



మృతి 

VIVANTA

VIJAYAWADA
M G Road





FIRST MEAL OF THE DAY

07:00 am to 11:00 am

PETIT-DÉJEUNER
Breakfast Menu



BON APPETIT

Chow down

 ★	Great English Breakfast Platter 1008 Kcal 970 Gms Choice of juice, choice of eggs preparation, chicken sausages, baked beans, grill roma, mushrooms, hash browns, toast, probiotic drink & hot beverage (tea (or) coffee). 	650
	Indian Breakfast Platter 861 Kcal 1010 Gms Choice of juice (veg / fruit), cold beverages (butter milk (or) lassi, choice of fruit platter, idly / vada, dosa, poori / paratha and hot beverage (tea (or) coffee). 	550
	Choice of Cereals 504 Kcal 230 Gms Cornflakes / chocos / muesli / all bran with hot or cold milk 	275
	Eggs On Trivet 452 Kcal 290 Gms Regular or white Over easy / sunny side - up / scrambled / poached / omelette / boiled Choice of: Masala / tomato / cheese Eggs with hash brown, grill tomatoes & bread toast (brown / multi grain /regular) 	375
	Scrambles & Hashes 300 Kcal 280 Gms A must try scrambled eggs, veggies & sausage meat 	400
	Pain Perdu 548 Kcal 290 Gms A cozy aromatic rich slice of gypsy toast 	400
	Egg Benedict 452 Kcal 290 Gms Hollandaise with parmesan and English muffin 	450
	Homemade Pancakes 830 Kcal 340 Gms Choice of toppings: Apple fruit compote / caramelized bananas / whipped cream or maple syrup 	400
	Waffles (Concise List of Toppings) 830 Kcal 340 Gms Choice of: Maple cream syrup or strawberry syrup and whipped cream with fresh fruits) 	400

 Vegetarian  Non-Vegetarian  Vegan  Signature Dishes
Kindly inform us if you are allergic to any food ingredients

List of Allergens:
Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya  Peanuts  Crustaceans  Sesame  Celery  Sulphites 

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 	Indian Crepe	350
628 Kcal 310 Gms Choice of : Plain / onion/ beetroot / spinach / masala / rawa / pesarattu / cheese / egg A popular South Indian thin crepe (dosa) with sambar & chutnies    		
	Choice of Fermented Dough Cake (4 pcs)	350
687 Kcal 400 Gms Idly 877 Kcal 450 Gms Vada With sambar & chutnies  		
	Upma	350
1201 Kcal 330 Gms A choice of: Jedipappu / tomato / semiya with sambar & chutnies   		
	Spicy Stuffed Paratha (2 pcs)	350
1014 Kcal 530 Gms Choice of : Potato / cauliflower or paneer with curd & pickle   		
	Poori Bhaji / Chole Bhatura (2 pcs)	400
1258 Kcal 345 Gms A traditional north Indian breakfast with bhaji & salad   		

HOMEMADE SIGNATURE SLIDERS

Creamy Burgers & Sandwiches

 	Crossiant Vada Pav (2 pcs)	450
1321 Kcal 250 Gms Sphere of spiced potatoes with tamarind glaze   		
 	Grilled Veg Sandwich	500
429 Kcal 183 Gms An in-house iconic sandwich with secret sauce  		
 	Classic Veg Burger	500
558 Kcal 217 Gms A delicious veg burger with arugula and roma salad  		
 	Masala Akuri Pav (2 pcs)	500
1253 Kcal 400 Gms Masala buttery egg with smoky tamarind glaze   		
 	Murgh Masala Pav (2 pcs)	550
1212 Kcal 340 Gms Pulled garlic roasted chicken with spicy mint relish  		

