



MENU

SOUP - VEGETARIAN ₹180

CHOICE OF CREAM SOUP

Mushroom / Broccoli / Vegetable / Tomato
Choice of Vegetable, leeks and celery in a creamy broth

MINESTRONE SOUP

Tomato broth soup from Italy, with vegetable & pasta

CHOICE OF CHINESE VEGETABLE SOUP

Sweet Corn / Hot & Sour / Manchow / Lung Fung / Clear

LEMON CORIANDER SOUP

Vegetable stock with lemon, coriander,
carrots and cabbage

VEGETABLE WONTON SOUP

Steamed dumplings stuffed with mixed vegetables,
served in clear veg stock, perked up with spring onion and vegetables

LENTIL AUR DHANIYA SHORBA

Indian spiced dhal and coriander soup

KAI KARI CHAARU

Minced vegetables with vegetable stock
spiced with hand ground masala in Chettinad style

SOUP - NON VEGETARIAN ₹220

CREAM OF CHICKEN SOUP

Chicken, leeks and celery in a creamy broth

CHOICE OF CHINESE CHICKEN SOUP

Sweet Corn / Hot & Sour / Manchow / Lung Fung / Hunai / Clear

LEMON CORIANDER SOUP (CHICKEN / PRAWNS)

Chicken stock with chicken or prawn,
lemon, coriander, carrots and cabbage

CHICKEN WONTON SOUP

Steamed dumplings stuffed with chicken and braised in chicken stock,
perked up with spring onion and vegetables

TOM YUM SOUP (CHICKEN / PRAWNS)

Old fashioned Thai soup flavored with lemon grass, lime leaves,
galangal, mushrooms and tomato

GHOST MAKAI KA SHORBA

Indian traditional spicy mutton shorba with American corn

SOUTHERN SPECIAL NANDU RASAM

A traditional South Indian spicy crab soup

KOZHI MALLI CHAARU

A spicy coriander flavoured chicken soup

AATTU ELUMBU IRAICHI SOUP

Traditional homemade lamb extraction
in ground masala in Chettinad style

SALAD - VEGETARIAN

GREEK SALAD ₹250

Traditional salad from Greek with sliced cucumbers, cherry tomatoes,
green bell peppers, onion, olives, cubes of feta cheese and olive oil

FRESH GARDEN GREEN SALAD ₹180

A mixture of cultivated fresh green vegetables

WALDROF SALAD ₹220

Dices of apple & pineapple in cocktail mayo

SALAD - NON VEGETARIAN ₹290

JERK CHICKEN SALAD

Jamaican grilled chicken, piled high on a bed of green lettuce, sweet and sour pineapple, sliced avocados, cherry tomatoes, red bell pepper and olive oil

CAESAR SALAD WITH CHICKEN

Chicken breast over crispy iceberg lettuce, tossed in César dressing, topped with garlic croutons and cheese flakes

LAHORI CHICKEN SALAD

Juliennes of chicken tikka, onion, capsicum and celery tossed in chaat dressing

STARTERS - VEGETARIAN

CHEESE AND HERB FILLED MUSHROOM ₹330

Mushroom stuffed with cheese and herbs, crumb fried and served with tartar sauce

CORN PEARL ₹300

Crispy fried yellow corn kernels with tri peppers in chef's secret masala

HONEY CHILLI POTATO / VEGETABLES ₹330

Fried potato wedges or vegetables in chilli sauce, honey and a mixture of garlic, vinegar, salt, pepper and chilli flakes

ORIENTAL CHILLI PREPARATION ₹380 / ₹330 / ₹330 / ₹300

Paneer / Mushroom / Babycorn / cauliflower

VEGETABLE GOLD COINS ₹330

Deep fried bread roundels with a scrumptious mixed-veg topping

BROCCOLI / BABYCORN TEMPURA ₹330

Choice of yours in tempura batter and deep fried

THIN CAP VEGETABLE WONTONS ₹300

Chinese dumpling with vegetables deep fried

VEGETABLE SPRING ROLL ₹330

Wrappers filled with vegetables and deep fried, served with hot garlic sauce

MUSHROOM / BABY CORN SALT & PEPPER ₹330

Deep fried mushrooms or baby corn cooked with spring onions, celery, ginger, garlic and plenty of black peppercorns

