

VIVANTA  
GOMTI NAGAR LUCKNOW  
BY TAJ

latitude



vegetarian     non-vegetarian     spicy

It is our endeavour to take special care of all our guests. If you or anyone in your party is allergic to any ingredient, please inform your server before you order your meal and they would assist you in ordering food items to suit you.

Some food preparations may contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it.

All prices are in Indian rupees and exclusive of any applicable taxes.

We levy no service charge.



# BREAKFAST

## House Special

550

- Freshly squeezed seasonal fruit juice of the season
- **Baker's basket**  
croissant, danish, muffin and a choice of whole-wheat, multi-grain or white bread toast, served with butter, honey and preserves
- Selection of cheese
- **Eggs cooked to order**  
fried, poached, omelette, scrambled or akuri
- Freshly brewed coffee or tea

## Indian Breakfast

525

- Buttermilk or sweet lassi
- **Dosa or uttappam or idli or vada**  
served with sambhar and chutney
- **Aloo paratha, gobi paratha or paneer paratha**
- Masala chai or coffee

## Healthy Start 475

☑️ **Carrot juice or seasonal fresh fruit platter**

☑️ **Egg white frittata**  
with whole-wheat bread

☑️ **Freshly brewed coffee or tea**  
served with skimmed milk

## À La Carte

☑️ **Fresh cut fruits** 330  
platter of seasonal fresh cut fruits

☑️ **Fat stack pancake** 330  
served with honey or maple syrup, melted butter and pastry cream

☑️ **Choice of cereals** 330  
corn flakes, wheat flakes, all-bran, chocolate flakes or muesli,  
served with hot or cold milk

☑️ **Belgium waffle with fruit compote** 330

☑️ ☑️ **Baker's basket** 330  
croissant, muffin, danish, doughnut and a choice of whole-wheat,  
multi-grain or white bread toast, served with butter, honey and preserves

☑️ **Eggs cooked to order** 350  
two eggs fried, boiled, scrambled, poached, omelette or akuri,  
served with breakfast chicken sausages, country ham,  
smoked bacon or golden hash brown and grilled tomato  
(please let us know if you would like only egg white)

## Indian Selection

☑️ **Aloo kalimirch with dal ki kachori** 🌶️ 350  
fried indian bread filled with lentil and served with dry-curried potato

☑️ **Paratha** 350  
whole-wheat bread, griddled with a filling of potato, cauliflower or cottage cheese,  
served with pickle and yoghurt

☑️ **Poori bhaji** 350  
deep-fried indian bread, served with potato curry

☑️ **Dosa** 350  
south indian fermented rice pancake done thin and  
crispy with a choice of tempered potato or plain,  
served with sambhar and chutneys

☑️ **Uttappam** 350  
south indian rice and lentil pancake, served plain or with a topping of onion,  
chili tomato, and chopped coriander, served with sambhar and chutneys

☑️ **Steamed idli** 330  
steamed fermented rice and lentil dumpling, served with sambhar and chutneys

☑️ **Choice of seasonal fruit juice** 275  
pineapple, watermelon, sweet lime, orange or mango

☑️ **Lassi** 275  
plain, masala, sweet, salted or mango

☑️ **Hot chocolate, bournvita or horlicks** 275

☑️ **Tea** 200  
darjeeling, assam, earl grey, jasmine, masala, ginger or lemon

☑️ **Coffee** 200  
cappuccino, espresso, instant, filtered or decaffeinated

☑️ **Soy milk** 175  
plain or chocolate

☑️ **Choice of homemade yoghurt** 150  
plain or flavoured

☑️ **Khageena with warqi paratha** 🌶️ 350  
awadhi style spiced scrambled egg, served with warqi paratha





# COMFORT FOOD

## Soups

250

- ▣ ▣ **Italian minestrone**  
as popular as the country itself, the 'big soup' is an ensemble of vegetables or lamb; served as a soup with the addition of pasta or rice
- ▣ ▣ **Shorba**  
originating in india, a thick flavoursome soup prepared from vegetables or lamb and garnished with herbs

