



Menu

07:00 HRS to 23:00 HRS



BREAKFAST

(7.00 AM-10.30 AM)

■ IDLY (SERVED WITH SAMBAR,TOMATO CHUTNEY AND COCONUT CHUTNEY)	345
■ VADA (SERVED WITH SAMBAR,TOMATO CHUTNEY AND COCONUT CHUTNEY)	265
■ CHOICE OF DOSA (PLAIN ROAST/GHEE ROAST/ SERVED WITH SAMBAR,TOMATO CHUTNEY AND COCONUT CHUTNEY)	305
■ MASALA DOSA (SERVED WITH SAMBAR,TOMATO CHUTNEY,COCONUT CHUTNEY AND GUNPOWDER)	345
■ APPAM (APPAM SERVED WITH VEGETABLE STEW 3)	345
■ CHOICE OF UTTAPAM (SERVED WITH SAMBAR,TOMATO CHUTNEY,COCONUT CHUTNEY)	345
■ CONTINENTAL BREAKFAST (CHOICE OF SEASONAL FRESH FRUIT JUICE,FRESH CUT FRUITS AND SERVED TOAST WITH PRESERVES,TEA OR COFFEE)	465
■ ENGLISH BREAKFAST (CHOICE OF SEASONAL FRESH FRUIT JUICE, FRESH CUT FRUIT,EGGS PREPARED BY YOUR CHOICE SERVED BACON OR SAUSAGES,GRILLED TOMATOES,HASH BROWNS,BAKED BEANS TOAST. TEA OR COFFEE)	675
■ BREAKFAST CEREALS (CHOICE OF CEREALS SERVED WITH HOT OR COLD MILK AND HONEY)	345
■ CHOICE OF PARATHA (ALOO/PANEER/GOBI) INDIAN FLAT BREADS FILLED WITH FLAVOURFUL STUFFING PAN FRIED SERVED WITH) (CURD AND PICKLE	345
■ POORI BHAJI (DEEP FRIED ROUNDS FLOUR SERVED WITH POTATO MASALA CURRY, THE FAMOUS SUBCONTINENT BREAKFAST)	345
■ SEASONAL FRESH FRUIT JUICE	285
■ SEASONAL FRESH CUT FRUIT PLATTER	345
■ EGGS TO ORDER (BOILED,POACHED,FRIED OR SCRAMBLED EGGS SERVED WITH TOAST, PRESERVES)	345





LUNCH & DINNER

(12:30 pm to 03 pm and 7 pm to 10:30 pm)

SALADS

- **GREEK SALAD** **345**
(A COMBINATION OF FETA CHEESE, GARDEN FRESH VEGETABLES BLENDED IN LEMON JUICE AND OLIVE OIL DRESSING)
- **WATERMELON AND FETA SALAD** **345**
(WATERMELON MEDALLIONS LAMINATE WITH FETA AND PARMESAN CHEESE ORNAMENTED WITH MICROGREENS)
- **CLASSIC CAESAR SALAD**
(ASSORTED LETTUCE, CROUTONS, VEGETABLE OR CHICKEN WITH TRADITIONAL CHEESE AND CAESAR DRESSING.)
- **VEGETARIAN** **345**
- **NON-VEGETARIAN** **395**
- **CHICKEN TIKKA SALAD WITH ASSORTED GREEN** **465**
(CHARCOAL GRILLED CHICKEN TIKKA PIECES TOSSED WITH ASSORTED LETTUCE GREENS AND MINT SAUCE DRESSING)





