

*turyaa*  
CHENNAI

WHERE LIFE HAPPENS

# MENU

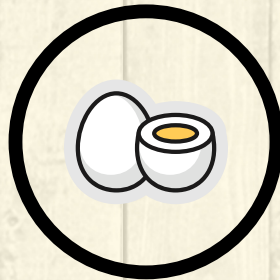
**SAMASA**

ROOFTOP RESTAURANT

## MENU INDICATORS



Turyaa Starred



Contains Egg



Contain Hidden Grains



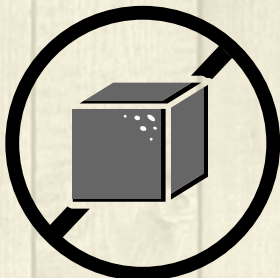
Contains Crustaceans



A bit spicy



Procured from local



Sugar free



Gluten Free



Contain Alcohol



Wine (Chargeable Basis)

Sea food and fresh- water Products / Soya, Egg and protein products / Cheese and Dairy products  
Wheat and Grain products / Peanut, Tree nuts and Sesame seeds / Mushroom and Edible Fungi  
Our Team of Culinarian's would be delighted to Plan a meal without the Top allergens  
Edible Vegetable fat, oil / Butter / Desi Ghee used in Preparations

## SOUPS

- ☑ **Roasted Pumpkin Coconut Broth** 🌿 300  
*Pureed pumpkin bind with coconut cream served with rolls*
- ☑ **Forest Shiitake Mushroom with Roasted Almond Cream Soup** *t* 300  
*A rich puree of shiitake and button mushroom finished with cream and flaked almonds*
- Sweet corn soup** - ☑ **Veg** / ☑ **Chicken** 300 / 350  
*Creamy corn thick soup made of your choice*
- Manchow soup** - ☑ **Veg** / ☑ **Chicken** 300 / 350  
*Thick soup made finished with coriander and fried noodle*
- Hot 'n' sour soup** - ☑ **Veg** / ☑ **Chicken** 300 / 350  
*Thick spicy soup finished with black pepper*
- ☑ **Drumstick Mulligatawny Soup** / ☑ **Spicy Chicken** *t* 300 / 350  
*Sri Lanka village style dhal and drumstick spices soup*
- ☑ **Seafood Laksa** 🌊 400  
*A spicy soup made with Malaysian laksa and coconut milk, coriander and bean sprout*

## STARTERS FROM TANDOOR

- ☑ **Adrak Achar Paneer Tikka** *t* 400  
*Homemade ginger pickle flavor cottage cheese with veggies, skewered and grilled*
- ☑ **Malai Broccoli with Spicy Citrus Honey Reduction** 🍷 475  
*Chunks of brassica marinated in creamy dressing, clay pot roasted and topped with reduction*
- ☑ **Basil Crushed Southern Spices Bharwan Mushroom** *t* 400  
*Indian spices and basil marinated stuffed mushroom with cheesy spinach cooked in tandoor.*
- ☑ **Achari Prawn Tikka** 🌊 700  
*Prawns marinated in chili and pickle cashew basil creamy seasoning cooked in clay pot.*
- ☑ **Macchi Sailana Karipatha Kebab** 🌿 600  
*Flavor of greens curry leaf sear fish seasoning with home style spices and cooked in clay pot.*
- ☑ **Tandoori Pomfret** 600  
*Medium sized whole pomfret fish marinated in yogurt, red chilly and spices, roasted in clay oven to perfection*

- ▲ Murgh Rosemary Cashew Tikka** *t* 475  
*Rich awadhi creamy saffron marinated chicken  
 cooked in tandoori clay pot*
- ▲ Malwani Kukad Tikka** *☞* 500  
*A typical Indian village spice blend and oregano based  
 chicken preparation, cooked in tandoor*
- ▲ Lucknowi Seekh Kebab** *☞* 650  
*Mutton mince cooked with authentic Indian spices  
 cooked in clay pot*

## WOK TOSSED STARTERS

- Honey Chili Lotus Stem** 450  
*Crispy fried lotus stem wok tossed with honey and chili sauce*
- Crispy Corn Black Pepper** 350  
*Batter fried baby corn tossed with crushed black pepper*
- Chili Garlic Potato** 300  
*Fried fingers of potato tossed with garlic and chilies*
- Wok Tossed Tofu – Sichuan Style** 350  
*Batter fried cubes of tofu finished with five spices and Sichuan pepper*
- ▲ Choice of Prawn – Chili (or) Salt ‘n’ Pepper** 650  
*Crispy fried prawn finished with spicy chili or crushed black pepper*
- ▲ Wok Tossed Fish – Chili (or) Phuket** 550  
*Spicy fish preparation with two different styles*
- ▲ Wok Tossed Chicken – Chili / Manchurian / Kung Pao** 500  
*Batter fried chicken cubes tossed in three ways*
- ▲ Shredded Lamb with Assorted Peppers** *☞* 650  
*Crispy fried thin strips of lamb tossed with assorted pimentos*

