

amaraanth

kitchen

Amaraanth Kitchen is our all day restaurant which offers menus crafted from fresh, locally sourced ingredients.

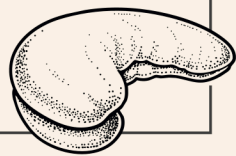
Curated by acclaimed Chef Ritu Dalmia, the menu is inspired by global culinary trends, cherished recipes, and personal travels, embodying the philosophy of "a love letter to the well-travelled food enthusiast."

Restaurant Timings:

Breakfast: From 7:30 am | Last Order at 10:15 am

Lunch: From 12:00 pm | Last Order at 2:30 pm

Dinner: From 7:00 pm | Last Order at 10:15 pm





OUR PRODUCERS

Raika Raw Organic Honey

Provides delicious honey in its purest form

BAM Seafood

Delivers fresh seafood daily

Meat Up

Reliably delivers freshly butchered chicken, pork, and meat

Cream Choc

Creates delicious, authentic Italian gelatos and sorbets

Kilta Coffee

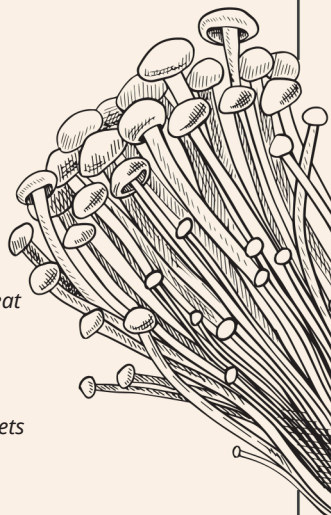
Sourced from local farmers in India who are off the mainstream grid, yet have the pick of the most brilliant crop. A brand that celebrates a global collaboration, it is made in India, yet curated and roasted for the global coffee lover

Anandini Tea

Anandini Himalaya Tea was born in 2013, brings you inspiring blends from the foothills of Dhauladhar Mountains, Himachal Pradesh

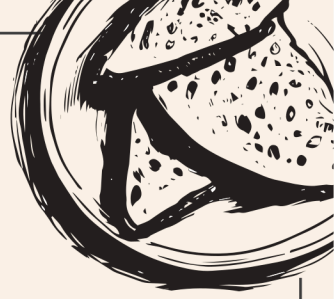
Binani Farm

Ghee is sourced from the owner's farm near Vrindavan, Uttar Pradesh and produced through a charitable organisation. It is made exclusively for donation purposes and not used commercially



BREAKFAST MENU

Available all day | Chargeable after 11:00 AM



Idli | 380 | V

Served with podi, ghee, coconut chutney, tomato chutney and sambhar

Butter Dosa | Ghee Roast Dosa | Masala Dosa | 420 | V

Served with podi, ghee, coconut chutney, tomato chutney and sambhar

Onion Uttapam | Masala Uttapam | 420 | V

Served with podi, ghee, coconut chutney, tomato chutney and sambhar

Upma | 320 | V

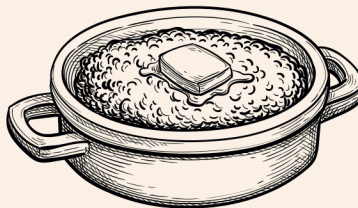
Red Rice Poha | 380 | V

Kolkata Club Kachori | 550 | V

Served with aloo pethe ki sabji

Maria's Ros Omelette | 420 | NV

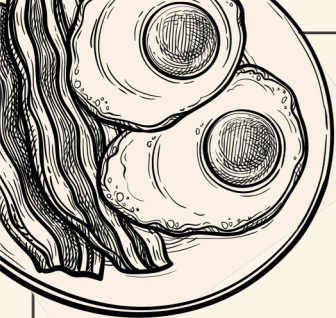
Served with poie bread



V - Veg NV - Non Veg

Government taxes extra as applicable.

A 10% service charge is applied, payable at the guest's discretion.



