



The vision of our menu, at RIVEA, comes from our love and pride of good global produce

The food balances luxurious indulgence with delightfully fresh simplicity. The cuisine offer our interpretation of the colours, flavours and vibrance of Rivea, food with small tasting portions giving guests the choice to try different meats, cooking style and flavours

Food is simplistic yet extravagant with flavours, traditional cooking techniques with a contemporary styling, unpretentious yet elegant, served in an environment of luxury with homely warmth, welcoming and not over the top ambience

Food Philosophy -
"A Chef is as good as his ingredients"

PIZZA

- Margherita 995
Vine-ripened tomatoes, mozzarella, oregano and fresh basil
- ⌘ ■ Rivea 995
Grilled eggplant, olives, mushrooms, scarmoza cheese and basil
- ⌘ ■ Focaccia 995
Eruca sativa, parmesan shavings, garlic oil
- Calzone 995
Ratatouille
- Basilica 995
Chevere, olives, cherry tomato, beans
- ⌘ ■ Quattro 1095
Globe artichoke, kalamata olives, prosciutto, mushrooms
- Portofino 1095
Barbequed prawns, onions, mushrooms, mozzarella and piquant sauce
- Pepperoni 1095
Pepperoni
- Capricciosa 1095
Tomato, mozzarella, mushroom, chicken supreme, bacon, black olives and oregano
- Savona 1095
Spiced chicken, tomato sauce, mozzarella, pineapple and capsicum

⌘ Indicates Signature Dish

■ Indicates Vegetarian ■ Indicates Non Vegetarian

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SOUP

- Pappa al Pomodoro 550
Brioche croutons, cilantro, cornish rapeseed oil
- Genovese Minestrone 550
Homemade pesto
- ⌘ ■ Wild Mushroom 550
Truffle oil, parmesan air, cepefritto misto
- Green Pea Pod Essence 550
Tomato relish crostini, betalin cloud
- Tomato and Basil 550
Basil foam, crostini crumble
- Cream of Chicken and Leeks 600
Truffled angel hair
- ⌘ ■ Marseille Bouillabaisse 650
Fragrant crab rillettes, red radish sliver, crème fraiche crostini

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FEUILLES DE LAITUE

750

- Cinque Terre
Bocconcini, bell peppers, tomatoes, olives and cracked pepper
- Genoa
Greens beans, mushrooms, salsa genovese
- Dijon
Asparagus, capers, cherry tomatoes
- Cappon Magro
Prawns, anchovies, capers artichokes and olives
- Prawns Cocktail
Capers, gherkins, iceberg

All salad plates are served with lettuce and dressings of your choice

LETTUCE

Ice berg
Arugula
Romaine
Lollo rosso
Frisee
Radicchio

DRESSING

Extra virgin olive oil
Vinaigrette
Balsamico
Cherry
Honey mustard
Citronette

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APPETIZER

- Bruschetta (6 pcs)
Garlic and herb 650
Tomato 650
Avocado 650
Mushrooms / Truffles 650/995
- Bruschetta Platter (8 pcs) 795
- Heirloom Tomato Salad 550/950
Artisanal burrata, extra virgin olive oil ice cream,
citron dressing, holy basil
- Pissadiere 695
Provençal tartine, caramelized onions, picholine
- ⌘ ■ Goat Cheese Brulee 595
Caramelized figs, mesclun, berry coulis
- ⌘ ■ Glazed Asparagus 695
Poached egg or mozzarella milanese,
truffled hollandaise, parmigiano-reggiano
- ■ Salade Nicoise 775
Nicoise olives and dust
(Optional: Tuna)
- Pollo Milanaise 995
Tomato salsa, aioli
- ⌘ ■ Charred Scallop 995
Corn puree, pancetta crisp, caper berries
- Parma Ham 995
Cantaloupe sorbet, grana padano foam,
aged balsamic, wild rucola
- Grilled Prawns 995
Avocado, warm corn salsa

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PASTA, RISOTTO AND ENTRÉE

■ Spinach and Ricotta Ravioli Tomato salsa, saffron butter	795/550
■ Orecchiette Sun dried tomatoes, chanterelle, and spiced cream	795/550
■ Trenette col Pesto (Linguini) Baby potatoes, green beans	795/550
■ Rigatoni Spicy tomato and bocconcini	795/550
⌘ ■ Goat Cheese Ravioli Mélongène, seed of pines, sweet basil jelly	795/550
⌘ ■ Burrata Ravioli Truffle cream, white and green asparagus Black truffles	795/550 1050/750
■ Wild Mushroom Tortellini Sage butter	850/550
■ Potato Gnocchi Pesto, olives, baby spinach, balsamic drizzle	850/550
■ Whole Wheat Spaghetti Carbonara	850/550
■ Homemade Fettuccini Classic pesto, grilled shrimp, basil oil	895/600
■ Risotto alle Verdure Garden vegetables, pecorino	875
■ Thymol Asparagus Risotto Parmesan shavings, beet and baby carrot crisps	875
⌘ ■ Wild Mushroom Risotto Garlic chive scented mascarpone dollop	875
⌘ ■ Classic Seafood Risotto Scampi, microgreen salad	995