SOUPS

- **TOMATO AND BASIL SOUP** 285
(A HEALTHY AND NUTRITIOUS SOUP WITH BASIL FLAVOUR)
- **MUSHROOM AND CHEESE SOUP** 285
(FRESH BUTTON MUSHROOMS SOUP WITH FRESH CREAM AND CHEESE)
- **ALMOND AND BROCCOLI SOUP** 285
(HERBS SCENTED PUREE OF BROCCOLI MIXED WITH ALMOND FLAKES CHOPPED GARLIC, OLIVE OIL AND FINISHED WITH CREAM)
- **CREAMY SAFFRON VELOUTE CHICKEN SOUP** 345
(RICH AND CREAMY VELOUTE CHICKEN SOUP WITH SAFFRON)
- **SWEET CORN VEGETABLE SOUP** 265
- **SWEET CORN CHICKEN SOUP** 285
(A HEARTY SOUP WITH A CHOICE OF MIXED VEGETABLES AND SWEETCORN IN A WARM AND COMFORTING BROTH)
- **HOT AND SOUR VEGETABLE SOUP** 285
- **HOT AND SOUR CHICKEN SOUP** 345
(TANGY AND SPICY CHINESE INSPIRED SOUP WITH A MIX OF VEGETABLES OR CHICKEN OR IN BOLD FLAVOUR)
- **WONTON VEGETABLE SOUP** 285
- **WONTON CHICKEN SOUP** 345
(REGIONAL STYLE CHINESE DUMPLING SOUP CHOICE OF VEGETABLE OR CHICKEN OR FLAVOURED WITH GARLIC AND SESAME OIL)
- **BADAMI SHORBA MURGH/GOSHT** 345/395
(A FLAVOURFUL INDIAN CHICKEN/MUTTON SOUP RICH IN PROTEINS, SIMPLE AND PERFECTED WITH ASSORTED DESI SPICES SLOW COOKED WITH ALMONDS AND SAFFRON)
- **TOM YUM PHAK (VEGETABLE)** 285
- **TOM YUM KAI (CHICKEN)/GOONG (PRAWNS) SOUP** 345/395
(SPICY AND SOUR HOT THAI COCONUT SOUP WITH MUSHROOMS FLAVOURED WITH GALANGAL, BASIL LEAVES AND KAFFIR LIME SERVED WITH YOUR CHOICE OF TENDER SHRIMPS / CHICKEN OR DICED VEGETABLES)





APPETIZERS FROM THE TANDOOR

■ DAHI KE KEBAB	465
(DESI SPICE INFUSED PAN-FRIED DUMPLINGS MADE WITH HUNG CURD AND COTTAGE CHEESE SERVED WITH MINT CHUTNEY AND HOUSE RELISH)	
■ PANEER TIKKA / (LAAL MIRCH 🌶️ / PUDINA)	445
(SILKY SMOOTH COTTAGE CHEESE CUBES MARINATED IN YOUR CHOICE OF FLAVOURS - RED CHILLI / MINT, BARBEQUED IN OUR CLAY OVEN)	
■ TANDOORI MALAI BROCCOLI	515
(TANDOORI GOBI/BROCCOLI MARINATED IN INDIAN RUSTIC MASALA WITH A TOUCH OF HUNG CURD, ROASTED IN CLAY POT OVEN, SERVED WITH MINT CHUTNEY)	
■ TANDOORI MALAI GOBI	395
■ FRUIT KEBAB	465
(BIG CHUNKS OF SELECTED FRUITS LIGHTLY SPICED AND FINISHED IN CLAY OVEN)	
■ CHICKEN LAAL MASALA TIKKA 🌶️	675
■ CHICKEN TIKKA PUDINNA	685
■ CHICKEN MALAI TIKKA	729
(CHICKEN CUBES MARINATED WITH YOUR CHOICE OF FLAVOURS- RED CHILI / MINT / CREAM CONCOCTED WITH SPICES AND YOGHURT COOKED ON SKEWERS IN TANDOOR.)	
■ KASUNDI FISH TIKKA	865
(FISH MARINATED WITH DELICIOUS BENGALI MUSTARD SAUCE SERVED WITH MINT CHUTNEY)	
■ TANDOORI PRAWNS (LAAL MIRCH 🌶️ / AJWAIN)	865
■ TANDOORI MALAI PRAWNS	865





FROM VERY OWN SOUTH INDIAN

- **CHICKEN / BEEF / PRAWNS**(ULARTHU,COCONUT FRY, PORICHATHU) **475/515/735**
PICK YOUR CHOICE OF CHICKEN / BEEF / PRAWNS COOKED IN SOUTH INDIAN FLAVOURS.
- **KOZHI KURUMULAGU** **485**
TENDER PIECES OF CHICKEN COOKED WITH ONION AND FINISHED WITH BLACK PEPPER
- **CAULIFLOWER 65** **395**
- **CHICKEN 65 / PRAWNS 65** **485/735**
(A FAIRY AND CRISPY SOUTH INDIAN APPETISER DEEP FRIED TO PERFECTION)

