

VIVANTA
WHITEFIELD BANGALORE
BY TAJ

latitude

☒ vegetarian ☐ non-vegetarian

It is our endeavour 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 they would assist you 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.



BREAKFAST

	Choice of cereals corn flakes, wheat flakes, choco flakes or muesli, served with hot or cold milk please let your server know if you would like skimmed or soya milk	400
	Uttappam south indian fermented rice pancakes, plain or masala	400
	Idli steamed rice and lentil dumplings, served with chutney and sambhar	400
	Eggs cooked to order fried, boiled, scrambled, poached, omelette, served with an option of grilled bacon, sausages, hash brown potatoes, stir-fried spinach in olive oil, grilled tomatoes egg white preparations are also available	400
	French toast choice of bread from white, multi-grain or whole wheat	400
	Waffles served with melted butter, honey and maple syrup	400
	Breakfast pancakes served with melted butter, honey and maple syrup	400



COMFORT FOOD

Soups

- Italian minestrone**

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

300
- Shorba**

originating in india, a thick flavoursome soup prepared from vegetables or lamb and garnished with herbs

300

Main Course

Non-Vegetarian

575

- Spaghetti carbonara**

classic italian pasta preparation cooked in a rich creamy sauce with egg yolk and freshly cracked black pepper
- Goan fish curry**

a spicy indian sea food gravy made with red chillies, ginger, peppercorn and vinegar; served with steamed rice
- Butter chicken**

chicken morsels cooked in a clay oven and finished in a creamy fenugreek flavoured tomato gravy and served with naan
- Kheema pao**

a popular delicacy from mumbai, minced lamb simmered with spices and red chilli, served with indian breads




