



— THE LUXURIOUS TOUCH —

PURPLE ORCHID
SUITES
CHEERS KITCHEN & BAR
MENU

Now
Open



PURPLE ORCHID
SUITES



Open Air Bar & Kitchen | Fine Dine



Musical Nights

Timings : 7.30 pm onwards



Wednesday
Karaoke Night

Thursday
Ladies Night

Friday
Bollywood Night

Saturday
Unplugged Night



Corporate
Buffet

At

Purple Lounge

Lunch

@ 499/*

Per Person
(Veg & Non-Veg)

Breakfast

@ 349/*

Per Person
(With live counter)

CALL US AT : +91 8655828170 / 71 / 72

OR VISIT : www.purpleorchidsuites.com

Plot No. 383-384, Near Rabale Station, Next to MTNL Telephone Exchange,
TTC Industrial Area, Rabale (E), Navi Mumbai 400701



PURPLE ORCHID
SUITES & BANQUETS



Available :
Luxurious Rooms
Executive | Club | Suite
Gymnasium
Swimming Pool
Wi-fi | Parking



Orchid
BANQUETS

CALL US AT : +91 8655828170 / 71 / 72
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Plot No. 383-384, Near Rebale Station,
Next to MTNL Telephone Exchange,
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Capacity 25pax To 300pax
Anniversary | Birthday | Conference
Ring Ceremony | Wedding Reception



FOOD MENU

Soup

VEGETARIAN

SHORBA - TOMATO / PALAK 170

Traditional Indian stew or rich soup served with baby naan

MINESTRONE SOUP / TOMATO BASIL SOUP 170

Classic Minestrone soup with basil pesto

CREAM OF TOMATO / SPINACH / BROCCOLI / MUSHROOM 190

Cream base exotic vegetable soup with parmesan cheese served with garlic breads

CLASSIC SOUP 170

Manchow / Hot N Sour / Sweet Corn / Lemon Coriander / Tom Yum

NON-VEGETARIAN

SHORBA - MURG DHANIYA SHORBA 210

Chicken stock made with coriander in mild spices, garnish with chicken chunks & served with baby naan

CREAM OF CHICKEN 220


Cream base Chicken soup with parmesan cheese

CLASSIC SOUP (CHICKEN / PRAWNS) 210/240

Manchow / Hot N Sour / Sweet Corn / Lemon Coriander / Tom Yum

SEAFOOD CHOWDER 265

Served in hard bun



Kindly do inform us, if you have any allergic to any kind of food products
Service Charge & Govt. Taxes as Applicable

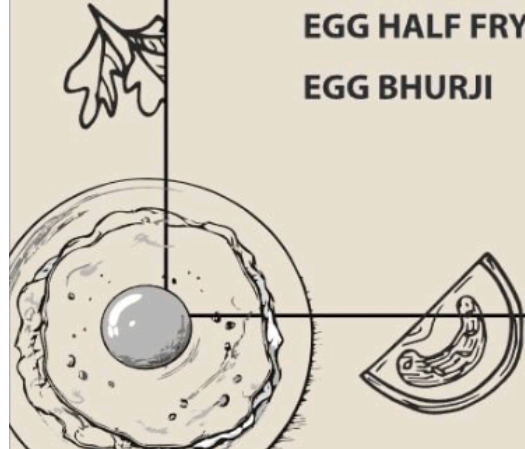


Saath Saath Bites

PAPAD (ROASTED / FRIED)	30/40
MASALA PAPAD (ROASTED / FRIED)	70/80
MASALA PEANUTS / PERI PERI PEANUTS	100/110
FRIES (FRENCH / PERI PERI / CHEESY)	190/210/250
CASHEW NUTS BUTTER FRY	285
CORN & CHEESE BALLS	300
CHEESE CHERRY PINEAPPLE / CHEESE CUBES	300
GREEN PEAS (JEERA GARLIC BUTTER FRY)	195
GARLIC FRY / CHANA GARLIC FRY / CHANA GARLIC KOLIWADA	180/200/215
ALOO CHAAT / CHANA CHAAT	205
ALOO PAPADI CHAAT	225
CORN (CHAAT / BUTTER FRY / BOILED)	195
BOILED VEGETABLES	215
CRISPY ONION RINGS	215
PAKODA - MIX VEG / PANEER / CHEESE	240/290/315

