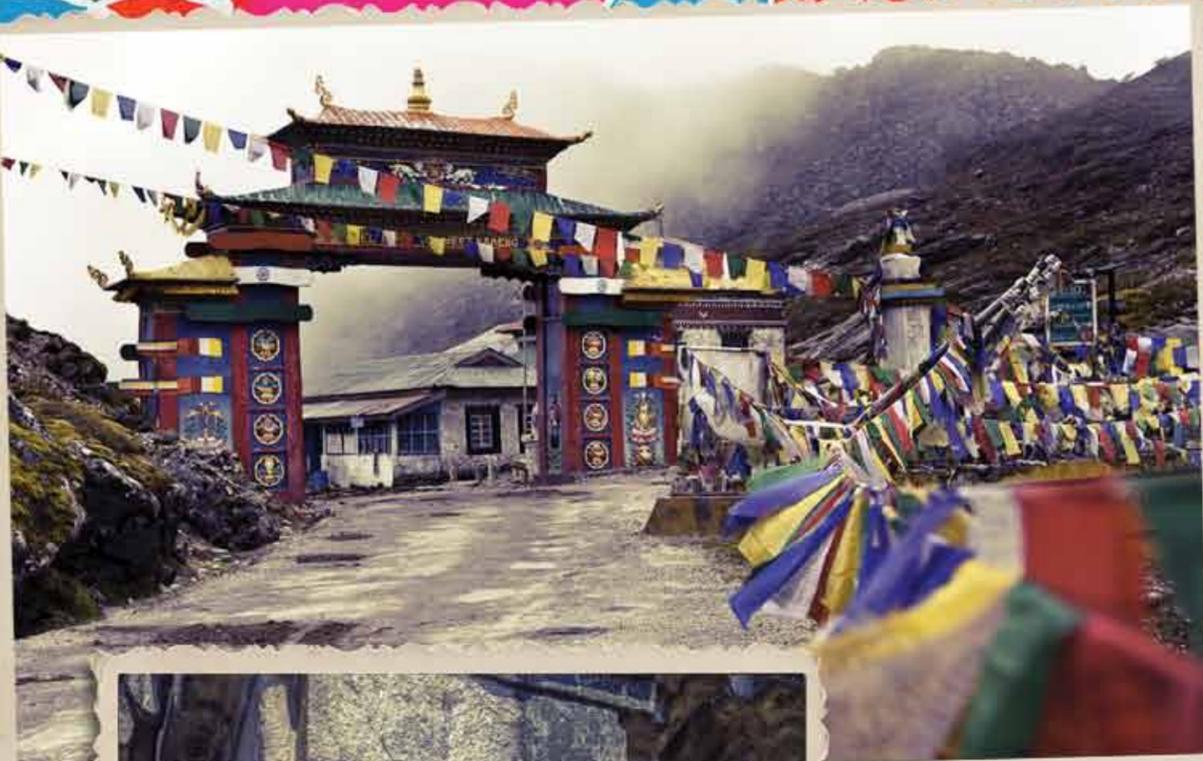




VIVANTA
GUWAHATI ASSAM
BY TAJ

*From the bosom of the mighty Brahmaputra
river basin to lofty Himalayan peaks,
from dense bamboo jungles to the rain-soaked
slopes of the abode of the clouds, a myriad
jewels embellish this rich and diverse region
of India's north-east. In art and architecture,
culture, couture and cuisine, the many tribes
that inhabit the lush lands of the fabled
'Seven Sisters', have treasures untold to offer.
Partake of some of the finest indigenous foods
from these parts, along with an amazing
assortment of international fare, at Seven.
And, while you're at it, embark on a soulful,
spellbinding sojourn of the region.*

seven



Except for Assam, where the major language is Assamese, and Tripura, where the major language is Bengali, the region has a predominantly tribal population that speak numerous Sino-Tibetan and Austro-Asiatic languages. Meithei, the third most spoken language in this region is a Sino-Tibetan language. The large and populous states of Assam, Manipur and Tripura remain predominantly Hindu, with a sizable Muslim minority in Assam. Christianity is the major religion in the states of Nagaland, Mizoram and Meghalaya.



