



LUXURY DINING MENU

Curated for Your Stay

ALL-INCLUSIVE 4-MEAL PREMIUM PLAN

Rs. 1,500/- per person / day

Direct Culinary Support & Orders: +91 9082653965

Fresh Ingredients

Hygienic Kitchens

Expert Chefs

Tailored for You

Vegetarian, Jain, and Non-Vegetarian Options Available

IMPORTANT DINING GUIDELINES

To ensure an extraordinary culinary experience, all meals are prepared fresh in isolated kitchen environments by our private villa chefs.

Dedicated Separation

- 01** Vegetarian and Non-Vegetarian options are structured and prepared in entirely isolated kitchens to maintain strict separation standards.

Jain Accommodations

- 02** Authentic Jain variations are completely available for every single vegetarian selection across all meals.

Custom Group Selections

- 03** For mixed Veg/Non-Veg cohorts, you are entitled to pick 1 Vegetarian and 1 Non-Vegetarian specialty per meal course. For Jain/Veg combinations, you may select 1 Jain and 1 standard Veg dish.

48-Hour Prep Notice

- 04** Final dynamic menu selections must be confirmed exactly 48 hours prior to check-in. This gives our private villa chefs ample time to track and secure fresh local produce.

Young Guests Dine Free

Children under 5 years of age stay and enjoy all four core meals entirely free of charge!

LUNCH SELECTION

STANDARD TIMINGS: 1:30 PM - 3:00 PM

**Freshly baked Roti/Bhakri, Plain/Flavored Rice, artisanal Achar, Organic Green Salad, and roasted Papad are accompanying elements included with every lunch set.*

● **VEGETARIAN MAIN GRAVY (CHOOSE ANY ONE)**

- Paneer Masala
- Matar Paneer
- Palak Paneer
- Mix Veg Specialty
- Veg Kolhapuri
- Paneer Tikka Masala
- Paneer Kadhahi
- Paneer Korma

● **NON-VEGETARIAN MAIN GRAVY (CHOOSE ANY ONE)**

- Chicken Kolhapuri
- Butter Chicken Classic
- Chicken Roasted
- Chicken Hyderabadhi
- Chicken Tikka Masala
- Egg Masala Gravy
- Chicken Kadhahi
- Chicken Masala
- Chicken Mughlai

● **VEG DRY PREPARATIONS (CHOOSE ANY ONE - VEG/JAIN ONLY)**

- Mix Veg Sukha
- Aloo Mutter
- Aloo Gobi
- Jeera Aloo
- Masala Bhindi
- Matki Masala
- Baingan Bharta
- Masala Baingan

ESSENTIAL TABLE SIDES (PICK 1 DAL & 1 RICE PAIR FOR THE HOUSE)

- Dal Options:**
- Dal Tadka • Dal Fry • Marathi Dal — Varan • Jain Dal • Gujrati Dal
- Rice Options:**
- Plain Rice • Jeera Rice • Indrayani Rice • Lemon Rice • Peas Rice • Coriander Rice

HIGH TEA & SNACKS

STANDARD TIMINGS: 4:00 PM - 5:30 PM

Beverage Selection (Choose Any One for the table): Hot Masala Tea • Brewed Coffee • Warm Milk

GOURMET EVENING SNACKS SELECTION (CHOOSE ANY ONE OPTION FOR THE GROUP)

- Mixed Bhajiya (Alu, Kanda, etc.)
- Toast Butter Jam
- Crispy Samosas
- Classic Vada-Pav
- Cheese Toast Sandwich
- Fresh Veg Sandwich
- Paneer Pakodas
- Comfort Maggi Bowl
- Premium Biscuits
- Traditional Poha
- Hot Steaming Upma
- Fluffy Khaman Dhokla

DINNER DELIGHTS

STANDARD TIMINGS: 8:30 PM - 10:30 PM

**Standard dinner accompaniments like Rice, handmade Rotis/Bhakris, Pickle, Salad, and crisp Papad are served beautifully tailored to your selected combo.*

CURATED VEGETARIAN COMBINATIONS (CHOOSE ANY ONE)

Combo A (Indo-Chinese):

Veg Hakka Noodles + Savory Veg Manchurian Gravy + Fluffy Veg Fried Rice

Combo B (Mumbai Street Style):

Butter-laden Pav Bhaji + Tawa Pulao + Cool Cucumber Raita

Combo C (Homestyle Comfort):

Classic Dal Khichdi + Mix Veg Dry Sabzi + Soft Wheat Rotis

Combo D (Maharashtrian Main):

Spicy Veg Kolhapuri + Handmade Roti + Basmati Rice

Combo E (Royal Biryani):

Hyderabadi Veg Biryani + Mixed Veg Raita

CURATED NON-VEGETARIAN COMBINATIONS (CHOOSE ANY ONE)

Combo A (Indo-Chinese Feast):

