



www.royalorchidhotels.com



## Breakfast From 7:00 am to 10:30 am

Choices of Dosa	100/80/-
Masala, Plain or Set Dosa served with Sambar and chutr	ney
Medhu Vada	70/-
Fried lentil fritters served with Sambar and chutney	
Idly	45/-
Steamed rice cake served with sambar &Chutney	
linma	55/-
Upma Semolina cooked with vegetables served with chutney	55/-
Chef's Special of the Day	70/90/55/65/70/90/-
Semiya Bath   Bisi-bele bath   Kasseri bath   Poha   Pongal   Chola Bhature	
	70/
Poori Bhaji	70/-
Fried bread with potato curry	
Choices of Paratha	90/-
Aloo, Paneer, Gobi, served with set curd and pickle	

### Regenta Bhavani Breakfast Trey

South Indian - Mini Dosa, Vada, Idly, sambar, chutney, Cut fruits, Tea or Coffee

North Indian - Poori Bhaji, Stuffed Paratha, Curd, Fresh Juice, Cut fruits, Tea or Coffee

Continental - Eggs to Order, French Toast, Toast with preserves, Fresh Juice, Cut
fruits, Tea or Coffee

Eggs to Order	90/110/110/-
Choices of Omelette - Masala, cheese, mushroom Fried egg,	
Boiled egg or Scrambled egg  Served with Togst	
Served with roust	
French Toast	60/-
Bread soaked in egg batter and grilled, served with Honey and clarified butter	
Cereals 90	60/-
Cornflakes   Chocó's Served with Hot or Cold milk	
Seasonal Fresh Cut Fruits	110/-
	110/-
Watermelon   Papaya   Pineapple   mango   mixed	

# Beverage

Seasonal Fresh Fruit juice Watermelon   Papaya   Pineapple mango   mixed	110/-
Milkshakes- Vanilla   Mango Strawberries   Pista	90/-
Lassi and Buttermilk Sweet   Salty	60/-
Tea Masala   Ginger   Mint   Elaichi	45/-
Coffee Filter Coffee   Instant Cappuccino   Americano Aerated	55/-
Water bottle	25/-

Appetizers •

From 12:30 PM to 15: 30 PM

From 19:30 PM to 23:30 PM

Ulli	pay	/d	Pa	kod	i
OIII	pu	u	I G	NOG	

210/-

Kcal: 480

Sliced onion, with curry leaf spices coated with Gram flour and crispy fried

### Miriyalu Puttagodugu

319/-

Kcal: 165

Button Mushrooms, tossed with homemade special spices and crushed Pepper

### Mirapakaya Bhajji

160/-

Kcal: 487

Local Jalapeño chilli, Batter fried and stuffed with spices onion, tomato chilli and coriander

### Mokkajonna garelu

319/-

Kcal: 372

Andhra style Corn fritters, served with chutney

#### Hara Bhara Kebab

319/-

Kcal: 388

Fried Minced vegetables, potato and spinach patty

### Paneer Tikka

365/-

Kcal: 321.73

Malai paneer marinated with Tandoori spices and cooked in tandoor

### Achari Paneer Tikka

365/-

Kcal: 425.75

Sliced cottage cheese marinated with yoghurt and pickle spices and grilled

Vegetable Spring Roll Kcal: 897 Shredded vegetables, rolled with papaya sheet and crispy fired	305/-
Chilli Paneer  Kcal: 897  Diced paneer fried and tossed with chilli and tomato sauce	365/-
Crispy American Corn  Kcal: 306.59  Crispy fried American corn, tossed with onion garlic and bell peppers	320/-
Mushroom Chilli Pepper  Kcal: 315.98  Diced mushroom tossed with soya, chilli and green pepper	320/-
Honey Chilli potato  Kcal: 444.07  Crispy fried potato wedges tossed with chilli and honey	320/-
Malai Paneer Tikka	365/-

