

EASTBOUND GOURMET

SOUP ₹ 225

Laksa

Rich And Spicy Malaysian Coconut Curry Broth

Vegetable Manchow Soup

Thai Vegetable Coconut Soup

SALADS ₹ 275

Crunchy Peanut And Quinoa Thai Salad

Served With A Ginger Garlic Sauce

Sweet And Sour Cucumber Salad

Crispy Noodles Mixed Vegetable Salad

Cauliflower Rice Thai Salad

Served With A Ginger Lime Dressing

STARTERS ₹ 375

Fried Vegetable Dumplings

Pan Fried Vegetable Dumplings, Spicy Garlic Sauce

Thai Sweet Corn Cutlets

Juicy Sweet Corn Kernels, Fierily Pungent Patties

Cottage Cheese, Mushroom, Capsicum Satay

Skewered And Grilled Kebab, Peanut Sauce

Sweet Potato And Sesame Croquettes

Served With Sweet Onion Sauce

ONE POT MAINS ₹ 425

Char Kway Teow

Stir Fried Flat Rice Noodles, Bean Sprouts, Shitake Mushrooms In Sweet Soy And Chilli Sauce

Thai Green Curry

With Steamed Rice

Pineapple Fried Rice

Spicy Singapore Street Noodles

Spicy Kale And Coconut Stir Fried Rice

Thai Red Curry With Vegetables

With Steamed Rice

Snake Bean Curry

With Steamed Rice

Sweet And Spicy Beetroot Curry

With Steamed Rice

DESSERT ₹ 225

Fruit Salad

With Mint And Preserved Ginger

Fig Walnut And Saffron Kulfi

Coconut Crème Caramel

Seasonal Fruit Pudding



REGIONAL SPREAD

NIBBLES ₹ 325

Milagu Perattal

Shallow Pepper Fry

(Cottage Cheese/ Mushroom/Cauliflower/ Ladies Finger)

Malli Porichadu

Coriander Infused Deep Fry

(Cottage Cheese/ Mushroom/ Cauliflower)

Crispy Finger Corn

Spiced Deep Fried Corn Fingers

Cheppankizhangu Roast

Spice Coated Shallow Fried Colocasia

Assorted Bhajji Platter

Onion, Potato, Plantain, Cottage Cheese in Chickpea Flour Tempura, Chutney

Mini Samosa

Crispy Savoury Pastry Spiced Vegetables Parcel, Mint Chutney

Mix Vegetable Pakora

Chickpea Flour Vegetable Tempura, Mint Chutney

Idly Trio

Steamed Rice Cake, Trio Of House Speciality Spice Powders

Vazhaipoo Kola

Plantain Flower Fritters, Tamarind - Ginger Dip

Paniyaram

Soft, Bite-Sized Shallow Fried Rice Dumplings

Cottage Chesse Canapé

Grilled Cottage Cheese Satay On a Bed Of Crumbled Cottage Cheese

Ammini Podi Kozhukkattai

Steamed Rice Dumplings Tossed In Spice Mix

Vazhaipoo Fritters

Minced Banana Flower Tossed In Spices Seasoned With Coconut

Podi Urulai Vathakkal

Spiced Slow Roasted Baby Potatoes

ONE POT MAINS ₹ 375

Kalavai Saadham - Flavoured Rice

Served With Wafers & Potato Podimas

Karuveppilai Saadham

Curry Leaf Flavoured Rice

Sambar Saadham

Rice In Mixed Vegetable Lentil Stew

Vettilai Poondu Saadham

Betel Leaves And Garlic Flavored Rice

Thanjai Veg Rice

South Indian Style Fusion Fried Rice

Puliyam Saadham

Tamarind Flavoured Rice

Paruppu Podi Saadham

Rice Coated With Spicy Lentil Powder & Peanuts

Elumichai Saadham

Tangy Lemon Rice With Nuts

Thengai Saadham

Coconut Flavoured Rice & Peanuts

Thayir Saadham

Quintessential South Indian Dish - Rice Mixed With Fresh Yogurt, Seasoned Perfectly

SIMPLE SELECTION ₹ 425

Vegetable Pot Biryani

With Papad and Raita

Yam Roast

Yam Roast Wrapped in Banana Leaf, Ghee Rice

Tawa Paneer

Shallow Fried Semi-Dry Cottage Cheese, Ghee Rice

Chefs Special Wraps

With Mint Mayo And Green Salad

(Vegetable / Cottage Cheese / Mushroom)

Paratha Meal

Stuffed Flat Bread, Raita, Lentil, Pickle & A Knob Of Butter

(Potato / Paneer/ Mushroom / Cauliflower/ Corn & Spinach)

SOUTH INDIAN CURRY ₹ 425

(Served With Rice/Chappathi/Paratha)

Kalan Kurumilagu Curry

Mushroom Pepper Curry

Kai Kari Stew
Seasonal Vegetables Simmered In Coconut Milk

Thakkali Paruppu Curry
Lentils In Tomato Gravy

Paneer Thakkali Perattal
Cottage Cheese, Tomato Gravy

Vaazhipoo Kola Urundai Kuzhambu
Fried Plantain Flower Balls, Coconut Gravy

DINNER ONLY ₹ 275

Dosa Meal
Savoury Rice Crepe
Choice Of Any Dosa, Chutney And Sambar
(Masala/ Onion/Cauliflower/
Mushroom/Paneer)

Adai With Avial
Mixed Lentil Spiced Pancake, Vegetables
Simmered In Yogurt Curry

Regional Specialty Curries
Served With Dosa / Idly / Idiyappam / Appam

**Kumbakonam Kadappa
Poondur Kuzhambu
Vada Curry**

DESSERT ₹ 260

Halwa Trio
Carrot, Ash Gourd, Green Gram

Malai Kulfi

Day's Special Dessert

Natural Fruit Ice Cream 130/- Scoop

FROM THE ROYAL MARATHA KITCHEN

NIBBLES ₹ 325

Sabudana Vada
Crisp Fried Tapioca Pearls & Potato Patties

Mini Chutney Thalipeeth
Spiced Multi Grain Flatbread, Chutney

Kaju Kothimbir Vadi
Crispy Cashew & Coriander Fritters

Misal Pav
Unique Blend Of Chaat And Pav Bread

CURRIES ₹ 425
(Served With Amboli - Soft, Fluffy Rice Pancake/
Thalipeeth - Spice Multigrain Flat Bread / Paratha)

Paneer Kolhapuri
Aromatic And Spicy Cottage Cheese Curry

Bharleli Vaangi
Curried Stuffed Baby Eggplants, Rice

Zunka
Spiced Gram Flour

Hirva Rassa
Green Peas In A Blend Of Green
Leaves / Herbs

Green Peas Ampti
Coarsely Crushed Peas And Tomatoes

**Masala Bhaat With Ampti
And Raitha**
A Spiced Rice And Vegetable One Pot Meal

BEVERAGES ₹225

Fresh Juice

Healthy Drinks

Fresh Citrus Chiller

Fresh Orange Squeeze

Panagam

Tomato Zinger

Cucumber To Cool

Carrot In A Hurry

Coconakka

Tropical Cooler

Cold Coffee

Iced Teas

Milkshakes On Request

Black Coffee

South Indian Filter Coffee

French Press

Selection of Tisanes And Infusion Teas

Fresh Lime Soda ₹ 150/-

Sparkling Water ₹ 250/-

Packaged Drinking Water ₹ 75/-



*Local Taxes Extra | Certain food may contain allergens