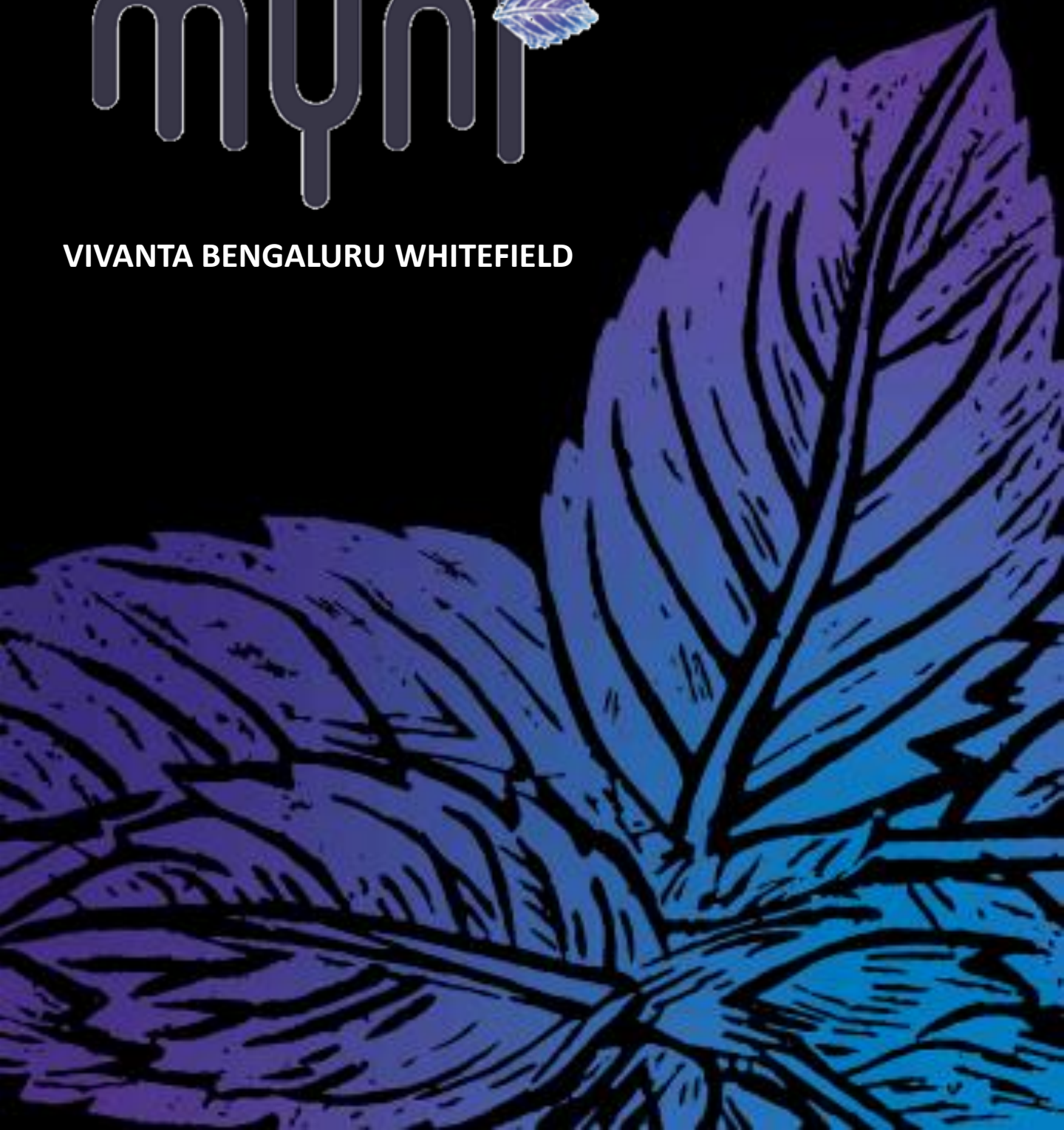




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VIVANTA BENGALURU WHITEFIELD





FOOD MENU

This menu is available from
0700 hours till 2300 hours

All prices are in Indian rupees
and exclusive of applicable
taxes

If you have any food allergies,
please inform at the time of
placing the order

To ensure safe and contactless
digital payments use the UPI
QR code provided

Please place the orders as per
the meal timings.



