It is our endeavour to take special care of all our guests. If any one in your party is allergic to any ingredient, please inform your associate before you order your meal and they would assist in ordering food items to suit you.

Some food preparations may contain Mono Sodium Glutamate. Please inform our associates in case you would like your food prepared without it.

All prices are in Indian Rupees and exclusive of any applicable taxes.
Juice and fresh fruits
- Seasonal fresh fruits 325
- Seasonal fresh fruit juices 325
- Tender coconut water 225

Cereals
- Choice of breakfast cereals 325
  corn flakes, wheat flakes, chocos, honey flakes, mango flakes or muesli,
  served with choice of regular, skimmed milk or yoghurt

Baker’s basket
- Assortment of croissants, Danish pastries, muffins and toast 325

Porridge
- Whole oatmeal or ragi porridge, served with skimmed, toned or soy milk 325
### The Indian Selection

- Medu vada: Deep-fried lentil in the shape of doughnuts | 325
- Aloo or Gobi paratha: Whole wheat bread filled with mildly spiced potato or minced spiced cauliflower and cooked on the griddle, served with yoghurt and homemade pickle | 325
- Poori bhaji: Deep-fried whole wheat bread, served with potato and tomato curry | 325
- Idli: Steamed rice and lentil cake | 325
- Medu vada: Deep-fried whole wheat bread, served with potato and tomato curry | 325
- Dosa – plain or masala: Traditional south Indian crisp rice and lentil pancake | 325
- Uttapam – plain, masala, onion or tomato: Savoury rice pancake with choice of topping | 325
- Rawa Upma: Traditionally prepared roasted semolina pudding tempered with spices | 325

### The Continental Selection

- Pancake, waffle or french toast: Maple syrup and clarified butter | 325
- Vivanta big breakfast: Farm fresh eggs, toast, mushrooms, chicken sausage, bacon, side-roasted tomato and hash brown potato | 375
- Three egg omelette: Choice of – mushrooms, tomato, onion, cheese, ham, capsicum and green chillies, side-roasted tomato and hash brown potato | 325
- Farm fresh eggs cooked to order: Fried, scrambled, poached or boiled | 325
- Grilled ham, bacon or chicken sausage | 400
- Baked beans on toast | 325

### COMFORT FOOD - BREAKFAST

- 07:00 hrs – 23:30 hrs

- Vivanta big breakfast: Two farm fresh eggs, toast, mushroom, chicken sausage, bacon, slow-roasted tomato and hash brown potato | 375
- Three egg omelette: Choice of – mushroom, tomato, onion, cheese, ham, capsicum and green chillies, slow-roasted tomato and hash brown potato | 325
- Farm fresh eggs cooked to order: Fried, scrambled, poached or boiled | 325
- Grilled ham, bacon or chicken sausage | 400
- Baked beans on toast | 325

All South Indian preparations are served with sambar and assorted chutneys.
SALADS, APPETISERS AND SOUPS

11:30 hrs – 23:30 hrs

- Salad Nicoise 425
  Lettuce, haricot beans, boiled egg, cucumber, bell pepper, tuna, anchovy, tomato with vinaigrette dressing

- Garden fresh vegetable salad with diet honey and blueberry dressing 400
  Tomato, cucumber, bell pepper, zucchini, onion, lettuce and haricot beans

- Classic caesar salad 400
  Roman or iceberg lettuce, parmesan cheese and caesar dressing
  - With chicken 425

- Greek salad 400
  Tomato, cucumber, lettuce, feta cheese, bell pepper, carrot, onion and oregano lemon dressing

- Chicken quesadillas with sour cream and tomato salsa 525
  Caper spread chicken, bell pepper and onion

- Vegetable quesadillas with sour cream and tomato salsa 425

Soups

- Forest mushroom cappuccino 400
- Cherry tomato basil soup 325
- Barley and leeks vegetable broth 325
- Tuscan chicken broth 400
- Jamaican seafood soup 425
INTERNATIONAL MAINS

