

BREAKFAST

Continental > Rs 650

Fresh fruit platter, fresh fruit juice, french baguette, a selection of viennoiseries and homemade jams, french butter

Your choice of eggs (plain, masala, cheese, or bacon omelette or scrambled, boiled or poached) served with potatoes

Coffee 100% arabica single estate from the Indian Nilgiri hills, Darjeeling tea or hot chocolate

Indian > Rs 450

Fruit platter, fresh fruit juice

Idly with two types of chutney and sambar or dosa or uttapam or poori bhaji or stuffed paratha with fresh curd

Your choice of egg preparation (plain, masala, cheese, or bacon omelette or scrambled, boiled or poached eggs) served with potatoes

Coffee 100% arabica single estate from the Nilgiri hills or Darjeeling tea or hot chocolate

Cereals > Rs 60

Coffees

Espresso > Rs 100

Capuccino > Rs 150

Filter 100% arabica > Rs 95

Fresh fruit juice > Rs 175

> all taxes informations on last page

Please inform your waiter if you have any food allergy

STARTER, SOUPS, SALADS, PASTAS

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Tomato and ricotta

> Rs 340

starter

Marinated and roasted tomatoes stuffed with Ricotta cheese. Spinach and basil salad
- *

Zucchini tater tots

> Rs 290

New starter

Crumb fried shredded zucchini, cheese, basil mayonnaise
- Fish Rillette

> Rs 370

starter

With homemade mayonnaise, herbs and lemon. Radish marinated with soya sauce served with crispy bread toast
- Lime and thyme infused grilled chicken

> Rs 380

New starter

Served with garden greens and aioli sauce
- *

Water melon and tomato gazpacho

> Rs 230

A cold soup of tomato, watermelon, cucumber, red pepper, with homemade basil oil
- Murgh yakhni shorba

> Rs 250

Slow cooked chicken soup with garlic and ginger
- *

Tomato coriander shorba

> Rs 230

Thin soup with fresh tomato, coriander, ginger, garlic, Indian spices
- Spicy lemon grass prawn soup

> Rs 340

New soup

Galangal, mushroom broth with fresh coriander
- French onion soup

> Rs 290

A classic French onion soup with slow cooked egg , croutons, cheese and brown onion stock
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Betel leaves and figs salad

> Rs 340

Mixed greens, betel leaves, figs, raisins, corn, parmesan and tomato with red wine vinaigrette
- *

Citrus salad

> Rs 340

Mixed greens , citrus, spring onion, kiwi, pomegranate, kalamata olives with fresh lemon dressing
- Raw mango, papaya and fish pickle salad

> Rs 390

Raw mango, papaya, cucumber, salad with homemade fish pickles and roasted cashew nuts.
- Caesar salad

> Rs 370

Roasted chicken, Iceberg salad, sun-dried tomato, parmesan, croutons and caesar dressing.
- Prawn and pomelo salad

> Rs 390

Panfried prawns, pomelo, roasted peanuts, shallots, coriander leaves with tamarind and palm sugar dressing
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Mediterranean pasta

> Rs 430

Penne pasta served with tomato salsa, grilled capsicum, parmesan shaves, kalamata olives and aioli sauce
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Alfredo pasta

> Rs 430

Penne pasta served with garlic and grana padano "Alfredo sauce « (chicken + 80)
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Pesto and cashew nuts pasta

> Rs 430

Penne pasta served with authentic pesto , grilled cashew nuts and tomato salsa
- Prawn spaghetti

> Rs 790

With bisk sauce and fresh coriander

DESSERTS

- Crêpe Suzette

> Rs 290

New

The ultimate crepes with beurre suzette and flambéed brandy
- Colonel

> Rs 320

Two scoops of lemon sorbet with vodka
- French Crème Brulée (*chef’s recipe*)

> Rs 270

Vanilla cream topped with crunchy caramel
- Chef’s crumble

> Rs 280

Apple on a shortbread cookie, salted butter caramel sauce, topped with vanilla ice cream
- Moelleux au chocolat

> Rs 290

A chocolate cake with cashew nuts, cinnamon custard, vanilla ice cream
- Orange and almond cake

> Rs 270

Cake served with soft chocolate mousse and creamy orange-caramel
- Trio halwa

> Rs 250

Carrot, pumpkin and beetroot halwa with candied sliced vegetables
- Shrikhand and candied Eggplant

> Rs 230

Classic recipe from the north of India, Curd with pistachio and saffron served with a flavored candied eggplant and crunchy green cardamom
- Sorbet

> Rs 195

Lemon or mango
- Ice cream

> Rs 195

chocolate, vanilla, caramel
- *

>

vegetarian
- >

Government taxes to be applied : GST : 18%,
- >

*Hotel tax to be applied : **service charge***

SIDES

Assorted Indian bread basket > Rs 360

Paratha, tomato paratha, roti made with wheat flour and missi roti made with besan flour

Paratha > Rs 100

A foliated bread made with wheat flour

Pudina paratha > Rs 110

A foliated bread made with wheat flour and mint

Ajwain paratha > Rs 110

foliated bread made with wheat flour and carom seeds

Roti > Rs 95

Indian bread with wheat flour

Missi roti > Rs 95

Indian bread with besan flour

Plain Naan > Rs 95

An Indian bread made with refined flour

Garlic / butter naan > Rs 110

An Indian bread made with refined flour and butter

Cheese naan > Rs 140

Naan with garlic or cheese topped with butter.

