



a whole lot of wholesome!

if variety is the spice of your life, then at buzz we are pleased to present a menu that features a wide selection of culinary delight from the far east, the wild west and of course, from our own backyard - oxford of the east that's known for its street eats.

while our master chefs have perfected the art of recreating international fare using the finest produce, they've also masterminded healthy food - great - to - taste, micronutrient based food and beverage for those who look after themselves.

healthy food includes ingredients of low glycemic value - such as complex carbohydrates, unpolished and unprocessed whole grains, vegetables and legumes - that ensure sugar is released into blood stream much slower than other types of food. this helps in weight management and keeping your energy levels high.

it also includes fresh fruit dishes packed with anti - oxidants and photochemical's that fight against free radicals and inflammation known to cause chronic diseases; pro - biotic food that's naturally fermented and loaded with useful bacteria; and super foods that are believed to be mood enhancers.

think there's nothing better than good home-cooked food? we agree! that's why we brought in homemakers to don the chef's cap. they're eager to bring to your table, cuisine prepared using fresh-off-the-market ingredients and flavours that are characteristic of this part of the world. if that's too hot to handle, there's an assortment of classics that's pretty much in your comfort zone.

an average active adult requires 2000 kcals of energy per day.  
However, the actual calories needed may vary per person.

Mentioned kilo calorie values for all dishes in the menu are considered as per portion size of the same.

please inform our associates if you are allergic to any ingredients.





















refined soya bean oil is used.














some food preparations contain mono sodium glutamate,

please inform our associates in case you would like your food prepared without it.

all prices are in indian rupees. taxes as applicable.

## BREAKFAST (7:00 hrs to 11:30 hrs)

-   **cut fruits platter** **425**  
fresh seasonal fruit platter  
142 kcal | 250 gms
-  **cereals** **325**  
corn flakes, choco flakes, served with hot or cold milk  
  376 kcal | 100 gms
-  **cheese platter** **550**  
3 types of cheese along with crackers and pickles  
  448 kcal | 170 gms
-  **morning bakeries** **425**  
served with butter, fruit preserves and honey  
any three- croissants, danish pastry, muffin, doughnut,  
whole wheat toast, multi-grain toast  
  558 kcal | 305 gms
-  **french toast** **425**  
brioche bread coated with egg and cinnamon,  
served along with lemon butter and raisin maple compote  
   244 kcal | 185 gms
-  **golden belgian waffles** **425**  
served with lemon butter and raisin maple compote  
   279 kcal | 170 gms
-  **eggs cooked to order** **450**  
three farm fresh eggs prepared to your liking - scrambled,  
poached, fried omelette, akuri or boiled  
served with grilled tomato, sauteed mushrooms and hash brown potatoes  
choice of chicken sausage, bacon or ham  
  271 kcal | 172 gms
-  **cold meat platter** **650**  
choice of chicken salami, pork pepperoni or smoked salmon  
   565 kcal | 135 gms

 Lactose  Gluten  Nuts  Celery  Mustard  Sesame  Fish  Eggs  
 Peanuts  Molluscs  Soy  Sulphites  Crustaceans  Lupin









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“An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary”




## BREAKFAST - THE INDIAN WAY

-   **idli** **425**  
steamed unpolished rice and lentil cake served with sambar and chutney  
 289 kcal | 201 gms
-   **poori bhaji** **425**  
whole wheat Indian bread, deep fried and served with potato bhaaji  
 854.24 kcal | 385 gms
-  **paratha** **425**  
choice of aloo, gobhi or paneer served with plain yoghurt and pickle  
 877.20 kcal | 333 gms

## HEALTHY OPTIONS - 24/7 BREAKFAST

-   **abc juice** **300**  
apple, carrot and beet Juice with a dash of lime  
110 kcal | 250 gms
-  **active cereals** **325**  
muesli or wheat flakes served with low-fat milk or yoghurt  
 399 kcal | 105 gms
-  **bircher muesli** **325**  
soaked oats with grated carrot, apple, honey and dry fruits  
 277 kcal | 140 gms
-  **granola bar** **375**  
dry fruits and oats enriched energy bar  
 241 kcal | 50 gms
-   **multi-grain dosa** **425**  
an all-time favorite with chef's special touch, made with nine types of lentils and grains with an irresistible flavour of tomato, bell pepper and potato stuffing fragrant with olive oil and basil  
 494 kcal | 255 gms
-  **broken wheat upma** **425**  
a south indian specialty made with broken wheat, tempered and served plain or with vegetable  
 109 kcal | 200 gms
-  **souffle omelette** **525**  
6 egg white souffle omelette served with broccoli, cured tomatoes and spring salad, choice of masala, mushroom 'n' thyme or ham 'n' cheese  
 474.68 kcal | 227 gms

