

turyaa  
CHENNAI



UTSAVA  
Banqueting

A slick and contemporary Chennai banquet hall, with a team of professionals who offer customized services and on-demand assistance. Ideal to host functions, events and weddings



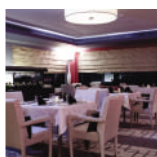
## TWIST

Clink glasses at the 'Twist Bar', be it with friends or business acquaintances. Our bar in Chennai's astronomy themed décor is apt, both to entertain, and to seal business deals with suavity.



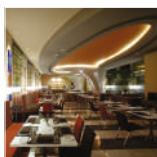
mista  
DELI

Tête-à-tête over a mug of coffee at the 'Mista Deli', tastefully bedecked with modern art pieces. Cocooned comfortably in a cube-like cushioned lounge chair in this chic and savvy Coffee Shop, your Cappuccino couldn't taste any better!



SAMASA  
FUSION RESTAURANT

Located on the Rooftop in its own green fern haven, and overlooking the bustling city of Chennai, the 'Samasa' Garden Restaurant offers a fusion restaurant experience in Chennai, for the more gastronomically adventurous guests at the Hotel.



## SVAR

Enjoy dining round the clock in Turyaa Chennai's 'Svar' lobby Restaurant, along with a self-playing piano to entertain you. Decorated in bright hues, the Restaurant is a pick-me-up any time of the day!

turyaa  
CHENNAI



Dial 2 to Order

# IRD MENU



For Reservations : 044- 6697 0000

144/7, RAJIV GANDHI SALAI, Old Mahabalipuram Road, Kottivakkam, Chennai, Tamil Nadu 600041

## MENU INDICATORS



Turyaa Starred



Contains Egg



Contains Crustaceans



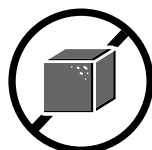
Contain Hidden Grains



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

## IN – ROOM DINING BREAKFAST

### EUROPEAN BREAKFAST

₹ 675

Choice of fresh juice – orange / sweet lime / pineapple / watermelon  
Selection of breakfast rolls and toast served with preserves  
Cereal of your choice – corn flakes / wheat flakes / choco flakes  
with hot or cold milk  
Beverage – coffee or tea

### TURYAAN'S BREAKFAST

₹ 675

Choice of fresh juice orange / sweet lime / pineapple / watermelon  
Selection of breakfast rolls and toast with preserves  
Cereal of your choice corn flakes / wheat flakes / choco flakes  
with hot or cold milk  
Egg – boiled / fried / poached / scrambled served with chicken  
bacon or chicken sausage or chicken ham accompanied with  
grilled tomato, sautéed mushroom, and potato preparation  
French toast or pan cake with maple syrup  
Beverage – coffee or tea

### INDIAN BREAKFAST

₹ 675

Sweet or salt Lassi / butter milk / fresh fruit juice  
Poori bhaji / stuffed paratha with curd and pickle  
Idly and wada / dosa / pongal served with assorted chutneys and sambar  
South Indian coffee  
Tea (masala or plain)

### HEALTHY BREAKFAST

₹ 225

Bean sprout and pomegranate salad  
Three bean salsa

## A LA CARTE ( 06.00 HRS - 11.00 HRS )

### FARM FRESH FRUIT PLATTER

₹ 325

### FRENCH TOAST

₹ 275

Served with maple syrup, butter, and honey

### AMERICAN PAN CAKE

₹ 275

Served with maple syrup, butter, and honey

### CHICKEN SAUSAGE / CHICKEN BACON

₹ 325

### CHOICE OF EGG

₹ 325

Boiled / fried / scrambled / poached

### OMELETTE – plain/ cheese/ mushroom/ masala

₹ 325

Served with grilled tomato, sautéed mushroom, and savory wedges

### EGG WHITE OMELETTE

₹ 325

Served with multi grain bread

### CEREALS

₹ 275

Corn flakes / choco flakes / muesli / wheat flakes  
Served with hot or cold milk