## Main Course

### Non-vegetarian

- ▣ **Spaghetti carbonara** 750  
classic italian pasta preparation cooked in a rich creamy sauce with egg yolk and freshly cracked black pepper
- ▣ **Goan fish curry** 775  
a spicy indian sea food gravy made with red chillies, ginger, peppercorn and vinegar; served with steamed rice
- ▣ **Butter chicken** 775  
chicken morsels cooked in a clay oven and finished in a creamy fenugreek flavoured tomato gravy and served with naan
- ▣ **Kheema pao** 725  
a popular delicacy from mumbai, minced lamb simmered with spices and red chilli, served with indian breads

<b>Vegetarian</b>	
▣ <b>Pan-grilled paneer (with Indian spices)</b>	<b>675</b>
a popular appetiser across the country, soft cottage cheese grilled on a bed of indian spices and served in an ensemble of vegetables	
▣ <b>Dal makhani</b>	<b>450</b>
known for its generous portions of cream, this treasured staple dish of the north consists of whole black lentils and kidney beans slow cooked with herbs and spices, served with a choice of steamed rice or naan	
▣ <b>Vegetable stew</b>	<b>650</b>
a combination of various vegetables cooked and seasoned with herbs, slow cooked in tempered coconut milk and served with steamed rice	
▣ <b>Bhelpuri and dahi bhalla</b>	<b>650</b>
presenting two of the most popular savoury snacks, served originally on the streets of india and pakistan – the delicious and complex flavours will have you asking for more	

<b>Desserts</b>	<b>330</b>
▣ <b>Crème brûlée (sugar free)</b>	
literally known as 'burnt cream', it is a rich custard base topped with layers of hard caramel	
▣ <b>Phirni (sugar free)</b>	
a traditional south asian dessert, prepared from rice, sweetened milk and flavoured cardamom, saffron and almonds	
▣ <b>Chocolate mud pie or brownie</b>	
absolutely sinful, with a gooey chocolate filling on top of a crumbly chocolate crust	





# APPETISERS AND SOUPS

## Appetisers and Salads

- **Mezze platter** 330  
hummus, al-fattoush, mouttabel and grilled pita bread
- **Insalata caprese** 330  
a simple salad made with sliced mozzarella, tomato and basil, seasoned with salt, pepper and olive oil
- **Cured tomato and apple salad with field greens** 330  
wine cured washington apple and tomato with crisp iceberg lettuce
- **The classic caesar salad** 400  
a salad prepared with crisp iceberg lettuce, garlic croutons and parmesan dressing (garlic prawn or chicken)
- **Salad tuna nicoise** 400  
a french composed salad with tuna, green bean, hard boiled egg, tomato, onion, caper and potato
- **Fattoush chicken salad** 400  
chicken chunk marinated in mediterranean herb, mixed green vegetables tossed in vinaigrette dressing, served with crispy pita
- **Brandy infused prawn cocktail** 725  
poached prawn laced with a rich cocktail sauce

## Soups

- **Vegetable and tofu clear soup** 275  
a delicious clear soup with tofu and vegetables
- **Manchow soup** 275  
a hot and spicy thick soup with vegetables
- **Fire roasted tomato and poblano chilli bisque** 300  
rich smoky and bold
- **Cream of broccoli wisconsin cheddar** 300  
enhanced with american wisconsin cheddar
- **Lemon coriander soup** 275  
a soup flavoured with coriander and lemon with a choice of chicken or prawn
- **Talumein soup** 300  
a spicy chinese soup with a choice of prawn or chicken
- **Chicken and wild mushroom soup** 325  
a velvety chicken, mushroom soup



