



## ALL DAY BREAKFAST

- BREAKFAST GRILL 500 ●**  
Pork sausages, pork bacon, home-made hash browns, roast tomato, field mushrooms and poached, fried or scrambled eggs
- DOSA OR UTHAPPAM 400 ●**  
Traditional rice and lentil pancake, plain or masala, served with sambar and chutney
- IDLI 400 ●**  
Steamed rice and lentil cakes, served with sambar and chutney
- POORI BHAJI 400 ●**  
Deep fried Indian bread served with potato cooked in spices
- PARATHA 400 ●**  
Choice of aloo, gobi or paneer, served with yoghurt and pickle
- PANCAKES OR BELGIAN WAFFLES 400 ●**  
Served with maple syrup, honey and melted butter plain or choose a filling -banana, apple or raisins
- EGGS COOKED TO ORDER 425 ●**  
Scrambled, boiled, fried, akuri, poached or omelettes of your choice, served with pork ham and pork bacon or sausage, grilled focaccia and tomato, hash brown
- FRENCH TOAST 400 ●**  
Sliced raisin French baguette, soaked in beaten eggs with milk and cinnamon, pan-fried and served with butter and maple syrup

## SHARING PLATES AND STARTERS

- OVEN-ROASTED TOMATO AND BURNT PEPPER SOUP 350 ●**
- PAPDI CHAAT 450 ●**  
Crispy papdi, boiled potatoes, chick peas, green and sweet chutneys, yoghurt, chopped coriander, onions and sev
- PAV BHAJI 550 ●**  
Griddle cooked potatoes, vegetable, fresh chillies, coriander, tomatoes and special spice mix, served with buttered mini-bread
- KUZZHI PANIYARAM 550 ●**  
Savoury rice and lentil dumplings, served with tomato chutney
- CHILLY PESTO PANEER TIKKA 700 ●**  
Homemade cottage cheese marinated in yoghurt, basil pesto and aromatic spices
- HARA BHARA KEBAB 650 ●**  
Delicious Indian vegetarian snack made with spinach, potatoes and green peas
- MURGH DHANIYA SHORBA 375 ●**  
Authentic north indian chicken spicy soup with coriander
- MURGH ANGARA KEBAB 700 ●**  
Juicy chunks of chicken leg marinated in yoghurt and aromatic spice mix
- LAMB SEEKH KEBAB 800 ●**  
Juicy minced lamb cooked on skewers with herbs and spices

## COMFORT MAINS

- BHINDI APKI PASAND 650 ●**  
Tender okra cooked to perfection with spiced onion and tomatoes or your choice of masala
- PANEER METHI 700 ●**  
Cottage cheese simmered in fenugreek-flavoured tomato gravy
- SUBZ MILONI 650 ●**  
Vegetables cooked with tomatoes, onion, spinach and spices
- RAJMA CHAWAL 650 ●**  
Kidney beans cooked with onion and tomato masala, served with steamed basmati rice, spiced "mukka" pyaz and pickle
- VEGETABLE OF THE DAY 650 ●**  
Seasonal home-style vegetable curry, steamed basmati rice and pickle
- SUBZ BIRYANI / MURGH DUM BIRYANI 750 / 850 ● ●**  
Fragrant basmati rice layered with vegetables or chicken and spices, cooked in a sealed pot and served with sour yoghurt and red onion
- TANDOORI CHICKEN 850 ●**  
Yoghurt & spices marinated chicken cooked to perfection on charcoal embers in Indian clay oven
- BUTTER TIKKA MASALA PANEER / CHICKEN 700/ 750 ● ●**  
Charcoal grilled cottage cheese or chicken simmered in a rich fenugreek enhanced tomato gravy
- KOZHI CHETTINADU 750 ●**  
Chettinad dry roasted spices and kalpasi cooked with yoghurt marinated chicken
- MUTTON ROGANJOSH 950 ●**  
Slow braised lamb in onion tomato gravy and Indian spices
- ROTISSERIE CHICKEN 1000 ●**  
Half a chicken perfectly roasted with pan juices, potatoes and butter tossed vegetables
- KADHAI JHINGA 1000 ●**  
Spiced medium sized prawns cooked with bell peppers, Kadhai masala and fresh coriander
- GOSHT BIRYANI 900 ●**  
Fragrant basmati rice layered with lamb
- NASI GORENG 850 ●**  
Indonesian fried rice with sweet soya chicken, prawns, fried egg and traditional garnishes

