



FOOD MENU

Fresh Flavours. Bold Spices. Timeless Taste

PLEASE NOTE

*All prices are in Indian Rupees
GST extra as applicable
Please inform our team of any
dietary requirements*



SOUPS

Veg | Non Veg

Garlic Pepper Mushroom Soup ₹ 175

Fresh Flavours. Bold Spices. Timeless Taste

Hot & Sour Soup ₹ 175 | 200

Tangy fiery broth balanced with vinegar

Sweet Corn Soup ₹ 175 | 200

Silky corn-and-egg-drop broth, light & comforting

Tom Yum Soup ₹ 175 | 200

Fragrant lemongrass-galangal with citrus kick

Cream of Mushroom / Chicken ₹ 175 | 200

Velvety slow-cooked cream soup, rich & warming

Crab Soup ₹ 200

Delicate crab meat in a spiced coastal broth

Chettinad Chicken Soup ₹ 200

Bold South Indian spices in slow-simmered chicken broth



SALADS

Mexican Veg Salad ₹ 200

Peppers, corn & beans in a zesty lime dressing

Russian Salad ₹ 200

Potatoes, carrots & peas in creamy mayo

Seasonal Fruit Chaat Salad ₹ 200

Fresh seasonal fruits with chaat masala & mint

Roasted Chicken Salad ₹ 250

Grilled chicken over crisp greens with herb vinaigrette

Spinach Seafood Salad ₹ 250

Baby spinach with sautéed prawns & squid in lemon dressing

STARTERS

VEGETARIAN

French Fries / Peri Peri / Cheese ₹ 200 | 250

Aloo / Dum

Golden hand-cut fries – four irresistible styles

Green Chilly Masala Peanut ₹ 200

Crunchy peanuts tossed with green chillies & spice

Boiled Veg – Salt & Pepper ₹ 200 | 250

Thai / White Sauce

Seasonal vegetables prepared your style

Pineapple – Cheese Cherry / Mint ₹ 280

Sweet pineapple skewers with cheese-cherry or mint glaze

Gobi / Mushroom – Vepudu / Pepper ₹ 250

Manchurian

Crispy cauliflower or mushroom – three bold preparations

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STARTERS

VEGETARIAN

Golden Fried Onion Rings ₹ 200 | 250
Veg Pakoda

Battered onion rings or crispy vegetable fritters

Crispy Fried Ladies Finger ₹ 250

Okra in spiced flour, fried to a satisfying crunch

Paneer — Tikka / Finger / Chilly ₹ 280
Kofta / 65

Cottage cheese five ways — each a classic

Baby Corn — South Indian ₹ 250
Sesame Crispy

Tender baby corn — coastal masala or sesame-crusted

Cheese Balls — Mixed Veg ₹ 300
Mushroom Stuffed

Molten-centred fried balls stuffed with veg or mushroom & cheese

EGG

STARTERS

Bull's Eye ₹ 175

Perfectly fried sunny-side-up, crisp edges, runny yolk

Capsicum Egg Podimas ₹ 200

Scrambled eggs stir-fried with colourful peppers & spices

Omelette — French / Masala ₹ 225
Cheese / Kuzhi

Classic folded egg — four styles, each a delight

Spicy Chilly / Tawa Fried Egg ₹ 225

Eggs on a hot tawa with chillies and aromatic spices

CHICKEN

STARTERS

Steak Chicken Roll ₹ 400

Juicy chicken strips in crisp flaky pastry with herbs

Dragon Chicken ₹ 320

Crispy fried chicken in fiery red dragon sauce

Chicken Spring Roll ₹ 400

Minced chicken & vegetables in a golden crunchy roll

Hara Bara Tikki ₹ 400

Green spinach-herb chicken patties, pan-seared

Chicken Kathi Roll ₹ 400

Spiced chicken in a soft paratha with mint chutney

Afghani White Sauce Chicken ₹ 350

Creamy yoghurt-marinated chicken with smoky finish

Chicken Lollipop ₹ 320

Marinated drumsticks fried crispy — timeless favourite

Drums of Heaven ₹ 320

Indo-Chinese drumettes in a tangy sticky glaze

Reshmi Malai Tikka ₹ 320

Silken yoghurt-cream marinated chicken grilled to perfection



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CHICKEN

STARTERS

Stuffed Tangdi Kabab ₹ 320

Bone-in chicken leg stuffed with spiced filling

Chicken Chaiyo ₹ 300

Crispy chicken tossed in a Thai-style chaiyo sauce

