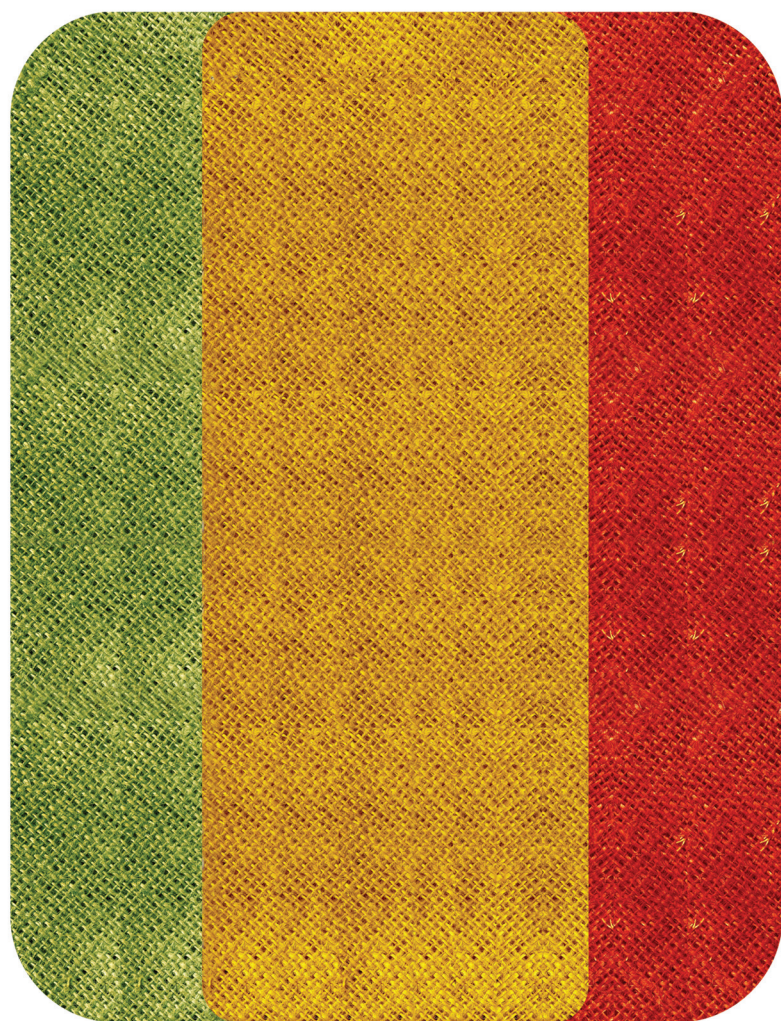




PAVILION



BREAKFAST
(7 am to 10 am)

Breakfast Delights

- South Indian Breakfast

450

(Idly, Vada, Pongal, Dosa, Dessert & Coffee)
- Poori Bhaji

220
- Idly (3 pcs)

200
- Pongal

200
- Vada (4 pcs)

200
- Dosa

200

(Plain, Masala, Onion, Podi, Ghee)
- Uthappam

200

(Plain, Masala, Onion, Podi)
- ▲

Egg Dosa

220
- ▲

Eggs to Order

170

Please let your order taker know if you have any food allergies
and our chef will be happy to accommodate your request.

Taxes as applicable. Convenience charge as applicable (optional).

■ Veg

▲ Non-Veg





ALL DAY DINING
(11 am to 11 pm)

 Vegetable Sandwich & Savouries

Club Sandwich with Cheese, Coleslaw, Tomato & Cucumber	325
Paneer Tikka Sandwich with Mint Chutney	325
Paneer Finger	300
Cheese Chilly Toast	250
Assorted Vegetable Pakora (Potato, Capsicum, Onion, Raw Banana)	250
French Fries	250

Please let your order taker know if you have any food allergies
and our chef will be happy to accommodate your request.

Taxes as applicable. Convenience charge as applicable (optional).

