

SOUPS

Sweet Corn Soup (Veg/ Non Veg)	199/ 250
Thick flavoured soup churned with soft kernel of corn	
Man Chow Soup (Veg/ Non Veg)	199/ 250
Quintessentially chinese soup	
Lemon Coriander Soup (Veg/ Non Veg)	199/ 250
Lemon & coriander chinese soup	
Clear Soup (Veg/ Non Veg)	199/ 250
Passed, consommé with veg or non-veg	
Cream of Tomato Soup	199
Creamy tomato soup served with croutons	
Cream of Mushroom Soup	199
Rich creamy mushroom soup	
Cream of Chicken Soup	250
Creamy rich chicken soup	

SALADS

Green Salad	250
Appetizer consisting figure cut of raw vegetables served.	
Greek Salad	275
Traditional salad with diced greens, black olive and feta cheese	
Sprout Salad	275
Beans sprouts salad with lemon dressing	
Caesar Salad (Veg/ Non Veg)	299
Traditional salad with parmesan cheese and dressing	

SANDWICHES / BURGERS

Grilled Sandwich (Veg/ Non Veg)	275/ 325
Grilled Veg or chicken chunks coated with mayo and salad	
Burger	275/ 325
Veg patty or grilled chicken with lettuce, tomato and cucumber	
Svenska Club Sandwich	325
Sandwich filled with roast chicken, cheese & egg	

WOOD-FIRED OVEN PIZZAS

Italian Feast	399
Topped with onion, capsicum, jalapenos & corn	
Indian Mela	399
Spread of onion, capsicum and tandoori paneer	
Hawaiian Touch	399
Mushrooms, cottage cheese, pineapple and jalapenos	
Margherita (Veg/ Non Veg)	399/ 450
Neapolitan pizza, typically made with tomatoes, mozzarella cheese, garlic & fresh basil	
Chicago Special	450
Chicken sausages, mushroom, onions and green pepper	
Australian Delight	450
Barbeque chicken, balsamic onion and coriander	
Mediterranean Hub	450
Marinated chicken, red onion, mushroom & olives	
Caribbean Jerk	450
Spiced chicken, cherry tomatoes and corn	
Greek Warrior	450
Juicy herb chicken, feta cheese and sweet basil	

STARTERS

Non Vegetarian Selection

Golden Fried Prawn	499
Prawns marinade with oyster sauce, soy and Lemon juice	
Butter Garlic Prawn	499
Prawns tossed in minced garlic, butter and lemon juice .	
Fish N Chips	399
A famous hot dish consisting of fried fish in batter and served with chips.	
Herbs Fish Fingers	399
Fried fish sticks served with fries.	
Chilli Fish	399
Boneless fish tossed with sliced onions and bell peppers	
Apollo Fish	399
Made with spices, curry leaves and curd	
Chicken 65	399
Crispy fried chicken tossed with curry leaves, curd with spices	

Spicy Chilli Chicken	399
Lightly battered crispy chicken chunks tossed in a spicy chilli sauce.	
Chicken Satay	399
An Indonesian delicacy, nicely charred chicken skewer served with peanut sauce.	
Dragon Chicken	399
Boneless chicken pieces tossed in hot n spicy sauce	
Kung Pao Chicken	399
Stir fried chicken with peanut and bell pepper in a fiery sauce	
Chicken Spring Roll	350
Crispy fried roll stuffed with julienne of chicken and exotic veg	
Vegetarian Selection	
Spicy Chilli Paneer	399
A famous chinese spicy preparation tossed with bell pepper and onion	
Corn Cheese Balls	399
Deep fried cheese dumplings stuffed with corn	
Stuffed Mushrooms	350
Cheese stuffed mushroom deep-fried served with garlic mayo	
Mushrooms	350
Chilli Style / Salt N Pepper Style	
Baby Corn Salt & Pepper	299
Batter fried baby corn tossed in salt n pepper sauce	
Spring Roll	299
Crispy fried roll stuffed with julienne of exotic vegetables	
Crispy Chilly Corns	299
Batter fried american corn tossed with tangy chilli sauce	
Honey Chilli Potato	299
Crispy fried potatoes served with honey chilli sauce	
Cheese Chilli Toast	299
Name says it all	
Mexican Nachos	299
Crispy chips with melted cheese, black pepper, black olives & mexican chillies	
Fries	199
(Masala/ Plain)	
Potato Wedges	199

