

*turyaa*  
CHENNAI  
WHERE LIFE HAPPENS

# MENU

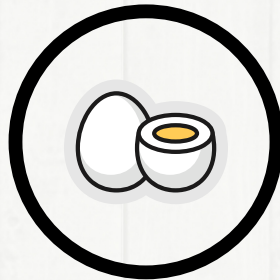
# SVAR

Multi-Cuisine Restaurant

## MENU INDICATORS



Turyaa Starred



Contains Egg



Contain Hidden Grains



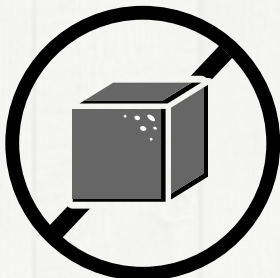
Contains Crustaceans



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

- ☑ **MUSHROOM PUREE SOUP WITH COCONUT MILK** 250  
*A rich creamy mushroom cappuccino finished with coconut milk*
- ☑ **BROCCOLI CHEESE SOUP WITH CROUTONS** 250  
*Broccoli puree soup topped with florets, cheese shavings and croutons*
- ☑ **GARDEN FRESH TOMATO SOUP** 🌿 250  
*Fresh pulpy tomatoes purees and finished with cream*
- MANCHOW** ☑ **VEG SOUP** / ☒ **CHICKEN SOUP** 250 /275  
*A thicken Chinese soup finished with dominant flavor of ginger and cilantro*
- SWEET CORN** ☑ **VEG SOUP** / ☒ **CHICKEN SOUP** 250 /275  
*A thicken Chinese soup made with corn, kernels & veggies*
- TOM YUM -** ☑ **JE - VEG** / ☒ **KAI - CHICKEN** / ☒ **GOONG - PRAWN** 250/275/300  
*Thin flavorful Thai soup made to perfection with variations*
- ☒ **SEAFOOD LAKSA** 🍜 300  
*A thick spicy Malaysian soup made with seafood, coconut milk and sprouts*


## SALADS

- ☑ **WALDORF SALAD** 325  
*Garden fresh apples, walnut and celery tossed in mayo on a bed of lettuce*
- ☑ **GREEN SALAD** 325
- ☒ **NEW ORLEANS PRAWN COCKTAIL** 🍤 475  
*Classic preparation of tender poached prawns served with cocktail sauce*
- ☒ **CLASSICAL CAESAR SALAD** 🥗 400/450  
**Mediterranean veg skewer / grilled chicken**  
*A chef special inhouse salad that is all time favorite served with variations*
- ☒ **SMOKED SALMON NICOISE SALAD** 🥗 475  
*Classical French salad made with fish, bean and eggs*

## SANDWICHES AND BURGERS

- ▣ **TURYAA CLUB SANDWICH**  **525**  
*Wheat bread slice toasted, filled with garden greens, fried egg, grilled chicken bacon served with fried potato and coleslaw*
- ▣ **SUPERIOR CHICKEN SALAD IN FLAKY CROISSANT**  **425**  
*A unique combination of chicken slaw along with jalapeno, olives stuffed in hot croissant and served with fried potatoes*
- ▣ **SLOW ROASTED STEAK BURGER**  **500/500**  
(Minced beef steak / minced chicken)  
*All time favorite and a complete meal for all sessions*
- QUESADILLAS** (▣ Veggies / ▣ Chicken)  **350/425**  
*A Mexican style grilled sandwich made with the choice of filling as veg or chicken*
- ▣ **TLC SANDWICH (PLAIN / TOASTED / GRILLED)**  **325**  
*Fresh wheat bread sandwich made with tomato, lettuce, cucumber and cheese, the way we want, served along with fried potatoes*
- ▣ **VEGETABLE CHEESE BURGER**  **400**

## THIN CRUST PIZZA

- ▣ **VEG BONANZA** **425**
- ▣ **DESI PANEER TIKKA (Pot roasted Cottage cheese)** **425**
- ▣ **DOUBLE CHEESE MARGHERITA** **425**
- ▣ **GAMBERI E PESTO (Shrimps with pesto)**  **475**
- ▣ **MESSICANA (Mexican style chicken with jalapeno)** **475**
- ▣ **BOMBAY (Chicken tikka with khada masala)** **475**

