



Svāgata,

Our recipes have travelled generations through mothers who used simple yet essential techniques to bring flavour to our meals. That "feel so good" taste, that we probe the world for but find only in our mothers' delectable recipes; that exact flavour, aroma and care is what Sanadige serves to you.

Featuring a menu from the West coast of India, each meticulously assembled, utilising authentic recipes from the kitchen of Mrs. Asha Shetty, the consort of Mr. K Prakash Shetty-Founder MRG Group.

Sana-di-ge brings the freshest seafood, 'cream of the crop' ingredients, most authentic of preparations and the taste of good, heartfelt and tummy doted coastal Indian cuisine. With chefs that have trained under Mrs. Shetty's watchful eyes and adept hands, service staff that serve with homely affection, and guests whose smiles make it all so rewarding.

Sana-di-ge Welcomes you to its home, its heart, and its spirit with love.



COASTAL CUISINE

SANADIGE SPECIAL BEVERAGES

₹ 165

■ AAMRAS

A seasonal drink made from ripe mango pulp

■ ELANEER SHUNTI NIMBEHANNU

₹ 165

Fresh tender coconut water flavored with pressed ginger and lemon; specialty of Karwar

■ MANGO MINT SHIKANJI

₹ 165

Mango flavored mint leaves cooler

■ SWEET LASSI

₹ 165

A blend of yoghurt and sugar, flavored with cardamom and rose water

■ SAMBHARAM

₹ 165

Spicy buttermilk with fresh coriander, ginger and curry leaves; Kerala's all-time favorite cooler

■ YELAKKI NIMBE SHARBATH

₹ 165

Cardamom Flavored Lemon Cooler

■ KOKUM KADI

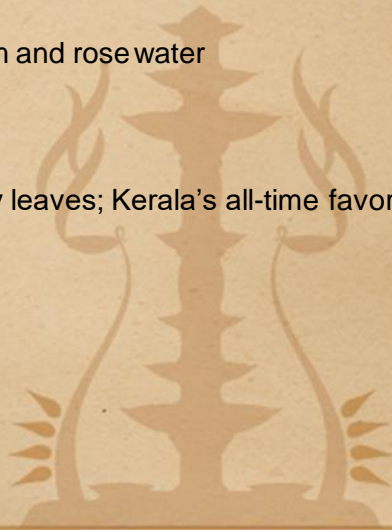
₹ 165

Amalgamation of coconut milk and dried kokum

■ PUNAR PULI

₹ 165

Kokum sharbat is one of the best natural drinks





Nuggekal - The Drumstick of the South

Nuggekal is an exceptionally nutritious vegetable with a variety of uses. The most valued and widely used part of this tree is the green pod which is very commonly known as the drumstick, having a slight asparagus taste. The leaves of this tree are also edible, and a variety of dishes can be prepared by mixing them with coconut, poppy seeds, and mustard, or boiled until the drumsticks are semi-soft and consumed directly without any extra processing or cooking. The tender fruit is used in sambar and many more dishes in South Indian homes. In various regions of Maharashtra, the pods are used in sweet & sour curries called Aamatee. The leaves and flowers are used to prepare curry and cake.

SOUPS

- **NUGGE KAI RASSA** ₹ 195
Spiced drumstick broth
- **JENJI RASSA** ₹ 225
Crab soup seasoned with handpicked spices; a Mangalorean specialty
- **YETTI RASSA** ₹ 225
Mangalorean style prawn broth infused with freshly ground spices
- **MAMSA MENASINAKALU SAARU** ₹ 225
Reduced lamb stock with pungent pepper and spice
- **SAMUDRAHARA RASSA** ₹ 225
seafood soup

SALADS

- **GREEN SALAD** ₹ 180
Fresh cut of cucumber, tomato, carrot and other vegetables
- **WALDORF SALAD** ₹ 230
A semi great combination of kashmir apple and walnut dressed with creamy mayo
- **CAESAR SALAD** ₹ 230
Romaine lettuce with Cesar cream dressings, parmesan croutons with choice of veg or non veg
- **RUSSIAN SALAD** ₹ 230
A semi great combination of pineapple carrot French beans green peas potato dressed in mayo
- **CORN KOSAMBARI** ₹ 230
Corn kosambari is like salad with added spices healthy and tasty
- **YETTI SALAD** ₹ 295
A warm salad of prawns served on a bed of pickled carrots

FRESH CATCH OF THE DAY

Select your fresh catch of the day and match it with your preferred marinades/sauces.

Deep fry (Rawa or Masala)

Shallow fry (Tawa or plain fry) | Grilled (Tawa or charcoal)

SEAFOOD

🇮🇳 JUMBO JENJI (SRI LANKAN MUD CRAB)	APC
🇮🇳 JUMBO MANJI (POMFRET)	APC
🇮🇳 JUMBO YETTI (PRAWNS)	APC
🇮🇳 LOBSTER	APC
🇮🇳 JUMBO KANE	APC

*APC - As per catch

PLATTERS

🇮🇳 SAMUDRAHARA PLATTER (HALF \ FULL)	₹ 3299\4299
Sanadige signature seafood platter	
🇮🇳 NON-VEGETARIAN PLATTER	₹ 1800
Choice of chicken, fish, seafood or lamb; a meat lover's paradise	
🇮🇳 YETTI PLATTER	₹ 2500
Four delights in one; chef's recommendation	
🇮🇳 SASYAHARI PLATTER	₹ 1200
A delightful combination of vegetarian starters from the Konkan coast	

Kindly check with the service associate to know about the dishes.

