BREAKFAST
7:00 am - 11:00 am

WESTERN BREAKFAST

- **Fresh Fruit Juice (Seasonal)**
  - Watermelon juice: 65.40 Kcal | 240 Ml
  - Sweet Lime juice: 131.28 Kcal | 240 Ml
  - Pomegranate juice: 77.40 Kcal | 240 Ml
  - Pineapple juice: 57.36 Kcal | 240 Ml

- **Choice Of Cereals**
  - Corn flakes: 607.51 Kcal | 300 Gms
  - Choco flakes: 607.51 Kcal | 300 Gms
  - Wheat flakes: 584.52 Kcal | 300 Gms

- **Eggs Cooked To Order**
  - Boiled eggs: 307.62 Kcal | 220 Gms
  - Scrambled egg: 351.51 Kcal | 240 Gms
  - Fried egg: 307.62 Kcal | 220 Gms

INDIAN BREAKFAST
Served with assorted chutneys & sambar

- **Idly (4 pcs)**
  - 993.21 Kcal | 540 Gms

- **Medu Vada (04 pcs)**
  - 761.30 Kcal | 460 Gms

- **Dosa - Plain/ Masala / Onion (02 pcs)**
  - 874.77 Kcal | 460 Gms

- **Pesarattu (02 pcs)**
  - 816.24 Kcal | 460 Gms

- **Aloo Paratha (02 pcs)**
  - 524.40 Kcal | 375 Gms
  - Served with plain curd & pickle

- **Paneer Paratha (02 pcs)**
  - 699.81 Kcal | 375 Gms
  - Served with plain curd & pickle

Kindly inform us if you are allergic to any food ingredients.

List of Allergens:
- Milk
- Nuts
- Gluten
- Mustard
- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Peanuts
- Crustaceans
- Sesame
- Celery
- Sulphites

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcaLs of energy per day. However, the actual calories needed may vary per person.
## STARTERS

### VEGETARIAN

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>grams</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Masala Karam Punugulu</strong></td>
<td>923.6 Kcal</td>
<td>260  Gms</td>
<td>Fried dumpling made of rice, urad dal tossed with spices</td>
</tr>
<tr>
<td><strong>Stuffed Mirchi Bhaji</strong></td>
<td>837.42 Kcal</td>
<td>300  Gms</td>
<td>Batter fried stuffed green chillies served with coconut chutney</td>
</tr>
<tr>
<td><strong>Mini Cocktail Samosa</strong></td>
<td>610.72 Kcal</td>
<td>260  Gms</td>
<td>Served with mint and tangy tamarind chutney</td>
</tr>
<tr>
<td><strong>Assorted Pakoda / Paneer Pakoda</strong></td>
<td>816.13 Kcal</td>
<td>260  Gms</td>
<td>Batter fried assorted vegetables or cottage cheese served with tamarind chutney</td>
</tr>
<tr>
<td><strong>Palaveli Puttagodugulu</strong></td>
<td>257.51 Kcal</td>
<td>200  Gms</td>
<td>Mushroom tossed in southern style green masala</td>
</tr>
</tbody>
</table>

### NON-VEGETARIAN

<table>
<thead>
<tr>
<th>Dish</th>
<th>Calories</th>
<th>grams</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Karivepaku Kodi Fry</strong></td>
<td>413.41 Kcal</td>
<td>240  Gms</td>
<td>Deep fried chicken tempered with curry leaves</td>
</tr>
<tr>
<td><strong>Macchi Amritsari</strong></td>
<td>477.85 Kcal</td>
<td>360  Gms</td>
<td>Fish flavoured with carom seeds</td>
</tr>
<tr>
<td><strong>Bhuna Gosht Adraki</strong></td>
<td>270.54 Kcal</td>
<td>250  Gms</td>
<td>Indian delicacy spicy lamb cooked with spices</td>
</tr>
<tr>
<td><strong>Royala Vepudu</strong></td>
<td>230.06 Kcal</td>
<td>250  Gms</td>
<td>Spicy pan fried prawns marinated with spices</td>
</tr>
</tbody>
</table>

Kindly inform us if you are allergic to any food ingredients.

