

SALADS

1 GREEK SALAD ₹ 275

A refreshing blend of cucumbers, juicy tomatoes, onions, olives, crunchy lettuce, green capsicum and creamy feta cheese with olive oil lemon dressing

2 FATTOUSH ₹ 275

A Middle Eastern salad of crisp mixed greens, herbs and toasted pita chips tossed in a zesty sumac-lemon dressing.

3 TOT CHEF'S NACHO SALAD (VEG/BEEF) ₹ 275 ₹ 345

A typical Mexican salad made with mixed fresh greens, kidney beans, charred corn and spicy Mexican chillies served in a tortilla shell, optionally topped with carne.

4 CEASER SALAD (CHICKEN) ₹ 375

Crisp iceberg lettuce, garlic croutons, parmesan cheese and grilled chicken tossed in a creamy caesar dressing.

5 QUINOA SALAD ₹ 325

Wholesome quinoa tossed with fresh greens, veggies and zesty dressing

6 NICOISE SALAD ₹ 345

Classic French salad with iceberg lettuce, potato, french beans, fresh mushroom, kidney beans, boiled eggs, cherry tomato and tuna meat in a french dressing.

7 CHICKEN TIKKA SALAD ₹ 345

Juicy, tandoor shredded chicken tikka with crisp vegetables drizzled with a lemon olive oil dressing served on a bed of lettuce.

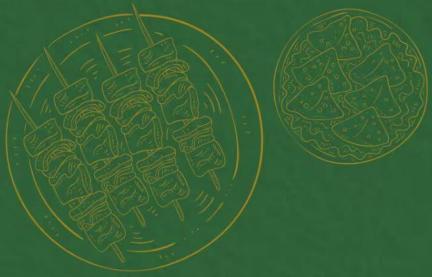
8 THAI BEEF SALAD ₹ 345

Thai marinated grilled beef fillet slices tossed with fresh herbs, crisp vegetables, and a spicy lime-chilli dressing



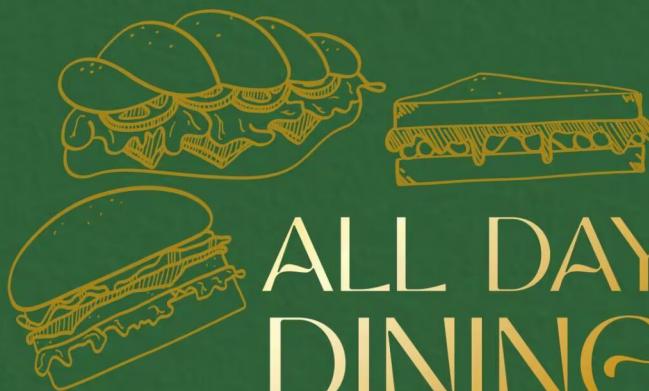
APPETIZERS

1 FRENCH FRIES	₹ 225
Golden,crispy french fries perfectly seasoned and fried to a deliciously crispy texture on the outside and fluffy on the inside	
2 HONEY GLAZED POTATO/CHICKEN	₹ 275 ₹ 395
Crispy golden potatoes/shredded chicken coated in a sweet and savoury honey glaze.	
3 CRISPY SPINACH AND CORN	₹ 325
Batter fried corn tossed in sweet 'n' spicy sauce with crunchy spinach	
4 PAN FRIED DUMPLING	₹ 345
Golden-crisp dumplings filled with a savory mix of meat and vegetables, pan-seared to perfection and served with a spicy dip.	
5 BEEF COCONUT FRY 	₹ 345
Tender pieces of beef cooked in a fragrant blend of traditional spices and coconut slices then pan fried to perfection.	
6 KERALA CHICKEN FRY 	₹ 345
Tender chicken pieces with bone marinated in a blend of traditional Kerala spices, fried to a perfect crisp.	
7 STUFFED BREADED MUSHROOM	₹ 375
Button mushrooms filled with cheese and herb stuffing, coated in breadcrumbs and deep fried.	
8 MOZZARELLA CHEESE STICK	₹ 375
Crispy golden brown,breaded mozzarella sticks fried to perfection and oozing with gooey melted cheese inside.	
9 KOREAN FRIED CHICKEN WITH PEANUT SAUCE  ₹ 395	
Crispy boneless chicken glazed in a spicy korean sauce topped with toasted sesame seed served with peanut sauce	
10 KENYAN STUFFED MEATBALL 	₹ 395
Spiced mince meatballs stuffed with cheddar cheese, golden fried and served with spicy marinara sauce	
11 SWEET AND TANGY CHICKEN WINGS 	₹ 395
Juicy tender chicken wings seasoned and fried until crispy on the outside ,tossed in a tangy barbecue sauce.	



