

BREAKFAST

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

HEALTHY BREAKFAST	249
Choice of fresh cut fruits or juice	
Choice of breakfast cereals	
Eggs to order (omelette, fried egg or scrambled egg)	
White or brown toast	
CONTINENTAL BREAKFAST	249
Choice of Fresh Cut Fruits OR Preserved Juice	
Assorted Breakfast Rolls	
(Any 04 pieces, served with preserve & butter)	
Freshly Brewed Tea OR Coffee	
 LIGC INDIAN BREAKFAST	299
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)	
 FARM FRESH EGGS	199
(Two Eggs Cooked as per Your Choice-Fried, Bull's Eye, Scrambles, Poached, Boiled)	
 OMELETTE- PLAIN /MASALA /CHEESE /SPANISH	199
(Served with Roasti potato, grilled tomato with choice of toast white / brown)	
 CHICKEN SAUSAGES	199
 BREAKFAST CEREALS	199
(Corn Flakes / Wheat Flakes / Choco Flakes Served with Hot or Cold Milk)	
 BAKER'S BASKET	199
(Any 04 pieces of morning bakeries served with butter and preserves)	
 PANCAKES OR FRENCH TOAST	119
(Served With Maple Syrup and Melted Butter)	
 FRESH CUT FRUIT BOWL	199
(Choice of Seasonal Cut Fruits, Served with honey)	

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

 SUBZ BIRYANI	299
Basmati Rice layered with assorted vegetables, saffron, Indian spices, And served with burani raita	
 BASMATI PULAO	249
Basmati rice cooked with cumin and choice of peas, mixed vegetable, Served with boondi raita	
 SAFED CHAWAL	229
Fluffy steamed rice	
 PARDA BIRYANI-MUTTON OR CHICKEN	399/349
A very special dum biryani made with Basmati rice, yoghurt, flavoured With mint and saffron, served with burani raita	
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 PM - 6.00 AM)

 PANEER TIKKA MAKHAN MASALA	349
Char grilled cottage cheese cooked in tomato gravy & flavoured with Dry fenugreek leaf	
 PANEER LABABDAR	349
Cubes of cottage cheese simmered in capsicum, tomato gravy Finished with fresh cream	
 MIX VEGETABLE	299
A combination of fresh garden vegetables cooked with Indian spices	
 AAP KI PASAND - ALOO	249
A choice of potato preparation - aloo Hing jeera / aloo dum Kashmiri / Aloo dum chutney wala	
 CHICKEN CURRY	379
A home style preparation	
 BUTTER CHICKEN	379
A Punjabi dish Prepared from clay oven grilled chicken cooked in Makhani gravy	

ROUND THE CLOCK (24 HRS)

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

 Non-Vegetarian

 Vegetarian



Spicy

 Healthy Food

Government Taxes As Applicable

 LAAI. MAAS 	399
Rajasthani Royal Kitchens dish prepared from lamb meat and cooked with mathania Red chillies and Rajasthani spices,	

 TAWA PARATHA	69
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DESSERTS

 KESARI RAS MALAI	169
Cottage cheese dumpling with saffron infused condensed milk	

 PISTA GULAB JAMUN	169
Reduced milk dumplings deep fried in a rose scented sugar syrup	

 BULLS EYE	169
Brownie served with hot chocolate sauce	

 BAKED RASGULLA	169
(Cottage Cheese Dumplings Cooked In Sugar Syrup and Dipped In Saffron Flavoured Milk & baked)	

 MOONG DAL HALWA	169
(Sweet Lentil Pudding)	

 GAJAR KA HALWA	169
Seasonal	

 JALEBI	169
Served with rabdi	

 CRÈME CARAMEL	169
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 TART	149
Choice of Lemon/ orange / mix fruit/ chocolate	

 PASTRY	
Choice of chocolate, vanilla, strawberry, mango	

 FRESH CUT FRUIT BOWL	149
(Seasonal Fresh Cut Fruits)	

 CHOICE OF ICE CREAMS	149
Vanilla /Strawberry /Chocolate /Butter Scotch/ Kesar Pista	

 VIVA PLATTER	199
Assortment dessert of chef delight platter	
NOTE – Our Chefs Will Be Delighted To Prepare Your Own Favourite Dish	

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	99
The day's fresh greens	
 ALOO PAPADI CHAAT	139
All -time favourite-spicy Indian potato mix.	
 CHATPATA CHICKEN TIKKA SALAD 	279
Chicken tikka tossed in onion, tomato, green chilly curd and mint dressing With fresh coriander leaves	
 AMERICAN CORN BHEL (Must Try)	199
(Our chef's signature)	
 CRISPY ONION CAPSICUM RINGS	149
(Crumb fried chicken pops fried & served with sweet chilli sauce)	
 PAKODAS – CHOICE OF VEGETABLE / PANEER	169 /249
(Served With Mint Chutney)	
 THE ALOO MATAR TIKKI BURGER (Must Try)	249
(Crispy potato corn patty topped with tomato & cucumber laced With tamarind & mint sauce Served on Bun)	
  CHOOSE YOUR OWN SANDWICH - PLAIN / GRILLED	249/279
(Two slices of bread white or brown toasted plain or grilled with any Four fillings of your choice)	
VEG / NON-VEG	

 Non-Vegetarian  Vegetarian  Spicy  Healthy Food

Government Taxes As Applicable

 CHILLI PANEER DRY	329
Sweet and Tangy cottage cheese	
 MUSHROOM SALT AND PEPPER	279
Button mushroom tossed in salt n pepper in oriental style	
 AMERICAN CORN SALT & PEPPER	279
Crispy fried corn tossed in chilly	

STARTERS (NON-VEGETARIAN)

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

 FISH & CHIPS (Must try)	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 & scallion	
 VEGETABLE SUI MAI	279
Won ton stuffed with spinach & 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 kadhahi masala	
 JODHPURI MIRCHI PANEER (Viva Special)	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.	
 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.	

 GRILLED FISH IN LEMON BUTTER SAUCE	429
Fish fillet marinated with lemon juice, English mustard & grilled in a hot plate and served with lemon butter sauce.	
 LAMB SHANKS WITH SUNDRIED TOMATO	599
Lamb roasted with sundried tomato red wine sauce	
 CHAR GRILLED PRAWNS	699
Served with mashed potato.	
 BRUSCHETTA	249
Sliced grilled bread, fresh tomato, basil, garlic olive oil & oregano)	
 HUMMUS PLATTER	279
Served with pita bread/falafel balls & salad	
 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 	129
100% cholesterol free & fat free health juice	
 LETTUCE & FRUITS SALAD WITH LEMON AND HONEY 	169
Assorted lettuces with fresh fruits in homemade lemon honey dressing	
 ROASTED CORN, BROCCOLI & BELL PEPPER SALAD 	219
Corn kernels, broccoli & bell peppers with mixed Greens in herbed olive oil dressing)	
 DOUBLE GRILLED VEGRTABLE SANDWICH 	249
Whole wheat bread with grilled zucchini, bell peppers, onions & mushrooms	
 BARBEQUED CHICKEN SALAD 	279
Juicy chicken with bell pepper, barbeque and tabasco sauce.	
 ROASTED CHICKEN SANDWICH 	279
Whole wheat bread with roasted chicken.	

HOT PLATE SIZZLER

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

PUNJABI TAWA MIX GRILL SIZZLER 399

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

 Non-Vegetarian

 Vegetarian

 Spicy

 Healthy Food

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