



BUFFET

Lunch buffet

Soup and salad buffet

APPETISERS AND SALADS

Watermelon and feta salad ●  

pine kernels, arugula and buttermilk vinaigrette

(110 g, 120 calories)

Insalata caprese ●  

vine ripened tomatoes, buffalo mozzarella, extra virgin olive oil

(120 g, 141 calories)

Crisp iceberg lettuce with Caesar dressing

anchovies, garlic croutons, parmesan cheese

choice of smoked chicken or bacon (contains pork)

grilled prawns

Seafood tempura 

prawns, scallops, tuna: soy ginger dip, wasabi mayo

Thai prawns “Nam prikpla”  

stir fried prawns with thai chilli, bell peppers and basil

Smoked Scottish salmon  

capers, lemon, brown Melba toast

(100 g, 150 calories)

Duck liver patè 

citrus butter, prune and walnut brioche, onion relish, papaya chutney

Chicken teriyaki 

Japanese mayo and shrimp crackers

Black forest ham PDO  

melon and mint (contains pork)

S O U P S

Tomato and basil ● 

herb crostini

Chilled spinach and coconut soup ● 

(150 ml, 72.5 calories)

South china style crab, asparagus and sweet corn  

sesame oil, fresh cilantro and egg drop

Cantonese chicken wonton and prawn broth 

bok choy, celery, Asian mushrooms, garlic chives

Mulligatawny  

traditional Indian lentil soup with chicken and rice

BAGELS

Herbed goat cheese and roast bell peppers ●

capers, sun dried tomatoes, rucola

Smoked salmon

cream cheese, cucumber relish, red onions, capers

Chicken and cured artisan ham 

cream cheese, barbequed mushrooms, fried egg (contains pork)

We do not levy a service charge

An 18% Goods and Services Tax is applicable on all prices



Spicy



Vegetarian



Signature dish



Gluten free



Lactose free



Healthy

(L) 21/10/2017



WRAPS

Vegetable tempura wrap ●

iceberg lettuce, roast garlic and Philadelphia cheese dip

Shrimp, scallion and asparagus wrap

iceberg lettuce, herb aioli, tomato, avocado and cilantro salsa

Caesar salad wraps 🍷

Smoked chicken

grilled asparagus, anchovy and pecorino dressing

Roast New Zealand Lamb

GOURMET SANDWICHES

Buffalo mozzarella and roast vegetables ●

herb focaccia, pesto Genovese

Bellevue croque madame

*honey glazed ham, gruyere, fried egg and summer truffles
(contains pork)*

Amarvilās Club

with lettuce, tomatoes, mozzarella, grilled vegetables and cheddar cheese ●

*with egg, smoked chicken, bacon, multigrain loaf, orange and honey mustard
(contains pork)*

GOURMET BURGERS

Parataco spiced soy and green pea ●

roast bell peppers, garlic sautéed spinach, cheddar melt

Chicken, barbeque sauce and cilantro pesto

Barbeque lamb burger with cheddar cheese

choice of fried egg or bacon

PASTA

Spaghetti Norma ●

aubergine, tomato, fresh buffalo mozzarella, Kalamata olives

Tuscan summer gnocchi ●

carrots, asparagus, peas, edamame, summer truffle butter and pecorino

Handmade ricotta and spinach fagottini ● 🌿

tomato sauce, basil, extra virgin olive oil

(160 g, 288 calories)

Homemade saffron and lemon linguine 🌿

Cochin bay prawns, zucchini, chilli

(220 g, 299 calories)

Homemade pappardelle

chicken and porcini mushroom ragù

Rigatoni amatriciana

pancetta, chilli, white wine and tomato (contains pork)

Please check with your server for whole wheat or gluten free pasta options

RISOTTI

Wild mushroom with truffle oil ● 🌿

Milanese

saffron, green peas, breaded chicken

Sicilian 🌿

herb prawns, capers, Kalamata olives, sun dried tomatoes

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ASIAN BOWLS

Tofu donburi

Japanese rice bowl with shitake, vegetables, tofu and togarashi

Dan-Dan noodles – Noodles in a spicy broth

with tofu and Asian vegetables 

with prawns and bok choy

Nasi goreng

Indonesian fried rice, chicken, shrimps, chicken satey, fried egg

Burmese khaosuey

turmeric and coconut broth, egg noodles, five spice roast chicken

Laksa steamed grouper

Asian herbs, lemon, chilli, Asian greens, steamed sticky rice

(120 g, 170 calories)

