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front

Blue  
Coriander





**Blue** Coriander  
Nanded

**Blue Coriander**

*A new concept in fine dining.*

*Out of timeless Bounty of Culture comes  
the Pearl of Tradition.*

*From priceless Art & Architecture to fine  
Food & Extravagant Hospitality.*

**Blue Coriander**

*Elegant Dining at Blue Coriander  
would always remain a unique and unforgettable  
experience today & in the future, too.*

*Here, our master chef weaves his magic &  
transports you to an another realm.*

**Blue Coriander** *we complement  
these ways of gracious living & hope you enjoy  
this meal, as much as we enjoy preparing it for you.*

*Let the feast begin.....*

₹

## BREAKFAST

07:30 AM TO 10:30 AM

### SPECIAL SOUTH INDIAN BREAKFAST

Choice of fresh juice or fresh fruit platter poha or  
Upma or choice of dosa toast bread with butter,  
Jam & preserve freshly brewed masala tea or coffee

350

### CHEF'S SPECIAL BREAKFAST

Choice of fresh juice or fresh fruit platter paratha or  
Poori bhaji or masala uthappam choice of cereals  
(corn flakes / chocos / wheat / muesli served with hot  
/ cold milk) toast bread with butter, jam & preserve.  
Freshly brewed masala tea or coffee

400

### CONTINENTAL BREAKFAST

Choice of fresh juice / fresh fruit plate toast bread  
With butter, jam & preserve. Choice of cereals (corn flakes  
/ chocos / wheat / muesli served with hot / cold  
Milk) freshly brewed tea or coffee

300

### FRESH FRUITS PLATTER

Assortment of seasonal fresh fruit

150

### CEREALS & FLAKES

Corn flakes / chocos / wheat / muesli served  
With hot / cold milk

150

### STEAMED IDLI

Steam rice cake made from overnight  
Soaked and fermented batter. Served with  
Coconut, tomato chutney & sambar

120

### DOSA PLAIN / MASALA DOSA / UTHAPPAM

Pancake made from overnight soaked and fermented  
Batter served with coconut, tomato chutney & sambar.

140/100

### POHA

Flattened rice flakes with mustard seeds, turmeric and nuts.

90

### UPMA

Roasted semolina tempered with  
Mustard seeds & curry leaves.  
A delicious south indian delicacy

90

### STUFFED TAWA PARATHA

Aloo / onion / paneer / mix served with curd & pickle.

150

*\*kindly allow us 20 to 25 minutes to serve you, government taxes as applicable\*  
No onion / no garlic option available on request*

<b>POORI BHAJI</b>	₹	175
<i>Flavoured mashed potato curry, served with fried &amp; fluffy bread.</i>		
<b>TEA</b>		55
<i>Masala/black/ginger</i>		
<b>TEA POT</b>		105
<i>Masala/black/ginger</i>		
<b>COFFEE</b>		85
<i>Milk/black</i>		
<b>ALL DAY DINING</b>		
<i>11:00 AM TO 11:00 PM</i>		
<b>PASTAS</b>		250
<i>Spaghetti / penne / macaroni (pick your pasta)</i>		
<i>Arrabbiata / alfredo / pesto (pick your sauce)</i>		
<b>MUMBAI SANDWICH</b>		205
<i>Mumbai street sandwich with cucumber, Tomato, potatoes, cheese &amp; green chutney</i>		
<b>CLUB SANDWICH</b>		205
<i>A layered toasted sandwich with lettuce, veg &amp; cheese.</i>		
<b>CHEESE CHILLY TOAST</b>		180
<i>Mixture of grated cheese &amp; chilies</i>		
<i>Spread on toast and gratinated</i>		
<b>DAL KHICHDI</b>		200
<b>VEG BIRYANI WITH RAITA</b>		300
<b>FRENCH FRIES</b>		150
<b>MAC "N" CHEESE</b>		205
<b>VEG PAKODA</b>		200
<b>FRESH JUICE / CANNED FRUIT JUICE</b>		175
<i>Please ask for the available options</i>		
<b>COLD COFFEE</b>		130/150
<i>Without ice cream/ with ice cream</i>		
<b>MILK SHAKE</b>		180
<i>Please ask for the available options</i>		
<b>LASSI (SWEET / SALTED)</b>		90
<b>CHAAS (BUTTERMILK)</b>		65

