



HOTEL
HOLY VIVASA

BREAKFAST MENU (8:00 AM TO 10:30 AM)

CONTINENTAL BREAKFAST	499
<i>Choice of fresh fruits / fresh juice</i>	
<i>Choice of cereals muesli / corn flakes with hot or cold milk</i>	
<i>Choice of fresh bakeries (croissants / muffin / dry chocolate cake / dry vanilla cake / donuts)</i>	
<i>Choice of tea / coffee / hot chocolate</i>	
<i>Choice of white or brown bread with butter / jam</i>	
INDIAN BREAKFAST	499
<i>Choice of fresh fruits / fresh juice</i>	
<i>Poori bhaji or chole bhature</i>	
<i>Paratha with your choice of filling (aloo / paneer / gobhi / mix)</i>	
<i>Choice of tea / coffee</i>	
<i>Veg sandwich</i>	
SOUTH INDIAN BREAKFAST	399
<i>Choice of (idli / vada) served with sambhar and chutney</i>	
<i>Choice of dosa (plain / masala) served with sambhar and chutney</i>	
CHOLEY BHATURE	299
<i>Deep fried fine flour north indian bread with spicy chick peas curry</i>	
POORI BHAJI	249
<i>Deep fried whole north indian bread served along with tangy potato curry</i>	
CORNFLAKES WITH HOT / COLD MILK	229
TOAST WITH BUTTER AND JAM	149
UPMA / POHA	149
PANEER PARATHA	169
MIX PARATHA	139
<i>Choice of filling (pyaaz / gobhi / mix veg)</i>	
ALOO PARATHA	129

NOTE - TAXES ARE APPLICABLE AS PER THE GOVERNMENT REGULATION



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KOYALE KI KHAN SE (APPETIZERS)

VEG TANDOORI PLATTER <i>(Chef's special)</i>	799
<i>Choice of any four item from koyale ki khan (paneer , veg , mushroom , chaap) (4 pieces of each)</i>	
PANEER ZAFRANI TIKKA	479
<i>Creamy paneer (cottage cheese) marinated in a rich blend of yogurt, saffron, ginger garlic paste, green chilies and aromatic spices</i>	
PANEER TIKKA	479
<i>Paneer (cottage cheese) marinated in spiced yogurt and herbs, grilled and served with mint chutney</i>	
PUDINA PANEER TIKKA	479
<i>Paneer (cottage cheese) cubes marinated in mint (pudina), yogurt, grilled until golden and smoky, perfect with mint chutney</i>	
HARIYALI PANEER TIKKA	479
<i>Paneer (cottage cheese) marinated in a refreshing and aromatic green paste of mint, coriander and green chilies</i>	
MUSHROOM TIKKA	449
<i>Mushroom marinated in a spiced yogurt base mixture</i>	
TANDOORI BHARWA MUSHROOM	449
<i>Mushroom caps are stuffed with a flavorful filling and then marinated</i>	
SOYA CHAAP TIKKA	449
<i>Marinated in a robust tandoori masala and roasted in a traditional clay oven</i>	
MALAI SOYA CHAAP	449
<i>Marinated in a luxurious blend of fresh cream, cashew nut paste and hung curd delicately seasoned with green cardamom and black pepper</i>	
KADAK SEEKH KEBAB	399
<i>Crispy exotic vegetables seekh kebab stuffed with cheese</i>	
ALOO KI NAZAKAT	399
<i>Potato stuffed with cottage cheese and rolled in sesame seed</i>	



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CRISPY BITES

HARA BHARA KABAB 449

A vibrant pan seared patty of finely blanched spinach, mashed green peas and potatoes

BURANS KE KABAB (Chef's special) 449

Rhododendron petals blended with potatoes and cheesy vibrant patties

DAHI KE KABAB 449

Silken patties of spiced hung curd and crumbled paneer infused with fresh coriander, ginger and aromatic green cardamom

PANEER PAKODA 449

Paneer (cottage cheese) marinated in mild spices, dipped in a savory, seasoned chickpea flour (besan) batter and deep fried until golden and crispy

