

An outdoor dining table is set for a meal in a garden. The table is covered with a white tablecloth and features several place settings with grey plates, white napkins, and glassware. There are lit candles in small glass holders, and various dishes including salads, breads, and fruit are served. A string of warm white Edison-style lights hangs above the table. A white house-shaped graphic overlay is centered on the image, containing the text 'Veg Food Menu'.

Veg Food Menu

**SHAV
VISHVA**

Welcome to the
StayVista Experience. That means...
Unbridled joy at every turn, total relaxation in many
forms, and absolute delight at every meal you sit
down to, with each dish curated for this home, this
time, this mood, and this group of travellers.

Our team of chefs have designed this menu to give
your group a variety of compelling gastronomic
adventures in which you come together, break
bread, and make memories that begin at your taste
buds and reside forever in your heart.

Let the journey begin.

Bon appétit!





"Came here for stay and had a fantastic experience"

"The food was excellent and so was the service. I had a delectable meal spread which was simply awesome. My wife also loved it. They were very conscientious about food instructions. The villa has a very nice ambience and excellent staff which looks after you for your all needs."

Mr. Yogesh Upadhyay

"It was a getaway to remember."

I spent a vacation with my family here & it was one of the most memorable getaways ever! Looking forward to more of such with my family and friends!

Mr. Yatin Shah

"The food is excellent."

The food is excellent, generous portions and great prices. The service was fast and friendly. I highly recommended it.

Mrs. Priyanka D'souza

"Affordably priced."

This place knows how to satisfy their clients. Always with a super nice mindset. The food is affordably priced, always delicious and clean.

Miss. Mahek Sharma

"Breakfast will knock your slippers off."

I had breakfast there this morning and dinner tonight. All were well beyond my expectations. Everything is so fresh. It was the best breakfast I have ever had. It will knock your slippers off.

Mr. Dilip Kasbekar



Bucket 1

- Paneer Butter Masala
- Aloo Jeera
- Phulka/Tawa Paratha
- Dal Makhani
- Steamed Rice
- Papad, Pickle, Salad
- Sevaiyan Kheer

Bucket 2

- Veg. Kolhapuri
- Aloo Gobi
- Phulka/Tawa Paratha
- Dal Fry
- Peas Pulao
- Papad, Pickle, Salad
- Gulab Jamun

Bucket 3

- Paneer Kadhai
- Bhindi Masala
- Phulka/Tawa Paratha
- Dal Tadka
- Jeera Rice
- Papad, Pickle, Salad
- Jalebi

Bucket 4

- Bharli Vangi
- Zhunka
- Bhakri
- Masale Bhat
- Koshimbir
- Papad, Pickle, Salad
- Sheera

Bucket 5

- Vegetable Stew
- Urlai Roast
- Uttapam
- Sambar
- Lemon Rice
- Papad, Pickle, Salad
- Payasam

Bucket 6

- Plum Tomato Soup
- Red/White Sauce Pasta
- Quesadilla (Corn And Cheese)
- Garlic Toast
- Fruit Custard



Bucket 7

- Lemon Coriander Soup
- Paneer Satay
- Veg. Green Thai Curry
- Burnt Garlic Rice
- Darsaan

Bucket 8

- Manchow Soup
- Paneer Manchurian (Dry/Gravy)
- Stir-Fry Vegetables (Hot Garlic Sauce)
- Hakka Noodles
- Ice Cream

Bucket 9

- Hara Bhara Kebab
- Pav Bhaji
- Veg. Biryani
- Masala Pav
- Papad, Pickle, Raita
- Ice Cream

Bucket 10

- Punjabi Aloo Tikki
- Amritsari Chole
- Tawa Pulao
- Bhature
- Papad, Pickle, Raita
- Ice Cream



Evening Snacks (Choose any 1)

- Vegetable Pakoda (Onion, Potato, Cauliflower And Chilly)
- Bread Pakoda
- Vada Pav
- Bombay Sandwich
- Samosa
- Bhel
- Sev Puri
- Moong Dal Vada
- Cheese Sandwich

Accompaniments

- Tea/Coffee
- French Fries



Light Breakfast (Choose any 1)

- Poha
- Upma
- Sabudana Khichdi
- Besan Chilla With Pickle & Curd

Heavy Breakfast (Choose any 1)

- Medu Vada With Chutney & Sambar
- Puneri Misal Pav
- Puri & Aloo Bhaji
- Baked Beans On Toast
- Thalipeeth
- Idli With Chutney & Sambar

Accompaniments

- Tea/Coffee
- Bread Butter & Jam
- Fruit (Any 1)
Watermelon/Papaya/Banana



Fixed Item

- Paneer

Sides (Choose any 3) - Additional Rs. 100 per item

- Mushroom
- Baby Corn
- Corn
- Potato
- Capsicum
- Pineapple
- Cauliflower

Marination (Choose any 1)

- Tikka
- Hariyali
- Reshmi
- Angara
- Malai

Note: Served along with Salad and Chutney



Starter (Veg.)

	Cost
• Beetroot Tikki (8pc)	Rs. 350
• Aloo Tikki (8pc)	Rs. 350
• Tawa Paneer Fry (8pc)	Rs. 400
• Paneer Chilli (8pc)	Rs. 400
• Spring Roll (8pc)	Rs. 350
• Vegetable Crispy (8pc)	Rs. 350
• Gobi Manchurian Dry (8pc)	Rs. 350
• Jalapeno Poppers (10pc)	Rs. 375
• Cheese Corn Balls (10pc)	Rs. 350



Meal Timings:

- Breakfast: 9.00 AM - 10.00 AM
- Lunch: 2.00 PM - 3.00 PM
- High Tea: 5.00 PM - 6.00 PM
- Dinner: 9.00 PM - 10.00 PM
- Barbeque: 7.00 PM - 8:30 PM

Meal Note:

- We kindly request our guests to make arrangements for their food orders in advance so that we can provide you with the best possible service.
- To ensure that we have sufficient time to prepare your order, please place your food menu order at least 72 hours in advance and make the payment at least 48 hours in advance.
- Once we receive your payment, we will confirm your order with you. Please note that all meal prices are subject to an 18% GST charge.
- We understand that sometimes plans change, and you may need to cancel your food order. Please refer to our cancellation policy below for more information:
 - Cancellation 14 or more days prior to the event: 100% refund
 - Cancellation 7-13 days prior to the event: 50% refund
 - Cancellation 3-6 days prior to the event: 25% refund
 - Cancellation 48 hours prior to the event: 50% voucher
 - Cancellation 24 hours prior to the event: No refund
- If you would like to add any additional items to your order, please let us know, and we will do our best to accommodate your request based on our kitchen's availability.
- Please note that all menu options are subject to the availability of raw materials in the market, and management reserves the right to modify options without prior notice.
- Our kitchen closes at 10:30 PM, and any meals consumed after this time will have their utensils cleaned the following morning.

Additional Charges:

- We offer Veg. Biryani meals (Raita + 1 Dessert) at an additional cost of Rs. 300 per person along with BBQ.
- Finally, please note that additional guests will be charged for the full meal price, per person, and À la carte options are also available at an extra cost.