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## LUNCH & DINNER

12:30 PM TO 03:00 PM, 07:30 PM TO 11:00 PM

### SOUPS

<b>CHOICE OF CREAM SOUP</b>	₹	180
<i>Tomato / broccolli / mushroom / spinach</i>		
<b>SOUP OF YOUR CHOICE (THE WOKS OF ASIA)</b>		180
<i>Sweet corn / hot &amp; sour / manchow</i>		
<b>SHORBA (TOMATO, DAL PALAK)</b>		150
<i>Warm up with tangy &amp; spicy taste to stir your appetite</i>		
<b>SOUP OF THE DAY</b>		150
<i>Please ask for today's special.</i>		

### SALADS

<b>FRESH GREEN GARDEN SALAD</b>	₹	150
<b>CAESAR SALAD</b>		200
<i>Romania lettuce tossed with olive oil Dressing, garlic &amp; parmesan cheese. Topped with croutons</i>		
<b>GREEK FARMER SALAD</b>		200
<i>Combination of crispy lettuce, tomatoes, Cucumber, red &amp; green onions, persian feta, Kalamata olive with lemon garlic dressing</i>		
<b>RUSSIAN SALAD</b>		200
<i>From russia with love, steamed vegetables &amp; pineapple with mayo dressing</i>		

### STARTERS

#### PAN FRIED DELICACIES

<b>GALOUTI KEBAB</b>	₹	250
<i>Slow cooked mouth watering petty of option available in (rajma mushroom, soyabena)</i>		
<b>CHUPA RUSTAM</b>		350
<i>Surprice for everyone</i>		
<b>DAHI KE KEBAB</b>		350
<i>Pan fried kebab with protine for health lovers international plate</i>		
<b>THE DELICACIES OF INDIAN CLAY OVEN</b>		350
<i>Paneer tikka / achari paneer tikka / malai tikka / afghani paneer tikka</i>		
<b>AJWAINI TANDOORI GOBHI</b>		300
<i>Florets of cauliflower marinated with traditional Indian spices and aromatized with roasted caraway Seeds. Skewered and cooked in a moderate clay oven</i>		

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	₹
<b>BABY CORN TANDOOR SPECIAL</b>	290
<b>KADAK CHEESE PAPAD</b>	150
<b>TANDOORI KUMBH</b>	350
<i>Marinated mushroom &amp; stuffed with cottage cheese. Finished in tandoor, served with lachha onion</i>	
<b>MALAI BROCCOLI</b>	350
<i>Broccoli marinated with cream &amp; spices, smoked In tandoor. Served with mint sauce &amp; lachha onion.</i>	
<b>ORIENTAL SE</b>	
<b>CHILLI PANEER</b>	350
<i>Wok tossed pepper and cottage cheese</i>	
<b>HONEY CHILLI POTATO OR BROCOLI</b>	300/350
<b>SOYA CHILLI</b>	200
<b>CRISPY SPRING ROLL</b>	280
<i>Crunchy &amp; spicy deep-fried rolls served with hot garlic sauce</i>	
<b>SALT &amp; PEPPER</b>	
<b>VEGETABLE/CORN/BABY CORN</b>	280
<i>Crispy fried vegetables tossed With crushed black pepper corn.</i>	
<b>VEGETARIAN MANCHURIAN</b>	250
<i>A chinese delicacy, deep fried balls Dipped in spicy manchurian sauce.</i>	
<b>CHEESE CORNBALLS</b>	250
<i>Balls of corn and cottage cheese, deep-fried.</i>	
<b>MAIN COURSE</b>	
<b>PANEER KALEJI</b>	350
<i>Kaleji refers to liver but we replaced with paneer</i>	
<b>PALAK PANEER KHADA MASALA</b>	300
<i>Mashed boiled spinach with whole garlic and paneer</i>	
<b>PANEER PREPARATION</b>	350
<i>Butter masala/ lababdar/ tikka masala/ pasanda</i>	
<b>PANEER LAHSUNI METHI</b>	350
<b>SOYA CHAAP PALAK MASALA</b>	300
<i>Soya chaap tossed in palak lahsuni palak gravy</i>	
<b>ANGREZI SUBZ MASALA</b>	250
<i>Exotic english vegetable comes in brown onion paste, cream butter</i>	
<b>ALOO CHANGEZI</b>	250
<i>Shallow fried potato curry</i>	
<b>KAJU CURRY / KAJU MASALA</b>	350
<i>Skky light special dish</i>	