MIX VEGETABLES PAKODA 349

Sliced onions, potatoes and cauliflower coated in a lightly spiced, golden crisp chickpea flour batter and deep fried until golden and crispy

CHAAT STREET

CHATPATE ALOO CHAAT 249

Flavorful potato chaat packed with a punch of tangy spices, fresh onion and coriander

CHANA CHAAT 299

Protein rich chickpeas tossed with tangy tamarind, spicy green chutneys, fresh onions, tomatoes, potatoes and aromatic spices

PEANUT CHAAT 299

Peanuts, fresh veggies and a tangy blend of spices

PALAK PATTA PAPADI CHAAT 299

Crisp fried spinach leaves (palak patta) that serve as the base, topped with a medley of traditional chaat ingredients



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INDIAN SOUP

HARA MATAR AND SUBZ SHORBA	229
<i>A delicate, vibrant blend of green peas and fresh mixed vegetables</i>	
BHUNE MAKAI KA SHORBA	229
<i>A creamy, spiced indian corn soup with a smoky depth of flavor</i>	
TOMATO DHANIYA KA SHORBA	229
<i>A light, aromatic and tangy indian style tomato broth, delicately flavored with fresh coriander</i>	
LENTIL BROTH	229
<i>Yellow lentil soup with fresh coriander mix of sweet corn, carrots and french beans in a light, slightly thickened vegetable broth</i>	

RAITA

PLAIN CURD	119
MIXED VEG RAITA	169
BOONDI RAITA	169
PINEAPPLE RAITA	199
MIXED FRUIT RAITA	229

PAPAD

ROASTED PAPAD	79
FRIED PAPAD	99
MASALA PAPAD	119

SALAD

KACHUMBER SALAD	249
<i>Made with fresh cucumbers, tomatoes and red onions, it is seasoned with lemon juice</i>	
COLESLAW SALAD	249
FRESH GREEN GARDEN SALAD	249
GREEK SALAD	299
RUSSIAN SALAD	299
FRUIT SALAD	349



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BASMATI KI KHUSHBOO

STEAMED BASMATI RICE	229
JEERA RICE	249
VEGETABLE KHICHDI	349
<i>Fluffy rice and mixed lentils simmered with fresh vegetables including carrots, green peas and beans</i>	
CURD RICE	349
<i>Soft cooked rice blended with fresh chilled yogurt and a splash of milk</i>	
VEGETABLE PULAO	349
<i>Basmati rice with a medley of fresh vegetables and aromatic spices</i>	
KASHMIRI PULAO	399
<i>Unique blend of savory, sweet and nutty flavors</i>	
TARKARI KESARI BIRYANI (Chef's special)	449
<i>Basmati rice dum cooked with vegetable and enhanced with saffron</i>	
KASHMIRI BIRYANI (Chef's special)	499
<i>This vegetarian biryani features mixed vegetables, aromatic spices and is finished with a topping of fried nuts and raisins</i>	

INDIAN BREADS

TANDOORI ROTI PLAIN / BUTTER	59/79
MISSI ROTI	79
LACCHA PARATHA	89
CHILLI PARATHA / PUDINA PARATHA	99
KERALA PARATHA (Chef's special)	149
NAAN	99/119/129
<i>Plain / butter / garlic</i>	
STUFFED NAAN	169
STUFFED AMRITSARI KULCHA	129/149/169/199
<i>Plain / aloo / vegetables / paneer</i>	
TAWA ROTI PLAIN / BUTTER	69/79
GREEN CHILLI AND CHEDDAR CHEESE KULCHA	229
ASSORTED BREAD BASKET	399