Chicken Hakka Noodles + Chicken Manchurian Gravy + Chicken Fried Rice

Combo B (Traditional North-Indian):

Signature Chicken Masala + Fresh Hot Rotis + Steaming Basmati Rice

Combo C (Premium Biryani Feast):

Fragrant Chicken Biryani + Spiced Cucumber Raita

Combo D (Local Comfort Special):

Spiced Chicken Kheema + Soft Wheat Rotis + Fragrant Rice

Combo E (Egg Lovers Special):

Spicy Egg Masala + Warm Layered Roti + Steamed Rice

Sweet Dinner Additions (Choose 1 Dessert for the Table):

Creamy Premium Ice-cream • Traditional Kulfi • Soft Rasgullas • Hot Gulab Jamun

BREAKFAST SELECTION

STANDARD TIMINGS: 8:30 AM - 10:30 AM

☐ **Custom Breakfast Logic:** Every individual guest receives a baseline portion of **Traditional Poha OR Steaming Hot Upma** + select **one more specialty** below!

● **VEGETARIAN BREAKFAST ADDITIONS (SELECT 1)**

- **Idli-Chutney Sambhar:** Steamed rice cakes served with coconut chutney.
- **Misal Pav:** Spicy sprouted bean curry topped with farsan.
- **Alu Paratha:** Stuffed potato flatbread with curd & pickle.
- **Batata Wada Sambhar:** Potato fritters in lentil sambhar.
- **Puri Bhaji:** Fluffy puris with spiced potato bhaji.
- **Chhole Bhature:** Chickpea masala with fried bhature.
- **Vada Pav:** Mumbai street food potato fritter in bun.
- **Medu Wada Sambhar:** Crispy lentil donuts with sambhar.
- **Cheese Sandwich:** Grilled sandwich with gooey cheese.
- **Cheesy Veg Pasta:** Creamy pasta tossed with vegetables.

● **NON-VEGETARIAN BREAKFAST ADDITIONS (SELECT 1)**

**Note: All egg items include bread, butter & jam.*

- **Egg Bhurji Pav:** Spicy Indian scrambled eggs with onions.
- **Plain Bread Omelette:** Beaten-egg omelette served with bread.
- **Masala Bread Omelette:** Spiced omelette with onions & chillies.
- **Parsi Akuri:** Creamy Parsi scrambled eggs.
- **Boiled Eggs:** Two boiled nutrient-dense eggs.
- **Half Fried Eggs:** Sunny-side-up eggs with golden centers.
- **Egg Maggi:** Noodle bowl tossed with scrambled eggs.
- **Scrambled Eggs:** Soft continental pan-scrambled eggs.

EXTRAS & LIVE GRILL

LUXURY UPGRADES & CUSTOM PARTY ORDERS

VEGETARIAN APPETIZERS PRICE

Veg Spring Roll	Rs. 250
Paneer Chilly	Rs. 260
Veg 65 Spice	Rs. 220
Golden French Fries	Rs. 200
Paneer Crispy	Rs. 250
Veg Crispy Crunch	Rs. 220
Mushroom Chilly	Rs. 250
Paneer Manchurian	Rs. 250
Gobi Manchurian	Rs. 220
Mushroom Crispy	Rs. 250

NON-VEGETARIAN STARTERS PRICE

Chicken Spring Roll	Rs. 280
Chicken Lollipop	Rs. 280
Chicken 65 Classic	Rs. 260
Chicken Schezwan	Rs. 260
Chicken Chilly	Rs. 250
Chicken Crispy	Rs. 250
Fish Tikka	Rs. 320
Chicken Sukka	Rs. 250
Chicken Manchurian	Rs. 220
Prawns Chilly	Rs. 350

LIVE BARBECUE EXPERIENCES

Grill Setup Fee: Rs. 1,000 / day (Includes charcoal & equipment)

Veg BBQ: Rs. 800 / KG (Serves 4-5) — Paneer, Mushroom, Pineapple, Baby Aloo, Baby Corn, Capsicum, Onion.
Non-Veg Chicken BBQ: Rs. 1,000 / KG (Serves 4-5)
Marinades: Tikka • Hariyali • Reshmi • Malai • Red Tandoor • Green Tandoor

PREMIUM BIRYANI BY THE KILO

**Kilo orders serve 4 to 5 guests and include fresh Raita, Salad, and crisp Papads.*

Classic Veg Biryani	Rs. 1,000
Rich Paneer Biryani	Rs. 1,200
Spiced Chicken Biryani	Rs. 1,200
Heritage Mutton Biryani	Rs. 1,950

□ We are thrilled to accommodate tailored requests or custom catering for private events. Let us craft your unforgettable getaway! □

SHAVYSTAYS LUXURY VILLAS — BESPOKE CULINARY EXPERIENCE

www.shavystays.com | Direct Culinary Support & Orders: +91 9082653965