



— OUR STORY —

"FOREST VIEW DECK"

DINING WITH NATURE

About Us

At the Forest View Deck, we are on a journey to explore and appreciate the flavours of the season through sustainable gastronomy in both food and beverage.

Cuisine

The cuisine grew out of a desire to cut food waste, cook root to fruit with an approach encompassing seasonality and locality that not only contributes to the environment at large, but brings us a step closer in appreciating Mother Nature's endless possibilities.

Our mission is to celebrate Indian produce, farmers, seasons, and build a cuisine that's for tomorrow. Everything we grow in our hydroponic greenhouse and farm built for the cause, is the foundation of our beginnings.

We aim to be **"A Zero Waste Kitchen"** while cooking in the purest form with care and creativity.

Our menu is simple, it's sour, salty, bitter, umami and sweet, in our kitchens taste is never compromised and waste is always treasured.

A playful gourmet zero proof bar, organic coffee and tea blends that thrive on taste and balance.

Dining at Forest View Deck is tranquil, complemented by a view.



FOREST VIEW DECK

— DINING WITH NATURE —

Mystical Winters & Hope

As the winter approaches, it makes me shiver
I hold my thoughts and quaver
I think of Autumn passing by, missing my perfect sunshine
It gave us a perfect blend, of farm walks, ingredients and radiance
While I build hope for the chill breeze, misty mornings and foggy skyline
Still as the winter approaches, it makes me shiver

As the winter approaches, I quaver with excitement
Quaver to try new crops, new flavours and discover new boundaries
Winter promises long days, slow ferments & faith, to spice up days and nights
As the winter approaches, I quaver with excitement

Sun is low, dew is more, wind is strong, flame is on
I look forward to welcoming you and greeting you, with hope and joy
As the winter approaches, I quiver with excitement

Savour The Season With Us

Pre-Winter Season (Hemant): December to January

Winter Season (Shishir): January to February.

Spring Season (Vasant): February to March

Summer Season (Grishma): March to May

Monsoon Season (Varsha): June to September

Winter is a time of abundance, citrus fruits such as oranges, lemons, and sweet lime fill the air with their zesty aromas. Leafy greens like mustard greens thrive, providing a valuable source of vitamins and minerals. Other winter treasures include fresh peas, which add sweetness and texture to seasonal dishes. These ingredients form the foundation of hearty stews, delectable curries, and comforting soups that warm households during the chilly months.

In **summer**, as temperatures soar across the country, juicy watermelons, succulent muskmelons, and tangy mangoes take center stage during this season. With their high water content and natural sweetness, these fruits provide respite from the sweltering heat while hydrating the body. Summer delights include cucumbers, tomatoes, pumpkin, snake melon or kakdi, drumsticks, jackfruit, along with several gourds such as ivy gourd, bottle gourd, ridge gourd, bitter gourd etc.

The **monsoon** marks a period of relief from the scorching heat and the rejuvenation of parched lands. Leafy green vegetables such as spinach, fenugreek, and amaranth flourish. Fresh corn, known as 'bhutta,' becomes a popular street food. Fruits like luscious lychees, tart jamun (black plum), and fragrant guavas make their presence felt, offering a burst of flavours amid the rainy backdrop.

Autumn marks the transition from the monsoon to cooler temperatures. Fruits like pears, pomegranates, apples, and sweet grapes take the spotlight. Vegetables like carrots, turnips, radishes, sweet potatoes, cauliflower, and beans also make their way to the markets, adding a touch of vibrancy to autumnal dishes.

EXPERIENCE THE FOREST

INR 6500

Our chefs and bartenders have curated 5 perceptions of taste using their favourite ingredients available in the season.

Pick a favourite from each taste and we shall enhance your perceived tastes through techniques, flavours & beliefs.

The journey begins with a chilled essence of seasonal vegetables, bake of the day, and the chef's choice of paired dip.

EXPLORE SOURNESS

INSIDE KITCHEN PANTRY

Fresh Mustard Leaves - Red Tomato and Yellow Tomato - Orange/Mandarin - Amla - Star Fruit - Grapes - Strawberries - Gongura Leaves - Pineapple - Peach - Grapefruit - Tamarind - Sorrel Leaves - Rhubarb - Blueberry - Raspberry - Kiwi - Ber (Indian Jujube) - Mulberries - Raw Mango - Nasturtium Leaves - Kokum - Green Apple

■ Smoked Pineapple (Kcal 165)

Warm pineapple broth, yellow cherry tomatoes, micro herbs and mustard cress

■ Mezzethes (Kcal 165)

Black chana amla hummus, pumpkin and yogurt labneh, carrot muhammara, fresh berries, multigrain pita, fermented pineapple, grilled peach, kale and baja leaf dolma

▲ Lobster Tail (Kcal 190)

Pomegranate molasses, fresh corn, lemon, glazed ber, Himalayan cheese bun

■ Vegetarian ▲ Non Vegetarian



The hotel will levy 2.5% service charge + GST on all food & beverage invoices.

