



ABHINANDAN
RESTAURANT & BAR

UNIT OF

Sai Palace

GROUP OF HOTELS



|| ATITHI DEVO BHAVA ||

Hotel Sai Palace brings to Luxury Dinning with Special chef crafted goodness with extra ordinary Settings!

Hotel Sai Palace maintains the key features of traditional clay oven or tandoor, a rustic cuisine that offers a wide menu of kebabs, Huge range of Indian Breads and our famous Dal Maharani

Drool over our slow cooked Biryani in a Sealed Handi with intense flavours & aromas.

Chef's have rejuvenated the experience of Southern coastal cooking for our guest to enjoy a burst of Southern Flavours.

Enjoy delightful oven fresh pizzas & countryside Italian delicacies !!!

From Sumptuous Lunch to Majestic Dinners.

Enjoy The Magic of Spirited Journey With Twisted Classics.

Simple treasurers of Asian flavours will Tangle your taste buds.

We serve global flavours on a single palate.

A Splendid spread of Desserts handcrafted Specially for you.

Exquisite Serve, Rich Interiors with A Touch of Magic

Experience Hotel Sai Palace

Experience Luxury !!!

A black and white photograph of a chef in a white uniform and a tall black hat, smiling while cooking in a kitchen. He is using tongs to handle food in a pan on a stove. The background is slightly blurred, showing other kitchen equipment.

SIGNATURE DISH

ASPARAGUS BELL PEPPER SOUP

PAYA SOUP

PANEER BASIL GARLIC TIKKA

MURGH SHOLE KEBAB

FUNKY KEBAB

MUTTON SEEKH KEBAB

SESAME HONEY PRAWNS

POMFRET FILLET CHILLI

DICED CHICKEN RED CHILLI

PRAWNS CHA CHU

DAHI KI TIKKI

PANEER BHUNA MASALA

SUBZIYON KA MILAN

MURGH PATHANI

MATKA BIRYANI

DAL MAHARANI

CHICKOO HALWA

APPETIZING SALADS



HUMMUS	200
<i>Middle-eastern specialty, chick pea and sesame paste flavoured with garlic laced with olive oil served with pita triangles</i>	
GREEN SALAD	130
<i>Garden fresh vegetables sliced and arranged on a bed of greens with your choice of lemon dressing or italian dressing</i>	
POTATO SALAD	170
<i>Potatoes and veggies tossed in peanut butter and sweet chili sauce dressing topped with peanuts for that extra crunch</i>	
RUSSIAN SALAD	170
<i>Dices of vegetables and pineapple blended with creamy vegetarian mayonnaise</i>	
WALDORF SALAD	170
<i>Our version of apple salad served on a base of lettuce and walnuts</i>	
PANEER & CORN CHATPATA	190
<i>Paneer, sweet corn, green peas, spring onion, tomato seasoned with herbs and topped with extra virgin olive oil</i>	
CHICKEN ORIENTAL	190
<i>Shredded chicken with bell pepper, iceberg lettuce in vinegar olive oil dressing</i>	
NON VEG RUSSIAN SALAD	190

SOUPS

INDIAN SHORBA

TOMATO SOUP	150
TAMATAR SHORBA	150
<i>A light tomato soup flavoured with whole garam masala</i>	
PALAK SHORBA	150
<i>Fresh spinach thick creamy soup</i>	
PAYA SOUP	190
<i>Flavourful bowl of Soup infused with overnight simmered mutton trotters</i>	
YAKHNI SOUP (CHICKEN / MUTTON)	160/190
<i>Rich clear brown broth</i>	



 Signature Dish |  Spicy

All Price Are In INR. | Govt. GST As Applicable

CHINESE SOUP

	<i>Veg</i>	<i>Non Veg</i>
🍴 ASPARAGUS BELL PEPPER SOUP	150	-
MALAYSIAN SOUP 🌶️ <i>Diced veg. chilly sauce medium spicy</i>	150	160
MANCHOW / HOT AND SOUR SOUP <i>Chicken / Prawns / Vegetable</i>	150	160
SWEET CORN SOUP <i>A delicious soup with tender sweet corn kernels</i>	150	160
CRAB MEAT SOUP <i>Delicately flavoured crab soup with generous helping of crabmeat with spring onions and garlic.</i>	-	250
SHANGHAI PEPPER SOUP 🌶️ <i>Spicy thick soup with vegetable & black pepper</i>	150	160
SPICY SEAFOOD SOUP 🌶️ <i>Medley of seafood simmered in a spicy broth</i>	-	190
CLEAR SOUP	150	160
WONTON	150	160
TOMATO SPINACH SOUP <i>Oriental style spiced tomato soup with floating spinach</i>	150	-
LEMON CORIANDER SOUP <i>A vegetarian semi clear soup with the freshness of lime and coriander.</i>	150	160
BEIJING SOUP	150	160
SHANGHAI PEPPER 🌶️	150	160
LUNG FUNG	150	160
FIVE TREASURER	150	160
THUKPA SOUP <i>A hot-noodle soup, Thukpa comprises of many veggies, some customary tinge of spices and Hakka noodles.</i>	150	-



