Unicorn Rooms

UNR-454, Siolim

Upto 10 Guests 4 Bedrooms

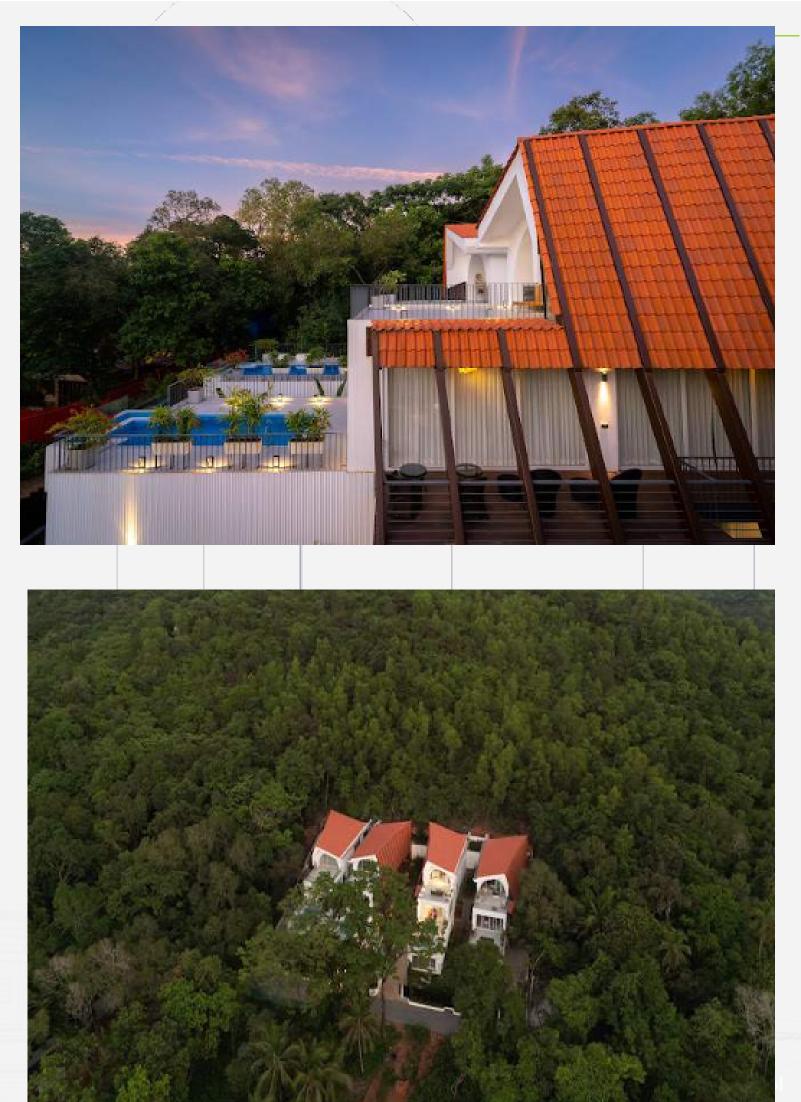
4 Bathrooms

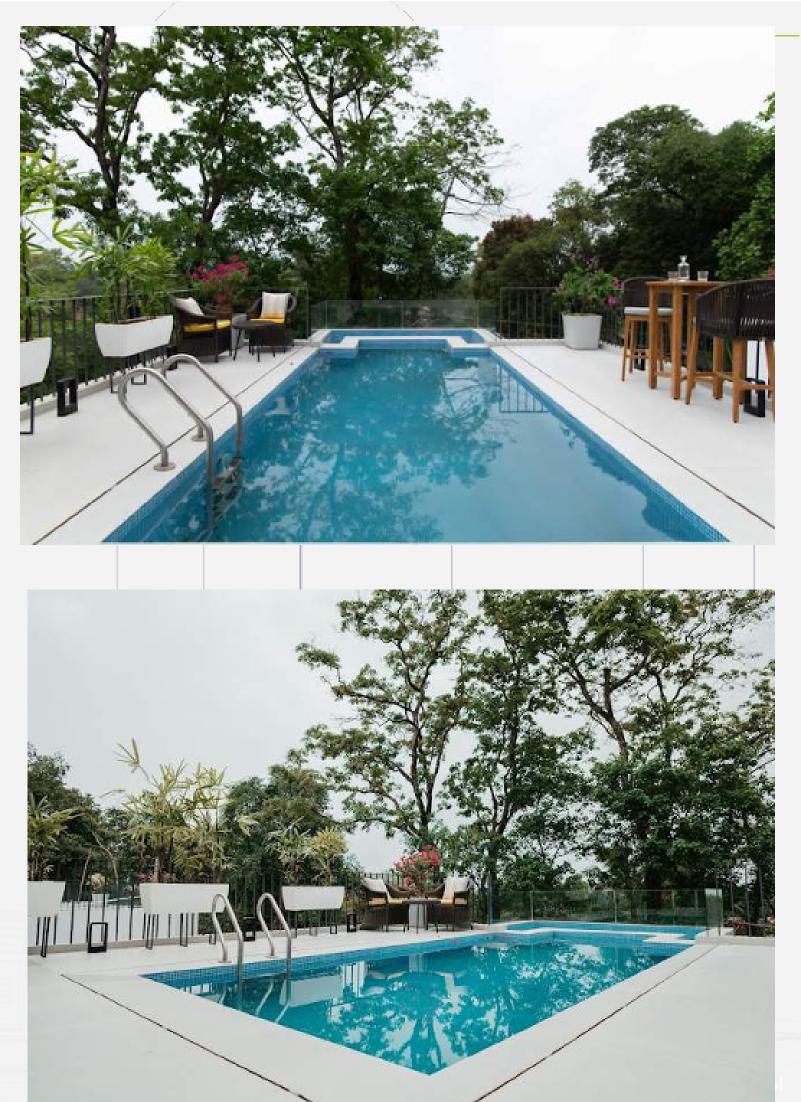
f

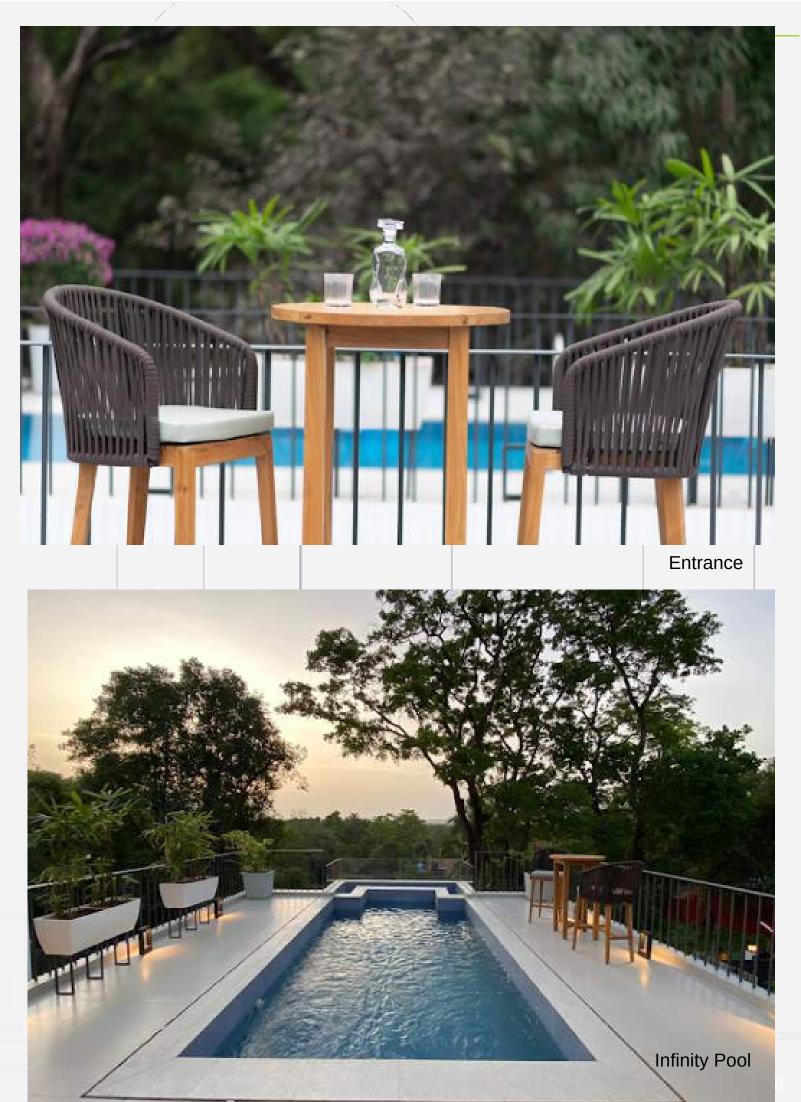
4bout you Villa

The luxury villa offers an array of premium services and amenities to ensure a lavish and comfortable stay. These include 24x7 butler service, daily housekeeping, a fully equipped kitchen, the option to order food from a menu, and the availability of a trained chef at an extra cost for personalized culinary experiences. Additionally, guests can enjoy regular towel and linen changes, find body wash, shampoo, and body lotion in the bathrooms, and benefit from a complimentary 150mbps Wi-Fi broadband connection. Moreover, breakfast is tailored to each guest's preference by the on-site cook, with the guest bearing the cost of ingredients. These features collectively create an opulent and relaxing atmosphere for a memorable stay in the villa.

