



# Comfort Food

## Soups

300/350

### ● ● 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 flavorsome soup prepared from vegetables or lamb and garnished with herbs

## Main Course

### Non-vegetarian

700

#### ● Spaghetti carbonara

Classic Italian pasta preparation cooked in a rich creamy sauce of bacon, egg yolks and freshly cracked black pepper

#### ● Butter chicken

Chicken morsels cooked in a clay oven and finished in a creamy fenugreek flavored tomato gravy. Served with naan

### Vegetarian

550

#### ● Pan grilled paneer (with Indian spices)

A popular dish across the country, soft cottage cheese grilled on a bed of Indian spices and served with an ensemble of vegetables

#### ● Dal makhani

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

## Desserts

400

#### ● Crème brûlée (sugar free)

Literally known as 'burnt cream', it is a rich custard base topped with layers of hard caramel

#### ● Chocolate mud pie or brownie

Absolutely sinful, with a gooey chocolate filling inside a crumbly chocolate crust

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## Breakfast a la Carté

<ul style="list-style-type: none"> <li>● <b>Eggs cooked to order</b></li> </ul> <p>Fried, boiled, scrambled, poached, omelette, akuri, florentine or benedict. Served with crispy bacon, chicken or pork sausages and golden hash browns Choice is also available in only egg white preparations</p>	400
<ul style="list-style-type: none"> <li>● <b>Waffles</b></li> </ul> <p>Served with butter, berry compote, whipped cream, honey or maple syrup</p>	400
<ul style="list-style-type: none"> <li>● <b>Pancakes</b></li> </ul> <p>Served with butter, berry compote, whipped cream, honey or maple syrup</p>	400
<ul style="list-style-type: none"> <li>● <b>French toast</b></li> </ul> <p>With a choice of white, multi-grain or whole wheat, served with berry compote, honey or maple syrup</p>	400
<ul style="list-style-type: none"> <li>● <b>Fresh cut fruits</b></li> </ul> <p>Platter of seasonal fresh cut fruits</p>	400
<ul style="list-style-type: none"> <li>● <b>Choice of cereals</b></li> </ul> <p>Corn flakes, all-bran, honey loops, chocó pops, dry muesli, served with fresh milk or skimmed milk</p>	400
<ul style="list-style-type: none"> <li>● <b>Porridge</b></li> </ul> <p>Oatmeal porridge cooked with fresh milk or skimmed milk</p>	400
<ul style="list-style-type: none"> <li>● <b>Baker's basket (4 pieces)</b></li> </ul> <p>Make your own basket with choice of: croissant, danish, brioche, muffins, doughnut and choice of whole wheat, multi-grain or white bread toast with butter, honey and preserves</p>	400
<ul style="list-style-type: none"> <li>● <b>Idli</b></li> </ul> <p>Steamed rice and lentil cake, served with sambar and chutney</p>	400
<ul style="list-style-type: none"> <li>● <b>Medu vada</b></li> </ul> <p>Deep fried split gram dumplings, served with sambar and chutney</p>	400
<ul style="list-style-type: none"> <li>● <b>Dosa</b></li> </ul> <p>South Indian thin and crispy rice pancake plain or masala, served with sambar and chutney</p>	400
<ul style="list-style-type: none"> <li>● <b>Uthappam</b></li> </ul> <p>A south Indian rice and lentil pancake, served plain or with a topping of onions, tomatoes, green chilies</p>	400
<ul style="list-style-type: none"> <li>● <b>Stuffed paratha</b></li> </ul> <p>Whole wheat bread cooked on a griddle, stuffed with a choice of potato or cottage chese. Served with pickle and yoghurt</p>	400
<ul style="list-style-type: none"> <li>● <b>Poori bhaji</b></li> </ul> <p>Whole wheat bread deep fried and served with a spiced Indian style preparation of potatoes and green peas</p>	400
<ul style="list-style-type: none"> <li>● <b>Seasonal fresh fruit juices</b></li> </ul> <p>Sweet lime, pineapple, orange, grape or watermelon</p>	275

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## Salads and Appetizers

<b>Salads and Appetizers</b>	<b>525</b>
● <b>Caesar salad</b> With pesto rosso (sundried tomato pesto) vegetables and grilled chicken	
● <b>Smoked chicken salad</b> With olive oil marinated tomatoes and french beans, artichoke, crisp iceberg lettuce, lemon gremolata	
● <b>Kajoo aloo samosa</b> Savory Indian snacks, served with a date and jaggery reduction	<b>400</b>
● <b>Podi idli</b> Steamed rice dumplings tossed with gun powder	<b>400</b>
● <b>Poh pia rolls</b> Thai spring rolls with filling of vegetables, served with spicy chili sauce	<b>400</b>
● <b>Paprika dusted fish finger</b> Served with curried spice mayo	<b>550</b>
● <b>Prawn pepper fry</b> Prawn tossed with Indian black pepper	<b>900</b>