Choice of Eggs | 650 | NV

Masala | Cheese | Plain Omelette

Fried | Poached | Boiled | Scrambled

*Accompanied by choice of bread,
potato wedges, roasted tomato, and sausage or bacon*

Eggs Benedict | 680 | NV

Without Ham | 650

Avocado on Toast | 650 | V

With roasted cherry tomatoes and goat cheese (optional) on sourdough

Add Ons: Fried or Poached Egg 100 | NV

Pancakes & Waffles | 650 | V

Served with caramelised banana, maple syrup, and Nutella

Baked Beans on Toast | 550 | V

Choice of bread

Add Ons: Fried or Poached Egg 100 | NV

Creamy Mushrooms on Toast | 500 | V

Choice of bread

Add Ons: Fried or Poached Egg 100 | NV

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SOUPS

Served All Day

Crème of Mushroom | 490 | V

With croutons

Roasted Tomato | 490 | V

With croutons

Tom Kha Gai Soup | 490 | V

Add Prawns 590 | NV

Manchow | 490 | V

With crispy noodles

Add Chicken 550 | NV

SALADS

Served All Day

Chilli Lime Watermelon Feta Salad | 640 | V

Fresh watermelon tossed in vodka, chilli lime dressing & crumble feta cheese

Mixed Greens and Charred Citrus Salad | 680 | V

Mixed green lettuce, avocado, charred orange, cherry tomatoes, citrus dressing

With Chicken NV

V - Veg NV - Non Veg

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SMALL PLATES

Tomato and Basil Bruschetta | 640 | V

Beetroot Cutlet | 740 | V

Served with sriracha mayo

Mezze Platter | 1190 | V

Hummus | Eggplant Chokha | Beetroot Tzatziki | Muhammara

Served with warm and fried pita bread

Crispy Honey Lotus Stem | 740 | V

Kung Pao Potatoes | 640 | V

Fries | 520 | V

Salted | Truffle Grana | Spiced

Chips & Dip | 740 | V

Tortilla chips served with guacamole, salsa, and sour cream



V - Veg NV - Non Veg

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Peanut Sundal | 450 | V

Sausage Chilli Fry | 950 | NV

Rawa Fried Prawns or Fish | 950 | NV

Served with preserved lemon aioli

Kung Pao Chicken | 800 | NV

Ghee Roast Chicken | 800 | NV

Served with warm poie



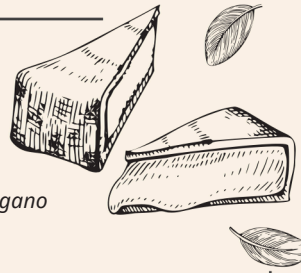
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PIZZAS

Served with Chilli Oil, Confit Garlic Oil, Chilli Flakes and Oregano



Margherita | 740 | V

Tomato, fresh mozzarella and sprigs of basil

Diavola | 1090 | NV

Spicy salami, onion rings, and fresh jalapenos

Seafood Marinara | 1190 | NV

Tomato sauce, prawns, squid, clams, herbs and fresh chilli



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THALIS

Thali elements available as individual portions

Vegetarian Mains served with rice or poie | 840

Non Vegetarian Mains served with rice or poie | 1040



Goan Vegetarian Thali | 1490 | V

Mushroom & young cashew xacuti, broccoli and pinenut caldin, dal, tendli masala, red rice, poie, sol kadi, pickles and papad

Goan Non Vegetarian Thali | 1790 | NV

Goan fish curry, rawa fried prawns, chicken cafreal, dal, tendli masala, red rice, poie, sol kadi, pickles and papad

Home-Style Khichdi | 990 | V

Khichdi served with different accompaniments like ghee, tamarind chutney, jaggery, kurkuri bhindi, chopped onion, and tomatoes

Millet Khichdi | 990 | V

Millet khichdi served with different accompaniments like ghee, tamarind chutney, jaggery, kurkuri bhindi, chopped onion, and tomatoes



