

VISTA



Every road, lane, home and face of the historical temple town, Madurai boasts of a food tradition as ancient as the royal Pandiya Kingdom. The plethora of Madurai delicacies ranging from idili, pongal, paniyaram and payasam to iral manga curry, meen kozhambu and chicken chettinad, bring the true spirit of myriad tastes and delight. A culinary journey through the hub of these centuries-old secret recipes, the distinct flavours and the gully-gourmet they serve is now made easier by our chefs, as they recreate the legendary taste of the land once again. Indulge in a regal dining experience to feast your heart's content with deliciously divine and tantalizing flavours of the royal city.



Organic Food and Your Health

What does "organic" mean?

The term "organic" refers to the way agricultural products are grown and processed. While the regulations vary from country to country, organic crops must be grown without the use of synthetic pesticides, bioengineered genes (GMOs), petroleum-based fertilizers, and sewage sludge-based fertilizers.

The benefits of organic food

How your food is grown or raised can have a major impact on your mental and emotional health as well as the environment. Organic foods often have more beneficial nutrients, such as antioxidants, than their conventionally-grown counterparts and people with allergies to foods, chemicals, or preservatives often find their symptoms lessen or go away when they eat only organic foods.

Organic produce contains fewer pesticides Chemicals such as fungicides, herbicides, and insecticides are widely used in conventional agriculture and residues remain on (and in) the food we eat.

Organic food is often fresher because it doesn't contain preservatives that make it last longer. Organic produce is often produced on smaller farms.

Organic farming is better for the environment Organic farming practices reduce pollution, conserve water, reduce soil erosion, increase soil fertility, and use less energy.

Nutrient-Dense Food

According to a State of Science Review done in 2008, organic food has more nutritional superiority than its non-organic counterparts.

Stronger, More Energetic Body

No pesticides, chemicals, or processed additives bogging down your system means a smaller risk of disease, illness, and disorders in yourself. Nothing leaves you feeling tired and gross like unhealthy junk food.

It tastes better

true; it may not taste as good if you're accustomed to the addictive qualities of junk food additives, such as processed sugar and MSG. But after just a short time of your body experiencing truly healthy food, you'll be craving it..



Organic



Vegan



Vegetarian



Non-Vegetarian

Please inform our associates if you are allergic to any ingredients.

Some food preparations contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it.

Breakfast all day 06:30 hrs – 23:00 hrs

International Selections

 Choice of freshly squeezed seasonal fruit juice sweet lime, grape, pineapple, watermelon, orange	200
Detox Juices	220
 Electric green cucumber, parsley, green apples & spinach	
 Tropical mint spinach, cucumber, celery, pineapple & lemon	
 Beet It up ginger, beetroot, carrot & celery	
 Good-to-drink smoothie spinach and flax, avocado n' pear, oaty banana, peach n' honey	275
 Organic cereals homemade muesli or all bran flakes served with soya milk, low-fat milk or yoghurt	250
 Freshly baked from the oven croissant, danish, muffins & doughnuts served with butter, fruit preserves, marmalade & honey	295
 Cereals corn flakes, chocó flakes & wheat flakes, served with hot or cold milk	235
 Stack of pancakes Served with maple syrup, honey and melted butter, plain or choose filling – banana, apple or raisins	295
 Eggs cooked to order scrambled, boiled, fried, poached, omelettes of your choice, served with bacon or chicken sausage, hash brown and grilled tomato	325

All prices are in Indian rupees and subject to government taxes.

Indian Selections
07:00 hrs – 11:00 hrs

-  **Idly** 305
steamed rice and lentil cake, served with sambar and chutney
-  **Medhu wada** 305
crispy fried dumplings of lentils, ginger and cumin served with coconut chutney and sambar
-  **Multi-grain dosa** 335
all-time favorite with chef's special touch, made with five types of lentils and grains and served with red and green chutney
-  **Dosa or uttapam** 305
traditional rice and lentil pancake, plain or masala, served with sambar and chutney
-  **Pongal** 305
newly harvested rice and yellow lentils cooked together and tempered with cumin, black pepper served with coconut chutney
-  **Upma** 305
south Indian breakfast specialty made with semolina tempered with mustard onions and curry leaves
-  **Poori bhaji** 305
whole wheat Indian bread deep fried and served with potato preparation
-  **Paratha** 305
aloo, gobi or paneer, served with yoghurt and pickle
-  **Poha** 305
pressed rice tossed with mustard, peanuts and tomatoes flavoured with turmeric and lime

