

## **APPETIZER**

- 1. ROASTED PAPADAMS (2 PS)..... 0.75\$**  
(Thin crisp disc shaped food make with gram flour)
- 2. VEGETABLE SAMOSA (2PS ) ..... 2.75\$**  
(Pyramid shaped pancake stuffed with spiced potatoes and deep fry)
- 3. FRENCH FRY ..... 2.75 \$**
- 4.VEGETABLE /ONION PAKODA..... 2.75\$**  
(Pieces of cauliflower,capsicum and potato with chick peas flower. Deep fry)
- 5. CHICKEN SAMOSA (2PS) ..... 3.50\$**  
(Stuffed with chopped chicken and spiced potatoes,deep fry pancake)
- 6. CHICKEN PAKODA (Chicken tender cubes marinated with spices, deep fry)..... 4.00\$**
- 7. PANEER PAKODA (Fine cottage cheese deeply fried with medium spices) ..... 4.00\$**
- 8. CHILLY GOBI (A crispy cauliflower mix with species and deep fry) ..... 5.00\$**
- 9.CHICKEN 65(hot red deepfry chicken with spices and curryleaf) ..... 6.25\$**

## **SOUP**

- 10. RASAM (Tomato and tamarind juice with added spices and garnished ) ..... 2.50\$**
- 11. DAAL SOUP (Lentil soup simmered with exotic herbs) ..... 3.00\$**
- 12. VEGETABLE SOUP (soup with mushroom,cabbage carrot and potatoes .) ..... 3.00\$**
- 13. PAMKIN SOUP (A fine combination with coconut milk,pamkin and spices) ..... 3.25\$**
- 14.TOMATO SOUP..... 3.25\$**
- 15. CHICKEN SOUP ..... 3.75\$**

## **SOUTH INDIAN**

**DOSA (Fermented crispy pancake made with lentils and rice batter)**

- 16. PLAIN DOSA /ONION DOSA ..... \$2.50/ 2.75\$**
- 17. MASALA DOSA ..... 3.75\$**
- 18. GHEE MASALA DOSA..... 4.00\$**
- 19. MASALA UTTHAPAM (Thick pancake garnish with indian spice mixture) ..... 3.75\$**

- 20. VADA (MEDHU VADA )..... 4.00\$**  
(Doughnut shaped dish made with mixture of gram flour paste & indian spices)
- 21. IDLY ( 4 PS) ..... 4.00\$**  
(Cake made by steaming a batter consisting of fermented lentils and rice)
- 22. UPPMA ..... 4.00\$**  
(Cooked as a thick porridge from dry roasted semolina and served with banana and sugar)
- 23. POORI BHAJI (Deep fried bread serve with a spiced potato dish )..... 4.50\$**

### **VEGETABLE CURRIES**

- 24. SAMBAR (CURRY)..... 3.00\$**  
(brimful of the goodness of daal(lentil) paste and assorted vegetables)
- 25. DAAL CURRY ..... 3.25\$**  
(Yellow lentil cooked with onion,tomatoes,cumin seed and green chilly)
- 26. ALU JEERA (Cumin spiced potatoes,serve dry ) ..... 3.50\$**
- 27. MIX VEGETABLE CURRY ..... 3.50\$**  
(Mixture of potatoes,carrots, capsicum and peas cooked with onion & tomatoes)
- 28. ALU PALAK (Potatoes and spinach mixed in a rich gravy..... ,,,,,,..... 4.00\$**
- 29. AVIYAL (nutritious combo of healthy veggiesn in a coconut mixture )..... 5.00\$**
- 30. ALU GOBI MASALA .....4.00\$**  
(Cauliflower and potatoes sautéed in tomatoes,onion,ginger and spices)
- 31. VEGETABAL KORMA ..... 4.00\$**  
( vegetables with creamy curry cooked with nuts and cream, )
- 32. BAIGAN BHARTHA ..... 4.00\$**  
(Charcoal roasted eggplant mashed and cooked with indian spices)
- 33. CHANNA MASALA ..... 4.25\$**  
(A fine combination of steamed chick peas with mixture of indian spices)
- 34. DAAL MAKHANI ..... 4.25\$**  
(Black lentil cooked with kidney beans onion ,tomatoes and rich of butter, medium spicy)
- 35.VEG MAKHNI..... 4.25\$**  
(mix veg simmered in a creamy butter gravy,mild curry)