BREAKFAST COMBINATIONS

■ Continental Breakfast 450
freshly squeezed seasonal juice and fresh fruit platter basket of morning bakeries
choice of croissant, muffins, oven fresh rolls, toasts and flavoured danish pastries
choose from freshly brewed cappuccino, espresso, decaffeinated coffee, assam, darjeeling, english breakfast or flavoured tea

■ Japanese Breakfast 900
bento box with grilled salmon, soy and sesame cured vegetables
miso soup with scallion and tofu tamagoyaki, pickled vegetable, sticky rice
fresh fruits
jasmine or green tea

■ Indian Breakfast 550
choice of freshly squeezed seasonal juice and fresh fruit platter
choice of paratha or poori bhaji
homemade pickles and yoghurt
lassi or masala chai

■ Assamese Jolpan 500
roasted and ground rice
flattened rice with jaggery and yoghurt
softened Assamese rice
pitha
assam tea

■ FARM FRESH 375

Two Eggs Prepared to Your Liking
tomato salad and hash brown
choose any one from bacon, chicken sausages or pork sausages

Eggs Benedict
thyme biscuits, pork belly reminiscent of British colonial glory

No Yolk Scramble
egg white on brown bread, home grown cress and steamed greens

BREAKFAST

INTERNATIONAL SELECTIONS

■ Breakfast Meat 400
choice from breakfast ham, bacon, chicken sausage and pork sausage

■ Brussel's Waffle 350
crisp waffle with dulce de leche, powdered sugar and caramel butter

■ American Pancake Stack 350
fresh fruits, antioxidant berries compote and maple syrup

■ Brioche French Toast 350
citrus salad and maple syrup

■ Morning Pastries 350
fresh from the oven, served with butter, honey and preserves from meghalaya

■ Seasonal Fruit Platter 375
served with banana raisin bread and bamboo cured yoghurt

■ Traditional Bircher Muesli 300
rolled oats, orange pulp, apple, raisins, nuts, meghalaya honey and yogurt

■ Choice of Cereal 300
cornflakes, wheat flakes, coco pops, chocos, all bran, dried muesli or oatmeal with your choice of skimmed, soya or full cream milk, served hot or chilled

■ Vanilla Baked Yoghurt 250
fresh seasonal fruits and microgreens

BREAKFAST

BREAKFAST

THE PAN INDIAN FARE

- Uttapam 350
griddled rice pancakes, served plain or masala
- Steamed Idli 350
steamed rice and lentil cake, choice of plain or six grain
- Vermicelli Upma 350
soft vermicelli cooked with curry leaves accompanied with coconut chutney
- Dosa 350
choose any one from davangere benne dosa, mysore masala or rawa
- Medu Vada 350
crisp fried lentil doughnuts, served with sambhar, chutney and molagapodi
- Punjab De Paranthe 350
a north indian runaway favourite with an optional filling of potato, cauliflower or paneer
- Poori Bhaji 350
deep fried whole wheat puffs, tomato and potato curry