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Regional Cuisine

12:30 hrs – 14:45 hrs; 19:00 hrs – 23:00 hrs

Appetizer

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| ■ Iral perunjeeraga wada | 675 |
| fennel infused prawns crispy fried with lentil crust and served with spicy onion chutney | |
| ■ Kari thengai roast | 575 |
| lamb cooked with pearl onions, garlic, coconut and crushed black pepper | |
| ■ Kothamalli kozhi milagu peratal | 575 |
| pepper crusted morsels of chicken fried and tossed with coriander and coconut sauce | |
| ■ Manga urundai podi thooval | 325 |
| hot & sour mango stuffed rice dumplings steamed and tossed with homemade spice mix | |
| ■ Vazhai poo wada | 325 |
| deep fried banana flower buds and lentil fingers served with spicy garlic and curry leaf dip | |
| ■ Kara kuzhi paniyaram | 325 |
| local favorite rice & lentil preparation with tempering cooked in special mould served with tomato chutney | |

Soup

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| ■ Murungai malli charu | 235 |
| traditional drumstick and lentil soup flavoured with coriander | |
| ■ Kadal nandu milagu rasam | 250 |
| local delicacy crab soup with hand ground spices | |

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Main Course

■ Iral manga curry	725
prawn curry cooked with raw mango and coconut cream	
■ Poondu meen kozhambu	655
fish cubes cooked with elephant garlic in tomato based gravy	
■ Kari milagu curry	600
lamb cooked with homemade roasted spices and coconut	
■ Chicken chettinad	600
regional style spicy chicken curry cooked with chettinad special spices	
■ Keerai poondu masiyal	350
homestyle lentil preparation with hand mashed spinach and garlic	
■ Urulai pattani podi thooval	350
traditional spicy potato preparation made with green peas and local spices	
■ Eennai katharikai	350
deep fried baby eggplant cooked with tomato based gravy and finished with coconut and peanut emulsion	
■ Kalan pattani chettinad	350
button mushroom and green pea cooked in chettinad delicacy	
■ Steamed rice	225
■ Madurai paratha	125
■ South Indian flavoured rice	250
lemon, tamarind, coconut, coriander, curd rice	

Sappadu

■ kai kari korma, keerai massiyal, urulai roast, vatha kozhambu, sambar, rasam, flavoured rice, steamed rice, madurai paratha and ada payasam	625
■ chicken chettinad,masala fried fish keerai massiyal, vatha kozhambu, sambar, rasam, flavoured rice, steamed rice, madurai paratha and ada payasam	700

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Indian Selections

12:30 hrs – 14:45 hrs; 19:00 hrs – 23:00 hrs

Appetizer

-  **Lal mirch paneer** 495
homemade cottage cheese marinated in yoghurt, aromatic spices
cooked in clay oven
-  **Makai motia seekh** 475
golden corn blended with indian spices and cooked in clay oven
-  **Tandoori bharwan aloo** 475
baby potatoes stuffed with nuts and cheese cooked in clay oven
-  **Hara tawa kebab** 475
melange of greens spiced together with indian spices and cooked on griddle
-  **Murgh malai kebab** 575
morsels of chicken marinated in yoghurt and aromatic spice mix and
cooked to perfection in a clay oven
-  **Bhatti ka murgh** 575
chicken marinated in tandoor delicate spices roasted in clay oven
-  **Kalonji machli tikka** 600
nigella infused fish marinated with yoghurt, mustard aromatic spices
and cooked in a clay oven
-  **Gosht shikampur kebab** 575
tender lamb & lentil flavoured with indian spices and cooked on griddle

Soup

-  **Murgh badami shorba** 250
-  **Tamatar dhaniya shorba** 235

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Main Course

 Paneer lababdar	525
fresh cottage cheese with a choice of makhani, kadhai masala or palak	
 Khumani kaju ka kofta	495
fresh cottage cheese and cashew dumplings cooked in a rich creamy yellow gravy	
 Lasooni makai palak	445
golden corn cooked with cumin-flavoured spinach & fenugreek leaves	
 Subzi aap ki pasand	445
home made farm fresh vegetables cooked as per your preferences	
 Dal makhani	375
punjabi delicacy, dal cooked on a slow flame with butter, cream and indian spices	
 Dal tadka	350
tempered with jeera in ghee & cooked with fresh tomatoes and onions	
 Hyderabadi subz biryani	475
farm fresh vegetables cooked with basmati rice & aromatic spices on dum served with raita	
 Dum ka murgh	600
chicken simmered in nut rich gravy enriched with cream, spices and mint	
 Kadhai chicken	600
morsels of chicken slow cooked in aromatic sauce along with peppers	
 Achari gosht	600
marinated lamb, cooked slowly in nut rich gravy and finished with pickle	
 Jhinga masala	775
bay prawns flavoured with fennel & cooked in spicy tomato & onion masala	
 Hyderabadi gosht biryani	650
tender lamb cooked with basmati rice and aromatic spices on dum served with raita	