WESTERN MAIN COURSE

- **BUTTER GARLIC GRILLED (KING FISH/ PRAWNS)** **1085**
(OLIVE OIL, LIME JUICE AND HERBS MARINATED CHOICE OF FISH OR PRAWNS GRILLED AND SERVED WITH ANY POTATO PREPARATIONS AND SAUTÉED VEGETABLES)
- **GRILLED CHICKEN STEAK WITH MUSHROOM WINE DE-GLAZE PEPPER SAUCE** **975**
(CHICKEN BREAST MARINATED WITH OLIVE OIL, CONTINENTAL HERBS AND GRILLED, SERVED WITH POTATO PREPARATIONS AND SAUTÉED VEGETABLES)
- **STROGANOFF**
(CHICKEN & BEEF STRIPS COOKED WITH MUSHROOM, BELL PEPPER SAUCE SERVED WITH HERBED RICE)
- **CHICKEN** **875**
- **BEEF** **875**
- **GRILLED BEEF TENDERLOIN FILLET** **1025**
(GRILLED FILLET OF TENDERLOIN BEEF SERVED WITH ROASTED GARLIC SAUTÉD VEGETABLES POTATO PREPARATION AND CHOICE OF MUSHROOM OR PEPPER SAUCE)
- **FISH AND CHIPS** **685**
FISH FILLET FRIED IN TEMPURA BATTER SERVED WITH CHUNKY CHIPS AND TARTAR SAUCE
- **CAULIFLOWER AND BROCCOLI BAKED WITH CREAMY THREE CHEESE SAUCE** **635**
(CAULIFLOWER AND BROCCOLI FLORETS COOKED WITH CREAMY BECHAMEL SAUCE AND BAKED WITH PARMESAN, YELLOW CHEDDAR AND AMUL CHEESE)





FROM THE PAN ASIAN

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| ■ STIR FRIED VEGETABLE | 445 |
| ■ STIR FRIED CHICKEN / PRAWNS | 585/735 |
| (ASSORTED VEGETABLES SAUTED WITH BELL PEPPER, GARLIC, SOYA AND SESAME OIL) | |
| ■ PANEER WITH EXOTIC VEGETABLE | 475 |
| DEEP FRIED PANEER TOSSED WITH SHIITAKE, WOOD EAR, AND FRESH MUSHROOMS STIR FRIED WITH GINGER, GARLIC, RED CHILLIES AND FINISHED WITH VEG OYSTER SAUCE. | |
| ■ SALT AND PEPPER MUSHROOM/BABYCORN | 475 |
| CRISPY BATTER FRIED MUSHROOM OR FRESH BABYCORN TOSSED WITH GARLIC AND COARSE BLACK PEPPER | |
| ■ PERI PERI PRAWN TORPEDO | 735 |
| FIERY MARINATED JUMBO PRAWNS BATTER FRIED WITH PANKO BREAD CRUMBS SERVED WITH SAMBAL OLEK AND WASABI MAYONNAISE. | |
| ■ BANBANG CAULIFLOWER | 475 |
| ■ BANBANG CHICKEN | 605 |
| (AMERICAN & SICHUAN VERSION BUTTER FRIED OR CHICKEN TOSSED WITH MAYONNAISE, CHILLI SAUCE TOPPED CHILLI FLAKES OR SPRING ONION.) | |