EXPLORE SALTS AND SPICE

INSIDE KITCHEN PANTRY







Black Peppercorn - Fresh Green Chilli - Ginger - Cinnamon - Dry Red Chilli - Fresh Red Chilli - Garlic - Shallots - Radish Leaves - Radish - Cloves - Timur Pepper - Paprika - Mustard Leaves

- **Tempura Pimientos** (Kcal 190)  
Pickled cucumber, goat cheese, chilli, glazed onion, peppercorn
- ▲ **Steamed Himalayan Trout** (Kcal 189)   
Radish leaves, spicy shallot compote, radish kimchi
- ▲ **Braised Lamb Shoulder** (Kcal 890) 
Chilli & chickpea stew, fresh herb gremolata, cracker

EXPLORE UMAMI

INSIDE KITCHEN PANTRY

Tomatoes - Mushrooms - Fermented Rice - Fermented Flour - Miso - Cheese - Lotus Stem - Garlic - Corn - Cabbage

- **Seasonal Tomatoes** (Kcal 110)
Texture of tomato, basil salt, grilled peach, tamarind, tomato juice
- **House-Fermented Fruits and Vegetable Pithivier** (Kcal 240)   
Tomatoes, apples, oranges, plums, smoked oil, Himalayan salt, local cheese
- ▲ **Black Rice and Fresh Green Pea Khiccha** (Kcal 760)   
Local cheese, Rajasthani tomato-garlic chutney, black rice mushroom wafers, and black garlic pickle
Meat version: Poached chicken

■ Vegetarian ▲ Non Vegetarian



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EXPLORE BITTERNESS

INSIDE KITCHEN PANTRY

Bitter Melon or Bitter Gourd - Fenugreek - Dill Leaves - Kale - Chocolate - Artichoke - Saffron -
Broccoli - Cranberries - Brussels Sprouts - Neem

■ Jackfruit Satay (Kcal 200)

Millet flour, kale yoghurt pachadi, walnut sauce, pickled shallots, fresh herbs, and lemon

▲ Fenugreek Duck Pancakes (Kcal 240)

Cucumber, spring onion, fermented chilli, starfruit-chocolate sauce,
bitter melon-sesame chutney

EXPLORE SWEET

INSIDE KITCHEN PANTRY

Strawberry, Kiwi, Pineapple, Starfruit, Berries, Melon, Peaches, Mandarin, Sweet Potato,
Sugarcane, Chocolate, Carrots, Beetroot, Grapes, Pears, Persimmon, Figs, Soy Milk, Almond
Milk, Oat Milk, Nuts and Seeds, Millet Flour, Almond Flour, Coconut, Honey, Cream, Eggs,
Jaggery, Monkfruit

Winter Breeze (Kcal 336)

Cured pineapple, sugarcane vinegar sorbet, sugarcane and rice snowfall

A Platter From The Forest (Kcal 450)

Soil - Bal Mithai

Bark of a tree - Churan

Leaf - Cardamom-smoked dark chocolate

Rocks - Pulled sugar, sesame, jaggery, 70% dark chocolate

Roots - Candied, goat milk gelato

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EXPLORE BEVERAGE

A playful gourmet zero-proof bar, organic coffee and tea blends that thrive on taste and balance

Canopy Breeze

Fresh apple juice, lime, ginger ale, basil

The Mossy Creek

Fresh orange juice, lime, spices, honey, berries

Rustic Retreat

Pine nuts hydro, hazelnut, honey

Whisper Of Woods

Berries, tonic water, passion fruit, orange, jaggery, flora

The Mist Of The Woodland

Fresh orange syrup, pineapple juice, lime, demerara

Bramble Birch Wood

Fresh berries, strawberry, honey, soda

Timber Tonic

Star anise-pomegranate reduction, lychee, tonic, Gondhoraj lemon

Fern Quencher

Cucumber, mint, rosemary, soda

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EXPLORE TEA & COFFEE

Turmeric Ashwagandha

Paradise of Kashmir

Blueberry Green Tea

Turmeric Tulsi

Hardoor Estate Coorg – Organic Arabica

Hardoor Estate Coorg – Green Coffee

Veen Still (600 ml)

Perrier (330 ml)

Veen Sparkling (330 ml)

 Vegetarian  Non Vegetarian



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