12.30 hrs – 23.30 hrs

- King prawn with crushed green pea, corn veloute and cherry tomato confit
  - 1150
- Pan seared salmon with nicoise relish haricot beans and saffron basil
  - 1325
- Stuffed chicken leg with raisin, mushroom, herb mash and garlic pan glace
  - 650
- Sun dried tomatoes and corn filled chicken supreme basil mash and seasonal vegetables
  - 650
- Herb crusted new zealand lamb chop with warm waldorf salad and bourbon sauce
  - 1650
- Rosemary and garlic infused tenderloin steak with wilted spinach, walnut and whiskey jus
  - 700
- Grilled zucchini and bell pepper timbale with tomato coulís and herb tossed spaghetti
  - 550
- Soft polenta with ratatouille relish
  - 550
- Garlic mash potato
  - 250
- Sautéed or steamed vegetables
  - 275

12.30 hrs - 15.00 hrs, 19.30 hrs - 23.00 hrs

- Red or Green Thai curry with a choice of
  - Chicken
    - 650
  - Prawn
    - 1150
  - Vegetable and tofu
    - 550

- Nasi Goreng
  - Authentic rice preparation from Indonesia
  - 625
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Zafrani Jhinga</td>
<td>chargrilled fresh prawns infused with saffron and served with mint chutney</td>
<td>1150</td>
</tr>
<tr>
<td>Ajwaini Fish tikka</td>
<td>ajwaini flavoured fish marinated with spiced garam masala and cooked in clay oven</td>
<td>650</td>
</tr>
<tr>
<td>Reshmi kabab</td>
<td>minced chicken seasoned with spices and cooked in clay oven</td>
<td>650</td>
</tr>
<tr>
<td>Tandoori chicken tikka</td>
<td>chicken tikka, the iconic Indian snack cooked in traditional clay oven</td>
<td>650</td>
</tr>
<tr>
<td>Hara Kalim kebab</td>
<td>herb spiced marinated chicken thigh cooked in tandoor</td>
<td>650</td>
</tr>
<tr>
<td>Gosht seekh kabab</td>
<td>originating from the instable north west frontier provinces these kebabs are prepared with minced meat with home ground spices and grilled on skewers in tandoor</td>
<td>650</td>
</tr>
<tr>
<td>Achari paneer tikka</td>
<td>cottage cheese chunks marinated in Indian pickling masala</td>
<td>550</td>
</tr>
<tr>
<td>Bharwan tandoori aloo</td>
<td>sesame coated stuffed potato with khoya and dry fruits</td>
<td>550</td>
</tr>
<tr>
<td>Phool-e gulafam</td>
<td>cauliflower and broccoli florets marinated with lucknowi spice and yoghurt cooked in tandoor</td>
<td>550</td>
</tr>
<tr>
<td>Subzi galawat</td>
<td>a delicacy of pan fried vegetable medallions with kickassai spices</td>
<td>550</td>
</tr>
<tr>
<td>Hand crafted kebab platter</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Non-vegetarian</td>
<td></td>
<td>1100</td>
</tr>
<tr>
<td>Vegetarian</td>
<td></td>
<td>875</td>
</tr>
</tbody>
</table>

12:30 hrs – 23:30 hrs
### Comfort Food - Indian Favourites

#### Non-Vegetarian
- **Machhi tawa fry**
  - Pan fried seafood fish with home style marination
  - 650

- **Murgh tariwala**
  - An home-style chicken curry, best eaten with boiled rice or pulao
  - 650

- **Chicken tikka butter masala**
  - This velvety curry combines ethnic spices with simple ingredients like onion, butter and tomato sauce for a tasty dish with boneless chicken cubes
  - 650

- **Murgh tikka methi makhani**
  - Chicken tikka simmered with rich tomato gravy flavoured with fenugreek leaves
  - 650

- **Dum ka mugh**
  - Savory flavoured chicken cooked in rich yellow gravy
  - 650