HEARTY MORNINGS !

- Fresh juices **299**
orange, pineapple, watermelon, sweet lime, tender coconut
- Freshly cut seasonal fruits **399**
apple, banana, watermelon, papaya, pineapple
- Choice of cereals **299**
choice of corn flakes, wheat flakes, choco flakes, muesli
Served with hot, cold or soya milk
- Yoghurt **249**
choice of natural or fruit flavored
- Cold meat platter **399**
Turkey ham, chicken mortadella, pork salami

HEARTY MORNINGS !

- Three farm fresh eggs to order **399**
choice of poached, scrambled, fried, omelette's
hash brown, grilled herb tomato, chicken sausage or pork sausage or bacon
- Fluffy egg white omelette **399**
hash brown, grilled herb tomato, chicken sausage or pork sausage or bacon
- Egg benedict **399**
english muffin, bacon, poached egg and hollandaise sauce
- Cheese platter **399**

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HEARTY MORNINGS !

- Fluffy pancakes **399**
choice of plain, blueberry, banana, chocolate chip
Served with whipped cream and maple syrup
- French toast **399**
choice of bread from white, brown or multigrain
- Waffles **399**
served with maple syrup, honey and whipped cream
- Baker's basket **399**
choice of any three – croissant, danish pastry, muffin, doughnut or toast – natural white, whole wheat or multi-grain with butter and preserves



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HEARTY MORNINGS !

- Vegetable upma **399**
traditional semolina porridge
tempered with dry red chilli,
vegetables, mustard and curry
leaf
- Poori bhaji **399**
deep fried whole wheat bread
served with mildly spiced
tempered potato curry
- Stuffed paratha **399**
choice of potato, cottage
cheese, cauliflower
Served with yoghurt and
pickle



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HEARTY MORNINGS !

- Idli **399**
steamed rice and lentil cake,
served with chutney and
sambar
- Medu vada **399**
crisp savory deep-fried lentil
doughnut, served with chutney
and sambar
- Uttapam **399**
plain, masala, onion
griddle cooked rice pancake
served with chutney and
sambar
- Dosa **399**
plain, masala, butter
thin south Indian pancake
made with rice and lentil batter
served with chutney and
sambar



 vegetarian

 non vegetarian

SALAD !



- Mediterranean mezze platter **499**
hummus, baba ganoush, labneh, fattoush, salted pickles, falafel pita and kalamata olives

- Classic Caesar
Romaine lettuce, lemon-garlic anchovy dressing, grated parmesan and croutons

topping

- tandoori prawns **699**
- chicken tikka **599**
- roasted vegetables **499**


SALAD !

- Quinoa **499**
arugula, steamed quinoa, citrus fruit, pears, roasted beetroot and kasundi dressing
- Caprese **499**
buffalo mozzarella, tomato, basil and extra virgin olive oil
- Greek salad **499**
feta cheese, cucumber, cherry tomato, olives, lemon dressing
- Green papaya **499**
shredded green papaya, chilli, peanuts, lime and coriander

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SOUP !

- Tamatar ka rasam **399**
clear tomato soup, curry leaf and coriander flavoured, lentil dumplings
- Minestrone **399**
classic seasonal vegetable soup, tomato and pasta
- Hot and sour soup **399** 
vegetable or Chicken
- Cream of broccoli **399**
cream soup with roasted almonds

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SMALL BITES TO SHARE !

- Aloo pyaz samosa **399**
tamarind chutney
- Greek spinach pie **499**
spinach and pinenut, filo
pastry, sour cream
- Ram asrey ke chaat **499**


dahi Bhalla
chandini chowk ke papadi
chaat
corn bhel



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SMALL BITES TO SHARE !

