

Chilli Chicken 300
Cubes of chicken/ tossed with green chili and soya sauce

Chicken Manchurian 300
Dumpling of minced chicken tossed with soya sauce and tomato sauce

RICE & NOODLE

Vegetable Fried Rice 140
Assorted small cubes of vegetables tossed with rice and finished with American corn.

Szechwan Fried Rice 160
Spicy fried rice sauté with aromatic spices.

Ginger Capsicum Fried Rice 140
Rice stir fried with ginger.

Hakka Noodles 150
Noodles stir fried with spices.

Chili Garlic Noodles 160
Noodles stir with fresh chili and garlic tossed with red dry chilli.

Golden Fried Garlic Noodles 160
Noodle stir fried with more more flavor golden fried garlic.

Yang Chow Rice Veg. | Chicken | Mix 180
Pineapple style of rice preparation with your choice of veg. | chicken or mix.

Chinese Chopsuey Vegetable | Chicken 200 | 240
Assorted English vegetables with pineapple and fried noodles.

American Chinese Chopsuey | Chicken 200 | 240
Assorted English vegetables with pineapple & fried noodles and sweet & sour sauce.

SOUTH INDIAN CUISINE

(3.30PM to 6.30PM)

IDLY | VADA | DOSA

Kanjeevaram Idly 125
Rice flour dumpling stuffed with fried chashew nut and steamed.

Plain | Fried Idly 100
Rice flour dumpling steamed | fried.

Fried Idly 65 150
Rice flour dumpling fried and third spice flavor.

Stuffed Paneer Bhurji Dosa 175
A pancake made from rice flour and ground pulses, typically served with a filling of stuffed cottage cheese.

Plan Dosa | Masala Dosa | Onion Dosa 175
A pancake made from rice flour/ spiced vegetable filling / Onion Fillings.

Keema Dosa Chicken | Mutton | Egg 190 | 200 | 180
A pancake made from rice flour spiced minced Chicken filling.

● Non-Vegetarian ● Vegetarian

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STARTER ORIENTAL

VEGETARIAN

Smoky Rolls (8pc) Stuff vegetable in pan cake and deep fry	175
Dragon Coin Bread Coin topping with mix veg vegetables and deep fry	150
Hot Garlic Balls Assorted vegetables minced dumplings finished by soya sauce.	230
Fiery Potato Potato strip tossed with tangy sauce.	175
Five Treasure Vegetables Salt & Pepper Five types of vegetables served salt and pepper style.	230
Lovely Corn Crispy American corn a chef specialty sauce.	230
Crispy Vegetables Crisp vegetables tossed in hot garlic sauce.	230
Veg. Fried Won-ton Stuffed wonton and golden fry served with hot garlic sauce.	175
Paneer Chilli Dry Cottage cheese cubes, onion capsicum, green chili tossed with soya sauce.	270
Crunchy Chilli Sesame Baby Corn Batter fry crispy baby corn tossed in sweet and spicy sauce with roasted sesame seeds.	
Vegetable Momo (8pc) A steamed bun filled with sauté vegetables.	160

NON-VEGETARIAN

Pepper Chicken Deep fried chicken sauté with crushed black pepper and chili flakes.	300
Chicken Lolly-pop Drums of Heaven (8pc) Wings of chicken deep fried tossed in sweet and spicy sauce	275
Chicken Smoky Roll (8pc) Minced of chicken/shrimps, mixed in fried noodles.	250
Chicken Fish Chilli Work tossed chili chicken lamb fish	300
Chicken Manchurian Chicken minced dumplings tossed with soya and tomato sauce	300
Cramp Pao Basil Chicken	300
Pineapple Chicken Thai Basil Chicken Tossed Chicken in pineapple flavor	300

