



GIOVANNI VILLAGE

RESORT. SPA. BANQUET



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VILLAGE**

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THE PHILOSOPHY OF THE LAND

*Nestled amidst acres of pristine, fertile farmland, **Giovanni Village** brings the earth's purest bounty directly to your table. Our commitment to the farm-to-table ethos is not just a promise—it is a daily ritual.*

*Every morning, long before the sun rises, the magic begins. At **4:00 AM**, our dedicated farmers and chefs walk the dewy fields side-by-side, carefully hand-harvesting the absolute freshest organic vegetables, fragrant herbs, and crisp greens.*

What Is delicately cut from the soil at dawn is masterfully curated, cooked over open flames, and served to you by dusk. This is dining in its most honest and luxurious form where every ingredient tells a vivid story of the soil, the passing seasons, and the untamed soul of the woods.

APPETIZERS

🌟 CHEF'S SIGNATURE

🍱 **Wild Mushroom Tart** (340 kcal) **800**

A golden-baked pastry filled with savory mushrooms, fragrant herbs, and velvety cream. Rich, rustic flavors crafted for a truly indulgent bite.

🌟 CHEF'S SIGNATURE

Loaded Nachos (410/520 kcal) **475** **550**

House-made tortilla chips stacked with molten cheese, layered with fresh toppings and our signature salsa.

🌟 CHEF'S SIGNATURE

🍱 **Pesto Chicken Tenders** (480 kcal) **550**

Tender chicken strips coated in a crisp golden crust and fried to perfection. Juicy, crunchy, and dangerously addictive.

Dim Sum (280/320 kcal) 560 650	Cheesy Onion Rings (350 kcal) 375
Fish Finger (450 kcal) 650	Cheese Balls (390 kcal) 400
Chilli Hoisin Fish 650	Bruschetta (210 kcal) 375
Crispy Honey Chilli Chicken (460 kcal) 550	Vegetable Spring Roll (280 kcal) 450
Thread Paneer in Plum Sauce (380 kcal) 500	Thai Chilli Mushroom (240 kcal) 450
Dahi ke Kabab (320 kcal) 475	Crispy Honey Chilli Potato (380 kcal) 400
Crispy Corn Salt & Pepper (290 kcal) 450	Chilly Paneer (410 kcal) 475
French Fries (310 kcal) 300	Vegetable Manchurian (350 kcal) 475
Chicken Lollypop (510 kcal) 550	Honey Chilli Lotus Stem (290 kcal) 475
Wok-Tossed Chilli Chicken (480 kcal) 550	Hara Bhara Kebab (340 kcal) 475
	Vegetable Pakoras (260 kcal) 425

BAR-BE-QUE

🔥 EXCLUSIVE FIRE-ROASTED SIGNATURES

Prepared fresh from the tandoor and open grill. Available exclusively from
12:00 PM TO 4:00 PM & 7:00 PM TO 11:00 PM .

✦ CHEF'S SIGNATURE

Rum ki Boti (720 kcal) **1400**

Succulent lamb morsels infused with aromatic spices and dark rum, char-grilled to smoky perfection and bursting with bold flavor.

✦ CHEF'S SIGNATURE

Matar Galouti Kabab (380 kcal) **500**

Delicate green pea kebabs infused with aromatic spices and crafted to a melt-in-the-mouth texture, inspired by the royal kitchens of Awadh.

🔴 Non-Veg Platter (1200 kcal)	1400	🔴 Achari Murgh Tikka (490 kcal)	550
🟢 Vegetarian Platter (850 kcal)	850	🔴 Murgh Kali Mirch Tikka (490 kcal)	550
🔴 Ajwaini Fish Tikka (450 kcal)	700	🔴 Tandoori Murgh (460 kcal)	475
🔴 Nimbu Macchi Tikka (450 kcal)	700	🟢 Paneer Tikka (480 kcal)	475
🔴 Mutton Seekh Kebab (580 kcal)	670	🟢 Paneer Achari Tikka (480 kcal)	475
🔴 Galouti Kebab (580 kcal)	670	🟢 Achari Soya Chaap (360 kcal)	450
🔴 Shaami Kebab (580 kcal)	670	🟢 Malai Broccoli (360 kcal)	450
🔴 Murgh Malai Tikka (520 kcal)	550	🟢 Mushroom Achari Tikka (310 kcal)	450
🔴 Murgh Tikka Punjabi (520 kcal)	550	🟢 Smoke-Stuffed Mushroom Caps (310 kcal)	450

GIOVANNI SALADS

Harvested fresh from our organic fields at dawn.

✦ CHEF'S SIGNATURE

Burrito Bowls (520/650 kcal)

🍱 650 🍱 750

A wholesome medley of bold Mexican flavors, fresh ingredients, and hearty goodness, crafted into a bowl that's as nourishing as it is delicious.

