



Mandi | Biryanis | Kebabs

Welcome to Ilara Hotels and Spa

Where elegance meets comfort across our 4 exclusive properties,
each designed to offer a unique and unforgettable stay.



“Exciting News: Our new properties are opening soon in Puducherry | Thirukadiyur |
Tanjore | Bengaluru | Mumbai and many more locations! Stay tuned for updates!”

Welcome to Tandoori Tamashaa

A Feast for the Senses



Embark on an unforgettable culinary journey at Tandoori Tamashaa, nestled within the luxurious Ilara Hotel and Spa on OMR, Chennai. Our restaurant is a haven for enthusiasts of authentic Indian cuisine, offering a sanctuary where traditional flavors meet contemporary flair.

At Tandoori Tamashaa, every dish is a masterpiece. Our exclusive menu showcases a diverse array of recipes meticulously curated by our team of master chefs. These culinary artists are dedicated to preserving the authenticity of Indian cuisine while adding modern twists that delight the palate.



With a passion for perfecting the finest Indian dishes, Chef Shamsheer and his team infuses each creation with both innovation and tradition, ensuring an extraordinary dining experience for every guest. Whose culinary expertise spans over two decades. With a passion for perfecting the finest Indian dishes, Chef Shamsheer infuses each creation with both innovation and tradition, ensuring an extraordinary dining experience for every guest.

Join us at Tandoori Tamashaa and savor the rich tapestry of India's culinary heritage, remained for today's discerning diners. Whether you are a local food lover or a traveler seeking an authentic taste of India, our doors are open to all who crave a remarkable dining adventure.

MENU

FROM WHERE THE TAMASHAA BEGINS.....

Tandoori Tamashaa - Indulge in the Spices of India

Spoonful of Comfort

- 1  **Rustic Bliss Tamatar Tulsi Shorba**   (Approx Kcal 90) 149
Roasted country tomatoes with holy basil and a touch of pine nuts.
- 2  **Savory Delight Tamatar Tulsi Shorba**   (Approx Kcal 120) 169
A rich tomato-based soup infused with basil and enhanced by tender chunks of chicken for a hearty treat.
- 3  **Eight Treasures Harmony**   (Approx Kcal 100) 149
A vibrant medley of eight fresh vegetables, creating a nourishing and flavorful soup that's a treasure trove of taste.
- 4  **Chicken Eight Treasure Soup**   (Approx Kcal 150) 169
A medley of seasonal vegetables in a creamy soup with almond slivers.
(Carrots, beans, Mushrooms and other seasonal veggies)
- 5  **Spicy Tang Hot & Sour Soup**  (Approx Kcal 110) 149
A tangy and fiery classic packed with fresh vegetables, offering a zesty kick to awaken your senses.
- 6  **Chicken Hot & Sour Soup**  (Approx Kcal 150) 169
Hot, tangy, and comforting homely soup with soy and crushed white peppercorns.
- 7  **Zesty Garden Lemon Coriander Soup**  (Approx Kcal 80) 149
A refreshing and fragrant broth with lemon zest and a hint of coriander, perfect for a light and soothing start.
- 8  **Chicken Lemon Coriander Soup** (Approx Kcal 140) 169
Zesty thick soup with fresh coriander and a squeeze of lemon.

Garden Fresh & Creamy Delights

- 9  **RAITA (Pineapple/Burhani(Garlic)/Mix Veg/
Mint Onion/Cucumber/Boondi)**  (Approx Kcal 60) 89
Lightly spiced yogurt-based dips.
- 10  **Garden Green Salad**  (Approx Kcal 40) 129
A fresh mix of greens, light and healthy.
- 11  **Crunchy Papad (Plain/Masala)**  (Approx Kcal 30) 59 / 99
Crispy lentil wafers with optional seasoning.



