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### STARTERS | SALADS | SANDWICHES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>Weight (gm)</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broccoli Cream &amp; Almond Soup</td>
<td>147-140</td>
<td>325</td>
<td>(Broccoli, Cream, Toasted Almond Flakes)</td>
</tr>
<tr>
<td>Cream of Mushroom</td>
<td>238-140</td>
<td>325</td>
<td>(Mushroom, Cream, Thyme)</td>
</tr>
<tr>
<td>Spinach- Herb Soup, Methi Dumplings</td>
<td>133-140</td>
<td>325</td>
<td>(Spinach, Herbs, Fenugreek Leaves Dumplings)</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>240-180</td>
<td>500</td>
<td>(Caesar- Garlic Dressing, Romaine Lettuce, Sundried Tomato &amp; Parmesan)</td>
</tr>
<tr>
<td>Caesar Salad with Bacon Bites</td>
<td>240-290</td>
<td>550</td>
<td>(Caesar- Garlic Dressing, Romaine Lettuce, Bacon Bites &amp; Parmesan)</td>
</tr>
<tr>
<td>Caesar Salad with Prawns</td>
<td>240-290</td>
<td>600</td>
<td>(Caesar- Garlic Dressing, Romaine Lettuce, Prawns &amp; Parmesan)</td>
</tr>
<tr>
<td>Greek Salad</td>
<td>240-180</td>
<td>500</td>
<td>(Cucumber, Feta Cheese, Kalamata Olive, Lemon Vinaigrette Dressing)</td>
</tr>
<tr>
<td>Organic Quinoa</td>
<td>280-180</td>
<td>550</td>
<td>(Grilled Vegetables, Mesclun Salad, Cider-Apple Dressing)</td>
</tr>
<tr>
<td>Cobb Salad</td>
<td>220-180</td>
<td>600</td>
<td>(Spiced Chicken, Boiled Egg, Bacon, Avocado &amp; Butter Milk Dressing)</td>
</tr>
<tr>
<td>Roasted Vegetables Focaccia Sandwich</td>
<td>330-240</td>
<td>600</td>
<td>(Grilled Vegetables, Focaccia, Pesto)</td>
</tr>
<tr>
<td>Aloo, Channa, Papdi Chat</td>
<td>330-180</td>
<td>350</td>
<td>(Spiced Potato, Chick Pea, Saunth Chutney)</td>
</tr>
</tbody>
</table>

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- **Milk**
- **Gluten**
- **Crustacean**
- **Nuts**
- **Egg**
- **Celery**
- **Mustard**
- **Fish**
- **Soy**
- **Sulfites**
- **Shellfish**
- **Peanuts**
- **Lupins**
- **Sesame**

*Indicates vegetarian preparation  Indicates non-vegetarian preparation*
STARTERS | SALADS | SANDWICHES

Aloo, Channa, Papdi Chat -------- 350
Cobb Salad  -------- 600
Organic Quinoa  -------- 550
Greek Salad   -------- 500
Caesar Salad with Prawns  -------- 600
Caesar Salad  with Bacon Bites   -------- 550
Caesar Salad  -------- 500
Cream of Mushroom  -------- 325
Broccoli Cream & Almond Soup  -------- 325

MAIN COURSE

Tenderloin Steak -------- 850
New Zealand Lamb Chops  -------- 1600
Chicken Breast -------- 850
Pomfret -------- 950
Grilled Vegetables  -------- 350
Risotto  -------- 700
Spaghetti Bolognaise -------- 600
Farfale Primavera  -------- 600
Whole Wheat Penne Pasta  -------- 650
Mushroom Crepe rolls  -------- 600
Spinach & Corn Cannelloni -------- 600

FROM THE CLAY OVEN

RegionaL INDIAN

Paneer ki Saath -------- 650
Dal  -------- 550
Murgh ka Kurchan  -------- 750
Mutton Tari Wala -------- 850
Shikampuri Kofta Curry  -------- 650

REGIONAL INDIAN

Lamb Sheekh Kebab  -------- 850
Tandoori Jhinga  -------- 1100
Sarson Mahi Tikka  -------- 750
Angara Murgh Tikka  -------- 700
Tandoori Mushroom  -------- 650
Bhutiyan de Kebab -------- 650
Palak Papdi Kebab  -------- 650