Vegetarian

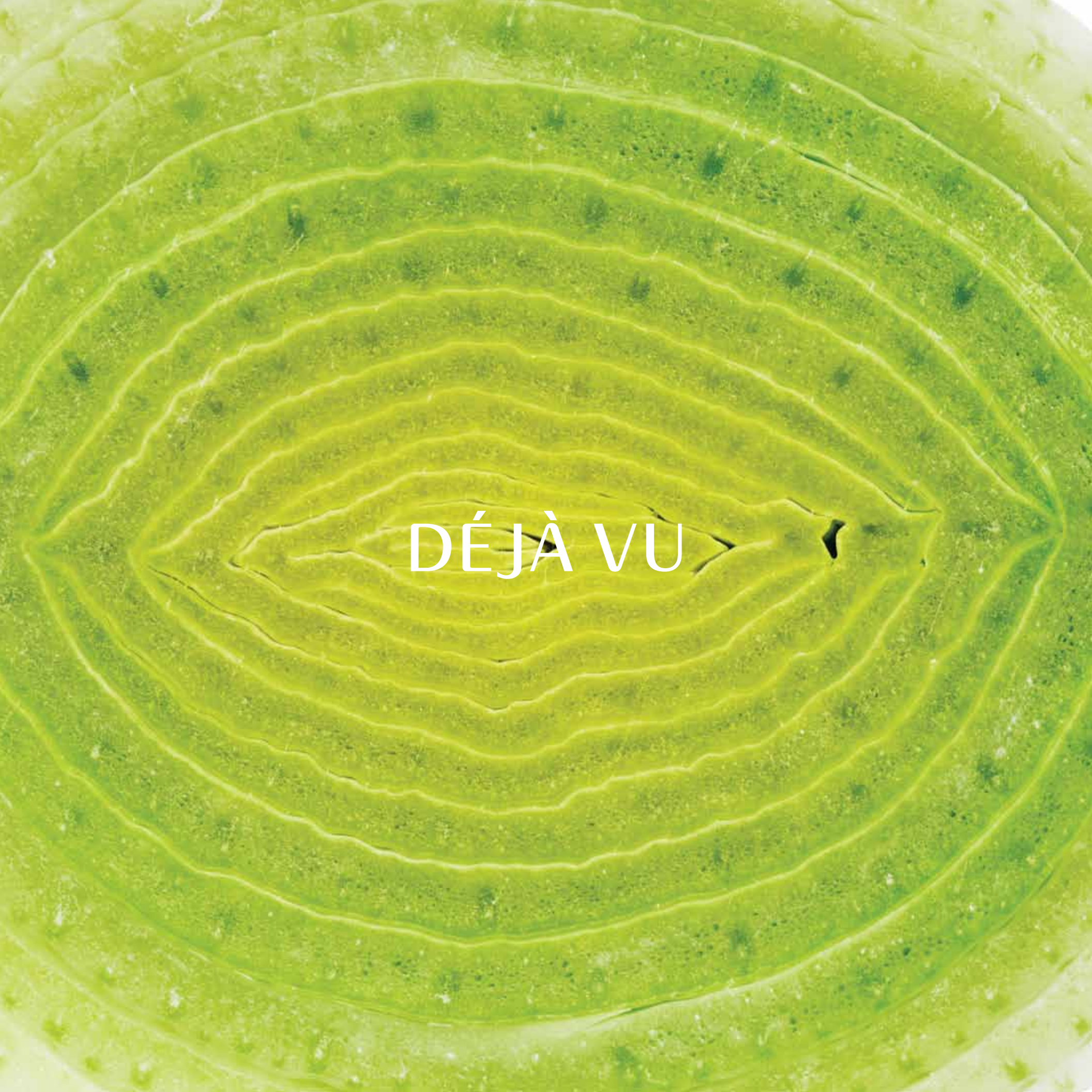
425

-  **Pan-grilled paneer (with Indian spices)**
a popular appetiser across the country, soft cottage cheese grilled on a bed of indian spices and served in an ensemble of vegetables
-  **Dal makhani**
known for its generous portions of cream, this treasured staple dish of the north consists of whole black lentils and kidney beans slow cooked with herbs and spices, served with a choice of steamed rice or naan
-  **Vegetable stew**
a combination of various vegetables cooked and seasoned with herbs, slow cooked in tempered coconut milk and served with steamed rice
-  **Bhelpuri and dahi bhalla**
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

295

-  **Crème brûlée (classic / sugar free)**
literally known as 'burnt cream', it is a rich custard base topped with layers of hard caramel
-  **Phirni (sugar free)**
a traditional south asian dessert, prepared from rice, sweetened milk and flavoured cardamom, saffron and almonds
-  **Chocolate mud pie / brownie**
absolutely sinful, with a gooey chocolate filling on top of a crumbly chocolate crust



DÉJÀ VU

Vegetarian	425
Poultry and Meat	550
Seafood	625

Thin crust pizza

-  margarita
-  hawaiian
-  roasted chicken, sundried tomato
-  italian spicy pork pepperoni
-  **Vivanta's pb's sandwich**
grilled french toast sandwich with peanut butter and apple compote
-  **Paneer tikka masala**
tikka masala, paneer tikka, garlic naan and house salad
-  **Mac 'n' cheese**
english cheddar, choice of bacon, chicken, mushrooms or plain
-  **Nasi goreng**
indonesian fried rice, chicken satay, fried egg and shrimp crackers
-  **Fish and chips**
battered fish fillets, fries, mushy peas and tartare sauce
-  **Indonesian chicken satay**
chicken satay and peanut sauce
-  **Southern fried chicken**
chicken drumsticks, coleslaw and almond buttered beans
-  **Buffalo wings**
dozen baked chicken wings tossed in spicy tangy sauce, served with blue cheese sauce
-  **Bulgogi**
tenderloin, ssamjang and bibimbaap
-  **Chicken tikka masala**
tikka masala, chicken tikka, garlic naan and house salad



CHEFS’ SIGNATURE DISHES

Chefs’ Signature Dishes

 Dakos crusty khobuz topped with grated tomato, fresh basil, feta cheese and EVOO	400
 Pizza spinach spinach, garlic, basil pesto and provolone cheese	650
 Baked pumpkin and brie puff pastry, brie, pine nuts and house salad	650
 Spaghetti bolognaise blend of oxtail and tenderloin braised for “9 hours” to infuse, parmesan shavings	650
 Pizza al salmone thin crust, hand-tossed pizza with smoked salmon and mascarpone cheese	700
 Perfect crispy roast chicken a perfectly succulent roast chicken, served with pan-tossed vegetable shavings <i>done for dinner service only</i>	750
 Tenderloin wellington sautéed spinach, champignon and morel jus	750
 “Sous vide” shanks of lamb braised carrots, crushed green peas and pomegranate salsa	1800
Put yourself in the hands of our chef Customise your meal with recommendations from our chefs. Please ask your server for details.	2100



