



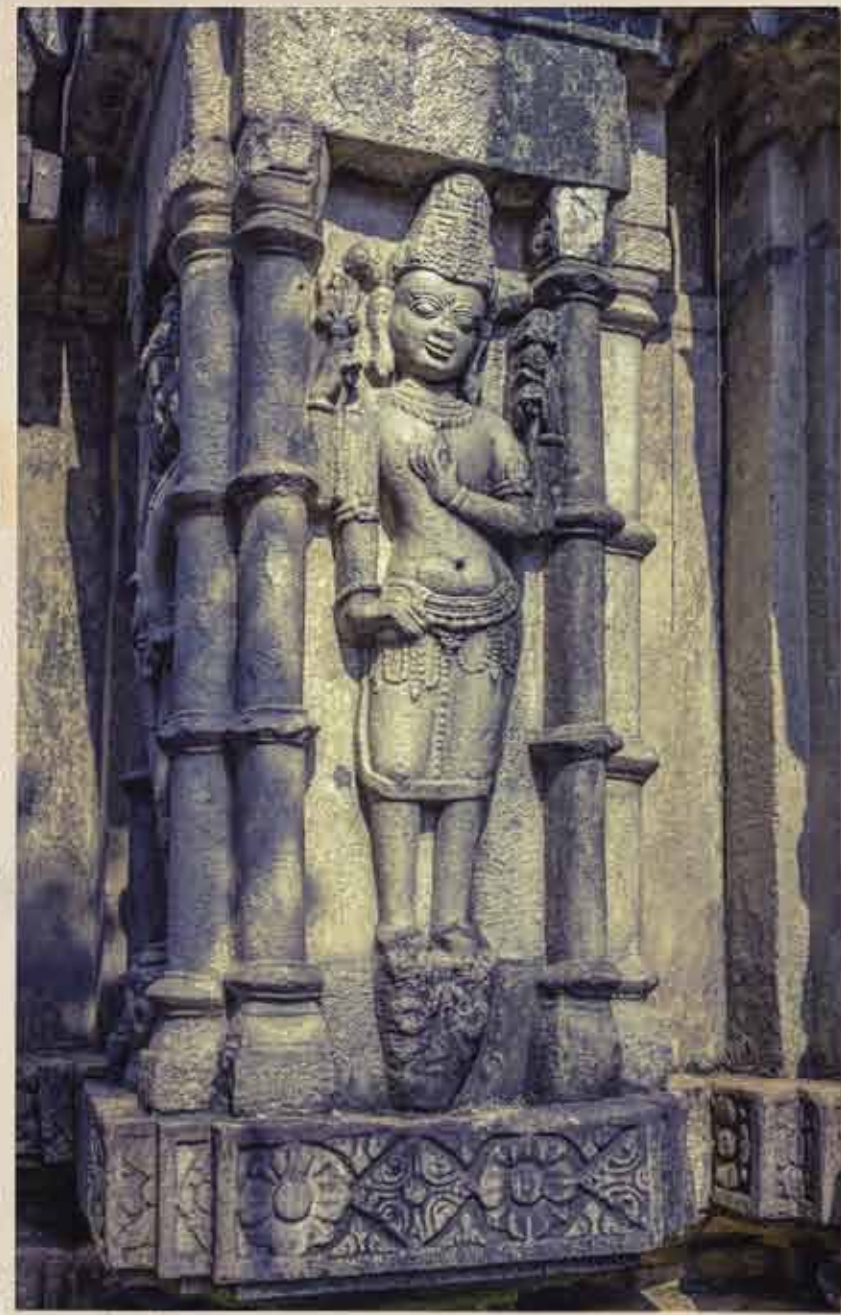