Thai

TOM KA GAI SOUP / THAI COCONUT SOUP

*Coconut Flavoured Base Soup With Mushroom And
Babycorn Coconut Flavoured Base Soup with exotic vegetables*

PRAWNS	190
CHICKEN	180
VEGETABLE	170

TOM YUM SOUP 🌶️

Spicy Thai Soup Flavoured With Lemon Grass And Thai Spices

PRAWNS	180
CHICKEN	160
VEGETABLE	150



INDIAN STARTERS (APNA DESI KHANA) VEGETARIAN

HARA BHARA KEBAB 290
Deep fried pattice made of vegetables, paneer, herbs and cashew nuts

ALOO PUDINA TIKKI 290
Deep fried pattice made of smashed potatoes & mint leaves mixed with chatpata masala

ANDHRA STYLE ALOO 🌶️ 290
Baby potatoes in red masala and sauteed in pan

ALOO METHI TIL KI TIKKI 290
Mashed potato with fenugreek in chopped ginger garlic deep fried

CHUTNEY BALL 320
Cottage cheese & potato stuffed with chutney coated with crumbs fried crisp

🍴 DAHI KI TIKKI 320
Blend of cottage cheese with yoggurt fried crispy

CHEESE GAILU KEBAB 320
Cheese, capsicum blended with spices and coated with mashi potato

PALAK CHOLE TIKKI 290
A combination of spinach and chickpeas tikki made with indian spices

PANEER MAKAI TIKKI 390
American corn cottage cheese mix with green masala fried crisp

PANEER PALAK TIKKI 390
Paneer stuffed spinach tikki with Indian spices

🍴 Signature Dish | 🌶️ Spicy

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SUBZI GILHARI KEBAB 320

Assorted vegetables finely chopped and spiced with indian spices and fried until golden brown

PANEER CRACK ROLL 390

Marvellous combination of chopped spinach leaves and cottage cheese, herbs marinated and wrapped in roll and deep fried

NON VEG

CHATPATA JHINGA 580

Pan-seared prawns tossed with brown onions, tomatoes and Indian spices

JHINGA KOLIWADA 580

Prawns marinated in the popular red masala and fried crisp

ANDHRA STYLE 'VEPUDU' CHICKEN 410

Supreme of chicken marinated in a special chilly marinade, fried and tossed with garlic, curry leaves, green chili and capsicum

PEPPER CHICKEN DRY 410

Tender morsels of chicken with crushed black pepper and cooked in indian spices



**FROM THE
TANDOOR
VEGETARIAN**



PANEER TIKKA 390

Cubes of fresh home made cottage cheese, in the classical red masala or achari style

PANEER AMERICAN CORN SEEKH KEBAB 390

Soft seekhi kebab of cottage cheese & American corn perfectly spiced and tandoored.

🍴 PANEER BASIL GARLIC TIKKA 390

Cubes of paneer marinated in basil paste and topped with garlic and char grilled on a skewer

DINGIRI SHAHI PASAND 370

Fresh mushrooms marinated in chef's special spices char grilled in the tandoor with dices of tomato and capsicum.

PANEER SPINACH KURKURE 390

Finely chopped paneer, spinach with ginger garlic mix and spices char grilled on a skewer.

