

Latitude

● Vegetarian Non-Vegetarian

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

Some food preparations may contain Mono Sodium Glutamate. Please inform our associates in case you would like your food prepared without it. In order to provide a sophisticated yet highly personalized service, the chef can, on your request, prepare individual meals of distinctive taste with natural ingredients and creativity.

“Put yourself in the hands of the chef” and discover the secrets of excellent delicious cuisine.

Food preparation without onion and garlic also available on request

All prices are exclusive of any applicable taxes.

Breakfast

- **Seasonal fresh fruit juice**
- **Lassi, chass or thandai**
- **Refreshing seasonal fresh fruit platter**
- **Choice of cereal**
Served with normal or skimmed milk
- **Baker's basket**
Comprising of croissant, Danish muffin, brioche
- **French toast**
Served with maple syrup
- **Uttapam**
Rice and lentil pancake, plain or with onion and tomato
- **Stuffed tawa paratha**
Indian bread with a stuffing of potato, cauliflower, paneer or onion
- **Poori bhaji**
Deep fried bread served with potato curry
- **Tea or coffee**

- **Belgian waffle**
Served with fruit compote, melted butter & maple syrup
- **Sunrise pancake**
Served with fruit compote, melted butter & maple syrup
- **Eggs to order**

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Boiled, fried, scrambled, sunny side, omelets, served with ham, bacon or sausage

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.

  **Shorba**

Originating in India, a thick flavoursome soup prepared from vegetables or lamb and garnished with herbs.

Main course

 **Bhelpuri and dahi bhalla**

Presenting two of the most popular savoury snacks, served originally on streets of India & Pakistan- the delicious and complex flavours will have you asking for more.

 **Vegetable Stew**

A combination of various vegetables cooked and seasoned with herbs, slow cooked in tempered coconut milk & served with steam rice.

 **Pan grilled paneer (with indian spices)**

A popular appetizer across the country, soft cottage cheese grilled on a bed of Indian spices & served in an ensemble of vegetables.

 **Dal makhani**

Known for its generous portions of cream, this treasured staple dish of north consists of whole black lentils & kidney beans slow cooked with herbs and spices, served with a choice of steamed rice or naan.

 **Butter chicken**

Chicken morsels cooked in a clay oven and finished in a creamy fenugreek flavoured tomato gravy & served with naan.

 **Keema Pao**

A popular dish from Mumbai, minced lamb simmered with spices & red chilli, served with Indian breads.

 **Spaghetti carbonara**

Classic Italian pasta preparation cooked in a rich creamy sauce with bacon, egg yolk & freshly cracked bell pepper.

 **Goan fish curry**

A spicy Indian sea food gravy made with red chillies, ginger, peppercorn & vinegar, served with steamed rice.

Desserts

 **Phirni (Sugar free)**

A traditional south Asian dessert, prepared from rice, sweetened milk & flavored with cardamom, saffron & garnished with almonds

 **Chocolate mud pie / Brownie**

Absolutely sinful, with a gooey chocolate filling on top of a crumbly chocolate crust.

 **Crème brulee (sugar free)**

Literally known as 'burnt cream', it's a rich custard base topped with layers of hard caramel.

Lunch & Dinner (12:00 hrs - 14.45 hrs & 19:30 hrs - 2300 hrs)

Soups

- Creamy tomato soup with Croutons
- Cream of vegetable soup with hint of basil pesto
- Minestrone de verdure
- Mushroom broth with roast garlic essence
- Canja de galina
- Cream of Chicken with Coriander and lemon essence

Appetizer/ Salads

- **Crunchy iceberg salad**
With mushrooms, peppers, tomato, olives, American corn, gherkins, parmesan basil and croutons
- **Greek Salad, Olives, fata Mustard**
- **Aloo papadi chaat**
With sweetened curd and tamarind-date chutney
- **Bruschetta with tomato, mozzarella, pesto and balsamic glaze**
- **Thandai and honey smothered salad of apple, pineapple and papaya with macerated raisin**
- **Vegetable cutlet**
Served with French fries & tomato basil sauce.
- **Splendid satay of chicken in coriander and mint marinade**
- **Amritsari mahi**
A great appetizer made of fresh fish and batter fried gram flour
- ● **Caesar salad**
With cream, garlic dressing, choice of bacon or sun-dried tomatoes

Indian Selection

Main Course

- **Aap ki pasand paneer**
Lababdar, makhani, shahi, palak, bhurji or khurchan
- **Kofta lajawab**
Cottage cheese dumplings filled with raisins, cooked along with smooth onion and tomato gravy
- **Subz nizami handi**
Assorted vegetables in saffron flavoured Indian curry
- **Aap ki pasand palak**
Choice of pureed spinach with corn, mushroom or vegetables
- **Dum Aloo**
Potato Stuffed with Cottage Cheese in Tangy gravy
- **Aap ki pasand aloo**
Choice of aloo-tamatar, jeera, matar or hara pyyaz
- **Bhindi do Pyaaza**
Tangy ladyfinger tossed with onion and tomatoes
- **Dal dum marwar**
A local favorite combination of chana and moong dal with hint of garlic chutney