Sizzle & Smoke (Tandoor)

- 12 🔥 **Galouti Kebab** (Approx Kcal 200) 549
Melt-in-mouth minced lamb, delicately spiced to perfection with love for nawabs.
- 13 🔥 **Lamb Turkish Seekh Kebab** (Approx Kcal 250) 549
Grilled lamb with bright sumac and rich sun-dried pepper flakes.
- 14 🔥 **Mutton "1 Yard" Kakori Seekh Kebab** (Approx Kcal 300) 569
A royal journey of flavors in every bite of tantalizing kebabs.
- 15 🔥 **Mutton Burra Kebab** 🥤 320
Grilled Lamb cooked in brewed Indian spices
- 16 🔥 **Bhatti Ka Chooza** 🥤 (Approx Kcal 260) 390
Punjabi-style grilled chicken with cumin and creamy yogurt.
- 17 🔥 **Murgh Malai Tikka** 🥤 390
Boneless chicken marinated with cream, cashew, and spices; flavoured with cardamom and simmered for perfection
- 18 🔥 **Roasted Black Gram & Mustard Murgh Tikka** 🌶️ 🥤 🌿 (Approx Kcal 290) 390
Spicy & Smoky chicken infused with bold mustard and black gram flavors.
- 19 🔥 **Murgh Kali Mirch Tikka** 🌶️ 🥤 🌿 (Approx Kcal 240) 390
Yogurt-marinated chicken flavored with black pepper.
- 20 🔥 **Whole & Smoked Tandoori Butter**
Roasted Chicken (Half/Full) 🥤 🌿 (Approx Kcal 600) 349 / 629
A smoky, buttery feast for all occasions - succulent and smoked, served with a dallop of buttery goodness
- 21 🔥 **Tandoori Chicken Tikka** 🌶️ 🥤 🌿 (Approx Kcal 220) 390
Classic yogurt-marinated chicken tikka with Indian spices.
- 22 🔥 **Murgh Lasooni Tikka** 🥤 🌿 (Approx Kcal 250) 390
Garlic-flavored chicken tikka with yogurt and Indian spices.
- 23 🔥 **Hare Mirchi Ka Murgh** 🌶️ 🥤 (Approx Kcal 260) 399
Chicken boneless with yogurt, mint, green chili, and indian spices.
- 24 🔥 **Stone-ground Pickling Spices "Raani Murg"** 🌶️ 🌿 (Approx Kcal 320) 499
Experience the rich flavors of India with this whole leg of chicken marinated to perfection.



The Coastal Affair

- 25   **Ajwaini Tandoori Fish Tikka** (Approx Kcal 220) 379
Delicate fish with carom seed flavors, cooked to perfection for a delightful fish tikka.
- 26   **Lentil Crusted Fish** (Approx Kcal 320) 379
Freshwater fish marinated with spices and fried with a lentil crust.
- 27    **Corn Crusted Jhinga Amritsari** (Approx Kcal 260) 499
Crunchy prawns, a classic delight from Amritsar.
- 28   **Tandoori Pomfret** (Approx Kcal 200) 599
Silver pomfret marinated with yogurt and spices.
- 29   **Ghongura Grilled Prawns** (Approx Kcal 580) 499
Coastal prawns grilled to perfection with Ghongura flavors.
- 30   **Tandoori Prawns** (Approx Kcal 230) 520
Juicy sea prawns infused with Tandoori goodness.
- 31   **Fish Tikka Kaali Mirch** (Approx Kcal 250) 379
Aromatic sliced fish tandoor in black pepper and Indian spices.

The Chef's Signature Picks

- 32     **Schezwan Pepper Chicken with Cashew Nuts** (Approx Kcal 260) 399
Bold schezwan flavors with roasted cashews in chilli sauce for crunch.
- 33    **Fish Pepper Garlic** (Approx Kcal 320) 379
Freshwater fish tossed with black pepper and garlic.
- 34    **Dynamite Crispy Singaporean Prawns** (Approx Kcal 220) 529
A flavorful explosion of crispy prawns in a spicy glaze inspired by the singaporean cuisine.
- 35    **Pan Fried Asian Chilli Fish** (Approx Kcal 320) 379
Pan seared fish finished with hoisin and house chilli sauce
- 36    **Chicken with Assorted Pepper** (Approx Kcal 280) 399
Diced chicken with pickled jalapeno peppers, cooked in oyster sauce