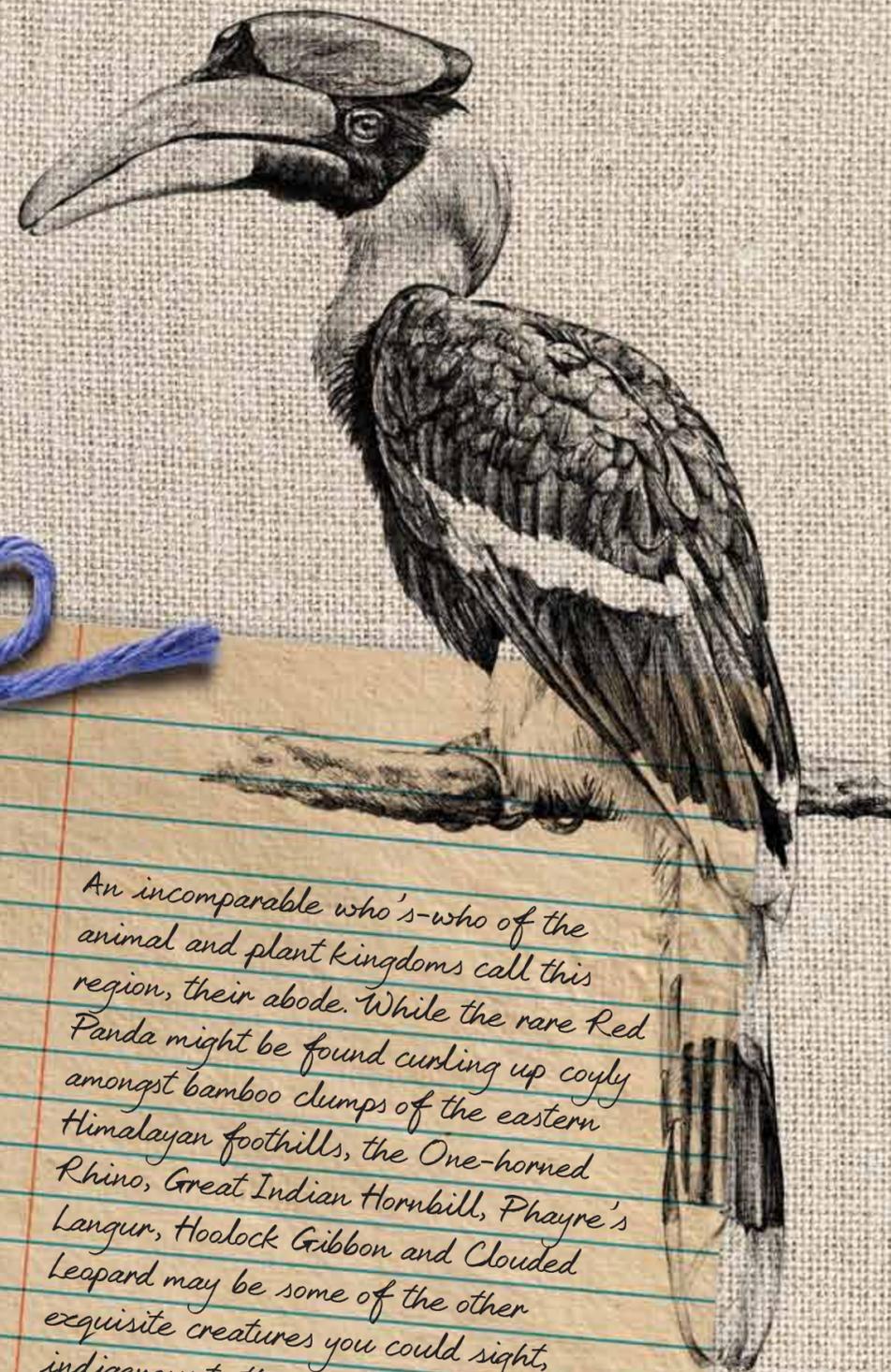
BREAKFAST

BREAKFAST FOR OUR JUNIOR GUESTS

- Champions Re-Energize 300
banana toffee pancake served with chocos, chocolate shake and fresh fruits
- Popeye's Favourites 200
freshly squeezed spinach juice with orange segments



Great Indian
one-horned rhinoceros
Kaziranga
National Park



An incomparable who's-who of the animal and plant kingdoms call this region, their abode. While the rare Red Panda might be found curling up cozily amongst bamboo clumps of the eastern Himalayan foothills, the One-horned Rhino, Great Indian Hornbill, Phayre's Langur, Hoolock Gibbon and Clouded Leopard may be some of the other exquisite creatures you could sight, indigenous to these geographies.



