

SOUPS

- **CREAM SOUP OF YOUR CHOICE** 110.00
(Tomato, Vegetable, Mushroom, Chicken)
- **SEAFOOD BISQUE** 120.00
(Seafood in a thick rich white sauce garnished with cream)
- **MINISTRONE SOUP** 100.00
(An Italian speciality made out of vegetables and pasta)
- **POTAGE ST GERMAN** 100.00
(Cream of green peas thickened with white sauce and garnished with fried green peas)

PASTA AND VEGETABLES

- **SEAFOOD PASTA BAKE** 220.00
(Cooked penne pasta mixed with seafood blended with tomato concasse and baked)
- **(PENNE, FUSSILLI SPAGHETTI) MARINARA** 210.00
(Choice of pasta mixed with seafood and reduced in veloute sauce)
- **PENNE ARABIATTA** 190.00
(Cooked penne pasta mixed with spicy tomato and basil sauce)
- **PENNE AU GRATIN** 190.00
(Cooked penne mixed with white sauce and gratinated)
- **CAULIFLOWER/BROCCOLI & POTATO SPINACH BAKE** 180.00
(Cauliflower/ Broccoli mixed with potatoes and spinach in cream sauce served with potato chips)
- **VEGETABLE AU GRATIN** 190.00
(Dices of carrot, beans, cauliflower, potato, green peas are cooked and mixed with cheese sauce and baked)

NON VEGETARIAN

- **DUNES SPECIAL SEAFOOD PLATTER** 490.00
(Tiger prawns, Fish Fillet, squid rings and shrimps, grilled accompanied by sauted vegetables)
- **GRILLED FISH** 250.00
(Fillet of fish grilled with continental seasoning and served with sauted vegetables and potato chips)
- **FISH 'N CHIPS** 250.00
(Traditional English Fish'n chips served with tartare sauce)
- **CHICKEN STEAK SIZZLER** 280.00
(Grilled chicken breast served with boiled vegetables and potato preparation served on a sizzler plate)

♦ HONEY MUSTARD CHICKEN (Tender chicken breasts marinated with honey mustard and continental herbs, grilled and accompanied by boiled veg and potato chips)	255.00
♦ BARBECUED STICKY CHICKEN (Chicken breast marinated in barbecue sauce, served with buttered rice and French fries)	260.00
♦ CHICKEN MARYLAND (Crumb fried chicken served with French fries and accompanied by cocktail sauce)	240.00
♦ STEAK A LA BRAVIA (Marinated beef steak cooked to the perfection served with buttered boiled vegetables and French fries)	260.00
♦ BEEF STROGNOFF (Thin strips of beef cooked with pimentoes and onions in rich creamy brown sauce accompanied by buttered rice)	220.00
♦ BEEF STEAK A' L' ANDALOUSE (Beef steak cooked to your perfection served with grilled tomatoes and bell peppers, buttered pasta and potato chips)	250.00
♦ BEEF STEAK (Grilled Beef Steak served with buttered boiled vegetables and French fries accompanied by mushroom or pepper sauce)	240.00
♦ MIXED GRILL (A mixture of chicken steak beef steak and chicken sausage grilled to your perfection and accompanied by grilled vegetables)	280.00



All the way from China

SOUP

♦ SWEET CORN VEGETABLE SOUP (Well known Chinese soup with sweet corn and vegetables)	90.00
♦ HOT & SOUR VEGETABLE SOUP (A spicy but tangy vegetable soup)	90.00
♦ VEGETABLE MANCHOW SOUP (Chinese vegetable soup flavoured with ginger and served with fried noodles on top)	80.00
♦ SPICY CORN SOUP (Spicy Chinese soup with baby corn and chilly paste)	90.00
♦ SWEET CORN CHICKEN SOUP (A Chinese soup made out of sweet corn and chicken)	100.00
♦ HOT & SOUR CHICKEN SOUP (A spicy but tangy chicken soup)	100.00
♦ CHICKEN MANCHOW SOUP (Chinese chicken soup flavoured with ginger and served with fried noodles)	100.00
♦ THAI HOT AND SOUR PRAWNS SOUP (An all time favourite, thai soup made out of prawns and flavoured with lemon grass)	110.00

