



ESPRESSO BAR (HOT)

ESPRESSO SHOT

A strong, concentrated shot of freshly brewed espresso with intense aroma.

Un espresso court et intense, préparé fraîchement pour une saveur riche et aromatique.

CAPPUCCINO

Espresso blended with steamed milk and a thick, creamy foam topping.

Un espresso mélangé à du lait chaud, surmonté d'une mousse riche et onctueuse.

MOCHA

A delightful combination of espresso, chocolate and steamed milk.

Un mélange gourmand d'espresso, de chocolat et de lait chaud.

HOT CHOCOLATE

A rich and creamy hot chocolate made with smooth cocoa for a comforting, indulgent taste.

Una cioccolata calda ricca e cremosa, preparata con cacao vellutato per un gusto avvolgente e indulgente.



155

205

245

245



AMERICANO

195

Smooth, diluted espresso topped with hot water for a mild yet full-bodied taste.

Un espresso allongé d'eau chaude pour une saveur douce mais pleine de caractère.

LATTE

205

A smooth espresso drink with plenty of steamed milk and a light foam finish. Un espresso adouci par une grande quantité

de lait chaud et une fine couche de mousse.

CARAMEL POPCORN LATTE

265

A creamy latte infused with caramel and topped with crunchy popcorn notes.

Un latte crémeux infusé au caramel, rehaussé de notes croquantes de pop-corn.

MACCHIATO

245

Bold espresso lightly "stained" with a touch of milk foam for a smooth yet intense flavor.

Espresso deciso leggermente "macchiato" con un velo di schiuma di latte per un gusto intenso e vellutato.

ESPRESSO BAR (COLD)

ZESTY ORANGE COLD BREW

A refreshing citrusblendof orange and chilled espresso.

Un mélange rafraichissant d'orangeet d'espresso glacé.

LITCHI COFFEE COLD BREW

RistrettoShotwithLitchiJuice and Sweet aereated

COFFEE CHEESE CAKE LATTE

Creamy latte inspired by classic cheesecake flavors, blended with espresso for arich dessert-style coffee treat.

ICED AMERICANO

Espresso poured over coldwater and ice for acrisp, light flavor.

Espresso allongé d'eau froide et servi sur glace pour une saveur légère et vive.

VIETNAMESE STYLED LATTE

Richiced latte sweetened with traditional condensed milk.

Un latte glacé riche, sucré au lait concentré à la vietnamienne.

CHOCOLATE AFFOGATO

Vanilla ice cream served with cold espresso and chocolate drizzle

Glace vanille servie avec espresso froid et filet de chocolat

ORANGE ESPRESSO TONIC

A refreshing fusion of zesty orange, sparkling tonic water, and bold espresso — a vibrant citrus twist with a smooth, bittersweet finish.

NUTELLA ICED LATTE

Chilled espresso blended with milk, topped with Nutella foam.
Espresso freddo con latte, sormontato da schiuma di Nutella

COCONUT COLD BREW

Refreshing cold brew infused with coconut water for a tropical twist.
Cold brew rinfrescante con acqua di cocco per un tocco tropicale

245

CRANBERRYCOFFEE COLD BREW

RistrettoShotwithCranberryJuice and Sweet aerated

MANGO LATTE

A smooth iced latte blended with rich Amango for a creamy, tropical, and refreshing coffee delight

ICED LATTE

Chilled espresso served over ice with cold milk for a smooth finish

Espresso refroidi servi sur glace avec du lait frais pour une texture douce

COLD BREW

Smooth, slow-brewed coffee served over ice for a crisp flavor.
Caffè estratto a freddo, servito con ghiaccio per un gusto fresco.

275

265

205

265

245

245

245

245



JAPANESE MATCHA

SAN-CHA TEA,PRODUCEOFJAPAN-CEREMONIAL GRADE

Finely stone-ground Japanese green tea whisked with hot water to create a smooth, vibrant, and frothy drink. Rich in antioxidants and natural caffeine, it promotes calm focus, sustained energy, and overall wellness with a clean, earthy flavor.

