

Master chef

Restaurant



 
Menu

BREAKFAST

Timing: 7.00 am - 10.00 am

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|---|-----|
| <div> <div> <div></div> </div> <div> Slim Gym Breakfast
 (Seasonal Fresh Juice, Cut fruits,
 Egg white Omelette, Cereal with hot or cold) </div> </div> | 220 |
| <div> <div> <div></div> </div> <div> Idly (3 Nos)
 (Steamed savoury rice cake. local favourite served
 with Sambar and Chutney) </div> </div> | 150 |
| <div> <div> <div></div> </div> <div> Medhu Vada (02 Nos)
 (A South Indian doughnut shaped fritter which
 is crispy outside and soft inside served with chutney) </div> </div> | 120 |
| <div> <div> <div></div> </div> <div> Aloo Paratha with curd and pickle
 (Indian flat bread made with whole wheat flour,
 mashed potatoes, herbs and spices) </div> </div> | 150 |
| <div> <div> <div></div> </div> <div> Poori Bhaji (3 pcs)
 (Deep fried whole wheat flat round bread
 served with mashed potato masala) </div> </div> | 200 |
| <div> <div> <div></div> </div> <div> Choice of Dosa
 with Masala / Onion / Ghee / Podi / Uthappam
 (Rice pancake made with fermented batter
 of lentil & rice. Served with Sambar and Chutney) </div> </div> | 150 |
| <div> <div> <div></div> </div> <div> Choice of Eggs to order (2 Nos)
 (Omelette, Fried Egg, Boiled egg) </div> </div> | 120 |
| <div> <div> <div></div> </div> <div> Fresh Fruit Platter
 (Mélange of Seasonal Fresh Fruits) </div> </div> | 150 |
| <div> <div> <div></div> </div> <div> Plain Bread Toast (3 pcs)
 (served with preserves) </div> </div> | 100 |

LUNCH & DINNER

Timing: 12.30 pm - 03.00 pm & 07.00 pm - 10.00 pm

SOUPS

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|---|-----------|
| <div> <div> <div></div> </div> <div> Choice Of Cream Soup
 (Tomato / Mushroom / Chicken) </div> </div> | 160 / 190 |
| <div> <div> <div></div> </div> <div> Manchow Soup (Veg / Chicken)
 Sweet corn / Hot & Sour / Veg Clear </div> </div> | 160 / 190 |
| <div> <div> <div></div> </div> <div> Kozhi millagu saru </div> </div> | 190 |
| <div> <div> <div></div> </div> <div> Mutton Bone Soup </div> </div> | 190 |



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* Items subject to availability | * Taxes as applicable

SALAD

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|---|--|-----|
| ■ | Masala Papad
(Tasty starter snack of crispy fried Papad topped with, masala filling of onion, tomato and spices) | 120 |
| ■ | Green salad
(Mixed greens of tomatoes, cucumber, red onion and carrot) | 150 |
| ■ | Fruit chaat
(Made in Indian style with fresh fruits, chaat masala and honey) | 175 |

STARTERS

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|---|--|-----|
| ■ | Crispy Fried Vegetables
(Baby corn, carrot, cabbage, mushrooms fried & served with honey chilli sauce) | 220 |
| ■ | Mushroom Salt & Pepper Paneer / Baby Corn | 250 |
| ■ | Vegetable Spring Roll
(A spiced filling of cabbage, carrot and capsicum in wrap and fried) | 220 |
| ■ | Golden fried baby corn
(Baby corn wrapped in. flour, ginger-garlic & egg batter, and fried) | 250 |
| ■ | Chilly Paneer / Mushroom/Gobi
(Paneer Fried tossed in a flavourful spicy sauce made with soy sauce, chili sauce, & vinegar) | 250 |
| ▲ | Chemmeen Varuthathu
(Malabar style fried prawn cooked to & excellent to have as, starter) | 350 |
| ▲ | Masala Tawa Fish
(A spicy, masala coated fish cooked in tawa) | 250 |
| ▲ | Kodi Vepudu
(Chicken Marinated in Andhra style spices and fried) | 330 |
| ▲ | Chicken Lolli Pop
(Chicken wings, chilly powder, ginger garlic paste, pepper, salt, soy sauce, flour, corn flour, chilly powder, egg fried in oil) | 330 |
| ▲ | Mutton Sukka
(Mutton Cooked with. mélange of southern spices and serve) | 400 |
| ▲ | Honey Chilli Chicken
(All-time favourite chicken with, twist of sweetness) | 300 |