Garden Treasures

- 37  **“Textures of Mushroom” Karara Cheesy Kebab**  (Approx Kcal 200) 389
Feast on a crispy and cheesy delight that celebrates the varied textures of mushrooms in every bite.
- 38  **“Oval Burning Pot” Angara Pickled Jalapeno Aloo**  (Approx Kcal 240) 290
Savor the fiery flavors of pickled jalapeno-infused potatoes, served in a unique oval presentation that's sure to ignite your taste buds.
- 39  **Bhatti Ki Dehakti Chimichurri Soya Chaap**  (Approx Kcal 240) 325
Indulge in the smoky flavors of grilled soya chaap marinated in tangy and spicy chimichurri sauce, reminiscent of traditional bhatti cooking.
- 40  **Amritsari Soya Chaap**   325
The original Indian mock meat served just like the streets of Chandigarh
- 41  **Crispy Corn Chilli Pepper**  (Approx Kcal 360) 279
Crisp fried corn kernels tossed with fresh chillies, scallions, and seasoning.

Paneer Paradise

- 42  **Ghongura Grilled Cottage Cheese Tikka**  (Approx Kcal 270) 389
Taste the essence of the South with this grilled cottage cheese tikka infused with the unique flavors of Ghongura leaves.
- 43  **Lazeez Paneer Angara Tikka**  (Approx Kcal 380) 389
Delight in the smoky flavors of char-grilled paneer tikka with a touch of lazeez spices, promising a burst of flavors in every bite.
- 44  **Pahadi Chatkara Hariyali Paneer Tikka**  (Approx Kcal 320) 389
A fresh and vibrant dish featuring paneer marinated in a mountainous blend of green herbs and spices, invoking the flavors of the hills.
- 45  **Achari Paneer Ka Tikka**  (Approx Kcal 320) 389
Indulge in the robust and tangy flavors of pickled spices with this achari-infused paneer tikka, a perfect blend of tang and spice.
- 46  **Kalimirsch Aur Pudina Afghani Paneer Tikka**   (Approx Kcal 220) 389
Savor the delicate flavors of mint and black pepper in this Afghani-inspired paneer tikka, a refreshing and aromatic delight.
- 47  **“Black Dragon” Roasted Pepper, Green Onion, and Chilli Sambal Paneer**  (Approx Kcal 320) 389
Experience the fiery elegance of this sambal-infused paneer dish, where roasted pepper and green onion meet with spicy chilli for a dragon-like burst of flavors.



Flavors on Fire (Fire & Cast Iron - Great Indian Curries)

- 48  **Lamb Rogan Josh**  (Approx Kcal 630) 499
A delicacy of the state of Kashmir and an essential in a wedding celebration. Lamb cooked in a spiced saffron dry ginger and fennel scented gravy.
- 49  **Rajwada Lal Mass Mathaniya**   (Approx Kcal 400) 499
Braised lamb shanks, "Mathaniya" chillies, yogurt, cloves. perfected under personal tutorials of HH Shreeji, Mewa.
- 50  **Peppery Mutton Rarra Masala**  (Approx Kcal 450) 499
A bold and spicy mutton curry infused with a peppery kick, sure to awaken your taste buds with its robust flavors.
- 51  **Mutton Nalli and Boti Chettinadu**  (Approx Kcal 420) 549
Indulge in the rich and aromatic Chettinadu style mutton curry featuring succulent pieces of nalli and boti, bursting with traditional spices.
- 52  **Tandoori Chooza Chicken Butter Tikka Masala**   (Approx Kcal 400) 399
Succulent pieces of tandoori chicken cooked in a creamy and buttery tikka masala sauce, a rich and indulgent delicacy.
- 53  **Tandoori Tamasha Chicken Curry Masala**  (Approx Kcal 420) 399
A feast for the senses with this vibrant and flavorful chicken curry masala, brimming with the essence of Indian spices and aromatics.
- 54  **Chicken Chatpata Rarra Masala Curry** (Approx Kcal 320) 429
A zesty and spicy chicken curry with a chatpata twist, perfect for those craving a burst of flavors in every spoonful.
- 55  **Dynamite Mixed Vegetable Zaalfrezi**  (Approx Kcal 300) 289
An explosion of colors and flavors in this mixed vegetable zaalfrezi, a spicy and tangy vegetable curry that will ignite your palate.
- 56  **Spring Mixed Vegetables**  (Approx Kcal 320) 289
Fresh seasonal vegetables cooked to perfection in a fragrant curry, capturing the essence of spring on your plate.
- 57  **Paneer Butter Masala**   (Approx Kcal 420) 349
Cottage cheese cooked in veg & tomato gravy and finished with cream & butter.
- 58  **Paneer Mughlai Dhaniya Adraki Masala**   (Approx Kcal 420) 349
Savor the royal flavors of Mughlai cuisine with this fragrant paneer dish infused with fresh coriander and ginger, a true regal delight.
- 59  **Tandoori Paneer Butter Tikka Masala**   (Approx Kcal 420) 369
Indulge in the creamy and buttery goodness of this tandoori paneer tikka masala, a classic Indian dish with a Tandoori Tamashaa twist.
- 60  **Soya Chaap & Paneer Keema Masala**   (Approx Kcal 520) 329
A vegetarian delight featuring soya chaap and paneer keema cooked in a spicy and aromatic masala gravy, a hearty and flavorful meal.
- 61  **Dal Double Tadka**  (Approx Kcal 420) 199
A comforting blend of two dals with a double tadka of spices, promising a symphony of flavors in every spoonful.
- 62  **Super Special Dal Makhani Lababdar**  (Approx Kcal 420) 369
An indulgent and creamy dal makhani lababdar, a super special dish that promises to melt in your mouth with each spoonful.



