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.
<table>
<thead>
<tr>
<th>Breakfast Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>cut fruits platter</td>
<td>425</td>
<td>Fresh seasonal fruit platter 142 kcal</td>
</tr>
<tr>
<td>cereals</td>
<td>325</td>
<td>Corn flakes, choco flakes, served with hot or cold milk 376 kcal</td>
</tr>
<tr>
<td>cheese platter</td>
<td>550</td>
<td>3 types of cheese along with crackers and pickles 448 kcal</td>
</tr>
<tr>
<td>morning bakeries</td>
<td>425</td>
<td>Served with butter, fruit preserves and honey any three- croissants, danish pastry, muffin, doughnut, whole wheat toast, multi-grain toast 558 kcal</td>
</tr>
<tr>
<td>french toast</td>
<td>425</td>
<td>Brioch bread coated with egg and cinnamon, served along with lemon butter and raisin maple compote 244 kcal</td>
</tr>
<tr>
<td>golden belgian waffles</td>
<td>425</td>
<td>Served with lemon butter and raisin maple compote 279 kcal</td>
</tr>
<tr>
<td>eggs cooked to order</td>
<td>450</td>
<td>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</td>
</tr>
<tr>
<td>cold meat platter</td>
<td>650</td>
<td>Choice of chicken salami, pork pepperoni or smoked salmon 565 kcal</td>
</tr>
</tbody>
</table>

**Kindly inform us if you are allergic to any food ingredients.**

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“An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary”
## BREAKFAST - THE INDIAN WAY

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>idli</td>
<td>289 kcal</td>
<td>201 gms</td>
</tr>
<tr>
<td>poori bhaji</td>
<td>854.24 kcal</td>
<td>385 gms</td>
</tr>
<tr>
<td>paratha</td>
<td>877.20 kcal</td>
<td>333 gms</td>
</tr>
</tbody>
</table>

## HEALTHY OPTIONS - 24/7 BREAKFAST

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>abc juice</td>
<td>110 kcal</td>
<td>250 gms</td>
</tr>
<tr>
<td>active cereals</td>
<td>399 kcal</td>
<td>105 gms</td>
</tr>
<tr>
<td>bircher muesli</td>
<td>277 kcal</td>
<td>140 gms</td>
</tr>
<tr>
<td>granola bar</td>
<td>241 kcal</td>
<td>50 gms</td>
</tr>
<tr>
<td>multi-grain dosa</td>
<td>494 kcal</td>
<td>255 gms</td>
</tr>
<tr>
<td>broken wheat upma</td>
<td>109 kcal</td>
<td>200 gms</td>
</tr>
<tr>
<td>souffle omelette</td>
<td>474.68 kcal</td>
<td>227 gms</td>
</tr>
</tbody>
</table>

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

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

- **bhaaji**
  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**
  a spicy potato dumpling coated with bengalgram batter, spicy garlic and mint chutney
  688 kcal | 331 gms

- **anda bhurjee**
  scrambled eggs cooked with onion, tomato masala and Indian spices
  636 kcal | 329 gms

- **keema**
  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

[Green check] minestrone genovese 300
classic Italian vegetable and tomato soup, flavoured with basil
154 kcal | 360 gms

[Orange tick] active kebabs 525
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

Hummus, baba ganoush, labneh and za’atar flavoured wheat pita
534 kcal | 346 gms

[Green check] citrus mango salad 475
assortment of lettuce, citrus segments, apple, feta crumbles,
lemon honey vinaigrette, caramelized walnuts
293 kcal | 305 gms

[Red cross] nimona tikki 475
green pea cake, cooked on griddle, mint chutney
192 kcal | 405 gms

[Green check] smoked scottish salmon 650
served with apple celery salad, capers and lemon creme fraiche
340 kcal | 186 gms

[Orange tick] sarson mahi tikka 650
home ground mustard, yoghurt, yellow chilli marinated fish chunks
baked in a charcoal clay oven
341 kcal | 194 gms

HEALTHY OPTIONS - MAINS

[Green check] subz kalonji 600
baby corn, broccoli, zucchini, beans, carrots, tofu tossed with
Indian spices
51 kcal | 120 gms

[toor dal khichdi 600
cumin flavoured porridge made with split toor bean, rice and turmeric
445 kcal | 490 gms

[racotta and spinach chicken breast 725
served with grilled broccoli, whole wheat spaghetti with cherry tomato,
capers and olives
406 kcal | 280 gms