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WELLNESS BREAKFAST

A healthy pattern

- | | | |
|---|--|------------|
|   | B.Y.O.B
1022 Kcal 290 Gms Build your own breakfast by 6" hoagie roll
Choice of meats – Shredded chicken / chicken salami
Choice of Cheese – Cheddar / processed cheese / emmenthal
Choice of Veggies – Bell peppers / zucchini / olives / mushrooms
Choice of Dressings / Dips – Mustard mayo / garlic mayo / honey mustard / thousand island
   | 600 |
|  | Al Forno Rolls
1008 Kcal 280 Gms Choice of any 3 breads with preserves
Choice of freshly baked bread (plain / brown / sour dough) , Danish pastries, croissants, muffins, doughnut with preserves (honey / jam / butter)
  | 500 |
|   | Spinach & Mushroom Albumen Frittata
452 Kcal 290 Gms A Fancy Morning meal with handful of spinach, mushrooms and parmesan
   | 400 |
|  | Oats Meal / Quinoa Porridge
172 Kcal 190 Gms Choice of: Plain / masala) creamy and versatile, steel cut oaty meal
  | 350 |
|  | Melange Fruit Platter
245 Kcal 320 Gms Seasonal cut fruit platter | 300 |

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QUENCHERS

Cold beverages

- **Malted Milk** 300
292 Kcal | 200 ml | Choice of frappes: Vanilla / butter scotch / chocolate / rose petal / fig & honey

- **Lassi** 300
328 Kcal | 260 ml | Hint of cardamom & pistachio

- **Chaas** 300
62 Kcal | 230 ml | Choice of plain / coriander and cumin

- **Fresh Juices / Tender Coconut Water** 300
169 Kcal | 272 ml | Choice of pineapple / apple / watermelon / orange / papaya
- **Preserved Juices** 300
97 Kcal | 300 ml | Choice of pineapple / guava / orange / grapes / mango

- **Packaged Drinking Water (Himalayan Spring / Evocus)** 150 | 225

THEOBROMINE

Hot beverage collections

- **Tea Cruise** 230
150 ml | Plain tea / masala tea / ginger tea / green tea / honey & lemon tea

- **Classic Macchiato** 230
150 ml | Dabara / filter / espresso / cappuccino / latte

- **Healthy Sips** 230
200 ml | Choice of: Horlicks / bournvita

- **Warm Drinking Cocoa** 230
200 ml | Hot chocolate


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TOUTE LA JOURNEE

12:30 pm to 11:00 pm

WESTERN
Embellished with Eclectic Cuisine



POT AU FEU

A scrumptious bouillon with chapon

- 🟢 **Rustic Tomato Basil Soup** 300
272 Kcal | 230 ml | Zen tomato soup, simple and unadorned
 
- 🟢 **Opal Broccoli With Frico** 325
292 Kcal | 240 ml | A rich earthy soup with a dollop of nouvelle
 
- 🔺 **Roasted Jalapeno & Chicken Corn Chowder** 350
192 Kcal | 210 ml | Creamy creamy chowder with corn and chicken
 
- 🔺 **Langoustine Soup** 350
240 Kcal | 260 ml | A traditional Icelandic strained broth of crustaceans
  

COURS DE SALADE

Protein bowls

- 🟢 ★ **Horiatiki** 350
374 Kcal | 310 Gms | Traditional Greek salad with brynza / feta

- 🟢 **Watermelon, Feta & Arugula** 375
270 Kcal | 227 Gms | Refreshing juicy salad with feta and arugula

- 🟢 **Giardiniera Vert With Cherry Roma** 375
320 Kcal | 310 Gms | Contemporary garden greens with a touch of emincer and plum roma

- 🔺 **Grilled Chicken Caesar Insalata (By Hydroponic Leaves)** 400
360 Kcal 250 Gms | The hydroponic leaves topped with caesar, grilled chicken and croutons
  
- 🔺 ★ **Smoked Chicken & Caperberries Ensalada** 450
537 Kcal | 277 Gms | A fruity, zingy salad with orange dressing and smoke chicken

- 🔺 **Insalata Nicoise** 450
422 Kcal | 325 Gms | Nicoise with seared fish
  
- 🟢 **Choice of variant dressings: A la grecque / lemon & mint / orange fondue / pesto/ ranchero/ honey mustard / french vinaigrette & Italian vinaigrette**
 

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MORSELS

Diverse morsels

- **Ghineffi Di Riso (Salsa Alla Palermitana)** 450
1467 Kcal | 323 Gms | A delicious Sicilian rice spheres with mozzarella cheese fillings

- **Curried Kernel Fritters with (Fromage Dip)** 450
1300 Kcal | 363 Gms | Tender treats with simple studded corn

