

amaraanth

kitchen

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

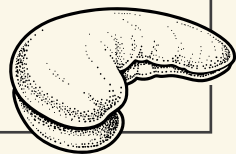
Curated by acclaimed Chef Ritu Dalmia, the menu is inspired by global culinary trends, cherished recipes, and personal travels, embodying the philosophy of "a love letter to the well-travelled food enthusiast."

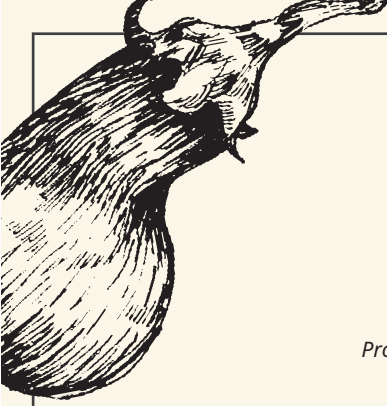
Restaurant Timings:

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

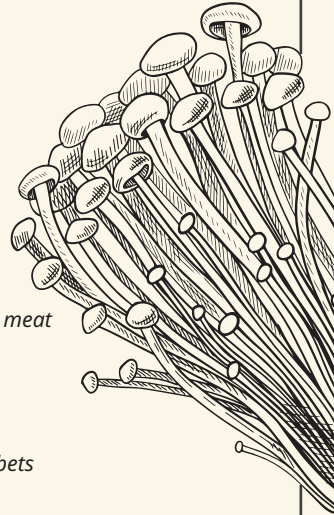
Sourced from local farmers in India who are off the mainstream grid, yet have the pick of the most brilliant crop. A brand that celebrates a global collaboration, it is made in India, yet curated and roasted for the global coffee lover

Anandini Tea

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

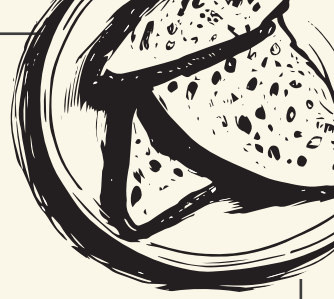
Binani Farm

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 | VE

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

Butter Dosa | Ghee Roast Dosa | Masala Dosa | 420 | VE

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

Onion Uttapam | Masala Uttapam | 420 | VE

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

Upma | 320 | VE

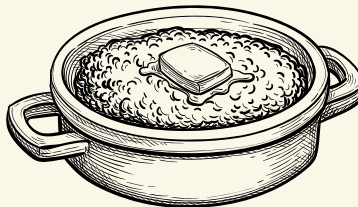
Red Rice Poha | 380 | VE

Kolkata Club Kachori | 550 | VE

Served with aloo pethe ki sabji

Maria's Ros Omelette | 420 | NV

Served with poie bread



VE - 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

Local Cold Cuts Platter | 600 | NV

Cold meats from in and around Goa, serves one

Avocado on Toast | 650 | VE

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

Add Ons: Fried or Poached Egg 100 | NV

Pancakes & Waffles | 650 | VE

Served with caramelised banana, maple syrup, and Nutella

Baked Beans on Toast | 550 | VE

Choice of bread

Add Ons: Fried or Poached Egg 100 | NV

Creamy Mushrooms on Toast | 500 | VE

Choice of bread

Add Ons: Fried or Poached Egg 100 | NV

VE - Veg NV - Non Veg

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SOUPS

Served All Day

Crème of Mushroom | 490 | VE

With croutons

Roasted Tomato | 490 | VE

With croutons

Tom Kha Gai Soup | 490 | VE

Add Prawns 590 | NV

Man Chow | 490 | VE

With crispy noodles

Add Chicken 550 | NV

SALADS

Served All Day

Chilli Lime Watermelon Feta Salad | 640 | VE

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

Mixed Greens and Charred Citrus Salad | 680 | VE

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

With Chicken NV

VE - Veg NV - Non Veg

Government taxes extra as applicable.

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





SMALL PLATES

Tomato and Basil Bruschetta | 640 | VE

Beetroot Cutlet | 740 | VE

Served with sriracha mayo

Mezze Platter | 1190 | VE

Hummus | *Eggplant Chokha* | *Beetroot Tzatziki* | *Muhammara*

Served with warm and fried pita bread

Crispy Honey Lotus Stem | 740 | VE

Kung Pao Potatoes | 640 | VE

Fries | 520 | VE

Salted | *Truffle Grana* | *Spiced*

Chips & Dip | 740 | VE

Tortilla chips served with guacamole, salsa, and sour cream



VE - Veg NV - Non Veg

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Local Cold Cuts Platter | 1390 | NV

Cold Meats from in and around Goa

Rawa Fried Prawns | 950 | NV

Served with preserved lemon aioli

Kung Pao Chicken | 800 | NV

Ghee Roast Chicken | 800 | NV

Served with warm poie



VE - Veg NV - Non Veg

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PIZZAS

(Available Friday to Sunday)