🇮🇳 VEGETARIAN 🇮🇳 NON-VEGETARIAN

STARTERS

- **PANEER CHOICE OF YOUR PREPARATION** ₹ 350
Ghee Roast \ Pepper Fry \ Butter Pepper Garlic \ Uruval \ Kadipatta)
- **MUSHROOM CHOICE OF YOUR PREPARATION** ₹ 350
Ghee Roast \ Pepper Fry \ Butter Pepper Garlic \ Uruval \ Alambe Sukka \ Kadipatta)
- **BABY CORN CHOICE OF YOUR PREPARATION** ₹ 350
Pepper Fry \ Butter Pepper Garlic \ Uruval \ Kadipatta)
- **KEMPU BEZULE** ₹ 350
Choice of baby corn /cauliflower florets crisp-fried and tossed with fresh yoghurt and green chilies, finished with curry leaves
- **KAJU SANADIGE** ₹ 350
Fried whole cashew nuts and coconut tossed with crushed pepper and salt; a Sanadige speciality

■ VEGETARIAN ■ NON-VEGETARIAN



Ghee Roast Masala

Mastered in the Shetty kitchen, the Ghee Roast Masala originated in the town of Kundapur, in the Mangalorean Bunt community. Its distinct flavour and colour comes from Byadagi chillies from North Karnataka, which when blanched and ground emit the red fiery colour. The masala is roasted in pure cow milk ghee making this dish one of the most distinct and coveted dishes of the region.

FROM THE COAST OF KUDLA

- 🇮🇳 **YETTI CHOICE OF YOUR PREPARATION** ₹ 715
(Rawa Fry \ Naked Fry \ Tawa Fry \ Masala Fry \ Pepper Fry \ Butter Pepper Garlic
Uruval \ Kadipatta \ South Chilly \ Ghee Roast \ Koliwada)
- 🇮🇳 **MANJI CHOICE OF YOUR PREPARATION** ₹ 1250
Rawa Fry \ Naked Fry \ Tawa Fry \ Masala Fry \ Ghee Roast \ Pollichathu \ Patrani Machhi)
- 🇮🇳 **ANJAL CHOICE OF YOUR PREPARATION** ₹ 715
Rawa Fry \ Naked Fry \ Tawa Fry \ Masala Fry \ Pepper Fry \ South Chilly \ Pollichathu \ Patrani
Machhi)
- 🇮🇳 **KANE CHOICE OF YOUR PREPARATION** ₹ 715
Rawa Fry \ Naked Fry \ Tawa Fry \ Masala Fry
- 🇮🇳 **BOLANJIR CHOICE OF YOUR PREPARATION** ₹ 475
Rawa Fry \ Naked Fry \ Tawa Fry
- 🇮🇳 **BONDAS CHOICE OF YOUR PREPARATION** ₹ 475
(Rawa Fry \ Naked Fry \ Masala Fry \ Pepper Fry \ Butter Pepper Garlic
Kadipatta \ South Chilly \ Ghee Roast \ Koliwada)
- 🇮🇳 **JENJI CHOICE OF YOUR PREPARATION** ₹ 725
Masala Fry \ Butter Pepper Garlic \ South Chilly \ Ghee Roast \ Stuffed Kurle)
- 🇮🇳 **MARVAI SUKKA (CLAMS)** ₹ 475
Clams tossed along with dry coconut masala
- 🇮🇳 **KORI CHOICE OF YOUR PREPARATION** ₹ 475
(Tawa Fry \ Pepper Fry \ Butter Pepper Garlic \ Uruval
Kadipatta \ Sukka \ Ghee Roast \ South Chilly \ Koliwada \ Nadan Kozhi Roast)
- 🇮🇳 **MAMSA CHOICE OF YOUR PREPARATION** ₹ 595
Pepper Fry \ Uruval \ Sukka \ South Chilly \ Kadipatta

Jenji or Sea Crab - APC | Manji or Pomfret - APC | Anjal or Seer
fish - APC

Kane or Ladyfish - APC | Yetti or Prawns - APC

🇬🇧 VEGETARIAN 🇮🇳 NON-VEGETARIAN

Government taxes applicable. We levy 10% service charge

*APC - As per catch

MAIN COURSE

- | | |
|---|-------|
| ■ MALABAR STEW | ₹ 350 |
| A mélange of garden-fresh vegetables simmered in coconut milk and finished with spices | |
| ■ MALABAR GREEN PEAS CURRY | ₹ 350 |
| A vegetarian's delight -green peas cooked to perfection with kerala spices in coconut cream | |
| ■ NUGGEKAYI PULIMUNCHI | ₹ 350 |
| Tender drumsticks cooked to delight you in traditional pulimunchi masala | |
| ■ ALAMBU AREPU | ₹ 350 |
| A flavourful mushroom curry spiced with Mangalorean spices | |
| ■ BENDEKAAYI SOLE | ₹ 350 |
| Handpicked garden-fresh okra tossed with a sliced onion & kokum, finished with freshly grated coconut | |
| ■ VEGETARIAN GASSI | ₹ 350 |
| Traditional Mangalorean vegetable curry | |

■ VEGETARIAN ■ NON-VEGETARIAN



Mangalorean Meen Gassi

Another classic from coastal Mangaluru comes Meen Gassi. This fish curry is traditionally prepared in earthen pots and tastes best with rice. The style of preparation, texture, colour and flavour changes every 7 km in the southern west coast of India.

