

CHINESE

BRAISED FISH CHILLY DRY (Batter fried fish sauteed with red wine & red chilly paste)	250
FISH IN OYSTER SAUCE (Diced fish sauteed with chilly & soyabean sauce)	275
CHILLY FISH (Fish sauteed with dry red chilly & soya sauce)	275
WEST LAKE FISH (Wine flavored sliced fish in oyster sauce)	275
SQUID FLOWER WITH BELL PEPPER (Squid flower in spicy oyster & soya sauce)	300
DICED CHICKEN SZECHWAN STYLE (Chicken stir fried & sauteed with red wine, chilly oil & rich soya bean sauce)	300
SLICED BEEF WITH CRUSHED PEPPER (Sliced beef tossed with ground black pepper & oyster sauce)	300
STIR FRIED VEG (Par boiled vegetables cooked with crushed pepper & soya sauce)	200
EGG PLANT IN HOT GARLIC SAUCE	180
CRISPY FRIED VEG (Batter fried vegetables sauteed with chilly paste)	180
MUSHROOM SZECHWAN STYLE (Mushroom with chilly & soya bean)	200
GOBI MANCHURIAN (Deep fried cauliflower sauteed with green chilly & soya sauce)	180
MUSHROOM CRUSHED PEPPER (Sliced mushrooms tossed with black pepper & soya bean sauce)	225
RICE & NOODLES	
FRIED RICE (CHICKEN) (Par boiled basmati rice sauteed with brown soya sauce & chicken)	200
FRIED RICE (VEG) (Par boiled basmati rice sauteed with brown soya sauce & veg)	180
SZECHWAN FRIED RICE (CHICKEN) (Par boiled basmati rice tossed with red chilly sauce & chicken)	200
SZECHWAN FRIED RICE (VEG) (Par boiled basmati rice tossed with red chilly sauce & Vegetables)	180
MOON- FAN FRIED RICE (VEG) (Cinnamon flavoured fried rice prepared with spring onion chef's special sauce)	200
SINGAPORE NOODLES (Spicy tomato flavoured noodle)	200
HAKKA NOODLES (NON VEG) (Noodle prepared with vegetables & rich brown soya sauce)	200

INDIAN

KADAI CHICKEN (Chicken cooked in kadai with authentic indian masala)	250
BUTTER CHICKEN (BONELESS) (Charcoal grilled chicken in rich makhani gravy)	275
NAADAN KOZHY CURRY (Chicken prepared in coconut gravy)	250
MURGH TIKKA MASALA (Tandoor cooked dices of chicken with onion & tomato masala)	275
FISH TIKKA MASALA (Tandoor cooked fish with onion & tomato masala)	275
FISH HARIYALI (Fish marinated in coriander & mint flavoured sauce & charcoal grilled)	275
FISH AMRITSARI (North Indian deep fried fish sprinkled with chat masala)	250
MASALA FRIED FISH (Seer)	325
KERALA FISH CURRY (A traditional dish with coconut milk)	300
NEYMEEN POLLICHATHU (Fish marinated with spices wrapped in banana leaf & grilled)	350
MUTTON ROGAN JOSH (Lamb cooked in kashmiri style with herbs & traditional spices)	300
NADAN EGG ROAST (Boiled eggs with kerala traditional spicy masala)	190
MUSHROOM & PEAS CURRY	200
PALAK PANEER (Diced cottage cheese cooked in rich spinach gravy)	200
ALOO GOBI (A dry preparation of potato with cauliflower)	190
VEG KHORMA (An assortment of vegetables cooked with cashew gravy)	190
MALAI KOFTA (Cottage cheese grated & deep fried with vegetables & finished with cashew gravy)	200
NAVARATHNA KHORMA (A sweet & spicy combination of vegetables & fruits with cashew gravy)	200
PANEER TIKKA MASALA (Charcoal grilled cottage cheese with makhani gravy)	200
DAL TADKA (Yellow lentil finished with fried onion)	175
MIXED RAITHA	120
PLAIN RICE	120
PULAO (An authentic basmati rice preparation with choice of vegetable/dry nuts)	175
NAAN / KULCHA (1 NO)	70
TANDOORI ROTI	80
CHAPATHI/FULKA (2 NO)	80
TANDOORI PARATHA (2 NO)	70
KERALA PARATHA (2 NO)	80
APPAM (P)	75

CONTINENTAL

GRILLED FISH WITH LEMON BUTTER SAUCE	375
SEAFOOD AU- GRATIN (Seafood cooked with cheese sauce and baked)	350
COQ-AU-VIN [BONELESS] (Dices of chicken cooked in red wine sauce with mushroom, bacon & shallots)	300
CHICKEN ALA KING (Cubed chicken cooked in creamy sauce)	300
STEAK LYONNAISE (Grilled thin steak topped with sauteed onion and served with red wine sauce)	400
PEPPER STEAK (Grilled steak with pepper sauce)	400

DESSERT

FRUIT SALAD	120
GULAB JAMUN	120
CARROT HALWA	120
TENDER COCONUT SOUFFLE (Coconut flavoured pudding)	120
CARAMEL CUSTARD	120
VANILLA ICE CREAM	120

BEVERAGES

FRESH LIME SODA	50
LASSI	85
FRESH SEASONAL JUICE	120
SOFT DRINK	60
DIET PEPSI	60
COFFEE	50
TEA	50

SOUP

CREAM OF TOMATO	120
CREAM OF MUSHROOM	120
SWEET CORN CHICKEN SOUP	140
SWEET CORN VEG SOUP	120
HOT & SOUR CHICKEN SOUP (Chinese spicy & sour thick soup)	140
HOT & SOUR VEGETABLE SOUP	120
VEG CLEAR SOUP	110
SOUTHERN CHINA SEAFOOD SOUP (Thick seafood soup)	150

APPETIZERS

TOMATO & CUCUMBER SALAD	125
FRUIT KABANA	150
FISH FINGERS (P) (Fish sticks served with tartar sauce)	225
CHICKEN 65 (P) (Spicy deep fried chicken)	225
CHICKEN WINGLET PEPPER SALT (Chinese fried chicken wings)	225
SLICED BEEF SZECHWAN (Stir fried beef tenderloin with chilly & soya bean sauce)	250
MUSHROOM PEPPER SALT (Fried mushroom sauteed with chinese seasonings)	175
VEG SPRING ROLL (Sauteed Vegetables wrapped in a thin pancake and deep fried)	160
VEG PAKORA (Basen batter fried vegetables)	160
BABY CORN FRITTERS (Batter fried baby corn served with hot garlic sauce)	175
FRENCH FRIES	120
CRUMB FRIED PRAWNS	300
BATTER FRIED PRAWNS	275
MASALA FRIED PRAWNS	300
TANDOORI MALAI PRAWNS (Prawns in creamy marinade, and charcoal grilled to a golden perfection)	275
DRAGON SQUID (Stir fried squid with garlic, chilly and tomatoes)	275
FRITTO MISTO (Batter fried seafood)	300