Grand Palace
Yercaud

> LUNCH TIME - 12:30PM TO 03:30PM <
> DINNER TIME - 07:00PM TO 10:30PM <

THE ORANGE Restaurant

SOUP

CREAM OF TOMATO SOUP

Classic tomato soup blended with cream, mildly spiced, and served hot with crunchy croutons.

190/-

SWEET CORN VEG SOUP

Smooth corn soup with crunchy vegetables and mild spices.

168/-

CREAM OF MUSHROOM SOUP

Smooth, creamy mushroom soup with herbs, offering a rich, earthy flavor in every spoonful.

190/-

DAL SHORBA

Light, spiced lentil soup with Indian flavors, garnished with coriander and a dash of lemon.

168/-

SWEET CORN CHICKEN SOUP

Creamy corn soup with tender chicken and fresh herbs.

210/-

Grand Palace
Yercaud

SOUP

THE ORANGE Restaurant

MISO VEG SOUP

Savoury Japanese-style broth with miso, seaweed, and tofu.

270/-

HOT AND SOUR VEG SOUP

Tangy, spicy, hearty broth with rich Asian flavours.

220/-

MISO SOUP CHICKEN

Tangy, spicy, hearty broth with tender meat.

320/-

POOSANI CHAARU

A tangy pumpkin-based Rasam with Telugu-style tamarind flavour.

200/-

CHETTINADU KOZHI RASAM

Spicy Chettainadu-style chicken soup infused with aromatic spices.

220/-

CREAM OF CHICKEN SOUP

Creamy chicken soup with tender chunks, flavored with herbs and a hint of garlic warmth.

230/-

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Yercaud

SOUP & SALAD

THE ORANGE Restaurant

TOMATO ORANGE SOUP

A tangy blend of ripe tomatoes and fresh orange juice for a refreshing twist

220/-

FRESH GREEN SOUP

A vibrant and healthy puree of seasonal greens, lightly seasoned

270/-

WINTER CITRUS & GREENS SALAD WITH CITRUS VINAIGRETTE

Seasonal greens with orange segments, pomegranate, almonds, and tangy citrus vinaigrette

400/-

TABOULI SALAD

Chopped parsley mixed with couscous rice and lemon evoo dressing, topped with pomegranate seeds

350/-

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Yercaud

CONTINENTAL STARTERS

THE ORANGE Restaurant

GREEN PEAS AND TRUFFLE ARANCINI BALLS

Crispy risotto balls with green peas and truffle, served with creamy truffle aioli

470/-

CREAMY MUSHROOM ,SWEET CORN, SUN DRIED TOMATOES , LEEK &GREEN APPLE QUICHE

A rich, savoury quiche with a sweet and tangy flavour mix.

370/-

GOLDEN FRIED ONION RINGS WITH JALAPENO CHEESE FOUNDUE

Crunchy onion rings paired with a spicy jalapeño cheese dip.

250/-

MOZZARELLA CHEESE STICK WITH CREAMY CILANTRO LIME ZESTY DIP

Melty mozzarella cheese sticks served with a zesty cilantro-lime dip.

470/-

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Yercaud

STARTERS

THE ORANGE Restaurant

CORN ALOO PATTIES

Crunchy patties filled with corn and potatoes

370/-

LUCKNOW GREEN PEAS KEBAB

Delicious spiced green pea patties deeply fired in oil

370/-

MALAI BROCCOLI

Creamy flavourful broccoli in rich malai

420/-

PANEER TIKKA

Marinated cottage cheese with capsicum onion spices cooked in clay oven

420/-

PUNJABI PALAK CHEESE CIGARS

crispy rolls filled with spiced spinach and cheese

450/-

Grand Palace
Yercaud

STARTERS

THE ORANGE Restaurant

HONEY CHILLI CAULIFLOWER

Sweet, spicy, tangy crunchy cauliflower with flavourfulseasoning.

440/-

STEAMED OPEN BAO PANNER

Bao filled with flavourful paneer stuffing and seasonings.

410/-

MUSHROOM YAKITORI

Grilled, skewered mushrooms with smoky, umami-rich Japanese flavours.

440/-

CHA GIO CHAY VEG

Vietnamese crispy rolls stuffed with fresh vegetables and spices.

330/-

Grand Palace
Yercaud

STARTERS

THE ORANGE Restaurant

STEAMED OPEN BAO MALINGSHU

Fluffy Bao filled with spiced, savoury potato stuffing.

330/-

HILLY CHILLI PANNER

Spicy, crispy paneer with Szechuan pepper and aromatic flavours.

470/-

BABY CORN SALT AND PEPPER

Crispy, spicy, flavourful golden baby corn with aromatic seasoning.

