



Indo Sri Lankan Menu



₹150

- Spinach and Red onions in coconut Sambol (Slices of spinach and red onions dressed with Lime and coconut sambol)
- Aloo Channa Chat
 (Oven roasted potatoes with chick peas dressed with chilly mint dressing)
- Cucumber and Kosambari
 (Round slices of onions with classic moong dal salad)



₹180

- Sri Lankan Lentil Soup
 (Spicy thin flat lentils summered with curry powder and Garlic Boiled & Appalam)
- Tomato Badami Shorba
 (Mild rich Badami cream soup with spices and tomato Blanched tom Curry leaves)
- Vegetable Mulagatwany
 (Apple flavored lentil & Coconut soup with peppery spiced)



₹200

- Kandalama Vegetable cutlet (Mashed Yam stuffed with vegetables and Panko crumbed)
- Jaituni panner Tilla (Cottage cheese marinated with Five spice and olives and olive oil)
- Aloo Anari Tikki (Mashed potato stuffed with pomegranates & breaded)



- Srilankan style Lumprie
- Traditional Lankan style parcel meal with five different vegetables
- Paneer pasanda
- Stuffed cottage cheese simmered in rich gravy
- Mughalai kofta Badami
- · Famous north Indian nutty cheese dumpling fried and served in Almond gravy



₹280

- Pulao and Baigan K a Salan
- Pol roti and beans cashew curry
- Dal Bhati churma and Tandoori roti



₹50

Naan/Roti/Kulcha/Zaffarani roti/ Chappathi/cylon parotta



₹50

Pol Sambol/Seeni sambol/katta sambol



₹180

- Vatta lappam -
- Bi binca
- Shai t ukra
- Rasa malai
- Ni za mi Kala Jamoon





European Menu



- Caesar Salad (Veg)
 (Roman Lettuce with classi ca | Parmesan garlic dressing)
- Caprese Salad
 (Classical Italian salad with mozerella and plum tomatoes dressed with virgin Olive oil and sundried tomatoes)
- Chef's Special salad (Medleyof Lettuce with Ba Isamic onion mango chutney, garlic toast.)



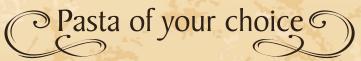
- French Mushroom soup
 (Century old recipe of mushroom soup served in ha rd rolls, rather drinking it eat it.)
- Minestrone
 (Tomato broth with basil scentilnd fine vegetables)
- Cream soups (Tomato / Vegetables / Carrots / Green peas) (Creamy soup cooked to guest choice served with bread rolls)



- Beanspr out and Pickled onion Brochette
 (Piece of French loaf topped with tomatoes, sprouts and onion pickle melted with cheese)
- Cheesy Pan ko crumbed Mushroom
 (Cheese stuffed mushrooms coaled with cri spy crumb and fried, served with cocktail dip)
- Cri spy fried Ravioli with tomato coulis
 (Ravi oli stuffed with veggies and deep fried served with tomato coulis)



- Vegetable Moussaka with French banquet
 (Miscellany of vegetal les with tomato puree baked and topped cheese, served with bread)
- Grilled cottage cheese with Eggplant Parmigianino (Marinated cottage cheese grilled and combined eggplant grilled with Parmesan, served with bread)
- Vegetable Au gratin
 (Macedoine of vegetables simmered with creamy sauce and baked with cheese.)



(Cooking takes minimum of 25 mins)

Match the following

- Penne Pomodaro sauce(Tomato sauce)
- Spagh etti Exotica sa uce (Creamy sauce with exotic vegetables)
- Farfalle Neapolitan sauce (Tomato and carrot sauce)
- Macroni Cream sauce



- Sizzling brownie with icecream
- Fruit t art with creme bru lle
- Rich chocolate mousse and almond crisp
- Pastry of the day





- Raw Papaya Salad (Sum tom) Thai

 (Grated raw papaya mixed with chilly and peanuts and served very traditional way.)
- China Town salad China
 (Miscellany of lettuce with sesame cilantro dressing with fried noodles)
- Tofu and sprout salad (Chunks of soya be;)n curd with veggies and bean sprout in soya dressing)



- West lake veg. soup (Classic Chinese soup popular in middle china)
- Spice up Thai soup (t /c)
 (Thai style thin soup made with tender coconut water and served in tender coconut shell)
- Man chow noodle soup
 (Soya peppery sour soup with veggies and served with Noodles)



- Shitake & cheese salt pepper (Shiitake mushroom and cottage cheese salt and pepper)
- Baby corn corn quick fried
- Spinach dumpling in hot garlic sauce



- Mongolian veg fried rice
- Nasi goreang (veg)
- Triple fried rice



- Pad Thai veg
- Veg chow Mein with sauce
- Rice glass noodles e' veggies



- Kungpao cauliflower (dry/gravy)
- Paneer (chilly/garlic/ ginger) (dry/gravy)
- Tofu(soya/Thai curry/stir-fried)



- Dates pan cakes
- Fried ice cream
- Dhar Shan e' honey
- Fig dates bar e' icecream



Salads

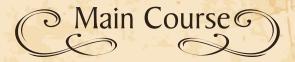
- Fathosh (Array of lettuce tomato, Olives
- Lebanese mezzah
 (Hummous, Taboulch and Fatayar platter Khubus)
- Cario to Jeddah
 (Chef Special Salad-Arabic Style sliced lettuce & grilled Veggies)



- Adesh bi Shorbet (Egyptian style loutal soup mils spices)
- Tomatom bi khar (wheat) (Pure of tomato simmerced with wheat)
- Arabic spicy oat soup



- Garlic flavoured ots soup Flafel with garlic sauce (Parsley garlic flavored white bean patties fried & S garlic sauce)
- Vegetable lentil kibbeh (Mong dal kibbleu stuffed with cheese & fried)
- Manikish pizza
 (Savoury pizza with tomato and Zattar flavor)



- Koushamashi
- Stuffed Zucchiui simmerced in tomato sauce
- Batirinjan taghin
- Egg plant shallow fried and cooked in Moroccan style
- Bhamia & hummus saloona
- Egyptian style ladies finger prepared chickpeas



- Mongolian veg fried rice
- Nasi goreang (veg)
- Triple fried rice



• (Khubus/manikish/Turkish bread)



- Basbhousa
- Kunafa
- Mille fille
- Mamoole



Express Menu

(Menu served in 15 minutes on Availability)

•	Steamed Rice - Dal Tadka	₹ 225
•	Chappathy – Dal Tadka	₹ 200
•	Steamed Rice – Sambar – Poriyal	₹ 250
•	Fried rice – Gobi Manchurian	₹ 280
•	Any 2 pcs of Indian Sweets	₹ 150

Kid Zone

Pizza Marghritic & Milk Shake	₹ 200
Charanna & Popped	₹110
Pasta- Cream / Tomato Sauce	₹ 150
• Potatoes	₹ 150
(French Fries / Smile Potatos / Wedges)	
Nila Choru & Chips	₹110
(Sambar Rice)	