ANGOORI MUSHROOM 370

Stuffed mushroom with cocktail fruit, cheese & paneer

SUBZI SINGRI KEBAB 320

Assorted chopped vegetable with ginger garlic paste char grilled on a skewer

PANEER SHOLE KEBAB 390

Cubes of Cottage cheese marinated in yoghurt, stuffed spice mix, diced tomatoes, capsicum, onion, charcoal grilled

PANEER PHADAI 390

Paneer coated in red masala, bell pepper, coconut powder and grilled

BABY CORN TANDOORI 320

baby corn marinated in spicy blend of herbs cooked in clay oven

VEG. TANDOORI PLATTER 590

An assortment of vegetable kebabs flavours to perfection

SOYA CHAAP TIKKA 320

Soya pieces marinated in rich spices, cream, and butter

🍴 Signature Dish | **🔥 Spicy**

All Price Are In INR. | Govt. GST As Applicable

FROM THE TANDOOR NON VEGETARIAN



TANDOORI CHATPATA JHINGA	580
<i>Prawns marinated with a dominant flavour cooked to perfection</i>	
POMFRET TANDOORI	APS
<i>Fresh whole pomfret marinated in Kashmiri red spices and cooked In an earthen oven</i>	
MACHLI AJWAINI TIKKA	490
<i>Boneless pieces of marinated fish infused with ajwain, herbs and spices char grilled</i>	
MACHLI AMRITSARI	APS
<i>Fish fillet marinated in our very own Amritsari masala and char grilled in the tandoor</i>	
AFGHANI MALAI FISH	490
<i>Fish marinated in creamy cashew paste and gently spiced char grilled in tandoor</i>	
MURGH FUNKY KEBAB	410
MURGH PESHAWARI KEBAB	410
<i>Succulent char-grilled chicken served in classical yellow paste</i>	
MURGH RESHMI TIKKA	410
<i>Breast of chicken, marinated in a rich marination of 'Bhuno' chick pea flour and garam masala char grilled in the tandoor</i>	
MURGH JAHANGIRI KEBAB	410
<i>Chicken marinated with red chilly garam masala with cheese</i>	
MURGH PAHADI KEBAB	410
<i>Morsels of chicken marinated with robust spices and mint</i>	
MUTTON BOTI KEBAB	510
<i>Boneless meat marinated with Indian spices, ginger garlic, chilly paste and char-grilled</i>	
MURGH MIRCHI KEBAB	410
<i>Chicken marinated with ginger garlic red chilly with capsicum.</i>	
MURGH SHOLE KEBAB	410
<i>Sai Palace specialty morsels of chicken marinated with a fusion of schezwan & Indian spices, grilled in the clay oven</i>	
MURGH IMAMI KEBAB	410
<i>Morsels of chicken marinated with chilly paste, ginger paste, cashew paste, cheese & spices char-grilled in clay oven</i>	
MURGH BANJARA KEBAB	410
<i>Chicken marinated with spices & schezwan chilly sauce grilled in the clay oven</i>	
MUTTON SEEKH KEBAB	510
<i>Minced lamb flavored with fresh herbs and spices char grilled in skewers</i>	
CHICKEN PLATTER	740
<i>An assortment of char grilled chicken kebabs, tikka, reshmi, pahadi and shole</i>	
MURGH RAJASTHAN KEBAB	410
<i>Chunks of chicken marinated with rajasthani masala and charcoal grilled</i>	
MURGH PESHAWARI KEBAB	410
<i>Tender Chicken marinated garlic - cashew paste special spices and barbequed</i>	
MURGH KASTURI KEBAB	410
<i>Chunks of chicken marinated with special spices, flavoured with fenugreek</i>	
TANDOORI DAWAT	850
<i>An assortment of char grilled kebabs chicken, lamb and fish</i>	

 Signature Dish |  Spicy

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VEG

BABY CORN MUSHROOM PANEER CHILLY PEPPER 390

Chilly garlic, spring onion tossed with butter and dash of soya

PANEER CHILLY / PANEER SIZZLING CHILLY 🌶️ 390

Paneer batons tossed with garlic in a tangy sauce, Batter fried paneer tossed with chilly flakes

PANEER ORIENTAL 390

Cubes of paneer tossed garlic -ginger, chilly with oriental sauce

VEG FINGER CHILLY / SCHEZWAN 🌶️ 320

Vegetable crisp finger tossed with chilly sauce or scheszwan sauce

VEGETABLE SPRING ROLLS 320

A crispy appetizer filled with delightful combination of vegetables

CRISPY VEGETABLES 320

Assorted vegetables coated in thin batter tossed crisp in a wok with garlic, salt and pepper or with schzewan spices.

