

VIVANTA
COIMBATORE

latitude

 vegetarian  non-vegetarian

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 associate before you order your meal and they would assist 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.



BREAKFAST

07:00 hrs – 23:30 hrs

Juice and fresh fruits

- Seasonal fresh fruits 325
- Seasonal fresh fruit juices 325
- Tender coconut water 225

Cereals

- Choice of breakfast cereals 325
corn flakes, wheat flakes, chocos, honey flakes, mango flakes or muesli,
served with choice of regular, skimmed milk or yoghurt

Baker’s basket

- Assortment of croissants, Danish pastries, muffins and toast 325

Porridge

- Whole oatmeal or ragi porridge, served with skimmed, toned or soy milk 325

07:00 hrs – 23:30 hrs

The Continental Selection

☐	Pancake, waffle or french toast maple syrup and clarified butter	325
☐	Vivanta big breakfast two farm fresh eggs, toast, mushroom, chicken sausage, bacon, slow-roasted tomato and hash brown potato	375
☐	Three egg omelette choice of – mushroom, tomato, onion, cheese, ham, capsicum and green chillies slow-roasted tomato and hash brown potato	325
☐	Farm fresh eggs cooked to order fried, scrambled, poached or boiled	325
☐	Grilled ham, bacon or chicken sausage	400
☑	Baked beans on toast	325

07:00 hrs – 23:30 hrs

COMFORT FOOD - BREAKFAST

The Indian Selection

☑	Aloo or Gobi paratha whole wheat bread filled with mildly spiced potato or minced spiced cauliflower and cooked on the griddle, served with yoghurt and homemade pickle	325
☑	Poori bhaji deep-fried whole wheat bread, served with potato and tomato curry	325
☑	Idli steamed rice and lentil cake	325
☑	Medu vada deep-fried lentil in the shape of doughnuts	325
☑	Dosa – plain or masala traditional south Indian crisp rice and lentil pancake	325
☑	Uttappam – plain, masala, onion or tomato savoury rice pancake with choice of topping	325
☑	Rawa Upma traditionally prepared roasted semolina pudding tempered with spices	325

All South Indian preparations are served with sambar and assorted chutneys



SALADS, APPETISERS AND SOUPS

11:30 hrs – 23:30 hrs

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| ▪ Salad Nicoise
Lettuce, haricot beans, boiled egg, cucumber, bell pepper, tuna, anchovy, tomato with vinaigrette dressing | 425 |
| ▪ Garden fresh vegetable salad with diet honey and blueberry dressing
tomato, cucumber, bell pepper, zucchini, onion, lettuce and haricot beans | 400 |
| ▪ Classic caesar salad
romaine or iceberg lettuce, parmesan cheese and caesar dressing | 400 |
| ▪ With chicken | 425 |
| ▪ Greek salad
tomato, cucumber, lettuce, feta cheese, bell pepper, carrot, onion and oregano lemon dressing | 400 |
| ▪ Chicken quesadillas with sour cream and tomato salsa,
cajun spiced chicken, bell pepper and onion | 525 |
| ▪ Vegetable quesadillas with sour cream and tomato salsa | 425 |

Soups

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| ▪ Forest mushroom cappuccino | 400 |
| ▪ Cherry tomato basil soup | 325 |
| ▪ Barley and leeks vegetable broth | 325 |
| ▪ Tuscan chicken broth | 400 |
| ▪ Jamaican seafood soup | 425 |

INTERNATIONAL MAINS

12:30 hrs – 23:30 hrs

▣	King prawn with crushed green pea, corn veloute and cherry tomato confit	1150
▣	Pan seared salmon with nicoise relish haricot beans and saffron basil	1325
▣	Stuffed chicken leg with raisin, mushroom, herb mash and garlic pan glaze	650
▣	Sun dried tomatoes and corn filled chicken supreme basil mash and seasonal vegetables	650
▣	Herb crusted new zealand lamb chop with warm waldorf salad and bourbon sauce	1650
▣	Rosemary and garlic infused tenderloin steak with wilted spinach, walnut and whiskey jus	700
▣	Grilled zucchini and bell pepper timbale with tomato coulis and herb tossed spaghetti	550
▣	Soft polenta with ratatouille relish	550
▣	Garlic mash potato	250
▣	Sautéed or steamed vegetables	275
	Red or Green Thai curry with a choice of	
▣	Chicken	650
▣	Prawn	1150
▣	Vegetable and tofu	550