### BOILED OATS

₹ 250

### BAKERS BASKET (Any one choice – serve 3 pieces)

₹ 400

Assorted croissants / danish / muffin / donuts

### YOGURT

₹ 175

Plain / low fat / flavored

### IDLY (3 Nos)

₹ 250

Served with assorted chutneys and sambar

### PLAIN DOSA / MASALA DOSA / PODI DOSA

₹ 275 / ₹ 300 / ₹ 300

Served with assorted chutneys and sambar



### UTHAPPAM – PLAIN / ONION / MASALA




₹ 325

Served with assorted chutneys and sambar

<div> <div></div> <b>PONGAL WITH WADA</b>  Served with assorted chutneys and sambar </div>	₹ 300
<div> <div></div> <b>METHU WADA</b> (3 Nos)  Served with assorted chutneys </div>	₹ 250
<div> <div></div> <b>POORI BHAJI</b> </div>	₹ 300
<div> <div></div> <b>STUFFED PARATHA</b>  Choice of paratha – aloo / gobi / masala/ paneer  Served with pickle and curd </div>	₹ 275
<div> <div></div> <b>ALOO POHA</b>  Pressed rice soaked and squeezed, pan fried with tempering  Spices, fried potato cubes and seasoning. </div>	₹ 225

LUNCH ( 12.00 HRS - 15.00 HRS ) & DINNER ( 19.00 HRS - 23.00 HRS )

SOUPS	
<div> <div></div> <b>SEAFOOD LAKSA</b>   A thick spicy Malaysian soup made with seafood, coconut milk and sprouts </div>	₹ 325
<div> <div></div> <b>MUSHROOM PUREE SOUP WITH COCONUT MILK</b>  A rich creamy mushroom cappuccino finished with coconut milk </div>	₹ 275
<div> <div></div> <b>BROCCOLI CHEESE SOUP WITH CROUTONS</b>  Broccoli puree soup topped with florets, cheese shavings and croutons </div>	₹ 275
<div> <div></div> <b>GARDEN FRESH TOMATO SOUP</b>   Fresh pulpy tomatoes purees and finished with cream </div>	₹ 275
<div> <div></div> <b>MANCHOW</b> <div> <div></div> <b>VEG SOUP</b> / <div> <div></div> <b>CHICKEN SOUP</b> </div> </div>  A thicken Chinese soup finished with dominant flavor of ginger and cilantro </div>	₹ 275/ ₹ 300
<div> <div></div> <b>SWEET CORN</b> <div> <div></div> <b>VEG SOUP</b> / <div> <div></div> <b>CHICKEN SOUP</b> </div> </div>  A thicken Chinese soup made with corn , kernels &amp; veggies </div>	₹ 275/ ₹ 300
<div> <div></div> <b>TOM YUM - JE - VEG / <div> <div></div> <b>KAI - CHICKEN</b> / <div> <div></div> <b>GOONG - PRAWN</b> </div> </div></b>  Thin flavorful Thai soup made to perfection with variations </div>	₹ 275/ ₹ 300/ ₹ 325

SALADS	
<div> <div></div> <b>NEW ORLEAN PRAWN COCKTAIL</b>   Classic preparation of tender poached prawns served with cocktail sauce </div>	₹ 500
<div> <div></div> <b>SMOKED SALMON NICOISE SALAD</b>   Classical French salad made with fish, bean and eggs </div>	₹ 500
<div> <div></div> <b>CLASSICAL CAESAR SALAD</b>   <b>Mediterranean veg skewer / <div> <div></div> <b>grilled chicken</b> </div></b>  A chef special inhouse salad that is all time favorite served with variations </div>	₹ 425/ ₹ 475
<div> <div></div> <b>WALDORF SALAD</b>  Garden fresh apples, walnut and celery tossed in mayo on a bed of lettuce </div>	₹ 350

SANDWICHES AND BURGERS	
<div> <div></div> <b>TURYAA CLUB SANDWICH</b>   Wheat bread slice toasted, filled with garden greens, fried egg, grilled chicken  Grilled chicken bacon served with fried potato and coleslaw </div>	₹ 550
<div> <div></div> <b>SUPERIOR CHICKEN SALAD INFLAKY CROISSANT</b>   A unique combination of chicken slaw along with jalapeno. Olives stuffed in hot croissant and served with fried potato </div>	₹ 450
<div> <div></div> <b>SLOW ROASTED STEAK BURGER</b>   (Minced beef steak / minced chicken)  All time favorite and a complete meal for all sessions </div>	₹ 525/ ₹ 525

