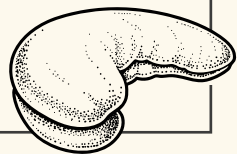


amaraanth

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."





OUR PRODUCERS

OG Mushrooms

Offers the finest fresh shiitake and oyster mushrooms. They also provide a variety of dried mushrooms, each with unique nutritional benefits

Raika Raw Organic Honey

Provides delicious honey in its purest form

BAM Seafood

Delivers fresh seafood daily

NTM Vegiorganic

Supplies organic eggs with a high omega content and rich, dark yellow yolks

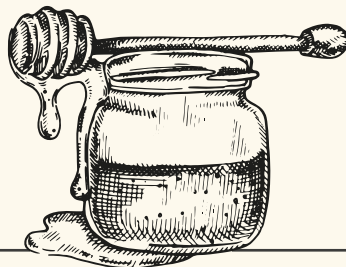
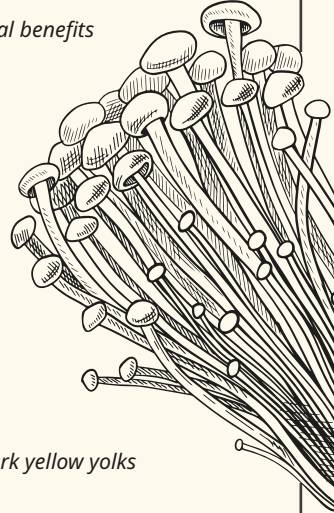
Goa Farmer's Market, Navelium

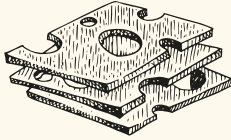
Offers the finest quality jams and locally sourced treasures

like coconut oil, kokum, and turmeric

Cream Choc

Creates delicious, authentic Italian gelatos and sorbets





Just Greens

Supplies the best quality hydroponic vegetables and microgreens in Pune, including a variety of peppers, cucumbers, and chillies

TFH (The First House)

Provides the finest hydroponic vegetables and microgreens in Goa

Eleftheria Cheese

Has a selection of exceptional quality, fresh and delicious burrata and stracciatella

Meat Up

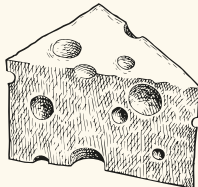
Reliably delivers freshly butchered chicken, pork, and meat

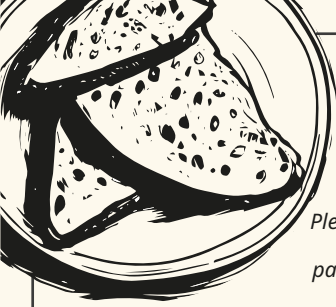
Kilta Coffee

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





BREAKFAST MENU

Please help yourself to fresh bread, cheese, cold cuts, parfait, granola, and fruit from the breakfast spread

Plain Dosa | Masala Dosa | GF V A

Served with sambhar, coconut chutney, tomato chutney and peanut chutney

Uttapam | GF V A

Served with sambhar, coconut chutney and tomato chutney

Paniyaram | GF V A

Served with sambhar, coconut chutney, tomato chutney and peanut chutney

Red Rice Poha | GF V A

Made with coconut and peanut

Kolkata Club Kachori | GF VE

Crispy kachori made with urad dal and served with aloo pethe ki subji

Choice of Eggs | NV

Masala | Cheese | Scrambled | Benedict | Boiled

Avocado on Toast | VE

With roasted cherry tomatoes and goat cheese

Pancakes | VE A

Served with maple syrup, banana, and Nutella

A - Allergens GF - Gluten Free V - Vegan VE - Veg NV - Non Veg

Government taxes extra as applicable. We levy 10% service charge.



SALADS

Served All Day

Smashed Cucumber Salad | 640 | GF V

With water chestnut, brown rice miso dressing, tahini and chilli crisp

Thai Tomato Salad | 590 | GF V A

Variety of tomatoes with a soy lime dressing, crispy peanuts and fresh herbs

Mixed Greens Salad | 680 | GF V A

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

Add Chicken NV



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SANDWICH BAR

Choice of Homemade Breads: Pita | Sour Dough | Goan Poie

Served until 7pm

Amaraanth Grilled Cheese | 690

Cheddar cheese, emmental and gruyere cheese grilled with a choice of:

Mixed Berries and Sriracha Compote V | Caramelized Onion and Mustard V |

Ham & Cheese NV

The Poie Sandwich | 740 | NV

Choose from:

Beef chilli fry with emmental cheese | Goan chorizo with bell peppers and lettuce

Build Your Own | 690

Choice of Bread: Sour Dough | Pullman Loaf | Poie

Choice of Filling: Pulled Chicken NV | Grilled Vegetables V | Lettuce V |

Cheese VE | Dressings VE & V



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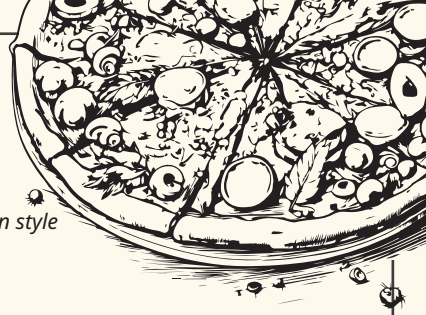
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PIZZA BAR

Crafted in the authentic Neapolitan style

GF options are available

Served All Day



Margherita | 740 | VE

Tomato, fresh mozzarella and sprigs of basil

Pesto Pizza | 890 | VE A

Pesto, onion rings, arugula, fresh mozzarella and pine nuts

Four Cheese Bianco | 840 | VE

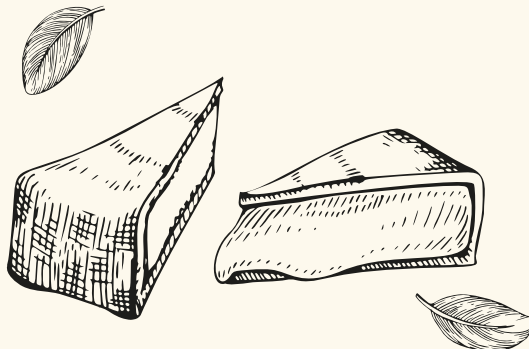
Fresh mozzarella, cheddar, gorgonzola, parmesan, onion and thyme

Diavola | 1090 | NV

Spicy chorizo, onion rings, and fresh jalapenos

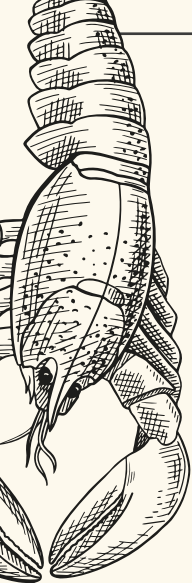
Seafood Marinara | 1190 | NV A

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



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SMALL PLATES

Eggplant Polpette | 640 | **VE**

*Roasted & minced eggplant mixed with herbs,
breadcrumbs & parmesan cheese cooked in tomato sauce*

Rawa Fried Prawns | 740 | **NV A**

Classic Goan-style prawns served with lemon aioli

Crusted Chicken, Coconut Masala | 690 | **NV**

Buttermilk marinated chicken crusted in panko served with roasted coconut masala

Amaraanth Cheese Board | 1190 | **GF VE**

Ask your server for the cheese selection available

Assorted Cold Cuts Platter | 1490 | **NV**

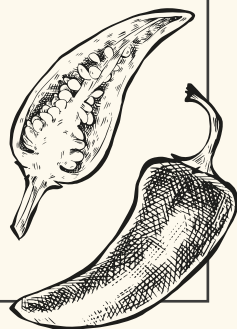
Parma ham, salami milano, mortadella, served with giardiniera and crisps

Chilli Cheese Toast | 590 | **VE**

*White pullman loaf toasted and smeared with a cheese mixture
of cheddar, emmental, gruyere, freshly chopped chili*

Tomato and Mozarella Bruschetta | 640 | **VE**

*Marinated and slow roasted cherry tomatoes
with mozzarella cheese on a sour dough bread*



MEZZE PLATTER | 1290 | VE A

Served for Lunch and Dinner

Assorted dips & breads to choose from, meant to be shared

Ask your server about the available dips

Fried Pita Bread | Lavash | Amaranth Lavash | Spring Onion Kulcha



THALIS

India on a Plate

Served for Lunch and Dinner

Vegetarian Thali | 1390 | VE A

Paneer methi malai, broccoli and pinenut caldin, tendli bhujija, bhute ki dal, aloo chokha, paratha, jeera rice or red rice, papad churi, relish and raita

Non Vegetarian Thali | 1590 | NV A

Chicken khurchan, kheema masala, bhute ki dal, aloo chokha, paratha, jeera rice, papad churi, relish and raita