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TANDOORI

TIKKA | KABAB VEGETARIAN

Paneer Tikka Cottage cheese spiced with home pounded red chilli powder & served with salad & mint chutney	250
Paneer Tikka Hariyali Cubes of home made cottage cheese flavor with mint	260
Methi Paneer Tikka Cottage cheese marinated with methi, served with salad and chutney	250
Malai Paneer Tikka Cottage cheese marinated in cashew nuts paste and cream	260
Khumb Bharwan Paneer Fresh mushroom stuffed with paneer and dry nuts	260
Paneer Angara Chunk of paneer marinated in curd and cashew nut flavor with black pepper	260
Ajwani Bhutta Carom flavored baby corn in tandoori masala	175
Hara Bhara Kabab Assorted minced vegetables finished with indian herbs	160
Veg. Seekh Kabab Assorted minced vegetable cooked in charcoal oven	160
Bharwa Aloo Kabab Whole potato spiced with Indian herbs and stuffed with cottage cheese.	250
Tandoori Mushroom Bottom mushroom marinated in red spice and cooked charcoal.	250
Mushroom Tikka Chop mushroom, potatoes, paneer and cheese, flavoured with crispy fried.	260
Sabz Tandoori Platter Combination of Tandoori preparation served on a sizzler	275

NON-VEGETARIAN

Murg Pudina Tikka Mint flavor chicken cooked in clay oven.	325
Murg Malai Tikka Cubes of chicken marinated in cashew nut finished by cream.	325
Murg Kali Mirch Boneless cube chicken flavor with black pepper.	325
Tandoori Murg (Half Full) Chicken marinated in yogurt, garlic & mild spices masala, served with mint sauce.	250 450
Murg Tangri Kabab (3 pc) Chicken drum stick coated with curd and Indian spices	325

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Russian Salad diced potato, carrot, beans and pineapple served in mayo dressings	160
Caesar Salad Made with exotic Romaine lettuce, garlic cruton, cheese with mayo dressings garnish with parsley)	175
Cheese Cherry Pineapple Stick (12pcs) All time favorite	150
Aloo Chana Chaat fried potato /Boiled Chickpeas Tangy Taste in north Indian delight	120
Mixed Fruits Cut Fruits Salad Mixed fruits in creamy mayo dressings	175
Roasted Exotic Veg. Salad Fresh Broccoli tossed with bell pepper and olive oil and finished with mayo	200
Grilled Chicken & Bell Pepper Salad Grilled chicken tossed with bell pepper and crush pepper finished with mayo dressings	225
Egg Mimosa Boiled stuffed egg with cocktail sauce	200
Chicken Hawaiian Salad Boiled chicken gherkins, pineapple, onion and bell pepper served in mayo dressings	225
Creaser Salad Chicken Served with head of lettuce, garlic croutons with creaser dressings	275

CONTINENTAL SOUP

Choice of Cream Soup Tomato, Veg., Mushroom, Broccoli, Spinach, Asparagus	140
Minestrone Soup A Combination of veg and pasta based soup classically made	120
Cream of Chicken Soup creamy thick soup flavored with herbs	150
Chicken Rosemary Clear Soup A thin clear flavored with rosemary herbs	150
Soup of the Day Chef Special	160

STARTER

Spicy Paneer Nuggets (crumb Fried cottage cheese chunks)	250
Capsicum Mushroom Fresh mushroom stuffed with seasoned soya	250
Choice of Bruschetta Salsa, mushroom, cheese	250
Mushroom Povoira spicy Fresh mushroom with pounded chili flakes, basil, lemon, olive oil & herbs.	250

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BREAKFAST

(Served Between 7.30 am to 10.30am)

AMERICAN BREAKFAST 300
Fresh/Canned Fruit Juice | Seasonal Fresh cut fruits | Choice of cereals (cornflake | chacos | wheat) with hot & cold milk white & brown bread Toast with Preserves
Egg to order (boiled egg | scrambled egg | sunny side | poached) Coffee/Tea/ Milk

CONTINENTAL BREAKFAST 300
white/ brown Bread, Butter, Jam| Tea| Coffee/Hot Milk| cold milk with Cereals| Porridge Fresh Canned Juice | Fresh Cut Fruits Two Egg to order (Benedict egg /Spanish egg/ cheese egg)

INDIAN BREAKFAST 225
Puri/Bhaji| Chole Bhature| Idli | Uttapam| Dosa Paratha Aloo| Paneer| Gobhi (served with curd & pickles) Choice of Lassi (sweet, salted or plain) Egg to order (Boiled| plain| masala omelet) Masala Tea /Coffee

A LA CARTE

French Toast 110
A dish made of bread soaked in milk, then in beaten eggs and then fried.