V - Veg NV - Non Veg

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LARGE PLATES



Spaghetti Aglio Olio | 890 | V

Spaghetti with garlic and olive oil

Add Shrimp 1200 | NV

Spaghetti Al Pomodoro | 890 | V

Spaghetti tossed in double cooked tomato basil sauce

Add Chicken 1100 | NV

Pumpkin Ravioli | 950 | V

Served in a delicate saffron sauce

Red Bell Pepper Risotto | 990 | V

Red bell pepper risotto served with goat cheese

Cherry Tomato Risotto | 1100 | NV

With shrimp and citrus

Saffron Seafood Risotto | 1240 | NV

Saffron risotto cooked with prawns, clams, mussels, squid and cherry tomatoes

Spinach Lasagna | 960 | V

Layered with homemade ricotta cheese



V - Veg NV - Non Veg

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Hakka Noodles

Vegetables 890|V Vegetables and Chicken 990|NV

Stir Fried Veggies | 900 |v

With Jasmine Rice | With Garlic Fried Rice

Add Chicken 1100|NV

Thai Green Curry

Served with jasmine rice and rice crisps

Tofu and Vegetables 890|V Chicken and Vegetables 990|NV

Burmese Curry

Served with noodles and condiments

Tofu and Vegetables 900|V Vegetables and Fish 1200|NV

Veggie Burger | 840 |v

Served with fries and a side salad

Beef Cheese Melt | 940 |NV

In traditional Goan poie bread, served with fries and a side salad

Pan Fried Fish with Lemon Butter Sauce | 1200 |NV

Accompanied by roasted potatoes and butter-garlic beans

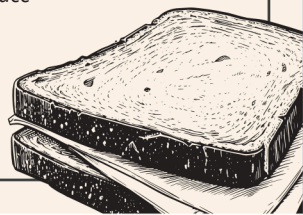
Steak & Mash | 1690 |NV

Served with seasonal grilled vegetables and a rich demi-glaze

V - Veg NV - Non Veg

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Vegetable Korma | 840 | V

Served with pooris

Paneer Khurchan | 1490 | V

Accompanied by individual portions of rice, raita, dal, aloo chokha, and papad

Choice of phulka or paratha

Chicken Khurchan | 1690 | NV

Accompanied by individual portions of rice, raita, dal, aloo chokha, and papad

Choice of phulka or paratha

Chettinad Chicken Curry | 1040 | NV

Served with parotta

Nalli Nihari (Mutton) | 1690 | NV

Served with paratha or phulka

Kerala Beef Fry | 940 | NV

Spicy, stir-fried beef with aromatic Kerala spices, sautéed and served with poie



V - Veg NV - Non Veg

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SIDES

<i>Jeera Rice</i>	250
<i>Goan Red Rice</i>	250
<i>Phulka (Two Pieces)</i>	200
<i>Paratha (Two Pieces)</i>	220
<i>Aloo Chokha</i>	250

DESSERT

Served All Day

Chocolate Torta | 590

Warm dark chocolate torta with ice cream

Tiramisu | 490

*Classic **DIVA** tiramisu*

Panna Cotta | 490 |v

Creamy panna cotta with mixed berry compote or salted caramel and mixed nuts

Lemon or Seasonal Cheesecake | 490 |v

Light, creamy cheesecake infused with lemon or a seasonal fruit

(subject to availability)

Ice Cream | 490 |v

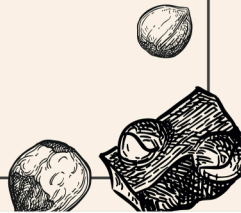
Served in a waffle cone on request

Vanilla | Chocolate | Salted Caramel | Tender Coconut

V - Veg NV - Non Veg

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COFFEE

Kilta Coffee

Espresso | 250

A pure shot of bold intensity, perfect on its own

Cortado | 350

A harmonious blend of espresso and warm, silky milk, perfect for a balanced sip

Flat White | 300

A blend of micro-foamed milk poured over a single or double shot of espresso

Americano | 300

Espresso diluted with hot water, delivering a robust yet smooth taste

Cappuccino | 300

Espresso balanced with steamed milk and topped with frothy foam



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Caffe Latte | 300

Smooth espresso complemented by velvety steamed milk

Classic Cold Coffee | 300

A refreshing, creamy blend of ice and coffee, perfect for cooling down on a hot day

