

Soup

Carrot Soup (V)
Coconut Milk, Cheese Soldiers
 440

 *Minestrone Soup (V)*
 440

Salad

 *Farm Greens (V)*
Purple Radish, Apple Caramelized
Pecan Nuts, Miso Dressing
 540

 *Caprese (V)*
Mozzarella, Tomato, Basil,
Extra Virgin Olive Oil
 540

 *Roasted Pumpkin (V)*
Pomegranate, Crumbled Feta, Thyme Dressing
 540

 *Tandoori Baby Beets (V)*
Apples, Fresh Mint, Rocket leaves,
Horseradish Dip
 540

 *Roasted Brussel Sprouts (V)*
Turnips, Baby Carrot, Arugula,
Yoghurt Zatar Dressing
 540

 *Heart of Palm Salad (V)*
Young Coconut, Raw Papaya,
Spicy Lacquered Nuts
 590

 *Quinoa (V)*

Sweet Potato, Herbs, Mustard Dressing
 640

  *Warm Goat Cheese Salad (V)*
Mixed Greens, Sundried Tomato, Balsamic
 690

Latitude's Special Caesar
Romaine, Asian Dressing, Wonton Crisp
Crispy Tofu (V) Grilled Chicken (NV) Bacon (NV)
 540 590 690

Sandwiches

Artichoke Panini (V)
Caramelized Onions, Provolone Cheese, Pesto
 640

Prawn & Bacon Panini (NV)
Tomato, Avocado, Chipotle Sauce,
Crusty Baguette
 840

Start with..

Bruschetta (V)
Tomato & Basil Avocado & Jalapeno
 340 490

Chilli Cheese Toast (V)
Old fashioned - Cucumber Relish, Kasundi
 390

 *Taro Root Fries (V)*
Avocado Dip
 440

Tapioca Potato Pops (V)
Peanut & Mango Chutney
 440



Chef Recommends



Gluten Free

*Chef Ritu Dalmia and the DIVA chefs prepare their food with love in Extra Virgin Olive Oil.

Taxes extra as applicable. We levy a discretionary 10% service charge.

Most ingredients are procured fresh daily, so please excuse us for any menu item that may be unavailable.

Please inform your server of any food allergies / sensitivities.

(V) denotes suitable for Vegetarians, however it may contain egg, please inform your server in case you are a strict vegetarian.

Start with..

Chicken Liver Pâté (NV)

Green Apple, Toasted Crispy Bread

440

Vietnamese Style Cold Rice-Paper Rolls (V)

Raw Mango, Garden Fresh Veggies &

Crunchy Peanuts

490

Grilled Chicken (NV)

Crispy Disc, Dukkah Spices, Olive Lime Relish

490

Zucchini & Corn Fritters (V)

Chilli Jam, Seasonal Mix Greens

490

Mexican Style Taco

Pico de Gallo, Avocado, Sour Cream

Sweet Potato (V) Panko Crusted Chicken (NV)

540

640

Sharing Board (V)

Avocado Smash, Burrata, Bruschetta

with Tomato & Basil, Vol-Au-Vent with

roasted Pumpkin & Watercress Lavash

890

Sharing Board (NV)

Crispy Prawns, Bruschetta,

Chicken Liver Pate, Crispy Lavash

990

Hearty Meals



Rice Noodles

Tamarind, Jaggery Ginger

Mushroom (V) Chicken (NV) Prawn (NV)

540

540

790

Lasagne (V)

Handmade Pasta, Spinach, Ricotta

590

Aubergine Curry (V)

Baby Eggplant, Whipped Yoghurt,

Fennel Seeds, Goan Red Rice, Potato Mash

590

Pandi Curry (NV)

Pork, Kudampuli, Chilli

(with Basmati Rice / Malabar Paratha)

590



Potato Terrine (V)

Seasonal Mixed Greens, Huancaína Sauce

640

Gnocchi (V)

Fresh Cherry Tomatoes, Pesto, Pine Nuts

640

Cauliflower Tempura Bun (V)

Caramelized Onions, Pickled Vegetables,

Wasabi Mayo

640



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Hearty Meals

Linguine (NV)

Prawn, Chilli Flakes, Tomato, Basil Bits

640

Penne (NV)

Italian Sausage, Tomato, Chilli Flakes

640

Risotto (V)

Forest Mushrooms, Parmesan

690

Kabocha Curry (V)

Butternut Squash, Baby Potatoes

Five Spices, Glass Noodles

740

Roasted Chicken (NV)

Marsala Sauce, Mushrooms, Mash Potatoes

740

Mezze Platter (V)

Falafel, Hummus, Tzatziki,

Moutabel, Pita

790

Slow Roasted Pork Burger (NV)

Caramelized Onion, Apple Chutney,

Sweet Potato Chips

990

Grilled Salmon (NV)

Citrus, Dill, Zucchini

1140

John Dory (NV)

Lemon Grass, Shitake Mushrooms,

Coconut Milk, Stir-Fry Vegetables

1140

Lamb Shank (NV)

Chimichurri Plantain, Banana Flower,

Goa Red Rice

1690

Latitude Signature Thali

Fresh Thoran of the day,

Sabudana Vada,

Quinoa & Pyaaz Roti,

Steamed Kerala Rice,

Raita of the day,

Selection of Chutneys &

Curry of the day

Vegetarian

Non Vegetarian

740

890

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Sides

Hummus (V)

120

Plain Garlic Bread (V)

190

Creamy Mash (V)

190

Steamed Rice (V)

190

French Fries (V)

190

Zucchini Tempura (V)

240

Grilled Vegetables (V)

340

Wok Tossed Quinoa (V)

