Every road, lane, home and face of the historical temple town, Madurai boasts of a food tradition as ancient as the royal Pandiya Kingdom. The plethora of Madurai delicacies ranging from idili, pongal, paniyaram and payasam to iral manga curry, meen kozhambu and chicken chettinad, bring the true spirit of myriad tastes and delight. A culinary journey through the hub of these centuries-old secret recipes, the distinct flavours and the gully-gourmet they serve is now made easier by our chefs, as they recreate the legendary taste of the land once again. Indulge in a regal dining experience to feast your heart’s content with deliciously divine and tantalizing flavours of the royal city.
Organic Food and Your Health

What does "organic" mean?
The term “organic” refers to the way agricultural products are grown and processed. While the regulations vary from country to country, organic crops must be grown without the use of synthetic pesticides, bioengineered genes (GMOs), petroleum-based fertilizers, and sewage sludge-based fertilizers.

The benefits of organic food
How your food is grown or raised can have a major impact on your mental and emotional health as well as the environment. Organic foods often have more beneficial nutrients, such as antioxidants, than their conventionally-grown counterparts and people with allergies to foods, chemicals, or preservatives often find their symptoms lessen or go away when they eat only organic foods.

Organic produce contains fewer pesticides Chemicals such as fungicides, herbicides, and insecticides are widely used in conventional agriculture and residues remain on (and in) the food we eat.

Organic food is often fresher because it doesn’t contain preservatives that make it last longer. Organic produce is often produced on smaller farms.

Organic farming is better for the environment Organic farming practices reduce pollution, conserve water, reduce soil erosion, increase soil fertility, and use less energy.

Nutrient-Dense Food
According to a State of Science Review done in 2008, organic food has more nutritional superiority than its non-organic counterparts.

Stronger, More Energetic Body
No pesticides, chemicals, or processed additives bogging down your system means a smaller risk of disease, illness, and disorders in yourself. Nothing leaves you feeling tired and gross like unhealthy junk food.

It tastes better true; it may not taste as good if you’re accustomed to the addictive qualities of junk food additives, such as processed sugar and MSG. But after just a short time of your body experiencing truly healthy food, you’ll be craving it.

Please inform our associates if you are allergic to any ingredients.
Some food preparations contain mono sodium glutamate. Please inform our associates in case you would like your food prepared without it.
Breakfast all day 06:30 hrs – 23:00 hrs

International Selections

- Choice of freshly squeezed seasonal fruit juice 200
  sweet lime, grape, pineapple, watermelon, orange

- Detox Juices 220
  - Electric green
cucumber, parsley, green apples & spinach
  - Tropical mint
spinach, cucumber, celery, pineapple & lemon
  - Beet It up
  ginger, beetroot, carrot & celery

- Good-to-drink smoothie 275
  spinach and flax, avocado n’ pear, oaty banana, peach n’ honey

- Organic cereals 250
  homemade muesli or all bran flakes
  served with soya milk, low-fat milk or yoghurt

- Freshly baked from the oven 295
croissant, danish, muffins & doughnuts served with butter, fruit preserves, marmalade & honey

- Cereals 235
  corn flakes, chocó flakes & wheat flakes, served with hot or cold milk

- Stack of pancakes 295
  Served with maple syrup, honey and melted butter, plain or choose filling – banana, apple or raisins

- Eggs cooked to order 325
  scrambled, boiled, fried, poached, omelettes of your choice,
served with bacon or chicken sausage, hash brown and grilled tomato

All prices are in Indian rupees and subject to government taxes.
Indian Selections
07:00 hrs – 11:00 hrs

- Idly
  - steamed rice and lentil cake, served with sambar and chutney

- Medhu wada
  - crispy fried dumplings of lentils, ginger and cumin served with coconut chutney and sambar

- Multi-grain dosa
  - all-time favorite with chef’s special touch, made with five types of lentils and grains and served with red and green chutney

- Dosa or uttapam
  - traditional rice and lentil pancake, plain or masala, served with sambar and chutney

- Pongal
  - newly harvested rice and yellow lentils cooked together and tempered with cumin, black pepper served with coconut chutney

