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SEVEN ELEVEN CLUB AND HOTELS

Blends luxury, comfort, and lifestyle in the heart of Mira Road. Offering elegant rooms, fine dining, spa, sports, and event spaces, it's the perfect destination for families and travelers. Experience world class hospitality and unforgettable moments at one of Mumbai's most exclusive clubs and hotels. Luxury Accommodation: Around 126 rooms and suites designed with modern amenities and elegant interiors.

KEY HIGHLIGHTS

DINING & NIGHTLIFE

Fine-dine restaurant and Bon Bon Lounge offering food, drinks, and nightlife experiences.

CLUB MEMBERSHIP

Exclusive lifestyle memberships with access to facilities like pool, sports areas, spa, and recreation zones.

EVENTS & WEDDINGS

Large banquet halls, lawns, and poolside spaces for weddings, corporate events, and social gatherings.

RECREATION FACILITIES

Swimming pool, gym, spa & salon, sports areas, and even a private movie plex for members and guests



Breakfast (Timings - 7:30 am to 10:30 am)

Seasonal Fruit Platter

A refreshing selection of freshly cut seasonal fruits

₹ 275

Pancake or Waffle with Maple Syrup and Honey

Fluffy pancakes or crisp waffles served with maple syrup and pure honey

₹ 400

Bircher Muesli

Swiss-style soaked oats with fruits, nuts chilled milk and yoghurt

₹ 330

Oatmeal Porridge

Warm, creamy oats cooked to perfection

₹ 275

Stuffed Parathas

(Potato / Potato Onion / Mix Vegetables / Gobhi / Paneer)

Whole wheat flatbread stuffed with flavourful fillings, served with curd and pickle

₹ 275

Puri Selection

(Plain or Masala Puri)

Deep-fried puffed bread served with spiced aloo bhaji

₹ 400

South Indian

Idli

Steamed rice cakes served with sambar and coconut chutney

₹ 300

Medu Vada

Crispy lentil doughnuts served with sambar and coconut chutney

₹ 300

Plain Dosa

Classic crispy rice crepe served with sambar and coconut chutney

₹ 220

Masala / Cheese / Mysore Masala Dosa

Stuffed dosa with spiced potatoes or cheese, served with sambar and coconut chutney

₹ 375

Plain / Masala Uttapam

Thick South Indian pancake topped with vegetables, served with sambar and chutney

₹ 300

Jain Food available
* Taxes as applicable

Regional Specials (Timings - 7:30 am to 10:30 am)

Mumbai Style Poha

₹ 300

Flattened rice tempered with spices, topped with nylon sev and lemon

Vegetable Upma

₹ 300

Semolina cooked with vegetables, served with coconut chutney

Masala Besan Chilla

₹ 300

Gram flour pancake with spices, served with mint chutney

Antipasti and Small Plates

Crafted for flavor, indulgence and balanced nourishment

Fritto Misto Verde

₹ 450

Crispy fried seasonal vegetables tossed in light Italian seasoning, naturally rich in Vitamin A, Vitamin C, and antioxidants

Involtini Di Fungi

₹ 495

Herb-marinated mushroom rolls baked with mild cheese filling, providing Vitamin D, Vitamin B-complex, and essential minerals

Patate Alla Panna

₹ 450

Creamy sautéed potatoes in a delicate herb-infused white sauce, offering Vitamin B6, Vitamin C and potassium

Sicilian Garlic Cottage Cheese

₹ 495

Grilled cottage cheese infused with garlic and Sicilian herbs, enriched with Vitamin A, Vitamin B12, and calcium

Crostini Di Formaggio

₹ 495

Crisp bread bites layered with melted cheese and herbs, supplying Vitamin A, Vitamin B12 and calcium

Arancini Di Formaggio

₹ 550

Golden-fried Italian rice balls stuffed with cheese, offering Vitamin B-complex and calcium

Cheesy Nachos

₹ 575

Crisp tortilla chips topped with melted cheese and Mexican seasoning, containing Vitamin B-complex and Vitamin A

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

Jain Food available
* Taxes as applicable

Quesadilla

Grilled tortilla stuffed with vegetables and melted cheese, providing Vitamin A, Vitamin C, and Vitamin B12.