Green Thai curry

Vegetable and tofu with steamed jasmine rice 

Chicken with egg wrapped jasmine rice

Prawn with egg wrapped jasmine rice

MAIN COURSES

Avocado, courgette and bell pepper quesadilla

Cheddar melt, devils garnish, sour cream

Pan seared bay of Bengal bekti

sautéed new potatoes, sauce vierge and wilted spinach

Batter fried fish and chips

citrus tartar, potato wedges, malt vinegar

Grilled scottish salmon

Sicilian caponatta, orange and olive nage

(120g, 204 calories)

Lacto fermented 'Southern fried chicken'

barbeque mayo, spicy ranch dip

Amarvilās chicken scaloppini

mushrooms, capers, homemade fettuccini, lemon jus

New Zealand lamb tagliata

roast baby potatoes, sautéed spinach, bean ragù

INDIAN APPETISERS

Kurkuri jalapeno tikki

vegetable kebabs filled with cheese, onions and jalapeno

Saufiyani paneer tikka

fennel flavoured cottage cheese filled with raw mango relish

Malabar jheenga

prawns with black pepper, curry leaves and lime

Nimbu tulsī mahi tikka

tandoori fish marinated with lemon leaves, ginger and basil

(140g, 292 calories)

Tandoori chicken platter

chicken kebabs in three different styles

Seekh kebab

minced lamb kebab flavoured with mint, ginger and green chilli

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CHAAT AND KATHI ROLLS

Dahi wada ●

lentil dumplings served with tamarind chutney and yoghurt

Sev papri chaat ●

wheat crisps with tamarind chutney, yoghurt and roast cumin

Kathi rolls

Paneer tikka ●

Tandoori mushroom ●

Chicken tikka and egg

Lamb seekh kebab and egg

AMARVILĀS LUNCH SPECIALTIES

Chole bhature ●

Old Delhi specialty of fried sour dough bread with curried chickpeas served with kachumbar salad, masala onions and pomegranate raita

Duck mappas and appam

Kerala style duck curry, simmered for 8 hours, served with rice hoppers

Pepper fry with Malabar parathas

choice of chicken or lamb braised with curry leaves, fresh milled pepper and coconut served with traditional south Indian flaky parathas

Dosa— Crisp rice pancakes

Choice of fillings

Traditional curried potatoes and cashewnuts ●

Goan prawn masala 

Travancore chicken varuval 

Keema matter- minced lamb and peas

INDIAN MAIN COURSES

Khumb matar ●

mushroom and green peas flavoured with cumin

Lehsuni saag paneer ●

cottage cheese braised with spinach, cumin and garlic

Aloo dhaniya mangodi ●

new potatoes simmered with lentil dumplings and fresh ground spices

Alleppey shrimp curry

shrimp simmered with coconut, chilli and raw mang

Bengal fish curry

Bay of Bengal bekti cooked with ginger, chilli and mustard oil

Murgh methi malai

tandoori chicken breast braised with fenugreek and clotted cream

Amarvilās chicken curry

Safri gosht

lamb braised with pickling spices and winter greens

All Indian main courses are accompanied with seasonal vegetables, lentils and choice of Indian bread or steamed basmati or natural unpolished rice

Moong masoor ki tadkey wali dal ●

Dal Esphahani ●

Indian bread ●

roti, naan or parathas

Steamed basmati or unpolished rice ●

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DESSERTS

Lemon tart brûlé

intense pistachio ice cream, sour cherry marmalade

Warm open face apple crumble

vanilla bean ice cream

White chocolate and peanut butter cheesecake

sea salt and caramel popcorn ice cream

Tiramisu

Mango and passion fruit cremaux

sable Breton, passion fruit espuma, balsamic pearls

Slow baked fondant

70% bitter chocolate, raspberry, espresso ice cream, salted nut crumble

Sugar free orange and olive oil noisette

orange jelly and Mandarin fonduta

Kerala vanilla bean crème caramel

Amarvilās fruit platter

saffron and orange sorbet

Homemade ice cream

wild berry and meringue

espresso

Kerala vanilla bean

fig and cognac

bitter chocolate and star anise

Homemade sorbet

saffron and orange

pineapple and chilli

wild berry

Angoori rasmalai

poached cottage cheese dumplings in saffron milk

Gulab jamun

reduced milk dumplings with pistachio and cardamom in rose syrup

Kesar pista kulfi

Indian style ice cream with saffron and pistachio, served with fresh fruits

Kesari phirni

saffron flavoured Indian rice pudding



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Eggs to order

Scrambled, poached, fried or boiled

choice of bacon, smoked ham, sausages or mushrooms

Three egg omelette

*filled with choice of tomatoes, ham, mushrooms
peppers, cheese, herbs, chillies or onions*

Benedict

*poached eggs, toasted English muffin, smoked
ham and hollandaise gratin*

Royale

*poached eggs on toasted English muffin, smoked
salmon and hollandaise gratin*

Florentine

*poached eggs on toasted English muffin with
garlic spinach and hollandaise gratin*