12:30 hrs - 15:00 hrs; 19:30 hrs - 23:00 hrs

▣	Nasi Goreng authentic rice preparation from indonesia	625
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INDIAN FAVOURITES

12:30 hrs – 23:30 hrs

Taste of India - From the Tandoor

▣	Zafrani Jhinga chargrilled fresh prawns infused with saffron and served with mint chutney	1150
▣	Ajwaini Fish tikka ajwaini flavoured fish marinated with spiced garam masala and cooked in clay oven	650
▣	Reshmi kabab minced chicken seasoned with spices and cooked in clay oven	650
▣	Tandoori chicken tikka chicken tikka, the iconic Indian snack cooked in traditional clay oven is a classic Indian dish that has the special touch of using distinctive Indian spices from the royal kitchens of Mughals.	650
▣	Hara Kalmi kebab herb spiced marinated chicken thigh cooked in tandoor	650
▣	Gosht seekh kabab originating from the erstwhile north west frontier provinces these kebabs are prepared with minced meat with home ground spices and grilled on skewers in tandoor	650
▣	Achari paneer tikka cottage cheese chunks marinated in Indian pickling masala	550
▣	Bharwan tandoori aloo sesame coated stuffed potato with Khoya and dry fruits	550
▣	Phool- e gulfam cauliflower and broccoli florets marinated with lucknowi spice and yoghurt cooked in tandoor	550
▣	Subzi galawat a delicacy of pan fried vegetable medallions with lucknowi spices	550
Hand crafted kebab platter		
▣	Non-vegetarian	1100
▣	Vegetarian	875



12:30 hrs – 23:30 hrs


Comfort Food - Indian Favourites


Non-Vegetarian


	Machli tawa fry pan fried sliced fish with home style marination	650
	Murgh tariwala an home-style chicken curry, best eaten with boiled rice or pulao	650
	Chicken tikka butter masala from the Punjab region, this velvety curry combines ethnic spices with simple ingredients like onion, butter and tomato sauce for a tasty dish with boneless chicken cubes	650
	Murgh tikka methi makhani chicken tikka simmered with rich tomato gravy flavoured with fenugreek leaves	650
	Dum ka murgh smokey flavoured chicken cooked in rich yellow gravy	650
	Gosht roganjosh introduced to the country by the Mughals, this Persian originated dish is a staple of the state of Kashmir. Chunks of mutton slow cooked in an aromatic onion and yoghurt based gravy, mixed with fragrant spices	725
	Kheema pao a popular delicacy from mumbai, minced lamb simmered with spices and red chilli, served with indian breads	725
	Bhuna gosht mutton cooked in garlic flavoured curry, finished with ginger and coriander leaves	725


Vegetarian


	Bhindi masala a simple, home style, stir-fried okra, mildly spiced with onions and tomatoes.	550
	Palak Paneer creamy spinach puree tossed with luscious cottage cheese chunks	550