## DIM SUM

- Momos – ■Vegetable /▲Chicken /▲Prawn** 300/350/450  
*(Tibetan steamed dumplings served with table sauce and chutney)*
- Fried Wontons –■Vegetable /▲Chicken /▲Prawn** 300/350/450  
*(Stuffed dumplings rolled and fried to perfection, served with  
 sweet chili sauce)*

## MAIN COURSE


- 📌 Corn Fed Baby Chicken** **750**  
*with sauteed mushroom buttered vegetable, mashed potato and wine flavored brown sauce*
- 🍷 Wine recommended** – Chardonnay is a dry, medium- to full-bodied wine with moderate acidity and alcohol, its flavors range from apple and lemon.
- 📌 Grilled Tenderloin Steak** **750**  
*Beef with sautéed mushroom, buttered vegetables, mashed potato and devilled sauce*
- 🍷 Wine recommended** – cabernet sauvignon is a full-bodied, complex, fruit forward and dry wine the unique wood flavors of vanilla and spice complement the natural grape flavors of blackcurrant.
- 📌 New Zealand Rack of Lamb <sup>t</sup>** **3000**  
*Braised in red wine reduction with smoked, duo of brassicas, brussels sprout, potato creamy mash with baby roti or baby naan and dal.*
- 🍷 Wine recommended** – Pinot Noir is the variety that makes red Burgundy, where its quality is unsurpassed. Often considered a difficult grape to farm ferment and find a good bottle.
- 📌 Assiette of Seafood Platter <sup>🍷</sup>** **1500**  
*With jumbo prawn, fish fillet, sand crab, cuttlefish, buttered vegetables, cajun spice potato wedges, citron butter emulsion served with dal, baby naan or baby roti*
- 🍷 Wine recommended** - Pinot Grigio is a dry light bodied white wine with aromas, usually delicately fragrant and mildly floral with lightly citrus.
- 📌 Mixed Meat Grilled Platter <sup>t</sup>** **1500**  
*With lamb chop, chicken, beef steak, sausage, bacon & fried egg served with pepper sauce served with baby naan or baby roti*
- 🍷 Wine recommended** – Malbec is full bodied red wine, known for its plump dark fruit flavors, dry and medium- to high-tannin and acidity.
- 📌 Grilled Cottage Cheese Steak <sup>🍷</sup>** **550**  
*With buttered vegetables, holy basil pomodoro, crispy fried vegetable bag and herbed rice*
- 🍷 Wine recommended** – Chenin Blanc is arguably the most versatile of all wine grape varieties. Crisp, dry table wines, light sparkling wines, long-lived, unctuous, nectar-like dessert wines, and even brandy are all produced in various areas of the wine world, all of Chenin Blanc

## CHOICE OF PASTA

Penne/ Spaghetti/ Macaroni/ Fusilli


### CHOICE OF SAUCES - INDIAN

**Butter Masala Parmigiano** (  Veg /  Non-Veg ) *t* 550/650  
*Punjabi favored aroma butter gravy cooked with Mexican style pasta*

 Wine recommended- Riesling has a powerful and distinctive floral and apple-like aroma that frequently mixes in mineral elements from its vineyard source and is often described as “racy”

**Kadai Gravy with Pesto Oil** (  Veg /  Non-Veg ) *t* 550/650  
*Home style Indian spices, herbs and tomato gravy onion capsicum cooked with western pasta*

**Chettinadu Gravy with Double Cheese** (  Veg /  Non-Veg ) *t* 550/650  
*Country coconut and Chettinadu spices cooked with onion tomato masala in western pasta with Indian herbs.*

 Wine recommended- Riesling has a powerful and distinctive floral and apple-like aroma that frequently mixes in mineral elements from its vineyard source and is often described as “racy”

### CHOICE OF SAUCES- CONTINENTAL

**Carbonara Sauce**  650

**Napolitana Sauce** 550

**Creamy Cheese Sauce**  550

## INDIAN CURRIES

**Dal Makhani** 400  
*Soaked black lentil cooked overnight, given a rich tempering of garlic, butter and spices finished with cream.*

**Choice of Paneer - Tikka Masala / Makhanwala** 450  
*Cubes of cottage cheese marinated, cooked in clay pot, simmered in the rich tomato gravy made and finished with cream*

**Hara Muttar Methi Masala** 450  
*Green peas simmered in rich cashew gravy along with onion, tomato and spices, Finished with dried fenugreek leaves and cream.*

**Subzi Begam Bahar** 450  
*Mixed vegetables simmered in rich cashew gravy along with onion, tomato and spices, finished with butter and cream*