390/-

CHILLI GOBI

Tangy, crispy fried cauliflower with spicy seasoning and crunch

400/-

CHILLI PANEER

Crispy paneer tossed in spicy Indo-Chinese sauce with capsicum and onions.

400/-

Grand Palace
Yercaud

STARTERS

THE ORANGE Restaurant

KAPPA CUTLET WITH IDICHAMANDI

Crispy tapioca cutlets served with fiery coconut chutney.

420/-

BABY CORN KOTHIMEERA BULLETS

Andhra-style baby corn in a spicy, fragrant coriander paste.

420/-

URULAI PODI VARUVAL

Crispy potato fry tossed with Podi, mustard, and cumin.

350/-

NALLA KARAM PANEER WITH LEAVES DIP

Spiced Andhra-style paneer served with Curry leaves mayo dip.

430/-

CURRY LEAF CAULIFLOWER

Crispy fried cauliflower infused with aromatic curry leaf powder.

400/-

Grand Palace
Yercaud

SALADS & STARTERS

THE ORANGE Restaurant

JALAPENO POPPER SAMOSA

Crispy samosa filled with spicy jalapeno, vegetables, and cheese. Served with Chettainadu mayo

370/-

FRESH GREEK SALAD

Fresh cucumber, olives, tomato, and feta tossed in olive oil dressing.

147/-

GARDEN FRESH GREEN SALAD

A mix of crisp greens, cucumber, and tomatoes with a light dressing.

140/-

VEG STARTERS

- **MUSHROOM PEPPER FRY**
  Sautéed mushrooms tossed in a spicy black pepper based masala with onions, garlic, and herbs. 350/-

NON VEG STARTERS

- **CHICKEN 65**
  A South Indian deep-fried chicken dish flavored with red chilies, curry leaves, and garlic. 510/-
- **MUTON PEPPER FRY**
  Tender mutton pieces stir-fried with crushed black pepper, onions, and South Indian spices. 599/-
- **TANDOORI TIGER PRAWNS**
  Large prawns cooked with aromatic spices,and grilled to perfection. 690/-
- **TANDOORI CHICKEN (HALF)**
  Half portion of chicken marinated in yogurt and tandoori spices, then roasted in a clay oven. 590/-
- **TANDOORI CHICKEN FULL**
  Full chicken prepared the same way as above, served whole. 960/-

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Yercaud

STARTERS

THE ORANGE Restaurant

ANDA BHURJI QUESADILLA

Spicy scrambled eggs in crispy tortilla

420/-

BUTTER CHICKEN TART

Flaky tart filled with creamy butter chicken

530/-

CHICKEN PERI PERI TIKKA

Spiced grilled chicken with peri peri marinate

530/-

MUTTON NAANWICH

Minced and spiced mutton meat rolled with naan wrap

610/-

PULLED MUTTON QUESDILLA

Shredded spiced mutton wrapped in crispy tortilla

610/-

PUNJABI SPICED FISH TIKKA

Aromatic ajwain clay oven cooked fish with dry fenugreek paratha

590/-

Grand Palace
Yercaud

STARTERS

THE ORANGE Restaurant

ORANGE CHICKEN

Tangy, crispy, orange glazed chicken with sweet-spicy flavours.

530/-

HILLY CHILLI CHICKEN

Spicy, stir-fried chicken with Szechuan pepper and bold flavours.

520/-

PRAWN TEMPURA

Lightly battered crispy prawns served with dipping sauce.

780/-

STEAMED OPEN BAO CRISPY FISH

Fluffy Bao filled with crispy, seasoned fish.

570/-

SPICY PEANUT KONJEE LAMB

Crispy lamb strips tossed in spicy peanut sauce.

780/-

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Yercaud

STARTERS

THE ORANGE Restaurant

CHA GIO CHAY CHICKEN

Crispy Vietnamese rolls filled with chicken and vegetables.

410/-

CHICKEN LOLLIPOP

Crispy, spicy, deep-fried chicken drumettes.

499/-

DRAGON CHICKEN

Crispy, tangy, spicy chicken coated in flavourful sauce.

499/-

STEAMED OPEN BAO CHICKEN KATSU

Soft Bao filled with crispy, flavourful chicken katsu.

530/-

CHILLY CHICKEN

Spicy, crispy chicken with bold Asian flavours.

530/-

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Yercaud

THE ORANGE
Restaurant

(STARTERS) CONTINENTAL

SRIRACHA LIME COCONUT WINGS

Juicy wings tossed in a sriracha lime-coconut glaze with peanut butter sauce and fresh cilantro.