## CHOICE OF PASTA

■ **ALFREDO / GREEN PESTO** (*Cheese sauce / Basil pesto*) 425

■ **ARRABIATA** (*Spicy tomato sauce*) 425

■ **MAC 'N' CHEESE** 🌿  
*Macaroni pasta gratinated with double cheese* 425

**CHOICE OF PASTA** 🌿  
**SPAGHETTI / LINGUINE / PENNE / FARFALLE / FUSILLI**

### CHOICES OF SAUCES

■ **CARBONARA** 🌿 (*Creamy liaison with chicken bacon egg yolk and cream*) 475

■ **MARINARA** (*Seafood sauce*) 🌿 475

■ **BOLOGNESE** (*Minced meat sauce – chicken or beef*) 475

🍷 **Wine recommended - Cabernet Sauvignon - In the mouth, Cabernet can have liveliness and even a degree of richness, yet usually finishes with firm astringency.**

## CONTINENTAL FARE

■ **OPEN LASAGNE** 500  
*With Mediterranean grilled vegetables, basil oil and matchstick potatoes*

■ **COTTAGE CHEESE SKEWER** 500  
*Grilled and served with risotto, sauteed vegetables and holy basil sauce*

■ **KING PRAWNS** 🌿 725  
*Grilled and topped with corn velouté, sauteed veggies and patata bravas*

■ **SEA BASS** 675  
*Dukkah crusted fillet, grilled and served with haricot vert bretonne and pumpkin risotto*

■ **FISH 'N' CHIPS** 400  
*Dusted with cajun spice, served with crispy savory wedges, butter tossed veggies and sauce tartare*


■ **TURNEDOS** 625  
*Herb crusted beef steak served with garlic jus, buttered legumes and cream mashed potatoes*

🍷 **Wine recommended - Cabernet Sauvignon - In the mouth, Cabernet can have liveliness and even a degree of richness, yet usually finishes with firm astringency.**

**CHICKEN SUPREME** 625  
*Lemon and thyme roasted supreme served with sauteed spinach corn, chicken jus and risotto*

 **Wine recommended – Chardonnay is a dry, medium- to full-bodied wine with moderate acidity and alcohol, Its flavors range from apple and lemon.**

**NEW ZEALAND LAMB RACK** *t* 3000  
*With mushroom brandy cream sauce with tossed asparagus, baby potatoes and veggies*

 **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.**


## TURYAA LOCAL LOVE - STARTERS

### VEGETARIAN


**KALAN KURU MILAGU** 475  
*A dry mushroom preparation finished with black pepper- local specialty*

**CAULIFLOWER FRY** 450  
*Crispy fried florets of cauliflower – A local Favorite*

**ZAFRANI PANEER TIKKA** 400  
*Even pieces of cottage cheese marinated in yogurt, saffron and spices, skewered and pot roasted*

**COTTAGE CHEESE FINGERS**  350  
*Paneer cut into fingers, crumbed, fried, and served with savory wedges*

**CHILLY CHEESE MALAI BROCCOLI** 400  
*Florets of broccoli marinated with cream, cheese and yoghurt, char grilled skewers.*

**KUNG PAO BROCCOLI**  425  
*Batter fried crispy florets of broccoli, wok tossed with chilly and cashews*

**SICHUAN MUSHROOM** 450  
*Crispy fried mushrooms tossed in a spicy red chili sauce*

**SPICY SMOKED CHILLI BABY CORN**  450  
*Fried baby corn stir fried with smoked chilies*

**LOTUS STEM – HONEY CHILLI / SPICY PEANUT BUTTER** 500  
*Crispy fried lotus stem wok tossed with honey and chili sauce and spicy sauce finished with peanut butter*