Main Course

SEAFOOD

- **CHINESE FISH PREPARATION OF YOUR CHOICE** 180.00
(Garlic, Ginger, Chilly, Manchurian, Braised)
- **SZECHWAN CHILLY FISH** 190.00
(Spicy fish preparation all the way from china)
- **FIVE SPICE FISH** 190.00
(Chinese fish preparation with a blend of special five spices)
- **THAI FISH WITH BELL PEPPER** 170.00
(An authentic thai preparation of fish in which red curry paste and lemon grass are added)
- **STIR FRIED SQUID WITH ASPARAGUS** 150.00
(Batter fried squid, wok tossed with Chinese spices and rice wine)
- **SQUID IN BLACK BEAN SAUCE** 160.00
(Batter fried squid with black bean sauce and crushed red chilly)
- **ORIENTAL SPICY PRAWNS** 220.00
(Specialty preparation from the chef)
- **DRAGON PRAWNS** 220.00
(A Chinese preparation with chilly paste)
- **SWEET & SOUR PRAWNS** 220.00
(Marinated fried prawns softened in a sweet and tangy sauce)

CHICKEN & BEEF

- **CHICKEN PREPARATION OF YOUR CHOICE** 190.00
(Chilly/Ginger/Manchurian/szechwan)
- **CHICKEN SATAY** 220.00
(Thin strips of chicken breast marinated with Chinese spices and soya sauce, grilled and served with peanut sauce)
- **CANTONESE CHICKEN** 190.00
(Batter fried chicken, tossed with hoiseen sauce and Chinese sweet wine vinegar)
- **THAI COCONUT CHICKEN** 190.00
(A thai preparation with a blend of coconut milk)
- **STIR FRIED CHICKEN WITH VEGETABLES** 190.00
(Chicken strips stir fried with vegetables)
- **CRISPY LEE BEEF** 170.00
(Crispy thin strips of beef marinated with Chinese spices and deep fried, accompanied by szechwan garlic sauce)
- **CHINESE CHILLY/SZECHWAN BEEF** 160.00
(Thin slices of batter fried beef, tossed with capsicum, onions and Chinese spices)
- **BEEF TERIYAKI** 180.00
(Slices of roast beef with soya sauce, seasonings and teriyaki sauce)
- **BEEF AND BABY CORN STIR FRY** 160.00
(Thin strips of beef stir fried along with baby corn)



VEGETARIAN PREPARATIONS

- **EGG PLANT IN SICHUAN STYLE** 175.00
(Batter fried Egg Plant wok tossed in spicy sichuan sauce garnished with cellery and spring onion)
- **SWEET & SOUR CHINESE VEGETABLES** 175.00
(Chinese vegetables cooked along with broccoli, zucchni and pineapple cooked in a rich sweet and sour sauce)
- **VEG BALLS IN HOT GARLIC SAUCE** 180.00
(Deep fried veg balls softened in spicy garlic sauce)
- **THREE TREASURE VEGETABLES** 175.00
(Cottage Cheese, Mushroom & Baby Corn wok tossed, cooked along with bell peppers in light soya sauce)
- **SLICED VEG WITH CASHEW NUTS** 165.00
(wok tossed sliced vegetables in a garlic flavoured soya sauce)
- **OKRA PEPPER SALT (DRY)** 160.00
(Chinese batter fried ladies finger, wok tossed with Chinese spices)
- **NUTTY CAULIFLOWER** 165.00
(Batter fried cauliflower wok tossed in spicy soya sauce in cashew nuts are added)
- **CHINESE CAULIFLOWER** 160.00
(Chilly, manchurian, garlic, szechwan)
- **CHINESE PANEER PREPARATION** 180.00
(Chilly, manchurian, garlic, szechwan)