- **Dal makhani**
A black lentil delicacy flavored with tomatoes, ginger, garlic and cream
- **Dal tadkewali**
A yellow lentil preparation with choicest Indian spices
- **Methi Murg**
Cubes of chicken simmered in aromatic fenugreek gravy
- **Murg tikka makhani, Murg Tikka lababdar or Murg Tikka makhana palak**
Chicken cooked in the tandoor and finished in rich tomato gravy or spinach gravy
- **Tariwala Murg**
Home style chicken curry, a must try
- **Goan style fish curry**
Coriander and coconut flavored coastal gravy

Rajasthani Thali

Veg

Non-veg

**Traditional service of Rajasthani food with a choice in vegetarian or non-vegetarian dishes
(Serving time 30 min)**

From the Clay Oven (1200 hrs - 1445 hrs and 1930 hrs - 2300 hrs)

- **Vegetarian kebab platter**
A combination of kebabs on a sizzling plate
- **Laal Mirch ka paneer tikka**
Malai cottage cheese with pickled spice, grilled to perfection
- **Dahi kebab**
Hung yoghurt, with cumin and ginger, deep fried
- **Marwar Aloo tikki**
Potato and lentil stuffed dumplings shallow fried
- **Tandoori Aloo**
Barrel shaped kebab with tangy potato, cheese, nuts and spices
- **Tandoori Gobi**
Florets of cauliflower cooked in tandoor
- **Ajwaine zhingra**
Prawns marinated overnight with 10 spices and cooked in a clay oven.
- **Non vegetarian kebab platter**
An assortment of kebabs on a sizzling plate
- **Tandoori Chicken**
Spring tandoori chicken cooked in the tandoor with traditional Indian spices
- **Angara Murg Tikka**
Boneless chicken marinated with assorted indian spices, hung curd , cheese & broiled in clay oven
- **Rajasthani Murg ke sooley**
The house speciality-boned cubes of chicken with cheddar, coriander and garlic
- **Lucknowi shami kebab**

An awadhi delicacy of minced lamb and royal select spices

- **Khas Seekh Kebab**
Minced lamb with capsicum, brown onion and tomato cooked in a clay oven
- **Machli Tikka Achari**
Pickel flavoured chunks of tandoori fish

Regional Specialties

- **Dal bati churma**
A regional speciality of baked wheat dumplings and combination of lentils (4hour prior order requested)
- **Paneer mathania**
Malai cottage cheese in smooth cashewnut gray with mathania chillies
- **Gatta curry**
Steamed gram flour dumplings simmered in buttermilk
- **Hingwali kadi pakodi**
A unique combination of gram flour and buttermilk cooked together
- **Ker kishmish makhana**
Dry preparation of local berries soaked in buttermilk tempered with chillies and spices
- **Papad ki subzi**
An unusual preparation of poppadum's in curd gray
- **Bhuna gosht**
Classical boneless lamb specialty with an array of Indian spices and potato cubes
- **Jodhpuri maas**
World famous regional preparation of lamb cooked with the rare spices of the region
- **Laal Maas**
World famous jodhpuril preparation of lamb cooked with the rare spices of the region
- **Murg Mathania**
Supreme of chicken in a light cashew and brown onion gray

Rice and Breads

- **Biryani subz**
- **Pulao**
Choose from jeera, makai, subz or green peas
- **Southern speciality rice-tamarind, tomato or lemon**
- **Steamed rice**
- **Kache gosht ki biryani dum ki Murg biryani**
Doon basmati cooked with rare Indian spices & mutton or chicken on a slow fire
- **Kulcha**
Plain, Orion, Paneer or masala
- **Naan, roti or missi**
Plain or Butter
- **Phulka**
- **Tandoori paratha**
Laccha or pudina
- **Tawa or malabari paratha**
(Plain or Butter)

International Selection

- Aranchini
Deepfried dumplings of overcooked risotto served with tangy tomato sauce.
- Lasagna of cottage cheese and creamed spinach
- Canelones of vegetable with a duo of tomato & béchamel sauce served gratinated with cheese.