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INDIAN MAIN COURSE

PANEER LABABDAR <i>(Chef's special)</i>	499
<i>Cubes of paneer simmered in a rich, creamy and mild tomato onion gravy and cheese</i>	
PANEER BUTTER MASALA	499
<i>Cubes of paneer simmered in a smooth tomato gravy fragrant with herbs and butter</i>	
ADRAKI SHAHI KADHAI PANEER	499
<i>Paneer in a rich gravy of onion, tomato, coriander seeds with julian cutting of ginger</i>	
PANEER TIKKA MASALA	499
<i>Paneer tikka tossed in a mildly spiced gravy</i>	
KAJU METHI PANEER MALAI	499
<i>Cashew nuts, green peas and paneer cooked in a rich khoya gravy</i>	
PALAK PANEER	499
<i>Creamy paneer cooked in a spinach sauce</i>	
SOYA CHAAP MASALA	449
<i>Tandoori chaap with onion and tomato gravy</i>	
KHUMB MASALA	449
<i>Mushroom with onion and tomato gravy</i>	
KHUMANI KOFTA	399
<i>Dumplings of paneer and potatoes, kashmiri apricots (khubani) and crushed nuts</i>	
MALAI KOFTA	399
<i>Dumplings are simmered in a saffron infused, buttery cashew base gravy</i>	
BHINDI ZAIKEDAR	399
<i>Okara cooked with onion, tomato and ground spices</i>	
DIWANI HANDI <i>(Chef's special)</i>	399
MIX VEGETABLES	349
<i>Mix of seasonal vegetable, lightly spiced in rich creamy gravy</i>	
AMRITSARI CHANA	379
<i>Punjabi style chickpeas, slow cooked with indian spices</i>	
DAL MAKHANI	399
<i>Slow cooked black lentil, simmered with tomato and butter</i>	
DAL BUKHARA	399
<i>Rich flavor full lentil recipe made with black gram, tomato and cream</i>	
DAL TADKA	349
<i>Yellow lentils slow cooked to a creamy texture and finished with a fragrant tempering of cumin seeds, garlic, onions, and red chillies</i>	
BAIGAN KA DA BHARTA	349
<i>A rich hearty mash of flame charred eggplant, sauteed with onions, tomatoes and green chili</i>	



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SOUTH INDIAN

SAMBAR	99
<i>Lentil (toor dal) and mix vegetables soup with indian spices</i>	
RASAM	229
<i>Rasam is a clear and spicy south indian soup, it is eaten with rice or consumed as soup made with kokum, jaggery, tomato and indian spices</i>	
IDLI SAMBAR	249
<i>Soft fluffy steamed cakes known as idly are served with sambar which is made with lentil stew</i>	
MEDU VADA	249
<i>Medu vada are crispy, fluffy, soft and delicious lentil fritters from south indian cuisine made with white gram (urad dal) served with chutney and sambar</i>	
MASALA UTHAPPAM	249
<i>Savory pancakes with crispy golden edges and pillowy soft center topped with veggies and served with sambar and chutney</i>	
PLAIN DOSA	249
<i>A thin savory crepe made from a traditionally fermented batter of rice and white lentil (urad dal) served with sambar and chutney</i>	
MASALA DOSA	299
<i>Masala dosa is a large golden brown crispy crepe made from fermented rice and lentil batter, featuring a savory spiced potato center</i>	



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CHINESE FARE SOUP

LEMON CORIANDER SOUP	229
<i>Oriental soup with a combination of lemon and coriander</i>	
CLEAR WONTON SOUP	229
<i>A simple and light dumpling soup</i>	
VEGETABLE CLEAR SOUP	229
<i>Vegetable stock infused with the subtle warmth of ginger, garlic and cracked black pepper</i>	
MANCHOW SOUP	229
<i>Hot and spicy mixed vegetable soup topped with crisp fried noodles</i>	
HOT AND SOUR SOUP	229
<i>A popular indo chinese recipe of a hot and tangy soup</i>	
SWEET CORN SOUP	229
<i>Mix of sweet corn, carrots and french beans in a light slightly thickened vegetable broth</i>	

