BREAKFAST
7:00 am – 10:30 am

- **AMERICAN**
  Choice of seasonal fresh fruit juice or fresh fruit platter
  Choice of cereal (corn flakes / chocos / wheat flakes / muesli)
  served with hot or cold milk
  Two farm fresh eggs (any style) served with grilled tomatoes
  and hash browns
  Basket of fresh bakeries or toast with butter and preserves
  Masala tea or coffee

- **INDIAN**
  Choice of fresh fruit juice or lassi (sweet / salted / plain) or buttermilk
  Choice of paratha (aloo / gobhi / paneer) or poori bhaaji or
  Idli or dosa or uttapam (plain / masala) served with
  sambhar and coconut chutney
  Masala tea or coffee

- **CONTINENTAL**
  Choice of seasonal fresh fruit juice or fresh fruit platter
  Basket of fresh bakeries or toast with butter and preserves
  Masala tea or coffee

- **DOSA**
  South Indian thin and crisp rice pancake, made plain or with masala,
  served with sambhar and chutney

- **CHOICE OF PARATHA**
  Paneer / aloo / gobhi served with plain yoghurt and mixed pickle

- **POORI BHAAJI**
  Deep-fried Indian bread served with homemade potato curry

- **EXOTIC CUT FRUIT PLATTER**
  Served with honey

- **BREAKFAST CEREAL**
  Corn flakes / wheat flakes / chocos served with hot or cold milk

- **AMERICAN PANCAKE**
  Served with maple syrup and melted butter

Non-vegetarian  Vegetarian  Spicy  Healthy Food  Chef’s Special

Please do Inform the server of any allergies.
All prices are in Indian rupees. Government taxes are as applicable.
**BELGIAN WAFFLES**  
Served with sugar, honey, maple syrup and melted butter  
125

**BASKET OF FRESHLY BAKED MORNING BAKERIES**  
Choice of bread (white / brown), croissant, muffins and Danish pastries with honey and preserves  
125

**STEAMED IDLI**  
Steamed rice cakes served with sambhar and coconut chutney  
125

**MEDU VADA**  
Crisp-fried lentil dumplings served with sambhar and coconut chutney  
125

**CHOICE OF SEASONAL FRESH FRUIT JUICE**  
As per availability  
110

**EGGS ON YOUR MIND**

**THREE EGG OMELETTE**  
Plain / masala / mushroom / cheese / your style served with hash browns, grilled tomatoes and white / brown bread  
200

**FRIED EGG**  
Sunny side up / over easy served with hash browns, grilled tomatoes and white / brown bread  
200

**FARM FRESH EGGS**  
Poached / scrambled / bhurji / boiled served with hash browns, grilled tomatoes and white / brown bread  
200

**CHICKEN SAUSAGES**  
Grilled / masala served with hash browns, grilled tomatoes, chopped onion and exotic spices  
200

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THE BEGINNING
12:00 pm – 4:00 pm and 7:00 pm – 11:00 pm

SALAD

CLASSIC CAESAR
Hearts of Romaine lettuce and croutons tossed in Caesar dressing and garnished with shaved parmesan
- Vegetable 175
- Grilled Chicken 200
- Grilled Prawns 350

CHATPATA CHICKEN TIKKA SALAD
Chicken tikka, onion, tomatoes and green chillies tossed in a curd and mint dressing, garnished with fresh coriander leaves 200

BARBECUE CHICKEN SALAD
Juicy chicken with bell peppers tossed in barbecue sauce and Tabasco 200

WALDORF SALAD
A rich combination of apple, walnut and celery tossed in a mayonnaise dressing 200

LETTUCE AND FRUIT SALAD
Assorted lettuce with fresh fruits tossed in a homemade honey lemon dressing 150

ROASTED CORN, BROCCOLI AND BELL PEPPERS SALAD
Corn kernels, broccoli, bell peppers and mixed greens tossed in a herbed olive oil dressing 175