<div> <div></div> <b>QUESADILLAS</b> ( <div> <div></div> <b>Veggies</b> / <div> <div></div> <b>Chicken</b> </div> </div>)   A Mexican style grilled sandwich made with choice of filling as veg or chicken </div>	₹ 375/ ₹ 450
<div> <div></div> <b>TLC SANDWICH (PLAIN / TOASTED / GRILLED)</b>   Fresh wheat bread sandwich made with tomato, lettuce, cucumber and cheese, the way we want, served along with fried potatoes </div>	₹ 350
<div> <div></div> <b>VEGETABLE CHEESE BURGER</b>  </div>	₹ 425
THIN CRUST PIZZA:	
<div> <div></div> <b>GAMBERI E PESTO</b> (Shrimps with pesto)  </div>	₹ 500
<div> <div></div> <b>MESSICANA</b> (Mexican style chicken with jalapeno) </div>	₹ 500
<div> <div></div> <b>BOMBAY</b> (Chicken tikka with khada masala) </div>	₹ 500
<div> <div></div> <b>FUNGHI</b> (Mushroom pizza) </div>	₹ 450
<div> <div></div> <b>DESI PANEER TIKKA</b> (Pot roasted cottage cheese) </div>	₹ 450
<div> <div></div> <b>DOUBLE CHEESE MARGHERITA</b> </div>	₹ 450
CHOICE OF PASTA:	
<div> <div></div> <b>MAC 'N' CHEESE</b>   Macaroni pasta gratinated with double cheese </div>	₹ 450
CHOICE OF PASTA – Spaghetti / linguine / penne / farfelle / fusilli 	
CHOICES OF SAUCES:	
<div> <div></div> <b>CARBONARA</b>   Creamy liaison with chicken bacon egg yolk and cream </div>	₹ 500
<div> <div></div> <b>MARINARA</b> (Seafood sauce)  </div>	₹ 450
<div> <div></div> <b>BOLOGNESE</b> (Minced meat sauce – chicken or beef) </div>	₹ 500
<div> <div></div> <b>ALFREDO / GREEN PESTO</b> ( cheese sauce / basil pesto) </div>	₹ 450
<div> <div></div> <b>ARRABIATA</b> (Spicy tomato sauce) </div>	₹ 450
CONTINENTAL FARE:	
<div> <div></div> <b>KING PRAWNS</b>   Grilled and topped with corn velouté, sauteed veggies and batata bravas </div>	₹ 750
<div> <div></div> <b>SEA BASS</b>  Dukka crusted fillet, grilled and served with haricot vert bretonne and pumpkin risotto </div>	₹ 700
<div> <div></div> <b>TURNEDOS</b>  Herb crusted beef steak served with garlic jus, buttered legumes and cream mashed potatoes </div>	₹ 650
<div> <div></div> <b>CHICKEN SUPREME</b>  Lemon and thyme roasted supreme served with sauteed spinach corn, chicken jus and risotto </div>	₹ 650
<div> <div></div> <b>OPEN LASAGNE</b>  With mediterranean grilled vegetables, basil oil and matchstick potatoes </div>	₹ 525
<div> <div></div> <b>COTTAGE CHEESE SKEWER</b>  Grilled and served with risotto, sauteed vegetables and holy basil sauce </div>	₹ 525






**TURYAA LOCAL LOVE - STARTERS**



 <b>YERRAL KURU MILAGU / ZAFRANI JHINGA</b>  	₹ 750
Local flavor of prawns- finished with black pepper prawn marinated with creamy saffron cooked in tandoor	
 <b>MEEN VARUVAL / PHUKET FISH DRY</b>  	₹ 600
Local style spicy fish fry – All time favorite Crispy wok tossed spicy fish preparation from Thailand	
 <b>NANJILNADU MUTTON SUKKA</b> 	₹ 650
Mutton dry preparation finished with spices and crushed pepper	
 <b>MACCHI AUR SIMLA MIRCH TIKKA</b>	₹ 600
Even cubes of fish fillet marinated with pimentos, skewered and char grilled	
 <b>FISH 'N' CHIPS</b>	₹ 425
Dusted with cajun spice, served with crispy savory wedges, butter tossed veggies and sauce tartare	
 <b>FISH FINGER</b> 	₹ 425
Fillet of fish shaped like, marinated, crumbed and deep fried	
 <b>TANDOORI CHICKEN</b>	₹ 550
Whole spring bird marinated with spicy yogurt marinade; char grilled served with laccha pyaz and green chutney	
 <b>AFGHANI TANGIRI KEBAB</b>	₹ 550
Drumstick pieces of chicken marinated with yogurt, cream, spices and saffron char grilled and served with green chutney and lacchapyaz	
 <b>MURGH - CHEESY MALAI TIKKA / LAL MIRCH TIKKA</b> 	₹ 550
Boneless chicken pieces marinated in two ways; pot roasted	
 <b>PALLIPALAYAM KOZHI SUKKA</b> 	₹ 550
A typical boneless chicken preparation finished with spices and pepper, garnished with pieces of fried shred coconut	
 <b>CHICKEN 65</b> 	₹ 550
Tender chicken pieces marinated with spices and fried: An all- time favorite of local crowd	

