



MENU



Flavours

BY SISTERS

DEAR CUSTOMER

Tucked in the heart of Gurgaon, Flavours by Sisters is a cozy celebration of sibling love and the timeless comfort of home-cooked food. Rooted in family traditions and recipes passed down through generations, our kitchen brings you the joy, warmth, and familiarity of a lovingly prepared meal.

From soft, ghee-kissed dosas to vibrant wok-tossed Hakka delicacies and playful chaats with a modern twist, every dish is crafted to evoke memories of shared laughter, comfort, and togetherness.

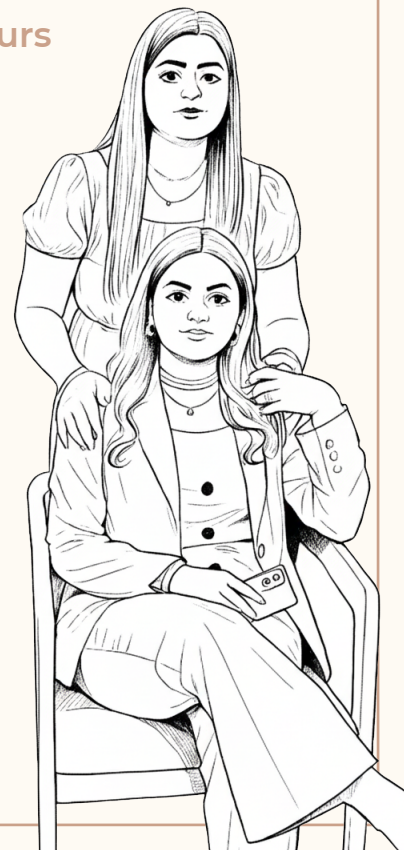
At Flavours by Sisters, we truly believe in Har Ghar Mithaas—the sweet, homely goodness that turns every meal into a moment.

We are glad that you are here to taste the flavours of sisterhood and make yourself at home.



With love,

Team Flavours by Sisters



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BEVERAGES

CLASSIC HALWAI CUTTING CHAI Smooth and creamy fragrant tea flavoured with crush green cardamom.	₹55
ARTISAN MASALA CHAI A robust blend of premium Assam tea, hand-pounded spices, and steamed almond milk.	₹150
KASHMIRI SAFFRON KAHWA An aromatic elixir of green tea, infused with saffron, almonds, and cardamom.	₹240
GINGER TULSI REVITALISER A potent infusion of fresh ginger and holy basil, sweetened with raw honey.	₹220
FRAPPUCCINO	
CEREMONIAL MATCHA FRAPPUCCINO Vibrant ceremonial-grade matcha blended with creamy milk and ice.	₹430
SPICED CHAI FRAPPUCCINO Our signature chai latte, blended with ice and crowned with spiced cream.	₹350
ZERO PROOF CRAFTED BEVERAGES	
CUCUMBER ELDERFLOWER SPRITZ A sophisticated blend of muddled cucumber, floral elderflower cordial, and Prosecco-style sparkling water.	₹285
SMOKED CHAI APPLE FIZZ A theatrical presentation of smoked chai-infused apple juice topped with ginger ale.	₹250
STRAWBERRY CRYSTAL FREEZE Bursting with sweet, light, frosty and irresistibly refreshing.	₹280
LEMON FROST TEA light , cooling & irresistibly uplifting - perfect sip to beat the heat.	₹200

+₹60 for the bottle

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RAW MANGO ELIXIR

khatta meetha refreshing , making it a natural thirst - quencher on hot day.

₹180

SPICY JAMUN BLAST

A perfect balance of sweet sour and cooling flavours.

₹180

WELLNESS & POWER SHAKES

GREEN GODDESS GLOW

A vibrant blend of spinach, green apple, celery, and lemon for a chlorophyll-rich cleanse.

₹325

GOLDEN TURMERIC SUNRISE

Anti-inflammatory turmeric and fresh pineapple, shaken with creamy coconut milk.

₹325

ALMOND BUTTER POWERHOUSE

Creamy almond butter, banana, and oats blended for sustained vitality.

₹325

SIGNATURES | DETOX & RENEW

CUCUMBER MINT DETOX (SIGNATURE)

Chilled cucumber, fresh mint, tender coconut water and a splash of lemon for pure, hydrating refreshment.

₹270

GREEN GODDESS GLOW

Spinach, green apple, celery, tender coconut water and ginger—a powerful chlorophyll-rich cleanse.

₹305

SUNSET TURMERIC TONIC

Fresh turmeric, orange, carrot, tender coconut water and a hint of black pepper for an anti-inflammatory boost.

₹325

RADIANT RUBY CLEANSE

Beetroot, watermelon, and a touch of lime to support vitality and natural detoxification.

₹215

SPICED PINEAPPLE SPARK

Fresh pineapple, jalapeño, tender coconut water and cilantro—a sweet, spicy, and tangy metabolism reviver.

₹300

WATERMELON BASIL CHILL

Juicy watermelon and fresh basil leaves —a hydrating, electrolyte-balancing delight.