BISCOFF & MATCHA FRAPPE	295
MANGO MATCHALATTE	275
BLUEBERRY CHEESECAKE MATCHA	300
STRAWBERRY MATCHA	315
VEITNAMESE STYLEMATCHA	295



FRAPPES (Milk Ice Cream Based)

CLASSIC FRAPPE

A richandcreamy blendofespresso and milk-based ice cream.

Un mélange onctueux d'espresso et de crème glacéeà base delait.



245

BROWNIE FRAPPE

A decadent chocolatefrappemixed with soft brownie chunks.

Un frappé décadent agrémenté de morceaux de brownie fondant.

265

BELGIUM CHOCOLATE FRAPPÉ

Achilled, creamyfrappé made withrichBelgian chocolate forasmooth and indulgent chocolate experience.

Un frappé freddo e cremoso, preparato con pregiato cioccolato belga per un esperienza intensa e golosa.

255

SALTED CARAMEL POPCORN FRAPPE

A sweet-salty caramel frappe toppedwithhints of buttery popcorn.

Un frappé au caramel beurre salé avec de délicates notes de pop-corn.

285

Ferrero Rocher Frappé

A decadent blend of espresso, milk, and ice cream, enriched with Nutella and crushed Ferrero Rocher for a luxurious chocolate-hazelnut treat.

Un frappé decadente con espresso, latte e gelato, arricchito con Nutella e Ferrero Rocher tritati per una delizia lussuosa al cioccolato e nocciola

285

BRUNATOS CHEESE CAKE SHAKES

STRAWBERRY CHEESECAKE SHAKE 285

Fresh strawberry flavor combined with rich cheesecake creaminess.

Le goût frais de la fraise associé à la douceur d'un cheesecake.

BISCOFF CHEESECAKE SHAKE 285

Creamy cheesecake shake infused with Biscoff spread.

Un milkshake crémeux au parfumé au biscuit Biscoff.

NUTELLA CHEESECAKE SHAKE 285

Creamy cheesecake shake infused with rich Nutella.

Milkshake cremoso al cheesecake aromatizzato alla Nutella.

MANGO CHEESECAKE SHAKE 285

Creamy cheesecake shake blended with rich mango goodness.

Un milkshake cheesecake crémeux mélangé à la douceur de la mangue.

BLUEBERRY CHEESECAKE SHAKE 285

A velvety blend of blueberries and classic cheesecake.

Un mélange velouté de myrtilles et de cheesecake traditionnel.



MILKSHAKES

BLUEBERRY SHAKE 255

A fruity shake bursting with blueberry flavor.
Un milk shake fruité débordant de saveur de myrtille.



STRAWBERRY SHAKE 255

Creamy milkshake made with fresh strawberries.
Milkshake cremoso preparato con fragole fresche.

KITKAT SHAKE 255

A chocolatey blended shake with crispy KitKat pieces.

Un milkshake chocolaté avec des morceaux croustillants de KitKat.

NUTELLA SHAKE 285

Thick, creamy shake made with generous Nutella.

Un milkshake riche et crémeux préparé avec du Nutella.

BUBBLE GUM SHAKE 275

A fun, creamy milkshake blended with bubble gum flavor for a sweet, nostalgic treat

