



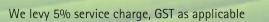


ORIENTAL SELECTIONS STARTERS

SOUPS	Veg / Non-veg
LEMON CORIANDER SOUP	140 / 150
SWEET CORN SOUP	140 / 150
HOT & SOUR SOUP	140 / 150
MANCHOW SOUP	140 / 150
SEAFOOD SOUP	190
LUNG FUNG SOUP	140 / 150
CREAM OF TOMATO SOUP	140
WANTON SOUP	140 /150

SALAD & STARTERS

ALOO PAPDI CHAAT	150
PEANUT MASALA	130
GREEN SALAD	110
MASALA PAPAD	105
ROASTED PAPAD	75
CHEESE CHERRY PINE APPLE	200
FRUIT CHAT	175
MASALA CASHEWS	225
EGG BHURJI	185
OMELETTE	95
MASALA BOILED EGG (4 pcs)	105





ANDHRA DELICACY

GEVIDELEDG MESELVIDUVINI

PANEER SHOLAY	310
ANDHRA CHILLI PANEER 🗫	310
MUSHROOM PEPPER DRY	300
MUSHROOM SHOLAY	300
GUNTUR BABY CORN	300
GUNTUR GOBI	300
GOBI 65	300
GOBI SHOLAY	300
BABYCORN CORIANDER DRY	300

STARTERS NON-VEGETARIAN

CHICKEN SHOLAY (BONE LESS)	330
GUNTUR CHICKEN	330
CHICKEN KEBAB	330
ANDHRA CHILLY CHICKEN 🥏	330
CHICKEN 65	330
KADAPA DRY	330
AMARAVATHI CHICKEN DRY	330
LEMON CHICKEN DRY	330
MUTTON FRY	495
MUTTON PEPPER DRY	495
GUNTUR MUTTON	495
MUTTON GONGURA ROAST	495
MUTTON GHEE ROAST	495
FISH FRY 😍	460
FISH SHOLAY	460
PRAWN SHOLAY	600
PRAWNS PEPPER FRY	600
GONGURA CHICKEN SEMI GRAVY	320

We levy 5% service charge, GST as applicable

AMARAVATHI CHICKEN SEMI GRAVY 320



BIRYANI'S & RICE	
ANDHRA MUTTON BIRIYANI	425
ANDHRA CHICKEN BIRIYANI	350
EGG BIRIYANI (PREPARED WITH NON-VEG RICE)	300
BIRIYANI RICE (PREPARED WITH NON-VEG RICE)	300
PANEER BIRYANI	330
MUSHROOM BIRYANI	330
ALOO DUM BIRYANI	290
VEGETABLE BIRIYANI	290
JEERA RICE	290
GHEE RICE	290
CURD RICE	190



ANDHRA VEG FULL MEALS

310

(Rice, Pappu, Palya, Sambar, Rasam, Ghee Chutney, Curd, Papad, Pickle, Sweet)

Timing: 12.00 Noon To 4.00 pm 7.00 pm To 11.00 pm

ANDHRA VEG CARRIER MEALS

650

(Rice, Pappu, Palya, Sambar, Rasam, Ghee Chutney, Curd, Papad, Pickle, Sweet)

Timing: 12.00 Noon To 4.00 pm 7.00 pm To 11.00 pm

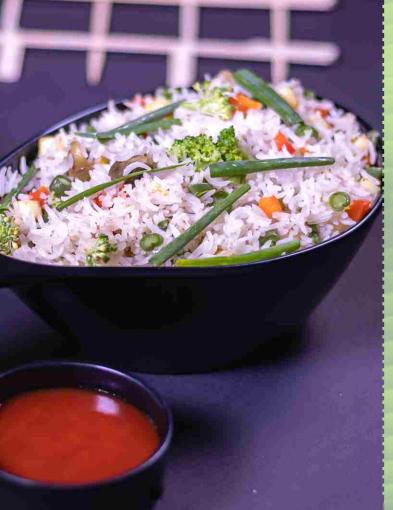
ANDHRA	CHICKEN	BIRIYA	NI
	(F	amily Pa	ck)