FROM THE COAST OF KUDLA

- ❑ **CRAB CHOICE OF YOUR PREPARATION** ₹ 725
Karavali Curry \ Pulimunchi
- ❑ **MANJI CHOICE OF YOUR PREPARATION** ₹ 1200
Karavali Curry \ Pulimunchi \ Goan Fish Curry \ Meen Moilee \ Malabar Fish Curry \ Mangacharu
- ❑ **ANJAL CHOICE OF YOUR PREPARATION** ₹ 715
Karavali Curry \ Pulimunchi \ Goan Fish Curry \ Meen Moilee \ Malabar Fish Curry
- ❑ **KANE CHOICE OF YOUR PREPARATION** ₹ 715
Karavali Curry \ Pulimunchi \ Goan Fish curry \ Malabar Fish Curry \ Mangacharu
- ❑ **YETTI CHOICE OF YOUR PREPARATION** ₹ 715
Karavali Curry \ Pulimunchi \ Goan Fish Curry \ Meen Moilee \ Malabar Fish Curry \ Mangacharu
- ❑ **SILVER FISH CHOICE OF YOUR PREPARATION** ₹ 400
Karavali Curry \ Pulimunchi \ Goan Curry \ Malabar Curry \ Mangacharu
- ❑ **KORI CHOICE OF YOUR PREPARATION** ₹ 450
Mangalorean Curry \ Kundapuri \ Chettinadu \ Sukka \ Malabar Stew
- ❑ **MAMSA CHOICE OF YOUR PREPARATION** ₹ 550
Mangalorean Curry \ Kundapuri \ Chettinadu \ Sukka \ Malabar Stew \ Malvani Masala Dry
- ❑ **NATI KORI CURRY** ₹ 500
Chicken cooked in typical mangalorean style, served with kori roti

CHOOSE YOUR FAVOURITE COMBINATION

■ SANADIGE BASKET	₹ 350
An assortment of moode, pundi and neer dosa, appam	
■ CHAPATHI 2PC	₹ 100
Thin whole wheat bread baked on griddle	
■ NEER DOSA 4PC	₹ 100
Thin rice pancake; a Mangalorean delicacy	
■ KERALA PARATHA 2PC	₹ 120
Leavened bread from the Malabar heartland	
■ MUTTAI APPAM 2PC	₹ 125
Kerala appam topped with an egg	
■ APPAM 2PC	₹ 100
Kerala bread bowl shaped thin pancake prepared with fermented rice batter	
■ PUNDI 4PC	₹ 100
Roasted semolina made into a dough balls and steamed	
■ MOODE	₹ 100
Semolina cake steamed in banana leaf pockets	
■ RICE ROTI	₹ 125
Flaky thin pancake made of rice- a specialty of kudla	

■ VEGETARIAN ■ NON-VEGETARIAN



RICE

- **NEI CHORU (GHEE RICE)** ₹ 350
Kaima rice cooked with flavourful spices and clarified butter
- **THENGINAKAYI ANNA** ₹ 350
Rice tossed with fresh coconut, crackled mustard seeds and curry leaves
- **KUTHARI CHORU (BOILED RICE)** ₹ 150
Steamed Kerala red rice (matta ari) which is known to be nutritious and wholesome
- **CURD RICE** ₹ 150
Rice cooked with milk, blended with butter & finished with curd, seasoned and tempered
- **STEAMED RICE** ₹ 150
Sona masoori

SOUPS

- **MULLIGATAWNY SOUP** ₹ 195
Anglo-Indian delicious lentil soup with fresh herbs & garnished with rice and curry leaves
- **TOMATO TULSI KE SHORBA** ₹ 195
Fresh tomatoes cooked and flavoured with tulsi
- **PALAK DHANIYA KA SHORBA** ₹ 195
Spinach and coriander leaves soup
- **MURGH BADAMI SHORBA** ₹ 195
Chicken broth cooked with cream and almonds, garnished with roasted almonds

■ VEGETARIAN ■ NON-VEGETRIAN

STARTERS

■ PANEER TIKKA CHOICE OF YOUR PREPARATION

₹ 350

Achari \ Pudina \ Kalimiri \ Lasooni \ Adraki \ Malai \ Ajwani \ Zafrani \ Classic Paneer Tikka

(Cubes of cottage cheese is marinated as per choice of flavor and cooked in indian clay pot oven)