<p>▲ <b>YERRAL KURU MILAGU / ZAFRANI JHINGA</b> <i>t</i> </p> <p><i>Local flavor of prawns- finished with black pepper prawn marinated with creamy saffron cooked in tandoor</i></p>	<b>750</b>
<p>▲ <b>MEEN VARUVAL / PHUKET FISH DRY</b> <i>t</i> </p> <p><i>Local style spicy fish fry / Crispy wok tossed spicy fish preparation from Thailand</i></p>	<b>600</b>
<p>▲ <b>MACCHI AUR SIMLA MIRCH TIKKA</b></p> <p><i>Even cubes of fish fillet marinated with pimentos, skewered and char grilled</i></p>	<b>550</b>
<p>▲ <b>FISH FINGER</b> </p> <p><i>Fillet of fish shaped like, marinated, crumbed and deep fried</i></p>	<b>400</b>
<p>▲ <b>TANDOORI CHICKEN</b></p> <p><i>Whole spring bird marinated with spicy yogurt marinade; char grilled served with laccha pyaz and green chutney</i></p>	<b>500</b>
<p>▲ <b>AFGHANI TANGIRI KEBAB</b></p> <p><i>Drumstick pieces of chicken marinated with yogurt, cream, spices and saffron char grilled and served with green chutney and laccha pyaz</i></p>	<b>500</b>
<p>▲ <b>MURGH - CHEESY MALAI TIKKA / LAL MIRCH TIKKA</b> <i>t</i></p> <p><i>Boneless chicken pieces marinated in two ways and pot roasted</i></p>	<b>500</b>
<p>▲ <b>PALLIPALAYAM KOZHI SUKKA</b> <i>t</i></p> <p><i>A typical boneless chicken preparation finished with spices and pepper garnished with pieces of fried shredded coconut</i></p>	<b>550</b>
<p>▲ <b>CHICKEN 65</b> <i>t</i></p> <p><i>Tender chicken pieces marinated with spices and fried: An all-time favorite of local crowd</i></p>	<b>525</b>
<p>▲ <b>WOK TOSSED CHICKEN – CHILI / MANCHURIAN</b></p> <p><i>Batter fried chicken pieces wok tossed with chili sauce and soya coriander sauce</i></p>	<b>525</b>
<p>▲ <b>CAJUN SPICE DUSTED CRUNCHY CHICKEN STRIPS</b> </p> <p><i>Tender strips of chicken coated with panko, deep fried and served along with aioli mayo</i></p>	<b>400</b>
<p>▲ <b>NANJILNADU MUTTON SUKKA</b> </p> <p><i>Mutton dry preparation finished with spices and crushed pepper</i></p>	<b>700</b>
<p>▲ <b>PESHAWARI CHAPLI KEBAB</b></p> <p><i>Succulent mutton patties, grilled on tawa to perfection – an awadhi specialty</i></p>	<b>650</b>
<p>▲ <b>CRISPY CONJEE LAMB</b> <i>t</i></p> <p><i>Crispy fried thin strip of lamb tossed with assorted pepper and dry chili</i></p>	<b>700</b>
<p><b>THAI STYLE SPRING ROLLS - Poh pia Je / Kai</b> (  Veg /  Chicken )</p>	<b>400/450</b>

# MAIN COURSE

## VEGETARIAN

- ▣ **KADAI PANEER**  **450**  
*Cubes of cottage cheese cooked in tomato rich cashew gravy and finished with chef hand secret spice blend*
- ▣ **PANEER MAKHANI / PANEER TIKKA MASALA**  **450**  
*Cottage cheese cooked in tomato rich gravy finished with cream and butter*
- ▣ **PALAK – E- PANEER** **450**  
*Cottage cheese cubes simmered in spinach puree along with spices and garlic butter tadka*
-  **Wine recommended for all above dishes – Malbec full bodied red wine, known for its plump dark fruit flavors, dry and medium- to high-tannin and acidity**
- ▣ **ALOO - JEERA / GOBI / MUTTAR** **425**  
*Dices of parboiled and fried potato cooked with variations with cumin / cauliflower and spices and green peas*
- ▣ **BHINDI MASALA** **425**  
*Even sized cut ladies finger stir fried with onion tomato masala and spices*
- ▣ **DHINGIRI MUTTAR** **425**  
*Mushroom quarters and green peas simmered in cashew onion gravy finished with ghee*
- ▣ **SUBZI KHORMA**  **425**  
*Mixed vegetable curry made with spicy green herb and coconut paste*
- ▣ **DAL TADKA** **375**  
*Yellow lentil boiled and finished with spices and tadka with garlic, cumin and chili*
- ▣ **STIR FRIED STRING BEANS AND TOFU IN GARLIC SAUCE** **400**  
*Tofu and string beans simmered in hot and sweet sauce predominant in garlic*
-  **Wine recommended – Pinot Noir**  
**Pinot noir is a medium bodied and low tannin Red wine, wines made from pinot noir tend to have red fruit aromas of cherries, raspberries and strawberries.**
- ▣ **BROCCOLI AND MUSHROOM IN HUNAN SAUCE**  **450**  
*Broccoli florets and mushroom stewed in spicy sauce of China yellow river province*
-  **Wine recommended – Melbec**  
**Melbec is full bodied red wine, known for its plump dark fruit flavors, dry and medium- to high-tannin and acidity.**
- ▣ **RAITHA: MIXED / ONION / BOONDI / BURANI** **150**