Toast with Preserves Butter | Jam | Honey 95

Veg. Sandwich Plain | Grilled 120 | 150

Cheese Sandwich Plain | Grilled 120 | 150

Chicken Sandwich Plain | Grilled 150 | 175

Club Sandwich Veg. | Chicken 150 | 175

Vedantha Signature Omelette 125
Stuffed Omelet baked with tomato, cheese.

Fried Egg | Boiled Egg 90
with hash brown potato and grilled tomato/ French fry

Puri Bhaji 160
Indian spiced potato served with deep fried Indian Bread

Chhole Bhature 160
Fried Bread served with spiced chickpeas & pickles

Stuffed Paratha (2pc) 175
with filling of potato / cauliflower /cottage cheese served with curd and pickles

Idli | Fried Idli (2pc) 100/110
steamed/stuffed/ fried served with chutney and sambar

Uttapam 125
plain/Onion/Tomato served with chutney and sambar

Medu Vada 125
Served with chutney and sambhar

Dosa 175
Plain/Masala/Butter Masala/cheese/paneer served with chutney and sambar

Rawa Dosa 200
Plain/Masala

Vedantha Special Dosa 225

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CURD & RAITA

Plain Curd	100
Boondi Raita	120
Pineapple Raita	120
Mix Raita	120

BASMATI KHAZANA

Steamed Rice Steamed Basmati Rice	100
Jeera Rice Stir fired rice tossed with whole cumin seeds	120
Veg. Pulao Peas Pulao Rice cooked with fresh green peas, exotic veg.	150
Kashmiri Pulao Classical preparation of rice mix dry fruits, fresh fruits and brown onion cooked in dum	170
Bagich - E - Khas Basmati rice and exotic vegetables cooked together in dum	150
Khumb Biryani Marinated mushroom cooked with rice in dum	190
Murg Biryani Chicken and basmati rice combined together in dum , garnished with egg	265
Mutton Biryani A marinated lamb and basmati rice combined in layer in dum	270
Egg Biryani A Boiled egg combined with basmati rice cooked in dum	170
Curd Rice	130
Lemon Rice	120

DAL-E-KHAAS

Plain Dal Dal Tarka Dal Fry Home flavored dal with garlic and red chilli	80 125 160
Dal Lazeez Moong dal cooked with grated paneer	125
Dal Palak Dal combined with spinach flavor and garlic	125
Dhua Dal Makhni Classical dal makhni served in smoky flavor	160
Dal-E-Chaman Dal tarka with grated paneer wit flavor of fenugreek leaves	125

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Chicken Momo Steamed | Fried (8pc) 200 | 220
A steamed bun filled with barbecue chicken/mutton/pork/prawn Non-veg

Fried Won-Ton (8pc) 200
Stuffed wonton golden fry with hot garlic sauce.

Crispy Wings 300
Deep fried crispy wings tossed with green chilli, onion finished with soya sauce.

MAIN EVENT VEGETARIAN

Mushroom & Paneer in Black Bean Sauce 260
Medley of mushroom and cottage cheese in Chinese black bean sauce

Stir Fry Exotic Green 230
Exotic veg combined together with sesame oil

Cottage Cheese in Hot Pepper Sauce 260
Homemade cottage cheese and tri color bell pepper in hot chili sauce

Dragon Cauliflower 180
Butter fried cauliflower tossed in sweet chili sauce with cashewnuts

Sweet & Sour Stir Fry 230
Assorted vegetables tossed in a wok with sweet and sour sauce

Vegetable Ball Manchurian 230
Minced vegetables tossed with soya sauce and tomato sauce

Paneer Chilli 270
Cube cottage cheese tossed with green chilli, garlic, and soya sauce

Cauliflower Manchurian 180
Boiled cauliflower coated in batter and tossed with soya and tomato sauce

Exotic Vegetable in Cilantro Sauce 220
Mix fresh vegetables finished with cilantro sauce

Keng Keaw Waan Kai 300
Thai chicken in green curry paste

NON-VEGETARIAN

Wok Fried Fish with Black Bean Sauce 300
Wok tossed pieces of fish with black bean sauce and celery

Chilli Oyster Fish 300
Stir fried fish in oyster sauce with a few veg.

