

## A/C Hall - Vadapalani

**Business Hours :** 12 Noon To 04.00 P.m. & 07.00 P.m. To 11.00 P.m.



### STEAMED STUFF

- Hot idly [5]
- Idiyappam- side dish
- Idiyappam- with milk

### QUICK STARTERS

- Sambar vadai
- Curd vadai

### DOSA CORNER

All the items are prepared with ghee

- Plain
- Masala
- Onion
- Rava
- Onion rava
- Rava masala
- Onion rava masala

### SPECIAL DOSA CORNER

[all the items are prepared with ghee]

- Ghee roast
- Ghee paper roast
- Ghee paper roast masala
- Ghee roast masala
- Ghee dry fruit rava
- Vegetable dosai [ from 12 noon]
- Kara dosai [ from 12 noon]
- Paneer dosai [ from 12 noon]

- Plain uttappam
- Onion uttappam

### OUR SPECIALITIES

- Kaima idly with raitha  
[ from 12 noon]
- Chole poori [ from 12 noon]
- Mixed veg. Parotta with raitha [ from 12 noon]
- Rava khichdi
- 14 idly sambar ghee
- 7 taste uttappam
- Appam - side dish
- Appam- with milk
- Poori masala / chops
- Chappathi & side dish
- Parotta & side dish
- Rice corner [from 12 noon to 3 pm]
- Curd rice with pickles
- Sambar rice with chips
- Rice of the day  
[lemon,/tomato /tamarind/kothamalli]

### SPECIAL RICE OF THE DAY

[Cauliflower Rice]

### TAMIL NADU MEALS

[Not to be shared]

- [11.30 to 3.30 p.m & 7 p.m to 10.30 p.m]
- Poori (3), Side Dish, Poriyal Koottu, Sweet, Pickles, Ghee, Dal, Appalam, Sambar, Rasam, Special kuzhambu, Special Chutney, Chips, Curd, Pachadi, Banana, Beeda.



### **SARAVANA SPECIAL**

*[Not to be Shared]*

*(11.30 to 3.30 pm)*

*Soup, Sweet, Chappathi, Poori , Side Dish, Poriyal, Koottu, Pachadi, Chips, Dal, Dal Powder, Gongura Chutney, Spinach,Boild Gram, Avakkai Pickles, Ghee, Sambar, Rasam, Special kuzhambu, Special Chutney, Appalam, Curd, Butter Milk, Banana, Beeda, Ice Cream/ Cut Fruits.*

### **RANGOLI THALI***[Limited]*

*12 Noon to 3.30 pm & 7 to 10.30 pm*

*Jaljira, Khaman Dhokla(1) Fried Starter(1), Aloo Subzi(gravy), Vegetable Subzi(dry), Khadi, Dal Bati, Phulka(4), Poori(4), Khichdi, Rice, Curd, Chaas, Sweet(2) Kathol, Papad, Pickles.*

### **BUSINESS LUNCH** *[Limited]*

*[12 Noon To 3 p.m]*

*Gulab Jamun, Poori(3), Dal, Sambar Vadai / Curd Vadai, Poriyal, Sambar Rice, Special Rice, Vadagam, Curd Rice, Pickles.*

### **SNACKS** *[4 P.M TO 7 P.M]*

*Adai Avial*

*Rava Idly & Side Dish with Ghee*

*Bonda [4]*

*Potato Bonda [2]*

*Onion Bajji [4] [ From 12 Noon]*

*Plantain Bajji [2] [ From 12 Noon]*

*Vegetable Cutlet [2] ] [ From 12 Noon]*

*Onion Medhu Vadai [1]*

*Bread Channa*

*Bread Peas Masala*

*Cutlet Channa*

### **SANDWICHES**

*Vegetables 25.50*

*Dry Fruits 42.75*

### **SWEET CORNER**

*Sweet Pongal (10 to 3 pm)*

*Rava Kesari*

*Gulab Jamun (1)*

*Rasamalai*

*Rasagulla (1)*

*Basundi*

### **SPECIAL KOLKATTA CHATS**

*[ FROM 4 pm]*

*Special Raj Kachodi*

*Bombay Pav Bhaji*

*Dahi Papdi Chat*

*Channa Samosa*

*Channa Kachodi*

*Dahi Poori*

*Bhel Poori*

*Sev Poori Kachodi (1 No.)*

*Samosa (1 No.) 13.00*

*Pani Poori 19.50*

*Aloo Tikkiya 18.25*

### **SHORBA**

*Tomato shorba*

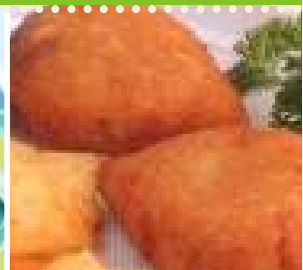
*Simmered tomato saute'd with minced garlic & lemon juice*