- **Gosht rogajosh**
  - Introduced in the country by the Moghals, this Persian originated dish is a staple of the state of Kashmir. chunks of mutton slow cooked in an aromatic onion and yoghurt based gravy, seasoned with various spices
  - 725

- **Kheema pao**
  - A popular delicacy from mumbai, minced lamb simmered with spices and red chilli, served with Indian breads
  - 725

- **Bhuna gosht**
  - Mutton cooked in garlic flavoured curry, finished with ginger and coriander leaves
  - 725

#### Vegetarian
- **Bhindi masala**
  - A simple, home style, stir-fried okra, mildly spiced with onions and tomatoes.
  - 550

- **Palak Paneer**
  - Creamy spinach puree tossed with luscious cottage cheese chunks
  - 550

### 12:30 hrs – 23:30 hrs

- **Paneer tikka butter masala**
  - From the punjab region, this velvety curry combines ethnic spices with simple ingredients like onion, butter, and tomato sauce for a tasty dish with cottage cheese
  - 550

- **Pakodi Kadhi**
  - A scrumptious dish from the arid deserts of rajasthan, pakodi is a deep fried dumpling of gram flour, cooked cream seeds, coriander powder along with green chili and turmeric, simmered in a thin tangy gravy based on curd along with the aromas of mustard and fenugreek seeds. It is eaten with fluffy steamed rice and is an excellent luncheon delicacy to savor the heat of the desert.
  - 550

- **Jeera Aloo**
  - A rustic dish of potatoes cubes tempered with curries and turmeric, flavoured with ginger and coriander
  - 500

- **Baigan Bharta**
  - A north indian speciality of tandoor roasted brinjals, skinned and made into a simple but exotic preparation, with basic indian spices.
  - 500

- **Dal Tadka**
  - Well-cooked lentils having thick consistency, adequately seasoned and flavored with the tempering of either cream and garlic, red chilies and anardana and garnished with a spoonful of roasted and chopped coriander leaves
  - 500

- **Dal makhani**
  - Following the partition of central india, the punjabi migrants brought this slow cooked whole black lentil and red kidney beans found to makhani. this dish is extremely popular globally for its richness owing to the touch of butter and cream, and has found home in tandoori dal, commonly served alongside steamed rice or a tandoori roti, the taste of kashmiri maths with its flavour.
  - 500

- **Rajmah Chawal**
  - The sense of home for many north indians is the sublime comfort of home-cooked ragma chawal. packed with iron, carbohydrates and protein the combination proves to be a wholesome one. the complementary flavors of rice lifts the spicier ragma curry.
  - 500

- **Khichdi with Dahi**
  - Over-cooked rice and yellow lentil soft, creamy textured and of dropping consistency, light yellow in color, having a mild flavor of cuminseeds, cumin and peppercorns, adequately seasoned and served hot with pure ghee.
  - 500
South Indian Fare

- **Meen Varuval**
  masala fried fish filet
  650

- **Kozhi varutha curry**
  tender pieces of chicken cooked in a roasted coconut curry
  650

- **Mutton melagu**
  mutton cooked in a spicy pepper masala
  650

- **Kozhi stew**
  traditional chicken stew
  650

- **Kozhi Chettinad**
  hailing from one of the most famous cuisines in India, propelled by the Chettiar community in Tamil Nadu, its exquisite flavour comes from the use of dry roasted spices and Kalpasi (black stone flower). The heat from the red chillies excites your palate which is then cooled by the yogurt.
  650

- **Kaikari thengapal curry**
  traditional vegetable stew
  550

- **Carrot beans porial**
  known as thoran, uperi or porial in different regions of the South, a porial displays the festivities of season's produce stir fried with coconut, moong dal and spices, the carrot and bean poriyal has made its way to the tables of the masses due to its ease of preparation and its health quotient.
  500

- **Kara kozhambu cooked to your choice**
  babybrinjal or okra cooked in a spicy curry of tamarind, onion and tomato
  550

- **Sambhar**
  scorched lentils
  475

- **Rasam of the day**
  250

Accompaniments

- appam, idiappam, set dosa, veechu parotta, steamed basmati rice or ponni rice
  300

Regional Food Home Style - Kongunadu Cuisine

The kongunadu Cuisine consists of a wide variety of dishes from various districts located in and around Coimbatore.