## WELLNESS SECTION

- AVOCADO, QUINOA, CHERRY TOMATO PESTO DRESSING (Gluten free) 500 ●**
- VEGETABLE SANDWICH (Gluten free) 600 ●**
- RISOTTO FUNGHI (Gluten free) 650 ●**
- MARINATED TOMATO BOCCONCINI SALAD BALSAMIC DRESSING (Gluten free) 500 ●**
- HERB GRILLED CHICKEN WITH SAUTÉED ASPARAGUS AND MESCLUN SALAD 900 ●**
- PENNE AGLIO E OLIO (Lactose free) 650 ●**
- RISOTTO WITH CHICKEN AND PARMESAN (Gluten free) 700 ●**
- RASPBERRY AND BASIL MOUSSE (Lactose free) 500 ●**
- CHOCOLATE VELVETTE (Gluten free) 500 ●**
- ORANGE PISTACHIO PANNA COTTA (Sugar free) 500 ●**

## VIA CHENNAI

- SAMBAR SADAM / LEMON SADAM / MALLI SADAM 500 ●**
- POONDU PULI KUZHAMBU 650 ●**  
Garlic and tamarind curry served with steamed rice
- URULAI PATTANI MASALA 650 ●**  
Cruled potatoes tempered with South Indian spices
- KOTHU PARATHA CHICKEN / VEGETABLE 750 / 700 ● ●**  
Minced paratha, famous street food of south India with chopped onion, tomatoes, spices and freshly chopped coriander
- THANJAVUR SAIVA VIRUNDHU/ ASAIVA VIRUNDHU 1050/1200 ● ●**  
Legendry delicacies served on banana leaf with comforting flavors of Thanjavur
- MADURAI DOSA 700/750 ● ●**  
Stuffed with a choice of either prawn, chicken or paneer and served with chutney
- CHENNAI MEEN KOZHAMBU 750 ●**  
Local style red spicy fish curry flavoured with tamarind and curry leaves
- KOZHIVARUTHA CURRY 750 ●**  
Chicken flavoured with roasted coconut paste and spices
- KAIKARI BRINJI 750 ●**  
A vegetable and rice preparation, flavoured with cinnamon and cardamom

## PIZZA AND PASTA

- MARGHERITA 650 ●**  
Buffalo mozzarella, tomato and basil
- PIZZA PRIMAVERA 650 ●**  
Cheese zucchini, colour peppers, onion and olives
- CHICKEN TIKKA PIZZA 700 ●**  
Pizza topped with chicken tikka, green peppers, jalapenos and cilantro
- PEPPERONI PIZZA WITH ARUGULA LETTUCE 700 ●**
- MAC 'N' CHEESE 650 ●**
- SPAGHETTI AGLIO, OLIO AND PEPPERONCINO 650 ●**
- WILD MUSHROOM RISOTTO 650 ●**
- PENNE IN ARABIATTA SAUCE 650 ●**
- TENDERLOIN BOLOGNAISE WITH FETTUCCINI 700 ●**

## PUDDINGS AND DESSERTS

- GAJAR KA HALWA 425 ●**  
Grated carrots cooked with ghee, milk and cardamom
- SEASONAL FRUIT PLATTER 425 ●**
- SAFFRON RASMALAI 425 ●**  
Cottage cheese dumpling soaked in saffron-flavoured milk and chilled to perfection
- BANANA BRULEE 425 ●**  
Traditional creme brulee by stirring mashed banana in to the custard milk
- TRADITIONAL TIRAMISU 425 ●**  
Popular coffee flavoured Italian custard
- TART AU CITRON 425 ●**  
Served with berry compote
- DARK CHOCOLATE INDULGENCE 425 ●**  
Delectable dark chocolate mousse, walnut brownie and chocolate ice cream
- BULL'S EYE 425 ●**  
Warm chocolate cake, served with vanilla ice cream

## SANDWICHES AND SALADS

- NUTTY BEETROOT SALAD WITH APPLE 500 ●**  
Roasted beetroot, Apple, peppers, walnut and arugula lettuce, balsamic dressing with flax seeds
- NICOISE SALAD WITH TUNA 600 ●**  
Tomatoes, haricot beans, baby potato, tuna, soft-boiled eggs, Nicoise olives, and anchovies, dressed with vinaigrette
- CAESAR SALAD**  
Caesar salad with grilled chicken and garlic croute 600 ●  
Caesar salad with pan roasted vegetables and garlic croute 500 ●
- KATHI ROLLS CHICKEN / PANEER 650/600 ● ●**  
Grilled chicken tikka or paneer rolled sandwich, kachumber and mint chutney
- THE VEGETABLE CLUB 600 ●**  
Salad leaves, tomato, cucumber, cheddar, grilled vegetables and mesclun on toasted bread
- THE NON VEGETARIAN CLUB 650 ●**  
Tender chicken salad, cheese, pork bacon, fried egg, tomatoes and mesclun on toasted bread