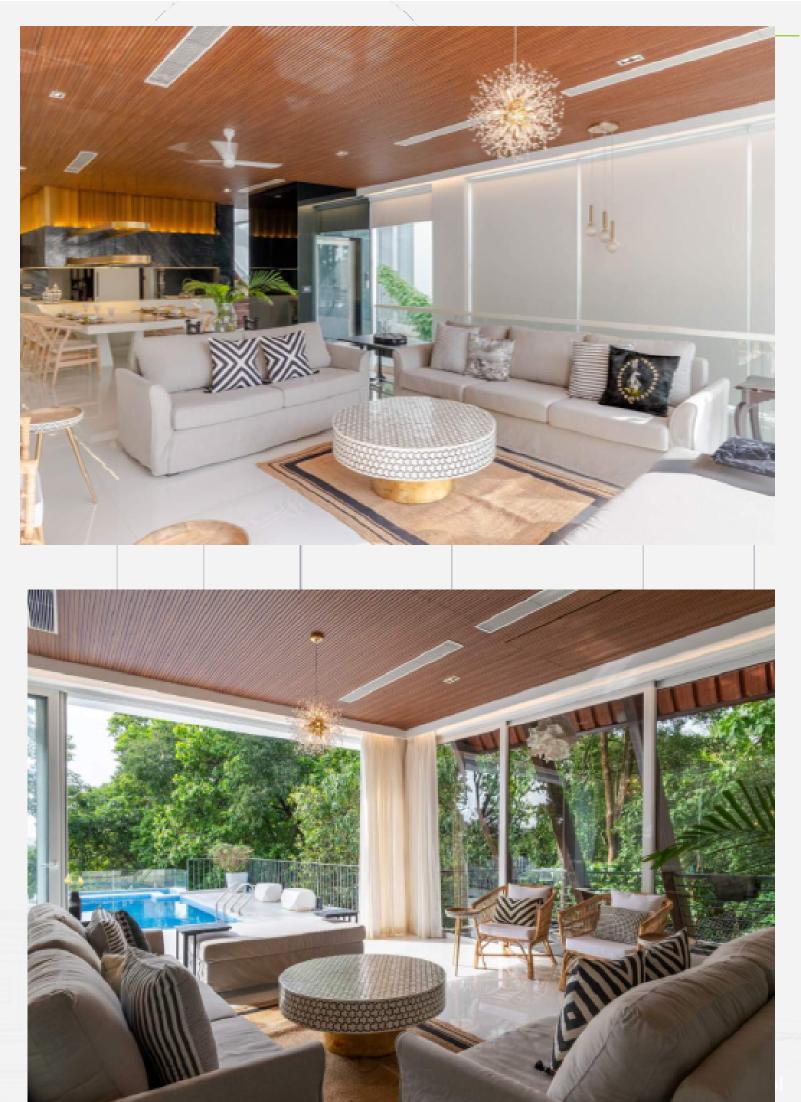
















menifies and Inclusions



Private Pool



Wifi

Kitchen

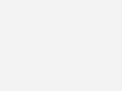




Generator back-up



Fire Extinguisher







Sheets & Towels

Toiletries





Music Speaker



Breakfast













Daily-Housekeeping

Bath Tubs

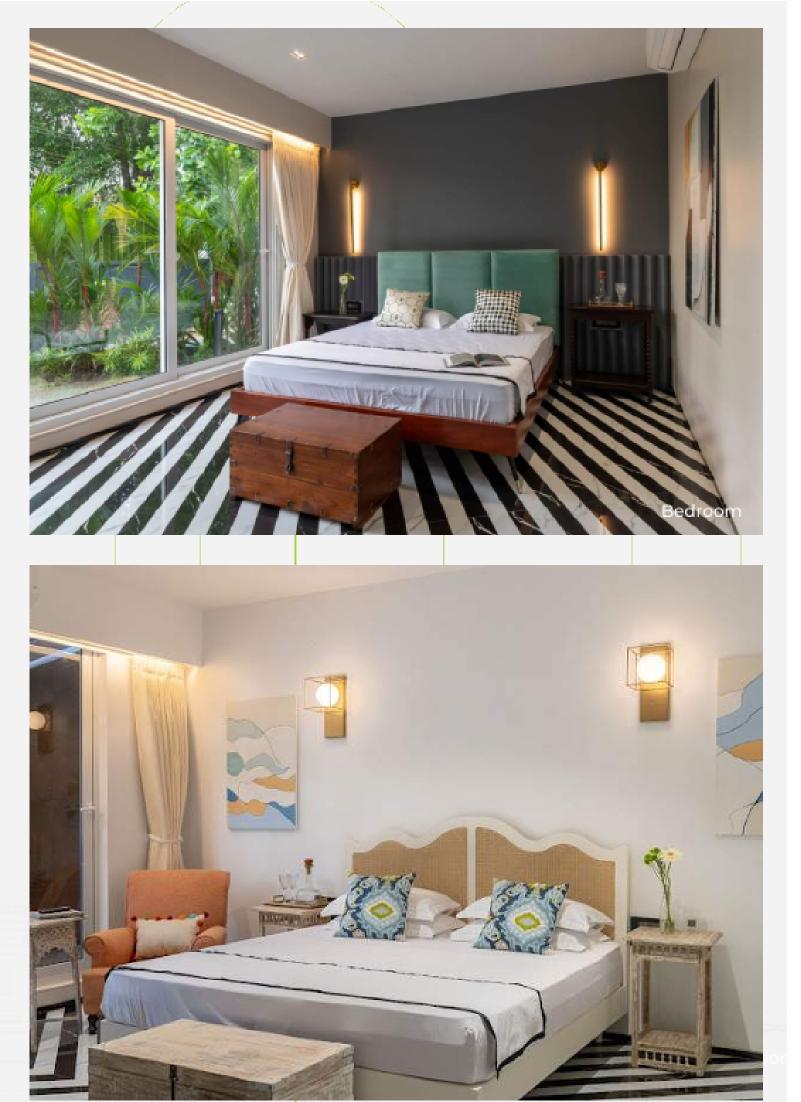
(?) Caretaker

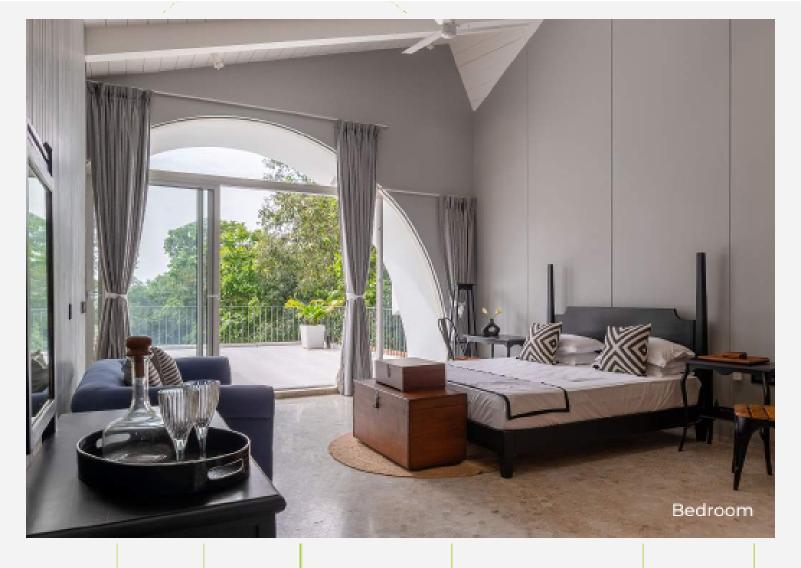
Features



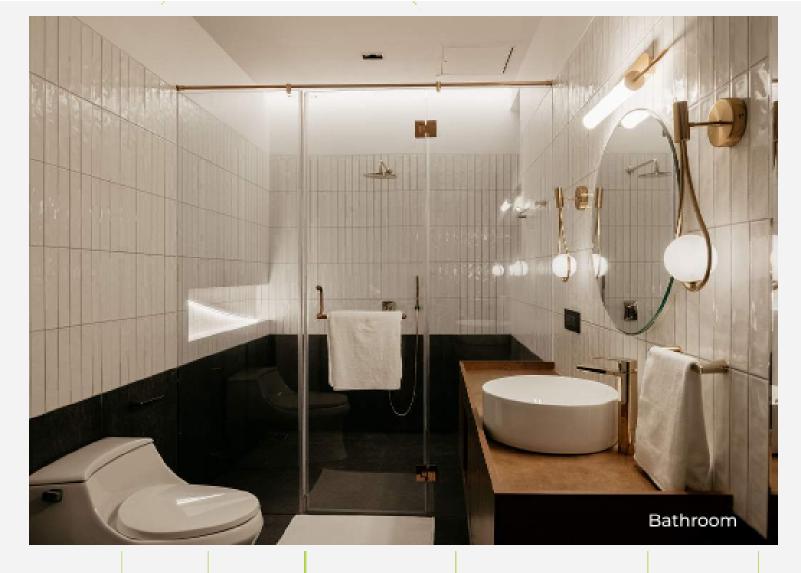
Bedroom Layout

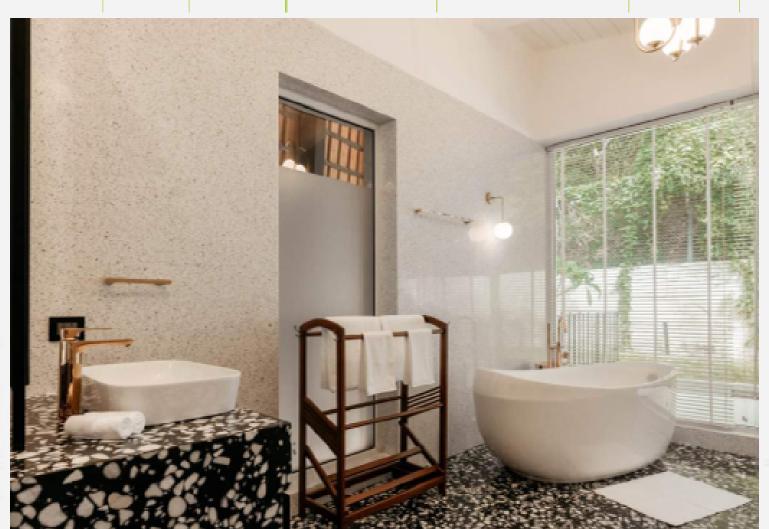




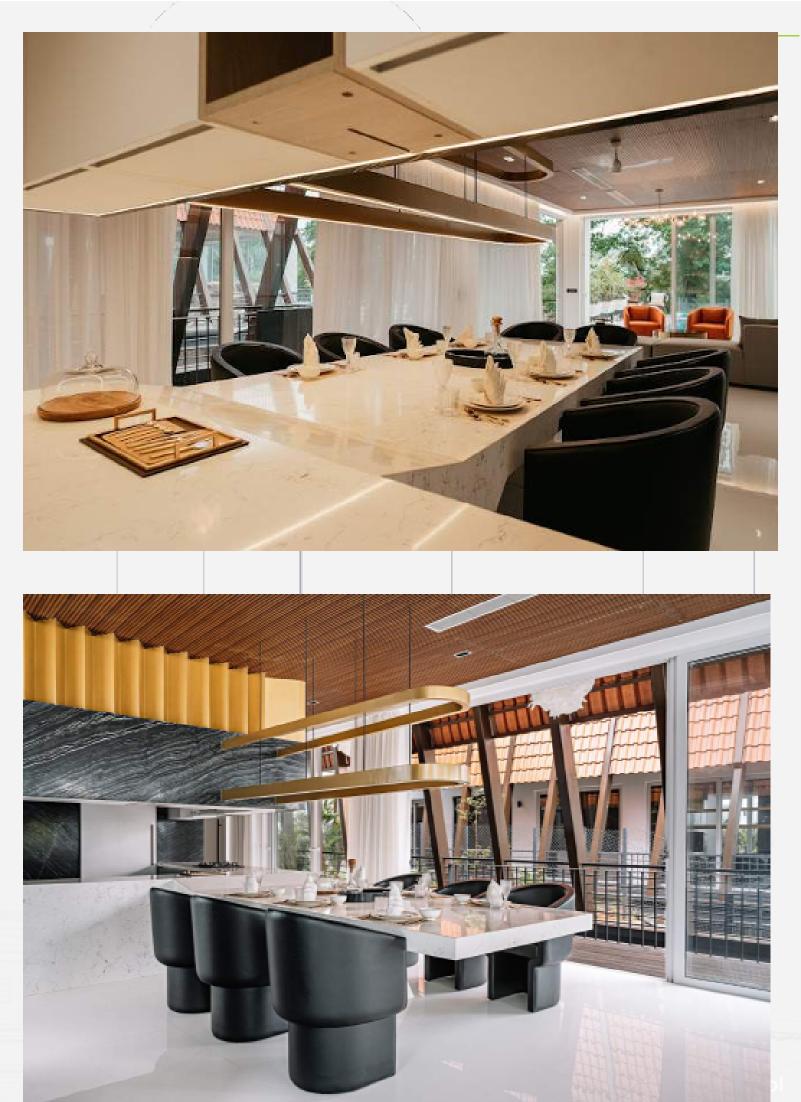