950

ANDHRA MUTTON BIRIYANI (Family Pack)

1100





CHINESE CUISINE

VEG STARTERS

CRISPY FRIED VEGETABLES	315
(Batter fried, mixed vegetables)	

CHILLI MUSHROOM

315

(Button mushrooms, batter fried with capsicum and onions)

CRISPY CORN PEPPER SALT

315

290

325

(American corn, batter fried and tossed with seasoning and crushed peppers)

BABY CORN SALT & PEPPER

(Skewred paneer cooked in rich amalgam of aromas, subtle blends of herbs and spices and contrasting textures and tastes)

BABYCORN SATAY

315

(Skewred Babycorn cooked in rich amalgam of aromas, subtle blends of herbs and spices and contrasting textures and tastes)

LEMON PANEER

PANEER SATAY

325

(Cottage Cheese tossed with tangy Lemon flavoured Sauce)

LEEFOO PANEER

325

(Cottage cheese tossed with Spinach Sauce)

VEG SPRING ROLL

290

(Deep Fried crispy rolls filled with cabbage, carrot, capsicum and noodle, served with hot garlic Sauce)

SCHEZWAN CHILLY BABYCORN 290

CRISPY VEG NILGIRI 290

VEG FRIED WANTON 290





CHINESE CUISINE

NON-VECETARIAN	
CHICKEN LOLLYPOP	360
DRUMS OF HEAVEN (Deep fried chicken tossed with chef special sauce	360
HUNAN CHICKEN (Spicy and savory chicken with a hint of tanginess	350
SCHEZWAN CHICKEN (Spicy schezwan style chicken preparation)	350
CHICKEN SPRING ROLL	350
DRAGON CHICKEN	360
BAMBOO CHICKEN (Chef's special)	360
LEEFOO CHICKEN (Taiwanese style chicken fry)	350
CHICKEN SATAY (Grilled chicken skewers marinated with spices and served with peanut sauce)	360
KOREAN CHICKEN	350
EGG CHILLI	290
CHICKEN FRIED WANTON	360
CHICKEN KOLIWADA	350
CHILLI FISH / DRY (Cubes of fish, capsicum, onion tossed in soya sau-	460 ce)
OYESTER CHILLI FISH	460
BUTTER GARLIC FISH	460
BUTTER GARLIC PRAWNS	600
PRAWNS CHILLI / MANCHURIAN	600
GOLDEN FRIED PRAWN (Prawns, dipped in batter and deep fried)	600
CHILLI PRAWN	600
PRAWNS PEPPER DRY	600
(Jumbo prawns, batter fried and tossed with seasoning and crushed pepper)	



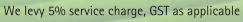
DOSA & PAROTA

DOSA WIANOIA	
DOSA (2 Nos) WITH CHICKEN CURRY	225
DOSA (2 Nos) WITH MUTTON CURRY	285
MUTTON VEECHE PAROTA	285
CHICKEN VEECHE PAROTA	260
CHICKEN KOTHU PAROTA	260
EGG KOTHU PAROTA	225
EGG VEECHE PAROTA	225
VEG KOTHU PARATHA	175
VEECHE PAROTA (VEG)	175
KERALA PAROTA	110
PAROTA	95
STUFFED PAROTA	120
COIN PAROTA (2Pcs)	80

TANDOOR

VEGETARIAN

MALAI PANEER TIKKA (Paneer marinated with cream, hung curd, cashew nut powder and flavoured with spices)	330
HARIYALI PANEER TIKKA (Paneer marinated in mint leaves, coriander leaves and spices cooked in clay ove	330 n)
PANEER TIKKA (Cubes of cottage cheese, marinated in spicy tandoor masala and cooked in the tandoor pot	330
ACHARI PANEER TIKKA	330
MUSHROOM TIKKA	315
CORN SEEKH KEBAB	315
TANDOORI BABY CORN	315
TANDOORI GOBI	315
TANDOORI CHATPATA ALOO	315