■ GARLIC MALAI BROCCOLI

₹ 350

Blanched broccoli shallow fried with garlic, cheese and cashew nutpaste

■ HARA SUBZ KE KABAB

₹ 350

Pan fried spinach enriched vegetable patties

■ SUBZ KI SHEEKH KEBAB

₹ 350

Minced mixed vegetable with cheese and grilled in tandoor

■ DAHI KA KABAB

₹ 350

Fried kabab with homemade hung yoghurt and masala

■ TANDOORI KUMB

₹ 350

Mushroom with Indian spices

■ VEGETARIAN PLATTER

₹ 1200










An assortment of chef specials

■ VEGETARIAN ■ NON-VEGETARIAN

STARTERS

- | | |
|--|-----------|
| ● MURGH KABAB CHOICE OF YOUR PREPARATION | ₹ 450 |
| Achari \ Hariyali \ Kalimiri \ Lasooni \ Adraki \ Malai kabab \ Classic Kabab | |
| (Cubes of chicken is marinated as per choice of flavor and cooked in Indian clay pot oven) | |
| ● BANJARA KABAB | ₹ 450 |
| Banjara Special Chef Style | |
| ● TANGDI MUMTAZ | ₹ 450 |
| Chicken leg pieces marinated with cheese ,yoghurt and coated with egg then cooked to perfection | |
| ● KALMI KABAB | ₹ 450 |
| Chicken kalmi pieces marinated with cheese ,yoghurt and coated with egg then cooked to perfection | |
| ● TANDOORI CHICKEN (FULL \ HALF) | ₹ 850\550 |
| The international favorite's Indian chicken | |
| ● MURGH NAWABI SHEEKH | ₹ 450 |
| Minced chicken mildy spiced coated with fresh coriander | |
| ● MUTTON SHEEKH GILAFI | ₹ 600 |
| Minced Meet Mildy Spiced Coated with Fresh Coriander with Red Green Yellow Peppers | |
| ● TANDOORI PRAWNS | ₹ 715 |
| Fresh prawns marinated in hung yoghurt and cooked in either red or green or saffron flavored tandoori masala. | |
| ● TANDOORI POMFRET | ₹ 1200 |
| Fresh pomfret marinated in hung yoghurt and cooked in either red or green or saffron flavored tandoori masala. | |
| ● CHAR GRILLED FISH | ₹ 450 |
| Well marinated in herbs, lime and crushed black pepper corn and char grilled in tandoor. | |
| ● NON-VEGETARIAN PLATTER | ₹ 1799 |
| Assortment of four varieties of non-vegetarian appetizers | |

MAIN COURSE





- | | |
|--|-------|
|  SANADIGE SUBZI | ₹ 350 |
| Sanadige signature dishes | |
|  PHALGUNI SUBZI | ₹ 350 |
| Mixed vegetables & fresh methi spinach garlic & cooked in light chef specialty Indian spices | |
|  BUKHARA KOFTA CURRY | ₹ 350 |
| Cottage cheese and potato dumplings cooked in a cashew creamy yellow gravy with hints of saffron | |
|  DIWANI HANDI | ₹ 350 |
| Diced vegetables and peppers in red gravy cooked in a handi | |
|  PANEER CHOICE OF YOUR PREPARATION | ₹ 350 |
| (Kurchen \ Palak \ Lasooni \ Kadai \ Lababdar \ Tikka Masala \ Makhani \ Jalfrezi) | |
| Paneer cooked in your choice of Indian gravy | |
|  PALAK CHOICE OF YOUR PREPARATION | ₹ 350 |
| Kumbh \ Aloo \ Mutter \ Lasooni | |
| Choice of veg cooked in tender spinach | |
|  BHINDI DO PYAZA | ₹ 350 |
| Okra cooked with onion, tomato, herbs, and spices. | |
|  METHI CHOICE OF YOUR PREPARATION | ₹ 350 |
| Aloo \ Mutter \ Malai Mutter \ Kumbh | |
| Choice of vegetables cooked with the methi masala | |
|  DAL BE AAB CHOICE OF YOUR PREPARATION | ₹ 350 |
| Dal Tadka \ Dal Lasooni \ Dal Palak \ Dal Fry \ Dal Makhani \ Dal Kolhapuri) | |




MAIN COURSE

🇮🇳	MURGH CHOICE OF YOUR PREPARATION	₹ 450
	Hyderabadi \ Kolhapuri \ Lababdar \ Tikka Masala \ Kadai \ Angara \ Hariyali \ Kalimirchi \ Makhmali \ Bhuna Palak Ke Methi	
	Standard recipe or chefs homemade spices Indian curries	
🇮🇳	CLASSIC BUTTER CHICKEN	₹ 450
	Amazing popular dish of shredded tandoori chicken cooked in butter flavored mild gravy	
🇮🇳	SANADIGE MURGH	₹ 450
	Sanadige signature dishes	
🇮🇳	RAJASTHANI LAAL MAAS	₹ 600
	Tender morsels of lamb cooked in authentic Rajasthani style	
🇮🇳	SHIKARI GHOST	₹ 600
	Tender morsels of lamb cooked in kanthari chilly and authentic of Rajasthani spices	
🇮🇳	GOSHT MAKHMALI	₹ 600
	Rich and wholesome speciality dish from lucknow	
	<u>BREADS</u>	
🇮🇳	ROTI	₹ 90
	Tandoori \ Roomali \ Phulka	
🇮🇳	LACCHA PARATHA	₹ 115
	Plain \ Pudina \ Harimirch	
🇮🇳	NAAN	₹ 100\115
	Butter \ Cheese Garlic	
🇮🇳	KULCHA	₹ 100
	Plain \ Butter	
🇮🇳	PARATHA	₹ 150
	Stuffed Kulcha \ Aloo Paratha \ Onion Paratha \ Paneer Paratha	