KEBABS

Non Vegetarian Selection

Tandoori Prawns	499
Prawns marinated with aromatic Indian spices finished in tandoor	
Andhra Pepper Prawns	499
Andhra style fresh prawns finished with pepper and curry leaves	
Prawns Tawa Fry	499
Prawns marinated with spicy masala, cooked on tawa	
Mutton Sukka	499
Mutton cooked with curry leaves, Spices and coconut	
Seekh Kebab (Mutton/ Chicken)	499/ 399
Tender mince of lamb or chicken skewered and cooked in a tandoor	
Mahi Lasooni Tikka	399
Fish fillet marinated in yogurt, garlic and indian spices grilled to perfection in tandoor	
Fish Tikka	399
Fish fillet marinated in yogurt, garlic and indian spices grilled to perfection in tandoor	
Tawa Fish	399
Chunks of fish fillet marinated with spicy masala, cooked on tawa to perfection	
Tandoori Chicken	399
Half a chicken flavoured with aromatic Spices and roasted to perfection in the tandoor	
Tangdi Kebab	399
Chargrilled legs of chicken marinated and cooked in the tandoor	
Chicken Tikka	399
A traditional kebab where chicken chunks marinated in spices & grilled on a skewer	
Murg Malai Kebab	399
Tender chicken morsels marinated in cream, soft cheese, fresh chillies and carom seeds	
Chicken Pahadi Tikka	399
Chicken marinated with green masala and served with mint chutney	
Royal Indian Platter	999
Assortment of chicken, fish and mutton kebabs with coconut, curry leaves and spices	

Vegetarian Selection

Tandoori Paneer Tikka	399
Cottage cheese cubes marinated in a spiced yoghurt mix and grilled in the tandoor	
Lasooni Paneer Tikka	399
Soft chunks of marinated paneer flavoured with garlic and finished in the tandoor	
Tandoori Stuff Mushroom	299
Cheese stuffed mushroom skewered & smoke grilled in tandoor	
Hara Bhara Kebab	299
Fried patties made with spinach, peas & potatoes	
Bharwan Aloo	299
Potato cases stuffed with paneer and spices baked to golden in tandoor	
Jhal wali Makai ki Tikki	250
Spicy corn galettes	
Veg Kebab Platter	799
Assortment of vegetable and paneer kebabs	

CURRIES

Non Vegetarian Selection

Kadhai Jhinga	499
An Indian delicacy, prawn prepared with capsicum & whole spices	
Achari Jhinga Curry	499
An Indian delicacy, Prawn prepared with pickle	
Handi Ghost (Mutton/Lamb)	550
A delicious curry prepared in a clay pot	
Mutton Rogan Josh	550
Mutton on marrow bone, slow cooked in spicy gravy of yogurt and fennel	
Nellore Fish Curry	399
Fish fillets cooked in fresh herbs, coconut milk and tangy raw mango	
Murgh Saag Wala	399
Tender pieces of chicken cooked with flavourful spinach gravy	
Murg Tikka Makhni	399
Chicken tikka simmered in tomato gravy smoothed with butter and cream	
Murg Khurchan	399
Chicken tikka tossed with capsicum, onions and tomatoes and flavoured with mustard seeds gravy	
Dum Ka Murgh	399
A delicious Hyderabadi style chicken slow cooked in cashew and poppy seeds gravy	

Vegetarian Selection

Palak Paneer	399
Cottage cheese with creamy spinach gravy	
Paneer Khurchan	399
Cottage cheese tossed with peppers, onions and tomatoes, tempered with butter	
Paneer Tikka Masala	399
Paneer Tikka simmered in tomato gravy smoothed with butter and cream	
Kadai Paneer	399
Paneer cooked in homemade spices, kadai style	
Malai Cheese Kofta Curry	399
Cheese paneer kofta's served with delicious creamy curry	
Kaju Curry	399
Cashew nuts served with rich, creamy tomato gravy	
Kadhai Vegetable	350
Mixed vegetables cooked in kadai style	
Subz Diwani Handi	350
A beautiful medley of lightly roasted vegetables simmered in spinach puree	
Choice of Potato (Aloo) Preparation	350
Dum aloo/ jeera aloo/ aloo mattar	

