BREAKFAST

(Served from 7:00 AM- 10:30 AM)

HEALTHY BREAKFAST Choice of fresh cut fruits or juice Choice of breakfast cereals Eggs to order (omelette, fried egg or scrambled egg) White or brown toast	249
CONTINENTAL BREAKFAST Choice of Fresh Cut Fruits OR Preserved Juice Assorted Breakfast Rolls (Any 04 pieces, served with preserve & butter) Freshly Brewed Tea OR Coffee	249
LIGC INDIAN BREAKFAST Lassi OR Juice Fresh Cut Fruits Tea OR Coffee (Choose any 01 from below) POORI BHAJI ALOO PARATHA- (Served With Curd) IDLI UTTAPAM-Plain / Masala / Paneer DOSA- Plain / Masala / Paneer MEDU VADA (*All south Indian dishes served with Sāmbhar & 02 types of Chutney)	299
FARM FRESH EGGS (Two Eggs Cooked as per Your Choice-Fried, Bull's Eye, Scrambles, Poached, Boiled)	199
OMELETTE- PLAIN /MASALA /CHEESE /SPANISH (Served with Roasti potato, grilled tomato with choice of toast white / brown)	199
CHICKEN SAUSAGES	199
■ BREAKFAST CEREALS(Corn Flakes / Wheat Flakes / Chocó Flakes Served with Hot or Cold Milk)	199
BAKER'S BASKET (Any 04 pieces of morning bakeries served with butter and preserves)	199
PANCAKES OR FRENCH TOAST (Served With Maple Syrup and Melted Butter)	119
FRESH CUT FRUIT BOWL (Choice of Seasonal Cut Fruits, Served with honey)	199











BEVERAGES

TEA	89
COFFEE	89
COLD COFFEE (With OR Without Ice Cream)	149/179
MILK SHAKES (Vanilla, Chocolate, Strawberry, Mango, Banana with OR Without Ice Cream	149/179
THE BEGINNING (Served from 12.00 PM - 4.00 PM & 7.00 PM - 11.00 PM)	
GARDEN FRESH SALAD The day's fresh greens	99
ALOO PAPADI CHAAT All -time favourite-spicy Indian potato mix.	139
CHATPATA CHICKEN TIKKA SALAD Chicken tikka tossed in onion, tomato, green chilly curd and mint dressing With fresh coriander leaves	279
AMERICAN CORN BHEL (Must Try) (Our chef's signature)	199
CRISPY ONION CAPSICUM RINGS (Crumb fried chicken pops fried & served with sweet chilli sauce)	149
PAKODAS – CHOICE OF VEGETABLE / PANEER (Served With Mint Chutney)	169 /249
THE ALOO MATAR TIKKI BURGER (Must Try) (Crispy potato corn patty topped with tomato & cucumber laced With tamarind & Erved on Bun)	249
CHOOSE YOUR OWN SANDWICH - PLAIN / GRILLED (Two slices of bread white or brown toasted plain or grilled with any Four fillings of your choice) VEG / NON-VEG	249/279





HOT N REFRESHING

(Served from 12.30 PM - 3.30 PM & 7.00 PM - 11.00 PM)

CREAM OF TOMATO SOUP All -time favourite	149
HEARTY MINESTRONE Tomato broth with vegetables, basil, kidney beans and pasta.	149
TOMATO DHANIYA SHORBA Hand- picked plum tomato tempered with cumin seeds flavoured with coriander.	129
MURG ELIACHI SHORBA A unique blend of chicken soup with fresh mint and garnished with chicken balls.	149
ORIENTAL DESIRE Sweet corn/ Manchow / Lemon coriander/ Hot and Sour/ Noodle Soup	
VegetableChicken	129 149
ETHNIC FAIR (Served from 12.30 PM - 3.30 PM & 7.00 PM - 11.00 PM)	
STARTERS (VEGETARIAN)	
PANEER TIKKA Marinated cottage cheese with hung curd and Indian spices Slow cooked in clay oven	329
PANEER TIKKA Marinated cottage cheese with hung curd and Indian spices	329 329
PANEER TIKKA Marinated cottage cheese with hung curd and Indian spices Slow cooked in clay oven PANEER TIKKA KALIMIRCH Cottage cheese marinated with black pepper, cheese, hung curd	
PANEER TIKKA Marinated cottage cheese with hung curd and Indian spices Slow cooked in clay oven PANEER TIKKA KALIMIRCH Cottage cheese marinated with black pepper, cheese, hung curd And cook in clay oven CHUPA RUSTAM (Must Try)	329
PANEER TIKKA Marinated cottage cheese with hung curd and Indian spices Slow cooked in clay oven PANEER TIKKA KALIMIRCH Cottage cheese marinated with black pepper, cheese, hung curd And cook in clay oven CHUPA RUSTAM (Must Try) Minced vegetable patty stuffed with cheese and Indian spices. VEG. SPRING ROLL	329 299