## Soups

● <b>Broccoli almond soup</b> With sour cream	<b>300</b>
● <b>Asparagus and corn soup</b> Malaysian refreshing soup of corn and asparagus	<b>300</b>
● <b>Roasted tomato and sweet basil</b>	<b>300</b>
● <b>Kozhi rasam</b> South Indian spicy chicken broth	<b>350</b>

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## International Selection

● <b>Spinach and corn casserole</b>	600
Melange of spinach and corn cooked with creamy sauce and gratinated	
● <b>Mediterranean grilled vegetable platter</b>	550
Grilled vegetable glazed with balsamic and brie	
● <b>Grilled salmon</b>	1300
With green lentils, vichy carrots , buttered broccoli and orange caper beurre blanc	
● <b>Pan-seared prawns with preserved lemon</b>	900
● <b>Grilled pesto marinated chicken</b>	750
With mushroom risotto, grilled vegetables, spinach crisp and jus	
● <b>Pan-seared pommery mustard and paprika marinated fish</b>	750
With a mélange of green vegetables, cumin potato, pan-glazed tomatoes and lemon beurre blanc	
● <b>Tenderloin medallion</b>	850
With scallion mash mount, fried onion rings, red wine butter and jus	
● <b>Batter fried fish and chips</b>	750
Batter fried fish and chips	

## PIZZA

● <b>Mediterranean (9") (12")</b>	600/700
Harissa cottage cheese, mediterranean vegetables, basil, olives and garlic	
● <b>Pizza verde(9") (12")</b>	600/700
Basil pesto, spinach, broccoli, olives, capers and mozzarella	
● <b>Indiana (9") (12")</b>	700/900
Chicken tikka, cilantro, pickled mango, red onion and peppers	
● <b>Carnivora(9") (12")</b>	700/900
Bacon, salami, buckwurst chicken sausages and double cheese	

## Pasta and Risotto

● <b>Porcini pinot grigio risotto</b>	650
● <b>Spaghetti aglio olio pepperoncino</b>	650
Spaghetti tossed in evoo (olive oil), garlic and chilli flakes	
● <b>Penne arrabiata</b>	650
Penne served in spicy tomato sauce	
● <b>Farfalle pesto</b>	650
Pasta tossed with homemade pesto sauce	

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## Pasta and Risotto.....contd

- **Prawn lemon and chili risotto** 750
- **Farfalle pollo funghi porcini** 700  
Cream sauce with roasted mushroom and chicken
- **Spaghetti bolognese** 650  
Minced tenderloin, tomato and brown sauce
- **Fettuccine carbonara** 650 Bacon, egg, cream and parmesan cheese

## Sandwiches, Burgers and Wraps

(All sandwiches and burgers are served with fries and pickled vegetables)

- **Spiced cumin, curry powder and cilantro burger** 600
- **Vivanta vegetarian club sandwich** 600  
Grilled pepper, zucchini, fresh tomato cheese and coleslaw salad
- **Paneer kathi roll** 600  
Paneer and pepper tossed in Indian spices rolled in bread
- **Chicken and thyme burger** 650
- **Hamburger** 650  
With caramelized onion, cheese, fried eggs, grilled bacon slices
- **Vivanta non-vegetarian club sandwich** 650  
Chicken, eggs, salami, bacon and cheese
- **Chicken kathi roll** 650  
Chicken and pepper tossed in Indian spices rolled in bread

## Asian Classics

- **Jumbo prawns** 950  
Jumbo prawns cooked in a sauce of your choice; choose amongst butteredgarlic, XO or sambal udang
- **Wok tossed fish with sesame, pepper and onions** 750
- **Stir fried chicken with cashewnuts and thai chillies** 750
- **Stir-fried silken tofu and vegetables** 650  
in hunan chilli sauce or karpaw
- ● **Choice of Curries**
  - Vietnamese yellow curry
  - Thai green or red curry
    - Vegetables, 650
    - Chicken 725
    - Prawns 850

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## Asian Classics.....contd

### Rice and Noodles

- **Nasi goreng** 750  
Wok fried rice with prawns and fried egg, served with prawn cracker and satay chicken
- **Burnt garlic rice** 475  
Rice tossed with vegetables and crisp garlic
- **Schezwan fried rice** 500/550  
Schezwan specialty spicy rice with a choice of vegetables or chicken
- **Hakka noodles with a choice of** 550
  - Vegetables
  - Egg
  - Chicken

### Indian favourites

- **Paneer achari tikka** 650  
Paneer marinated with pickled spices cooked in charcoal oven
- **Bharwan karela** 600  
Bitter gourd filled with spiced crispy nut filling, marinated with Indian tandoor marinade and cooked in a charcoal oven
- **Vegetarian kebab sampler** 750  
Assortment of kebab -paneer achari tikka, bharwan karela and bhutte mutter ke shammi
- **Ajwaini mahi tikka** 700  
Indian caraway spiced fish chunks cooked in charcoal oven
- **Murgh malai tikka** 700  
Succulent morsels of boneless chicken cooked in a charcoal oven
- **Gosht seekh kebab** 700  
Delicate lamb minced kebab , skewered and cooked in a charcoal oven
- **Non-vegetarian kebab sampler** 900  
Assortment of kebab – murgh malai tikka, lamb seekh kebab and zafrani tulsi ka jhinga