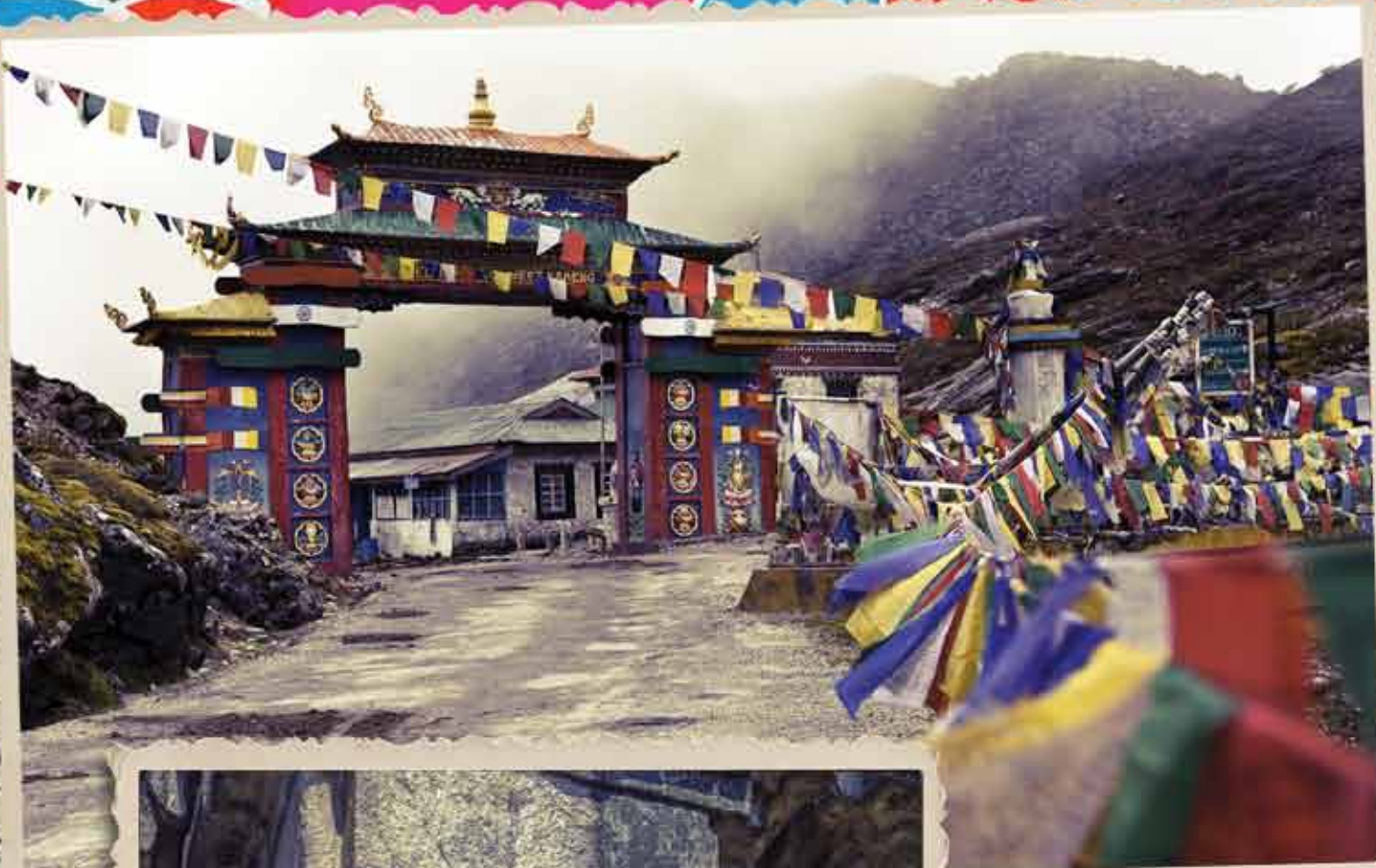
VIVANTA  
GUWAHATI ASSAM  
BY TAJ