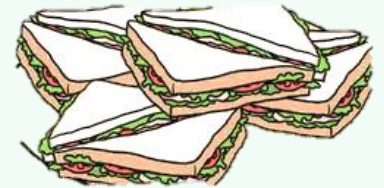
- Fish fingers **499**
beer batter, tartar sauce
- Malabari fried calamari **499**
mango chilli dip
- Masala prawns **599** 
crispy fried, black peppercorn
and curry leaves
- Panko crusted chicken strips
499
mango chilli relish

mynt 



SANDWICHES, BURGERS & WRAPS !

- Vegetarian club sandwich **549**
triple decker toast, tomato, cucumber, iceberg lettuce, hummus spread, fries
- Multigrain sandwich **549**
buffalo mozzarella, pesto oil, tomatoes, fries
- Vegetable burger **549**
vegetable patty, iceberg lettuce, tomato, caramelized onion jam, jalapeno, house mayo and buns, fries
- Bombay toasties **549**
spiced potato toasties " like they eat it in the Mumbai streets" crispy fries



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SANDWICHES, BURGERS & WRAPS !

- Pao bhaji **549**
green garlic, bun maska, scrambled vegetables
- Nizams kolkata paneer kathi **549**
griddle cooked wrap of flaky Indian bread with julienne of cottage cheese, onion and bell pepper
- The club **599**
triple decker toast, chicken breast, bacon, tomatoes, iceberg lettuce, fried egg, mayo and fries
- Between Breads **549**
choice of bread - multigrain, brown, white
choose – grilled or toasted or plain - chicken or vegetable or ham n cheese


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SANDWICHES, BURGERS & WRAPS !

 **Scandinavian smorgasbord 599**

white caraway seed bread,
hot smoked salmon, warm
scrambled eggs and red
onions

 **Chicken burger 599**
buttermilk fried chicken,
iceberg lettuce, tomato,
cocktail caper mayo,
jalapeno, melted cheddar
and fries


Add
crispy bacon
fried egg
avocado





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SANDWICHES, BURGERS & WRAPS !

 **Bhurji pao 599**
green garlic, bun maska,
scrambled egg


 **Keema pao 599**
green garlic, bun maska,
minced meat

 **Nizams Kolkata chicken Kathi 599**
griddle cooked wrap of flaky
Indian bread with clay pot
cooked chicken, onion and
mint relish

mynt 



FROM THE PIZZA OVEN !

- Desi murgh tikka **599** 
chicken tikka, green chili, bell pepper, red onion, coriander leaves, curd sprinkle
- Pepperoni **599**
spicy pork pepperoni, crushed tomatoes and mozzarella
- Hawaiian **599**
tomato sauce, baked pineapples slices, cooked premium ham
- Scampi **599**
tomato sauce, grilled scampi, mozzarella, spinach, pine kernels, fried garlic, crispy dill leaves

FROM THE PIZZA OVEN !

- Thin crust focaccia, olive oil, rosemary and himalayan rock salt **549**
- Pizza caprese **549**
tomato, basil pesto oil, bocconcini, arugula, shaved parmesan



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FROM THE PIZZA OVEN !

- Traditional margherita **549**
tomato, mozzarella, basil
- Funghi (gluten free) **549**
tomato, sautéed mushroom, caramelized onion, feta cheese
- Quattro formaggio **549**
gorgonzola, mozzarella, goat cheese, parmesan cheese, thyme sprigs
- Capriosca **549**
crushed tomatoes, black olive, grilled red bell pepper, jalapeno, mozzarella

PASTA !

- Baked multigrain lasagne **549**
layered pasta, grilled mixed vegetables, mozzarella, cream sauce, tomatoes, cheddar cheese
- Gluten free penne **549**
bocconcini and basil, crushed tomato sauce
- Spaghetti Bolognese **599**
meat bolognese, red wine, vegetables, grated parmesan
- Fettuccine and shrimp **599**
chilli, sundried tomato sauce, basil

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MAINS !