# ENTRÉE

Entrée	
▪ <b>Crispy fried mushroom crepés</b> crispy fried crepés stuffed with crème mushrooms, served with mustard dressed lettuce and potato wedges	600
▪ <b>Baked cannelloni</b> young spinach and creamy cottage cheese rolled in pasta sheets, served in tomato cheese sauce	625
▪ <b>Vegetable trio au gratin</b> young spinach, pasta in arrabiata and vegetable in alfredo layered and gratinated	625
▪ <b>Grilled vegetable casserole</b> assorted grilled vegetables topped with the layer of cheese, served with salsa roja	625
▪ <b>Cottage cheese steak</b> paprika and garlic rubbed cottage cheese steak, served with sautéed vegetable and spicy barbecue sauce	625
▪ <b>Old fashioned fish 'n' fries</b> crumbed fish fillet, served with fries	700
▪ <b>Chicken sandeman</b> egg coated boneless chicken braised in red wine sauce with julienne of pepper and sliced mushroom	750
▪ <b>Cajun spiced crispy corn fried chicken</b> 🌶️ served with potato wedge	750
▪ <b>Stuffed chicken steak</b> chicken breast stuffed with creamy chicken mince and grilled, served with pepper sauce, sautéed vegetable and mashed potato	800
▪ <b>Pan-fried pomfret</b> pan-fried whole pomfret fish with black and green olive, mashed potato, served with lemon herb butter sauce	900
▪ <b>Grilled fillet of norwegian salmon</b> served with risotto milanese and garlic spinach	1800
▪ <b>Panko crusted prawns</b> panko crusted prawn, served with mustard dressed lettuce and wasabi mayonnaise	1200
▪ <b>New Zealand lamb chops</b> cooked as per choice, served with traditional ratatouille and moroccan couscous	1900
▪ <b>Lobster thermidor</b> classical french creamy preparation	2000





# ASIAN CLASSICS

Asian Classics	
▪ <b>Potato tausi</b> 🍴 crispy fried potatoes tossed in fermented black bean sauce	500
▪ <b>Crispy water chestnut honey chilli</b> 🍴 crispy water chestnut glazed with honey and chilli	525
▪ <b>Crispy spinach pepper and salt</b>	525
▪ <b>Crispy corn five spices</b> crispy corn with chinese five spices made of cinnamon, cloves, star anise, szechuan pepper corns and fennel seeds	525
▪ <b>Crispy vegetable pepper salt</b>	525
▪ <b>Tofu chilli and garlic</b> 🍴 bean curd tossed in spicy garlic sauce	525
▪ <b>Crispy potato with roasted chilli</b> 🍴	525
▪ <b>Wok-tossed broccoli and cauliflower</b> crispy broccoli and cauliflower glazed with honey and chilli	550
▪ <b>Teriyaki chicken</b> chicken supreme marinated in teriyaki sauce japanese soy and sesame seeds	600
▪ <b>Crispy five spices chicken</b> crispy chicken with chinese five spices made of cinnamon, cloves, star anise, szechuan pepper corns and fennel seeds	600
▪ <b>Wok-tossed chilli fish</b>	625
▪ <b>Calamari pepper and salt</b>	625
▪ <b>Sliced fish with roasted chilli and five spices</b> 🍴	625
▪ <b>Ketumbar ayam</b> 🍴 crispy fried chicken with fresh coriander and black pepper	625
▪ <b>Thai-style grilled chicken</b> chicken marinated with thai herbs and grilled to perfection	650
▪ <b>Beijing style conji crispy lamb</b> crispy shredded lamb tossed with vegetable, chilli paste, soy sauce and sesame seeds	700



<ul style="list-style-type: none"> <li> <b>Golden fried prawns</b>  crispy batter fried prawns, served with light soy and wasabi </li> </ul>	900
<ul style="list-style-type: none"> <li> <b>Crispy prawns black bean sauce</b>  crispy fried prawns tossed in black bean sauce </li> </ul>	900
<ul style="list-style-type: none"> <li> <b>Crunchy prawns sesame chilli</b> 🌶️  prawns tossed in garlic and sesame chilli </li> </ul>	900
<ul style="list-style-type: none"> <li> <b>Wok-tossed prawns in wasabi sauce</b> 🌶️  batter fried prawns tossed in wasabi sauce </li> </ul>	925
<ul style="list-style-type: none"> <li> <b>Golden dragon chicken</b> 🌶️  diced crispy chicken tossed with whole red chilli </li> </ul>	1000

