

# LOCAL LOVE

Available from 12:00pm to 2:45pm and 7:00pm to 11:45pm

## ■ Bisi Bele Bhaath

Per serve (~743g) 1075 Kcal

Carrots, beans, lentils and select spices  
cooked with rice served with pachadi  
and besan boondi  
INR 1050

## ■ Tarkari Korma

Per serve (~430g) 585 Kcal

Seasonal vegetables cooked in cashewnut  
gravy, finished with curry leaves  
INR 1050

## ■ Urlai Roast

Per serve (~400g) 544 Kcal

Potatoes cooked in ghee and  
select spices  
INR 950

## ■ Prawn Ghee Roast

Per serve (~400g) 856 Kcal

ITC Master Chef Prawns, cooked in ghee,  
with roast spices and tamarind  
INR 1250

## ■ Meen Pulimunchi

Per serve (~410g) 804 Kcal

A coastal delicacy from the  
Karnataka shoreline  
INR 1150

## Rice Fare

### ■ Thayir Sadam

Per serve (~562g) 956 Kcal

Curd and rice tempered with  
mustard, red chilies and curry leaves  
INR 850

### ■ Vegetable Khichdi

Per serve (~772g) 949 Kcal

Rice and lentils teamed together with  
vegetables, finished with fresh  
coriander  
INR 950

### ■ Subz Paneer Pulao

Per serve (~934g) 1299 Kcal

Basmati rice cooked with seasonal  
vegetables & cottage cheese on dum  
and flavored with saffron Served with  
burani raita  
INR 1000

### ■ Andhra Chicken Biryani

Per serve (~1016g) 1707 Kcal

From the coasts of Andhra, this slow  
cooked chicken pulao enhanced with  
poppy seeds, is spiked with chilies  
and spices from the region.  
served with pachadi  
INR 1200

### ■ Gosht Biryani

Per serve (~980g) 1743 Kcal

Basmati rice and tender lamb  
cooked on dum with finest Indian  
spices, served with burani raita  
INR 1400



Contains Milk



Contains Wheat/  
Rye/ Barley/ Oat



Contains Nut



Contains Fish



Choose Wise.  
Go for it!



Contains crustacean

All government taxes are excluded in prices. All prices in Indian Rupees. We levy no service charge

■ VEGETARIAN

■ NON-VEGETARIAN