ASIAN CLASSICS

Thai Green Chicken Curry -------- 950
Thai Red Vegetable Curry   -------- 650
Vegetable Spring Roll -------- 650
Gobi Manchurian / Vegetable Manchurian  -------- 650
Sweet Corn Soup  -------- 325 /375
Hot & Sour Soup   -------- 325 /375

COMFORT FOODS

Matta Rice -------- 300
Thoran of The Day -------- 650
Avial -------- 650
Jasmine Rice  -------- 350
Lamb Vegetable Dum Biriyani  -------- 450
Selection of Indian Breads  -------- 250
Tawa Fried Seer Fish -------- 750

Noodles -------- 500
Jambalaya -------- 450
Kitchdi        -------- 400
## MAIN COURSE

<table>
<thead>
<tr>
<th>Name</th>
<th>kcal</th>
<th>gm</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spinach &amp; Corn Cannelloni</td>
<td>423</td>
<td>180</td>
<td>Spinach, Corn, Ricotta, Basil, Parmesan</td>
</tr>
<tr>
<td>Mushroom Crepe Rolls</td>
<td>238</td>
<td>180</td>
<td>Red Pumpkin Puree, Parmesan</td>
</tr>
<tr>
<td>Whole Wheat Penne Pasta</td>
<td>357</td>
<td>240</td>
<td>Olive Oil, Garlic-Cilantro Pesto</td>
</tr>
<tr>
<td>Farfale Primavera</td>
<td>357</td>
<td>240</td>
<td>Crushed Tomatoes, Seasonal Vegetables &amp; Basil</td>
</tr>
<tr>
<td>Spaghetti Bolognaise</td>
<td>423</td>
<td>250</td>
<td>Prime Chopped Beef, Tomato &amp; Red Wine Stew</td>
</tr>
<tr>
<td>Fettuccini Carbonara</td>
<td>333</td>
<td>250</td>
<td>Crispy Bacon Strips, Parmesan, Egg Yolk</td>
</tr>
<tr>
<td>Risotto</td>
<td>328</td>
<td>240</td>
<td>Wild Mushroom, Grilled Garlic &amp; Herbs, Parmesan</td>
</tr>
<tr>
<td>Grilled Vegetables</td>
<td>238</td>
<td>240</td>
<td>Green Asparagus, Mushroom, Carrots, Zucchini, Broccoli, Garlic, Olive Oil</td>
</tr>
<tr>
<td>Pomfret</td>
<td>213</td>
<td>340</td>
<td>Pan Fried Pomfret, Sauted Vegetables, Potato Mash, Brown Caper Butter</td>
</tr>
<tr>
<td>Chicken Breast</td>
<td>238</td>
<td>320</td>
<td>Grilled, Seasonal Vegetables, Grilled Sweet Potatoes, Mushroom Jus</td>
</tr>
<tr>
<td>New Zealand Lamb Chops</td>
<td>267</td>
<td>320</td>
<td>Dukkah Crusted, Buttered Vegetables, Cilantro Tabouleh, Mint Sauce</td>
</tr>
<tr>
<td>Tenderloin Steak</td>
<td>369</td>
<td>320</td>
<td>From the Grill, Sauted Vegetables Caramelized Shallots, Herb Mash &amp; Pepper Jus</td>
</tr>
</tbody>
</table>

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

An average active adult requires 2000 kcal energy per day; however calorie needs may vary. All prices are in Indian Rupees and subject to Government taxes.

- Indicates vegetarian preparation  - Indicates non-vegetarian preparation
REGIONAL INDIAN
FROM THE CLAY OVEN

Palak Papdi Kebab / kcal 410;180 gm
(Spinach, Roasted Channa, Masala Papad) .......................... 650

Bhutiyan de Kebab / kcal 407;140 gm
(Corn Kernels, Spices) ................................................. 650

Tandoori Mushroom / kcal 481;140 gm
(Button Mushroom, Spices, Curd) .................................. 650

Angara Murgh Tikka / kcal 389;140 gm
(Boneless Chicken Cubes, Spices, Yoghurt) ...................... 700

Sarson Mahi Tikka / kcal 333;140 gm
(Boneless Fish Cubes, Spices, Yoghurt) ............................ 750

Tandoori Jhinga / kcal 532;150 gm
(Prawns, Spices & Yoghurt) .......................................... 1100

