

Blue Sapphire

Multi Cuisine Restaurant & Bar

MENU

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Dear Guest,

Welcome to Blue Sapphire, where culinary innovation meets sophisticated ambiance. As you step into our realm, you'll experience a perfect blend of monochromatic elegance and welcoming warmth, with every detail reflecting our commitment to excellence.

Savor a symphony of authentic Mangalorean flavors, seamlessly combined with Chinese and Continental influences. From aromatic Kebabs and exquisite Chicken Dum Biryani to savory Malai Tikka and flavorful Chicken Ghee Roast, each dish is crafted to delight your taste buds. Don't miss our new indulgences: rich New York Cheesecake and comforting Caramel Custard, both served with silky ice cream.

Our bar offers a haven for both classic and inventive libations. Enjoy the Cranberry Splash—a refreshing blend of ripe cranberry and syrups—or the Ginger Lemongrass Martini, a vibrant sensory treat. For non-alcoholic options, try the Tropical Sunset with pineapple, orange, and grenadine, or the Minty Kiwi Cooler for a crisp, refreshing burst of summer.

Our dedicated staff is here to make every moment at Blue Sapphire memorable. Join us for an exceptional dining experience where tradition and innovation blend seamlessly. Welcome to Blue Sapphire Multicuisine Bar and Restaurant, where every bite tells a story and every meal is a celebration of global flavors.

Warm Regards,

Blue Sapphire Team.

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SOUPS

Veg Clear Soup

Light and refreshing soup with a clear broth and mixed vegetables.

140

Cream of-

Tomato Soup

Smooth and creamy tomato soup with a rich, velvety texture.

150

Palak Soup

Creamy spinach soup with a blend of spices for a nutritious treat.

150

Mushroom Soup

Rich and creamy soup made with fresh mushrooms and herbs.

150

Manchow Soup

Spicy and tangy Indo-Chinese soup with vegetables and crispy noodles

150

Sweet Corn Soup

Delightful soup with sweet corn kernels in a savory broth.

150

Hot & Sour Soup

A flavorful soup with a perfect balance of heat and tang

150

Roasted Garlic Soup

A rich and aromatic soup made with roasted garlic and a touch of cream.

150

Veg Minestrone Soup

A robust Italian vegetable soup with pasta and beans in a savory tomato broth.

160

Egg Drop Soup

A light and flavorful soup with beaten eggs dropped into a spiced broth.

180

Spicy Egg Shorba

A spiced Indian-style broth with poached eggs.

180

Hot and Sour Egg Soup

A tangy soup with beaten eggs, enhanced with vinegar and chili sauce.

180

Egg Chicken Soup

Chicken Shorba with swirls of beaten eggs for added texture.

195

Chicken Manchow Soup

A spicy and tangy Chinese soup with shredded chicken, vegetables, and crispy fried noodles.

195

Hot and Sour Chicken Soup

A zesty broth with chicken, mushrooms, and bamboo shoots, balancing spicy and tangy flavors.

195

Cream of Chicken Soup

A smooth and creamy soup with tender chicken pieces, offering a rich and comforting taste.

195

Clear Soup

A light, flavorful broth that showcases the pure taste of chicken, prawn, or mutton with subtle seasoning.

Chicken

190

Prawn

220

Mutton

250

Tom Yum Soup

A classic Thai soup, bursting with aromatic herbs, spicy, and sour notes, enriched with chicken, prawn, or mutton.

Chicken

195

Prawn

220

Mutton

250

Lung Fung Soup

A rich and velvety Chinese soup with chicken, prawn, or mutton, eggs, and a touch of spice.

Chicken

195

Prawn

220

Mutton

250

Mutton Shorba

A hearty and aromatic Indian soup made with tender mutton, spiced with traditional herbs and spices.

250

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SALAD

Green Salad

A vibrant mix of fresh green vegetables.