 Veg





ALL DAY DINING
(11 am to 11 pm)

 Non-Veg Sandwich & Savouries

Chicken & Cheese Sandwich	375
Chicken Tikka Sandwich with Mint Chutney	375
Egg Sandwich	250
Fish Finger	500
Club Sandwich with Fried Egg, Chicken & Cheese Sandwich	375
Omlette	275
(Masala/Cheese/Plain)	
Choice of omelette served with bread toast.	
Egg Pakora	275

Beverages

Karur ABC Juice	275
Apple/Pomegranate Juice	250
Milkshake	250
(Vanilla, Strawberry, Chocolate, Butter Scotch)	
Lassi (Sweet, Salt)	220
Seasonal fresh Fruit Juice	200
(Pineapple, Watermelon, Grape, Orange, Sweet Lime, Muskmelon)	
Health Drinks	200
(Horlicks, Boost, Hot Chocolate)	
Hot Beverages (Coffee, Tea, Milk)	100

Please let your order taker know if you have any food allergies
and our chef will be happy to accommodate your request.

Taxes as applicable. Convenience charge as applicable (optional).

 Non-Veg





LUNCH & DINNER
(12.30 pm to 3 pm & 7 pm to 11 pm)

Salad

- VEGETARIAN

Tandoori Pineapple Salad275

Cubes of pineapple cooked in the tandoor with rich creamy mayonnaise and mint chutney garnished with nuts.

Thai Cucumber Salad275

Fresh cucumber and cilantro mixed with sweet & tangy sauce.
- ▲

NON-VEGETARIAN

Oriental Chicken Salad325

Soy roast chicken with sesame seed, capsicum, onions.

Chicken Hawaiian Salad325

Shredded chicken, cabbage, capsicum and pineapple with mayo dressing.

Soup

- VEGETARIAN250

(Mushroom, Tomato, Broccoli and Almond, Manchow, Sweet Corn)
- ▲

NON-VEGETARIAN275

(Kozhi Malli Charru, Manchow, Sweet Corn, Lemon and Coriander Prawn)

Please let your order taker know if you have any food allergies and our chef will be happy to accommodate your request.

Taxes as applicable. Convenience charge as applicable (optional).

■ Veg

▲ Non-Veg





LUNCH & DINNER
(12.30 pm to 3 pm & 7 pm to 11 pm)

 Vegetarian Appetizer

- Honey Chilly Lotus Stem375

Deep fried lotus stem tossed with chef special sauces and honey.
- Water Chestnut (Pepper Salt/Sweet & Spicy)375

Choice of water chestnut preparation as you like.
- Cheesy Mushroom Kebab375

Cheese stuffed mushroom coated with cashew-based spices.
- Tandoori Broccoli375

Florets of broccoli coated with creamy tandoor masala and char grilled.
- Paneer Tikka300

Paneer cubes with capsicum, tomato and onion marinated with cashew & Kashmiri chilly powder and char grilled.
- Paneer Methi Fry300

Batter fried cubes of paneer coated with dry methi leaves.
- Malaysian Cottage Cheese300

Fried paneer cubes tossed with spring onion, celery, chilli garlic sauce and garnished with peanut powder.
- Chin Chin Chilly Mushroom300

Battered fried mushroom tossed with ginger garlic capsicum mixed with tomato and soya sauce.
- Baby Corn Pepper Salt300

Blanched baby corn coated with peppery batter and deep fried.
- Beetroot Paneer Tikka300

Paneer cubes marinated with roasted beetroot puree, capsicum, onion, tomato and spices & char-grilled.
- Basil Broccoli300

Florets of broccoli tossed with basil and coconut milk.
- Vegetable Spring Roll with Chilly Garlic Sauce250
- Kemong Cauliflower250

Perfectly roasted cauliflower in kemong sauce.
- Tandoori Vegetarian Platter950

An assortment of selected vegetable kebabs.
(Paneer Tikka, Cheesy Mushroom Kebab, Tandoori Brocoli, Malai Gobi, Veg Chapli Kebab, Pineapple Kebab)

Please let your order taker know if you have any food allergies and our chef will be happy to accommodate your request.