₹ 595

Mexican Beans Tart

Savory tart filled with seasoned Mexican beans and herbs, rich in Vitamin B9 (Folate), Vitamin B1, and iron

₹ 595

Herbed Garlic Bread

Oven-toasted bread infused with garlic butter and Italian herbs, offering Vitamin B-complex and natural antioxidants

₹ 350

Zuppa – Soups

Minestrone Ribollita

Classic Italian vegetable and bean soup simmered with herbs
Rich in Vitamin A, Vitamin C, Vitamin B-complex, fiber and plant-based minerals; naturally low in fat

₹ 450

Zuppa Di Funghi

Creamy mushroom soup infused with herbs.
Contains Vitamin D, Vitamin B2 (Riboflavin), and potassium, with moderate calcium from cream base

₹ 450

Pomodoro Basilico

Fresh tomato basil soup slow-cooked to perfection. High in Vitamin C, Vitamin K, lycopene antioxidants and light calcium content

₹ 450

Genovese Verdure

Italian vegetable soup with seasonal greens and herbs
Loaded with Vitamin A, Vitamin C, folate and natural plant minerals

₹ 450

Cream of Almond and Broccoli

Velvety broccoli soup enriched with almond cream.
Excellent source of Vitamin C, Vitamin K, Vitamin E, and good calcium levels from broccoli and almonds

₹ 450

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

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Insalata - Salads

Insalata Di Verdure Con Formaggio

₹ 400

Garden fresh vegetables tossed with cheese and dressing
Rich in Vitamin A, Vitamin C, and high calcium content from cheese

Classic Caesar Salad

₹ 450

Crisp lettuce with creamy dressing, croutons and cheese
Provides Vitamin A, Vitamin K, and significant calcium from parmesan cheese

Feta Cheese, Cherry Tomato and Sun-Dried Tomato Salad ₹ 450

Tangy feta paired with cherry and sundried tomatoes
Contains Vitamin C, Vitamin A, and high calcium from feta cheese

Traditional Greek Salad

₹ 450

Cucumber, olives, tomato and feta cheese tossed in olive oil
High in Vitamin C, Vitamin K, and excellent calcium levels from feta

Quinoa and Exotic Vegetable Salad

₹ 450

Protein-rich quinoa tossed with colorful vegetables
Contains Vitamin B-complex, Vitamin C, iron, and moderate calcium levels

Pizza

Margherita

₹ 450

Classic tomato sauce topped with mozzarella and fresh basil
Rich in Vitamin A, Vitamin C, and high calcium from mozzarella cheese

Exotica

₹ 495

Loaded with exotic vegetables and cheese on a thin crust base
Provides Vitamin A, Vitamin C, Vitamin K, and moderate calcium levels

Paneer Tikka

₹ 495

Indian-spiced cottage cheese with capsicum and onion
High in Vitamin B12, protein and excellent calcium from paneer

Barbecue

₹ 495

Smoky barbecue sauce topped with vegetables and cheese
Contains Vitamin A, Vitamin C, and good calcium from cheese blend

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

Jain Food available
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La Pasta

Spaghetti Soya Bolognaise

Rich soy-based bolognese sauce over spaghetti
Source of Vitamin B-complex, iron, and moderate calcium

₹ 550

Penne Arrabbiata

Penne in spicy tomato garlic sauce
Contains Vitamin C, Vitamin A, and antioxidant properties

₹ 550

Penne Crema Di Formaggio

Penne in creamy cheese sauce
High in calcium, with Vitamin A and Vitamin B12

₹ 550

Linguine Aglio E Olio Peperoncino

Linguini tossed with garlic, olive oil and chili flakes
Provides Vitamin E, antioxidants, and light calcium content

₹ 550

Mac and Cheese

Classic macaroni in rich cheese sauce
Very high in calcium, with Vitamin A and B12

₹ 550

Fettuccine Al Pesto

Flat pasta tossed in basil pesto sauce
Rich in Vitamin K, Vitamin A, and moderate calcium