**THAI STYLE SPRING ROLLS**

<b>POH PIA JE / KAI</b>  Veg /  chicken)	₹ 400/ ₹ 450
 <b>WOK TOSSED CHICKEN – CHILI / MANCHURIAN</b>	₹ 550
Batter fried chicken pieces wok tossed with chili sauce and soya coriander sauce	
 <b>CAJUN SPICE DUSTED CRUNCHY CHICKEN STRIPS</b> 	₹ 425
Tender strips of chicken coated with panko, deep fried and served along with aioli mayo	
 <b>CRISPY CONJEE LAMB</b> 	₹ 700
Crispy fried thin strip of lamb tossed with assorted pepper and dry chili	

**VEGETARIAN**



 <b>KALAN KURU MILAGU</b>	₹ 475
A dry mushroom preparation finished with black pepper- local specialty	
 <b>ZAFRANI PANEER TIKKA</b>	₹ 450
Even pieces of cottage cheese marinated in yogurt, saffron and spices, skewered and pot roasted	
 <b>COTTAGE CHEESE FINGERS</b> 	₹ 375
Paneer cut into fingers, crumbed and fried, served with savory wedges	
 <b>CHILLY CHEESE MALAI BROCCOLI</b>	₹ 425
Florets of broccoli marinated with cream, cheese and yogurt, skewered and char grilled.	

 <b>KUNG PAO BROCCOLI</b> 	₹ 450
Batter fried crispy florets of broccoli, wok tossed with chili and cashews	

 <b>SICHUAN MUSHROOM</b>	₹ 450
Crispy fried mushroom tossed in a spicy red chili sauce	

 <b>SPICY SMOKED CHILI BABY CORN</b> 	₹ 450
Fried baby corn stir fried with smoked chilies	

**MAIN COURSE:**


 <b>JHINGA DO PYAZA / KARUVEPLAI YERRAL MASALA</b> 	₹ 750
Prawn preparations from North and South India Prawn cooked with twice of onion / prawn preparation with curry leaves flavor	


 <b>SIZZILING PRAWN IN SICHUAN SPICY SAUCE</b> 	₹ 800
A spicy prawn preparation from the hot region of China	

 <b>BENGALI FISH CURRY / MEEN KOZHAMBU</b> 	₹ 600
Typical fish curry preparations from Kolkata and namma Chennai	



 <b>CHILI CORIANDER SPICY FISH SAUCE</b> 	₹ 600
Batter fried fish pieces simmered in chef's hand-blend cilantro sauce	



 <b>KOZHI CHETTINAD / KOZHI VARUTHA CURRY</b> 	₹ 600
Typical chicken curry preparation from Karaikudi with extraordinary spice blends	


 <b>CHOOZA MAKHANI</b>	₹ 575
Boneless pieces of spice blend tandoor cooked chicken simmered in tomato rich gravy and finished with cream and butter	



 <b>KHADA MASALA KA MURGH</b>	₹ 575
Chunks of chicken cooked to perfection finished with chef's hand pound secret ingredients	

 <b>SPICY CHICKEN WITH RED CHILI AND PEPPER CORN</b> 	₹ 550
Batter fried chicken stir fried with red chilies paste and finished with pepper corn	

 <b>GOSHT ROGAN JOSH</b> 	₹ 700
Rich mutton preparation from Kashmir with fine condiments	



 <b>KARAISKUDI MUTTON CURRY</b> 	₹ 700
Typical mutton curry preparation made with unique spice blends and curry leaves	


 <b>SLICED LAMB WITH BELL PEPPERS</b>	₹ 700
Batter fried slice of lamb simmered with soya chili sauce along with pimentos	


 <b>EGG MASALA</b> 	₹ 450
Boiled egg simmered in cashew rich gravy	


**VEGETARIAN:**

 <b>KADAI PANEER</b> 	₹ 475
Cubes of cottage cheese cooked in tomato rich cashew gravy and finished with chef-hand secret spice blend	

 <b>PANEER MAKHANI / PANEER TIKKA MASALA</b>  	₹ 475
Cottage cheese cooked in tomato rich gravy finished with cream and butter	

 <b>PALAK-E-PANEER</b>	₹ 475
Cottage cheese cubes simmered in spinach puree along with spices and garlic butter tadka	

 <b>ALOO - JEERA / GOBI / MUTTAR</b>	₹ 450
Dices of parboiled and fried potato cooked with variations with cumin / cauliflower and spices and green peas	

 <b>BHINDI MASALA</b>	₹ 450
Even sized cut ladies finger stir fried with onion tomato masala with spices	

