

# Staples

<b>Gosht Dum Biryani</b> 🍛🌶️	₹ 595
Aromatic basmati rice blended with tender and juicy chunks of lamb, herbs and spices, cooked on a slow fire to capture the best flavors	
<b>Murgh Dum Biryani</b> 🍛🌶️	₹ 595
Aromatic basmati rice blended with tender and juicy chunks of chicken, herbs, spices cooked on a slow fire to capture the best flavors	
<b>Subzi Dum Biryani</b> 🍛	₹ 495
The vegetarian version	
<b>Nawabi Pulao</b> 🍛	₹ 295
Choice of jeera / vegetable / peas / paneer	
<b>Bisibela Bath (Local Cuisine)</b> 🍛🏠	₹ 295
<b>Thayir Sadam (Local Cuisine)</b> 🍛🏠	₹ 275
<b>Ubala Chawal</b> 🍛🏠	₹ 225
Steamed fluffy basmati rice	
<b>Tandoori Breads</b> 🍛	₹ 125
Naan / paratha / kulcha / roti	

# ORIENTAL Appetizers & Starters

<b>Goong Gah Tiem</b> 🍛🌶️	₹ 825
Tender sea prawns flavoured with fish sauce & garlic	
<b>Schezwan Squid</b> 🍛🌶️🌶️	₹ 525
Roundals of squids coated with a fiery chilli marinade.	
<b>Chicken Satay</b> 🍛	₹ 525
Grilled tender boneless chicken strips marinated with thai spices, served with peanut sauce	
<b>Golden Fry of your Choice</b> 🍛🌶️	₹ 395
Baby corn / mushroom / cauliflower / potato	
<b>Honey Chilli Babycorn</b> 🍛🌶️	₹ 395
<b>Tom Yum Kai</b> 🍛🌶️	₹ 275
Traditional chicken soup flavoured with kafir lime leaves & cilantro.	
<b>Tender Coconut &amp; Lemongrass Soup</b> 🍛🌶️	₹ 245
A variation of the lemongrass soup with morsels of tender coconut in tender coconut water seasoned with chillies, cayenne and vegetables.	

# Main Course

<b>Pad Ga Pow</b> 🍛🌶️	₹ 575
Chicken chunks tossed in a basil & fish sauce	
<b>Kung Pao Kai</b> 🍛🌶️	₹ 575
Tender chicken chunks tossed with dry chillies and cashewnut.	
<b>Maa Thai Lamb</b> 🍛🌶️	₹ 575
Stir fried lamb with chestnuts & chilli	
<b>Singapore Chilli Crab</b> 🍛🌶️	₹ 575
Fiery crab dish, a speciality from Singapore.	
<b>Yin Yo Chaodan Xiang Gu</b> 🍛🌶️🌶️🌶️	₹ 575
Fillet of exotic Sole fish flavoured with rice wine and soya sauce.	
<b>Nambhang</b> 🍛	₹ 495
A Thai vegetable curry made with seasoned vegetables, tofu, shitake and pak choy with dash of red wine	
<b>Stir Fried Broccoli, Babycorn &amp; Peppers with Chilli</b> 🍛🌶️	₹ 495
<b>Noodles / Fried Rice:</b>	
<b>Chicken / Fish / Seafood / Prawn</b> 🍛	₹ 525
<b>Corn / Spinach / Mixed vegetables / Mushroom</b> 🍛	₹ 425

# Dessert

<b>Baked Apple Strusel</b>	₹ 275
<b>Chocolate Lava Cake</b>	₹ 275
Served with coffee custard sauce and vanilla ice cream	
<b>Austrian Chocolate Torte</b>	₹ 275
<b>Wild Cherry Pannacotta</b>	₹ 275
<b>Seasonal Fresh Fruit Platter</b>	₹ 225
<b>Gulkand Rasgulla</b>	₹ 275
<b>Mango Rasmalai</b>	₹ 275
<b>Lungcha with Rabadi</b>	₹ 275
<b>Dessert Sampler</b>	₹ 525