- Grilled prawn **749**
garlic and fennel seeds, Kashmiri
smoked chilli, cauliflower puree
- NZ grilled lamb cutlets **849**
rosemary oil marinade, grilled
green asparagus, lyonnaise
potato, mint jus
- Khao suey
Burmese casserole, egg noodles
cooked in coconut milk, peanuts,
fried garlic

Add -
prawn **649**
chicken **599**
vegetables **549**



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MAINS !

- Red snapper **649**
pan-fried fillet, sauteed spinach,
new potatoes, sauce vierge
- Chicken schnitzel **649**
rocket and cherry tomato salad,
parmesan shaving
- Saffron polenta **549**
grilled polenta, moroccan
eggplant stew
- Vegetable tagine **549**
root vegetable and chickpea
bouillon, flat parsley, bell pepper
couscous, marinated lemons



FROM THE CLAY OVEN !

- ☐ Cheese hara bhara kebab **549**
pan-fried spinach patty, bengal gram flour and cheese
- ☐ Malai paneer tikka **549**
marinated hung curd, paneer, spiced cream
- ☐ Do makai ki seekh **549**
skewered spiced corns

all above dishes will be served with mint chutney and home-made pickles



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KEBABS !

- ☑ Mahi tikka sarsonwali **649**
mustard marinated fish
- ☑ Haldi mirch ka jheenga **649** 
yellow chilli spiced prawns
- ☑ Tandoori tangdi kebab **599**
marinated chicken drumsticks
- ☑ Sakura gosht kebab **649** 
chopped tawa fried mutton kebab, ginger and green chilli spices

all above dishes will be served with mint chutney and home-made pickles

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INDIAN MAINS !

- Paneer butter masala **549**
cottage cheese, cream, kasuri methi, tomato gravy
- Khade masala ki tarkari **549**
seasonal vegetables, onion and tomato gravy
- Dal tadka **449**
yellow lentils infused with garlic, cumin, dry red chilli and fresh coriander leaves
- Dal makhani **449**
Punjabi slow cooked black lentils and red kidney beans, mildly spiced, cream and butter






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INDIAN MAINS !

- Masala khichadi **399**
lentil and rice porridge, yoghurt, poppadums, pickle, like @ home
- Gosht roganjosh **699** 
braised mutton, yogurt, garlic, dry ginger, fennel and saffron
- Goan fish curry **649** 
seer fish, coconut masala
- Kadai jheenga **699** 
prawn casserole, spices, pimentos, onion and tomato
- Butter chicken **599**
hand pulled tandoori chicken, creamy tomato sauce, kasoori methi

■ vegetarian

■ non vegetarian



BIRYANI AND RICE !

- Jeera pulao **399**
basmati rice, cumin seeds
- Steamed basmati rice **399**
- Subz biryani **499**
seasonal vegetables and basmati rice, saffron and spices, raita
- Gosht biryani **649**
dum cooked basmati rice, layered with lamb, saffron and spices, raita
- Murgh biryani **599**
dum cooked basmati rice, layered with chicken, saffron and spices, raita



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BREADS AND SIDES !

- Tandoori naan **249**
butter, garlic, olive, cheese
- Roti **249**
plain, butter
- Kulcha **249**
masala, paneer, aloo
- Garlic bread **249**
- Potato wedges, french fries **249**
- Curd rice **249**
mashed rice, curd, mustard seeds, curry leaf
- Raita **249**

■ vegetarian

■ non vegetarian



LOCAL & REGIONAL FAVOURITES !

- Appam and stew **549**
south Indian rice hopper, vegetable stew
- Ennegayi badanekai **549**
eggplant, onion gravy, peanuts, dry grated coconut, steamed rice
- Tawa fried fish **649**
boneless spiced fish fillet, red chilli
- Prawn milagu fry **699** 
tossed prawns, crushed peppercorn, green chilli and curry leaves



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LOCAL & REGIONAL FAVOURITES !