Hoisin Fish 300
Fish in dark hoisin sauce sweet and salty.

Fish Black Pepper 300
Prawns seasonal with freshly ground black pepper and rice wine.

Sweet & Sour Fish | Chicken 300
Fillet of fish/chicken in a sweet and sour sauce.

Szechwan Fish | Chicken 300
fish | chicken made in Szechwan sauce.

Ginger Oyster Chicken 300
Crispy fried spring chicken and spring onion tossed in oyster sauce and ginger

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Cornflakes with Milk <i>Served with hot or cold milk</i>	125
Canned Fruit Juice	110
Seasonal Fresh Fruit Juice	125
Fresh Fruit Platter	175

BEVERAGES

Choice of Flavored Tea <i>Masala Lemon Mint Green Tea</i>	60
Ice Tea Coffee	70 75
Areated Drinks	70
Packaged Drinking Water	20
Fresh Milk (Hot Cold)	90
Lassi (Sweet Salted)	125
Fresh Lime Soda (Sweet Salted)	90
Fresh Lime water	50
Milk Shake Ice-Cream <i>Banana vanilla Strawberry</i>	155
Jal Jeera	50
Butter Milk <i>Salted butter milk served chilled with ginger and coriander</i>	70
Horlicks Bornvita	120

MOCKTAILS

Virgin Mojito <i>Virgin Version of a minted muddled drink with sugar syrup and fresh lime juice</i>	120
Magic Island Mocker <i>Exotic combo of apple juice and grenadine syrup topped with melted cream</i>	120
Hawaiian Rhapsody <i>A mix of pineapple & lime juice, blue Curacao syrup topped with crushed ice</i>	120
Country Breezer <i>A fruity combo of mango and peach juice mixed bubbly soda</i>	120
Fruit Punch <i>Combine the orange juice, lemonade & pineapple juice topped with orange crush & vanilla ice cream</i>	120
Orange Blossom <i>An orange based drink with mix of vanilla ice cream and coconut milk</i>	120
Summer Hammer <i>Litchi juice, strawberry crush fresh cream and soda</i>	120
Blue Sea <i>Blue curacao syrup, lemon juice with lemonade</i>	120

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MINI BITES

(Served Between - 3.30 pm to 6.30 pm)

SNACKS

Vegetable Cutlet	120
Paneer Pakora	170
Vegetable Pakora	150
Cheese Balls with Garlic Mayonnaise	170
French Fry Potato Wages	100
Chicken Pakora	225
Chicken Cutlet Fish Cutlet	250
Fish Finger	225
Egg Pakora	120
Fish Amritsari crispy coated boneless fish	225
Cashewnut Fry	225
Peanut Fry	90
Papad Roasted Papad Fry Masala Papad	60

SANDWICH & ROLLS

Vedantha Club Sandwich Veg. Non.-Veg. Three tier white or brown bread filled with lettuce, vegetables/chicken tomato & fried egg	150 175
Sandwich Veg. Non.-Veg. sliced tomato, baby cucumber & lettuce [chicken]	120 150
Garlic Toast Cheese Chilli Toast (scanting garlic flavor/ finished by grated cheese)	100
Grilled Cheese Sandwich	150
Grilled Cheese Chicken Sandwich	175

SALAD

12.00 Pm to 10.30 Pm

Waldroff Salad served with apple, celery, walnut & mayo dressings	200
Garden Fresh Salad fresh vegetables	120
Tossed Salad fresh cube vegetables tossed in vinaigrette dressings	120

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Mozzarella Carronza Golden fried mozzarella in bread crumb with tomato, basil salsa	250
Job Hunting Rosemary flavored chicken wings and charcoal grilled served with hot BBQ dip.	300
Charcoal Grilled Pepper Chicken Served with red wine pepper sauce	300
Pesto Grilled Chicken Basil Pesto flavored.	300

MAIN COURSE

(Served with bread roll and buttered or butter rice)