*From the bosom of the mighty Brahmaputra  
river basin to lofty Himalayan peaks,  
from dense bamboo jungles to the rain-soaked  
slopes of the abode of the clouds, a myriad  
jewels embellish this rich and diverse region  
of India's north-east. In art and architecture,  
culture, couture and cuisine, the many tribes  
that inhabit the lush lands of the fabled  
'Seven Sisters', have treasures untold to offer.  
Partake of some of the finest indigenous foods  
from these parts, along with an amazing  
assortment of international fare, at Seven.  
And, while you're at it, embark on a soulful,  
spellbinding sojourn of the region.*

seven





Except for Assam, where the major language is Assamese, and Tripura, where the major language is Bengali, the region has a predominantly tribal population that speak numerous Sino-Tibetan and Austro-Asiatic languages. Meithei, the third most spoken language in this region is a Sino-Tibetan language. The large and populous states of Assam, Manipur and Tripura remain predominantly Hindu, with a sizable Muslim minority in Assam. Christianity is the major religion in the states of Nagaland, Mizoram and Meghalaya.





BREAKFAST

BREAKFAST COMBINATIONS

- Continental Breakfast

450

freshly squeezed seasonal juice and fresh fruit platter basket of morning bakeries  
choice of croissant, muffins, oven fresh rolls, toasts and flavoured danish pastries  
choose from freshly brewed cappuccino, espresso, decaffeinated coffee, assam, darjeeling, english breakfast or flavoured tea
- Japanese Breakfast

900

bento box with grilled salmon, soy and sesame cured vegetables  
miso soup with scallion and tofu tamagoyaki, pickled vegetable, sticky rice  
fresh fruits  
jasmine or green tea
- Indian Breakfast

550

choice of freshly squeezed seasonal juice and fresh fruit platter  
choice of paratha or poori bhaji  
homemade pickles and yoghurt  
lassi or masala chai
- Assamese Jolpan

500

roasted and ground rice  
flattened rice with jaggery and yoghurt  
softened Assamese rice  
pitha  
assam tea
- FARM FRESH

375

Two Eggs Prepared to Your Liking  
tomato salad and hash brown  
choose any one from bacon, chicken sausages or pork sausages

Eggs Benedict  
thyme biscuits, pork belly reminiscent of British colonial glory

No Yolk Scramble  
egg white on brown bread, home grown cress and steamed greens

BREAKFAST

INTERNATIONAL SELECTIONS

- Breakfast Meat

400

choice from breakfast ham, bacon, chicken sausage and pork sausage
- Brussel's Waffle

350

crisp waffle with dulce de leche, powdered sugar and caramel butter
- American Pancake Stack

350

fresh fruits, antioxidant berries compote and maple syrup
- Brioche French Toast

350

citrus salad and maple syrup
- Morning Pastries

350

fresh from the oven, served with butter, honey and preserves from meghalaya
- Seasonal Fruit Platter

375

served with banana raisin bread and bamboo cured yoghurt
- Traditional Bircher Muesli

300

rolled oats, orange pulp, apple, raisins, nuts, meghalaya honey and yogurt
- Choice of Cereal

300

cornflakes, wheat flakes, coco pops, chocos, all bran, dried muesli or oatmeal with your choice of skimmed, soya or full cream milk, served hot or chilled
- Vanilla Baked Yoghurt

250

fresh seasonal fruits and microgreens

BREAKFAST

THE PAN INDIAN FARE

■ Uttapam	350
griddled rice pancakes, served plain or masala	
■ Steamed Idli	350
steamed rice and lentil cake, choice of plain or six grain	
■ Vermicelli Upma	350
soft vermicelli cooked with curry leaves accompanied with coconut chutney	
■ Dosa	350
choose any one from davangere benne dosa, mysore masala or rawa	
■ Medu Vada	350
crisp fried lentil doughnuts, served with sambhar, chutney and molagapodi	
■ Punjab De Paranthé	350
a north indian runaway favourite with an optional filling of potato, cauliflower or paneer	
■ Poori Bhaji	350
deep fried whole wheat puffs, tomato and potato curry	