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## COMFORT STREET FOOD



-  **misal pav** **425**  
 the pune breakfast dish of spicy gravy and sprouts, topped with gram flour crisps, served with bread  
 289 kcal | 180 gms



-  **kanda pohe** **425**  
 a recipe of soft flattened rice tempered lightly with onion, mustard seeds and garnished with coriander  
 158 kcal | 120 gms



### KATHI ROLL



a rolled flat bread with a filling of choice: served with kachumber and mint chutney



-  **paneer** **600**  
 batons of paneer, capsicum and onion tossed in Indian masala  
 979 kcal | 392 gms



-  **chicken** **650**  
 slivers of chicken tikka, bell peppers and onion tossed with Indian spices  
 1089 kcal | 505 gms

-  **fish & chips** **875**  
 white fish fillet fried crumbed or in a beer batter with chunky chips, tartare sauce and fresh lemon  
 842 kcal | 360 gms

-  **chips and salsa** **550**  
 flavored nachos, guacamole, salsa and sour cream  
 368 kcal | 171 gms

-  **s.p.d.p.** **450**  
 speciality of pune, sevpuri, dahipuri is crispy puri filled with potato mixture, mint chutney, sweet chutney, yoghurt and sev  
 239 kcal | 180 gms

-  **cheese chilli toast** **450**  
 toasted bread with a topping of processed cheddar and chilli  
 254 kcal | 148 gms

-  **pune bhajji platter** **450**  
 potato, paneer, spinach, capsicum, eggplant | assorted gram flour batter fried – tempura, mint chutney and fried chillies  
 345 kcal | 282 gms

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## PAO

a typical portuguese bread famous from the western ghats of India served with a choice of

- **bhaaji** 575  
a spicy mixture of vegetables generously mixed with tomatoes with a dash of butter served with chopped onion and lime wedges  
🌾🥛 401 kcal | 185 gms
- **batata vada** 450  
a spicy potato dumpling coated with bengalgram batter, spicy garlic and mint chutney  
🌾🥛🌿🥛 688 kcal | 331 gms
- ▲ **anda bhurjee** 575  
scrambled eggs cooked with onion, tomato masala and Indian spices  
🌾🥛🥚 636 kcal | 329 gms
- ▲ **keema** 675  
the bombay classic of minced lamb cooked with onion and tomato, home ground spices, flavored with fresh coriander  
🌾🥛 740 kcal | 362 gms

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## HEALTHY OPTIONS - SOUP, APPETIZERS AND SALAD

- ✔
●

**minestrone genovese**

classic Italian vegetable and tomato soup, flavoured with basil

154 kcal | 360 gms

300
- **active kebabs**

assortment of roasted corn, curd cheese and green pea patties  
griddle-cooked and served with chef's style salsa and mint chutney

180 kcal | 397 gms

525
- **mezze**

hummus, baba ganoush, labneh and za'atar flavoured wheat pita

534 kcal | 346 gms

475
- **citrus mesculn salad**

assortment of lettuce, citrus segments, apple, feta crumbles,  
lemon honey vinaigrette, caramelized walnuts

293 kcal | 305 gms

475
- **nimona tikki**

green pea cake, cooked on griddle, mint chutney

192 kcal | 405 gms

475
- ▲

**smoked scottish salmon**

served with apple celery salad, capers and lemon creme fraiche

340 kcal | 186 gms

650
- ▲

**sarson mahi tikka**

home ground mustard, yoghurt, yellow chilli marinated fish chunks  
baked in a charcoal clay oven

