

FoodPicky - Admin Dashboard

Restaurant Name	Dish Name	Description	Price	Image	Action
Café des Arts	Creamy Salmon Piccata	Move over chicken.... THIS creamy salmon piccata is THE classy yet easy salmon recipe you've been waiting for, with a delicious creamy lemon caper sauce!	400.00		
Café des Arts	Quick Soft Cinnamon Rolls	Cinnamon rolls with a cream cheese glaze are super fluffy and light with a simple homemade dough, and a quick method to get baking!	120.00		
Café des Arts	Spinach Artichoke Stuffed Chicken	Spinach Artichoke Stuffed Chicken Breasts is a delicious way to turn a creamy dip into an incredible dinner! with the option of serving it with a 'no cream' creamy sauce!	200.00		
Dreaming Tree	Creamy Parmesan Carbonara Chicken (No Egg)	The ultimate twist with Carbonara flavours! Crispy, golden chicken fillets soak up a carbonara inspired sauce for a new chicken recipe loved by the entire family!	220.00		
Dreaming Tree	Hot Fudge Chocolate Pudding Cake	An extremely easy and fast to make! A rich chocolate fudge sauce forms underneath a layer of chocolate cake while baking, by itself!	199.00		
Dreaming Tree	Creamy Herb Chicken	Tender chicken breasts simmered in a flavourful and creamy herb sauce with a hint of garlic	499.00		
Hotel Kannappa	Chettinad Egg Curry	This chettinad egg curry is a simple egg recipe to prepare and has a myriad of spices mixed with some coconut milk adding to the thick gravy. It is spicy and tangy with the addition of lime	100.00		
Hotel Kannappa	Chettinad Fish Fry	Fleshy surmai fillets are marinated and wrapped in an exquisite Chettinad masala paste and then pan fried. These succulent fish fillets are perfect as appetizers	200.00		
Hotel Kannappa	Chicken Chettinad Curry	A fiery curry, Chicken Chettinad is one of the most popular dishes from this region. The tanginess of tomatoes, the sweetness of the onions and cinnamon and the heat from red chillies	350.00		
Hotel Saravana Bhavan	Chicken Ishtu	Cardamom, cinnamon, and cloves are paired together to bring out a sweet yet aromatic flavor. Potatoes, beans, and carrots are the vegetables of choice here, adding body and varied texture to the overall dish.	180.00		
Hotel Saravana Bhavan	Patrode	It is made from colocasia leaves (chevu in Tulu, taro, kesuve or arbi) stuffed with gram or rice flour and flavorings such as spices, tamarind, and jaggery (raw sugar).	100.00		
Hotel Saravana Bhavan	Coconut Rice	Coconut rice is a dish prepared by soaking white rice in coconut milk or cooking rice with coconut flakes. As both coconut and the rice-plant are commonly found in the tropics all around the world	150.00		
Hudson	Grilled Lemon Herb Mediterranean Chicken Salad	this Grilled Lemon Herb Mediterranean Chicken Salad recipe is as close to perfect as you can get! Full of Mediterranean flavours: olives, tomatoes, cucumber, avocados, and chicken	599.00		
Hudson	Caprese Stuffed Garlic Butter Portobellos	Portobello mushrooms stuffed and broiled with garlic butter and fresh mozzarella cheese, grape tomato slices and drizzled with a rich balsamic glaze! Low carb heaven!	120.00		

