



LUXURY DINING MENU

Curated for Your Stay

ALL-INCLUSIVE 4-MEAL PREMIUM PLAN

₹1,200/- 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**



Book Now

IMPORTANT DINING GUIDELINES

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

01 Dedicated Separation

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

02 Jain Accommodations

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

03 Custom Group Selections

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.

04 48-Hour Prep Notice

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.

05 Young Guests Dine Free

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



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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 Kadhai
- Paneer Korma

NON-VEGETARIAN MAIN GRAVY

(CHOOSE ANY ONE)

- Chicken Kolhapuri
- Butter Chicken Classic
- Chicken Roasted
- Chicken Hyderabad
- Chicken Tikka Masala
- Egg Masala Gravy
- Chicken Kadhai
- 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

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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



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C 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



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 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.



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 EXTRAS & LIVE GRILL

LUXURY UPGRADES & CUSTOM PARTY ORDERS

VEGETARIAN APPETIZERS

PRICE

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

NON-VEGETARIAN STARTERS

PRICE

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

 LIVE BARBECUE EXPERIENCES

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



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Veg BBQ: ₹800 / KG (Serves 4-5) — Paneer, Mushroom, Pineapple, Baby Aloo, Baby Corn, Capsicum, Onion.

Non-Veg Chicken BBQ: ₹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	₹1,000
Rich Paneer Biryani	₹1,200
Spiced Chicken Biryani	₹1,200
Heritage Mutton Biryani	₹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



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