Caesar Salad (310/380 kcal)

🍱 475 🍱 550

Crisp romaine harvested fresh from our organic farm, tossed in a creamy Parmesan dressing and finished with herbed croutons and aged cheese. Clean, crunchy, and elegantly rich — a timeless classic elevated by the purity of garden-fresh greens

Greek Salad (280/350 kcal)

🍱 475 🍱 550

Farm-fresh organic cucumbers, tomatoes, peppers, and onions tossed with briny olives and creamy feta, all dressed in extra-virgin olive oil and a hint of oregano. Bright, crisp, and naturally vibrant — a Mediterranean classic where pure ingredients do all the talking

🍱 **Garden Fresh Salad** (120 kcal)

350

Thinly sliced organic cucumbers, tomatoes, onions, carrots, and radish — all freshly picked from our farm — finished with a squeeze of lemon and a touch of sliced green chillies. Light, crisp, and naturally refreshing, it delivers the pure taste of the garden in every bite

SOUP

Warm, comforting, and crafted with care.

✦ CHEF'S SIGNATURE

Cream Soup (Tomato/Veg/Mushroom/Broccoli)

(210/260 kcal)

🍱 300 🍱 350

Sweet Corn Soup (180/220 kcal)

🍱 300 🍱 350

Hot & Sour Soup (190/230 kcal)

🍱 300 🍱 350

Tom Yum Soup (170/210 kcal)

🍱 300 🍱 350

Manchow Soup (200/240 kcal)

🍱 300 🍱 350

Clear Soup (140/210 kcal)

🍱 300 🍱 350

Lemon Coriander Soup (140/180 kcal)

🍱 300 🍱 350

French onion soup (320 kcal)

🍱 400 🍱 450

Khow suey soup (380 kcal)

🍱 400 🍱 450

SANDWICHES

Served plain, toasted, or grilled — prepared just the way you like, and accompanied by a hearty serving of French fries

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| Traditional Club Sandwich | (520 kcal) |  500 |
| Veg Club Sandwich | (450 kcal) |  450 |
| Cheese Sandwich | (380 kcal) |  400 |

GOURMET BURGERS

Featuring our freshly baked in-house buns and handcrafted patties, these burgers are layered with bold flavors and served with golden fries for a truly satisfying feast

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|---|------------|---|
| Golden Roost Chicken Burger | (680 kcal) |  650 |
| <i>Succulent chicken, crisp lettuce, juicy tomatoes and our signature creamy sauce come together in a perfectly toasted bun. Rich, juicy and packed with flavor—served with a mountain of golden fries that disappear faster than the burger itself</i> | | |
| Harvest Stack Veg Burger | (540 kcal) |  550 |
| <i>Layers of garden-fresh goodness, a crispy vegetable patty, melted cheese and house-made sauce create a burger that's every bit as indulgent as it is wholesome. Finished with a side of hot, crunchy fries for the perfect comfort feast</i> | | |

PASTA

Tossed with extra-virgin olive oil, fresh garden herbs, and aged Parmigiano-Reggiano.

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| Classic Alfredo | (620/690 kcal) |  550 |  650 |
| <i>Folded into a rich, velvety sauce crafted from butter, cream, and garlic.</i> | | | |
| Fiery Arrabbiata | (620/690 kcal) |  550 |  650 |
| <i>Tossed in a bold, lively San Marzano tomato sauce with crushed garlic and red chillies.</i> | | | |
| Signature Pink Sauce | (620/690 kcal) |  550 |  650 |
| <i>A harmonious, velvety fusion of creamy Alfredo and tangy tomato zest.</i> | | | |

PIZZA

Crafted on a 100% whole-wheat thin crust with no refined flour, our pizzas are hand-rolled, slow-risen, and stone-baked for a light, earthy crisp.

Sourdough Pizza (Neapolitan Style) (780/850 kcal)	650	700
<i>A naturally leavened sourdough crust topped with a rich hand-crushed tomato sauce, melted mozzarella, fresh farm produce, and house-selected toppings, finished with basil and extra virgin olive oil for a crisp, aromatic, and deeply satisfying bite.</i>		
Spicy Lamb Keema Pizza (820 kcal)		700
<i>Fiery lamb keema, onions, green chillies, and mozzarella — bold, aromatic, and loaded with spice</i>		
Grilled Chicken Pizza (790 kcal)		690
<i>Juicy grilled chicken, onions, peppers, mozzarella, and a light herb seasoning — hearty, smoky, and satisfying</i>		
Tandoori Smoked Paneer Pizza (760 kcal)		650
<i>Smoked paneer, bell peppers, onions, and our chef's special makhni sauce — rich, creamy, and irresistibly flavourful</i>		
Ultimate Veggie Surprise Pizza (690 kcal)		630
<i>Mushrooms, corn, olives, bell peppers, and jalapeños — served with oregano, chilli flakes, and Tabasco for the perfect spicy kick</i>		
Pizza Margherita (650 kcal)		585
<i>Fresh mozzarella, house-made tomato sauce, and farm-grown basil — simple, clean, and timeless</i>		

GIOVANNI FAVOURITES

A curated selection of our most celebrated creations.

