

FISH

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|  Fish Punjabi Tikka
<i>served with mint chutney & kachumber salad</i> | 500/- |
|  Ajwainy Fish Tikka
<i>served with mint chutney & kachumber salad</i> | 500/- |
|  Mughlai Fish Tikka
<i>served with mint chutney & kachumber salad</i> | 500/- |
|  Fish Finger
<i>crumb fried tender pieces of fish served with tartar sauce</i> | 550/- |
|  Calamari Fritti
<i>crumb fried calamari served with tartar sauce</i> | 550/- |
|  Crumb Fried Prawns
<i>crumb fried prawns served on bed of lettuce</i> | 750/- |
|  Tawa Fried Fish
<i>south indian marinade king fish cooked on iron griddle</i> | 650/- |
|  Kantari Tawa Fish
<i>fish marinated with red kantari chilly and tossed in coconut milk</i> | 550/- |
|  Chilly Oyster Fish
<i>crispy fried fish tossed in chinese chili oyster sauce</i> | 550/- |
|  Tandoori Thill Jinga
<i>prawns marinated in tandoori masala and sesame seeds
served with mint chutney & kachumber salad</i> | 750/- |
|  Malai Tandoori White Pomfret
<i>served with mint chutney & kachumber salad</i> | 800/- |

GST Applicable

Please inform your associate if you or anyone with you is allergic to food like dairy products, eggs, seafood, peanuts, soy, tree nuts, wheat etc. This will help us serve you better. The main course will take 20 minutes to be served

VEGETARIAN

 Hara Bhara Tikki <i>served with mint chutney & kachumber salad</i>	350/-
 Paneer And Vegetable Kebab <i>served with mint chutney & kachumber salad</i>	400/-
 Dragon Paneer <i>fried cottage cheese tossed in red chilli and soya sauce, onion, capsicum and pepper</i>	400/-
 Potato Wedges	300/-
 French fries	275/-
 Corn Salt and Pepper <i>crispy fried american corn tossed with onion, garlic and freshly ground pepper</i>	400/-
 Paneer Ularthu <i>tawa grilled paneer slow cooked in a medley of aromatic spices, onion and coconut slices</i>	400/-
 Chilly Mushroom <i>fried mushroom tossed in spicy chinese chilli sauce</i>	400/-

MAIN COURSE NON-VEG

 Chicken - South Indian Preparation <i>home style / varutharachiathu / mappas / roast / stew</i>	450/-
 Chicken - North Indian Preparation <i>kadaï chicken / butter chicken / rara murg / tikka masala</i>	500/-
 Chicken - Oriental Style <i>chilly chicken / fried chicken in oyster sauce / chicken Manchurian</i>	450/-
 Mutton South Indian Preparation <i>varutharachathu / roast / korma / Perattu / malabari</i>	625/-

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 Mutton North Indian Preparation <i>mughlai / achari / Rogan Josh / dopiaza</i>	625/-
 Fish Mahi Mahi - South Indian Preparation <i>malabari / mulakittathu / kerala / alleppey / moilee</i>	600/-
 Fish Basa - Oriental Preparation <i>chilly fish / ginger fish / garlic fish</i>	550/-
 Prawns - South Indian Preparation <i>tawa grilled / roast / masala</i>	750/-
 Beef - South Indian Preparation <i>varutharachathu / kerala style / roast</i>	500/-

MAIN COURSE VEGETARIAN

 Kerala Veg Preparation <i>veg stew / mappas / ulli theeyal / kurma</i>	350/-
 North Indian Veg Preparation <i>kadai veg / aloo jeera / bhindi masala / khorma</i>	400/-
 Oriental Veg Preparation <i>gobi manchurian / chill gobi / chilli mushroom</i>	400/-
 Paneer <i>paneer butter masala / kadai paneer / paneer mutter / chilly paneer</i>	450/-
 Dal <i>tadka / fry / lasooni / masala</i>	350/-

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RICE

BIRIYANI*

served with pickle, papad and raita

 Chicken	600/-
 Mutton	750/-
 Fish	650/-
 Egg	550/-
 Vegetable	500/-

FRIED RICE

 Veg	350/-
 Egg	400/-
 Chicken / Mixed	450/- / 500/-

 STEAMED WHITE RICE	200/-
 KERALA BOILED RICE	200/-

NOODLES

Noodles







 Veg	350/-
 Egg / Chicken / Mixed	400/- / 450/- / 500/-

hakka / szechuan

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CONTINENTAL

 Penne Alfredo: Chicken	500/-
<i>penne in cream sauce</i>	
 Penne Primavera	450/-
<i>penne in cream sauce with vegetables</i>	
 Pasta Arrabbiata	450/-
<i>penne or spaghetti pasta in spicy arrabbiata sauce with vegetables</i>	
 Seafood Spaghetti	500/-
<i>spaghetti with fresh seafood in pomodori sauce</i>	
 Oven Roasted Grilled Chicken	550/-
<i>grilled chicken with mash potato and vegetables served with pepper sauce</i>	
 Pan Grilled Fish Fillet	500/-
<i>grilled fish served with vegetables and creamy caper sauce</i>	