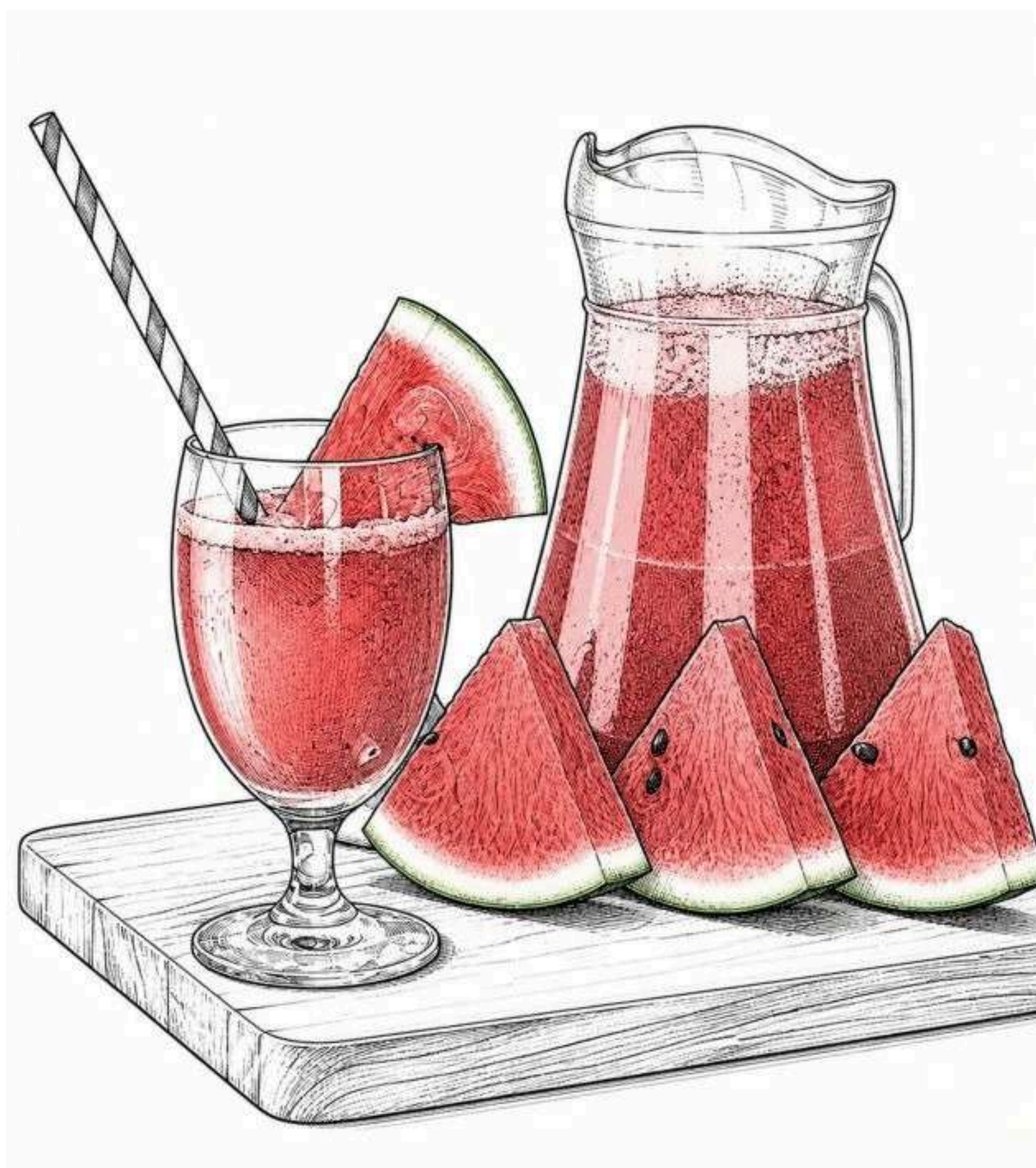
Un milkshake crémeux au goût de bubble gum, pour une douceur ludique et nostalgique

ICED -TEA

VIRGIN LIIT PITCHER -1000ML	415
LEMON MINT ICED TEA	220
PINEAPPLE MINT ICED TEA PEACH	220
ICE TEA	220
PASSIONFRUIT ICED TEA	220
CRANBERRY ICED TEA	220
GRAPEFRUIT ICE TEA	220



COLD PRESS JUICES



BEETROOT CARROT APPLE 215

A nutritious blend of earthy beetroot and sweet carrots.

Un mélange nutritif de betterave terreuse et de carotte douce.

JUICY PINEAPPLE 215

Zesty orange paired with carrot richness and a hint of ginger spice

Arancia vivace abbinata alla ricchezza della carota, con un delicato tocco speziato di zenzero

CITRUS ORANGE 215

A balanced combination of apple freshness, carrot sweetness, and beetroot depth

Una combinazione equilibrata di freschezza di mela, dolcezza della carota e profondità aromatica della barbabietola.

CHILLED BEVERAGES

DIET COKE (By Glass) 135

*Low-calorie carbonated cola beverage
Boisson cola gazeuse faible en calories*

FRESH LIME (Soda/Water) 175

Lime juice served with soda or still water for a cooling, citrusy drink

Jus de citron vert servi avec eau gazeuse ou plate, pour une boisson citronnée rafraîchissante

WATER - VEDIKA 1 LTR. - MRP 60



MOJITOS

DOUBLE LAYER MOJITO

A refreshing sparkling mojito layered with lemon, fresh mint, and soda.

