



L'Amour

multi cusine restaurant



Our story

De Foret was designed and built for anyone and everyone who loves and cherishes nature. Modeled on a jungle theme, we believe that everyone deserves to retreat in nature's lap to unwind and relax. From spacious living spaces to soothing forest views, we have everything set just for you.

In this time of environmental crisis, De Foret understands the need to conserve trees and forests. Hence, we have tactically designed the space where no trees were cut. We have actively worked towards providing the best experience to our guests without disturbing the natural habitat.



Breakfast

Pancakes	300
<i>Delectable and fluffy pancakes with your choice of toppings. A perfect start to a tropical morning!</i>	
Indian Breakfast	650
<i>Go back to your roots and enjoy the comfort food you love with our hearty Indian breakfast.</i>	
Continental Breakfast	650
<i>Keep up with your health goals even while on vacation!</i>	
Egg-centric	300
<i>Keep it simple for a cracking morning! Choose the way you want your omelette.</i>	
Seasonal Fresh Juice	200
<i>Quench your thirst with the refreshing essence of our Seasonal Fresh Juice</i>	
Veg Grilled Sandwich	300
<i>A delicious vegetarian sandwich filled with grilled zucchini, tomato, mayo, and served on fresh bread.</i>	
Chicken Grilled Sandwich	375
<i>A savory sandwich featuring grilled chicken, mayo, and fresh bread.</i>	
Veg Burger	450
<i>A vegetarian delight with an all-veg patty, cheese, lettuce, tomato, cucumber, and bread.</i>	

Soups

Sweet Corn Soup (Veg / Chicken)	300/350
<i>Thick and creamy soup with juicy chicken and sweet corn, a satisfying choice for soup lovers.</i>	
Manchow Soup (Veg / Chicken)	300/350
<i>Enjoy our soup made from mixed vegetables, garlic, ginger, soya sauce, and ground pepper.</i>	
Hot & Sour Soup	300/350
<i>Shredded vegetables in a spicy and sour broth.</i>	
Cream Soup (Tomato or Mushroom / Chicken)	300/350
<i>Savor this light, creamy soup with your choice of either tomato, mushroom, or chicken.</i>	



Rosemary Chicken Soup

Savor aromatic rosemary-infused chicken soup, a delightful blend of comforting flavors in every spoonful.

450

Salads

Green Salad

A crisp, refreshing medley of garden-fresh vegetables, perfect for a light and healthy start.

200

Greek Salad

A classic Greek medley featuring cucumbers, tomatoes, peppers, and olives, drizzled with a tangy vinaigrette.

550

Watermelon Feta

A refreshing salad featuring watermelon, pumpkin seeds, feta cheese, and honey lemon dressing.

450

Sea food Starters

Fish Finger with Tartar Sauce

Bite-sized fish prepared with a light batter for a crispy outside and tender inside.

650

Fish Amritsari

Fish prepared with a unique combination of Amritsari herbs and spices, deep-fried to perfection.

650

Bengali Fish Fry

A taste of authentic Bengali spices in our crispy fish fry.

650

Batter Fried Squid

Locally caught squid prepared simply yet bursting with flavors, a true island delicacy.

800

Butter Garlic Tiger Prawns

Succulent prawns deep-fried with a garlic-based sauce.

As per size

Sizzling Shrimps Salt & Pepper

Locally caught shrimp made with traditional Chinese spices and cooked until the perfect temperature.

700

Oriental Prawns

A prawn cuisine prepared in the traditional Asian way with bell pepper sauce and herbs.

700



Smoked Kingfish Crostini

Savor the essence of the sea with our Smoked Kingfish Crostini, topped with zesty green chutney and turmeric tempura boondi.

700

Chilli Garlic Lobster

Fried lobster, chili paste, diced vegetables, and burnt garlic.

As per size

800

Butter Garlic Tiger Prawns

Juicy tiger prawns deep-fried and coated in a rich and savory butter garlic sauce.

Tandoori Prawns

Succulent prawns marinated in a fragrant blend of yogurt and spices, roasted to smoky perfection.

850

Tawa Fish

Shallow-fried fish marinated with corn starch.

650

Fish Hariyali Tikka

Fish fillets marinated in vibrant green herbs and spices, grilled to tender and flavorful perfection.

