As per the guidelines issued by

Food Safety & Standards Authority

(FSSAI) an average active adult requires 2000 kcals
ergy per day.

However, the actual calories needed may vary per person.
ALL DAY BREAKFAST | 795

- **Idli** | 160 gms | 294.84 kcal
Steamed rice and lentil cake served with sambhar and assorted chutney

- **Paratha** | 140 gms | 616.21 kcal
Whole wheat bread stuffed with potato or cauliflower, served with pickle and natural yoghurt

- **Akuri** | 150 gms | 189.44 kcal
Ginger and chili flavored scrambled egg

- **Eggs to Order** | 150 gms | 156.60 kcal
Scrambled, omelette or fried egg with potato, grilled tomato and choice of bacon, chicken or pork sausage

- **Spanish Omelette** | 150 gms | 232.75 kcal
Served with potato, grilled tomato and choice of bacon, chicken or pork sausage

SOUP | 785

- **Bhuney Bhuttey ka Shorba** | 240 gms | 441.75 kcal
Young corn broth spiked with Indian spices

- **Wild Mushroom** | 240 gms | 407.15 kcal
Extra virgin olive oil

- **Tamatar Dhaniya Shorba** | 240 ml | 363.07 kcal
Flavoured with forest coriander

**Mulligatawny**
- **Vegetable** | 240 gms | 460.20 kcal

- **Chicken** | 240 gms | 490.44 kcal
British influenced curried soup with coconut

- **Murg Shorba** | 240 gms | 269.70 kcal
Flavoured with lime

- **Seafood Chowder** | 240 gms | 460.88 kcal
Shrimp, fish, squid and vegetable

Meats, Pork, Seafood, Poultry | Vegetarian
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APPETIZER | 975

- **Paneer Tikka | 150 gms | 620.16 kcal**
  Indian spiced marinated cottage cheese cooked in tandoor

- **Tulsi Paneer Tikka | 165 gms | 987.21 kcal**
  Cottage cheese stuffed with tomato and basil, marinated with yoghurt and garlic

- **Malai Broccoli | 190 gms | 753.45 kcal**
  Creamy marinade enhanced with cardamom cooked in tandoor

- **Dahi ke Kebab | 170 gms | 305.77 kcal**
  Deep fried yogurt and mixed pepper galette

- **Baby Corn Pepper Fry | 240 gms | 593.10 kcal**
  Stir fried baby corn with crushed black pepper and curry leaf

- **Sago Vadai | 220 gms | 832.88 kcal**
  Potato, peanut and cumin flavoured sago bitoks

- **Vazhakkai Varuval | 260 gms | 524.30 kcal**
  Rice flour crusted raw banana stir fried with southern spices

- **Chicken Tikka | 200 gms | 1143.49 kcal**
  Indian spiced chicken morsels cooked in tandoor

- **Murg Malai Tikka | 200 gms | 1351.70 kcal**
  Cashew nut, yoghurt and cheese marinated chicken morsels cooked in clay oven

- **Tangdi Kebab | 200 gms | 571.17 kcal**
  Stuffed chicken leg cooked in clay oven

- **Shahi Gilawat | 130 gms | 623.02 kcal**
  The quintessential recipe of tender lamb morsels flavoured with spices

- **Coorg Chicken Fry | 180 gms | 878.14 kcal**
  Stir fried with vinegar and house made spice mix

- **Lamb Sukha | 220 gms | 658.18 kcal**
  Cooked with curry leaves and southern spices

- **Lehsuni Mahi Tikka | 180 gms | 392.56 kcal**
  Garlic, chili and caraway marinated fish barbecued in clay oven
### Jeedipappu Jeelakara Kodi Vepudu | 170 gms | 965 kcal
Stir fried chicken with cumin and cashew nut