BREAKFAST

BREAKFAST FOR OUR JUNIOR GUESTS

■ Champions Re-Energize	300
banana toffee pancake served with chocos, chocolate shake and fresh fruits	
■ Popeye's Favourites	200
freshly squeezed spinach juice with orange segments	





Great Indian  
one-horned rhinoceros  
Kaziranga  
National Park





An incomparable who's-who of the animal and plant kingdoms call this region, their abode. While the rare Red Panda might be found curling up coily amongst bamboo clumps of the eastern Himalayan foothills, the One-horned Rhino, Great Indian Hornbill, Phayre's Langur, Hoolock Gibbon and Clouded Leopard may be some of the other exquisite creatures you could sight, indigenous to these geographies.







COMFORT  
FOOD MENU

SOUPS

- 

Italian Minestrone

as popular as the country itself, the ‘big soup’ is an ensemble of vegetables or lamb, served as a soup with the addition of pasta or rice

250/275
- 

Shorba

originating in india, a thick flavorsome soup prepared from vegetables or lamb and garnished with herbs

250/275

MAIN COURSE

- 

Spaghetti Carbonara

classic italian pasta preparation cooked in a rich creamy sauce with bacon, egg yolk and freshly cracked black pepper

500
- 

Goan Fish Curry

a spicy indian seafood gravy made with red chillies, ginger, peppercorn and vinegar, served with steamed rice

650
- 

Butter Chicken

chicken morsels cooked in a clay oven and finished in a creamy fenugreek flavored tomato gravy and served with naan

600
- 

Kheema Pao

a popular delicacy from mumbai, minced lamb simmered with spices and red chilli, served with Indian breads

450
- 

Pan Grilled Paneer (With Indian Spices)

a popular appetizer across country, soft cottage cheese grilled on a bed of indian spices and served in an ensemble of vegetables

400
- 

Dal Makhani

known for its generous portions of cream, this treasured stapled dish of the north consists of whole black lentils and kidney beans slowly cooked with herb and spices, served with a choice of steamed rice or naan

350
- 

Vegetable Stew

a combination of various vegetables cooked and seasoned with herbs, slow cooked in tempered coconut milk and served with steamed rice

350
- 


Bhel Puri and Dahi Bhalla

presenting two of the most popular savoury snacks served originally on the streets of india and pakistan - the delicious and complex flavours will have you asking for more

350


COMFORT  
FOOD MENU

DESSERTS

- 


Crème Brulee (Sugar Free)

literally known as “burnt cream”, it is a rich custard base topped with layers of hard caramel

325
- 

Chocolate Mud Pie / Brownie

absolutely sinful, with a gooey chocolate filling on top of a crumbly chocolate crust