Our chef entice you with a gourmet feast of select Kongu specialities

- **Karuveppilai era masala**
  prawn masala
  1150

- **Aathur meen kozhambu**
  fish curry
  650

- **Pallipalayam kozhi varuval**
  a dry chicken preparation
  650

- **Keeranur kari kozhambu**
  mutton curry
  725

- **Pal poo kurma**
  coconut milk based gravy prepared with Cauliflower
  550

- **Nellikkai mori kozhambu**
  550

- **Keerai paruppu kootu**
  550

- **Kathirikkai Mochai Kottai Kozhambu**
  550

- **Unulai Vathakkal**
  550

- **Ariy Paruppu sadam**
  traditional kongu rice preparation made up of rice and dal served with yoghurt, vadasam, pickle and ghee
  550

FOR A SWEETER PALATE

- **Elaneer payasam**
  400

- **Paruppu boli (a golden yellow stuffed sweet pancake)**
  400
NO ONION AND
NO GARLIC OPTIONS

Khichdi with Dahi
Over-cooked rice and yellow lentil, soft, lumpy textured and of dropping consistency, light yellow in color, having a mild flavor of cinnamon, cloves and peppercorns, adequately seasoned and served hot with pure ghee.

Hingwali moong dal
(Moong dal tempered with asafoetida)

Dal tadkewali
Well cooked tuvar dal having thick consistency, adequately seasoned and flavored with the tempering of either cumin, red chilies and asafoetida and garnished with a spoonful of Rogan and chopped coriander leaves

Palak gravy with paneer or green pea

Paneer tikka butter masala
From the punjab region, this velvety curry combines ethnic spices with simple ingredients butter, and tomato sauce for a tasty dish with cottage cheese

Sukhi bhindi
Quick fried rice tossed with cumin and chilli

Subzi makhamwala
Combination of beans, corn and green peas in tomato gravy


12:30 hrs – 23:30 hrs

Khichdi with Dahi $500
Hingwali moong dal $500
Dal tadkewali $500
Palak gravy with paneer or green pea $550
Paneer tikka butter masala $550
Sukhi bhindi $550
Subzi makhamwala $550
### Chicken Biryani
- Basmati rice cooked with chicken, served with raita
- Price: 700

### Hyderabadi Dum Ki Gosht Biryani
- Basmati rice cooked with marinated mutton, saffron, cardamom, mace, and mint, served with raita
- Price: 750

### Tarkari Biryani
- Basmati rice cooked with seasonal mixed vegetables, dry fruit, and aromatic herbs
- Price: 575

### Selection of Pulao
- Vegetable, jeera, peas, or mushroom pulao
- Price: 375

### Curd Rice
- Price: 400

### Naan, Roti, Roomali, Phulkas, Parathas, or Kulcha
- Price: 150

### Steamed Basmati or Ponni Rice
- Price: 300

### Timings
- 12:30 hrs – 23:30 hrs
PIZZA, PASTA AND RISOTTO

11:30 hrs - 23:00 hrs

PIZZA
- Pizza Margherita
  tomato, mozzarella and basil
- Parmigiana Indiano
  spiced cottage cheese with tomato, green chilli and kaffir pepper
- Pizza Verde
  basil pesto, broccoli, spinach, green olive, capers and mozzarella
- Pizza Diavola
  tomato, pepperoni, onion and mozzarella
- Pollo Indiano
  chicken tikka, tomato, kaffir pepper, onion and cheese
- Calamari e Gambi pizza
  squid, shrimp, tuna, garlic, basil and cheese

PASTA
- Penne pasta with cilantro sauce
- Char grilled vegetable cannelloni
- Fussili Arrabiata
- Linguini aglio e olio or seafood
- Spaghetti Carbonara
- Fettuccini with chicken and porcini mushroom