- Kori gassi **599** 
Mangalorean chicken curry, fresh coconut, steamed rice
- Khus khus payasam **399**
poppy seed and sweet cardamom pudding



ASIAN STARTERS !


- Crispy five spice corn kernels **499**
- Crispy vegetable salt and pepper **499**
- Broccoli truffle dimsum **499**
- Dry chilli chicken **549** 
- Golden fried prawn **599**
- Chicken and cheese momo **549**
Darjeeling smoked chilli sauce



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FROM THE WOK !

- Broccoli, corn and pokchoy burnt garlic sesame sauce **549**
- Seasonal vegetables, chilli bean sauce **549**
- Mapo tofu **549**
- Kung pao chicken **599**
fresh red chilli, chicken, spring onions and cashew nuts
- Prawn in chilli black bean sauce **699** 
- Fish , hot garlic sauce **649**
- Nasi goreng **649**
Indonesian fried rice, shrimp paste, chicken satay, fried egg, sweet soy, sambal oelek, vegetable pickles, prawn wafers

mynt 

vegetarian

non vegetarian



THAI CURRY !

- Green vegetables, kafir lime leaves, coconut cream, chilli coriander **549**
- Red chicken, kafir lime leaves, galangal, coconut cream, chili, fish sauce and lime **599**
- Red prawns, kafir lime leaves, galangal, coconut cream, Thai eggplants ,chilli, fish sauce and lime **649**

All curries are served with jasmine rice



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RICE & NOODLES !

- Burnt garlic fried rice

vegetables **399**
chicken and egg **449**
prawns **499**

- Hakka chilli garlic noodles 

vegetables **399**
chicken and egg **449**
prawns **499**

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DESSERTS !

- Classic Philadelphia cheesecake **399**
- Crème brulee **399**
the best choice
- Warm chocolate apricot brownie **399**
gianduja whipped ganache, orange, chocolate sauce
- Tiramisu **399**
- Selection of ice creams **399**
Vanilla, chocolate, mango, black currant, butterscotch ribbon, honey n nut crunch, tender coconut



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DESSERTS !

- Fresh cut fruit **399**
- Kesar rasmalai **399**
- Elaichi jamun **399**
cardamom scented milk dumplings in sugar syrup



MORNING GLORY 24/7 !



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European breakfast 649

- Cereals
choice of corn flakes, wheat flakes, choco flakes, muesli
Served with hot, cold milk
- Three farm fresh eggs to order
choice of poached, scrambled, fluffy, fried, yolkless
Hash brown potato, grilled herb tomato, chicken sausage and toast
- Fluffy pancakes
choice of blueberry, banana, chocolate chip
Served with whipped cream and maple syrup
- Mynt breakfast grills
chicken or pork sausage, streaky bacon, grilled tomatoes, hash brown
- Baker's basket
choice of any three – croissant, danish pastry, muffin, doughnut or toast –
natural white, whole wheat or multi-grain with butter and preserves

Dakshin tiffin 649

- Choice of idli, vada, uttapam, dosa
served with sambar, chutney and mulagapodi
- Vegetable upma
traditional semolina porridge tempered with dry red chillies, vegetables,
mustard and curry leaf

Uttar ka nashta 649

- Poori bhaji
deep fried whole wheat bread served with potato curry
- Stuffed parantha
choice of potato, cottage cheese, cauliflower
served with yoghurt and pickle



NIGHT MENU ! 2300 hours – 07:00 hours



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BREAKFAST

- Fresh juices **299**
orange, pineapple, watermelon, sweet lime
- Three farm fresh eggs to order **399**
choice of poached, scrambled, fried, omelette'
hash brown, grilled herb tomato, chicken sausage or pork sausage or bacon
- Fluffy pancakes **399**
choice of plain, blueberry, banana, chocolate chip
served with whipped cream and maple syrup
- Idli **399**
steamed rice and lentil cake, served with chutney and sambar
- Uttapam **399**
plain, masala, onion
griddle cooked rice pancakes served with chutney and sambar

