



• **DINING MENU** •

COLONY

Welcome to Colony



















Rooted in the warmth of home and the vibrant spirit of Chennai, Colony is a dining room that celebrates comfort, culture, and connection. Our menu draws from the rich culinary heritage of India—bringing together beloved flavours from both South and North—with dishes inspired by the classic fare once enjoyed in the British clubs of the Raj.

Alongside these time-honoured recipes, we also offer a selection of contemporary favourites—from hearty sandwiches and handcrafted burgers to pasta, grills, and steaks—creating a dining experience that feels both familiar and refined.






The interiors reflect the soul of Madras, with thoughtful details like Madras checks, vintage crockery cupboards, and a nostalgic art wall by Chennai-based artist V. Anamika, inspired by the streets of Mylapore.

At Colony, every plate tells a story—of tradition, taste, and experiences inspired by you.

ALL DAY BREAKFAST

- **Granola, fresh fruit & mixed berries parfait** 250 gms, 350 kcal    **445**
 Fresh fruits & berries in creamy yoghurt
- **Dosa** 250 gms, 300 kcal **445**
 Sambar, coconut chutney, tomato chutney
- **Tawa paratha** 150 gms, 300 kcal   **445**
 Served with raita, pickle
 aloo | pyaaz | gobhi | paneer | methi
- **Egg benedict** 150 gms, 500 kcal    **445**
 English muffins, hollandaise & tomato chilli marmalade
- **3-eggs cooked anyway** 150 gms, 300 kcal  **445**
 Do it your way-poached, fried, boiled or omelets
- **Hearty breakfast quiche** 150 gms, 400 kcal    **445**
 Scrambled eggs, olives, piri-piri tomatoes
 mozzarella & roasted bell-pepper sauce
- **French toast** 150 gms, 400 kcal    **445**
 Caramelized banana, maple syrup, whipped cream
- **Pancake** 150 gms, 450 kcal    **445**
 Plain | banana | berry compoté | chocolate







SMALL PLATES VEGETARIAN

- **Baby spinach & stilton parcel** 250 kcal   **495**
 Cherry mustard
- **Jackfruit ala kiev urundai** 150 gms, 280 kcal  **495**
 Barberry chutney
- **Bon bon podi idly** 150 gms, 200 kcal   **495**
 Pasilla chilli & coconut tapenade
















■ Vegetarian ■ Non - Vegetarian

         
 Vegan Gluten Sesame Mustard Dairy Egg Nuts Shell fish Crustacean Pork

Kindly notify your order taker incase of any allergen, Intolerance. Taxes as applicable & we levy a 6% discretionary service charge

- **Forest mushroom & chili pantheras** 150 gms, 220 kcal  **545**
 Tomato chilli jam
- **British railway cutlet** 150 gms, 250 kcal  **545**
 Onion slaw & mustrad
- **Semi secco mango paniyaram** 150 gms, 200 kcal  **545**
 Barberry chutney
- **Gongura pesto paneer tikka** 150 gms, 300 kcal    **545**
 Greek yoghurt & dill relish

NON VEGETARIAN

- ▲ **Prawn cocktail tartlets** 150 gms, 300 kcal   **845**
 Avocado & cream cheese
- ▲ **Chettinad prawn pop corn** 150 gms, 350 kcal    **845**
 Palli chutney & rasam dust
- ▲ **Tellicherry pepper mahi tikka** 150 gms, 280 kcal    **795**
 Mango & mint chutney
- ▲ **Angel on horseback** 150 gms, 350 kcal    **875**
 Dijon & apple jam
- ▲ **Butter milk fried chicken** 150 gms, 400 kcal   **695**
 Roast pepper ketch up
- ▲ **Ulavacharu chicken tikka** 150 gms, 320 kcal   **695**
 Chevre de fromage, olive & caper kachumber
- ▲ **Indupalli lamb chops** 150 gms, 350 kcal **795**
 Burnt garlic chutney & fennel salad

■ Vegetarian ▲ Non - Vegetarian








         

Kindly notify your order taker incase of any allergen, Intolerance. Taxes as applicable & we levy a 6% discretionary service charge