Eggs Preperation

BOILED EGGS	90
EGG MASALA OMELETTE	145
EGG HALF FRY	110
EGG BHURJI	135



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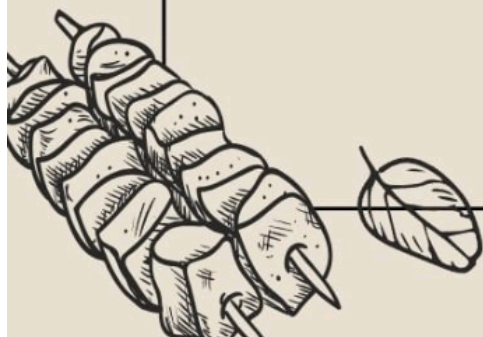


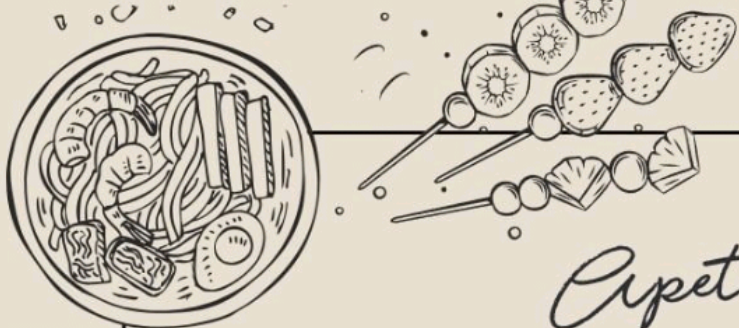
Sandwiches

VEG SANDWICH (PLAIN / GRILLED)	180/215
CHEESE SANDWICH (PLAIN / GRILLED)	215/235
VEG & CHEESE SANDWICH (PLAIN / GRILLED)	240/250
OMELETTE (PLAIN / GRILLED)	210/225
CHICKEN SANDWICH (PLAIN / GRILLED)	250/275
CHICKEN & CHEESE SANDWICH (PLAIN / GRILLED)	260/285

Salads Raita

CLASSIC CAESAR SALAD (VEG / CHICKEN) Romaine lettuce, Croutons, Iceberg, Cherry Tomatoes, Olives, Cucumber & Parmesan Cheese	240/285
PASTA SALAD (VEG / CHICKEN) (Pasta in cocktail dressing)	240/285
RUSSIAN SALAD (VEG / CHICKEN)	240/285
CRUDIETS GREEN SALAD / FRESH GARDEN GREEN SALAD (Served with chaat masala & chilli mayo)	175
SPROUTED BEAN SALAD	240
CHICKEN TIKKA SALAD	310
RAITA (MIX VEGETABLE / PINEAPPLE / BOONDI)	150
CURD	120





Appetizers

VEGETARIAN

TANDOORI - PANEER / MUSHROOM / BROCCOLI 335

(Choice of marination – Tikka / Achari / Lasooni / Reshmi / Kalimiri)

PANEER HILTOP 375

Stuffed cottage cheese with spinach, coriander, yoghurt and spices

SRIRACHA PANEER TIKKA 355

Paneer marinated overnight in home made achari sriracha, glazed in tandoor to perfection

BHARWAN KUMBH PESHAWARI 310

Mushrooms stuffed with in-house spices & cheese

BIKANERI SEEKH KEBAB 290

Soft & tender seekh kebab of freshly minced vegetables coated with chopped three peppers, cooked over glowing charcoal

DAHI KE KEBAB 310

Smooth hung curd with with overtones of cardamom & coriander crafted into delicious kebabs