RICE, NOODLES & CHOPSEUY

- **VEGETABLE FRIED RICE** 120.00
- **FRIED RICE - CHICKEN/EGG/MIXED** 140.00
- **SZECHWAN SEA SHORE FRIED RICE** 150.00
(szechwan fried rice with seafood garnished with chilly flakes)
- **VEGETABLE NOODLES** 120.00
(Chinese noodles with vegetables, wok tossed with Chinese seasonings)
- **NOODLES-CHICKEN/EGG/MIXED** 140.00
- **BURNT GARLIC MIXED NOODLES** 140.00
(Noodles tossed with burnt garlic, vegetable and seafood)

CHOPSUEY

- **VEGETABLE CHOPSUEY** 160.00
(Crispy fried noodles topped with mixed vegetables in a special sauce)
- **AMERICAN CHOPSEUY** 170.00
(Chopsuey fried/soft noodles with sauce of mixed meat and vegetables cooked in tomato based sauce)
- **CHINESE CHOPSEUY** 150.00
(Crispy/soft noodles topped with soya flavoured sliced meats and vegetables)
- **DUNES SPECIAL SEAFOOD CHOPSEUY** 180.00
(Crispy/soft noodles topped with a sweet and sour seafood sauce)

Indian Preparations



- **BUTTER CHICKEN** 250.00
(Tandoori chicken pieces are cooked in rich tomato and cashew paste)
- **KADAI CHICKEN** 230.00
(Chicken pieces are cooked along with Indian spices, tomato, onion based sauce served with bell peppers)
- **CHICKEN CHETTINADU** 230.00
(Traditional Tamilnadu chicken preparation with a blend of authentic tamil spices)
- **MURGH METHI MALAI** 250.00
(North Indian chicken preparation where chicken pieces are softened in rich makhni gravy and garnished with cream)
- **PESHWARI CHICKEN** 230.00
(A mildly spicy chicken preparation by the mughals in which chicken is cooked in rich and thick cashew gravy)
- **MUTTON CURRY** 280.00
(Tender lamb pieces are cooked in Indian style and mildly spiced with Indian spices)
- **MUTTON VINDALOO** 290.00
(A goan preparation in which mutton is been softened by adding vinegar and blended with Indian spices)
- **MUTTON ROGENJOSH** 280.00
(Kashmiri mutton preparation with chopped onions and tomatoes)
- **MUTTON DO PYAZ** 280.00
(Mutton cooked in onion and tomato based gravy, garnished with fried onions)

FOR THE VEGETARIANS

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| ◆ KADAI VEGETABLES
(An Indian preparation with vegetables in rich Indian spices) | 170.00 |
| ◆ VEGETABLE KHORMA
(Mild spiced Indian preparation of vegetables in rich cashew gravy) | 160.00 |
| ◆ BHINDI MASALA
(Fried ladies finger is tendered in tomato and onion gravy) | 130.00 |
| ◆ ALOO KAJU CAPSICUM
(Fried dices of potatoes prepared in rich cashew gravy and garnished with capsicum and fried cashew nuts) | 140.00 |
| ◆ ALOO JEERA
(An all time favourite north Indian dish where potatoes are tossed with cumin seeds and Indian spices) | 120.00 |
| ◆ DAL FRY
(Green gram cooked with chopped onions tomatoes and green chilly, garnished with chopped coriander leaves) | 120.00 |
| ◆ DAL MASALA
(Green gram dal is cooked with Indian spices and garnished with fried red chilly) | 120.00 |
| ◆ KADAI MUSHROOM
(An Indian style mushroom preparation with Indian spices) | 160.00 |
| ◆ PANEER BUTTER MASALA
(Cottage cheese is cooked in rich makhni gravy) | 180.00 |
| ◆ PANEER MUTTER
(Cottage cheese is cooked with green peas and Indian spices) | 170.00 |
| ◆ PANEER PALAK
(Cottage cheese reduced in rich cashew and palak paste) | 170.00 |
| ◆ PANEER TIKKA MASALA
(Tandoor grilled cottage cheese softened in a rich cashew and onion gravy) | 190.00 |
| ◆ KASHMIRI PANEER KOFTA
(Paneer kofta is been mixed with a sweet cream and cashew gravy garnished with dry red cherries) | 160.00 |
| ◆ SUBZI KOFTA MAKHNI
(Vegetable kofta softened in a butter and tomato based gravy) | 150.00 |
| ◆ SHABNAM CURRY
(Cottage cheese cooked along with mushrooms and green peas thickened in rich cashew based gravy) | 190.00 |
| ◆ NAVARATHAN KHORMA
(Assorted vegetables and fruits are cooked in a creamy cashew gravy) | 160.00 |