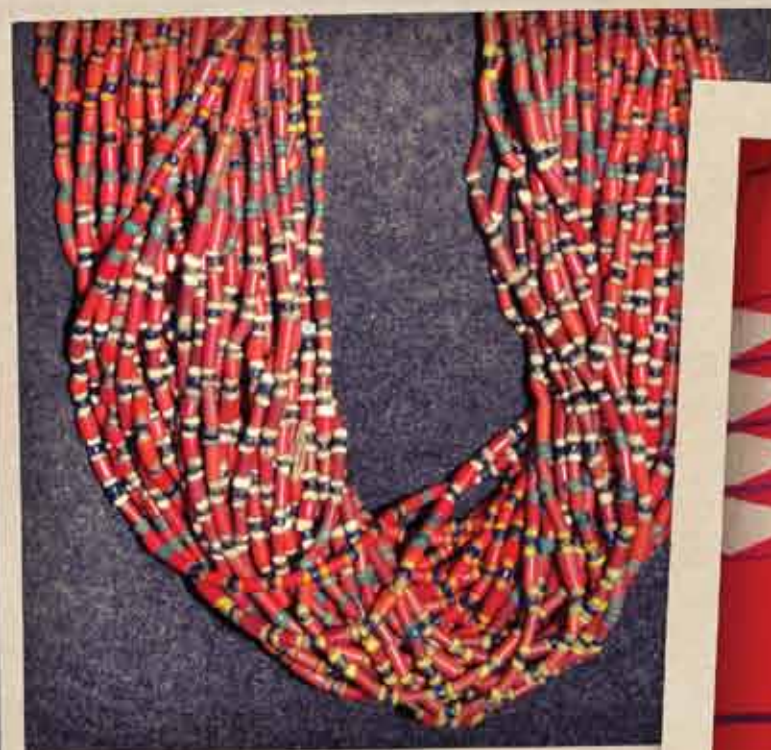
325
- 

Phirni (Sugar Free)

a traditional south asian dessert prepared from rice sweetened milk and flavoured cardamom, saffron and almonds

325





Vibrant colours and patterns  
often signify gender, age,  
marital status, tribe,  
or ethnic identity.

The rich cultural tapestry that is India's North East, is expressed most vividly in its numerous handicrafts, jewellery and textiles. Using traditional looms and tools, intricate weaves and local dyeing techniques, each tribe has distinctive patterns and colour combinations in their garments, becoming their signature cultural 'calling card'. Cowrie shells, turquoise, coral, gold, silver, bamboo and wood take the shape of exquisite designs in jewellery; worn as head-bands, waist-bands, necklaces, earrings and anklets, among other trinkets, symbolising the status of the local men and women.





SALADS, SOUPS  
& APPETIZERS

SALAD DAYS

■ Caesar Salad	400
crisp lettuce with croutons, garlic dressing , bacon bits and parmesan	
The Glocal	
locally sourced vegetables and greens, roasted garlic vinaigrette and choice of	
■ Chicken Khorika	400
■ Mushroom Khorika	375
bamboo skewered mushroom or chicken	
■ Buffalo Mozzarella	375
heirloom tomatoes, parmesan melba, assorted greens	

SOUPS

■ Tom Yum	250/275
spicy soup from laos with galangal, choice of vegetable or prawn	
■ Porcini Mushroom Cappuccino	250
mushroom crostini	

CLAY OVEN SPECIALITIES

charcoal smoked, pan grilled or deep fried kebabs

■ Teen Mirchi aur Zard Ke Seekh	500
char-grilled minced lamb kebabs, black pepper, bell pepper and chilli pepper	
■ Black & White	425
chicken malai tikka, marinade of cream and squid ink	
■ Dahi ke Kebab	375
deep fried yoghurt and pineapple jam galettes, sweet curd	
■ Paneer Sule aur Mitha Achaar	375
clove-smoked paneer, a royal treat of rajasthan, filled with sweet pickle	

THE DURUM  
WHEAT

Pasta

■ Tortellini with Fresh Water Prawn	550
white wine, fresh tomato and butter sauce	
■ Fettucine al Pesto	500
smoked chicken and red pepper pesto sauce	
■ Spaghetti “soy” Dumplings AOP	450
olive oil, chilli and garlic	
■ Whole Wheat Penne Pomodoro	450
trio of tomatoes, sweet basil and balsamic	
■ Mac ‘n’ Cheese “Ema Dashi”	450
our creative take on the worldwide favourite with Bhutanese influences	
■ My Pasta	500
choice of sauce: alfredo, basil pesto, pomodoro, porcini mushroom butter	
choice of pasta: spaghetti, penne rigate, fettuccine, whole wheat penne	