THREE PEPPER PANEER CHILLI 335

Crispy Paneer tossed along with three types of bell pepper & chilli sauce

COTTAGE CHEESE MALAYSIAN STYLE 335

Paneer stir fried with peanut and scheswan sauce

PANEER / VEG / CORN SALT N PEPPER 335/315/310

Crispy cottage cheese / vegetables / corn tossed in three types of bell peppers

STIR FRY EXOTIC VEGETABLE 310

Exotic vegetables stir fried in Chinese style

BAMBOO SHOOT VEG SPRING ROLL 330

Vegetable spring roll stuffed with bamboo shoots, juliennes vegetable served with sweet chilli sauce

VEG MANCHURIAN DRY 300

Deep fried vegetable balls served with scheswan or manchurian Sauce

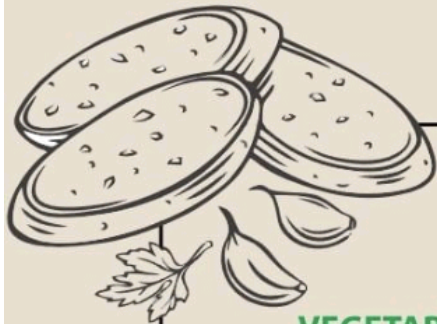
KUNG PAO POTATOES / HONEY CHILLI POTATOES 300

Crispy potato stir fried with chilli paste

LOADED NACHOS 320

Fried corn tortillas covered with melted cheese





VEGETARIAN

CHEESE GARLIC BREAD 320

(Toasted 6 pcs. of garlic flavour bread)

FALAFEL WITH HUMMUS WITH VEGGIES 325

Deep fried patties made from chick peas served Hummus & veggies

CHEESE CHILLI TOAST 275

Bell pepper with mashed cheese topped on bread slice

CHEESE CHERRY PINEAPPLE 305

Mini skewers of cheese, cherry & pineapple

CHEESY FRIES / PERI PERI FRIES 210/250

Fries baked with cheese

TANDOORI VEGETABLE PLATTER 800

Flavours of vegetables & cottage cheese cooked in tandoori style

VEGETABLE TAPAS PLATTER 840

Assorted starters platter - two types of kebabs, two types of oriental & one continental

NON-VEGETARIAN

TADKA TANDOORI MURG (HALF/ FULL) 340/600

All time favourite tandoori chicken from clay oven and served with house salad

CHICKEN GHEE ROAST (HALF/ FULL) 340/600

Manglorean chicken ghee roast made with tender chicken cooked in tangy & spicy ghee roasted masala

MURG PEPRIKA 360

Spicy marinated chicken pieces tossed in oyster & schezwan sauce

MURG TIKKA 360

(Choice of marination - Hazarvi / Lasooni / Reshmi / Pahadi)

MURG GILAFI KEAB 360

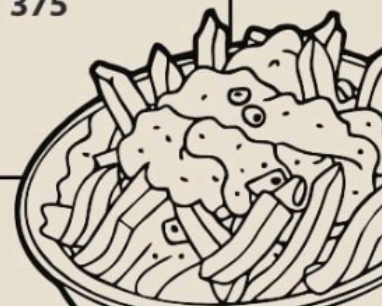
Indian spice mince chicken rolled on skewers cooked in clay oven

MURG BANJARA KEBAB 360

Chicken marinated in exotic spices enriched with cream & cheese grilled in tandoor