MALAYSIAN COTTAGE CHEESE ₹380

Peanut crusted cottage cheese in Chinese style

CAULIFLOWER / PANEER SIXTY-FIVE ₹300 / ₹380

Cauliflower or cottage cheese coated with an Indian spiced batter and deep fried

BABY CORN / GOBI KEMPU BEZULE ₹330 / ₹300

Fried baby corn or cauliflower, chillies and curry leaves in cuisine of Karnataka

MAKKA CHOLAM VARUVAL ₹300

Cholam tempered in South Indian style masala and topped with fresh grated coconut

KAALAN MILAGU PIRATTAL ₹330

Fresh button Mushrooms sauteed with South Indian masala and crushed black pepper

STARTERS - NON VEGETARIAN

SPECIAL SPICED GRILLED PRAWNS ₹460

Prawn skewers spiced with red chilli, cumin powder, ginger, garlic and grilled to the perfection

CRISPY BUTTERFLY PRAWNS ₹460

Crumb fried crispy prawns served with mint mayo and Fries

FISH FINGER ₹450

Crumb fried crispy fish served with tartar sauce and Fries

FLAKY FRIED CHICKEN ₹400

Chunks of chicken flattered and marinated with herbs and crumb fried, served with mustard mayo and Fries

CRISPY PERI PERI BEEF ₹400

Thinly sliced steak, marinated with chef's secret herbs and paprika, dusted in flour mixture and deep fried

CHICKEN / FISH POPPERS ₹390 / ₹450

Chicken or fish cubes marinated and crumb fried, served with mint mayo and Fries

GRILLED CHICKEN SHASHLIK ₹430

Grilled chicken on a bed of fried peppers & onions with peanut sauce

CHICKEN SPRING ROLL ₹390

Wrappers filled with braised chicken & deep fried with hot garlic sauce

CHICKEN / PRAWN GOLD COINS ₹390 / ₹460

Deep fried bread roundels with a scrumptious minced chicken or prawn topping

CHICKEN LOLLIPOP ₹390

A hot and spicy appetizer made out of wings

ORIENTAL CHICKEN PREPARATIONS ₹390

Chilli / Hunai / Manchurian / Salt & Pepper

ORIENTAL PRAWN PREPARATIONS ₹460

Tempura / Dragon / Chilli

ORIENTAL FISH PREPARATIONS ₹450

Chilli / Salt & Pepper / Ginger / Devil

PHUKET FISH ₹500

A popular Chinese dish, fish fillet spicy coated with lots of finely chopped onions, ginger & garlic tossed up in soy and chilli sauce

CRISPY FRIED LAMB / BEEF ₹480 / ₹400

Shredded lamb or beef dusted with flour and deep fried, tossed with peppers and sichuan sauce

SHREDDED LAMB WITH BELL PEPPER ₹480

Deep fried lamb tossed with bell peppers in Oriental style

HONG KONG LAMB ₹480

Hong Kong style Chinese braised lamb

KUNG PAO CHICKEN ₹390

Stir-fry chicken, vegetables, red chili peppers and cashew nuts

SINGAPORE CHILLI CHICKEN / FISH / PRAWNS ₹390 / ₹450 / ₹460

Fried chicken or fish or prawns cooked with ginger, tomato, sweet chilli sauce

ORIENTAL BEEF PREPARATIONS ₹400

Sichuan / Chilli / Bell Peppers

KARUVEPPILLAI CHICKEN ₹390

Chicken marinated with lot of chopped curry leaves in chef's special masala and deep fried

PRAWN / FISH / CHICKEN SIXTY-FIVE ₹460 / ₹450 / ₹390

Choice of prawn, fish or chicken, coated with an Indian spice batter and deep fried