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Hudson	Spinach Artichoke Stuffed Chicken	Spinach Artichoke Stuffed Chicken Breasts is a delicious way to turn a creamy dip into an incredible dinner! with the option of serving it with a 'no cream' creamy sauce!	150.00		
Hudson	Caprese stuffed chicken	A twist on the classic Caprese! Succulent chicken is filled with both fresh and sun dried tomatoes for a flavour packed chicken PLUS melted mozzarella cheese! Cooked in a perfect balsamic reduction, this is the chicken of	100.00		
Junior Kuppanna	Parota	Porottas/Parathas are commonly eaten with vegetable kurma/korma, chicken, fish, mutton, or beef curry. They are also served stuffed with vegetables such as potatoes or radish	100.00		
Junior Kuppanna	Pongal	The two varieties of pongal are chakarai pongal, which is sweet, and venn pongal, which is made from clarified butter. The word pongal generally refers to spicy venn pongal and is a common breakfast food.	160.00		
Junior Kuppanna	Puttu	It is a dish made of steamed cylinders of ground rice layered with coconut shavings, sometimes with a sweet or savory filling. Puttu is served hot with sweet side dishes such as palm sugar or banana	199.00		
La Belle Vie	Uttapam	Uttapam are savory pancakes with crispy golden edges and a pillowy soft center topped with veggies. Traditionally served as breakfast in India, wholesome Uttapam also makes for a quick and satiating meal.	99.00		
La Belle Vie	Chicken sandwich	skinless chicken breast or thigh served between slices of bread, on a bun, or on a roll.	199.00		
La Pasta World	Pasta Carbonara	The silky carbonara sauce is created when the beaten eggs are tossed with the hot pasta and a little fat from the pancetta or bacon.	249.00		
La Pasta World	Fettuccine Pomodoro	Pomodoro sauce is a very simple classic Italian tomato-based sauce recipe consisting of few ingredients.	200.00		
La Pasta World	Classic Pasta Amatriciana	Denoting a spicy pasta sauce made with tomatoes, pancetta or bacon, and basil.	149.00		
Mamalla Bhavan	Appam	Appam is a type of pancake, originating from South India, made with fermented rice batter and coconut milk	120.00		
Mamalla Bhavan	Idly	idly is a type of savory rice cake, originating from the Indian subcontinent, popular as a breakfast food in Southern India and in Sri Lanka.	180.00		
Mamalla Bhavan	Dosai	Rice and wheat are the top two grains consumed by Indians, with rice topping the list. Indians have taken this humble grain and transformed it into a plethora of sweet and savory dishes unlike any other culture in the worl	150.00		
Martini	Mutton Stew	French ragoût (stew) of lamb or mutton. Often, vegetables are added.Lamb stew is a preparation in which tough cuts of lamb.	149.00		
Martini	Chicken Kiev	Chicken Kiev or chicken Kyiv is a dish made of chicken fillet pounded and rolled around cold butter, then coated with egg and bread crumbs, and either fried or baked	249.00		
Martini	Prawn Pie	The dish is made from a spicy flavored flaky pie	200.		

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		pastry that is stuffed in with chopped prawns that is cooked in Recheado masala. This is one of the common masala used in most of the Goan cooking	00		
New Banana Cafe & Restaurant	Winter Chicken	chicken fried with beautiful, ripe, cherry tomatoes in a creamy sauce is guaranteed to hit the spot. Add a dollop of pesto for an extra layer of nutty flavours	250.00		
New Banana Cafe & Restaurant	French Toast	French toast is a dish made of sliced bread soaked in beaten eggs and typically milk, then pan fried. Alternative names and variants include "eggy bread"	200.00		
New Banana Cafe & Restaurant	French Fries	French fries, are one of the most popular side dishes in the world. They find accompaniment in dips, mayonnaise, ketchup, and even vinegar.	150.00		
Peshawri	Samosa	Flaky and crunchy fried samosa are one of the most popular street food snack in North Indian cuisine. They feature a pastry-like crust but are filled with savory potatoes and peas for a hearty, delicious snack.	120.00		
Peshawri	Besan Ladoo	these are round sweet balls made by roasting gram flour and ghee together, and then adding sugar to make a thick pasty dough – that is then formed into delicious, melt-in-your-mouth balls.	200.00		
Peshawri	Chana Masala	Chana Masala, also known as Chole Masala, is an authentic North Indian style curry made with white chickpeas, freshly powdered spices, onions, tomatoes and herbs	199.00		
Place to Bee	Lasagna	Lasagna is the name of one of the oldest and best-known pasta shapes. It is usually rectangular or ribbon shaped, thicker than tagliatelle, made from a dough based on flour and eggs	249.00		
Place to Bee	Mushroom Risotto	Mushroom risotto is a creamy Italian rice with chicken broth and your favorite mushrooms. You can make it on the stovetop with a little patience and meditative stirring	180.00		
Place to Bee	Margherita Pizza	Pizza Margherita (more commonly known in English as Margherita pizza) is a typical Neapolitan pizza, made with San Marzano tomatoes, mozzarella cheese, fresh basil, salt, and extra-virgin olive oil.	120.00		
Scallion	Veg Manchurian Recipe	Cabbage is usually the leading vegetable in the manchurian balls, with carrots, green beans, bell peppers and even cauliflower added to the mix	250.00		
Scallion	Schezwan Noodles	Schezwan noodles recipe is made with the spicy schezwan sauce and Hakka Noodles is made with soy sauce. Hakka Noodles is more like your simple stir-fried noodles	150.00		
Scallion	Schezwan Fried Rice	Indo-Chinese style schezwan fried rice! It's super easy to make and filled with tender rice, colorful veggies and it's all stir-fried with a spicy schezwan sauce.	200.00		