Lamb Sheekh Kebab / kcal 298;150 gm
(Flavoured Mutton mince) ............................................ 850

MAIN COURSES

Shikampuri Kofta Curry / kcal 301;240 gm
(Vegetable Dumplings, Tomato Gravy) .............................. 650

Mutton Tari Wala / kcal 412;320 gm
(Slow Cooked Mutton Curry) ........................................... 850

Murgh ka Kurchan / kcal 477;320 gm
(Chicken, Spring Onion & Bell Peppers) ............................ 750

Dal / kcal 889;240 gm
(Dal Fry, Dal Palak, Dal Makhni) ....................................... 550

Aloo ki Saath / kcal 301;240 gm
(Jeera / Mutter / Gobi) .................................................. 650

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<table>
<thead>
<tr>
<th>Item</th>
<th>kcal</th>
<th>gm</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paneer ki Saath (Palak / Mutter / Kadai / Butter Masala)</td>
<td>287</td>
<td>240</td>
<td>650</td>
</tr>
<tr>
<td>Selection of Indian Breads (Naan, Roti, Kulcha, Malabar Paratha)</td>
<td>200 to 280</td>
<td>120</td>
<td>250</td>
</tr>
<tr>
<td>Dum Biriyani</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetable</td>
<td>346</td>
<td>380</td>
<td>650</td>
</tr>
<tr>
<td>Chicken</td>
<td>602</td>
<td>390</td>
<td>750</td>
</tr>
<tr>
<td>Lamb</td>
<td>755</td>
<td>380</td>
<td>850</td>
</tr>
<tr>
<td>Choice of Rice/ Pulao (Steamed Rice/ Green Peas Pulao / Bhune Pyaz ka Pulao/ Jeera Pulao)</td>
<td>270 to 290</td>
<td>380</td>
<td>350</td>
</tr>
<tr>
<td>LOCAL FLAVORS</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tawa Fried Seer Fish (Curry Leaf &amp; Coconut Oil Flavored Fish)</td>
<td>279</td>
<td>320</td>
<td>750</td>
</tr>
<tr>
<td>Mopilah Kozhi Roast (Roasted Chicken, Onion, Black Pepper &amp; Fennel, Coconut Milk)</td>
<td>390</td>
<td>320</td>
<td>700</td>
</tr>
<tr>
<td>Mutton Ularthiyathu (Mutton Cubes Dry with Coconut Chips &amp; Pepper)</td>
<td>412</td>
<td>320</td>
<td>850</td>
</tr>
<tr>
<td>Meen Kudampuli Curry (Malabari Fish Curry, Kokum, Coconut Milk, Spices)</td>
<td>354</td>
<td>320</td>
<td>750</td>
</tr>
<tr>
<td>Kozhi Kurumilagu Curry (Coconut Milk &amp; Black Pepper Flavoured Chicken Curry)</td>
<td>302</td>
<td>320</td>
<td>750</td>
</tr>
<tr>
<td>Kurma</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vegetables</td>
<td>270</td>
<td>240</td>
<td>650</td>
</tr>
<tr>
<td>Chicken</td>
<td>169</td>
<td>320</td>
<td>750</td>
</tr>
</tbody>
</table>