540/-

LEMON PEPPER PARMESAN CORDON BLEU FISH

Fish fillet with a crispy parmesan crust, Lemon-pepper flavour, and tartare sauce.

660/-

SEARED PRAWNS WITH CITRUS BEURRE BLANC

Lightly seared prawns served in a citrusy butter sauce, garnished with lemon zest.

670/-

CONTINENTAL MAIN COURSE-VEG

WILD MUSHROOM AND TRUFFLE RISOTTO

Creamy risotto with wild mushrooms, truffle essence parmesan, and crispy shiitake mushrooms

660/-

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(MAINS) CONTINENTAL

THE ORANGE Restaurant

SPINCH AND RICOTTA RAVIOLI

Ravioli baked in a creamy spinach ricotta sauce, topped with parmesan.

550/-

CONTINENTAL MAIN COURSE-NON VEG

POT ROAST CHICKEN WITH PAN JUS & PICKELD VEGTABLE

Slow-roasted chicken served with pan jus, mushroom duxelles. Creamy potato purée, and pickled vegetables.

670/-

GRILLED PAPRIKA LIME BUTTER SEA BASS

Grilled sea bass with lime butter and paprika, served with pea-dill sauce, sauteed spinach, and potato wedges.

750/-

MOROCCAN BRAISED LAMB SHANK

Tender lamb shank braised with moroccan spices, served with saffron rice and ratatouille.

790/-

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STARTERS

THE ORANGE Restaurant

YERCAUD CHICKEN CHUKKA

Tender chicken cooked with roastedonions,curry leaves and special masala.

510/-

PRAWN 65

Crispy, spicy deep-fried prawns with South Indian spices.

640/-

KARUVEPILLAI CHICKEN

Crispy fried chicken flavored with aromatic curry leaves.

510/-

CHICKEN 65 LOADED NACHOS

Nachos topped with spicy chicken, cheese, jalapenos, and salsa.

510/-

PRAWN PEPPER FRY

Spicy, crispy prawns tossed in aromatic pepper and curry leaves.

640/-

THEEPORI CHICKEN WINGS

Fiery and crispy wings with adjustable spice levels.

510/-

Grand Palace
Yercaud

GRAVIES & CURRIES

THE ORANGE Restaurant

BUTTER PANEER

Cottage cheese cooked with rich creamy and Indian masalas

420/-

DHABA STYLE DAL MAHANI

Creamy buttery Slow-cooked black lentils with rich flavourful spices

320/-

AWADHI SHAHI PANEER

Royal creamy and aromatic cottage cheese in the Lucknow style gravy

420/-

RAJASTHANI GATTE KI SABZI

Spiced tangy gram flour cubes with Rajasthani traditional masala

370/-

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GRAVIES & BREADS

THE ORANGE Restaurant

BANARASI DAL TADKA

Smoky flavourful, creamy lentils with aromatic ghee tempering

320/-

PUNJABI BHUTTE DA KHEEMA

American corn and moong dhal cooked with Punjabi style masala

370/-

KASHMIRI DUM ALOO

Baby potatoes cooked with rich and creamy masalas

370/-

CHAPATHI/PHULKA

Soft whole wheat flatbreads. 140/-

SOUTH INDIAN PARATHA

Flaky, layered paratha with a crisp finish and soft inside. 140/-

TANDOORI PARATHA / ROTI

Traditional clay oven breads, smoky and perfectly charred. 140/-

NAAN

Soft tandoori bread topped with butter, garlic, or cheese. 140/-

KULCHA / MASALA KULCHA

Stuffed tandoori bread with spiced mashed potato or served plain. 140/-

PANEER KULCHA

Soft, leavened Indian bread stuffed with a spiced paneer filling and topped with butter. 150/-

Grand Palace
Yercaud

CURRIES

THE ORANGE Restaurant

BRINJAL AND DRUMSTICK SAMBAR

Traditional Sambar with toor dal, Brinjal, and drumstick.

360/-

VENDAKKAI MOR KULAMBU

Creamy yogurt-based okra curry with coconut and spices.

360/-

MANATHAKKALI VATHAL KULAMBU

Tangy curry made with sun-dried black nightshade berries and spices.

360/-

VARUTHA ARACHA CURRY MUSHROOM

Mushrooms simmered in a rich, roasted coconut and spice gravy, bursting with traditional South Indian flavor.