Affogato | 300

*Espresso poured over creamy vanilla gelato,
combining hot espresso with cold sweetness*

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TEAS

Anandini Tea

English Breakfast | 250

A robust and full-bodied blend of black teas ideal for a morning awakening with or without milk

Darjeeling | 250

Known as the champagne of teas, darjeeling offers a light and muscatel flavor from the himalayan foothills

Saat Ras Masala | 300

A traditional Indian masala chai blend of aromatic spices and black tea, offering warmth and complexity

Green | 250

Fresh and invigorating, our classic green tea is celebrated for its grassy notes and clean finish, offering a rejuvenating sip



Government taxes extra as applicable.

A 10% service charge is applied, payable at the guest's discretion.



TEA EXPERIENCES | 4000 (Served for Two)

We are delighted to present our signature tea experiences featuring Anandini Himalaya Tea, known for their exquisite, handcrafted blends from the Kangra Valley in Himachal Pradesh. Each cup celebrates tradition, purity, and craftsmanship — perfectly paired with a curated selection of savoury and sweet local delights by Chef Ritu Dalmia.

Jasmine Pearls

Delicate green tea leaves rolled into pearls infused with Jasmine flowers, offering a floral aroma and smooth taste

First Flush Lavender Lemongrass

A refreshing blend of first flush green tea with fragrant lavender and zesty lemongrass, perfect for relaxation

Firdaus

An exotic green tea blend with aromatic spices and floral notes, transporting you to a serene garden

Work It Up Tisane

A caffeine - free herbal infusion featuring invigorating herbs and spices, designed to refresh and revitalise

Government taxes extra as applicable.

A 10% service charge is applied, payable at the guest's discretion.

CURATED SNACKS BY CHEF RITU DALMIA

Maria's Ros Omelette |_{NV}

Served with warm poie

(Can be replaced by one vegetarian small plate of your choice)

Chilli Cheese Toast |_V

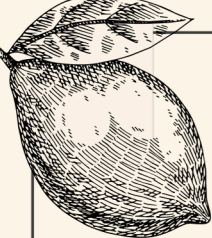
Mixed Vegetable Pakoras |_V

Served with chutney

Homemade Cookies

Government taxes extra as applicable.

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AMARAANTH ZERO PROOF

Non Alcoholic Beverages

Green Days | 250

Pear, green apple, dill, fresh citrus, CO2

Goan Curry | 250

*Tomato, coriander, tamarind, ginger, citrus,
coconut milk*

Coconut | 250

Coconut water, sarsaparilla, honey, mint

Heaven on Earth | 250

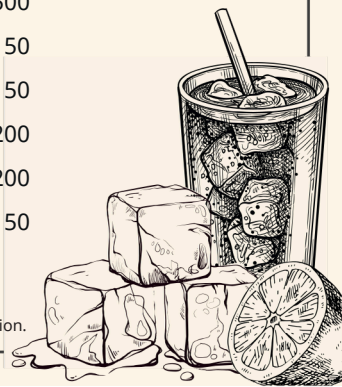
The HVN tea, palo-santo cordial, apple water

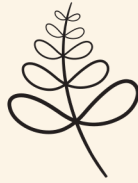
SOFT BEVERAGES

Coke	150
Sprite	150
Red Bull	350
Diet Coke	150
Tonic Water	150
Ginger Ale	150
Perrier	500
Club Soda	150
Fresh Lime Soda	150
Seasonal Fresh Juice	200
Sol Kadhi	200
ChaaS	150

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