110

Russian Salad

A creamy salad with diced vegetables and a tangy dressing

150

Three Beans Salad

A hearty salad with a mix of three beans, vegetables, and a zesty dressing

180

Waldorf Salad

A classic salad with apples, celery, and walnuts in a creamy dressing.

220

Hawaiian Veggie Salad

Refreshing mix of greens, pineapple, bell pepper, and cucumber, coconut and nuts, in a vinaigrette dressing.

220

Chicken Caesar Salad

A classic salad with crisp romaine lettuce, grilled chicken, cheese, croutons, and Caesar dressing.

230

Grilled Chicken Salad

A healthy and flavorful salad featuring juicy grilled chicken, fresh greens, and a light vinaigrette.

230

Peri Peri Chicken Salad

A zesty salad with spicy peri peri chicken, mixed greens, and a burst of citrus.

230

Shredded Chicken Salad

A light and protein-packed salad with shredded chicken, crunchy vegetables, and a tangy dressing.

230

Chicken Waldorf Salad

A twist on the classic Waldorf salad with tender chicken, crisp apples, walnuts, and a creamy dressing.

260

STARTERS

SOUTH INDIAN SPECIALITY

Paneer Ghee Roast

280



Paneer Uruwal

280

Paneer Pepper Fry

280

Paneer Koliwada

280

Paneer Sukka

280



Mushroom Tawa

280

Mushroom Pepper Fry

280

Mushroom Uruwal

280

Mushroom Koliwada

280

Andhra Chilli Chicken

350

Chicken Chops

350

Chicken Tawa

350

Chicken Pepper Fry

350

Chicken Sukka

350

Chicken Uruwal

350

Chicken Koliwada

350

Chicken Kabab (Half/ Full)

200/ 350



Chicken Ghee Roast (Half/ Full)

250/ 450



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Chicken Belulli Kebab

350

Mutton Uruwal

460

Mutton Pepper fry

460



Mutton Chops

460

Mutton Sukka

460

Mutton Ghee Roast

475

Mutton Tawa

460

TANDOOR

Hara Bara Kebab

220

Atish-e-Murg

350

Stuffed Tandoori Aloo

250

Achari Chicken Tikka

350

Tandoori Gobi

250

Murg Angara

350

Tandoori Baby Corn

250

Chicken Kalmi Kebab

350

Tandoori Veg Seekh

250

Murg Banjara Tikka

350

Mushroom Tikka

280

Murg Pahadi Tikka

350

Mushroom Malai Tikka

280

Murg Reshmi Tikka

350

Malai Broccoli

300

Murg Malai Kebab

350

Tandoori Broccoli

300

Chicken Tikka

350

Paneer Tikka

280



Peri Peri Chicken Tikka

350

Peshawari Paneer Tikka

280

Tandoori Chicken (Half/ Full)