# KID'S MENU

<b>Cock – A – Doodle – Do</b> 🍛	₹ 175
Creamy chicken soup	
<b>Tom and Jerry</b> 🍛	₹ 175
Tomato soup with cheeselings	
<b>Beauty and the Beast</b> 🍛	₹ 225
Crumb fried fish served with french fries	
<b>Jugheads Delight</b> 🍛	₹ 225
Mini chicken burgers	
<b>Mr.Bean's Boomerang</b> 🍛	₹ 225
Mini seafood pizza	
<b>Mighty Raju's Special</b> 🍛	₹ 225
Fried chicken with lots of french fries	
<b>Chota Bheems</b> 🍛	₹ 225
Spicy cheese balls	
<b>Verry Verry Chocolaty</b>	₹ 175
Mini chocolate pastries	

# JAIN FOOD

<b>Paneer Butter Masala</b> 🍛	₹ 495
<b>Broccoli and Corn Makhanwala</b> 🍛	₹ 495
<b>Gobi Kalonji Fry</b> 🍛	₹ 495
<b>Paneer Tikka Kali miri</b> 🍛	₹ 495
<b>Malai kofta Palaki</b> 🍛	₹ 495
<b>Dal Tadka</b> 🍛	₹ 295
<b>Pulao, as you like it</b> 🍛	₹ 295
Jeera / green peas / paneer / nuts	



# Ask before you eat

The food that is prepared in our hotel may contain traces of egg, peanut, soya bean or one of its derivatives, milk, fish, gluten, Wheat or sesame seeds.

If you are intolerant to any of these products kindly let us know our chef will suggest the alternatives.

VEG NON VEG LOW FAT

LOW SODIUM LOW CHOLESTEROL SPICY

LOCAL CUISINE LOW SUGAR LOW CARBOHYDRATES

VAT 14.5%, service tax 4.94% and service charge 5% is applicable.

## Appetizers & Soup

<b>Caprese Salad</b>	₹ 395
Young mozzarella, cherry tomatoes, kalamata olives, seasonal greens	
<b>Ceaser Salad</b>	₹ 395
A traditional salad with iceberg lettuce, grilled chicken breast with herb marinade, served with ceaser dressing topped with cheese croutes and parmesan shavings.	
<b>Bruschetta</b>	₹ 395
Thin crust of grilled baugette topped with marinated artichokes, mushroom, feta cheese, sun-dried tomatoes and olives	
<b>Organic Field Greens   Cypress Grove Chèvre, Pumpkin Seeds, EVOO</b>	₹ 275
If you're a veggie buff, then allow me to help you make the most tantalizing salad possible.	
<b>Chettinad Aatu Kaal Soup</b>	₹ 275
A soup from South India, made with an extract of lamb trotters, pulses and flavoured with spices.	
<b>Bouillabaise (Low fat)</b>	₹ 275
A seafood concoction flavoured with tomato and fine herbs.	
<b>Roasted Tomato &amp; Basil Bisque</b>	₹ 245
Traditional Italian roasted tomato broth, flavoured with fresh basil, served with olive bruschetta.	
<b>Creamed Vegetable &amp; Corn Soup</b>	₹ 245
A rich, creamy puree of corn and svegetable finished with herbs.	

## Main Course

<b>Ocean-Deep King Prawns</b>	₹ 945
Panko crumbed jumbo prawns, marinated with lemon garlic herb seasoning, served with orange lemon sauce	
<b>Cajun Grilled fish with Roasted Potato and Winter Salad</b>	₹ 595
<b>Pan Seared Red Snapper with Jalapeno &amp; Olive Butter</b>	₹ 595
Served with grilled vegetables	
<b>Fillet of Market Fresh Fish in Porcini Ham Crust, Served with Rocket Pesto with a Chef's Salad</b>	₹ 595
<b>Roasted Local Free Range Chicken Breast</b>	₹ 595
With potato puree, broccoli & corn, natural jus	
<b>Rotisserie Chicken With A Spice Rub</b>	₹ 595
This delicious preparation consists of roasted chicken with a spice rub served and wild mushroom jus.	