SOUP

- Minestrone **399**
classic tomato broth served with pesto and linguine

SALAD

- Greek salad **499**
feta cheese, cucumber, cherry tomato, olives, lemon dressing

SOMETHING LIGHT

- Aloo pyaz samosa with tamarind chutney **399**
- Fish fingers with tartar sauce **499**
- Panko crusted chicken with mango chilli relish **499**
- Vegetarian club sandwich **549**
triple decker toast, tomato, cucumber, iceberg lettuce, hummus spread, fries
- The club **599**
triple decker toast, chicken breast, bacon, tomatoes, iceberg lettuce, fried egg, mayo and fries
- Gluten free penne, bocconcini and basil, tomato vodka sauce **549**



NIGHT MENU ! 2300 hours – 07:00 hours



DISCOVER
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PIZZA

- Traditional margherita **549**
tomato, mozzarella, basil
- Pepperoni **599**
spicy pork pepperoni, crushed tomatoes, mozzarella

INDIAN MAINS

- Paneer butter masala **549**
cottage cheese, cream, kasoori methi, tomato gravy
- Dal makhani **449**
Punjabi slow cooked black lentils and red kidney beans, mildly spiced, cream and butter
- Butter chicken **599**
hand pulled tandoori chicken, creamy tomato sauce, kasoori methi
- Steamed basmati rice **399**
- Subz biryani **499**
seasonal vegetables and basmati rice cooked in dum style, smothered with saffron and spices, raita
- Murgh biryani **599**
dum cooked basmati rice layered with succulent chicken, smothered with saffron and spices, raita
- Tawa paratha **249**

DESSERT

- Classic Philadelphia cheesecake **399**
- Crème brulee **399**
- Selection of ice creams **399**
vanilla, chocolate, mango, black currant, butterscotch ribbon, honey n nut crunch, tender coconut
- Kesar rasmalai **399**
- Elaichi jamun **399**
cardamom scented reduced milk dumplings soaked in sugar syrup



BEVERAGE MENU

This menu is available from
1100 hours till 2300 hours

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and exclusive of applicable
taxes

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placing the order

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Please place the orders as per
the timings



MIXOLOGIST CREATION

Mynt creation 799

hot and sour

tequila and scotch with tamarind puree overtaken by honey, black salt, hot sauce and black pepper

Tapster signatures – local and best *“blind tasters”* 699

freshenup

a thrilling combination of vodka, crushed byadgi mirch, bijapur nimboo with dashes of simple syrup

south side of whitefield

gin with citrus, simple syrup and muddled mint, shaken well and topped with sparkling water

filtertini

vodka with hazelnut tart, filter coffee and coconut cream, add simple syrup and shake

Eastern Mix - MYNT infographics 599

tiger

gin, fresh pineapple, basil, cilantro with sweet chili sauce and lime juice

cherry blossom

vodka & dry vermouth with refreshing melon and cranberry shaken with cassia bark

MIXOLOGIST CREATION

Vinotails

Clip art with wines

499

sangria revelries

light red wine, vodka, triple sec and muddled fruits

inspired from mimosa

sparkling chandon brut, grand marnier and orange Juice

vino Mino

white wine, mint, bacardi, brown sugar, lime

Classic revisited

the beginners of cocktails

499

bloody mary

vodka, tomato juice, lime, brine, black salt, pepper, hot sauce and Worcestershire sauce

classic margarita

tequila, triple sec and lime juice

cosmopolitan

vodka, lime juice, triple sec and cranberry juice

mojito

rum, mint sprigs & sparkling water, lime juice and sugar syrup

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Our standard measure is 30 ml. and for wine by glass is 150 ml. Drink responsibly. Do not drink and drive. Government rules as applicable