340

Dessert

Eggless Chocolate Brownie

390

Almond Rosemary cake with Orange Sauce

440

Lemon & Ricotta Cheese Cake

440

Chocolate Torta with Pistachio Praline

440

Sticky Toffee Pudding

440

Chocolate Mousse Wine Cake

440

Baileys Mousse with Irish Coffee Sauce

440

New York Cheese Cake with Strawberry Compote

490

Classic Tiramisu

490



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Mocktails And Soft Beverages

| | |
|--|-----|
| <i>Minty Fresh Lime Soda</i> | 140 |
| <i>Virgin Mojito</i> | 190 |
| <i>Iced Tea (Peach / Lemon)</i> | 190 |
| <i>Aerated Drinks</i> | 190 |
| <i>Ginger, Basil & Orange Spritzer</i> | 220 |
| <i>Rose Lemonade</i> | 250 |
| <i>Coconut & Lavender Lemonade</i> | 250 |
| <i>Kiwi & Mint Cooler</i> | 250 |
| <i>Catch (500 ml)</i> | 90 |
| <i>San Pellegrino (250 ml)</i> | 170 |
| <i>San Pellegrino (750 ml)</i> | 390 |

Juices

| | |
|----------------------------------|-----|
| <i>Carrot & Citrus Fruit</i> | 290 |
| <i>Watermelon</i> | 290 |

Coffee

| | |
|----------------------|-----|
| <i>Americano</i> | 190 |
| <i>Espresso</i> | 190 |
| <i>Macchiato</i> | 190 |
| <i>Cappuccino</i> | 220 |
| <i>Café Mocha</i> | 220 |
| <i>Café Latte</i> | 220 |
| <i>Cold Coffee</i> | 240 |
| <i>Iced Mocha</i> | 240 |
| <i>Hot Chocolate</i> | 240 |

Lassi

| | |
|----------------------------------|-----|
| <i>High Chi</i> | 260 |
| Banana, Strawberry & Pineapple | |
| <i>Reconnection</i> | 260 |
| Peaches & Mango | |
| <i>Old Fashion</i> | 220 |
| Choice of Plain / Sweet / Salted | |

Tea

| | |
|---|-----|
| <i>Good-Earth Darjeeling Tea Leaf's</i> | 290 |
| <i>Indian Masala Tea</i> | 190 |
| <i>Fine Darjeeling</i> | 190 |
| <i>Earl Grey</i> | 190 |
| <i>Green Tea</i> | 190 |
| <i>Assam Tea</i> | 190 |

Boutique Tea

| | |
|--|-----|
| <i>Green Tea</i> | 290 |
| Fire-Flame Bush & Mint / Chamomile & Rosehip / Pomegranate & Himalayan Tulsi | |
| <i>First Flush</i> | 290 |
| Lemon Grass & Lavender | |
| <i>Humming Homeward</i> | 290 |
| Oolong Tea, Rose petals, Hibiscus & Hint of Cinnamon | |
| <i>Indian Bouquet</i> | 290 |
| Indian flowers infused in Black Tea, Hint of Cardamom | |
| <i>Fairy Tale</i> | 290 |
| Black Tea, Berries & Flowers | |
| <i>Pinewood Smoked Tea</i> | 290 |

BEVERAGES

Wine List

CHAMPAGNE & SPARKLING WINE

| | Glass | Bottle |
|---|-------|--------|
| <i>Sula, NV, Brut, Nashik, India</i> | | 1800 |
| <i>Tiamo, NV, Brut, Prosecco, Italy</i> | 750 | 3450 |

WHITE WINE

| | | |
|---|-----|------|
| <i>Sula Sauvignon Blanc, Nashik, India</i> | 400 | 1800 |
| <i>Sauvignon Blanc, Bodega Norton Mendoza, Argentina</i> | 600 | 2800 |
| <i>Pinot Grigio Sartori, DOC, Friuli, Italy</i> | 650 | 3800 |
| <i>Ward Valley Marlborough Sauvignos Blanc, New Zealand</i> | 800 | 3900 |
| <i>Chardonnay, Vina Tarapaca, Chile</i> | 900 | 4200 |

RED WINE

| | | |
|--|-----|------|
| <i>Sula Dindori, Nashik, India</i> | 400 | 1800 |
| <i>Montepulciano D' Abruzzo, Umani Ronchi, Italy</i> | 600 | 2800 |
| <i>Baron Philippe Cabernet Sauvignon, France</i> | 700 | 3100 |
| <i>Baron Philippe Merlot, France</i> | 700 | 3100 |
| <i>Shiraz Cabernet Rawson's Retreat, Australia</i> | | 3700 |
| <i>Malbec, Bodega Norton, Argentina</i> | | 3800 |
| <i>Ward Velley Marlborough Pinot Noir, New Zealand</i> | 950 | 4600 |
| <i>Chianti, DOCG, Castiglioni, Italy</i> | | 6800 |

BEER

| | | |
|--------------------------------|--|-----|
| <i>Simba Wit, India</i> | | 350 |
| <i>Kingfisher Ultra, India</i> | | 350 |
| <i>Bira Blond, India</i> | | 350 |
| <i>Bira White, India</i> | | 350 |
| <i>Hoegaarden, Belgium</i> | | 595 |
| <i>Corona, Mexico</i> | | 595 |

WINE COCKTAILS

| | Glass | Pitcher |
|---|-------|---------|
| <i>Classic Bellini - Ask your server for flavours</i> | 850 | |
| <i>Classic White Wine Sangria</i> | 550 | 2500 |
| <i>Classic Red Wine Sangria</i> | 550 | 2500 |
| <i>Pomegranate & Basil Sangria</i> | 550 | |
| <i>Cherry & Rose Petal Sangria</i> | 550 | |
| <i>Strawberry & Mint Sangria</i> | 550 | |