STONE OVEN  
OFFERINGS

Pizza	
Fish, poultry, meat	550
■ Frutti Di Mare	
our no cheese pizza with seasonal seafood, garlic oil and tomato sauce	
■ Chicken Tikka Pizza	
rosemary, roasted peppers and virgin olive oil	
■ Fornarina	
homemade 'air dried' ham, parmesan flakes and micro greens	
■ The 'Seven' Pizza	
roma tomatoes, assamese style pork and bamboo shoots fry and edible flowers	
■ Classic Pepperoni	
pepperoni, roast pepper and egg	
Vegetables	500
■ Traditional Margherita	
heirloom tomatoes, mozzarella and sweet basil	
■ Quattro Formaggi	
mozzarella, parmiggiano reggiano, mascarpone and kalimpong cheese	
■ Tandoori Vegetables	
handpicked seasonal vegetables finished in a clay oven	
■ A la Fiamma	
a true staple of the north east, chilli, in several forms create the italian interpretation of 'on fire'	
■ Le Pizze Bianche	
white pizza, himalayan sea salt, roasted garlic and sage	

SANDWICHES  
& BURGERS

■ ■ D.Y.O Sandwich	425/450
toasted, plain or grilled	
■ choice of bread - bran foccacia, white, whole wheat or multi grain	
■ ■ choice of fillings (choose any three) - chicken, bacon, ham, fried egg, cucumber, onion or cheddar	
■ Smoked Salmon and Avocado Sandwich	425
mint labne and whole wheat bread	
■ Seven Club	425
bacon, chicken, fried egg, lettuce, tomato and french fries	
■ Chicken Burger	425
sousvide chicken patty and king chilli mayonnaise	
■ Lamb Burger	475
lamb patty, toasted bun, crisp salad, french fries with an option of fried egg	
■ Tomato and Buffalo Mozzarella	375
grilled bran focaccia and pesto	
■ The Vegetable Club	375
three layered sandwich, russian salad and pesto grilled vegetables	



*With several tributaries flowing into the mighty Brahmaputra, along with other river systems, this region abounds in rich vegetation and flora that is unique to these mountain ranges. Some of the rarest wild Orchids grace the forests, while the humidity and temperate climes in the valleys allow for, arguably, the world's finest teas to be grown on these slopes. A diverse and interdependent ecosystem helps many species of rare blooms to thrive. A myriad butterflies and insects abound, with trees so old that their interwoven roots span water bodies forming natural walk-bridges.*





MAINS

EUROPEAN ENTREE'S

- Under Pressure Lamb Shanks 750  
mediterranean flavours, batata harra and joha rice "couscous"
- Spatchcocked Chicken 750  
from our grill, braised seasonal greens and hathikuli organic black pepper sauce
- Cartoccio of Steamed Kolkata Bektì 700  
parchment paper baked fish, tomato, fennel, potato puree and cherrapunji orange nage
- Traditional Fish 'n' Chips 650  
pickled jalpai tartar
- Filo Baked Aromatic Vegetables 550  
vegetables from the season and chilly potato jam
- Forest Mushroom Risotto 450  
champagne glazed north east forest mushrooms

THE INDIAN INFLUENCES

- Alleppey Chemeen Curry 950  
fresh water prawns, raw mango, red chillies and coconut milk
- Mirchi Korma 700  
kashmiri speciality of lamb
- Garlic Naan Rolls 425/450  
tikka pulled paneer or chicken
- Paneer Anardana 425  
cottage cheese in a dry concoction of pomegranate seeds and cumin
- Mattar Haidar 425  
green peas and mushroom with fennel and ginger
- Tadka Dal Lasooni 350  
a combination of various lentils tempered with garlic and butter

MAINS

THE STAPLES

rice preparations and yoghurt relishes

- Kachhe Gosht Biryani 775  
a true edible art from the hyderabadi khansamas, inherited by our chefs
- Nawabi Subz Biryani 650  
handpicked seasonal vegetables, grounded spice mix
- Homestyle Khichdi 275  
crumb fried rajasthani pickled chilly, clarified butter
- Sada Chawal 200  
steamed basmati rice
- Assorted Raita 175  
cumin spiced yogurt with tomato, aloo and anardana