Our Tech Tonics 499

experience the burst of flavors of our special tonics and botanicals mixes

gin-ger spritz – gin sonic

gin, homemade ginger ale, sour, sweetener and bitter

delilah – the French harvest

gin, triple sec, lime juice, aromatic bitter, tonic water

melon and mai

bacardi, apricot tart, melon syrup, bitter and sparkling water

beaten apple

light scotch, green apple and beetroot juice, jaggery with tonic

Shots 399

big bang

rum mix, triple sec, simple syrup

b-52

Kahlua, baileys, grand marnier

blue kamikaze

vodka, blue curacao, lime juice

fire in the belly

cream de menthe, campari, triple sec

Our standard measure is 30 ml. and for wine by glass is 150 ml. Drink responsibly. Do not drink and drive. Government rules as applicable



The very innovative

Zero alc. and Detox

300

phil still collin

fresh moroccan mint syrup, bitter with fizzy water

kaffir margarita

yuzu bitter, kaffir lime tart, zero alcoholic reposado

negroni club

negroni mix with or without chilled fizzy water

roman highball

amaro syrup, ginger tart over ice cubes topped with fizzy water

queen charlotte punch

elderflower syrup, calamani tart, bitter, soda water

OCD Detox

Orange | Carrot | Ginger

beetox Detox

beetroot | apple | ginger | lime

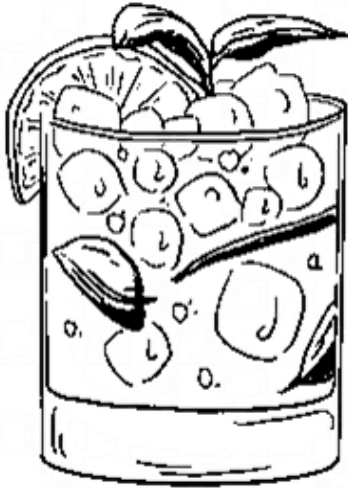
tomatino Detox

tomato | worcestershire sauce | tabasco sauce | celery



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Stimulating Beverages 250

choice of coffee

- Espresso
- Cappuccino
- Latte
- South Indian filter

Choice of tea

- Darjeeling
- Assam
- Green
- Earl grey
- English breakfast
- Masala

Sparkling water 195

- Perrier 330 ml

Nourishing beverages 175

Choice of fresh Juice

- Orange
- Pineapple
- Watermelon
- Mix fruit

Choice of milk shake and smoothies

- Chocolate
- Vanilla
- Banana
- Strawberry
- Cold coffee

Aerated beverage 135

- Coke
- Diet coke
- 07 up
- Tonic water
- Soda water

Fresh lime 135

- Sweet, salted or plain with

- Soda
- Water

Natural mineral water 90

- Himalaya 1000 ml

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Aperitif

Campari	350
Ricard	325
Pernod	300
Martini bianco I rosso	275

Vodka

Kauffman Inauguration Blend	9750
Kauffman Non-vintage	1500
Roberto cavalli	950
u'luvka	550
Grey Goose	525
Ciroc	475
Belvedere	475
Ketel one	350
Absolut blue	350
Stolichnaya	350
Smirnoff	300

Gin

Tanqueray	450
Beefeater	400
Gordon	350
Blue Riband	300

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Single Malt

Glenlivet 21 YO.	2200
Glenfiddich 18 YO.	1850
Lagavulin 16 YO.	950
Glenmorangie original	625
Ardberg 10 YO.	600
Laphroaig 10 years	575
Glenlivet 12 YO.	500
Glendullan 12 YO.	500
Talisker 10 YO.	495

American Whiskey

Silver Select Jack Daniels	850
Gentleman Jack	550
Jack Daniels old no.07	500

Blended Whisky

Jhonie Walker King George V	4525
Chivas regal 25 YO.	2500
Johnnie walker blue label	1800
Royal salute	1600
Markers Mark	950
Chivas regal 18 YO.	900
Ballantine's 17 YO.	775
Johnnie Walker Double Black	750
Monkey shoulder	650
Jimbeam	475
Johnnie walker black label	435
Chivas regal 12 YO.	435
Johnnie walker green label	425
Ballantine's Finest	425
Canadian Club	400
100 Pipers Teachers	300
Black Dog Black & White	

