Soups
- Murungai Malli Charu (I kcal 245) 350 gm
  Traditional drumstick and lentil soup flavoured with coriander
- Kozhi milagu rasam (I kcal 400) 350 gm
  Chicken soup with hand ground spices
- Roasted Tomato Soup (I kcal 360) 325 gm
- Creamy chicken & leek soup (I kcal 463) 360 gm
- Sweet corn veg soup (I kcal 152) 360 gm
- Vegetable Manchow soup (I kcal 592) 360 gm
- Chicken manchow soup (I kcal 648) 360 gm

Regional Cuisine
(12.30 hrs-15.00 hrs , 19.00 hrs-23.00hrs)

APPETIZER
- Eral karuvepillai varuval (I kcal 1541) 900 gm
  Prawns marinated in fresh ground spices flavoured with curry leaves
- Meen varuval (I kcal 410) 900 gm
  Fillet of fish marinated in fresh ground spices
- Kari Sukha (I kcal 1869) 850 gm
  Lamb cooked with pear onions, garlic, coconut and crushed black pepper
- Madurai kozhi (I kcal 1880) 800 gm
  Pepper crusted morsels of chicken deep fried
- Kara kuzhi paniyaram (I kcal 605) 475 gm
  Rice shallow fried dumplings
- Makkachollam Varuval (I kcal 338) 500 gm
  (Mixed spices marinated deep fried baby corn)
- Podi Idli (I kcal 181) 475 gm
  (Mini idli tossed with roasted spices mix)

Mains
- Iral Manga Curry (I kcal 825) 975 gm
  Prawn curry cooked with raw mango and coconut cream
- Chicken Chettinad (I kcal 478) 850 gm
  Regional style spicy chicken curry cooked with Chettinad special spices
- Poondu Meen Kozhambu (I kcal 1668) 900 gm
  Fish cubes cooked with elephant garlic in tomato based gravy
- Kari Milagu curry (I kcal 1427) 875 gm
  Lamb cooked with homemade roasted spices with coconut
- Keerai Poondu Masiyal (I kcal 1841) 500 gm
  Homestyle lentil preparation with hand mashed spinach and garlic
- Eennai Katharikai (I kcal 400) 550 gm
  Deep fried baby eggplant cooked with tomato based gravy and finished
- Kalan pattani chettinad (I kcal 461) 575 gm
  Button mushroom and green pea cooked in chettinad spices

Breads and Rice
- Indian breads (I kcal 349) 200 gm
  Phulka, tandoori roti, naan, kulcha, roomali roti and paratha
- Steamed rice (I kcal 157) 280 gm
- Indian flavoured rice (I kcal 1045) 425 gm
  Lemon, tamarind, coconut, coriander, curd rice

Salads
- Farmers Greek Salad (I kcal 395) 600 gm
- Chef’s healthy salad (I kcal 629) 600 gm
  Quinoa, mesclun, raisin, pomegranate, in citrus vinaigrette dressing
- Caesar Salad (I kcal 750) 650 gm
  Bacon / Chicken / Prawn, crisp lettuce, Caesar dressing, garlic bread

Indian Cuisine
(12.30 hrs-15.00 hrs , 19.00 hrs-23.00hrs)

APPETIZER
- Bhatti Ka Murgh (I kcal 1732) 800 gm
  Chicken marinated with delicate spices roasted in clay oven
- Lal Mirch Murgh Tikka (I kcal 278) 700 gm
  Boneless chicken marinated in yogurt, Chili, aromatic spices cooked in clay oven
- Murgh Malai Tikka (I kcal 399) 650 gm
  Boneless chicken marinated in yogurt, Chili, aromatic spices
- Lal Mirch Paneer (I kcal 657) 650 gm
  Homemade cottage cheese marinated in yoghurt, aromatic spices cooked in clay oven
- Paneer Malai Tikka (I kcal 657) 650 gm
  Homemade cottage cheese marinated
- Hara Tawa Kebab (I kcal 977) 600 gm
  Mélange of Greens spiced together with Indian spices & cooked on griddle

Mains
- Mutton Rogan Gosht (I kcal 885) 875 gm
  Tender lamb curry cooked with Indian spices
- Kadhai chicken (I kcal 1085) 850 gm
  Morsels of chicken slow cooked in nut rich gravy, coarse ground spices
- Paneer Aap Ki Pasand (I kcal 866) 675 gm
  Fresh cottage cheese with a choice of makhani, Kadhai masala
- Subzi aap ki pasand (I kcal 518) 650 gm
  Home style farm fresh vegetables cooked as per your preferences
- Dal makhani (I kcal 935) 650 gm
  A creamy, rich and flavourful whole black lentil dish
- Hyderabadi Subz Biryani (I kcal 881) 800 gm
  Basmati rice cooked with vegetables and spices on dum, served with raitha
- Murgh / Gosht Biryani (I kcal 1107) 875/975 gm
  Basmati rice cooked with tender marinated chicken/lamb and spices on dum, served with raitha
Comfort Food

- Madurai Curry Dosa I kcal 198/213/295 I 200 gm
  A traditional dosa, from the streets of Madurai.
  Choice of Vegetable / Chicken / Lamb served with Salna
  650/750