ALOO PAPDI CHAAT
Spicy Indian potato mix; an all-time favourite 125

MACARONI BASIL SALAD
Macaroni tossed with basil and paprika in a tangy salad dressing 125

GARDEN FRESH SALAD
Fresh greens of the day 75

※ Non-vegetarian  ★ Vegetarian  ⚫ Spicy  ☀ Healthy Food  ☒ Chef’s Special

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SOUP

ORIENTAL DESIRE
Sweet corn / Manchow / lemon coriander / hot and sour / noodle
- Vegetable 95
- Chicken 125
- Seafood 200

MULLIGATAWNY
Curry flavoured lentil and coconut soup; a Sri Lankan speciality
- Classic 125
- Chicken 150

CREAM OF TOMATO
An all-time favourite 125

HEARTY MINESTRONE
Tomato broth with vegetables, basil, kidney beans and pasta 125

MURGH ELAICHI
A unique blend of chicken soup and fresh mint, garnished with chicken dumplings 125

TAMATAR DHANIYA
Hand-picked plum tomatoes tempered with cumin seeds and flavoured with coriander 95

Non-vegetarian ☐ ☐ Vegetarian ☐ ☐ Spicy ☐ ☐ Healthy Food ☐ ☐ Chef’s Special ☐

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ETHNIC FARE
12:00 pm – 4:00 pm and 7:00 pm – 11:00 pm

STARTERS (VEGETARIAN)

- **ASSORTED PANEER KEBABS** 🍛
  Homemade cottage cheese coated with three different marinades and roasted in a clay oven; a local favourite
  - Angara 🍳
  - Malai
  - Harlyall

- **PANEER KALIMIRCH TIKKA**
  Cottage cheese marinated with black pepper, cheese and hung curd, cooked in a clay oven

- **PAN-FRIED CHILLI COTTAGE CHEESE**
  A sweet and tangy cottage cheese preparation

- **MOZZARELLA STICKS**
  Battered and deep-fried mozzarella sticks

- **TOMATO BRUSCHETTA**
  Toasted baguette topped with a roasted garlic spread, fresh tomatoes and basil, garnished with cheese and olive oil

- **EXOTIC VEGETABLE TART**
  A savoury tart filled with a mixture of exotic vegetables and baked to perfection

- **MUSHROOM SALT AND PEPPER**
  Button mushrooms tossed in salt and pepper, an Oriental preparation

- **CHHUPA RUSTAM** 🍳
  Minced vegetable patty stuffed with cheese and Indian spices

- **HONEY CHILLI POTATOES**
  Crisp-fried potato fingers tossed with sesame seeds, honey and chilli oil

- **MONGOLIAN POTATOES** 🍳
  Crisp-fried potatoes tossed with a Mongolian sauce and seasoned with five-spice powder and honey

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**CRISPY CHILLI BABY CORN** 195
Crisp-fried baby corn tossed in chilli sauce

**SPRING ROLL** 175
Coriander and chilli flavoured vegetables wrapped in a pancake and deep-fried

**STARTERS (NON-VEGETARIAN)**

- **SHANGHAI PRAWNS** 700
  Crisp-fried prawns tossed with celery and Szechwan pepper

- **CHERMOUALA GRILLED PRAWNS** 700
  Sweet basil flavoured prawns served with chermoula and garnished with lemon wedges

- **GOSHT CHAPLI KEBAB** 400
  Minced mutton mixed with Indian herbs and pan-grilled

- **HUSSAINI SEEKH KABAB** 400
  Lamb seekh kebab; an in-house speciality

- **BHATI DA MURGH (HALF / FULL)** 300/550
  Tender chicken legs and breasts marinated overnight in a spiced yoghurt marinade and roasted in a tandoor

- **PESHAWARI MURGH TIKKA** 350
  Succulent pieces of chicken marinated in Indian spices and cooked in a clay oven

- **MIRCH MURGH SEEKH KEBAB** 350
  Minced chicken mixed with Indian spices and green chillies, cooked in a clay oven

- **LASOONI MAHI TIKKA** 350
  Garlic flavoured fish, cooked to perfection

- **CHICKEN SPRING ROLL** 350
  Coriander and chilli flavoured chicken wrapped in a pancake and deep-fried

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Non-vegetarian  Vegetarian  Spicy  Healthy Food  Chef’s Special

Please do inform the server of any allergies.

