

Soups & Salads

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

INDIAN FOOD SELECTION CHAR-GRILLED TANDOORI & WESTERN

Starters (Vegetarian)

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

Starters (Non-Vegetarian)

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

Vegetarian Mains

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

Non-Vegetarians Mains

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

RICE AND BREADS

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

Garlic, Butter, Cheese or Plain. (Mini Breads) <i>Peshwari naan, laccha paratha, stuffed kulcha</i>	175
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Desserts

Cappuccino Mousse (Contains Egg) <i>Coffee jellies mocha foam</i>	400
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Baked Jamun, Rabdi <i>Baked dumplings, sweetened reduced milk</i>	350
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Shakori Rasmalai <i>Poached cottage cheese patties, saffron & cardamom milk</i>	350
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Kulfi <i>Saffron infused creamy kulfi</i>	350
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Mixed Berry Cheese Cake (Eggless) <i>Strawberry and blueberry balanced chilled cheese cake</i>	400
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Conditions apply | Service charge is optional | Rates are exclusive of taxes | Rates in Indian Rupees*



THE Residency TOWERS

CHENNAI

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