



RESTAURANT





PAN ASIAN

Explorers, travellers and traders returning home from distant exotic lands usually brought home a treasure of ingredient and recipes that enriched the table at home. Over centuries, cuisines the world over enlarged their gastronomic vocabulary and became more interesting.

Among the more exciting regions of culinary alchemy: what lies between the Bay of Bengal and the South China Sea. Here, Indian spices met Chinese cooking styles and Malay traditions. Arab traders brought their ways of cooking and the Europeans followed, bringing chili from South America via Portugal. China brought the concept of Ying-Yang balance food, while Japan elevated every dish into an artistic statement. At Pan Asian you can explore diverse culinary traditions, from the hearty fare of Mongolia to the fiery taste of Malaysia, Korea, Indonesia, Thailand and the delicate flavours of China and Japan.

Savour Pan Asia...on a platter.



Ottimo

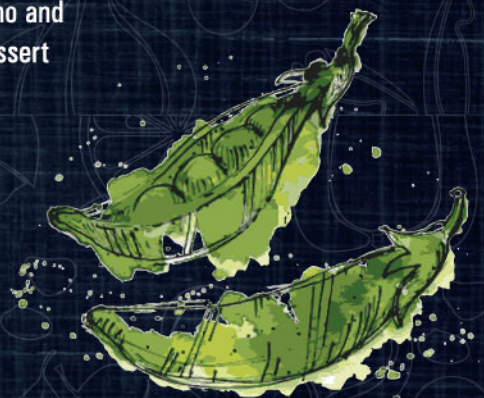
Cucina Italiana

Ottimo, the pioneering Italian restaurant at ITC Grand Chola captures the organic, vibrant spirit of Italy. Enjoy an authentic Pan-Italian dining experience that celebrates quintessentially Italian dishes prepared from the finest local and imported ingredients.

Look around. Take a trail to the mountains, valleys, farms and coasts of the Italian country from a specially compiled menu that is assisted by an impressive wine and grappa listing and take in the heart-warming aromas drifting from the oven at the centre of the show kitchen.

Settle into your seat and pick your way through thoughtfully composed appetizers and main courses that showcase specialties from Rome, Florence, Parma, Milan, Livorno and many other characterful areas in the country. The dessert section seals the case for Italian culinary mastery.

BUON APPETITO!



Avartana exemplifies an exclusive blend of traditional and progressive renditions of Southern Indian cuisine, which is rooted to the gravitas of the unique tastes, aromas and flavours of southern Indian spices.

The Southern Indian Peninsula has in many cases a divided ethnicity; it is unified by the regions bounty of 'pepper and spices'. Our menu offerings forge this unity and encompass a range of specially crafted tasting menus for discerning diners, who may like to enjoy the pleasures of savouring an array of delicacies by our Chefs.



Pronounced 'avartan', the word Avartana means fusion in Sanskrit; it also refers to rhythm, iteration, mysticism and magic.

As the restaurant seeks to represent a new interpretation of South Indian cuisine in contemporary renditions, the name Avartana encapsulates the intention of offering different iterations that revolve around this unique cuisine.

PESHAWRI

ORIGIN

The British demarcated the North-West Frontier Province in the year 1900, which comprised parts of Afghanistan, and the Northwest part of pre independence India. The cuisine has been inspired by the essence of North West frontier tradition, of camaraderie around the warm glow of a campfire - succulent tandoori fare, low on oil and high on authenticity. The food is cooked in clay ovens or tandoor in the traditional style of the Indian North-West Frontier region. This style of cooking requires great expertise on the part of the chefs, since the meat is not accompanied by any sauce or gravy, but only pre-marinated and cooked before serving. It takes a chef years of meticulous training and dedication to master the technique of the art of making the breads that are so much vital part of the cuisine, or to acquire the ability to gauge spices, mix marinades, and the most vital of all, to judge the heat of the tandoor and the time necessary for each dish to be perfectly cooked.

