The vision of our menu, at RIVEA, comes from our love and pride of good global produce.

The food balances luxurious indulgence with delightfully fresh simplicity. The cuisine offer our interpretation of the colours, flavours and vibrance of Rivea, food with small tasting portions giving guests the choice to try different meats, cooking style and flavours.

Food is simplistic yet extravagant with flavours, traditional cooking techniques with a contemporary styling, unpretentious yet elegant, served in an environment of luxury with homely warmth, welcoming and not over the top ambiance.

Food Philosophy -
“A Chef is as good as his Ingredients”
PIZZA
- Classical margherita 1182 kcal | 562 gms 1295
  Tomatoes, mozzarella and fresh basil
- Rivea signature pizza 1470 kcal | 562 gms 1295
  Asparagus, olives, jalapenos, sundried tomatoes, artichokes
- Little short of a yard 130 kcal | 57 gms 1095
  Garlic and smoked cheese, basil pesto and parmesan, sundried tomato and kalamata olives
  Each measure of the pizza is from different regions of Campania (Central), Liguria (Southern) and Tuscany (Northern)
- Parmigiano crosta pizza con pesto 1295
  Arugula, goat cheese, sundried tomato pesto | 495 gms
- Quattro formaggio 1065 kcal | 495 gms 1295
  Blue cheese, red cheddar, bocconcini and mozzarella
- Garden loaded pan pizza 1041 kcal | 578 gms 1295
  Spinach, bell peppers, broccoli, American corn, cherry tomatoes, mushrooms
- Rivea alla brezza marina 2175 kcal | 745 gms 1400
  Fried calamari, prawns, crab meat
- Classical pepperoni 1655 kcal | 645 gms 1400
  Spanish pepperoni, smoked cheese, bocconcini
- Smoked duck pizza 1185 kcal | 584 gms 1400
  Tangy smoked duck, green olives, Thai red chilli
- Savona 961 kcal | 510 gms 1325
  Spiced chicken, tomato sauce, mozzarella, pineapple and bell peppers

SOUP
- Genovese minestrone 180 kcal | 212 gms 690
  Homemade pesto, parmesan shaving
- Porcini cream 405 kcal | 38 gms 745
  Porcini purée, cruffe foam
- Tomato basil soup 155 kcal | 169 gms 690
  Basil foam, toasted bread
- Brodo di pollo 252 kcal | 232 gms 745
  Chicken, vegetables, parmesan stock
- Classical marseille bouillabaise 213 kcal | 232 gms 765
  Prawns, squid, snapper, cruffe foam
- Spanish onion and chicken 393 kcal | 206 gms 745
  Chicken, cruffe foam

SMALL PLATES
- Avocado aioli 612 kcal | 145 gms 575
- Burrata salad 348 kcal | 201 gms 575
  Heirloom tomato, basilico pesto, balsamic caviar
- Quinoa avocado salad 222 kcal | 117 gms 575
  Mascarpone, shaved asparagus
- Mac and cheese pops 586 kcal | 290 gms 575
  Jalapeno aioli
- Fried pansotti 391 kcal | 189 gms 575
  Goat cheese, baby spinach, paprika aioli
- Organic black rice arancini 417 kcal | 333 gms 575
  Smoked cheese, jalapeno aioli
- Crusty and warm garlic bread with dips 360 kcal 575
  Roasted pepper dip / tomato balsamic dip / ahi olio | 151 gms
- Rivea puff pizza 347 kcal | 190 gms 575
  Roasted tomato and basil pesto