- ▲ JHINGA DO PYAZA / KARUVEPPLAI YERRAL MASALA** 🍤 **750**  
*Prawn preparations from North and South India, prawn cooked with twice of onion / Prawn preparation with curry leaves flavor*
- 🍷 Wine recommended – Sauvignon Blanc**  
**Sauvignon Blanc is semi dry white wine, typically high in acidity, full-flavored with mineral, grass and grapefruit.**
- ▲ SIZZILING PRAWN IN SICHUAN SPICY SAUCE** **800**  
*A spicy prawn preparation from the hot region of China*
- 🍷 Wine recommended – Sauvignon Blanc**  
**Sauvignon Blanc is semi dry white wine, typically high in acidity, full-flavored with mineral, grass and grapefruit.**
- ▲ BENGALI FISH CURRY / MEEN KOZHAMBU** 🍤 **600**  
*Typical fish curry preparations from Kolkata and namma Chennai*
- ▲ CHILI CORIANDER SPICY FISH SAUCE** 🍤 **600**  
*Batter fried fish pieces simmered in chef's hand blend cilantro sauce*
- 🍷 Wine recommended - Pinot Grigio is a dry light bodied white wine with aromas, usually delicately fragrant and mildly floral with lightly citrus.**
- ▲ SOFT SHELL CRAB IN RED CHILI PASTE** 🍤 **500**  
*Poo nim phad pong kar*
- 🍷 Wine recommended - Pinot Grigio is a dry light bodied white wine with aromas, usually delicately fragrant and mildly floral with lightly citrus.**
- ▲ KOZHI CHETTINAD / KOZHI VARUTHA CURRY** <sup>t</sup> **550**  
*Typical chicken curry preparation from Karaikudi with extraordinary spice blends*
- 🍷 Wine recommended – chardonnay**  
**Chardonnay is a dry, medium- to full-bodied wine with moderate acidity and alcohol, Its flavors range from apple and lemon.**
- ▲ CHOOZA MAKHANI** **575**  
*Boneless pieces of spice blend tandoor cooked chicken simmered in tomato rich gravy and finished with cream and butter*
- ▲ KHADA MASALE KA MURGH** **575**  
*Chunks of chicken cooked to perfection finished with chef's hand pound secret ingredients*
- ▲ SPICY CHICKEN WITH RED CHILI AND PEPPER CORN** 🍤 **550**  
*Batter fried chicken stir fried with red chilies paste and finished with pepper corn*
- 🍷 Wine recommended – Chenin blanc**  
**Chenin Blanc is a highly acidic semi dry white wine varietal and full of floral and honeyed aromas and quince and apple-like flavors with good zippy acidity.**

<p><b>▲ GOSHT ROGAN JOSH</b> <i>t</i></p> <p><i>Rich mutton preparation from Kashmir with fine condiments and spices.</i></p> <p><b>Wine recommended - Syrah</b>  <b>Syrah is typically bold and full-bodied, with aromatic notes of smoke, black fruit and pepper spice, Stylistically, it can be round and fruity, or dense and tannic.</b></p>	<b>700</b>
<p><b>▲ KARAIKUDI MUTTON CURRY</b> <i>t</i></p> <p><i>Typical mutton curry preparation made with unique spice blends and curry leaves</i></p> <p><b>Wine recommended – Chardonnay</b>  <b>Chardonnay is a dry, medium- to full-bodied wine with moderate acidity and alcohol, Its flavors range from apple and lemon.</b></p>	<b>700</b>
<p><b>▲ SLICED LAMB WITH BELL PEPPERS</b></p> <p><i>Batter fried slice of lamb simmered with soya chili sauce along with pimentos</i></p> <p><b>Wine recommended – cabernet sauvignon</b>  <b>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</b></p>	<b>700</b>
<p><b>▲ EGG MASALA</b> </p> <p><i>Boiled egg simmered in cashew rich gravy</i></p>	<b>425</b>