All prices are in Indian rupees. Government taxes are as applicable.
■ MONGOLIAN CHICKEN  
Crisp-fried chicken tossed in a Mongolian sauce and garnished with five-spice powder

■ CHICKEN TAI PEI  
Crisp-fried chicken tossed with onions and garlic in a savoury soy sauce, garnished with lemon juice

■ CHILLI CHICKEN  
Batter-fried chicken tossed with diced onions, bell peppers, soya and chillies

■ PAPRIKA SPICED CHICKEN TENDERS  
Crumb-fried chicken with garlic aioli

■ FISH FINGERS  
Crumb-fried fish fingers served with tartar sauce

■ OLD ENGLISH STYLE FISH AND CHIPS  
Served with tartar sauce

DIM SUM SELECTION

■ HAR GOW  
Fresh prawn dumplings

■ PEPPERY LAMB DIM SUM  
Peppercorn flavoured minced lamb dumplings

■ VEGETABLE KOTHE  
Mushroom and spinach dumplings; a classic preparation

■ JI GHOJA  
Steamed chicken dumplings with scallions

■ VEGETABLE DIM SUM  
Mixed vegetable dumplings with sesame and scallions

■ VEGETABLE SIU MAI  
Spinach and potato stuffed dumplings

Please do inform the server of any allergies.

All prices are in Indian rupees. Government taxes are as applicable.
MAIN COURSE

- **ANDHRA PRAWN CURRY** 🌶️
  Spicy prawn curry flavoured with mustard, coconut milk and curry leaves
  650

- **PARDI BIRYANI (LAMB / CHICKEN)**
  Mint and saffron flavoured basmati rice and yoghurt marinated meat, cooked together in a dum and served with burani raita
  425/345

- **MEEN MOILEE**
  Fish cooked in coconut milk and South Indian spices; a Keralan speciality
  395

- **PUNJABI FISH CURRY**
  Fish tempered with cumin seeds and red chillies, cooked in an onion gravy
  395

- **MURGH-E-KHAAS 🌶️**
  Chicken julienned cooked with onions and bell peppers in chef’s secret gravy and garnished with cheese
  375

- **AAP KI PASAND CHICKEN 🌶️**
  Methi / lababdar / kali mirch / makhan masala
  375

- **PANEER TIKKA MAKHAN MASALA 🌶️**
  Fenugreek flavoured, char-grilled cottage cheese cooked in a tomato gravy
  325

- **PANEER LABABDAR**
  Cubes of cottage cheese simmered in a capsicum and tomato gravy, topped with fresh cream
  325

- **KADHAI PANEER**
  Cottage cheese, bell peppers, tomatoes and onions cooked with kadhai masala
  325

- **MALAI KOFTA**
  Cottage cheese dumplings cooked in a rich cashew nut and cream based gravy; a North Indian classic
  325

- **MUSHROOM CORN JALFREZI**
  Mushroom and corn kernels cooked with onions, tomatoes, bell peppers and spices
  295

*Non-vegetarian 🌶️ Vegetarian 🌶️ Spicy 🌶️ Healthy Food 🌶️ Chef’s Special

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All prices are in Indian rupees. Government taxes are as applicable.*
**DAL MAKHANI**
A black lentil and kidney bean preparation made with butter and cream and cooked overnight; a Punjabi speciality