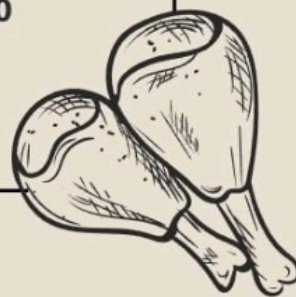
MURG SHOLEY KEBAB 375

Spicy explosion of juicy chicken flavorfully cooked in clay oven





MURG ALISHAN TIKKA	375
Chicken marinated with curd, cheese & aromatic grounded spices	
MURG ROZALI KEBAB	375
Mince chicken stuffed with cheese, herbs & aromatic spices	
MURG LAZEEZ	425
Chicken & cheese cooked in rich tomato & masala topped extra cheese	
MURG DUM KE KEBAB	425
Chicken marinated in exotic spices & set in the clay pot for dum in oven	
MURG TANGDI KEBAB	415
Two pcs of chicken leg in house ground spices marinated & cooked in clay oven	
MURG CHAKORI KEBAB	415
Chicken marinated in kastori methi, coriander & kashmiri chilli with chef's special aromatic masala	
CHICKEN (CHILLI / MANCHURIAN / HOT GARLIC / HONEY CHILLI)	325
Deep fried chicken or fish tossed in a choice of sauce	
GUNTUR CHILLI CHICKEN	340
Guntur city's iconic chillies infused in the classic chilli chicken	
KUNG PAO CHICKEN	340
Crispy Chicken stir fried with chilli paste	
CRISPY CHICKEN	325
Shredded crispy chicken tossed with dry red chilli and malt vinegar	
CHICKEN LOLLYPOP/ DRUMS OF HEAVEN	325
Deep fried chicken winglet tossed in hot garlic sauce	
CHICKEN SALT N PEPPER	325
Crispy chicken tossed in three types of bell peppers	
CHICKEN CIGAR ROLL	340
Chicken rolls tossed in ginger & garlic	
CHICKEN SPRING ROLL	340
Deep fried savoury filling chicken spring roll	
TERIYAKI CHICKEN	340
Fire grilled tender chicken, glazed with teriyaki sauce with ginger	
BBQ CHICKEN WINGS	340
Chicken wings cooked in our own BBQ sauce	
CHICKEN HARISSA	360
Crumb fried chicken niblets deep fried & served with mayo	
CHICKEN NUGGETS	340
Chicken meat battered & deep fried	



CHICKEN SATAY 340

A dish of seasoned, skewered & gled chicken, served with peanut butter sauce

TANDOORI FISH TIKKA APS

(BASA / RAWAS / PRAWNS / POMFRET / LOBSTER)

Traditional exotic seafood with indian spices cooked in charcoal fire

FISH KOLIWADA (BASA / RAWAS / PRAWNS / POMFRET) APS

Batter fried fish served with mint chutney

MALVANI TAWA MACHLI / RAVA FRY APS

(BASA / RAWAS / PRAWNS / POMFRET / SURMAI)

(Fillets of fish shallow fried/ deep fried with Indian spices)

FISH / PRAWNS APS

(CHILLI / MANCHURIAN / SCHEZWAN / HONEY CHILLI / HUNAN / OYSTER)

Deep fried fish / prawns tossed in a choice of Sauce

GOLDEN FRIED PRAWNS / PRAWNS TEMPURA APS

A luscious dish made with marinated prawns dip in batter and fried until golden

FISH FINGER (BASA / POMFRET) APS

Crumb fried fish finger served with tartar sauce

MUTTON GHEE ROAST (HALF/ FULL) 580/1130

Manglorean mutton ghee roast made with tender chicken cooked in tangy & spicy ghee roasted masala