BAMBOO OR MATKA BIRIYANI

-  **PRAWNS BIRYANI (BAMBOO \ MATKA)** ₹ 849
Prawns marinated with spices, steamed and cooked with royal basmati rice
-  **MUTTON BIRYANI (BAMBOO \ MATKA)** ₹ 849
Cooked mutton in whole spices of masala with royal basmati rice and flavored fresh mint leaves
-  **CHICKEN BIRYANI (BAMBOO \ MATKA)** ₹ 525
Cooked chicken in whole spices of masala with royal basmati rice and flavored fresh mint leaves
-  **SUBZI BIRYANI (BAMBOO \ MATKA)** ₹ 499
Cooked vegetables in whole spices of masala with royal basmati rice and flavored fresh mint leaves

RICE

-  **PRAWNS BIRYANI** ₹ 699
Prawns marinated with spices, steamed and cooked with royal basmati rice
-  **MUTTON BIRYANI** ₹ 599
Cooked mutton in whole spices of masala with royal basmati rice and flavored fresh mint leaves
-  **CHICKEN BIRYANI** ₹ 475
Cooked chicken in whole spices of masala with royal basmati rice and flavored fresh mint leaves
-  **SUBZI BIRYANI** ₹ 365
Cooked vegetables in whole spices of masala with royal basmati rice and flavored fresh mint leaves
-  **DAL KICHIDI** ₹ 299
Rice cooked with pulses, turmeric and salt tempered with ghee and cumin seeds (banjaraspecial)
-  **PALAK RICE** ₹ 299
Rice cooked with spinach and salt tempered with ghee & cumin seeds (banjaraspecial)
-  **PULAO CHOICE OF YOUR PREPARATION** ₹ 299
(Kashmiri \ Green Peas \ Vegetables \ Kaju \ Jeera \ Corn \ Mushroom)
-  **STEAMED RICE** ₹ 150
Basmati \ Sona Masoori

SOUPS

CREAM OF SOUP CHOICE OF YOUR PREPARATION

₹ 195 / ₹ 225

Mushroom \ Spinach \ Tomato \ Mix Veg \ Chicken

(A Soup that made with stock of vegetable then thickened with roux and cream)

MANCHOW CHOICE OF YOUR PREPARATION

₹ 195 / ₹ 225

Chicken or Veg

(A Blend of spicy and sour thick soup & a combination of soya)

LEMON CORIANDER CHOICE OF YOUR PREPARATION

₹ 195 / ₹ 225

Veg \ Chicken \ Prawns

Oriental style lemon coriander leaves

SWEET CORN CHOICE OF YOUR PREPARATION

₹ 195 / ₹ 225

Chicken or Veg

(A Thick soup made from sweet corn)

HOT & SOUR CHOICE OF YOUR PREPARATION

₹ 195 / ₹ 225

Chicken or Veg

(A Blend of spicy and sour thick soup with shredded chicken, egg, vegetable & a combination of soya)

CRAB MEAT SOUP

₹ 195 / ₹ 225

(A Rich chowder made with fresh cracked crab meat, egg white with a blend of oystersauce)

 VEGETARIAN  NON-VEGETARIAN

ORIENTAL STARTERS

- **PANEER SATAY** ₹ 350
Sanadige signature dishes
- **COTTAGE CHEESE WITH THREE PEPPERS** ₹ 350
Cottage cheese stir fried with red green yellow peppers & tossed in garlic flavored soya
- **VEG DRAGON ROLL** ₹ 350
Minced mix veg, sautéed rolled in wrappers deep-fried till crispy served with schezwan sauce.
- **CRISPY CHILLY HONEY POTATO** ₹ 350
(Deep-fried crispy shredded potato tossed in spicy honey chilly sauce garnished with sesame seed)
- **SALT & PEPPER OR SCHEZWAN OF YOUR CHOICE** ₹ 350
Baby Corn \ American Corn \ Mushroom \ Mix Veg \ Paneer
(Choice of your item is deep fried, tossed with onion ginger garlic and seasoned. garnish with spring onion or schezwan)
- **CRISPY CHILLY HONEY VEGETABLE** ₹ 350
(Deep fried mixed vegetable tossed in spicy honey chilly sauce garnished with sesame seed)
- **DRAGON VEGETABLE** ₹ 350
(Deep fried mixed vegetable tossed in tomato & chilly sauce with cashew nut)
- **STIR FRY BROCCOLI** ₹ 350
(Boiled broccoli tossed with garlic in sesame oil and seasoned)
- **MANCHURIAN CHOICE OF YOUR PREPARATION** ₹ 350
Baby Corn \ Mushroom \ Mix Vegetable \ Cauliflower \ Paneer
(Choice of your item is deep-fried, tossed with Manchurian sauce)
- **CHILLY BASIL CHOICE OF YOUR PREPARATION** ₹ 350
Baby Corn \ Mushroom \ Mix Vegetable \ Cauliflower \ Paneer
(Choice of your item is deep fried, tossed with chilly garlic & basil flavored)