List of Allergens:
- [Vegetarian](#)
- [Non-Vegetarian](#)
- [Vegan](#)
- [Signature Dishes](#)

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcal of energy per day. However, the actual calories needed may vary per person.
### SOUP

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Calories</th>
<th>Volume</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tamatar Tulsi Ka Shorba</td>
<td>275</td>
<td>74.57 Kcal</td>
<td>180 Ml</td>
<td>Tomato, basil soup</td>
</tr>
<tr>
<td>Cream Of Chicken Soup</td>
<td>315</td>
<td>119.68 Kcal</td>
<td>100 Ml</td>
<td>Thick, creamy chicken soup</td>
</tr>
</tbody>
</table>

### SALADS

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Calories</th>
<th>Weight</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Apple Mayo With Walnut Salad</td>
<td>315</td>
<td>294.75 Kcal</td>
<td>200 Gms</td>
<td>Apple wedges tossed with creamy mayo and crunchy walnuts</td>
</tr>
<tr>
<td>Seasonal Salad</td>
<td>375</td>
<td>90.98 Kcal</td>
<td>200 Gms</td>
<td>Lettuce, tomatoes, cucumber and bell pepper tossed in choice of lemon, vinaigrette or balsamic vinaigrette dressing</td>
</tr>
</tbody>
</table>

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<table>
<thead>
<tr>
<th>SANDWICH</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Vegetable</td>
<td>475</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chicken</td>
<td>525</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chilly Cheese Toast</td>
<td>315</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>577.97 Kcal</td>
<td>260 Gms</td>
</tr>
<tr>
<td></td>
<td></td>
<td>663.04 Kcal</td>
<td>260 Gms</td>
</tr>
<tr>
<td></td>
<td></td>
<td>874 Kcal</td>
<td>215 Gms</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>KATHI ROLL</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Paneer</td>
<td>475</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Tandoori Chicken</td>
<td>525</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>625.25 Kcal</td>
<td>310 Gms</td>
</tr>
<tr>
<td></td>
<td></td>
<td>590.13 Kcal</td>
<td>310 Gms</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>BURGER</th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Vegetable</td>
<td>475</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chicken</td>
<td>525</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>864 Kcal</td>
<td>395 Gms</td>
</tr>
<tr>
<td></td>
<td></td>
<td>1132 Kcal</td>
<td>395 Gms</td>
</tr>
</tbody>
</table>

Kindly inform us if you are allergic to any food ingredients.

List of Allergens:
- Milk
- Nuts
- Gluten
- Mustard
- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Peanuts
- Crustaceans
- Sesame
- Celery
- Sulphites

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PASTA

Vegetable
657.09 Kcal | 400 Gms | Penne or Spaghetti (Arrabiata)
811.15 Kcal | 400 Gms | Penne or Spaghetti (Alfredo)

Chicken
515.89 Kcal | 400 Gms | Penne or Spaghetti (Arrabiata)
783.32 Kcal | 400 Gms | Penne or Spaghetti (Alfredo)

Vegetable Lasagne
747.23 Kcal | 410 Gms | Stuffed layered pasta, cheese, tomato sauce

Mac & Cheese Pie With Exotic Vegetables
489.50 Kcal | 250 Gms

Grilled Breast Of Chicken
847.14 Kcal | 450 Gms | Mediterranean vegetables, mashed potatoes, mushroom jus

Herb Crusted Fish
830.04 Kcal | 450 Gms | Herb coated fish, sauteed vegetables, roasted baby potatoes, mustard sauce

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12:30 pm - 03:00 pm &
07:00 pm - 11:00 pm
# REGIONAL & INDIAN