340 / 570

Paneer Hariyali Tikka

280

Cheese Stuffed Chicken Tikka

365

Paneer Lasooni Tikka

280



Mutton Seekh Kebab

460

Peri Peri Paneer Tikka

280

Paneer Malai Tikka

280

CHINESE

Honey Chilli Potato

240

Gobi Chilli

250

Spicy Crispy Corn

210

Gobi 65

250



Crispy Exotic Veggies

230

Babycorn Manchurian

250

Veg Crispy Wonton

230

Babycorn Chilli

250

Veg Spring Roll

230

Babycorn Schezwan

250

Gobi Manchurian

250

Paneer Chilli

280

Mushroom Manchurian

250

Mushroom Chilli

280



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Paneer Manchurian 280

Paneer 65 280

Paneer Schezwan 280

Chicken Crispy Wonton 300

Chicken Manchurian 340

Chicken Chilli 340

Chicken 65 340

Chicken Hong Kong 340

Lemon Chicken 340

Chicken Lollipop 340

Drums Of Heaven 350

Chicken Spring Roll 320

Schezwan Chicken Wings 340

Dragon Chicken 340

 **Kung Pao Chicken 340**

Prawn Chilli 400

Prawn Manchurian 400

Dragon Prawn 400

Squid Chilli 370

Squid Manchurian 370

Kung Pao Squid 370

Mutton Chilli 460

 **Mutton 65 460**

CONTINENTAL

French Fries 210

Peri Peri Fries 230

Veg Loaded Cheese Fries 260

Chicken loaded cheese Fries 290

Onion Rings 230

Jalapeño Cheese Poppers 260

Potato Cheese Poppers 260

 **Cajun Smashed Potatoes 260**

Sauteed Vegetables 260

Paneer Fingers 280

Crispy Fried Chicken 350

Chicken Popcorn 290

Peri Peri Chicken Strips 340

Crispy Fried Chicken Wings 340

Barbeque Chicken Wings 350

Chicken Butter Garlic 350

Prawn Butter Garlic 450

Squid Butter Garlic 450

 **Golden Fried Prawn 450**

Fish 'N' Chips 450

Fish Fingers 450

 - Chef's Special

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SEAFOOD SPECIALITY



Anjal (King Fish)

(Tawa Fry/ Ghee Roast/
Rawa Fry/ Green Roast/
Masala Fry)

APC



Manji (Pomfret)

(Tawa Fry/ Ghee Roast/
Rawa Fry/ Green Roast/
Masala Fry/ Tandoori)

APC

Bangude (Indian Mackerel) APC

(Tawa Fry/ Ghee Roast/
Rawa Fry/ Green Roast/
Masala Fry/ Naked Fry)

Jenji (Crab)

(Ghee Roast/ Deep fry)

APC

Yetti (Prawn)

(Tawa Fry/ Ghee Roast/
Rawa Fry/ Green Roast/
Masala Fry/ Tandoori/ Deep
Fry/ Koliwada/ South Chilli/
Pepper Fry/ Sukka)

APC

Bondas (Squid)

(Tawa Fry/ Ghee Roast/
Rawa Fry/ Green Roast/
Masala Fry/ Deep Fry/
Koliwada/ South Chilli/
Pepper Fry/ Sukka)

APC

Bolenjir (Silver Fish)

(Rawa Fry/ Naked Fry/
Tawa Fry/ Ghee Roast)

APC

EGG DELICACY

Boiled Egg

150

Plain Omelette

180

Masala Omelette

190

Cheese Omelette

200

Egg Chicken Cheese Omelette

230

Egg Pepper Fry

230

Egg Chilli

230

Egg Kabab

230

Egg Half Boiled

170

Scrambled Egg

210

Egg Burji

220



Egg Ghee Roast

250



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INDIAN BREADS

Tandoori Roti (1 pc)	50	Plain Kulcha (1 pc)	60
Butter Roti (1 pc)	55	Butter Kulcha(1 pc)	70
Rumali Roti (1 pc)	60	Masala Kulcha (1 pc)	80
Butter Rumali Roti (1 pc)	70	Mixed Kulcha (1 pc)	90
Missi Roti (1 pc)	80	Plain Naan (1 pc)	70
Butter Missi Roti (1 pc)	90	Butter Naan (1 pc)	80
Wheat Paratha (1 pc)	90	Garlic Naan (1 pc)	80
Lachha Paratha (1 pc)	80	Cheese Naan (1 pc)	100
Aloo Paratha (1 pc)	100	Kashmiri Naan (1 pc)	110
Onion Paratha (1 pc)	100	Neer Dosa (1 pc)	25
Gobi Paratha (1 pc)	100	Chappati (1 pc)	40
Paneer Paratha (1 pc)	120	Phulka (1 pc)	40
Stuffed Paratha(1 pc)	120	Appam (1 pcs)	30