CRISPY CHILLY POTATOES 320

Potato strip fried crisp tossed in a spicy chilly sauce with spring onions

TWIN PEPPER POTATO 320

Finger cuts of potato tossed with red -n - green capsicum with garlic butter toss

PANNER CRACKLING 390

PANEER DRY RED CHILLY 390

THAI CHILLI WATER CHESTNUT 320

Waterchestnuts tossed in thai chilli sauce to perfection

VEG LOLLY-POP

A crispy fried snack with mixed vegetable filling in indo Chinese sauce

CHINESE STARTERS



NON VEG

POMFRET IN CHOICE OF SAUCE APS

Schezwan Sauce / Chilly Sauce / Ginger Garlic / Butter Garlic

PRAWNS IN CHOICE OF SAUCE 580

Pepper Salt / Butter Garlic / Shanghai / Chilly Pepper / Burnt Red Chilly

🍴 **CHA CHU PRAWNS** 580

Crispy fried prawns tossed with chilly garlic, coriander and crushed peppers

🍴 **SESAME HONEY CHILLI PRAWNS** 580

Prawns tossed in honey chilli sauce infused with sesame

CHICKEN WINGS HAKKA STYLE 410

Chicken wings toss with fresh red b green chilly garlic chillies

CHICKEN SPRING ROLLS 410

A crispy appetizers filled with a combination of chicken and veggies

CHICKEN CHILLY PEPPER 410

CHICKEN TERIYAKI 410

CHICKEN SCHEZWAN PEPPER 410

CHICKEN LOLLYPOP 410

DRUMS OF HEAVEN IN CHILLY 410

🍴 **DICED CHICKEN DRY RED CHILLY** 410

Chicken tossed with ginger, garlic and dry red chillies in red wine and soya sauce

GRILLED CHICKEN ROASTED GARLIC 410

Toss with roasted garlic fresh red chilly oyster sauce.

CHICKEN PUNCHAYI 410

Supreme of chicken marinated with ginger garlic red sauce.

CURRY LEAF CHILLY PRAWNS 580

Pan fried prawns tossed with curry leafs fresh coconut, garlic curd touch of soya sauce