₹ 550

Ravioli Di Crema Formaggio

Stuffed pasta pockets filled with creamy cheese
High in calcium, with Vitamin A and Vitamin B12

₹ 550

Cannelloni Florentine

Baked pasta tubes stuffed with spinach and cheese
Rich in Vitamin A, Vitamin K, iron, and good calcium content

₹ 550

Lasagna Al Forno

Layered baked pasta with cheese and rich sauce
High in calcium, with Vitamin A and B-complex vitamins

₹ 550

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

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Main Course – Continental

Cottage Cheese Umbria

₹ 525

Italian-style cottage cheese in herb-infused sauce
High in Vitamin B12 and excellent calcium levels

Sesame Crusted Spinach and Cheese Steak with Pepper Sauce

₹ 525

Spinach and cheese patty coated in sesame seeds
High in Vitamin A, iron, and excellent calcium content

Vegetarian Grill with Cottage Cheese in Barbecue Sauce

₹ 525

Grilled vegetables and paneer glazed in barbecue sauce
Rich in Vitamin C, Vitamin A, and high calcium from paneer

Risotto Con Verdure

₹ 525

Vegetable risotto with herbs and parmesan
Rich in Vitamin A, Vitamin C, and moderate calcium content

Legumes Au Vin

₹ 525

Slow-cooked legumes in herb-infused sauce
High in Vitamin B9 (Folate), iron, and plant-based minerals
with light calcium

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

Jain Food available
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National (Indian Cuisine)

Choice of Appetizers

Malai Ke Phool

Soft broccoli florets marinated in rich cream and mild spices, grilled to perfection

₹ 525

Tandoori Phalon Ka Najrana

Seasonal fruits marinated in aromatic spices and finished in the tandoor

₹ 525

Multani Paneer Tikka

Paneer cubes marinated in traditional Multani masala and clay-oven roasted

₹ 525

Paneer Tikka

(Achari / Chatpata / Malai / Kalimiri / Kasundi / Pahadi)

Classic cottage cheese marinated in regional spice blends and char-grilled

₹ 525

Makhmali / Veg Cheese / Paneer Bhutte Ki Sheekh

Soft, creamy kebabs blended with corn or cheese, cooked in tandoor

₹ 525

Soya Mutter Kaju / Gilafi Veg Sheekh Kebab

Minced vegetable kebabs layered with capsicum and herbs

₹ 550

Dahi Ke Kebab / Dahi Akhrot Ke Kebab

Hung curd patties blended with spices and walnuts, shallow fried

₹ 525

Tandoori Mushroom / Stuffed Mushroom Tikka

Mushrooms marinated and roasted with spiced stuffing

₹ 525

Chilli Milli Kebab

Spiced vegetable kebabs with a hint of chili

₹ 475

Hara Bhara Kebab

Spinach and green pea patties, lightly crisped

₹ 475

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

Jain Food available
* Taxes as applicable

Choice of Soup

Subz Ashrafi Shorba

Royal mixed vegetable broth with Indian spices

₹ 450

Tamatar Dhaniya Ka Shorba

Tomato and fresh coriander infused light soup

₹ 450

Subz Badami Shorba

Creamy almond-based vegetable soup with subtle richness.

₹ 450

Salad

Garden Green Salad

Freshly cut combination of tomatoes, cucumber, carrot, onions and beetroot

₹ 250

Slim Trim Salad with Yogurt Mint Dressing

Light vegetable salad tossed in refreshing mint yogurt

₹ 300

Peshawari / Paneer Hara Chana / Aloo Anardana / Makai Chaat

Regional Indian chaat selections bursting with sweet, tangy and spicy flavors

₹ 375

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

Jain Food available
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Main Course

Paneer Aap Ki Pasand

Cottage cheese prepared in your choice of traditional gravies
(Korma, Musallam, Angara, Tikka Masala, Lababdar, Kadai and more)