700

Chilli Garlic Fish

Sliced fish stir-fried to crispy perfection with a zesty blend of chili and garlic.

650

Chilli Prawns

Prawns, three bell pepper, and onion chili base.

750

Crumb Fried Prawns

Prawns delicately coated in crispy breadcrumbs, served with a side of wasabi sauce.

750

Veg Starter

Cheese Corn Balls

Chopped corns, potatoes, bread crumbs with garlic mayo.

600

Jalapeno Cheese Croquettes

Jalapeno, cheese, potato, bread crumbs with cocktail sauce.

650

Baby Potato with Mushroom Regato

Baby potato, butter, mushroom, chili flakes.

600

Sashlik Cottage Cheese

Paneer, paprika, butter, chili mayo.

650

Paneer Malai Tikka

Tender pieces of cottage cheese that have been marinated in saffron-fused yogurt, cream, and glazed until golden in a clay

600



oven.

Tandoori Paneer Tikka

Traditionally made paneer marinated in a fragrant mix of spices cooked in a tandoor.

600

Vegetable Kebab Platter

Enjoy our specially selected range of vegetarian kebabs from the finest culinary corners of India.

1200

Malai Najarbutto

Cheese & vegetables with green chutney.

600

Vegetables Gulmohri Shekh

Savor the delightful fusion of vegetables infused with the rich flavors of Gulmohri Shekh spices.

650

Corn Kurkuri Tikka

Corn & coated cheese deep-fried in oil.

600

Stuffed Mushroom Tikka

Dry fruits chopped chili & ginger.

750

Dahi Ke Kebab

Hung curd, chopped pepper, green cardamom powder

700

Hara Bhara Kabab

Potato chopped green vegetables & spinach paste.

550

Veg Seekh Kabab

Chopped vegetables with green chutney.

550

Chilli Paneer

Dice onion, capsicum & chili sauce base.

650

Veg Manchurian

Manchurian balls fried in Manchurian sauce.

650

Corn Cake Hong Kong Style

Crispy corn tossed in an aromatic Chinese sauce prepared in-house.

500

Crispy Chilli (Baby Corn / Mushroom)

Your choice of vegetables fried until crispy with our special chili sauce.

550

Dragon Paneer

Classic paneer prepared in the true oriental way with chilies, nuts and hot & sweet Chinese sauce.

650



Chicken & Lamb Starters

Chicken Tikka	700
Honey curd, ginger garlic paste, Boneless chicken.	
Tandoori Chicken	1300
Honey curd, ginger garlic paste, whole chicken.	
Zafrani Chicken Tikka	700
Curd saffron marination chopped chili coriander & garlic.	
Mutton Gilafi Kebab	1000
Lamb, ginger garlic paste, mint, coriander, lemon, butter.	
De Foret Special Crispy Chicken	999
Ginger garlic paste marination, corn flour, egg.	
Buffalo Chicken	700
Chicken wings, red capsicum sauce, lemon Cheese mayo.	
Chilli Chicken	650
Boneless cube fried chicken, three bell pepper, and onion chili base.	
Chicken Popcorn	650
Chicken marinated in corn starch deep-fried in butter.	
Black Pepper Chicken	650
Tender chicken, boldly seasoned with aromatic black pepper	
Chicken Kebab	700
Chicken marinated in gram flour & red chili paste.	

Sea food Binge

Seafood Medley	As per size
Choose your favorite choice of our house special assortment of freshly caught seafood.	
Lobster on Fire	As per size
Lobster tail, seared to perfection, infused with butter, mustard, and creamy sauce, delivering fiery flavors..	
Char Grilled Fish with Caper Sauce	700
Flame-grilled fish adorned with zesty caper sauce, a harmonious symphony of smoky and tangy flavors.	
Grilled Tiger Prawns with Lemon Garlic Emulsion	1100
Grilled tiger prawns kissed by leamy garlic emulsion, a	



tantalizing seafood delight bursting with freshness.

Lobster L'Amour

Saffron-infused lobster, velvety risotto, and slow-roasted baby vegetables unite in this dish of pure love.

As per size

Crispy Calamari

Tender calamari rings coated in a crunchy breadcrumb crust, served with zesty chili mayo.

600

Seafood Platter

Indulge in our chef's finest selection of the freshest and most delectable seafood varieties. A seafood lover's dream!