350/-

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GRAVIES & CURRIES

THE ORANGE Restaurant

TANDOORI CHICKEN PESHAWARI

Smoky juicy spiced chicken aromatic Peshawar masala

530/-

DELHI STYLE BUTTER CHICKEN MASALA

Creamy, rich, Smokey tomato based chicken with buttery flavour

530/-

MUGHLAI CHICKEN

Rich and creamy aromatic chicken curry with coconut and spices

530/-

BENGALI FISH CURRY

Mustard flavoured fish curry with spices, tomatoes and turmeric

590/-

RAJASTHANI MUTTON LAAL MAAS

Spicy, rich, Smokey mutton curry with fiery red chillies.

610/-

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CURRIES

THE ORANGE Restaurant

MANGALORE PRAWN CURRY

Classic Mangalore prawn curry with coconut and aromatic spices.

700/-

KORI GHASSI

Mangalore-style chicken curry with roasted chillies and coconut milk.

510/-

TAMIL NADU MEEN KULAMBU

Rich fish curry slow-cooked with tamarind, coconut, and spices.

590/-

SOUTHERN RAILWAY LAMB CURRY

Home-style lamb curry inspired by Southern Railway flavours.

590/-

KARANDI OMELETTE VARUTHA KULAMBU CHICKEN/EGG

Fluffy omelette in a flavourful South Indian-style curry.

510/- / 400/-

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CURRIES & SAUCES

THE ORANGE Restaurant

TOFU,BABY CORN ,BELL PEPPER THAI ROASTED CHILLI SAUCE

Stir-fried veggies in spicy Thai chili sauce.

570/-

STIR FRY ASIAN GREENS

Fresh wok-tossed Asian greens in a flavourful sauce.

520/-

THAI RED CURRY VEG

Spicy coconut-based curry with rich Thai herbs.

500/-

KUNG PAO PANNER

Spicy stir-fried paneer with peanuts and vegetables.

460/-

MAHALAK SAUCE VEG AND TOFU

Savoury, aromatic dish with tofu and veggies in rich sauce.

460/-

CHICKEN PANANG CURRY

Creamy, nutty thai curry with rich flavors.

..... 500/-

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CURRIES, RICE & NOODLES

THE ORANGE Restaurant

THAI GREEN CURRY VEG

Mild, aromatic Thai curry with coconut milk and spices.

500/-

SINGAPORE LAKSA VEG

Spicy coconut-based noodle soup with fresh vegetables.

440/-

THAI BASIL RICE

Fragrant rice stir-fried with fresh Thai basil.

410/-

PAD THAI VEG NOODLES

Sweet, tangy flat rice noodles with veggies and sauce.

490/-

THAI GREEN CURRY NOODLES VEG

Creamy curry noodles infused with Thai herbs.

500/-

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CURRIES

THE ORANGE Restaurant

THAI RED CURRY CHICKEN

picy, coconut-based
Thai curry with chicken.

530/-

THAI RED CURRY PRAWNS

Spicy, coconut-based
Thai curry with seafood.

590/-

MAHALAK SAUCE PRAWNS

Protein tossed in a
tangy, chili-based sauce.

560/-

KUNG PAO CHICKEN

Spicy, stir-fried chicken
with peanuts and vegetables.

500/-

SINGAPORE LAKSA PRAWNS

Fragrant, spicy coconut
broth with prawns and noodles.

590/-

Grand Palace
Yercaud

CURRIES

THE ORANGE Restaurant

THAI GREEN CURRY CHICKEN

Mild, aromatic curry with chicken.

530/-

THAI GREEN CURRY PRAWN

Mild, aromatic curry with seafood.

580/-

MAHALAK SAUCE CHICKEN

Protein tossed in a tangy, chili-based sauce.

530/-

PAD THAI CHICKEN

Sweet, tangy flat rice noodles with chicken.

550/-

PAD THAI SEA FOOD

Sweet, tangy flat rice noodles with chicken or seafood.

590/-

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Yercaud

RICE & NOODLES

THE ORANGE Restaurant

SINGAPORE LAKSA CHICKEN

Spicy coconut-based noodle soup with chicken.

570/-

THAI BASIL CHICKEN RICE

Stir-fried rice with Thai basil and choice of protein.

470/-

THAI GREEN CURRY NOODLES SEA FOOD

Creamy, aromatic curry noodles with Thai flavours.

590/-

THAI BASIL EGG RICE

Stir-fried rice with Thai basil and choice of protein.

440/-

THAI GREEN CURRY NOODLES CHICKEN

Creamy, aromatic curry noodles with Thai flavours.