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“An average active adult requires 2,000 kcal energy per day; however calorie needs may vary”
**BETWEEN THE LAYERS**

served with fries, olive mesclun salad

**BURGER**

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

- **vegetable**
  - 575 kcal | 350 gms

- **fried chicken**
  - 650 kcal | 395 gms

- **lamb and onion**
  - 675 kcal | 390 gms

- **bombay toastie**
  - 575 kcal | 231 gms

- **veggie club sandwich**
  - 575 kcal | 252 gms

- **grilled vegetable focaccia**
  - 575 kcal | 305 gms

- **classic chicken grilled sandwich**
  - 650 kcal | 325 gms

- **vivanta club sandwich**
  - 650 kcal | 335 gms

- **country style smoked salmon bun**
  - 675 kcal | 420 gms

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**INTERNATIONAL**

**SALADS**

- **greek salad**
  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**
  toasted ciabatta topped with chilled basil flavoured marinated tomato
  
  308 kcal | 188 gms

**CAESAR SALAD**

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

- **grilled chicken and capers**
  
  366 kcal | 188 gms

- **classic - bacon, anchovies**
  
  366 kcal | 192 gms

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

**SOUP**

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

- **chicken and parmesan veloute**
  chicken and parmesan rind blended to perfection
  
  210 kcal | 239 gms

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## MAiN COURSE

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>german potato roesti</strong></td>
<td>453 kcal</td>
<td>348 gms</td>
</tr>
<tr>
<td>Served with mushroom ragout, fresh mozzarella and parmesan ring</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>baked vegetable lasagne</strong></td>
<td>536 kcal</td>
<td>325 gms</td>
</tr>
<tr>
<td>Layered pasta sheets with mediterranean vegetables, fresh basil and parmesan cheese</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>grilled chicken breast</strong></td>
<td>408 kcal</td>
<td>235 gms</td>
</tr>
<tr>
<td>Mushroom jus, grilled vegetables</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>chicken parmagiana</strong></td>
<td>652 kcal</td>
<td>363 gms</td>
</tr>
<tr>
<td>Crumb fried chicken topped with tomato concasse and gratinated with parmagiano-reggiano</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>herb crusted new-zeland lamb chops</strong></td>
<td>720 kcal</td>
<td>360 gms</td>
</tr>
<tr>
<td>Potato mash, garlic vegetables and roast gravy</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>grilled salmon steak</strong></td>
<td>478 kcal</td>
<td>248 gms</td>
</tr>
<tr>
<td>Hassel-back potatoes, sauteed greens, grilled orange and caper beurre blanc</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## SIDES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>potato mash</td>
<td>221 kcal</td>
<td>150 gms</td>
</tr>
<tr>
<td><strong>grilled vegetables with balsamic reduction</strong></td>
<td>32 kcal</td>
<td>150 gms</td>
</tr>
<tr>
<td>Cheddar baked cauliflower</td>
<td>226 kcal</td>
<td>150 gms</td>
</tr>
<tr>
<td>Thyme scented mushroom</td>
<td>72 kcal</td>
<td>150 gms</td>
</tr>
<tr>
<td>garlic bread</td>
<td>205 kcal</td>
<td>135 gms</td>
</tr>
</tbody>
</table>

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PIZZAS

- **capricciosa** 625
  mushroom, mozzarella, black olives, bell peppers
  🍋 1119 kcal | 491 gms

- **hawaiian** 625
  grilled zucchini, baby corn, 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**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wild mushroom</td>
<td>436 kcal</td>
<td>350 gms</td>
</tr>
<tr>
<td>Asparagus and sundried tomato</td>
<td>434 kcal</td>
<td>350 gms</td>
</tr>
<tr>
<td>Chicken and mushroom</td>
<td>467 kcal</td>
<td>350 gms</td>
</tr>
<tr>
<td>Prawn and herbs</td>
<td>476 kcal</td>
<td>350 gms</td>
</tr>
</tbody>
</table>

**Pasta**

Penne, fusilli, spaghetti, fettuccine, whole wheat penne

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aglio olio e peperoncino</td>
<td>352 kcal</td>
<td>410 gms</td>
</tr>
<tr>
<td>Arrabbiata</td>
<td>370 kcal</td>
<td>410 gms</td>
</tr>
<tr>
<td>Pesto basilico</td>
<td>673 kcal</td>
<td>410 gms</td>
</tr>
<tr>
<td>Alla carbonara</td>
<td>833 kcal</td>
<td>410 gms</td>
</tr>
<tr>
<td>Spaghetti lamb bolognese</td>
<td>511 kcal</td>
<td>450 gms</td>
</tr>
<tr>
<td>Spiced prawns</td>
<td>395 kcal</td>
<td>450 gms</td>
</tr>
</tbody>
</table>