CHILLI PANEER DRY Sweet and Tangy cottage cheese	329
MUSHROOM SALT AND PEPPER Button mushroom tossed in salt n pepper in oriental style	279
AMERICAN CORN SALT & PEPPER Crispy fried corn tossed in chilly	279
STARTERS (NON-VEGETARIAN	
TANDOORI CHICKEN (Half) / (Full) (Viva Special) Legs and breast of chicken reserved overnight in a yoghurt marinated which is a Veritable symphony of spices and finished in tandoor.	349/599
MURG TIKKA Succulent pieces of chicken marinated with Indian spices and Cooked in clay oven	349
CHICKEN SEEKH KEBAB Chicken minced mixed with Indian spices, green chilli and cooked in clay oven.	349
LAHSOONI MAHI TIKKA Fish flavoured with garlic cooked to perfection.	379
 MUTTON SEEKH KABAB Lamb Seekh Kebab – A House Speciality. 	449
CHICKEN SPRING ROLL Coriander chilly flavoured chicken wrapped in pancake and deep-fried (Please allow us 35 to 40minuts to serve you)	349
MONGOLIAN CHICKEN Crispy fried chicken tossed with Mongolian sauce finished with Five spice powder	349
CHICKEN TAI PEI Crispy fried chicken tossed with onion, garlic in a savoury soy sauce Finished with lemon juice	349
 CHILLI CHICKEN Batter fried chicken tossed with dice onion, capsicum, and soya sauce. 	349
FISH FINGERS Finger of crumbed fish served with tartar sauce	399







399

Served with tartar sauce

DIMSUM (XIAO CHI)

Cantonese & Hong Kong style steamed or pan-fried dumplings served with traditional dipping

VEGETABLE DIMSUM

279

Mix vegetable dumplings with sesame & Discourse amp; scallion

VEGETABLE SUI MAI

279

Won ton stuffed with spinach & Damp; potato

VEGETABLE KOTHE

299

Mushroom & spinach dumplings

CHICKEN DIMSUM

349

Steamed chicken dumplings with scallion

MAIN COURSE

PANEER TIKKA MAKHAN MASALA

349

Char grilled cottage cheese in fenugreek flavoured with tomato gravy

PANEER LABABDAR

349

Cubes of cottage cheese simmered in tomato gravy, finished with fresh cream

PANEER KADHAI

349

Batons of cottage cheese, capsicum, tomato and onion cooked with kadhai masala

349

Paneer cooked in a melange of chillies, onion & tomatoes with select spices.

MALAI KOFTA

329

A classic North Indian dish prepared from cottage cheese dumplings Cooked in rich Cashewnut & cream based smooth and silky gravy.

JODHPURI MIRCHI PANEER (Viva Special)

KASOORI HANDI

299

A combination of fresh garden vegetables cooked in spinach and green masala.

MUSHROOM CORN JALFREZI

299

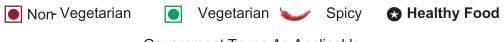
Mushroom and corn kernel cooked with onion, tomato, capsicum and spices.

AAP KI PASAND - ALOO

249

A choice of potato preparation – aloo Hing jeera / aloo dum Kashmiri / Aloo dum chutney wala.