Shakshouka

*poached eggs in an aromatic tomato and bell pepper sauce,
pita bread and babaghanoush*

Smoked salmon scrambled eggs

toasted brown bread and hash brown potatoes

Croque madame

*pan-fried brioche with smoked ham,
Emmenthal cheese and fried egg*

Vanilla bean pancakes

Pancake syrup, apricot and almonds

Chocolate nutella French toast

Kafir lime curd and orange mascarpone

Rice congee

*chicken **or** tofu, soya sauce and spring onion*

Roast mushroom and spinach ●

On gruyere toast

Oatmeal porridge ●

brown sugar, cinnamon, figs and almond

Breakfast bagels

Tomatoes, buffalo milk cheese and capers ●

Roast peppers, cream cheese, cured ham and scrambled egg

Breakfast chaat ●

*Samose choley ki chaat- Samosas with spiced chickpea curry,
sweet yoghurt and tamarind ginger chutney*

Uttapam ●

*lentil and rice pancakes- Choice of regular or masala
served with sambar and coconut chutney*

Medhu vada

*deep fried lentil dumplings
served with sambar and selection of chutneys*

Idli ●

*steamed rice and lentil dumplings
served with sambar and selection of chutneys*

Plain or masala dosa ●

*crisp rice and lentil crepes - Choice of plain or filled with a
spiced potato filling; served with sambar and chutneys*

Parantha ●

*Pan fried whole wheat bread, filled with a choice of potatoes,
cauliflower or cottage cheese: served with pickles, yoghurt and
fresh churned butter*

Beverages

Juices

Freshly squeezed seasonal fruit or vegetable juice

Selection of smoothies and lassi

Selection of fine teas

*English breakfast, Earl Grey, Darjeeling, Assam,
lemon or jasmine*

Freshly brewed coffee

Regular or decaffeinated

Cappuccino, Café latte or Espresso

Regular or decaffeinated

Hot chocolate



The Oberoi

AMARVILĀS

AGRA, INDIA

● *Vegetarian*



APPETISERS AND SALADS

Buffalo milk mozzarella ●  
grilled vegetables, artichoke, palm hearts extra virgin olive oil
(120 g, 141 calories)

Baked chevre ●
Chefs mesclun, trio of melons, toasted almonds
kalamata olives and peppered maple dressing

Salad of palm hearts, rucola and toasted quinoa ●
Parmesan chips, pomegranate, green apple, sweet ginger gel

Grilled asparagus  
over easy egg, truffles, cauliflower
(100 g, 99 calories)

Grilled prawns 
almond touille, papaya, mesclin, and avocado dressing

Peruvian crab cakes  
Avocado chutney, feta cheese relish, Ajipanca chilli spread

Pan seared scallops 
corn, asparagus, citrus beurre noisette

Sashimi grade tuna tataki  
lemon, capers, kalamata olives and extra virgin olive oil
(90 g, 189 calories)

Warm Thai duck salad    
tamarind and chilli dressing, kaffir lime and onions

Black forest ham PDO 
house relish, Italian fried bread
(contains pork)

Ham and eggs
garlic oil poached egg, artisan cured ham, truffle potatoes

S O U P S

Tomato and basil ●
herb crostini

North Italian minestrone 'verde' ●
hand rolled pasta, pesto, parmesan

Chilled pumpkin and lemon grass ●
toasted nigella seeds

Lobster bisque
Cognac, fennel and poached lobster

Traditional french onion
Gruyere cheese croutè

Mulligatawny 
traditional Indian lentil soup with chicken and rice

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PASTA

Potato and leek tortelli ●

leek purée, warm brown butter, essence of truffles

Rigatoni ●

aubergine, buffalo mozzarella, kalamata olives, tomato sauce

Spaghetti caccio e pepe ●

Pecorino romano, butter and black pepper

Hand shaped quinoa and spinach gnocchi ●

cherry tomato, basil, buffalo mozzarella

Crab Orecchiette

Fresh tomatoes, cilantro, citrus zest

(220 g, 275 calories)

Chicken and wild mushroom lasagne

Homemade Fettuccine

Grilled chicken, pesto and mozzarella cream, sundried tomatoes, pinenuts

Prawns, white wine, chilli, tomato

(220 g, 273 calories)

Hand rolled pappardelle

slow cooked duck, thyme, cannellini beans

Truffle Paccheri

Pecorino, egg sauce, crisp bacon (contains pork)

Please check with your server for whole wheat or gluten free pasta options.