Asian Fusion Flavors

- 63**  **Hand-Picked Seasonal Veggies Loaded Hakka Noodles**  (Approx Kcal 270) **239**
Take a noodle trip to the Far East with this colorful and flavorful dish packed with hand-picked seasonal veggies.
- 64**  **Schezwan Fiery Paneer & Pepper Noodles**   (Approx Kcal 220) **299**
Get ready for a spicy kick with these Schezwan-style paneer and pepper noodles, a fiery combination that will tingle your taste buds.
- 65**  **Wild Basil and Firecracker Chilli Garlic Noodles**   (Approx Kcal 200) **239**
Experience the explosion of flavors with these aromatic garlic noodles adorned with wild basil and fiery firecracker chilies.
- 66**  **Three Pepper Vegetables Potted Fried Rice**  (Approx Kcal 420) **200**
A tantalizing blend of peppers and veggies served over flavorful fried rice, a symphony of flavors bound to delight.
- 67**  **Schezwan Fire Pot Veggies & Mushroom Fried Rice**   (Approx Kcal 320) **200**
Savor the fiery essence of Schezwan cuisine with this vibrant mix of veggies and mushrooms stir-fried to perfection.
- 68**  **Schezwan Fire Pot Chicken & Egg Fried Rice**   (Approx Kcal 370) **289**
Delight in the bold flavors of Schezwan with this chicken and egg fried rice cooked in the fiery fire pot style.
- 69**  **Schezwan Fire Pot Prawns & Egg Fried Rice**    (Approx Kcal 350) **299**
Treat yourself to a flavorful journey with this sumptuous bowl of prawns and egg fried rice cooked to perfection in the Schezwan fire pot style.
- 70**  **Three Pepper Chicken Potted Fried Rice** (Approx Kcal 220) **270**
A mouth-watering combination of chicken and three kinds of pepper tossed over savory fried rice, a delightful blend of flavors.
- 71**  **Three Pepper Prawns Potted Fried Rice**  (Approx Kcal 320) **299**
Experience the ocean's bounty with this luscious bowl of prawns stir-fried with flavorful rice.