540/-

Grand Palace
Yercaud

RICE & NOODLES

THE ORANGE Restaurant

EGG FRIED RICE
Fried rice with fluffy eggs,
spring onions, and mild spices. 340/-

CHICKEN FRIED RICE
Wok-tossed rice with chicken,
vegetables, and soy sauce. 420/-

HAKKA NOODLES EGG
classic wok tossed noodles with egg 440/-

HAKKA NOODLES PRAWNS
Classic wok-tossed noodles
with choice of protein. 550/-

HAKKA NOODLES CHICKEN
Classic wok-tossed noodles
with choice of protein. 470/-

SZECHUAN PRAWN FRIED RICE
Spicy, flavourful stir-fried
rice with choice of protein. 550/-

SCHEZWAN CHICKEN FRIED RICE
Spicy, flavourful stir-fried
rice with choice of protein. 480/-

SCHEZWAN EGG FRIED RICE
Spicy, flavourful stir-fried
rice with choice of protein. 460/-

THAI BASIL SEA FOOD RICE
Stir-fried rice with
Thai basil and choice of protein. 550/-

BAMBOO EGG BIRIYANI
flavourful rice and boiled eggs
cooked with biryani spices. 480/-

BAMBOO CHICKEN BIRIYANI
Flavorful chicken and rice
biryani with aromatic spices. 530/-

BAMBOO MUTTON BIRIYANI
Tender mutton slow-cooked with
basmati rice and rich spices. 590/-

LUCKNOWI BRIYIANI CHICKEN / FISH
Saffron flavoured rice cooked
with chicken &spices garnished
with crisp fried onions ..... 510/- / 570/-

Grand Palace
Yercaud

RICE & NOODLES

THE ORANGE
Restaurant

VEG FRIED RICE
Tasty stir-fried
rice with fresh veggies. 330/-

VEG HAKKA NOODLES
Classic stir-fried noodles
with vegetables and soy sauce. 390/-

SZECHUAN FRIED RICE
Spicy, aromatic stir-fried
rice with vegetables. 410/-

JASMINE RICE
Fragrant, fluffy
steamed jasmine rice. 220/-

GHEE RICE
Fragrant basmati rice sautéed
in desi ghee with mild spices 300/-

JEERA RICE
Long-grain rice tempered with
roasted cumin seeds for
subtle earthy flavor. 300/-

SUBZI BIRYANI
Spiced basmati rice layered with
seasonal vegetables and herbs. 300/-

VEGETABLE DAL KHICHDI
Comforting mix of lentils and
rice with veggies and spices. 350/-

TEMPERED CURD RICE
Comforting curd rice tempered with
mustard, chillies and curry leaves. 220/-

Grand Palace
Yercaud

GRAND SPECIALITY

THE ORANGE Restaurant

PLANTAIN PARATHA

Flaky paratha layered with spiced vegetable or chicken gravy, wrapped in banana leaf, and slow-cooked on tawa for rich, earthy flavour.

- VEG 430/-
- CHICKEN 550/-

TENDER COCONUT CURRY

Creamy coconut curry with earthy mushrooms and peas or mutton or prawn—flavourfull, aromatic, and comfort in every bite.

- MUSHROOM PEAS CURRY 390/-
- MUTTON 690/-
- PRAWN 690/-
- CHICKEN 530/-

KOTHU PARATHA

Fiery, flaky paratha chunks tossed with spicy masala and crunchy veggies or chicken—served with creamy raita and tangy curry.

- VEG 440/-
- CHICKEN 480/-

PLANTAIN LEAF YERCAUD STYLE CHICKEN SUKHA

Smoky South Indian chicken, wrapped in banana leaf and slow-simmered for earthy, aromatic Yercaud-style flavor.

430/-

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PASTAS

THE ORANGE Restaurant

CREAMY PASTA

Pasta in rich cream sauce with vegetable

440/-

CREAMY PASTA

Pasta in rich cream sauce with chicken.

499/-

NEAPOLITAN PASTA

Pasta in tangy tomato sauce with herbs and toppings with vegetables

440/-

NEAPOLITAN PASTA

Pasta in tangy tomato sauce with herbs and toppings with chicken.

499/-

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Yercaud

DESSERTS

THE ORANGE Restaurant

ORANGE BERRY TRIFFLE SUNDAE

Layered trifle with berries, orange, and creamy textures.

550/-

RICH CHOCOLATE CAKE

Warm, molten-cantered chocolate cake with indulgent richness.

499/-

ORANGE AND COCONUT MOUSLINE

Light, citrusy mousse with tropical coconut flavour.

499/-

BANANA BANOFFEE PIE

Buttery crust with bananas, caramel, and whipped cream topping.

230/-

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Yercaud

DESSERTS

THE ORANGE Restaurant

FIG AND HONEY CHEESE CAKE

Smooth, decadent cheesecake with honey and figs.

499/-

AN OPERA TIRAMISU

Coffee-flavored layered tiramisu with delicate textures.