<div> <div></div> <b>DHINGIRI MUTTAR</b> </div> <div> Mushroom quarters and green peas simmered in cashew onion gravy finished with ghee </div>	₹ 450
<div> <div></div> <b>SUBZI KHORMA</b> <div></div> </div> <div> Mixed vegetable curry made with spicy green herb and coconut paste </div>	₹ 450
<div> <div></div> <b>DAL TADKA</b> </div> <div> Yellow lentil boiled and finished with spices and tadka with garlic, cumin and chili </div>	₹ 400
<div> <div></div> <b>DAL-E -TURYAA</b> <div>t</div> </div> <div> Urud dal cooked over night on a tandoor pot along with tomato puree, spices, butter and garlic tadka </div>	₹ 400
<div> <div></div> <b>STIR FRIED STRING BEANS AND TOFU IN GARLIC SAUCE</b> </div> <div> Tofu and string beans simmered in hot and sweet sauce predominant in garlic </div>	₹ 400
<div> <div></div> <b>BROCCOLI AND MUSHROOM IN HUNAN SAUCE</b> <div></div> </div> <div> Broccoli florets and mushroom stewed in spicy sauce of China yellow river province </div>	₹ 450
<div> <div></div> <b>RAITHA: MIXED / ONION / BOONDI / BHURANI</b> </div>	₹ 175
<b>INDIAN BREADS:</b>	
<div> <div></div> <b>ROTI / NAAN / KULCHA</b> </div>	₹ 200
<div> <div></div> <b>GARLIC NAAN / CHEESE NAAN</b> </div>	₹ 200
<div> <div></div> <b>MALABAR PARATHA</b> </div>	₹ 200
<div> <div></div> <b>CHAPPATHI</b> </div>	₹ 200
<div> <div></div> <b>STUFFED PARATHA / MASALA KULCHA</b> </div>	₹ 275
<b>RICE AND NOODLE TREASURE:</b>	
<div> <div></div> <b>EGG BIRYANI / CHICKEN BIRYANI</b> <div>t</div> </div>	₹ 550/ ₹ 600
<div> <div></div> <b>PRAWN BIRYANI / MUTTON BIRYANI</b> <div>t</div> </div> <div> Long grain rice cooked to perfection with spices, curd and fried onions </div>	₹ 800/ ₹ 700
<div> <div></div> <b>PAN FRIED RICE</b> </div> <div> ( <b>Veg</b> / <b>chicken</b> / <b>mixed meat</b>)  Chili garlic / sichuan / plain  Wok tossed fried rice with various choices of meat and vegetables – Chinese style </div>	₹ 400/ ₹ 550/ ₹ 650
<div> <div></div> <b>PAN FRIED NOODLE</b> </div> <div> ( <b>Veg</b> / <b>chicken</b> / <b>mixed meat</b>)  Hakka / chili garlic / sichuan  Fresh noodles boiled and stir fried with 'N' choice of meat and vegetables – Chinese style </div>	₹ 400/ ₹ 550/ ₹ 650
<div> <div></div> <b>VEGETABLE BIRYANI</b> </div> <div> Long grain rice cooked to perfection with spices, curd and fried onions along with vegetables </div>	₹ 450
<div> <div></div> <b>BISI BELLE BATH</b> <div></div> </div> <div> A rice preparation with a combination of lentil and tamarind bind together and finished with ghee and cashew </div>	₹ 325
<div> <div></div> <b>BOILED BASMATHI RICE</b> </div>	₹ 300
<div> <div></div> <b>PULAO - MIX VEG / JEERA / PEAS</b> </div> <div> Long grain rice cooked with tempered condiments and milk – dum cooked with various choice of mixed vegetables / cumin seeds / green peas </div>	₹ 450

## THAI SPECIALTY

Served with a portion of steamed rice or noodles

### 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

## DESSERTS:

### CLASSIC TIRAMISU WITH CHOCOLATE PUFFED RICE BALLS

t ₹ 400

An Italian dessert which was 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

t ₹ 400

An Italian dessert thicken 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 panacotta

### BAKED YOGURT WITH HONEY GLAZED FIG AND KHUBANI KA MEETHA

t ₹ 400

Fusion combination of thick yogurt baked with sweetener accompanied with Indian version of apricot compote and honey dipped fresh fig

### KESAR RASAMALI WITH NUTTY PRALINE SOIL

t ₹ 450

Saffron rich condensed milk dipped even Shaped milk rennet garnished with caramel coated nuts crushed to soil

### GULAB JAMUN WITH MASCARPONE CREAM AND GULKAND

t ₹ 450

Even sizes of khoya dough rolled into spheres, fried golden, dropped in sugar syrup

Served along cream cheese and honey soaked dry rose petals