- ▲ **BBQ Aile** 650
606 Kcal | 326 Gms | Baked chicken wings, etouffee with barbecue sauce

- ▲ **Goujons with Lime Mayo** 700
966 Kcal | 400 Gms | Frigerre fish fingers with dip of lime mayo


ABC (Always Be in Cheese)

Culinary Jewels

COURS EN ALTERNANCE

Crunchy, crispy, cheesy and creamy sandwiches
Choice of Grilled / plain / toasted white bread / whole wheat/ multi-grain - veg/ non-veg

- **Bombay Sandwich** 450
498 Kcal | 243 Gms | A peppy sandwich

- **Grilled Veg Sandwich** 500
429 K cal | 183 Gms | An in-house iconic sandwich with secret sauce

- ▲ **Crispy Chicken Sandwich** 550
686 Kcal | 378 Gms | Crunchy chicken sandwich topped with crinkled pickles

- ▲ **(C3) Classic Club Chicken Sandwich** 600
1030 Kcal | 440 Gms | A classic club sandwich with chicken and cheese


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COURS DE BURGER

A signature flame grilled patty with provolone cheese

-  **Veg. Cheese Burger** 500
558 Kcal | 217 Gms | Flavorful patty with melty cheese topping

-  **Classic Chicken Burger** 550
530 Kcal | 289 Gms | Burger topped with chic hache cake and caramelized onion


NAPOLI CRUST

Pizzas

-  **Cheesy Herby & Garlic Pizza** 600
533 Kcal | 266 Gms | Crust topped with marinara and herb cheese

-  **Peri - Peri Chicken Pizza** 650
643 Kcal | 348 Gms | A combination of spicy seasonings with cheese tender chicken chunks


WRAPS

A healthy seasoned tex-mex flavors

-  **Zucchini with Jalapeno Tacos** 500
791 Kcal | 321 Gms | Tacos topped with crunchy radicchio

-   **Tex-Mex Chicken Fajita** 550
773 Kcal | 359 Gms | Seared chicken etouffed with asadero cheese in panini


TAPEAR

Microtiter plates

-  **(3 - P) - Picante Pommes Pont-Neuf** 300
1146 Kcal | 320 Gms | Dusted frites

-  **Persillade Toast** 400
521 Kcal | 225 Gms | Cheese chilly toast with homemade aioli

-  **Loaded Nachos** 400
753 Kcal | 270 Gms | Nachos with refried beans and pico de gallo


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FARINACEOUS

Splendid feature of durum wheat & arborio with a slice of chapon

- 🟢 **(P3) - Primavera with Pesto & Penne** 550
915 Kcal | 471 Gms | Penne tossed with pesto, primavera and parmesan

- 🟢 **Spaghetti Aglio Olio E Peperoncino** 550
1288 Kcal | 470 Gms | Spaghetti by hint of garlic, red chilly peppers and parmesan

- 🟢 **Wild Mushroom Risotto with Garlic Dust** 600
723Kcal | 465 Gms | Creamy filling with crimini mushrooms and vermouth

- 🔺 **Classic Penne Chicken Ala King** 700
893 Kcal | 513 Gms | Pleasant chicken with sherry and pimento sauce

- 🔺 ★ **Lamb Arrabbiata with Spaghetti** 800
775 Kcal | 494 Gms | Lamb hache with arrabbiata)

- 🔺 ★ **Chicken Alla Milanese Risotto** 750
890 Kcal | 493 Gms | Chicken milanese infused with caramelized shallots

- 🟢 **Choice of sauces for pasta's: Alfredo, mornay, pesto, arrabbiata, rosatella, cacio e pepe**


LE PLAT PRINCIPAL

Classic delicacy with rich sauces

- 🔺 **Grilled Chermoula Chicken with Colbert** 750
1151 Kcal | 481 Gms | A classic moroccan pesto chicken with colbert sauce

- 🔺 ★ **Shrimp Crusted Fish with Normandy** 800
830 Kcal | 400 gms | Peculiar crusted fish with sapid normandy sauce

- 🔺 **Braised Lamb with Potato Rosti & Bordelaise** 850
1062 Kcal | 458 Gms | Seasoned lamb with a flavor of red wine sauce


