

## Starters

### Spinach & Lentil Doughnut (Keerai Vadai)

435

**Tamil Nadu** - Golden fried lentil dumplings with finely chopped spinach, flavored with ginger served with coconut chutney

### Dry Masala Prawns (Yeti Sukke)

1265

**Karnataka** - An aromatic prawns preparation

## Main Course

### Home-Style Vegetable Curry (Naadan Curry)

575

**Kerala** - Bouquet of vegetables flavored with aniseed, curry leaves and green chili in coconut gravy, from kannur region

### Spicy Potato (Bangala Dumba Vepudu)

545

**Andhra Pradesh** - A classic delicacy, tempered potatoes tossed in spicy native hand pounded spices

### Hot Peppery Chicken (Kozhi Melagu Chettinad)

955

**Tamil Nadu** - Tender chicken in pepper gravy flavored with aniseed, ginger and curry leaves, a favorite delicacy

### Lamb In Coconut Gravy (Masa Coondapur)

1005

**Karnataka** - Lamb in onion gravy aromatized with blended masala, & touch of coconut milk

### Kerala Fish Curry (Meen Moilee)

1075

**Kerala** - World renowned delicacy, aniseed flavored pomfret cooked in fresh coconut milk

### Rice & Lentil (Kal Dosai)

205

Rice and lentil pancake griddled on hot tawa

### Flat Wheat Bread (Chapathi)

145

Flat wheat bread - an Indian staple

### Basmati Rice (Sadam)

395

## Dessert

### Dates Halwa (Khajur Halwa)

415

Dessert prepared with dates

## Soups

### Tomato and Lemongrass Bouillon

Classic aromatized Tomato soup

425

### Detox Chicken Soup (Healthy Option)

A healthy combination of Chicken and Vegetables Broth

455

## Starters

### Skewered Peri-Peri Cottage Cheese

Cottage Cheese marinated with herbs, Piri Spice grilled and served on skewers

495

### Panko Cheese Burst Chicken

Italian Promenade favorite, cheese stuffed chicken panko crumbed and served with hand pound Tomato sauce

895

## Main Course

### Mostly Grills Veg Gratin

Exotic Vegetables grilled with herbs layered with cheese and baked

675

### Sizzling Grilled Cottage Cheese Steak

Cottage Cheese grilled and served with buttered vegetables, fries/rice and barbeque sauce

695

### Grilled Penaeus Monodon

Grilled Prawns served with herby vegetables and fries

1155

### River Sole Navido

Chef's recipe of River Sole Fish

975

## Starters

### Tandoori Aloo Hara Pyaz

Baby Potato marinated with coriander, spring onion, spinach and cooked on tava

555

### Lal Mirch ka Paneer Tikka

Spicy Cottage Cheese Bite grilled on hotplate

675

### Lal Mirch ka Paneer Tikka (Chicken Delicacy)

995

### Tawa Surmai

Kingfish marinated with Indian spices & fried on tava

995

## Main Course

### Kadaiwali Subzi

Assorted vegetable cooked in Kadhai masala accentuated by capsicum, onion and tomato

685

### Paneer Khurchan

North Indian preparation of cottage cheese with onion and tomato and garnished with fried Spinach Leaves

775

### Goan Fish Curry

River Sole simmered in spicy coconut gravy

1125

### Bhuna Gosht

Slowly cooked lamb boti in onion and tomato finished with chefs special garam masala

995

### Methi Murgh

Chicken cooked in onion gravy finished with fresh fenugreek leaves

1025

### Steamed Rice

Boiled long grain Basmati Rice

325

### Dal Tadka

Yellow lentil cooked with herbs and spices served with a dash of cumin and garlic

325

### Tawa Chapati

175