## LUNCH & DINNER

12:30 pm - 03:00 pm  
07:00 pm - 11:00 pm

### VEGETARIAN

<table>
<thead>
<tr>
<th>Dish Name</th>
<th>Calories</th>
<th>Weight</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gutti Vankaya</td>
<td>325.67</td>
<td>260 Gms</td>
<td>Baby brinjals tossed in a tangy spicy Andhra curry</td>
</tr>
<tr>
<td>Tomato Mulakaya Jeedipappu Curry</td>
<td>278.75</td>
<td>260 Gms</td>
<td>Cashew nut and drumstick slow cooked in tomato gravy</td>
</tr>
<tr>
<td>Subzi Shabnam Curry</td>
<td>262.58</td>
<td>260 Gms</td>
<td>Mixed vegetables and mushroom slow cooked in spicy tangy curry</td>
</tr>
<tr>
<td>Choice Of Paneer</td>
<td>395.27</td>
<td>260 Gms</td>
<td>Cottage cheese cooked with spinach or green peas or capsicum</td>
</tr>
<tr>
<td></td>
<td>427.10</td>
<td>260 Gms</td>
<td>Mutter paneer</td>
</tr>
<tr>
<td></td>
<td>366.44</td>
<td>260 Gms</td>
<td>Kadai paneer</td>
</tr>
<tr>
<td></td>
<td>395.27</td>
<td>260 Gms</td>
<td>Palak paneer</td>
</tr>
<tr>
<td></td>
<td>427.10</td>
<td>260 Gms</td>
<td>Mutter paneer</td>
</tr>
<tr>
<td></td>
<td>366.44</td>
<td>260 Gms</td>
<td>Kadai paneer</td>
</tr>
<tr>
<td>Tomato Or Mamidikai Pappu</td>
<td>275.26</td>
<td>260 Gms</td>
<td>Yellow dal tempered with either tomato or raw mango</td>
</tr>
<tr>
<td>Dal Tadke Wale</td>
<td>389.23</td>
<td>260 Gms</td>
<td>Yellow lentils tempered with onion, tomato and Indian spices</td>
</tr>
<tr>
<td>Dal Makhani</td>
<td>291.19</td>
<td>260 Gms</td>
<td>Black lentil slow cooked overnight, finished with butter and cream</td>
</tr>
<tr>
<td>Hyderabadi Subz Biryani</td>
<td>658.00</td>
<td>540 Gms</td>
<td>Basmati rice slow cooked with vegetables and local spices served with raita</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>and salan</td>
</tr>
</tbody>
</table>

---

*Vegetarian 🌿 Non-Vegetarian 🌿 Vegan 🌿 Signature Dishes

Kindly inform us if you are allergic to any food ingredients

List of Allergens:

- Milk 🥛
- Nuts 🥜
- Gluten 🥜
- Mustard 🥜
- Molluscs 🦀
- Eggs 🥚
- Fish 🐟
- Lupins 🥜
- Soya 🥜
- Peanuts 🥜
- Crustaceans 🦀
- Sesame 🥜
- Celery 🥜
- Sulphites 🧵

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NON-VEGETARIAN

Choice Of Murgh
Murgh makhani, murgh tikka masala, kadai murgh, murgh home style
344.34 Kcal | 280 Gms | 🍽️

Andhra Kodi Kura
260.65 Kcal | 285 Gms | Morsels of chicken slow cooked in an aromatic gravy 🍽️

Gongura Mamsam
288.19 Kcal | 280 Gms | Tangy and spicy mutton made with sorrel leaves 🍽️

Lal Maas
330.73 Kcal | 280 Gms | Tender lamb curry simmered in rich onion tomato gravy flavoured with Kashmiri chillies 🍽️

Nellore Chapala Pulusu
237.64 Kcal | 280 Gms | Traditional spicy Andhra fish curry 🍽️

Royala Iguru
208.75 Kcal | 280 Gms | Prawns tossed with pounded spices, tomatoes and carom seeds 🍽️

Nizami Murgh Biryani
764.72 Kcal | 540 Gms | Basmati rice slow cooked with chicken and local spices served with raita and salan 🍽️

ANDHRA PULAO

VEGETARIAN

Tomato Jeedipappu Pulao
774.25 Kcal | 540 Gms | Slow cooked tomato and cashew nut with basmati rice flavored with Indian spices served with raita, salan and roti pachadi 🍽️

Ulavacharu Vegetable Pulao
650.51 Kcal | 540 Gms | Slow cooked vegetables with basmati rice flavored Indian spices, mixed with horse gram gravy served with raita, salan and roti pachadi 🍽️

Kindly inform us if you are allergic to any food ingredients

List of Allergens:
- Milk 🥛
- Nuts 🥜
- Gluten 🍞
- Mustard 🥂
- Molluscs 🍚
- Eggs 🦆
- Fish 🐟
- Lupin 🌿
- Soya 🤼
- Peanuts 🥜
- Crustaceans 🦞
- Sesame 🥜
- Celery 🥕
- Sulphites 🌚