275

**KASOORI HANDI**
A combination of fresh garden vegetables cooked with spinach in green masala

245

**DAL TADKE WALI**
Yellow lentils tempered with sliced onions, tomatoes and whole red chillies

225

**AAP KI PASAND BHINDI**
Achaari / pyaaza / masala

175

**AAP KI PASAND ALOO**
Hing jeera / Kashmiri dum / chutney wala dum

125

**MUTTON ROGAN JOSH**
A spicy lamb and red Kashmiri chilli preparation

395

**LAAL MAAS**
Lamb cooked with red Mathania chillies and Rajasthani spices

395

**MUTTON BELIRAM**
Mutton cooked with North Indian spices in a secret gravy, crafted by Chef Beliram of Punjab

395

**SUBZ BIRYANI**
Basmati rice layered with assorted vegetables, saffron and Indian spices, served with burani raita

295

**BASMATI PULAO (PEAS / MIXED VEGETABLE)**
Basmati rice cooked with cumin and served with boondi raita

225

**SAFED CHAWAL**
Steamed rice

150

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INDIAN BREADS

NAAN
Plain / butter 70
Garlic / chilli garlic 75

KULCHA
Plain 70
Aloo / paneer / mixed vegetable 75

PARATHA
Lachchha / pudina / green chilli 60

TANDOORI ROTI
Plain / butter / missi 45

SIDE ORDERS

DAHI VADA 90

RAITA 90
Mint / boondi / pineapple / vegetable

PEANUT MASALA 90

MASALA PAPAD 65
Fried / roasted

Please do inform the server of any allergies. All prices are in Indian rupees. Government taxes are as applicable.
COMBO MEALS
12:00 pm – 3:00 pm and 7:00 pm – 11:00 pm

INDIAN COMBOS

levance
Paneer lababdar with two lachcha parathas 345
Dal makhani with two lachcha parathas 345
Yellow dal tadka with jeera rice 345
Rajma chawal 295
Pakoda kadi chawal 295
Chhole chawal 295

NON-VEGETARIAN

Butter chicken with two garlic naans 395
Laal maas with two lachcha parathas 395

ORIENTAL COMBOS

VEGETARIAN

Vegetable Manchurian with fried rice or Hakka noodles 245
Chilli paneer with fried rice or Hakka noodles 245

NON-VEGETARIAN

Kung pao chicken with fried rice or Hakka noodles 295
Chilli chicken with fried rice or Hakka noodles 295

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ORIENTAL FARE
12:00 pm – 3:00 pm and 7:00 pm – 11:00 pm

MAIN COURSE

KOONG PHAD KAPPARO 550
Prawns tossed in a Thai chilli basil paste

SZECHWAN STYLE
Traditional Szechwan regional cooking with rice wine

- Prawn 550
- Fish 395
- Chicken 395

TSING HOI CHICKEN 395
Chicken cubes cooked with chillies and nuts in black bean sauce

KAENG KEAW WAN CHE
Thai green curry

- Vegetable 350
- Chicken 395

KAENG PHED PHAK
Thai red curry

- Vegetable 350
- Chicken 395

THREE TREASURE VEGETABLE 350
A melange of broccoli, baby corn and mushrooms, cooked in ginger soya sauce

VEGETABLE MANCHURIAN 175
Finely chopped vegetable dumplings tossed in a soya flavoured curry

RICE / NOODLES
Szechwan / Hakka

- Vegetable 175
- Chicken 195
- Mixed meat 375

- Non-vegetarian
- Vegetarian
- Spicy
- Healthy Food
- Chef’s Special

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All prices are in Indian rupees. Government taxes are as applicable.
THIN CRUST PIZZAS FROM THE OVEN
12:00 pm – 3:00 pm and 7:00 pm – 11:00 pm

- **CHICKEN TIKKA**
  - 300

- **CHOICE OF PIZZA**
  - Margherita or veggie delight
    - 275
  - Additional toppings (vegetarian / non-vegetarian)
    - Bell pepper / onion / mushroom / broccoli / baby corn / olives / cheese / jalapeños / gherkins / grilled chicken / sausages / chicken salami
    - 50/75
  - Verdure
    - Mushroom, bell pepper, mozzarella, gherkins, black olives and capers
    - 275