₹ 550

Kashmiri Chaman

Paneer cooked in aromatic Kashmiri spices

₹ 550

Goan Paneer Curry

Coconut-based curry with coastal flavors

₹ 550

Lucknowi Khubani Kofta

Apricot-filled kofta in creamy Mughlai gravy

₹ 550

Nargisi / Paneer Malai / Punjabi Kofta

Soft dumplings cooked in flavorful gravies

₹ 575

Mix Veg Jalfrezi

Stir-fried vegetables in spicy tomato sauce

₹ 575

Subz Meloni

Mixed vegetables cooked in creamy melon-seed gravy

₹ 550

Kadai Sabji

Traditional North Indian spiced vegetable preparation

₹ 525

Lahsuni Methi / Lahsuni Palak Mutter

Garlic-infused fenugreek or spinach-based curry

₹ 525

Veg Rajasthani

Traditional Rajasthani-style vegetable curry

₹ 525

Dhingri Dolma

Stuffed mushrooms in rich gravy

₹ 550

Dum Aloo Punjabi

Baby potatoes simmered in a robust Punjabi gravy

₹ 525

Kaju Mutter Makhana / Mirch Makhana

Cashew and foxnuts delicacies in creamy sauces

₹ 575

Methi Malai Mutter

Green peas in rich fenugreek cream gravy

₹ 525

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

Jain Food available
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Indian Breads

Roti	₹ 80
Butter Roti	₹ 90
Naan	₹ 90
Butter Naan	₹ 110
Kulcha	₹ 100
Butter Kulcha	₹ 120
Masala Kulcha	₹ 180
Lachha Paratha	₹ 180
Butter Lachha Paratha	₹ 190
Pudina Paratha	₹ 180
Butter Pudina Paratha	₹ 190
Missi Roti	₹ 160
Butter Missi Roti	₹ 180
Cheese Naan	₹ 250
Cheese Garlic Naan	₹ 260
Peshawari Naan	₹ 300
Kashmiri Naan	₹ 300
Assorted Roti Basket	₹ 500

Dals and Lentils

Dal Panchratna Five grains mix lentils	₹ 450
Shabnami Dal Makhana black gram ghee infused lentils	₹ 450
Dal Tadka All time favourite	₹ 425
Dal Fry	₹ 400
Dal Makhani	₹ 450
Dal Bukhara	₹ 450
Dal Palak	₹ 450

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

Jain Food available
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Biryani / Pulao / Rice

Biryani

Chilman Biryani

Smoked exotic veg. biryani

₹ 575

Veg Dum Biryani

₹ 550

Hyderabadi Biryani

Spiced green andhra style biryani

₹ 550

Pulao

Moti Pulao

Ghee roasted american corn pulao

₹ 450

Kashmiri Pulao

Exotic fruits and dry fruit pulao

₹ 500

Shahjahani Pulao

A rich north indian pulao

₹ 500

Cashew Pulao

Cashew infused saffron rose pulao

₹ 450

Veg. Pulao

Mix vegetables infused pulao

₹ 450

Peas Pulao

Green peas infused pulao

₹ 450

Cashew Cottage Cheese Pulao

Cashew cottage cheese infused pulao

₹ 500

Rice

Steam Rice

₹ 350

Cumin Rice

Roasted cumin pulao

₹ 400

Dal Khichdi

₹ 450

Dal Khichdi Tadka

₹ 475

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

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Accompaniments / Papad

Roasted / Fried Papad	₹ 160 / 180
Roasted / Fried Papad Masala Papad	₹ 180 / 200
Fried Khichiya Papad	₹ 180
Fried Masala Khichiya Papad	₹ 220
Fried Masala Khichiya Papad with Cheese	₹ 250
Fryums	₹ 200
Cheese Fryums	₹ 265
Sez. Cheese Fryums	₹ 295

Raita / Lassi / Chass

Boondi Raita	₹ 225
Cucumber Raita	₹ 225
Pomegranate Boondi Raita	₹ 225
Mix Veg Raita	₹ 225
Pineapple Raita	₹ 245
Sweet Lassi	₹ 275
Creamy churned yogurt blended with sugar for a refreshing traditional drink	
Chaas / Masala Chaas	₹ 215
Light buttermilk seasoned with roasted cumin and mild spices	