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## NON-VEGETARIAN

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Calories</th>
<th>Weight</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato Kodi Pulao</td>
<td>650</td>
<td>775 Kcal</td>
<td>540 Gms</td>
<td>Chicken and tomatoes mildly spiced cooked with basmati rice flavoured with Indian spices served with raita, salan and roti pachadi</td>
</tr>
<tr>
<td>Ulavacharu Mamsam Pulao</td>
<td>750</td>
<td>800 Kcal</td>
<td>540 Gms</td>
<td>Slow cooked mutton with basmati rice flavoured with Indian spices mixed with horseradish gravy served with raita, salan and roti pachadi</td>
</tr>
<tr>
<td>Bhimavaram Royyala Pulao</td>
<td>775</td>
<td>810 Kcal</td>
<td>540 Gms</td>
<td>Spicy traditional medium prawns cooked with basmati rice and flavored Indian spices served with raita, salan and roti pachadi</td>
</tr>
</tbody>
</table>

## ANDHRA THALI

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Calories</th>
<th>Weight</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetarian Thali</td>
<td>750</td>
<td>1583 Kcal</td>
<td>1125 Gms</td>
<td>A whole meal by itself with one vegetarian starter, three vegetarian dishes, sambar, rasam, pappu, flavoured rice, curd, steamed rice pickle, papad, chutney, butter milk accompanied with poori and one desert</td>
</tr>
<tr>
<td>Non - Vegetarian Thali</td>
<td>850</td>
<td>1819 Kcal</td>
<td>1195 Gms</td>
<td>A whole meal by itself with one non-vegetarian starter, two non - vegetarian dishes, one vegetarian dish, sambar, rasam, pappu, flavoured rice, curd, steamed rice, pickle, papad, chutney, butter milk , accompanied with poori and one desert</td>
</tr>
</tbody>
</table>

Kindly inform us if you are allergic to any food ingredients.

List of Allergens:
- Milk
- Nuts
- Gluten
- Mustard
- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Peanuts
- Crustaceans
- Sesame
- Celery
- Sulphites

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## Sides

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
<th>Grams</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tandoori Roti (2 pcs)</td>
<td>262.45</td>
<td>100</td>
</tr>
<tr>
<td>Butter Naan</td>
<td>355.85</td>
<td>120</td>
</tr>
<tr>
<td>Lacha Paratha</td>
<td>262.45</td>
<td>100</td>
</tr>
<tr>
<td>Phulka (03 pcs)</td>
<td>236.34</td>
<td>100</td>
</tr>
<tr>
<td>Steamed Rice</td>
<td>177.51</td>
<td>300</td>
</tr>
<tr>
<td>Perugu Annam</td>
<td>258.46</td>
<td>335</td>
</tr>
<tr>
<td>Bisi Bele Bhat</td>
<td>393.44</td>
<td>355</td>
</tr>
<tr>
<td>Lemon Rice</td>
<td>544.55</td>
<td>535</td>
</tr>
<tr>
<td>Kothimiri Annam</td>
<td>492.58</td>
<td>535</td>
</tr>
<tr>
<td>French Fries</td>
<td>693.72</td>
<td>100</td>
</tr>
</tbody>
</table>

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List of Allergens:
- Milk
- Nuts
- Gluten
- Mustard
- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Peanuts
- Crustaceans
- Sesame
- Celery
- Sulphites

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**ASIAN**

12:30 pm - 03:00 pm  
07:30 pm - 11:30 pm

- **Lemon Coriander Soup**  
  65.16 Kcal | 240 ML  
  250

**MANCHOW SOUP**

- **Vegetarian**  
  201.36 Kcal | 270 ML  
  250

- **Chicken**  
  101.33 Kcal | 180 ML  
  315

**STARTERS**

**VEGETARIAN**

- **Mushroom Salt & Pepper**  
  187.22 Kcal | 260 Gms  
  475

- **Vegetable Spring Roll**  
  529.69 Kcal | 360 Gms  
  475

- **Dry Chilly Paneer**  
  495.43 Kcal | 280 Gms  
  475

**NON-VEGETARIAN**

- ★ **Cashew Nut Chicken**  
  454.19 Kcal | 280 Gms | Chef’s signature dish  
  625

