

PRIVADO

Private Dining



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 18,000 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

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

Popiah

Spring roll stuffed with Chinese cabbage, glass noodles, carrot, onion & bok choy

APPETISER

Crunchy salt & pepper water chestnut


Water chestnut wok tossed with chilli, garlic, black pepper, spring onion & lemon grass

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

Ramen

Vegetable ramen noodle broth with mushroom, asparagus, tofu, carrot, zucchini, and broccoli

HOUSE SALAD

Thai Som Tam & mock duck

Thai papaya salad with bird chilli garlic, lime juice, mock duck, cherry tomato, long beans, roasted peanut & plum sugar

ENTRÉE

Zucchini, broccoli penne arrabiata


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

Chilli garlic trio noodles

Combination of crunchy, soft & semi soft noodles tossed with chilli, garlic, coriander, bokchoy, cabbage, broccoli, capsicum & bell pepper

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