SMALL PLATES
- Piatto saldatore 685 kcal | 273 gms 575
  Caramalised onion - with or without anchovies
- Melon prosciutto 165 kcal | 51 gms 630
  Raspberry vinaigrette, basil sauce
- Rivea nicoise 321 kcal | 221 gms 685
  Salt crusted tuna, quail egg
- Frito misto 416 kcal | 400 gms 635
  Calamari, prawns, snapper
- Prawn arancini 434 kcal | 578 gms 685
  Baby arugula, garlic aioli
- Greemola prawns 932 kcal | 251 gms 685
  Tiger prawns, paprika aioli, avocado
- Pollo picante 638 kcal | 490 gms 630
  Mango flavoured chicken supreme, raw mango salsa
- Gratinated baby lamb dumpling 732 kcal | 293 gms 685
  Wild mushroom, toasted ciabatta
- Pork skewers 390 kcal | 551 gms 765
  Pork belly, BBQ sauce
- Goat cheese brulee 321 kcal | 93 gms 575
  Caramalised onion apple relish, balsamic reduction, pine nut
PASTA
- Truffle burrata fagotini [ ] 429 kcal | 129 gms 1245
- Fagotini, pine nut butter sauce, truffle foam
- Orecchiette alfredo [ ] 948 kcal | 270 gms 1040
- Sun dried tomatoes, chanterelle and spiced cream
- Ratatouille lasagna [ ] 632 kcal | 210 gms 1040
- Napolitana sauce, basil oil
- Butternut squash ravioli [ ] 309 kcal | 138 gms 1040
- Butter sauce, truffle foam
- Spaghetti aglio e olio [ ] 819 kcal | 405 gms 1040
- Edamame beans, broccolli, baby rocket
- Linguine seafood [ ] 526 kcal | 316 gms 1210
- Squid ink linguine, mix seafood
- Farfalle carbonara [ ] 789 kcal | 323 gms 1125
- Parmigiano, speck, creamy bacon
- Spaghetti meat balls [ ] 819 kcal | 405 gms 1190
- Whole wheat spaghetti, baby lamb meat balls
- Lamb tortellini [ ] 588 kcal | 588 gms 1150
- Limonata sauce, garlic foam

MAINS
- Asparagus risotto [ ] 456 kcal | 159 gms 1095
- Glazed Peruvian asparagus, garlic foam
- Wild mushroom risotto [ ] 548 kcal | 225 gms 1180
- Truffle arancini and foam
- Rivea vegetable tart [ ] 1615 kcal | 342 gms 1095
- Mushroom ragout, vegetables, pesto cream, olive oil
- Brick roasted spring chicken [ ] 939 kcal | 471 gms 1475
- Potato Purée, thyme jus
- Pan seared chicken breast [ ] 810 kcal | 478 gms 1480
- Chicken breast, toasted bruschetta, brown onion
- Pomfret acqua panna [ ] 446 kcal | 303 gms 1865
- Pomfret, aqua pizza sauce, fennel salad
- Baby lobster risotto [ ] 666 kcal | 254 gms 1425
- Baby lobster, roasted peppers
- Pan seared Chicagoan seabass [ ] 584 kcal | 447 gms 2195
- Colcannon, charred grilled asparagus
- Slow cooked lamb loin [ ] 528 kcal | 290 gms 2195
- Home spiced lamb loin, beetroot puree, baby carrots and marble potatoes

SIDES
- Grilled corn [ ] 415 kcal | 158 gms 1200
- Corned beef [ ] 665 kcal | 360 gms 1475
- Herb mash, broccoli, caramelised shallots, thyme jus
- Norwegian salmon [ ] 476 kcal | 379 gms 2030
- Wilted spinach, edamame beans, tomato caper sauce
- Pink peppered lamb rack [ ] 610 kcal | 244 gms 2360
- Fondant potatoes, grilled asparagus, pepper jus
- Bay lobster [ ] 1949 kcal | 921 gms 2420
- Wild mushroom ragout, béarnaise sauce

GRILLS
- Truffle fries 651 kcal | 206 gms 435
- Potato mousseline (bacon / pine nuts / garlic / herbs) 290 kcal | 188 gms 375
- Grilled asparagus 112 kcal | 195 gms 600
- Mushroom ragout 347 kcal | 307 gms 600
- Sesame garlic green beans 180 kcal | 210 gms 375
- Steak's bacon 207 kcal | 480 gms 600
- Rivea bread 171.5 kcal | 64 gms 375

**Please inform our server in case of any allergies/intolerances and restrictions.**

*For an average adult, an average energy per day is 2,000 kcals to 2,500 kcals. However, this varies depending on factors such as age, sex, and physical activity level.*
**DESSERT**