THE PAN ASIAN MAIN COURSE

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| ■ THAI VEGETABLE CURRY | 525 |
| ■ CHICKEN / PRAWNS CURRY | 625/735 |
| CHOICE OF THAI GREEN CURRY, RED CURRY, OR YELLOW CURRY (VEGETABLE/CHICKEN/PRAWNS) TRADITIONAL THAI STYLE CURRY SERVED WITH COCONUT BASIL RICE, STEAM RICE, OR JASMINE RICE | |
| ■ SWEET AND SOUR CHICKEN/PRAWNS | 625/735 |
| BATTER FRIED SLICED CHICKEN BREAST STIR FRIED WITH JUICY CHUNKS OF PINEAPPLE, ONIONS, GREEN, RED & YELLOW PEPPERS WOK FLASHED IN CLASSIC CHINESE SWEET & SOUR SAUCE. | |
| ■ VEGETABLE MANCHURIAN | 395 |
| ■ PANEER MANCHURIAN | 485 |
| VEGETABLE OR COTTAGE CHEESE BALLS COOKED IN MANCHURIAN GRAVY | |
| ■ VEGETABLE FRIED RICE | 395 |
| ■ CHICKEN / MIXED FRIED RICE | 485/675 |
| (TRADITIONAL RICE VEGETABLE/ CHICKEN/PRAWNS MIXED NON-VEG WITH SPRING ONION IN CHINESE DYNASTY PREPARATION) | |
| ■ WILD MUSHROOM AND CORN FRIED RICE | 475 |
| ■ VEGETABLE HAKKA NOODLES | 395 |
| ■ CHICKEN / MIXED HAKKA NOODLES | 475/685 |
| (TRADITIONAL NOODLES WITH VEGETABLE/ CHICKEN/ PRAWNS OR MIXED NON-VEG WITH SPRING ONION IN CHINESE DYNASTY PREPARATION) | |
| ■ CHOICE OF VEGETABLE/CHICKEN/PRAWNS (CHILLY/MANCHURIAN/DRAGON) | 475/605/735 |
| (SUCCULENT PIECES OF CHICKEN OR PRAWNS FRIED TO A CRISPY PERFECTION AND ENVELOPED IN A TANTALISING CHINESE SOYA GARLIC SAUCE) | |





THE PASTA AND FAMILY

SELECT YOUR PASTA – SPAGHETTI / PENNE / FUSILLI
WHOLE WHEAT PASTA – PENNE / SPAGHETTI

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|  | PESTO CREAM EXOTIC VEGETABLE PASTA | 475 |
| | (PASTA WITH HOMEMADE BASIL PESTO, FRESH CREAM, CHEESE AND EXOTIC VEGETABLE) | |
|  | PASTA IN MUSHROOM CHEESE SAUCE | 475 |
| | (YOUR CHOICE PASTA FINISHES WITH FRESH BUTTON MUSHROOM SLICES, FRESH CREAM, AND PARMESAN) | |
|  | SPAGHETTI BOLOGNESE | 635 |
| | (PASTA COOKED WITH MINCED BEEF TENDERLOIN, TOMATO HERBS) | |
| | AGLIO E OLIO (VEG/ CHICKEN / PRAWNS) | |
| | (DELICIOUS DRY PASTA TOSSED IN GARLIC OLIVE OIL, SPICED UP WITH ITALIAN HERBS AND CHILI FLAKES SPRINKLED WITH PARSLEY AND PARMIGIANA CHEESE) | |
|  | VEGETABLE | 475 |
|  | CHICKEN / PRAWNS | 635/735 |
| | ARABBIATA WITH SPICY TOMATO SAUCE
(VEGETARIAN / CHICKEN/ PRAWNS) | |
| | (SPICY SAUCE MADE FROM GARLIC, TOMATOES, AND DRIED RED CHILLI PEPPERS SERVED WITH CHOICE OF VEGETARIAN/CHICKEN/PRAWNS) | |
|  | VEGETABLE | 475 |
|  | CHICKEN / PRAWNS | 575/735 |





KERALA MAIN COURSE

■ VADAKKAN VEG KHORMA (MIX VEGETABLE CURRY IN A MILD COCONUT GRAVY FROM NORTH KERALA)	445
■ THARAVU MAPPAS (DUCK PREPARED COCONUT BASED GRAVY IN KUTTANADAN STYLE)	675
■ MEEN POLLICHATHU (KING FISH DARNE MARINATED WITH KERALA SPICES AND MASALA WRAPPED IN BANANA LEAVES GRILLED ON TAWA)	985
■ CHEMMEEN KIZHI (SAUTED PRAWNS WITH ONION TOMATO MASALA WRAPPED IN BANANA LEAF)	735
■ MEEN MULAKITTATHU (KING FISH CUBES SIMMERED IN SPICY ONION, TOMATO AND TAMARIND SAUCE)	635
■ ALLEPPEY MEEN CURRY (CLASSIC AND HOMELY KING FISH CUBES CURRY MADE USING GROUND COCONUT PASTE, SPICED UP IN CHILLI AND RAW MANGO)	635
■ KANTHARI FISH (TASTY AND SPICY FISH FRY SIMMERED IN SPICY COCONUT SAUCE)	795
■ KOZHI VARUTHARACHA CURRY (AN ABSOLUTE FLAVOURFUL COUNTRY STYLE CHICKEN PREPARATION IN ROASTED AND GROUND COCONUT SAUCE)	635
■ VEGETABLE BIRIYANI	475
■ CHICKEN BIRIYANI	635
■ FISH BIRIYANI	875
■ PRAWNS BIRIYANI	895
■ BEEF BIRIYANI	735
■ MUTTON BIRIYANI (FRAGRANT KAIMA RICE MALABARI STYLE, CHOOSE FROM YOUR CHOICE OF CHICKEN, FISH, PRAWNS, MUTTON AND BEEF, SERVED WITH PAPPAD, PICKLE AND RAITA)	1025