## Vegetarian

<ul style="list-style-type: none"> <li> <b>Baby corn, mushroom and broccoli in malah sauce</b> 🌶️  vegetable tossed with chilli paste, black bean sauce and butter </li> </ul>	525
<ul style="list-style-type: none"> <li> <b>Eggplant in hot garlic sauce</b> 🌶️  tempura fried eggplant tossed in hot garlic sauce </li> </ul>	525
<ul style="list-style-type: none"> <li> <b>Okra, potato in black bean sauce</b> 🌶️  crispy fried okra tossed in fermented black bean sauce </li> </ul>	525
<ul style="list-style-type: none"> <li> <b>Sweet and sour vegetables</b>  assorted vegetables, tomato and pineapple in tangy sauce </li> </ul>	525
<ul style="list-style-type: none"> <li> <b>Vegetable dumpling in soy coriander</b> </li> </ul>	600
<ul style="list-style-type: none"> <li> <b>Assorted vegetables in garlic basil sauce</b>  mushroom, carrot, green beans, cauliflower in garlic basil sauce </li> </ul>	600
<ul style="list-style-type: none"> <li> <b>Green vegetable thai curry</b> 🌶️  assorted vegetable cooked in aromatic thai green curry </li> </ul>	600
<ul style="list-style-type: none"> <li> <b>Long beans and peppers</b>  sautéed with chilli, onion and sambale paste </li> </ul>	625
<ul style="list-style-type: none"> <li> <b>Shiitake mushroom, baby corn and asparagus in chilli mustard sauce</b> 🌶️ </li> </ul>	625
<ul style="list-style-type: none"> <li> <b>Stir-fried vegetables in szechuan sauce</b>  zucchini, broccoli, and mushroom in szechuan sauce </li> </ul>	650
<ul style="list-style-type: none"> <li> <b>Stir-fried chinese greens</b>  exotic vegetable stir-fried in wok </li> </ul>	650

## Non-vegetarian

<ul style="list-style-type: none"> <li> <b>Steamed fish</b>  in lemongrass and coriander sauce </li> </ul>	700
<ul style="list-style-type: none"> <li> <b>Diced chicken in szechuan home-style</b> 🌶️  diced chicken cooked in chilli pepper and black pepper </li> </ul>	700
<ul style="list-style-type: none"> <li> <b>Kung pao chicken</b> 🌶️  diced chicken cooked in spicy soy chilli sauce with cashew nuts </li> </ul>	700
<ul style="list-style-type: none"> <li> <b>Shredded chicken with asparagus in oyster garlic sauce</b> </li> </ul>	700
<ul style="list-style-type: none"> <li> <b>Lamb rendang</b> 🌶️  a classic malaysian lamb curry </li> </ul>	700
<ul style="list-style-type: none"> <li> <b>Sliced fish with pokchoy in chilli bean sauce</b> 🌶️ </li> </ul>	700
<ul style="list-style-type: none"> <li> <b>Kung pao prawns with dry pepper and cashew nuts</b> </li> </ul>	900
<ul style="list-style-type: none"> <li> <b>Prawns and vegetables in garlic and wine sauce</b> </li> </ul>	900
<ul style="list-style-type: none"> <li> <b>Wok-tossed szechuan prawns</b> 🌶️ </li> </ul>	900
<ul style="list-style-type: none"> <li> <b>Nasi goreng</b>  a mélange of spicy prawn and chicken rice topped with egg, accompanied with chicken satay </li> </ul>	925
<ul style="list-style-type: none"> <li> <b>Lobster in chilli oyster sauce</b> 🌶️ </li> </ul>	2000

## Bangkok curry 🌶️

spicy oriental curry red, green, served with steam rice and tossed vegetable salad

<ul style="list-style-type: none"> <li> <b>Chicken</b> </li> </ul>	700
<ul style="list-style-type: none"> <li> <b>Fish</b> </li> </ul>	750
<ul style="list-style-type: none"> <li> <b>Prawn</b> </li> </ul>	900

## Rice and Noodles

burnt garlic fried rice, singapore rice noodles, wok-fried rice or wok-tossed noodles

<ul style="list-style-type: none"> <li> <b>Vegetable</b> </li> </ul>	450
<ul style="list-style-type: none"> <li> <b>Egg</b> </li> </ul>	500
<ul style="list-style-type: none"> <li> <b>Chicken</b> </li> </ul>	550
<ul style="list-style-type: none"> <li> <b>Seafood</b> </li> </ul>	550
<ul style="list-style-type: none"> <li> <b>Mixed meat</b> </li> </ul>	550
<ul style="list-style-type: none"> <li> <b>Pan-fried noodles with assorted vegetables and garlic</b> </li> </ul>	500





