vegetarian  non-vegetarian

It is our endeavor to always take very special care of all our guests in our restaurants. If you or anyone in your party is allergic to any one of the below-mentioned food allergens, then please inform your server before ordering your meal.

For enhanced variety at lunch or dinner ask our chefs recommendations.

Common food allergens:
- Milk
- Egg
- Peanut
- Fish
- Shell fish
- Soy
- Wheat

All prices are inclusive of government taxes and service charge.
Breakfast
served daily from 7:00 am - 10:30 am

■ Choice of cereals
  corn flakes, wheat flakes, choco flakes, homemade muesli or oat meal; served with hot or cold milk 800

■ Breakfast breads
  choice are: three croissants, muffins, brioche, danish pastries, tea cake slice, whole-wheat toast, multi-germ toast or white bread toast
  1200

■ French toast
  choice of bread: white, multi-grain, whole-wheat, maple syrup
  900

■ Eggs cooked to order
  fried; baked; scrambled; poached or omelettes, choice of grilled bacon, chicken sausages, hash brown potatoes or confit tomatoes 1400

■ Egg white omelette
  broccoli; tomatoes; whole-wheat toast
  1400

■ Egg hollandaise
  poached eggs; sautéed spinach; smoked salmon; hollandaise on brioche bread
  1400

■ Baked beans
  garlic; herb-scented baked beans; served on crispy toast
  900

■ Waffles
  maple syrup; melted butter
  900

■ Breakfast pancakes
  maple syrup; melted butter
  900

■ Dosa
  thin rice crepe; choice of plain or spicy mashed potato
  900

■ Uttappam
  south Indian fermented rice pancake; plain or masala
  900

■ Idli
  steamed rice lentil dumplings; served with chutney and sambhar
  900

■ Poori bhaji
  puffed; fried; white; flour bread; served with mild spiced potato curry
  900

■ Choice of paratha
  griddle-cooked white-wheat flour bread; choice of potatoes or cottage cheese with yoghurt and pickle
  900

■ Choice of seasonal fresh fruit juice
  orange; pineapple; water melon; papaya or passion fruit
  900

■ Fresh fruits
  a platter of seasonal fresh cut fruits
  1400
ALL-TIME FAVOURITES

Breakfast and Short Eats  
served daily from 7:00 am - 10:30 am

- Dosa  
  thin rice crepe, choice of plain or spicy mashed potato

- Uttappam  
  south indian fermented rice pancake, plain or masala

- Idli  
  steamed rice lentil dumplings, served with chutney and sambhar

- Poori bhaji  
  puffed fried wheat flour bread, served with mild spiced potato curry

- Choice of paratha  
  griddle-cooked whole-wheat flour bread, choice of potatoes or cottage cheese with yoghurt and pickle

- Vegetable samosa  
  spicy potato and young peas wrapped in short crust and deep-fried to perfection

- Kathi roll  
  indian-style wraps stuffed with your choice of chicken or cottage cheese; served with mint chutney

- Assorted vegetable pakora  
  fresh vegetables coated in a gram flour batter and crispy-fried