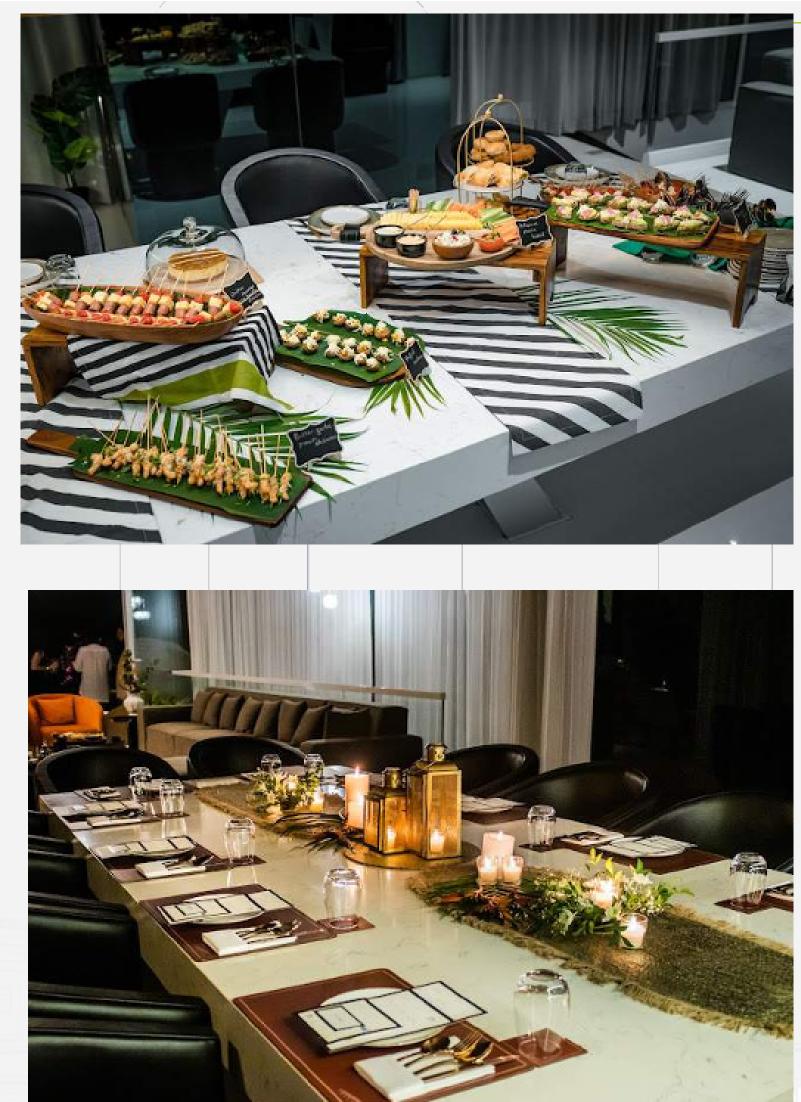












BREAKFAST 9 am to 11 am

BUFFET

Refreshments

Watermelon juice 🕥 Coconut moringa curry leaf Chaas

Sweet Breakfast platter

Lactose-free milk + Almond milk available on request Coconut chia pudding fruit pots Chocolate spread Muesli & cereal served with yogurt & milk (vegan option available on request)

Condiment & cheese platter

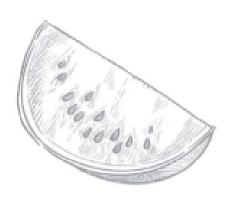
Jams & Honey Hard Cheese Plate

Kasundi mustard butter + Bloody Mary butter

Herbed Garlic cream cheese + Goan vindaloo cream cheese

Breads

