





Auroville Pondicherry | Coimbatore | Chidiya Tapu | Havelock | Hosur | Kanchipuram | Krishnagiri Kumbakonam | Port Blair | Tanjore | Tiruppur | Tiruvannamalai | Velankanni | Vellore



BERGAMONT HOTELS





Dear Patron,

Thank you for visiting Bergamont Alps Residency and giving us the opportunity to serve you!

😣 BERGAMONT

At Bergamont, we believe that food is not just about nourishment but also about creating memorable experiences. Every dish on this menu has been thoughtfully prepared using the freshest ingredients, sourced locally and sustainably, to bring you flavors that are both authentic and delightful.

Message from Our Chefs

Corporate Chef:

"Food is an art that transcends boundaries and cultures. Our menu is a reflection of this philosophy, blending classic recipes with contemporary techniques to deliver a unique dining experience. We hope you enjoy the symphony of flavors we've curated for you."

Executive Chef:

"Each dish on our menu tells a story of dedication and craftsmanship. From the intricate balance of spices to the meticulous presentation, we aim to delight your senses and exceed your expectations. Thank you for choosing Bergamont Hotels for your dining experience."

We invite you to embark on this culinary journey with us, savoring each moment and every bite.

Bon appétit!

Corporate Chef Bergamont Hotels corporatechef@bergamonthotels.com Executive Chef Alps Residency 8220019082, Info@alpsresidency.in





Breakfast

	Timing - (07.00am to 10.30am)	
	Breakfast Buffet	300
	Idly (3 Pcs) (Plain/ Podi) Served with flavorful sambar & chutneys)	110
	Vada (3 Pcs) (Served with flavorful sambar & chutneys)	110
	Ghee Pongal (Served with flavorful sambar & chutneys)	150
	Dosa (Plain / Masala, Podi, Mysore) (Thin, crispy dosa served with flavorful sambar & chutneys)	120/140
	Poori With Aloo Bhaji	140
	Paratha (Aloo/ Paneer/ Mix Veg) (Served with pickle & curd)	110/140/130
	Cereals With Hot Milk & Cold Milk (Choco Flakes, Corn Flakes, Wheat Flakes) Add on (Almond/ Raisins)	110
	Eggs To Order (Plain Omelette / Masala Omelette / Bulls eye)	110
	Chicken Sausage (with Butter, Onion & Bell Pepper)	250
	Healthy Vegetables Juice (Carrot, Beetroot, Cucumber, ABC)	120
	Bread And Butter (Freshly baked bread served with creamy butter)	120
Nor	Vegetarian Vegetarian	









Indian Cuisine











	Aloo Corn Tikki (Grated potato, American corn & corn flakes ,served with spicy red chilly sauce)	300
	Tandoori Phool Gobi (Cauliflower marinated with spicy red masala cooked in clay oven)	310
	Paneer Tikka (Methi/Achari) (tandoor masala as for your choice)	350
	Bhindi Jaipuri (Crispy fried okra, dry mango powder, Indian spices and dusted with chat masala)	300
	Spicy 65 (Gobi/Paneer/Chicken/Prawn) (Marinated with Indian spices and deep fried)270/330/350	0/390
	Chettinad Kozhi Varuval (Chicken cooked with spices and coconut oil, a delightful dish from Own Country.)	330
	Country Chicken Roast (Please check with your chef) (A spicy chicken made with cooked with traditional south Indian spices.)	399
	Murgh Tikka (Lasooni/Achari) (Tender chicken marinated in chef's special masala.)	370
	Tangri Kebab (Chicken Drumsticks cooked with classic Tandoori masala)	380
●	Tandoori Murgh (Half/Full)420(Chicken marinated Indian spicy, cooked in claypot oven).	0/800
	Mutton Chukka (Tender lamb meat cooked with traditional south Indian spices)	410
	Mutton Seekh Kebab (Minced Mutton marinated with herbs and Indian spices cooked in claypot oven)	410
	Pepper Fry (squid/Prawn) (Marinated in Indian herbs and pepper spicy masala)	0/420
	Fish Fry (Fish slice marinated in south Indian spices)	310
	Spicy Fried Prawn (Prawn marinated in house spices and deep fried)	400
	Royyala Vepudu (Andhra style spicy and juicy prawn masala)	410

BARAN Multi Cuisine Restaurant	BERGAMONT HOTELS
Main Course	
Dal (Tadka / Makhani)	190/220
Aloo (Jeera / Matar/Gobi)	210
Mushroom (Methi/Matar/Chettinad)	250
Paneer (Kadai / Makhani/Tikka Masala)	300
Chicken (Methi/ Chettinad /Tikka Masala)	310
Mutton (Rogan Josh /Chef Special /Chettinad)	450
Fish Curry (Karaikudi /Malabar/ Homemade)	350
Prawn (Goan /Andhra)	410
Biryani (Vegetable / Egg / Chicken / Mutton/ Prawn)	50/300/340/380/420
Pulao (Jeera / Nuts /Peas/ Vegetable)	250
Bisibelebath with fryums	220
Steamed Rice	80