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■ Choice of Fried or Creamy Polenta Ratatouille or mushroom ragout	850
■ Eggplant Parmigiana Milk foam	850
■ Vegetable Lasagne Slow roast tomato confit	850
■ Zucchini Three Ways Stuffed zucchini, zucchini and goat cheese, zucchini fritto misto	850
■ Free Range Char Grilled Chicken Supreme Ricotta and spinach farce, tender beans, confit potatoes, garden vegetables, pan glaze	1195
■ Chicken Galantine Warm potato salad, crispy romaine, mustard glaze	1195
■ Pollo Cacciatore Creamy polenta	1195
■ Roast Leg of Chicken Medley of roast vegetables, roast gravy	1195
⌘ ■ Red Snapper Prawns and lemon orzo, baby fennel, Shetland mussel sauce	1395
■ Pork Loin Pappardelle, ratatouille, Rioja Tempranella glaze	1395
■ Duck Breast Wild cherry glaze, stewed pearl onions, clamp shot potatoes, white asparagus	1495
⌘ ■ Slow Cooked Lamb Shank Saffron risotto, rosmarinus extract	1495
■ Chilean Seabass Olive oil poached truffle and sweet corn, freekeh, haricot vert	1895
■ Milk Fed Lamb Rack, sun blushed tomato risotto, gremolata	1995

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GRILLS

All grilled meats are cooked over a stone grill and served with isle of white garlic and vine cherry tomatoes

Polenta	995
Free Range Chicken Supreme	1195
Pomfret	1495
Wild Salmon	1595
Chilean Seabass	1895
Lamb Rack	1995
Tiger Prawns	1995
Arabian Sea Lobster	2195

SAUCES

Wild Garlic and Scallion Butter

Hollandaise

Béarnaise

Merlot Jus

Peppercorn Sauce

SIDES

Char-grilled Tender Stem Broccoli	345
Grilled Local Vegetables	345
Sea Salt Fries	345
Maris Piper Potato Puree	345
Asparagus	545
Foraged Mixed Mushrooms	545

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DESSERT

495

- Mascarpone and Chocolate
Martini mascarpone with valronha chocolate
- Caramelised Apple Tart
Ginger anglais, crème vanillin
- Sangria
Red wine poached fruits, caramelized filo, ivoire creameux, red wine reduction
- Sorbet of The Day (lactose free)
- Charred Berries, Vanilla Mascarpone Bavarois
Berries, compote, cookie crumb
- Passiflora Panacotta
Passion fruit drizzle, wild berry compote
- De-constructed Tiramisu
Our Riviera Signature
Espresso jelly with savoiardi biscuit, raspberry pate de fruit, espresso granita, chocolate brush
- Lavender Crème Brûlée
Peach sorbet, milk meringue, raspberry sauce, metodexinate powder
- Pizza Re-defined
A must try!
Thin crust chocolate pizza layered with Belgium bitter chocolate ganache, caramel sauce with pecan nuts, mascarpone

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TEA

350

Darjeeling White Tea

Rich source of anti-oxidants, this most delicate selection of complete buds is air-dried by a unique method. The brew has a complete but natural flavour

Margaret's Hope

A sparkling, fully-aromatic second flush tea with a full, amber-coloured cup

Castleton

A first quality tea which is aromatic, elegant and soft with a mild and discreet flavour

Mangalam

Our finest Assam makes a delicious dark amber cup, malty and rich spicy. The highlight of our Assam selection

Silver Leaf

A soft and gentle brew that is handpicked and handmade, very soft and gentle taste

Dikom

The golden tips of leaves add superior quality and flavour to the tea. It has a zesty and robust flavour with a richness that lingers on the tongue

Orange Pekoe

This blend of fine teas yields a flavourful smooth and full bodied tea, and can be enjoyed at any time of the day

Chamraj Single Estate White Tea

Chamraj estate is one of the most famous estates in the hills of Nilgiri found in Southern India. Greenish black, tippy leaves lend themselves to a mild blend

Taj House Blend

A unique tea blend of Assam and Darjeeling tea, offering an elegant flavour and a full bodied taste

Earl Grey

A black tea essentially flavoured with bergamot oil, named after the Earl of Grey

English Breakfast

Try a hearty blend of Ceylon and Assam teas, a great one to have for a perfect morning

Masala

The goodness of cardamom, the zing of cloves and exotic flavours of ginger making this a unique and refreshing aroma favoured all across the country

Egyptian Chamomile

A light grassy sweet concoction that relaxes muscles and relieves stress

Moroccan Mint

A delicious spearmint flavour

Hibiscus

Herbal tea made as an infusion from crimson or deep magenta coloured calyces of hibiscus flower

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SINGLE ORIGIN COFFEE

425

Indian Peaberry

Peaberry is formed when there is only one bean in the cherry instead of two, which gives the bean a rounded shape and is said to increase the flavour of the bean. This peaberry is a rich coffee with a nutty and cigar like taste and has no acidity at all. It has some very fruity overtones with moderate body

Decaffeinated Columbian

The Columbian sets the standards by which the other coffees are measured. Extremely well balanced with good acidity and body, its rich flavour makes it a continuous favourite

Brazilian Cerrado Vintage

Grown in the Cerrado region of Brazil, the coffee is appreciated for its full and creamy body with a mild flavour

Costa Rican Tarazu

This super Arabica bean coffee from Costa Rica is hearty, full bodied and rich with a brisk flavour

Jamaican Blue Mountain

One of the rarest coffee in the world, grown exclusively in the Blue Mountains of Jamaica. This coffee has an intense sweet flavour and a smooth full bodied taste

Java Estate

Java's finest golden beans are roasted to yield a piquant aroma. It displays an exquisite acid balance, a medium body with hint of chocolate

ESPRESSO DRINK

375

Espresso

A 30ml shot of pure coffee extract

Americano

A style of coffee prepared by adding hot water to espresso. This results in strong version of brewed coffee

Macchiato

A shot of espresso marked with a touch of deliciously frothy foam

Cappuccino

Single espresso shot with thick steamed milk

Doppio

A double shot of espresso served in a demitasse cup

Café Latte

A double espresso shot with steamed milk and light foam

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