ORIENTAL GRAVIES

Hot Garlic Sauce	399/ 499
Cottage cheese/ chicken/ fish	
Schezwan Sauce	399/ 499
Cottage cheese/ chicken/ fish	
Thai Curry (Red or Green)	399/ 499/ 599
(Veg/ Chicken/ Prawn) Famous thai curry preparation served with steamed rice	
Veg Dumplings	350
Manchurian/ schezwan/ hot garlic	

CONTINENTAL MAINS

Grilled Prawns	899
Prawns grilled and served with lemon butter sauce	
Pan Seared Fish Fillet	450
Moroccan style fish served with fresh greens.	
Chicken Breast	399
Served with green scallions, mushrooms & onion butter.	
Chicken Shashlik	399
Chicken skewers served on a bed of rice	
Au-Gratin (Veg/ Non Veg)	350/ 399
Continental delicacy made with mixed vegetables and béchamel sauce as base	
Lasagne (Veg/ Non Veg)	350/ 399
Italian dish made of stacked layers of thin flat pasta alternating with fillings	
Pasta in choice of Sauce (Veg/ Non Veg)	399/ 499
Arrabiata/alfredo/ pesto/alio olio	

DAL

Dal Makhani	299
Black lentils cooked overnight and finished with fresh tomatoes, butter and cream	
Double Garlic Dal Tadka	250
Tempered yellow lentils with garlic and chillies	

ACCOMPANIMENTS

Dahi /Raita	99
Masala Papad	99

RICE & NOODLES

Hyderabadi Gosht Biryani	599
Layers of rice with flavoured mutton slow cooked in a handi	
Hyderabadi Murgh Biryani	499
Basmati rice cooked with chicken and aromatic spices on dum in a sealed handi	
Lucknowi Subz Biryani	399
Fragranced basmati rice cooked with aromatic spices and vegetables on dum in a sealed handi	
Choice Of Pulao	350
Jeera/ Peas/ Onion/ Mix Vegetable	

Fried Rice
(Veg/ Egg/ Chicken/ Prawn) 399/450/ 499/ 599
Choice of schezwan, burnt garlic
or sesame greens

Steam Rice 250

Noodles (Veg/ Chicken/ Prawn) 399/499/ 599
Choice of hakka or schezwan

BREADS

Naan - Garlic/ Cheese/ Butter 150
Refined flour leavened bread flavoured
with garlic/ cheese

Laccha Paratha 150
Whole wheat bread layered with butter
and powdered mint flakes

Kulcha 150/ 199/ 250
Masala/Potato/Onion/Paneer/
Chicken Keema/Mutton Keema

Butter Naan 125
Refined flour leavened bread baked
in the tandoor with butter

Plain Naan 99
Refined flour leavened bread baked in the tandoor

Tandoori Roti (Plain/Butter) 99
Whole wheat unleavened bread baked in a tandoor

DESSERT

Sizzling Brownie 299
Warm chocolate brownie served with
vanilla ice cream and chocolate sauce