STARTERS - NON VEGETARIAN

PEPPER FRY ₹460 / ₹480 / ₹390

Prawn / Mutton / Chicken

RAYALU / KODI VEPPUDU ₹460 / ₹390

Choice of prawn or chicken fry tempered with chillies, onion and curry leaves in Andhra style

MASALA FRIED FISH ₹480

Fish marinated with hand picked South Indian masala and shallow fried in a griddle until roasted

CHICKEN GHEE ROAST ₹390

A Chef's special chicken recipe cooked with thick yoghurt, tamarind and jaggery in pure desi ghee

KARAIKUDI MUTTON VARUVAL ₹480

Authentic, aromatic and spicy Chettinad dish, tender pieces of lamb pan fried with hand picked South-Indian masala and shallots, also popularly known as Mutton Chukka

FROM THE CLAY POT - VEGETARIAN

MALAI / HARIYALI / SAFFRON / ACHARI PANEER TIKKA ₹380

Cottage cheese marinated in your choice of preparation and cooked with onion, tomato & bell peppers in clay pot

HARA BHARA KEBAB ₹350

Popular delicious & healthy vegetarian kebabs made with potatoes, spinach, mint and peas

BHATTI KE KUMB ₹350

Mushroom stuffed with cheese and spices cooked in clay pot

ALOO TIKKI ₹300

Shallow fried mashed potatoes with Indian spices

SUBZ CASHEW SEEKH KEBAB ₹350

Sautéed mixed vegetables, coriander leaves, mint leaves and chopped cashews mashed and skewered in clay pot

FROM THE CLAY POT - NON VEGETARIAN

LASOONI / ACHARI TANDOOR JINGA ₹460

Prawns cooked in your favorite style

GILAFI SEEKH KEBAB ₹480

Minced lamb mixed with spices, cheese, peppers and onions

METHI / HARIYALI / ACHARI MACHLI TIKKA ₹480

Cubes of fish marinated in our secret tandoor masala cooked in clay pot

TANDOOR CHICKEN HALF / FULL ₹390 / ₹700

Chicken with bone, marinated with the Indian masalas and yogurt, cooked in clay pot

BADAMI MURGH SEEKH ₹390

Minced chicken flavored with Indian spices, coated with almonds and skewered in tandoor

MURGH KALMI / TANGRI KEBAB ₹390

Chicken legs marinated with cream, yoghurt, cardamom and spices grilled in clay pot

ACHARI / HARIYALI / LASOONI / MALAI CHICKEN TIKKA ₹390

Chicken chunks marinated with your choice of Indian masala and yogurt, cooked in clay pot

CONTINENTAL FARE VEGETARIAN & NON VEGETARIAN

GRILLED PESTO PANEER ₹400

Chunky soft paneer cubes marinated in a flavorful pesto sauce and then grilled, served with grilled veggies

CREOLE VEGETABLE SHASLIK ₹370

Exotic vegetables and cottage cheese marinated with Creole spices, skewered and served with spiced tomato sauce on a bed of buttered rice

CORN AU GRATIN ₹370

A Famous continental dish with veggies corn kernels in white sauce bashed with a toppings

CHICKEN STROGANOFF ₹430

Chicken cooked with onion & mushrooms served with buttered rice

CHEESY CHICKEN BREAST ₹430

Marinated breast of chicken stuffed with cheese and served with mashed potatoes and grilled veggies

LAMB GOULASH ₹480

Lamb chunks with vegetables, cumin flavoured sauce served with buttered rice

GRILLED FISH ₹540

Fish marinated with chef's secret recipe and grilled to the perfection

PASTA

CHOOSE YOUR PASTA (VEG / CHICKEN / PRAWNS) ₹390 / ₹450 / ₹490
Penne / Spaghetti

CHOICE OF SAUCE Basil Pesto

Made from chefs secret recipe

Alfredo sauce

White sauce scented with salt & pepper

Spicy Napolitano

Spicy tomato sauce with garlic and basil

ORIENTAL DELIGHTS - VEGETARIAN

VEG BALL / MUSHROOM / PANEER MANCHURIAN ₹330 / ₹340 / ₹380
Mixed vegetable ball or mushroom in manchurian gravy

