

SCAN ME TO VIEW MENU





# Soup

	Sweet Corn Veg	₹	180
	Hot & Sour Veg	₹	180
	Lemon Pepper Veg	₹	180
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	Sweet Corn Chicken	₹	200
	Hot & Sour Chicken	₹	200
	Lemon Pepper Chicken		200
	Tom Yum Chicken/Prawns	₹	200/210
	Starters		
	Cauliflower Manchurian  Florets of cauliflower batter fried and tossed in a sweet and spicy sauce	₹	285
<b>&amp;</b>	Baby Corn Salt & Pepper Batter fried Babycorn, green peppers tossed with salt & fresh crushed black pepper	₹	285
	Chilli Paneer Chunks of paneer, coated with seasoned cornflour, deep fried and tossed in homemade spicy chilli sauce	₹	425
	Szechwan Mushroom  Quartered button mushrooms, green peppers and onions tossed in a spicy chilli sauce with Szechwan pepper	₹	295
<b>~</b>	Chilli Fries Regular French fries tossed with roasted chilli flakes and chilli sauce	₹	275
	Dahi -ke- Kebab  Hung curd, paneer and flour with spices made in round shape cooked in shallow fry served with mint chutney	₹	395
	Mushroom Galouti Kebab  A melt in the mouth kebab made from minced mushrooms, cashew and Indian spices.	₹	350

## Starters



	Korean Spicy butter honey fried chicken Batter fried boneless chicken tossed with honey and chilli flakes	₹ 385
<b>~</b>	Sang Dong Lollipop Batter fried chicken wings tossed with onion, green pepper and star anise	₹ 385
	Kozhi Vepudu Spicy Andhra fried chicken	₹ 385
	Chongqing Chicken A spicy chicken with dry red chillies and xo sauce	₹ 385
	Tawa Fish Fillet of fish marinated with lime juice, chilli powder, turmeric and shallow fried with curry leaves.	₹ 470
	Pan Fried Chilli Fish Asian style sliced fish with lemon grass and chillies marinade and Pan fried.	₹ 470
	Szechwan Butter Garlic Prawn Fresh Bay shrimps batter fried and tossed in chilli oil and garlic	₹ 575
	Honey Chilli Prawn A delicate blend of honey, chilli flakes with fresh Shrimps	₹ 575
	Prawn Pepper Fry A spicy south Indian prawn preparation with lots of black pepper	₹ 575

#### Asian Main Course

	Kung Pao Chicken Chicken, cashew, bell pepper tossed in soya, chongquing vinegar, sesame oil, dried chillies and Szechwan pepper	₹	385
	Thai Red Curry Chicken A Spicy red curry with coconut milk and basil leaves	₹	385
	Oyster Chilly Prawn Medium prawns tossed in oyster sauce with chillies	₹	575
<b>~</b>	Sambal Fish/Prawn Choice of seafood cooked in our home made sambal sauce made from red chillies & galangal	₹	470/575
	Rice		
	Fried Rice - Veg/Egg All time Favorite	₹	245/255
	Fried Rice - Chicken/Mixed/Prawns All time Favorite	₹	280/350/360
<b>~</b>	Burnt Garlic Fried Rice Fried rice tossed with browned garlic and red chilli flakes	₹	250
<b>&amp;</b>	Chicken Tikka Fried Rice The unusual combination of tandoor cooked chicken tikka and Chinese fried rice - Our speciality	₹	350
<b>~</b>	Nasi Goreng Chicken/Prawn Malaysian chicken or prawns fried rice made with Malaysian sambal sauce	₹	300/350
	Noodles		
<b>&amp;</b>	Pad Thai Noodles - Veg/Chicken/Prawn Flat rice noodles cooked with peanuts and tamarind based Thai sauce with choice of vegetables or proteins	₹	285/300/350
	Hakka Noodles – Veg/Chicken Plain fresh noodles tossed with vegetables/ chicken	₹	260/300
	Szechwan Noodles- Veg/Egg/Chicken Spicy fresh noodles tossed with vegetables, egg or chicken	₹	270/290/300