- 36. VEGETABLE HYDRABAD ..... 4.25\$**  
(a mouth watering dish made with vegetables and spices)
- 37. BHINDI MASALA ..... 4.50\$**  
(Ladies Finger (OKRA) tasted with spiced onion and tomatoes')
- 38. KADAI MASHROOM MASALA ..... 4.25\$**  
(White button mushrooms are cooked in spicy, tangy tomato based semi-dry gravy.)
- 39. VEGETABLE JALFRAZI ..... 4.25\$**  
(A fine combination of capsicum, carrot, tomatoes, ginger and garlic )
- 40. BABY CORN POTATO MASALA ..... 4.25\$**  
(creamy baby corn, potato base curry make in the classic north indian style)
- 41. MALAI KOFTHA ..... 4.75\$**  
(Deeply fried minced vegetable balls cooked with creamy sauce, serve mild)
- 42. CHILLY MASHROOM ..... 5.75\$**
- 43. GOBI MANCHURIYAN ..... 5.75\$**  
(Cauliflower cooked with pepper and ginger based chine sauce )
- PANEER (COTTAGE CHEESE)**
- 44. PALAK PANEER (A traditional combination of smooth spinach & cottage cheese )... 5.00\$**
- 45. MUTTER PANEER..... 5.00\$**  
A north indian curry made with mutter(pease) and paneer( cottage cheese)
- 46. PANEER BUTTER MASALA ..... 5.50\$**  
(Creamy sauce with homemade cheese and butter, light spicy)
- 47. KADAI PANEER ..... 5.50\$**  
(Fresh cottage cheese with onion, capsicum & tomato gravy, spicy)
- 48. PANEER TIKKA MASALA ..... 6.00\$**
- 49. CHILLY PANEER ..... 6.00\$**



## **TANDOORI & KABAB (BAR-BE-QUE)**

- 50. CHICKEN LEG TANDOORI ..... 6.75\$**  
(Chicken leg marinated yoghurt, ginger, garlic & spices cooked in charcoal oven)
- 51. CHICKEN TIKKA (Chicken cubes marinated in red sauce and cooked in tandoor) .... 7.00\$**
- 52. PANEER TIKKA ..... 7.00\$**  
(Cubes of paneer marinated in a species and grilled in a tandoori oven)
- 53. FISH /CHICKEN ACHARY ..... 7.00\$**  
(cubes of fish/chicken marinated in a achary(spicy) sauce and grilled in tandoor)
- 54. CHICKEN TANDOORI ..... 7.00\$**  
(Chicken marinated in yoghurt, ginger, garlic & spices cooked in charcoal oven)
- 55. CHICKEN /FISH PUTHEENA KABAB ..... 7.00\$**  
(Chicken cubes marinated in mint based sauce and cooked in tandoor)
- 56. CHICKEN /FISH MALAI KABAB ..... 7.00\$**  
(Chicken cubes marinated In cashew nut & creamy sauce)
- 57. NIZAMI CHICKEN/FISH KABAB ..... 7.00\$**  
(Chicken marinated in fried cashew nut, onion, garlic sauce, and mix with yoghurt )

## **SEA FOOD**

- 58. FISH CURRY (sea fish cooked in light yellow sauce) ..... 5.50\$**
- 59. SHRIM CURRY (Spicy combination of shrimp, tomato, onion, chilly and coriander).. 5.75\$**
- 60. FISH MASALA (Fry fish with indian spices ,semi gravy) ..... 5.75\$**
- 61. VANAKKAM SPECIAL FISH CURRY ..... 6.00\$**  
(A special fish curry, made south Indian style)
- 62. FISH FRY ..... 6.75\$**  
(Fish marinated with indian spice mixture and deep fry, garnish with onion and lemon)
- 63. PRAWN MASALA ..... 7.00\$**  
(Spicy combination of prawn , tomatoes , onion ,chilly and coriander, semi dry)