KUNG PAO VEGETABLE ₹340

Stir fried vegetables with red chillies, pepper and cashew nuts

STIR FRIED VEGETABLES WITH BEAN SPROUTS ₹340

Stir fried corn, garlic, green onions, and bean sprouts in soy sauce mixture

BABY CORN, MUSHROOM & BROCCOLI IN OYSTER SAUCE ₹340
Mixture of fried vegetables in oyster sauce

KOREAN CAULIFLOWER ₹330

Batter fried cauliflower in a sweet & spicy Korean style manchurian gravy

THAI GREEN / RED VEGETABLE CURRY WITH STEAMED RICE ₹440
Pan fried vegetables & coconut with Thai green or red curry

ORIENTAL DELIGHTS - NON VEGETARIAN

SICHUAN PRAWN / FISH ₹460 / ₹450

Stir fry prawn or fish sautéed with Sichuan sauce

FISH IN BLACK BEAN SAUCE ₹450

Deep fried fish cooked with Chinese black bean sauce

STIR FRY CHICKEN WITH BELL PEPPERS ₹390

Strips of boneless chicken cooked with bell peppers in oyster sauce

ORIENTAL CHICKEN / PRAWN / FISH PREPARATIONS ₹390 / ₹480 / ₹460

Chilli / Sichuan / Manchurian Gravy

Stir fried meat or seafood sautéed in your choice of gravy

SLICED LAMB IN OYSTER SAUCE ₹480

Stir fried sliced lamb with oyster Sauce

SHREDDED LAMB WITH GREEN PEPPER ₹480

Stir fried lamb cooked with green chillies in a medium spicy gravy

SHREDDED BEEF IN BLACK PEPPER SAUCE ₹400

Stir fried beef cooked with freshly ground black pepper sauce

THAI GREEN OR RED CURRY WITH STEAMED RICE

CHICKEN / PRAWNS ₹480 / ₹540

Pan fried vegetables & coconut with Thai green or red curry

FRIED RICE & NOODLES

VEGETABLE / MUSHROOM / PANEER FRIED RICE ₹380 / ₹400 / ₹420

Regular / Sichuan / Manchow

VEG NOODLES ₹380

Hakka / Sichuan

EGG / CHICKEN / PRAWN / MIXED FRIED RICE ₹420 / ₹440 / ₹480 / ₹490

Regular / Sichuan / Manchow

MIXED SEAFOOD FRIED RICE ₹510

Regular / Sichuan

KWAY TEOW NOODLES

Vegetable / Fish / Prawn / Calamari

₹430 / ₹460 / ₹480 / ₹550

AMERICAN CHOPSUEY (VEG / CHICKEN) ₹350 / ₹390

Crispy noodles served with a sweet Indo Chinese sauce
with mixed vegetables or chicken

NASI GORENG CHICKEN / PRAWNS ₹430 / ₹490

Fried rice loaded with moist chicken or prawns with sweet, spicy
and savory flavors, topped with fried egg

SOUTH INDIAN - VEGETARIAN

KARAIKUDI KAALAN CURRY ₹360

Mushroom cooked in Chettinadu spices

PALKATTI PATTANI KHORMA ₹360

Cottage cheese and green peas delicacy cooked in an authentic South Indian recipe

URULAI ROAST MASALA ₹330

Spicy baby potato roast recipe in the classic Chettinad masala

KAIKARI KHORMA ₹330

Mixed vegetables cooked with a spicy and flavorful masala

VEGETABLE / PANEER CHETTINAD ₹340 / ₹400

An aromatic curry of vegetables or paneer cooked in special South Indian masala

SOUTH INDIAN - NON VEGETARIAN

CHEMMEEN CURRY ₹480

A Kerala delicacy of medium sized prawns cooked in coconut gravy

ERA THOKKU ₹480

Prawn fry in a mouth-watering slurry of South Indian spices

MADRAS MEEN KUZHAMBU ₹480

A typical Madras style, tangy and spicy masala fish curry cooked with garlic pearls and shallots

