

# MENU

SVAR

Multi-Cuisine Restaurant



#### **MENU INDICATORS**



**Turyaa Speciality** 



**Gluten Free** 



Spicy



Sugar free



**Contains Alcohol** 



**Procured from local** 



**Contains Hidden Grains** 



**Contains Crustaceans** 



**Contains Egg** 



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

Edible Vegetable fat, oil / Butter / Desi Ghee used in Preparations

Our Team of Culinarians would be delighted to plan a meal without the above mentioned allergens

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# TURYAA SIGNATURES

BROCCOLI CHEESE SOUP WITH CROUTONS Broccoli puree soup topped with florets, cheese shavings and croutons (Kcal - 295)	250
SEAFOOD LAKSA (**) (**)  A thick spicy Malaysian soup made with seafood, coconut milk and sprouts (Kcal- 427)	300
CLASSICAL CAESAR SALAD  • Mediterranean Veg Skewer (Kcal- 849.89) / • Grilled Chicken (Kcal- 964)  A chef special inhouse salad that is all time favorite served with variations	400/450
CHILLY CHEESE MALAI BROCCOLI  Florets of broccoli marinated with cream, cheese and yoghurt, char grilled skewers. (Kcal-	<b>400</b> 668.41)
CRISPY CONJEE LAMB	700
SERVED WITH A PORTION OF STEAMED RICE	
THAI GREEN CURRY –  VEG (Kcal- 799) / • CHICKEN (Kcal- 999.52) / • PRAWN (Kcal- 817)	450/550/800
THAI RED CURRY –  • VEG (Kcal- 799) / • CHICKEN (Kcal- 999.52) / • PRAWN (Kcal- 817)	450/550/800
THAI YELLOW CURRY –  VEG (Kcal- 799) CHICKEN (Kcal- 999.52) PRAWN (Kcal- 817)	450/550/800
<ul> <li>COCONUT IN THREE WAYS ♠</li> <li>Coconut milk made in to three delicious desserts, a caramel, a payasam and as a pannacotta (Kcal- 408)</li> </ul>	<b>450</b>

# SOUPS

MUSHROOM PUREE SOUP WITH COCONUT MILK     A rich creamy mushroom cappuccino finished with coconut milk (Kcal - 271)	250
<ul> <li>BROCCOLI CHEESE SOUP WITH CROUTONS</li> <li>Broccoli puree soup topped with florets, cheese shavings and croutons (Kcal - 295)</li> </ul>	250
<ul> <li>GARDEN FRESH TOMATO SOUP</li> <li>Fresh pulpy tomatoes purees and finished with cream (Kcal - 295)</li> </ul>	250
MANCHOW • VEG SOUP (Kcal- 275) / • CHICKEN SOUP (Kcal- 396) • A thicken Chinese soup finished with dominant flavor of ginger and cilantro	250 /275
SWEET CORN • VEG SOUP (Kcal- 275) / • CHICKEN SOUP (Kcal- 396) • A thicken Chinese soup made with corn, kernels & veggies	250/275
TOM YUM - KAI-CHICKEN (Kcal- 275) / GOONG-PRAWN (Kcal- 295) Thin flavorful Thai soup made to perfection with variations	275/300
● SEAFOOD LAKSA → ♠  A thick spicy Malaysian soup made with seafood, coconut milk and sprouts (Kcal- 427)	300
SALADS	
<ul> <li>WALDORF SALAD</li> <li>Garden fresh apples, walnut and celery tossed in mayo on a bed of lettuce (Kcal- 295)</li> </ul>	325
• GREEN SALAD (Kcal- 595)	325
NEW ORLEAN PRAWN COCKTAIL  Classic preparation of tender poached prawns served with cocktail sauce (Kcal- 959)	475
CLASSICAL CAESAR SALAD  Mediterranean Veg Skewer (Kcal- 849.89) / Grilled Chicken (Kcal- 964) A chef special inhouse salad that is all time favorite served with variations	400/450
• SMOKED SALMON NICOISE SALAD ©  Classical French salad made with fish, bean and eggs (Kcal- 504.64)	475