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PAN - INDIAN SPECIALITIES

Millennial Flavors of India

SHORBA

A divine experience in every sip with cob of focaccia

-  **Traditional Mulligatawny Soup** 300
192 Kcal | 253 ml | An Indian traditional broth with distinct veggies

-  **Roasted Roma Cilantro Shorba** 300
185 Kcal | 206 ml | A unique broth with roasted roma and cilantro

-  **Murgh Badami Shorba** 325
403 Kcal | 240 ml | Tempered chicken broth with almonds

-  **Dast Pista Shorba** 350
480 Kcal | 240 ml | Lamb broth with pistachio


ROLLS

Concealed griddle bread

-  **Paneer Kurchan / Makhani Roll** 500
649 Kcal | 257 gms

-  **Murgh Kurchan / Makhani Roll** 550
617 Kcal | 297 Gms


TID BITS

Brilliance of Bites

-  **Ghee Karam Pungulu** 450
1492 Kcal | 270 Gms | Trifolati dumplings

-  **Mushroom Karivepaku Vepudu** 500
744 Kcal | 300 Gms | Wilted mushrooms with curry leaves dust
-  **Paneer Kempu Bezule** 500
709 Kcal | 260 Gms | Paneer with dollop and byadgi yogurt sauce

-  **Payyoli Chicken Fry** 650
1354 Kcal | 300 Gms | Malabari crispier chicken

-  **Panch Phoran Cheppa Fry** 650
1078 Kcal | 350 Gms | Fish immersed with 5 spice blend

-  **Royyala Vepudu** 775
230 Kcal | 250 Gms | Spicier prawns hailing from Andhra


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SIGNATURE CHARCOAL TRENCHES

Winning trenches

 ★	Dahi ka Sholay 582 Kcal 275 Gms A delicious bread pockets with cheese  	500
 ★	Anardana Paneer Tikka 804 Kcal 313 Gms Dried pomegranate with panner 	550
 ★	Subz Shikampuri 527 Kcal 229 Gms Pan-seared veg cake  	550
 ★	Achari Murgh Tikka 414 Kcal 276 Gms Glazed tandoori chunks with a predominant flavour of Indian pickle  	650
 ★	Avalu Cheppa Tikka 933 Kcal 305 Gms An irresistible snack of Pave  	650
 ★	Raan Tattari Kebab 753 Kcal 369 Gms Hachee lamb seekh ingrained with saffron 	800

HEAVENLY BREADS

Unleavened copious flatbreads

	Tandoori Roti (2 pcs) / Phulka (3 pcs) 485 Kcal 180 Gms Plain / butter / chilly/ garlic / missi  	120
	Simply Naan / Butter Naan / Garlic Naan 485 Kcal 180 Gms Pluffy Indian bread  	150
	Paratha (02 pcs) 485 Kcal 180 Gms Tawa / laccha / pudhina / methi / teen koni  	150
	Cheese Chilly Naan (1 pcs) 522 Kcal 200 Gms Indian bread filled with chilly and cheese  	150
 ★	Murgh Mughlai Baida Roti (1 pcs) 768 Kcal 333 Gms Stuffed with chicken and akuri   	200