SOUP

- **Tomato soup** 150 ml, 120 kcal **445**
Basil & cherry tomato salsa
- ▲ **Wild mushroom filter coffee** 150 ml, 150 kcal **425 / 495** 
White truffle & porcini dust
add on - chicken
- ▲ **Mulligatawny soup** 150 ml, 180 kcal **495** 
Rice poppers
add on - chicken
- ▲ **Smoked nandu rasam** 150 ml, 150 kcal **545**  
Crab meat dumpling
- ▲ **Yakhni shorba** 200 kcal **545**  
Meat balls & saffron

SALAD




- **Mango & peas sundal** 150 gms, 180 kcal **445** 
Tempered curry leaf
- ▲ **English pea salad** 150 gms, 250 kcal **445**  
Boiled egg, potato & bacon
- ▲ **Caesar salad** 350 kcal **545 / 695** 
Heart of romaine lettuce, bacon & anchovy
add on - chicken | bacon
- **Three grain salad** 150 gms, 280 kcal **445 / 545 / 645** 
Barley, quinoa, millets avocado, shallots, lemon & pomegranate
add on - chicken | lamb | prawn
- **Poached pears** 150 gms, 200 kcal **495**  
Goat cheese & caramelized walnut

■ Vegetarian ▲ Non - Vegetarian



         
Vegan Gluten Sesame Mustard Dairy Egg Nuts Shell fish Crustacean Pork

Kindly notify your order taker in case of any allergen, Intolerance. Taxes as applicable & we levy a 6% discretionary service charge



TOASTS | SANDWICHES | BURGERS | ROLLS

- ▲ **Sour dough tartine** 300 gms, 400 kcal   



Chilli & baked beans | avocado mash & burrata
smoked salmon & horseradish | tuna & onion

525 / 625 / 695 / 645
- **Chili cheese toast** 300 gms, 300 kcal  



Choices of breads – plain & brown

475
- ▲ **Make your club sandwich** 300 gms, 500 kcal  



Choices of breads – plain & brown
vegetable- cucumber, tomato, grilled zucchini, mushroom,
grilled aubergine & lettuce
Non vegetarian – chicken, beef & bacon
side- house special salad, hot fries & tomato marmalade

645 / 745
- **Yoghurt sandwich** 300 gms, 280 kcal  



Hung curd, cream cheese, carrot, bell pepper, onion & parsley

495
- **Stock exchange vada pao** 300 gms, 300 kcal  



Batter fried potato, bombay ladi pao & green chutney

495
- ▲ **Quinoa chicken slider** 300 gms, 350 kcal  




Chicken & quinoa pattie, beetroot bun & vegan mayo

575
- ▲ **Ham & cheese ciabatta** 300 gms, 400 kcal  

English ham, yellow cheddar & onion marmalade

725
- ▲ **Pastrami hamburger** 300 gms, 500 kcal  

Cured beef, yellow cheddar, jalpeno & multigrain bun

745
- ▲ **Calcutta's signature kathi roll** 300 gms, 400 kcal   

Paneer | egg | chicken & mutton



645 / 745

■ Vegetarian ▲ Non - Vegetarian






         

Kindly notify your order taker incase of any allergen, Intolerance. Taxes as applicable & we levy a 6% discretionary service charge



EUROPEAN MAINS

- **Mac & cheese** 250 gms, 500 kcal  




Cheese garlic bread

745
- ▲ **Make your own pasta** 250 gms, 550 kcal     



Choices of arrabiata | alfredo | pesto & carbonara
add on – chicken| prawn| bacon & vegetables