Szechuan Drums Chicken ₹ 320

Fiery Szechuan-spiced drumettes with chilli oil finish

Smoked Chicken Sausage ₹ 400

Artisan-smoked sausage, grilled with mustard dip

Crispy Fried Chicken Leg ₹ 400

Whole leg marinated deep, fried to golden perfection

Chicken Wonton ₹ 400

Delicate minced chicken parcels, pan-fried with dipping sauce

Tandoori / BBQ ChickenHalf ₹ 320 | Full ₹ 320

Clay-oven roasted with charred smoky tandoor marks



PRAWN

STARTERS

Bread Crumbs Toasted Prawns ₹ 400

Plump prawns in golden breadcrumbs, fried crisp

Golden Fried Prawn ₹ 400

Whole prawns in seasoned batter, deep-fried golden

South Indian Masala Fried Prawn Vepudu ₹ 400

Coastal-spiced prawns on a tawa with curry leaves

Peri Peri Hot Sauced Prawns ₹ 400

Flame-kissed prawns in Mozambican peri peri sauce

Ajwani Tandoori Prawn ₹ 425

Carom-spiced prawns marinated and clay-oven roasted

Butter Garlic White Sauce Prawn ₹ 425

Prawns in rich butter garlic with velvety cream sauce

Prawn Chaiyo / Vada ₹ 350

Prawn fritters in crispy South Indian vada style

Prawn Cutlet / Hara Bara Tikki ₹ 380

Prawn cutlets or green herb-spiced tikki, pan-seared



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FISH STARTERS

Nethili Fish Fry ₹ 375

Anchovies in turmeric-chilli marinade, deep-fried crisp

Fish Finger & Fries ₹ 425

Breaded fish fingers served with golden fries

Lemon Butter Garlic Fish ₹ 425

Pan-seared in citrus butter-garlic — light & elegant

Pan Fried Chilly Fish ₹ 425

Tawa-cooked fish tossed in green chillies & spice

Phuket Fish ₹ 425

Thai-inspired with lemongrass, galangal & lime

Tawa Fried Fish ₹ 425

Fish marinated in coastal masala on a hot tawa

Fish Cooked with Spinach in Banana Leaf ₹ 450

Fish & spinach steamed in banana leaf for aromatic depth

Continental Garlic Pepper Fish ₹ 425

Pan-fried fillet in classic pepper-garlic butter sauce

Pomfret Spicy Roasted / Grilled ₹ 500

Whole pomfret in spiced masala — roasted or charcoal grilled



SQUID & CRAB STARTERS

Calamari Rings ₹ 375

Tender squid rings in light batter, golden-fried with aioli

Hot Pepper Kanava ₹ 375

Fresh squid on a tawa with cracked pepper & whole spices

Butter Garlic Masala Squid Fry ₹ 375

Squid in aromatic butter garlic — Indian or Continental

Thai Chilly Spicy Calamari ₹ 375

Squid in fiery Thai basil and bird's-eye chilli toss

Chinese Steak Fried Squid ₹ 425

Squid in smoky Chinese steak sauce with wok-charred edges

Crab Cutlet / Lollipop ₹ 450

Crab meat in crispy cutlets or lollipops with coastal spice

CURRIES VEGETARIAN

Punjabi Dal Tadka ₹ 300

Yellow lentils tempered with ghee, garlic & dried red chillies

Tawa Style Ladies Finger Curry ₹ 300

Okra on a tawa with onions, tomatoes & spiced masala

Adipoli Cauliflower Butter Masala ₹ 325

Florets in rich tomato-cream butter masala — Kerala style

Malai Spicy Mushroom Masala ₹ 325

Mushrooms in creamy, lightly spiced cashew-tomato gravy

Mixed Veg Curry ₹ 325

Seasonal vegetables in a flavourful homestyle masala

Paneer Butter Masala ₹ 325

Soft cottage cheese in silky tomato-butter-cream sauce

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CURRIES

NON-VEGETARIAN

Shahi Anda Masala ₹ 300
Eggs in a royal Mughlai-style onion-tomato gravy

Nethili Fish Curry ₹ 325
Anchovies in tangy tamarind-coconut South Indian gravy

Andhra Red Chilli Prawn Curry ₹ 350
Prawns in fiery Andhra red chilli and tamarind gravy

Coconut Chicken Aloo Curry ₹ 350
Chicken and potato in thick aromatic coconut milk gravy

Hotel Pondicherry Chicken Curry ₹ 350
Signature Pondicherry-style French-Tamil spice blend