Liqueurs

Jägermeister	525
Sambuca Molinari	350
Baileys Irish cream	325
Kahlua	300
Amaretto	275



Rum

Pitu Cachaca	450
Malibu	400
Bacardi carta Blanca Old Monk	300

Tequila

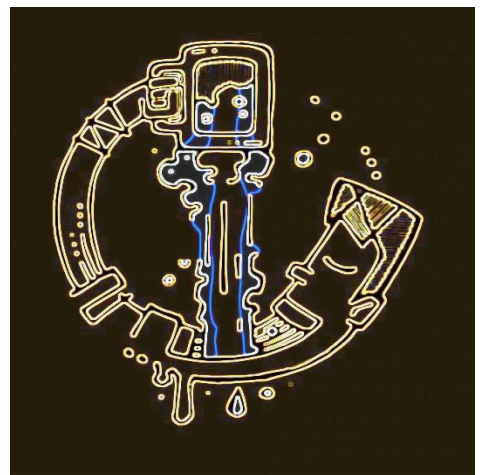
Patron XO	850
Don angel	350
Sauza silver	300

Cognac

Remy Martin XO	2150
Hennessy XO	1950
Martell XO	1950
Hennessy VSOP	1550
Hennessy VS.	600

Beer

Corona	550
Hoegaarden	500
Bira blonde Bira white	400
Kingfisher ultra	295
Kingfisher premium	250



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WINE LIST

Wine by tasting

“swirl | see | sniff | sip”

	By Bottle	By Glass
Champagne and Sparkling		
Dom Perignon	25500	
Bollinger Cuvee Brut	11500	
Moet And Chandon Brut Imperial	11500	
Chandon Brut	3000	600
Sula Brut	2500	500
White Wine		
Chardonnay		
Kendall Jackson Vintners Reserve	9850	
Puligny Montrachet	9500	
Tarapaca Chardonnay	4850	970
Coteaux De Ardeche	4550	
Renaissance	3850	
Two Oceans	3850	770
Jacobs Creek	3850	770
Mancura Etnia	2500	500
Sauvignon Blanc		
Framingham Marlborough	6850	
Oxford Landing Riverina	3850	
Trapiche	3850	
Copihue Miguel Torres	3850	
Krsma	3250	
Pinot Grigio		
Danzante Delle Venezie	4250	850
Primo Amore Zonin Veneto	4250	850
Vermentino		
Casamatta Bianco	5250	1050
Malbec		
Terrazas Mendoza bianco	4250	
Asyrtiko		
Mega Spileo	2500	500
Indian Wine	2000	400

WINE LIST

Wine by tasting

“swirl | see | sniff | sip”

Red Wine	By Bottle	By Glass
Pinot Nior		
Cloudy Bay	7500	
Saint Clair Marlborough	6550	
Cote Du Rhone Saint Cosme	4950	
Cabernet Sauvignon		
Rupert and Rothschild Classique	7500	
Rupert Rothschild Baroness Nadine	6550	
Vina Tarapaca	4850	970
Krsma Cabernet Sauvignon	3250	
L Esprit De Bacchus Bordeaux	2750	550
Shiraz		
Crozes Hermitage Eguigal Rouge	7800	
Nederburg	5850	
Jacobs Creek	3850	770
Cape Dreams	2500	500
Carmenère		
Cordilera Miguel Torres	5850	
Malbec		
Bodegas Norton Mendoza	5500	
Trapiche	3850	
Sangiovese		
Zonin	5000	
Pater Sangiovese Toscana	4500	
Castello Banfi Col Di Sasso	3550	
Lambrusco		
Riunite Emilia	4250	850
Tempranillo		
Spanish Santana	4250	
Merlot		
Caliterra	4250	850
Mancura Etnia	2500	500
Indian Wine	2000	400

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Our standard measure is 30 ml. and for wine by glass is 150 ml. Drink responsibly. Do not drink and drive. Government rules as applicable



VIVANTA

BENGALURU
Whitefield