- Upma
  - south Indian breakfast specialty made with semolina tempered with mustard onions and curry leaves

- Poori bhaji
  - whole wheat Indian bread deep fried and served with potato preparation

- Paratha
  - aloo, gobi or paneer, served with yoghurt and pickle

- Poha
  - pressed rice tossed with mustard, peanuts and tomatoes flavoured with turmeric and lime

All prices are in Indian rupees and subject to government taxes.
Regional Cuisine
12:30 hrs – 14:45 hrs; 19:00 hrs – 23:00 hrs

Appetizer

- **Iral perunjeeraga wada**
  fennel infused prawns crispy fried with lentil crust and served with spicy onion chutney
  675

- **Kari thengai roast**
  lamb cooked with pearl onions, garlic, coconut and crushed black pepper
  575

- **Kothamalli kozhi milagu peratal**
  pepper crusted morsels of chicken fried and tossed with coriander and coconut sauce
  575

- **Manga urundai podi thooval**
  hot & sour mango stuffed rice dumplings steamed and tossed with homemade spice mix
  325

- **Vazhai poo wada**
  deep fried banana flower buds and lentil fingers served with spicy garlic and curry leaf dip
  325

- **Kara kuzhi paniyaram**
  local favorite rice & lentil preparation with tempering cooked in special mould served with tomato chutney
  325

Soup

- **Murungai malli charu**
  traditional drumstick and lentil soup flavoured with coriander
  235

- **Kadal nandu milagu rasam**
  local delicacy crab soup with hand ground spices
  250

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Main Course

- Iral manga curry 725
  prawn curry cooked with raw mango and coconut cream

- Poondu meen kozhambu 655
  fish cubes cooked with elephant garlic in tomato based gravy

- Kari milagu curry 600
  lamb cooked with homemade roasted spices and coconut

- Chicken chettinad 600
  regional style spicy chicken curry cooked with chettinad special spices

- Keerai poondu masiyal 350
  homestyle lentil preparation with hand mashed spinach and garlic

- Urulai pattani podi thooval 350
  traditional spicy potato preparation made with green peas and local spices

- Eennai katharikai 350
  deep fried baby eggplant cooked with tomato based gravy and finished with coconut and peanut emulsion

- Kalan pattani chettinad 350
  button mushroom and green pea cooked in chettinad delicacy

- Steamed rice 225

- Madurai paratha 125

- South Indian flavoured rice 250
  lemon, tamarind, coconut, coriander, curd rice

Sappadu

- kai kari korma, keerai massiyal, urulai roast, vatha kozhambu, sambar, rasam, flavoured rice, steamed rice, madurai paratha and ada payasam 625

- chicken chettinad, masala fried fish, keerai massiyal, vatha kozhambu, sambar, rasam, flavoured rice, steamed rice, madurai paratha and ada payasam 700

All prices are in Indian rupees and subject to government taxes.
## Indian Selections

**Appetizer**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lal mirch paneer</td>
<td>495</td>
</tr>
<tr>
<td>Homemade cottage cheese marinated in yoghurt, aromatic spices cooked in clay oven</td>
<td></td>
</tr>
<tr>
<td>Makai motia seekh</td>
<td>475</td>
</tr>
<tr>
<td>Golden corn blended with indian spices and cooked in clay oven</td>
<td></td>
</tr>
<tr>
<td>Tandoori bharwan aloo</td>
<td>475</td>
</tr>
<tr>
<td>Baby potatoes stuffed with nuts and cheese cooked in clay oven</td>
<td></td>
</tr>
<tr>
<td>Hara tawa kebab</td>
<td>475</td>
</tr>
<tr>
<td>Melange of greens spiced together with indian spices and cooked on griddle</td>
<td></td>
</tr>
<tr>
<td>Murgh malai kebab</td>
<td>575</td>
</tr>
<tr>
<td>Morsels of chicken marinated in yoghurt and aromatic spice mix and cooked to perfection in a clay oven</td>
<td></td>
</tr>
<tr>
<td>Bhatti ka murgh</td>
<td>575</td>
</tr>
<tr>
<td>Chicken marinated in tandoor delicate spices roasted in clay oven</td>
<td></td>
</tr>
<tr>
<td>Kalonji machli tikka</td>
<td>600</td>
</tr>
<tr>
<td>Nigella infused fish marinated with yoghurt, mustard aromatic spices and cooked in a clay oven</td>
<td></td>
</tr>
<tr>
<td>Gosht shikampur kebab</td>
<td>575</td>
</tr>
<tr>
<td>Tender lamb &amp; lentil flavoured with indian spices and cooked on griddle</td>
<td></td>
</tr>
</tbody>
</table>