SOUPS

Vegetarian 275

- **Cream of wild mushroom**
truffle essence and parmesan cream
- **Miso shiro**
pak choi, nori, tofu and shitake
- **Moong dal aur shatmuli ka shorba**
green gram and asparagus
- ■ **Corn chowder**
cumin oil and crab meat optional

Non-Vegetarian 300

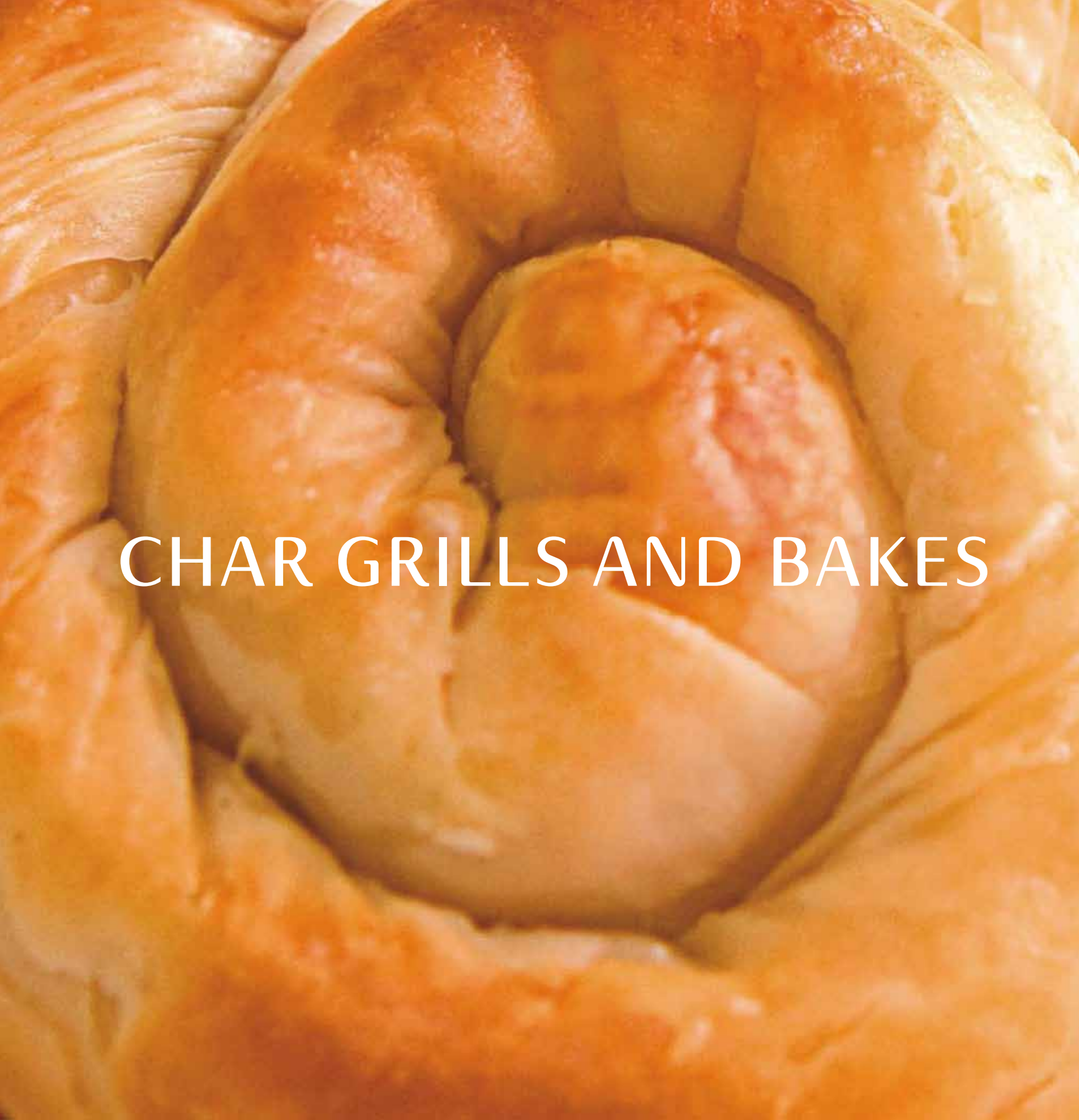
- **Tom yam gai maphrao**
chicken, button mushroom, pak choi, rice noodles and lime
- **Chicken and roasted garlic soup**
a creamy extract of chicken, roasted garlic and walnut, mini chicken dumplings
- **Lamb harira**
fragrant moroccan lamb, chickpea and tomato



