

In-Villa Dining

GOA



Breakfast-On the House

9 AM - 11 AM

Regular Serves

Fresh Fruits 


(Papaya/Watermelon/Banana/Apple)

Fresh Juice 

(Select Any 1)

(Pineapple/Watermelon/Orange)

Cereals with Hot & Cold Milk 


Basket of Breads 

(Sliced White,Brown Bread,Goan Poie)



On The Table


(Select Any 2)

Potato Wedges with Grilled Tomato 

Baked Beans/Spicy Baked Beans with Toast 

Idli 

(Served with Chutney & Sambhar)

Poha 

Rava Upma 

Eggs to Order 

(Boiled/Omelette/Scrambled/Fried)

Pan Fried Chicken Sausages 

Goan Sausages Chilli Fry 



Pan Fresh

(Select Any 1)

Uttapam 

(Plain/Tomato/Onion)



Dosa 


(Served with Chutney & Sambhar)

Stuffed Parathas 

(Aloo/Onion/Gobi)

Poori with Aloo Bhaji 

Pancakes with Syrup and Honey 

French Toast with Syrup and Honey 

Choice of Beverage

Freshly Brewed Tea/Coffee

Hot Chocolate

Cold Coffee

Enhance Your Breakfast Experience with Add Ons

Mezze Platter ₹2999/-

(Homemade Hummus, Feta Cheese, Yogurts, Olives, Honey, Veggie Sticks, Cherry Tomatoes & Famous Goan Poje)

Cheese Platter ₹3999/-

(Emmental, Farmhouse Cheese, Gouda, Cream Cheese (100 gm of each), Crackers, Apricots, Grapes, Honey & Olives)

Chicken or Pork Charcuterie Platter ₹4999/-

(Pepperoni, Salami, Ham, Emmental, Farmhouse Cheese, Gouda, Cream Cheese (100 gm of each), Crackers, Apricots, Grapes, Honey & Olives)



Please Note:

* We guarantee freshness and do not store any raw materials or ingredients. Based on your order, we handpick fresh ingredients from the local marketplace and use them to prepare your meal. Please plan your meal in advance so that we can treat you to the freshest dining experience.

****Breakfast Order:** Breakfast orders for the following day are accepted until 4 PM. A default order will be placed on behalf of the guest if an order is not placed by 4 PM. **The default order will include: Idli, Poha, and Eggs.**

****Snacks, Lunch, Dinner:** Once an order is placed, we take 3 hours to prepare and serve it.

Celeb of South

(Authentic South Indian Dining Experience)

Adult: ₹1499+Tax Per Person | Kids (Below 10 yrs): Complimentary

The Teaser

(Select Any 2)

Mushroom & Garlic Ghee Roast

(Tangy & Spicy Button Mushrooms Roasted with Garlic and Clarified Butter)

Mozzarella Stuffed Nucchina Unde

(Steamed Lentil Dumplings Stuffed with Mozzarella, Deep Fried and Served with Tangy Tomato Dip)

Kothu Parotta

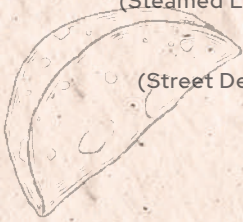
(Street Delicacy from Chennai. Shredded Paratha Tossed with Spicy South Indian Chicken Gravy)

Nethili Varuval

(Crispy Fried Country Anchovies Served with Tamarind and Tomato Sauce)

Kerala Lamb Pepper Fry

(Tawa Fried Boneless Tender Lamb with Black Pepper)



The Trailer

(Select Any 1)

Appam with Vegetable Stew

(Thin Rice Flour Pancake Served with Coconut-Based Vegetable Stew)

Neer Dosa with Chicken Ghee Roast

(Spicy Chicken Pan Roasted in Desi Ghee Served with Lacy Rice Crepes)

Malabar Parotta with Coconut Prawn Curry

(Prawns in Coconut-Based Gravy Served with Flaky Paratha)



The Story

(Select Any 1)

Avial with Lemon Rice

(Assorted Vegetables Cooked in a Creamy Coconut-Based Gravy, Infused with Curry Leaves and Aromatic Spices)

Ambur Chicken Biryani with Mirchi ka Salan

(Aromatic Jeera Samba Rice Cooked with Succulent Pieces of Chicken, Served with Brinjal-Based Gravy)

Meen Pollichattu with Kerala Red Rice

(Sea Bass Marinated with Spices and Wrapped in Banana Leaf and Cooked to Perfection)



The Climax

(Select Any 1)

Mysore Pak

(Royal Dessert from Mysore)

Mathanga Payasam

(South Indian Milk-Based Dessert made with Pumpkin)

Fireplace Barbecue

(Experience the Flavours of Live Barbecue Preparations.)