## **EGG**

**64. OMELETTE ..... 2.50\$**

(Beaten 2 eggs with chopped tomatoes, onion, green chilly and curry leaves. pan fried)

**65. EGG BHURGI (Scrambled egg with onion, tomatoes, pepper and green chilly) ..... 2.75\$**

**66. EGG MASALA ..... 4.75\$**

(Deep fried spiced eggs with masala of onion, tomatoes, coriander and green chilly)

## **CHICKEN**

**67. CHICKEN CURRY (Traditional curry made with chicken and indian spices) ..... 5.00\$**

**68. CHICKEN KORMA ..... 5.75\$**

(Creamy sauce with onion, garlic, ginger and cashew nut paste with milk. Mild)

**69. BUTTER CHICKEN ..... 6.00\$**

(Classic combination of butter & chicken with creamy gravy. mild)

**70. CHICKEN TIKKA MASALA ..... 6.00\$**

(Roasted chunks of chicken in a spicy sauce.)

**71. CHICKEN KADAI ..... 6.00\$**

(An Indian dish noted for its spicy taste and usage of capsicum)

**72. CHICKEN VINDALOO (Tradition hot dish made with chicken, potatoes) ..... 6.00\$**

**73. MURGMUSSALLAM ..... 6.00\$**

(Smoked chicken with cashew nut paste and mushrooms)

**74. CHICKEN HYDRABAD ..... 6.00\$**

(Tender chicken with Indian spices, real spicy)

**75. CHICKEN CHETTINAD ..... 6.00\$**

(Hot and spicy classic Indian recipe made with chettinad masala)

**76. CHICKEN JALFREZI ..... 6.00\$**

(Hot chicken curry richly flavored with vegetables )

**77. CHICKEN DOPIYAZA..... 6.00\$**

(A curry that contains double the amount of onions than typically found in other curry recipes)

**78. CHICKEN SAAGWALA..... 6.00\$**

(A light spinach based sauce made flavorful with turmeric, cinnamon, garam masala&chicken)

**79. CHILLY CHICKEN (SEMI GRAVI)/PEPPER CHICKEN ..... 6.75\$**

(Fried coted chicken cooked in a combination of chines sauce)

### **LAMB / MUTTON**

**80. MUTTON CURRY ..... 8.00\$**

(Classic curry made with Australian lamb with indian spices )

**81. MUTTON VINDALOO..... 8.50\$**

(Traditional hot dish made with lamb , potatoes and vinegar )

**82. MUTTON KORMA ..... 8.25\$**

(Creamy lamb sauce with onion ,garlic, ginger and cashew nut paste with milk. Mild)

**83. MUTTON SAAGWALA ..... 8.25\$**

(A light spinach based sauce made flavorful with turmeric, cinnamon, gram masala &lamb)

**84. MUTTON JALFRAZI ..... 8.50\$**

(Hot lamb curry richly flavored with capsicum ,onion and other vegetables)

**85. MUTTON HYDRABAD ..... 8.50\$**

(Boiled lamb cooked with indian spices, real spicy)

**86. MUTTON KADAI ..... 8.50\$**

(Indian dish noted for its spicy taste and usage of capsicum)

**87. MUTTON ROGAN JOSH..... 8.50\$**

(Brimming with flavors of fennel,ginger and marked by the sriking red hue.spicy )

**88. MUTTON MADRAS ..... 8.50\$**

(Lamb dish slow cooked with onions and aromatic spices )

**89. MUTTON SUKKA ..... 10.00\$**

(Dry fried lamb made with onion, tomatoes and Indian spices)