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<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories (kcal)</th>
<th>Weight (gm)</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Avial / kcal 198;240 gm</strong></td>
<td></td>
<td></td>
<td>(Malabari Seasonal Vegetables in Thick Coconut Gravy)</td>
</tr>
<tr>
<td><strong>Thoran of The Day / kcal 233;240 gm</strong></td>
<td></td>
<td></td>
<td>(Regional Dry Vegetables Specialty)</td>
</tr>
<tr>
<td><strong>Lemon Rice / kcal 287;380 gm</strong></td>
<td></td>
<td></td>
<td>(Basmati Rice, Lime Juice, Curry Leaves, Split Bengal Gram &amp; Pure Ghee)</td>
</tr>
<tr>
<td><strong>Matta Rice / kcal 297;380 gm</strong></td>
<td></td>
<td></td>
<td>(Local Red Rice)</td>
</tr>
<tr>
<td><strong>Appam (2 No's) / kcal 298;140 gm</strong></td>
<td>250</td>
<td></td>
<td>(Fermented Rice pancake)</td>
</tr>
<tr>
<td><strong>Malabar Paratha (2 No's) / kcal 212;120 gm</strong></td>
<td>250</td>
<td></td>
<td>(Layered Bread)</td>
</tr>
<tr>
<td><strong>ASIAN CLASSICS</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Hot &amp; Sour Soup / kcal 133;180 gm</strong></td>
<td>325 /375</td>
<td></td>
<td>(Veg/ Non-Veg)</td>
</tr>
<tr>
<td><strong>Sweet Corn Soup / kcal 147;180 gm</strong></td>
<td>325 /375</td>
<td></td>
<td>(Veg/ Non-Veg)</td>
</tr>
<tr>
<td><strong>Gobi Manchurian / Vegetable Manchurian / kcal 385;240 gm</strong></td>
<td>650</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Vegetable Spring Roll / kcal 301;240 gm</strong></td>
<td>650</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Nasi Goreng / kcal 344;320 gm</strong></td>
<td>850</td>
<td></td>
<td>(Fried Rice, Shrimp Paste, Chicken Satay, Fried Egg, Prawn crackers)</td>
</tr>
<tr>
<td><strong>Thai Red Vegetable Curry / kcal 297;240 gm</strong></td>
<td>650</td>
<td></td>
<td>(Thai Red Curry Paste, Galangal, Lemon Grass, Kaffir Lime Leaves, Coconut Milk)</td>
</tr>
<tr>
<td><strong>Thai Green Chicken Curry / kcal 410;320 gm</strong></td>
<td>950</td>
<td></td>
<td>(Thai Green Curry Paste, Galangal, Lemon Grass, Kaffir Lime Leaves, Coconut Milk)</td>
</tr>
</tbody>
</table>

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- Indicates non-vegetarian preparation

Milk  Gluten  Crustacean  Nuts  Egg  Celery  Mustard  Fish  Soy  Sulfites  Shellfish  Peanuts  Lupins  Sesame
Jasmine Rice / kcal 344;380 gm  

Chicken Kung Pao / kcal 220;320 gm  (Kung pao / Hot Garlic / Szechuan)

Fried Rice

Vegetables / kcal 245;380 gm  

Egg / kcal 213;390 gm  

Noodles

Hakka, Burnt Garlic / kcal 344;380 gm  

Egg / kcal 313;390 gm  

Chicken / kcal 220;390 gm  

Sea Food / kcal;390 gm  

COMFORT FOODS

The Club / kcal 362;260 gm  (Triple layer Toast, Tomato, Chicken Breast, Bacon, Iceberg, Mayo & Fries)

Vegetable Burger / kcal 312;320 gm  (Potato- Vegetable Patty, Sesame Bun, Iceberg, Tomato, Avocado, Cheese, Mayonnaise)

Tenderloin Burger / kcal 390;340 gm  (Prime Chopped Beef, Sesame Bun, Crispy Iceberg, Fried onions, Tomato, Gherkins & BBQ Sauce Add Fried Eggs/ Avocado/ Cheddar Cheese)

Murgh Malai tikka / kcal 333;140 gm  (Chicken Cubes, Cream & Black Pepper)

Kitchdi / kcal 346;370 gm  (Mashed Rice, Moong Dal, Ghee, Cumin)

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DESSERTS

- **Caramel Custard** / kcal 199;140 gm (Caramel Sauce) ........................................... 500

- **Chocolate-Walnut Brownie** / kcal 478;140 gm (Vanilla Ice Cream, Chocolate Sauce) ........................................... 500

- **Pistachio Gulab Jamun** / kcal 450;140 gm (Fried Milk Dumplings, Sugar Syrup) ........................................... 350

- **Baked Cheese Cake** / kcal 302;140 gm Blueberry Compote ........................................... 500

- **Fresh Cut Fruits** / kcal 160;180 gm ........................................... 400

- **Choice of Ice Cream** / 90 gm ........................................... 450

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BREAKFAST MENU

6:30 hrs - 10:30hrs

A LA CARTE BREAKFAST

- Choice of Freshly Squeezed Seasonal Juice / kcal 80; 200 ml (Sweet Lime, Grape, Pineapple, Watermelon, Orange) ............. 350

- Vivanta Active Cereals / Muesli / kcal 160 gm (Homemade Muesli/ All-bran/ Wheat Flakes/ Corn Flakes/ Choco Flakes, Soya Milk/ Low-Fat Milk/ Yoghurt) ............. 350