■ AAP KI PASAND BHINDI A choice of lady finger preparation – Bhindi achari / Bhindi do Pyaza / Bhindi masala.	249
■ GOVIND GATTA CURRY Dumplings of gram flour steamed and simmered in a tangy gravy	249
DAL VIVA (Must Try) Slow cooked black lentils finished with butter and cream.	299
■ DAL TADKE WALI Fresh onions, tomatoes and whole red chilli tempered yellow lentils.	249
DAL PANCHMEL A combination of five lentils cooked together and tempered With onion tomato and garlic	249
PINDI CHANNA Chick peas cooked in a freshly ground Masala and garnished with ginger, Green chillies and coriander	249
MEEN MOILEE A Famous fish preparation of Kerala cooked in coconut milk And south Indian spices	399
PUNJABI FISH CURRY Fish tempered with cumin seed, red chilli and cooked in onion gravy.	399
MURGH-E-KHASS Julienne chicken cooked with onion, capsicum, chef secrets gravy and Topped with cheese.	379
AAP KI PASAND - CHICKEN A choice of chicken preparation — methi murgh / murgh lababdar Murgh kali mirch / murgh makhan masala.	379
■ MUTTON ROGANJOSH ► A fine & hot delicacy of Kashmir prepared from lamb and red Kashmiri chillies	399
LAL MAAS (Chanakya Special) A signature dish from Royal Kitchens of Rajasthan prepared from Rajasthani Baby lamb & Mathania chillies with smooth silky unique gravy of Rajasthan.	399
PARDA BIRYANI- MUTTON OR CHICKEN A very special biryani made with Basmati rice, yoghurt, flavoured With mint and saffron, served with boondi raita	399/349



SUBZ BIRYANI Basmati layered with assorted vegetables, saffron, fresh mint, Indian spices and served with burani raita	299
BASMATI PULAO Basmati rice cooked with cumin and choice of Peas, mixed vegetable, Mushroom or American corn served with boondi raita	249
SADA CHAWAL Fluffy steamed rice	229
INDIAN BREADS	
TANDOORI ROTI Plain / butter /missi	49
PARANTHA Lachchha / Pudina / Green Chilli	69
NAAN	
Plain / Butter	79
Garlic / Chilli Garlic	89
KULCHA	
Plain	79
Aloo / Paneer / Mixed Vegetable	89
SIDE ORDERS	
DAHI VADA	129
RAITA	89
Mint/ Boondi/ Pineapple/ Vegetable	
PEANUT MASALA	99
MASALA PAPAD	69
Fried/ Roasted	







PAN ASIAN

(Served from 12.30 PM - 3.30 PM & 7.00 PM - 11.00 PM)

MAIN COURSE

■ VEGETABLE MANCHURIANDumpling of finely chopped vegetables in soya flavoured curry	249
STIR FRIED VEGETABLES − choose from (Pepper Garlic Sauce/Honey Chilli Sauce/ Schezwan Sauce)	249
TERIYAKI VEG (Chinese exotic veg prepared with teriyaki sauce)	249
BABYCORN & MUSHROOM IN CHILLI GARLIC SAUCE (Stir fried baby corn & mushroom tossed in chilli garlic)	299
SLICED CHICKEN IN OYSTER SAUCE Sliced chicken tossed with vegetables in oyster sauce	349
THAI CURRY – CHOICE OF VEG / CHICKEN (RED/GREEN) (Served with steamed rice)	279 /349
FISH OF YOUR CHOICE (Kung Pao /Sweet & Sour /Szechwan)	399
CHICKEN OF YOUR CHOICE (Kung Pao /Sweet & Sour /Szechwan/Chilli)	349
RICE/ NOODLES Szechwan style/ Hakka style Vegetable Chicken FROM THE PIZZA OVEN THIN CRUST (Served from 12.30 PM - 3.30 PM & 7.00 PM - 11.00 PM)	229 249
 CHOICE OF PIZZA'S Margarita or Veggie Delight Chicken Tikka Request for Additional Topping- Vegetarian or Non vegetarian 49/79 Capsicum/Onion/Mushroom/Broccoli/Baby corn/Olives/Cheese Jalapeño /Gherkins Grilled Chicken/Sausages/Chicken salami 	279 299



HOT PLATE SIZZLER

(Served from 12.30 PM - 3.30 PM & 7.00 PM - 11.00 PM)

PUNJABI TAWA MIX GRILL SIZZLER

Assorted Chicken kebabs served with Dum ki dal, Choice of Naan & Dum, Lachha onion salad

SIZZLING BAKED BUTTER CHICKEN SPAGHETTI WITH CORN FRITTERS 399 Our chef's creation of butter chicken infused with spaghetti served with crisp corn fritters

CHILLI PANEER SIZZLER

349

Oriental spicy chilli paneer served with Schwann rice and noodles mix accompanied with corn and veggie Manchurian)

WESTERN

(Served from 12.30 PM - 3.30 PM & 7.00 PM - 11.00 PM)

CHOICE OF PASTA

329

Spaghetti /Penne /Macaroni /Fusilli Tomato basil/ Alfredo/Arrabbiata/Aglio-olio/ Neapolitan /Pesto

Shrimp, Chicken

499/349

BARBEQUE COTTAGE CHEESE SHASHLIK

379

Chunks of cottage cheese, dices of green pepper, onion & tomato skewered, Grilled and garnished with stewed pineapple ring. Served with barbeque Sauce and steamed rice.

