

# 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**

### **Stuffed Vol-au-vent**

stuffed with mushroom and exotic vegetables

## **APPETISER**

### **Amazon airrtoast**

Pesto, tomato, jalapeno, onion, capsicum, black olive, scamorza, mozzarella, chilli oil & basil.

### **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

**Vegetable Asian broth**

**Tomato & basil**

## HOUSE SALAD

**Thai Som Tam & mock duck**

Thai papaya salad with bird's eye chilli, garlic, lime juice, mock duck, edamame, cherry tomato, roasted peanut & jaggery

## 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** (whole wheat/gluten free)

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 (9" & 13")

#### 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**

**Truffle**

**Coffee cloud cheesecake**

## **CAKE**

**Chocolate Crunch**