Taxes as applicable. Convenience charge as applicable (optional).  Veg





LUNCH & DINNER
(12.30 pm to 3 pm & 7 pm to 11 pm)

 Seafood Appetizer

- Tawa Fried Seer Fish

900

Slices of seer fish marinated with South Indian spices and grilled.
- Squid Fritters

600

Squid is sliced in to a ring and crumb fried.
- Korean Spicy Prawns

600

Prawn sautéed with sweet and spicy sauce & cooked with Korean chilli paste.
- Lasooni Prawn Tikka

600

Prawn marinated with yoghurt garlic and spices & cooked in the clay oven.
- Prawn Pepper Fry

600

Medium prawn tossed with traditional Chettinad pepper masala.
- Golden Fried Prawn

600

Prawn coated with egg batter and deep fried.
- Prawn Vepudu

600

Batter fried medium prawns tossed with onion and capsicum in Andhra style.
- Chemmeen Roast

600

Batter fried shrimp tossed with onion & tomato with spices.
- Yashmini Fish Tikki

500

Minced fish coated with chef special masala and tawa grilled.
- Hot Chilly Fish

500

Spicy Asian fish slice tossed with soya garlic sauce.
- Phuket Fish

500

Braised fish tossed with chilli and tomato soya sauce.
- Meen Pollichathu

500

Tawa grilled fish slices wrapped in banana leaves and flavoured with Kerala spices.
- Nethili Meen Varuval

450

Batter fried fish with South Indian masala.
- Pavilion Seafood Platter

1800

Tawa fried vanjaram fish, nethili fry, chemmen roast, achari fish tikka, fish finger, phuket fish)

Please let your order taker know if you have any food allergies and our chef will be happy to accommodate your request.

Taxes as applicable. Convenience charge as applicable (optional).  Non-Veg





LUNCH & DINNER
(12.30 pm to 3 pm & 7 pm to 11 pm)

 Chicken Appetizer

- Tandoori Chicken (Half)

500

Chicken leg and breast marinated in yoghurt, tandori spices, cooked in clay oven.
- Kozhi Kondattam

375

South Indian chicken fry tossed with dried chilly and coconut flakes.
- Guntur Kodi

375

Andhra style chicken prepared with freshly ground spices.
- Nallampatti Kozhi Fry

375

Chicken cubes cooked with traditional South Indian masala.
- Crispy Honey Glazed Chicken

375

Fried chicken stripes tossed with delicious honey sauce.
- Chengdu Chicken

375

Chicken cooked with dried red chilli and pepper corn in Chinese style.
- Orange Chicken

375

Batter fried chicken tossed with orange sauce in oriental style.
- Punjabi Murgh Tikka

375

Chicken marinated with spices, gram flour and cooked in the tandoor.
- Cashew Murgh Tangiri

375

Chicken drumstick marinated in cashew paste, mustard oil and yogurt finished in the clay pot oven.
- Monica Chicken

375

Deep fried chicken tossed with chinese sauces and finished with yogurt.
- Chicken Uppukari

375

A popular dish of Kongu region.
- Alishan Murgh Kebab

375

Chicken pieces marinated with special masala cooked in a tandoor.
- Hong Kong Crispy Chicken

375

Crispy fried chicken sautéed with szechuan sauce and star anise powder.
- Peshawari Chicken Kebab

375

Please let your order taker know if you have any food allergies and our chef will be happy to accommodate your request.

Taxes as applicable. Convenience charge as applicable (optional).  Non-Veg





LUNCH & DINNER
(12.30 pm to 3 pm & 7 pm to 11 pm)

 Meat Appetizer

- Mutton Ghee Roast

700

Boneless lamb chunks cooked in Chettinad style and roasted with South Indian spices & ghee.
- Kongunadu Irachi Kola Urudai

700

Dumplings of minced mutton with homemade spices and deep fried.
- Mutton Chapli Kebab

700

Minced mutton with Indian spices cooked on the tawa.
- Mutton Pepper Fry

700

Tender boneless mutton roasted with more black pepper and spices.
- Crispy Lamb Oriental Style

700

Deep fried shredded lamb tossed with vegetable in chilli bean sauce.
- Tandoori Non-Veg Platter

1600

An assortment of chicken, fish and meat varieties.
(Tandoori Chicken, Tangri Kebab, Chapli Kebab, Murgh Malai Kebab and Fish Tikka)

Please let your order taker know if you have any food allergies and our chef will be happy to accommodate your request.