CRAB MEAT IN CHOICE OF SAUCE 710

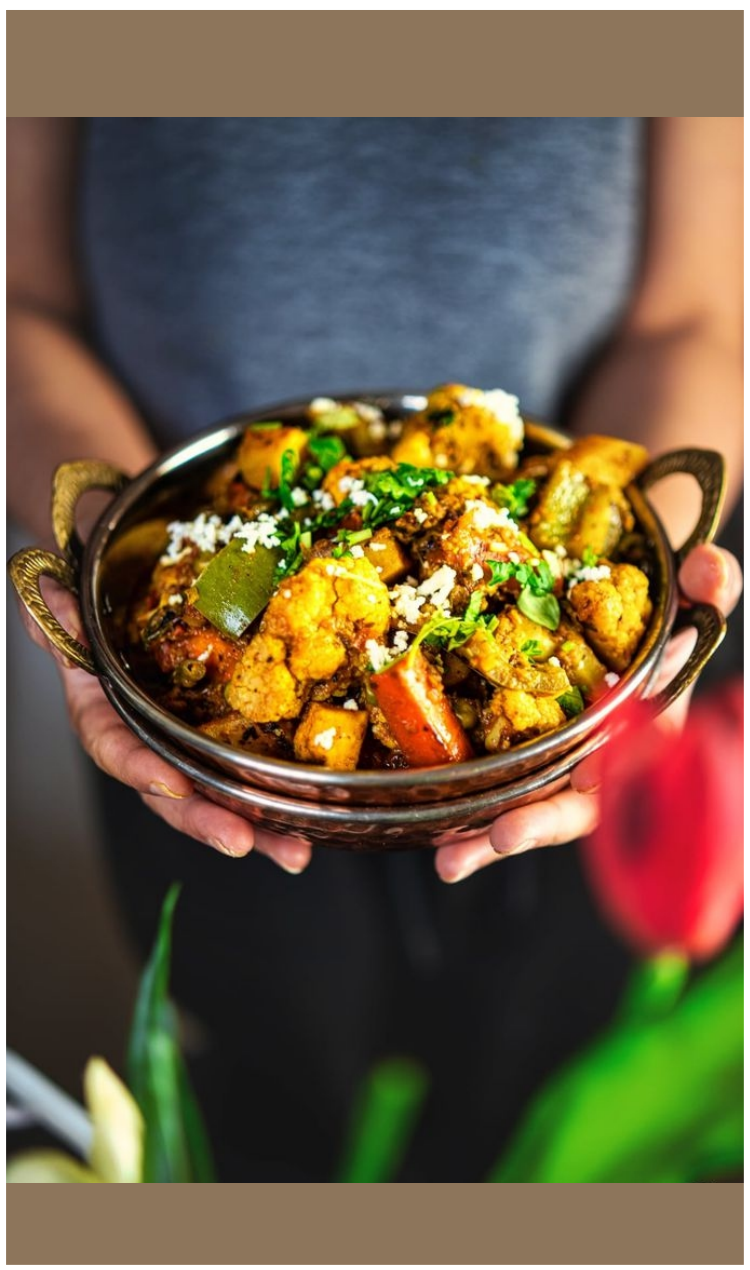
Butter Garlic / Chilly Pepper



🍴 Signature Dish | 🌶️ Spicy

All Price Are In INR. | Govt. GST As Applicable

INDIAN MAIN COURSE VEGETARIAN



PANEER LABABDAR 410

Soft cubes of cottage cheese cooked in onion base gravy

SUBZI AFGHANI MASALA 310

Assorted of vegetables cooked in onion, tomato and cashew gravy

🍴 SUBZIYON KA MILAN 310

Assorted vegetable cooked in unique gravy a house special.

KOFTA BARA BANKI 310

Mixed vegetable dumplings filled with cottage cheese served on a bed of flavourful onion gravy.

PANEER MAKHNI / MUTTER / HYDERABADI 410

Cottage cheese cooked as per your choice.

PANEER PASANDA 410

Soft cubes of cottage cheese stuffed with chutney served in rich tomato onion gravy

SUBZI LASOONI 310

Mixed vegetable with brown gravy top with burnt garlic

SUBZI PANCHAVATI 310

Cuts of baby corn, carrot, green peas with palak & methi cooked in green gravy

PANEER ADRAKI MASALA 410

Cottage cheese with ginger paste indian spices thick brown masala

PANEER KASHMIRI CURRY 🍷 410

Cottage cheese cooked in kashmiri style red gravy

PANEER BIKANERI 410

Paneer tossed with baby corn, Bell peppers, onions and spices In tomato based gravy

PANEER CORN PALAK 410

Cottage cheese and yellow sweet corn tossed with creamy spinach

LASOONI PALAK 310

Creamy spinach tossed with garlic, cumin and onions

METHI MUTTER MALAI 310

All time favourite, a delightful combination of fenugreek, peas in creamy cashew gravy

MALAI KOFTA 350

Soft dumplings of cream and potato spelled with dry fruit and raisins served in rich cashew gravy.

🍴 Signature Dish | 🍷 Spicy

All Price Are In INR. | Govt. GST As Applicable

ALOO GOBI BANARSI	310
<i>Potato wedges and cauliflower florets delicately tossed with dry masalas and cooked over a 'Dum'</i>	
CHEESE GAILU KEBAB MASALA	330
<i>Kofta made of chopped vegetables, potatoes & cheese served in brown curry</i>	
BARAH BANKI KOFTA	330
<i>Fine chopped vegetables koftas stuffed with cubes of paneer served in brown gravy</i>	
VEGETABLE CHATPATA MASALA	310
<i>Assorted vegetable cooked in tomato onion gravy</i>	
PANEER BUTTER PEPPER MASALA	410
<i>Cubes of cottage cheese with bell pepper cooked in Indian style red gravy</i>	
PANEER BUTTER MASALA	410
<i>Cubes of cottage cheese cooked in rich indian gravy</i>	
🍴 PANEER BHUNA MASALA	410
<i>Cottage cheese cubes well cooked on griddle with robust spices & herbs</i>	
PUNJABI PINDI CHOLE	310
<i>Chic peas cooked in a traditional style with pepper and dry mango powder</i>	
MUSHROOM MUMTAZ	350
<i>Mushroom stuffed with vegetable & cottage cheese cooked in brown gravy</i>	
BHENDI NAYANTARA	310
<i>Cuts of lady finger tossed with onion tomato masala</i>	
BHENDI DO PYAZA	310
<i>Okra cooked with sauteed onions in a semi dry spicy onion tomato masala</i>	
TOOR DAL FRY / TADKA	200/220
<i>Traditional yellow lentils tempered with cumin, hing and spices</i>	
DAL METHI / DAL PALAK	220
<i>Yellow lentils cooked with spinach or fenugreek leaves added with spices</i>	
🍴 DAL MAHARANI	240
<i>Black dal and lentils cooked over night on a slow fire and finished with spices, cream and butter</i>	