Place your order at least 12 hrs in advance)

Adult: ₹2799+Tax Per Person | Kids (Below 10 years): Complimentary



Choice of Salad

(Select Any 1)

Watermelon Feta

Classic Greek

Paneer Cous Cous/Pan Grilled Chicken

Vegetarian Journey

(Select Any 2)

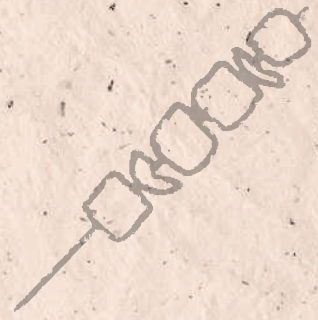
Multani Paneer Tikka

Makai & Palak ke Tikki

Beetroot ke Shammi

Tandoori Mushroom

Vegetable Seekh



Non-Stop Non-Veg

(Select Any 3)

Murgh Kalimiri

Butter Garlic Prawns

Murgh Malai Tikka

Mutton Seekh Kebab

Grilled Fish with Lemon Butter Sauce



The Fillers

(Select Any 1)

Kaali Dal with Lacchedar Paratha/Ghee Phulka

Murgh Yakhni Pulao with Raita

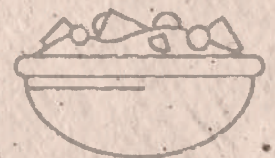
Mithaas

(Select Any 1)

Rabdi with Jalebi

Gulab Jamun with Vanilla Ice Cream

Chocolate Brownie



Note: Vegetarian guests can select 5 Veg options from Vegetarian Journey.

Non-Vegetarian guests can select any 3 Non-Veg from Non-Stop Non-Veg and any 2 Veg options from Vegetarian Journey.

Queen of Naples

(Signature Italian Dining)

Adults: ₹1999+Tax Per Person | Kids (Below 10years): Complimentary

Salad

(Select Any 1)

Pesto Cucumber

Greek

Watermelon Feta

Soup

(Select Any 1)

Spinach & Broccoli

Mushroom Cappuccino

Minestrone (Veg/Chicken)

Choice of Pizza on Readymade Base

(Select Any 2)

Veg Deluxe

Classic Margherita

Veggies Loaded

Barbeque Paneer/Chicken

Crispy Chicken



Bowl of Pasta

(Select Any 2)

Penne/Fusilli/Spaghetti/Macaroni in

Arrabiatta/Cheese/Pink Sauce

(Served with Tomato Olive Bruschetta)

Dessert

(Select Any 1)

Tiramisu

Blueberry Cheesecake



Blissful Asian

(Asian Speciality Dining)

Adults: ₹1849+Tax Per Person | Kids (Below 10 years): Complimentary



Soups & Salad

(Select Any 1)

Som Tam (Raw Papaya Salad)

Tom Yum Soup

Hot & Sour Soup (Veg/Chicken)

Gado Gado

Small Plates

(Select Any 2)

Crispy Manchurian (Veg/Chicken)

Chilli Garlic Tofu/Chicken

Drums of Heaven



Rice & Noodles

(Select Any 1)

Fried Rice (Veg/Chicken)

Hakka Noodles (Veg/Chicken)

Dessert

(Select Any 1)

Honey Noodles with Ice Cream

Mango Sticky Rice



Desi Staples

Appetisers

Dahi ke Sholay ■		₹595
Mushroom Duplex ■		₹595
Paneer Papdi ■		₹625
Chilli Chicken ▲		₹675
Mutton Shammi ▲		₹725
Rawa Fried King Fish/Prawns ▲		₹1150

Staples

Dal Khichdi ■ (Palak/Vegetables) with Roasted Papad		₹825
Rajma/Kadhi Chawal ■		₹950
Kashmiri Pulao with Boondi Raita ■		₹1025
Awadhi Chicken Biryani with Raita ▲		₹1250

Mains

(Serves Two, Comes with 2Pcs of Chapati/Lachha Paratha/Rice)

Aloo Gobi Adraki ■		₹650
Pindi Chole ■		₹950
Bhindi Do Pyaza ■		₹850
Palak Paneer ■		₹1150
Chicken Xacuti/Cafreal ▲		₹1250
Kosha Mangsho ▲		₹1450
Coconut Prawns/Fish Curry ▲		₹1500

Choice of Lentils

Cholar Dal ■		₹850
Moong Dal Tadka ■		₹950
Dal Makhani ■		₹1050

Choice of Breads & Rice

Ghee Chapati/Plain Paratha (2Pcs)

Lachha Paratha (2Pcs)

Bowl of Steamed Rice



₹150

₹225

₹250

Dessert

Gulab Jamun

Shaahi Tukda

Moong Dal Halwa/Gajar ka Halwa



₹475

₹525

₹550

Snacks in the Villa

11 AM - 8 PM






Small Bites

Choice of Fries (Salted/Peri Peri) 	₹275
Bombay Style Veg Grilled Sandwich 	₹475
Paneer Bhurji Dabeli 	₹525
Nuggets (Veg/Chicken - 6Pcs)  	₹375
Momos (Veg/Chicken - 6Pcs)  	₹450
Egg Salad Sandwich 	₹475
Fish/Chicken Cutlet with Cheese Stuffed Poie. 	₹525



Bucket of Samosas

(Six Pcs Deep Fried Bite Size Samosas with Crafted Fillings)

Jalapeno & Cheese 	₹425
Thai Curry 	₹425
Mushroom, Ricotta & Sun-Dried Tomato 	₹475
Tex-Mex 	₹525
Truffle Edamame 	₹550



Street Smart

(Select Any 4 Dishes at ₹750+ Tax Per Person)

Aloo Tikki Chaat 
Sev & Dahi Puri 
Pani Puri 
Masala Bhel 
Puneri Misal 
Pav Bhaji 



₹750

Come Lohono
With Us!



LOHONO
Stays