Mini croissants Bread rolls



TEAS & COFFEE STATION 7 am to 11 am Served with sugar, creamer and biscuits

COFFEES

Black filter coffee Drip coffee sachets Instant coffee sachets Cold coffee on order

TEAS

lemongrass cinnamon Chai

- Tea Bags
- Black teas
- English breakfast
- Darjeeling tea
- Earl grey
- Masala Chai
- Green teas Classic green tea
- *Herbal teas* Immunity Boosting Tea Kashmiri Kahwa





Please let the attendant know of any food allergies or special dietary needs



Sliced bread + Artisanal bread + Assorted Goan bread - poee, katro pao, undo + Gluten-free on request

Baked Beans

Portuguese feijoada style peri peri potato baked beans 📢

Meat Plate

Chicken sausage Chicken ham

Free Range Eggs to Order

Served with sauteed veggies & potato wedges with parmesan

Fried, boiled, scrambled - soft or regular, Omelette - plain, masala, cheese

Pancakes & Honey to order 🍥

Choice of classic or Gluten-free served with honey Banana M Blueberry jam M Chocolate chips

Sandwiches & Savoury Pancakes 🛞

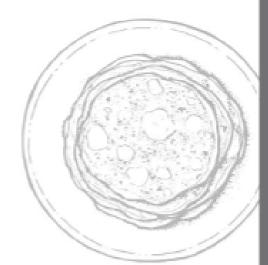
Choice of classic or Gluten-free Served with sauteed veggies & potato wedges with parmesan