INDIAN BREADS







 Tawa Paratha - 01 Portion - 01 piece	45/-
 Tawa Lacha Paratha - 01 Portion - 01 piece	45/-
 Kerala Paratha - - 01 Portion - 01 piece	45/-
 Chapatti - - 01 Portion - 02 piece	90/-
 Phulka - 01 Portion - 03 piece	90/-
 Naan / Roti	55/-
<i>plain / butter / garlic</i>	
 Kulcha	65/-
<i>masala / paneer / potato / onion</i>	
 Appam - 01 Portion - 01 piece	45/-

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-  **Crunchy Green Salad** 275/-
freshly carrot, tomato, cucumber, onion, green chilly and lemon

SOUP

-  **Sweet Corn Chicken Soup** 275/-
creamy corn soup with chicken and egg drops
-  **Hot 'n' Sour Chicken Soup** 275/-
-  **Chicken Noodle Soup** 275/-
chinese clear soup with chicken, vegetables and noodles
-  **Cream of Chicken Soup** 275/-
-  **Clear Vegetable Noodle Soup** 250/-
chinese clear soup with vegetables and noodles
-  **Sweet Corn Vegetable Soup** 250/-
creamy corn and vegetables soup

STARTERS

CHICKEN

-  **Tandoori Chicken** 800/-
whole chicken served with mint chutney & vegetable crudities
-  **Kalmi Kebab** 450/-
chicken thigh cooked in tandoor oven and served with mint chutney & creamy vegetable salad
-  **Murgh Malai Tikka** 450/-
served with mint chutney & kachumber salad

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DESSERTS

	Royal Cream Caramel	300/-
	Gulab Jamun	300/-
	Chocolate Brownie	300/-
	Cut Fruits	300/-
	Choice of Ice Cream	250/-










BREAKFAST

 Choice of Cereals	250/-
<i>cornflakes, wheat flakes, choco flakes served with milk or yoghurt</i>	
 Seasonal Fresh Fruits	250/-
 Seasonal Fresh Fruit Juice	300/-
 Farm Fresh Two Eggs "Your Way"	250/-
<i>fried, scrambled, poached, omelette or boiled served with grilled tomato, hash brown and toast</i>	
 White or Brown Bread with Butter and Jam	150/-
<i>plain or toast</i>	
 Idli with Sambar and Chutney	300/-
 Plain or Masala Dosa	300/-
<i>served with sambar and chutney</i>	
 Masala Uttappam	300/-
<i>served with sambar and chutney</i>	
 Poori with Aloo Bhaji	300/-
 Stuffed Paratha	300/-
<i>whole wheat bread with a choice of filling - potato or paneer, served with pickle and yoghurt</i>	

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BEVERAGES 7am to 11pm





 Freshly Squeezed Seasonal Fruit Juice	300/-
 Milk Shakes <i>chocolate / strawberry / banana</i>	270/-
 Malts and Such <i>horlicks / bournvita / hot chocolate</i>	220/-
 Lassi <i>salt / sweet</i>	220/-
 Gourmet Tea <i>mix tea / masala tea / darjeeling tea / earl grey / english breakfast / green tea / pepper mint / chamomile</i>	195/-
 Coffee <i>café late / cappuccino / espresso / café mocha / black pot coffee (two serving)</i>	195/-
 Packaged Drinking Water and Services	90/-
 Fresh Lime with Soda / Water	120/-
 Aerated Drinks & Services	120/-

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 Murgh Masthan Kebab	450/-
<i>cashew, peanut, hung curd and coriander served with mint chutney & kachumber salad</i>	
 Murgh Banjara Kebab	450/-
<i>Fried onion, hung curd, ginger garlic, black salt, mustard oil & tikka marination served with mint chutney & kachumber salad</i>	
 Murgh Hriyali Garlic Tikka	450/-
<i>served with mint chutney & kachumber salad</i>	
 Tangdi Kebab	450/-
<i>drumstick of chicken cooked in tandoori oven served with mint chutney & kachumber salad</i>	
 Honey Glazed Chicken	450/-
<i>crispy chicken strips gently tossed in honey and aromatised with oriental spices</i>	
 Dragon Chicken	450/-
<i>spicy and crispy chinese chicken</i>	
 Chicken 65	450/-
<i>deep fried chicken cubes in ethnic flavour</i>	
 Kozhi Pachamulagu	450/-
<i>chicken cooked in special green chilly marination</i>	

MEAT

 Thai Chili Beef	500/-
<i>thai chili flavoured beef preparation</i>	
 Beef Coconut Fry	500/-
<i>beef cooked and sauteed in south indian spices and flavoured with coconut</i>	
 Beef Pepper Fry	500/-
<i>dry preparation of beef with crushed pepper</i>	
 Beef Ularthiyathu	500/-
<i>slow roasted dry preparation of beef from kerala</i>	

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