## SIDES

- INDIAN BREADS 200 ●**  
Kulcha, chapatti, phulka, tandoori roti, naan or paratha
- RAITA 150 ●**
- STEAMED RICE 300 ●**
- CURD RICE 300 ●**
- FRENCH FRIES / POTATOES WEDGES / MASHED POTATOES 300 ●**
- MESCLUN SALAD 300 ●**
- GARLIC BREAD WITH CHEESE 300 ●**
- MASALA KHICHADI 500 ●**
- DAL TADKA 450 ●**  
All-time favourite Lentil curry made with toor dal and tempered with spices
- DAL MAKHANI 450 ●**  
A punjabi delicacy, lentil cooked on a slow flame with butter, cream and indian spices

## BURGERS

- CURRIED VEGETABLE AND CHEESE BURGER 650 ●**  
Curry spiced vegetable and potato patty with jalapeno
- CHICKEN BURGER WITH GRILLED CHICKEN FILLET 700 ●**
- GOURMET LAMB BURGER 850 ●**  
Topped with cheddar cheese, gherkins, tobasco, onions, crispy bacon, french mustard and mayonnaise served with tomato salad and potato wedges
- GOURMET TENDERLOIN BURGER 800 ●**  
Topped with cheddar cheese, gherkins, tobasco, onions, crispy bacon, french mustard and mayonnaise served with tomato salad and potato wedges

## GRILLS

- TENDERLOIN MEDALLION 950 ●**  
Wild mushroom and pepper sauce
- ROASTED NORWEGIAN SALMON WITH GREEN HERB MARINATION 1200 ●**
- GRILLED JUMBO PRAWNS WITH GARLIC LEMON BUTTER SAUCE 1350 ●**

● Vegetarian ● Non vegetarian

All prices are in Indian rupees and exclusive of all applicable government taxes. Please let us know if you are allergic to any ingredients. We do not add monosodium glutamate in our dishes. Tandoor dishes will be served from 1230 - 1445 hrs, 1900 - 2330 hrs



# BEVERAGES

## VIVANTA INFUSIONS •

**MELON & BASILPROJKA 600**  
Refreshing drink with watermelon, lime & basil vodka

**RUM & RAISIN MOJITO 600**  
Raisin infused dark rum with mynt, lime and apple juice

**CINNAMON & APPLITINI 600**  
Cinnamon infused rum with green apple & apple juice

## REGIONAL SPECIAL •

**SOUTHERN SPICE 600**  
A true south special-lemon rasam with vodka

**SPIKED & SPICED 600**  
Fizzy vodka, ginger, jeera, sweet & sour

**CHATKA MARY 600**  
Twisted bloody Mary with guava with chilli & salt rim with vodka

## TWISTED CLASSICS •

**LONG BEACH ICED TEA 900**  
A tall refreshing drink with vodka, rum, gin, tequila, peach and splash of cranberry

**KIWIPIRINHA 900**  
Classic Caipirinha with freshly muddled Kiwi

**WHISKY O SOUR 900**  
Whisky Sour with a twist of orange

## OTHER BEVERAGES •

- HIMALAYAN 200
- AERATED BEVERAGES 275
- RED BULL 300
- PERRIER 350
- COLD COFFEE/MILK SHAKES 300
- SEASONAL FRESH FRUIT JUICE 300
- TENDER COCONUT WATER 300
- BUTTER MILK / LASSI 300

## MOCKTAILS •

- TROPICAL COOLER 400**  
Strawberry, lime, mint and cranberry
- BLACK ROSE 400**  
Freshly muddled mint, lime and cola
- PINK PARADISE 400**  
Pink guava, lime and sweet basil seeds
- MANGO DELIGHT 400**  
Mango, sugar and fresh cream
- FEATHER TOUCH 400**  
Ginger, lime, pomegranate, soda

# NIGHT MENU

2330 hrs - 0600 hrs

## ALL DAY BREAKFAST

**DOSA OR UTHAPPAM 400 •**  
Traditional rice and lentil pancake, plain or masala, served with sambar and chutney

**IDLI 400 •**  
Steamed rice and lentil cakes, served with sambar and chutney

**POORI BHAJI 400 •**  
Deep fried Indian bread served with potato cooked in spices

**PARATHA 400 •**  
Choice of aloo, gobi or paneer, served with yoghurt and pickle

**EGGS COOKED TO ORDER 425 •**  
Scrambled, boiled, fried, akuri, poached or omelettes of your choice, served with pork ham and pork bacon or sausage, grilled focaccia and tomato, hash brown