Un mojito pétillant et rafraîchissant en couches au citron, à la menthe fraîche et au soda.

PEACH SODA

A sparkling soda infused with the sweet, juicy flavor of ripe peaches.

Una soda frizzante con il gusto dolce e succoso delle pesche mature.



275

ALLFRUIT & BERRY (MOST POPULAR)

A vibrant blend of assorted berries and seasonal fruits.

Un mélange éclatant de baies assorties et de fruits de saison.

265

235

GRAPEFRUIT & ROSEMARY SPRITZ

A refreshing sparkling mix of grapefruit and fragrant rosemary.

Un spritz pétillant mêlant pamplemousse et romarin parfumé.

VIRGIN MOJITO

Mint lime and soda combined for a crisp, classic mojito experience.

Menthe, citron vert et soda pour un mojito sans alcool rafraîchissant.

225

WATERMELON & MINT MOJITO

Cool watermelon blended with zesty lime and fresh mint.

Pastèque rafraîchissante mélangée avec du citron vert et de la menthe fraîche.

245

MILK ALTERNATE

ALMOND MILK

85

SOYA MILK

75

LACTOSE FREE MILK

75

COCONUT MILK

75

ADD ON FLAVORS

HAZELNUT

45

CARAMEL

45

IRISH

45

VANILA

45

TIRAMISU

45

EXTRA

ESPRESSO SHOT (40 ML)

80

ICE CREAM (SINGLE SCOOP)

80



SOUP

ZUPPA DI POMODORO E BASILICO ARROSTO

Slow-roasted tomato soup with fresh basil and cream.
Zuppa di pomodoro arrosto con basilico fresco e panna.

305

ZUPPA DI BROCCOLI E MANDORLE

Creamy broccoli soup blended with roasted almonds for a nutty twist.
Zuppa cremosa di broccoli arricchita con mandorle tostate per un gusto delicatamente nocciolato.

305

SALADS

AVOCADO ITALIAN HERB SALAD

Creamy avocado with mixed greens, olives, oregano, basil and lemon-olive oil dressing.
Avocat crémeux avec jeunes pousses, olives, origan, basilic et vinaigrette citron-huile d'olive.



425

Broccoli & Feta Salad

Tender broccoli florets tossed with feta cheese, pumpkin seeds, cherry tomatoes and a fragrant herb dressing.

385

Tenere cimette di broccoli condite con formaggio feta, semi di zucca, pomodorini e un profumato condimento alle erbe.

EXOTIC SOUTE VEGGIE

Warm sautéed seasonal vegetables tossed with herbs, served with crunchy croutons or rustic bread

385

Insalata di verdure saltate con erbe aromatiche, accompagnata da crostini croccanti o pane rustico

SUN-DRIED TOMATO & OLIVE SALAD 385

A flavorful blend of sun-dried tomatoes, olives, cucumbers, mixed lettuce and balsamic dressing.

Mélange savoureux de tomates séchées, olives kalamata, concombre, laitue variée et vinaigrette balsamique.

OG BURRATA SALAD

Creamy burrata served over fresh lettuce, with grilled cherry tomatoes, pesto, garlic, balsamic vinegar, walnuts, herbs, and crunchy croutons.

435

Burrata cremosa servita su lattuga fresca, con pomodorini grigliati, pesto, aglio, aceto balsamico, noci, erbe aromatiche e crostini croccanti.

BAKED POTATO MANIA

FOUR CHEESE ITALIAN JACKET POTATO

Loaded with a rich blend of mozzarella, cheddar, gouda and parmesan, melted to perfection.

Garnie d'un mélange fondant de mozzarella, cheddar, gouda et parmesan.

475

ITALIAN HERBED WEDGES

Sea Salt, Oregano, Rosemary, Chef's Curated Spice mix, tossed with baked Wedges

225

TRUFFLE & CHEESE FRIES

Fries topped with Parsley, Parmesan & Truffle Oil baked lightly.

365

PERI PERI FRIES

Crispy peri peri fries tossed in bold spices and irresistible flavours.