COMFORT
FOOD MENU

SOUPS

- Italian Minestrone 250/275
as popular as the country itself, the 'big soup' is an ensemble of vegetables or lamb, served as a soup with the addition of pasta or rice
- Shorba 250/275
originating in india, a thick flavorsome soup prepared from vegetables or lamb and garnished with herbs

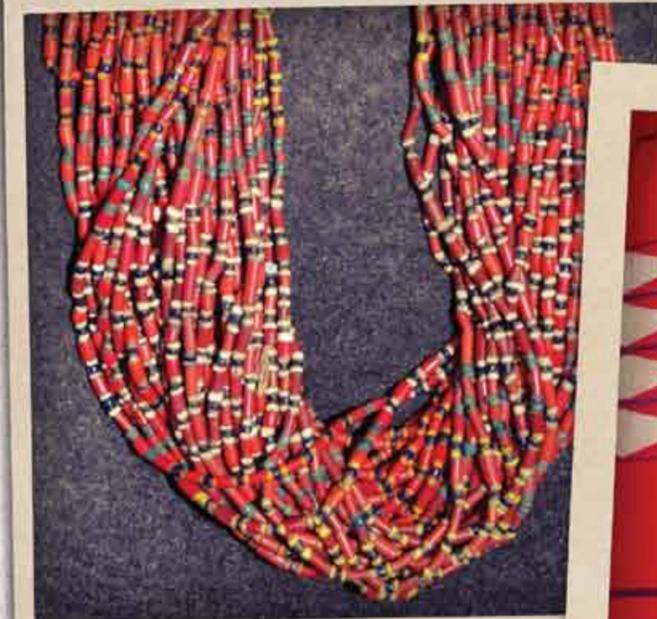
MAIN COURSE

- Spaghetti Carbonara 500
classic italian pasta preparation cooked in a rich creamy sauce with bacon, egg yolk and freshly cracked black pepper
- Goan Fish Curry 650
a spicy indian seafood gravy made with red chillies, ginger, peppercorn and vinegar, served with steamed rice
- Butter Chicken 600
chicken morsels cooked in a clay oven and finished in a creamy fenugreek flavored tomato gravy and served with naan
- Kheema Pao 450
a popular delicacy from mumbai, minced lamb simmered with spices and red chilli, served with Indian breads
- Pan Grilled Paneer (With Indian Spices) 400
a popular appetizer across country, soft cottage cheese grilled on a bed of indian spices and served in an ensemble of vegetables
- Dal Makhani 350
known for its generous portions of cream, this treasured stapled dish of the north consists of whole black lentils and kidney beans slowly cooked with herb and spices, served with a choice of steamed rice or naan
- Vegetable Stew 350
a combination of various vegetables cooked and seasoned with herbs, slow cooked in tempered coconut milk and served with steamed rice
- Bhel Puri and Dahi Bhalla 350
presenting two of the most popular savoury snacks served originally on the streets of india and pakistan - the delicious and complex flavours will have you asking for more

DESSERTS

- Crème Brulee (Sugar Free) 325
literally known as "burnt cream", it is a rich custard base topped with layers of hard caramel
- Chocolate Mud Pie / Brownie 325
absolutely sinful, with a gooey chocolate filling on top of a crumbly chocolate crust
- Phirni (Sugar Free) 325
a traditional south asian dessert prepared from rice sweetened milk and flavoured cardamom, saffron and almonds

COMFORT
FOOD MENU



The rich cultural tapestry that is India's North East, is expressed most vividly in its numerous handicrafts, jewellery and textiles. Using traditional looms and tools, intricate weaves and local dyeing techniques, each tribe has distinctive patterns and colour combinations in their garments, becoming their signature cultural 'calling card'. Cowrie shells, turquoise, coral, gold, silver, bamboo and wood take the shape of exquisite designs in jewellery; worn as head-bands, waist-bands, necklaces, earrings and anklets, among other trinkets, symbolising the status of the local men and women.