MUTTON SEEKH KEBAB 515

Indian spice mince mutton rolled in skewer & cooked in tandoor

MUTTON GALOUTI KEBAB 530

A delicacy of panfried mince lamb which simply melts in mouth

CHICKEN TIKKA PLATTER 1250

Assorted Chicken Tikka's served on platter

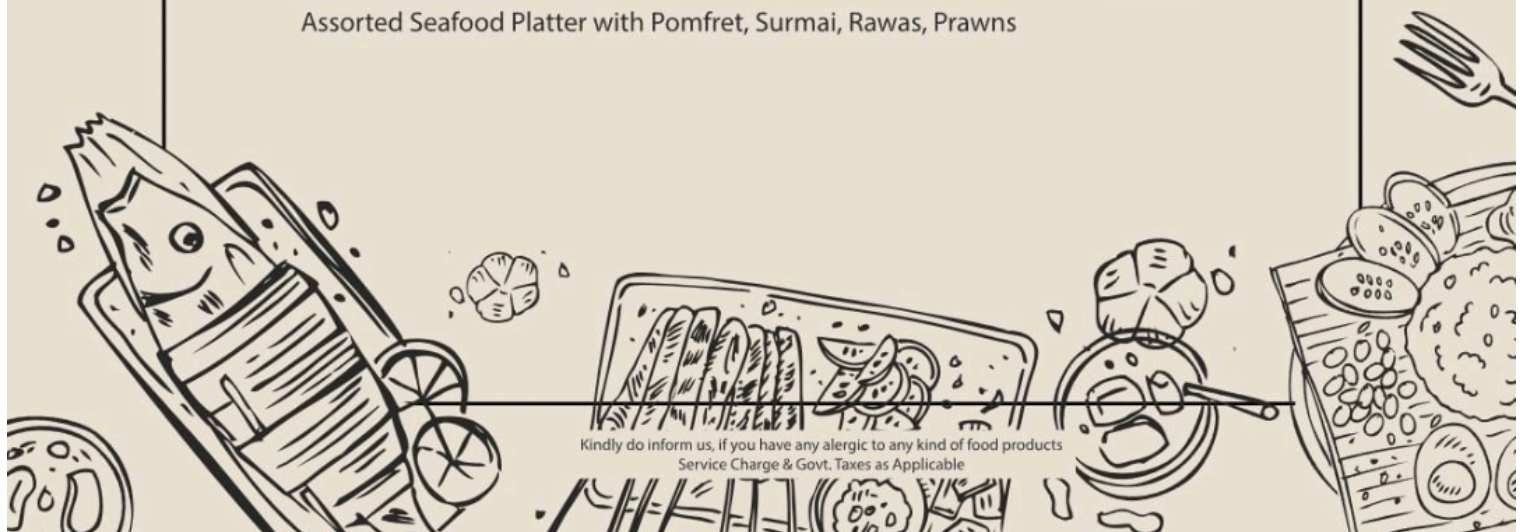
NON - VEG PLATTER 1450

An assortment from our delicious range of non-vegetarian Kebabs

SEAFOOD PLATTER 2499

Assorted Seafood Platter with Pomfret, Surmai, Rawas, Prawns

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Main Course

VEGETARIAN

PANEER LABABDAR / PANEER TIKKA MASALA 360

Cottage cheese cooked in rich tomato gravy

LASOONI PALAK PANEER 360

Cottage cheese cooked in puréed spinach and seasoned with Indian spices

PANEER LAZZEZ 370

Cottage cheese cooked in rich tomato gravy topped extra cheese

KUMBH TAWA MASALA 340

Fresh button mushroom cooked with tawa masala

MALAI KOFTA / VEG KOFTA 360

Tender Cottage Cheese or Veg balls cooked in rich gravy

KURKURE BHINDI MASALA / BHINDI MASALA HOME STYLE 325

Masale dar gravy topped with kurkure bhindi / Bhindi tossed in home made masala

DUM ALOO PUNJABI 325

Mouth-watering Punjabi style aloo with curd base gravy

VEGETABLE / BABY CORN JALFREZI 325

Vegetable/ Baby corn tossed in tangy gravy

SUBZ KOLHAPURI 325

Mixed Indian vegetable cooked in thick rich spicy gravy

SUBZ DIWANI HANDI 340

Melody of garden fresh vegetables cooks in creamy spinach gravy

SUBZ MILI JULI 340

Chef's special mix vegetable with tomato, spinach gravy

PINDI CHOLE WITH KULCHA 365

Chick peas cooked in onion & tomato gravy served with tandoori stuffed kulcha

DAHI PAKODE KADHI 310

A Punjabi favourite – tempered yoghurt based preparation with gram flour dumpling with onions

DAL FRY / DAL TADKEWALI / DAL MAKHANI 220/230/265

Split legumes cooked and tempered with Indian spices



PURPLE ORCHID SUITES

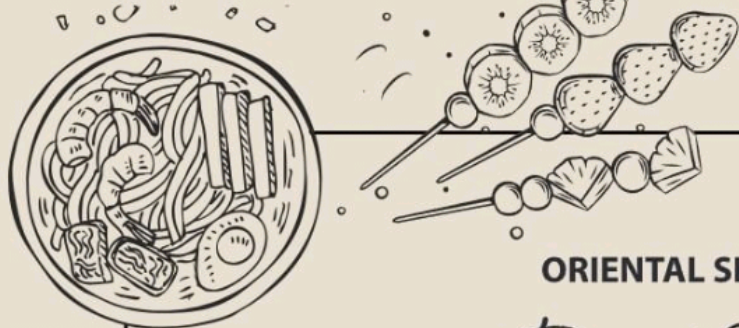
Purple Orchid is a renowned brand offering multi cuisine delights with a perfect mix of taste and presentation. Using fresh ingredients, unique flavors, and expert cooking, it delivers a delightful dining experience.