Kcal: 897

Yoghurt, cream and cheese marinated cottage cheese scented with cardamom

# Appetizers •

From 12:30 PM to 15: 30 PM

Mirapakaya Kodi Vepudu	385/-
Kcal: 426 Andhra style masala fried Chilli Chicken	
Mirayala mamsam Vepudu	495/-
Kcal: 524 Tender lamb Wok Scorched with spices and Pepper	
Peethala Vepudu	495/-
Kcal: 524 Stir fried King Crab with spices	
Regenta Royyala Vepudu	495/-
Kcal: 410 Jumbo Prawn marinated and fried with onion, garlic chilli and curry leaves	
Shami Kebab	475/-
Kcal: 480 A specialty of frontier cuisine, minced Bannur lamb, with lentil and deep fried	
Mutton Sukka	495/-
Kcal: 655 Soft mutton, Mangalore style, wok scorched with pepper	
Murgh Tikka	385/-
Kcal: 467.61  Tender chicken marinated with yogurt, chili, and beet juice, slow-grilled over coal	

Tawa Murgh	385/-
Kcal: 444.97 Light battered fried chicken, braised with ginger green chilli onion Tomato masala served on Tawa	
Tandoori Murgh (Full/half)	385/-
Kcal: 467	715/-
Popular tandoori chicken slowly cooked whole over coal	7.101
Achari Mahi Tikka	415/-
Kcal: 544,98	
Fish marinated with Pickle oil, and Spices, to give a hint of tanginess	
Jhinga till Tinka	495/-
Kcal: 467.61 Kaveri Tiger prawn marinated with chilli, spice and black sesame seeds	
Crispy Hot Wings	385/-
Kcal: 444.98 Fried chicken wings tossed with special, Tangra style Sauce	
Chicken Spring Roll	385/-
Kcal: 286	
Flour sheet rolled with chicken and fried, served with hot garlic sauce	
Hunan Dry Chilli Fish	415/-
Kcal: 260 Sliced fish fried and tossed with soy ginger and dry chilli	
oncea han mea and tossed with soy ginger and ary chilli	





From 12:30 PM to 15: 30 PM

From 19:30 PM to 23:30 PM

Fresco Greek Salad

195/-

Weight: 275 gm | Kcal: 718.37

Romaine lettuce, cucumber, onion and tomato with Olives and dressing

Green Moong Sprout salad 

•

195/-

Weight: 178 gm | Kcal: 228.95

Healthy sprouts salad with cucumber, shallots and pomegranate

Green gourmet Salad 

•

195/-

Weight: 180 gm | Kcal: 77.85

Lettuce onion, tomato cucumber and capsicum with Creamy French dressing

Roasted Chicken Salad

365/-

Weight: 184 gm | Kcal: 208.68

Shredded roast chicken tossed with Onion and Bell Pepper with mayo



From 12:30 PM to 15: 30 PM

Choices of Cream soup   Kcal: 188.10	220/-
Tomato Soup   Kcal: 197.94	220/-
Mushroom Soup   Kcal: 197.94	220/-
Chicken Soup   Kcal: 188.10	275/-
Creamed Sweet Corn Soup   Kcal: 192.60	220/-
Creamed Sweet Corn Chicken Soup	275/-
Kcal: 273.75	
Kcal: 273.75  Sichuan Hot Sour Soup   Kcal: 192.60	220/-
Sichuan Hot Sour Soup	220/- 275/-
Sichuan Hot Sour Soup   Kcal: 192.60  Sichuan Hot Sour Chicken Soup	

## Main Course •

From 12:30 PM to 15: 30 PM

Andhra chilli chicken	385/-
Kcal: 508 Traditional Andhra style chicken curry made with green chilli Coriander and native masala	
Nellore kodi kura	385/-
Kcal: 380 Traditional Nellor house hold recipe, simple chicken curry	
Mamsam Kura	475/-
Kcal: 674.93 Andhra Mutton Curry is an authentic gravy made with a freshly ground Masala paste made with spices, coriander and onions	
Nellore Chepala pulusu	439/-
Kcal: 320 Nellore famous cattle fish curry, with coconut tomato chilli	
Matka Murgh	385/-
Weight: 362 gm   Kcal: 801.66 "Clay pot chicken curry" traditionally chicken Marinated And cooked in a clay pot Flavored with burned cinnamon stick	
Butter Chicken	385/-
Weight: 345 gm   Kcal: 598.97 Classic tandoori roasted chicken stewed in rich tomato & cashew gravy	
Murgh Kali Mirch	385/-
Weight: 354 gm   Kcal: 623.42 Succulent chicken cooked in creamy black pepper grayy	

