

PRIVADO

Private Dining

The Library
Tamil உணவு cuisine

ZOLOCRUST



PRIVADO - 'Intimate' and 'private' in Spanish

Nestled between vegetable gardens and old trees, **PRIVADO** brings you an intimate private dining experience like none other.

- Customizable menu
- Customized décor
- Refreshing environment
- Music (with options for live music)
- Customized surprises



INR 15,000 per couple &
INR 7500 per additional person

- Available for Breakfast, Lunch and Dinner
- Axial cooling device (with low sound) available to maintain a cool temperature even during the day in summer

FOR RESERVATIONS, CALL : 080 62271130
80586 62222



Govt. taxes as applicable



WELCOME DRINK

Orange Basil Soda Pop

Fresh orange juice topped with soda and home-grown fresh basil leave

AMUSE BOUCHE

Warm wilted spinach with feta cheese in filo cups

Spinach, garlic, feta cheese, walnuts, filled in filo cups

APPETISER

Dim sum

Asparagus & water chestnut

Poached Wonton


Carrot, Chinese cabbage bok-choy & zucchini

Paneer Tikka

Paneer marinated in Indian spices and cooked on charcoal fire

Tandoori Mushroom

Jumbo mushroom marinated in Indian spices and cooked on charcoal fire





SOUP

Tomato Basil Soup

Tomato soup with fresh basil served
with croutons

HOUSE SALAD

Falafel Salad

Home-grown salad leaves, onion, tomato, coriander,
falafel, hummus, tomato salsa and EVOO

ENTRÉE

Zucchini, broccoli penne arrabiata


Green & yellow zucchini, broccoli,
basil, garlic, parmesan, chilli

Burmese tea leaf fried rice

Wok tossed with Bird's eye chilli, Tea
leaf paste from Burma & roasted peanuts

Dal Makahni with Fulka

Rich, creamy overnight slow-cooked whole black
urad dal on the tandoor with tomato puree,
butter and cream finished on the barbeque
with whole wheat fulka





MAIN COURSE

Neapolitan pizza (11")

Margherita

Marinara, bocconcini, shredded mozzarella,
scamorza, basil & EVOO

Additional toppings

Black olive

Broccoli

Cherry tomato

Garlic confit

Grilled red, yellow & green bell peppers

Grilled zucchini

Jalapeno

Macerated onion

Oven dried tomatoes

Pesto

Sauteed mushroom





DESSERT

Fresh Fruit Tart

Sweet pastry crust that is filled with a rich and creamy pastry cream and topped with exotic fresh fruits

Blueberry cheese cake

Our signature eggless cheesecake with a buttery shortcrust pastry

CAKE

Chocolate Crunch