2200

Prawn Malai Curry

Our take on a traditional Bengali dish complete with fresh prawns, coconut milk, and exotic spices.

750

Andaman Fish Curry

A coastal delight, our Andaman Fish Curry features tender fish in a rich and aromatic coconut gravy.

600

Indian Main Course

Dal Tadka

The classic lentils cooked generously with a blend of spices and seasoned to perfection.

450

Dal Dilruba

Cooked with desiccated coconut and coconut milk, these yellow lentils inherit a unique southern taste.

475

Dal Makhani

Cooked in rich butter and gravy, this is our modern take on a traditional lentils dish.

650

Kashmiri Dum Aloo

Spicy and delicious, these potatoes are simmered traditionally and served with a rich gravy.

650

Kadhai Paneer

Cottage cheese made with a spiced gravy consisting of tomato and cashew paste.

575

Paneer Lababdaar

A classic paneer dish native to the subcontinent consisting of a thick gravy made from cream, tomatoes, and exotic spices.

575

Mushroom Matar Masala

Fresh peas and mushrooms made with our in-house blend of

550



spices!

Khumb Hari Mirch Do Pyaza 550

A delectable mushroom dish made from our blend of exotic Indian masala.

Dal Bukhara with Desi Ghee 450

Three types of boiled dal tempered in desi ghee.

Subz Miloni 550

Vegetables spinach paste with Indian spices.

Paneer Tikka Masala 600

Grilled paneer & Indian spices with gravy.

Matar Mushroom Masala 550

A delightful blend of mushrooms and peas, cooked to perfection in a rich and spicy masala sauce.

Chicken Chettinad 575

Chicken prepared in aromatic curry leaves, freshly ground peppercorn and fennel for a truly amazing dish.

Andaman Chicken Curry 575

Native to the coast, this is our special chicken curry complete with the tastes of the island.

Chicken Malaidaar 600

Tender cuts of chicken marinated in creamy cashew gravy and rich masalas.

Mutton Rogan Josh 850

Made in gravy from garlic, ginger and more aromatic spices, the mutton is braised until cooked perfectly and served piping hot.

Butter Chicken Masala 575

Tender chicken cuts served in a thick onion tomato gravy.

Chicken Kali Mirch 600

Marinated chicken cooked in black pepper yogurt gravy.

Rice & Breads

Veg Biryani 695

Fragrant rice mixed with exotic spices and your choice in protein for a wholesome meal.

Chicken Biryani 885

Dum rice with whole spices & curd mint marination

Rice (Steamed / Zeera) 250/280



Hot steamed rice/ Rice steamed together with a generous amount of Zeera).

Pulao Veg / Mutter

A veg pot rice dish made with fragrant basmati rice cooked together with aromatic spices, herbs & vegetables.

375

Kashmiri Veg Pulav

Dry fruits & vegetables.

415

Tandoori Roti (Plain / Butter)

Staple Indian flatbread made from flour dough and cooked in a tandoor. Choice between Plain / Butter.

90/100

Phulka (Plain / Ghee)

Traditional Indian chapati, thin flatbread rolled with a rolling pin and baked on a tawa. Choice between Plain / Ghee.

100/110

Naan (Garlic / Butter / Plain)

Cooked in a tandoor, leavened Indian flatbread made from flour. Choice of generous dash of Garlic / Butter toppings or can be had plain.

130/120/110

Oriental Main Course

Seasonal Vegetable in Your Choice

550

Get the freshest assortment of seasonal vegetables however you'd like in our special house sauces.

Veg Manchurian

550

Savour our vegetarian Manchurian balls made up of minced garlic, cabbage and spices brushed in succulent Chinese sauce.

Gobi Manchurian

500

Authentically made Manchurian prepared with cauliflower and doused in our special Chinese sauce.

Mushroom Manchurian

550

Marinated mushrooms served either dry rubbed with Chinese spices or doused in oriental sauce.

Paneer Manchurian

575

A tender paneer twist of an oriental dish served either dry or with sauce.

Shanghai Chicken

600

Transport your taste buds to the provinces of China with this oriental Chicken dish, loaded with aromatic Mandarin flavors and served either dry or with gravy.

Chilli Chicken / Fish / Prawn

600/675/750



Enjoy succulent cuts of chicken, fish, or prawn in our house special chilli sauce.