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MAIN COURSE

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|---|---|-----------------|
| ■ | Dal Tadka
(Classic and, popular lentil dish tempered with fried spices and herbs) | 220 |
| ■ | Paneer Saagwala
(A classic Indian dish of cooked spinach studded with cubes of fried Cottage cheese) | 250 |
| ■ | Paneer Tikka Masala
(Popular dish of marinated charcoal grilled cottage cheese cubes in onion-tomato yogurt-based gravy) | 250 |
| ■ | Malai Kofta
(Potato, paneer balls dunked in smooth rich, creamy gravy) | 220 |
| ■ | Navrathan khorma
(Variety of veggies, fruits & nuts in creamy curry with Indian spices) | 220 |
| ■ | Aloo mutter masala
(Made of potatoes, fresh peas in spicy onion tomato gravy) | 220 |
| ■ | Dingri Mutter
(Mushrooms and Peas in creamy onion, tomato and cashew gravy) | 220 |
| ■ | Manchurian
(Vegetable / Gobi / Mushroom)
(An exotic Indo Chinese dish made with fried veggie cooked in. tangy sauce) | 220 / 250 |
| ▲ | Noodles
(Vegetable / Chicken / Prawn) | 250 / 300 / 350 |
| ▲ | Chilly (Chicken / Fish / Prawn)
(All time favourite Chinese preparation that is sweet and spicy) | 300 / 350 / 400 |
| ▲ | Chicken Chettinadu
(South India's most flavourful dish from the land of Chettinad made with Chicken, fresh ground authentic spices & herbs) | 300 |
| ▲ | Chicken Pepper Masala
(A delicious, aromatic, hot and spicy chicken dish to have with Rice or Indian Breads) | 300 |
| ▲ | Butter Chicken Masala
A silky smooth textured buttery chicken dish cooked in creamy onion, tomato and cashew gravy) | 300 |



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- ▲ **Murgh Pasanda** 300
(A favourite chicken dish from the courts of Mughal emperors with freshly ground spices dunked in an onion, tomato gravy)
- ▲ **Kozhi varutha curry** 300
(A rich flavoured South Indian Chicken curry tossed out of hand-picked spices from the suburbs of Tamil Nadu)
- ▲ **Gramathu meen kozhambu** 350
(A very differently tasting fish dish from the villages of south Tamil Nadu flavoured with Tamarind and freshly ground spices)
- ▲ **Goan Prawn Curry** 400
(A spicy sour prawn curry from the plate of goans generously flavoured with Coconut milk)
- ▲ **Manchurian (Chicken / Prawn)** 300 / 400
(A popular Indo Chinese dish with delicious fried chicken in slightly sweet, hot, sour Manchurian sauce)

RICE BOWL

- **Bisi Bele Bath** 220
(An aromatic and spicy lentil rice originated from Karnataka)
- **Pulao (Veg / Jeera)** 250
(Fragrant basmati rice cooked in stock with aromatic Spices, herbs and vegetables to perfection)
- **Veg Fried Rice** 250 / 300
(Stir fried cooked rice flavoured with vegetables, chicken, egg etc.)
- **Vegetable Biryani** 250
(A world-renowned Indian dish made with fragrant rice flavoured with spices and layered with Vegetables or Chicken or Mutton)
- ▲ **Fried rice (Non Veg)** 250 / 300
(Stir fried cooked rice flavoured with vegetables, chicken, egg etc.)
- ▲ **Biryani (Vegetable / Chicken / Mutton)** 250 / 300 / 400
(A world-renowned Indian dish made with fragrant rice flavoured with spices and layered with Vegetables or Chicken or Mutton)
- **Curd Rice** 210
(A South Indian dish made with pre cooked rice, Yoghurt and tempering served with pickle)
- **Steamed Rice** 210