- Papdi chaat  
  a medley of crispies, chick peas and potatoes, served with a generous topping of yoghurt
<table>
<thead>
<tr>
<th>Mains Vegetarian</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Mains Non-vegetarian</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mains Vegetarian</td>
<td>served daily from 11:30 am - 10:30 pm</td>
<td>served daily from 11:30 am - 10:30 pm</td>
<td>2300</td>
</tr>
<tr>
<td>Paneer</td>
<td>choice of makhani, palak, kadhai or mutter masala; served with steamed rice or naan</td>
<td></td>
<td>2000</td>
</tr>
<tr>
<td>Vegetable</td>
<td>choice of makhani, palak or kadhai; served with steamed rice or naan</td>
<td></td>
<td>1800</td>
</tr>
<tr>
<td>Urali roast</td>
<td>a dry spicy preparation of potato, scented with south Indian spices; served with naan</td>
<td></td>
<td>1800</td>
</tr>
<tr>
<td>Dal makhani</td>
<td>known for its generous portions of cream, this treasured staple dish of the north consists of whole black lentils and kidney beans slow-cooked with herbs and spices; served with steamed rice or naan</td>
<td></td>
<td>1200</td>
</tr>
<tr>
<td>Dal tadka</td>
<td>yellow lentils tempered with cumin and red chilli; served with steamed rice or naan</td>
<td></td>
<td>1200</td>
</tr>
<tr>
<td>Dal tadka</td>
<td>yellow lentils tempered with cumin and red chilli; served with steamed rice or naan</td>
<td></td>
<td>1200</td>
</tr>
<tr>
<td>Mains Non-vegetarian</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meen moilee</td>
<td>chunks of seer fish simmered in coconut milk; served with steamed rice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tandoori chicken</td>
<td>half a chicken, seeped in a creamy spicy marinade and cooked to perfection in a clay-oven; served with butter naan</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Butter chicken</td>
<td>chicken morsels cooked in a clay-oven and finished in a creamy fenugreek-flavoured tomato gravy; served with steamed rice or butter naan</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meat curry</td>
<td>an indo-style simple lamb curry with subtle flavours; served with steamed rice or butter naan</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Desserts</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Gulab jamun</td>
<td>milk-based golden-fried dumplings steepen in sugar syrup</td>
<td></td>
<td>900</td>
</tr>
<tr>
<td>Gaajar ka halwa (sugar-free)</td>
<td>an indo-style carrot pudding, enriched with milk and dry fruits</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
APPETISERS, SOUPS AND SALADS

Appetisers

Vegetarian

- Crispy vegetable spring roll 1000
  served with sweet chilli sauce
- Peperonata bruschetta 900
  peppers tossed in tomatoes, flavoured with basil and crushed pepper
- Jalapeno cheese poppers 900
  jalapeno and cheese nuggets; served with spicy tomato salsa
- Samosa 900
  spiced potato filled, deep-fried indian savoury snack; served with tamarind and mint chutney
- Mixed vegetable pakora 900
  seasonal vegetable fritters; served with tamarind and mint chutney

Non-vegetarian

- Chilled prawn cocktail 2100
  classical preparation of fresh water prawns in cocktail dressing
- Smoked salmon tasting 2000
  tasting plate of salmon bruschetta with dill caper cream and onion rings
- Dozen buffalo chicken wings 1600
  served with barbecue sauce
- Fingers and chips 1900
  crumb-fried chicken or fish; served with tartar and fries
- Malay chicken satay 1500
  served with peanut butter sauce
### Salads

<table>
<thead>
<tr>
<th>Salad</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vivanta salad</td>
<td>1200</td>
<td>Iceberg lettuce, skinless plum tomato, feta cheese, black olives and oregano, drizzled with red wine emulsified dressing</td>
</tr>
<tr>
<td>Greek salad</td>
<td>1200</td>
<td>Crisp cucumber, olives and feta, tossed in oregano and lemon dressing</td>
</tr>
<tr>
<td>Salad caprese</td>
<td>1200</td>
<td>Fresh buffalo mozzarella and tomato trickled with balsamic vinegar and extra virgin olive oil</td>
</tr>
<tr>
<td>Caesar salad</td>
<td>1500</td>
<td>Served with choice of grilled vegetables, marinated prawns, smoked salmon or grilled chicken</td>
</tr>
</tbody>
</table>

### Soups

<table>
<thead>
<tr>
<th>Soup</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cream soup</td>
<td>900</td>
<td>Choice of mushroom, tomato or chicken</td>
</tr>
<tr>
<td>Sweet corn soup</td>
<td>900</td>
<td>Choice of chicken, seafood or vegetable</td>
</tr>
<tr>
<td>Clear soup</td>
<td>900</td>
<td>Choice of golden garlic, vegetable, chicken or seafood</td>
</tr>
</tbody>
</table>
Entrée
served daily from 11:30 am - 10:30 pm