- Grilled assorted vegetables with garlic and basil oil
- Grilled prawns on grilled vegetables Bed with spicy tomato coriander salsa
- Braised lamb shanks, butter beans, potato mash and pepper sauce
- Chicken moilee
Mild stew of chicken with southern spices and steamed rice
- Old fashioned fish and chips
- Grilled chicken breast with buttered vegetables, thyme jus and maple balsamic
- Nasi goreng
An Indonesian delicacy of rice, chicken, scallion and egg
- Pan seared basa with wilted spinach, creamy mash potato and sauce vierge
- Stuffed Chicken Breast with Cheese and three Pepper
- Chicken lasagna
- ● Thai chicken curry or vegetable curry with steamed rice

Pasta Station and Pizzeria

Pasta Station

- Penne aglio e olio
Penne tossed in olive oil, hot pepper flakes, herbs & garlic
- Spaghetti al pesto
Tossed with basil pesto & string beans
- Farfalle arabiata
Fresh tomato sauce & hand pounded peppers
- Fusilli pollo e funghi
Pasta spirals tossed in a crea sauce with mushrooms & pan-roast chicken
- Pasta south hall
Your choice of pasta with spicy bolognaise sauce
- Spaghetti carbonara
With bacon, egg, cream & parmesan

Pizzeria

- Contadina (olives, onion, capsicum, mushroom and tomato)
- Gourmet (olives, American corns, jalapeno)
- Mexicana (onion, tomato, peppers and American corn)
- Italian temptations (Topped with sundried tomatoes mushrooms and jalapeno, pepper, olives and mozzarella cheese)
- Original margherita (superb cheese)
- Tandoori surprise (paneer tikka, onion, capsicum and chilies)
- Barbeque chicken (chicken tikka pizza, onion, chillies and baby corn)
- Mafia bite (chicken, sausage, ham and jalapeno)
- Supreme (chicken supreme, onion and mushroom)

Zesty Bites

Sandwiches & Burgers

- Chicken, vegetable**
Served with fries and tossed salad
- Vivanta Club sandwich**
Vegetarian or non-vegetarian
- The do it yourself sandwich board**
Select from plain, toasted, grilled white, whole wheat or baguette. Add a variety of filling-chicken, sun-dried tomato, tuna, tomato, olives, onions, chicken sausage or lettuce

Tea time nibbles (03:00 PM to 07:00 PM)

- Gram flour coated vegetable pakora**
Served with mint, coriander and chilli dip
- Pao bhaji**
A traditional local delicacy with buttered buns, mashed potatoes and vegetables
- Traditional potato and peas filled samosa**
With mint chutney
- Vegetable spring rolls**
- Chicken nugget with thousand island sauce**
- Kerela Chicken Fry**
- Masala Fish finger with tartar sauce**
- Paneer or chicken kathi kebab rolled in Indian bread**

Dessert

- Chocolate espresso panna cotta with fresh fruits**
- Bull's eye**
A rich chocolate delicacy served along with vanilla ice cream
- Choice of ice cream with/without chocolate sauce**
Vanilla, strawberry, chocolate, coffee or butterscotch
- Fresh fruit platter**
An assortment of freshly cut seasonal fruits
- Hari Mahal sundae**
- Kulfi**
An Indian frozen dessert made with reduced milk, dry fruits and rose water
- Sampler of Indian sweet platter**
Gulab Jamun, dal ka halwa and rasmalai
- Blue berry soufflé with berry compote**
Dessert made with cream and blue berry pulp
- Caramel mousse with almond sponge**
- Warm date cardamom pudding with chocolate sauce**

All time Refreshers

Hot Beverages

- Hot chocolate
- Tea or Coffee

Cold Beverages

- Choice of freshly squeezed fruit or vegetable juices
- Lassi
(sweet, salted, masala or chaas)
- Seasonal fresh fruit smoothies
- Shakes
(banana, butterscotch, chocolate, mango, pineapple, strawberry or vanilla)
- Choice of ice tea
(flavored or regular)
- Evian or Perrier
- Red bull
- Aerated beverages
- Himalayan mineral water
- Aquafina bottled water
- Fresh lime soda or water
(Plain, sweet or salted)

Origins of World's Best Coffee

- **Jamaican blue mountain wallenford estate**
One of the most expensive coffees grows on the blue mountains of Jamaica. This coffee has an intensely sweet flavour, is smooth and has a full-bodied taste.
 - **Sumatra mandheling**
Mandheling, a coffee producing district, is situated near the port of Padang, on the west coast of Sumatra. Its coffee produce is ranked high amongst the world's most admired brews due to its low acidity content and complex flavours
 - **Brazilian cerrado vintage**
Grown in the cerrado region of Brazil, this coffee is appreciated for its full and creamy body with a mild flavour
 - **Costa Rican**
This superb Arabica bean coffee from Costa Rica is hearty, full bodies, rich and has a brisk flavour.
 - **Aged monsoon Malabar**
Low in caffeine and acidity this is a coffee lover all-time favorite its taste highlights a combination of dry spice flavours of cloves and nutmeg. The aroma of chocolate and the fragrance of cedar, giving it an exceptionally smooth finish
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