WESTERN FARE
12:00 pm – 3:00 pm and 7:00 pm – 11:00 pm

- **CHARGRILLED PRAWNS**
  - Served with mashed potatoes
  - 695

- **ROASTED LAMB SHANKS**
  - Served with barbecue / mushroom pepper sauce
  - 595

- **HERBED FISH**
  - Seasoned steamed fish with tossed green vegetables
  - 395

- **GRILLED FISH IN LEMON BUTTER SAUCE**
  - Fish fillet marinated in lemon juice, English mustard and grilled, served with lemon butter sauce
  - 395

- **POULET GRILL**
  - Grilled chicken breast served with mashed potatoes and green vegetables
  - 375

- **CHICKEN STROGANOFF**
  - Chicken julienne sautéed with onions, bell peppers and gherkins, served with buttered rice
  - 375

Non-vegetarian  Vegetarian  Spicy  Healthy Food  Chef’s Special

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All prices are in Indian Rupees. Government taxes are as applicable.
**CHOICE OF PASTA**  300
- Spaghetti / penne / macaroni / fusilli
- Tomato basil / alfredo / arrabbiata / aglio e olio / Neapolitan / pesto
- Shrimp  450
- Chicken  350

**RISOTTO**  350
- Mushroom  350
- Chicken  375
- Seafood  450

**BARBECUE COTTAGE CHEESE SHASHLIK**  350
- Chunks of cottage cheese, diced green bell peppers, onion, tomatoes and pineapple rings skewered and grilled, served with barbecue sauce and steamed rice

**SEMOLINA GNOCCI WITH RATATOUILLE**  300
- Chef’s speciality

**LEGUME AU GRATIN**  300
- Steamed vegetable in a béchamel sauce gratinated with cheese and baked in a salamander
FOR OUR JUNIOR GUESTS
12:00 pm – 4:00 pm and 7:00 pm – 11:00 pm

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Johnny Johnny Sandwich</td>
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<tr>
<td>Vegetable</td>
<td>150</td>
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<tr>
<td>Chicken</td>
<td>200</td>
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<td>Bugs Bunny Burger</td>
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<td>Vegetable</td>
<td>150</td>
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<tr>
<td>Chicken</td>
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<tr>
<td>Mickey Mouse Rolls</td>
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<td>Vegetable</td>
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<td>Chicken</td>
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<td>Charlie Brown Treat</td>
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<tr>
<td>Spaghetti in tomato sauce</td>
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<td>Humpty Dumpty Pizza</td>
<td>150</td>
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<tr>
<td>Tomato and mozzarella pizza</td>
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<tr>
<td>Shinchan Muffins</td>
<td>100</td>
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<tr>
<td>Chef’s special breakfast rolls</td>
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<tr>
<td>Baa Baa Black Sheep Porridge</td>
<td>100</td>
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<tr>
<td>A delicious whole wheat porridge; chef’s speciality</td>
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<tr>
<td>Chacha Chaudhary Pancakes</td>
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<tr>
<td>A fluffy cake made of eggs, butter and flour</td>
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<tr>
<td>Chhota Bheem Milkshake</td>
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<tr>
<td>Vanilla / strawberry / chocolate milkshake with or without ice cream</td>
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<tr>
<td>Daffy Duck Smoothies or Yoghurt</td>
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<tr>
<td>Mowgli Noodles</td>
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<tr>
<td>Vegetable</td>
<td>150</td>
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<tr>
<td>Chicken</td>
<td>200</td>
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<tr>
<td>Popeye the Sailor Man Favourite</td>
<td>200</td>
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<tr>
<td>Spinach and corn lasagna</td>
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</tbody>
</table>

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ROUND-THE-CLOCK (24 HOURS)