MAIN COURSE

INDIAN GRAVIES

Bhindi Do Pyaza	250	Veg Hyderabad	280
Aloo Matar Jeera	260	Kaju Masala	280
Aloo Gobi	270	Veg Multani	290
Veg Kadai	280	Kadai Paneer	300
Methi Malai	260	 Paneer Lababdar	300
Veg Jhalfrezi	270	Paneer Kohlapuri	300
Malai Kofta	270	Paneer Hyderabad	300
Veg Kohlapuri	270	Paneer Makhani	310

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Mushroom Masala 290

Paneer Butter Masala 320

Paneer Tikka Masala 320

Palak Paneer 320

Egg Curry 260

Egg Kohlapuri 260

Egg Masala 260

Chicken Chettinad 350

Kadai Chicken 350

Chicken Hyderabad 350

 Butter Chicken 380

Chicken Bharta 350

 Murg Patiala 360

Murg-e-Handi 350

Chicken Kohlapuri 350

Bhuna Chicken 350

Murg-e- Nawabi 370

Murg-e-Multani 370

 Murg-e- Amritsari 360

Murg Tikka Masala 360

 Mutton Handi 475

Mutton Bharta 475

Mutton Bhuna Gosht 475

Mutton Jhalfrezi 475

Mutton Rogan Josh 475

Mutton Patiala 475

MANGALORE SPECIALTY CURRIES

M'lore Chicken Curry 340

Chicken Pulimunchi 350

M'lore Prawn Curry APC

Silver Fish Curry APC

Mangalorean Anjal Curry APC

Anjal Pulimunchi APC

Mangalorean Pomfret Curry APC

Pomfret Pulimunchi APC

DAL

Dal Fry 170

Dal Tadka 170

Dal Lasooni 180

Dal Palak 190

Dal Kohlapuri 200

Dal Makhani 220

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RICE & BIRYANI

White Rice (Half / Full)	70 / 140	Egg Biryani	300
Boiled Rice (Half / Full)	80 / 150	Chicken Pulao	350
Steamed Rice (Half / Full)	100 / 170	Chicken Keema Rice	350
Curd Rice	190	 Chicken Dum Biryani	360
Jeera Rice	200	Chicken Tikka Biryani	370
Ghee Rice	210	Chicken Ghee Roast Biryani	380
Dal Khichdi	230	Mutton Pulao	480
Palak Khichdi	230	Mutton Keema Rice	480
Veg Pulao	280	 Mutton Dum Biryani	510
Veg Dum Biryani	310	Prawn Biryani	APC
Paneer Tikka Biryani	340	Fish Biryani	APC
 Paneer Ghee Roast Biryani	360		

FRIED RICE

Veg Fried Rice	240	Chicken Fried Rice	290
Veg Schezwan Fried Rice	260	Chicken Schezwan Fried Rice	310
Veg Chilli Garlic Fried Rice	270	Chicken Chilli Garlic Fried Rice	320
Veg Hong Kong Fried Rice	270	Chicken Hong Kong Fried Rice	320
Veg Singaporean Fried Rice	270	Chicken Singaporean Fried Rice	320
Veg Triple Fried Rice	290	Chicken Triple Fried Rice	340
Paneer Fried Rice	280	Mixed Fried Rice	340
Paneer Schezwan Fried Rice	290	Mixed Schezwan Fried Rice	350
Egg Fried Rice	250		
Egg Schezwan Fried Rice	260		



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NOODLES

Veg Noodles	240	Chicken Noodles	290
Veg Schezwan Noodles	260	Chicken Schezwan Noodles	310
Veg Chilli Garlic Noodles	270	Chicken Chilli Garlic Noodles	320
Veg Hong Kong Noodles	270	Chicken Hong Kong Noodles	320
Veg Singaporean Noodles	270	Chicken Singaporean Noodles	320
Veg Triple Noodles	290	Chicken Triple Noodles	340
Paneer Noodles	280	Mixed Noodles	340
Paneer Schezwan Noodles	290	Mixed Schezwan Noodles	350
Egg Noodles	250		
Egg Schezwan Noodles	260		
Egg Chilli Garlic Noodles	270		

