



The Bull

MENU

Soups

Cream of Mushroom /Tomato/ Broccoli.....150

With crispy shallots

Tender Coconut Broth.....160

Chef's special broth made of tender coconut with fresh cilantro leaves & scallions

Kozhi Saru.....150

Aromatic chicken extract with a hint of fresh black pepper

Mutton Bone soup.....160

Spicy & Nutritious mutton bones extract with aromatic spices and herbs

Lemon and Coriander Soup.....140

Clear soup finished up with lemon juice & coriander

Manchow Veg/ Chicken.....140/150

With scallions & crispy fried noodles

Hot & Sour Vegetable/Chicken soup.....140/150

Sweet corn Veg /Chicken soup.....140/150

SALADS

Classic Caesar Salad.....325

Crunchy ice berg lettuce, parmesan cheese with classic caesar dressing

Add:

Grilled Prawns.....429

Grilled Chicken.....399

Chicken Tikka.....399

Greek Salad.....325

Tomato, cucumber green pepper and red onions topped with feta cheese

Garden Fresh Green Salad.....120

Tomato, cucumber, onion and carrots

SMALL PLATES

House of Fries

Plain/ Herb/ Peri-peri.....180/ 185 / 195

Greek Spanakopita.....289

Golden fried cheese samosa filled with spinach, feta cheese, onion and herbs.

Harissa Paneer skewers.....289

Roasted cottage cheese, marinated with mildly spiced harissa and yoghurt.

Corn Methi Kabab.....289

Grilled and crushed sweetcorn combined with methi formed to tikki and shallow fried.

Mushroom Quasidillas.....289

Mushroom with spicy garlic creamy cheese sauce.

Chilly Crispy Baby Corn.....279

Deep fried crunchy baby corn tossed in a spicy sauce.

Fish Goujons.....369

Deep fried strips of fish rolled in bread crumbs served with mayo

Fried Calamari.....359

Fresh calamari soaked in milk, dusted in seasoned flour and deep fried, served with marinara sauce

Butterfly Garlic Prawns.....409

Garlic prawns prepared with chef special spices.

Honey Chilly Chicken Wings299

Chicken winglets fried to a golden brown and tossed in a tangy spicy sauce.

Andhra Chili Chicken.....289

A Traditional spicy chicken cooked with freshly chopped curry leaves and green chillies.

Shish Tawook289

A Lebanese delicacy chicken cubes marinated in all spice skewered and grilled.

Mirapakaya Kozhi Kura289

Spiced chicken dry-sauteed and made with house spices.

Mutton Kola Urundai.....369

Kerala delicacy of dry boneless mutton preparation

TANDOORI POT

Tandoori Paneer Tikka.....299	Fish Tikka Amritsari369
Cottage cheese marinated in curd and indian spice cooked in traditional clay oven	Fresh cubes of fish marinated with crushed black pepper and indian spices finished in clay oven
Murgh Sola Kabab.....299	Roti / Naan80
Clay oven roasted spicy morels of chicken	
Afghani Chicken Tikka.....339	Tandoori Paratha.....80
Mildly spiced marinated creamy chicken cooked in Tandoor	
Lamb Seekh Kebab.....369	Butter Naan / Butter roti.....90
Minced mutton mixed with Indian spices and cooked in Tandoor	
	Garlic Naan.....100
	Cheese Naan.....100

DELICIOUS GRAVIES

Non Veg

Nawabi Lamb Khorma.....359	Kongu style Egg kozhambu.....269
Diced lamb cooked in a rich sauce of cashew flavoured with cardamom and mace.	Authentic gravy made with onion tomato gravy and spiced with pepper coconut masala
Bhuna Mutton.....359	Pondy Meen Kozhambu.....349
A Classic lamb dish pan roasted with onions and selected herbs spices	Fish cubes in a spicy tamarind and tomato curry from pondicherry
Kozhi Melagu Curry289	Malabari Prawn Curry.....409
Chicken with black pepper & fennel chettinadu style	Prawns cooked in onion and coconut gravy.
Butter Chicken Masala.....289	
Tandoor oven roasted chicken pieces cooked in a rich tomato & butter gravy	

VEG & DALS

Pookosu Pattani Tarakal.....269	Paneer.....289
Cauliflower and green peas cooked in coriander tomato and cumin rich cashew gravy.	Your choice of paneer Paneer butter masala / Kadai paneer / Shahi paneer
The Madras Tiffin Mushroom Chettinad.....289	Dal.....249
Curry infused with black pepper, coconut and spices.	Choice of Dal tadka / Dal fry / Dal Bukhara / Dal Makhni
Kadhai Chole.....269	Aloo.....249
White chickpeas braised with onion, tomato and house spices.	Your Choice of Alu Jeera / Alu Mutter/ Alu Gobi