SEMOLINA GNOCCHI WITH RATATOUILLE

329

A Chef's Speciality

LEGUME AU GRATIN

329

Steamed vegetable in béchamel sauce gratinated with cheese and

Baked in salamander

BAKED VEGETABLES

329

(All-time favourite)

POULET GRILLE

399

Grilled breast of chicken served with mashed potatoes and green vegetables

CHICKEN STROGANOFF

399

Juliennes chicken pan sautéed onion, bell pepper and gherkins, served with

GRILLED FISH IN LEMON BUTTER SAUCE Fish fillet marinated with lemon juice, English mustard & grilled in a hot plate and served with lemon butter sauce.	429
LAMB SHANKS WITH SUNDRIED TOMATO Lamb roasted with sundried tomato red wine sauce	599
CHAR GRILLED PRAWNS Served with mashed potato.	699
■ BRUSCHETTA Sliced grilled bread, fresh tomato, basil, garlic olive oil & mp; oregano)	249
HUMMUS PLATTER Served with pita bread/falafel balls & salad	279
■ MEZZE PLATTER	299
Two dips of hummus, grilled pita bread, falafel balls and salad VEGETABLE ZUCCHINI AND PUMPKIN MOUSSAKA	249
HEALTHY TREAT (12. 30 PM – 3.30 PM & 7.00 PM – 11.00 PM	
■ BOTTLE GOURD/ BEETROOT / CARROT 100% cholesterol free & tree health juice	129
■ LETTUCE & FRUITS SALAD WITH LEMON AND HONEY Assorted lettuces with fresh fruits in homemade lemon honey dressing	169
■ ROASTED CORN, BROCCOLI & BELL PEPPER SALAD Corn kernels, broccoli & peppers with mixed Greens in herbed olive oil dressing)	219
● DOUBLE GRILLED VEGRTABLE SANDWICH ◆ Whole wheat bread with grilled zucchini, bell peppers, onions & Double &	249
■ BARBEQUED CHICKEN SALAD Juicy chicken with bell pepper, barbeque and tabasco sauce.	279
■ ROASTED CHICKEN SANDWICH ◆ Whole wheat bread with roasted chicken.	279



Combo Meal

(Served from 12.30 PM - 3.30 PM & 7.00 PM - 11.00 PM)

Indian Combo

	Veg Combo	
	Paneer Lababdar With Two Lachchha Parathas	349
	Dal Makhani With Lachchha Parathas	349
	Yellow Dal Tadka With Jeera Rice	349
	Rajma Chawal	299
	Pakoda Kadi Chawal	299
	Chhole Chawal	299
	Non – Veg Combo	
	Butter Chicken With Two Naan	399
	Lal Mass With Two Lachchha Parathas	419
	Oriental Combo	
	Veg Combo	
	Vegetable Manchurian With Fried Rice Or Hakka Noodles	349
	Chilly Paneer With Fried Rice Or Hakka Noodles	349
	Non – Veg Combo	
ت	Kung Pao Chicken With Fried Rice Or Hakka Noodles	369
	Chilly Chicken With Fried Rice Or Hakka Noodles	369
	Chiny Chicken With Filed Rice Of Harka Mounes	202









ROUND THE CLOCK (24 HRS)

FRESHLY SQUEEZED SEASONAL FRUIT JUICE As per Seasonal availability.	149
EXOTIC CUT FRUIT Served with honey.	149
GARDEN FRESH SALAD The day's fresh greens	99
ALOO PAPADI CHAAT All -time favourite-spicy Indian potato mix.	139
CHATPATA CHICKEN TIKKA SALAD Chicken tikka tossed in onion, tomato, green chilly curd and mint dressing With fresh coriander leaves	279
AMERICAN CORN BHEL (Our chef's signature)	199
FRENCH FRIES Potato fingers seasoned, served with tomato sauce.	159
■ INDIAN HOT SNACKS BREAD PAKODA /ALOO BONDA	249
SANDWICH (Grilled / Plain / Toast) Coleslaw / Vegetable / Masala Aloo Chutney Chicken	99 249
THE VIVA CLUB SANDWICH Our vegetarian version comes with lettuce, cheese, tomato and cucumber Layered with lettuce, chicken, tomato and egg	249 299
 DAL VIVA A Punjabi black lentil & Damp; Rajma curry made with lots of butter, cream & cooked overnight. 	299
DAL TADKA Yellow lentil tempered with cumin	249