341 kcal | 194 gms

650

## HEALTHY OPTIONS - MAINS

- ✔
●

**subz kalonji**

baby corn, broccoli, zucchini, beans, carrots, tofu tossed with  
Indian spices

51 kcal | 120 gms

600
- **toor dal khichdi**

cumin flavoured porridge made with split toor bean, rice and turmeric

445 kcal | 490 gms

600
- ▲

**ricotta and spinach chicken breast**

served with grilled broccoli, whole wheat spaghetti with cherry tomato,  
capers and olives

406 kcal | 280 gms

725

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## BETWEEN THE LAYERS

served with fries, olive mesculn salad

### BURGER

with a choice of onion marmalade, cheese, pickled gherkins, lettuce and tomato

- 🟢 **vegetable** **575**  
 212 kcal | 350 gms
- 🔴 **fried chicken** **650**  
 223 kcal | 395 gms
- 🔴 **lamb and onion** **675**  
 591 kcal | 390 gms
  
- 🟢 **bombay toastie** **575**  
bombay style potato, capsicum, onion and processed cheese, mint chutney sandwich  
 437 kcal | 231 gms
  
- 🟢 **veggie club sandwich** **575**  
triple layered toasted multi-grain or white bread sandwich with cheese, lettuce, tomato, russian salad and pickled cucumber  
 521 kcal | 252 gms
  
- 🟢 **grilled vegetable focaccia** **575**  
lettuce, grilled vegetables, confit tomato and cream cheese  
 670 kcal | 305 gms
  
- 🔴 **classic chicken grilled sandwich** **650**  
grilled sandwich of whole wheat bread with pulled roast chicken, black pepper and cheese  
 721 kcal | 325 gms
  
- 🔴 **vivanta club sandwich** **650**  
triple layered toasted multi-grain or white bread sandwich with cheese, lettuce, tomato, chicken, fried egg, bacon and onion marmalade  
 558 kcal | 335 gms
  
- 🔴 **country style smoked salmon bun** **675**  
smoked salmon, sour cream, capers, guacamole  
 511 kcal | 420 gms

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## INTERNATIONAL

### SALADS

- 🟢 **greek salad** 475  
crunchy mediterranean salad of lettuce, cucumber, bell peppers, onion, tomato, feta cheese and olives tossed in lime and oregano dressing  
🥤 169 kcal | 180 gms

- 🟢 **tomato bruschetta** 475  
toasted ciabatta topped with chilled basil flavoured marinated tomato  
🌾🥤 308 kcal | 188 gms

#### CAESAR SALAD

crisp romaine lettuce, caesar dressing, brioche croutons and parmesan shavings

- 🟢 **home dried tomatoes, roasted peppers, artichoke and capers** 475  
🌾🥤 212 kcal | 183 gms

- 🔴 **grilled chicken and capers** 525  
🌾🥤 366 kcal | 188 gms

- 🔴 **classic - bacon, anchovies** 525  
🌾🥤🐟 366 kcal | 192 gms

- 🔴 **chermoula grilled prawns** 900  
avacado, salsa, green pea and leek puree, parmesan ring  
🦀🥤 622 kcal | 220 gms

### SOUP

- 🟢 **corn and lemongrass chowder** 300  
essence of lemongrass infused with a slow cooked corn kernels  
🌾🥤 289 kcal | 279 gms

- 🔴 **chicken and parmesan veloute** 350  
chicken and parmesan rind blended to perfection  
🌾🥤 210 kcal | 239 gms

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## MAIN COURSE

- **german potato roesti** **625**  
served with mushroom ragout, fresh mozzarella and parmesan ring  
🌾 🥛 453 kcal | 348 gms
- **baked vegetable lasagne** **625**  
layered pasta sheets with mediterranean vegetables, fresh basil and parmesan cheese  
🌾 🥛 536 kcal | 325 gms
- ▲ **grilled chicken breast** **675**  
Mushroom jus, grilled vegetables  
🥛 🌾 408 kcal | 235 gms
- ▲ **chicken parmigiana** **675**  
crumb fried chicken topped with tomato concasse and gratinated with parmigiano-reggiano  
🌾 🥛 652 kcal | 363 gms
- ▲ **herb crusted new-zealand lamb chops** **1975**  
potato mash, garlic vegetables and roast gravy  
🌾 🥛 🌾 720 kcal | 360 gms
- ▲ **grilled salmon steak** **1475**  
hassel-back potatoes, sauteed greens, grilled orange and caper beurre blanc  
🥛 🐟 478 kcal | 248 gms