RICE AND BREADS (KERALA)

APPAM (1 PCS)	55
KERALA PARATHA (1 PCS)	105
BOILED RICE/GHEE RICE	225





NORTH INDIAN MAIN COURSER

■ MIXED VEGETABLE JAIPURI	395
(MIXED VEGETABLE MIXED WITH SPICY INDIAN MASALA AND FINISHED WITH CRISPY ROASTED PAPAD)	
■ DAL MAKHANI	395
(SLOW COOKED BLACK LENTILS COOKED WITH CHILLY PASTE, TOMATO AND INDIAN SPICES)	
■ DAL TADKA/LASOONI	315
(TRADITIONAL YELLOW LENTIL, SERVED AS PER YOUR CHOICE)	
■ PANEER BUTTER MASALA	525
(COTTAGE CHEESE COOKED WITH TOMATO AND CASHEWNUT GRAVY, FINISHED WITH CREAM AND BUTTER)	
■ PANEER LABABDAR	525
(COTTAGE CHEESE DICES IN RICH TOMATO GRAVY WITH DRIED FENUGREEK LEAVES AND BUTTER)	
■ CHOICE OF ALOO (GOBI/JEERA/CAPSICUM)	475
(POTATO DRY FRY WITH INDIAN SPICES)	
■ KADAI SUBZI	445
(MIX VEGETABLES IN ONION TOMATO GRAVY AND FINISH WITH CRUSHED WHOLE SPICES)	
■ KUMB MUTTOR MASALA	475
(MUSHROOM AND GREEN PEAS COOKED WITH PERFECTION OF TRADITIONAL INDIAN GRAVY)	
■ BUTTER CHICKEN	675
(CHARCOLE FLAVOUR ROASTED BONELESS CHICKEN PIECES COOKED IN RICH TOMATO, CASHEWNUT GRAVY, FINISHED WITH CREAM AND BUTTER)	
■ MURGH METHI	585
(AN ALL-TIME FAVOURITE. CHICKEN COOKED WITH METHI INFUSED AND CHEF SPECIAL GRAVY)	
■ MURGH TIKKA MASALA	675
(TENDER CHICKEN CHUNKS MARINATED LEISURELY COOKED IN DEEP, RICH GRAVY OF FRESH CRÈME BUTTER, TOMATO AND SPICES. AN EXPLOSION OF FLAVOURS)	
■ MUTTON ROGAN JOSH	1035
(A FIERY SMOKEY LAMB CURRY COOKED IN A VARIETY OF MASALAS WITH A BURST OF RED CHILLIES, STRAIGHT FROM KASHMIR)	
■ MUTTON BHUNA MASALA	1065
(SLOW COOKED MEAT PIECES WITH INDIAN SPICES AND OUR VERY OWN CHEF SPECIAL GRAVY)	
■ NORTH INDIAN FISH / PRAWNS MASALA	735/865
(NORTH INDIAN STYLE CHOICE OF FISH OR PRAWNS MASALA)	





NORTH INDIAN BIRYANI/RICE AND BREADS

CHOICE OF ANY MEAT --, CHICKEN, FISH, MUTTON, CHEF, SPECIAL MASALA
COOKED WITH MEAT AND RICE SERVED CHUTNEY, PICKLE AND RAITA