## INDIAN BREADS


<b>■ MALABAR PARATHA</b>	<b>175</b>
<b>■ CHAPPATHI</b>	<b>175</b>
<b>■ ROTI / NAAN / KULCHA</b>	<b>175</b>
<b>■ GARLIC NAAN / CHEESE NAAN</b>	<b>175</b>
<b>■ STUFFED PARATHA / MASALA KULCHA</b>	<b>200</b>

## RICE AND NOODLE TREASURE

<p><b>▲ EGG BIRYANI / CHICKEN BIRYANI</b> <i>t</i></p>	<b>525/600</b>
<p><b>▲ PRAWN BIRYANI / MUTTON BIRYANI</b> <i>t</i></p> <p><i>Long grain rice cooked to perfection with spices, curd and fried onions</i></p> <p><b>Wine recommended – Chenin blanc</b>  <b>Chenin Blanc is a highly acidic semi dry white wine varietal and full of floral and honeyed aromas and quince and apple-like flavors with good zippy acidity.</b></p>	<b>750/700</b>

**PAN FRIED RICE (  VEG /  CHICKEN /  MIXED MEAT)**

**400/550/650**

 **Wine recommended – Chardonnay**  
Chardonnay is a dry, medium- to full-bodied wine with moderate acidity and alcohol, Its flavors range from apple and lemon.

**CHILI GARLIC / SICHUAN / PLAIN**

*Wok tossed fried rice with various choice of meat and vegetables – Chinese style*

**PAN FRIED NOODLE (  VEG /  CHICKEN /  MIXED MEAT)  
HAKKA / CHILI GARLIC / SICHUAN**

**400/550/650**

*Fresh noodle boiled and stir fried with 'N' choice of meat and vegetables – Chinese style*

 **Wine recommended – Riesling**  
Riesling is a dry white wine, aromatic grape variety displaying flowery, almost perfumed, aromas as well as high acidity with semi dry.

**VEGETABLE BIRYANI**

**450**

*Long grain rice cooked to perfection with spices, curd and fried onions along with vegetables*

**BISI BELLE BATH <sup>t</sup>**

**300**

*A rice preparation with a combination of lentil and tamarind bind together and finished with ghee and cashew*

**BOILED BASMATHI RICE**

**300**

**PULAO - MIX VEG / JEERA / PEAS**

**425**

*Long grain rice cooked with tempered condiments and milk – Dum cooked with various choice of mixed vegetables / cumin seeds / green peas*

## **THAI SPECIALITY**

**SERVED WITH A PORTION OF STEAMED RICE**

**THAI GREEN CURRY –  VEG /  CHICKEN /  PRAWN**


**450/550/800**

**THAI RED CURRY –  VEG /  CHICKEN /  PRAWN**

**450/550/800**

**THAI YELLOW CURRY –  VEG /  CHICKEN /  PRAWN**

**450/550/800**

 **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"**

 **Wine Recommended - Prosecco Spumante**  
Prosecco is an Italian white wine (generally a dry sparkling wine) most often made from Glera grapes . Glera grapes are grown and Prosecco is produced mainly in the Veneto region of Italy.

