



Flavours

## BREAKFAST

(Time-7:30hrs-11:00hrs)

☑☑ Healthy Breakfast	200
Idli sambar, choice of paratha , egg preparation , fresh juice , tea/ coffee, Tawa Paratha	
☑ Tawa Paratha	170
Flat bread with potatoes / cauliflower / cottage cheese stuffing served with butter, pickle & curd	
☑ Idli	170
Steamed rice & lentil cakes served with sambar and two varieties of chutney	
☑ Dosa (Plain, Onion,Masala)	150
Crispy crepe of rice and lentil mixture served plain or with filling with sambar & two varieties of chutney	
☑ Poori Bhaji	150
Aloo bhaji with hot puffed puries	
☑ Vada	150
Fried lentil dumpling served with sambar and two varieties of chutney	
☑ Fresh Juice	150
Choice of fruit/vegetable	
☑ Eggs to order	150
Choice of Sunny side up / omelette / boiled eggs / scrambled / poached	
☑ Vegetable upma	140
☑ Poha	140
Flattened rice, tempered with curry leaves, onions, mustard and tossed with Peanuts	

*We do not levy service charge. \*Taxes as applicable*

## STARTERS & SIZZLERS

(Time-1200hrs-2300hrs)

(Tandoor items will be available between 12.30 pm. - 3.00 pm. & 7.30pm - 11pm.)

■ Tandoori non vegetarian platters	799
Assortment of tandoori non vegetarian preparations - Assorted chicken tikkas fish tikka and tandoori prawns	
■ Mix grill sizzlers	499
Selection of grilled river sole & marinated with chicken sausage with jacket potato topped with grilled pineapple slice with barbeque sauce	
■ Tawa surmai fry	480
Slice king fish marinated with Indian spices with mint sauce	
■ Angara pomfret masala	480
Pomfret marinated with ginger garlic chilies & Indian spice served with mint sauce	
■ Machhali methi tikka	450
Tender chunks of marinated in fenugreek & Indian spices	
■ Guntur chilly chicken	380
Chilly chicken tossed in Guntur red chillies	
■ Murgh malai tikka	380
Juicy chicken morsels marinated in a rich cashew nut and cheese marinade with black cumin seeds then cooked in a clay oven	
■ Fish tikka ajwani	380
Fish fillet chunks marinated carom seed roasted in clay oven	
■ Sholay ka murgh tikka	370
Cinnamon Flavored chicken cubes cooked in charcoal clay oven	
■ Drums of heaven	370
Chicken wings crispy fried and tossed in a tangy spicy sauce.	
■ Tandoori subz platters	499
Assortment of tandoori vegetarian preparations - paneer tikka, vegetable seekh & tandoori vegetables Coated mushroom and baby corn tossed with chilly basil & hot pepper sauce	
■ Cottage cheese bitokes sizzlers	399
Cottage cheese stakes stuffed with marinated mushroom serve with white wine reduction with jackets potato.	
■ Shahi paneer tikka	299
Cottage Cheese Chunks Marinated with Awadhi spices roasted in clay oven	
■ Mushroom salt n paper	299
Cubes of cottage cheese with Kashmiri chilly marinade cooked in a clay oven	
■ Peppery mushroom baby corn/sweet corn	265

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- Hara bhara kebab 225  
 Minced of mix Indian vegetables with Indian spices served with mint sauce
- Vegetable dumplings / 65 / Chilly paneer 250/300  
 Steamed exotic vegetables balls deep fried & tossed with tangy sauce
- Cheesy garlic bread 240  
 Garlic bread topped with cheese

## SOUPS & SALAD

- Balsamic chicken salad 290  
 Grilled chicken breast in balsamic dressing with cucumber tomatoes, capsicum and onion.
- Hawaiian salad 270/290  
 A classic salad with juliennes of greens with pineapple and cheese tossed in mayonnaise.  
 Regular or Chicken.
- Classic non veg caesar salad / veg 250/280  
 Fresh Ice berg lettuce in a Caesar dressing seasoned with parmesan, capers and croutons Vegetarian/Chicken.
- ■ Cream soup 170  
 A creamy soup with choice of mushroom/ chicken /vegetables
- ■ Man chow (chicken or vegetarian) 125/150
- Dal shorba / Tomato shorba 155  
 Flavoured of lentil and coriander leaves soup flavoured with fresh coriander
- Green salad 150

## MUNCHIES

- Chicken tikka & cheese sandwich 280
- ■ Kathi Roll (paneer tikka & Chicken tikka) 275/300
- Herb spiced chicken burger 275
- Classical club sandwich 265
- ■ Cheese chilly toast /chicken cheese chilly toast 200/225
- Veg grilled sandwich / toasted 200
- Mix vegetable pakoda 200  
 Chilli, onion, potato, aubergine and cottage cheese fritters
- French fries 180  
 French fries with dips

## INTERNATIONAL FAVORITES

- Pepper chicken supremo 470  
Succulent chicken, grilled to perfection on a skillet, with pepper jus. Served with fried potatoes, buttered vegetables and garlic bread
- ■ Choice of pasta veg/ non veg 375/400  
Fettuccini, farfalle, penne & Spaghetti serve with arrabiata, bolognaise, tomato & Cream sauce
- Grilled fish LBS 370  
Grilled fish, in a lemon butter sauce, served with sauté vegetables and fries
- Chicken mozzarella caramelized 370  
Grilled chicken breast serve with caramelized cheese sauce
- Fish –N- chips / fish finger 350  
Marinated fish fillets with continental spices coated & deep fried
- Grilled vegetable skewers in barbeque sauce 300  
Marinated exotic vegetables grilled & serve with butter garlic sauce

