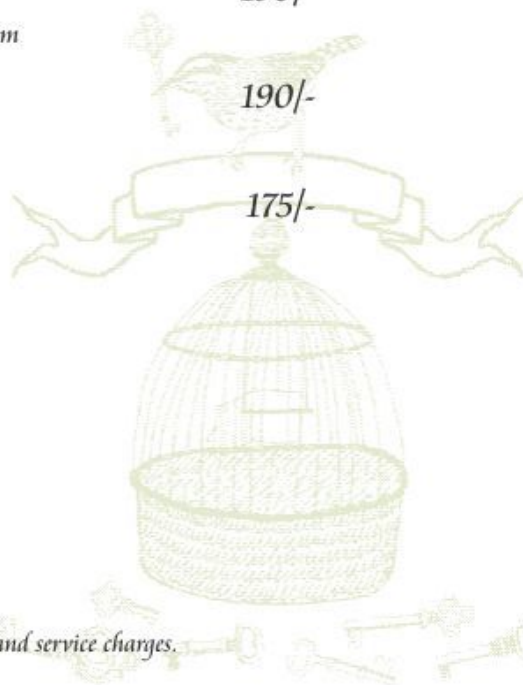
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Desserts

"A party without cake is just a meeting"

- **Belgian Chocolate Brownies** 190/-
Dark chocolate and walnut brownies topped with fudge and served with vanilla ice cream
- **Mousse au Chocolate** 190/-
Cordon bleu recipe of a classic chocolate mousse with hints of rum
- **Waffles** 275/-
Light Belgian waffles served with a choice of honey, maple syrup, chocolate sauce and berry compote. Served with whipped cream and vanilla ice cream
Add on with Nutella 315/-
- **Dark Chocolate Cheese Cake** 190/-
Every morsel is heavenly in this chocolate & cream cheese dessert
- **English Scones - Two pieces** 190/-
Served with clotted cream, Jam and Butter
- **Classic Banoffee Pie** 190/-
A British favourite made with toffee, banana and cream
- **Cheese Cake in a Jar** 190/-
A modern take on a classic recipe
- **Coconut Pannacotta** 175/-
A unique light dessert for any time of the day.



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Beverages

Mr. Beans - Jaipur had been credited as the Times Food Award winner for Best coffee bar for two years consecutively

Café Americano 70/-

Cappuccino 95/-

Café Latté 90/-

Mochaccino 110/-

Irish Coffee 135/-

Diluted black coffee with a shot of Irish cream flavour topped with whipped cream

French Kiss 160/-

Espresso with steamed milk, a shot of caramel flavour & vanilla flavour

Caramel Mocha 135/-

Espresso with steamed milk, a shot of caramel & chocolate flavour

Café Sweet 16 135/-

Espresso with steamed milk, a shot of vanilla & hazelnut flavour

Café Pasha 135/-

Espresso with tiramisu flavour & dark chocolate.....

Turmeric Latté 135/-

Frothy milk topped on the goodness of turmeric, honey, ginger & cinnamon

Pipping Hot Cinnamon Macchiato 160/-

Double shot of espresso marked with strong cinnamon flavours & steamed milk

Hot Chocolate 135/-

Pure dark chocolate topped with comforting hot milk

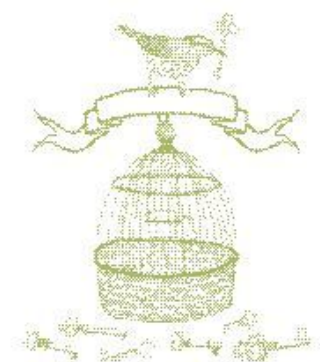
Add to Beverage

Choice of any Flavour 45/-

Choice of Ice Cream/Whipped Cream 45/-

Chocolate Sauce (30ml.) 45/-

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Signature Cold

Café Frappé

A soothing coffee blended with vanilla ice cream

160/-

Frozen Mochaccino

Frozen coffee blended with chocolate ice cream

160/-

Café Anaconda

Signature coffee of Mr. Beans, that combines mint & chocolate flavour served with fudge & whipped cream