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CLASSICS

Dynamic flavors of rich gravies

	Okra Do-Piazza 546 Kcal 306 Gms Okra tossed in double onion creamy gravy 	500
	Kadai Subzi / Nizami / Jhal Frezi 484 Kcal 313 Gms Assorted veggies simmered in a brunoise sauce 	500
	Indian Eggplant 424 Kcal 265 Gms Roasted egg plant simmered (or) stuffed in a tangy and nutty curry 	500
	Aloo Gobi / Capsicum 555 Kcal 336 Gms Pommies with lite spices 	500
	Dum ki Khumb 395 Kcal 300 Gms Aromatic gravy infused with fennel and dry ginger 	550
	Paneer (Makhani / Methi Chaman / Palak / Kadai) 753 Kcal 315 Gms Dices of fresh cottage cheese simmered in a velvety gravy 	550
	Spring Vegetable Korma 773 Kcal 351 Gms Cauliflower, carrots, paneer, saffron cashew sauce, pistachio & raisin crumble 	575
	Machi Hara Masala 173 Kcal 295 Gms Fish immersed with verte 	650
	Nellore Chepala Pulusu / Iguru 297 Kcal 395 Gms Pave in tangy and spicy curry 	650
 ★	Xtra Spicy Kodikura / Iguru 680 Kcal 318 Gms Andhra speciality with traditional spices	650
	Murgh Pista Korma / Dum ka Murgh 693 Kcal 352 Gms Chicken morsels in pista & chironji gravy 	700
	Prawn Jhal Frezi / Iguru 757 Kcal 346 Gms Prawns in a brunoise sauce 	800
 ★	Smoked Jodhpur Maans 346 Kcal 260 Gms Braised lamb cooked in marwar Mathaniya chilli	800
	Golichina Mamsam 785 Kcal 360 Gms Telangana delicacy with local spices 	800

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TEMPERED TREASURES

Coddle lentils

-  **Dal Makhani** 400
636 Kcal | 330 Gms | Comfort lentils dolloped with cream

-  **Double Dal Tadka / Palak/ Lasooni / Tomato** 350
1253 Kcal | 335 Gms | Lentils tempered with spices and ghee
 

BASMATI KHAZANA & Co

An aromatic one pot dish

-  **Sakahari Dum Biryani / Pulao** 750
2049 Kcal | 885 Gms | Spiced melange veggies with flavored riz
 
-  **Murgh Dum Biryani / Makhani / Pulao** 800
1810 Kcal | 996 Gms | Long grains with smoked chicken and velvety gravy
 
-   **Apricot Gosht Biryani / Pulao** 850
1933 Kcal | 996 Gms | Spiced lamb with grainy riz & caramelized apricots
 
-   **Exotic Royyala Pulao** 850
1378 Kcal | 769 Gms | Fragrant basmati with exotic prawns
  
-  **Tryptophan Riz** 350
811 Kcal | 455 Gms | Probiotic curd rice
  
-  **Bisi Bele Bath / Dal Khichdi** 350
393 Kcal | 350 Gms | One pot comfort meal
  
-  **Flavor Rice** 350
670 Kcal | 610 Gms | Choice of flavor rice: lemon / pulihora / kothimera
 
-  **Safed Chawal** 200
345 Kcal | 410 Gms


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VINTAGE THALI

A well-balanced meal in a traditional silver platter

- | | | |
|---|--|------------|
|  | Sampoorna Thali
1583 Kcal 1125 Gms Fresh garden vegetables, paneer, dal with aromatic riz
 | 800 |
|  | Club Thali
1820 Kcal 1195 Gms Fish, chicken, lamb, pulses with flavored riz
 | 900 |
|  | Samundari Thali
1701 Kcal 1320 Gms Fresh seafood curries and fries with flavored riz
 | 900 |

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PAN ASIAN

Fire Flavor Fervour



A POT LIQUOR

Dazzle of the course

 	Tom Kha 276 Kcal 240 ml Chocked veggies in coconut milk 	300
 	Pot Detox Soup 94 Kcal 219 ml A healthy nage  	300
	Laksa 334 Kcal 240 ml Malaysian goulash with chicken and prawns 	350
	Vietnamese Corn Asparagus Chicken Soup 89 Kcal 219 ml Delicious broth with chicken and egg drop   	350

BLENDING ASPECTS

A coat of barm

 	Braised Bean Curd 365 Kcal 271 Gms Fermented bean curd with splash of glaze  	650
	Sichuan Dumplings 854 Kcal 430 Gms Wrapped exotic veggies in bonnet nectar   	650
	Gong Bao 717 Kcal 313 Gms Stir fried chook with the combination of umami   	700
	Moo Goo Gai Pan 586 Kcal 323 Gms A classic cantonese chicken and mushroom  	700
	Pad Krapow Gai 926 Kcal 381 Gms Thai basil chicken with a hint of Holland (or) Thai bird eye chilli  	700
	Ebi Tempura 800 Kcal 440 Gms A crispy delicious Japanese prawns 	800