Gajjar Ka Halwa 199
A Indian sweet made with freshly grated carrots

Moong Dal Halwa 199
A delicious Indian sweet made with lentil and sugar

Gulab Jamun 199
Warm dumplings of reduced milk stuffed with
dried fruits

Ice-Cream 199
Choice of seasonal flavours

Fruit Platter 199
Assortment of seasonal fresh cut fruits

ROUND O' CLOCK

Mexican Nachos	299
crispy chips with melted cheese, black pepper, black olives, mexican chillies & jalapenos	
Stuffed Mushrooms	350
Cheese stuffed mushroom deep-fried served with garlic mayo	
Fries	199
(Masala/ Plain/ Peri Peri)	
Potato Wedges	199
Cheese Chilli Toast	199
Pasta in choice of Sauce (Veg/ Non Veg)	399/ 499
Arrabiata/Alfredo/ Pesto/Alio Olio	
Hyderabadi Murgh Biryani	499
Basmati rice cooked with chicken and aromatic spices on dum in a sealed handi	
Lucknowi Subz Biryani	399
Fragranced basmati rice cooked with aromatic spices and vegetables on dum in a sealed handi	
Grilled Sandwich (Veg/ Non Veg)	275/ 325
Grilled veg or chicken chunks coated with mayo and salad	
Burger	275/ 325
Veg patty or grilled chicken with lettuce, tomato and cucumber served with fries	
Svenska Club Sandwich	325
Sandwich filled with roast chicken, cheese & egg	

LOCAL SPECIALTIES

STARTER

- Mamsam Iguru** 599
Tender mutton pieces with Andhra spices & ginger- garlic, simmered to cook in its own juice
- Junnu Miriyala Vepudu** 399
Fried cottage cheese cubes, tossed in onion and ground pepper.
- Kodi Sixer** 399
Batter fried boneless chicken pieces, sautéed with green chillies and curry leaves.
- Godavari Fish Fry** 399
Simple fried fish with Andhra spices

CURRIES

- Gonguru Mamsam** 599
Spicy mutton curry with distinctive taste of gongura (sorrel) leaves.
- Chepa Pulusu** 399
Hot piquant dish with fish tossed in tamarind sauce with spicy flavourings
- Guntur Kodi Kura** 399
Andhra style spicy chicken curry, originated from Guntur region.
- Gutti Vankaya Kura** 350
An authentic and spicy brinjal curry made with peanut and coconut gravy.

RICE

- Royyala Biryani** 550
Aromatic basmati rice dum cooked with prawns, herbs & spice powders.

DESERTS

- Gottam Kaja** 199
A flaky pastry dipped in sugar syrup

BREAKFAST

North Indian Breakfast	350
With aloo parathas, raita, lassi and tea/ coffee	
South Indian Breakfast	350
With dosa, idli, juice and tea/ coffee	
American Breakfast	399
With eggs to order, toast, butter, jam, cheese, cereal, juice and tea/ coffee	
Continental Breakfast	399
With cereal, croissant, toast, butter, jam, cheese, Danish pastry, muffins, fresh fruit juice, cut fruits and tea/ coffee	
Eggs to Order (poached, fried, scrambled, omelette)	399
With choice of accompaniments: grilled mushrooms, chicken sausages, grilled tomato, baked beans, crispy potato wedges	
Masala Dosa	250
With coconut and red chilly chutneys and sambar	
Uttapam	250
With coconut and red chilly chutneys and sambar	
Freshly Steamed Idlis	250
With coconut and red chilly chutneys and sambar	
Pancakes	250
With cinnamon sugar, whipped cream and maple syrup or chocolate sauce	
Waffles	250
With whipped cream, maple syrup or chocolate sauce	
Fresh Fruits Platter	199
Assorted freshly cut seasonal fruits platter	

MOCKTAILS

Beach Blanket Bingo	295
Chilled lychee and cranberry juice	
Virgin Mojito	295
Muddled lemon and mint with soda	
Spicy Tom	295
Classic virgin mary	
Sunset Cooler	295
Cranberry, orange & lemon juice with sprite	
Virgin Pinacolada	295
Blended coconut cream with pineapple juice	
Fruit Punch	295
Blended assorted fruit juice with fresh cream	

REFRESHERS

Fresh Fruit Juices	225
Smoothies	225
Lassi	195
Plain /Sweet/ Salted	
Cold Coffee	195
Ice Tea	195
Fresh Lime Soda	195
Sweet/ Salted/ Mix	
Coffee	150
Espresso/ Cappuccino/ Café Latte	
Tea	150
Assam/ Darjeeling/ Masala/ Green	

COOLERS

Red Bull	295
Canned Juice	195
Tonic Water	150
Aerated Beverage	150

WATER

Sparkling Water	150
Bottled Water (1 litre)	95
Bottled Water (500ml)	60