Hot and Sweet Chicken / Fish / Prawn 600/675/750

Your choice of protein either tossed in hot and sweet oriental sauce or dry-rubbed.

Fried Rice (Veg / Egg, Chicken, Prawn or Mixed) 400/450/500/600

Traditional wok-tossed fried rice minced with our special assortment of vegetables.

Schezwan Fried Rice (Veg / Egg / Chicken / Prawns) 400/450/500/600

Spicy fried rice prepared with your choice of vegetables, egg, chicken, or prawns, infused with Schezwan sauce

Burnt Garlic Fried Rice 450

Fried rice with a rich, smoky flavor and a delightful aroma of burnt garlic.

Noodles (Veg / Egg, Chicken, Prawn or Mixed) 450/500/600/700

Stir-fried noodles tossed with veggies and mixed with oriental sauces.

Pan Fried Noodles (Veg / Egg, Chicken, Prawn or Mixed) 450/500/600/700

Crispy noodles and vegetables with your choice of protein.

Continental Main Course

Rosemary Gnocchi with Pomodoro Sauce 600

Rosemary, potato, pomodoro sauce, cherry tomato, olives with garlic bread.

Chicken Pepper Steak 675

A succulent cut of chicken breast served with a side of colorful vegetables and pepper sauce.

Chicken Supreme 675

A tender chicken breast cooked magnificently in wine and mushrooms served as lavish as can be.

Stuffed Chicken 750

A gourmet cut of chicken breast stuffed with mushrooms, olives, and aromatic herbs, served with herb cheese sauce.

Fusilli al Pesto 600

Fusilli, pesto sauce, vegetables, cheese & cream with garlic bread.

Penne Pasta Alfredo (Veg / Non-Veg) 500/600



Penne pasta, Alfredo sauce, vegetables, cheese & butter with garlic bread.

Rosemary Creamy Risotto (Veg / Non-Veg)	500/600
Rosemary, creamy sauce, veggies, risotto rice & cheese with garlic bread.	
Veg Lasagna (Veg / Non-Veg)	600/700
Pink sauce, chopped vegetables, pasta sheet cream with garlic bread.	
Vegetable Exotic Cannelloni	600
Vegetable, spinach, creamy sauce, & cheese with garlic bread.	
Spaghetti Agli Oli	700
Grilled chicken, butter, garlic, spaghetti, olive oil with garlic bread.	
Spaghetti Chicken Bolognese	700
Spaghetti, minced chicken, tomato sauce, cooking wine, with garlic bread.	
Pasta Carbonara	600
Egg yolk, cheese, cream, spaghetti with garlic bread.	
Chicken Cordon Bleu	650
Chicken boneless, cheese, mayonnaise, bread crumb.	
Grilled Chicken	700
Juicy grilled chicken seasoned to perfection, a mouthwatering choice for protein lovers	
Stir-fried Vegetables (Veg / Chicken / Prawn)	600/700/750
Served with Thai Jasmine Rice or Noodles.	

Deserts

Choice of Ice Cream	150
Choose from a range of classic ice cream flavors.	
Fresh Fruit Salad	300
A colorful assortment of fresh seasonal fruits served with a drizzle of honey and a dash of lime.	
Chocolate Brownie with Ice Cream	400
Enjoy a warm, gooey chocolate brownie served with a scoop of your choice of ice cream.	
Gulab Jamun with Ice Cream	400
A classic Indian dessert served with a twist, combining warm gulab jamun with cold ice cream.	

**Tiramisu**

An Italian classic dessert made with layers of coffee-soaked ladyfingers and mascarpone cheese.

550

Brownie with Chocolate Sauce

Warm chocolate brownie drizzled with rich chocolate sauce.

400

Seasonal Fresh Fruits

Assortment of freshly cut seasonal fruits.

300

Hot & Cold Drinks**Canned Juice / Tonic Water / Aerated Drinks**

200

Fresh Lime - Soda/ Water

200

Milk / Bournvita / Hot Chocolate

200

Indian Masala Tea / Ginger tea

250

Regular Coffee/South Indian coffee

250

Red Bull

300

Cold Coffee

350

Milk Shake with Ice Cream

350

Ice Tea

365

Veen Water - Still /Sparkling

450/500

Perrier

525

Soda Water

70



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