The Artisan's Touch - Breads of India

- 72  **Tandoori Roti**  (Approx Kcal 120) 49
Rustic, whole wheat flatbread baked to perfection in a traditional clay oven.
- 73  **Butter Naan**   (Approx Kcal 260) 79
Soft and fluffy flatbread brushed with rich, creamy butter.
- 74  **Five Cheese Kulcha**   (Approx Kcal 320) 120
A luxurious kulcha packed with five different types of cheese.
- 75  **Chicken Takatak Kulcha**  (Approx Kcal 340) 149
Flaky kulcha stuffed with spicy chicken chunks and Indian spices.
- 76  **Ajwaini Laal Mirch Paratha**  (Approx Kcal 280) 89
Savor the freshness of carom seed & laal mirch in every bite of this laccha parantha
- 77  **Garlic Butter Naan**    (Approx Kcal: 320) 99
Indulge in the aromatic and buttery goodness of naan infused with flavorful garlic, a perfect accompaniment to any curry."
- 78  **Chilli Cheese & Garlic Naan**    (Approx Kcal: 420) 129
A taste sensation, this naan is loaded with spicy chillies, gooey cheese, and aromatic garlic for an explosion of flavors.
- 79  **Multani Layered Parantha**   (Approx Kcal: 380) 89
A crisp and flaky delight, savor the layers of this Multani-inspired parantha that pairs beautifully with any curry.
- 80  **Delhi Special Spicy Chur Chur Naan**    (Approx Kcal: 390) 99
A specialty of Delhi, this spicy and crispy chur chur naan promises a crunchy experience like no other.
- 81  **Pudina Laccha Butter Parantha**   (Approx Kcal: 370) 89
Savor the freshness of mint in every bite of this laccha parantha, expertly layered and infused with buttery goodness."
- 82  **Laccha Butter Parantha**   (Approx Kcal: 360) 79
A classic choice, this flaky and buttery laccha parantha is a perfect side to enjoy with your favorite curry.



Sweet Indulgences

- 83**  **Pistachio Passion** (Pistachio Kunafa)    (Approx Kcal 450) **399**
Indulge in layers of crispy, buttery filled pastry filled with rich pistachio goodness, a treat for your taste buds.
- 84**  **Cheese Delight** (Cheese Classic Kunafa)    (Approx Kcal 400) **399**
Creamy, cheesy kunafa made with rich cheese and layered in golden, crispy filo.
- 85**  **Bombay Streets** (Bombay Faluda)    (Approx Kcal 350) **160**
Vibrant, refreshing dessert with silky noodles, rose syrup, and basil seeds.
- 86**  **Rose & Saffron Bliss** (Kesar Rose Malai Phirni)    (Approx Kcal 320) **149**
Creamy, fragrant rice pudding infused with saffron and rose essence.
- 87**  **Gajar Halwa Bliss** (Delhi Gajar Halwa Baklava Rolls)    (Approx Kcal 300) **199**
Fusion of classic gajar halwa and crispy baklava, rolled into bite-sized delights.
- 88**  **Nutty Temptation** (Walnut Brownie)    (Approx Kcal 350) **199**
Fudgy brownie loaded with crunchy walnuts, perfect for chocolate lovers.
- 89**  **Gulab Jamun Joy** (Gulab Jamun)    (Approx Kcal 150) **120**
Soft, melt-in-your-mouth dumplings soaked in fragrant sugar syrup, a classic Indian sweet.
- 90**  **Vanilla Dream Icecream** (2 scoops)    (Approx Kcal 180) **199**
A classic delight – smooth, creamy, and rich vanilla ice cream that melts in your mouth.
- 91**  **Strawberry Delight Icecream** (2 scoops)    (Approx Kcal 190) **199**
Indulge in the sweet, fruity goodness of fresh strawberries, blended into a luscious creamy treat.
- 92**  **Chocolate Fudge Fantasy Icecream** (2 scoops)    (Approx Kcal 210) **199**
A rich and indulgent chocolate ice cream, with a deep cocoa flavor and smooth, creamy texture.
- 93**  **Seasonal Bliss Icecream** (2 scoops)    (Approx Kcal 200) **199**
A rotating selection of seasonal flavors, capturing the essence of the moment in every scoop.