INDIAN BREADS

from tandoor (two per portion)

- Roti - tandoori or missi 100
- Naan - plain, butter or tomato & cheese 125
- Tandoori Paratha - lachha or pudina 125

FOR OUR JUNIOR GUESTS

- Say Cheese 250  
mac and cheese with apple
- Wonders in a Puzzle 250  
spaghetti with tomato sauce and veggies









MAINS

		
NORTH EASTERN SOIREE		
ethnic food of assam and north eas		
Patot Diya Haanh Aru Koldil	750	
 stir fried duck with banana flower, steamed in a banana leaf		
Masor Tenga	700	
 ours is with a little twist, bekti crusted with hurum and sour tomato gravy		
Sariyah Diya Maas	700	
 fresh catch of the day from the brahmaputra stewed with mustard and potato		
Khahori Logot Bash Tange	650	
 naga style pork with bamboo shoot		
Pork Khorika	500	
 barbecued pork from the heartland of assam		
Sana Thongba	450	
 paneer cooked with milk and green pea, a manipuri way to celebrate milk		
Sipa	450	
 a land so plenty as is its greens, a lightly spiced stir fry from arunachal		
Mati Dailor Lagot Khar	450	
 stew of black gram and banana stem alkali		
Bor & Pitika	400	
 a melange of potato bor and pitika, bilahi chutney		
Baanhbor Chungat Bora Chaul	300	
 sticky rice in a bamboo hollow		

DESSERTS

SWEET STRINGS

 Liquid Gold	375
dark chocolate fondant encased in gold leaf, dulce de leche sauce and rock chocolates	
 Tiramisu' Croccante	375
crispy crust tiramisu, roselle leaves syrup	
  Frozen	375
 house special – nalen gur, gulab jamun	
 sugar free – vanilla, chocolate	
please ask your server on the regular and seasonal flavours	



*Dancing to the Pepa, Khol and Taal  
ring in the Bihu harvest festival.*



*In a primarily tribal and agrarian economy, the simple lives and livelihoods of people reflect their deep and abiding respect for nature. With fertile soils and a rich monsoon irrigating the land, crop harvests form the centrepiece of many a celebration, heralding the change of seasons and gratitude for earth's bounty. Largely insulated from the marauding conquests by various rulers across the rest of India, many traditions of music, dance and indigenous art survive to this very day, as they did for centuries.*





## BEVERAGES

### THE LIQUID CUISINE

shakes and a few more drinks - blended not stirred

■ Freshly Squeezed Juices 200  
orange, sweet lime, watermelon or pineapple

■ Superfood Drink 175  
superfoods - amla, raw mango and local greens, a powerful antioxidant concoction

■ Punjabi Lassi 175  
greek style yoghurt blended with cardamom and sugar

### SHAKES & SILK

reminiscent of Assam's world famous craft in texture

■ Strawberry Cheesecake 200  
ripe strawberries blended with cream cheese

■ Indulgence 200  
an indulgent blend of fresh espresso coffee, chocolate and cream

■ Tropical Fresh 250  
yuzu, pineapple and cardamom

■ Classics 200  
flavours - vanilla, strawberry, chocolate, seasonal fruits

■ Coffee 125  
freshly brewed  
south Indian  
cappuccino  
espresso (doppio)  
cafe latte

■ Tea 125  
assam ctc  
darjeeling  
green  
jasmine  
earl grey  
english breakfast

## BEVERAGES

### ■ Organic Tea

phalap singhpo tea 200  
rare smoked tea hand rolled by the singhpo community

organic hathikhuli green 150

organic hathikhuli orthodox 150



☐ vegetarian    ☐ non-vegetarian

It is our endeavor to take special care of all our guests. If you or anyone in your party is allergic to any ingredient, please inform your server before you order your meal and he / she would assist you in ordering food items to suit you. All prices are in Indian rupees. We do not levy any service charge and all government taxes are applicable.