# SANDWICHES, BURGERS AND WRAPS

- **Bruschetta** 450  
a traditional italian antipasti served on small crispy toast, topped with olive ragout and sun-dried tomato or mushroom
- **Chilli cheese toast** 450  
a combination of cheese and chilli baked to perfection
- **Onion bhaji** 450  
crispy onion fritters deep-fried in seasoned batter
- **Paneer pakoda** 450  
a tea time snack, made with cottage cheese and gram flour
- **Paneer kathi kebab** 450  
paneer tikka, onion, tomato and pepper wrapped in flat indian bread
- **Anda kathi kebab** 525  
spicy egg bhurji wrapped in flat indian bread
- **Chicken kathi kebab** 525  
chicken tikka, onion, tomato and pepper wrapped in flat indian bread and coated with egg
- **Anglo indian mutton cutlet** 525  
with garlic tomato chutney



<b>Vivanta Club Sandwich</b>	
<input checked="" type="checkbox"/> <b>Vegetarian</b> cheese and vegetable	525
<input type="checkbox"/> <b>Non-vegetarian</b> three tiers of white or whole-wheat bread, lettuce, chicken, ham, fried egg and vegetable	550

### Design Your Own Sandwich

<b>Panini Sandwich / Baguette Sandwich</b>	
<b>Vegetarian</b>	600
<input checked="" type="checkbox"/> Tomato, cucumber, hot baked bean, roasted mushroom, cheese or pesto mayonnaise	
<b>Non-vegetarian</b>	650
<input type="checkbox"/> Chicken and cheese	
<input type="checkbox"/> Smoked chicken, roasted garlic, lettuce, cheese and tomato	
<input type="checkbox"/> Ham and cheese	
<input type="checkbox"/> Tuna flakes with tomato	

### Burger served with cheese

choice of multi-grain, plain bun or brown

<b>Vegetarian</b>	
<input checked="" type="checkbox"/> <b>Mixed vegetable</b>	650
<b>Non-vegetarian</b>	
<input type="checkbox"/> <b>Minced chicken</b>	700



# PIZZA, PASTA AND RISOTTO

## Pizza

- ▣ **Fiamma** 🍷  
onion, chilli flake and mozzarella 650
- ▣ **Margherita**  
mozzarella, basil and tomato 695
- ▣ **Napolitano**  
red, yellow, green pepper, onion and olive 695
- ▣ **Pollo pepperoni** 🍷  
spicy chicken sausage and olive 795

## Pasta

penne or whole-wheat penne, farfelle, spaghetti, fusilli

- ▣ **Arrabbiata** - tomato, garlic, chilli flake and herb 🍷 700
- ▣ **Alfredo** - cream, butter, herb and parmesan cheese 700
- ▣ **Pesto** - fresh basil, garlic, pine nut, olive oil and parmesan cheese 700
- ▣ **Lamb bolognese, seafood marinara, chicken aglio e olio, chicken alfredo** 750

## Ravioli

choice of sauces - pesto, arrabbiata or alfredo

- ▣ **Homemade pasta stuffed with ricotta cheese and spinach** 700
- ▣ **Chicken confit** 750





# INDIAN FAVOURITES

- **Ajwaini paneer tikka** 625  
cottage cheese steeped in saffron yoghurt marinade flavoured with carom seeds and skewered in clay oven
  - **Chatpate tandoori aloo** 🍷 625  
tandoori aloo marinated in herbs and spices and barbecued in a tandoor
  - **Tandoori vegetable** 625  
assorted vegetable, marinated in hung curd and indian spices, charred to perfection in the clay oven
  - **Classic tandoori chicken** 725  
a popular indian dish consisting of roasted chicken prepared with yoghurt and spices
  - **Mutton seekh kebab** 725  
minced mutton cooked on skewer in the clay oven
  - **Tandoori jhinga** 1000  
jumbo prawn infused with yellow chilli, hung curd and charred in clay oven
- Awadhi Flavour**
- **Hara tawa kebab** 650  
a soft and delicate kebab of spinach, chana dal and mélange of aromatic spices, griddle-fried
  - **Khoya khubani ke kebab** 700  
an awadhi speciality made with dry apricot and condensed milk
- Non-vegetarian**
- **Murg tikka mirza hasnoo** 725  
morsels of chicken marinated in saffron flavoured yoghurt with exotic spices and char grilled. this recipe comes from the royal kitchen of nawab shuja-ud-daula
  - **Galawat ke kebab** 725  
a delicacy of minced lamb medallions pan-fried which simply melt in mouth