- **FRESHLY SQUEEZED SEASONAL FRUIT JUICE** 110
  As per availability

- **BEETROOT OR CARROT JUICE** 125
  100% cholesterol and fat-free juices

- **EXOTIC CUT FRUIT PLATTER** 145
  Served with honey

- **FRENCH FRIES** 145
  Seasoned potatoes fingers served with tomato sauce

- **INDIAN HOT SNACKS** 250/245/195
  Bread pakoda / aloo bonda / onion bhaaji

- **DOUBLE GRILLED VEGETABLE SANDWICH** 225
  Grilled zucchini, bell peppers, tomatoes and cucumber in whole wheat bread

**SANDWICH (GRILLED / PLAIN / TOASTED)**
- Coleslaw / vegetable / masala aloo chutney 175
- Chicken 200

- **ROASTED CHICKEN SANDWICH** 200
  Roasted chicken in whole wheat bread

**THE VIVA CLUB SANDWICH**
- Lettuce, cheese, tomatoes and cucumber 225
- Lettuce, chicken, tomatoes and egg 275

- **DAL MAKHANI** 275
  A black lentil and kidney bean preparation made with butter and cream and cooked overnight; a Punjabi speciality

- **DAL TADKA** 225
  Yellow lentils tempered with sliced onions, tomatoes and whole red chillies

- **SUBZ BIRYANI** 295
  Basmati rice layered with assorted vegetables, saffron and Indian spices, served with burani raita

Please do inform the server of any allergies. All prices are in Indian rupees. Government taxes are as applicable.
BASMATI PULAO (PEAS / MIXED VEGETABLE) 225
Basmati rice cooked with cumin and served with boondi raita

SAFED CHAWAL 150
Steamed rice

PARDA BIRYANI (LAMB / CHICKEN) 425/350
Mint and saffron flavoured basmati rice and yoghurt marinated meat, cooked together in a dum and served with burani raita

MIDNIGHT FARE
11:00 pm – 6:00 am

PANEER TIKKA MAKHAN MASALA 325
Fenugreek flavoured, chargrilled cottage cheese cooked in a tomato gravy

PANEER LABABDAR 325
Cubes of cottage cheese simmered in a capsicum and tomato gravy, topped with fresh cream

MIXED VEGETABLE 245
A combination of fresh garden vegetables cooked with Indian spices

JEERA ALOO 125
Potatoes tossed with cumin seeds

CHICKEN CURRY 375
A home-style chicken preparation

BUTTER CHICKEN 375
Grilled chicken cooked in a buttery gravy; a Punjabi specialty

LAAL MAAS 395
Lamb cooked with red Mathania chillies and Rajasthani spices

TAWA PARATHA 70

Non-vegetarian  Vegetarian  Spicy  Healthy Food  Chef’s Special

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DESSERTS

- KESARI RASMALAI 150
  Cottage cheese dumplings with saffron infused condensed milk

- PISTA GULAB JAMUN 150
  Reduced milk dumplings, deep-fried in a rose scented sugar syrup

- KULFI 150
  Kesar / pan / gulkand

- BULL’S EYE 150
  Chocolate brownie served with ice cream and hot chocolate sauce

- CHOICE OF ICE CREAM 150
  Two scoops served
  Strawberry / vanilla / butterscotch / chocolate / kesar pista

BEVERAGES

- HOT MILK 125
  With Bournvita / hot chocolate

- COLD COFFEE WITH ICE CREAM 180

- COLD COFFEE 150

- MILKSHAKE 150
  Mango / vanilla / strawberry / chocolate / butterscotch

- LASSI 150
  Sweet / salted

- FRESH SEASONAL JUICE 110

- FRESH LIME SODA OR WATER 110
  Sweet / salted / mixed fresh lemon juice served with soda / water
AERATED BEVERAGES

ICED TEA / COFFEE
80

COFFEE
Cappuccino / Nescafé
80

TEA
English Breakfast / Earl Grey / green / Assam / plain / masala
80

PACKAGED DRINKING WATER

HIMALAYAN MINERAL WATER

BLUE PINE ARTESIAN WATER

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