> Masala corn tomato ✔ Mushroom cheese toast Ham tomato cheese mustard

Set Indian breakfast of the day

Pre-order one option per breakfast service Mini methi parantha Steamed dhokla M Poha





Gluten-free

Please let the attendant know of any food allergies or special dietary needs

Vegan

BEVERAGE MENU 5 pm to 8.30 pm

BOTTLED WATER

Kelzai *Rs* 300

COFFEES

Mocha pot French Press *Rs 300*

CUSTOMISED CHAI

Ginger Lemongrass Elaichi *Rs 300*

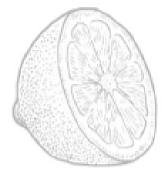
COOLERS

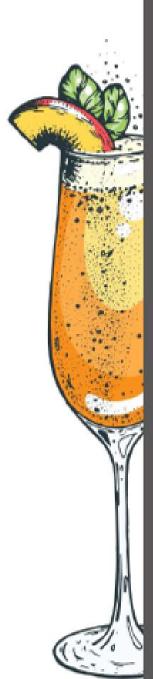
Kokum and lime soda Fresh Lime water/soda with mint ice Ginger Lemongrass cooler *Rs 300*

SHAKES Chocolate milkshake Cold coffee *Rs 300*









24 Hour Notice

SMALL PLATES Serves 4 pax 5 pm to 8.30 pm



Fried Cashews 🛞 📢

With green chilli, julienne ginger and curry leaves

Rs 700

Garlic & Herb Cream Cheese Dip 🛞

Served with roasted seeds and fresh crudites: carrot, cucumber & cherry tomatoes

Rs 800

Watermelon Feta Salad Bites 📢 🛞 With mixed seeds and balsamic dressing Rs 800

seasonal tangy salsa

Served with potato crisps and nachos Rs 700

Monsoon – tangy mango, grilled pineapple, jalapeno

Winter – smoky tomato, garlic winter herbs

Summer – spicy bimbli, watermelon, coriander, chilli

Stuffed mushrooms 🛞

With cheese, corn and spring onions Rs 700 Potato wedges

Rs 700

Classic salted 🛯 🖉 🛞

Baked beans & Cheese 🙆

Caramelised onions & peanut sauce

Open toast bites

Rs 1200

Chilli cherry tomato cheese

Avocado, pickled onion and cream cheese

Burrata and charred tomato

Butter Garlic Jumbo Prawn Skewers 🛞 With spring onion and lime wedges Rs 2000

Chicken sausage, cherry tomato and cheese sticks () Sauteed with Bloody Mary butter Rs 1500

Kasundi fish and pineapple satay ④ Served with pickled onion and lime wedge Rs 2000

Please let the attendant know of any food allergies or special dietary needs



PRE-ORDER

PARTY PLATTERS

5 pm to 10 pm Serves 4 pax

Paneer OR Chicken satay sizzler platter

With grilled vegetables, potato wedges, pickled onions, lime wedges and peanut dipping sauce Rs 2000



Artisanal cheese grazing board

Baked Goan Brie with mixed seeds and honey + feta & chilli cheese crumble + cheddar cubes + Pineapple cubes + olives + carrot & cucumber crudités + Garlic herb cream cheese dip + Goan vindaloo cream cheese dip + makhana + roasted almonds + crackers

Rs 3000

Local Goan hot snacks platter

Veg Rs 1500

Mushroom patties + veg patties + crispy cones stuffed spicy raw banana + Roasted cashews with ginger & curry leaves + doce de grao (Goan coconut + channa dal sweet)

Non-Veg Rs 2000

Prawn balchao puffs + Egg chops + Tuna sandwich + Chicken patties + Bolinia cookies (Goan semolina & coconut sweet)

MIDNIGHT SNACK

Gluten-free option on request

4 Ready-to-eat rolls left on the kitchen counter with heating instructions

Paneer Kathi roll Rs 2000 Egg Kathi roll Rs 1500 Chicken Kathi roll Rs 2000



BAR PREMIX PITCHERS

Rs 1000

Red wine sangria pitcher for 1 bottle of wine'

Fresh pina colada pitcher For four rum or gin drinks

Lemongrass Margarita pitcher for four tequila, vodka or gin drinks

HANGOVER TEA

1 pot serves 4 cups

Rs 800

FIRE CIDER TEA Orange, lime, cinnamon, rosemary, ginger, garlic, honey, pepper, apple cider vinegar

FAMILY-STYLE MEALS

LUNCH - 1.30pm to 3pm | DINNER - 7pm to 10pm Serves 4 pax Veg Rs 3000 | Non-Veg Rs 4500