**Soup**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Murgh badami shorba</td>
<td>250</td>
</tr>
<tr>
<td>Tamatar dhaniya shorba</td>
<td>235</td>
</tr>
</tbody>
</table>

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**Main Course**

- **Paneer lababdar**
  fresh cottage cheese with a choice of makhani, kadhai masala or palak
  525

- **Khumani kaju ka kofta**
  fresh cottage cheese and cashew dumplings cooked in a rich creamy yellow gravy
  495

- **Lasooni makai palak**
  golden corn cooked with cumin-flavoured spinach & fenugreek leaves
  445

- **Subzi aap ki pasand**
  home made farm fresh vegetables cooked as per your preferences
  445

- **Dal makhani**
  punjabi delicacy, dal cooked on a slow flame with butter, cream and indian spices
  375

- **Dal tadka**
  tempered with jeera in ghee & cooked with fresh tomatoes and onions
  350

- **Hyderabadi subz biryani**
  farm fresh vegetables cooked with basmati rice & aromatic spices on dum served with raita
  475

- **Dum ka murgh**
  chicken simmered in nut rich gravy enriched with cream, spices and mint
  600

- **Kadhai chicken**
  morsels of chicken slow cooked in aromatic sauce along with peppers
  600

- **Achari gosht**
  marinated lamb, cooked slowly in nut rich gravy and finished with pickle
  600

- **Jhinga masala**
  bay prawns flavoured with fennel & cooked in spicy tomato & onion masala
  775

- **Hyderabadi gosht biryani**
  tender lamb cooked with basmati rice and aromatic spices on dum served with raita
  650

All prices are in Indian rupees and subject to government taxes.
Choice of breads
12:30 hrs – 14:45 hrs; 19:00 hrs – 23:00 hrs

- Indian breads 125
  phulka, tandoori roti, naan, kulcha, roomali roti and paratha

- Steamed rice 225

International Selections
12:30 hrs – 14:45 hrs; 19:00 hrs – 23:00 hrs

Salads
- Farmers greek salad 405
- Goat cheese salad 405
  summer vegetables, artichoke, caramelized figs and pickled beets

Healthy salad 405
- quinoa, greens, lettuce, raisin & pomegranate, citrus & mint vinaigrette

- Classic caesar salad 425
  romaine & iceberg lettuce, crispy bacon, garlic croute, anchovy dressing

- Grilled chicken & avocado salad 425
  lettuce, tomatoes, peppers, olive lavash & garlic yoghurt dressing

- Norwegian smoked salmon 625
  wild dill cream, pommery mustard, anise infused granny smith

Soup
- Roasted pumpkin soup 235

- Creamy chicken & leek soup 250

All prices are in Indian rupees and subject to government taxes.
**Appetizer**
- Panko crumb fried camembert served with tangy dip 435
- Bruschetta
  - tomato and olive, zucchini & balsamic, avocado and pimentos 435
- Oat meal crumbed fish Fingers with tartar sauce 575
- Cajun spice marinated bay prawns 750
- Pesto laced chicken tenders 575

**Main Course**
- Grilled lamb chops
  - paprika dusted potato, sautéed vegetable & cumin glaze 925
- Pan seared atlantic salmon
  - buttered greens, chive mash & caper beurre blanc 850
- English cheddar and gorged spring chicken
  - spring carrot and squash, garlic and olive mash, chianti jus 650
- Traditional fish n' chips served with caper mayonnaise 650
- Grilled fish
  - caramelized onion mash, butter sautéed vegetables, citrus beurre blanc 650
- Charred baby corn and broccoli lasagne 495
- Spring vegetable brochettes
  - raisin lime cous cous smoked pimento and olive emulsion 495
- Forest mushroom risotto 495