DÉCOR/AMBIENCE

A unique concept, the restaurant offers a sophisticated yet totally ethnic experience where the kitchen is part of the restaurant. The decor comprises rough-hewn trestle tables and wooden stools complete the rugged look. Copper pots and urns are suspended from the ceiling and pillars; the crockery is earthenware in an earthy ochre colour, while the menu is painted on a block of wood. The chequered apron is also a totally novel concept that has become very popular. The view of the kitchen with the busy chefs adds to the warmth of the restaurant, inviting one to take time off to photograph the activity inside the kitchen. The speed by which the food is cooked and delivered to the tables justifies its claim of having one of the most efficient service.



Royal Vega

Luxury Vegetarian Cuisine of India

atithi devo bhava

Royal Vega delights in presenting an exceptional experience of traditional fine dining, featuring India's finest vegetarian cuisine.

Peopled by the greatest number of vegetarians in the world, resulting from a combination of climate, geography and cultural belief, the kitchens of this region have developed an unusually evolved vegetarian palate. Here, the versatility of spices, herbs, cooking styles and vegetarian ingredients are celebrated through a staggeringly wide selection of dishes – each a unique culinary jewel.

Such is the appeal of this cuisine that, according to historical chronicles, several Mughal emperors too, came to prefer a vegetarian diet.

royal menus

Royal Vega presents three distinct menus that take into account the various influences on dining in this region.

❁ **ritu khasa** is a signature seasonal menu based on six seasons or "Ritus".

❁ **ranjit khasa** is a Royal banquet that pays tribute to feasts hosted by Maharaja Ranjit Singh.

❁ **arusuvai vrindhu** is an exquisite menu depicting local flavours from the region.

Focussing on combining ingredients for the perfect balance between health and taste, these vegetarian gems are served with the grandeur and refinement of Hindavi traditions.

dining experiences

The restaurant is divided into four quadrants featuring a choice of dining experiences that take inspiration from classifications of royal banqueting, each a revelation in courtly finery and private dining.

rajadhiraj's takhat recreates the glory of the regent's banquet for visiting dignitaries

rajvansh chowki recalls the intimacy of family dining among royalty

the raj rani room is a simulation of the royal retreat for the women of the court

the niwas revives the traditions of the table where important members of the court would dine together.

The motif on the cover is modelled on the sartej – a turban ornament that was commonly worn by Indian noblemen as a mark of rank. The most distinguished examples of these ornaments consisted of gems set in gold or silver.



CAFÉ MERCARA EXPRESS

In this edition, goodness is instantly clear to the senses, Caringly Selected Mindfully Prepared, the Café Mercara menu includes enticing and indulgent healthful combines that celebrate your discerning lifestyle choices.

Our Responsible Luxury Culinary Initiatives aim towards putting nature first, to create culinary experiences that inspire warmth and wellbeing.

Continuous innovation and new culinary expressions teamed with hand-picked produce reflect in bold and indigenous flavours inspired from the local and world kitchens.

Discover the wholesome indulgence that awaits you at Café Mercara.





Kaya Kalp - The Royal Spa is a 2155 m2 oasis of international therapies designed to pamper, relax, and heal. An intoxicating menu of therapeutic massages and treatments are delivered by expert hands with the help of organic ayurvedic products for facials and body scrubs. Or try an authentic Indian treatment and indulge in some of the medicinal legacies handed down from generation to generation with one of our traditional Ayurvedic oils.

A comfortable welcome lounge with personal spa reception pods and 2 consultation rooms begin each journey of relaxation. A massive crystal chandelier hanging overhead illuminates a lotus flower sculpture and traditional Chola inspired motifs.

In each of the 12 treatment rooms—including a Couple's Suite, 2 Ayurvedic Suites, 2 Thai Massage Suites, and an accessible suite—the focus is on holistic healing, wellness, and rejuvenation through a personalized treatment plan based upon individual needs. Enjoy the steam room, sauna, and Jacuzzi and linger in this special retreat, designed to bring the strong heritage of the Chola Dynasty front of mind.

Pre and post treatment relaxation areas, Salon, Gentleman's Barber and a yoga studio are also available. Before departing, enjoy a fragrant herbal tea from our exotic collection at the spa's Tea Lounge, where a thoughtfully crafted menu includes a variety of rejuvenating fresh fruit juices.