

LOHONO
S LUMA

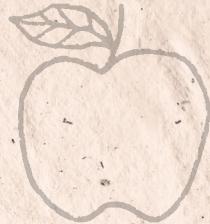
In-Villa Dining

AMANI VILLA



In-Villa Breakfast

Adults: ₹650+Tax Per Person | Kids (Below 5 yrs): Complimentary



Cold Selection

Fresh Fruits

(Apple/Banana/Watermelon)

Fresh Fruit Juice

(Watermelon/Pineapple)

Milk

(Skimmed/Whole)

Cereals

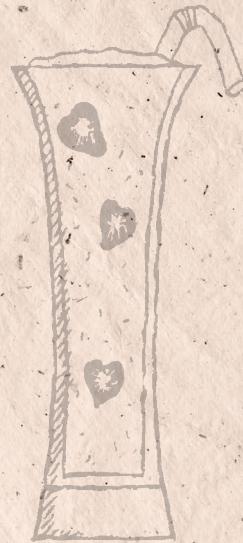
(Corn Flakes/Choco-Flakes)

Bread

(White/Brown)

Preserves

(Jam/Marmalade/Honey)



Beverages

(Select Any 1)

Tea Nilgiris/Green Tea

Coffee



Hot Selection

(Select Any 2)

Poha

Upma

Poori with Aloo

Medu Vada/Idli/Uttapam

(Served with Sambhar & Chutney)

Dosa

(Plain/Onion/Masala)

Stuffed Paratha

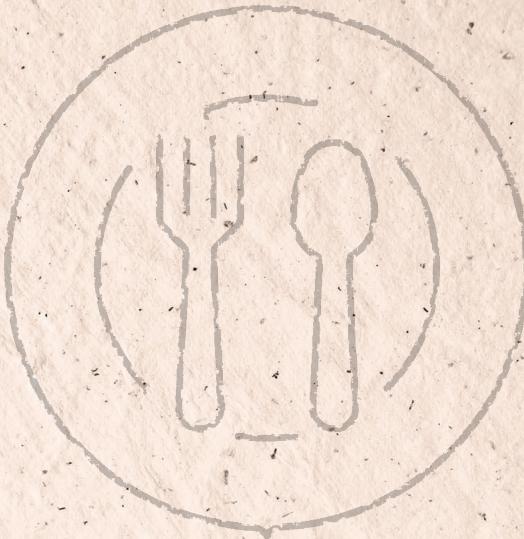
(Aloo/Paneer/Cheese/Mushroom)



Pancakes with Honey

Eggs

(Poached/Scrambled/Sunny Side-Up/Boiled)



Lunch
or
Dinner

Home-Style Meals

Our in-house cook is available to whip up some delicious home-style meals for you at the villa. All meals will be prepared using only the freshest of ingredients, sourced from local markets.

Culinary Pairing 1

Veg: Adults ₹1,500 per person | Kids (5-10 years) ₹800 per person

Non-Veg: Adults ₹1,800 per person | Kids (5-10 years) ₹950 per person

Soup and Salad

(Select Any 1)



Cream of Tomato Soup

Cream of Mushroom Soup

Tamatar Dhaniye ka Shorba

Tomato and Cheese Salad

Hummus

Cream of Chicken Soup

Appetiser

(Select Any 2)



Cheese Broccoli

Paneer 65

Mushroom Croquette

Three Chilli Chicken

Lamb Pepper Fry

Fish Fingers

Prawn Koliwada



Main Course

(Select Any 2)

Paneer Aap ki Pasand 

Ghar ki Sabzi 

Kara Kuzhambu 

Aloo Gobi 

Pasta 

(Macroni/Penne/Spaghetti)



Idiyappam and Egg Curry 

Roast Chicken 

Chicken Manchurian 

Chettinad Kozhi Kuzhambu 

Mutton Rogan Josh 

Chettinad Meen Kuzhambu 

Grilled Fish 

Jhinga Masala 

Breads and Rice

(Select Any 2)

Malabar Paratha/Tawa Roti 

Steamed Rice 

Flavoured Rice 

(Tomato/Coconut/Lemon)

Curd Rice 

Khichdi 

Fried Rice  

(Ginger/Vegetable/Chicken/Egg)



Dessert

(Select Any 1)

Seviyan Payasam

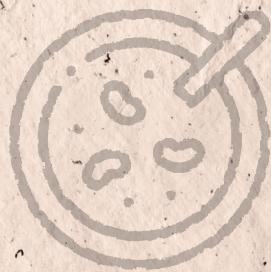
Rawa Kesari

Gulab Jamun

Caramel Custard

Chocolate Brownie

(Served with Chocolate Sauce and Vanilla Ice Cream)



Culinary Pairing 2

Adults ₹2,650 per person | Kids (5-10 years) ₹1,400 per person

Barbecue

(Select Any 2)

Fuego Parrilla - Barbecue Fire 

Served with Grilled Vegetables, Fresh Salad,

Herbed Baby Potatoes (Seasonal)/Potatoes

Choice of Sauce - Sour Cream/Tomato Salsa/Mint Chutney

Chilli Lime Corn on the Cob 

Paneer Shashlik 

Tandoori Chicken Leg 

Peri Peri Jumbo Prawns 



Biryani - South Indian Style

(Select Any 1)

Vegetable 

Chicken 

Mutton 



Culinary Pairing 3

Adults ₹1,500 per person | Kids (5-10 years) ₹800 per person

South Indian Meals

Served on a Banana Leaf with Steamed Rice, Pickle, Papad
(Select Any 4)

Porial

(Carrot/Beans/Cabbage/Beetroot)

Avial

Kootu

Sambhar

Rasam

Moru Curry

Dál Lasooni



Evening Snacks & Beverages

Aloo Bonda	●	₹250
French Fries	●	₹200
Chilli Cheese Toast	●	₹350
Assorted Pakoda	●	₹300
Veg Sandwich	●	₹325
Chicken Sandwich	●	₹375
(Plain/Grilled)		



Beverages

Lassi	●	₹150
(Plain/Sweet/Salted)		
Buttermilk	●	₹135
Fresh Lime Soda	●	₹110
Cold Coffee	●	₹175
Chocolate Milkshake	●	₹175
Vanilla Milkshake	●	₹175
Oreo Milkshake	●	₹225



Please Note:

All prices mentioned in the menu are excluding taxes & calculated per person. 18% GST will be applicable | Kids refer to the age group 5-10 years | The menu must be finalised 24 hours in advance | Please let us know of any food allergies or intolerances | Additional items apart from selection in Culinary Option 1 is priced at Rs. 200 for Veg & Rs. 275 for Non-Veg per person | Cancellations made within 12 hours of service will be charged 50% of the total amount | Last minute cancellation would attract a 100% cancellation charge

 LOHONO
LUMA