ORIENTAL STARTERS

- 🔴 **CHICKEN CHOICE OF YOUR PREPARATION** ₹450
Satay \ Dragon Roll \ Chilly Basil \ Manchurian \ Tai Pai
Salt & Pepper \ Honey Sesame \ Lollipop \ Five Spice \ Schezwan \ Green Pepper \ Soyu Chicken Chefs Spl
- 🔴 **PRAWNS CHOICE OF YOUR PREPARATION** ₹715
Chilly Basil \ Manchurian \ Tai Pai Style
Salt & Pepper \ Five Spice \ Schezwan \ Green Pepper \ Golden Fried
- 🔴 **FISH CHOICE OF YOUR PREPARATION** ₹450
Chilly Basil \ Manchurian \ Tai Pai Style
Salt & Pepper \ Five Spice \ Schezwan \ Green Pepper \ Crispy Fish Finger
- 🔴 **SQUID CHOICE OF YOUR PREPARATION** ₹475
Chilly Basil \ Manchurian \ Tai Pai Style \ Calamari Nest Salt & Pepper \ Five Spice
\ Schezwan \ Green Pepper
- 🔴 **ROASTED LAMB IN BLACK PEPPER** ₹600
Sliced roast lamb stir fried with garlic chilly and black pepper.

ORIENTAL MAINCOURSE

- 🟢 **MIX VEGETABLE CHOICE OF YOUR PREPARATION** ₹450
Hunan Style \ Hong Kong Style \ Ching Hai Spicy Sauce \ Stir Fried Coriander Sauce \ Chilly Black Bean Sauce
\ Thai Curry)
- 🟢 **BABY CORN CHOICE OF YOUR PREPARATION** ₹350
Hunan Style \ Hong Kong Style \ Ching Hai Spicy Sauce \ Stir Fried Coriander Sauce \ Chilly Black Bean Sauce
\ Thai Curry)
- 🟢 **MUSHROOM CHOICE OF YOUR PREPARATION** ₹350
Hunan Style \ Hong Kong Style \ Ching Hai Spicy Sauce \ Stir Fried Coriander Sauce \ Chilly Black Bean Sauce
\ Thai Curry)
- 🟢 **PANEER CHOICE OF YOUR PREPARATION** ₹350
Hunan Style \ Hong Kong Style \ Ching Hai Spicy Sauce \ Stir Fried Coriander Sauce \ Chilly Black Bean Sauce
\ Thai Curry)






CHINESE

ORIENTAL MAIN COURSE

-  **CHICKEN CHOICE OF YOUR PREPARATION** ₹ 450
(Oyster Style \ Hoisin Sauce \ Hong Kong Style \ Ching Hai Spicy Sauce \ Stir Fried \
Coriander Sauce \ Chilly Black Bean Sauce \ Hunan \ Thai Curry)
-  **FISH CHOICE OF YOUR PREPARATION** ₹ 450
(Oyster Style \ Hoisin Sauce \ Hong Kong Style \ Ching Hai Spicy Sauce \ Stir Fried
Coriander Sauce \ Chilly Black Bean Sauce \ Hunan \ Thai Curry)
-  **PRAWNS CHOICE OF YOUR PREPARATION** ₹ 715
(Oyster Style \ Hoisin Sauce \ Hong Kong Style \ Ching Hai Spicy Sauce \ Stir Fried
Coriander Sauce \ Chilly Black Bean Sauce \ Hunan \ Thai Curry)
-  **SQUID CHOICE OF YOUR PREPARATION** ₹ 475
(Oyster Style \ Hoisin Sauce \ Hong Kong Style \ Ching Hai Spicy Sauce \ Stir Fried
Coriander Sauce \ Chilly Black Bean Sauce \ Hunan \ Thai Curry)

ORIENTAL RICE & NOODLES

-  **CHICKEN CHOICE OF YOUR PREPARATION** ₹ 450
(Hakka Noodles \ Burnt Garlic Noodles \ Schezwan Noodles \ Chilly Oyster Noodles \ Egg Wrapped Noodles
Fried Rice \ Burnt Garlic Fried Rice \ Schezwan Fried Rice \ Egg Wrapped Fried Rice)
-  **PRAWNS CHOICE OF YOUR PREPARATION** ₹ 450
(Hakka Noodles \ Burnt Garlic Noodles \ Schezwan Noodles \ Chilly Oyster Noodles \ Egg Wrapped Noodles
Fried Rice \ Burnt Garlic Fried Rice \ Schezwan Fried Rice \ Egg Wrapped Fried Rice)
-  **MIX VEG CHOICE OF YOUR PREPARATION** ₹ 350
(Hakka Noodles \ Burnt Garlic Noodles \ Schezwan Noodles \ Chilly Oyster Noodles \ Egg Wrapped Noodles
Fried Rice \ Burnt Garlic Fried Rice \ Schezwan Fried Rice \ Egg Wrapped Fried Rice)



