Bay leaf menu

starters
vegetarian

- crispy fried corn kernels 395
- thread paneer 395
  (finger paneer tossed with onion & tomatoes)
- mushroom salt n pepper 395
- shredded potato with chilli oil 395
- crackling spinach 395
- crispy fried vegetable lai style 395
- crispy chilly baby corn 395
- vegetable spring roll 395
- chinese green vegetable dumpling 395
- vegetable schezwan mushroom dumpling 395

non vegetarian

- chicken spring roll 495
- crispy fried cashew chicken 495
- eggs tossed with chilly coriander 495
- konzi crispy lamb 550
- apollo fish 495
- crispy fried fish thai style 495
- chilly honey walnut prawn 650
- prawn salt and pepper 650
- spicy prawn spring roll 550
- chicken siu mai 495
- mixed sea food dumpling 495

soup
choice of vegetable/chicken/fish/shrimp

- vegetable manchow 225/275
- sour and pepper 225/275
- vegetable talumein 225/275
- lemon garlic clear 225/275
- noodle clear 225/275
- ginger and black pepper 225/275
- sweet corn 225/275
- vegetable lemon coriander 225/275

table d'hote menu 800/850
- chef's special single veg or non veg option of the below five course menu
- starter (vegetable, chicken, mutton or fish)
- soup (vegetable, chicken, mutton or fish)
- 2 main course items (vegetable, chicken, mutton or fish)
- rice & noodle (vegetable, chicken, mutton or fish)
  - dessert one
<table>
<thead>
<tr>
<th>Vegetarian Meals</th>
<th>Price (in INR)</th>
</tr>
</thead>
<tbody>
<tr>
<td>stir fry greens in oriental sauce</td>
<td>425</td>
</tr>
<tr>
<td>seasonal vegetables with hot garlic sauce</td>
<td>425</td>
</tr>
<tr>
<td>zucchini, black mushroom and broccoli with garlic sauce</td>
<td>425</td>
</tr>
<tr>
<td>chinese greens in kikkoman soya sauce</td>
<td>425</td>
</tr>
<tr>
<td>vegetable dumpling in manchurian sauce</td>
<td>425</td>
</tr>
<tr>
<td>wok tossed vegetable in schezwan sauce</td>
<td>425</td>
</tr>
<tr>
<td>vegetable in smoked pepper sauce</td>
<td>425</td>
</tr>
<tr>
<td>thai vegetable green curry</td>
<td>425</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>Non-vegetarian Meals</th>
<th>Price (in INR)</th>
</tr>
</thead>
<tbody>
<tr>
<td>shredded chicken in mahlak sauce</td>
<td>525</td>
</tr>
<tr>
<td>diced chicken in hot schezwan sauce</td>
<td>525</td>
</tr>
<tr>
<td>chicken in chilly soya sauce</td>
<td>525</td>
</tr>
<tr>
<td>chicken dumplings in manchurian sauce</td>
<td>525</td>
</tr>
<tr>
<td>thai chicken with basil sauce</td>
<td>525</td>
</tr>
<tr>
<td>shredded lamb in hot pepper sauce</td>
<td>550</td>
</tr>
<tr>
<td>sliced lamb in sweet &amp; sour sauce</td>
<td>550</td>
</tr>
<tr>
<td>diced fish in chilly mustard sauce</td>
<td>525</td>
</tr>
<tr>
<td>sliced fish in soya &amp; garlic sauce</td>
<td>525</td>
</tr>
<tr>
<td>prawn in cantonese sauce</td>
<td>650</td>
</tr>
<tr>
<td>prawn in kung pao sauce</td>
<td>650</td>
</tr>
</tbody>
</table>

Ask your associate for special meat cooked in your choice (hot bean sauce, soya chilly sauce, lemon garlic sauce, burnt garlic sauce & cantonese sauce)

<table>
<thead>
<tr>
<th>Meats</th>
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</tr>
</thead>
<tbody>
<tr>
<td>squid</td>
<td>595</td>
</tr>
<tr>
<td>jumbo prawns</td>
<td>795</td>
</tr>
<tr>
<td>mud crab</td>
<td>795</td>
</tr>
<tr>
<td>lobster</td>
<td>895</td>
</tr>
</tbody>
</table>