- Mexican vegetable chimichanga
  served with salsa and sour cream
  - 1600
- Summer vegetable casserole
  served with crumbly feta and parmesan crackling
  - 1600
- Vegetable lasagna
  baked four layers of lasagna sheet, sandwiched with vegetables and
  mixture of tomato sauce and white sauce
  - 1600
- Herb-roasted vegetable
  balsamic marinated herb-roasted vegetable on a bed of couscous pilaf with spicy tomato sauce
  - 1600
- Asian spice rubbed char-grilled king prawns
  lemon beurre blanc and seasonal vegetables
  - 3200
- Grilled fillet of mullet fish
  paprika, parsley marinade and garlic cream with crispy fries and seasonal vegetables
  - 2600
- Lemon dill marinated scottish salmon
  herb and parmesan crust, caper dill emulsion and mushroom risotto
  - 2700
- Double breast grilled chicken
  lemon tarragon marinade and honey balsamic sauce and seasonal vegetables
  - 2300
- Grilled australian tenderloin steak
  homemade steak sauce, crispy fries and seasonal vegetables
  - 4600
- Grilled new zealand lamb chops
  port-scented red wine jus, sautéed mixed peppers and mint jelly
  - 4000
- Grilled pork loin chops
  orange barbecue sauce, fried potato wedges and seasonal vegetable
  - 1800
SANDWICHES, BURGERS AND WRAPS

Sandwiches, Burgers and Wraps
served daily from 11:30 am - 10:30 pm

- Plain, toasted or grilled  
  choice of panini, sesame burger bun, white, brown or multi-grain bread  
  1400

- Indian twist  
  tandoori paneer, chutney, tomato, lettuce and cucumber  
  1400

- Vegetable club sandwich  
  grilled vegetables, tomato, cucumber, lettuce and cheese  
  1400

- Vegetable burger  
  vegetable patties with lettuce and cheese  
  1500

- Tuna melt  
  tuna, iceberg lettuce, green onions, gherkins, tomato, egg and cheese  
  1900

- Vivanta panini  
  smoked chicken in mustard mayo, chicken salami, tomato and cheddar  
  1600

- Lean tenderloin burger  
  gherkins, tomato, onion, lettuce and cheese  
  1900

- Club sandwich  
  chicken salad, ham, fried egg, tomato, onion, cucumber and cheese  
  1800

- Chicken burger  
  fried egg, lettuce, tomato, onion and cheese  
  1900

All the items are served with coleslaw and french fries.
PIZZA, PASTA AND RISOTTO

Pizza
served daily from 11:30 am - 10:30 pm

Vegetarian
- Pizza margherita 2300
- Pizza alafunghi
- Paneer tikka pizza
- Pizza with duet of peppers

Non-vegetarian
- Smoked turkey, grilled onion and tomato 2500
- Seafood pizza with artichoke 2500
- Spicy devilled sausage 2300
- Pizza bolognaise 2400
- Chicken tikka 2400
Pasta
served daily from 11:30 am - 10:30 pm
choice of penne, macaroni, fusilli or spaghetti with:
- Pomodoro e basilico 1800 served with tomato and basil sauce
- Alfredo 1800 served with mushroom cream sauce
- Arrabbiata 1800 served with spicy tomato concasse
- Aglio-olio-pepperoncino 1800 prepared with garlic, chilli flakes, olive oil and parmesan cheese
- Carbonara 2100 with bacon, egg, cream and parmesan cheese

Risotto
- Mushroom and pepper risotto 2100 duo of button mushroom, shiitake mushroom, herbs and parmesan cheese
- Seafood risotto 2400 with prawns, squids, herbs and parmesan cheese
- Chicken risotto 2100 with chicken, herbs and parmesan cheese

Seafood risotto
with prawns, squids, herbs and parmesan cheese
Sri Lankan Fare
served daily from 11:30 am - 10:30 pm

Vegetarian

- Ambarella ambula
  wild mango curry
  1300
- Batu maluwa
  green eggplant curry
  1300
- Kohila samaga parippu maluwa
  kohila yam and dal curry
  1300
- Polos ambula
  young jackfruit curry
  1300
- Kaju maluwa
  cashew curry
  1300
- Kesel muwa maluwa
  banana blossom curry
  1300
- Hela bojun rasa musuwa
  (an elaborate sampler of vegetarian sri lankan cuisine)
  sri lankan cashew curry, green eggplant curry and young jack fruit curry;
  served with red rice, traditional dal curry, coconut sambal, mango chutney and papadum
  2000
### Non-vegetarian