Sip & Savor Beverages

- 94  **Zesty Lime Splash** (Fresh Lime Water/Soda - Sweet/Salty)  (Approx Kcal 980) 120
A refreshing burst of citrusy lime, perfectly balanced with a zesty tang to awaken your senses.
- 95  **Pure & Crisp** (Packaged Water)  (Approx Kcal 15) 50
Enjoy the simplicity of pure, refreshing water, perfectly packaged for your convenience.
- 96  **Diet Delight** (Diet Coke)  99
Satisfy your craving for a bubbly, zero-calorie refreshment with the classic taste of Diet Coke.
- 97  **Fizz & Fun** (Thumbs Up/Sprite/Coca Cola)  (Approx Kcal 150) 99
Choose your favorite fizzy drink - whether it's the bold Thumbs Up, the zesty Sprite, or the iconic Coca Cola, all packed with refreshing bubbles.
- 98  **Pulpy Grape Refresher** (Pulpy Grapes Mocktail)  (Approx Kcal 150) 199
Dive into the sweet burst of juicy pulpy grapes, mixed into a refreshing mocktail with fruity goodness in every sip.
- 99  **Tropical Burst** (Fruit Punch Mocktail)  (Approx Kcal 120) 199
A colorful medley of fresh, juicy fruits blended into a vibrant punch, a perfect mix of sweetness and tang.
- 100  **Minty Bliss** (Virgin Mojito Mocktail)  (Approx Kcal 150) 189
Cool down with this refreshing minty drink, infused with lime and a hint of sweetness, perfect for a revitalizing experience.

Royal Rice Affair (Tamashaa Special Biryani & Rice)


- 101  **Hyderabadi Kacche Gosht ki Dum Biryani with Bagara Baigan**  (Approx Kcal 750) 449
Experience the epitome of Hyderabadi flavors with this slow-cooked mutton biryani served with flavorful Bagara Baigan.
- 102  **Hyderabadi Chicken Dum Biryani with Bagara Baigan**  (Approx Kcal 680) 349
Treat your taste buds to this aromatic and tender chicken dum biryani, paired perfectly with Bagara Baigan.
- 103  **Hyderabadi Zafrani 5 Ratan Dum Vegetable Biryani**  (Approx Kcal 650) 289
A vegetarian delight with a royal touch, this Dum Biryani boasts a rich blend of five flavorful vegetables cooked in saffron-infused rice.
- 104  **Hare Moti Zafrani Pulao** (Approx Kcal 600) 249
A jewel of a rice dish, the Hare Moti Zafrani Pulao is a saffron-infused aromatic delicacy featuring assorted colored veggies.
- 105  **Green Onion Jeera Pulao** (Approx Kcal 450) 229
Enjoy the subtle flavor of green onion and cumin seeds in this fragrant pulao that pairs perfectly with any curry.
- 106  **Steam Rice** (Approx Kcal 200) 170
The simplest yet essential accompaniment to any curry, fluffy steamed rice that complements every dish.



Zesty Bowls & Creamy Dips (Salads & Dips)

- 107  **Pomegranate Paradise: Tabouleh Salad** (Approx Kcal 180) 199
Fresh parsley, bulgur, tomato, onion, and juicy pomegranate combine for a zesty, refreshing salad.
- 108  **Crispy Crunch: Fattoush Salad**  (Approx Kcal 220) 199
Mixed chopped vegetables, fresh herbs, crispy bread, and a tangy pomegranate-balsamic dressing.
- 109  **Creamy Delight: Hummus**  (Approx Kcal 150) 189
Smooth chickpea purée blended with tahini, lemon juice, and garlic, drizzled with olive oil.
- 110  **Falafel Fusion: Falafel with Hummus**  (Approx Kcal 450) 349
Crispy falafel paired with creamy hummus, topped with paprika and olive oil for a delicious duo.
- 111  **Golden Bites: Zaatar Fried Paneer**   (Approx Kcal 300) 389
Paneer marinated in Zaatar spice paste, panko-crumbed, and fried to golden perfection.

Savory Beginnings (Non-Veg Appetizers)

- 112  **Parsley Murgh Seekh Delight in a Full-Meter platter**  (Approx Kcal 600) 799
A one-meter-long murgh seekh kebab infused with herbs and butter, grilled to perfection.
- 113  **Turkish Twist: Full-Meter platter of Lamb Seekh Kebab** (Approx Kcal 650) 1199
Indulge in authentic Turkish flavors with these spiced, one-meter lamb seekh kebabs.
- 114  **Lebanese Charm: Shish Taouk**  (Approx Kcal 450) 449
Juicy grilled chicken shish served with Zaatar bread, tossed salad, and garlic sauce.
- 115  **Grilled Perfection: Basa Fish**   (Approx Kcal 300) 490
Flaky, grilled Basa fish served with Zaatar bread and a side of garlic sauce.