# DESSERTS

- ☐ **CHOICE OF ICECREAM (TWO SCOOPS)** 300
- ☐ **BAKED YOGURT WITH HONEY GLAZED FIG AND KHUBANI KA MEETHA <sup>t</sup>** 400  
*Fusion combination of thick yogurt baked with sweetener accompanied with and Indian version of apricot compote and honey dipped fresh fig*
- ☐ **KESAR RASAMALI WITH NUTTY PRALINE SOIL <sup>t</sup>** 450  
Saffron rich condensed milk dipped even shaped milk rennet garnished with caramel coated nuts crushed to soil
- ☐ **GULAB JAMOON WITH MASCARPONE CREAM AND GULKAND <sup>t</sup>** 450  
*Even sizes of khoya dough rolled into spheres, fried golden, dropped in sugar syrup, served with cream cheese and honey soaked dry rose petals*
-  **Wine recommended – Rose wine**  
Rosé wine are red fruit, flowers, citrus, and melon, with a pleasant crunchy green flavor on the finish similar to celery or rhubarb, goes well with all dessert.
-  **Wine recommended – Sparkling Wine**  
Sparkling wines pair wonderfully with dessert. Try light chocolate-based desserts with sweet sparkling, it goes well with all creamy desserts
- ☐ **CLASSIC TIRAMISU WITH CHOCOLATE PUFFED RICE BALLS <sup>t</sup>** 400  
*An Italian dessert, all time favorite made with coffee liquor and cream cheese*
- ☐ **CHOCOLATE MUD CAKE WITH CHOCOLATE PISTACHIO FUDGE ** 400  
*Chocolate rich cake, juicy and mouth watering topped with pistachio fudge*
- ☐ **VANILLA BEAN PANACOTTA WITH STRAWBERRY COMPOTE <sup>t</sup>** 400  
*An Italian dessert thickened with gelatin and cream served with strawberry glazed and reduced with sugar*
- ☐ **COCONUT IN THREE WAYS ** 450  
*Coconut milk made in to three delicious desserts, a caramel, a payasam and as a pannacotta*

# ROUND THE CLOCK

## SOUP

- **GARDEN FRESH TOMATO SOUP** 🌿 275  
*Fresh pulpy tomatoes purees and finished with cream*
- **CREAM OF CHICKEN SOUP** 300  
*Thick creamy chicken soup finished with cream*

## SALADS

- **CLASSICAL CAESAR SALAD** 🥗
- **Mediterranean Veg Skewer / 🍗 Grilled Chicken** 425/475  
*A chef special in-house salad that is all time favorite served with variations*

## TURYAA LOCAL LOVE - STARTERS

- **FISH FINGER** 🌿 400  
*Fillet of fish, marinated, crumbed and deep fried*
- **CHICKEN NUGGETS** 525  
*Deep fried chicken meat balls*
- **CHICKEN 65** 📍 525  
*Tender chicken pieces marinated with spices and fried.  
An all-time favorite of local crowd*
- **KOZHI SUKKA** 📍 550  
*A typical boneless chicken preparation finished with spices and pepper  
garnished with pieces of fried shred coconut*
- **MUTTON SUKKA** 700  
*Mutton dry preparation finished with spices and crushed pepper*
- **OMELETTE – (PLAIN/ CHEESE/ MUSHROOM/ MASALA)** 325  
*Served with grilled tomato, sautéed mushroom, and savory wedges*
- **KALAN KURU MILAGU** 475  
*A dry mushroom preparation finished with black pepper- Local specialty*
- **CAULIFLOWER FRY** 450  
*Crispy fried florets of Cauliflower – A local favorite*
- **CHILLI CHEESE TOAST** 350  
*Cheese toasties with Green chili and flakes*
- **VEGETABLE CHEESE SHOTS** 350  
*Deep-fried dumplings with mashed potato, cheese and spices*
- **COTTAGE CHEESE FINGER** 375  
*Paneer cut into fingers, crumbed, fried, served with savory wedges*

## SANDWICHES AND BURGERS

- ▲ **TURYAA CLUB SANDWICH** 🌿 550  
*Wheat bread slice toasted, filled with garden greens, fried egg, grilled chicken  
grilled chicken bacon served with fried potatoes and coleslaw*
- **TLC SANDWICH (PLAIN / TOASTED / GRILLED)** 🌿 350  
*Fresh wheat bread sandwich made tomato, lettuce, cucumber  
and cheese, the way we want, served along with fried potatoes*
- ▲ **SLOW ROASTED STEAK BURGER** 🌿 525/525  
(Minced beef steak / minced chicken)  
*All-time favorite and a complete meal for all sessions*
- **VEGETABLE CHEESE BURGER** 🌿 425