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kukulu mas kalu pol</td>
<td>1500</td>
</tr>
<tr>
<td>Chicken curry with roasted rice and coconut</td>
<td></td>
</tr>
<tr>
<td>Uru mas kalu hodi</td>
<td>1500</td>
</tr>
<tr>
<td>Black pork curry</td>
<td></td>
</tr>
<tr>
<td>Harakmas ab a gammirisata</td>
<td>1500</td>
</tr>
<tr>
<td>Beef curry scented with mustard and pepper, spiked with local vinegar</td>
<td></td>
</tr>
<tr>
<td>Bala malu ambulthial</td>
<td>1400</td>
</tr>
<tr>
<td>Tuna fish with gamboge in a spicy curry</td>
<td></td>
</tr>
<tr>
<td>Kakulwo mu urunga kola hodda</td>
<td>1700</td>
</tr>
<tr>
<td>Crab curry with tamarind and drumstick leaves</td>
<td></td>
</tr>
<tr>
<td>Isso kiri hodi</td>
<td>1700</td>
</tr>
<tr>
<td>Prawn coconut curry</td>
<td></td>
</tr>
<tr>
<td>Hela bojun rasa musuwa</td>
<td>2900</td>
</tr>
<tr>
<td>(an elaborate sampler of non-vegetarian Sri Lankan cuisine)</td>
<td></td>
</tr>
<tr>
<td>Sri Lankan chicken curry, prawn coconut curry or tuna fish curry</td>
<td></td>
</tr>
<tr>
<td>Served with red rice, traditional dal curry, coconut sambal, mango chutney and papadum</td>
<td></td>
</tr>
</tbody>
</table>

### Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wattalappam</td>
<td>1100</td>
</tr>
<tr>
<td>Steamed coconut and jaggery pudding</td>
<td></td>
</tr>
<tr>
<td>Pani pol pancake</td>
<td></td>
</tr>
<tr>
<td>Sweet coconut pancake</td>
<td></td>
</tr>
</tbody>
</table>
Charcoal n’ Clay Pot
served daily from 12:30 pm - 3:30 pm; 6:30 pm - 10:30 pm

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Jaitooni paneer tikka</td>
<td>1500</td>
</tr>
<tr>
<td>char-grilled cottage cheese steak, flavoured with green olives</td>
<td></td>
</tr>
<tr>
<td>Sarson ke phool</td>
<td>1500</td>
</tr>
<tr>
<td>char-grilled broccoli florets imbued with mustard and pickled spices</td>
<td></td>
</tr>
<tr>
<td>Makai motiya seekh</td>
<td>1400</td>
</tr>
<tr>
<td>kebabs of corn kernels, studded with pimentos</td>
<td></td>
</tr>
<tr>
<td>Bhatti ka jheenga</td>
<td>2100</td>
</tr>
<tr>
<td>prawns in a marinade of freshly ground spices grilled on glowing embers</td>
<td></td>
</tr>
<tr>
<td>Machali achari tikka</td>
<td>1900</td>
</tr>
<tr>
<td>pickle-marinaded fish cooked in clay-oven</td>
<td></td>
</tr>
<tr>
<td>Doodhiya murg tikka</td>
<td>1600</td>
</tr>
<tr>
<td>creamy chicken kebabs infused with green cardamom and burnt garlic</td>
<td></td>
</tr>
</tbody>
</table>

Curries

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Paneer</td>
<td>2000</td>
</tr>
<tr>
<td>choice of makhani, palak, kadhai or mutter masala</td>
<td></td>
</tr>
<tr>
<td>Vegetable</td>
<td>1800</td>
</tr>
<tr>
<td>choice of makhanwala, milonie or kadhai</td>
<td></td>
</tr>
<tr>
<td>Dal</td>
<td>1200</td>
</tr>
<tr>
<td>choice of makhani, tadka or palak</td>
<td></td>
</tr>
<tr>
<td>Potato (aloe)</td>
<td>1900</td>
</tr>
<tr>
<td>choice of jyora, palak or do pyaza</td>
<td></td>
</tr>
<tr>
<td>Prawn</td>
<td>2500</td>
</tr>
<tr>
<td>choice of masala, kadhai or medly</td>
<td></td>
</tr>
<tr>
<td>Fish</td>
<td>2300</td>
</tr>
<tr>
<td>choice of masala, kadhai or medly</td>
<td></td>
</tr>
<tr>
<td>Chicken</td>
<td>2300</td>
</tr>
<tr>
<td>choice of better chicken, tikka masala or kadhai</td>
<td></td>
</tr>
<tr>
<td>Mutton (gosht)</td>
<td>2300</td>
</tr>
<tr>
<td>choice of meat curry, kadhai or palak</td>
<td></td>
</tr>
</tbody>
</table>

Curries will be accompanied with your choice of indian bread or steamed rice.

