

IN VILLA DINING

Soups & Salads

Creamy butternut & carrot soup with browned butter and golden croutons (D,G)

Baby spinach & avocado salad with pink grapefruit, green apple, almonds and honey-apple cider vinaigrette (N)

Burrata with tomatoes, basil and toasted almond crumble (D,N)

Pasta & Risotto

Tagliatelle cacio e pepe with crushed peppercorns, butter emulsion, pecorino and lemon zest (G,D,E)

Whole wheat fusilli with grilled vegetables, buffalo mozzarella and tomato sauce (G,D)

Prawn risotto with a hint of orange zest (F,D)

Flatbreads

The Classic — Scamorza, tomato, basil (G,D)

The Calamar — Calamari, spinach, cheese (G,D,F)

Sides

Roasted potatoes with Provençal herbs

D: Dairy / F: Fish / G: Gluten / E: Egg / N: Nuts / S: Sesame



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Main Courses

Chicken Milanese with cherry tomatoes and arugula (G,E)
Steamed salmon with garden vegetables and sauce vierge (F)
Grilled lamb chops with pearl onions, cherry tomatoes, chimichurri
Eggplant Parmigiana (D,G)

Indian Selections

Govindbhog khichdi with crispy okra, ghee, jaggery, achaars, salad (M)
Butter chicken with jeera rice (M)
Tilwale aloo with tawa paratha and raita (G,D,S)

Desserts

Classic chocolate mousse (D,E)
Millefeuille with orange blossom ganache (G,D,E)
Homemade seasonal ice creams & sorbets (two scoops) (D)

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