## Curries

### Vegetarian

half 450 full 650

- **Paneer butter masala**  
cottage cheese tossed in onion tomato gravy, finished with butter and cream
- **Makai matar tawa masala**  
corn, peas, capsicum, tomato and onion tossed with cumin, coriander and fenugreek
- **Jeera aloo**  
potato tossed with cumin seeds
- **Baigan ka bharta**  
roasted eggplant seasoned in ghee with onion, tomato and green chilli
- **Palak corn ki bhujia**  
spinach, american corn tossed with onion, tomato and indian spices
- **Vegetable taka tin**  
assorted vegetable tossed with onion and tomato in taka tin style
- **Dal makhani** 400  
black urad lentil cooked overnight finished with butter and cream
- **Dal tadka** 400  
yellow lentil tempered with cumin, garlic, onion and tomato finished with fresh coriander

### Non-vegetarian

half 525 full 725

- **Chicken lababdar**  
chicken morsels cooked in tomato onion gravy finished with cream
- **Home-style fish curry**  
fish cooked in home-style gravy
- **Rara gosht**  
punjabi speciality of spicy lamb chunks and minced lamb
- **Jhinga masala** 900  
prawn cooked in specially pounded indian spices with onion, tomato and capsicum

## Awadhi Curries

### Vegetarian

- **Nizami handi** 600  
a delightful combination of vegetable cooked with brown onion and cashew nut gravy
- **Khushrang paneer** 650  
cubes of cottage cheese with three peppers and onion in curry flavoured gravy

### Non-vegetarian

- **Murg awadhi korma** 750  
a boneless chicken delicacy simmered in cashew nut base velvety gravy
- **Nahari gosht** 800  
tender lamb on bone cooked in a rich lamb extract called yakhini with exotic herbs and spices

## Jain Selection

- **Dal tadka** 450  
yellow lentil tempered with cumin, garlic, onion and tomato finished with fresh coriander
- **Palak paneer** 650  
cubes of cottage cheese cooked in cream spinach gravy
- **Gobi matar** 650  
cauliflower and green peas cooked in tangy tomato masala
- **Kaju matar makhana** 650  
cashewnet, peas and foxnut cooked in indian spiced cashewnut gravy





# BIRYANIS, RICE AND INDIAN BREAD

## Rice and Biryani

- ▣ Steamed rice 330
- ▣ Vegetable dum ki biryani 650  
aromatic layered basmati rice with vegetable cooked on “dum”
- ▣ Chicken biryani 775
- ▣ Mutton biryani 775

## Indian Bread

- ▣ Naan 125
- ▣ Roti 125
- ▣ Paratha 125
- ▣ Stuffed kulcha 150  
onion, potato or cottage cheese
- ▣ Warqi paratha 150

## Accompaniments

- ▣ Raita 150  
mixed vegetable, pineapple or boondi
- ▣ Papad 150  
roasted or masala
- ▣ Green salad 150
- ▣ Dahi vada 175





# DESSERTS

## International 330

- Seasonal fresh fruit platter
- Selection of ice cream
- Blueberry cheesecake  
served with strawberry ice cream
- Bull's eye  
eye shaped chocolate cake wrapped with chocolate sauce, topped with vanilla ice cream
- Orange crème caramel  
caramel custard infused with orange zest
- Tiramisu (sugar-free) 450  
italian delicacy made with mascarpone cheese, layered with kahlua soaked sponge

## Indian Desserts 350

- Chena kheer  
poached cottage cheese mini dumplings soaked in sweet-flavoured milk
- Kesariya rasmalai  
cottage cheese dumpling soaked in sweet saffron milk with pistachio
- Pista stuffed gulab jamun  
deep-fried cottage cheese dumpling stuffed with pista and soaked in sugar syrup