KOZHI MILAGU KUZHAMBU ₹420

Boneless chicken cooked in a spicy pepper masala

KOZHI VARUTHA CURRY ₹420

Delicious spicy chicken curry made using roasted spices and coconut masala

CHICKEN / MUTTON CHETTINAD ₹420 / ₹480

Choice of tender meat cooked with onion tomato spiced gravy flavoured with traditional chettinad spices

ANDHRA MUTTON MASALA ₹480

Soft tender lamb meat in Spicy Andhra chilli spices with onion tomato gravy

MALABAR CHICKEN / FISH CURRY ₹420 / ₹450

Chicken or fish in a coconut base semi-stewed Kerala style curry

INDIAN - VEGETARIAN

CHOICE OF PANEER MASALA ₹400

Butter / Paalak / Mutter / Tikka / Kadai

ALOO GOBI ₹330

A vegetarian dish from the Indian subcontinent made with potatoes and cauliflower

BHUTTE -E- BAHAR ₹350

Baby corn cooked with a unique combination of roasted cashew and onion gravy

BHINDI HARA PIYAZ ₹330

Fried lady's finger cooked with spring onion and Indian spices

VEGETABLE JALFREZI ₹330

Classic vegetables cooked in chef's special yellow curry

DUM ALOO MASALA ₹330

A tomato gravy vegetarian dish from the Indian subcontinent made with baby potatoes

CHOICE OF DAL ₹260 / ₹280 / ₹300 / ₹320

Fry / Tadka / Paalak / Makhani

INDIAN - NON VEGETARIAN

MUTTON ROGAN JOSH ₹480

Lamb pieces cooked with onion and tomato gravy and made with a blend of spices

MURGH LABABDAR ₹420

All time favourite chicken tikka in cream, onion and tomato gravy with julienne vegetables

MURGH MAKHANWALA ₹420

Tandoor chicken cooked with rich tomato gravy

CHOICE OF CHICKEN MASALA ₹420

Butter / Tikka / Kadai / Jalfrezi

INDIAN BREADS

NAAN ₹100 / ₹110 / ₹120 / ₹150

Plain / Butter / Garlic / Cheese

ROTI ₹100 / ₹110

Plain / Butter

STUFFED KULCHA ₹170

Onion / Potato / Methi

RUMALI ROTI ₹120

WHEAT / MALABAR PARATHA (2PCS) ₹120

PHULKA / CHAPATTI (2PCS) ₹110

BIRYANI / PULAO / RICE - VEGETARIAN

NAWABI TARKARI BIRYANI ₹390

Aromatic rice layered with colourful vegetables blended with Indian spices

JEERA / PEAS / KASHMIRI / VEGETABLE PULAO ₹340 / ₹360 / ₹380 / ₹380

A One pot dish made with basmati rice, vegetables, spices and herbs

CURD RICE ₹250

A secret combination of raw rice and yogurt mixture

STEAMED RICE

Basmati / Ponni

₹225 / ₹200

BIRYANI - NON VEGETARIAN

NIZAMI GOSHT BIRYANI ₹510

Aromatic and spicy mutton biryani from the ethnic cuisine

SULTHAN MURGH BIRYANI ₹450

Fragrant biryani of chicken and long grain rice with nuts

EGG BIRYANI ₹390

Plain biryani topped with boiled eggs

ACCOMPANIMENTS

SI PAPPAD ₹80

PAPPAD ₹120

CURD ₹150

RAITA ₹150

Onion / Boondi / Mixed

DESSERTS

CARIBBEAN FRUIT SUNDAE ₹250

Chopped fruits served along with chef choice ice cream

DARSAAN WITH ICE CREAM ₹250

A traditional Chinese dessert, of deep fried flat noodles tossed in a delicious honey syrup

SHAHI TUKDA ₹230

Royal Mughlai dessert of fried, sugar syrup coated bread topped and soaked with fragrant, creamy, sweet thickened milk and garnished with dry fruits