845
- ▲ **Lobster thermidor** 250 gms, 500 kcal  


Creamy potato mash & haricot vert

1450
- ▲ **Fish & chips** 250 gms, 700 kcal   



Fries & beet ketchup

945
- ▲ **Sea bass a la meuniere** 250 gms, 400 kcal  



Fish fillet, parsley, brown butter & lemon

945
- ▲ **Seafood & saffron risotto** 250 gms 



Lemongrass & mascarpone

1025
- ▲ **Poulet a la roti** 250 gms, 450 kcal  

Anglo indian roasts chicken with brown sauce

845
- ▲ **Tenderloin steak** 250 gms, 600 kcal  

Potato al forno, red wine jus

945
- ▲ **Lamb bolognese ala spaghetti** 250 gms, 500 kcal  


Cheese garlic bread

845

INDIAN MAIN COURSE

- **Carrot & water chestnut mango stew** 300 gms, 300 kcal 

Fermented flat rice appam

845
- **Tandoor charred vankaya** 300 gms, 280 kcal 

Brinji & raw mango kachumbar

695
- **Ulavacharu stuffed bhindi** 300 gms, 300 kcal  




















Chur chur roti & jodhpuri mirchi ka achar

695

■ Vegetarian ▲ Non - Vegetarian

Kindly notify your order taker incase of any allergen, Intolerance. Taxes as applicable & we levy a 6% discretionary service charge

- **Lentil urundai kuzhambu** 300 gms, 320 kcal   **695**
 Vegetable tawa pulao & avakai raita
- **Hasselback urulai iguru** 300 gms, 350 kcal   **695**
 Malabar paratha, chili & cheese tapenade
- **Lotus stem nihari** 300 gms, 400 kcal    **695**
 Khameeri roti & radish chutney
- **Paneer salli masala** 300 gms, 350 kcal   **695**
 Methi lachcha paratha & curd onion
- ▲ **Smoked tamarind seafood thokku** 300 gms, 400 kcal    **945**
 Steamed rice & thecha chutney
- ▲ **Grilled kingfish "Alleppey" curry** 300 gms, 450 kcal   **1245**
 Coconut rice
- ▲ **Slow cooked kozhi pulusu** 300 gms, 350 kcal  **745**
 Kal dosa & thayir sadam espuma
- ▲ **Chicken kulfi musallam** 300 gms, 400 kcal   **745**
 Chur chur naan, pink peppercorn raita
- ▲ **Bhuna gosht pot pie** 300 gms, 450 kcal   **845**
 Butter garlic naan & brown onion slaw

BIRYANI AND RICE





- **Palakai biryani** 300 gms, 450 kcal  **695**
 Jackfruit, saffron, ghee & garam masala
- ▲ **Murgh dum biryani** 300 gms, 600 kcal  **845**
 Chicken, saffron, & garam masala
- ▲ **Gosht dum biryani** 300 gms, 700 kcal  **1150**
 Mutton, saffron, ghee & garam masala
- **Steamed rice** 200 kcal  **425**
- **Curd rice** 250 kcal  **445**

■ Vegetarian ▲ Non - Vegetarian

         
 Vegan Gluten Sesame Mustard Dairy Egg Nuts Shell fish Crustacean Pork

Kindly notify your order taker incase of any allergen, Intolerance. Taxes as applicable & we levy a 6% discretionary service charge

DAL & INDIAN BREADS

- **Kali dal** 200 gms, 280 kcal  **445**
Clarified butter
- **Double dal ka tadka** 200 gms, 220 kcal  **445**
Fried garlic & madras chilli
- **Breads** 100 gms   **245**
 - Tandoori roti 220 kcal
 - Naan (plain | butter | garlic) 320 kcal
 - Khameeri roti 270 kcal
 - Kulcha (onion | cheese) 330 kcal
 - Lachha paratha (methi | pudina | plain) 330 kcal
 - Paratha (tawa | malabar | nool) 320 kcal

DESSERTS

- **Elaneer payasam panna cotta** 150 gms, 250 kcal  **475**
Coconut malai
- **Signature sweet platter** 150 gms, 350 kcal     **525**
Angoori rasmalai, mini gulab jamun, scoop of badam halwa
- **Berries Pie** 300 kcal   **425**
Himalayan pink salt
- **Filter coffee mousse** 150 gms, 300 kcal  **425**
Choux bun, cherry compote
- **Biscoff cheese cake** 150 gms, 400 kcal   **525**
White chocolate crumble
- **Chocolate monte carlo** 150 gms, 350 kcal   **425**
Coffee decoction, Vanilla Ice cream, Praline & Chocó chips