Vibrant colours and patterns often signify gender, age, marital status, tribe, or ethnic identity.



SALADS, SOUPS
& APPETIZERS

SALAD DAYS

- Caesar Salad 400
crisp lettuce with croutons, garlic dressing, bacon bits and parmesan

The Glocal

locally sourced vegetables and greens, roasted garlic vinaigrette and choice of

- Chicken Khorika 400
- Mushroom Khorika 375
bamboo skewered mushroom or chicken
- Buffalo Mozzarella 375
heirloom tomatoes, parmesan melba, assorted greens

SOUPS

- Tom Yum 250/275
spicy soup from Laos with galangal, choice of vegetable or prawn

- Porcini Mushroom Cappuccino 250
mushroom crostini

CLAY OVEN SPECIALITIES

charcoal smoked, pan grilled or deep fried kebabs

- Teen Mirchi aur Zard Ke Seekh 500
char-grilled minced lamb kebabs, black pepper, bell pepper and chilli pepper
- Black & White 425
chicken malai tikka, marinade of cream and squid ink
- Dahi ke Kebab 375
deep fried yoghurt and pineapple jam galettes, sweet curd
- Paneer Sule aur Mitha Achaar 375
clove-smoked paneer, a royal treat of Rajasthan, filled with sweet pickle

THE DURUM
WHEAT

Pasta

- Tortellini with Fresh Water Prawn 550
white wine, fresh tomato and butter sauce
- Fettucine al Pesto 500
smoked chicken and red pepper pesto sauce
- Spaghetti "soy" Dumplings AOP 450
olive oil, chilli and garlic
- Whole Wheat Penne Pomodoro 450
trio of tomatoes, sweet basil and balsamic
- Mac 'n' Cheese "Ema Dashi" 450
our creative take on the worldwide favourite with Bhutanese influences
- My Pasta 500
choice of sauce: alfredo, basil pesto, pomodoro, porcini mushroom butter
choice of pasta: spaghetti, penne rigate, fettuccine, whole wheat penne