### Sunhera Jhinga | 170 gms | 530.98 kcal
Lemon grass and yoghurt marinated prawn cooked in tandoor

### Chemeen Fry | 220 gms | 877.66 kcal
Southern spiced fried bay prawn

### SANDWICH, BURGER & WRAP | 1095

- **Paneer Tikka | 240 gms | 974.09 kcal**
  Barbecued cottage cheese, onion and mint chutney, grilled whole wheat bread
- **Grilled Panini | 320 gms | 996.35 kcal**
  Chicken tikka, mint relish, onion
- **Club Sandwich | 350 gms | 869.29 kcal**
  Bacon, chicken, fried egg, tomato and lettuce
- **Grilled Ham and Cheese | 260 gms | 792.77 kcal**
  Whole wheat bread, fried egg
- **Vegetable Burger | 340 gms | 632.71 kcal**
  Curried vegetable galette, tomato, dill pickle and cheddar
- **Chicken Burger | 340 gms | 1267.12 kcal**
  Crumb fried chicken, grilled onion, tomato, dill pickle and cheddar
- **Paneer Kathi Roll | 320 gms | 933.78 kcal**
  Cottage cheese, sweet pepper and onion wrapped in Indian bread
- **Chicken Tikka Kathi Roll | 320 gms | 782.43 kcal**
  Clay oven cooked shredded chicken, onion and sweet pepper wrapped in Indian bread

All sandwiches and burgers are served with house salad and fries
**PIZZA | 1325**

- **Margherita | 370 gms | 720.88 kcal**  
  Mozzarella, basil

- **Fiamma | 370 gms | 730.99 kcal**  
  Onion, Chilli, Tomato

- **Paneer Tikka | 410 gms | 848.60 kcal**  
  Barbecued cottage cheese, olive oil

- **Mediterranean | 450 gms | 744.99 kcal**  
  Mushroom, olive, bell pepper, zucchini, dried tomato

- **Fungi | 380 gms | 783.89 kcal**  
  Mushroom, mozzarella

- **Gamberetto | 390 gms | 812.21 kcal**  
  Prawn, chili

- **Diavola | 390 gms | 1063 kcal**  
  Pepperoni, chili, extra virgin olive oil

- **Chicken Tikka | 390 gms | 706.94 kcal**  
  Barbecued chicken, onion

- **Peri Peri | 390 gms | 699.61 kcal**  
  Spiced chicken, Kalamata olive

**PASTA | 1275**

- **Rigatoni Puttanesca | 280 gms | 532.69 kcal**  
  Olive, caper, garlic and sundried tomato

- **Penne Arrabiatta | 280 gms | 413.64 kcal**  
  Tomato and chili

- **Spaghetti Aglio e Olio | 240 gms | 575.04 kcal**  
  Garlic and extra virgin olive oil

- **Penne Artichoke | 260 gms | 478.28 kcal**  
  Plum tomato, extra virgin olive oil

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Spaghetti con Fungi | 320 gms | 999.49 kcal
Mushroom, extra virgin olive oil

Fettuccine con Gamberetto | 320 gms | 478.47 kcal
Prawn, tomato and basil sauce

Linguine Seafood | 320 gms | 790.06 kcal
Pesto and cream

Penne con Pollo | 340 gms | 1038.69 kcal
Grilled chicken, mushroom sauce

**FISH & SHELLFISH | 4750**

Crab | 1200 gms
Flavours
Sambal Curry | 1336.76 kcal
Chettinadu | 1437.15 kcal
Pepper Masala | 1365.50 kcal

Lobster | 1200 gms
Flavours
Sambal Curry | 792.21 kcal
Chettinadu | 888.98 kcal
Pepper Masala | 976.57 kcal

Kokari | 2800 | 740 gms | 1120 kcal
Marinated with chili, yoghurt and cooked in tandoor

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ASIAN MAIN COURSE | 1425

Sambal Curry | 420 gms
Coconut, chili and onion

- Vegetable | 607.07 kcal
- Prawn | 567.28 kcal
- Chicken | 1092.15 kcal

Thai Green Curry | 420 gms
Flavoured with makrut and chili

- Vegetable | 672.74 kcal
- Fish | 821.66 kcal
- Prawn | 515.95 kcal
- Chicken | 1028.14 kcal