SMALL PLATES

Vegetarian	350
Poultry and meat	425
Seafood	475

- **Insalata caprese**
fresh buffalo mozzarella, tomatoes, basil trickled with balsamic vinegar and extra virgin olive oil
- **Greek salad**
feta cheese, cucumbers, cherry tomatoes, olives, peppers, lettuce with lemon dressing
- **Refried bean and jalapeños mini chimi changas**
sour cream and tomato salsa
- **Green bean and cream cheese dim sum**
served with kimchi and accompanying sauces
- **Vegetarian kebab platter**
seengh dana aur dahi ke kebab, do bhutte ki sheek, lal mirch ka paneer tikka, served with mint chutney and house salad
- **Caesar salad**
traditional caesar’s combination of romaine, bacon bits, chicken or smoked salmon, anchovy, brioche croutons
- **Cigara boregi**
cylindrical pastry filled with minced lamb, feta and parsley, served with honey chilli dip
- **King prawn “karwari”**
prawns tempered with a spice blend from the coastal region of karwar and house salad
- **Chicken and celery root dim sums**
served with kimchi and accompanying sauces
- **Non-vegetarian kebab platter**
awadhi lamb sheek kebab, zafrani fish tikka, coriander-scented chicken tikka, served with mint chutney and house salad



CHAR GRILLS AND BAKES

Vegetarian	425
Poultry and Meat	550
Seafood	625

Turkish pizza pides

- sautéed spinach, roasted corn and pimentos with paprika
- caramelised onions and wild mushrooms
- marinated seafood with basil and chilli
- chicken breast, spicy salami, tenderloin, onion and button mushrooms

- **Pesto vegetables in filo wrap**
basil tomato glaze and olive tapenade

- **Spinach and mushroom whole wheat lasagna**
ricotta cheese and herbed cream

- **Vegan moussaka**
layers of zucchini, aubergine and tomato, soy béchamel, served with pickled vegetables and pita bread

- **Tenderloin medallion steak**
printaniere of spring vegetables, red wine braised potato, mascarpone and caramelised onion jus

- **Spiced tamrind basted tenderloin minute steak**
printaniere of spring vegetables, fries and tamarind barbecue sauce

- **Char-grilled chicken breast**
black olive mash, country mushroom ragout and cream glaze

- **Teriyaki prime of chicken**
wasabi mash and tempura vegetables

- **“Old bay” seasoned crab meat stuffed tiger prawns** 1350
sautéed onions, bell pepper and fingerling potatoes

- **Fillet of salmon** 1500
wilted greens, potato wedges and caper beurre blanc

- **Grilled new zealand lamb chops** 1750
roasted peppers, asparagus, pistachio mash and thyme jus



PAN TOSSED AND STIR FRIES

Vegetarian	425
Poultry and Meat	550
Seafood	625

- **Heirloom tomato risotto**
parmesan shavings, pine nuts and wild rocket salad
- **Oyster mushroom and champignon ravioli**
roasted garlic cream sauce
- **Penne, baby potatoes and haricot beans**
garlic, extra virgin olive oil and pesto sauce
- **Wok fried vegetables**
black bean, steam rice and kimchi salad
- **Saffron seafood risotto**
parmesan shavings
- **Homemade fettuccine**
chorizo, roasted bell peppers, white wine cream sauce or crushed roma tomatoes
- **Stir-fried chicken with greens**
oyster sauce, steamed rice and kimchi salad