SOUTH-INDIAN SPECIALITY

GHEE ROAST

A manglorean delicacy cooked in ghee and roasted spices, fiery red in color

PANEER GHEE ROAST	410
MUSHROOM GHEE ROAST	350
BRINJAL RAWA FRY 🌶️	350
<i>Crispy fried eggplant slices</i>	
SOYA/MUSHROOM SUKHA	350

KORI ROTI	350
CHICKEN GHEE ROAST	430
MUTTON GHEE ROAST	500
PRAWNS GHEE ROAST	610

SUKHA CHICKEN	430
SUKHA MUTTON	500
SUKHA PRAWNS	610

MACCHLI TAWA FRY 🌶️ / RAVA FRY

Choice of home-style marinated fish grilled on a tawa

POMFRET FILLET	APS
SURMAI SLICE	770
FISH FILLET	770
PRAWNS	610

SOUTH INDIAN MAIN-COURSE

Cooked in the following preparation are south indian style with coconut base. All served with 3pcs of Neer Dosa

VEGETABLE - GASSI/ KUNDAPURI	310
PANEER - GASSI / KUNDAPURI	410
CHICKEN - GASSI/KUNDAPURI	430
MUTTON - GASSI/KUNDAPURI	500
PRAWNS - GASSI/KUNDAPURI/PULLIMUNCHI	630
FISH - GASSI/KUNDAPURI/PULLIMUNCHI	510



🍴 Signature Dish | 🌶️ Spicy

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SAMUNDAR KE MÖTI

(PEARLS OF THE OCEAN)

NON VEGETARIAN



POMFRET PUDINA MASALA APS

Pomfret Stewed with flavorful coriander gravy and pounded spices

JHINGA MALWANI MASALA 630

Prawns cooked in traditional coastal type of preparation

JHINGA DHABA 630

Prawns cooked in 'Kadai' street style with robust spices.

JHINGA / MACHLI BHUNA 630/510

Cooked in onion with brown gravy

JHINGA KADAI MASALA 630

Fresh prawns tossed with onions, peppers, pounded spices in rich gravy

GOAN PRAWNS/FISH CURRY 630/510

Traditional Fish curry from the coasts of Goa

MACHLI TIKKA MASALA 510

Fish tikka cooked in onion & tomato gravy

JHINGA PUDINA MASALA 630

Fresh prawns cooked in with mint leaves and indian spices

MURGH AFGHANI MASALA 430

Roasted boneless chicken cooked in flavoured cashewnut gravy

LAGAN MURGH MASALA 430

Morsels of chicken cooked in Indian spices with thick brown masala

MURGH BHUNA 430

Chicken cooked in dry coconut, onion in brown gravy

MURGH KHURCHAN 430

Shredded pieces of chicken cooked with spinach in onion tomato gravy

MURGH MALWANI 430

Tender chicken morsels cooked in malwani style of preparation

MURGH KALIMIRCH MASALA 430

Tender chicken morsels cooked in malwani style of preparation

MURGH PATHANI 450

Chicken morsels cooked in an onion gravy delicately spiced

MURGH HYDERBADI 430

An exotic combination of chicken cooked with onion and mint flavoured gravy

MURGH JALANDHARI 450

Boneless chicken rolls stuffed with paneer, first char-grilled in a clay oven and served in a rich red gravy

MURGH DHABA 430

Morsels of chicken simmered in a spicy gravy with black pepper, spices and herbs

MURGH KE DIWANE

(POULTRY DELICACIES)



 Signature Dish |  Spicy

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GHOST KI NUMAISH

(LAMB VARIETIES)

GOSHT TAWA BOTI MASALA 500

Tender lamb cooked on a tawa in onion gravy

ROGAN JOSH  500

Kashmiri delicacy of tender lamb cooked in a rich onion and chilly gravy

DHABE DA KHEEMA 500

Minced lamb cooked in dhaba style on a tawa.

TAWA GOSHT 500

Succulent lamb stir fried on the griddle with tomato, herbs, green pepper and pounded spices.

GOSHT DUM MASALA 500

Tender lamb cooked on dum style with Indian spices

GOSHT BHUNA  500

Tender Lamb cooked with dry coconut with brown gravy

LAAL MAAS  500

It is a mutton curry prepared in a sauce of yoghurt and hot spices such as red Mathania chillies. This dish typically is very hot and rich in garlic

GOSHT NIHARI 500

Tender lamb cooked with ginger garlic in green masala.