From the God's own Country (kerala)

FISH

- **NEYMEEN POLLICHATHU** 220.00
(Searfish marinated with authentic Kerala spices wrapped in banana leaf and grilled)
- **NEYMEEN PORICHATHU** 210.00
(Marinated sear fish cooked on griddle with very little oil, accompanied by chef's special salad)
- **FISH ROAST** 180.00
(Fried boneless pieces of fish reduced in a thick curry sauce spiced with Kerala spices)
- **FISH MOILEE** 170.00
(Boneless pieces of fish are stewed, flavoured with coconut milk and mild spices)
- **KARIMEEN VARUTHARACHATHU** 290.00
(Pearl spot cooked in a paste of dry fried masalas and grated coconut, topped with coconut milk)
- **KARIMEEN FRY/ POLLICHATHU** 290.00
(Pearl spot marinated with authentic Kerala spices, wrapped in banana leaf and grilled)
- **KARIMEEN CURRY** 280.00
(Pearl spot cooked in authentic Kerala gravy with coccum)

SEAFOOD

- **TIGER PRAWNS MASALA** 330.00
(Tiger prawn is cooked in a spicy Kerala gravy)
- **CHEMMEEN VARUVAL** 280.00
(Cooked shrimps are tossed with onions, coconut flakes and spiced with local spices)
- **CHEMMEEN POLLICHATHU** 290.00
(Shrimps wrapped in banana leaf with special masalas and tawa fried)
- **CHEMMEEN CURRY** 270.00
(Shrimps cooked in rich coconut milk with kerala spices)
- **SQUID ROAST** 250.00
(Squid cooked in a sweet but tangy gravy based out of coconut milk with tomatoes and onions)
- **KOONTHAL ULARTHU** 260.00
(Squid tossed with coconut flakes, onions and kerala spices)
- **KOONTHAL THEEYAL** 250.00
(Squid is cooked in coconut paste and Kerala spices)
- **CRAB MASALA** 230.00
(Shell crab cooked with special masalas)
- **CRAB MULAKITTATHU** 230.00
(A speciality from the Malabar region of Kerala in which crab is cooked in a spicy gravy)
- **NJANDU KURUMULUKU ULARTHU** 230.00
(Shell crab is tossed with onion and typical Kerala spices along with crushed black pepper cones)



CHICKEN

- **NADAN KOZHI CURRY** 190.00
(Authentic local preparation of chicken with coconut milk and local spices)
- **KOZHI VARUTHARACHATHU** 200.00
(Typical Kerala preparation in a paste of crushed dry masalas and grated coconut, topped with coconut milk)
- **CHICKEN MAPPAZ** 190.00
(Chicken preparation in which local spices are added)
- **KOZHI PORICHATHU** 220.00
(Tender leg piece of chicken marinated with chef's special masalas and deep fried)
- **KOZHI ROAST** 190.00
(All time favourite chicken preparation in which fried chicken is softened in a sweet but tangy gravy)
- **CHICKEN PEPPER FRY** 220.00
(Boneless chicken stir fried with onions and crushed pepper cones)