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STAPLES & BOWLS

An amalgamation of journey

Lo Mein

	350 Gms Evinced noodles with principal of spices	
🟢	371 Kcal 460 Gms Veg	350
	🌾	
🔺	460 Kcal 460 Gms Eggs	400
	🌾 🍳	
🔺	365 Kcal 470 Gms Prawns	450
	🌾 🦞	
🔺	642 Kcal 450 Gms Chicken	450
	🌾 🍳	

Khao Pad

	400 gm A classic fried rice with seasonings and flavors	
🟢	509 Kcal 450 Gms Veg	350
	🌾	
🔺	634 Kcal 450 Gms Eggs	400
	🌾 🍳	
🔺	545 Kcal 450 Gms Prawns	450
	🌾 🦞	
🔺	726 Kcal 480 Gms Chicken	450
	🌾 🍳	

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DOLCE

Fairy Tales of the Kitchen



COURS DE DESSERTS

An entremets

 ★	Rose Tres Leches 1090 Kcal 320 Gms A dense moist cake soaked with goodness of rich milk 	350
	Aka Samoa Fudge 939 Kcal 200 Gms Signature flavours with coconut caramel delight 	350
	Apricot Delight 762 Kcal 200 Gms A delicious combination of apricot jello and enrobed with cream 	350
	Walnut Brownie with Vanilla Ice-Cream 1017 Kcal 240 Gms Rich brownie, enveloped with chocolate sauce and gelato 	350
 ★	Rose Dumplings with Vanilla Ice-cream 1125 Kcal 233 Gms Gulab jamun in rose syrup 	325
	Sugar Free Kheer 299 Kcal 212 Gms A delicious combination of dry fruits, milk and grains 	325
	Ice-Cream 369 Kcal 165 Gms Spumoni: (b / s / v) / fig & honey / rose petals / honeymoon delight 	325

 Vegetarian  Non-Vegetarian  Vegan  Signature Dishes
Kindly inform us if you are allergic to any food ingredients

List of Allergens:

Milk  Nuts  Gluten  Mustard  Molluscs  Eggs  Fish  Lupin  Soya  Peanuts  Crustaceans  Sesame  Celery  Sulphites 

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04:00 pm to 06:00 pm

TEA CULTURE, CHAAT & H₂O'S

Seven Necessities



CREAM TEA

Robust version of devonshire tea

-    **Charley** **700**
1795 Kcal | 460 Gms
Our 3- Tier charley comes with dainty savories and choice of tea / coffee
First Tier: Cookies, chat tarts & mint sandwich.
Second Tier: Curry puffs (veg / chicken)
Third Tier: Tea biscuit.
   
-    **Desi Thal** **700**
1421 Kcal | 550 Gms | Platter comes with hot snacks and choice of tea / coffee
Asst. Fritter's: (Onion/ paneer/ spinach)
Curry Puffs: (Veg / chicken)
Hot Fritters: Mirchi bhaji (stuffed onion, tomato & peanut masala)
Samosa's (Potatoes / corn / chicken)
   

CHAAT

Elements with aromatic spices and sauces

-  **Pommes Ragada Tartlet** **300**
1224 Kcal | 370 Gms | A lip smacking spiced ragada with carom seed tartlets
 
-  **Churmur Chaat** **300**
1143 Kcal | 270 gms | Rajsthani delicacy

-  **Masala Cones** **250**
1127 Kcal | 230 gms | Roasted papad cones with garnish of Ort Salsa


THEOBROMINE

Hot beverage collections

-  **Tea Cruise** **230**
150 ml | Plain tea / masala tea / ginger tea / green tea / honey & lemon tea

-  **Classic Macchiato** **230**
150 ml | Dabara / filter / espresso/ cappuccino/ latte


IMBUED H₂O

Carbonated and non-carbonated flavored beverages

-  **Floating Sodas** **300**
200 ml | Choice of : Pina colada /mint mojito / virgin mary

-  **Aerated Spring Water** **300**
300 ml | Coke/ diet coke/ fanta/ pepsi/ thums up / sprite

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11:30 pm to 06:00 am

TWILIGHT MENU



- 
Melange Fruit Platter 300
 245 Kcal | 320 ml | Seasonal cut fruit platter
- 
Fresh Juices 300
 169 Kcal | 272 ml | Choice of pineapple / apple / watermelon / orange / papaya
- 
Preserved Juices 300
 97 Kcal | 300 ml