The Grand Grill (Kebab Platters)

- 116  **Half-Meter Veggie Kebab Platter**   (Approx Kcal 450) 1049
A mix of hara bhara kebabs, grilled paneer, and batata hara with chutneys and accompaniments.
- 117  **Full-Meter Non-Veg Kebab Platter**   (Approx Kcal 800) 1799
An assortment of lamb seekh, tandoori chicken, Afghani tikka, and fish kebabs with chutneys.
- 118  **Royal Nawabi Kebab Platter**    (Approx Kcal 850) 1499/2799
A regal selection of galouti kebabs, Kakori seekh, murgh lasooni tikka, ajwaini fish tikka, chicken tikka, and saffron rice, served with chutneys.
- 119  **Global Fusion Kebab & Biryani Platter**    (Approx Kcal 900) 1199/2099
Turkish lamb seekh, dum biryani, chicken kebabs, and Amritsari prawns, paired with green sauce.



Charcoal Charms (Arabian Barbeque)

- 120

Al Faham Dajaj Delight

(Approx Kcal 600)

399/749

Grilled whole chicken marinated in Arabic spices, perfect for a smoky and juicy experience.
- 121

Green Pepper BBQ Bliss

(Approx Kcal 550)

399/749

Chicken marinated in green pepper seasoning, grilled for a smoky and zesty flavor.
- 122

Egyptian BBQ Wonder

(Approx Kcal 600)

399/749

A unique twist on barbequed chicken, seasoned with Egyptian flavors for a tantalizing bite.

Arabian Heritage on a Platter (Yemani Mandi)

- 123

Chicken Mandi Marvel

(2/4servings) (Approx Kcal 800)

699/1299

Aromatic biryani rice with roasted chicken leg, juicy chicken kebabs, salat hara, and garlic sauce.
- 124

Spiced Mutton Mandi

(2/4 servings) (Approx Kcal 800)

899/1499

Flavorful mutton paired with fragrant rice, salat hara, and homemade salad.
- 125

Paneer Chargrill Mandi

(Approx Kcal 450)

599

Grilled spiced paneer served with rice, salat hara, and tangy salad.
- 126

Full Meter Royal Kebab Mutton Mandi

(Approx Kcal 1200)

1999

Mutton mandi served with a one-meter gilafi kebab, homemade salad, and salat hara.



Moonlit Biryani Magic

- 127  **Midnight Morsels: Chicken Biryani**  (Approx Kcal 680) 349
Aromatic basmati rice layered with tender chicken, infused with spices for a late-night delight.
- 128  **Royal Feast: Mutton Biryani**  (Approx Kcal 750) 449
A regal blend of flavorful basmati rice and succulent mutton, slow-cooked to perfection.

Rice Reveries

- 129  **Night Owl's Fried Rice** 250
A classic fried rice dish with bold flavors, perfectly stir-fried to satisfy midnight cravings.
- 130  **Jeera Dream: Green Onion Jeera Pulao** (Approx Kcal 450) 229
A fragrant pulao with the nutty aroma of cumin and fresh green onions, light yet flavorful.
- 131  **Pure Comfort: Steam Rice** (Approx Kcal 200) 170
Simple, fluffy steamed rice that pairs perfectly with any midnight curry.

The Main Attraction (Curries & Mains)

- 132  **Butterlicious Bliss: Tandoori Chooza**
Chicken Butter Tikka Masala   (Approx Kcal 350) 399
Smoky, tandoori chicken tikka simmered in a velvety butter masala sauce, perfect for the night.
- 133  **Rogan Delight: Lamb Rogan Josh**  (Approx Kcal 630) 399
A rich, aromatic lamb curry made with flavorful spices, an indulgent midnight meal.
- 134  **Midnight Makhani: Super Special Dal Makhani Lababdar**  (Approx Kcal 420) 369
A creamy, buttery lentil dish slow-cooked to perfection, comforting and satisfying.