₹185



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BREADS & MORE

CROISSANT PANEER MASALA PUFF Brown butter almond cake, luxuriously infused with signature chai spices.	₹250
PROTEIN BOMB PANEER BURRITO A soft warm tortilla filled with smoky spiced paneer sauteed vegetables, jasmin rice and creamy sauce.	₹280
CREAMY TRUFFLE TACO Sauteed mushrooms in a rich velvety cream sauce infused with truffle oil.	₹290
GOURMET BUN MASKA / (BEST WITH CUTTING CHAI) A contrast between the warm , buttery bun and the cold fruit compote.	₹250

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SMALL PLATES & SHARING

DECONSTRUCTED ALOO TIKKI

₹280

A modern masterpiece. Spiced potato terrine, seared and placed at top a saffron-infused apple chutney, crowned with tamarind gel dots, mint chutney, and a delicate silver leaf. (V)

CRISPY TOKRI CANAPÉ

₹320

An elegant interpretation. Miniature, basket-weave potato cups filled with a layered composition of spiced chickpea mousse, whipped yoghurt, and microgreens, finished with a quenelle of tamarind caviar. (V)

LOTUS ROOT CHIPS WITH CHAAT MASALA DUST & AVOCADO MOUSSE

₹280

Artfully arranged, paper-thin lotus root crisps dusted with house-made chaat masala, served with a silky avocado mousse and pomegranate pearls. (V)

DECONSTRUCTED BHEL PURI MARTINI GLASS

₹330

A playful yet elegant presentation. Puffed rice and sev layered in a chilled martini glass with avocado brunoise, jowar puff and a tangy tamarind sauce, stirred tableside. (V) 🌿

CRISPY SPICY SAMOSA CHAAT

₹300

Layers of flaky puff pastry enveloping a spiced potato and green pea filling combined and placed on the bed of spicy punjabi chole, drizzled with tamarind chutney and mint oil, garnished with edible flowers. (V)

TANDOORI PANEER & FIG CROSTINI

₹335

Crisp Garlic loaf rounds topped with herbed mascarpone, grilled tandoori paneer, a fig and jaggery compote, and micro cilantro. (V)

SPICED SWEET POTATO & BERRY CHUTNEY

₹330

Chunky sweet potato, tossed in berry sauce, pickled onion pearls, and a dusting of roasted cumin powder. (V)

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STREET STYLE TO GOURMET

CHOLE BHATURE TACO ₹250

A crispy-mini bhature shaped like taco shell filled with spicy Amritsari-style-chole, topped with refreshin g chutney, onion and fusion garnish.

ROCKET PALAK PATTI CHAAT ₹250

Hand-picked fresh rocket leaves & spinach leaves, flash-fried to perfection served with sweet and spicy yogurt, tamarind reduction and premium toppings.

AVO PAPADI CHAAT / POMEGRANATE CHUTNEY ₹320

A modern, healthy fusion snack blending crispy papadi with creamy, spiced avocado mousse.

SIGNATURE GOLDEN SPRING ROLL ₹250

Golden wrapper crispy outer layer filled with a delicious mix of fresh vegetables, aromatic herbs and special house spices.

SOUTH INDIAN CLASSICS

GOLDEN GHEE DELIGHT DOSA ₹205

A spectacularly crispy crepe filled with spiced potatoes, caramelised onions, and peas. (V)

MYSORE MASALA DOSA ₹320

A fermented dosa smeared with a fiery red chutney, stuffed with herbed potatoes. (V)

BENNE DOSA ₹245

A legendary dosa from Karnataka. 'Benne' means butter, and that's the star. Our version is made from a traditionally fermented batter, cooked on an iron griddle until lacy and golden, and lavishly finished with pure butter. Served crisp with classic coconut chutney & potato

JINI DOSA ₹270

Our signature fluffy dosa, with fresh green chutney blended right into the batter, cooked until golden and topped with a generous layer of butter and spices.

CHETTINAD PANEER STEW ₹325

Silky coconut gravy simmered with charred paneer, fresh curry leaves, and star anise. (V)

FLAVOURS SPECIAL COIN IDLI ₹210

Soft, bite-sized mini idlis served hot with coconut chutney and flavourful sambar.

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MAINS

GOURMET HAKKA SIGNATURES

WOK-BLISTERED GARLIC FRIED RICE ₹380

An aromatic symphony of jasmine rice, golden burnt garlic, and rich truffle oil, crowned with meltingly soft confit garlic cloves. (V)

HAKKA CHILLI GARLIC NOODLES ₹335

Wok-tossed noodles erupting with the flavour of fresh garlic, spring onion, and carrots. (on request)

SCHEZWAN WILD MUSHROOM FRIED RICE ₹320

Fragrant jasmine rice wok-tossed with fermented Schezwan paste and an assortment of wild mushrooms.

TRIPLE SCHEZWAN NOODLES ₹380

Hakka noodles loaded with fresh vegetables, tofu, and a punchy Schezwan sauce.