325

SALTED FRIES

Crispy peri peri fries tossed in bold spices and irresistible flavours.

215



BRUSCHETTA

PICANTE CHEESE TOAST

435

Crispy toasted sourdough topped with spicy red and green chilies and melted cheese—simple, comforting and indulgent.

Pane tostato croccante con peperoncini rossi e verdi piccanti e formaggio fuso—semplice, confortante e goloso.

SUPREME GARLIC BREAD

395

Loaded slices of garlic bread with rich garlic butter, melted cheese and flavorful toppings, baked to a golden crisp—bold, indulgent and perfect for sharing.

Fette di pane all'aglio ricche di burro all'aglio, formaggio fuso e gustosi condimenti, cotte fino a doratura croccante—deciso, goloso e perfetto da condividere



TOMATO, OLIVE & JALAPEÑO BRUSCHETTA

455

Toasted baguette topped with tomatoes, olives, jalapeños and parmesan.

Baguette grillée garnie de tomates, olives, jalapeños et mozzarella.

AVOCADO BRUSCHETTA (MEXICAN-ITALIAN FUSION)

455

Open-faced bruschetta with creamy avocado, lime, cherry tomatoes & onions and herbs.

Bruschetta ouverte garnie d'avocat crémeux, citron vert, tomates cerises et herbes.

FUNGHI BRUSCHETTA

435

Toasted bread topped with sautéed onions, mushrooms, and sweet corn—simple, rustic, and full of flavor.

Pane tostato guarnito con cipolle, funghi e mais dolce—semplice, rustico e ricco di gusto.

BURRATA E POMODORI

485

Fresh cherry tomatoes drizzled with garlic oil, paired with creamy burrata—simple, elegant, and full of flavor.

Pomodorini freschi conditi con olio all'aglio, abbinati a burrata cremosa—semplice, elegante e ricco di gusto.

SUN-DRIED TOMATO & PESTO BRUSCHETTA

455

A flavorful mix of sun-dried tomatoes, basil pesto, and parmesan on toasted bread.

Un mix saporito di pomodori secchi, pesto al basilico e parmigiano su pane tostato.



PANUOZZO

RUSTIC PANEER PANUOZZO

Grilled cottage cheese with bell peppers, onions, bold spices, Tandoori Mayonaise and melted mozzarella.

Paneer grillé avec poivrons, oignons, épices douces et mozzarella fondue.

Mushroom Bianca Panuozzo

Sautéed mushrooms with creamy Bianca sauce, caramelised onions and herbs.

crémeuse, oignons et herbes. Champignons sautés avec sauce Alfre

Fresh Baked Panuozzo Sandwich—All New

Panuozzo is an Italian sandwich made from pizza dough, created in the town of Gragnano near Naples

Panuozzo was created in 1983 by Italian pizzaiolo Giuseppe Mascolo in Gragnano, near Naples. One evening, while cooking for his children, he shaped pizza dough into a long bread, baked it, then filled it with mozzarella and pancetta – a fun twist on a sandwich. His children loved it, especially his daughter Pasqualina, who named it “o panuozzo.” Soon, the Mascolo family added it to their pizzeria menu, and the delicious creation quickly spread across Campania as a beloved traditional dish.

515

PESTO VEGGIE PANUOZZO

A gourmet mix of grilled vegetables, mozzarella & pesto.

Un mix gourmet di verdure grigliate, mozzarella, pesto e unfiledi filo d'olio al tartufo bianco.