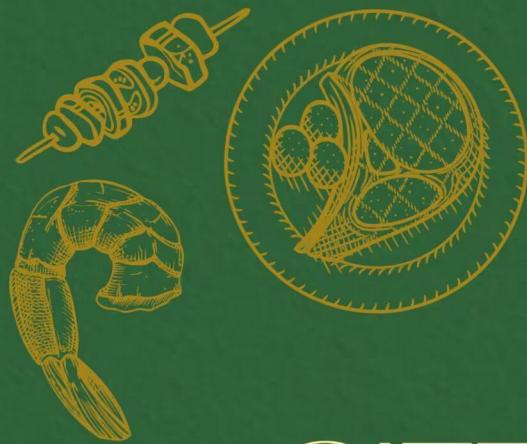
APPETIZERS

12 NAATUPULLI CHICKEN WINGS		₹ 395
Crispy chicken wings tossed in a tangy tamarind glaze with hints of chilli, garlic, and honey.		
13 DYNAMITE (CHICKEN/PRAWN)		₹ 395 ₹ 525
Batter fried chicken/prawns tossed in a spicy, creamy cocktail sauce		
14 THAI COCONUT (CHICKEN/PRAWNS)		₹ 445 ₹ 575
A fresh Thai starter in coconut milk and lemongrass garnished with fresh red chillies and bell peppers.		
15 CRISPY CHICKEN/BEEF IN HUNAN SAUCE		₹ 425 ₹ 475
Crispy battered chicken/beef pieces tossed in a bold and flavourful hunan sauce, served with a burst of vibrant vegetables.		
16 PANEER TIKKA		₹ 425
Marinated cubes of Indian cottage cheese infused with a blend of aromatic spices and herbs, then grilled to perfection.		
17 PANEER LASOONI		₹ 445
Succulent cubes of cottage cheese marinated in a rich blend of garlic, yogurt and traditional Indian spices		
18 MEAT LOADED FRIES		₹ 475
Loaded French fries topped with meat sauce		
19 CHICKEN TIKKA		₹ 475
Juicy chunks of boneless chicken marinated in a flavourful blend of yogurt, aromatic spices and herbs		
20 MALAI TIKKA		₹ 475
Tender chicken breast marinated with cream cheese, hung curd, cashew and Indian spices grilled in charcoal.		
21 GOLDEN FRIED PRAWNS		₹ 575
Succulent prawns breaded and golden fried to crispy perfection.		



ALL DAY DINING

1 CLASSIC VEG BURGER	₹ 275
Crumb fried vegetable patty, seasoned with herbs and served with french fries and coleslaw.	
2 GRILLED VEGETABLE CHEESE SANDWICH	₹ 325
Delicious mix of vegetables and melted cheese, all seasoned with aromatic herbs and spices, served on toasted sour dough with french fries and condiments.	
3 MUSHROOM SANDWICH	₹ 345
Soft slab of crumbed paneer, topped with grilled mushroom, iceberg lettuce, onions and tomatoes, served between toasted sour dough accompanied by golden fries and coleslaw	
4 CLASSIC TUNA SANDWICH	₹ 345
Tuna meat with chopped onion, gherkins, mayonnaise and seasoning, served on sour dough bread with french fries and condiments	
5 CHICKEN MAYO SANDWICH	₹ 345
Boiled shredded chicken with chopped onion, gherkin, celery mixed with mayo and seasoning served on sour dough bread with french fries and condiments.	
6 CHICKEN BURGER	₹ 375
Crispy fried juicy chicken fillet layered with tomato, iceberg lettuce, onion served with french fries and Pico de Gallo	
7 BEEF MINUTE STEAK SANDWICH	₹ 375
Tender juicy minute steak served on toasted sour dough with lettuce, grilled mushroom, green pepper, cheese, caramelised onions and a rich sauce served with fries.	
8 CLASSIC CLUB SANDWICH	₹ 395
Triple layered perfection with chicken mayo, chicken ham, cheese, fresh lettuce, juicy tomato, fried eggs and creamy sauce, all served between toasted bread accompanied by golden crispy fries.	
9 BEEF BURGER	₹ 395
In house beef tenderloin, layered with juicy tomato, iceberg lettuce, gherkins, fried onions and melted cheese served with french fries and coleslaw.	
10 ALL DAY BREAKFAST	₹ 545
choice of egg, chicken sausages, sauteed mushroom, grilled tomatoes, beef bacon and potato wedges served with toasted bread slices and cut fruits	