Taxes as applicable. Convenience charge as applicable (optional).  Non-Veg





LUNCH & DINNER
(12.30 pm to 3 pm & 7 pm to 11 pm)

 Vegetarian Main Course

Vegetable Kothu Paratha	350
Methi Paneer Masala	300
Cubes of paneer cooked in rich tomato gravy with kasoori methi.	
Malai Paneer Mutter	300
Cottage cheese and green peas cooked in rich cashew gravy with authentic spices.	
Paneer Butter Masala	300
Paneer cooked in onion and tomato gravy.	
Masaladar Kofta Curry	300
Vegetable dumplings with nuts simmered in smooth yellow gravy.	
Mushroom Peas Chettinad	300
Traditional Chettinad preparation of button mushroom peas.	
Gobi Tikka Masala	300
Tossed char grilled gobi cooked with rich tomato gravy.	
Subzi Razeela	250
Veg and palak puree cooked in rich creamy gravy.	
Kadai Vegetables	250
Indian dish made of vegetables in a fragrant of freshly grounded spices.	
Vegetable Chettinad	250
Vegetables cooked in Chettinad style.	
Aloo Simla Mirch	250
Stir fried aloo and capsicum cooked with spices and herbs.	
Lasooni Dal	225
Dal - Tadka/Palak/Methi	225

Please let your order taker know if you have any food allergies and our chef will be happy to accommodate your request.

Taxes as applicable. Convenience charge as applicable (optional).  Veg





LUNCH & DINNER
(12.30 pm to 3 pm & 7 pm to 11 pm)

Seafood Main Course

- Thanjavur Eral Thokku 600
Prawns with coconut and tangy masala sprinkled with pepper powder.
- Asian Chilly Garlic Prawns (Nappy Sauce) 600
Wok tossed prawn in a nappy chilly garlic sauce.
- Jalpari Ki Curry 600
Prawn cooked with rich and creamy gravy in North Indian style.
- Thoothukudi Meen Kozhambu 500
Spicy delicious tangy fish curry in a regional style with coconut milk.

Chicken Main Course

- Chicken Kothu Paratha 400
- Kozhi Varutha Curry 375
A spicy Chettinad chicken gravy made with roasted and ground coconut & spices.
- Kozhi Tanni Kozhambu 375
Chef Kadar's favourite dish and if you like it, ask for the recipe!
- Murgh Lababdar 375
Slow cooked onion and tomato gravy in a brass vessel with chicken finished with a mint of cream & dusted with chef kadar's spices.
- Methi Murgh Masala 375
Cubes of chicken cooked in rich onion based gravy with kasoori methi.
- Peshawari Kadai Murgh 375
Regional style chicken preparation with chef's special grounded masala.
- Shredded Chicken with Bell Pepper Sauce 375
Deep fried shredded chicken tossed with bell pepper in soya sauce.

Please let your order taker know if you have any food allergies and our chef will be happy to accommodate your request.

Taxes as applicable. Convenience charge as applicable (optional).  Non-Veg





LUNCH & DINNER
(12.30 pm to 3 pm & 7 pm to 11 pm)

Meat Main Course

- Mutton Kothu Paratha 700
- Mutton Kheema Peas Masala 700
Minced mutton and peas cooked with South Indian masala.
- Madurai Irachi Kozhambhu 700
A recipe of spices and mutton from the streets of Madurai slowly simmered & served.
- Hyderabadi Hari Mutton Curry 700
Fresh coriander and mint ground with whole spices & slow cooked mutton with bone.
- Laal Maas 700
Mutton curry prepared with yoghurt and red chilli.

Biriyani

- Non-Veg Prawn Biriyani 600
- Non-Veg Mutton Dum Biriyani 550
- Non-Veg Chicken Biriyani 375
- Non-Veg Egg Biriyani 350
- Veg Veg Biriyani 300
- Veg Pulao 300
(Jeera, Peas, Veg)

Please let your order taker know if you have any food allergies
and our chef will be happy to accommodate your request.

Taxes as applicable. Convenience charge as applicable (optional). Veg Non-Veg





LUNCH & DINNER
(12.30 pm to 3 pm & 7 pm to 11 pm)

Indian Breads

Stuffed Kulcha (Paneer/Cheese)	160
South Indian Paratha	110
Naan/Roti (Garlic/Butter/Kalonji)	110
Naan/Roti (Plain/Pudina/Methi)	100
Tawa Paratha	100
Phulka (2 nos)	100
Chapathi	100

Curd

Chinna Vengayam Curd Rice (Served Warm)	275
Fruit Curd Rice	275
Set Curd	120

Please let your order taker know if you have any food allergies
and our chef will be happy to accommodate your request.