515

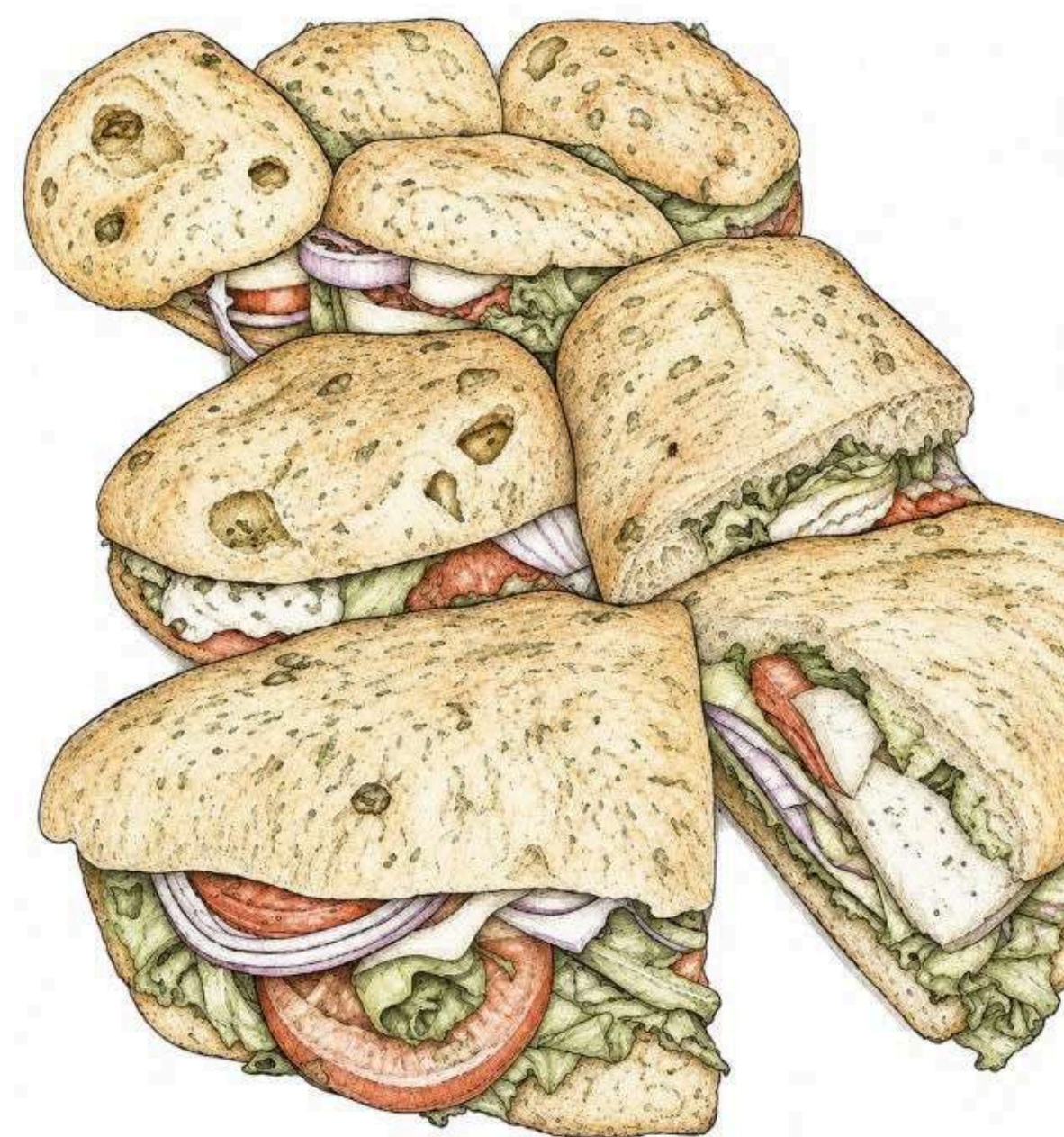
505

BURRATA PANUZZO WITH MARINARA

Soft panuozzo bread filled with creamy burrata and finished with rich marinara sauce.

Panuozzo soffice farcito con burrata cremosa e completato con salsa marinara ricca.

545



SIGANTURE PASTA- HAND CRAFTED BY CHEF

MUSHROOM TRUFFLE RAVIOLI

625

Sautéed mushrooms in a silky cream sauce, finished with a drizzle of white truffle oil.

Champignons sautés dans une sauce crémeuse soyeuse, parfumée d'un filet d'huile de truffe blanche.

SPINACH & RICOTTA RAVIOLI

625

Handmade ravioli filled with creamy ricotta and fresh spinach, served in a velvety basil cream sauce—delicate, fresh, and elegantly comforting.

Ravioli fatti a mano ripieni di ricotta cremosa e spinaci freschi, serviti in una vellutata crema al basilico—delicati, freschi ed eleganti.