- ★ **Apollo Fish**  
  274.73 Kcal | 280 Gms | Oriental style fried fish with a regional touch  
  675

- ★ **Butter Garlic Prawns**  
  287.42 Kcal | 260 Gms | Crispy medium prawns tossed with spices, garlic and butter  
  825

List of Allergens:

- Milk  
- Nuts  
- Gluten  
- Mustard  
- Fish  
- Molluscs  
- Eggs  
- Lupin  
- Soya  
- Peanuts  
- Crustaceans  
- Sesame  
- Celery  
- Sulphites

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## MAIN COURSE

### VEGETARIAN

- **Vegetable Manchurian (Gravy)**  
  187.42 Kcal | 280 Gms | Vegetable dumplings in manchurian sauce

- **Stir - Fried Greens With**  
  128.54 Kcal | 280 Gms | Szechwan sauce  
  125.13 Kcal | 280 Gms | Chilly soya sauce  
  131.10 Kcal | 280 Gms | Hot garlic sauce

### NON-VEGETARIAN

- **Chicken With**  
  492.89 Kcal | 280 Gms | Kung pao sauce  
  340.91 Kcal | 300 Gms | Chilli basil sauce

- **Fish With**  
  258.93 Kcal | 300 Gms | Black bean sauce  
  258.93 Kcal | 300 Gms | Ginger soya sauce  
  275.44 Kcal | 300 Gms | Oyster chilli sauce

### RICE & NOODLES

#### FRIED RICE

- **Vegetarian**  
  236.46 Kcal | 380 Gms

- **Egg Fried Rice**  
  438.92 Kcal | 380 Gms

- **Chicken Fried Rice**  
  277.20 Kcal | 380 Gms

#### NOODLES

- **Vegetable Hakka Noodles**  
  482 Kcal | 450 Gms

- **Chicken Hakka Noodles**  
  538 Kcal | 450 Gms

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**List of Allergens:**

- Milk
- Nuts
- Gluten
- Mustard
- Molluscs
- Eggs
- Fish
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---

**Kindly inform us if you are allergic to any food ingredients.**
DESSERTS

- **Gulab Jamun**
  495.96 Kcal | 160 Gms | Milk dumplings, deep fried and soaked into simmering sugar syrup

- **Stuffed Gajar Ka Halwa Rasmalai**
  397.04 Kcal | 225 Gms

- **Chocolate Brownie**
  564.81 Kcal | 120 Gms | Chocolate baked with nuts, cream cheese and chips served with one scoop of vanilla ice cream

- **Choice Of Ice Cream**
  307.72 Kcal | 150 Gms | Vanilla
  282.13 Kcal | 150 Gms | Butterscotch
  464.04 Kcal | 150 Gms | Strawberry
  356.37 Kcal | 150 Gms | Chocolate

- **Apple Pie (Sugar Free)**
  795 Kcal | 300 Gms

- **Andhra Sweet Platter Of The Day**
  747.71 Kcal | 320 Gms

Kindly inform us if you are allergic to any food ingredients.

List of Allergens:
- Milk
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- Gluten
- Mustard
- Molluscs
- Eggs
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NIGHT MENU

11:30 pm - 06:00 am
NIGHT MENU
11:30 pm - 06:00 am

SALADS
Seasonal Salad
90.98 kcal | 200 Gms | Lettuce, tomatoes, cucumber and bell pepper tossed in choice of lemon, vinaigrette or balsamic vinaigrette dressing

SANDWICH
Plain, toasted or grilled served with french fries

Vegetable
577.97 Kcal | 260 Gms

Chicken
663.04 Kcal | 260 Gms

Main course

Vegetarian
Dal Tadka
389.23 Kcal | 260 Gms | Yellow lentils tempered with onion, tomato and Indian spices

Paneer Makhani
520.86 Kcal | 240 Gms | Cottage cheese cooked in tomato gravy finished with butter

Steamed Rice
177.51 Kcal | 300 Gms

Perugu Annam
258.46 Kcal | 335 Gms | Steamed rice and yoghurt tempered served with pickle

Bisi Bele Bhat
393.44 Kcal | 355 Gms | Rice cooked with vegetables and lentils

Hyderabadi Subz Biryani
658.00 Kcal | 540 Gms | Basmati rice slow cooked with vegetables and local spices served with raitha and salan