DATES PANCAKE WITH VANILLA ICE CREAM ₹250

FRIED ICE CREAM ₹250

FRUIT SALAD WITH ICE CREAM ₹230

CHOICE OF FLAVOURED ICE CREAM ₹200

Vanilla / Butterscotch / Chocolate / Mango / Strawberry

GULAB JAMUN ₹230

CARROT / MOONG DAL HALWA ₹230

PHIRNEE ₹200

STRICTLY KIDS

HONEY GLAZED FRENCH FRIES ₹300

Potato fingers deep fried and tossed with honey

CORN AND CHEESE NUGGETS ₹300

Corn and cheese in the form of crunchy deep fried nuggets

GOLDEN FRIED BABY CORN / PANEER ₹300

Tender baby corn or paneer dipped in tempura batter and deep fried

CREAMY CHEESY PASTA (VEG / CHICKEN / PRAWNS) ₹390 / ₹450 / ₹490

Penne / Spaghetti

CHICKEN POPCORN ₹390

Deep fried marinated diced chicken served with garlic mayo

ROUND THE CLOCK

APPETIZERS

FRENCH FRIES ₹220 / ₹250

Regular / Peri Peri

VEGETABLE SPRING ROLL ₹330

VEGETABLE / ONION PAKORA ₹250

CAULIFLOWER / PANEER SIXTY-FIVE ₹300 / ₹380

CHICKEN / PRAWN SIXTY-FIVE ₹390 / ₹460

FISH FINGER ₹450

OMELETTE PLAIN / MASALA / CHEESE ₹200 / ₹200 / ₹280

(Served along with Potato Wafers)

SANDWICH

Choice of bread (White or Brown)

Toasted / Grilled / Plain

VEGETABLE CHEESE / CLUB SANDWICH ₹280 / ₹330

CHICKEN CHEESE / CLUB SANDWICH ₹340 / ₹400

BIRYANI

VEGETABLE / EGG ₹390

CHICKEN / MUTTON ₹450 / ₹510

MAIN COURSE

MADRAS FISH CURRY ₹480

MUTTON CURRY ₹480

SOUTHERN CHICKEN CURRY ₹420

VEGETABLE / PANEER CHETTINAD ₹340 / ₹400

PANEER BUTTER MASALA ₹400

DAL TADKA ₹280

WHEAT / MALABAR PAROTTA (2PCS) ₹120

PHULKA / CHAPATTI (2PCS) ₹110

KAL DOSA (2PCS) ₹290

(Served with Sambar & Chutney)

IDIYAPPAM (4 PCS) ₹290

(Served with vegetable stew or coconut milk)

BISBELLABATH WITH CHIPS ₹300

DAL KHICHDI ₹300

CURD RICE ₹250

STEAMED RICE ₹225

TOAST WITH PRESERVES ₹190

HOT & COLD BEVERAGES

MINERAL WATER ₹70

SOFT DRINKS ₹70

COLD COFFEE / WITH ICE CREAM ₹210 / ₹250

ICED TEA ₹150

TEA ₹120

Masala / Plain / Green / Lemon

COFFEE ₹120

South Indian Filter coffee

HEALTH DRINKS ₹160

Horlicks / Bournvita / Boost

SEASONAL FRESH FRUIT JUICE ₹220 / ₹220 / ₹170 / ₹170

Pomegranate / Apple / Sweet lime / Watermelon

BUTTERMILK ₹160

PUNJABI LASSI (SWEET / SALT) ₹170

Thick yoghurt beaten up until smooth

CHOICE OF MILK SHAKE / WITH ICE CREAM ₹210 / ₹250

Vanilla/ Butterscotch / Mango / Strawberry/ Chocolate / Banana

ALL PRICES ARE EXCLUSIVE OF GST

PLEASE ALLOW US AT LEAST 20 MINUTES TO SERVE YOU



HOTELS
C H E N N A I

42, Thanikachalam Road, T Nagar, Chennai 600017.