TANDOOR

NON-VEGETARIAN

CHICKEN TIKKA (Cubes of chicken, marinated in spicy tandoor masala and cooked in the tandoor pot)	340
TANDOORI CHICKEN (HALF) (Half spring chicken marinated in yoghurt, ginger-garlic paste and tandoori masala; cooked in a clay pot)	415
TANDOORI CHICKEN (FULL) (Whole spring chicken marinated in yoghurt, ginger-garlic paste and tandoori masala; cooked in a clay pot)	615
TANGDI KEBAB (2 Pcs) (Chicken drum stick marinated with yoghurt, ginger garlic paste, spices and cooked in Tandoor)	340
MURGH MALAI KEBAB (Tender Chicken marinated in yoghurt, cheese and yellow chillies)	340
PUNJABI MURGH TIKKA	340
HARIYALI MURGH TIKKA (Succulent chicken cubes, marinated with mint and cooked to perfection in the tandoor pot)	340
MUTTON SHEEK KEBAB (Mughlai delicacy prepared with minced mutton, onions and a blend of spices.)	495
FISH TIKKA (Cubes of fish marinated in a spicy tandoori masala and cooked in the tandoor)	460
MALAI FISH TIKKA (Cubes of fish marinated with cream, cheese, yoghurt and cooked in the tandoor pot)	460
TANDOORI POMFRET	630

TANDOORI PRAWNS

(Whole marinated pomfret cooked in the tandoor)

(Whole marinated prawns cooked in the tandoor)

600



INDIAN KITCHEN

VECETARIAN	
PANEER MAKHANI (Cubes of paneer, cooked in makhani, style gravy)	330
SUBZI SANGAM (Mixed vegetables cooked in an onion-tomato grav	300 (y)
PANEER TIKKA MASALA	330
CORN METHI PALAK (Corn and chopped methi leaves, cooked in spinach gravy)	300
SUBZI TAWA (Mixed vegetables, mint and coriander cooked with chatpata masala on the tawa)	300
VEGETABLE HYDERABADI (Hyderabadi style vegetable curry)	300
ALOO METHI DRY (Spicy, dry potato preparation, finished with fenugreek leaves)	300
SUBZI JAIPURI (A mixed vegetable preparation in spicy yellow gra	300 vy)
PUNJABI PANEER (Cubes of Paneer, Capsicum, cooked with chatpata masala)	330
KAJU MASALA (Cashew cooked in yellow gravy)	360
MUSHROOM MASALA (Mushroom cooked in tomato onion masala)	300
PALAK PANNER (Paneer cubes cooked in a mild, spiced smooth spinach sauce)	330
VEGETABLE KOLHAPURI (Traditional vegetable dish prepared in Maharashtrian style)	300
VEGETABLE KOFTA CURRY (Mixed vegetable dumplings cooked in onion-tomato based yellow gravy)	300
DAL	
DAL MAKHANI (Slow cooked, black dal with tomato puree and but	260 tter)
TADKEWALI DAL (Softly cooked yellow dal, tempered with ghee, mustard and red chilly)	260
DAL PALAK (Dal cooked with spinach)	260

DAL PANCHARANGI

(Dal prepared with Five varieties of Dal) We levy 5% service charge, GST as applicable 260





INDIAN KITCHEN

NON-VEGETARIAN **BUTTER CHICKEN MASALA** 350 (Tandoori chicken cubes, cooked in a makhani gravy) MURGH RARA 350 (Cubes of chicken and minced chicken, cooked in a spicy gravy) MURGH TIKKA MASALA 350 (Chicken tikka, cooked in an onion-tomato gravy) KADAI MURGH 350 (Chicken, cooked with onion, capsicum and tomato in a kadai gravy) MURGH KANDHARI 350 MURGH KOLHAPURI 350 (chicken prepared in kolhapuri masala) MURGH PATIYALA 375 (Rich chicken dish from Punjab, made of green & red gravy, served on an omelette)