## SIDES

- **potato mash** **300**  
🥛 221 kcal | 150 gms
- ✓ ● **grilled vegetables with balsamic reduction** **300**  
32 kcal | 150 gms
- **cheddar baked cauliflower** **300**  
🥛 226 kcal | 150 gms
- **thyme scented mushroom** **300**  
🥛 72 kcal | 150 gms
- **garlic bread** **300**  
🌾 🥛 205 kcal | 135 gms

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## PIZZAS

- **capricciosa** **625**  
mushroom, mozzarella, black olives, bell peppers  
🌾💧 1119 kcal | 491 gms
- **hawaiian** **625**  
grilled zucchini, babycorn, peppers, mushroom, pineapple, olives, mozzarella  
🌾💧 1132 kcal | 494 gms
- **fiamma** **625**  
onion, chilli flakes, mozzarella  
🌾💧 1101 kcal | 495 gms
- **saj manakish** **625**  
an arabic pizza layered with cream cheese, cheddar cheese and topped with onion, bell peppers and zatar  
🌾💧 1093 kcal | 469 gms
- ▲ **chicken picante** **675**  
barbeque chicken sausages and onion  
🌾💧 1179 kcal | 510 gms
- ▲ **americana** **675**  
wafer thin pork pepperoni, tomato sauce, mozzarella  
🌾💧 1144 kcal | 442 gms
- ▲ **murgh tikka** **675**  
all-time favorite with chicken tikka, freshly chopped onion, green chillies and coriander  
🌾💧 1184 kcal | 515 gms
- ▲ **saj manakish - chicken** **675**  
an arabic pizza layered with cream cheese, cheddar cheese and topped with chicken mortadella  
🌾💧 1129 kcal | 512 gms

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## FARINACEOUS

served along with garlic bread














### RISOTTO















- **wild mushroom** 625  
 436 kcal | 350 gms
- **Asparagus and sundried tomato** 625  
 434 kcal | 350 gms
- ▲ **chicken and mushroom** 675  
 467 kcal | 350 gms
- ▲ **prawn and herbs** 775  
  476 kcal | 350 gms

- **spinach and ricotta ravioli** 625  
garlic flavoured spinach and ricotta cheese filled ravioli in thyme butter monte  
  510 kcal | 335 gms

### PASTA

penne, fusilli, spaghetti, fettuccine, whole wheat penne

- **aglio olio e peperoncino** 625  
extra virgin olive oil, chilli flakes and garlic  
  352 kcal | 410 gms
- **arrabbiata** 625  
tomato sauce, chilli flakes, garlic and cream cheese  
  370 kcal | 410 gms
- **pesto basilico** 625  
olive oil, basil pesto, garlic and cherry tomato  
  673 kcal | 410 gms
- ▲ **alla carbonara** 675  
bacon, egg yolk, cream and parmesan  
   833 kcal | 410 gms
- ▲ **spaghetti lamb bolognese** 675  
spaghetti tossed with slow braised minced lamb, tomato sauce and fresh herbs  
  511 kcal | 450 gms
- ▲ **spiced prawns** 775  
griddle cooked prawns, infused with mix herbs, spices and choice of sauce  
  395 kcal | 450 gms

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12:00 hrs-15:00 hrs 18:30 hrs- 23:00 hrs