Thai Red Curry | 420 gms
Flavoured with makrut and chili

- Vegetable | 675.30 kcal
- Fish | 698.51 kcal
- Prawn | 698.51 kcal
- Chicken | 1210.70 kcal

- Thai Yellow Curry | 420 gms | 720.99 kcal
Prawn and pineapple

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INdian main course | 1355

- Paneer Khatta Pyaaz | 450 gms | 848.78 kcal 🍆🧄
  Cottage cheese cooked with tomato and spices finished with pickled onion

- Kadhai Paneer | 470 gms | 979.99 kcal 🍆🧄
  Cottage cheese flavored with chili, black pepper and coriander seed

- Subz Kofta | 450 gms | 559.07 kcal 🧄
  Cheese stuffed vegetable dumplings finished in cashew and tomato gravy

- Haleem | 450 gms | 852.74 kcal 🍆🧄
  Vegetable and broken wheat recipe cooked in traditional Hyderabad way

- Paneer Butter Masala | 445 gms | 1084.04 kcal 🍆
  Cottage cheese curry simmered with butter and cream

- Aloo Gobhi Adraki | 420 gms | 526.14 kcal 🧄
  Potato and cauliflower stir fried with onion and finished with ginger

- Tawa Subz Chatpata | 420 gms | 533.93 kcal 🧄
  Melange of vegetables finished with cumin and coriander

- Nizami Handi | 420 gms | 737.87 kcal 🍆
  Home stolen recipe of assorted vegetables from Hyderabad

Dum Biryani | 520 gms 🍳
- Vegetable | 1012.77 kcal 🍆
- Chicken | 1939.75 kcal 🍗
  Accompanied with plain raita

Chettinadu | 440 gms 🍳
  Cooked with black pepper and stone flower

- Vegetable | 630.19 kcal 🍆
- Chicken | 819.92 kcal 🍗
- Mutton | 472.87 kcal 🐐

Meats, Pork, Seafood, Poultry | Vegetarian
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<table>
<thead>
<tr>
<th>Dish</th>
<th>Weight (gms)</th>
<th>Calories (kcal)</th>
<th>Ingredients and Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Butter Chicken</strong></td>
<td>440</td>
<td>973</td>
<td>Fenugreek flavoured barbecued chicken finished in a rich tomato gravy</td>
</tr>
<tr>
<td><strong>Chicken Curry</strong></td>
<td>420</td>
<td>1062.48</td>
<td>Simmered with humble usage of ginger, garlic, chili and spices</td>
</tr>
<tr>
<td><strong>Murg Badaami Korma</strong></td>
<td>440</td>
<td>1092.07</td>
<td>Chicken cooked with almond, brown onion and spices</td>
</tr>
<tr>
<td><strong>Rayalaseema Kodi Kura</strong></td>
<td>420</td>
<td>1157.67</td>
<td>Chicken curry simmered with coconut, coriander and curry leaf</td>
</tr>
<tr>
<td><strong>Kori Gassi</strong></td>
<td>420</td>
<td>1039.09</td>
<td>Traditional chicken recipe cooked with coriander and byadgi chili</td>
</tr>
<tr>
<td><strong>Mutton curry</strong></td>
<td>430</td>
<td>740.47</td>
<td>Succulent pieces of mutton cooked with Kashmiri chilli, onion and ginger</td>
</tr>
<tr>
<td><strong>Kadhai Gosht</strong></td>
<td>434</td>
<td>820.94</td>
<td>Mutton flavored with chili, black pepper and coriander seeds</td>
</tr>
<tr>
<td><strong>Dum ka Gosht</strong></td>
<td>430</td>
<td>860.72</td>
<td>Mutton cooked in brown onion and yoghurt gravy finished with cream</td>
</tr>
<tr>
<td><strong>Haleem</strong></td>
<td>460</td>
<td>785.02</td>
<td>Mutton and broken wheat recipe cooked in traditional Hyderabad way</td>
</tr>
<tr>
<td><strong>Prawn Moilee</strong></td>
<td>480</td>
<td>663.83</td>
<td>Cooked with coconut, tomato, ginger and chili</td>
</tr>
<tr>
<td><strong>Kara Kuzhambu</strong></td>
<td>420</td>
<td>585.90</td>
<td>Andaman fish in tamarind, onion and tomato curry</td>
</tr>
<tr>
<td><strong>Malabar Fish Curry</strong></td>
<td>420</td>
<td>1758.06</td>
<td>Fish stewed in traditional Kerala recipe</td>
</tr>
</tbody>
</table>

