

INNERgise

SPECIAL IMMUNITY BOOSTER MENU

#NourishAndRelish

Strengthen your immune system with our special menu featuring fresh & home grown ingredients packed with antioxidants and immunity-boosting superfoods, delivered to your doorstep.

ANUKA, TAJSATS – MUMBAI

DELIVERY GUIDELINES

CONTACTLESS

DELIVERY



WITHIN 8KM RADIUS



SUSTAINABLE PACKAGING



ONLINE PAYMENT VIA UPI



SAFETY & HYGIENE ASSURED

TO PLACE YOUR ORDER, PLEASE CALL: 1800 266 7646

ORDER 03 DAY SUBSCRIPTION MEALS AT INR 4000 ORDER INDIVIDUAL MEALS AT INR 1500 PER MEAL AVAILABLE FROM 12:00 PM TO 9:00 PM

Innergise Menn One

INR 1500 PLUS TAXES (SERVES TWO)

- CHAKOTREY KI CHAAT Grapefruit salad, ala desi
- PAPITA KI SUBZI
 Raw papaya stew
- NEEM BEGUN Neem and eggplant saute
- RAGI UTTAPAM
 Flat Ragi pancake
- TURMERIC AND RAW MANGO CHUTNEY
- BAJRA KI KHICHIDI Rajasthani millet and vegetable casserole
- DINK LADDU Edible gum laddu





Innergise Menn Two

INR 1500 PLUS TAXES (SERVES TWO)

- AVOCADO, WATERMELON AND YOUNG SPINACH
- CHOULAI SAAG
 Infused amaranth stir-fry
- BANANA STEM VARUVAL A semi dry preparation of banana stem
- PAPITA KI SUBZI
 Raw papaya stew
- TURMERIC AND COCONUT CHUTNEY
- BROKEN WHEAT CHILA Chickpea flour and broken wheat flat bread
- RAAGI LADDU
 Sweet dish made of ragi flour





Innergise Menn Three

INR 1500 PLUS TAXES (SERVES TWO)

- MUSHROOM, GUAVA, FRESH GREENS AND TURMERIC SALAD
- MORINGA THORAN
 Stir fry drumstick leaves, shallots and grated coconut
- AJAWANI LASSON PALAK Tempered braised spinach
- NEEM JHOL Seasonal vegetables and young neem leaf stew, a perfect booster
- SABUDANA KHICHADI Sago pearls kedgeree
- MAKAI KI ROTI Corn flat bread
- CHIA PUDDING
 Sweet dish made of chia seeds and reduced milk





Innergise Subscription Menu - 3?

INR 4000 PLUS TAXES (SERVES TWO)

Day One

- CHAKOTREY KI CHAAT Grapefruit salad, ala desi
- PAPITA KI SUBZI Raw papaya stew
- NEEM BEGUN Neem and eggplant saute
- RAGI UTTAPAM
 Flat Ragi pancake
- TURMERIC AND RAW MANGO CHUTNEY
- BAJRA KI KHICHIDI
 Rajasthani millet and vegetable casserole
- **DINK LADDU** Edible gum laddu

Day Two

- AVOCADO, WATERMELON AND YOUNG SPINACH
- CHOULAI SAAG Infused amaranth stir-fry
- BANANA STEM VARUVAL
 A semi dry preparation of banana stem
- PAPITA KI SUBZI
 Raw papaya stew
- TURMERIC AND COCONUT CHUTNEY
- BROKEN WHEAT CHILA
 Chickpea flour and broken wheat flat bread
- RAAGI LADDU Sweet dish made of ragi flour

Day Three

- MUSHROOM, GUAVA, FRESH GREENS AND TURMERIC SALAD
- MORINGA THORAN
 Stir fry drumstick leaves, shallots and grated coconut
- AJAWANI LASSON PALAK
 Tempered braised spinach

- NEEM JHOL Seasonal vegetables and young neem leaf stew, a perfect booster
- SABUDANA KHICHADI Sago pearls kedgeree
- MAKAI KI ROTI
 Corn flat bread
- CHIA PUDDING Sweet dish made of chia seeds and reduced milk

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A COMMITMENT RESTRENGTHENED





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