Taxes as applicable. Convenience charge as applicable (optional). Veg





LUNCH & DINNER
(12.30 pm to 3 pm & 7 pm to 11 pm)

Rice & Noodles

▲	Prawn Fried Rice (Malacca/Szechwan/Chettinad/Thai)	600
▲	Chicken Fried Rice (Plain/Malacca/Szechwan/Chettinad/Thai)	375
▲	Chicken Noodles (Garlic/Hakka/Szechwan/Thai)	375
●	Veg Fried Rice (Plain/Malacca/Szechwan/Chettinad)	300
●	Veg Noodles (Garlic/Hakka/Szechwan)	300
	Chinese Chopsuey (● Veg / ▲ Non-Veg)	300/375
	American Chopsuey (● Veg / ▲ Non-Veg)	300/375
●	Plain Steamed Rice	170

Please let your order taker know if you have any food allergies
and our chef will be happy to accommodate your request.

Taxes as applicable. Convenience charge as applicable (optional). ● Veg ▲ Non-Veg





LUNCH & DINNER
(12.30 pm to 3 pm & 7 pm to 11 pm)

Continental

 NON-VEGETARIAN

- Rosemary Grilled Lamb Chop

800

Lamb chops marinated in a mixture of rosemary, garlic and seasoning.
- Creole Fish with Lemon Butter Sauce

700

Fillet of fish marinated with herbs, paprika and grilled served with coleslaw, pepper sauteed vegetables & french fries.
- Crumb Fried Chicken

600

Chicken breast coated with bread crumbs and deep fried served with french fries & coleslaw.
- Chicken Steak

600

Chicken breast grilled and coated with brown sauce & served with buttered rice and boiled vegetables.
- Pasta Chicken Arabiata

500

Tender chicken with chopped olives and pasta in tomato sauce served with garlic bread.
- Pasta Chicken Alfredo

500

Pasta cooked with chicken and creamy cheese sauce served with garlic bread.

 VEGETARIAN

- Baked Corn & Spinach

400

American corn and spinach in creamy sauce baked with grated cheese.
- Spaghetti Arabiata

400

Spaghetti cooked with a hint of spiced tomato sauce and oregano served with garlic bread.
- Penne Alfredo

400

Pasta cooked with vegetable and creamy cheese sauce served with garlic bread.

Please let your order taker know if you have any food allergies and our chef will be happy to accommodate your request.

Taxes as applicable. Convenience charge as applicable (optional).  Veg  Non-Veg





LUNCH & DINNER
(12.30 pm to 3 pm & 7 pm to 11 pm)

Dessert

- ☒ Fried Ice Cream 350
- ☒ Falooda 350
- ☒ Tutti Fruity Ice Cream 350
- ☒ Brownie with Ice Cream 300
- ☒ Gulab Jamun with Ice Cream 250
- ☐ Caramel Custard 250
- ☒ Shahi Tukra 250
- ☒ Chocolate Samosa 250
- ☒ Choice of Ice Cream 200
- ☒ Rasgulla 350
- ☒ Ras Malai 350
- ☒ Rabadi Malpua 300

Please let your order taker know if you have any food allergies
and our chef will be happy to accommodate your request.

Taxes as applicable. Convenience charge as applicable (optional).

☒ Veg

☐ Non-Veg



BEVERAGES

Indian Favourites

WHISKY

Antiquity	200
RC Deluxe	150
Signature	150

RUM

Bacardi Limon	180
Old Monk	150
Bacardi Black	180

GIN

Hichki	180
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WHITE SPIRITS

Juno Vodka	150
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BRANDY PREMIUM

Morpheus Blue	180
Louis Vernant	150
Morpheus XO	150
Mansion House	150
1848	150
Mc VSOP	150

Our standard spirit measure is 30 ml • Prices in Indian Rupee
Brands subject to availability • Taxes as applicable
Convenience charge as applicable (optional).