#### Dhaha Section Kebabs

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	Paneer Tikka Cubes of paneer marinated with hung curd, ginger, garlic, mustard oil, spices and skewered	₹	425
	Veg Seekh Kebab Spiced potato and vegetables mixture, cooked on a skewer and served with mint chutney	₹	300
	Angara Aloo Baby potatoes marinated with spicy yoghurt, garam masalas and skewered	₹	250
	Tandoori Gobi Small pices of Cauliflower marinated to Indian spices cooked in tandoor	₹	250
	Tandoori Chicken Half/Full As the name implies, it is a pot roasted chicken with Kashmir chilli powder, ginger garlic paste, hung curd, kasoori methi and garam masalas	₹	450/695
	Murgh Malai Tikka Mildly spiced chicken tikka with cream and cashew paste	₹	390
	Murgh Achari Tikka Spicy Boneless pieces of chicken with pickle cooked in tandoor	₹	390
	Chicken Hariyali Tikka	₹	395
	Fish Lasooni Tikka Garlic flavoured fish cubes	₹	470
<b>~</b>	Tandoori Prawn Medium spiced prawns skewered and served with mint chutney and salad	₹	575
	Prawn Dhaniya Tikka Prawn marinated in Coriander and Indian spices skewered cooked in tandoor.	₹	575
	Qandahari Fish Tikka Cubes of fish marinated with Indian spices and cashew and cheese	₹	470
	Chicken Kalimirch Tikka Mildly spiced chicken tikka with cream and cashew paste with crushed black pe		395



### Main Course

	Bhindi-Do-Piaz Ladies finger cooked in a medium spiced onion gravy	₹	260
	Aloo Gobi Masala Florets of cauliflower and cubes of potatoes cooked dry with jeera, chillies and coriander.	₹	260
	Mix Veg Curry Assorted vegetables like carrots, beans, green peas, potatoes, cauliflower cooked in a creamy gravy	₹	285
	Paneer Butter Masala Cubes of paneer cooked is a creamy tomato cashew gravy	₹	425
<b>~</b>	Khumb Harra Dhaniya Mushrooms cooked with lots of coriander leaves and spices	₹	295
	Paneer Hundi Lazeez Paneer cooked in creamy white yoghurt based gravy	₹	425
	Dal Tadka Moong dhal tempered with red chilli and jeera	₹	240
	Dal Makhani A creamy combination of Black urd dhal and Rajmah or kidney beans, simmered overnite and enriched with butter and fresh cream	₹	260
	Butter Chicken Masala Tandoor cooked chicken cooked in a creamy tomato cashew gravy	₹	385
<b>~</b>	Chicken Ra Ra Masala Bone-in and shredded chicken cooked with spices onion gravy	₹	385
<b>~</b>	Kozhi Urulai Kozhumbu A south Indian homestyle chicken curry with potatoes	₹	385
	Meen Poondu Kozhumbu A tangy spicy fish curry with shallots and garlic pearls	₹	440
	Fish Masala Boneless cubes of fish cooked with medium spices in a tomato onion based thick gravy	₹	440
	Mutton Mirchi Masala A spicy semi gravy mutton preparation	₹	595
	Jhinga Masaledar (Prawn) Bay fresh prawns cooked in a tomato onion gravy	₹	550
	Yera Thokku (Prawn) A semi dry preparation where the prawns are cooked in ginger, garlic, onions and chopped tomatoes with roasted jeera and a little black pepper	₹	550

# Breads & Rice

Naan - Plain/Butter/Cheese/Garlic	₹	85/110/130/120
Roti/Butter Roti	₹	85/100
Paratha - Laccha/Pudina	₹	95/110
Phulka/Chappathi (2 nos)	₹	85
Surul Paratha (2 nos)	₹	110
Veg Pulao	₹	190
Jeera Pulao	₹	190
Ghee Rice	₹	190
Steamed Rice	₹	170
Chicken Biriyani	₹	360

#### Desserts

Fruits Salad/Ice Cream	₹ 160/190
Choice of Ice Cream	₹ 140
Gulab Jamun	₹ 160
Rasmalai	₹ 200
Carrot Halwa with icecream	₹ 210

#### Drinks

Seasonal Fresh Fruit Juice	<b>₹ 210</b>
Lassi/Sweet/Salt	₹ 180
Fresh Lime Water/Soda	₹ 80/110
Coffee/Tea	₹ 55
Bottle Water	₹ 40
Areated Drinks	₹ 35

Mutton Biriyani

₹ 410





KADALA CURRY	₹	200
VADA CURRY	₹	195
MUSHROOM PEPPER FRY	₹	300
POONDU KHOLAMBHU	₹	200

YERA ROAST	₹ 550
Prawns marinated in ginger- garlic paste, lime juice, chill powder, turmeric, salt and black pepper; shallow fried	
KADAMBA TAWA FRY  Tender squid rings marinated with lime or vinegar, turmeric, salt, roasted jeera powder, chilli powder, curry leaves, ginger julienne, chopped shallots, chopped garlic and cooked on a tawa with very little oil.	₹ 370
KOZHI ROAST Succulent pieces of chicken on the bone, marinated with yoghurt, ginger, garlic, garam masalas and cooked dry in a medium spiced gravy	₹ 385
CHICKEN 65	₹ 385
MUTTAI VARUVAL Boiled eggs marinated and roasted on tawa	₹ 100
FISH CURRY WITH RICE	₹ 375
CHICKEN CURRY WITH RICE	₹ 350