SIZZLERS

1 CHINESE SIZZLER IN SZECHUAN SAUCE/ SWEET & SPICY SAUCE (VEG/CHICKEN/SEAFOOD) Bursting with flavours and served sizzling hot.	₹ 345	₹ 445	₹ 645
2 CHICKEN TIKKA SIZZLER Succulent chicken tikka served on a sizzling hot plate with aromatic rice and a smoky, spiced gravy.	₹ 525		
3 PANEER TIKKA SIZZLER Chunks of marinated paneer grilled to perfection and served on a sizzling platter with aromatic rice and a rich, spiced gravy.	₹ 525		
4 CHICKEN STEAK SIZZLER Marinated grilled chicken breast served with butter rice/ mashed potato/ french fries and sautéed vegetables.	₹ 695		
5 SEA FOOD SIZZLER Grilled fish, squid, prawn served with butter rice/french fries/mashed potato and sautéed vegetables.	₹ 875		



ORIENTAL (CURRIES)

1 CAULIFLOWER/CHICKEN MANCHURIAN		₹ 345	₹ 425
Batter deep fried cauliflower florets or boneless tender chicken bites tossed in a spicy Indo-Chinese sauce with garlic, soy, and spring onions.			
2 KUNGPAO VEG/CHICKEN		₹ 345	₹ 425
A classic stir fry with crunchy vegetables/tender chicken chunks tossed with roasted peanuts and spicy kung pao sauce.			
3 VEG/CHICKEN/PRAWNS IN HOT GARLIC SAUCE		₹ 345	₹ 475 ₹ 625
Diced or sliced vegetables/chicken/prawns with chopped garlic and red chillies in chilly oil and hot garlic sauce			
4 CHILLY PANEER/CHICKEN/BEEF		₹ 375	₹ 425 ₹ 475
An Indo-chinese dish with diced paneer/chicken/beef battered and deep fried with assorted bell peppers, shredded green chilly and burnt dry chillies in dark soya/oyster sauce, tomato ketchup, vinegar, sugar and salt.			
5 THAI RED CURRY(VEG/CHICKEN/PRAWNS)		₹ 395	₹ 495 ₹ 595
Diced vegetables or chicken or prawns, thai ginger, lemongrass and button mushroom in coconut milk garnished with bamboo shoots and basil leaves in thai red curry paste			
6 THAI GREEN CURRY (VEG/CHICKEN/PRAWNS)		₹ 395	₹ 495 ₹ 595
Diced vegetables/chicken/prawns, thai ginger, lemongrass and button mushroom in coconut milk garnished with bamboo shoots and basil leaves in thai green curry paste			
7 CHICKEN/FISH/PRAWN/IN OYSTER SAUCE		₹ 425	₹ 525 ₹ 625
Diced chicken/sliced fish/prawn in chilly oil and oyster sauce.			
8 CHICKEN/BEEF/FISH/ WITH BLACK BEAN SAUCE AND CHILLI SAUCE		₹ 425	₹ 475 ₹ 525
Shredded chicken/beef/sliced fish with assorted vegetables in a combination of black bean and chilly sauce.			