■ Vegetarian ■ Non - Vegetarian

 Vegan  Gluten  Sesame  Mustard  Dairy  Egg  Nuts  Shell fish  Crustacean  Pork

Kindly notify your order taker incase of any allergen, Intolerance. Taxes as applicable & we levy a 6% discretionary service charge

BEVERAGES

Tea (Darjeeling Assam tea english breakfast chamomile)	275
Coffee (filter coffee cappuccino cafe latte espresso)	275
Aerated beverage	275
Red Bull	395
Seasonal fruit juice	325
Milk shakes	325
Lassi	325
Cold coffee	325
Tender coconut water	350
Healthy beverage	350



• **BEVERAGES** •

COLONY

APERITIFS

Dry Vermouth	575
Sweet Vermouth	575
Campari	575

WHISKY

SINGLE MALT

Glenfiddich 12 year's	650
The Balvenie Doublewood 12 year's	650
The Glenlivet 12 year's	650
Talisker 10 year's	575
Glen Morangie 10 year's	575

BLENDED DELUXE

Royal Salute 21 year's	1400
JW Blue Label	1400

PREMIUM

JW Double Black	625
JW Black Label	575
Chivas Regal 12 year's	575

REGULAR

JW Red Label	500
Dewars White Label	500
J & B Rare	500
Ballantines	500
Kelvin Bridge	500
Black & White Whisky	400
Domestic Whisky	325

AMERICAN / IRISH WHISKEY

Jack Daniels	650
Jameson	650

Prices are inclusive of taxes. Our standard measure is 30 ml
We levy 6% service charge.

VODKA

Belvedere	575
Grey Goose	575
Absolut	525
Smirnoff	525
Domestic Vodka	325

GIN

Bombay Sapphire	500
Gordon's	500
Beefeater	450

RUM

Bacardi Carta Blanca	500
Bacardi Black	500
Cachaca	500
Havana club 3 year's	500
Domestic Rum	325

COGNAC

Courvoisier XO	1300
Remy Martin VSOP	900
Hennessy VSOP	900
Hennessy VS	575

BRANDY

Domestic Brandy	375
-----------------	-----

TEQUILA

Corralejo	550
Jose Cuervo Silver	500
Casco Viejo Silver	500
Casco Viejo Gold	500

Prices are inclusive of taxes. Our standard measure is 30 ml
We levy 6% service charge.

LIQUEURS

Absinthe	500
Jagermeister	450
Kahlua	450
Baileys Irish Cream	450
Grandmarnier	450
Cointreau	450
Amaretto	450
Sambuca	450
Triple Sec	450
Tiamaria	450
Malibu	450
Midori	450

BEER

Hoegaarden	575
Stella Artois	575
Heineken	575
Asahi	575
Desperados	575
Corona	575
Domestic Beer (325 ml)	375
Draught Beer – By Glass	375
Draught Beer – Pitcher (1.5 Ltrs)	1800

Prices are inclusive of taxes. Our standard measure is 30 ml
We levy 6% service charge.

COCKTAILS

CLASSIC

Margarita	800
<i>Tequila, Cointreau, Sweet & Sour Mix</i>	
Daiquiri	800
<i>White Rum, Cointreau, Sweet & Sour Mix</i>	
Mojito – Draque’s Recipe	800
<i>White Rum, Fresh Lime, Mint & Sugar</i>	
Pina Colada	800
<i>White Rum, Malibu, Pineapple Juice & Cream</i>	
Caipirinha	800
<i>Cacacha, Lime & Demerara Sugar</i>	
Long Island Iced Tea	800
<i>White Rum, Vodka, Gin, Tequila, Cointreau & Cola</i>	
Bloody Mary	800
<i>Vodka, Tabasco, Worcestershire Sauce, Lemon Juice & Tomato Juice</i>	
Cosmopolitan	800
<i>Vodka, Cointreau, Cranberry juice & Sweet & Sour Mix</i>	
Negroni	800
<i>Gin, Campari & Sweet Vermouth</i>	
Black Russian	800
<i>Vodka, Khalua</i>	
Moscow Mule	800
<i>Vodka, Lime & Ginger Beer</i>	
Dry Martini	800
<i>Gin & Dry Vermouth</i>	
Mint Julip	800
<i>Whisky, Lime, Mint & Sugar</i>	
Sangria	800
<i>Red Wine, Brandy & Tropical Fruits</i>	

Prices are inclusive of taxes.
We levy 6% service charge.