# SANDWICHES AND BURGERS

•	TLC SANDWICH (PLAIN / TOASTED / GRILLED > Fresh wheat bread sandwich made with tomato, lettuce, cucumber and cheese, the way we want, served along with fried potatoes (Kcal- 355.11)	325
•	VEGETABLE CHEESE BURGER 🍑 (Kcal- 488.67)	400
	TURYAA CLUB SANDWICH 🍑 🏠 Wheat bread slice toasted, filled with garden greens, fried egg, grilled chicken bacon served with fried potato and coleslaw (Kcal- 355.11)	525
•	SUPERIOR CHICKEN SALAD IN FLAKY CROISSANT A unique combination of chicken slaw along with jalapeno, olives stuffed in hot croissant and served with fried potatoes (Kcal- 488.67)	425
•	SLOW ROASTED STEAK BURGER (Minced Beef Steak / Minced Chicken)  All time favorite and a complete meal for all sessions (Kcal- 859.23)	500/500
	QUESADILLAS ( • VEGGIES (Kcal- 355.11) / • CHICKEN (Kcal- 488.67)) • A Mexican style grilled sandwich made with choice of filling as veg or chicken	350/425

## THIN CRUST PIZZA

• VEG BONANZA (Kcal- 548.38)	425
DESI PANEER TIKKA (Pot roasted cottage cheese) (Kcal- 978)	425
DOUBLE CHEESE MARGHERITA (Kcal- 540.61)	425
■ Gamberi E Pesto (A delicious combo of shrimps with pesto) 🥱 (Kcal- 913)	475
Messicana (Mexican Style Chicken With Jalapeno) (Kcal- 635.95)	475
■ Bombay (Chicken Tikka With Khada Masala) (Kcal- 635.95)	475

### CHOICE OF PASTA

•	ALFREDO / GREEN PESTO ( Cheese sauce (Kcal- 1399.70) / Basil pesto (Kcal- 1324.40) )	425
[	Mac 'N' Cheese  Macaroni pasta gratinated with double cheese (Kcal- 399.70)	425
G	Arrabiata (Spicy Tomato Sauce) (Kcal- 1186.40)	425
	Choice Of Pasta - Spaghetti / Linguine / Penne / Farfelle / Fusilli 🎍	
	CHOICES OF SAUCES:	
[	MARINARA (SEAFOOD SAUCE) 🥱 (Kcal- 1320.25)	425
[	Carbonara (Creamy liaison with chicken bacon egg yolk and cream) (Kcal- 1320.25)	475
[	BOLOGNESE (MINCED MEAT SAUCE - CHICKEN OR BEEF) (Kcal- 128440)	475
W	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 With Mediterranean grilled vegetables, basil oil and matchstick potatoes (Kcal- 1320.25)	500
C	COTTAGE CHEESE SKEWER  Grilled and served with risotto, sauteed vegetables and holy basil sauce (Kcal- 970.05)	500
•	FISH 'N' CHIPS  Dusted with cajun spice, served with crispy savory wedges, butter tossed veggies and sauce tartare (Kcal- 1179.085)	400

Herb crusted beef steak served with garlic jus, buttered legumes and cream mashed potatoes (Kcal- 1511.30)

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

Dukkah crusted fillet, grilled and served with haricot vert bretonne and pumpkin risotto (Kcal- 1212)

675

625

SEA BASS

TURNEDOS

astringency

•	CHICKEN SUPREME  Lemon and thyme roasted supreme served with sauteed spinach corn, chicken jus and risotto (Kcal -1419.83)	625
•	KING PRAWNS  Grilled and topped with corn velouté, sauteed veggies and patata bravas (Kcal- 1088.63)	725
•	NEW ZEALAND LAMB RACK   With mushroom brandy cream sauce with tossed asparagus, baby potatoes and veggies (Kcal- 1869.22)	3000
WINE	Wine recommended - Pinot Noir is the variety that makes red Burg where its quality is unsurpassed. Often considered a difficult grape to ferment and find a good bottle	