🌟 CHEF'S SIGNATURE

Gremolata Lamb Chops (680 kcal)	2200
<i>Juicy lamb chops grilled to a perfect char, topped with a fresh gremolata of herbs, citrus, and garlic that cuts through with bright, zesty freshness. A bold yet elegant balance of smoky and vibrant flavors</i>	

🌟 CHEF'S SIGNATURE

Polenta with Lal Maas (720 kcal)	1800
<i>Creamy, buttery polenta served alongside fiery Rajasthani-style Lal Maas, where tender meat is simmered in a bold, red chili-infused gravy. A striking fusion of rustic comfort and royal spice</i>	

🌟 CHEF'S SIGNATURE

Chicken Coq Au Vin (650 kcal)	1500
<i>Tender chicken slow-braised in a rich wine-infused sauce with aromatic herbs, mushrooms, and subtle spices, delivering deep, layered flavor in every bite. Served with fragrant herbed steamed rice for a complete, elegant meal</i>	

Grilled Fish (480 kcal)	700
Gremolata Fish (480 kcal)	700
Grilled Chicken (550 kcal)	650
Mediterranean Mezze Platter (650 kcal)	600
Vegetable Au Gratin (450 kcal)	500

WOK-TOSSED ASIAN COMFORTS

Flavours born in the wok — a curated selection of Indo-Asian favourites crafted with fresh ingredients, quick heat, and comforting, soulful sauces

🌟 CHEF'S SIGNATURE

🍱 California Sushi Roll (410 kcal) 1250

Creamy chicken filling with ripe avocado and crisp cucumber, wrapped in seasoned sushi rice and nori, finished with sesame for a smooth, rich, and refined bite

🌟 CHEF'S SIGNATURE

🍱 Yasai Maki Sushi (320 kcal) 1100

Fresh garden vegetables and avocado wrapped in seasoned sushi rice and crisp nori, delicately rolled for a clean, vibrant, and elegantly light vegetarian sushi experience.

🌟 CHEF'S SIGNATURE

Massaman Curry (580/720 kcal) 🍱 700 🍱 800

A traditional Thai southern curry slow-simmered in coconut milk with roasted spices, tender potatoes, and rich aromatics, delivering a deep, mellow heat with layers of earthy sweetness. Served with fragrant jasmine rice for an authentic Thai comfort experience.

Thai Curry Red/Green (540/680 kcal) 🍱 700 🍱 850

🍱 Kung Pao Chicken (510 kcal) 550

🍱 Mixed Vegetables in Chinese Garlic Sauce (280 kcal) 500

Pan-Fried Noodles (480/550 kcal) 🍱 500 🍱 575

Schezwan Noodles (450/520 kcal) 🍱 450 🍱 500

Chinese Hakka Noodles (450/520 kcal) 🍱 450 🍱 500

Fried Rice (Chinese / Schezwan) (420/490 kcal) 🍱 450 🍱 500

FLAVOURS OF THE WILD, HARVESTED AT OUR FARM

Where India's timeless recipes meet the heart of our forest kitchen — crafted with fresh, organic produce from our own fields, slow-cooked over soulful heat, and served with the warmth of a true Giovanni hearth. A celebration of wild lands, rich traditions, and pure farm-to-flame cooking

🌿 CHEF'S SIGNATURE

🍱 Chef Sabarwal's Mutton Roganjosh (710 kcal) 775

Slow-cooked mutton in Late Chef Sabarwal's Kashmiri-style gravy of aromatic spices and browned onions, delivering tender texture, gentle heat, and a richly layered, soulful depth.

🌿 CHEF'S SIGNATURE

🍱 Bhopali Murgh Rezala (640 kcal) 675

Chicken simmered in a fragrant coriander-curd gravy, slow-cooked to tender softness and finished with gentle spices. Garnished with a halved boiled egg, it carries the subtle warmth of Bhopali kitchens — light, aromatic, and richly comforting

🍱 Fish Rai Tamatar (490 kcal) 750

🍱 Dhaba Murgh (780 kcal) 650

🍱 Butter Chicken (780 kcal) 650

🍱 Murgh Tikka Lababdar (720 kcal) 650

🍱 Malabar Fish Curry (610 kcal) 750

🍱 Rajasthani Laal Maas (740 kcal) 800

🍱 Andhra Mutton Curry (740 kcal) 800

🍱 Bundeli Gosht (680 kcal) 775

🍱 Kodi Kura Chicken (610 kcal) 750

🍱 Egg Curry (550 kcal) 500

★ CHEF'S SIGNATURE

▣ Hari Mirch ka Paneer (560 kcal) 550

A Giovanni classic of tender paneer simmered in a vibrant green chilli and herb masala made with farm-fresh ingredients, delivering clean heat, bold aroma, and a fresh, rustic depth in every bite.