185/-

Choco Irish

Our signature chocolate & Irish cream flavoured coffee

195/-

Café Veronica

A coffee dessert with layers of whipped cream, crushed cookies & chocolate fudge

210/-

Caramel Macchiato

Coffee & milk marked with home made caramel sauce

210/-

Nutella & Coffee Delight

This exotic beverage is a blend of hazelnut cream, chocolate fudge & coffee flavor

210/-

Brownie Millionaire

This is a signature dessert beverage of Mr. Beans

235/-

Affagato

Vanilla Ice cream topped with shots of espresso

275/-

Add to Beverage

Choice of any Flavour

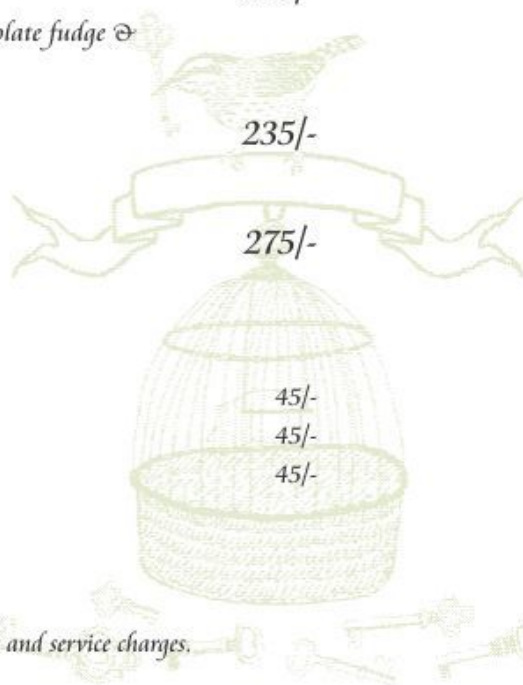
Choice of Ice Cream/Whipped Cream

Chocolate Sauce (30ml.)

45/-

45/-

45/-



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Other Cold Beverages

Chocolate Chill 185/-

Mr. Beans take on a very very chocolaty milkshake

Kit Kat Shake 195/-

A chocolate flavoured milkshake, blended and served with a chocolate wafer finger

Oreo Shake 185/-

A classic cookie & cream shake

Strawberry Freeze 185/-

Children's favourite milkshake of strawberry & chocolate hints

Berry Blast 185/-

A concoction of blueberry, blackberry & pomegranate

Lemon & Mint Iced Tea 160/-

A refreshing Ice tea served with a dash of mint

Boston Cranberry Iced Tea 160/-

A citric - cranberry flavored iced tea to elevate the summer blues

Truly Lemon Lemonade 160/-

A freshing beverage

Water Melon Mojito 185/-

Water Melon, mint & lemon are a match made in heaven

Virgin Mojito 185/-

Our take on a classic mojito

Specialised Orange Juice 210/-

Mr. Beans makes a glass full of Vitamin C different with infusions

Fresh Water Melon Juice 160/-

Hydrate yourself with fresh watermelon

Fresh Ginger Ale 160/-

Aerated Beverages 85/-

Choice of Coke / Diet Coke

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Gourmet Teas

"Crafting a good tea is art"

Fresh Green Apple Tea

Delicate hint of sweet & sour granny smith refresh you

110/-

Fresh Lemon Grass Tea

Darjeeling tea infused with fresh lemon grass

110/-

Blood Orange Tea

Flavour of orange calm your palette

110/-

White Magic Tea

Special Oolong tea, great for weight loss

110/-

Green Freshness Tea

Exhibits fresh green notes

110/-

Summer Wild Berry Tea

Exhibits Wild fruity notes

110/-

Lime & Lemon Tea

A dusting of delicate citrus

110/-

Jasmine Tea

Mystical depth of jasmine

110/-

Classic Earl Grey

Exotic bergamot sweetness with a hauntingly smooth finish

110/-

Mango & Pineapple Tea

A Strong fruit tea to suit all taste buds

110/-

Organic Rose Tea

Freshness of green tea infused with rose petals

110/-

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