VEG. | NON-VEGETARIAN

Veg Augratin fresh exotic veg cream sauce topping with cheese black olive and baked	275
Primavera Fresh garden vegetable cooked in creamy tomato sauce.	275
Penne Arabita Pasta in tomato sauce flavor with basil garlic chili flakes parsley and parmesan cheese.	275
Fusilli in Pesto Fussily pasta prepared in basil pesto cheese sauce.	275
Strogan off Chicken Tossed with sauce and served with herbs rice and sauté vegetables.	300
Chicken Parmenter Roasted chicken cooked in white wine served with demi-glaze sauce, sautéed roast potato, French beans, grilled pepper and parsley rice	300
Fish N Chips Strips of fish crumbed fry and served with tatar sauce and French fry	300

INDIAN SHORBA

Subz Badami Shorba Vegetable shorba with cashew nut.	150
Tamatar Dhainya ka Shorba Smoked flavor Indian tomato soup.	150
Makai Khumb Shorba A combination of fresh corn and mushroom soup.	150
Haryali Murg Shorba Chicken shorba with flavor of fresh mint and coriander	175
Murg Goli Shorba Chicken dumpling soup	175
Murg Badami Shorba Chicken shorba with roasted almond	175

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Aloo Shimla Mirch Potato and capsicum cooked in rich sauce	150
Dum Aloo Kashmiri A traditional kashmiri dish stuffed with paneer, mewa & dry fruits	170
Veg. Jhalfrezi Finger cut vegetables cooked dry masala Indian style	155
Dhingri Matar Green peas & mushroom cooked in Indian herbs	250
Dahi Bhindi Lady finger cooked in fresh curd in semi gravy style tossed with fenugreek seeds	200
Seasonal Vegetable	225

NON-VEGETARIAN

Chicken Curry Chicken Masala Chicken cooked in onion and tomato paste with Indian herbs	300
Chicken Do Payaza Chicken cooked with onions	300
Butter Chicken Roasted chicken cooked in tomato gravy	300
Murg Patiala Chicken tikka cooked in Indian masala with omelette roll in thick gravy	300
Murg Methi Boneless chicken with kasturi methi in cashew gravy.	300
Murg Saagwala Boneless chicken cooked in spicy spinach gravy	300
Mutton Rogan Josh A delicious recipe of Kashmir and it is a treat to the taste buds	375
Mutton Handi Masala Kadhai Mutton cooked in Indian spice	375
Bhuna Gosht Pan fried mutton curry cooked in Indian spices, bell pepper and fresh fenugreek leaves	375
Mutton Nargishi Kofta Boiled egg coated with minced mutton and deep fry, served with Tomato and ginger	375
Fish Curry Fish cooked in Indian gravy	300
Fish in Mustard Sauce Fish cooked in fresh mustard sauce	300
Egg Curry Boiled egg cooked in Indian spices	120
Egg Do Pyaza Egg cooked with Indian herbs and onions	120

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Murg Reshmi Kabab Saffron touched chunks of chicken cooked in clay oven	325
Mutton Shammi Kabab Minced mutton tikki grilled on taw.	400
Mutton Seekh Kabab Marinated minced mutton finished in clay oven.	400
Dohra Seekh Kabab Combination of minced chicken and lamb kabab.	450
Galouti Kabab Minced meat, salt, chilly, kebab chini, green papaya paste, garam masala, ginger-garlic paste, onion paste, saffron, desi ghee, gulabjal and a dash of ittar, fry in desi ghee.	450.
Fish Haryali Tikka Fish chunks marinated with mint and spinach.	325
Fish Ajwani Tikka Fish marinated in ajwian.	325
Tandoori Non.-Veg. Platter Assorted kabab served.	550

MAIN COURSE INDIAN VEGETARIAN

Paneer Lababdar Cube size paneer cooked in chop masala gravy.	250
Paneer Butter Masala Paneer in rich tomato gravy.	250
Kadahi Paneer Diced paneer cooked with capsicum and rich gravy	250
Palak Paneer Paneer cooked with spinach.	250
Palak Bahar Corn Mushroom Paneer Cooked in spinach puree indian style	250
Paneer Do Pyaza Cottage cheese cooked with onions	250
Zafrani Malai Kofta Vegetable dumplings cooked in cream, rich gravy and saffron	250
Methi Chaman Fresh methi and spinach cooked with paneer.	250
Matar Methi Malai Chick peas cooked in fresh fenugree kadded with cream	250
Navratan Korma Small disk of mix veg and fruits cocktails cooked in cashew nut gravy	250
Mixed Veg. Jaipuri Assorted seasonal vegetable cooked in cashew sauce	185
Jeera Aloo Boiled potato cooked with cumin seeds	125