- Samosa I kcal 384 I 200 gm
  Stuffed savoury pastry, spiced potato and peas, served with tamarind chutney
  525

- Pao bhaji I kcal 198 I 200 gm
  Mashed potatoes, vegetable, green chillies, coriander, tomatoes
  special spice mix, served with buttered mini-bread
  600

- Mixed vegetable pakoda I kcal 558 I 200 gm
  Spicy lentil batter fried assorted vegetables
  475

- Paneer / Chicken Kathi roll I kcal 328/392 I 200 gm
  Char grilled paneer tikka or chicken tikka rolled in roomali roti,
  kachumber and mint chutney
  575/650

International Selection

(12.30 hrs-15.00 hrs, 19.00 hrs- 23.00hrs)

APPETIZERS

- Crumbed fish fingers with tartar sauce I kcal 1285 I 200 gm
  800

- Tangri chilli chicken I kcal 661 I 200 gm
  800

- Bruschetta I kcal 1651 I 200 gm
  Tomato basil parmesan, zucchini, olives, feta
  600

- Baby Corn Salt ’n’ Pepper I kcal 591 I 200 gm
  700

Mains

- Traditional Fish ’n’ Chips I kcal 1395 I 200 gm
  Served with caper mayonnaise
  875

- Grilled fish I kcal 679 I 200 gm
  Potato wedges, butter sautéed vegetables, citrus beurre blanc
  875

- Grilled Chicken breast I kcal 820 I 220 gm
  Spring vegetable, potato wedges, Pan jus
  850

- Kung pao chicken with cashewnut I kcal 1066 I 200 gm
  825

- Garden Fresh Vegetables with black pepper sauce I kcal 586 I 200 gm
  725

Stir Fried Noodles / Rice

- Vegetarian I kcal 1026 I 200 gm
  600

- Chicken I kcal 975 I 200 gm
  745

- Seafood I kcal 855 I 200 gm
  775

Pasta

- Penne alfredo with chicken I kcal 620 I 200 gm
  750

- Fettuccini carbonara I kcal 824 I 200 gm
  Bacon strips, egg and parmesan sauce
  775

- Penne rigate pomodoro basilico I kcal 776 I 200 gm
  Tomato sauce with garlic and basil
  690

- Spaghetti aglio olio I kcal 418 I 200 gm
  Tossed with golden garlic pods, chilli flakes and olive oil
  690

Sandwiches and Burgers

- Vegetable Club Sandwich I kcal 497 I 200 gm
  Coleslaw, cucumber, tomato, lettuce & cheese with choice of white, brown & multi
  grain bread toasted or grilled
  650

- Vegetable cordon bleu burger I kcal 477 I 200 gm
  Deep fried vegetable patty, lettuce, tomato, cucumber & cheese in sesame burger bun
  650

- Classic Non Veg Club Sandwich I kcal 928 I 200 gm
  Chicken, Ham, Fried Egg, lettuce & Cheese with choice of white, brown & multi
  grain bread toasted or grilled
  725

- Chicken burger I kcal 622 I 200 gm
  Grilled chicken patty, lettuce, tomato, cucumber & cheese in sesame burger bun
  725

Desserts

- Warm mud cake, caramelized nuts I kcal 1004 I 180 gm
  525

- Pista & raisin gulab jamun I kcal 1991 I 120 gm
  399

- Sugar free gajar ka halwa I kcal 588 I 180 gm
  Spring carrot dessert made with condensed milk & nuts
  399

- Double ka meetha I kcal 1400 I 180 gm
  Hyderabadi favourite dessert made with fried bread steeped in cardamom, saffron Syrup
  399

- Choice of ice cream I kcal 66 I 130 gm
  375

- Choice of Seasonal Fruit I kcal 92 I 180 gm
  375

Beverages

- Energy drinks and services I kcal 250 ml
  300

- Perrier sparkling water and services I kcal 750 ml
  400

- Himalayan natural mineral water and services I kcal 1 ltr
  200

- Aquafina packaged drinking water and services I kcal 1 ltr
  175

- Aerated beverages and services I kcal 250 ml
  125

- Tonic water and services I kcal 300 ml
  175

- Coca Cola and services I kcal 750 ml
  150

- Fresh lime soda or water I kcal 300 ml
  200

- Selection of coffee I kcal 180 ml
  250

- Selection of tea I kcal 180 ml
  235

- Indian readymade, masala, darjeeling, assam, earl grey, green,
  english breakfast, chamomile
  325

- Cold coffee with ice cream I kcal 300 ml
  325

- Milk shake I kcal 300 ml
  vanilla, strawberry and banana with or without ice cream
  325

- Lassi - sweet, salt and masala I kcal 300 ml
  250

- Iced tea I kcal 250 ml
  250

List of Allergens:

- Molluscs
- Eggs
- Fish
- Lupine
- Soya
- Milk
- Peanut
- Gluten
- Crustaceans
- Mustard
- Nuts
- Sesame
- Celery
- Sulphites

An average active adult requires 2,000 kcal energy per day, however, calorie needs may vary. Nutritional information can be made available via QR code.

Kindly inform us if you are allergic to any food ingredients || | All prices are in Indian Rupees and subject to Government taxes.