Eat Local - Eat Fresh - Eat Seasonal

Inspired by global and local flavors, it brings authentic and diverse tastes to life.

Comfort - Hospitality - Luxury - Food

Each dish is crafted with premium ingredients while staying true to its original essence.



ORIENTAL SELECTION

Rice Noodles

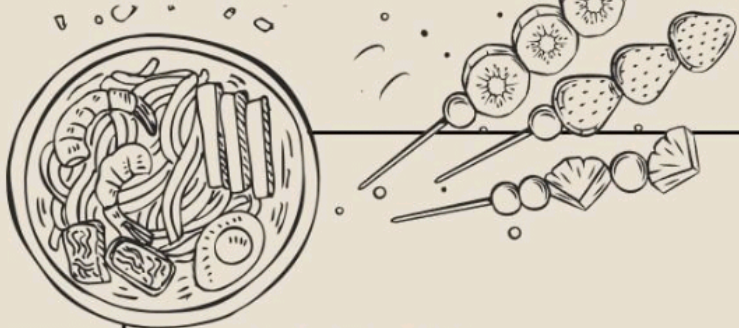
VEGETARIAN

VEGETABLE FRIED RICE	315
VEGETABLE BURNT GARLIC FRIED RICE	320
SCHEZWAN VEGETABLE FRIED RICE	325
VEGETABLE HAKKA NOODLES	315
SCHEZWAN VEGETABLE HAKKA NOODLES	325
TRIPLE SCHEZWAN RICE / HAKKA NOODLES	345
VEG POT RICE	375
Pot cooked rice with veg or chicken served in clay pot	
CHEF'S SPECIAL EXOTIC VEGETABLES	375
Zucchini, broccoli, mushroom, cauliflower, carrots, beans tossed in chef's own creation	
THAI CURRY RED / GREEN	415
Coconut Milk base Curry Flavour with Galangal, Garlic, Shallots & Lemon grass	

NON VEGETARIAN

CHICKEN/ PRAWNS/ EGG FRIED RICE	325/440/315
BURNT GARLIC CHICKEN/ PRAWNS / EGG FRIED RICE	335/450/325
SCHEZWAN CHICKEN / PRAWNS / EGG RICE	340/455/ 340
CHICKEN / PRAWNS / EGG HAKKA NOODLES	325/440/315
CHICKEN / PRAWNS / EGG TRIPLE SCHEZWAN RICE / NOODLES	360/455/350
PRAWNS IN HUNAN / CHILLI / OYSTER SAUCE	455
Chilli paste flavour stir fry prawns in choice of flavour	
CHICKEN/PRAWNS POT RICE	400/460
Pot cooked rice with chicken or prawns served in clay pot	





NASI GORENG

525

Indonesian mixed meat fried rice with top up with fried egg

THAI CURRY RED / GREEN (CHICKEN / PRAWNS) 430/530

Coconut milk base curry flavour with galangal, garlic, shallots & lemon grass

CHOPSUEY

AMERICAN (VEGETABLE / CHICKEN)

315/360

A delicious savory dish prepared with crispy noodles and tangy sauce stir-fried vegetables or chicken

CHINESE (VEGETABLE / CHICKEN)

315/360

An all time favorite chinese dish with sauce vegetables or chicken topped with crisp fried noodle

Italian Selection

MAKE YOUR OWN PASTA

(VEG / CHICKEN / PRAWN)

CHOICE OF PASTA

430/475/550

(PENNE / SPAGHETTI / MACRONI)