DESSERT

DESSERTS

ELANEER PAYASAM

₹ 300

Sanadige signature desserts

RAGI MANNI

₹ 175

A Delicacy from the kannadiga heartland- finger millet pudding

GULAB JAMUN 2PC

₹ 175

Thickened milk dumplings, golden fried & seeped in rose syrup

KESAR RAS MALAI 2PC

₹ 225

Soft cottage chesse dumplings soaked in saffron flavored milk

GAJAR KA HALWA

₹ 175

Carrot cooked with ghee finished with thickened milk, dry fruit and nuts

MOONG DAL HALWA

₹ 175

Dense a sweet confection made from moong dal paste, with ghee finished with thickened milk, dry fruit

KULFI MATKA

₹ 175

FRUITS SALAD WITH ICE CREAM

₹ 225

CUT FRUITS

₹ 200

CREAM CARMEL

₹ 175

WALNUT CHOCOLATE BROWNIE

₹ 225

SANADIGE SURPRISE

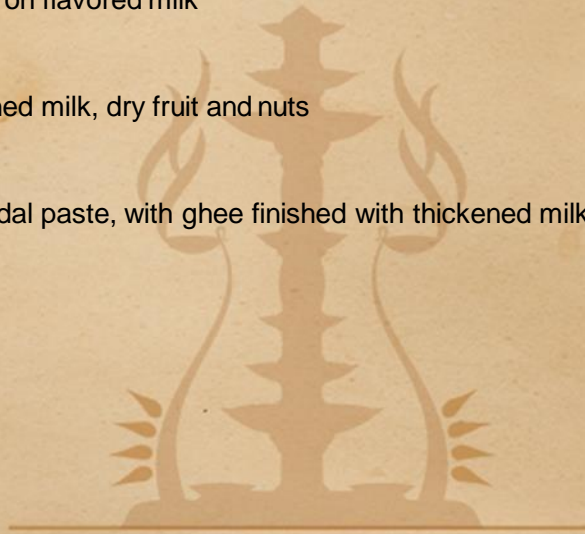
₹ 225

Fried ice cream

CHOICE OF ICE CREAM

₹ 150

(Butter Scotch \ Chocolate \ Mango \ Pista \ Strawberry \ Vanilla)



HOT BEVERAGE

FRESHLY BREWED FILTER COFFEE	₹ 150
FRESHLY BREWED TEA	₹ 150
BADAM MILK	₹ 150
HOT MILK	₹ 150
HORLICKS	₹ 150
BOURNVITA	₹ 150
GREEN TEA	₹ 150
LEMON TEA	₹ 150

REFRESHMENT

CHOICE OF SEASONAL FRESH FRUIT JUICES	₹ 200
(Orange \ Water Melon \ Musk Melon Mango \ Papaya \ Pineapple \ Mosambi \ Apple)	
MILK SHAKES	₹ 175
Vanilla \ Mango \ banana \ Strawberry \ Chocolate \ Apple \ Papaya \ Musk Melon)	



BAR

BEVERAGE LIST

APERITIF

MARTINI DRY	₹ 275
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SINGLE MALT

GLENLIVET	₹ 475
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GLENFIDICH	₹ 475
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WHISKY

DELUXE SCOTCH

J/W BLUE LABEL	₹ 949
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ROYAL SALUTE	₹ 2150
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PREMIUM SCOTCH

DOUBLE BLACK	₹ 670
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J/W BLACK LABEL	₹ 630
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CHIVAS REGAL	₹ 630
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JIM BEAM	₹ 425
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LAGAVULIN	₹ 949
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REGULAR SCOTCH

J/W RED LABEL	₹ 425
BALLANTINE'S	₹ 325
BLACK & WHITE	₹ 255
TEACHERS HIGHLAND CREAM	₹ 255

AMERICAN WHISKY

JACK DANIELS	₹ 625
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DOMESTIC WHISKY

BLACK DOG 12 YEARS	₹ 425
VAT 69	₹ 255
100 PIPERS	₹ 255
ANTIQUITY BLUE	₹ 185
BLENDERS PRIDE	₹ 235
SIGNATURE	₹ 210
PETER SCOT	₹ 210
ROYAL CHALLENGE	₹ 185
ROYAL STAG	₹ 185
JAMESON	₹ 410
J&B RARE	₹ 410



VODKA

IMPORTED

GREY GOOSE	₹ 610
CIROC	₹ 610
ABSOLUT	₹ 400

DOMESTIC

SMIRNOFF

₹ 215

SMIRNOFF (FLAVOUR)