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



Margherita | 740 | _{VE}

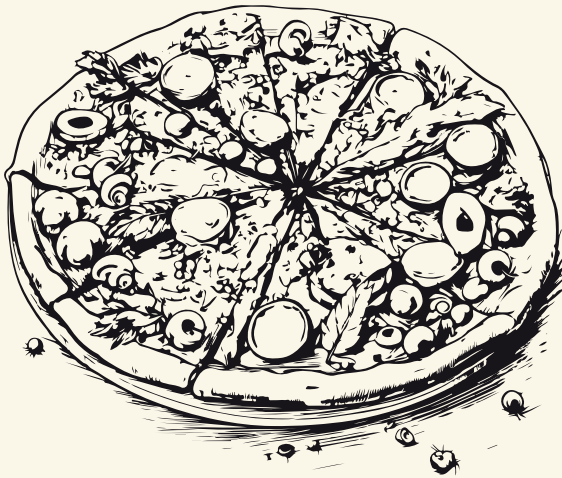
Tomato, fresh mozzarella and sprigs of basil

Diavola | 1090 | _{NV}

Spicy salami, onion rings, and fresh jalapenos

Seafood Marinara | 1190 | _{NV}

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



VE - Veg NV - Non Veg

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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 | _{VE}

*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}

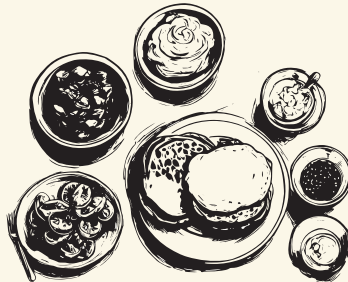
*Goan fish curry, rawa fried prawns, chicken cafreal, dal,
tendli masala, red rice, poie, sol kadi, pickles and papad*

Home-Style Khichdi | 990 | _{VE}

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

Millet Khichdi | 990 | _{VE}

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

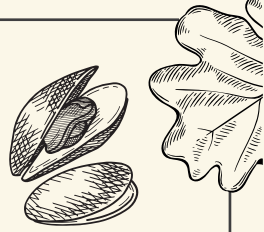


VE - Veg NV - Non Veg

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LARGE PLATES



Spaghetti Aglio Olio | 890 | **VE**

Spaghetti with garlic and olive oil

Add Shrimp 1200 | **NV**

Spaghetti Al Pomodoro | 890 | **VE**

Spaghetti tossed in double cooked tomato basil sauce

Add Chicken 1100 | **NV**

Red Bell Pepper Risotto | 990 | **VE**

Red bell pepper risotto served with goat cheese

Saffron Seafood Risotto | 1240 | **NV**

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

Veggie Burger | 840 | **VE**

Served with fries and a side salad

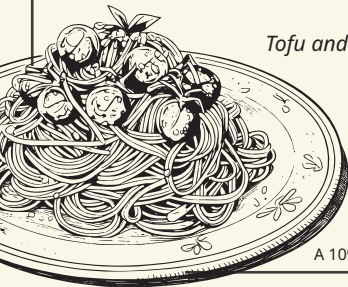
Beef Cheese Melt | 940 | **NV**

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

Thai Green Curry

Served with jasmine rice and rice crisps

Tofu and Vegetables 890 | **VE** *Chicken and Vegetables 990* | **NV**



VE - Veg **NV** - Non Veg

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



Burmese Curry

Served with noodles and condiments

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

Stir Fried Veggies | 900 | VE

With Jasmine Rice | With Garlic Fried Rice

Add Chicken 1100 | NV

Hakka Noodles

Vegetables 890 | VE Vegetables and Chicken 990 | NV

Vegetable Korma | 840 | VE

Served with pooris

Paneer Khurchan | 1490 | VE

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

Choice of phulka, paratha, or rice

Chicken Khurchan | 1690 | NV

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

Choice of phulka, paratha, or rice

Chettinad Chicken Curry | 1040 | NV

Served with parotta

Kerala Beef Fry | 940 | NV

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

VE - 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 DVA tiramisu

Panna Cotta | 490 | vE

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

Lemon or Seasonal Cheesecake | 490 | vE

Light, creamy cheesecake infused with lemon or a seasonal fruit

(subject to availability)

Ice Cream | 490 | vE

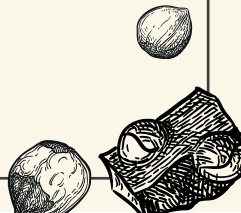
Served in a waffle cone on request

Vanilla | Chocolate | Salted Caramel | Tender Coconut

VE - Veg NV - Non Veg

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COFFEE

Kilta Coffee

Espresso | 250

A pure shot of bold intensity, perfect on its own

Macchiato | 300

Espresso "marked" with a dash of steamed milk for a hint of sweetness

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

Mocha | 400

*Espresso mixed with rich chocolate
and steamed milk, crowned with whipped cream*

Classic Cold Coffee | 300

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

Vietnamese Coffee | 300

*Rich and robust, brewed with dark roasted beans and
sweetened condensed milk Can be served hot or iced*

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

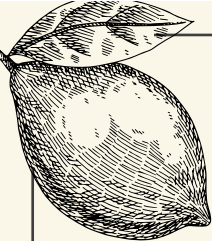
Green | 250

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.



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

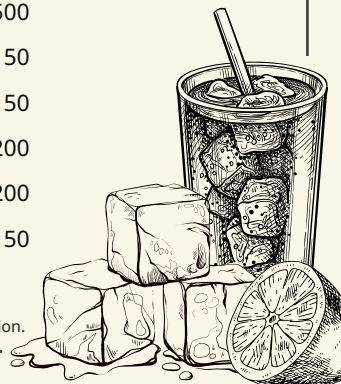
The HVN tea, palo-santo cordial, apple water

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

Government taxes extra as applicable.

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