

Starters

Spinach & Lentil Doughnut (Keerai Vadai)

480

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

Dry Masala Prawns (Yeti Sukke)

1390

Karnataka – An aromatic prawns preparation

Main Course

Home-Style Vegetable Curry (Naadan Curry)

630

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

Spicy Potato (Bangala Dumba Vepudu)

600

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

Hot Peppery Chicken (Kozhi Melagu Chettinad)

1050

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

Lamb In Coconut Gravy (Masa Coondapur)

1110

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

Kerala Fish Curry (Meen Moilee)

1180

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

Rice & Lentil (Kal Dosai)

230

Rice and lentil pancake griddled on hot tawa

Flat Wheat Bread (Chapathi)

160

Flat wheat bread – an Indian staple

Basmati Rice (Sadam)

440

Dessert

Dates Halwa (Khajur Halwa)

460

Dessert prepared with dates

Lunch 11:30am – 3:30pm

Dinner 7:00pm – 10:30pm

Soups

Tomato and Lemongrass Bouillon

Classic aromatized Tomato soup

470

Detox Chicken Soup (Healthy Option)

A healthy combination of Chicken and Vegetables Broth

500

Starters

Skewered Peri-Peri Cottage Cheese

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

550

Panko Cheese Burst Chicken

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

990

Main Course

Mostly Grills Veg Gratin

Exotic Vegetables grilled with herbs layered with cheese and baked

740

Sizzling Grilled Cottage Cheese Steak

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

770

Grilled Penaeus Monodon

Grilled Prawns served with herby vegetables and fries

1270

River Sole Navido

Chef's recipe of River Sole Fish

1070

Starters

Tandoori Aloo Hara Pyaz

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

610

Lal Mirch ka Paneer Tikka

Spicy Cottage Cheese Bite grilled on hotplate

740

Lal Mirch ka Paneer Tikka (Chicken Delicacy)

1090

Tawa Surmai

Kingfish marinated with Indian spices & fried on tawa

1090

Main Course

Kadaiwali Subzi

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

750

Paneer Khurchan

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

850

Goan Fish Curry

River Sole simmered in spicy coconut gravy

1240

Bhuna Gosht

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

1090

Methi Murgh

Chicken cooked in onion gravy finished with fresh fenugreek leaves

1120

Steamed Rice

Boiled long grain Basmati Rice

360

Dal Tadka

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

360

Tawa Chapati

190

All Day Dining

11:30am – 10:30 pm

Sandwiches / Pizza

Tomato & Cheese Sandwich (Grilled/ Toasted/ Plain)	475
Mumbai Grilled Sandwich	475
Chicken Barbeque Sandwich (N/V)	525
Chicken Sandwich (N/V) (Grilled/ Toasted/ Plain)	525
Pizza Orchid Special	705
Chicken Golden Delight Pizza (N/V)	805

Fritters & Bhajiis

Assorted Vegetable Pakoda	595
Kanda Bhaji	300
Samosa	300
Cheese Balls	350

Pasta

Penne Arrabiata	495	Spaghetti Bolognese (N/V)	595
Mac n Cheese	495	Farfelle Carbonara (N/V)	595
Farfelle Pesto Basilico	495		

Desserts

Assorted Ice Cream	375	Cut Fruits	375
Payassam of the Day	495	Gulab Jamun	345

Beverages

Mineral Water	175	Tonic Water	200
Aerated Soft Drinks	200	Tea & Coffee	295
Juices	250	Energy Drink	250