Please inform our associates if you are allergic to any ingredients. All prices are in Indian rupees and subject to government taxes.
rice and noodle

rice
with a choice of vegetable/chicken/lamb/fish/shrimp

- vegetable fried rice
- thai chilli fried rice
- wok tossed cantonese fried rice
- mushroom fried rice
- sesame chilly fried rice
- shandong vegetable fried rice
- burnt garlic and spring onion fried rice
- asian fried rice with mala oil

noodle
with a choice of vegetable/chicken/lamb/fish/shrimp

- vegetable soft noodle
- pan fried noodle
- wok tossed hakka noodle
- hot sezchwan noodle
- three flavour noodle
- chilli garlic noodle
- american chopsuey

soups

- kothimira charu
  a thin soup made with fresh blend of coriander
  225
- natu kodi rasam
  delicately spiced country chicken soup
  275
- mamsam miriyala charu
  a nourishing lamb soup flavoured with fresh hand pounded pepper
  275

starters

- masala punugulu
  rice and urad dal dumplings filled with onions and chillies, shallow fried
  425
- rayalaseema fried fish
  fresh water fish marinated with chilli and deep fried
  495
- seema kodi vepudu
  chef's signature dish
  495
- chittoor sukka mamsam
  dry lamb preparation from the rural south
  550
- loose prawns
  masala fried prawns cooked dry with crushed black pepper
  650

Rayalaseema
Ethnic food from the districts of Kurnool, Ananatpur, Chittoor & Cuddapah
main course

- **seema urlagadda jeedi pappu vepudu**
  potatoes fried crisp and tossed with fried cashew nuts
  425

- **bendakai fry**
  ladies finger cooked dry with local spices
  425

- **pachi jeedi pappu tomato koora**
  whole cashewnut tomato curry
  425

- **chepa karam vepudu**
  grilled fish in a unique marinade of tamarind and chilli
  525

- **seema natu kodi pulusu**
  cumin flavored spicy local chicken curry, from the house of the rayalaseema hunters
  550

- **kurnool mamsam koora**
  local spiced lamb preparation
  550

- **royyalu mamidikai karam pulusu**
  home style spiced prawn curry flavoured with raw mangoes
  650

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food from the golden triangle home style cuisine

**guntur, tenali & bezawada starters**

- **puttagodugula fry**
  crispy fried mushrooms
  425

- **andhra fried chicken**
  a local favourite
  495

- **guntur chilli prawns**
  crisp fried prawns, tossed with guntur chillies
  650

**main course**

- **majjiga pulusu**
  spiced yoghurt gravy with green moong dal dumpling
  425

- **mamidikai pappu**
  tempered lentils flavoured with raw mangos
  425

- **gongura pappu**
  lentils cooked with sorrel leaves
  425

- **guntur chepala pulusu**
  bone less fish cooked in a spicy tamarind and tomato gravy
  525

- **bezawada kodi koora**
  a chicken delicacy from vijayawada
  525

- **gongura mamsam**
  lamb cooked with sorrel leaves
  550
esculent cuisine from nellore

starters

- mirapakaya pakodi 425
  batter fried stuffed yellow chillies

- corn masala wada 425
  deep fried corn patties served with coconut chutney

- mirapakaya kodi 495
  dry chicken preparation with chillies

main course

- tomato pappu 425
  blend of tomato and lentils, subtly tempered

- vankaya karam pulusu 425
  aubergines cooked in a spicy tangy gravy

- dosakai mamsam kura 550
  lamb and yellow cucumber curry

- allam kodi iguru 525
  the earthy ginger and chicken cooked with onion, chillies and tomatoes

- peethala kura 795
  crab curry-our chef’s signature dish

accompaniments

- steamed rice 250
- perugu annam 275
  rice blended with fresh yoghurt
- tenkai pal annam 395
  melange of rice with shredded coconut
- karampodi annam 395
  rice flavoured with hand blended spice mix
- bisi bele bhat 395
  authentic specialty of rice and tempered lentils
- kodi guddu pulao 495
  egg pulao
- chicken biryani 595
  a basmati rice and chicken preparation flavoured rich with spices
- andhra mutton pulao 595
  tender lamb cooked with basmati rice
- ulavacharu mutton biryani 650
  tender lamb cooked with basmati rice mixed with ulavacharu (horse gram sauce)
other accompaniments

- **phulka**
  flaky, pan fried south indian bread 150

- **paratha**
  steamed finger millet & rice dumpling 175

- **ragi sankati**
  steamed finger millet & rice dumpling 225

- **garelu**
  fried lentil doughnuts 225

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dessert

- **darsaan**
  (served with one scoop of vanilla ice cream) 295

- **chilled litchi**
  295

- **toffee / walnut / banana / pineapple / apple**
  (served with one scoop of vanilla ice cream) 295

- **date pan cake**
  295

- **choice of ice cream**
  (vanilla, chocolate, mango, strawberry, butter scotch or black currant) 275

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cold & hot beverages

- aerated water & services 175
- fresh lime soda / water 175
- bottle water & services 150
- diet coke 195
- tea / coffee 195
- tender coconut water 195
- himalaya water & services 195
- punjabi lassi 225
- cold coffee 225
- milk shake 225
- seasonal fresh fruit juice 225