Munches

Masala Peanut	₹ 275
Chana Chaat	₹ 275
Masala Green Peas	₹ 275

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

Jain Food available
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Pan Asian Appetizers

Crispy Fried Wonton

Golden-fried vegetable stuffed dumplings

₹ 525

Steamed Momos (Veg / Paneer)

Soft dumplings served with spicy dip

₹ 495

Kung Pao Potatoes

Crispy potatoes tossed in spicy Asian sauce

₹ 495

Schezwan Crispy Veg

Crisp vegetables in fiery Schezwan glaze

₹ 495

Crispy Lotus Stem

Crunchy lotus stem tossed in sweet-spicy sauce

₹ 525

Smoked Paneer Chilli

Paneer cubes tossed in Indo-Chinese sauce

₹ 550

Asian Greens with Soya Ginger

Stir-fried greens flavored with soy and ginger

₹ 495

Stir Fried Tofu with Exotic Vegetables

Tofu sautéed with colorful vegetables

₹ 550

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

Jain Food available
* Taxes as applicable

Soups

Korean Ramen Noodles Soup	₹ 525
Tofu Miso Soup	₹ 525
Khao Suey Soup	₹ 595
Veg. Wonton Soup	₹ 500
Veg. Manchow Soup	₹ 475
Lemon Coriander Soup	₹ 475
Sweet Corn Soup	₹ 475
Hot and Sour Soup	₹ 475

(Each prepared with authentic Asian herbs and spices)

Salad

Korean Kimchi Traditional fermented cabbage with bold spices	₹ 300
Som Tom Je Raw papaya salad with tangy Thai dressing	₹ 300
Muchim Spicy cucumber salad with sesame notes	₹ 300

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

Jain Food available
* Taxes as applicable

Main Course

Kimchi Ramen	₹ 525
Japchae Noodles	₹ 525
Tteokbokki	₹ 525
Korean Fried Rice	₹ 525
Singapore Rice / Noodles	₹ 525
Burnt Garlic Rice / Noodles	₹ 475
Veg Fired Rice	₹ 475
Veg Hakka Noodles	₹ 475
Schezwan Fired Rice / Noodles	₹ 495
Triple Schezwan Rice / Noodles	₹ 625
Pad Thai Noodles	₹ 495
Thai Green / Red Curry with Basil Rice	₹ 650
Massaman Curry	₹ 575

(All above dishes are prepared with authentic asian sauces and fresh vegetables)

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

Jain Food available
* Taxes as applicable

Sandwich and Burger

Veg Sandwich (Plain / Grilled)

Classic vegetable filling layered in fresh bread

₹ 350

Veg Club Sandwich

Triple-layer sandwich with fresh vegetables and spreads

₹ 425

Paneer Tikka Sandwich

Spiced paneer filling in toasted bread

₹ 450

Spinach Corn and Cheese Sandwich

Creamy spinach and corn blend with cheese

₹ 425

Bombay Sandwich

Mumbai-style chutney sandwich with vegetables

₹ 425

Farm House Burger

Loaded vegetable patty with fresh lettuce and sauces

₹ 500

Vegetable Cheese Burger

Crispy veg patty topped with melted cheese

₹ 500

Paneer Tikka Burger

Tandoori paneer tikka with Indian spices and vegetable

₹ 500

(All Sandwiches and Burger served with French fries)

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

Jain Food available
* Taxes as applicable

Kids Menu

French Fries

Golden crispy potato fries

₹ 350

Peri Peri French Fries

Fries tossed in spicy peri-peri seasoning

₹ 375

Potato Wedges

Thick-cut seasoned potato wedges

₹ 350

Smiley Potato

Fun-shaped crispy potato bites

₹ 350

Fried Aloo Tikki

Crispy spiced potato patties

₹ 375

Cheese Corn Ball

Golden-fried cheese and corn bites

₹ 495

Coleslaw Sandwich

Creamy cabbage filling in soft bread

₹ 400

Tomato and Cheese Sandwich

Simple and delicious cheese and tomato toast

₹ 400

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

Jain Food available
* Taxes as applicable

Desserts

Baked Madhuram

A traditional Indian baked sweet delicacy, rich, moist and delicately flavored with aromatic spices