## PIZZA

- **FUNGI (MUSHROOM PIZZA) / DOUBLE CHEESE MARGHERITA** 450/450
- ▲ **MESSICANA (Mexican style chicken with jalapeno)** 500
- CHOICE OF PASTA – SPAGHETTI / PENNE** 🌿
- CHOICES OF SAUCES**
- ▲ **ALFREDO (Creamy liaison with egg yolk and cream / cheese sauce)** 500
- ▲ **BOLOGNESE (Minced meat sauce – chicken or beef)** 500
- **GREEN PESTO (Basil pesto) / ARRABIATA (Spicy tomato sauce)** 450/450
- **MAC 'N' CHEESE** 🌿 (Macaroni pasta gratinated with double cheese) 450

## MAIN COURSE

- ▲ **MEEN KOZHAMBU** 🐟 600  
*Typical fish curry preparations from namma Chennai*
- ▲ **KOZHI CHETTINAD** 📍 600  
*Typical chicken curry preparation from Karaikudi with extraordinary spice blends*
- ▲ **KARAIKUDI MUTTON CURRY** 📍 700  
*Typical mutton curry preparation made with unique spice blends and curry leaves*
- ▲ **EGG MASALA** 🍳 450  
*Boiled egg simmered in cashew rich gravy*
- ▲ **EGG BIRYANI / CHICKEN BIRYANI** *t* 550/650

<p>▣ <b>PRAWN BIRYANI / MUTTON BIRYANI</b>  <i>Long grain rice cooked to perfection with spices, curd and fried onions</i></p>	<b>800/700</b>
<b>VEGETARIAN</b>	
<p>▣ <b>UTHAPPAM – PLAIN / ONION / MASALA</b>  <i>Served with assorted chutneys and sambar</i></p>	<b>325</b>
<p>▣ <b>PLAIN DOSA / MASALA DOSA / PODI DOSA</b>  <i>Served with assorted chutneys and sambar</i></p>	<b>275/ 300 / 300</b>
<p>▣ <b>PANEER TIKKA MASALA</b>  <i>Cottage cheese cooked in tomato rich gravy finished with cream and butter</i></p>	<b>475</b>
<p>▣ <b>DHINGIRI MUTTAR</b>  <i>Mushroom quarters and green peas simmered in cashew onion gravy finished with ghee</i></p>	<b>450</b>
<p>▣ <b>SUBZI KHORMA</b>  <i>Mixed vegetable curry made with spicy green herb and coconut paste</i></p>	<b>450</b>
<p>▣ <b>DAL TADKA</b>  <i>Yellow lentil boiled and finished with spices and tadka with garlic, cumin and chili</i></p>	<b>400</b>
<p>▣ <b>VEGETABLE BIRYANI</b>  <i>Long grain rice cooked to perfection with spices, curd and fried onions along with vegetables</i></p>	<b>450</b>
<p>▣ <b>BISI BELLE BATH</b> 🍷  <i>A rice preparation with a combination of lentil and tamarind bind together and finished with ghee and cashew</i></p>	<b>325</b>
<p>▣ <b>BOILED BASMATHI RICE</b></p>	<b>325</b>
<p>▣ <b>MALABAR PARATHA / CHAPPATHI</b></p>	<b>200</b>
<p>▣ <b>RAITHA</b></p>	<b>175</b>

## DESSERTS

<p>▣ <b>KESAR RASAMALI</b> <sup>t</sup>  <i>Saffron rich condensed milk dipped even shaped milk</i></p>	<b>450</b>
<p>▣ <b>GULAB JAMOON</b>  <i>Even sizes of khoya dough rolled into spheres, fried golden, dropped in sugar syrup</i></p>	<b>450</b>
<p>▣ <b>FARM FRESH FRUIT PLATTER</b></p>	<b>325</b>
<p>▣ <b>CHOICE OF ICECREAM (TWO SCOOPS)</b></p>	<b>325</b>

# JAIN FOOD

▣ JEERA RICE	425
▣ PANEER BHURJI	425
▣ PALAK GRAVY WITH PANEER AND PEAS	425
▣ PANEER MAKHANI	450
▣ SUKKI BHINDI	400
▣ SUBZI MAKHANWALA	400
▣ YELLOW DAL TADKA	350
▣ HING WALI DAL	350
▣ DAL KHICHIDI	350