499/-

MASALA CHAI PANNA COTTA

Creamy, chai-spiced Panna cotta with rich flavors

499/-

CHOCOLATE BROWNIE

Rich brownie which melts in your mouth 260/-

FRUIT SALAD

Fresh seasonal fruits chopped and lightly sweetened. 240/-

GULAB JAMUN

Deep-fried milk dumplings soaked in rose-scented sugar syrup. 240/-

APPLE PIE

Buttery crust filled with sweet, spiced caramelised apples. 350/-

CHOICE OF ICECREAM

Assorted scoops of classic and seasonal ice cream flavors. 230/-

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Yercaud

DESSERTS

THE ORANGE Restaurant

CHOCOLATE BROWNIE WITH ICE CREAM

Warm brownie topped with vanilla ice cream and rich chocolate sauce.

330/-

HONEY MOON DELIGHT

Romantic layers of chocolate, cream, and fruits in every spoonf

240/-

BANANA BANOFFEE PIE WITH ICE CREAM

Banana caramel pie served with creamy vanilla ice cream.

290/-

FRIED ICE CREAM

Crispy golden crust enclosing chilled, creamy vanilla ice cream.

280/-

Grand Palace
Yercaud

THE ORANGE Restaurant

ROUND THE CLOCK MENU

CHEESE GARLIC PULL APART BUN

Mozzarella cheese,
garlic butter

290/-

PANNER PESTO GRILLED CHEESE SANDWICH

Pesto mayo, roasted pesto sauce,
jalapeños, mozzarella, cream cheese,
served on panini or sliced bread, grilled.

480/-

GOLDEN FRIED ONION RINGS WITH JALAPENO CHEESE FOUNDUE

Crunchy onion rings paired
with a spicy jalapeño cheese dip.

250/-

Grand Palace
Yercaud

THE ORANGE Restaurant

ROUND THE CLOCK MENU

FRIED CHILLI CHICKEN SANDWICH

Crispy fried chicken, spicy chinese minced capsicum & onion sauce lettuce, cucumbers, coleslaw with lemon vinaigrette, served on toasted panini

580/-

BUTTER CHICKEN CHEESY CROQUETTES

Chicken tikka, makhni sauce, mozzarella, and bechamel in panko crust, served with tandoori mayo.

560/-

FISH FRITTERS WITH GARLIC AIOLI

Crispy golden fish fritters paired with creamy garlic aioli, a perfect blend ofcrunch, zest, and flavor, Served with Garlic Mayo.

580/-

LAMB KHEEMA SPRING ROLL

Lamb and peas kheema. Served with coriander & chilli aioli.

610/-

Grand Palace
Yercaud

THE ORANGE
Restaurant

ROUND THE CLOCK MENU

- **TEA / COFFEE**
  Freshly brewed South Indian filter coffee or traditional chai. 150/-

- **CRISPY PRISY CHICKEN**
  Crunchy fried chicken seasoned with herbs and spices. 499/-

- **FRENCH FRIES**
  Golden fried potato sticks served with ketchup. 210/-

- **FISH AND CHIPS**
  Classic combo of battered fish fillets and crispy fries. 580/-

- **CHOICE OF OMELETTE**
  (PLAIN / MASALA / MUSHROOM / CHEESE)
  Layered sandwich with grilled chicken, lettuce, tomato, and cheese. 160/-

- **SEASONAL FRESH JUICE**
  Refreshing juice made from freshly squeezed seasonal fruits, served chilled. 210/-

- **CHOICE OF MILKSHAKE**
  (WITH ICE CREAM / WITHOUT ICE CREAM)
  Thick, creamy milkshake blended with your choice of flavor and ice cream. 250/-/240/-

- **AERATED DRINKS**
  Chilled carbonated beverages in various classic flavors. 150/-

- **PACKAGED DRINKING WATER**
  Sealed, purified bottled water for safe and clean hydration. 60/-

- **FRESH LIME SODA / WATER**
  Zesty lime juice served with soda or still water, sweet or salty. 140/-/126/-

- **BOURNVITA HORLICKS BOOST**
  Classic malted health drinks served hot or cold with milk. 150/-

- **MILK**
  Warm or cold plain milk served fresh. 120/-

ITEMS ARE SUBJECT TO AVAILABILITY.
STANDARD MEASURE FOR ALCOHOL IS 30 ML.
STANDARD MEASURE FOR COCKTAIL IS 45 ML.

ALL PRICES MENTIONED ARE IN INDIAN RUPEES.
18% GST APPLICABLE.
GOVERNMENT TAXES AS APPLICABLE.