# TURYAA LOCAL LOVE - STARTERS

•	COTTAGE CHEESE FINGERS Sance of the contract o	350
•		400
•	CHILLY CHEESE MALAI BROCCOLI Florets of broccoli marinated with cream, cheese and yoghurt, char grilled skewers. (Kcal- 668.41)	400
•	<b>KUNG PAO BROCCOLI</b> W  Batter fried crispy florets of broccoli, wok tossed with chilly and cashews (Kcal- 569.06)	425
•	CAULIFLOWER FRY Crispy fried florets of cauliflower – A local Favorite (Kcal- 668.35)	450
•	SICHUAN MUSHROOM Crispy fried mushrooms tossed in a spicy red chili sauce (Kcal- 569.06)	450
•	SPICY SMOKED CHILLI BABY CORN Fried baby corn stirs fried with smoked chilies (Kcal- 668.41)	450
•	KALAN KURU MILAGU W  A dry mushroom preparation finished with black pepper- local specialty (Kcal- 407)	475
•	LOTUS STEM – HONEY CHILLI (Kcal- 569.06) / SPICY PEANUT BUTTER (Kcal- 668.41) Crispy fried lotus stem wok tossed with honey and chili sauce and spicy sauce finished with peanut butter	500

•	CAJUN SPICE DUSTED CRUNCHY CHICKEN STRIPS Tender strips of chicken coated with panko, deep fried and served along with aioli mayo (Kcal- 726.01)	400
•	FISH FINGER STATES Fillet of fish shaped like, marinated, crumbed and deep fried (Kcal- 970.08)	400
•	TANDOORI CHICKEN W Whole spring bird marinated with spicy yogurt marination; char grilled served with laccha pyaz and green chutney (Kcal- 796.08)	500
•	AFGHANI TANGIRI KEBAB  Drumstick pieces of chicken marinated with yogurt, cream, spices and saffron char grilled and served with green chutney and laccha pyaz (Kcal- 796.01)	500
•	MURGH - CHEESY MALAI TIKKA / LAL MIRCH TIKKA  Boneless chicken pieces marinated in two ways and pot roasted (Kcal- 796.08)	500
•	MACCHI AUR SIMLA MIRCH TIKKA  Even cubes of fish fillet marinated with pimentos, skewered and char grilled (Kcal- 698.08)	550
•	MEEN VARUVAL / PHUKET FISH DRY ₩ ♠  Local style spicy fish fry / Crispy wok tossed spicy fish preparation from Thailand (Kcal- 698.17)	600
•	CHICKEN 65  Tender chicken pieces marinated with spices and fried: An all-time favorite of local crowd (Kcal- 668.35)	525
•	WOK TOSSED CHICKEN – CHILI / MANCHURIAN  Batter fried chicken pieces wok tossed with chili sauce and soya coriander sauce (Kcal- 717.08)	525
•	PALLIPALAYAM KOZHI SUKKA   A typical boneless chicken preparation finished with spices and pepper garnished with pieces of fried shredded coconut (Kcal- 698.46)	550
•	PESHAWARI CHAPLI KEBAB  Succulent mutton patties, grilled on tawa to perfection – an awadhi specialty (Kcal- 754)	650
•	NANJILNADU MUTTON SUKKA W Mutton dry preparation finished with spices and crushed pepper (Kcal- 754)	700
•	CRISPY CONJEE LAMB    Crispy fried thin strip of lamb tossed with assorted pepper and dry chili (Kcal− 796.41)	700
•	YERRAL KURU MILAGU (Kcal- 817.07) 🔌 / ZAFRANI JHINGA (Kcal- 796.01) 🦈 🏖  Local flavor of prawns - finished with black pepper prawn marinated with creamy saffron cooked in tandoor	750