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<table>
<thead>
<tr>
<th>Time</th>
<th>Menu Item Description</th>
<th>Calories</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>12:00 hrs-15:00 hrs</td>
<td><strong>INDIAN KEBABS</strong> served with kachumber and mint chutney</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td><strong>bharwan aloo</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>potatoes filled with nuts, raisins and reduced milk, marinated with yoghurt and kashmiri chilli cooked in a tandoor</td>
<td>280 kcal</td>
<td>400 gms</td>
</tr>
<tr>
<td></td>
<td><strong>alooy-bhukara achari paneer tikka</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>cottage cheese with a filling of prunes and marinated with pickling spices, cooked in a clay oven</td>
<td>420 kcal</td>
<td>350 gms</td>
</tr>
<tr>
<td></td>
<td><strong>tandoori kebab platter</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>achari paneer tikka, bharwan aloo, nima tikki</td>
<td>609 kcal</td>
<td>1190 gms</td>
</tr>
<tr>
<td></td>
<td><strong>murgh angara tikka</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>succulent pieces of chicken leg marinated with mustard oil and chilli, cooked in a tandoor</td>
<td>724 kcal</td>
<td>324 gms</td>
</tr>
<tr>
<td></td>
<td><strong>lasoonii doodhiya murg tikka</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>chicken morsels marinated with loads of garlic, hung curd and mustard oil</td>
<td>714 kcal</td>
<td>320 gms</td>
</tr>
<tr>
<td></td>
<td><strong>peeli mirch aur nimbu patte ka jhinga</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>sea prawns marinated with yellow chilli, lime leaf and yoghurt cooked over charcoal</td>
<td>874 kcal</td>
<td>485 gms</td>
</tr>
<tr>
<td></td>
<td><strong>gilafi seekh kebab</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>minced lamb infused with Indian spices, dredged with peppers and onion cooked to perfection on a skewer</td>
<td>311 kcal</td>
<td>254 gms</td>
</tr>
<tr>
<td></td>
<td><strong>surmai tawa fry</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>king fish darne marinated with ginger garlic paste, curry leaves and spices cooked on a griddle</td>
<td>273 kcal</td>
<td>350 gms</td>
</tr>
<tr>
<td></td>
<td><strong>tandoori pomfret</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>whole pomfret marinated with yoghurt and Indian spices cooked in a charcoal oven</td>
<td>248 kcal</td>
<td>509 gms</td>
</tr>
<tr>
<td></td>
<td><strong>tandoori kebab platter</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>murg tikka, sarson mahi tikka, gilafi seekh and tandoori jhinga</td>
<td>1112 kcal</td>
<td>680 gms</td>
</tr>
</tbody>
</table>

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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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**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
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

Indicates Vegetarian.        Indicates Non Vegetarian.        Indicates Vegan.

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All prices are in Indian Rupees and subject to Government Taxes.
“An average active adult requires 2,000 kcal energy per day. However, calorie needs may vary”
<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Calories</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>methi pithle</td>
<td>625</td>
<td>464 kcal</td>
<td>175 gms</td>
</tr>
<tr>
<td>usal</td>
<td>625</td>
<td>143 kcal</td>
<td>210 gms</td>
</tr>
<tr>
<td>dal aamti</td>
<td>550</td>
<td>241 kcal</td>
<td>167 gms</td>
</tr>
<tr>
<td>masala bhat</td>
<td>450</td>
<td>408 kcal</td>
<td>237 gms</td>
</tr>
<tr>
<td>chicken varhadi</td>
<td>725</td>
<td>694 kcal</td>
<td>710 gms</td>
</tr>
<tr>
<td>mutton saoji</td>
<td>850</td>
<td>821 kcal</td>
<td>400 gms</td>
</tr>
<tr>
<td>bhakri - jwarichi I bajrichi</td>
<td>125</td>
<td>49 kcal</td>
<td>55 gms</td>
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<tr>
<td>puran poli</td>
<td>375</td>
<td>1326 kcal</td>
<td>156 gms</td>
</tr>
</tbody>
</table>