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FROM THE TANDOORI POT

■	Naan (Plain / Butter / Garlic) (A leavened flat bread made of refined flour baked in traditional Tandoor pot)	80 / 85 / 90
■	Phulka (2 pcs) (Soft and thin puffed flat bread made of whole wheat flour)	90
■	Kulcha (A delicious Indian bread popular in North India)	90
■	Tandoori Paratha (Plain/Pudhina)	95
■	Tandoori Roti	80
■	Paneer Tikka (Chunks of paneer marinated in chef's special spices and grilled in tandoor)	300
■	Harabara Kabab (Vegetarian kebabs made with spinach, potatoes and green peas and char grilled)	250
■	Mushroom Tikka (Delightful appetizer made by marinating. grilling mushrooms with spices, herbs, yoghurt)	250
▲	Tandoori Chicken (Half / Full) (Tender chicken marinated in yoghurt, herbs, spices, lemon juice and barbequed in tandoor pot to perfection)	300 / 550
▲	Murgh Malai Kabab (A luscious lip smacking smooth creamy chicken kebabs mildly flavoured with cheese, herbs. spices, yoghurt and grilled to perfection)	300
▲	Chicken Tikka (An all-time favourite chicken starter marinated with traditional Indian herbs and spices, yoghurt and baked in tandoor on. skewer)	300
▲	Prawn Tikka (Deliciously grilled prawns skewered and cooked in tandoori oven)	350
▲	Tangdi kebab (4 Pcs) (Tandoori spiced succulent chicken drumsticks flavoured with cream and finished to perfection in tandoor)	350
▲	Seekh Kabab (Chicken / Mutton) (Ground chicken or mutton combined with spices wrapped on. skewer and grilled to perfection)	300 / 400
▲	Hariyali Machi Tikka (Juicy mint flavoured fish marinated in blend of tandoori herbs. spices and finished in tandoor)	350



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DESSERT

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|---|---|---------|
| ■ | Gulab jamun
(Milk based fried dumplings soaked in sweet sticky rose flavoured syrup.) | 150 |
| ■ | Carrot Halwa
(Carrot based pudding served with sprinkled with dry fruits and nuts) | 150 |
| ■ | Fruit Salad with Ice cream | 150/200 |
| ■ | Caramel Custard | 150 |
| ■ | Choice of Ice Cream | 150 |

BEVERAGES

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|---|---|-----------|
| ■ | Bottle Water (500ml) | 45 |
| ■ | Bottle Water (1000ml) | 55 |
| ■ | Cold Coffee with Ice Cream | 150 / 175 |
| ■ | Fresh lime (Soda / Sweet / Salt) | 110 / 150 |
| ■ | Tea | 60 |
| ■ | Ginger Tea | 65 |
| ■ | Souhth Indian Filter Coffee | 65 |
| ■ | Instant Coffee | 60 |
| ■ | Black Coffee / Tea | 45 |
| ■ | Health Beverages
(Horlicks, Boost, Bourn Vita) | 95 |
| ■ | Choice of milk shakes with ice cream
(Vanila / Strawberry / Mango) | 175 / 200 |
| ■ | Choice of Juice
(Orange / Apple / Pineapple / Sweet Lime / Pomegranate) | 175 |



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Please let us know if you have any food allergies or special dietary needs

All prices are in Indian rupees, subject to government taxes as applicable.

Give us 20 min time for your food preparations.

Royal Regency

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