₹ 215

Lime / Orange / Vanilla / Apple Green / Espresso

RUM

DOMESTIC

BACARDI WHITE

₹ 215

BACARDI FLAVOUR

₹ 215

Lime / Orange / Apple / Black

OLD MONK

₹ 150

GIN

IMPORTED

BOMBAY SAPPHIRE

₹ 350

BEEFEATER

₹ 350

GORDON'S DRY

₹ 210

DOMESTIC

BLUE RIBAND

₹ 150

BEER 330ML

CORONA EXTRA

₹ 425

HEINKEN LAGER

₹ 325

TUBORG

₹ 225

BUDWEISER

₹ 225

KINGFISHER PREMIUM / STRONG

₹ 210

KINGFISHER ULTRA

₹ 225

CARLSBERG

₹ 325

BIRA

₹ 225

HOEGARDEN

₹ 425



LIQUEURS

BAILEY'S IRISH CREAM	₹ 525
COINTREAU	₹ 425
KAHLUA	₹ 425
TEQUILA SILVER/GOLD	₹ 400
TRIPLE SEC	₹ 250
BLUE CURACAO	₹ 510
JAGERMEISTER	₹ 510
CAMPARI	₹ 410
SAMBUCA	₹ 410

WINE

WHITE/RED WINE BTL IMPORTED	₹ 3600
WHITE/RED WINE BTL DOMESTIC	₹ 2500

BRANDY

MANSION HOUSE	₹ 160
MORPHEUS XO	₹ 200

TEQUILA

SAUZA GOLD / SILVER	₹ 400
CAMINO GOLD / SILVER	₹ 400

PRE – MIXER

BACARDI BREEZERS

₹ 275

DOMESTIC

RED WINE

₹ 500

WHITE WINE

₹ 500

SPARKLING WINE

SULA BRUT

₹ 3500

CHAMPAGNE

DOM PERIGNON

₹ 22000



COCKTAILS

PINACOLADA

White rum, pine apple juice, coconut cream

₹ 375

FLORIDA

Smirnoff orange, pine apple juice

₹ 375

CAMINO

Tequila gold, apple juice

₹ 425

LONG ISLAND ICE TEA

Rum, Gin, Vodka, Tequila, Cointreau, Coke

₹ 600

TOKYO ICE TEA

White rum, Gin, Vodka, Cointreau & sprite

₹ 600

BULL FROG

Vodka, Rum, Gin, Tequila, Blue Curacao, Red Bull

₹ 650

MOJITO

White rum, mint, lime wedges, mint, sugar

₹ 375

VOLCANO

Brandy, white rum, grenadine, orange & pineapple juice

₹ 475

BLACK RUSSIAN

Vodka, Kahlua, Coke (optional)

₹ 475

GIN FIZZ

Gin, soda & lime juice

₹ 375

BLACK DIVA

Jack Daniel's, Kahlua, ginger lime cordial & coke

₹ 475

THIRSTY SCHOLAR'S

Vodka, tequila, ice tea, cranberry juice, lime juice

₹ 375

MARGARITA

Tequila, Cointreau, lime & sugar

₹ 475

TEQUILA SUNRISE

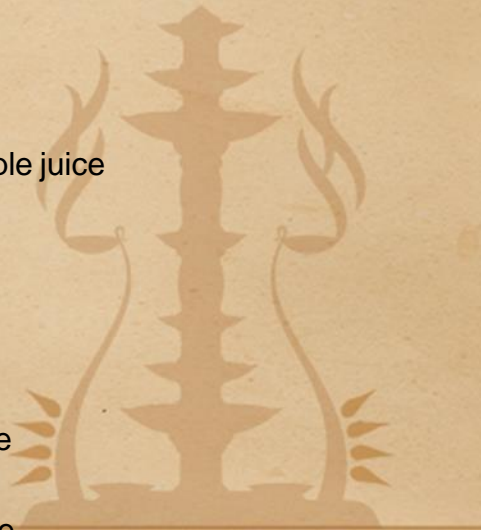
Tequila, orange juice grenadine syrup

₹ 475

PLANTER'S PUNCH

Dark rum, pineapple juice, orange juice & grenadine

₹ 375



MOCKTAILS

FRUIT PUNCH	₹ 225
Orange juice, pineapple juice, mango juice & cream	
VIRGIN COLADA	₹ 225
Pineapple juice, coconut cream	
MANGO DELIGHT	₹ 225
Ice cream, mango juice & mango crush	
BLUEBERRY LEMONADE	₹ 225
Blueberry, lime wedges, lemonade & soda	
VIRGIN MOJITO	₹ 225
Lime wedges, mint & soda	
LITCHI SURPRISE	₹ 225
Ice cream, litchi juice & lime juice	
STRAWBERRY CHILLER	₹ 225
Strawberry crush & lime juice	
BERRY SWEET HEART	₹ 225
Cranberry juice, apple juice, lime juice & honey	
RED BULL	₹ 250
CANNED JUICE	₹ 125
Mango / peach / blackcurrant / orange / litchi / pomegranate	
FRESH LIME SODA	₹ 150
Sweet / salty	
PACKAGED DRINKING WATER	₹ 30
SOFT DRINKS	₹ 90
SODA	₹ 70
TONIC WATER	₹ 100
ICED TEA (LEMON/PEACH)	₹ 175

STAY SOBER