MURGH NIZAMI

(Mild, Rich, creamy chicken dish from land of nizams)

MURGH HYDERABADI 340 spicy chicken dish from Hyderabad

BHUNA GOSHT 440
(A semi dry lamb preparation)

LAAL MAAS

(Spiny lamb proporation poolsed in the rejecthonic tyle)

(Spicy, lamb preparation cooked in the rajasthani style)

KHEEMA MUTTER
(Minced lamb, cooked with green peas, onion, tomato and garam masala)

440

440

MUTTON ROGHAN JOSH
(A kashmiri delicacy, mutton cooked to perfection in a smooth gravy)

EGG MASALA 300

INDIAN BREADS

NAAN / ROTI / KULCHA 75

BUTTER NAAN / BUTTER ROTI /
BUTTER KULCHA 85

STUFF NAAN / KULCHA 95

CHAPATI (2 Nos) 80



MAIN COURSE

VEGETARIAN

THREE TREASURE VEGETABLES 300

(Broccoli, mushrooms and zucchini in a light soya sauce)

DICED VEGETABLES

300

300

300

330

IN YOUR CHOICE OF SAUCE

(Hot garlic sauce, chili garlic sauce,

manchurian sauce, parsley sauce & cilantro sauce)

VEG BALL MANCHURIAN

(Minced vegetable dumplings, cooked in manchurian sauce)

300

(Fresh vegetables cooked in mild sauce with garlic)

MIXED VEGETABLES

IN CHILLY BASIL SAUCE

STIR FRIED GREENS

(Fresh vegetables cooked in chilly basil sauce)

NON-VEGETARIAN

CHICKEN MANCHURIAN

(Chicken cubes, cooked in manchurian sauce and spices)

SHREDDED CHICKEN IN HOT

GARLIC SAUCE 330

LAMB IN BLACK PEPPER SAUCE 440

SHREDDED LAMB

IN HOT GARLIC SAUCE 440

CHOICE OF NOODLES

VEGETABLE / EGG 290/310

CHICKEN/MIXED 320/390

CHILLY GARLIC NOODLES (VEG) 290

CHILLY GARLIC NOODLES (NON-VEG) 330

CHOICE OF FRIED RICE Veg / Non-veg

VEGETABLE / EGG 290/310

CHICKEN 320

MIXED FRIED RICE (NON-VEG) 390

BAMBOO FRIED RICE 320/350

(VEG / CHICKEN)

LEE FOO FRIED RICE (VEG/CHICKEN) 290/320





DESSERTS

GUDBUD ICE CREAM	250
NUTTY SUNDAY	250
HOT CHOCOLATE FUDGE	250
GULAB JAMUN	180
TENDER COCONUT RASMALAI	180
GAJAAR HALWA	180
BEET ROOT HALWA	180
CARAMEL CUSTARD	180
MALPUA WITH RABDI	180
FRUIT CUSTARD	180
CHOICE OF ICE CREAM	180
SIZZLING BROWNIE	275
GULAB JAMOON WITH ICE CREAM	275
GAJAR HALWA WITH ICE CREAM	275
FRIED ICE CREAM	250
SPECIAL GUAVA ICE CREAM	200
DEATH BY CHOCOLATE	350





BEVERAGES	
SEASONAL FRESH JUICE	175
MILK SHAKE (Vanilla / Chocolate / Strawberry / Pista / Mango)	150
FRESH LIME SODA	90
FRESH LIME WATER	90
LASSI (SWEET / SALT)	90
JAL JEERA	75
ASSORTED SOFT DRINKS	75
MINERAL WATER	60
KULLADWALI LASSI (Dry Fruits)	175
KULLADWALI LASSI (Sweet / Salted)	150
GOLI SODA	100
BUTTER MILK	75