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Choice of breads

12:30 hrs – 14:45 hrs; 19:00 hrs – 23:00 hrs

-  Indian breads 125
phulka, tandoori roti, naan, kulcha, roomali roti and paratha
-  Steamed rice 225

International Selections

12:30 hrs – 14:45 hrs; 19:00 hrs – 23:00 hrs

Salads

-  Farmers greek salad 405
 -  Goat cheese salad 405
summer vegetables, artichoke, caramelized figs and pickled beets
 -  Healthy salad 405
quinoa, greens, lettuce, raisin & pomegranate, citrus & mint vinaigrette
 -  Classic caesar salad 425
romaine & iceberg lettuce, crispy bacon, garlic croute, anchovy dressing
 -  Grilled chicken & avocado salad 425
lettuce, tomatoes, peppers, olive lavash & garlic yoghurt dressing
 -  Norwegian smoked salmon 625
wild dill cream, pommery mustard, anise infused granny smith
- #### Soup
-  Roasted pumpkin soup 235
 -  Creamy chicken & leek soup 250

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Appetizer

- Panko crumb fried camembert served with tangy dip 435
- Bruschetta 435
tomato and olive, zucchini & balsamic, avocado and pimentos
- Oat meal crumbed fish Fingers with tartar sauce 575
- Cajun spice marinated bay prawns 750
- Pesto laced chicken tenders 575

Main Course

- Grilled lamb chops 925
paprika dusted potato, sautéed vegetable & cumin glaze
- Pan seared atlantic salmon 850
buttered greens, chive mash & caper beurre blanc
- English cheddar and gorged spring chicken 650
spring carrot and squash, garlic and olive mash, chianti jus
- Traditional fish n' chips served with caper mayonnaise 650
- Grilled fish 650
caramelized onion mash, butter sautéed vegetables, citrus beurre blanc
- Charred baby corn and broccoli lasagne 495
- 🥥 Spring vegetable brochettes 495
raisin lime cous cous smoked pimento and olive emulsion
- Forest mushroom risotto 495

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Comfort Food

11:30 hrs – 23:00 hrs

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| <input checked="" type="checkbox"/> Pao bhaji | 375 |
| griddle cooked potatoes, vegetable, green chillies, coriander, tomatoes and special spice mix, served with buttered mini-bread | |
| <input checked="" type="checkbox"/> Samosa | 375 |
| stuffed savoury pastry, spiced potato and peas, served with tamarind chutney | |
| <input checked="" type="checkbox"/> Kara kuzhi paniyaram | 375 |
| rice and lentil batter spiced up with lemon, cashew nuts, onions, chillies and mustard served with tomato chutney | |
| <input checked="" type="checkbox"/> Mixed vegetable pakoda | 375 |
| spicy lentil batter fried assorted vegetables | |
| Madurai curry dosa | 405 |
| mini meal in itself, a traditional dosa, from the streets of madurai. choice of : | |
| <input checked="" type="checkbox"/> chicken or lamb | |
| <input checked="" type="checkbox"/> vegetable served with salna | |
| <input checked="" type="checkbox"/> Kothu paratha | 405 |
| popular in madurai, made using parota, egg, meat and salna | |
| <input checked="" type="checkbox"/> Veechu paratha | 475 |
| a thin hand thrown leavened bread stuffed with the choice of chicken or lamb | |
| <input checked="" type="checkbox"/> Vegetable served with salna | 425 |
| <input checked="" type="checkbox"/> Paneer kathi roll | 425 |
| cottage cheese and vegetable mélange in Indian spices with tomato & onion | |
| <input checked="" type="checkbox"/> Chicken kathi roll | 475 |
| clay oven cooked chicken & peppers mélange in Indian spices with tomato & onion | |

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Between The Breads

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|  Vegetable club sandwich | 475 |
| coleslaw, cucumber, tomato, lettuce, gherkins and cheese
With choice of white, brown and multi grain bread toasted or grilled | |
|  Vegetable cordon bleu burger | 475 |
| deep fried vegetable patty, lettuce, tomato & cheese in sesame burger bun | |
|  Chargrilled cottage cheese and vegetable pita | 475 |
| served with lime & chili mayonnaise | |
|  Classic club sandwich | 595 |
| chicken, ham, fried egg, lettuce and cheese
with choice of white, brown and multi grain bread toasted or grilled | |
|  Grilled tuna sandwich | 595 |
| tuna chunks, onions, peppers and mayo, grilled | |
|  Chicken burger | 595 |
| grilled chicken patty, gherkins, lettuce, tomato and cheese in sesame burger bun | |
|  Barbecued chicken frankfurter hot dog | 595 |
| caramelized onion, cheddar cheese, lettuce, dijon mustard & gherkins | |
|  Clay oven cooked chicken & pepper pita | 525 |
| served with paprika & sweet onion emulsion | |