<p>▲ <b>Sali Murgh</b>  <i>Chicken chunks cooked in tomato rich gravy, and garnished with fried strips of potatoes - a Parsi specialty</i></p>	550
<p>▲ <b>Gosht Banjara</b>  <i>A dish made with a combination of mutton curd and hand pound spices in the style of desert of desert nomads of Rajasthan</i></p>	650
<p>▲ <b>Jhinga Do Pyaz</b>  <i>Succulent pieces of prawn cooked rich cashew gravy with twice cooked onion a Hyderabad specialty</i></p>	750

## BREAD AND RICE PREPARATIONS

<p>■ <b>Naan / Butter Naan / Kulcha</b> 🌿</p>	150
<p>■ <b>Roti / Butter Roti</b></p>	150
<p>■ <b>Malabar Paratha</b> 🌿</p>	150
<p>■ <b>Chappathi / Phulka (2 no's)</b></p>	150
<p>■ <b>Paneer Stuffed Paratha</b>  <i>A leaved bread cooked in clay pot, stuffed with mashed potato along with spices herbs, finally basted with desi ghee</i></p>	175
<p>■ <b>Peshawari Naan</b>  <i>A rich bread preparation made of flour cooked in tandoor, topped with nuts and dry fruits</i></p>	175
<p><b>Dum Biryani</b> - ■ <b>Subzi</b> / ▲ <b>Murgh</b> / ▲ <b>Gosht</b> <i>t</i>  <i>Long grain cooked to perfection with fragrance of meat or vegetable along With spices blends and curd finished with desi ghee and fried onions</i></p>	500/600/700
<p>🍷 <b>Wine recommended – Pinot Noir</b>  Pinot Noir is the variety that makes red Burgundy, where its quality is unsurpassed. Often considered a difficult grape to farm ferment and find a good bottle.</p>	

## MAIN COURSE FROM WOK

<p>▲ <b>Lobster in a Sauce of your Choice – Chilly Oyster / Manchow Style</b>  <i>King prawns made in your choice sauce – chef special</i></p>	1800
<p>▲ <b>Wok Tossed Prawn with Pok Choy – Sichuan / Chili Garlic Sauce</b>  <i>Batter fried prawn pieces simmered in two different sauces</i></p>	750
<p>▲ <b>Wok Tossed Chili Basil Fish</b>  <i>Chunks of batter fried fish tossed in spicy basil sauce</i></p>	650

- ▲ **Wok Tossed Chicken 'n' Choice Sauce – Hunan / Soya Garlic Sauce** 550  
*Dices of crispy fried chicken tossed in spicy sauce or soya flavored garlic sauces*
- ▲ **Spicy Meat Ball in Sichuan Sauce** 650  
*Fried meat balls simmered in a sauce from spicy region of China*
- **Pan Seared Broccoli and Tofu with Dry Chili** 450  
*Unique of tofu and broccoli tossed in spicy chili sauce*
- **Mushroom in Ginger Black Pepper Sauce** 450  
*Stir fried button mushrooms tossed with ginger infused with black pepper*
- **Eight Treasure Vegetables in Cantonese Style** 400  
*Exotic eight varieties of vegetables simmered in soya flavor garlic sauce*

## NOODLE AND RICE

	<span style="color: green;">■</span> MIX VEG	<span style="color: red;">▲</span> EGG	<span style="color: red;">▲</span> CHICKEN	<span style="color: red;">▲</span> PRAWN	<span style="color: red;">▲</span> MIXED MEAT
Wok Tossed Noodle	400	450	550	650	650
Chilly Garlic Noodle	400	450	550	650	650
Pan Fried Rice	400	450	550	650	650
Sichuan Rice	400	450	550	650	650
			<span style="color: green;">■</span> VEG	<span style="color: red;">▲</span> CHICKEN	<span style="color: red;">▲</span> PRAWN
Thai Green Curry with Steamed Rice			450	550	700
Thai Red Curry with Steamed Rice			450	550	700
Thai Yellow Curry with Steamed Rice			450	550	700



## DESSERTS

- **Elaneer Payasam** 300  
*Delicious dessert made from coconut water, condensed milk and chopped flesh and garnished with nuts*
- **Angoor Mango Rasamalai (Sugar Free)** 350  
*Small sized rasagulla soaked in mango flavored rabdi*
- **Turkish Baklava** 🍪 350  
*An authentic rich nuts dessert made with phyllo pastry.*
- **Almond Swedish with Chocolate** 🍪 350  
*A rich chocolate multi layered dessert served with ice cream*
- **Baked Cheese Cake** 350  
*Rich creamy cheese baked cake accompanied with coffee cream and blue berry compote*
- **Fried Ice Cream** 300  
*Crumbed ball of ice cream deep fried in oil, served hot outside and cold inside*
- **New York Fudge Brownie** 300  
*Rich chocolate cake made with nuts and topped with sauce*
- **Coconut Crème Caramel** 300  
*Caramel custard made with coconut flavor*