PASTA

Penne Alfredo Veg	320	Penne Alfredo Chicken	370
Penne Arrabiata Veg	320	Penne Arrabiata Chicken	370
 Mushroom Cheesy Alfredo	350	Chicken Cheesy Alfredo	380

ADD ONS: Grilled Chicken - 60

Broccoli - 50

Mushroom - 50

Cheese Slice - 20

BURGER

Classic Veg Burger	290	 Crispy Chicken Burger	340
BBQ Cottage Cheese Burger	330	Fiery Zinger Burger	360

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PIZZA

Classic Margherita Pizza 400

Veggie Deluxe Pizza 475

BBQ Paneer Pepper Pizza 525

Peri Peri Chicken Pizza 545

Chicken Tikka Pizza 545

 Chicken Ghee Roast Pizza 575

ADD ONs: Grilled Chicken - 60

Broccoli - 50

Mushroom - 50

Cheese Slice - 20

SIDES & EXTRAS

Roasted Papad 80

Masala Papad 90

Peanut Masala 110

Raja Special 120

Extra Mayonnaise 30

Extra Salan 30

Extra Raita 30

Plain Curd 60

BEVERAGES

HOT BEVERAGE

Hot Milk 30

Chai (Tea) 40

Green Tea 50

Lemon Tea 50

Coffee 40

Badam Milk 50

Boost / Horlicks 60

Hot Chocolate 150

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INDIAN CLASSICS

Buttermilk

70

Lassi

100

COLD CLASSICS

Cold Boost

140

Cold Coffee

140

Cold Horlicks

140

Cold Coffee with Ice Cream

190

AERATED DRINKS

Soft Drinks
(Pepsi/ 7UP)

75

Tonic Water

140

Club Soda (Big/ Small)

60/ 30

Red Bull

220

Ginger Ale

140

Canned Juices

170

JUICES & MILKSHAKES

Fresh Lime

(Juice/ Soda/ Mint/ Spiced)

100

Choice of Milkshakes

170

Fresh Fruit Juice

(Watermelon/ Pineapple/ Apple/
Pomegranate/ Papaya/ Orange/
Mosambi/ Grape)

140

Choice of Ice Cream
Shakes

190

(Vanilla/ Chocolate/ Strawberry/
Butterscotch/ Pista/ Mango)

Seasonal Fruit Juice

155

OTHER

Packed Water

40



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DESSERTS



Sapphire Special New York Cheesecake

Blue Sapphire's Very own luxurious New York cheesecake served with a scoop of vanilla ice cream, adorned with a vibrant Green apple in raspberry crush, fresh mint leaves on a bed of Roasted honey oats and served alongside custard cream and a sprinkle of red velvet powder for an elegant touch, A Treat for the eyes and taste buds.

275

Choco Pull Me Up Cake

A decadent three-layer chocolate sponge cake filled with nuts and topped with molten chocolate that's poured at your table for a mesmerizing and delicious flow.

250

Caramel Custard

A silky caramel custard served with a scoop of vanilla ice cream, offering a perfect balance of creamy sweetness and rich caramel flavor.

230

ICE CREAM & SUNDAES

Choice of Ice Cream Scoop

(Single/ Double)

(Vanilla/ Chocolate/ Strawberry/ Pista/ Mango/ Butterscotch)

70/
130

Gudbud

200

Death By Chocolate

220

Sizzling Brownie with Ice Cream

220

Fruit Salad with Ice Cream 140

INDIAN SWEETS

Gulab Jamun (1pc/ 2pc) 30 / 60

Gulab Jamun With Ice Cream 120

Carrot Halwa 80

Carrot Halwa With Ice Cream 150



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INFINITY
POOL SIDE SKY LOUNGE

PANAROMA
FITNESS CENTRE

White Pearl
UNISEX SALON & SPA



YELLOW SAPPHIRE
BOARD ROOM

Central Hall
Banquet Hall & VIP Dining Area