Goan Vegetarian Thali | 1390 | VE A

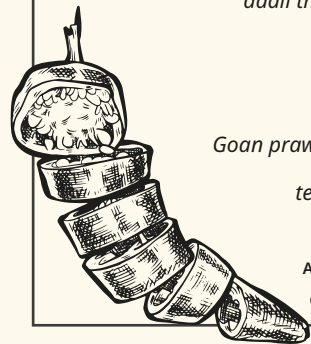
Mushroom and young cashew xacuti, broccoli and pinenut caldin, potato chop, daali thoy, tendli masala, red rice, poie, sol kadi, pickles and papad

Goan Non Vegetarian Thali | 1590 | NV A

Goan prawn curry, fish recheado, chicken cafreal, potato chop, daali thoy, tendli masala, red rice, poie, sol kadi, pickles and papad

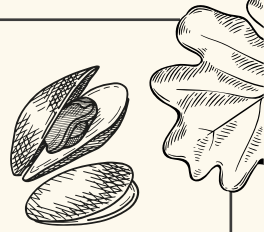
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LARGE PLATES

Served for Lunch and Dinner



Ravioli Papa Al Pomodoro | 890 | VE A

*Classic Italian ravioli stuffed with foccacia crumbs, pomodoro sauce
and topped with stracciatella cheese and pesto sauce*

Risotto Con Agrumi Spinach Scottati | 840 | GF VE A

Risotto with citrus & wilted spinach

Khichdi of the Day | 990 | GF VE

With ghee, papad, and achaar

Chorizo Pulao | 1090 | GF NV

Rice cooked with chorizo, bell peppers and shallots

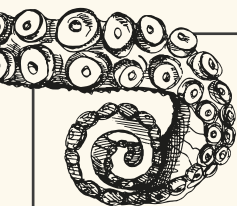
Pork Vindaloo | 1190 | GF NV

Slow braised pork, red Goan rice, stir fried beans



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Risotto Ai Frutti Di Mare | 1240 | GF NV A

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

Fettuccine, Lamb Ragu | 1090 | NV

Fettuccine pasta tossed with minced lamb, tomato sauce & rosemary

Pan Seared Barramundi | 1140 | GF NV

*Pan seared fish topped with lemon caper butter sauce,
served with green pea mash*

Beef Tagliata | 1190 | NV

Beef steak served with arugula, parmesan cheese & jus

Pasta As You Like It | 890 | VE

Choice of Pasta: Penne | Spaghetti | Fettuccine

Choice of Sauce: Pomodoro | Alfredo | Aglio Olio



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DESSERT

Served for All Day



Basque Lemon Cheesecake | 490 | VE

Fresh baked lemon cheesecake

Tiramisu | 490 | NV

Classic  tiramisu

Panna Cotta | 490 | GF VE A

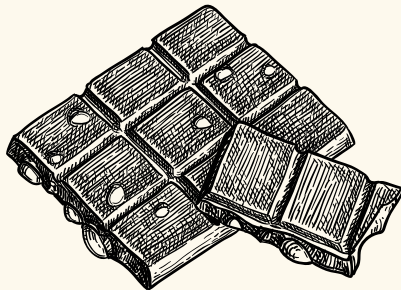
*Creamy panna cotta with mixed berry compote
or salted caramel and mixed nuts*

Plum Tart | 490 | VE A

Fresh plums baked in a tart shell

Ice Cream | 490 | VE

Ask your server for the available ice cream selection



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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



Government taxes extra as applicable. We levy 10% service charge.



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 Brew | 350

Slow steeped for hours, served over ice for a refreshing and bold coffee experience

Iced Frappe | 300

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

Vietnamese Coffee | 400

*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*

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 | 250

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





TEA EXPERIENCES | 4000 (For Two)

Indulge in our tea experience, featuring a selection of delightful snacks personally curated by Chef Ritu Dalmia. Enjoy this treat at any time of day.

Jasmine Pearls

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

First Flush Lavender Lemongrass

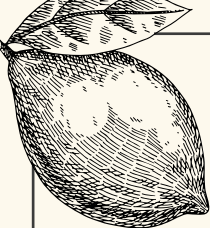
A refreshing blend of first flush green tea with fragrant lavender and zesty lemongrass, perfect for relaxation

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, designated to refresh and revitalize



SOFT BEVERAGES

<i>Coke</i>	150
<i>Sprite</i>	150
<i>Red Bull</i>	350
<i>Diet Coke</i>	150
<i>Tonic</i>	150
<i>Ginger Ale</i>	150
<i>Perrier</i>	500
<i>Soda</i>	150
<i>Fresh Lime Soda</i>	150
<i>Seasonal Fresh Juice</i>	200



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