DUCK

- **KUTTANADAN DUCK CURRY** 220.00
(An authentic duck preparation of Syrian Christians from central Travancore)
- **DUCK PAAL CURRRY** 210.00
(Duck cooked in thick coconut milk)
- **THARAAVU MALLIPERALAN** 210.00
(Duck is cooked in a coriander flavoured gravy thickened with coconut milk)
- **DUCK CASHEW CURRY** 220.00
(Duck is cooked in a rich cashew gravy and served with fried cashew nuts)

BEEF

- **BEEF FRY KERALA STYLE** 180.00
(Traditional Kerala dry preparation of beef)
- **BEEF MASALA** 170.00
(A spicy beef preparation in which onion and tomatoes are blended with Kerala spices)
- **BEEF DRY FRY** 180.00
(Masala coated beef pieces are deep fried, garnished with fried curry leaves and onion rings)
- **BEEF ULARTHIYATHU** 180.00
(Tender beef pieces are cooked along with coconut flakes and local spices)

MUTTON

- **MUTTON CURRY KERALA STYLE** 250.00
(Mutton cooked in local spices and thickened with coconut milk)
- **MUTTON PEPPER FRY** 260.00
(Tender mutton pieces are tossed with Kerala spices and crushed pepper)
- **MUTTON KURMA MALABARI** 260.00
(A medium spicy preparation from Malabar region of Kerala in which potatoes are cooked along with mutton)
- **MUTTON ULARTHIYATHU** 280.00
(An authentic Kerala preparation of mutton with coconut flakes)

Biriyanis

- **CHICKEN BIRIYANI** 210.00
- **MUTTON BIRIYANI** 250.00
- **SEAR FISH BIRIYANI** 260.00
- **PRAWNS BIRIYANI** 260.00
- **VEGETABLE BIRIYANI** 180.00
- **MALABAR MUTTON BIRIYANI** 260.00
(Made out of authentic khaima rice)
- **THALASSERY KOZHI BIRIYANI** 220.00
(Made out of khaima rice)
- **DUNES SPECIAL SEAR FISH BIRIYANI** 270.00
- **CHICKEN TIKKA BIRIYANI** 250.00
- **PANEER TIKKA BIRIYANI** 210.00

- **HARIYALI MACHLI TIKKA** 260.00
(A speciality of our chef)
- **MACHLI TIKKA AJWAINI** 260.00
(Ajwain flavoured fish tikka)
- **FISH TIKKA** 250.00
(An all time favourite fish preparation)
- **TANDOORI JHINGA** 350.00
(Marinated flower prawns cooked in tandoor)
- **ADRAK JHINGA** 340.00
(Ginger flavoured prawns cooked in tandoor)
- **NAWABI JHINGA** 350.00
(Prawns marinated with rich cream and saffron, cooked in tandoor oven)
- **CHICKEN TIKKA** 250.00
(Boneless chicken preparation cooked in tandoor oven)

Tandoor





- **LASOONI CHICKEN TIKKA** 260.00
(Garlic flavoured chicken preparation cooked in tandoor)
- **MURGH SHAHI TIKKA** 240.00
(Boneless chicken pieces marinated in cream and yoghurt cooked in tandoor)
- **KALIYA MURGH TIKKA** 250.00
(Chicken pieces marinated with tandoori masala and dipped in crushed pepper cones)
- **TANDOORI CHICKEN (HALF)** 250.00
- **TANDOORI CHICKEN (FULL)** 460.00
(All time favourite of the weight watchers)

TANDOORI ROTI	35.00
TANDOORI NAAN	45.00
BUTTER/GARLIC NAAN	50.00
KULCHA	60.00
MASALA KULCHA	65.00
CHAPPATHIS	25.00
POORI	20.00
BATTOORA	40.00
PHULKA	25.00
TAWA PARATHA	30.00
CEYLONI PARATHA	40.00
KERALA PARATHA	30.00
APPAM	25.00
KALLAPPAM (03 Nos)	45.00
THATTU DOSAI (03 Nos)	45.00