BAKED LASAGNE

625

Layers of pasta sheets, rich tomato sauce, creamy béchamel, and melted cheese baked to perfection.

Strati di pasta, salsa di pomodoro ricca, besciamella cremosa e formaggio fuso, cotti alla perfezione.

HAND CRAFTED PIZZA

	Neapolitan Style (12 inch)	Deep Dish Chicago Style (6inch) BakingTime30min	New York Style (12 inch)
MARGHERITA CON POMODORI SECCHI (SUN-DRIED TOMATO MARGHERITA) <i>Tomato, sun-dried tomatoes,freshbuffalo mozzarella, parmesan and fresh basil.</i> <i>Tomates, tomates séchées, mozzarella di bufala,parmesan etbasilic frais.</i>	910	910	790
PESTO ITALIANO PIZZA <i>Basil pestotopped withcherry tomatoes, olives, mushrooms, fresh buffalo mozzarella and parmesan.</i> <i>Pesto basilic garni de tomates cerises, olives, champignons, cheddar et parmesan.</i>	1090	910	940
QUATTRO FORMAGGI PIZZA <i>ClassicItalian pizzatopped with a rich blend ofmozzarella, parmesan, gauda & cheddar.</i> <i>Pizza italiana classica con un ricco mix di quattro formaggi.</i>	1070	960	940
FUNGHI E TARTUFO (MUSHROOM TRUFFLE PIZZA) <i>Sautéed mushrooms, mozzarella and a drizzle of white truffle oil.</i> <i>Champignons sautés, mozzarella et un filet d'huile de truffe blanche.</i>	1020	920	890
BURRATA PIZZA <i>A medley of mushrooms, olives, peppers, corn, and jalapeños with buffalo mozzarella.</i> <i>Mélange de champignons, olives, poivrons, maïs et jalapeños avec mozzarella di bufala.</i>	1090	N/A	940
ARRABBIATA SPICY VEG PIZZA <i>Spicy Italianarrabbiata sauce withpeppers,corn, jalapeños, tomatoes,olives and mozzarella.</i> <i>Sauce arrabbiata épicée avec poivrons, maïs, tomates, olives,pimentet mozzarella.</i>	960	910	860



HAND CRAFTED PIZZA

	Neapolitan Style (12 inch)	Deep Dish Chicago Style (6 inch)	New York Style (12 inch)
ORTOLANA (ITALIAN FARMER'S VEG PIZZA) <i>Fresh spinach, broccoli, onions, olives, American corn, tomatoes and basil with buffalo mozzarella.</i> <i>Épinards, brocoli, oignons, olives, maïs tomates et basilic avec mozzarella di bufala.</i> <i>miniature,</i>	960	910	860
RUSTIC PANEER PIZZA <i>Grilled paneer, smoked peppers, onions, Tandoori Mayonnaise and mozzarella on a tomato base.</i> <i>Paneer grillé, poivrons fumés, oignons mozzarella sur une base tomate.</i> <i>et</i>	1020	920	890
BIANCA AL FORMAGGIO (WHITE CHEESE PIZZA) <i>Creamy béchamel base with mozzarella, garlic, chillies, jalapeños, oregano and parmesan.</i> <i>Base béchamel crémeuse avec mozzarella, ail, piments, jalapeños, origan et parmesan.</i>	1090	910	940
CHIMMI CHURI PIZZA <i>A vibrant pizza topped with chimichurri sauce, fresh vegetables, and mozzarella.</i> <i>Una pizza vivace con salsa chimichurri, verdure fresche e mozzarella.</i>	1090	910	940
CHIPOTLE PIZZA <i>Smoky chipotle peppers with onions, capsicum, and melted cheese for a bold kick.</i> <i>Peperoncini chipotle affumicati con cipolle, peperoni e formaggio fuso per un gusto deciso.</i>	1090	910	940

GRANDMA’S PAN PIZZA – 10 INCHES955

Classic pan-style pizza, 10 inches, with a rich tomato base and mozzarella—comfort food at its best.

Pizza classica in teglia da 10 pollici, con base di pomodoro ricca e mozzarella—il massimo del comfort food.



PASTA (100% italian semolina pasta)

PESTO GENOVESE

Fresh basil pesto tossed with cherry tomatoes, olives, parmesan and a drizzle of olive oil.