- Platter of Cheese Wedges (Four types) / kcal 302; 50 gm (Hard Cheese, Soft Cheese, Semi Hard Cheese, Blue Cheese) ............. 550

- Eggs Cooked To Order / kcal 310; 320 gm (Boiled, Poached, Sunny Side Up, Fried Egg, Omelet, Accompanied with Hash brown Potato and Grilled Tomato) ............. 475

- Egg Benedict / kcal 310; 320 gm (English Muffin, Poached Egg, Spinach or Smoked Salmon or Pork Ham, Rich Butter Sauce Accompanied with Hash Brown and Grilled Tomato) ............. 550

- Idli / kcal 121; 220 gm (Steamed Rice Cake, Sambar, Chutney) ............. 450

- Dosa or Uthappam / kcal 440; 220 gm (Rice, Lentil Pancake, Plain/ Masala, Sambar, Chutney) ............. 500

- Sooji Upma / kcal 675; 220 gm (Semolina, Tempered, Vegetables) ............. 450

- Poori Bhaji / kcal 541; 220 gm (Deep-Fried Whole-Wheat Bread, Potato Curry) ............. 450

- Paratha / kcal 212; 240 gm (Stuffed Flat Bread with Potatoes/ Cottage Cheese / Cauliflower / Radish) ............. 400

- Sliced Seasonal Fresh Fruits / kcal 290; 180 gm ............. 400

- Puttu, Kadala Curry, Pazham / kcal 625; 340 gm (Steamed Rice Cake, Coconut, Black Chick Pea Curry, Banana) ............. 450

- Idiyappam, Veg-Kuruma / kcal 470; 320 gm (Steamed String Hoppers, Mixed Vegetable Curry) ............. 450

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NIGHT MENU
23:30 hrs - 6:00hrs
LIGHT MEAL

- **Seasonal Fresh Fruit Juice / kcal 80;200 ml**
  (Sweet Lime, Grape, Pineapple, Watermelon, Orange) 350

- **Eggs Cooked To Order / kcal 310;320 gm**
  (Scrambled/ Boiled/ Fried/ Akuri/
  Poached/ Omelettes with Ham/ Bacon,
  Sausage, Hash Brown, Tomato) 475

- **Club Sandwich Veg / kcal 312;240 gm**
  (Cucumber, Tomato, Cheese slice,
  Grilled Vegetables, Mayo, Fries) 650

- **Club Sandwich Non-Veg / kcal 362;260 gm**
  (Tomato, Cheese Slice, Chicken, Bacon, Mayo, Fries) 750

- **Burger Veg / kcal 312;320 gm**
  (Vegetable Patty, Tomato, Cheese, Mayo) 650

- **Burger Chicken / kcal 390;340 gm**
  (Chicken Patty, Fried Egg, Tomato, Cheese, Mayo) 750

- **Burger Tenderloin / kcal 390;340 gm**
  (Beef Patty, Fried Egg, Tomato, Cheese, Mayo) 750

- **Crumbed Fish and Chips / kcal 749;320 gm**
  (Mahi Mahi, Chips, Pea Mash, Tartar Sauce) 750

- **Dosa or Uthappam / kcal 220 to 440;220 gm**
  (Rice, Lentil Pancake, Plain/ Masala, Sambar, Chutney) 500

- **Greek Salad / kcal 240;180 gm**
  (Cucumber, Bell pepper, Feta Cheese, Kalamata Olive,
  Lemon vinaigrette dressing) 500

- **Cream of Broccoli, Almond Soup / kcal 147;140 gm**
  (Broccoli, Cream, Toasted Almond Flakes) 325

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MAIN COURSE

- **Penne Arrabiata** / kcal 357;240 gm (Spicy Tomato Sauce, Garlic, Basil) ........................ 600
- **Spaghetti Pomodoro with Chicken** / kcal 423;250 gm (Tomato Sauce, Grilled Chicken) .......... 650
- **Mutton Ularthiyathu** / kcal 950;320 gm (Cubes of Mutton Cooked Dry with Coconut Chips and Pepper) ........................ 850
- **Crumbed Fish and Chips** / kcal 749;320 gm (Mahi Mahi, Chips, Pea Mash, Tartar Sauce) ............ 700
- **Paneer Butter Masala** / kcal 650;240 gm (Cottage Cheese, Tomato Gravy, Butter, Cream) ............ 600
- **Murgh Tikka Lababdar** / kcal 333;320 gm (Chicken, Onion, Tomato, Garam Masala, Cream) .............. 650
- **Dal Makhani** / kcal 889;240 gm (Black Lentil, Tomato, Butter, Cream) .......................... 600
- **Rice** / kcal 300;380 gm (Steamed Rice/ Curd Rice) ................................................. 350
- **Indian Breads** / kcal 380;120 gm (Chapati/ Phulka/ Malabar Paratha) .............................. 200