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## Curries

<b>Choice of curries</b>	600
● <b>Paneer tikka saagwala</b> Cottage cheese in cumin tempered spinach gravy	600
● <b>Dum subz nizami handi</b> Vegetables in creamy rich gravy	
● <b>Sukha mircha aur jeera aloo methi</b> Cumin tempered potato preparation finished with chilli flakes	600
● <b>Moong dal tadka</b> Spiced lentil curry	550
● <b>Kozhi malli khorma</b> Coriander flavoured chicken khorma	700
● <b>Murgh khurchan</b> Sliced chicken cooked with capsicum, onion and tomato gravy	700
● <b>Laziz gosht handi</b> Slow cooked mutton in avadh spices	700

## Jain Selection

(Prepared without onion and garlic)

● <b>Subz poriyal</b> Fresh vegetables tossed in coconut & tempered with spice	600
● <b>Kairiwali bhindi</b> Lady finger tossed with Indian spices & raw mango	600
● <b>Palak aap ki pasand</b> Paneer/vegetable/corn	600
● <b>Dal tamatar masala</b> Stir fry of lentil & tomato	550

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## South Indian Flavours

- **Chinna vengaya poondu kuzhambu** 600  
Shallots and garlic in tangy gravy
- **Urulai roast** 600  
Tempered potato - south Indian style
- **Meen varuval** 750  
The catch of the day seared with local spices
- **Kovalam fish curry** 750  
An authentic fish curry made by fishing folk of the region - simple and full of flavour
- **Mutton coconut roast** 800  
Mutton cooked in dry coconut masala

## Biryanis, Rice and Indian Breads

- **Dum ki subz biryani** 600  
Steamed aromatic basmati rice slow cooked with Indian spices and vegetables
- **Zaffrani pulao** 350  
Long-grain basmati rice cooked with saffron and a selection of nuts
- **Amboor mutton biryani** 800  
South Indian style mutton biryani cooked with homemade ground spices
- **Chettinadu kozhi biryani** 750  
Chicken biryani a chettinad specialty

## Rice

- **Rasam sadam** 350  
South Indian rice and lentil broth, served with spiced chili and poppadum
- **Sambar sadam** 350  
South Indian rice and lentils, served with spiced chili and poppadum
- **Curd rice** 350  
Mixture of curd and rice tempered with curry leaf and mustard
- **Steamed rice** 225

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## Breads

### ● Leavened Indian Breads

225

**Naan** – leavened Indian bread baked in a charcoal oven, roghni, chili coriander, plain or butter

**Roti** – leavened Indian whole wheat bread baked in a charcoal oven, plain, butter or missi

**Paratha** – flaky Indian bread cooked in a charcoal oven, pudhina, lachha or ajwaini

**Tawa paratha** – Indian whole wheat bread cooked on a hot griddle

**Flaky paratha** – layered Indian bread, ideal accompaniment for south Indian curries

## Dessert

### Dessert International Flavours

400

- Chocolate ganache and raspberry tart
- Fresh cut fruits
- Lemon cheese cake with cherry compote (sugar-free)
- Warm and spiced apple cake with vanilla ice cream
- Passion fruit pannacotta
- Warm chocolate and walnut brownie
- Ice cream

### Dessert Local Flavours

#### ● Mawa kesar kulfi

400

Traditional Indian ice cream flavored with saffron and nuts

#### ● Gulab jamun

Traditional fried milk dumpling soaked in sugar syrup

#### ● Elaneer payasam

Tender coconut milk with tender coconut kernels

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# Kids' Menu

350

## Kids' Menu

● **Fried chicken finger**

Chicken morsels crumbed and deep fried, served with honey mustard mayo

● **Pancake**

Chocó chips, banana or apple, served with maple syrup

● ● **Mermaid soup**

Noodle soup with vegetables/chicken

● **Creamy tuna sandwich with smilies**

● **French fries**

● **Potato and cheese croquettes**

● ● **Spooky spaghy**

Spaghetti with butter cream sauce, tomato sauce or meat sauce

● **Mac and cheese**

Baked macaroni with herbs, parmesan cheese and cream sauce

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## Beverages

● <b>Seasonal fresh fruit juices</b>	275
● <b>Milkshake</b> Vanilla, strawberry, mango or chocolate	250
● <b>Smoothies</b> Mango, strawberry, vanilla or butterscotch	250
● <b>Lassi</b> Sweet, salted or plain	250
● <b>Vasanthaneer</b> Tender coconut water with honey, mint and lemon	250
● <b>Neer mor</b> Tempered buttermilk	250
● <b>Plain buttermilk</b>	250
● <b>Cold coffee</b>	250
● <b>Tender coconut water</b>	250

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