BEVERAGE

COGNAC & BRANDY
- Remy Martin VSOP 750 ml ₹295
- Martell XO 750 ml ₹295
- St. Remy VSOP 750 ml ₹495
- Hennessy 750 ml ₹195
- VSOP Exclusif Gold 750 ml ₹195

LIQUEUR
- Kukula 750 ml ₹195

SAVOY SPECIAL
- SAVOY LUSSE
  - white rum, lemon juice, mint and soda
- CLASSIC WATERMELON DAQUIRI
  - white rum, watermelon and lemon juice
- MARGARITA
  - tequila, triple sec, lime juice with salt rim
- MARTINI
  - dry gin, vermouth with slice and lime twist
- WHISKY SOUR
  - whisky, lime juice, sugar, syrup, dash of egg white

MOCKTAILS
- NILGIRI EXPRESS
  - strawberry juice, orange juice, lemon juice, cucumber and mint
- VIRGIN Pina Colada
  - pineapple juice, coconut milk blended
- CINDERELLA
  - pineapple juice, orange juice and grenadine syrup
- APPLE BREEZE
  - apple juice, strawberry juice, fresh lime and lemonade

WINE BY BOTTLE
- SPARKLINE WINE
  - Suo. Beal India ₹550

WINE BY GLASS
- WHITE WINE
  - Hardy’s, Stemp, Chardonnay ₹450
  - Chateau Musar Louis Jadot, Chardonnay ₹600
- RED WINE
  - Hardy’s, Stemp, Cabernet ₹450
  - Merlot, Australia ₹450
- ROSE WINE
  - Suo. The Source Grenache Rose ₹450

ALL DAY BREAKFAST
- Seasonal Fresh Juice ₹240
  - watermelon/ pineapple/ orange
- Chef’s Special Vegetable Juice ₹240
  - lettuce, peas, carrot, beetroot
- Milkshake ₹240
  - banana, chocolate, strawberry, butterscotch
- Smoothie ₹200
  - choice of banana, papaya and seasonal fruits
- Choco Flakes/Corn Flakes/ Wheat Flakes ₹240
- Oatmeal Porridge ₹240
  - fruits and honey
- Eggs to Order ₹250
  - omlette, poached eggs, fluffy egg, white omlette, scrambled or fried eggs
  - served with potatoes and gravy tomato
- Homemade Muesli ₹250
  - served with fruit and cold milk, fresh fruit and yoghurt
- Oatmeal Porridge ₹240
  - fruits and honey
- Eggs to Order ₹250
  - omlette, poached eggs, fluffy egg, white omlette, scrambled or fried eggs
  - served with potatoes and gravy tomato

INDIAN BREAKFAST
- Idli ₹200
  - steamed savoury cakes made from fermented rice and lentil, served with vegetable sambhar and an assortment of chutney
- Dosa ₹200
  - plain, masala, onion, mango, podi, ragi crappi, traditional south indian rice and lentil crepe, served with vegetable sambhar and an assortment of chutney
- Paratha ₹200
  - stuffed bread with pickle and home made turmeric, choice of potato, cottage cheese or coleslaw

REFRESHING
- Iced Tea ₹200
- Fresh Lime Soda ₹200
- Red Bull ₹200
- Corned Juice ₹200
- Diet Pepsi/Coke ₹105
- Aarvind Beverages ₹105

APERTIF
- Martini Bianco ₹365

VODKA
- Ketel One ₹365
- Absolut ₹365
- Smirnoff Red ₹365
- Exotico ₹365
- Magic Moment-Green Apple ₹365

GIN
- Monkey 47 ₹400
- Bombay Sapphire ₹395
- Gordon’s ₹395
- Bundaberg ₹395

TEQUILA
- Sauza Silver ₹365

WHITE RUM
- Bacardi Carta Blanca ₹225
- Bacardi Limon ₹225

DARK RUM
- Old Monk ₹195
- Old Coin ₹195

HONEY AND NILGIRIS
- Honey hunting is an activity that has been associated with tribal groups and people from the hill in India and elsewhere. Folklore, superstition and legends surround this unique and often dangerous activity. Today, remnants of the traditional dances, rituals and associated rituals are followed in many parts of the Nilgiris. Most of the communities which lived in Nilgiris from last few centuries remained immune in honey hunting they specialize in harvesting the precious flower honey of the Apis dorsata, the largest and most aggressive bee species known today. The honey of Apis dorsata is taken directly from the combs found on the steep cliffs or in the tall trees of the forest, is now commonly known as ‘liquid gold’.

Wrapped in a banner of thousands of bees, the Nilgiri honey hunters work without any protection. They hunt barefoot and attach their lives only to a strong rope and long purification ritual; for weeks before harvest time begins in the forest, they stop using soap, stop eating, purify themselves and follow a strict vegetarian diet.

Honey from the Nilgiris is more than just a sweetness, as it has several medicinal properties with its cleansing, antioxident, and antiseptic characteristics. Produced by native species of bee in the depths of the forests, this honey is unaffected by pollution and other chemical influences.

Living in and around the scattered remnants of forests at elevations of around 1000 meters, the honeybees live in honey combs from mid-April to mid-July depending upon the rains and flowering patterns. They normally go for collection in groups of 5 to 8 persons.

Honey is collected from the honey combs of the commonly called Indian Bee Box. It makes its nest in cliffs or high trees. If honey is collected from the cliffs—a rope ladder of forest vines is made and tied to a tree or a rock close a cliff.

Hundreds of such honey cliffs are naturally at a height of 250 to 400 feet. The main honey hunter ascends the ladder to harvest the honey. The honey that collected is either sold in the local market or shared among the group. This unique and traditional activity occupies a crucial component in the social complex of the tribals.

Poetress-Ms Srishti Dinesh Chatlani in residence at Sivag Spring 2019

• All beverage prices are inclusive of taxes
• Please inform our associates if you are allergic to any ingredients

THE SERENE SAVOY

In a quaint, grey town, it is the midst of Southern Hills and Eucalyptus trees. Like a small piece of food nestled in tranquility.

Among the poetics and artists who inhabit the artists, lies the Elizabethan and Victorian inspired cottage.

The landscape overlaps in the distance where mother and daughter mingle like the Sun rays and rain drops. Serenity personified.

But this land has travelled through phases of time.

From the corridors of European education to the woods from the Tiger of Mysore Royalty has graced this land—King Edward VII to Martandaa Bhairavan Thondaman—Roja of Pachakothi.

This hotel has seen the evolution from Sykes’s to Sivag.

But there is something in this terrier firms. Something thin to the box. That we define as the defined. Suddenly, if not just yet. It’s the SualQuinsy-tery in uniqueness and then the evening welcomes. The humble shadow of the plane.

Complementing the notes of the flute the aroma of Nilgiris fill the air.

The semi bringing in a touch of comfort and comfort fills your being.

While the flames of the fire light up.

The arms on a starry night.

Maybe that is what home away from your home means.

Warmth, Happiness, Peace.


And that’s what Sivag gives you.

In the heart of the forest and hills.

A Home and a suite that reminds of memories that will stay forever.

But most importantly the feeling.

That wonderful feeling of being connected to nature.

Connected to the passage of the past that influences the future and embolds itself in the present.