Murgh Tikka Makhani	419/-
Weight: 357 gm   Kcal: 803.25 Chunks of chicken simmered in cream, fresh tomatoes And flavored with Ginger, fenugreek leaves, and honey, Making it a deliciously savory combination.	
Kadai Murgh	419/-
Weight: 355 gm   Kcal: 483.70 Chicken braised with onions, tomatoes masala flavored With fresh coarsely ground whole spices and tossed with Diced onion and capsicum	
Saag Gosht	475/-
Weight: 365 gm   Kcal: 689.81 Tender lamb slow cooked with mildly spiced smooth Spinach gravy	
Jhinga Masaladar	495/-
Weight: 363 gm   Kcal: 593.41 A mouth-watering combination of prawn, capsicum, Tomato, onion, And Traditional Indian spices cooked in Ghee, flavored with pounded whole spices	

## Main Course

Slow-cooked creamy black lentil

From 12:30 PM to 15: 30 PM

	1
Corbet ke Aloo	259/-
Weight: 338 gm   Kcal: 481.60 New yield wild potato, cooked with onion, tomato masala,And coated with crushed peanuts.	
Paneer Khurchan	275/-
Weight: 325 gm   Kcal: 625.92 Strips of Scorched cottage cheese, tossed with tempered Mustard onion and capsicum	
Paneer Makhani	275/-
Weight: 320 gm   Kcal: 441.65 Cottage cheese simmered in creamy tomato cashew gravy	
Palak Paneer	275/-
Weight: 260 gm   Kcal: 443.56 Cottage cheese, cooked in Creamy smooth spinach gravy	
Achari Paneer	275/-
Weight: 360 gm   Kcal: 644 Cottage cheese, tossed with spiced pickle masala	
Dal Makhani	255/-
Weight: 270 gm   Kcal: 552.96	

Yellow Dal Tadka	255/-
Weight: 215 gm   Kcal: 506.31 Moong dal, tempered with ghee onion garlic and chilli	
Dal Pancharangi	255/-
Weight: 260 gm   Kcal: 258.86 ChMélange of five lentil, slow cooked and tempered With Ginger, garlic chilli with ghee	
Gutti Vankaya Kura	255/-
Weight: 265 gm   Kcal: 252 Stuffed brinjal curry	
Tomato Pappu	255/-
Weight: 250 gm   Kcal: 384 Mixed greens. The greens are cooked with veggies and lentils	

# Staple ••

Burnt garlic Fried rice or Noodle  Long grain rice or Noodle tossed with, Garlic sautéed in butter	325/-
Bamboo shoot Fried rice  Long grain rice tossed with, Garlic sautéed in butter	325/-
Hakka Fried rice or Noodle   Long grain rice, tossed with vegetables, Dash of soya, vinegar and seasoning Veg I Egg I Chicken I Shrimp	325/-
Shanghai fried rice or Noodle   Long grain rice, and noodle tossed with vegetables Veg I Egg I Chicken I Shrimp	325/-
Egg fried rice  Long grain rice, and noodle tossed with vegetables	325/-
Chicken fried rice  Long grain rice tossed with chicken and egg  Weight: 285 gm   Veg - Kcal: 532.54   Egg - Kcal: 610.54   Chicken - Kcal: 652.54   Shrimp - Kcal: 632.54	325/-
Pulao Weight: 355 gm   Kcal: 548.51 Green Peas Pulao Weight: 355 gm   Kcal: 419.40 Vegetable Pulao	255/-