PAN ASIA

Thai Green Curry

Veg / Prawns / Chicken.....320 / 429 / 399

Served on a bed of sticky rice and pineapple

Burnt Garlic Fried rice

Veg / Chicken249 / 289

Fried Rice or Noodles

Veg / Prawns / Chicken239/299/259

Hyderabadi Bandi Fried Rice or Noodles

Veg / Prawns / Chicken249/309/269

Stir Fry

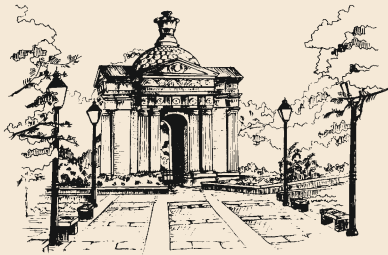
Paneer / Cauliflower.....289 / 249

Asian Vegetable / Prawn.....259 / 429

Fish /Chicken369 / 289

Choice of Sauce

Szechwan Sauce / Manchurian Sauce / Thai
Chili Basil / Hot Garlic



CLASSIC BREADS & RICES

Lachha Paratha.....80

Kerala Paratha.....80

Pulka / Chapati (2 Nos).....80

Vegetable/ Peas Pulao.....239

Steamed Nellore rice.....120

Steamed Basmati Rice.....140

Curd Rice.....160

Sabzi Briyani.....239

Gosht Briyani.....339

Murgh Briyani.....279

Prawn Briyani.....399

Pasta Bar

Cajun Spiced Chicken Lasagna.....399

Tender cajun-seasoned chicken, spinach, sun-dried tomatoes and cheese are rolled in lasagna and smothered in a homemade cajun alfredo cream sauce

Choice of Penne & Spaghetti

Aglio Olio

Tomato cream

Arabiatta

Alfredo

Mac & Cheese sauce

Pesto Cream

Add-on:

Assorted Vegetables.....359

Chicken409

Prawn.....429

Continental

Chicken Melanise.....409

Breaded chicken breast topped with cheese and cream sauce & served with french fries and charred corn

Roasted Chicken Breast.....399

With garlic mash with wild mushrooms and chicken jus

Steak Bites with Mash Potatoes.....419

Grilled steak bites grilled and served with mash potatoes, pan jus & chimmichori

Pan-Seared Fillets of fish.....409

Served with roasted fingerling Potato, sauteed Vegetables and curry cream sauce.

Fish And Chips.....409

Batter-Fried fish served with tartare sauce and french fries

Grilled Shrimp Brochettes.....429

Served with french fries and saffron almond rice

DESSERTS

Warm Sticky Toffee & Date Pudding.....195 Toffee sauce & Rich vanilla ice cream	Wattalappam.....195 Indian version of coconut crème caramel with nutmeg
Crispy Carrot Pudding Roll.....195 Grated carrot cooked with milk, sugar and mawa, stuffed in spring roll, crispy fried and served with vanilla ice cream	Selection of Ice Creams (3 Scoops).....175 Mukkani / Tender coconut / Jackfruit / Chocolate / Vanilla
Chocolate Brownie.....195 With rich vanilla ice cream	Fresh cut Fruits.....175 A selection of seasonal & Exotic fruit

BEVERAGES

Seasonal Fruit Juice.....120 Pineapple / Watermelon / Muskmelon	Buttermilk.....80
Choice of Milk Shakes.....195 Chocolate / Vanilla / Oreo	Carbonated Water.....60
Choice of Milk Shakes with Ice creams.....220 Tender coconut / Chocolate / Vanilla / Oreo	Aerated drinks.....80
Lassi140 Sweet / Salt	Fresh Lime Soda / Water.....80/60
	Bottled Water.....30
	Filter Coffee / Tea / Hot chocolate.....50
	Green Tea / Masala Tea.....50

PLEASE NOTE

Lunch : 12.00 PM - 3.30 PM / Dinner : 07.00 PM - 10.30 PM

- Our chefs require at least 30 minutes for preparing the dishes to perfection and to your taste
- Orders once prepared cannot be cancelled
- Some dishes may be subject to seasonal availability
- GST 5 % & Service Charges 3% shall be added to the prices indicated in the menu