Tawa Paratha (2 pcs)
598.14 Kcal | 240 Gms

As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires 2000 kcal of energy per day. However, the actual calories needed may vary per person.
Non-Vegetarian

**Andhra Kodi Kura**
260.65 Kcal | 285 Gms | Morsels of chicken slow cooked in an aromatic gravy

**Nizami Murgh Biryani**
764.72 Kcal | 540 Gms | Basmati rice slow cooked with chicken and local spices served with raita and salan

Kindly inform us if you are allergic to any food ingredients

List of Allergens:
- Milk
- Nuts
- Gluten
- Mustard
- Molluscs
- Eggs
- Fish
- Lupin
- Soya
- Peanuts
- Crustaceans
- Sesame
- Celery
- Sulphites

All prices are in Indian Rupees. Government taxes as applicable.

*As per the guidelines issued by Food Safety & Standards Authority of India (FSSAI), an average active adult requires **2000 kcals** of energy per day. However, the actual calories needed may vary per person.*
DESSERTS

Gulab Jamun 275
495.96 Kcal | 160 Gms | Milk dumplings, deep fried and soaked into simmering sugar syrup

Chocolate Brownie 275
564.81 Kcal | 120 Gms | Chocolate baked with nuts, cream cheese and chips served with one scoop of vanilla ice cream

Choice Of Ice Cream 295
307.72 Kcal | 150 Gms | Vanilla
282.13 Kcal | 150 Gms | Butterscotch
464.04 Kcal | 150 Gms | Strawberry
356.37 Kcal | 150 Gms | Chocolate

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## BEVERAGES

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Evocus Water Bottle 500 ML &amp; Service</td>
<td>125</td>
</tr>
<tr>
<td>Aerated Water &amp; Service</td>
<td>150</td>
</tr>
<tr>
<td>Water Bottle &amp; Service</td>
<td>150</td>
</tr>
<tr>
<td>Himalayan Water Bottle &amp; Service</td>
<td>175</td>
</tr>
<tr>
<td>Evocus Water Bottle 750 ML &amp; Service</td>
<td>175</td>
</tr>
<tr>
<td>Fresh Lime Water / Soda</td>
<td>175</td>
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<tr>
<td>Chaas</td>
<td>195</td>
</tr>
<tr>
<td>Coffee</td>
<td>195</td>
</tr>
<tr>
<td>Tender Coconut Water</td>
<td>195</td>
</tr>
<tr>
<td>Cold Coffee Without Ice Cream</td>
<td>250</td>
</tr>
<tr>
<td>Hot Chocolate / Bournvita / Horlicks</td>
<td>250</td>
</tr>
<tr>
<td>Lassi</td>
<td>250</td>
</tr>
<tr>
<td>Milkshake</td>
<td>275</td>
</tr>
<tr>
<td>Energy Drink &amp; Service</td>
<td>295</td>
</tr>
</tbody>
</table>

### Chaas
- Plain: 137.79 Kcal, 120 ml
- Salted: 141.87 Kcal, 120 ml

### Tea
Our finest choice of Assam, green Darjeeling, earl grey, flavoured tea or chamomile

### Iced Tea
Regular, mint, lemon

### Coffee
Choice of filter coffee, espresso, cappuccino

### Tender Coconut Water
46.50 Kcal, 240 ml

### Cold Coffee Without Ice Cream
405.22 Kcal, 240 ml

### Hot Chocolate / Bournvita / Horlicks

### Lassi
- Sweet: 263.02 Kcal, 240 ml
- Salted: 171.45 Kcal, 240 ml
- Plain: 172.15 Kcal, 240 ml

### Milkshake
- Vanilla: 358.29 Kcal, 240 ml
- Chocolate: 432.66 Kcal, 240 ml
- Strawberry: 351.30 Kcal, 240 ml

### Energy Drink & Service
Red bull or monster

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**List of Allergens:**
- Milk 🥛
- Nuts 🥜
- Gluten 🥗
- Mustard 🥰
- Molluscs 🍗
- Eggs 🐔
- Fish 🐟
- Lupin 🤡
- Soya 🥫
- Peanuts 🥜
- Crustaceans 🦀
- Sesame 🌿
- Celery 🥕
- Sulphites 🏷️

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