★ CHEF'S SIGNATURE

▣ Subz Handi Lazeez (410 kcal) 575

A rich, slow-cooked medley of seasonal vegetables simmered in a traditional handi with aromatic spices, finished in a luscious, mildly spiced gravy that's deep, comforting, and full of rustic North Indian flavor.

▣ Dum ka Paneer (580 kcal) 550

▣ Kaju Curry (580 kcal) 550

▣ Malai Kofta (550 kcal) 500

▣ Paneer Tikka Butter Masala (630 kcal) 550

▣ Matar Mushroom Curry (380 kcal) 500

▣ Vegetable Kadhahi (380 kcal) 500

▣ Bhindi Masala (360 kcal) 500

▣ Chana Masala (360 kcal) 500

▣ Corn Palak (350 kcal) 485

▣ Aloo Pasand (410 kcal) 475

▣ Sev Tamatar (410 kcal) 475

▣ Palak Paneer (630 kcal) 550

▣ Kadhahi Paneer (580 kcal) 550

SLOW COOKED DALS

A selection of comforting, slow-cooked Indian lentils — simple, hearty, and rooted in tradition

▣ Dal Makhani (480 kcal) 500

▣ Dal Tadka (340 kcal) 475

RICE

A curated selection of comforting, fragrant rice preparations crafted to pair beautifully with our gravies, curries, and signature mains

 Khichdi (310 kcal)	350
 Jeera Rice (280 kcal)	300
 Steamed Rice (220 kcal)	275

BIRYANI – SLOW FIRE, DEEP FLAVOUR

Fragrant rice layered with farm-fresh ingredients and slow-cooked over gentle heat, capturing the warmth of traditional Indian kitchens and the purity of Giovanni's harvest

 Mutton Biryani (850 kcal)	900
 Nizami Murgh Biryani (780 kcal)	700
 Egg Biryani (650 kcal)	650
 Vegetable Biryani (580 kcal)	600

INDIAN BREADS

Prepared fresh from the tandoor and open grill. served warm and flaky
12:00 PM TO 4:00 PM & 7:00 PM TO 11:00 PM

 Cheese Naan (Plain / Butter) (320 kcal)	200	 Missi Roti (Plain / Butter) (240 kcal)	140
 Kulcha (Aloo / Onion / Paneer) (280 kcal)	160	 Naan (Plain / Butter) (240 kcal)	140
 Paratha (Plain/Butter) (290 kcal)	120	 Tandoori Roti (Plain / Butter) (180 kcal)	100
 Paratha (Ajwain/Pudina/Hari Mirch) (290 kcal)	160		
 Garlic Naan (Plain / Butter) (260 kcal)	120		

ACCOMPANIMENTS

Simple, refreshing sides crafted with farm-fresh ingredients
perfect to complement every meal

Choice of Raita (Boondi / Fruit / Veg) (150 kcal)	300
Lassi (220 kcal)	250
Masala Papad (90 kcal)	175
Roasted / Fried Papad (60/110 kcal)	130

DESSERTS

Sweet endings crafted with care.

✦ CHEF'S SIGNATURE

Shahi Gulab Jamun (650 kcal)	500
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A regal, oversized gulab jamun filled with a decadent mawa-style centre, slow-soaked to perfection and served warm for 3–4 guests. Rich, opulent, and celebratory — a true showstopper that carries the unmistakable indulgence and grandeur of Giovanni in every spoonful

✦ CHEF'S SIGNATURE

Shahi Tukda (480 kcal)	300
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Royal fried bread soaked in saffron-infused rabri — rich, creamy, and timeless

24-Karat Chocolate Bliss (780 kcal)	450
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In-house brownie topped with vanilla icecream and an overload of chocolate sauce.

Fresh Fruit Sundae (340 kcal)	375
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Brownie with Chocolate Sauce (550 kcal)	350
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Gulab Jamun (480 kcal)	300
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Ice Cream Sundae (480 kcal)	300
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Artisanal Ice Creams (240 kcal)	200
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Choice Of Gourmet Pastry (320 kcal)	175
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Choice of Cake (1 KG) (2500 kcal)	1600
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Choice of Cake (500gm) (1250 kcal)	850
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Prices are listed in INR. Taxes applicable as per government regulations @18%.
Average daily calorie requirement is 2000 kcal for women and 2500 kcal for men. Nutritional information is approximate.