International Selections

12:30 hrs – 23:00 hrs

Pizza

- **Pizza margherita** 475
all-time favorite-buffalo mozzarella, tomato and basil
- **Quattro frommaggio** 515
four cheese pizza
- **Seafood** 725
pizza topped with calamari, fish and prawns
- **Make your own pizza** 495
Condiments, pickles, herbs & spices:
olives, jalaepnos, capers, artichoke, basil, cilantro, oregano
- **Farm fresh vegetables:**
red and yellow peppers, green and yellow zucchini, broccoli, golden corn,
onions, baby corn, mushrooms
- **Grilled chicken or chicken tikka or ham or bacon** 575

Pasta

- **Penne rigatae pomodoro basilco** 495
tomato sauce with garlic and basil
- **Fettuccini carbonara** 625
bacon strips, egg and parmesan sauce
- **Spaghetti aglio olio** 495
spaghetti tossed with golden garlic pods, chili flakes and olive oil

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■ Make your own pasta 525

choice of pasta:

penne, spaghetti, fettuccini & farfalle

condiments, pickles, herbs & spices:

olives, jalaenos, capers, artichoke, basil, cilantro, oregano

farm fresh vegetables: red & yellow peppers, green & yellow zucchini, broccoli, golden corn, onions, baby corn, mushrooms

sauces:

tomato, cheddar cheese sauce, bails pesto

■ Grilled chicken or chicken tikka or ham or bacon 675

Wellness Menu

■ Oat Meal Khichdi 350

■ Squash soup 350
zucchini, pumpkin & carrot

■ Hot garlic & pepper soup with vegetables 350

■ Chickpea & cumin soup 350

Pan Asian

12:00 hrs – 14:45 hrs; 19:00 hrs – 23:00 hrs

 Baby corn salt n' pepper	475
 Thai spiced vegetable and tofu rolls with sweet chilli sauce	475
 Mushroom teriyaki skewers	475
 Singapore chicken satay served with peanut dip	575
 X. O. bay prawn skewers	755
 Sesame fried chicken with scallion & honey	575
Soup	
 Sweet corn veg soup	235
 Burnt garlic chicken soup	250
Main Course	
 Wok tossed seasonal vegetables in cilantro soya sauce	475
 Broccoli, zucchini & tofu in golden garlic sauce	475
 Mushroom & baby corn in schezwan sauce	475
Thai green curry	
 vegetable	475
 chicken	575
 Ginger and scallion steamed fish with chili black bean sauce	625

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Kids Delight

- Mac n'cheese pasta 305
- Mini vegetable and cheddar cheese burger 305
- Mini chicken and cheddar cheese burger 375
- Fish fingers and mushy peas 375

Pommes Garden

- French fries, potato wedges & cheese nuggets 305
- Mini four cheese pizza 375
- Ham n' cheese grilled sandwich 375

Milk shakes

- Frozen 205
blueberry and oreo cookie
- Shrek 205
kiwi and banana
- Mignon 205
mango and peach vanilla

Kids healthy future

- Bugs bunny 205
carrot, beetroot, celery and apple
- Sun and shine 205
multi grain cereals, yoghurt and berries
- Green globe 205
seasonal greens, vegetables, pickles and honey vinaigrette
- Chicken run 375
grilled chicken, herb sautéed vegetables, roasted tomato sauce
- Finding nemo 375
steamed fish, herb sautéed vegetables, olive and pimento salsa

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Desserts

■ Baked cheese cake, berry coulis	315
■ Banoffee pie	315
■ Warm mud cake, chocolate ganache, caramelized Nuts	315
■ Dark chocolate and praline mousse	315
■ Rum and raisin gulab jamun	315
■ Sugar free gajar ka halwa spring carrot dessert made with condensed milk & nuts	315
■ Double ka meetha hyderabadi favorite dessert made with fried bread steeped in cardamom syrup	315
■ Ada pradaman Jaggery sweetened rice dessert flavoured with coconut milk	315

Beverages

☑ Energy drink and services	300
☑ Perrier sparkling water and services (750ml)	400
☑ Perrier sparkling water and services (375ml)	200
☑ Himalayan natural mineral water and services	175
☑ Aquafina packaged drinking water and services	100
☑ Fresh lime soda or water	200
☑ Aerated beverages and services 7up, pepsi, coke, diet pepsi or diet coke	150
☑ Tonic water and services	150
☑ Soda and services	100
☑ Selection of coffee south indian filter coffee, decaffeinated coffee, cappuccino, espresso or double espresso	175
☑ Selection of tea indian readymade, masala, darjeeling, assam, earl grey, green, english breakfast, chamomile, peppermint and jasmine	175
☑ Cold coffee with ice cream	225
☑ Milk shake vanilla, strawberry and banana with or without ice cream	225
☑ Lassi sweet, salt and masala	225
☑ Iced tea	200

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