RISOTTI

Red wine and beetroot ●

walnuts, gorgonzola, rucola

Lobster, prawn and scallop

with tomatoes and basil

Sixteen hour cooked lamb

rosemary, tomato, creamed goat cheese, wild rocket leaves

Tomato, honey and chilli

San Danielle ham, parmesan chips

MAIN COURSES

Aubergine parmigiana ●

tomato, basil, extra virgin olive oil

Chilean sea bass “En papillote”

porcini potato puree, green beans, bacon, essence of truffle (contains pork)

Roast fillet of Scottish salmon

Pumpkin puree, quinoa pilaf, saffron and lime beurre blanc

Pan fried breast of chicken

polenta, roast vegetables, morel jus

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Herb roast chicken

truffle potato puree, confit of peppers, port and prunes

Confit of duck leg

seared breast, stewed cabbage, braised lentils, berry jus

Slow cooked lamb shank

risotto Milanese

Grilled New Zealand lamb rack

Herb couscous, ratatouille, rosemary jus

Herb crusted lamb tenderloin

Mozzarella cream, pumpkin fondant, mushroom and thyme reduction

Slow braised Australian pork belly

apricot, wilted spinach, aged balsamic vinegar

ASIAN MAIN COURSES

Steamed tofu

Stir fry of vegetables, rice wine and pepper sauce, ginger sticky rice

Miso black cod

Asian greens, orange teriyaki, tempura asparagus, tobiko

Steamed sea bass

Dashi broth, steamed pakchoi, shitake, Togarashi chilli, garlic fried rice

Selection of sushi and sashimi

salmon and abi tuna- nigiri, maki rolls and sashimi, served with pickled ginger, soy and wasabi

Green Thai curry with steamed Jasmine rice

Vegetable and tofu with steamed jasmine rice 

Chicken with egg wrapped jasmine rice

Prawn with egg wrapped jasmine rice

INDIAN APPETISERS

Amritsari paneer tikka

Cottage cheese with red chilli and carom seeds, cooked in the tandoor

Dahi ke kebab

Crisp yoghurt kebabs filled with apricot and ginger

Tandoori jhinga

prawns marinated with yoghurt, chilli and carom seeds

(140 g, 168 calories)

Sarson macchi

tandoori fish with ginger and hot Bengal mustard

(140 g, 135 calories)

Tandoori chicken

marinated spring chicken cooked in the tandoor

serves two

serves one

Tandoori raan

braised leg of spring lamb slow cooked in the tandoor

serves two

serves one

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INDIAN MAIN COURSES

Malabar vegetable stew ●

served with appams

Anjeer ke kofte ●

cottage cheese dumplings filled with figs simmered in a tomato gravy

Soya chaamp masala ●

soya "chops" cooked in an aromatic curry with brown onions and milk

Paneer tikka masala ●

cottage cheese cooked in an onion and tomato gravy with fenugreek

Khumb palak ●

mushroom and spinach flavoured with cumin and garlic

Baingan bharta ●

roast aubergine cooked with fresh tomato, onion and ginger

Goan prawn curry ●

Cochin bay prawns simmered in coconut and chilli curry

Meen moilee ●

Fish simmered in a coconut curry with ginger and curry leaves

Fish polichattu ●

*Fillet of sea bass baked in banana leaves
with curry leaf, onions, tomatoes and chilli
(220 g, 215 calories)*

Murgh makhni

chicken tikka simmered in a tomato and fenugreek gravy

Amarvilās chicken curry

Roganjosh

Kashmiri lamb curry spiced with red chillies, fennel and dried ginger

Saag gosht

lamb braised with spinach, roast garlic and cumin

*All Indian main courses are accompanied with seasonal vegetables, lentils and choice of
Indian bread or steamed basmati or natural unpolished rice*

Moong masoor ki tadkey wali dal ●

Dal Esphahani ●

Indian bread ●

roti, naan, paratha or roomali roti

Steamed basmati or unpolished rice ●

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intense pistachio ice cream, sour cherry marmalade

Warm open face apple crumble

vanilla bean ice cream

White chocolate and peanut butter cheesecake

sea salt and caramel popcorn ice cream

Tiramisu

Mango and passion fruit cremaux

sable Breton, passion fruit espuma, balsamic pearls

Slow baked fondant

70% bitter chocolate, raspberry, espresso ice cream, salted nut crumble

Sugar free orange and olive oil noisette

orange jelly and mandarin fonduta

Kerala vanilla bean crème caramel

Amarvilās fruit platter

saffron and orange sorbet

Homemade ice cream

wild berry and meringue

espresso

Kerala vanilla bean

fig and cognac

bitter chocolate and star anise

Homemade sorbet

saffron and orange

pineapple and chilli

wild berry

Angoori rasmalai

poached cottage cheese dumplings in saffron milk

Gulab jamun

reduced milk dumplings with pistachio and cardamom in rose syrup

Kesar pista kulfi

Indian style ice cream with saffron, pistachio, served with fresh fruits

Kesari phirnee

saffron flavoured Indian rice pudding



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