## INDIAN KEBABS

served with kachumber and mint chutney

-  **bharwan aloo** **550**  
potatoes filled with nuts, raisins and reduced milk, marinated with yoghurt and kashmiri chilli cooked in a tandoor  
 280 kcal | 400 gms
-  **aloo-bhukara achari paneer tikka** **550**  
cottage cheese with a filling of prunes and marinated with pickling spices, cooked in a clay oven  
 420 kcal | 350 gms
-  **tandoori kebab platter** **1025**  
achari paneer tikka, bharwan aloo, nimona tikki  
 609 kcal | 1190 gms
-  **murgh angara tikka** **650**  
succulent pieces of chicken leg marinated with mustard oil and chili, cooked in tandoor  
 724 kcal | 324 gms
-  **lasooni doodhiya murg tikka** **650**  
chicken morsels marinated with loads of garlic, hung curd and mustard oil  
 714 kcal | 320 gms
-  **peeli mirch aur nimbu patte ka jhinga** **1100**  
sea prawns marinated with yellow chilli, lime leaf and yoghurt cooked over charcoal  
 874 kcal | 485 gms
-  **gilafi seekh kebab** **750**  
minced lamb infused with Indian spices, dredged with peppers and onion cooked to perfection on a skewer  
 311 kcal | 254 gms
-  **surmai tawa fry** **800**  
king fish darne marinated with ginger garlic paste, curry leaves and spices cooked on a griddle  
 273 kcal | 350 gms
-  **tandoori pomfret** **975**  
whole pomfret marinated with yoghurt and Indian spices cooked in a charcoal oven  
 248 kcal | 509 gms
-  **tandoori kebab platter** **1425**  
murg tikka, sarson mahi tikka, gilafi seekh and tandoori jhinga  
 1112 kcal | 680 gms

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## INDIAN CURRY

- **khumb makai palak** 625  
emerald green spinach tempered with cumin and cooked with mushrooms and American corn  
 114 kcal | 410 gms
- **paneer jalfrezi** 625  
fresh cottage cheese cooked with batons of onion and bell peppers in a tomato based masala  
 482 kcal | 420 gms
-  ■ **jeera aloo** 625  
stir-fried north Indian potato preparation cooked with cumin and coriander  
416 kcal | 400 gms
- **methi tawe ki subzi** 625  
hand-picked garden vegetables griddled and tossed in an onion tomato gravy and finished with fenugreek tempered clarified butter  
 417 kcal | 440 gms
-  ■ **bhindi singhada** 625  
a unique melange of home cooked lady finger with water chestnuts  
 180 kcal | 422 gms
-  ■ **gobhi mutter adraki** 625  
cauliflower and green peas, cooked in spices and ginger  
157 kcal | 474 gms
- **subz kadhai** 625  
assortment of vegetables cooked with onion tomato and whole spices  
 302 kcal | 400 gms
- **lasooni dal tadka** 550  
toor dal tempered with cumin, garlic, onion and tomatoes  
 792 kcal | 450 gms
- **dal makhani** 550  
a punjabi delicacy, dal cooked on a slow flame with butter, cream and Indian spices  
 278 kcal | 480 gms
















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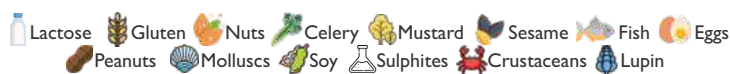
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-  **murg tariwala** **750**  
 homestyle chicken cooked in a brown onion gravy, flavoured with coriander root  
 962 kcal | 580 gms
-  **chooza khas makhani** **725**  
 chicken tikka simmered in tomato and cashew gravy, finished with cream and butter  
 994 kcal | 600 gms
-  **gosht rogan josh** **850**  
 braised lamb with kashmiri chillies, coriander and tomato  
 821 kcal | 427 gms
-  **goan fish | prawn curry** **850 | 1050**  
 a goan delicacy of kingfish cooked in a traditional chilli and coconut curry  
 341 kcal | 305 gms |  642 kcal | 385 gms
-  **Indian breads**  **125**  
 choice of tandoori roti (132 kcal | 71 gms),  
 laccha paratha (284 kcal | 116 gms), kulcha (359 kcal | 155 gms)  
 malabar paratha (246 kcal | 82 gms), naan (188 kcal | 94 gms)
-  **vegetable pulao** **450**  
 537 kcal | 399 gms
-  **curd rice** **400**  
 702 kcal | 490 gms
-  **steamed basmati rice** **350**  
 496 kcal | 388 gms

## BIRYANI

-  **vegetable biryani** **650**  
 vegetables and basmati rice cooked in hyderabadi style with saffron, cardamom, mace and mint, served with raita  
 709 kcal | 664 gms
-  **anda biryani** **725**  
 egg and basmati rice cooked in hyderabadi style, served with raita  
 748 kcal | 670 gms
-  **murgh dum biryani** **750**  
 chicken and basmati rice cooked in hyderabadi style, served with raita  
 764 kcal | 672 gms