Grand Palace
Yercaud

MOCKTAILS

THE ORANGE Restaurant

ELDERFLOWER PINEAPPLE POMELO

A REFRESHING MIX OF PINEAPPLE JUICE, ELDERFLOWER, COCONUT MILK, AND TONIC WATER

399/-

BLUE PEA&TC COOLER

A VIBRANT BLEND OF BLUE PEA, GAUVA JUICE, HONEY, LIME, AND TONIC WATER.

399/-

LYCHEE GLITTER

A SPARKLING MIX OF LYCHEE JUICE, APPLE VINEGAR, LEMON, AND A TOUCH OF EDIBLE GLITTER.

399/-

ROCK N ROLL

SMOKED COCKTAIL FEATURING A REFRESHING MIX OF MUSK MELON, MINT, JAGGERY, AND LEMON JUICE.

399/-

ITEMS ARE SUBJECT TO AVAILABILITY.
STANDARD MEASURE FOR ALCOHOL IS 30 ML.
STANDARD MEASURE FOR COCKTAIL IS 45 ML.

ALL PRICES MENTIONED ARE IN INDIAN RUPEES.
18% GST APPLICABLE.
GOVERNMENT TAXES AS APPLICABLE.

Grand Palace
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MOCKTAILS

THE ORANGE Restaurant

SMOKED BERRY SLING

SMOKED COCKTAIL WITH A FRUITY MIX OF BERRIES, APPLE VINEGAR,LYCHEE JUICE, AND ELDERFLOWER TONIC.

399/-

RICHIE RICH

A BOLD MIX OF BLUEBERRY, HIBISCUS, CRANBERRY JUICE, AND SIMPLE SYRUP.

399/-

STRAWBERRY DAZZLE

SMOKED COCKTAIL WITH A SPARKLING MIX OF STRAWBERRY PUREE, LEMON, HONEY SYRUP, AND GINGER ALE.

399/-

SWEET SHEET

A REVITALIZING BLEND OF ORANGE, MINT, ELDERFLOWER SYRUP, LEMON, AND GINGER ALE.

399/-

ITEMS ARE SUBJECT TO AVAILABILITY.
STANDARD MEASURE FOR ALCOHOL IS 30 ML.
STANDARD MEASURE FOR COCKTAIL IS 45 ML.

ALL PRICES MENTIONED ARE IN INDIAN RUPEES.
18% GST APPLICABLE.
GOVERNMENT TAXES AS APPLICABLE.

Grand Palace
Yercaud

SHAKE

THE ORANGE
Restaurant

LOTUS BISCOFF SHAKE

A CREAMY BLEND OF WHITE CHOCOLATE,
VANILLA ICE CREAM, MILK, AND BISCOFF.

399/-

STRAWBERRY DAZZLE SHAKE

A LUSCIOUS MIX OF STRAWBERRY,BLUEBERRY,
VANNILA ICE CREAM,MILK,AND HONEY.

399/-

BROWNIE & CHOCOLATE SHAKE

A DECADENT BLEND OF BROWNIE, CHOCOLATE
ICE CREAM, MILK, AND CHOCOLATE CHIPS.

399/-

OREO SHAKE

A DELICIOUS MIX OF VANILLA ICE CREAM,
OREO BISCUITS, CHOCOLATE SYRUP, AND MILK.

399/-

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Grand Palace
Yercaud

ICE TEA

THE ORANGE
Restaurant

JASMINE ICE TEA

A REFRESHING BLEND OF JASMINE TEA,
LEMON JUICE, AND SIMPLE SYRUP.

249/-

KALA KHATTA ICE TEA

A TANGY MIX OF BLACK TEA,
LEMON JUICE, SIMPLE SYRUP,
AND KALA KATTA.

249/-

NANARI ICE TEA

A UNIQUE BLEND OF BLACK TEA,
NANARI SYRUP, LEMON JUICE,
AND SIMPLE SYRUP.

249/-

PEACH ICE TEA

A REVITALIZING BLEND OF BLACK TEA,
LEMON JUICE, PEACH SYRUP,
AND SIMPLE SYRUP.

249/-

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Yercaud

COCKTAILS

THE ORANGE Restaurant

SMOKED ROSEMARY KISS

SMOKED COCKTAIL WITH A FRAGRANT MIX OF GIN, ROSEMARY, BLUEBERRY, HONEY, LEMON, AND SODA

Imported Rs 699/-

COCO BEET GNT

A REFRESHING BLEND OF GIN, MELON, BEETROOT, COCONUT WATER, AND TONIC

Imported Rs 699/-

BUDAPEST

SMOKES COCKTAIL WITH A VIBRAND MIX OF WHISKY,BASIL, ORANGE, CINNAMON,AND GINGER ALE

Imported Rs 699/-
Domestic Rs 499/-

FORGOTTEN COFFEE

A RICH BLEND OF WHISKY, MAPLE SYRUP, COFFEE, BROWN SUGAR, AND CREAM.