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Comfort Food
11:30 hrs – 23:00 hrs

- Pao bhaji
  griddle cooked potatoes, vegetable, green chillies, coriander, tomatoes
  and special spice mix, served with buttered mini-bread
  375

- Samosa
  stuffed savoury pastry, spiced potato and peas, served with tamarind chutney
  375

- Kara kuzhi paniyaram
  rice and lentil batter spiced up with lemon, cashew nuts, onions, chillies and
  mustard served with tomato chutney
  375

- Mixed vegetable pakoda
  spicy lentil batter fried assorted vegetables
  375

Madurai curry dosa
mini meal in itself, a traditional dosa, from the streets of madurai. choice of:
- chicken or lamb
- vegetable served with salna
  405

Kothu paratha
popular in madurai, made using parota, egg, meat and salna
  405

Veechu paratha
a thin hand thrown leavened bread stuffed with the choice of
- chicken or lamb
  475

Vegetable served with salna
  425

Paneer kathi roll
cottage cheese and vegetable mélange in Indian spices with tomato & onion
  425

Chicken kathi roll
clay oven cooked chicken & peppers mélange in Indian spices with tomato & onion
  475

All prices are in Indian rupees and subject to government taxes.
Between The Breads

- Vegetable club sandwich 475
  coleslaw, cucumber, tomato, lettuce, gherkins and cheese
  With choice of white, brown and multi grain bread toasted or grilled

- Vegetable cordon bleu burger 475
  deep fried vegetable patty, lettuce, tomato & cheese in sesame burger bun

- Chargrilled cottage cheese and vegetable pita 475
  served with lime & chili mayonnaise

- Classic club sandwich 595
  chicken, ham, fried egg, lettuce and cheese
  with choice of white, brown and multi grain bread toasted or grilled

- Grilled tuna sandwich 595
  tuna chunks, onions, peppers and mayo, grilled

- Chicken burger 595
  grilled chicken patty, gherkins, lettuce, tomato and cheese in sesame burger bun

- Barbecued chicken frankfurter hot dog 595
  caramelized onion, cheddar cheese, lettuce, dijon mustard & gherkins

- Clay oven cooked chicken & pepper pita 525
  served with paprika & sweet onion emulsion

All prices are in Indian rupees and subject to government taxes.
International Selections
12:30 hrs – 23:00 hrs

Pizza
- Pizza margherita
  all-time favorite-buffalo mozzarella, tomato and basil
  $475
- Quattro frommaggio
  four cheese pizza
  $515
- Seafood
  pizza topped with calamari, fish and prawns
  $725
- Make your own pizza
  $495
  Condiments, pickles, herbs & spices:
  olives, jalaepnos, capers, artichoke, basil, cilantro, oregano
- Farm fresh vegetables:
  red and yellow peppers, green and yellow zucchini, broccoli, golden corn,
  onions, baby corn, mushrooms
- Grilled chicken or chicken tikka or ham or bacon
  $575

Pasta
- Penne rigatae pomodoro basilco
  tomato sauce with garlic and basil
  $495
- Fettuccini carbonara
  bacon strips, egg and parmesan sauce
  $625
- Spaghetti aglio olio
  spaghetti tossed with golden garlic pods, chili flakes and olive oil
  $495

All prices are in Indian rupees and subject to government taxes.
Make your own pasta

choice of pasta:
penne, spaghetti, fettuccini & farfalle
condiments, pickles, herbs & spices:
olives, jalaepnos, capers, artichoke, basil, cilantro, oregano
farm fresh vegetables: red & yellow peppers, green & yellow zucchini, broccoli, golden corn, onions, baby corn, mushrooms
saucers:
tomato, cheddar cheese sauce, bails pesto

Grilled chicken or chicken tikka or ham or bacon

Wellness Menu

Oat Meal Khichdi
Squash soup
zucchini, pumpkin & carrot
Hot garlic & pepper soup with vegetables
Chickpea & cumin soup

All prices are in Indian rupees and subject to government taxes.
**Pan Asian**
12:00 hrs – 14:45 hrs; 19:00 hrs – 23:00 hrs