Accompaniments

Rice Preparations

- **PULAO OF YOUR CHOICE** 120.00
(Vegetable/Cashew/Green peas/Kashmiri/Jeera)
- **RICE OF YOUR CHOICE** 100.00
(Jeera/ Lemon/Basmati/Mushroom)
- **CURD RICE** 80.00
(Rice is mixed with curd, ginger and green chillies with seasonings)



Deserts



TROPICAL FRUIT SALAD (Seasonal cut fruits topped up with sugar syrup)	130.00
FRESH FRUIT CUTS (Assorted fruit cuts of your choice)	130.00
GULAB JAMOON (North Indian sweet preparation)	130.00
CARROT HALWAI (A sweet preparation made out of carrots)	150.00
LYCHEE WITH ICE CREAM (Canned lychee fruit with your choice of ice cream)	160.00
UNNAKKAI WITH HONEY (A traditional northern Kerala sweet dish made out of Kerala banana)	150.00
CARAMEL CUSTARD (An all time favourite dessert made out of egg and milk)	130.00
COCONUT PUDDING (A special dessert with grated coconut)	120.00
CHOCOLATE/VANILLA/ STRAWBERRY ICE CREAM	100.00
CASSATTA ICE CREAM	130.00

FRESH FRUIT JUICE	100.00
COLD COFFEE WITH ICE CREAM	130.00
MILK SHAKE WITH ICE CREAM	130.00
ENERGY DRINK	120.00
COLD COFFEE	100.00
ICED TEA	80.00
MILK SHAKE	100.00
LASSI SWEET/SALT	70.00
HOT CHOCOLATE	90.00
BOURNVITA/HORLICKS	60.00
TEA/POT TEA	40.00
COFFEE/POT COFFEE	50.00
FRESH LIME JUICE SWEET/SALT	30.00
FRESH LIME SODA SWEET/SALT	50.00
AERATED SOFT DRINKS	50.00
BOTTLED WATER	30.00



Beverages



STARTERS

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FISH FINGERS 220.00
 (Fillet of fish marinated in a special marinade coated with bread crumbs, deep fried & accompanied by tartare sauce)
- PRAWNS TEMPURA** 250.00
 (Flower prawns marinated in lemon juice and batter fried, accompanied by chef's special sauce)
- BATTER FRIED SQUID** 180.00
 (Squid rings are been dipped in Chinese batter and deep fried served with hot garlic sauce)
- CRUMB FRIED CHICKEN WINGLETS** 170.00
 (Chicken winglets marinated with continental herbs, deep fried and accompanied with chef's special sauce)
- CHICKEN LOLLYPOP** 190.00
 (Winglets of chicken marinated in Chinese spices, deep fried and accompanied with garlic Szechwan sauce)
- PEPPER FRIED MUSHROOM** 160.00
 (Button mushrooms marinated with Chinese spices, deep fried accompanied with garlic sauce)
- FRIED BABY CORNS** 145.00
 (Marinated tender baby corns with Chinese spices deep fried and accompanied by spicy Chinese sauce)



SALADS

- GREEN SALAD** 80.00
 (Slices of fresh cucumber, carrot, onion and tomatoes served with lemon wedge)
- WEIGHT WATCHERS SPECIAL** 90.00
 (Dices of carrot, tomato, cucumber, onion and pimentoes along with herbs and olive oil)
- CABBAGE AND APPLE COLESLAW** 90.00
 (Thinly shredded cabbage, apple and celery with mayonnaise dressing)
- PENNE' AND POTATO SALAD** 100.00
 (Boiled potatoes and penne' pasta tossed in a tangy cocktail sauce)
- WALDORF SALAD** 90.00
 (Apple, banana, celery, tossed with mayonnaise sauce and garnished with walnuts)
- PENNE' TUNA SALAD** 120.00
 (Boiled penne' pasta mixed with tuna hard boiled egg in a mayonnaise dressing)
- CHICKEN AND BROCCOLI SALAD** 110.00
 (Boiled and shredded chicken mixed with broccoli in a sour cream dressing)
- SEAFOOD SALAD** 160.00
 (Boiled seafood mixed with cocktail dressing)