Imported Rs 699/-

CHOCOLATE PECAN

A CREAMY BLEND OF VODKA,WHITE CHOCOLATE,AND WHIPPED CREAM

Imported Rs 699/-
Domestic Rs 499/-

LONG ISLAND ICE TEA

AN IRRESISTIBLE MIX OF VODKA, WHITE RUM, GIN, AND TEQUILA, BALANCED WITH LEMON AND COLA—BOLD, SMOOTH, AND REFRESHINGLY UNFORGETTABLE.

Domestic Rs 749/-

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Grand Palace
Yercaud

COCKTAILS

THE ORANGE Restaurant

CLOUDED MARTINI

A BOLD MIX OF VODKA,,POMEGRANATE, CHARCOAL,APPLE VINEGAR,AND LEMON JUICE.

Imported Rs 699/-
Domestic Rs 499/-

KAPPI KISS

A RICH MIX OF VODKA, COFFEE, BROWN SUGAR, BISCOFF, AND COCOA POWDER.

Imported Rs 699/-
Domestic Rs 499/-

TROPICAL GLAZE

CREAMY MANGO LASSI MEETS SPICED RUM, SHAKEN WITH KAFFIR, CINNAMON, AND VEGAN FROTH—PURE TROPICAL INDULGENCE.

Domestic Rs 499/-

RASAMAHOLIC

A UNIQUE BLEND OF BRANDY, TAMARIND,RASAM, BLACK PEPPER, AND SPICES.

Imported Rs 699/-
Domestic Rs 499/-

SHIMMERY NIGHT

SMOOTH COCKTAIL WITH A BOLD MIX OF WHITE RUM, POMEGRANATE, CHARCOAL, APPLE VINEGAR AND LIME JUICE

Domestic Rs 499/-

TEQUILA SUNSET

A SPICY BLEND OF TEQUILA, TAMARIND, GREEN CHILI, JAGGERY, AND SODA.

Imported Rs 699/-

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Grand Palace
Yercaud

LIQUOR MENU

THE ORANGE Restaurant

IMPORTED LIQUOR

IMPORTED VODKA

ABSOLUT VODKA	370
SMIRNOFF RED	190
GREY GOOSE VODKA	750
STALINSKAYA	250
FRUITY APPLE VODKA	260

GIN

BEEFEATER	340
KINGSTON	330

TEQUILA

CAMIO REAL SILVER	450

IMPORTED & SCOTCH WHISKY

JACK DANIEL'S	770
J.W BLACK LABEL	620
J.W RED LABEL	310
BLACK&WHITE	330
100 PIPERS	210
GLENFIDDICH SINGLE MALT	999
JIM BEAM	320
BALLANTINE	380

COGNAC

ST REMY BRANDY VSOP	520
MARTELL VSOP	750

LIQUEUR

JAGERMEISTER	650

RED WINES

CAMAS MERLOT(FRANCE)	760

WHITE WINES

SENORITA CHARDONNAY	800

WINE BOTTLES

CAMAS MERLOT(FRANCE)	4620
SENORITA CHARDONNAY	5200

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Grand Palace
Yercaud

LIQUOR MENU

THE ORANGE Restaurant

DOMESTIC LIQUOR

PREMIUM WHISKY

ANTIQUITY	220

REGULAR WHISKY

SIGNATURE	180
ROYAL CHALLENGE GOLD	180

PREMIUM BRANDY

MORPHEUS BLUE XO	210
MORPHEUS XO	180
MC VSOP	180
MC DOWELL'S BRANDY	110

RUM

BACARDI LEMON	190
BACARDI BLACK	190
BACARDI SUPERIOR	180
OLD MONK GOLD RESERVE	130

VODKA

MAGIC MOMENT APPLE	180
JUNO BLUE VODKA	170
JUNO PINK VODKA	190

BEER

KING FISHER BLUE BEER	450
FOSTERS BEER	430
KINGFISHER ULTRA MAX BEER	530
K.F STRONG BEER	430
K.F PREMIUM BEER	410
AMSTEL BEER	450

SOFT BEVERAGES

RED BULL	200
SEASONAL FRESH JUICE	210
CAN JUICE (250ML)	160
FRESH LIME WATER	130
FRESH LIME SODA	130
SPARKLING WATER	70
PACKAGED DRINKING WATER	60
7UP	140
PEPSI	140

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