# MAIN COURSE

•	<b>DAL TADKA</b> Yellow lentil boiled and finished with spices and tadka with garlic, cumin and chili (Kcal- 726.08)	375
•	STIR FRIED STRING BEANS AND TOFU IN GARLIC SAUCE  Tofu and string beans simmered in hot and sweet sauce predominant in garlic (Kcal- 668.06)	400
WINE	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	
•	ALOO - JEERA (Kcal- 568) / GOBI (Kcal- 668) / MUTTAR (Kcal- 568)  Dices of parboiled and fried potato cooked with variations with cumin / cauliflower and spices and green peas	425
•	<b>BHINDI MASALA</b> Even sized cut ladies finger stir fried with onion tomato masala and spices (Kcal- 568.05)	425
•	<b>DHINGIRI MUTTAR</b> Mushroom quarters and green peas simmered in cashew onion gravy finished with ghee (Kcal- 668.06)	425
•	SUBZI KHORMA W  Mixed vegetable curry made with spicy green herb and coconut paste (Kcal- 493.05)	425
•	KADAI PANEER Cubes of cottage cheese cooked in tomato rich cashew gravy and finished with chef hand secret spice blend (Kcal- 764)	450
•	PANEER MAKHANI (Kcal-764) / PANEER TIKKA MASALA (Kcal-817.07) & ② Cottage cheese cooked in tomato rich gravy finished with cream and butter	450
•	PALAK – E- PANEER  Cottage cheese cubes simmered in spinach puree along with spices and garlic butter tadka (Kcal- 764)	450
WINE	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	
•	Broccoli florets and mushroom stewed in spicy sauce of China yellow river province (Kcal- 493.05)	450
WINE	Wine recommended - Melbec Melbec is full bodied red wine, known for its plump dark fruit flavors, dry and medium- to high-tannin and acidity.	
	PAITHA: MIXED / ONION / ROONDI / RIIDANI	

•	JHINGA DO PYAZA (Kcal- 812.08) / KARUVEPPLAI YERRAL MASALA (Kcal- 817.07)	750
	Prawn preparations from North and South India, prawn cooked with twice of onion / Prawn preparation with curry leaves flavor	700
WINE	Wine recommended - Melbec Melbec is full bodied red wine, known for its plump dark fruit flavors, dry and medium- to high-tannin and acidity.	
•	SIZZILING PRAWN IN SICHUAN SPICY SAUCE	800
	A spicy prawn preparation from the hot region of China (Kcal- 786.05)	
WIVE	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 (Keal- 668.06) / MEEN KOZHAMBU (Keal- 796.01) W Typical fish curry preparations from Kolkata and namma Chennai	600
•	CHILI CORIANDER SPICY FISH SAUCE & Sauce (Kcal- 787.07)	600
WINE	Wine recommended - Sauvignon Blanc Sauvignon Blanc is semi dry white wine, typically high in acidity, full-flavored with mineral, grass and grapefruit.	
•	Poo nim phad pong kar (Kcal- 753.05)	500
WINE	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 🏖 🕊	550
	Typical chicken curry preparation from Karaikudi with extraordinary spice blends (Kcal- 796.05)	
WINE	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 (Kcal- 796.01)	
•	KHADA MASALE KA MURGH	575
	Chunks of chicken cooked to perfection finished with chef's hand pound secret ingredients (Kcal- 786.06)	