AROMATIC STEAMS AND DEEP BOWLS

Vegetarian	425
Poultry and Meat	550
Seafood	625

- ▣ ▣ **Appam and stew**
aromatic stew of vegetables or lamb, served with rice hoppers
- ▣ ▣ **Aromatic thai curry – red or green**
chicken, shrimps or vegetables, served with jasmine rice
- ▣ **Steamed prawns with burnt garlic on tofu**
pickled chilli and pak choi tossed egg noodles and cabbage kimchi
- ▣ **South indian fish moilee**
kerala coconut fish curry, kerala brown rice and house salad
- ▣ **Coorg chicken curry**
chicken morsels cooked in a blend of spices and grated coconut and coconut rice
- ▣ **Indian gravy - kadai, saag, do pyazza or makhani**
garden fresh vegetables, cottage cheese or chicken,
served with indian breads or steamed rice and house salad
- ▣ **Oriental - hot garlic, soya garlic, lemon parsley or sweet and sour**
asian vegetables, tofu, chicken, fish or prawns,
served with stir-fried noodles or rice



BETWEEN BREADS

Vegetarian	450
Poultry and Meat	525
Seafood	625

Sandwiches with any one of the fillings in a bread of your choice. Slices of white or multi-grain bread, french baguette, olive panini, sesame burger bun or ciabatta, served with coleslaw salad and french fries

- 

Vegetarian club sandwich
grilled vegetables, tomato, cucumber, lettuce and balsamic
marinated fresh mozzarella
- 

Smoking goat
olive bread, goat cheese, rucola, tomatoes and grilled
- 

Desi vibes
tandoori paneer, tandoori bell peppers, iceberg lettuce,
mint chutney, laccha onion, tomato and cucumber
- 

Evergreen siciliana
ciabatta, grilled zucchini, artichokes, basil pesto,
lettuce and shavings of fontina
- 

Banh mi
grilled tofu with lemongrass, mayonnaise, cucumber, pickled carrot
and daikon, hoisin sauce and fresh cilantro
- 

Non-vegetarian club sandwich
chicken salad, ham, bacon, fried egg, cheese, cucumber, tomato and lettuce
- 

Vivanta panini
smoked chicken in mustard mayo, chicken salami, tomatoes and cheddar
- 

Tuna
tuna mixture, olive bread, spiced mayo and tomato
- 

Tenderloin melt
minute steak, brie, caramelised onions and mushrooms, tomato and mustard, crusty baguette
- 

Cubano
boiled ham, pulled pork, swiss cheese and cuban bread
- Design your burger**
lettuce, tomato, gherkins and with fillings of your choice bacon, cheese,
fried egg, sautéed onions, grilled peppers
- 

Vegetable
- 

Chicken or tenderloin



BREADS AND SIDES

Breads and sides

150

- Tandoori mini naans
- Garlic bread
- Seasonal greens
stir-fried, grilled or steamed
- Cajun spiced potato wedges
- Creamy potato mash with citrus jelly



DESSERTS

Desserts

300

- **Roasted walnut tart**
organic vanilla bean ice cream
- **Carrot halwa spring roll**
honey yoghurt dip
- **Tandoori rasmalai**
layered with green apple shrikand
- **Warm chocolate and almond pave**
single origin dark chocolate, whisky ganache and caramelised almonds
- **Tiramisu**
pistachio biscotti
- **New york cheese cake**
compote of forest berries
- **Cassata siciliana**
traditional sicilian cassata made with candied fruits and ricotta, served with asti spumante sauce



BEVERAGES

Tea	
Quintessential classics	210
<div><div></div><div>English breakfast a unique and traditional english tea prepared from the best of indian and ceylon teas</div></div>	
<div><div></div><div>Masala spicy sweet medley of traditional indian spices, best had with milk</div></div>	
<div><div></div><div>Earl grey prepared from a blend of the finest black china teas, flavoured with the oil of the bergamot orange—a favourite of the royal household and many other world celebrities</div></div>	
Darjeeling tea	245
<div><div></div><div>Makaibari golden tips since 1945, makaibari tea estates have been committed to growing tea in the most environmentally sensitive way, this tea is full of aroma and has the right amount of briskness</div></div>	
<div><div></div><div>Sungma first bloom a pleasing well-balanced selection with a full bodied, sweet second flush character. the attractive leaf style, intense nutty fruity aroma and rich after taste makes it a connoisseur's delight</div></div>	
Assam tea	245
<div><div></div><div>Mangalam golden tips mangalam has beautiful golden tips and is easy to brew, full of flavour and richness, this tea is a perfect breakfast or afternoon tea to enjoy with or without milk</div></div>	
Nilgiri tea	245
<div><div></div><div>Orange pekoe from the tea garden's of southern india, this wonderful tea is said to be the dreamer's tea. imagine sitting in a veranda, sipping it from bone china cups, watching the sunset over the nilgiri hills!</div></div>	
Sri lankan tea	245
<div><div></div><div>Kenilworth estate—mid grown the kenilworth orange pekoe is a treat for the eyes, nose and palate. the long, crisp, dried leaves are dark brown with beautiful tawny tips, the infusion has a soft, almost rose like scent that imparts a pleasing taste without astringency</div></div>	
<div><div></div><div>Waltrim estate high grown large bold black leave with a forwardly ripe citrus fruit like aroma, producing medium to light bodied and subtly fragrant tea that is reasonably smooth on the palate</div></div>	