## **RICE & BIRYANI**

- 90. RICE (LOCAL RICE)** ..... **0.75\$**
- 91. BASMATI** (Variety of boiled white grain rice, which is traditionally from india ) ..... **1.50\$**
- 92. JEERA RICE** (Basmati rice stir fried with cumin seed & spices) ..... **3.00\$**
- 93. YELLOW RICE** (Basmati rice with saffron flavor) ..... **3.75\$**
- 94. CURD RICE/POGAL/DAAL KHICHADI/SAMBAR SADAM** ..... **4.00\$**
- 95. CASHEW MUTTER PULAO** ..... **4.00\$**  
(Basmati rice with plump fresh garden **peas** and golden fried **cashews**.)
- 96. VEGETABLE FRIED RICE** (Basmati rice tossed with freshly cut vegetables ) .... **4.25\$**
- 97. CHICKEN FRIED RICE** ..... **5.00\$**  
(Boiled basmati rice tossed with freshly cut vegetables and chicken )
- 98. VEGETABLE BIRYANI** ..... **5.50\$**  
(Fresh vegetables with basmati rice, cashew nut, raisin, and spices)
- 99. EGG BIRYANI** (Boiled egg pieces, dry fruit with special spices masala ) ..... **6.00\$**
- 100. CHICKEN BIRYANI** ..... **6.75\$**  
(Boneless chicken mix with basmati rice and indian spices)
- 101. FISH BIRYANI** ..... **7.00\$**  
(Marinated fry fish mix with basmati rice and indian spices)
- 102. MUTTON BIRYANI** ..... **8.50\$**  
(Cooked with ginger , onion, capsicum tomato, and butter and mix with basmati rice)

## **RAITHA (YOGHURT )**

- 103. PLAIN YOGHURT** (Yoghurt is a food produced by bacterial fermentation of milk ) **2.75\$**
- 104. MIX RAITHA** (Onion cucumber and tomatoes mix with yoghurt ) ..... **2.75\$**
- 105. MANGO CUCUMBER RAITHA** ..... **3.00\$**  
(Small cubes of mangos and cucumber mix with yoghurt )

## **BREADS**

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| <b>106. CHAPATI.....1.00\$</b><br>(Wheat flour bread cooked on hot plate)                  | <b>107. PLAIN NAAN.....1.00\$</b><br>(Classic fine flour bread)                |
| <b>108. TANDOORI ROTI..... 1.25\$</b><br>(Wheat flour bread baked in tandoor)              | <b>109. GARLIC NAAN .....2.00\$</b><br>(Classic bread topped with chop garlic) |
| <b>110. BUTTER NAAN.....2.00\$</b><br>(Classic bread topped with butter )                  | <b>111. CHEESE NAAN .....2.50\$</b><br>(Bread stuffed with cheese )            |
| <b>112. ALU NAAN ..... 2.75\$</b><br>(Double flack bread stuffed with potato mixture )     | <b>113. ONION NAAN ..... 2.00\$</b><br>(Bread stuffed with onion )             |
| <b>114. PLAIN PARATHA ..... 1.75\$</b><br>(Wheat flour bread cooked on hot plate)          | <b>115. POTATO PARATHA.....2.75\$</b><br>(Bread stuffed with spicy potatoes)   |
| <b>116. KERALA PARATHA.....1.75\$</b><br>(Layered bread cooked on hot plate )              | <b>117. PISWARI NAAN.....3.50\$</b><br>(Bread stuffed with dry fruit)          |
| <b>118. PANEER PARATHA ..... 3.50\$</b><br>(Stuffed with cottage cheese cooked in tandoor) | <b>119. CHEESE GARLIC NAAN .. 3.00\$</b><br>(BREAD WITH CHEESE AND GARLIC)     |