DESSERTS

- **Caramel Custard** / kcal 199;140 gm (Custard Dessert, Caramel Sauce) ............................. 500
- **Chocolate-Walnut Brownie** / kcal 478;140 gm ................................................................. 500
- **Gulab Jamun** / kcal 450;140 gm (Fried Milk Solid, Sugar Syrup) ...................................... 450
- **Baked Cheese Cake** / kcal 302;140 gm (Blueberry Compote) .......................................... 500
- **Fresh Cut Fruits** / kcal 160;180 gm .................................................................................. 400
- **Choice of Ice Cream** / 90 gm ......................................................................................... 450

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BEVERAGES

Coffee / kcal 90/160 ml
(Freshly-brewed coffee – Regular or Decaffeinated Espresso/Caffè Latte/Cappuccino/South Indian Filter Coffee) 275

Cold Coffee / kcal 90;200 ml
(With or without Ice Cream) 350

Healthy Hot Drinks / kcal 142;200 ml
(Hot Chocolate, Horlicks, Bournvita) 350

Tea / kcal 80;160 ml
(Taj House Blend, Darjeeling Breakfast, Assam, Earl Grey, Green Tea, Chamomile and Indian Masala) 275

Selection of Freshly Squeezed Fruit Juices / kcal 290;200 ml
(Pineapple, Orange, Watermelon or Sweet Lime Selection of Freshly Squeezed) 350

Vegetable Juices / kcal 60;200 ml
(Carrot, Tomato or Cucumber, ABC- Apple, Beetroots, Carrot) 350

Detoxifying Juices / kcal 60;200 ml
(ABC - Apple, Beetroots, Carrot / Beetroots & Orange / Watermelon, Spinach & Ginger / Cucumber and Mint) 350

Choice of Chaas / kcal 234;200 ml
(Buttermilk – Plain, Salted or Masala) 250

Choice of Lassi / kcal 234;200 ml
(Churned Yoghurt – Plain, Salt, Mango) 350

Choice of Milkshakes / kcal 328;200 ml
(Vanilla, Strawberry, Chocolate, Banana or Mango) 350

Flavoured Iced Tea / kcal 90;200 ml
(Orange, Lemon, Pineapple or Peach) 350

Fresh Lime Soda/Water / 200 ml 250
Energiser Smoothie made with Soy Milk and Banana / kcal;200 ml 350
Tonic Water / kcal 72;300 ml 300
Red Bull / kcal 45;250 ml 300

Kindly inform us if you are allergic to any food ingredient.
An average active adult requires 2000 kcal energy per day, however calorie needs may vary.
All prices are in Indian Rupees and subject to Government taxes.

Indicates vegetarian preparation  Indicates non-vegetarian preparation
Bottled Water .................. 250
Himalayan Water .................. 350
Ginger Ale / kcal 72;300 ml .................. 300
Preserved Juice
(In Glass) 200 ml .................. 200
Tender Coconut Water / 200 ml .................. 350

MOCKTAILS

Steaming Trivandrum / kcal;200 ml .................. 500
(Hot Water, Honey, Spices, Lime Juices)

Vivanta Special / kcal 80;200 ml .................. 500
(Cranberry Juice, Guava Juice, Litchi Juice)

Water Melon Cooler / kcal 80;200 ml .................. 500
(Fresh Watermelon Juice & Lime Juice)

Smooth Sailing / kcal 80;200 ml .................. 500
(Pineapple Juice, Orange Juice Shaken over Ice with Passion Fruit Flavouring)

Shanghai Chill / kcal 80;200 ml .................. 500
(Lychee and Apple Juice, Shaken with Mint and Lime)

Lemony Crimson / kcal 80;200 ml .................. 500
(Lemon Juice, Grape Juice, Cranberry Juice, Orange Juice with Ginger)

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Indicates vegetarian preparation  Indicates non-vegetarian preparation