Hot Pepper Red Sauce Chicken ₹ 350
Chicken in bold pepper-heavy red sauce — Chettinad style

Konkani Style Calamari Masala ₹ 350
Squid in coconut Konkani coastal curry — tangy & fragrant

Manga Murungaikai Meen Kolambu ₹ 350
Fish curry with raw mango & drumstick in tamarind base

Malabar Prawn Curry ₹ 350
Prawns in coconut-cream Malabar spice gravy

Prawn Tokku ₹ 350
Prawn in thick, dry-style spiced tokku masala

Goan Fish Kathirikai ₹ 375
Fish & brinjal in Goan tangy kokum and coconut curry

Thai Chicken Curry with Rice ₹ 450
Fragrant Thai curry - Red, Green or Yellow - with steamed rice

Mughlai Chicken Curry ₹ 350
Slow-cooked chicken in rich almond-cashew Mughlai gravy

Butter Chicken Masala ₹ 350
Tandoor-grilled chicken in velvety tomato-butter-cream sauce

Kadai Methi Chicken Curry ₹ 350
Chicken with fenugreek leaves in spiced kadai masala

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BIRYANI

Chicken Biryani / Thokku / 65..... ₹ ₹325 | 375 | 375
Aromatic basmati layered with spiced chicken - three styles

Prawn Biryani / Thokku / 65 ₹ 350 | 400 | 400
Succulent prawns in fragrant saffron rice - three styles

Fish Biryani / Thokku / 65 ₹ 350 | 400 | 400
Delicate fish in long-grain rice with coastal spice

Mutton Biryani ₹ 425
Slow-cooked tender mutton in classic dum biryani style



RICE & NOODLES

Plain Rice ₹ 140
Freshly cooked steamed rice, fluffy and light

Curd Rice ₹ 185
Cooling yoghurt rice with mustard, curry leaves & chilli

Neey Soru with Dal Kathirikai ₹ 280
Ghee-finished rice with dal and brinjal fry

Pulao — Paneer / Jeera ₹ 280
Fragrant basmati with paneer or cumin tempering

Fried Rice / Noodles..... ₹ 225 | 275 | 275
Veg | Paneer | Mushroom
Wok-tossed in high heat with fresh vegetables

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RICE & NOODLES

Fried Rice / Noodles ₹ 275 | 325 | 375
Egg / Chicken / Prawn

Wok-charred non-veg fried rice - three protein choices

Mixed Fried Rice-Veg / Non-Veg ₹ 325 | 425
A generous combination, wok-charred to perfection

Curd Rice ₹ 185
Cooling yoghurt rice with mustard, curry leaves & chilli

Neey Soru with Dal Kathirikai ₹ 280
Ghee-finished rice with dal and brinjal fry

Pulao — Paneer / Jeera ₹ 280
Fragrant basmati with paneer or cumin tempering

TANDOORI & TAWA BREADS

Chapathi / Naan / Roti / Pulka ₹ ₹75 | 100 | 100
Freshly made Indian breads - whole wheat, plain or soft flour

Butter / Garlic Butter Naan ₹ 125
Romali Roti
Buttery, garlicky, or paper-thin romali style

MOMOS

Veg Momos ₹ 250
Steamed Himalayan dumplings filled with spiced vegetables

Chicken Momos ₹ 300
Juicy minced chicken dumplings with spicy chutney

Prawn Momos ₹ 350
Delicate steamed dumplings with seasoned prawn filling

TIFFIN

Podi / Kal / Ghee Dosai with Chutney ₹ 125
Classic South Indian crepes - podi, stone-ground or ghee

Onion Kal Dosai with Chutney ₹ 140
Stone-ground rice crepe loaded with caramelised onions

3 Idli with Meen Kolambu ₹ 175
Fluffy steamed rice cakes with authentic fish curry

Egg Dosai with Nethili Meen Kolambu ₹ 200
Egg-draped crispy crepe with anchovy fish curry

Kuzhi Paniyaram with Chutney ₹ 200
Crispy-outside, fluffy-inside rice batter balls with chutney

HOT BEVERAGES

Tea / Coffee / Black Coffee ₹ 100 | 120 | 120
Classic hot brew — tea, milky coffee or black

Masala Tea ₹ 120
Spiced chai with ginger, cardamom & aromatic whole spices

DESSERTS

Ice Cream ₹ 150
Premium scoop in your favourite flavour

Fried Ice Cream ₹ 250
Crispy golden shell hiding a cold, creamy ice cream centre



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