CONTINENTAL

1 AU GRATIN (VEG/CHICKEN)	₹ 425	₹ 625
Mixed baked vegetables/baked chicken with cheddar cheese au gratined served with garlic bread and fries.		
2 PENNE ALFREDO PASTA (VEG/CHICKEN/PRAWNS)	₹ 435	₹ 445 ₹ 545
Penne pasta with garlic,cream,parmesan cheese		
3 SPAGHETTI AGLI E OLIO PASTA (VEG/CHICKEN/PRAWNS)	₹ 435	₹ 445 ₹ 545
Sphaghetti pasta in garlic, chilly flakes, virgin olive-oil and parmesan cheese.		
4 STROGANOFF (CHICKEN/BEEF)	₹ 445	₹ 525
A classic Russian inspired dish with tender strips of Chicken/Beef cooked in a rich creamy mushroom sauce served with butter rice.		
5 CANELLONI(VEG/CHICKEN/BEEF)	₹ 475	₹ 595 ₹ 675
Stuffed vegetables/chicken mince/beef mince cooked in canelloni shell served with cheese sauce and tomato sauce au-gratinated.		
6 CARBONARA	₹ 495	
Classic spaghetti with beef bacon,eggs,cream and parmesan		
7 SPAGHETTI BOLOGNESE	₹ 495	
Grilled fish/shrimps with lemon butter sauce served with sauteed vegetables and mashed potato		
8 CHICKEN FRICASSE	₹ 595	
A french style creamy boneless chicken served with sauteed vegetables and mashed potatoes or fries		
9 CHICKEN STEAK WITH MUSHROOM/PEPPER SAUCE	₹ 625	
Marinated grilled chicken breast cooked to perfection,served with classic mushroom / pepper sauce, sauteed vegetables,mashed potatoes or fries		
10 CHICKEN CORDEN BLEU	₹ 625	
Chicken breast stuffed with chicken ham,cheddar cheese,gherkins which is breaded, deep fried and served with vegetables and mash potatoes.		
11 CHICKEN PARMIGIANA	₹ 625	
Crispy breaded chicken breast topped with tangy marinara sauce,melted mozzarella and parmesan cheese served with spaghetti and cream sauce.		
12 BEEF ARANCINI	₹ 625	
Crispy golden fried risotto balls filled with seasoned beef,herbs and melted cheese, served with a rich marinara dipping sauce.		
13 GRILLED FISH/SHRIMPS WITH LEMON BUTTER SAUCE	₹ 725	₹ 775
Grilled fish/shrimps with lemon butter sauce served with sauteed vegetables and mashed potato.		



NORTH INDIAN & TANDOOR

1	DAL TADKA/ DAL FRY	₹ 275
	perfectly cooked lentils tempered in ghee,cumin,garlic and fragrant spices/ lentils sauteed with onions,tomatoes and spices	
2	ALOO GOBI	₹ 275
	Tender potatoes and cauliflower florets,cooked with onions,tomatoes and spices.	
3	BHINDI MASALA	₹ 325
	Fresh okra sauteed with onions,tomatoes and a blend of aromatic indian spices.	
4	DAL MAKHANI	₹ 345
	A slow-cooked blend of whole black lentils and kidney beans simmered in butter, ghee,cream, and aromatic spices	
5	MUSHROOM MASALA	₹ 345
	Fresh button mushrooms in typical Indian masala gravy.	
6	VEG/CHICKEN JALFREZI	₹ 345 ₹ 425
	A typical North Indian dish with shredded chicken/vegetables with onion , bell peppers and jalfrezi gravy.	
7	VEG/CHICKEN KHOLAPURI	₹ 345 ₹ 425
	A fiery specialty from Maharashtra, featuring tender chicken or fresh vegetables cooked in a robust, roasted coconut and red chili masala.	
8	Paneer Tikka Masala	₹ 375
	Grilled cubes of marinated paneer simmered in a luscious tomato-based gravy infused with cream, butter, and traditional Indian spices.	
9	Paneer Butter Masala	₹ 375
	Soft cubes of paneer simmered in a rich,creamy tomato-based gravy,flavoured with butter and spices.	
10	BUTTER CHICKEN	₹ 425
	Juicy,tandoor-cooked chicken simmered in a buttery tomato-based gravy infused with spice and a touch of cream.	
11	CHICKEN TIKKA MASALA	₹ 425
	Tender,marinated chicken tikka cooked in a creamy,spiced tomato-based gravy	
12	TANDOORI CHICKEN (HALF/FULL)	₹ 425 ₹ 895
	Chicken marinated in yogurt with indian spices cooked in charcoal clay oven served with mint chutney.	
13	TANGDI KEBAB	₹ 525
	Juicy chicken drumsticks marinated and cooked in tandoor oven and served with mint chutney and kachumber salad.	
14	MUTTON ROGAN GOSH	₹ 595
	Tender mutton pieces slow-cooked in rich curry made with yogurt,aromatic spices and a blend of traditional Kashmiri ingredients.	