GOSHT MALWANI  500

Tender lamb cooked in malwani preparation



INDIAN BREADS

ROTI / BUTTER ROTI 40/50

NAAN / BUTTER NAAN 70/80

LASOONI NAAN / PARATHA 85/70

STUFFED PARATHA (ALOO / PANEER / GOBI) 105

PANEER KULCHA 120

ONION KULCHA 70

VEG. MASALA KULCHA 120

BAJRE KE ROTI 70

MISSI ROTI 70

CHEESE GARLIC NAAN 130

CHEESE NAAN 120

ROTI KI TOKRI (8 PCS) 350

NEER DOSA (3 PCS) 75



 Signature Dish |  Spicy

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MAHEK BASMATI KI

(aroma of basmati rice)

DAL KHICHIDI / PALAK KHICHIDI	270
CURD RICE	260
VEG TAWA PULAO / VEG PULAO	320
<i>(Mix veggies peas, mutter, jeera)</i>	
CHICKEN TAWA PULAO	410

🍛 MATKA DUM BIRYANI

The perfect rice delicacy of choice cuts of lamb / chicken with the finest basmati rice

VEG. / PANEER	330/410
CHICKEN / SEEKH KEBAB	430
MUTTON	500
PRAWNS	630
FISH	570
STEAM RICE / JEERA RICE	190/230

SIDE DISHES

RAITA

MIXED VEGETABLE / ALOO BOONDI	120
KASHMIRI / PINEAPPLE / KHAJUR	120
PAPAD (ROASTED / FRIED)	40
MASALA PAPAD (ROASTED PAPAD / FRIED PAPAD)	50



Thali

(Only For Lunch)

VEG THALI	270
NON VEG THALI	310

🍛 Signature Dish | 🌶️ Spicy

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CHINESE MAIN COURSE VEGETARIAN



CHOICE OF PANEER, BABY CORN MUSHROOM 390
*Black Bean Spicy / Chilly / Hot Garlic / Dry Red Chilly /
Schezwan / Ginger Garlic*

CHOICE OF VEGETABLE BALLS / CAULIFLOWER 320
Black Bean / Ginger Garlic / Dry Red Chilly / Hot Garlic

MIXED VEGETABLES IN YOUR CHOICE OF SAUCE 320
Black Bean Sauce / Schezwan / Sweet & Sour

STIR FRIED CHINESE GREENS 330
*Broccoli, Chinese cabbage, baby corn, spinach and carrot sauteed
with butter and oriental seasonings*

**PAN FRIED PRAWNS
IN YOUR CHOICE OF SAUCE** 580
*Chilly / Manchurian / Hot Garlic / Black Hot Garlic /
Schezwan / Butter Garlic / Chilly Oyster*

FISH IN YOUR CHOICE OF SAUCE 500
*Chilly / Manchurian / Hot Garlic / Black Hot Garlic / Schezwan /
Green Sauce / Butter Garlic / Chilly Coriander / Chilly Oyster*

**WOK-SEARED CHICKEN
IN YOUR CHOICE OF SAUCE** 410
*Schezwan / Black Bean / Chilly Hoisin Sauce /
Sweet & Sour / Hot Garlic / Ginger Wine / Sapo Sauce /
Chilly Oyster / Hong Kong Style*

POMFRET FILLET IN YOUR CHOICE OF SAUCE APS
Chilly / Schezwan / Ginger Garlic

Thai

THAI CHICKEN CURRY (RED/GREEN) 🌶️ 410

*Boneless chicken breast cooked in your choice of
curry paste with basil*

THAI FISH / PRAWNS CURRY 500/610

VEGETABLE THAI CURRY (RED/GREEN) 340

*Assorted vegetable cooked with coconut milk,
basil and thai spices*





🍴 Signature Dish | 🌶️ Spicy

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RICE & NOODLES

	VEG	CHICKEN	MIXED	PRAWN
FRIED RICE PLAIN / SCHEZWAN / SHANGHAI / BURNT GARLIC / CHILLY BURNT	320	350	350	350
YANG CHOW FRIED RICE	320	350	350	350
KOREAN STYLE RICE	320	350	-	-
CILANTRO RICE	320	350	-	-
BAMBOO RICE	320	350	-	-
POT RICE	340	350	-	-
HUNAN NOODLES	350	350	350	350
TRIPPLE SZECHWAN	340	350	-	-
STIR FRIED NOODLES CHOICE OF HAKKA / MALAYSIAN / MEI FUN	320	350	350	350
CHILLY GARLIC / BURNT GARLIC NOODLES	320	350	350	350
PAN FRIED NOODLES	320	350	350	350
CHOPSUEY - AMERICAN / CHINESE	320	350	350	350
BLUE PEA RICE	320	350	-	-
DAN DAN NOODLES	320	350	-	-



