

AMANVANA

A rabbit hole for the soul



THE RAINBOW ROOM

Spa | Resort | River



Soups

- **Tomato & Basil Soup** fresh tomato soup with a gentle basil note 250
- **Hot & Sour Soup** spicy and tangy broth with a warming finish 250
- **Sweet Corn Soup** mild, creamy corn soup with natural sweetness 250
- **Manchow Soup** hot garlic-forward soup with a spicy kick 250
- **Clear Soup** light, aromatic and comforting 250

Appetizers

- **Cajun Spiced Potatoes** crisp potatoes with a warm cajun bite 330
- **Manchurian Dry** golden cauliflower in a bold savoury coat 330
- **Spring Rolls** shatter-crisp rolls with classic veg filling 350
- **Fried Wontons** crunchy dumplings with gentle seasoning 350
- **Chilli Chicken** spicy soy-tossed chicken with green chilli heat 350
- **Chicken Manchurian** juicy chicken in a rich manchurian glaze 350
- **Chicken Kung Pao** fiery chilli heat with sichuan depth 350
- **Curry Leaf Chicken** crisp fried chicken with fragrant curry leaves 350
- **Chilli Prawns** buttery prawns with chilli heat and citrus lift 350
- **Chicken Momos** soft steamed dumplings with spiced chicken 350
- **Vegetable Momos** steamed dumplings filled with fresh vegetables 350

Salads

- **Greek Salad** crisp vegetables with feta, olives and lemon dressing 350/400
- **Chef's Salad with Chicken** iceberg lettuce, parmesan roasted chicken 350/400

Pasta Counter

- **Choice of penne, spaghetti or farfalle** 350/400
Cheese | Concassé | Pesto (served with garlic bread)

Main Course

- **Paneer Manpasand** choice of palak or makhani gravy 400
- **Subzi Zartari** mixed vegetables in a rich tomato base 350
- **Dal Makhani** slow-cooked black lentils with butter 350
- **Dal Fry** yellow lentils tempered with spices 350
- **Tawa Fish** griddle-cooked fish with Indian spices 500
- **Prawns Masala** dry-style prawns tossed in masala 650
- **Mutton Rogan Josh** Kashmiri-style slow-cooked lamb curry 500
- **Ahuna Mutton** traditional slow-cooked mutton curry 500
- **Matka Chicken** chicken cooked with cumin and onion 500
- **Murgh Handi Lababdar** tandoor chicken in tomato-cashew gravy 500
- **Fish Ahoy** classic fish and chips with salad 500
- **Char Grilled Prawns** open flame-grilled prawns with butter rice 650

Pulaos & Biryanis

- **Chicken Dum Biryani** slow-cooked basmati rice with tender chicken 500
- **Mutton Dum Biryani** saffron-infused basmati rice with lamb 550
- **Pulao** jeera peas or vegetable rice 300
- **Steamed Rice** long-grain basmati rice 250

■ Vegetarian ■ Non Vegetarian

All prices are in Indian Rupees. Government taxes and service charges apply.



Rice & Noodles

■ Vegetable Fried Rice wok-fired rice with fresh vegetables and light seasoning	350/400
■ Schezwan Fried Rice fiery rice tossed with garlic, chilli and schezwan heat	350/400
■ Triple Schezwan rice and noodles combined with bold schezwan flavours	350/400
■ Hakka Noodles smoky stir-fried noodles with classic Chinese seasoning	350/400
■ Schezwan Noodles spicy chilli-garlic noodles with schezwan punch	350/400
■ Burnt Garlic Noodles noodles infused with roasted garlic aroma	350/400
■ Chinese Chopsuey crunchy noodles topped with silky white gravy	350/400
■ American Chopsuey crisp noodles finished with sweet-tangy tomato sauce <i>(eggs available on request)</i>	350/400

Tandoor

■ Subzi Draksh Ki Tikki crisp vegetable cutlets with a molten cheese centre	300
■ Paneer Peshawari Tikka soft paneer in a fragrant nutty marinade, clay-oven roasted	500
■ Ajwaini Fish Tikka delicately spiced fish with ajwain and gentle smoke	650
■ Tandoori Jhinga charcoal-kissed prawns with classic tandoori spice	400
■ Chicken Makhmali Tikka buttery-soft chicken in a rich cream marinade	400
■ Murgh Hara Tikka herb-fresh chicken with green chilli heat	400
■ King of Kebab our signature tandoori chicken, bold and smoky	600
■ Mutton Gilafi Seekh double-minced lamb seekh with onion and spice crust	500

Thai

■ Exotic Vegetable Stir Fry wok-tossed vegetables with garlic and ginger	350
■ Lemongrass Prawn Stir Fry juicy prawns lifted with fresh lemongrass	650
■ Basil Chicken Stir Fry chicken tossed with basil and sweet peppers	450
■ Thai Red Curry rich coconut curry with aromatic red spices	450/500
■ Thai Green Curry fragrant green chilli curry in coconut milk	450/500

Coorg Specialities

■ Coorg Chicken Wings wings glazed with the famous mittu sauce	430
■ Koli Curry deep-spiced Coorg chicken, slow and soulful	450
■ Chilli Chicken crisp chicken jolted with Coorg chilli heat	430
■ Koli Pepper Fry chicken crackled with bold black pepper	430
■ Pandi Curry dark, slow-simmered Kodava pork	470
■ Pork Chilli pork tossed hot with green chilli and spice	470
■ Pork Dry intense, pan-roasted pork with native masala	470
■ Coconut Chutney stone-ground coconut with sour tamarind	100
■ Puttu (Paputtu) cloud-soft steamed broken rice dumplings	300
■ Thaliya Puttu flat steamed rice, gently crisped	300
■ Akki Otti hand-patted rice roti	100

Indian Breads

■ Tandoori Roti buttered or plain, clay-oven baked	100
■ Phulka / Chapathi soft griddle bread, buttered or plain	100
■ Naan / Kulcha leavened bread, buttered or plain	120

Desserts

■ Gajar Ka Halwa slow-simmered carrots with rich dairy warmth	300
■ Gulab Jamun pillowy dumplings steeped in fragrant syrup	280
■ Seasonal Fruits a fresh-cut bowl of what's best today	280
■ Ice Cream Selection classic scoops in familiar flavours	280
■ Brownie with Ice Cream fudgy brownie paired with vanilla ice cream	300
■ Pastry the chef's fresh-baked pick of the day	300

Beverages

■ Assam Tea robust single-origin black brew	140
■ Green Tea clean, light and gently soothing	140
■ Masala Tea warmly spiced Indian chai	140
■ Black Tea or Coffee simple, strong and familiar	140
■ Cold Coffee iced, creamy and smooth	175
■ Signature Amanvana Coffee estate-grown Coorg beans, slow brewed	175
■ Fresh Fruit Juices fruits blended fresh to order orange/ pineapple/ watermelon/ mixed fruit	175
■ Milkshakes chilled classics in familiar flavours vanilla/ strawberry/ chocolate/ butterscotch	175



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