- De-constructed tiramisu 310 kcal | 128 gms 655
  Espresso jelly with savoiardi biscuit
- Flaming chocolate brownie 171 kcal | 518 gms 655
  Chocolate dome, chocolate brownie, fresh vanilla ice cream, cocoa
- Classical flavoured cannoli 600 kcal | 120 gms 685
  Chocolate, vanilla and seasonal fruit
- Baked citron cheese cake 449 kcal | 134 gms 685
- Sicilian ice cream cake 372 kcal | 173 gms 655
- Sorbet of the day (lactose free) 71 kcal | 60 gms 655
- Rivea dessert on table 1337 kcal | 112 gms 1125
  Rivea cake, white chocolate balloon, mango puree, Raspberry puree, chocolate sauce, chocolate mousse, candied orange rinds, fresh berries, broken macaron

**SPECIALTY HANDCRAFTED MENUS**

**Set Menu - A** 2000

**Soup**
- Roasted tomato & Basil Soup 155 kcal | 169 gms
  (Toasted bread, basil foam)
  OR
- Brodo di pollo 252 kcal | 232 gms
  (Chicken, vegetables, parmesan stock)

**Mains**
- Ratatouille lasagne 432 kcal | 210 gms
  (Napolitana sauce, basil oil)
  OR
- Pan seared Chicken breast 810 kcal | 478 gms
  (Chicken breast, toasted brioche, brown onion)

**Dessert**
- Deconstructed Tiramisu 310 kcal | 128 gms
  OR
- Classical flavoured Cannoli 600 kcal | 120 gms
  (Chocolate, vanilla & Seasonal fruit)
SPECIALY HANDCRAFTED MENUS

Set Menu - B

Amuse

Appetizers

- Quinoa Avocado 🍅 612 kcal | 165 gms
  (Mascarpone, shaved asparagus)
  OR

- Prawn Gremolata 🍤 932 kcal | 251 gms
  (Tiger Prawns, Jalapeno Aioli)
  OR

- Pollo picante 🍗 638 kcal | 250 gms
  (Chicken supreme, Raw mango salsa)

Soups

- Porciní cream 🍽 405 kcal | 138 gms
  (Porciní dough, Truffle Foam)
  OR

- Tomato basil soup 🍅 155 kcal | 170 gms
  (Toasted bread, basil foam)
  OR

- Spanish Onion & Chicken Soup 🍳 393 kcal | 206 gms
  (Balsamic onion, roasted chicken)

Sorbet

Mains

- Truffle Buratta figoçinti 🍇 429 kcal | 129 gms
  (Truffle shavings, Truffle Foam)
  OR

- Grill Salmon 🍤 476 kcal | 375 gms
  (Wilted spinach, edamame beans, tomato caper sauce)

Desserts

- De-construced Tiramisu 🍦 310 kcal | 128 gms
  OR

- Sicilian Ice cream cake 🍪 372 kcal | 173 gms

*Indicates Signature dish

Please inform our server in case of any allergies, intolerances and restrictions.
All prices are in Indian Rupees and Government Taxes as applicable on bill value.
*An average active adult requires 2000 kcal energy per day, however calorie needs may vary*
**TEA**

<table>
<thead>
<tr>
<th>Description</th>
<th>Calories</th>
<th>Volume</th>
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<tbody>
<tr>
<td>Darjeeling white tea</td>
<td>4.7 kcal</td>
<td>100 ml</td>
</tr>
<tr>
<td>Rich source of anti-oxidants, this most delicate selection of complete buds is air-dried by a unique method. The brew has a complete but natural flavour.</td>
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<tr>
<td>Earl grey</td>
<td>5.1 kcal</td>
<td>100 ml</td>
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<tr>
<td>A black tea essentially flavoured with bergamot oil, named after the Earl of Grey</td>
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<tr>
<td>Masala</td>
<td>23.2 kcal</td>
<td>100 ml</td>
</tr>
<tr>
<td>The goodness of cardamom, the zing of cloves and exotic flavours of ginger making this a unique and refreshing aroma flavoured all across the country</td>
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<tr>
<td>Egyptian chamomile</td>
<td>0 kcal</td>
<td>100 ml</td>
</tr>
<tr>
<td>A light grassy sweet concoction that relaxes muscles and relieves stress</td>
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**ESPRESSO DRINK**

- **Cappuccino**: 37.6 kcal | 100 ml
- Single espresso shot with thick steamed milk
- **Café latte**: 49.7 kcal | 100 ml
- A double espresso shot with steamed milk and light foam