 Signature Dish |  Spicy

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FRESH FRUIT JUICE	170
FRUIT JUICE (Tetrapack)	160
FRESH LIME SODA / WATER	80/60
ICED TEA (Peach / Lemon)	120
PACKAGED DRINKING WATER	30
COLD COFFEE WITH ICE CREAM	200
LASSI (Salted / Sweet)	120
BUTTER MILK	80
TEA / COFFEE	60/70
MILK SHAKE OF YOUR CHOICE (Vanilla/Chocolate/Stawberry)	210

THIRST QUENCHE'S



SWEET MOMENTS



BROWNIE WITH HOT CHOCOLATE	230
CHOCOLATE MOUSSE	150
CASINO ROYALE SUNDAE	180
FRESH FRUIT SALAD	150
FRESH FRUIT PLATTER	300
CHOICE OF PASTRIES <i>The Server will present you with today's choice</i>	100
MALAI KULFI	120
ROLL CUT OF ICE-CREAM <i>Shahi Gulab / Chandrkala / American-nuts / King-Kesar</i>	150
CHOICE OF ICE-CREAMS <i>Vanilla / Strawberry / Chocolate / Butterscotch / Pan Pasanda</i>	140
CARAMEL CUSTARD	110
☞ CHOICE OF HALWA <i>The Server will present you with today's choice</i>	170
ROSE KULFI FALOODA	180
MALAI KULFI RABDI FALOODA	180
JACKPOT	180
GADBAD ICE CREAM	180
CHOCOLATE DAD	180
TIRAMISU	180
PARFAIT ICE CREAM	180
NUTELLA CHEESE CAKE	200
BISCOFF CHEESE CAKE	200
CHOCO LAWVA	180
CAKE (SMALL / BIG)	600/1100

☞ Signature Dish | 🌶️ Spicy

All Price Are In INR. | Govt. GST As Applicable



Mahakali Caves Road, Chakala, Andheri (East), Mumbai - 400 093. India.
Tel.: +91 22 6911 5050 / 6911 5080 | Fax: + 91 22 2687 2072
Email : fnb@saipalacehotels.com

Sai Palace Grand

Evershine Nagar, Link Road, Malad (West), Mumbai- 400 064.
Tel.: +91 22 6910 8888 / 99 | Mob.: +91 70459 63102 | Fax: +91 22 2883 3339
Email : grandf&B@saipalacehotels.com

Sai Palace Hotel & Gardens

Mumbai - Ahmedabad Western Express Highway, Next To Laxmi Baug,
Kashmira, Dist. Thane - 401 104
Tel.: +91 22 29451212 / 313 /515 / 65275569 / 570 | Fax : +91 22 2945 1234

Sai Palace Budget Hotel

Near Saibaba Temple, Pimpalwadi Road, Shirdi, Talika Rahata,
Dist.: Ahmednagar, Pin - 423 109.
Tel.: 02423-258181 - 85 | Fax : 02423-258186



Veera Desai Road, Andheri (W), Mumbai - 400 058.
Tel : 2673 4165 / 4159



RESTAURANT & BAR
Next Telephone Exchange, Goregaon (W), Mumbai - 400 062.
Tel.: 28767225 / 2874 1251 / 2876 7869



L.B.S. Marg, Next To Damodar Park, Ghatkopar (W), Mumbai - 400 086.
Mob.: 9136494534 / 9136964534



Aarey Road, Goregaon (E), Mumbai.
Tel: 2927 6477 / 29727 6526



FAMILY RESTAURANT & BAR
Opp. Filmistan Studio, S.V Road, Goregaon (W), Mumbai - 400 062.
Tel : 2873 3940

Hotel Sai Palace Express

Laxmibhai Shinde Road, Near Saibaba Temple, Gate No. 2, Shirdi - 423 109. INDIA
Tel : +91 02423 25507 | Mob.: +91 96194 96569

Hotel Sai Palace Mangalore

K.S. Roa Road, Opp. City Centre Mall, Mangaluru, Dakshina Kannada, Karnataka - 575 002, INDIA.
Tel.: 0824 404999 / 01 | Mob.: +91 82424 99999 | +91 99308 09900



ABHINANDAN
RESTAURANT & BAR

UNIT OF

Sai Palace

GROUP OF HOTELS