

## Soups & Salads

<b>Tamatar Dhaniya ka Shorba (V)</b> <i>Sun blushed tomato essence, cilantro</i>	<b>350</b>
<b>Awadhi Lamb Shorba (NV)</b> <i>Flavorsome lamb broth awadhi spices</i>	<b>400</b>
<b>Ranch Chicken Salad (NV)</b> <i>Crispy lettuce, chicken supreme, croutons, ranch dressing</i>	<b>500</b>
<b>Charcoal Roasted Prawn Salad (NV)</b> <i>Barbequed prawns, onion, tomatoes, daikon, cilantro, dressed greens</i>	<b>650</b>

## INDIAN FOOD SELECTION CHAR-GRILLED TANDOORI & WESTERN

### Starters (Vegetarian)

<b>Zaffrani Paneer Tikka</b> <i>Cottage cheese, fresh herb, khoya, spices</i>	<b>700</b>
<b>Subz Ki Galouti</b> <i>Pan fried paulpets, spice stuffed cheese</i>	<b>700</b>
<b>Garlic Cheesy Mushroom</b> <i>Crispy mushroom, garlic chilli flakes, parmigiano Reggiano</i>	<b>700</b>

### Starters (Non-Vegetarian)

<b>Samundari Ki Pari</b> <i>Grilled jumbo prawns, pan Indian spice blend</i>	<b>1300</b>
<b>Lal Mirch Ka Murgh Tikka</b> <i>Charcoal oven cooked aromatic chicken morsels</i>	<b>900</b>
<b>Pesto Chicken Skewer</b> <i>Char-grilled chicken with a mélange of vegetables and home-made pesto sauce</i>	<b>900</b>
<b>Gosht Galouti Kebab</b> <i>Plancha grilled minced lamb patties</i>	<b>900</b>

## Vegetarian Mains

<b>Dhoodiya Kofta</b> <i>Dumplings of cottage cheese, cardamom scented cashew gravy</i>	750
<b>Subzi Diwani Hundi</b> <i>Vegetables, shredded spinach, mild creamy cashew nut gravy</i>	750
<b>Crown Kali Dal</b> <i>Slow cooked black lentils, tomatoes, spices, butter</i>	550
<b>Yellow Dal Tadka</b> <i>Simmered homemade Indian dal with mild spices</i>	550
<b>Penne Spring Vegetables</b> <i>Basil pesto, sundried tomato</i>	700

## Non-Vegetarians Mains

<b>Jhinga Khade Masala</b> <i>Jumbo prawns roasted spices, onion, capsicum and tomato masala</i>	1300
<b>Butter Chicken Masala</b> <i>Classic cashew-tomato gravy cooked with succulent chicken pieces</i>	900
<b>Kheema Mutter Masala (Lamb)</b> <i>Tender lamb mince cooked with mild Indian spices and green peas</i>	900
<b>Fettuccine</b> <i>Thyme roasted chicken confit and mushroom cheese sauce</i>	900
<b>Chicken Mousse Stuffed Chicken Breast</b> <i>Served with turmeric mash, steamed broccoli &amp; red wine glaze</i>	950
<b>Grilled Tenderloin Steak</b> <i>With bacon chip, mash potato &amp; summer vegetables</i>	999

## RICE AND BREADS

<b>Subzi Saffroni Biryani (V)</b> <i>Basmati rice, spices, tomato &amp; saffron</i>	750
<b>Dum Murg Ki Kacchi Biryani (NV)</b> <i>Aromatic basmati rice, spices cooked dum style</i>	950
<b>Awadhi Mutton Biryani (NV)</b> <i>Marinated Succulent mutton, slow-cooked in a mélange of exotic roasted spices</i>	999
<b>Steamed Basmati Rice</b> <i>Steamed aromatic long grained basmati rice</i>	275

**Garlic, Butter, Cheese or Plain. (Mini Breads)** 175  
*Peshwari naan, laccha paratha, stuffed kulcha*

## Desserts

**Cappuccino Mousse (Contains Egg)** 400  
*Coffee jellies mocha foam*

**Baked Jamun, Rabdi** 350  
*Baked dumplings, sweetened reduced milk*

**Shakori Rasmalai** 350  
*Poached cottage cheese patties, saffron & cardamom milk*

**Kulfi** 350  
*Saffron infused creamy kulfi*

**Mixed Berry Cheese Cake (Eggless)** 400  
*Strawberry and blueberry balanced chilled cheese cake*

*Conditions apply\* | Service charge is optional | Rates are exclusive of taxes | Rates in Indian Rupees*



THE Residency  
TOWERS  
CHENNAI

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