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## varhadi - a regional indian cuisine















maharashtra is one of the region as far as food is concerned has a long list of distinct cuisines. after an extensive research where maintaining authenticity of the cuisine was of a prime importance we are delighted to present a cuisine from vidarbha, the north-eastern region of maharashtra in to hinjawadi, pune.

vidarbha is known for its extreme climates and remaining dry almost all year round is also known for its boldness. varhadi cuisine as it is popularly called is based on a simple culinary principle. food does not just build one's body; it also shapes one's personality, mood and mind. hence food in a varhadi household was and still is cooked with great attention to purity. a constant quest for harmony of flavours, variety, textures and nutrition makes varhadi cuisine one of the most balanced diets in the world. food is seen as a means of holistic rejuvenation of the body in a varhadi households.

many dishes showcased in our menu have been created from recipes that have been handed down from several generations.

## VARHADI - A REGIONAL INDIAN CUISINE

-   **tomato saar** **300**  
tomato soup tempered with ginger, garlic and green chilli finished with fresh coconut milk  
 359 kcal | 200 gms
-   **bharli vangi** **625**  
eggplant with tangy coconut and peanut gravy  
   256 kcal | 315 gms
-   **patodi rassa** **625**  
gram flour dumplings cooked in a spicy varhadi gravy  
   779 kcal | 256 gms
-   **bharli bhendi** **625**  
lady finger filled with dry spices and cooked in a onion tomato masala with crushed peanuts  
 237 kcal | 258 gms
-   **sev bhaji** **625**  
gram flour fried noodles with roasted garam masala spiced gravy  
   307 kcal | 202 gms
-   **vegetable maratha** **625**  
vegetable dumplings cooked in a spicy onion and tomato gravy  
 612 kcal | 295 gms

 Lactose  Gluten  Nuts  Celery  Mustard  Sesame  Fish  Eggs  
 Peanuts  Molluscs  Soy  Sulphites  Crustaceans  Lupin




























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-   **methi pithle** **625**  
gram flour preparation with fenugreek, onion, spices and turmeric  
  464 kcal | 175 gms
-   **usal** **625**  
assortment of sprouted beans tempered with mustard seed,  
curry leaves and coconut  
  143 kcal | 210 gms
-   **dal aamti** **550**  
sour lentil tempered with mustard seed, onion and tomato  
   241 kcal | 167 gms
-   **masala bhat** **450**  
long grain basmati rice cooked with whole spices, peanut and vegetables  
   408 kcal | 237 gms
-  **chicken varhadi** **725**  
chicken cooked in a homestyle masala of coconut, peanut, poppy seed,  
red chilli and whole spices  
 694 kcal | 710 gms
-  **mutton saoji** **850**  
mutton cooked with extra roasted garam masala spices  
821 kcal | 400 gms
-   **bhakri - jwarichi | bajrichi** **125**  
hand-flattened breads made of sorghum (jowar) or pearl millet (bajra)  
flour roasted on a griddle  
49 kcal | 55 gms
-  **puran poli** **375**  
a classic varhadi sweet of wheat flour bread with a filling of lentil  
and coconut  
   1326 kcal | 156 gms

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## THREE COURSE SET PLATTER

### KEBAB



- **vegetarian** 900 kcal | 1360 gms **875**  
tomato dhaniya shorba, paneer tikka or methi makai ki seekh, dal makhani, butter naan and vegetable pulao (*kesari rasmalai*)
- ▲ **non-vegetarian** 1112 kcal | 1460 gms **1075**  
tomato dhaniya shorba, chicken tikka or gilafi sheek kebab, dal makhani, butter naan and vegetable pulao (*kesari rasmalai*)

### CURRY



- **vegetarian** 875 kcal | 1210 gms **875**  
tomato dhaniya shorba, khumb makai palak or paneer lababdar, yellow dal, tandoori roti and steamed rice (*gulab jamun*)
- ▲ **non-vegetarian** 1210 kcal | 1310 gms **1075**  
tomato dhaniya shorba, gosht rogan josh or choozu khas makhani, yellow dal, tandoori roti and steamed rice (*gulab jamun*)