SOUP

A scrumptious bouillon with chapon

- 
Rustic Tomato Basil Soup 300
 272 Kcal | 230 ml | Zen tomato soup, simple and unadorned

- 
Roasted Jalapeno & Chicken Corn Chowder 350
 192 Kcal | 210 ml | Creamy creamy chowder with corn and chicken


APPETIZER SALADS

Protein bowls

- 
Horiatiki 350
 374 Kcal | 310 Gms | Traditional Greek salad with brynza / feta

- 

Grilled Chicken Caesar Insalata (By Hydroponic Leaves) 400
 360 Kcal 250 Gms | The hydroponic leaves topped with caesar, grilled chicken and croutons


COURS EN ALTERNANCE

Crunchy, crispy, cheesy and creamy sandwiches

Choice of Grilled / plain / toasted white bread / whole wheat / multi-grain - veg / non-veg

- 
Grilled Veg Sandwich 500
 492 Kcal | 183 Gms | An in-house iconic sandwich with secret sauce

- 
Crispy Chicken Sandwich 550
 686 Kcal | 378 Gms | Crunchy chicken sandwich topped with crinkled pickles


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COURS DE BURGER

A signature flame patty steak with provolone cheese

-  **Veg. Cheese Burger** 500
558 Kcal | 217 Gms | Flavorful patty with melty cheese topping

-  **Classic Chicken Burger** 550
530 Kcal | 289 Gms | Burger topped with chic hache cake and caramelized onion


FARINACEOUS

Splendid feature of durum wheat with a slice of chapon

-  **(P3) - Primavera with Pesto & Penne** 550
915 Kcal | 471 Gms | Penne tossed with pesto, primavera and parmesan

-   **Lamb Arrabbiata with Spaghetti** 800
775 Kcal | 494 Gms | Lamb hache with arrabbiata


HEAVENLY BREADS

Unleavened copious flatbreads

-  **Phulka (3 pcs)** 120
485 Kcal | 180 Gms | Plain / butter

-  **Tawa Paratha (2 pcs)** 150
485 Kcal | 1800 Gms


CLASSICS

Dynamic flavors of rich gravies

-  **Kadai Subzi / Nizami / Jhal Frezi** 500
483 Kcal | 313 Gms | Assorted veggies simmered in a brunoise sauce

-  **Paneer Makhani** 550
753 Kcal | 315 Gms | Dices of fresh cottage cheese simmered in a velvety gravy

-  **Nellore Chepala Pulusu / Iguru** 650
297 Kcal | 395 Gms | Pave in tangy and spicy curry

-   **Xtra Spicy Kodikura / Iguru** 650
630 Kcal | 318 Gms | Andhra speciality with traditional spices

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TEMPERED TREASURES

Coddle lentils

- 🟢 **Double Dal Tadka** 350
1253 Kcal | 335 Gms | Lentils tempered with spices and ghee
🥛🌾

RIZ

- 🟢 **Tryptophan Riz** 350
811 Kcal | 455 Gms | Probiotic curd rice
🥛🌾🍌
- 🟢 **Bisi Bele Bath / Dal Khichdi** 350
1057 Kcal | 594 Gms | One pot comfort meal
🥛🌾🍌
- 🟢 **Safed Chawal** 200
345 Kcal | 410 gms
🌾

IMBUED H₂O

Carbonated and non-carbonated flavored beverages

- 🟢 **Floating Sodas** 300
200 ml | Choice of : Pina colada / mint mojito / virgin mary
🥛
- 🟢 **Aerated Spring Water** 300
300 ml | Coke / diet coke / fanta / pepsi / thums up / sprite

DOLCE

Fairy tales of the kitchen

- 🔺 **Walnut Brownie with Vanilla Ice-Cream** 350
1017 Kcal | 240 Gms | Rich brownie, enveloped with chocolate sauce and gelato
🥛🌾🍌🍌
- 🟢 **Sugar Free Kheer** 325
299 Kcal | 212 Gms | A delicious combination of dry fruits, milk and grains
🥛🍌
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