- Naan (Plain/ Butter/ Garlic/ Cheese)
- Roti (Plain/Butter/ Methi)
- Malabar Paratha (2no)
- Laccha Paratha
- Kulcha (Masala/Paneer)
- Tawa Paratha (2no)
- Chapati (2no)
- Phulka (3no)



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150/165/180

150/165/180

150/165/180

210

Soups

- Cream Of Soup (Tomato/Mushroom/Chicken)
 (Creamy delicious soup made with, fresh vegetable/tomato/mushroom/chicken)
- Sweet Corn Soup (Veg /Chicken /Prawn) (Fresh sweet corn kernels ,water ,pepper, cornflour, spring onion)
- Manchow Soup (Veg /Chicken /Prawn) (Thick vegetable soup served with crispy noodles)
- Hot & Sour Soup (Veg /Chicken/Prawn) (vegetables, red chilli paste, vinegar, soy sauce)

Tom Yum Prawn Soup (A Traditional Thai soup with shrimp & Thai spices in a hot and sour serving added with diced ginger, garlic)



Multi Cu	BERGAM isine Restaurant	ONT s
SI	tarters	
	Crumb Fried Mushroom (Button Mushroom battered and deep fried - chilli mayonnaise)	250
	Veg Ball In Hot Garlic Sauce (A Classic Chinese vegetarian dish)	250
	Crispy Fried Vegetable (Hand picked vegetable slices battered, deep fried and served with hot chilli garlic sauce)	250
	Golden Fried Babycorn (Batter fried baby corn Served with spicy mirin sauce and sweet chilli sauce)	250
	Paneer Chilli/Manchurian (Cottage cheese cubes finely tossed with onion, bell pepper, & green chilly in traditional soya sauce)	310
	Fish Fingers (Fried fish fingers served with tartar sauce)	350
	Mongolian Chilli Chicken (Boneless chicken pieces tossed with spicy Mongolian sauce)	350
	Sesame Fried Chicken (Chicken Tenders Golden Fried With Sesame Seeds And Served With Dragon Sauce)	350
	Chilli Prawn (Onion, bell pepper, and green chilly in traditional soya sauce)	400
	Crunchy Prawn Tempura (Succulent prawns tempura battered & crumb, deep fried and served with soya vinegar and sweet chilli sauce)	410
Sa	alad	0
	Fresh Green Salad	100
	Lettuce, Tomato And Egg Salad	230
	Mexican Pasta Salad (A healthy salad with pasta, cherry tomato, jalapeno)	240
	Chicken Tikka Salad (Classic Tandoori Style)	250
	Thai Lamb Noodle Salad (An Asian style lamb and noodle salad)	300

Multi C	2 HOY Pulsine Restaurant	BERGAMONT HOTELS
1	asta	
	(Choices of Pasta: Macaroni, Penne)	
	Alfredo (veg /chicken/Prawn) (Creamy sauce with cheese, mushroom, nutmeg)	390/400/450
	Marinara (veg /chicken/Prawn) (A tangy sauce with tomatoes, garlic, capers, onion, herbs and spi	400/430/490
J	lain Course	
	Broccoli & Mushroom Au Gratin (Broccoli & mushroom cooked with herbs,cream & cheese topped with Served With garlic bread)	420 Mozzarella cheese,baked &
	Chicken Stroganoff (Chicken strips cooked in brown sauce and served with herb rice)	450
	Grilled Chicken Breast (Sauteed carrot and bell pepper, parsley potatoes, brown sauce)	500
	Grilled Fish (Indian Style) (Grilled fish, aloo jeera, coconut rice, lemon butter sauce)	590
	Thai Green Curry (Veg/ Chicken/ Mix Sec (Served with fried rice)	afood)450/520/550
●	Kung Pao Chicken (Chicken stir fried with peanuts, chilly and vegetables & served with	460 th fried rice)
●	Prawn & Black Bean (Prawn, mix bell pepper and mushroom in black bean sauce & se	rved with fried rice)
	Nasi Goreng (A Classic Indonesian prawn and chicken rice)	480
	Mee Goreng (A Classic Indonesian Prawn and Chicken Noodle)	480
	Malaysian Murtabak (1 Piece) (A Malaysian special street food. (Paneer/Chicken)	400
	Indo-Asian Curry (Veg/Chicken/Prawn) (Hot and sweet creamy curry & served with fried rice)	420/450/520
	Fried Rice (Veg/Egg/Chicken/Prawn)	240/270/290/310
	Garlic Roast Butter Fried Rice	200
	Noodles (Veg/Egg/Chicken/Prawn)	240/270/300/330







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