•	SPICY CHICKEN WITH RED CHILI AND PEPPER CORN & Salter fried chicken stir fried with red chilies paste and finished with pepper corn (Kcal- 668.06)	550
WINE	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.	
•	GOSHT ROGAN JOSH   Rich mutton preparation from Kashmir with fine condiments and spices (Kcal- 961.08)	700
WINE	Wine recommended - Syrah 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.	
•	KARAIKUDI MUTTON CURRY 😭 🕊	700
×	Typical mutton curry preparation made with unique spice blends and curry leaves (Kcal- 970.09)	
MINE	Wine recommended - Chardonnay Chardonnay is a dry, medium- to full-bodied wine with moderate acidity and alcohol, Its flavors range from apple and lemon	
•	SLICED LAMB WITH BELL PEPPERS Satter fried slice of lamb simmered with soya chili sauce along with pimentos (Kcal- 1178.08)	700
WINE	Wine recommended – cabernet sauvignon 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	
•	EGG MASALA 🍑	425
	Boiled egg simmered in cashew rich gravy (Kcal- 796.05)	
	INDIAN BREADS	
•	MALABAR PARATHA (Kcal-726.08)	175
•	CHAPPATHI (Kcal- 264)	175
•	ROTI (Kcal- 490) 🍑 / NAAN (Kcal- 568) / KULCHA (Kcal- 726.08)	175
•	GARLIC NAAN (Kcal- 493.05) / CHEESE NAAN (Kcal- 726.08)	175

# RICE AND NOODLE TREASURE

	EGG BIRYANI (Kcal- 1170) 🍑 / CHICKEN BIRYANI (Kcal- 1210) 🕏	00
•	PRAWN BIRYANI (Kcal- 1201) / MUTTON BIRYANI (Kcal- 1305.05)  Long grain rice cooked to perfection with spices, curd and fried onions	00
WINE	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.	
	PAN FRIED RICE 400/550/  • VEG (Kcal- 493) / • CHICKEN (Kcal- 689.07) • MIXED MEAT (Kcal- 981.05) • • • • • • • • • • • • • • • • • • •	650
WINE	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 (Kcal- 689.07)	
	PAN FRIED NOODLES 400/550/  • VEG (Kcal- 493) / • CHICKEN (Kcal- 689.07) • MIXED MEAT (Kcal- 981.05) • • •	650
	HAKKA / CHILI GARLIC / SICHUAN	
	Fresh noodle boiled and stir fried with 'N' choice of meat and vegetables – Chinese style	
WINE	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.	
Wine	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.	450
WINE	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 Long grain rice cooked to perfection with spices, curd and fried onions along with vegetables (Kcal- 1167)	<b>4</b> 50 <b>3</b> 00
	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 Long grain rice cooked to perfection with spices, curd and fried onions along with vegetables (Kcal- 1167)  BISI BELLE BATH  A rice preparation with a combination of lentil and tamarind bind together and finished with ghee and cashew (Kcal- 1072)	
•	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 Long grain rice cooked to perfection with spices, curd and fried onions along with vegetables (Kcal- 1167)  BISI BELLE BATH ② A rice preparation with a combination of lentil and tamarind bind together and finished with ghee and cashew (Kcal- 1072)  BOILED BASMATHI RICE (Kcal- 1076.75)	300

#### THAI SPECIALITY

#### SERVED WITH A PORTION OF STEAMED RICE

THAI GREEN CURRY –  VEG (Kcal- 799) / CHICKEN (Kcal- 999.52) / PRAWN (Kcal- 817)	450/550/800
THAI RED CURRY –  VEG (Kcal- 799) / CHICKEN (Kcal- 999.52) / PRAWN (Kcal- 817)	450/550/800
THAI YELLOW CURRY –  • VEG (Kcal- 799) / • CHICKEN (Kcal- 999.52) / • PRAWN (Kcal- 817)	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
● CLASSIC TIRAMISU WITH CHOCOLATE PUFFED RICE BALLS ② An Italian dessert, all time favorite with cream cheese (Kcal- 688.05)	400
CHOCLATE MUD CAKE WITH CHOCOLATE PISTACHIO FUDGE Chocolate rich cake, juicy and mouth watering topped with pistachio fudge (Kcal- 817)	
• VANILLA BEAN PANACOTTA WITH STRAWBERRY COMPOTE  An Italian dessert thickened with gelatin and cream served with strawberry glazed and reduced with sugar (Kcal- 800.05)	<b>400</b>
■ BAKED YOGURT WITH HONEY GLAZED FIG AND KHUBANI KA MEE  Fusion combination of thick yogurt baked with sweetener accompanied with and  Indian version of apricot compote and honey dipped fresh fig (Kcal- 600)	ЕТНА 😭 400