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SIDE | 925

- **Dal Tadka** | 480 gms | 619.27 kcal  
  Yellow split lentil tempered with cumin, garlic, red chili and clarified butter

- **Dal Makhni** | 480 gms | 897.38 kcal  
  Simmered overnight, finished with butter and cream

- **Jeera Aloo** | 440 gms | 551.58 kcal  
  Classic dry pan cooked potato with cumin and fresh coriander

- **Curd Rice** | 450 gms | 631.31 kcal  
  Tempered curd and rice

- **Masala Khichidi** | 440 gms | 695.63 kcal  
  Lentil and rice tempered with vegetables

BREADS | 425

- **Tandoori Roti** | 90 gms | 436.21 kcal  
  Plain | Butter

- **Naan** | 90 grams | 460 kcal  
  Plain | Butter | Garlic | Cheese

- **Lachha Paratha** | 90 gms | 436.21 kcal  
  
- **Kulcha** | 210 gms | 616.21 kcal  
  Masala | Paneer

- **Warqi Paratha** | 90 gms | 509.58 kcal  
  Flaky crisp bread with flour and semolina cooked in tandoor

- **Kesari Awadi Roti** | 450 | 90 gms | 369.72 kcal  
  Griddle cooked bread flavoured with milk, saffron and cardamom

- **Malabar Paratha** | 450 | 120 gms | 605.35 kcal  
  Flaky refined flour bread cooked on griddle

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RICE | 500

- Steamed Basmati Rice | 400 gms | 401.36 kcal
- Jeera Rice | 400 gms | 551.58 kcal
  Cumin tempered basmati rice
- Unpolished Natural Rice | 400 gms | 268 kcal
- Jasmine Rice | 550 | 400 gms | 356.36 kcal
- Coconut Rice | 550 | 400 gms | 576.32 kcal
  Tempered with chili, lentil and peanut

Asian Fried Rice | 320 gms

- Prawn | 577.40 kcal
- Chicken | 669.20 kcal
- Vegetable | 575 kcal

KIDS | 575

- Cream of Tomato | 220 gms | 198.11 kcal
- Penne Alfredo | 170 gms | 380 kcal
- Grilled Cheese Sandwich | 150 gms | 850 kcal
- Chocolate Ice-cream | 100 gms | 418.53 kcal
- Plain Khichdi | 200 gms | 695.63 kcal
- French Fries | 100 gms | 554.40 kcal
- Crumb Fried Fish | 100gms | 620 kcal
- Chicken Nuggets | 100 gms | 680 kcal

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DESSERT | 595

- **Tub Tim Grob** | 140 gms | 401.18 kcal
  *Water chestnut rubies flavoured with rose syrup in coconut milk*

- **Rawa Kesari** | 120 gms | 410 kcal
  *Semolina pudding flavored with saffron*

- **Gulab Jamun** | 100 gms | 440 kcal
  *Almond slivers*

- **Rasgulla** | 100 gms | 375 kcal
  *Quintessential Bengali sweet served chilled*

- **Bavarois** | 120 gms | 368.01 kcal
  *Flavoured with strawberry*

- **Mascarpone and Hazelnut Tian** | 120 gms | 521.97 kcal
  *Stewed apricot, berry puree*

- **Chocolate Marquise** | 120 gms | 710 kcal
  *Belgian chocolate with hint of cocoa butter (diabetic friendly)*

- **Red Velvet Slice** | 100 gms | 460 kcal
  *Layered with mascarpone*

- **Warm Chocolate Fudge** | 120 gms | 860 kcal
  *Walnut kernels, chocolate chip*

- **Ice Cream** | 120 gms | 418.53 kcal
  *Coconut/ Vanilla/ Chocolate/ Coffee*