<b>Grilled Beef Tenderloin</b>	₹ 595
The finest cut of wine marinated beef and anchovies, served with Salsa Verde and a roasted tomato & artichoke salad.	
<b>Grilled Tofu Squares stuffed with Mushroom and Olives, Paprika Cream, Tian of Ratatouille</b>	₹ 495
<b>Grilled Vegetables in Romesca and Warm Goat Cheese</b>	₹ 495
Here, finely grilled vegetables infused with garlic, pepper and olive oil are served in Romesca	
<b>Baked Vegetable Crepe with Spinach &amp; Mushroom with Garlic Cream</b>	₹ 495
<b>Pasta of your choice</b>	₹ 475
Penne / fusilli / spaghetti with tomato / cheese / basil pesto sauce	

## From the Land of curries and Tandoor

<b>Non Vegetarian Kabab Platter</b>	₹ 825
The finest selection of chicken, fish, prawn and lamb kababs	
<b>Vegetable kabab Platter</b>	₹ 525
The finest selection of vegetarian kebabs - Paneer, Aloo Akroot ki Tikki, Pineapple, Sheekh and Bharwan Capsicum	
<b>Jhinga Nisha</b>	₹ 945
Succulent tiger prawns marinated in cream and spices and Roasted to perfection	
<b>Tandori Pomfret</b>	₹ 575
Delicious silver pomfret marinated in chilli & mustard oil and cooked to your taste	
<b>Achari Machchi</b>	₹ 575
Succulent cubes of fresh fish marinated with mango & pickle, cooked in a tandoor	
<b>Gilafi Sheekh Kabab</b>	₹ 575
These tender & juicy traditional mince kebabs, skewered and then roasted in a clay pot	
<b>Tandoori Murgh</b>	₹ 575
This well-known Punjabi delicacy consists of tender chicken marinated in my own special blend of spices and roasted to perfection	
<b>Murgh Anarkali</b>	₹ 575
Tender chunks of chicken marinated with a rich cream & saffron marination, mildly flavoured with pistachios	
<b>Murgh Tikka Makhmalli</b>	₹ 575
Boneless pieces of chicken marinated in yoghurt, chilli and cardamom and roasted.	
<b>Paneer Tikka Adraki</b>	₹ 475
Chunks of fresh paneer are flavoured with ginger	
<b>Mewa Bhutte Ki Sheekh</b>	₹ 475
Tender corn kernels cooked with potato & spices on a skewer	
<b>Bharwan Khumb</b>	₹ 475
Tender mushrooms stuffed with cottage cheese & nuts, cooked to perfection	

## From the curry Pöt

<b>Yeera Kal Masala</b>	₹ 825
Fresh Bay of Bengal prawns tossed in a chef's special combination of south Indian spices.	
<b>Awadhi Gosht</b>	₹ 575
Tender lamb chinks, simmered in a rich cashew & cream gravy with light spices.	
<b>Murgh Hundi Lazzez</b>	₹ 575
Succulent pieces of chicken cooked in the traditional dum style with a silky rich curry.	
<b>Mutki Murgh</b>	₹ 575
Home style chicken preparation with mild spices	
<b>Kozhi Milagu Curry</b>	₹ 575
Tender chicken pieces simmered over a pepper flavoured south Indian curry	
<b>Mahabs Meen Kuzhambu</b>	₹ 575
Traditional fish curry, as made by the fisher folk of Mahabalipuram	
<b>Meen Varuval</b>	₹ 575
Juicy fish marinated in chilli and grilled to perfection.	
<b>Shahi Koftha Palaki</b>	₹ 495
Vegetable dumplings in a spinach gravy	
<b>Nizami Hundi</b>	₹ 495
A mélange of garden vegetables and paneer in creamy gravy	
<b>Mushroom &amp; Babycorn Chettinad</b>	₹ 495
Tender button mushrooms & babycorn in a five-spice mixture from the Chettinad region.	
<b>Paneer Take your Pick</b>	₹ 495
Palak / Kadai / Lababdar / Pepper Fry / Bhurjee	
<b>Amchoori Balti Bhindi</b>	₹ 445
Ladies' finger tossed in a tangy & spicy mixture	
<b>Siru Urulai roast</b>	₹ 445
Baby potatoes cooked with herbs & spices	
<b>Kalantha Kai Malli Kuzhambu</b>	₹ 445
Mixed garden vegetables simmered to perfection with a mild flavour of coriander	
<b>Aloo take your pick – Jeera / Gobi / Peas / Vathakal</b>	₹ 445
<b>Dal Makhmalli</b>	₹ 295
Traditional Dal Makhani enriched with cream and butter	
<b>Dal Tadkeywali</b>	₹ 295
Tempered yellow dal	