



VARUNA

All day dining



STARTERS, SALADS, SANDWICHES

Roasted Tomato Basil Soup •

Green Minestrone •

Macedoine Vegetables, Pesto

Subz Dhaniya Shorba •

Pan roasted vegetables, spices, lentils

Chicken Dumpling & Spinach Soup •

Chicken dumplings, spinach, Egg- parmesan drop

Murgh Dhaniya Shorba •

Chicken stock, cilantro, spices

Salad of Plum Tomato, Fresh Mozzarella, Basil pesto •

Greek Salad •

Lettuce hearts, Feta, Oregano, Kalamata Olives, Lemon vinaigrette

Ice berg Salad, Parmigiana Reggiano, • •

Caesar dressing

Choice of chicken / crispy bacon / prawn tails / grilled vegetable

Aloo Mutter Samosa •

Spices, potato & green peas, Savoury parcel

Warm smoked salmon •

Mesclun greens, Chopped onion, Italian capers

Crumb fried fish finger •

Fried Fish, Potato wedges, tartare sauce

Kheema Samosa •

Minced lamb stuffed crispy Indian deep fried pastry

Classic Club sandwich •

Toast Bread, Chicken, Bacon, Fried Egg, Tomatoes, Mayonnaise

Green Vegetable Club •

Grilled vegetables, Tomato, Cucumber, Lettuce

Fried Vegetable Burger •

Curry spiced potato & vegetable patty, Tomato, Mayonnaise

Grilled Vegetable & Cheese Panini •

Grilled Vegetables, pesto, mozzarella

Chicken burger •

Minced Chicken Pattie, Tomato, lettuce, gherkins

Kathi Roll • •

Choice of Chicken/ Vegetable/ Paneer, mint chutney

MAIN COURSE

Pan Roasted Vegetables with Sundried Tomato •

Polenta

Penne Arabiatta •

Tomato sauce, garlic, chilly

Penne Aglio Olio pepperoncino •

Penne, garlic, chilly flakes, herbs, Olive oil

Bolognese •

Minced tenderloin ragout

Al Verdure •

Seasonal vegetable, tomato basil, garlic

Risotto I Funghi •

Forest Mushroom, Truffle oil, Parmesan

Chicken & Asparagus Risotto •

Chicken, Asparagus, Tomato, Parmesan

Pan seared fish •

Fresh catch of the day, haricot verts, tomato confit

Grilled Chicken Breast •

Chicken, Shallot & Mushroom, Roasted potatoes

THE INDIAN FARE

Dal Makhani •

Black lentil, Butter, fresh cream

Toor Dal Tadka •

Yellow lentils, garlic, Spices

Subzi Nizami Handi •

Vegetables, Cashew nut, brown onion paste

Adraki Gobi Mutter •

Cauliflower, ginger, green peas, spices

Amchoori Bhindi Masala •

Fried Okra, Onion, Tomato, spices

Paneer Tikka Makhan Palak •

Cottage cheese, spices, spinach, tomato

Rajma Chawal •

Indian Spiced Kidney bean Ragout, Steamed Basmati rice, raita, Papad, Salad

Chicken Tikka hara Pyaz masala •

Chicken thigh, spices, spring onion, tomatoes

Mutton Korma •

Mutton, cashew nut, brown onion

RICE & BREAD

Steamed Basmati Rice •

Curd Rice •

Khichdi •

Subz Dum Biryani •

Chicken Biryani •

FROM THE TANDOOR

(12:00 to 15:00 Hrs. / 19:00 to 23:30 Hrs.)

Lal Mirch ka paneer tikka •

Cottage cheese, spices, yoghurt

Dahi Kebab •

Hung Yoghurt, Cashew nuts, onion, spices

Tandoori Broccoli •

Yoghurt, mustard, Broccoli, spices

Subz ki Shammi •

Minced vegetables, spices, cheese

Tandoori Jhinga •

Bay Prawns, spices, Yoghurt

Peeli Mirch ka Mahi Tikka •

Fresh catch of the day, spices

Angara Murgh tikka •

Chicken, spices, Yoghurt

Mutton Sheekh Kebab •

Lamb mince, spices

ANDHRA PRADESH SPECIALTIES

Ulavu Charu •

Horse Gram Soup, Spices

Aka Kura Wada •

Red Sorrel, Lentil Galettes

Mirapakaya Bhaji •

Deep fried Yellow Chillies, Besan flour, Onion

Puliohara •

Rice, Tamarind Pulp, Chilly, Spices

Bendakaya Thalimpu •

Okra, Tempering, Coconut

Mamidikai Pappu •

Yellow Lentil, Raw Mango, Tempering

Ragi Sankati •

Red Millet & Rice, Tomato Pulusu, Chutney

Gunta Punganalu •

Rice Poffertjes, Tempering, Ghee

Miryala Kodi Guddu •

Egg Pepper Fry

Mirapakaya Kodi Kooru •

Chicken, Yellow Chilly, Spices

Royyala Iguru •

Bay Prawns, Spices, Tempering

Chepala Pulusu •

Fish Curry, Tomato, Tamarind, Spices

Mamsam Vepudu •

Mutton cubes, Spices, Chilly

Bellam Pongali •

Jaggery, Rice, Lentil

DESSERTS •

Baked Gulab Jamun Cheese Cake

Swiss Chocolate Terrine

Classic Coffee and Mascarpone Mousse

Belgian Chocolate Fudge

Choice of Seasonal Fruits

Choice classic ice creams

Moong Dal Halwa

Mango Mint Parfait

(Gluten & Lactose free)

BEVERAGES •

Choice of Seasonal Fresh Fruit Juices

Cold Coffee with or without Ice-cream

Milkshake

Chocolate, Banana or Strawberry

Lassi

Plain, Salted

Buttermilk

Plain, salted or masala

Iced tea

Homemade Lemonade or Ginger Ale

Aerated water

Packaged water

Evian

Perrier (330 ml)

HOT BEVERAGES •

Tea

Darjeeling, Assam, Nilgiri, English breakfast, Earl Grey, Jasmine, Chamomile, Masala or Cardamom

Freshly brewed coffee

Filter coffee

Decaffeinated coffee

Cappuccino

Espresso

Hot Chocolate