## ORIENTAL SELECTION

- Prawns or pomfret oyster sauce 450  
Prawns cooked in oyster sauce Noodles tossed in a wok with vegetables and choice of meats
- Noodle tossed in a wok with vegetables and choice of meats 400
- Prawns 350
- Chicken 350
- Vegetables 300
- Thai curry's ( green / yellow/ red/ massaman /penang 390
- Paneer chilli 350  
Cubes of Cottage cheese tossed in a soya and fresh green chilli sauce
- Fish in black pepper sauce 350  
Sliced fish tossed in a black pepper sauce
- Wok tossed rice and noodle 300  
Pre mixed fried Rice Noodle and chicken gravy .
- Fish in hot garlic sauce 350
- Honey chilly chicken 350  
Diced of chicken tossed with soya & fresh red chilli sauce

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■ Stir fried chinese greens flavored in garlic sauce	300
■ Veggie / cottage cheese in hot garlic sauce	300
■ Hakka noodles & fried rice	300
■ Wok tossed rice and noodle	250
Pre mixed veg fried Rice Noodle and veg gravy	

## HEALTH SELECTION

■ Roast chicken breast with tomato salsa	225
■ Sprouted bean & capsicum salad	170

## INDIAN CHAPTER

■ Butter paneer masala	380
Cottage Cheese cooked in tomato & cashew nut gravy	
■ Punjabi paneer masala	380
Cottage Cheese cooked in an onion and tomato gravy tempered with red chillies and whole coriander	
■ Stuffed vangi or lady finger	250
Stuffed eggplant or lady finger cooked in spice tomato gravy	
■ Dal makhani /Dal tadka	250
■ ■ Awadhi Biryani from the Handi (veg / Non Veg)	400/495
Serve with raita, kachumber salad & Pickle	
■ Nihari gosht	449
Baby Lamb Chunks cooked in brown saffron & Indian spice	
■ Mutton sukha	470
A dry mutton preparation in a thick brown onion gravy	
■ Mutton rogan josh	475
All-time favorite lamb delicacy	
■ Murgh makhani	399
Tender chicken cooked in makhani gravy	
■ Sharabi kebabi tikka masala	399
Chicken tikka cooked in tomato & onion rich gravy	
■ Kadhai murgh	399
Chicken Tikka tossed with tomato onion gravy	
■ Koyla dum murgh	375
Chicken on bone cooked on slow fire in poppy seeds and almond gravy.	

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<ul style="list-style-type: none"> <li>■ Chicken chattinad</li> </ul>	400
<ul style="list-style-type: none"> <li>Chicken on bone cooked reach tomato gravy .</li> </ul>	

## SIDES

<ul style="list-style-type: none"> <li>■ Peas pulao / Jeera pulao/ Dal khichdi</li> </ul>	250
<ul style="list-style-type: none"> <li>■ Curd rice</li> </ul>	250
<ul style="list-style-type: none"> <li>■ Steam rice</li> </ul>	200
<ul style="list-style-type: none"> <li>■ Indian breads any one ( Roti , Naan) (2 Piece's)</li> </ul>	80
<ul style="list-style-type: none"> <li>■ Malbar paratha / Laccha Paratha/Missi Roti (2 Piece's)</li> </ul>	100
<ul style="list-style-type: none"> <li>■ Raita (Plain, Cucumber, Mixed Vegetable)</li> </ul>	100

## DESSERT

<ul style="list-style-type: none"> <li>■ Carmel custard</li> </ul>	150
<ul style="list-style-type: none"> <li>■ Chocolate walnut brownie with vanilla ice cream</li> </ul>	155
<ul style="list-style-type: none"> <li>■ Sundae three seasons</li> </ul>	155
<ul style="list-style-type: none"> <li>■ Fresh fruit platter</li> </ul>	150
<ul style="list-style-type: none"> <li>■ Mataka kulfi</li> </ul>	140
<ul style="list-style-type: none"> <li>■ Gulab jamun</li> </ul>	120
<ul style="list-style-type: none"> <li>■ Kesari shreekhand</li> </ul>	120
<ul style="list-style-type: none"> <li>■ Ice cream selection -chocolate, vanilla , butter scotch ,mango &amp; strawberry</li> </ul>	100

## BEVERAGES

<ul style="list-style-type: none"> <li>■ Malts – Hot chocolates /bourn vita</li> </ul>	125
<ul style="list-style-type: none"> <li>■ Lassi – sweet / salted / plain</li> </ul>	125
<ul style="list-style-type: none"> <li>■ Hot selection tea - Assam /Darjeeling /Green Tea / lemon</li> </ul>	100
<ul style="list-style-type: none"> <li>■ Hot selection coffee - Espresso / Cappuccino / Filter coffee</li> </ul>	100
<ul style="list-style-type: none"> <li>■ Packaged drinking water</li> </ul>	80

*We do not levy service charge. \*Taxes as applicable Bottled,  
packaged and canned beverage Prices include MRP and additional charges  
for establishments Services and facilities*

*Please inform your server if you or any other member of allergic to any of the food  
allergens- dairy products, egg, fish, pea nuts, seafood, selfish, soy tree nuts*

*(cashew nut, walnut & almond) and wheat etc. .This will help*

*us serve you better. All Tandoor items available from 12:30 to 15:30 hrs & 19:30 to 23:00 hrs.*