## **SETMEALS**

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| <b>120. VEGETABLE THALI ..... 5.50\$</b><br>(Papadam ,rice , plain naan , sautéed vegetable ,daal , raitha , vegetable masala)               |
| <b>121. SOUTH INDIAN VEG THALI ..... 6.00\$</b><br>(Papadam,rasam, rice , chapathi , sautéed vegetable, yoghurt , sambar,south indian curry) |
| <b>122. PANEER THALI ..... 6.00\$</b><br>(Papadam ,rice , plain naan , sautéed vegetable ,daal , raitha , paneer masala)                     |
| <b>123. CHICKEN THALI ..... 6.25\$</b><br>(Papadam, rice , plain naan , sautéed vegetable ,daal , raitha , Chicken masala)                   |
| <b>124. FISH/SHRIM THALI ..... 6.75\$</b><br>(Papadam, rice , plain naan , sautéed vegetable ,daal , raitha , Fish/shrim masala)             |
| <b>125. MUTTON THALI .....8.50\$</b><br>(Papadam, rice , plain naan , sautéed vegetable ,daal , raitha , mutton masala )                     |



**126. VANAKKAM SPECIAL THALI ..... 9.00\$**

(Papadam ,rasam , rice, garlic naan, daal , raitha , fish curry , chicken masala)

### **DESSERT**

**127.GULAB JAMUN (Milk solid based dessert ,serve in a flavored sugar syrup) ..... 0.50\$**

**128.CARROT HALWA (Fresh carrots cooked with milk,drynuts,sugar and ghee)..... 4.50\$**

**129.KHEER /PAYASAM.....4.50\$**

(Boiled rice/vermin celli cooked with sugar,milk and flavored with cardamom,raisins)

**130. FRUIT SALAD ..... 3.00\$**

(Refreshing summer dessert with mix fruit sugar syrup and mint leaves )

### **TEA & COFFEE**

**131. CHAI (tea with milk)..... 1.50 \$**

**132. LEMON TEA (lemon with black tea) ..... 1.75\$**

**133. GINGER CHAI (ginger mixwith milk tea )..... 1.75\$**

**134. MASALA CHAI (milk tea with Indian spices)..... 1.75\$**

**135. SOUTH INDIAN COFFEE (coffee with milk)..... 1.75\$**

### **LASSIS ( YOGHURT DRINK) & MILK SHAKE**

**136. LASSI SWEET/SALT.....2.00\$**

(Plain yoghurt with sugar or salt)

**137.MANGO MILK SHAKE..... 2.25\$**

(A Mango and milk soft drink )

**138. BANANA LASSI .....2.25\$**

(yougurt drink made with banana)

**139. HONEY LASSI .....2.25\$**

(Honey with yoghurt)

**140.MANGO LASSI..... 2.25\$**

(mango with yoghurt dring)

**141.APPLE MILK SHAKE ..... 3.00\$**

(FRESH APPLE drink made with milk)

**142. MIX FRUIT LASSI .....2.50\$**

(Mix fruit with yoghurt)

**143. BUTTER MILK ..... 2.25\$**

(salted yogurt drink with spices)

### **FRESH JUICE**

144.LEMON JUICE .....	1.75\$
145.MINT LEMON JUICE.....	2.00\$
146.MANGO JUICE .....	2.00\$
147.MIX FRUIT JUICE.....	2.50\$

### **LIQUOR**

148. RUM /VODKA/INDIAN WHISKEY//BRANDY/GIN.....	3.50\$
149. SCOTCH WHISHKEY .....	4.00\$
150. CHIVAS .....	7.00\$

### **SOFT DRINKS& WATER**

151. SMALL WATER (natural water)500ml.....	1.00\$
152. BIG WATER (natural water)1000ml .....	1.75\$
153. DIET COCA , GINGER ALE ,TONIC .....	1.75\$
154. COKA, SODA , FANTA,SPRITE.....	1.25\$
155. SPARKLING WATER (PERRIER) .....	3.00\$

### **BEER**

156. DRAFT .....	0.75 \$
157.ANGKOR CAN.....	1.25\$
158. ANGKOR/ CAMBODIA BEER (330 ml BTL) .....	2.00 \$
159. TIGER (330 ml) .....	2.50 \$
160. HEINEKEN (330 ml) .....	2.75 \$
161.ABC(SCOUT BEER ) .....	2.75 \$
162. ANGKOR (650).....	3.75 \$

**THANK YOU**