₹ 425

Litchi Delight

Fresh litchi blended with dry fruits and creamy mawa, creating a soft, luscious dessert with tropical sweetness

₹ 475

Gud Baked Rasgulla

Soft white rasgulla baked in jaggery syrup for a caramelized, earthy sweetness with a melt-in-the-mouth texture

₹ 425

Shahi Tukda

Royal Mughlai dessert of fried bread soaked in saffron-infused sugar syrup, topped with creamy rabdi and nuts

₹ 400

Gajar Halwa

Slow-cooked grated carrots simmered in milk, ghee and dry fruits for a rich, traditional Indian indulgence

₹ 375

Honey Tossed Noodles with Vanilla Ice Cream

Crispy fried noodles glazed in honey, served with a scoop of smooth vanilla ice cream for the perfect hot-cold combination

₹ 375

Sizzling Walnut Chocolate Brownie

Warm, fudgy chocolate brownie topped with crunchy walnuts and served on a sizzling platter with rich chocolate sauce

₹ 525

Sizzling Carrot Halwa with Vanilla Ice Cream and Rabdi

Hot gajar halwa served sizzling, paired with chilled vanilla ice cream and creamy rabdi for a luxurious contrast

₹ 525

711 Special Faluda with Rabdi

Signature faluda layered with rose syrup, vermicelli, basil seeds, ice cream and topped with thick rabdi.

₹ 375

Choice of Ice Cream or Kulfi

Selection of classic ice cream flavors or traditional Indian kulfi, smooth and refreshing.

₹ 300

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

* Taxes as applicable

Beverages Traditional Refreshers

Seasonal Fresh Fruit Juice

Orange / Sweetlime / Pineapple / Watermelon

₹ 350

Milk shakes

Available in: Chocolate | Vanilla | Mango | Strawberry | Oreo
Thick, creamy shakes blended with milk and rich flavors

₹ 325

Smoothies

Available in: Chocolate | Vanilla | Mango | Strawberry | Oreo
Smooth, refreshing fruit or chocolate blends for a wholesome treat

₹ 350

Cold Coffee

Chilled coffee blended smooth and creamy

₹ 275

Cold Coffee with Ice Cream

Classic cold coffee topped with a scoop of vanilla ice cream

₹ 325

Hot Chocolate

Rich and velvety chocolate beverage

₹ 225

Tea

Freshly brewed traditional tea

₹ 125

Coffee

Classic hot brewed coffee

₹ 150

Cappuccino

Espresso topped with steamed milk foam

₹ 225

Caffè Latte

Smooth espresso blended with steamed milk

₹ 225

Aerated Drinks

Coke / Diet Coke / Thums Up / Sprite

₹ 150

Red Bull

₹ 350

Bottle Water

₹ 100

Soda Bottle (600 ml)

₹ 120

Fresh Lime Water

₹ 175

Fresh Lime Soda

₹ 200

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

* Taxes as applicable

Holy Shakes

Chocolate Loaded Shake

A rich and creamy chocolate shake blended with premium cocoa, topped generously with whipped cream, chocolate drizzle, and decadent chocolate chunks for the ultimate chocolate lover's treat

₹ 350

Strawberry Loaded Shake

Smooth strawberry shake made with fresh strawberry flavor, layered with whipped cream and strawberry syrup, finished with fruity toppings for a refreshing indulgence

₹ 350

Mango Royal Loaded Shake

Thick mango shake blended with ripe mango pulp, crowned with whipped cream and mango glaze, delivering a tropical royal delight in every sip.

₹ 350

Oreo Monster Shake

Creamy vanilla milkshake blended with crushed Oreo cookies, topped with whipped cream, cookie crumbles, and chocolate drizzle for a crunchy, creamy experience

₹ 350

Peanut Butter Caramel Shake

A luscious blend of peanut butter and smooth caramel syrup, finished with whipped cream and caramel drizzle, perfectly balanced between nutty and sweet

₹ 350

Lunch : 12:30 pm to 4:00 pm
Dinner : 7:00 pm to 11:30 pm

* Taxes as applicable



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