### VARHADI

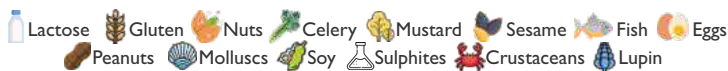


- **vegetarian** 845 kcal | 1450 gms **875**  
tomato saar, bharli vangi or sev bhaji, dal aamti, jowarchi bhakri and masala bhaat (*halwa of the day*)
- ▲ **non-vegetarian** 995 kcal | 1550 gms **1075**  
tomato saar, mutton saoji or chicken varhadi, dal aamti, jowarchi bhakri and masala bhaat (*halwa of the day*)

### ITALIAN



- **vegetarian** 1642 kcal | 1376 gms **875**  
minestrone genovese soup, lettuce and roasted vegetable salad, roman suppli, penne alfredo with mushrooms and garlic bread (*chocolate mousse*)
- ▲ **non-vegetarian** 1745 kcal | 1450 gms **1075**  
minestrone genovese soup, lettuce and roasted vegetable salad, chicken suppli, penne alfredo with chicken and garlic bread (*chocolate mousse*)
































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## KIDS MENU

- **fruit salad with custard** 400  
 156 kcal | 120 gms
- **peanut butter and banana wafflewich** 400  
   278 kcal | 100 gms
- **mini pizza margherita** 400  
  529 kcal | 208 gms
- **matar paneer** 400  
served with mini butter naan or vegetable pulao  
  402 kcal | 250 gms
- **penne in creamy tomato sauce** 400  
  222 kcal | 206 gms
- **mac n cheese** 400  
  315 kcal | 200 gms
  
- COUNTRY BOY BURGER**
- **vegetable** 400  
   190 kcal | 260 gms
- ▲ **lamb and onion** 425  
   391 kcal | 270 gms
- ▲ **chicken nuggets** 425  
 362 kcal | 280 gms
- ▲ **fish fingers with tartare sauce** 425  
    458 kcal | 170 gms
- ▲ **chocolate brownie with vanilla ice cream** 375  
   1346 kcal | 150 gms
- ▲ **apple cinnamon cupcakes** 375  
   835 kcal | 150 gms

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## DESSERTS

-  **peckale opera** **400**  
almond chocolate cake, chocolate cremeux, almond milk chocolate,  
white chocolate whipped ganache  
 1390 kcal | 190 gms
-  **classic tiramisu** **400**  
mascarpone cream cheese and savoiardi biscuits soaked in Kahlua  
 574 kcal | 180 gms
-   **soya parfait - sugarfree I vegan** **400**  
silken tofu mousse layered with homemade almond crumb  
 466 kcal | 200 gms
-  **saffron rasmalai** **400**  
chilled cottage cheese dumplings soaked in saffron milk  
 331 kcal | 180 gms
-  **gulab jamun** **400**  
pistachio filled milk dumplings steeped in sugar syrup  
 300 kcal | 150 gms
-  **halwa - day's special** **400**  
 471 kcal | 180 gms
-  **malai kulfi** **400**  
 195 kcal | 120 gms
-  **choice of ice-cream** **400**  
ice-cream from our collection  
 132 kcal | 90 gms

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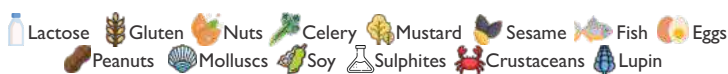
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## HOT AND COLD BEVERAGES

- **coffee** **300**  
 south Indian filter coffee, café latte, cappuccino, espresso or double espresso  
 116 kcal | 220 ml
- **cold coffee with ice cream** **300**  
 197 kcal | 300 ml
- **tea** **300**  
 Indian ready made, masala, darjeeling, assam, earl grey, green tea, english breakfast, camomile or jasmine  
 165 kcal | 250 ml
- **iced tea** **300**  
 lemon, peach, passion-fruit or green apple  
 139 kcal | 250 ml
- **hot or cold milk** **300**  
 with a choice of horlicks, bournvita, chocolate or plain  
 146 kcal, 154 kcal | 250 ml
- **seasonal fresh fruit juice** **300**  
 pineapple (168 kcal), watermelon, orange (153 kcal) or seasonal fruit  
 300 ml
- **milk shake** **300**  
 vanilla, chocolate, banana or seasonal fruit  
 194 kcal | 350 ml
- **lassi** **300**  
 choice of plain, sweet or salted  
 133 kcal | 300 ml
- **buttermilk** **300**  
 choice of plain or masala (green chilli, coriander and mint)  
 141 kcal | 300 ml
- **red bull** **300**
- **perrier sparkling water 330 ml** **275**
- **himalayan** **175**
- **aquafina** **150**
- **fresh lime soda** **200**
- **aerated beverage** **200**
- **tonic water** **200**
- **soda** **125**