## LIGHT MEAL

**PAPDI CHAAT 450 •**  
Crispy papdi, boiled potatoes, chick peas, green and sweet chutneys, yoghurt, chopped coriander, onions and sev

**PAV BHAJI 550 •**  
Griddle cooked potatoes, vegetable, fresh chillies, coriander, tomatoes and special spice mix, served with buttered mini-bread

**SAMBAR SADAM / LEMON SADAM / MALLI SADAM 500 •**

**URULAI PATTANI MASALA 650 •**  
Cruled Potatoes tempered with South Indian spices

**KATHI ROLLS CHICKEN / PANEER 650/600 • •**  
Grilled chicken tikka or paneer rolled sandwich, Kachumber and mint chutney

## SANDWICHES AND SALADS

**NUTTY BEETROOT SALAD WITH APPLE 500 •**  
Roasted beetroot, Apple, peppers, walnut and arugula lettuce, balsamic dressing with flax seeds

**CAESAR SALAD**  
Caesar salad with grilled chicken and garlic croute 600 •  
Caesar salad with pan roasted vegetables and garlic croute 500 •

**THE VEGETABLE CLUB 600 •**  
Salad leaves, tomato, cucumber, cheddar, grilled vegetables and mesclun on toasted bread

**THE NON VEGETARIAN CLUB 650 •**  
Tender chicken salad, cheese, pork bacon, fried egg, tomatoes and mesclun on toasted bread

**FRENCH FRIES / POTATOES WEDGES / VEG MASHED POTATOES 300 •**

**GARLIC BREAD WITH CHEESE 300 •**

**MARGHERITA 650 •**  
Buffalo mozzarella, tomato and basil

**PIZZA PRIMAVERA 650 •**  
Cheese zucchini, colour peppers, onion and olives

**CHICKEN TIKKA PIZZA 700 •**  
Pizza topped with chicken tikka, green peppers, jalapenos and cilantro

**PENNE IN ARABIATTA SAUCE 650 •**

**WILD MUSHROOM RISOTTO 650 •**

**TENDERLOIN BOLOGNAISE WITH FETTUCCINI 700 •**

## MAIN COURSE

**SUBZ MILONI 650 •**  
Vegetables cooked with tomatoes, onion, spinach and spices

**PANEER METHI 700 •**  
Cottage cheese simmered in fenugreek-flavoured tomato gravy

**BUTTER TIKKA MASALA 700/750 • •**  
**PANEER / CHICKEN**  
Charcoal grilled cottage cheese or chicken simmered in a rich fenugreek enhanced tomato gravy

**MUTTON ROGANJOSH 950 •**  
Slow braised lamb in onion tomato gravy and Indian spices

**GOSHT BIRYANI 900 •**  
Fragrant basmati rice layered with lamb

**CHENNAI MEEN KOZHAMBU 750 •**  
Local style red spicy fish curry flavoured with tamarind and curry leaves

**KOZHIVARUTHA CURRY 750 •**  
Chicken flavoured with roasted coconut paste and spices

**SUBZ BIRYANI / MURGH DUM BIRYANI 750/850 • •**  
Fragrant basmati rice layered with vegetables or chicken and spices, cooked in a sealed pot and served with sour yoghurt and red onion

**INDIAN BREADS 200 •**  
chapatti, phulka, paratha

**STEAMED RICE 300 •**

**MASALA KHICHADI 500 •**

**DAL TADKA 450 •**  
All-time favourite lentil curry made with toor dal and tempered with spices

**DAL MAKHANI 450 •**  
A punjabi delicacy, lentil cooked on a slow flame with butter, cream and indian spices

## DESSERTS

**GAJAR KA HALWA 425 •**  
Grated carrots cooked with ghee, milk and cardamom

**SEASONAL FRUIT PLATTER 425 •**

**SAFFRON RASMALAI 425 •**  
Cottage cheese dumpling soaked in saffron-flavoured milk and chilled to perfection

**BULL'S EYE 425 •**  
Warm chocolate cake, served with vanilla ice cream

**CHOICE OF ICECREAM 425 •**

## TEA AND COFFEE •

*Tea* 250

- DARJEELING
- ASSAM
- EARL GREY
- CHAMOMILE
- GREEN TEA
- MASALA CHAI

*Coffee* 250

- CAFÉ LATTE
- CAPPUCCINO
- ESPRESSO
- SOUTH INDIAN FILTER COFFEE

• Vegetarian • Non vegetarian

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