Chinese tea		245
<div><div></div><div>Formosa green tea</div></div>		
<div><div></div><div>Monkey king jasmine</div></div> <div>monkey picked tea is a wonderfully refreshing brew that has been hand or rather paw-picked by monkeys. these well cared for monkeys are famous in their native china and are specially trained by their owners to pick rare wild plants in inaccessible places such as cliff faces. the monkey-picked leaves produce a pale, golden tea</div>		
<div><div></div><div>Lapsong souchang</div></div> <div>lapu mountain originally from wuyi mountain of china's fujian province, this black tea is smoked over the embers of hot pine wood to give the leaves an intense smokey flavour</div>		
Herbal Infusions		275
<div><div></div><div>Hibiscus herbal infusion</div></div> <div>a fruity, tangy tea with a rose colour, made from the dried petals of the hibiscus flower</div>		
<div><div></div><div>Egyptian chamomile</div></div> <div>a light grassy sweet concoction that relaxes muscles and relieves tension</div>		
<div><div></div><div>Peppermint herbal infusion</div></div> <div>this herbal infusion is the perfect after-dinner drink. almost spicy when first sipped, the pre-dominant flavour sensation is penetratingly minty, with a refreshingly clean aftertaste</div>		
Flowering tea		600
<div><div></div><div>Jasmine</div></div> <div>hand-tied balls of green tea open up to reveal an elegant and fascinating display of marigold and jasmine flowers beautifully stretching upwards</div>		
<div><div></div><div>Blueberry</div></div> <div>a blueberry-infused green tea wrapped around a marigold in the base, a chain of pure jasmine blossoms and a globe amaranth flower which blossoms when infused, gives a unique and sweet taste of blueberries</div>		
Coffee		
<div><div></div><div>Coffee</div></div> <div>espresso, italiano, cappuccino, latte, doppio or decaf</div>		185
<div><div></div><div>Kumbakonam inspired degree coffee</div></div> <div>traditional south indian coffee</div>		225
<div><div></div><div>Single origin</div></div> <div>jamaica - blue mountain brazil - cerraó vintage ethiopia - sidamo</div>		225
<div><div></div><div>Cold coffees</div></div>		225
<div><div></div><div>Iced café mocha</div></div>		225
Pure		
<div><div></div><div>Choice of fruit juices</div></div> <div>(kindly ask your server for the choices available)</div>		225
<div><div></div><div>Shakes and smoothies</div></div> <div>bitter chocolate and brownie, vanilla, strawberry, mango or mint</div>		225
<div><div></div><div>Iced tea</div></div> <div>regular or flavoured</div>		225
<div><div></div><div>Lassi</div></div> <div>sweet, salted, masala or chaas</div>		250
<div><div></div><div>Aerated energy drink</div></div> <div>red bull</div>		225
<div><div></div><div>Sparkling water</div></div> <div>small or large</div>		250 / 355
<div><div></div><div>Hot chocolate</div></div>		185
<div><div></div><div>Natural mineral water</div></div> <div>himalayan</div>		175
<div><div></div><div>Packaged drinking water</div></div> <div>aquafina</div>		150
<div><div></div><div>Fresh lime</div></div> <div>sweet, salted, plain with soda or water</div>		145
<div><div></div><div>Aerated beverages</div></div>		145