GOURMET GRAVIES

UMAMI BOMB VEGETABLE MANCHURIAN ₹390

Deconstructed, gourmet interpretation. Silken vegetable dumplings in a sophisticated black bean & shiitake mushroom glaze, garnished with crispy fried lotus stems.

VELVET PANEER IN SMOKED CHILLI OIL ₹440

Tender, house-made paneer cubes draped in a vibrant, aromatic smoked chilli oil (La Jiao You) gravy with Szechuan peppercorns for a subtle numbing heat.

VELVET PANEER IN SMOKED CHILLI OIL (DRY) ₹390

Tender, house-made paneer cubes draped in a vibrant, aromatic smoked chilli oil for a subtle numbing heat.

TRUFFLE INFUSED WILD MUSHROOM GRAVY ₹360

A luxurious, earthy blend of wild mushrooms and cremini in a rich, truffle-infused reduction. A modern, plant-forward classic.

GOBI LAZIJI (THE LAZY BIRD) ₹330

Our take on the Szechuan classic. Crispy fried cauliflower florets tossed in a complex, sweet, and spicy dried red chilli glaze.(V)

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DESSERTS & MITHAI

SAFFRON RABRI JAR CAKE ₹320
Layers of moist cardamom cake, our signature saffron rabri, and pistachio crumble.

CHOCOLATE BURFI JAR CAKE ₹335
Decadent chocolate cake layered with jaggery-laced khoya ganache and toasted coconut.

GULAB JAMUN TRES LECHEs ₹325
Sponge cake soaked in gulab jamun syrup, elegantly topped with a rabri mousse.

SIGNATURE & CLASSIC DESSERTS

GULAB JAMUN RABRI CUP ₹300
Layers of cardamom rabri, soft gulab jamun, and rose petal confetti. (V)

RAS MALAI CRÈME BRÛLÉE ₹300
A brittle caramel shell over saffron-kissed rabri with spongy chhena pearls. (V)

KHEER PANNA COTTA ₹245
A trembling dome of rice-flecked agar, perfumed with cardamom and jaggery.

CHOCOLATE BURFI TRUFFLES ₹270
Glossy ganache spheres with jaggery-laced khoya and a hint of guava. (V)

CLASSIC MITHAI BITES (PLATE OF 3)

SHAHI LADDU ₹245
A royal, rich gram flour sweet, adorned with saffron, nuts, and ghee. (V)

RASBHARI ₹260
Delicate milk spheres, each bursting with sweet, saffron-infused rabri. (V)

SAFFRON KAJU KATLI BITES ₹225
Translucent cashew veils, finished with silver filigree and the essence of saffron. (V)

MOTICHOOR LADOO MINIS ₹205
Sun-gilded orbs of besan, delicately rose-tinted and syrup-drenched. (V)

COCONUT BARFI SQUARES ₹205
Ivory blocks of elaichi-infused delight, rolled in toasted coconut curls. (V)

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ARTISANAL PANTRY & CURATED GIFTS

ARTISAN PANCHPHORAN MANGO PICKLE Hand-cut, sun-cured raw mangoes, traditionally preserved in cold-pressed mustard oil and a signature five-spice blend. A clean-label, small-batch creation with no added colour.	₹450	400G
ROYAL W320 CASHEWS — LIGHTLY SALTED The finest, colossal-grade cashews, gently roasted and kissed with Himalayan salt. Packaged in a nitrogen-flushed pouch to preserve their sublime crunch and freshness.	₹499	200G
MILLENNIUM MAKHANA CHIVDA A light, protein-rich blend of roasted lotus seeds, tossed in a delicate curry leaf tempering, peri- peri dust, and toasted peanuts for a sophisticated crunch.	₹269	150G
URBAN PUDINA PEANUT CHIVDA A vibrant, tea-time blend of roasted peanuts and flattened rice, elevated with dried mint, raw mango powder, and black salt for a bright, better-for-you profile.	₹219	200G
AJWAIN CLOUD NAMAK PARE Ethereal, ultra-thin multigrain sticks, slow fried to a perfect crisp and delicately seasoned with carom seeds and rock salt. A modern tribute to a nostalgic classic.	₹219	200G
JAGGERY NUT CRUNCH CHIKKI Artisanal shards of pure jaggery caramel, embedded with whole almonds, cashews, and sesame seeds. A clean-label indulgence with no refined sugar.	₹279	200G
GHEE THEKUA CRUNCH BITES Heritage Bihari thekua reimagined as elegant, mini bites. Crafted with desi ghee, fennel, and jaggery, and presented in a premium, gift-ready tin.	₹349	300G
BISCOFF LUXE PRALINE ASSORTMENT An exquisite collection of nine Belgian couverture bonbons, each enrobing a spiced Biscoff praline core. Housed in a gift box with a magnetic closure.	₹799	9-PC BOX
SCHEZWAN RICE CRACKLE MIX A bold, single-serve snack of crisped rice and lentil crunch, ignited with the piquant flavours of Schezwan chilli, garlic, and fresh curry leaves.	₹189	120G



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