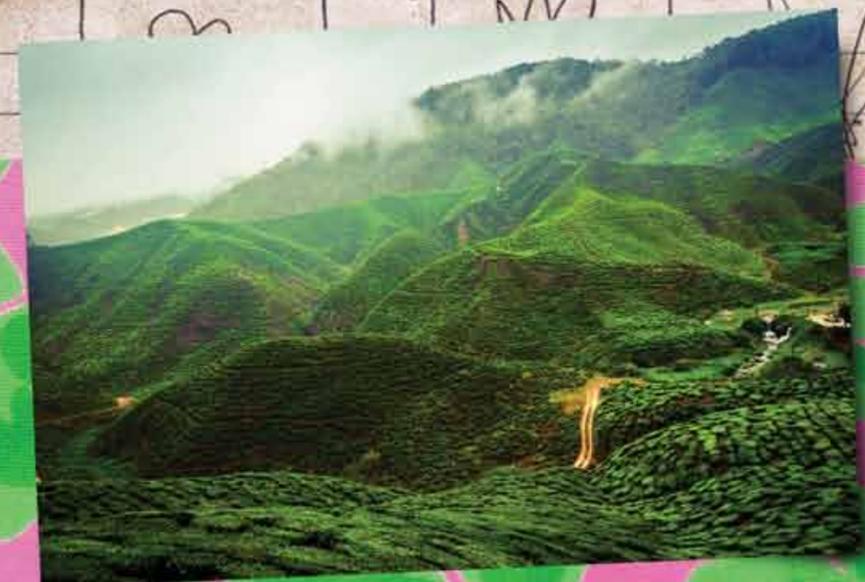
STONE OVEN
OFFERINGS

- Pizza
- Fish, poultry, meat 550
- Frutti Di Mare
our no cheese pizza with seasonal seafood, garlic oil and tomato sauce
 - Chicken Tikka Pizza
rosemary, roasted peppers and virgin olive oil
 - Fornarina
homemade 'air dried' ham, parmesan flakes and micro greens
 - The 'Seven' Pizza
roma tomatoes, assamese style pork and bamboo shoots fry and edible flowers
 - Classic Pepperoni
pepperoni, roast pepper and egg
- Vegetables 500
- Traditional Margherita
heirloom tomatoes, mozzarella and sweet basil
 - Quattro Formaggi
mozzarella, parmiggiano reggiano, mascarpone and kalimpong cheese
 - Tandoori Vegetables
handpicked seasonal vegetables finished in a clay oven
 - A la Fiamma
a true staple of the north east, chilli, in several forms create the italian interpretation of 'on fire'
 - Le Pizze Bianche
white pizza, himalayan sea salt, roasted garlic and sage

SANDWICHES
& BURGERS

- ■ D.Y.O Sandwich 425/450
toasted, plain or grilled
 - choice of bread - bran foccacia, white, whole wheat or multi grain
 - choice of fillings (choose any three) - chicken, bacon, ham, fried egg, cucumber, onion or cheddar
- Smoked Salmon and Avocado Sandwich 425
mint labne and whole wheat bread
- Seven Club 425
bacon, chicken, fried egg, lettuce, tomato and french fries
- Chicken Burger 425
sousvide chicken patty and king chilli mayonnaise
- Lamb Burger 475
lamb patty, toasted bun, crisp salad, french fries with an option of fried egg
- Tomato and Buffalo Mozzarella 375
grilled bran focaccia and pesto
- The Vegetable Club 375
three layered sandwich, russian salad and pesto grilled vegetables

With several tributaries flowing into the mighty Brahmaputra, along with other river systems, this region abounds in rich vegetation and flora that is unique to these mountain ranges. Some of the rarest wild Orchids grace the forests, while the humidity and temperate climates in the valleys allow for, arguably, the world's finest teas to be grown on these slopes. A diverse and interdependent ecosystem helps many species of rare blooms to thrive. A myriad butterflies and insects abound, with trees so old that their interwoven roots span water bodies forming natural walk-bridges.



MAINS

EUROPEAN ENTREE'S

- Under Pressure Lamb Shanks 750
 mediterranean flavours, batata harra and joha rice "couscous"
- Spatchcocked Chicken 750
 from our grill, braised seasonal greens and hathikuli organic black pepper sauce
- Cartoccio of Steamed Kolkata Becti 700
 parchment paper baked fish, tomato, fennel, potato puree and cherrapunji orange nage
- Traditional Fish 'n' Chips 650
 pickled jalpai tartar
- Filo Baked Aromatic Vegetables 550
 vegetables from the season and chilly potato jam
- Forest Mushroom Risotto 450
 champagne glazed north east forest mushrooms

THE INDIAN INFLUENCES

- Alleppey Chemeen Curry 950
 fresh water prawns, raw mango, red chillies and coconut milk
- Mirchi Korma 700
 kashmiri speciality of lamb
- ■ Garlic Naan Rolls 425/450
 tikka pulled paneer or chicken
- Paneer Anardana 425
 cottage cheese in a dry concoction of pomegranate seeds and cumin
- Mattar Haidar 425
 green peas and mushroom with fennel and ginger
- Tadka Dal Lasooni 350
 a combination of various lentils tempered with garlic and butter

MAINS

THE STAPLES

rice preparations and yoghurt relishes

- Kachhe Gosht Biryani 775
 a true edible art from the hyderabadi khansamas, inherited by our chefs
- Nawabi Subz Biryani 650
 handpicked seasonal vegetables, grounded spice mix
- Homestyle Khichdi 275
 crumb fried rajasthani pickled chilly, clarified butter
- Sada Chawal 200
 steamed basmati rice
- Assorted Raita 175
 cumin spiced yogurt with tomato, aloo and anardana