Weight: 355 gm | Kcal: 569.95 Corn Pulao

255/-Bisi Bele bath • Weight: 250 gm | Kcal: 186 Spiced Rice & lentil porridge mildly spiced Flavored with desi ghee and crispy boondi 220/-Safed Chawla Weight: 280 gm | Kcal: 364 Steamed Rice 309/-Vegetable Matka Dum Biryani Weight: 250 gm | Kcal: 186 Aromatic vegetables, cooked with long grained rice flavored With aromatic spices and Scented with pandanus and rose water 495/-Mutton Matka Dum Biryani Weight: 426 gm | Kcal: 574.73 Tender lamb, cooked with long grained rice flavored with aromatic Spices and Scented with pandanus and rose water 419/-Chicken Matka Dum Biryani Weight: 426 gm | Kcal: 375 Succulent chicken, cooked with long grained rice flavored With aromatic spices and Scented with pandanus and rose water

# 

Ajwaini Naan 💽	89/-
Weight: 90 gm   Kcal: 262 Leavened flour bread made with milk, eggs, salt, and sugar, Seasoned with carom seeds and baked in a tandoor.	
Butter Naan •	89/-
Weight: 97 gm   Kcal: 313 Long stretched refined flour flat bread layered with Butter and cooked in earthen clay oven	
Kulcha •	85/-
Weight: 126 gm   Kcal: 366 Soft textured flatbread baked to a beautiful golden color in a clay oven, smeared with ghee and seasoned with spices.	
Tandoori Roti •	75/-
Weight: 80 gm   Kcal: 269 Whole wheat hand flattened bread, baked in clay oven	
Laccha Paratha	99/-
Weight: 90 gm   Kcal: 300 Flaky crispy layered wheat flat bread	
Phulka •	55/-
Weight: 70 gm   Kcal: 147 2 Pcs	
Poori •	55/-
Weight: 50 gm   Kcal: 146.66 2 Pcs	

## Hi-Tea Time

3:30 pm to 7:30 pm

## 220/-Vegetable Kathi Roll Weight: 180 gm | Kcal: 446.31 Malabar Parota, rolled with Paneer Khurchan Choices Of Parota Wheat, Refined flour 255/-Egg Roll Weight: 240 gm | Kcal: 354.06 Malabar Parota rolled with Egg & onion salad Choices Of Parota Wheat, Refined flour 309/-Chicken Kathi Roll Weight: 240 gm | Kcal: 354.06 Malabar Parota rolled Egg, Chicken tikka & onion Salad Choices of Parota Wheat, Refined flour Sandwich & Burger Served with Potato wedges, and appleslaw 249/-Regenta Club Sandwich Weight: 100 gm | Kcal: 239.65 Marinated grilled Zucchini Bell pepper, lettuce sliced cheese 249/-Bombay Toasties •

Weight: 220 gm | Kcal: 595.53

Spiced potato, crispy vermicelli, onion, Peanut and cheese stuffed

in bread and grilled

## Dosa •

Mysore Masala With red chutney paste, and tempered potato palaya	199/-
Masala Dosa With tempered potato, coconut chutney and sambar	165/-
Plain Dosa   Set Dosa Coconut chutney and sambar	145/-
Desserts	
Lancha (2 pcs) Weight: 80 gm   Kcal: 252.29 Fried khova dumplings stewed in flavored sugar syrup	165/-
Rasgulla (2 Pcs) Weight: 80 gm   Kcal: 272.26 Spongy cottage cheese dumpling, soaked in sugar syrup	165/-
Rasmalai Weight: 100 gm   Kcal: 288.84 Spongy cottage cheese balls that are soaked in the thickened and sweetened milk	155/-
Gujjar Ka Halwa Weight: 200 gm   Kcal: 343.56	255/-
Seasonal Fresh Cut Fruits Watermelon   Papaya   Pineapple   mango   mixed	149/-



# Thank you for coming

At Burgundy Multi-Cuisine Restaurant, your culinary journey extends far beyond the confines of our menu. From the artisanal preparation of your meal to the personalized service and memorable moments shared with loved ones, every aspect of your dining experience is infused with care, attention to detail, and a commitment to excellence. Join us and elevate your dining experience to new heights of indulgence and delight.



41 Business Keys | Banquet Hall | Board Room