Steam rice > Rs 110

Lemon rice/ green peas rice/ Jeera rice > Rs 140

Homemade french fries > Rs 190

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FISH AND SHELLFISH

FRENCH

Fish with basil and olive risotto > Rs 620

Marinated with onions and pan seared, Dijon mustard served with a risotto cooked on a classic way with white wine, basil and “olives de Kalamata”, tomato salsa

Curry leaves steamed fish > Rs 590

Curry leaves poached fish, served with green vegetables and garlic. Saffron fish sauce

Tiger prawns with pumpkin, orange and spinach > Rs 790

Grilled Tiger prawns served with roasted pumpkin, orange, buttered spinach and gremolata

Cajun roasted snapper > Rs 570 *New*

Herb mash potato, ratatouille, green peas puree, star gooseberry and olive relish with basil velouté.

FROM THE TANDOOR

Tiger prawns > Rs 790

Marinated with thick malai cream, mild floured with Indian spices, grilled in tandoor, served with yellow or black dhal with a naan

Tandoori fish tikka > Rs 540 *starter*

Chunks of fish filet marinated with curd, turmeric powder, ginger garlic paste and lemon juice served with a baby naan

INDIAN

Meen moilee > Rs 490

Sautéed fish seasoned mild Indian spices, cooked in coconut milk and curry leaf, regional speciality of Kerala

Prawn handi > Rs 490

Medium Prawn cooked with onion, garlic, curry leaves and tangy tomato gravy

Patrani slipper lobster * (on availability) > Rs 790

Steamed Parsi style lobster marinated with Indian spices, wrapped with banana leaves, served with yellow or black dhal and naan

* slipper lobster in french : cigale de mer

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MEAT AND POULTRY

FRENCH

- Chicken risotto > Rs 490**
Creamy risotto with roasted chicken breast, green peas and basil served with mix of greens and bread chips
- Pan roasted chicken > Rs 525 *New***
Herb mash potato, sautéed garden vegetables and natural jus
- Grilled beef tenderloin > Rs 590**
Cooked up to your perfection with “gratin Dauphinois”, fried onions, sautéed vegetables, Mushroom or pepper sauce
- Beef Parmentier > Rs 520**
Minced beef with onions and garlic served with buttered mashed potato topped with parmesan crumbs

TANDOOR

- Mutton shami kebab > Rs 450 *starter New***
Minced lamb with ginger, garlic, chilli, and Bengal gram served with mint chutney
- Murgh mehti kebab > Rs 390 *starter***
Chicken kebab flavored with fenugreek leaves served with salad, mint chutney and a baby naan
- Murgh adraki kebab > Rs 390 *starter***
Ginger flavored Boneless chicken kebab served with mint chutney and a baby naan.
- Tandoori tangri kebab > Rs 390 *starter***
Chicken legs marinated with curd, ginger, garlic paste and spices served with chutney and served with a baby naan

INDIAN

- Mutton rogan josh > Rs 450**
Lamb in an onion gravy flavored with black cardamom, dry ginger and Kashmiri chilly
- Dum ka murgh > Rs 425 *New***
A Villa Shanti specialty, slow cooked chicken in rich tomato gravy
- Butter chicken masala > Rs 390**
Boneless chicken tikka gently cooked in buttered tomato makhani gravy
- Patiala chicken curry > Rs 390**
Chopped chicken rolled with eggs omelette, topped with cashew nuts and tomato gravy

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THE VEGETARIAN CHOICE

FRENCH FRENCH

- Finger millet gnocchi > Rs 380 *New***
Served with basil tomato sauce, buttered vegetables and Parmesan
- Baked eggplant and zucchini parmigiana > Rs 350 *New***
Served with tomato cream and basil puree
- Vegetarian risotto > Rs 390**
Risotto cooked on a classic way with white wine, basil, tomato salsa and fresh vegetables
- Chef’s crepe > Rs 350**
A crepe with creamy vegetarian stuffing served with tomato and basil sauce. Side salad
- Cottage cheese patties > Rs 360**
With grilled red pepper stuffed with vegetables, served with pesto rice.

TANDOOR

- Tandoori vegetarian platter > Rs 450 *starter***
Three type of vegetables, paneer served with baby naan
- Achari paneer tikka > Rs 350 *starter***
Paneer marinated with Indian spices, pickle flavored spicy tikka served with a baby naan

INDIAN

- Paneer bhartha > Rs 340**
Grated paneer with color peppers, green peas in semi yellow gravy
- Paneer butter masala > Rs 340**
Paneer chunks gently cooked in buttered tomato makhani gravy
- Dhal makhni > Rs 320**
Traditional blend of Indian black lentil, kidney beans, spices with ghee and fresh cream
- Dhal tadka > Rs 280**
Boiled moong dhal with traditional tempering of Indian spices and ghee butter
- Baby corn and mushroom taka tak > Rs 260 *starter***
Tossed with garlic and coriander leaves
- Kadai vegetables > Rs 280**
Mixed vegetables cooked with kadai masala in tomato gravy with bell peppers
- Peshawari chana masala > Rs 280**
A tasty Punjabi recipe made with boiled chickpeas and Indian spices
- Aloo jeera > Rs 240 *New***
Boiled potato cubes fried and tossed with jeera, onions, and tomatoes