INDIAN BREADS

from tandoor (two per portion)

- Roti - tandoori or missi 100
- Naan - plain, butter or tomato & cheese 125
- Tandoori Paratha - lachha or pudina 125

FOR OUR JUNIOR GUESTS

- Say Cheese 250
 mac and cheese with apple
- Wonders in a Puzzle 250
 spaghetti with tomato sauce and veggies

MAINS

-  NORTH EASTERN SOIREE
ethnic food of assam and north eas
Patot Diya Haanh Aru Koldil 750
 stir fried duck with banana flower, steamed in a banana leaf
- Masor Tenga 700
 ours is with a little twist, bekti crusted with hurum and sour tomato gravy
- Sariyah Diya Maas 700
 fresh catch of the day from the brahmaputra stewed with mustard and potato
- Khahori Logot Bash Tange 650
 naga style pork with bamboo shoot
- Pork Khorika 500
 barbecued pork from the heartland of assam
- Sana Thongba 450
 paneer cooked with milk and green pea, a manipuri way to celebrate milk
- Sipa 450
 a land so plenty as is its greens, a lightly spiced stir fry from arunachal
- Mati Dailor Lagot Khar 450
 stew of black gram and banana stem alkali
- Bor & Pitika 400
 a melange of potato bor and pitika, bilahi chutney
- Baanhbor Chungat Bora Chaul 300
 sticky rice in a bamboo hollow

DESSERTS

SWEET STRINGS

-  Liquid Gold 375
dark chocolate fondant encased in gold leaf, dulce de leche sauce and rock chocolates
-  Tiramisu' Croccante 375
crispy crust tiramisu, roselle leaves syrup
-   Frozen 375
 house special - nalen gur, gulab jamun
-  sugar free - vanilla, chocolate

please ask your server on the regular and seasonal flavours

*Dancing to the Pepa, Khol and Taal
ring in the Bihu harvest festival.*



In a primarily tribal and agrarian economy, the simple lives and livelihoods of people reflect their deep and abiding respect for nature. With fertile soils and a rich monsoon irrigating the land, crop harvests form the centrepiece of many a celebration, heralding the change of seasons and gratitude for earth's bounty. Largely insulated from the marauding conquests by various rulers across the rest of India, many traditions of music, dance and indigenous art survive to this very day, as they did for centuries.



BEVERAGES

THE LIQUID CUISINE

shakes and a few more drinks - blended not stirred

- Freshly Squeezed Juices 200
orange, sweet lime, watermelon or pineapple
- Superfood Drink 175
superfoods - amla, raw mango and local greens, a powerful antioxidant concoction
- Punjabi Lassi 175
greek style yoghurt blended with cardamom and sugar

SHAKES & SILK

reminiscent of Assam's world famous craft in texture

- Strawberry Cheesecake 200
ripe strawberries blended with cream cheese
- Indulgence 200
an indulgent blend of fresh espresso coffee, chocolate and cream
- Tropical Fresh 250
yuzu, pineapple and cardamom
- Classics 200
flavours - vanilla, strawberry, chocolate, seasonal fruits
- Coffee 125
freshly brewed
south Indian
cappuccino
espresso (doppio)
cafe latte
- Tea 125
assam ctc
darjeeling
green
jasmine
earl grey
english breakfast

BEVERAGES

■ Organic Tea

- phalap singhpo tea 200
rare smoked tea hand rolled by the singhpo community
- organic hathikhuli green 150
- organic hathikhuli orthodox 150

vegetarian non-vegetarian

It is our endeavor to take special care of all our guests. If you or anyone in your party is allergic to any ingredient, please inform your server before you order your meal and he / she would assist you in ordering food items to suit you. All prices are in Indian rupees. We do not levy any service charge and all government taxes are applicable.