NORTH INDIAN RICE & BREADS

1 JEERA RICE	₹ 275		
Fragrant basmati rice tempered with roasted cumin seeds and ghee, cooked to fluffy perfection.			
2 KASHMIRI PULAO	₹ 325		
A mildly sweet and aromatic rice dish made with fragrant basmati rice, infused with saffron and garnished with dry fruits, nuts.			
3 CHICKEN TIKKA BIRYANI 	₹ 445		
Typical Hyderabadi style chicken tikka biryani, with Hyderabadi spices dummed with closed dough sheet on top of the serving biryani pot. Served with mint chutney, pickle and raita.			
4 HYDERABADI MUTTON BIRYANI 	₹ 625		
Typical Hyderabadi biryani made with slow cooked mutton and hyderabadi spices dummed to perfection. Served with raita and pickle			
5 CHAPATHI	₹ 25		
6 PAROTTA/WHEAT PAROTTA	₹ 30	₹ 45	
7 ROTI/BUTTER ROTI	₹ 45	₹ 65	
8 NAAN /BUTTER NAAN/GARLIC NAAN	₹ 60	₹ 75	₹ 90
9 MASALA KULCHA	₹ 95		
10 CHEESE NAAN/ZAATAR CHEESE NAAN	₹ 125	₹ 195	
11 STUFFED PAROTTA (CHICKEN/BEEF)	₹ 250	₹ 275	



SOUTH INDIAN

1	BOILED RICE / STEAMED RICE	₹ 150	₹ 170
2	MALABAR CHICKEN BIRYANI Tender, marinated whole chicken with bone, layered with aromatic jeerakashala rice, fragrant spices, and caramelized onions. Slow-cooked to perfection. Served with raita, pickle and papad.	₹ 275	
3	THALASSERY BEEF BIRYANI Typical Thalassery dum biryani cooked with jeeragashala rice, slow-cooked beef and Thalassery aromatic spices. Served with pickle, papad and raita.	₹ 375	
4	ACHAYANS CHICKEN CURRY Typical Travancore Syrian Catholic style chicken curry made with spicy coconut milk gravy, infused with black pepper, curry leaves, and aromatic spices.	₹ 365	
5	PAAL KAPPA Tender tapioca simmered in a creamy coconut milk gravy, flavored with garlic, green chilies, and curry leaves. Tempered with red chilly and mustard. Served with crushed red chilly and shallot chammundi.	₹ 255	
6	VARUTHARACHA CHICKEN CURRY A classic Kerala chicken curry made with aromatic gravy of roasted coconut and spices	₹ 375	
7	NADAN BEEF ROAST Tender chunks of beef slow-cooked in a spicy, aromatic Kerala-style masala, with onions, curry leaves and tomatoes creating a rich, flavourful dry roast.	₹ 450	
8	BEEF PALICURRY Perfectly marinated beef pieces slow-cooked with roasted spices. This dish offers a comforting yet bold experience for the taste buds.	₹ 475	
9	FISH CHATTI CURRY (NEYMEEN/KARIMEEN/AVOLI) Seasonal Kerala-style fish curry slow-cooked in a clay pot (chatti) with tamarind, coconut milk, and a fiery blend of spices, served in a chatti.	₹ 545	
10	PRAWN GHEE ROAST A fiery Mangalorean delicacy featuring succulent prawns sautéed in aromatic ghee with a bold blend of roasted spices, dried red chilies, and curry leaves	₹ 575	
11	KERALA STYLE FISH POLlichathu (NEYMEEN/KARIMEEN/AVOLI / TILAPIA) Seasonal A traditional Kerala delicacy, featuring whole fish of your choice marinated in a flavourful blend of spices, wrapped in banana leaves and grilled to perfection.	APS	
12	TAWA FISH TRADITIONAL STYLE (NEYMEEN/KARIMEEN/AVOLI / TILAPIA) Seasonal Fresh whole fish marinated in your choice of masala, then pan seared on a sizzling tawa for a crispy, smoky finish.	APS	