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	₹
<b>KOFTA SANJH SAVERA</b>	300
<i>A unique dish made with spinach and paneer</i>	
<b>MALAI KOFTA CURRY</b>	300
<i>Nothing to say anything</i>	
<b>ANGOORI GULAB JAMUN CURRY</b>	350
<i>Delicious dish coming with mini balls of stuffed gulab jamun</i>	
<b>MUTTER METHI MALAI</b>	300
<i>Fresh fenugreek leaves and green peas Cooked in a rich creamy sauce.</i>	
<b>KHUMB DO PYAZA</b>	300
<i>Twice the onion cooked in aromatic spices With flavoured and thick tomato curry</i>	
<b>PALAK AAP KI PASAND</b>	250
<i>Spinach puree cooked with a choice of Potato, green peas, mushroom or paneer.</i>	
<b>CHANA MASALA</b>	250
<i>A traditional punjabi preparation of chickpeas Cooked with fresh ginger, onion &amp; tomato, finished With cottage cheese &amp; coriander leaves.</i>	
<b>AAJ KI SUBZI</b>	280
<i>Seasonal vegetable of the day (mix veg, Veg kolhapuri, veg jalfrezi)</i>	
<b>BHARLI WANGI</b>	300
<i>Baby brinjals stuffed with coconut, onion, Peanut &amp; spices. Shallow fried to the perfection</i>	
<b>BHARELA KARELA</b>	250
<b>SHEWGA MASALA(RED/BLACK GRAVY)</b>	250
<b>SEV BHAJI (MASALA)</b>	220
<b>BHINDI MASALA</b>	220
<b>VEGETARIAN MANCHURIAN GRAVY</b>	350
<i>A chinese delicacy, deep fried balls Dipped in spicy manchurian sauce</i>	
<b>GARLIC PEPPER VEGETABLES</b>	300
<i>A divine experience for vegetable lovers, fresh vegetables Cooked to perfection in a spicy garlic &amp; pepper sauce</i>	
<b>VEG THAI CURRY</b>	300
<b>DAL'S</b>	250
<i>Dal palak/ dal double do tadka/ dal fry</i>	
<b>DAL MAKHNI</b>	300
<i>Our special</i>	
<b>DAL CHUSA</b>	250
<i>Special dal from himalayayas with lots of nutrition</i>	

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## RICE, BIRYANI & PULAO

	₹
<b>POT VEG BIRYANI</b>	300
<i>Saffron &amp; cardamom flavoured basmati rice, Finished with brown onion, fresh ginger, mint Leaves &amp; served with traditional raita</i>	
<b>JEERA RICE/JEERA PEAS PULAO</b>	200/240
<b>DAL KHICHDI</b>	200
<b>BUTTER ONION JEERA RICE</b>	200
<b>STEAM RICE</b>	175
<b>RAITA</b>	100
<i>Mix veg. / onion / pineapple / boondi</i>	
<b>PLAIN CURD</b>	70
<b>PAPAD</b>	50/80
<i>Roasted / fried / masala</i>	

## NOODLES & FRIED RICE

<b>NOODLES (PICKUP YOUR STYLE)</b>	300
<i>Hakka / schezwan / burnt garlic</i>	
<b>VEGETABLE FRIED RICE (THE WOKS OF ASIA)</b>	300
<i>Schezwan / burnt garlic</i>	

## INDIAN BREADS

<b>PHULKA/CHAPATI</b>	30/40
<b>PLAIN ROTI /PLAIN NAAN</b>	30/50
<b>BUTTER NAAN / GARLIC NAAN</b>	60/70
<b>LACHHA PARATHA / PUDINA PARATHA</b>	60/70
<b>ALOO KULCHA / ONION KULCHA / PANEER KULCHA</b>	80/90

## DESSERTS

<b>CHOICE OF HALWA</b>	125
<i>Moong dal / lauaki / carrot (seasonal) Garnished with dry fruits.</i>	
<b>GULAB JAMUN</b>	125
<i>India's most favourite dessert. A deep-fried Khoya balls dipped in a rose-cardamom Flavoured sugar syrup.</i>	
<b>PAYASSAM</b>	125
<i>Saffron flavoured rice pudding.</i>	
<b>TROPICAL FRUIT SALAD</b>	200

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## ICE CREAM OF YOUR CHOICE

*Vanilla / chocolate / strawberry / butterscotch / kulfi*

## CLUB SUNDAE

*Served with nuts, syrups & fruits (pick  
Any 3 flavours) chocolate / vanilla /  
Strawberry / butter scotch*

## PACKAGE BOTTLE WATER

## AERATED DRINKS (CAN)

## FRESH LIME - WATER/SODA

	₹
<b>ICE CREAM OF YOUR CHOICE</b>	150
<b>CLUB SUNDAE</b>	200
<b>PACKAGE BOTTLE WATER</b>	40
<b>AERATED DRINKS (CAN)</b>	140
<b>FRESH LIME - WATER/SODA</b>	90



### House Signature Dish

*our chefs will be delighted to prepare your own favorite dish.  
government taxes as applicable.  
these prices include mrp & additional charges  
for our facilities and services...*



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