# ■ GULAB JAMOON WITH MASCARPONE CREAM AND GULKAND ② 450 Even sizes of khoya dough rolled into spheres, fried golden, dropped in sugar syrup, served with cream cheese and honey soaked dry rose petals (Kcal- 904.46)

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

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

# ■ KESAR RASAMALI WITH NUTTY PRALINE SOIL ② 450

Saffron rich condensed milk dipped even shaped milk rennet garnished with caramel coated nuts crushed to soil (Kcal- 1331.355)

dessert.

#### 

Coconut milk made in to three delicious desserts, a caramel, a payasam and as a pannacotta (Kcal- 408)

# ROUND THE CLOCK SOUP

•	GARDEN FRESH TOMATO SOUP  Fresh pulpy tomatoes purees and finished with cream (Kcal- 295)	250
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•	CREAM OF CHICKEN SOUP	300
	Thick creamy chicken soup finished with cream (Kcal- 396)	
	SALADS	
	CLASSICAL CAESAR SALAD	400/450
•	Mediterranean Veg Skewer (Kcal- 849.895) /   Grilled Chicken (Kcal- 964)	
	A chef special inhouse salad that is all time favorite served with variations	
T	URYAA LOCAL LOVE - START	ERS
	CHILLI CHEESE TOAST	350
	Cheese toasties with Green chili and flakes (Kcal- 1088.63)	330
	VEGETABLE CHEESE SHOTS 🎍	350
	Deep-fried dumplings with mashed potato, cheese and spices (Kcal- 754.08)	330
	beep fired dampings with mastica potato, effects and spices (real 154.00)	
•	COTTAGE CHEESE FINGERS 🍑	375
	Grilled and served with risotto, sauteed vegetables and holy basil sauce (Kcal- 970)	
•	CAULIFLOWER FRY	450
	Crispy fried florets of cauliflower – A local Favorite (Kcal- 668.32)	
•	KALAN KURU MILAGU 🍇	475
	A dry mushroom preparation finished with black pepper- local specialty (Kcal- 698.41)	
•	OMELETTE - (PLAIN/ CHEESE/ MUSHROOM/ MASALA)	325
	Served with grilled tomato, sautéed mushroom, and savory wedges (Kcal- 1186.40)	
•	FISH FINGER 🍑	400
	Fillet of fish shaped like, marinated, crumbed and deep fried (Kcal- 1179.085)	
•	CHICKEN 65 ♥	525
	Tender chicken pieces marinated with spices and fried: An all-time favorite of local crowd	

(Kcal- 407)

•	CHICKEN NUGGETS	525
	Deep fried chicken meat balls (Kcal- 786)	
•	KOZHI SUKKA 😜	550
	A typical boneless chicken preparation finished with spices and pepper garnished with pieces of fried shred coconut (Kcal- 668.35)	
•	MUTTON SUKKA 🍇	700
	Mutton dry preparation finished with spices and crushed pepper (Kcal- 754)	
	SANDWICHES AND BURGER	S
•	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 (Kcal- 787.71)	
•	VEGETABLE CHEESE BURGER 🍑 (Kcal- 966.31)	425
•	SLOW ROASTED STEAK BURGER 🍑	525/525
	(Minced Beef Steak / Minced Chicken)	
	All time favorite and a complete meal for all sessions (Kcal- 1088.63)	
•	TURYAA CLUB SANDWICH 🀸 🚳	550
	Wheat bread slice toasted, filled with garden greens, fried egg, grilled chicken bacon served with fried potato and coleslaw (Kcal- 1088.63)	
	PIZZA	