- Baby corn salt n’ pepper **475**
- Thai spiced vegetable and tofu rolls with sweet chilli sauce **475**
- Mushroom teriyaki skewers **475**
- Singapore chicken satay served with peanut dip **575**
- X. O. bay prawn skewers **755**
- Sesame fried chicken with scallion & honey **575**

**Soup**
- Sweet corn veg soup **235**
- Burnt garlic chicken soup **250**

**Main Course**
- Wok tossed seasonal vegetables in cilantro soya sauce **475**
- Broccoli, zucchini & tofu in golden garlic sauce **475**
- Mushroom & baby corn in schezwan sauce **475**
- Ginger and scallion steamed fish with chili balck bean sauce **625**

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<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Crispy fried fish in oyster sauce</td>
<td>625</td>
</tr>
<tr>
<td>Diced chicken kung pao</td>
<td>575</td>
</tr>
<tr>
<td>Thai red curry</td>
<td></td>
</tr>
<tr>
<td>vegetable</td>
<td>475</td>
</tr>
<tr>
<td>chicken</td>
<td>575</td>
</tr>
<tr>
<td><strong>Stir Fried Noodles</strong></td>
<td></td>
</tr>
<tr>
<td>butter and garlic vegetable noodles</td>
<td>305</td>
</tr>
<tr>
<td>curried egg noodles</td>
<td>325</td>
</tr>
<tr>
<td>chicken noodles</td>
<td>395</td>
</tr>
<tr>
<td><strong>Pan fried rice</strong></td>
<td></td>
</tr>
<tr>
<td>veg moon fried rice</td>
<td>375</td>
</tr>
<tr>
<td>chili chicken fried rice</td>
<td>425</td>
</tr>
<tr>
<td>seafood fried rice</td>
<td>575</td>
</tr>
</tbody>
</table>

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Kids Delight
- Mac n’cheese pasta 305
- Mini vegetable and cheddar cheese burger 305
- Mini chicken and cheddar cheese burger 375
- Fish fingers and mushy peas 375

Pommes Garden
- French fries, potato wedges & cheese nuggets 305
- Mini four cheese pizza 375
- Ham n’cheese grilled sandwich 375

Milk shakes
- Frozen blueberry and oreo cookie 205
- Shrek kiwi and banana 205
- Mignon mango and peach vanilla 205

Kids healthy future
- Bugs bunny carrot, beetroot, celery and apple 205
- Sun and shine multi grain cereals, yoghurt and berries 205
- Green globe seasonal greens, vegetables, pickles and honey vinaigrette 205
- Chicken run grilled chicken, herb sautéed vegetables, roasted tomato sauce 375
- Finding nemo steamed fish, herb sautéed vegetables, olive and pimento salsa 375

All prices are in Indian rupees and subject to government taxes.
Desserts

- Baked cheese cake, berry coulis 315
- Banoffee pie 315
- Warm mud cake, chocolate ganache, caramelized Nuts 315
- Dark chocolate and praline mousse 315
- Rum and raisin gulab jamun 315
- Sugar free gajar ka halwa 315
  spring carrot dessert made with condensed milk & nuts
- Double ka meetha 315
  hyderabadi favorite dessert made with fried bread steeped in cardamom syrup
- Ada pradaman 315
  Jaggery sweetened rice dessert flavoured with coconut milk

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Beverages

- Energy drink and services 300
- Perrier sparkling water and services (750ml) 400
- Perrier sparkling water and services (375ml) 200
- Himalayan natural mineral water and services 175
- Aquafina packaged drinking water and services 100
- Fresh lime soda or water 200
- Aerated beverages and services 150
  - 7up, pepsi, coke, diet pepsi or diet coke
- Tonic water and services 150
- Soda and services 100
- Selection of coffee 175
  - south indian filter coffee, decaffeinated coffee, cappuccino,
    espresso or double espresso
- Selection of tea 175
  - indian readymade, masala, darjeeling, assam, earl grey, green,
    english breakfast, chamomile, peppermint and jasmine
- Cold coffee with ice cream 225
- Milk shake 225
  - vanilla, strawberry and banana with or without ice cream
- Lassi sweet, salt and masala 225
- Iced tea 200

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