Sweet Conclusions (Desserts)

- 135 🇮🇳 **Rose & Saffron Bliss: Kesar Rose Malai Phirni** 🥛🌸 (Approx Kcal 320) 149
A creamy, fragrant rice pudding infused with saffron and rose essence, a sweet midnight finale.
- 136 🇮🇳 **Vanilla Dream: Ice Cream** (2 scoops) 🌱🥛🌸 (Approx Kcal 180) 199
Smooth, creamy vanilla ice cream to cool and delight your taste buds late at night.
- 137 🇮🇳 **Strawberry Delight: Ice Cream** (2 scoops) 🌱🥛🌸 (Approx Kcal 190) 199
Sweet and fruity strawberry ice cream for a refreshing nighttime treat.
- 138 🇮🇳 **Chocolate Fudge Fantasy: Ice Cream** (2 scoops) 🌱🥛🌸 (Approx Kcal 210) 199
Rich and indulgent chocolate ice cream, perfect for satisfying midnight chocolate cravings.
- 139 🇮🇳 **Seasonal Bliss: Ice Cream** (2 scoops) 🌱🥛🌸 (Approx Kcal 200) 199
A surprise of seasonal flavors, bringing the best of the season to your midnight dessert.
- 140 🇮🇳 **Gulab Jamun Joy: Gulab Jamun** 🌱🥛🌸 (Approx Kcal 150) 120
Soft, syrup-soaked dumplings that melt in your mouth, a timeless dessert for night owls.

Notes: List of Allergens & Symbolic Representation

🌰 Contains Nuts 🌾 Contains Gluten 🥛 Contains Dairy 🌱 Vegan-Friendly 🐟 Contains Fish/Shellfish
🔥 Medium Spicy 🔥🔥 Extra Spicy

Additional Details :

- Kindly inform us if you are allergic to any food ingredient.
- All prices are in Indian Rupees and are subject to applicable government taxes.
- An average active adult requires 2000 kcal per day, however, calorie needs may vary.
- Dishes from the Clay Oven(Tandoor) are available from 12pm to 3:30pm and 6pm to 11pm



Celebrating Excellence in Hospitality

At Ilara Hotels Group, we take immense pride in being recognized for our unwavering commitment to providing exceptional guest experiences. Our awards and accolades stand as a testament to our dedication to luxury, innovation, and unparalleled service in the hospitality industry.



Driven by Recognition, Inspired by You! Every award we receive motivates us to set new benchmarks in hospitality. At Ilara, our greatest honor remains the smiles of our guests. Thank you for being a part of our journey toward excellence!



ILARA HOTEL & SPA

1A, 1B, Rajiv Gandhi Salai, OMR,
Navallur, Chennai - 600130



ILARA HOTEL & SPA

Opposite to Sricity, Survey No. 58/4A,
Chennai Kolkata Highway, Sricity, APIIC Tada,
Tirupati district, Andhra Pradesh - 524401



KAILASH GARDEN

No. 146, Old Mahabalipuram Road,
Sholinganallur, Chennai - 600119.



KAILASH CONVENTIONS MARRIAGE HALL

2, 164, SH 49, Cholamandal Artists Village,
Injambakkam, Chennai, Tamil Nadu 600115.



“At Ilara Hotels Group, we specialize in creating memorable experiences for every occasion. From dreamy weddings and joyful birthday celebrations to professional corporate lunches and elegant corporate dinners, we provide the perfect venue and services tailored to your needs. Let us transform your special moments into unforgettable memories with our impeccable hospitality and attention to detail. Please feel free to contact us at +91 78455 30550 to plan your next event with us.”

“Thank you for choosing Ilara Hotels Group. We are delighted to serve you and look forward to making every moment with us truly special. Your satisfaction is our greatest reward - come back soon for more unforgettable experiences! We value your feedback and suggestions - please feel free to share them with us at feedback@ilarahotels.com.”

- Bivan Choudhury
Founder and Chairman