SUBZ BIRYANI Basmati Rice layered with assorted vegetables, saffron, Indian spices, And served with burani raita	299
BASMATI PULAO Basmati rice cooked with cumin and choice of peas, mixed vegetable, Served with boondi raita	249
SAFED CHAWAL Fluffy steamed rice	229
PARDA BIRYANI-MUTON OR CHICKEN A very special dum biryani made with Basmati rice, yoghurt, flavoured With mint and saffron, served with burani raita	399/349
TEA	89
COFFEE	89
COLD COFFEE (With OR Without Ice Cream)	149/179
MILK SHAKES (Vanilla, Chocolate, Strawberry, Mango, Banana with OR Without Ice Cream	149/179
MIDNIGHT MEAL (11.00 P) 6.00 AM)	
	349
(11.00 P) 6.00 AM) PANEER TIKKA MAKHAN MASALA Char grilled cottage cheese cooked in tomato gravy & flavoured with	349 349
(11.00 PN 6.00 AM) PANEER TIKKA MAKHAN MASALA Char grilled cottage cheese cooked in tomato gravy & flavoured with Dry fenugreek leaf. PANEER LABABDAR Cubes of cottage cheese simmered in capsicum, tomato gravy	
(11.00 P 6.00 AM) ■ PANEER TIKKA MAKHAN MASALA Char grilled cottage cheese cooked in tomato gravy & flavoured with Dry fenugreek leaf. ■ PANEER LABABDAR Cubes of cottage cheese simmered in capsicum, tomato gravy Finished with fresh cream ■ MIX VEGETABLE	349
(11.00 P) 6.00 AM) PANEER TIKKA MAKHAN MASALA Char grilled cottage cheese cooked in tomato gravy & flavoured with Dry fenugreek leaf. PANEER LABABDAR Cubes of cottage cheese simmered in capsicum, tomato gravy Finished with fresh cream MIX VEGETABLE A combination of fresh garden vegetables cooked with Indian spices AAP KI PASAND - ALOO A choice of potato preparation – aloo Hing jeera / aloo dum Kashmiri /	349 299

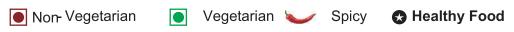








LAAL MAAS Rajasthani Royal Kitchens dish prepared from lamb meat and cooked with mathania Red chillies and Rajasthani spices,	399
TAWA PARATHA DESSERTS	69
KESARI RAS MALAI Cottage cheese dumpling with saffron infused condensed milk	169
PISTA GULAB JAMUN Reduced milk dumplings deep fried in a rose scented sugar syrup	169
Brownie served with hot chocolate sauce	169
BAKED RASGULLA (Cottage Cheese Dumplings Cooked In Sugar Syrup and Dipped In Saffron Flavoured Milk & baked)	169
MOONG DAL HALWA (Sweet Lentil Pudding)	169
GAJAR KA HALWA Seasonal	169
JALEBI Served with rabdi	169
CRÈME' CARAMEL	169
TART Choice of Lemon/ orange / mix fruit/ chocolate	149
PASTRY Choice of chocolate, vanilla, strawberry, mango	
FRESH CUT FRUIT BOWL (Seasonal Fresh Cut Fruits)	149
CHOICE OF ICE CREAMS Vanilla /Strawberry /Chocolate /Butter Scotch/ Kesar Pista	149
VIVA PLATTER Assortment dessert of chef delight platter NOTE – Our Chefs Will Be Delighted To Prepare Your Own Favourite Dish	199



BEVERAGES

PRESERVED JUICES	129
(Orange/Pineapple/Mango/Mixed Fruit)	
LEMON ICED TEA (FRESHLY BREWED)	149
AERATED SOFT DRINKS	129
DIET BEVERAGES	129
FRESH LIME SODA SWEET / SALTED	129
ENERGY DRINKS	169
(Horlicks /Bourn Vita /Hot Chocolate)	
RED BULL	249
PACKAGED DRINKING WATER	60