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## THREE COURSE SET PLATTER

### KEBAB

<table>
<thead>
<tr>
<th>Type</th>
<th>Calories</th>
<th>Weight</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vegetarian</strong></td>
<td>900 kcal</td>
<td>1360 gms</td>
<td>Tomato dhania shorba, paneer tikka or methi makai ki seekh, dal makhani, butter naan and vegetable pulao (kesari rasmalai)</td>
</tr>
<tr>
<td><strong>Non-Vegetarian</strong></td>
<td>1112 kcal</td>
<td>1460 gms</td>
<td>Tomato dhania shorba, chicken tikka or gilafi sheek kebab, dal makhani, butter naan and vegetable pulao (kesari rasmalai)</td>
</tr>
</tbody>
</table>

### CURRY

<table>
<thead>
<tr>
<th>Type</th>
<th>Calories</th>
<th>Weight</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vegetarian</strong></td>
<td>875 kcal</td>
<td>1210 gms</td>
<td>Tomato dhania shorba, khumb makai palak or paneer lababdar, yellow dal, tandoori roti and steamed rice (gulab jamun)</td>
</tr>
<tr>
<td><strong>Non-Vegetarian</strong></td>
<td>1210 kcal</td>
<td>1310 gms</td>
<td>Tomato dhania shorba, gosht rogan josh or chooza khas makhani, yellow dal, tandoori roti and steamed rice (gulab jamun)</td>
</tr>
</tbody>
</table>

### VARHADI

<table>
<thead>
<tr>
<th>Type</th>
<th>Calories</th>
<th>Weight</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vegetarian</strong></td>
<td>845 kcal</td>
<td>1450 gms</td>
<td>Tomato saar, bharli vangi or sev bhaji, dal aamti, jowarchi bhakri and masala bhaat (halwa of the day)</td>
</tr>
<tr>
<td><strong>Non-Vegetarian</strong></td>
<td>995 kcal</td>
<td>1550 gms</td>
<td>Tomato saar, mutton saoji or chicken varhadi, dal aamti, jowarchi bhakri and masala bhaat (halwa of the day)</td>
</tr>
</tbody>
</table>

### ITALIAN

<table>
<thead>
<tr>
<th>Type</th>
<th>Calories</th>
<th>Weight</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Vegetarian</strong></td>
<td>1642 kcal</td>
<td>1376 gms</td>
<td>Minestrone genovese soup, lettuce and roasted vegetable salad, roman suppli, penne alfredo with mushrooms and garlic bread (chocolate mousse)</td>
</tr>
<tr>
<td><strong>Non-Vegetarian</strong></td>
<td>1745 kcal</td>
<td>1450 gms</td>
<td>Minestrone genovese soup, lettuce and roasted vegetable salad, chicken suppli, penne alfredo with chicken and garlic bread (chocolate mousse)</td>
</tr>
</tbody>
</table>

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

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

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DESSERTS

- **peckale opera** 400
almond chocolate cake, chocolate cremeux, almond milk chocolate, white chocolate whipped ganache

- **classic tiramisu** 400
mascarpone cream cheese and savoiardi biscuits soaked in Kahlua

- **soya parfait - sugarfree I vegan** 400
silken tofu mousse layered with homemade almond crumb

- **saffron rasmalai** 400
chilled cottage cheese dumplings soaked in saffron milk

- **gulab jamun** 400
pistachio filled milk dumplings steeped in sugar syrup

- **halwa - day’s special** 400

- **malai kulfi** 400

- **choice of ice-cream** 400
ice-cream from our collection

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### Allergens

<table>
<thead>
<tr>
<th>Lactose</th>
<th>Gluten</th>
<th>Nuts</th>
<th>Celery</th>
<th>Mustard</th>
<th>Sesame</th>
<th>Fish</th>
<th>Eggs</th>
</tr>
</thead>
<tbody>
<tr>
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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 mesclun 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 mesclun 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 mesclun 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 725
chicken tikka simmered in tomato and cashew gravy, finished with cream
994 kcal | 600 gms

murgh dum biryani 750
chicken and basmati rice cooked in a hyderabadi style, served with raita
764 kcal | 672 gms

gosht rogan josh 850
braised lamb with kashmiri chillies, coriander and tomato
821 kcal | 427 gms

steamed basmati rice 350
496 kcal | 388 gms

DESSERTS

gulab jamun 400
pistachio filled milk dumplings steeped in sugar syrup
300 kcal | 150 gms

choice of ice-cream 400
ice-cream from our collection
132 kcal | 90 gms

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