

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 tawa

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 tawa

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