DESSERTS

1	CHOICE OF ICE CREAM (STRAWBERRY/VANILLA/CHOCOLATE)	₹ 170
2	MINI PAN CAKES Fluffy bite sized pancakes served,stacked high with banana,served with cut fruits, maple syrup and whipped cream	₹ 270
3	CLASSIC TRES LECHES A moist Latin-American dessert made with sponge cake soaked in a rich mixture of three types of milk,topped with whipped cream and garnished with rose petals and pistachios	₹ 290
4	WAFFLES Golden,crispy-on-the-outside,fluffy-on-the-inside waffles served with maple syrup, fruit compote,whipped cream and fresh cut fruits.	₹ 290
5	STICKY TOFFEE PUDDING A warm indulgent dessert made with moist dates sponge cake,soaked in a rich buttery toffee sauce,topped with crunchy nuts and a scoop of ice cream,garnished with a caramel crisp.	₹ 300
6	ALMOND PEACH CRUMBLE Crunchy almond crumble layered with peach and cream pudding.	₹ 320
7	SOME LIKE IT HOT A warm, fudgy chocolate brownie served on a hot sizzler plate, topped with a scoop of vanilla ice cream, drizzled with rich chocolate sauce and topped with roasted nuts.	₹ 320
8	BAKED ALASKA Layers of moist vanilla cake,topped with a scoop of icecream covered in a fluffy meringue all torched to golden perfection,served with almond crumble and chocolate cremeux	₹ 350
9	PISTACHIO KUNAFA PULL ME UP Decadent chocolate cake layered with crispy kunafa and pistachio cream, rich creamy chocolate ganache and topped with luscious chocolate sauce and crunchy chocolate crisps	₹ 350
10	BURNT BASQUE CHEESECAKE A creamy,velvety cheesecake with a rich,caramelized top that gives it a perfect balance of indulgence,served with chocolate sauce and whipped cream	₹ 350



SOUP

1	MANCHOW SOUP (VEG/CHICKEN)	₹ 195	₹ 245
	An Indo Chinese soup made with fresh vegetables/tender chicken simmered in a savoury broth topped with crispy fried noodles.		
2	HOT AND SOUR (VEG/CHICKEN) 	₹ 195	₹ 245
	A bold, tangy blend of fresh vegetables or tender strips of chicken simmered in a spicy sour broth.		
3	SWEET CORN (VEG/ CHICKEN)	₹ 195	₹ 245
	A classic Chinese soup with fresh vegetables/tender chicken and egg.		
4	CLEAR SOUP(VEG/CHICKEN/SEAFOOD)	₹ 195	₹ 245 ₹ 275
	A light and refreshing broth infused with the delicate flavors of seasonal vegetables / tender chicken strips and fresh vegetables/seafood		
5	ROASTED TOMATO BASIL	₹ 225	
	Oven roasted plum tomatoes with basil and sun dried tomatoes		
6	TOM KHA (VEG/CHICKEN/SEAFOOD)	₹ 225	₹ 245 ₹ 295
	A Thai fragrant coconut soup with vegetables/chicken/seafood		
7	CREAM OF (BROCCOLI/CORN/CHICKEN)	₹ 245	₹ 254 ₹ 265
	Blend of classic cream soup with fresh broccoli/sweet corn/tender chicken with sauteed aromatics and rich cream.		
8	TOM YUM SEAFOOD 	₹ 275	
	Zesty and aromatic thai soup with a medley of a mix of fresh seafood simmered in a spicy tangy broth		
9	MIXED SEAFOOD SOUP	₹ 275	
	A rich and flavourful broth brimming with assortment of fresh shrimps,crab meat and fish.		
10	SEAFOOD CHOWDER	₹ 295	
	Rich and creamy soup with fish,squid and shrimps.		
11	ROAST PUMPKIN SOUP	₹ 295	
	A classical American soup made from slow-roasted pumpkin, blended with aromatic herbs and a hint of cream.		