## Fresh Fruit Ice Creams by Pure 400

- Gooseberry
- Pure alphonso
- Honey anjeer
- Fresh strawberry

## Gourmet Ice Creams by Pure 450

- After 8 mint
- Double mocha almond
- Garam masala chai
- Caramel biscuit tortini
- Five spice
- Fresh strawberry swiss roll
- Chic choc roll





# KIDS' SELECTION

**Soupy Tentacles** 200

- ▣ Vegetable noodle
- ▣ Chicken noodle

**Fried Magic** 350

- ▣ Fried potato wedges
- ▣ French fries

▣ **Spider's web** 400  
spaghetti with tomato sauce or cheese cream sauce

▣ **Fish fingers 'n' chips** 450  
crumb fried fish batons, served with cocktail sauce

▣ **Chicken nuggets** 450  
crumb fried chicken chunks, served with cocktail sauce

**Desserts** 330

▣ **Seasonal fresh fruit platter**

▣ **Selection of ice cream**

▣ **Flavoured frisbee**  
pancake with chocó chip, banana and apple, or raisin and nuts,  
served with maple syrup

▣ **Split banana sundae**  
split banana topped with vanilla, chocolate and strawberry ice cream  
garnished with nuts and toffee sauce





# WELLNESS CUISINE

## Refreshers

- ▣ **Nariyal nimbu shikanji** 225  
refreshing drink of fresh tender coconut mixed with squeezed lemon juice
- ▣ **Masala chaas** 275  
buttermilk blended with cumin, herb and ginger

## Appetisers

- ▣ **High fibre salad** 350  
lettuce, apple, carrot, sprouts, beet root and vinaigrette
- ▣ **Garlic and herb infused roasted vegetables** 350  
assorted vegetable marinated with lime juice and herb, served with roasted tomato salsa
- ▣ **Tandoori vegetables** 350  
zucchini, yellow squash, broccoli and pepper marinated with skimmed milk, yoghurt and spices, skewered in clay oven
- ▣ **Hariyali murg tikka** 725  
chicken morsels marinated in green masala and charred in clay oven

## Soups

- ▣ **Dal ka shorba** 275  
mildly spiced extract of lentils flavoured with fresh coriander
- ▣ **Chicken lemon coriander** 🍷  
a thin clear soup flavoured with lemon and coriander



Main Course	
Lehsuni moong aur palak dal	450
<b>Moong dal khichdi</b> a combination of rice and lentil with the tempering of jeera, hing or mixed vegetables	450
<b>Lauki nirmali</b> an indian home-style bottle gourd curry	450
<b>Roasted exotic vegetable with arrabiata sauce</b>	600
<b>Palak tamatar ki bhurji</b> a dry healthy preparation of spinach and tomato	650
<b>Egg bhurji</b> indian style scrambled egg cooked with onion, tomato and green chilli	350
<b>Balsamic marinated grilled chicken breast</b> served with steamed vegetable and whole-wheat spaghetti	700
<b>Poached fillet of fish</b> served with garlic spinach, steamed vegetable and poaching liquor	700
<b>Grilled fish</b> served with sautéed spinach, olive and tomato coulis	700
<b>Hariyali jhinga</b> prawn cooked in a blend of baby spinach and indian spices	1000

Indian Bread	
<b>Phulka</b> puffed whole-wheat indian bread	125
<b>Desserts</b> 330	
<b>Tropical papaya</b> with indian tangy masala and lime juice	
<b>Selection of fresh seasonal fruits</b>	





# BEVERAGES

## Teas and Coffees 200

- **Choice of tea**  
english breakfast, masala, earl grey or flavoured teas
- **Coffee**

## Non-alcoholic Beverages

- **Fresh lime** 175  
sweet, salted or plain with soda or water
- **Aerated beverages** 175
- **Milkshake** 250  
banana, vanilla, chocolate, coffee, strawberry or mango
- **Smoothies** 250  
strawberry or pineapple or banana
- **Iced tea** 250
- **Lassi** 275  
sweet, salted, masala or chaas
- **Hot chocolate** 275
- **Choice of seasonal fruit juice** 275
- **Bottled water (1000ml)** 125  
domestic
- **Sparkling water** 200
- **Himalayan (500ml)** 165
- **San benedetto sparkling water** 300