	Paneer tikka butter masala from the punjab region, this velvety curry combines ethnic spices with simple ingredients like onion, butter, and tomato sauce for a tasty dish with cottage cheese	550
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	Pakodi Kadhi a scrumptious dish from the arid deserts of rajasthan, pakodi is a deep fried dumpling of gram flour, crushed cumin seeds, coriander powder along with green chili and turmeric, simmered in a thin tangy gravy based on curd along with the aromas of mustard and fenugreek seeds. it is eaten with fluffy steamed rice and is an excellent luncheon delicacy to survive the heat of the desert.	550
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	Jeera Aloo a rustic dish of potatoes cubes tempered with cumin and turmeric flavoured with ginger and coriander.	500
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	Baigan Bharcha a north indian specialty of tandoor roasted brinjals, skinned and made into a simple but exotic preparation, with basic indian spices.	500
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	Dal Tadka well-cooked lentils having thick consistency, adequately seasoned and flavored with the tempering of either cumin and garlic, red chillies and asafoetida and garnished with a spoonful of rogan and chopped coriander leaves	500
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	Dal makhani following the partition of united india, the punjabi migrants brought this slow cooked whole black lentil and red kidney bean fiesta to india. this dish is extremely popular globally for its richness owing to the touch of butter and cream, and has found home in british hearts. commonly served alongside steamed rice or a tandoori roti, the note of kasoori methi sets its flavor apart.	500
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	Rajmah Chawal the sense of home for many north indians is the sublime comfort of home-cooked rajma chawal. packed with iron, carbohydrates and protein the combination proves to be a wholesome one. the complimenting flavors of rice lifts the spice rich rajma curry.	500
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	Khichdi with Dahi over-cooked rice and yellow lentil, soft, lumpy textured and of dropping consistency, light yellow in color, having a mild flavor of cinnamon, cloves and peppercorns, adequately seasoned and served hot with pure ghee.	500
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12:30 hrs – 23:30 hrs		
South Indian Fare		
	Meen Varuval masala fried fish fillet	650
	Kozhi varutha curry tender pieces of chicken cooked in a roasted coconut curry	650
	Mutton melagu mutton cooked in a spicy pepper masala	650
	Kozhi stew traditional chicken stew	650
	Kozhi Chettinad hailing from one of the most famous cuisines in India, propelled by the Chettiar community in Tamil Nadu, its exquisite flavour comes from the use of dry roasted spices and Kalpasi (black stone flower). The heat from the red chillies excites your palate which is then cooled by the yogurt.	650
	Kaikari thengapal curry traditional vegetable stew	550
	Carrot beans porial known as thoran, uperi or porial in different regions of the South, a porial displays the festivities of season's produce stir fried with coconut, moong daal and spices, the carrot and bean poriyal has made its way to the tables of the masses due to its ease of preparation and its health quotient.	500
	Kara kozhambu cooked to your choice babybrinjal or okra cooked in a spicy curry of tamarind, onion and tomato	550
	Sambhar curried lentils	475
	Rasam of the day	250
	Accompaniments appam, idiappam, set dosa, veechu parotta, steamed basmati rice or ponni rice	300

12:30 hrs – 15:00 hrs		
Regional Food Home Style - Kongunadu Cuisine		
The kongunadu Cuisine consists of a wide variety of dishes from various districts located in and around Coimbatore. Our chef entice you with a gourmet feast of select Kongu specialities		
	Karuveppilai era masala prawn masala	1150
	Aathur meen kozhambu fish curry	650
	Pallipalayam kozhi varuval a dry chicken preparation	650
	Keeranur kari kozhambu mutton curry	725
	Pal poo kurma coconut milk based gravy prepared with Cauliflower	550
	Nellikkai moru kozhambu	550
	Keerai paruppu kootu	550
	Kathirikkai Mochai Kottai Kozhambu	550
	Urulai Vathakkal	550
	Arisi Paruppu sadam traditional kongu rice preparation made up of rice and dal served with yoghurt, vadagam, pickle and ghee	550
FOR A SWEETER PALATE		
	Elaneer payasam	400
	Paruppu boli (a golden yellow stuffed sweet pancake)	400



NO ONION AND NO GARLIC OPTIONS

12:30 hrs – 23:30 hrs

▣	Khichdi with Dahi over-cooked rice and yellow lentil, soft, lumpy textured and of dropping consistency, light yellow in color, having a mild flavor of cinnamon, cloves and peppercorns, adequately seasoned and served hot with pure ghee.	500
▣	Hingwali moog dal (moog dal tempered with asafoetida)	500
▣	Dal tadkewali well cooked tuvar dal having thick consistency, adequately seasoned and flavored with the tempering of either cumin, red chilies and asafoetida and garnished with a spoonful of rogan and chopped coriander leaves	500
▣	Palak gravy with paneer or green pea	550
▣	Paneer tikka butter masala from the punjab region, this velvety curry combines ethnic spices with simple ingredients butter, and tomato sauce for a tasty dish with cottage cheese	550
▣	Sukhi bhindi Quick fried okra tossed with cumin and chilli	550
▣	Subzi makhanwala combination of beans, corn and green peas in tomato gravy	550



RICE AND BREADS

12:30 hrs – 23:30 hrs

 Chicken biryani basmati rice dum cooked with chicken, served with raita	700
 Hyderabadi dum ki gosht biryani basmati rice dum cooked with marinated mutton, saffron, cardamom, mace and mint, served with raita	750
 Tarkari biryani basmati rice cooked with seasonal mixed vegetables, dry fruit and aromatic herbs	575
 Selection of pulao vegetable, jeera, peas or mushroom	375
 Steamed basmati or ponni rice	300
 Curd rice	400
 Naan, roti, roomali, phulkas, parathas or kulcha	150



