



LOHONO  
*Stays*



# *In-villa dining*

GOA



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## BESPOKE INGREDIENTS

### **GOAN SAUSAGES**

A reflection of the Indo-Portuguese culture and a quintessential part of the Goan heritage, these sausages are made up of boneless pork meat that is diced, salted and marinated in Goan spices.



### **GOAN POI**

The popular Goan poi is a local delicacy. Often, in the mornings you can hear vendors going around on their cycles selling fresh hot pois. Made from all-purpose flour, wheat and bran, poi is leavened using toddy (local palm liquor) which gives it a distinctive character.



# Breakfast

## **COLD SERVE**

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Seasonal Fresh Fruits (V)

Seasonal Fresh Fruit Juice (V)

Cereals (Corn Flakes / Choco Flakes / Coco Pops) (V)

Choice of Bread (White Bread / Brown Bread) (V)

Goan Poi (V)

Cheese, Crackers and Cold Meats Platter

Parfait Cups and Yogurt (V)

Tea / Coffee / Cold Coffee / Milk (V)

Hot Chocolate / Smoothie / Milkshake (V)

## **TO ORDER**

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Oats (V)

Eggs (Scrambled / Sunny Side / Bull's Eye / Fried / Boiled / Omelettes)

Pancakes Drizzled with Honey

French Toast with Maple Syrup or Honey

Sliced Avocado on Toast with Ricotta Cheese (V)

Guacamole on Toast with Ricotta Cheese (V)

**HOT SELECTION** (please select any two)

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Idli Sambar with Chutney (V)

Uttapam with Sambar & Chutney (V)

Rava Upma with Green Chutney (V)

Medu Vada with Sambar & Chutney (V)

Suji Halwa (V)

Poha (V)

Puri Bhaji (V)

Stuffed Paratha (Aloo / Gobi) (V)

Spicy Baked Beans (V)

Egg Quesadilla

Goan Sausage Chili Fry

Chicken Sausage

Egg Burrito

Goan Sausage Stuffed Paratha

Chicken Sausage Bhurji

Sliced Avocado With Poached Egg

*Jain options available on request*

# Lunch & dinner

Dear Guest, Welcome to Lohono's Goa! With our curated dining experience, embark on a culinary journey where you can treat your senses and indulge in authentic Goan and regional delicacies. A cook is available at request to whip up delicious home-style fare, using only the freshest ingredients, sourced from local markets.

We hope you have a memorable stay with us.  
- Team Lohono

## **Meal Options:**

### **Vegetarian: ₹1,100 per person**

1 Soup or Salad, 2 Appetizers, 2 Mains, 1 Bread, 1 Rice, 1 Dessert

### **Non-Vegetarian: ₹1,250 per person**

1 Soup or Salad, 1 Veg Appetizer, 1 Non-Veg Appetizer, 1 Veg Main,  
1 Non-Veg Main, 1 Bread, 1 Rice, 1 Dessert

### **Add-on items:**

Vegetarian: ₹650

Non-vegetarian: ₹800

### **Please note:**

- Prices are exclusive of taxes
- Menu must be finalized 24 hours in advance
- Kids between 5 to 10 years of age will be charged ₹350 per person
- Kids above 10 years of age would be considered adults
- Cancellations made within 12 hours of service will be charged at 50% of the total amount
- Last minute cancellation would attract 100% cancellation charge

## SOUPS AND SALADS

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*All soups are served with garlic bread*

### Tomato & Basil Soup (V)

*Rich & fragrant*

### Mushroom Cappuccino (V)

*Button & milky mushrooms, fresh thyme, cream & truffle oil*

### Hot & Sour Soup (V)

*Julienned vegetables, vinegar, spices*

### Cream of Chicken Soup

*Chicken bone broth simmered with cream*

### Lohono Caesar Salad

*Romaine lettuce, herbed croutons, parmesan shavings, sundried tomatoes, grilled chicken / prawn balchao*

### Greek Salad (V)

*Cucumber, baby onions, tomatoes, crumbled feta, balsamic vinaigrette*

### Grilled Chicken Cous Cous Salad

*Crispy chickpeas, red & yellow peppers, olives, cucumber, mint, parsley*

## APPETIZERS

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Ricotta Hara Bhara Kebab (V)

*Peanut butter chutney*

Szechuan Chilli Paneer (V)

*Mixed peppers, shallots, Goan boriya chillies*

Stir Fry Spicy Mushrooms (V)

*Crispy mushrooms tossed with sweet chili*

Himalayan Pink Salt & Pepper (V)

*Seasonal root vegetables wok tossed in pink salt and crushed black pepper*

Rawa / Masala Fry

*Choice of prawn / fresh fish of the day*

Roasted Cashew Chilli Chicken

*Mixed peppers, shallots, Goan boriya chillies*

Lohono Chicken 65

*Sriracha mayo dip*

## MAIN COURSE

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Slow Cooked Dal Makhani (V) *(please order 48 hours in advance)*  
*With fresh cream drizzle*

A2 Yellow Tadka Dal (V)  
*Goan boriya chillies, curry leaves*

Lohono Palak Paneer (V)  
*Crispy garlic*

Paneer Makhani (V)  
*Fresh green chillies*

Methi Paneer (V)  
*Charred cottage cheese in a rich fenugreek gravy*

Goan Vegetable Xacuti (V)  
*Seasonal root vegetables, toasted coconut shavings*

Mushroom Korma (V)  
*Toasted cashews, spring onions*

Gunpowder Baby Potatoes (V)  
*Roasted cumin and curry leaves*

Lohono Butter Chicken  
*Fresh green chillies, cream drizzle*

Chicken Xacuti  
*Toasted coconut shavings, coriander, poppy seeds*

Chicken Do Pyaza  
*Marinated chicken with caramelized onions*

Chicken Cafreal  
*Herbed potato wedges*

Home-style Andhra Chicken Curry  
*Fresh ground coconut, poppy seeds & tomato*

Goan Prawn Curry with Lady Fingers  
*Option of red snapper fish*

Goan Prawn Balchao  
*Option of fish*



## **RICE AND BREADS**

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Steamed Basmati Rice (V)

Goan Red Rice (V)

Jeera Rice (V)

Goan Poi (V)

Chapati (V)

Laccha Paratha (V)

## **DESSERTS**

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Warm Bebinca

*Served with vanilla bean ice cream*

Lohono cheesecake with Biscoff

Chocolate Caramel Tart (V)

## **FOR THE LITTLE ONES ₹800** (Select any two)

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Cream of Tomato Soup (V)

French Fries (V)

Baked Mac & Cheese (V)

Classic Fish & Chips

Chicken Nuggets

Dal Khichdi (V)

Bon appetit!