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# MID NIGHT

## SOUP, SALADS AND SANDWICHES

 **corn and lemongrass chowder** **300**

essence of lemongrass infused with a slow cooked corn kernels

  289 kcal | 279 gms

 **chicken and parmesan veloute** **350**

chicken and parmesan rind blended to perfection

  210 kcal | 239 gms

 **greek salad** **475**

crunchy mediterranean salad of lettuce, cucumber, bell peppers, onion, tomato, feta cheese and olives tossed in lime and oregano dressing


 169 kcal | 180 gms

### CAESAR SALAD

crisp romaine lettuce, caesar dressing, garlic brioche croutons and parmesan shavings




 **home dried tomatoes, roasted peppers, capers and artichoke** **475**

  212 kcal | 183 gms

 **grilled chicken and capers** **525**

  366 kcal | 188 gms

 **classic - bacon, anchovies** **525**

   366 kcal | 192 gms

 **veggie club sandwich** **575**

triple layered toasted multi-grain or white bread sandwich with cheese, lettuce, tomato, russian salad and pickled cucumber, served with fries and olive mesculn salad

   521 kcal | 252 gms


 **classic chicken grilled sandwich** **650**















grilled sandwich of whole wheat bread with pulled roast chicken, black pepper and cheese, served with fries and olive mesculn salad

   721 kcal | 325 gms

 **vivanta club sandwich** **650**

triple layered toasted multi-grain or white bread sandwich with cheese, lettuce, tomato, chicken, fried egg, bacon and onion marmalade, served with fries and olive mesculn salad

    558 kcal | 335 gms

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## MAIN COURSE

**pasta - penne, fusilli, spaghetti, fettuccine, whole wheat penne**



● **aglio olio e peperoncino** **625**

extra virgin olive oil, chilli flakes and garlic

352 kcal | 410 gms

● **arrabiata** **625**

tomato sauce, chilli flakes, garlic

370 kcal | 410 gms

● **pesto basilico** **625**

olive oil, basil pesto, garlic and cherry tomato

673 kcal | 410 gms

▲ **alla carbonara** **675**

bacon, egg yolk, cream and parmesan

833 kcal | 550 gms

● **paneer jalfrezi** **625**

fresh cottage cheese cooked with batons of onion and bell peppers  
in a tomato based masala

482 kcal | 420 gms

✓ ● **jeera aloo** **625**

stir-fried north Indian potato preparation cooked with cumin  
and coriander

416 kcal | 400 gms

● **lasooni dal tadka** **550**

toor dal tempered with cumin, garlic, onion and tomatoes

792 kcal | 450 gms

● **vegetable biryani** **650**

vegetables and basmati rice cooked in a hyderabadi style with saffron,  
cardamom, mace and mint, served with raita

709 kcal | 664 gms

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- ▲ chooza khas makhani**

chicken tikka simmered in tomato and cashew gravy, finished with cream

 994 kcal | 600 gms

725
- ▲ murgh dum biryani**

chicken and basmati rice cooked in a hyderabadi style, served with raita

 764 kcal | 672 gms

750
- ▲ gosht rogan josh**

braised lamb with kashmiri chillies, coriander and tomato

821 kcal | 427 gms

850
- steamed basmati rice**


496 kcal | 388 gms

350

## DESSERTS


- gulab jamun**

pistachio filled milk dumplings steeped in sugar syrup















 300 kcal | 150 gms



400
- choice of ice-cream**

ice-cream from our collection

 132 kcal | 90 gms

400

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  Gluten
  Nuts
  Celery
  Mustard
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