Goan Meal

Goan coconut veg or prawn curry with red rice & cashew pulao, panko-crusted raw banana fry, tindli pickle and Goan inspired green bean foghat salad in toddy dressing

North Indian Meal

Paneer or chicken makhani with paratha OR Pilau, dal fry, seasonal sabzi, beet raita, pickled shallots and rolled papads

Asian Meal

Thai red curry (veg or Prawn or chicken), Fried Rice (Veg or egg), Soy Tofu OR Chicken and Thai papaya salad with chilli lime dressing

Continental Meal

Pumpkin OR Eggplant OR chicken schnitzel with grilled veggies, Hasselback potato served with onion gravy and fresh watermelon feta salad with balsamic dressing

Italian risotto

Millet mushroom risotto with market fish or zucchini cheese banana leaf parcels and mozzarella cherry tomato salad with balsamic dressing

Light Detox Meal

Goan red rice dal khichadi, cucumber raita, pickled shallots, rolled papads and pineapple cabbage salad in vinaigrette dressing



Seasonal Fruit Flambe and Vanilla Ice Cream

Warm Cinnamon Orange Bread Pudding

DESSERT

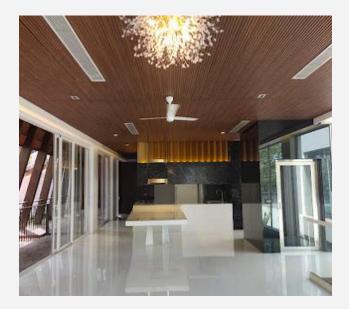
Chocolate Miso Ganache with roasted peanut

Interior Images













Exterior Images











House Rules

Security Deposit is payable at the villa at the time of Check- in which is 100% refundable, if no damage made

While booking share exact number of guests, every additional guest above double occupancy will be chargeable No outside guests allowed without prior information

All illegal activities are prohibited

Full retention if cancelled within 35 days of check-in date 15%

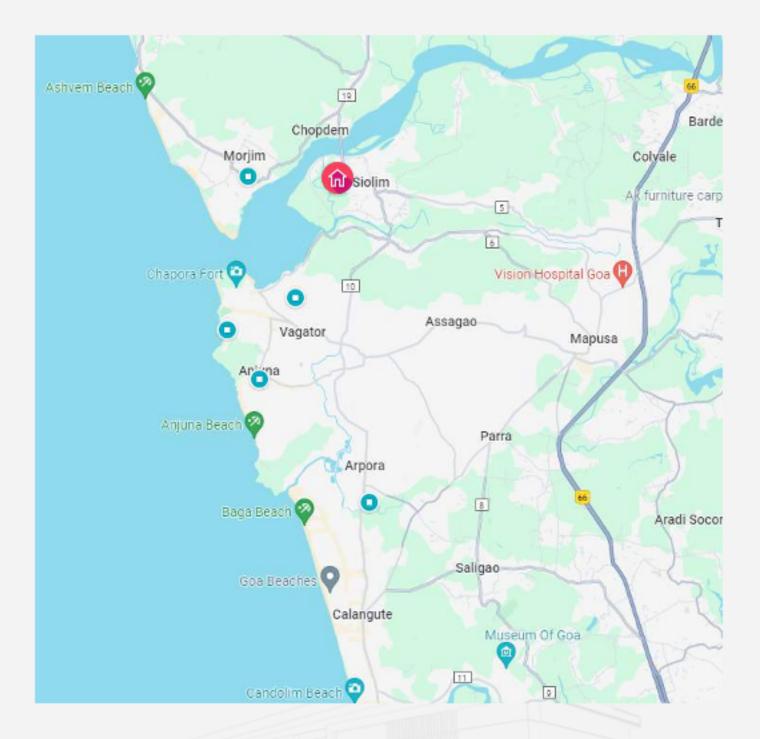
Retention if cancelled before 35 days of check-in date Smoking by

the balconies, pool and open areas is allowed Airport transfers,

Barbeque arrangements, Cook and yacht bookings can be done at additional costs

Any damage will be borne by you

Nearby Places



- Hosa 1 min
 Coco's Kitchen Thai Street Food 2 min
- Thalassa 4 min

Kiki - By the sea - 7 min

Concellation Policy

Unicorn Rooms will do its best to accommodate any reasonable modifications or changes, but the Guest should be aware that some changes may not be possible. Charges may also apply

In case of cancellation made during the below mentioned period before the check in by the Guests, the following amount shall be deducted from the total Booking Amount. Cancellation more

than 30 days prior to the check in date - 80% refund to the customer

Cancellation between 15-30 days prior to the check in date - 40% refund

Cancellation within 15 days of the check in date - No refund to the customer



Unicornrooms.com

100

and the second second