RISOTTO
- Broccoli, corn and leek risotto
- Wild mushroom risotto-three types of mushrooms, cream and parmesan
- Risotto Gambi- Creamy saffron riso rice, shrimp, tuna and squid
- Grilled Chicken supreme, chilli, olive and mascarpone cheese risotto

12:30 hrs - 23:30 hrs
SANDWICHES,
BURGERS AND WRAPS

11:30 hrs – 23:00 hrs

- Club Surya
  chicken mayo, tomato, cucumber, lettuce, bacon, fried egg and cheese
  $550

- Club Surya - vegetarian
  coleslaw, tomato, cucumber, lettuce, and cheese
  $450

- Chicken sausage foot long
  grilled chicken sausage with mustard mayo, caramelized onion in foot long bread
  $525

- Curried vegetable burger
  curried vegetable patty, lettuce and cheese
  $450

- Grilled chicken burger with cheese
  $525

- Tenderloin burger
  topped with cheese and fried egg
  $525

- Chicken, Ham and cheese sandwich
  toasted or grilled with mustard mayo
  $525

- Chicken kathi roll
  $525

- Paneer kathi roll
  $500
SHORT BITES

- **Masala paruppu vada**: deep-fried lentil patties, served with coconut chutney
  - 375
- **Dosa**: masala or plain
  - 375
- **Uttappam**: masala or plain
  - 325
- **Chilli cheese toast**: 300
- **French fries**: 275
- **Masala peanuts or roasted plain peanuts**: 275
- **Punjabi samosa**: potato and green peas filled in deep-fried pastry and served with sweet tamarind chutney
  - 425
- **Murgh malai kebab**: 650
- **Spicy chicken Tenders**: sizzling spices and fresh herbs season these chicken tenders
  - 650
- **Panko crumbed fish finger with tartare sauce**: 725
- **Grilled Prawns with barbecue sauce**: 1150
- **Vegetable or Paneer Pakoda**: assorted vegetables or paneer laced with gram flour and spice, deep-fried, served with pudina chutney
  - 425
- **Pav Bhaji**: 425
- **Aloo bonda**: 425
- **Vegetable spring roll**: 375
- **Masala parippu vada**: deep-fried lentil patties, served with coconut chutney
  - 375
- **Dosa**: masala or plain
  - 375
- **Uttappam**: masala or plain
  - 325
- **Spicy chicken Tenders**: sizzling spices and fresh herbs season these chicken tenders
  - 650

15:00 hrs – 23:30 hrs
DESSERTS

Orange & berry crème brûlée
Baked caramel custard flan (Sugar free and low calorie)
Classical italian tiramisu
Roman apple cake with custard sauce
Mango pudding with chocolate infused eggless
Dark chocolate walnut brownie with vanilla ice cream
Blueberry cheese cake eggless
Fresh strawberry bavarois eggless and sugar free
Kesar rasmalai
Payasam of the day
Gulab Jamoon
Moong dal halwa
Phirnee sakora
Choice of ice creams
Fresh fruit platter

12.30 hrs – 23.30 hrs

400
400
400
400
400
400
400
400
400
400
400
400
400
400
400
400
400
400
BEVERAGES

07:00 hrs – 23:30 hrs

Cool Beverages

- Choice of seasonal fresh fruit juices 325
- Cold coffee with or without ice-cream 325
- Milkshake 325
  chocolate, banana or strawberry
- Lassi 325
  plain, salted, masala or fruit
- Buttermilk 275
  plain, salted or masala
- Iced tea 225
- Homemade lemonade or ginger ale 225
- Aerated water 175
- Packaged water* 175
- Evian 350
- Perrier (330 ml) 225

Hot Beverages

- Tea 225
  darjeeling, assam, Nilgiri, English Breakfast, Earl Grey,
  Jasmine, camomile, masala or cardamom
- Freshly brewed coffee 225
- Filter coffee 225
- Decaffeinated coffee 225
- Cappuccino 225
- Espresso 225
- Hot Chocolate 225

* Price includes service charges