THE INDIAN SELECTION
### Desserts
served daily from 11:30 am - 10:30 pm

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple pie</td>
<td>900</td>
<td>Warm cinnamon-flavoured apple pie with a scoop of vanilla ice cream</td>
</tr>
<tr>
<td>Hot gulab jamun</td>
<td>900</td>
<td>Dumpling of reduced milk; served with sweetened syrup</td>
</tr>
<tr>
<td>Gaajar ka halwa (sugar-free)</td>
<td>1000</td>
<td>Indian-style carrot pudding, enriched with milk and dry fruits</td>
</tr>
<tr>
<td>Choice of ice cream</td>
<td>1000</td>
<td>Chocolate, vanilla, strawberry, butterscotch or mango</td>
</tr>
<tr>
<td>Chocolate walnut brownie</td>
<td>1200</td>
<td>A local delicacy cardamom-flavoured coconut milk and jaggery pudding</td>
</tr>
<tr>
<td>Wattalappam</td>
<td>1100</td>
<td>A local delicacy cardamom-flavoured coconut milk and jaggery pudding</td>
</tr>
</tbody>
</table>

### Biryans and Rice
served daily from 12:30 pm - 3:30 pm; 6:30 pm - 10:30 pm

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Steamed rice</td>
<td>700</td>
<td></td>
</tr>
<tr>
<td>Peas pulao or jeera pulao</td>
<td>900</td>
<td></td>
</tr>
<tr>
<td>Vegetable biryani</td>
<td>1800</td>
<td>Medley of spring vegetables and aromatic basmati rice, flavoured with mint, coriander and brown onion</td>
</tr>
<tr>
<td>Chicken biryani</td>
<td>2100</td>
<td>Chicken morsels cooked with basmati, finished with mint, brown onion and kewra</td>
</tr>
<tr>
<td>Mutton biryani</td>
<td>2500</td>
<td>A delicacy of choiced cut of lamb and long-grain basmati rice, flavoured with saffron and mace</td>
</tr>
</tbody>
</table>

### Breads from Tandoor

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roti</td>
<td>700</td>
<td>Plain, butter or metli</td>
</tr>
<tr>
<td>Naan</td>
<td></td>
<td>Plain, butter or garlic</td>
</tr>
<tr>
<td>Paratha</td>
<td></td>
<td>pudina, lachha or tawa</td>
</tr>
</tbody>
</table>

All biryani served with salan gravy and vegetable raita.
Please let your server know your choice of breads from the selection.
Appetisers

- **Bean curd and wild mushroom broth**
  900 calories, 2 g fat, 0 mg saturated fat, 7 g carbohydrates,
  1 g dietary fibre, 4 g protein, 0 mg cholesterol, 245 mg sodium

- **Shepherd salad**
  masculine mix, red radish and plum tomatoes in light lemon olive dressing;
  98 calories, 7 g fat, 1 g saturated fat, 9 g carbohydrates,
  2 g dietary fibre, 2 g protein, 0 mg cholesterol, 7 mg sodium

Main Course

- **Spinach and ricotta ravioli**
  1400 calories, 36 g fat, 8 g saturated fat, 89 g carbohydrates, 12 g dietary fibre,
  33 g protein, 230 mg cholesterol, 526 mg sodium

- **Foil-baked fillet of fish**
  herbed couscous, shredded vegetables;
  244 calories, 4 g fat, 1 g saturated fat, 14 g carbohydrates,
  1 g dietary fibre, 36 g protein, 75 mg cholesterol, 129 mg sodium

- **Masculine lettuce, smoked chicken and avocado**
  with crisp tortilla and tomato vinaigrette;
  225 calories, 11 g fat, 2 g saturated fat, 38 g carbohydrates, 5 g dietary fibre,
  16 g protein, 35 mg cholesterol, 65 mg sodium

Dessert

- **Fresh fruit salad with honey**
  1400