OUR LABORATORY

Mexican Spice	800
<i>Tequila, Jalepano, Pineapple Juice, Sweet & Sour Mix</i>	
Namma Chennai	800
<i>Vodka, Cardamom, Pineapple</i>	
On The Sea	800
<i>Vodka, Lychee & Blue Curacao</i>	
Thai Lady	800
<i>Gin, Cointreau, Lemongrass</i>	
Cucumber Green-Tini	800
<i>Gin, Cucumber, Green Tea and Honey</i>	
Curry Leaves Martini	800
<i>Whisky, Sweet & Sour mix & Curry Leaves</i>	
Tepid Toddy	800
<i>Brandy, Southern Spices & Tepid Water</i>	
Island Drift	800
<i>Midori, Vodka, White Rum, Sweet & Sour & Lemonade</i>	
Flaming Blitz	800
<i>Sambuca, Toffee</i>	
Wild Breeze	800
<i>Dark Rum, Ginger Beer & Bitters</i>	
Indian Summer	800
<i>Dark Rum, Amaretto, Pineapple Juice & Orange Juice</i>	

NON-ALCOHOLIC COCKTAILS

Aquarius	350
<i>Mint, Ginger, Lime, Sugar & Sparkler</i>	
Evening Sunrise	350
<i>Fresh Banana, Orange juice, Pineapple Juice</i>	
Breeze	350
<i>Pineapple Juice, Cranberry Juice & Sparkler</i>	
Caipi-flower Bull	350
<i>Lime, Demerara sugar, Elder-flower & Sparkler</i>	
Ivy Kiwi	350
<i>Kiwi & Vanilla cream</i>	
Planter Cooler	350
<i>Orange & Pineapple Juice & Passion Fruit</i>	
Tropical Delight	350
<i>Lychee Juice & Mango Juice</i>	
Ginger Sour	350
<i>Ginger Sparkler, Bitters, Sweet & Sour mix</i>	

Prices are inclusive of taxes.
We levy 6% service charge.

OTHERS

Red Bull	350
Perrier 330 ml	275
Veen Still 660ml	325
Veen Sparkling 330ml	250
Diet Pepsi	275
Tonic Water	250
Ginger Ale	250
Ginger Beer	350
Aerated Soft Beverages	250
Fresh Lime (Soda/ Water)	200
Freshly Squeezed Juice	300
Pasteurized Juices/ Preserved Juice	250
Packaged Drinking Water	200

Prices are inclusive of taxes.
We levy 6% service charge.

WINES



CHAMPAGNE

G. H. Mumm Cordon Rouge
Moët Chandon

14000
14000

SPARKLING WINE

Carpene Malvolti Prosecco Brut
Lindeman's Brut Cuvee

5000
4000

WHITE WINE CHARDONNAY

Vina Tarapaca , Chile
Zonin, Italy
Baron Philippe, France
Jacob's Creek, Australia

4000
4000
4000
3000 ♦ 700

CHENIN BLANC

Leopard's, South Africa

4000 ♦ 850

SAUVIGNON BLANC

Kendal Jackson, USA
The Broken Fish Plate, Australia
Baron Philippe, France
Camas, France
Two Oceans, South Africa

5000
5000
4000 ♦ 850
4000
5000 ♦ 1000

RED WINE

CABERNET SHIRAZ

Lindeman's, Australia
Jacob's Creek, Australia
Fratelli Classic Shiraz, India

4000
3000
3000 ♦ 700

MERLOT

Camas, Italy
Zonin, Italy
Baron Philippe, France

4000
4000
4000 ♦ 850

PINOTAGE

Two Oceans, South Africa

3000

CABERNET SAVIGNON

Camas, France
Vina Tarapaca, Chile

4000
4000 ♦ 850

BLEND

Cotes Du Rhone, France
Beaujolais, France
Campo Viejo

4000
4000
3000 ♦ 700

Prices are inclusive of taxes. Standard measure for a glass of wine is 150 ml
We levy 6% service charge.