BEVERAGES

Indian Favourites

BEER*	
Kingfisher Strong (650 ml)	500
Kingfisher Lager (650 ml)	500
Kingfisher Ultramax	600
British Empire Malt	600
Amstel (650 ml)	500
British Empire	500
British Empire Tin	450

Around The World

Glenmoranjie	1000
100 Pipers	300
Light House	400
Hennessy Brandy	800
Bardinet Brandy	300
Belvedere Vodka	700
Tequila	300

WINES	
White Wine (150 ml) by Glass	1100
Red Wine (150 ml) by Glass	1100

*Our standard spirit measure is 30 ml • Prices in Indian Rupee
Brands subject to availability • Taxes as applicable
* Rates are inclusive of taxes. Convenience charge as applicable (optional).*





BEVERAGES

Classic Cocktails

A very interesting story lies behind the origin of the word cocktails. Barkeepers in America used to mix drinks for the soldier during wartime. One day Batsy Flannigan is believed to have served a mixed drink to a soldier, which was as colourful as a cock's tail. Hence, mixed drinks came to be termed as cocktails.

VODKA 450

Chilly Vodka

Combination of vodka, lemon juice, sugar syrup, tabasco and green chilly.

Screwdriver

Supposedly invented by oilmen who stripped it with their screwdrivers, vodka and orange juice.

Cosmopolitan

A refreshing cocktail with vodka, triple sec, cranberry juice, lime.

Moscow Mule

A refreshing twist on the classic mule, featuring vodka, zesty lime juice, and ginger ale, served over the ice in a copper mug.

Espresso Martini

A bold and invigorating cocktail blending rich espresso, smooth vodka and simple syrup.

BRANDY 450

East India

This cocktail is full of different flavours that make this an unusual and a delicious drink. Brandy, triple sec, pineapple juice and dash of bitter.

TEQUILA

Margarita 550

Cocktail with tangy lime juice, smooth tequila, and a hint of orange liqueur, served chilled with salted rim.

WHISKY

Old Fashioned 450

The old fashioned blends bourbon with a touch of sugar, bitters, and a twist of citrus, delivering a smooth, rich and subtly sweet sipping experience.

LONG ISLAND ICE TEA 1100

Cocktail blending vodka, gin, rum, tequila, triple sec, lemon juice, and a splash of cola.

Our standard spirit measure is 30 ml • Prices in Indian Rupee
Brands subject to availability • Taxes as applicable
Convenience charge as applicable (optional).





BEVERAGES

RUM 450

Mojito

Combination of rum fresh mint leaf, lemon, sugar, crushed ice.

Pina Colada

The classic cocktail made with dark rum, coconut milk and pineapple juice.

Planters Punch

A combination of rum, orange juice and pineapple with a touch of fizz.

Daiquiri

Rum, fresh lime juice and simple syrup, shaken to perfection for a crisp, refreshing taste.

SHOOTERS 400

Dangerous Drive

Vodka, grenadine and fresh lime.

Mad Dog

Chilled vodka topped with strawberry syrup and tabasco.

SMOKES 350

Gold Flake Kings

Gold Flake Lights

CLASSIC CONNET 500

Our standard spirit measure is 30 ml • Prices in Indian Rupee
Brands subject to availability • Taxes as applicable
Convenience charge as applicable (optional).





BEVERAGES

MOCKTAILS 350

Paradise Punch

A combination of ice-creams shaken with mango and pineapple juices.

Kapi Culture

Cold brew-revitalizing, it packed with a punch that delivers a light delicate, dark chocolate note, yet with no addition of chocolate.

Blue Ginger Fizz

A vibrant blend of blue pea tea, zesty lime, and sweet syrup, topped with fiery ginger beer. A refreshing, color-changing mocktail with a blod kick.

Mint Cinnamon Cooler

A combination of refreshing drink made with mint, cinnamon syrup & cordial citrus with sprite, creating a balanced blend of fresh and spicy flavour.

MIXERS AND COOLERS

Energy Drink 275

Canned Juice 200

Fresh Lime Soda/Water 150

Packaged Drinking Water 80

Club Soda (300 ml) 60

Aerated Soft Drinks (200 ml) 60

Our standard spirit measure is 30 ml • Prices in Indian Rupee
Brands subject to availability • Taxes as applicable
Convenience charge as applicable (optional).





THE Residency
KARUR