APPETIZERS

VEG SPRING ROLL	349
<i>Golden fried rolls filled with cabbage, carrots, paneer and spring onions</i>	
CHILLI IDLI (Chef's special)	349
<i>Crisp tempered idli batons tossed in a robust ginger garlic emulsion</i>	
CRISPY VEG	349
<i>Seasoned vegetables toasted with garlic sauce</i>	
CRISPY CORN	399
<i>Corn kernels fried and toasted with green and red capsicum</i>	
CRISPY HONEY CHILLI POTATO WITH SESAME SEEDS	399
<i>Potato fingers glazed in a sweet and spicy sauce topped with sesame seeds</i>	
CHILLY MUSHROOM DRY	449
<i>Mushroom cooked in a sweet and spicy sauce with bell peppers, garlic, chili and soya sauce</i>	
CHILLY PANEER	449
<i>Green pepper and cottage cheese cooked with garlic and soya sauce</i>	
PANEER SATAY (Chef's special)	449
<i>Soft cubes of paneer marinated in aromatic spices and herbs, skewered and grilled to perfection, served with a rich peanut satay sauce and a fresh herb garnish.</i>	
SPICY PANEER SCHEZWAN BITES	449
<i>Crispy fried paneer tossed in garlic with sweet, spicy and sour sauce garnished with spring onion</i>	



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CHINESE FARE NOODLES

VEGETABLE HAKKA NOODLES 399

Stir fried noodles tossed with a vibrant mix of crisp vegetables and savory sauces

CHILLI GARLIC NOODLES 399

Savor the bold taste of noodles stir fried with an aromatic mix of garlic, red chilies and a zesty blend of sauces

SCHEZWAN NOODLES 399

Fiery flavorful stir fried noodles in schezwan sauce made with red chilies, garlic, ginger and soya sauce

SINGAPORE NOODLE 449

Stir fried cooked noodles with vegetable, sliced peppers, pineapple and dry fruits

RICE

VEGETABLE FRIED RICE 399

Cooked rice that has been stir in sauces and mixed with vegetables

CHILLI GARLIC FRIED RICE 399

Chopped golden brown garlic combined with a spicy red chili paste, wok tossed with fresh vegetables and perfectly cooked rice

SCHEZWAN FRIED RICE 399

Stir fried rice tossed with fresh vegetables and aromatics (garlic and ginger) in a bold, spicy and tangy sauce

TRIPLE SCHEZWAN FRIED RICE 499

A signature indo chinese dish featuring spicy schezwan rice paired with hakka noodles and crunchy fried noodles, finished with rich schezwan gravy

MAIN COURSE

MANCHURIAN DRY/ GRAVY 449

Crispy deep fried vegetable balls tossed in a tangy, spicy and savory sauce

EXOTIC VEGETABLE IN CHOICE OF SAUCE 449

Choice of sauce (hot garlic / schezwan / black pepper / black bean)

PANEER IN HOT GARLIC SAUCE 449



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CONTINENTAL BURGER

FRENCH FRIES	249
VEG BURGER <i>Crispy veg patty, fresh veggies with mayo in a toasted bun</i>	299
ALOO TIKKI BURGER <i>Aloo patty, cheese, green chili, coriander with mint sauce and mayo</i>	299
PANEER TIKKI BURGER <i>Cottage cheese patty, lettuce, cucumber, tomato slice with cheese and mayo</i>	349

PIZZA

PIZZA MARGHERITA <i>Fresh tomato sauce, mozzarella cheese, olive oil and Italian basil leaf</i>	349
HAWAIIAN PIZZA <i>Pineapple, corn, capsicum, onion and mozzarella cheese</i>	399
VEGGIE PIZZA <i>Bell pepper, onion, tomato, olive and mozzarella cheese</i>	399
PANEER TIKKA PIZZA <i>Paneer tikka, onion, capsicum, tomato and mozzarella cheese</i>	449

SANDWICH

GRILLED VEG SANDWICH <i>Cucumber, tomato and lettuce</i>	229
GRILLED CHEESE SANDWICH <i>Lettuce and cheese slice</i>	249
GRILLED VEG CLUB SANDWICH <i>Filled with veggies, cheese and mayonnaise</i>	299
GRILLED CHEESE CORN SANDWICH <i>Filled with cheese, sweet corn, cheese and mayo</i>	299
VIVASA GRILLED SANDWICH (Chef's special) <i>Filled with spicy mint chutney, tomato, potato, cucumber and cheese</i>	299