PIZZA, PASTA AND RISOTTO

11:30 hrs - 23:00 hrs

PIZZA

■	Pizza Margherita tomato, mozzarella and basil	550
■	Parmigiana Indiano spiced cottage cheese with tomato, green chilli and bell pepper	550
■	Pizza Verde basil pesto, broccoli, spinach, green olive, capers and mozzarella	550
■	Pizza Diavola tomato, pepperoni, onion and mozzarella	650
■	Pollo Indiano chicken tikka, tomato, bell pepper, onion and cheese	650
■	Calamari e Gamberi pizza squid, shrimp, tuna, garlic, basil and cheese	725

12:30 hrs - 23:30 hrs

PASTA

■	Penne pasta with cilantro sauce	550
■	Char grilled vegetable cannelloni	550
■	Fussili Arrabiata	550
■ ■	Linguini aglio e olio or seafood	550/725
■	Spaghetti Carbonara	650
■	Fettuccini with chicken and porcini mushroom	650

RISOTTO

■	Broccoli, corn and leek risotto	550
■	Wild mushroom risotto-three types of mushrooms, cream and parmesan	650
■	Risotto Gamberi-Creamy saffron riso rice, shrimp, tuna and squid	725
■	Grilled Chicken supreme, chilli, olive and mascarpone cheese risotto	650



SANDWICHES, BURGERS AND WRAPS

11:30 hrs – 23:00 hrs

▪ Club Surya	550
chicken mayo, tomato, cucumber, lettuce, bacon, fried egg and cheese	
▪ Club Surya - vegetarian	450
coleslaw, tomato, cucumber, lettuce, and cheese	
▪ Chicken sausage foot long	525
grilled chicken sausage with mustard mayo, caramelized onion in foot long bread	
▪ Curried vegetable burger	450
curried vegetable patty, lettuce and cheese	
▪ Grilled chicken burger with cheese	525
▪ Tenderloin burger	525
topped with cheese and fried egg	
▪ Chicken, Ham and cheese sandwich	525
toasted or grilled with mustard mayo	
▪ Chicken kathi roll	525
▪ Paneer kathi roll	500



SHORT BITES

15:00 hrs – 23:30 hrs

▪	Grilled Prawns with barbecue sauce	1150
▪	Panko crumbed fish finger with tartare sauce	725
▪	Murgh malai kebab	650
▪	Spicy chicken Tenders sizzling spices and fresh herbs season these chicken tenders	650
▪	Punjabi samosa potato and green peas filled in deep-fried pastry and served with sweet tamarind chutney	425
▪	Vegetable or Paneer Pakoda assorted vegetables or paneer laced with gram flour and spice, deep-fried, served with pudina chutney	425
▪	Pav Bhaji	425
▪	Aloo bonda	425
▪	Vegetable spring roll	375
▪	Masala paruppu vada deep-fried lentil patties, served with coconut chutney	375
▪	Dosa masala or plain	375
▪	Uttappam masala or plain	325
▪	Chilli cheese toast	300
▪	French fries	275
▪	Masala peanuts or roasted plain peanuts	275



DESSERTS

12:30 hrs – 23:30 hrs

▪ Orange & berry crème brûlée	400
▪ Baked caramel custard flan (Sugar free and low calorie)	400
▪ Classical italian tiramisu	400
▪ Roman apple cake with custard sauce	400
▪ Mango pudding with chocolate infused eggless	400
▪ Dark chocolate walnut brownie with vanilla ice cream	400
▪ Blueberry cheese cake Eggless	400
▪ Fresh strawberry bavarois eggless and sugar free	400
▪ Kesar rasmalai	400
▪ Payasam of the day	400
▪ Gulab Jamoon	400
▪ Moong dal halwa	400
▪ Phirnee sakora	400
▪ Choice of ice creams	400
▪ Fresh fruit platter	400



BEVERAGES

07:00 hrs – 23:30 hrs

Cool Beverages

Choice of seasonal fresh fruit juices	325
Cold coffee with or without ice-cream	325
Milkshake chocolate, banana or strawberry	325
Lassi plain, salted, masala or fruit	325
Buttermilk plain, salted or masala	275
Iced tea	225
Homemade lemonade or ginger ale	225
Aerated water	175
Packaged water*	175
Evian	350
Perrier (330 ml)	225

Hot Beverages

Tea darjeeling, assam, nilgiri, english breakfast, earl grey, jasmine, camomile, masala or cardamom	225
Freshly brewed coffee	225
Filter coffee	225
Decaffeinated coffee	225
Cappuccino	225
Espresso	225
Hot Chocolate	225

* Price includes service charges