Pesto frais au basilic mélangé avec des tomates cerises, olives, parmesan et un filet d'huile d'olive.

590

PINK SAUCE (ROSÉ PASTA)

A blend of creamy béchamel and tomato sauce with corn, peppers and herbs.

Un mélange de sauce béchamel crémeuse et de sauce tomate avec du maïs, des poivrons et des herbes.

565

PENNE ARRABBIATA

Penne pasta in a spicy Italian arrabbiata sauce with garlic, chili, tomato, and olives

Pâtes penne dans une sauce arrabbiata italienne épicée avec ail, piment, tomate et olives

565

MAC & CHEESE- WHEN US! INSPIRED BY ITALY

Mozzarella, parmesan, cheddar, and cream cheese melted into a rich, creamy sauce.

Mozzarella, parmesan, cheddar et fromage à la crème fondus dans une sauce riche et crémeuse.

615

PASTA MORNAY CLASSICO

Creamy béchamel and parmesan sauce tossed with fettuccine and mixed vegetables.

Sauce béchamel crémeuse au parmesan mélangée avec des fettucines et des légumes variés

595

SPAGHETTI AGLIO E OLIO

Classic Italian spaghetti sautéed with olive oil, garlic, red chili flakes and parsley.

Spaghettis italiens classiques sautés à l'huile d'olive, ail, flocons de piment rouge et persil.

Penne mélangées avec des tomates séchées, olives, basilic et parmesan.

565

FUNGHI E CREMA PASTA (CREAMY MUSHROOM PASTA)

Rich mushroom cream sauce flavored with parsley, garlic and parmesan.

Sauce crémeuse aux champignons parfumée au persil, ail et parmesan

545

Many people think pasta is made from regular white flour, but authentic Italian pasta is crafted from durum wheat semolina, a golden, high-protein grain grown in Italy for centuries. This special wheat gives pasta its firm texture, rich taste, and ability to hold sauces perfectly. Since ancient Roman times, Italians have used durum wheat for purity and strength making real pasta a nutritious tradition, not a refined flour product like many assume today.



SWEET TEMPTATIONS

NUTELLA FUDGE BROWNIE

Warm fudge brownie served with icecreamand topped with Nutella sauce.

Brownie al cioccolato caldo con cuore fondente, servito con gelatoe guarnito con salsa Biscoff

315



NEW YORK CHEESE CAKE

Rich and velvaty New York cheesecake with a perfectly creamy texture and timeless flavours

Cheesecake new-yorkais riche et velouté, à la texture parfaitement crémeuse et au goût intenporel

345



BISCOFF FUDGE BROWNIE

315

Warm fudge brownieserved withice cream and topped with Biscoffsauce.

Brownie caldo al cioccolato fondente servito con gelato e guarnito consalsa Biscoff

NUTELLA PANNA COTTA

315

A silky-smooth Italian dessert infused with rich Nutella, offering a creamy texture and irresistible chocolate-hazelnut indulgence.

Un dessert italiano vellutato e cremoso, arricchito con la golosa Nutella e il suo irresistibile sapore di cioccolato e nocciole.

ADD ONS

Burratta Cheese
Dip Platter 5 dips
Extra Olives and Veggies

165
250
80

INSTRUCTIONS

Bloom gelatinSprinkle gelatin over cold water in a small bowl and let sit for 5 minutes

Heat creamIn a saucepan, combine cream, milk, and sugar. Heat gently until sugar dissolves, but do not boil

Add gelatinRemove from heat, stir in bloomed gelatin until fully dissolved

FlavorMix in vanilla extract

Pour & chillPour mixture into ramekins or glasses. Refrigerate for at least 4 hours until set

ServeTop with fresh berries, fruit coulis, or chocolate shavings before serving.

Concept by.



With nearly 25 years in the Food & Beverage industry,
Chef Abhishek Sharma is a seasoned culinary
leader and award-winning consultant known for
transforming F&B concepts into thriving ventures.



T&C Applicable
Taxes as applicable
Rights to admission reserved
management will not be responsible for any loss
No liquor and smoking is allowed inside the
restaurant premises

kindly take care of your belongings

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