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CONTINENTAL

CREAM OF MUSHROOM

249

A rich and velvety soup made with fresh, earthy mushrooms, cream and a hint of garlic

SAUTÉ VEGETABLE

349

Chopped vegetables stirred occasionally, cooked until they are tender crisp and lightly brown

PENNE PASTA

Choice of sauce (red / white / pink)

SPAGHETTI AGLIO E OLIO

399

Spaghetti with lightly sauteed minced garlic in olive oil with red chili flakes

CRISPY CORN ROLL

349

Creamy sweet corn filling blended with spices and wrapped in a golden crispy shell

CHEESE BALL

399

Delicious crispy ball with potato cheese, herbs and spices

RUSSIAN CHEESE FINGER (Chef's special)

399

Mozzarella cheese double coated in a spiced blend of all purpose flour, corn flour, bread crumbs and herbs (oregano, chilli, black pepper) deep fried to golden brown for an ultimate crunch

COTTAGE CHEESE SHASHLIK

449

Cottage cheese cubes with bell peppers marinated in cajun spices

COTTAGE CHEESE BUTTER GARLIC CREAM SAUC

449

Cottage cheese cubes are quickly pan fried and then simmered in a rich creamy and garlicky sauce flavored with herbs and spices

VEGETABLE LASAGNA

499

Packed with bell pepper, zucchini and carrots, baked until golden and tender on the edges



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THANDAK KE JHAROKE

MINERAL WATER (Half ltr. / One ltr.)	69/99
SOFT DRINKS	79
MINT COOLER	99
BUTTER MILK	129
LASSI	129
ZAFRANI LASSI	199
MASALA SHIKANJI	149
CANNED JUICE GLASS	149
FRESH WATERMELON JUICE	199
FRESH ORANGE JUICE	199
LEMON ICE TEA	179
FRESH LIME SODA	179
BLUE LAGOON / RED LAGOON	199
VIRGIN MOJITO	179/199/199/199
<i>Mint / watermelon / orange / pineapple</i>	
COLD COFFEE	149
COLD COFFEE WITH ICE CREAM	219
SHAKE	219
<i>Mango / strawberry / banana / chocolate</i>	
SUNRISE	219
VIRGIN PINA COLADA	219
SANGRIA	219
FRUIT PUNCH	219



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HOT BEVERAGES

MILK TEA / BLACK TEA	99
GREEN TEA	99
TULSI TEA	99
LEMON TEA	119
MASALA TEA	119
BLACK COFFEE	99
MILK COFFEE	119
FRESH LEMON GINGER HONEY TEA	119
HOT MILK	99
BOURNVITA MILK	129
HOT CHOCOLATE MILK	149



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DESSERTS (AS PER AVAILABILITY)

ICE CREAM	149
<i>2 Scoop of choice of any (vanilla / strawberry / chocolate / butterscotch / mango / tutti frutti)</i>	
ICE CREAM TRIO	199
<i>3 Scoop of choice of any (vanilla / strawberry / chocolate / butterscotch / mango / tutti frutti)</i>	
ROSE PHIRNI	199
<i>Rice, slow-cooked in whole milk and sweetened to perfection, delicately flavored with aromatic rose water and ground cardamom</i>	
GULAB JAMUN (2 Pieces)	179
<i>Soft milk solid dumplings soaked in sugar syrup</i>	
GAJAR KA HALWA (seasonal)	199
<i>Made from grated carrots slow cooked with milk, sugar, ghee and cardamom</i>	
MOONG DAL HALWA	199
<i>Made from roasted yellow moong dal, ghee, milk and sugar, flavored with cardamom and saffron and generously garnished with nuts and dry fruits</i>	
FRIED ICE CREAM (Chef's special)	299
FRESH FRUIT SALAD WITH ICE CREAM	349

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