FUNGI (MUSHROOM PIZZA) (Kcal- 595.05) / DOUBLE CHEESE MARGHERITA (Kcal- 427.05)	450/450
MESSICANA (Mexican style chicken with jalapeno) (Kcal- 796.01)	500

## CHOICE OF PASTA

CHOICE OF PASTA: SPAGHETTI / PENNE

#### **CHOICES OF SAUCES**

GREEN PESTO (Basil pesto) (Kcal-796.01) / ARRABIATA (Spicy tomato sauce) (Kcal-590.8)	475
• ALFREDO (Creamy liaison with egg yolk and cream / cheese sauce) (Kcal-754)	500
■ BOLOGNESE (Minced meat sauce – chicken or beef) (Kcal- 1088.65)	500
MAC 'N' CHEESE (Macaroni pasta gratinated with double cheese) (Kcal-796.01)	450

# MAIN COURSE

•	UTHAPPAM - PLAIN / ONION / MASALA	325
	Served with assorted chutneys and sambar (Kcal- 506 )	
•	PLAIN DOSA / MASALA DOSA / PODI DOSA	275/300/300
	Served with assorted chutneys and sambar (Kcal- 506)	
•	PANEER TIKKA MASALA 😩	475
	Cottage cheese cooked in tomato rich gravy finished with cream and butter (Kcal- 817.07	7)
•	DHINGIRI MUTTAR	450
	Mushroom quarters and green peas simmered in cashew onion gravy finished with ghee (Kcal- 668.06)	
•	SUBZI KHORMA 🍇	450
7	Mixed vegetable curry made with spicy green herb and coconut paste	
•	DAL TADKA	400
	Yellow lentil boiled and finished with spices and tadka with garlic, cumin and chili (Kcal-72	5.08)
•	VEGETABLE BIRYANI	450
	Long grain rice cooked to perfection with spices, curd and fried onions along with vegetal (Kcal- 1167)	oles

•	BISI BELLE BATH ♥  Yellow lentil boiled and finished with spices and tadka with garlic, cumin and chili (Kcal- 1072)	325
•	BOILED BASMATHI RICE	325
•	MALABAR PARATHA / CHAPPATHI	200
•	RAITHA	175
•	EGG MASALA ♥  Boiled egg simmered in cashew rich gravy (Kcal- 796.05)	450
•	EGG BIRYANI (Kcal- 1170) / CHICKEN BIRYANI (Kcal- 1210)	550/650
•	MEEN KOZHAMBU Typical fish curry preparations from namma Chennai (Kcal- 796.01)	600
•	<b>KOZHI CHETTINAD </b> ■ Typical chicken curry preparation from Karaikudi with extraordinary spice blends (Kcal- 796.05)	600
•	<b>KARAIKUDI MUTTON CURRY</b> ♥  Typical mutton curry preparation made with unique spice blends and curry leaves (Kcal- 970.09)	700

# DESSERTS

FARM FRESH FRUIT PLATTER	325
CHOICE OF ICECREAM (TWO SCOOPS)	325
■ <b>KESAR RASAMALI</b> Saffron rich condensed milk dipped even shaped milk (Kcal- 1331.355)	450
● GULAB JAMOON  Even sizes of khoya dough rolled into spheres, fried golden, dropped in sugar syrup (Kcal- 904.46)	450

# JAIN FOOD

•	YELLOW DAL TADKA (Kcal- 726.08)	350
•	HING WALI DAL (Kcal- 726.08)	350
•	DAL KHICHIDI (Kcal- 1072)	350
•	SUKKI BHINDI (Kcal- 568.05)	400
•	SUBZI MAKHANWALA (Kcal- 817.07)	400
•	JEERA RICE (Kcal- 1076.75)	425
•	PANEER BHURJI (Kcal- 764)	425
•	PALAK GRAVY WITH PANEER AND PEAS (Kcal- 689.07)	425
•	PANEER MAKHANI (Kcal- 764)	450