CHOICE OF SAUCE – ALFREDO/ ARRABIATA / BASIL PESTO/ AGLIO OLIO

Pizza's

VEGETARIAN

CLASSIC MARGHERITA

430

Tomato, mozzarella & basil

PANEER TIKKA PIZZA

430

Marinated Tandoori Paneer Tikka, Onion, Capsicum, Green Chili

MEXICAN VEG PIZZA

430


Jalepeno, Bellpeppers, Tomato, Chillies & Onions

FOUR SEASON PESTO PIZZA

450

Pesto sauce roasted bell pepper, onion, mushrooms and olives





NON VEGETARIAN

- BBQ CHICKEN PIZZA** 460
Spicy BBQ Chicken, Tomato, Mozzarella, Onions & Pepper
- CHICKEN TIKKA PIZZA** 460
Tandoori marinated chicken with onion & bell pepper
- CHEESY PEPPERONI PIZZA** 460
Sour Dough Pizza with Cheese Pepperoni
- YUMMY SPECIAL VEG / NON-VEG PIZZA** 525/580
Exotic Vegetables / Roasted Chicken / Prawns - Olives, Peppers, Jalapenos

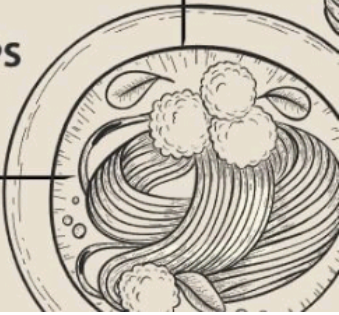

Maincourse

- VEG LASAGNA** 525
Pasta sheets baked with creamy vegetable, fresh tomato sauce & cheese
- RATATOUILLE HERB RICE WITH TANGY TOMATO SAUCE** 525
Baked Ratatouille served with herb rice, tangy tomato sauce
- RISSOTO (MUSHROOM / CHICKEN / SEAFOOD)** 510/550/580
Aroborio rice cooked with exotic vegetable & choice of meat
- PERI PERI GRILLED CHICKEN STEAK WITH SPICY ROSEMARY JUE** 550
Peri Peri marinated chicken steak with vegetable & potato wedges
- FISH AND CHIPS (BASA / POMFRET)** APS
Crumb fried fish fillets served with tartar sauce, fries & home salad

Sizzlers

- HOT GARLIC VEGETABLE** 630
Garden vegetables served with herb rice / fries and hot garlic sauce
- GRILLED COTTAGE CHEESE STEAK SIZZLER** 630
Cottage cheese grilled & served with buttered vegetables, fries / rice & BBQ sauce
- MEXICAN CHICKEN SIZZLER** 675
RT's speciality, delicately spiced chicken on sizzler with herb rice & fries with mexican tomato sauce
- HAWKERS DELIGHT (BBQ CHICKEN WINGS) SIZZLER** 675
Singapore hawkers BBQ chicken wings with sweet chilli sauce
- CHAR GRILLED GARLIC FISH / PRAWNS SIZZLER** 630/APS
Charred seafood served with homemade BBQ sauce, herb rice/fries

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Desserts

GULAB JAMUN	100
MOONG DAL HALWA / GAJAR KA HALWA (SEASONAL)	190
MALAI KULFI WITH FALOODA	250
SIZZLING CHOCOLATE BROWNIE & VANILLA ICE CREAM	250
CHOICE OF ICE CREAM	130
GADBAD ICE CREAM	250
FRESH FRUIT PLATTER WITH HONEY	215
FRESH FRUIT PLATTER WITH ICE CREAM	230

Beverages

TEA / COFFEE	50/60
COLD COFFEE / COLD COFFEE WITH ICE CREAM	165
LASSI / CHAAS	180/160
THICKSHAKES (BANANA / CHOCOLATE / STRAWBERRY / VANILLA)	165
FRESH JUICE (WATERMELON / ORANGE / SWEET LIME)	160
FRESH LIME SODA/ WATER	100/90
AERATED BEVERAGES	110
ICE TEA (PEACH / LEMON)	215
BOTTLE WATER	40
ENERGY DRINK (RED BULL)	215



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