THE RAINBOW ROOM

AMANVANA SPA RESORT

MENU

A rabbit hole for the soul. Spa | Resort | River

LUNCH / BRUNCH

SOUPS

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

APPETIZERS

- Cajun Spiced Potatoes — 330
  crisp potatoes with a warm cajun bite
- Manchurian Dry — 330
  golden cauliflower in a bold savoury coat
- Spring Rolls — 350
  shatter-crisp rolls with classic veg filling
- Fried Wontons — 350
  crunchy dumplings with gentle seasoning
- Chilli Chicken — 350
  spicy soy-tossed chicken with green chilli heat
- Chicken Manchurian — 350
  juicy chicken in a rich manchurian glaze
- Chicken Kung Pao — 350
  fiery chilli heat with sichuan depth

VEGETARIAN NON-VEGETARIAN

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

LUNCH / BRUNCH

APPETIZERS · CONTINUED

▲ Curry Leaf Chicken — 350
crisp fried chicken with fragrant curry leaves

▲ Chilli Prawns — 350
buttery prawns with chilli heat and citrus lift

▲ Chicken Momos — 350
soft steamed dumplings with spiced chicken

● Vegetable Momos — 350
steamed dumplings filled with fresh vegetables

SALADS

Greek Salad — 350/400
crisp vegetables with feta, olives and lemon dressing

▲ Chef's Salad with Chicken — 350/400
iceberg lettuce, parmesan roasted chicken

PASTA COUNTER

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

MAIN COURSE

● Paneer Manpasand — 400
choice of palak or makhani gravy

● Subzi Zartari — 350
mixed vegetables in a rich tomato base

● Dal Makhani — 350
slow-cooked black lentils with butter

● VEGETARIAN ▲ NON-VEGETARIAN

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LUNCH / BRUNCH

MAIN COURSE · CONTINUED

- Dal Fry — 350
  yellow lentils tempered with spices
- Tawa Fish — 500
  griddle-cooked fish with Indian spices
- Prawns Masala — 650
  dry-style prawns tossed in masala
- Mutton Rogan Josh — 500
  Kashmiri-style slow-cooked lamb curry
- Ahuna Mutton — 500
  traditional slow-cooked mutton curry
- Matka Chicken — 500
  chicken cooked with cumin and onion
- Murgh Handi Lababdar — 500
  tandoor chicken in tomato-cashew gravy
- Fish Ahoy — 500
  classic fish and chips with salad
- Char Grilled Prawns — 650
  open flame-grilled prawns with butter rice

PULAOS & BIRYANIS

- Chicken Dum Biryani — 500
  slow-cooked basmati rice with tender chicken
- Mutton Dum Biryani — 550
  saffron-infused basmati rice with lamb
- Pulao — 300
  jeera peas or vegetable rice

VEGETARIAN NON-VEGETARIAN

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LUNCH / BRUNCH

PULAOS & BIRYANIS · CONTINUED

- Steamed Rice — 250
  long-grain basmati rice

RICE & NOODLES

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

(eggs available on request)

TANDOOR

- Subzi Draksh Ki Tikki — 300
  crisp vegetable cutlets with a molten cheese centre

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LUNCH / BRUNCH

TANDOOR · CONTINUED

◉	**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

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LUNCH / BRUNCH

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

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LUNCH / BRUNCH

INDIAN BREADS · CONTINUED

- Phulka / Chapathi — 100
  soft griddle bread, buttered or plain
- Naan / Kulcha — 120
  leavened bread, buttered or plain

DESSERTS

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

BEVERAGES

- Assam Tea — 140
  robust single-origin black brew
- Green Tea — 140
  clean, light and gently soothing
- Masala Tea — 140
  warmly spiced Indian chai

VEGETARIAN NON-VEGETARIAN

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LUNCH / BRUNCH

BEVERAGES · CONTINUED

- Black Tea or Coffee — 140
  simple, strong and familiar
- Cold Coffee — 175
  iced, creamy and smooth
- Signature Amanvana Coffee — 175
  estate-grown Coorg beans, slow brewed
- Fresh Fruit Juices — 175
  fruits blended fresh to order orange/ pineapple/ watermelon/ mixed fruit
- Milkshakes — 175
  chilled classics in familiar flavours vanilla/ strawberry/ chocolate/ butterscotch

VEGETARIAN NON-VEGETARIAN

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PIZZA & SNACKS MENU

PIZZAS

- **Margherita Pizza** — 300
  bright, classic flavours on a light crust
- **Rainbow Pizza** — 300
  a colourful, veggie-forward pizza with a crisp base
- **Tandoori Paneer Pizza** — 400
  Indian-spiced paneer meeting melted cheese
- **Mushroom Pizza** — 400
  rich, earthy mushrooms with gentle sweetness
- **Pollo Pesto Pizza** — 400
  herb-led chicken pizza with creamy depth
- **BBQ Chicken Pizza** — 400
  smoky, sweet and savoury chicken layers
- **Hawaiian Pizza** — 400
  a bold balance of sweet and savoury
- **Cajun Chicken Pizza** — 400
  warm spice, garlic and slow heat
- **Tandoori Chicken Pizza** — 400
  smoky tandoor flavours with a soft finish
- **Seafood Pizza** — 400
  briny seafood flavours on a crisp crust

EXTRAS

Pizza Size — 100
Medium 8" | Large 10".

Dips
Cheese & Basil | Tartar Dip | Cheesy Jalapeno Dip | Cheesy Dip.

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PIZZA & SNACKS MENU

EXTRAS · CONTINUED

Toppings — 50
Veg Toppings | Non-Veg Toppings | Extra Cheese.

SANDWICHES

- **Vegetable Cheese Sandwich** — 300
  cool crunch balanced by warm, melty comfort
- **Chicken Sandwich** — 350
  smoky grilled chicken with creamy finish
- **Bombay Cheese Sandwich** — 350
  spiced street-style flavours with soft richness
- **Non-Veg Club Sandwich** — 350
  stacked, hearty and generously layered

SHORT EATS

- **French Fries** — 250
  hot, crisp and lightly salted
- **Peanut Masala** — 250
  roasted peanuts tossed warm with spice
- **Paneer Pakoda** — 320
  soft paneer wrapped in a crisp golden coat
- **Onion Rings** — 350
  buttermilk-marinated rings with a crunchy crumb
- **Veg Momos** — 350
  soft-steamed parcels with a fresh veg filling
- **Chicken Momos** — 400
  juicy chicken dumplings, gently spiced

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PIZZA & SNACKS MENU

SHORT EATS · CONTINUED

▲ Egg Pakoda / Egg Chilli — 350
crisp egg bites with lively heat

▲ Chicken Pakoda — 400
crunchy fried chicken with classic spice

▲ Chicken Pepper Fry — 400
pepper-led heat with deep roasted local flavour

▲ Prawns Koliwada — 650
crackly fried prawns with coastal punch

BEVERAGES

Assam Tea — 140
full-bodied and robust

Green Tea — 140
gentle, clean and easy

Masala Tea — 140
warmly spiced, comfort-style

Black Tea / Coffee — 140
simple, strong and familiar

Cold Coffee — 175
iced, smooth and indulgent

Amanvana Special Coorg Coffee — 175
estate-grown beans, proudly local

Fresh Fruit Juices — 175
orange, pineapple, watermelon, mixed fruit.

Milk Shakes — 175
vanilla, strawberry, chocolate, butterscotch.

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