■ VEGETABLE BIRIYANI	555
■ CHICKEN / FISH BIRIYANI	635/735
■ MUTTON / PRAWNS BIRIYANI	1035/875
■ JEERA RICE / PEAS PULAO	455
■ DRY FRUIT PULAO/KASHMIRI PULAO	525
■ CHOICE OF NAAN / KULCHA	125
■ TANDOORI ROTI	105
■ PHULKA(3 PCS)	165
■ CHAPATI(1 PCS)	65
■ LACHHA PARATHA	225/195
■ CHEESE NAAN	225/195
■ STUFFED KULCHA	225/195

DESSERTS

■ TIRAMISU (A CLASSIC ITALIAN DESSERT CONSISTING OF LAYERS OF MASCARPONE CHEESE AND COFFEE SOAKED LADYFINGER BISCUITS)	455
■ SAFFRON PANNA COTTA (LIGHT SILKY CUSTARD MILDLY SPICED WITH SAFFRON)	465
■ CHEESE CAKE(WHITE CHOCOLATE/BLUE BERRY) (CREAMY WHITE CHOCOLATE OR BLUEBERRY CHEESE CAKE SERVED WITH BERRY COMPOTE)	525
■ CHOCOLATE WALNUT BROWNIE (A RICH BROWNIE SERVED WITH VANILLA ICE-CREAM AND CHOCOLATE SAUCE)	525
■ PASTRY OF THE DAY	465
■ PAYASAM OF THE DAY	295
■ GAJAR KA HALWA	345
■ FRESHLY CUT SEASONAL FRUIT BOWL (SERVED WITH HILL HONEY AND FLAVOURED YOGHURT)	395
■ CHOICE OF ICE CRÈME (TWO SCOOPS) (SERVED WITH CHOICE OF TOPPING)	345





SOFT BEVERAGES

MINERAL WATER 1LIT	65
SPARKLING WATER	375
AERATED DRINKS	165
COKE / DIET COKE / SPRITE/ FANTA / SODA WATER	
GINGER ALE / TONIC WATER	185
ENERGY DRINK - RED BULL	315
CHOICE OF MILK SHAKES	295
(VANILLA/CHOCOLATE/STRAWBERRY/AVAILABILITY DEPENDS ON FLAVOURS)	
FRESH LIME JUICE / SODA	125
LASSI (SWEET OR SALTED) / BUTTERMILK MILK	185
	245
HOT CHOCOLATE	245
HORLICKS / BOOST	245
SELECTION OF COFFEE	245
SOUTH INDIAN FILTER COFFEE / BLACK COFFEE / CAPPUCINO / CAFE LATTE	
SELECTION OF TEA	245
MASALA CHAI / READY - MADE TEA / PEPPER MINT TEA / CHAMOMILE TEA / DARJEELING TEA / ENGLISH BREAKFAST TEA / GREEN TEA WITH TULSI /ASSAM TEA / EARLGRUEY TEA / LEMON TEA / GINGER TEA	

MOCKTAILS

FRUITY, SMOOTH AND CREAMY, OUR HEAVENLY BLENDS DESIGNED TO KEEP YOU COOL AND GIVE YOU THE ENERGY BOOST YOU NEED...

STRAWBERRY BASIL LEMONADE	335
STRAWBERRY HULLED PUREE AND SUGAR SYRUP BLENDED WITH LEMON JUICE AND BASIL LEAVES	
WATERMELON MINT COOLER	335
FRESH WATERMELON, LEMON JUICE, MINT LEAVES SPARKLING WITH WATER OR SODA	
CLASSIC MOJITO	335
A STORMY BLEND OF FRESH LEMON WEDGES, MINT LEAVES, SUGAR SYRUP FINISHED WITH CRUSHED ICE	
VIRGIN PINA COLADA	335
FRESH PINEAPPLE JUICE MIXED WITH COCONUT MILK AND FINISHED WITH CRUSHED ICE	
MARGARITA	335
ORANGE JUICE MIXED WITH SUGAR SYRUP, LIMEADE, SODA AND FINISHED WITH A DASH OF COARSE SALT	
PINEAPPLE GINGER SPARKLER	335
A SUBLIME COMBINATION OF PINEAPPLE JUICE, GINGER ALE AND LEMON JUICE WITH CRUSHED ICE.	