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BREAD BASKET

Tandoori Roti Plain Butter <i>Wheat flour dough finished in clay oven</i>	40 50
Missi Roti Khasta Roti	50
Kulcha <i>Mix veg. paneer potato</i>	90
Naan Plain Butter Garlic Cheese Kashmiri <i>Refined flour finished in clay oven</i>	40 50 60 80 90
Paratha Plain Lacchha Pudina Ajwaini	70
Paratha Mutton Chicken	160 140

O ORIENTAL SOUP BOWL

Veg. Sweet Corn Soup <i>The authentic corn soup</i>	120
Lemon Coriander Soup <i>Tangy coriander flavor</i>	120
Veg. Manchow Soup <i>Minced vegetables finished soya sauce with fried noodles</i>	120
Hot & Sour Soup <i>Spicy and sour thick soup with shredded vegetables & mushroom</i>	120
Veg. Tom-Yum Soup <i>Thin and spicy soup</i>	140
Veg. Clear Soup <i>Thin soup with aroma of veg.</i>	100
Chicken Sweet Corn Soup <i>The authentic corn soup</i>	160
Lemon Coriander Chicken Soup <i>Tangy coriander flavor</i>	160
Chicken Manchow Soup <i>Minced chicken finished soya sauce with fried noodles</i>	160
Chicken Hot & Sour Soup <i>Spicy and sour thick soup with shredded chicken and mushroom.</i>	160
Chicken Clear Soup <i>Thin soup with aroma of chicken.</i>	160
Chicken Noodle Soup <i>Combination of boiled noodle and chicken.</i>	120
Chinese Dumpling Soup <i>A meat ball chef style.</i>	140
Tom-Yum Kai <i>Thin and spicy soup.</i>	160

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Vedantha Special Masala Dosa A pancake made from rice flour spiced vegetable fillings with fruit cocktails.	225
Family Dosa A pan cake made from rice flour in fermented batter.	180
Uttapam Plain Onion A thick pancake made from rice flour to which onions, tomatoes, chillies, and other vegetables are added during cooking.	175
Upma Made of semolina with ground nut kadi patta and spices, salt in taste.	150
Special Upma Made of semolina with ground nut kadi patta and spices, salt in taste.	175
Medu Vada (2pc) Is an Indian fritter made from Vigna mungo (black lentil or urad dal). It is usually made in doughnut-shape, with a crispy exterior and soft interior.	175
Kanjivaram Vada Is an Indian fritter made from Vigna mungo (black lentil or urad dal). It is usually made in doughnut-shape, with a crispy exterior and soft interior with fried cashew nut stuffing.	160
Chicken Chettinad Roast dry red chillies, kalpasi, coconut, poppy seeds, coriander seeds, cumin seeds, fennel seeds, black pepper, ground nuts, onions, garlic and oil are used and ground into a paste. The chicken is then marinated with yogurt, turmeric powder and ground paste.	300
Chicken 65 A spicy, deep fried gobi /chicken/pork dish originating from Chennai, India, as an entrée, or quick snack.	300
Rava Dosa Plain Masala)	200
Guffi Dosa (Chef's Special)	210

DESSERT & SWEETS

Selection of Premium Ice-Cream Vanilla butter scotch strawberry chocó chips served with hot chocolate sauce with dryfruits:	80
Tutti Frutti Layers of ice-cream topped with fruits cocktail and melba sauce	100
Daarsan with Vanilla Ice-cream Crispy fried noodles dazzled with honey & topped with vanilla ice cream	120
Vanilla Ice-Cream with Hot Chocolate Sauce	100
Rasgulla	80
Coconut Gulab Jamun	80
Moong Dal Halwa	127
Gajar Ka Halwa	127
Shahi Tukra	120
Vedantha Coffee Sundae Banana, coffee, ice cream whiskey & caramel sauce topped with layer of fresh cream, served with cookies in top.	197

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