*Palak shorba*

*Simmered vegetables stock with spinach, tomato & lemon juice*

*Dal shorba*

*Simmered lentil (yellow dal) seasoned with minced garlic, chillies and lemon juice.*



**Subji nikari shorba**

*Garden fresh vegetables simmered with lentil and herbs*

**SOUPS**

**CREAM OF TOMATO SOUP**

*Extract of tomatoes blended with cream and garnished with croutons*

**CREAM OF VEG SOUP**

*Extract of cream soup mixed with vegetables*

**CREAM OF MUSHROOM SOUP**

*Extract of cream soup mixed with mushroom*

**CREAM OF ASPRAGUS SOUP**

*Extract of cream soup mixed with asparagus*

**VEGETABLE HOT & SOUR SOUP**

*The all time favourite Szechwan spicy veg. thick soup topped with chilly oil*

**MANCHOW SOUP**

*Garlic flavour stock with sprout, carrot, cabbage, bamboo shoot & mushroom*

**VEGETABLE CLEAR SOUP**

*Clear soup made with sliced carrot, sprout, beans, spinach bamboo shoot and cabbage*

**SWEET CORN SOUP**

*Thick soup mashed corn*

**SWEET CORN VEG SOUP**

*Thick soup mashed corn and vegetables*

**SWEET CORN SPINACH SOUP**

*Thick soup mashed corn and lullienne of spinach*

**SOUR & PEPPER VEGETABLE SOUP**

*The all time favourite Szechwan spicy veg. thick soup crushed with pepper corn*

**INDIAN STARTERS**

**ALOO TIKKA**

*Diced potato marinated with curd, Indian spices cooked in a clay oven*

**PANEER TIKKA**

*Diced cottage cheese marinated with indian spices cooked in a clay oven*

**HARIYALI PANEER TIKKA**

*Spinach, diced cottage cheese marinated with indian spices cooked in a clay oven*

**VEGETABLE SEEKH KEBAB**

*Mixed vegetables cashewnut mixed with flavorings cooked in clay oven*

**SEEKH KEBAB PUNJABI**

*Minced vegetables cottage cheese, cashewnut and spicy masala cooked in clay oven*

**GOBI 65**

*Deep fried florets of cauliflower blended, with Indian spices*



**GUJARATI & RAJASTHANI  
 SPECIAL STARTERS**

**ALOO TIKKI**

*Mashed potatoes marinated with gujarati spices and shallow fried*

**MAKKAI TIKKI**

*Mashed corn marinated with gujarati spices and shallow fried*

**PANEER PAKODA**

*Deep fried cottage cheese blended with rajasthani spices*

**HARABARA KEBAB**

*Steamed aloo, cottage cheese, spinach seasoned with indian spices served & with coriander chutney*

**MAKKAI KEBAB**

*Fresh corn, steamed aloo seasoned with indian spices served & with coriander chutney*

**KHAMAN DHOKLA**

*Soft besan steam cake served with chutney*

**KHANDVI**

*Steamed besan roll garnished with flavour seasoning & topped with grated coconut*

**CHINESE STARTERS**

**FRIED WONTON**

*Cottage cheese saute'd with flavour vegetables stuffed in to noodle pastry*

**VEGETABLE SPRING ROLL**

*Pancakes stuffed with carrot, cabbage,*

*capsicum, and sprouts served with hot  
 Garlic sauce*

**FRIED VEGETABLE**

*Fresh sliced steamed vegetables battered with chinese herbs and deep fried*

**MUSHROOM ROLL**

*Garden fresh mushroom, mixed vegetables sautee'd with flavouring veg. and crushed pepper corn*

**FRIED MUSHROOM**

*Deep fried mushroom sautee'd with flavouring veg. and crushed pepper corn*

**SZECHWAN ROLL**

*Chinese mushroom, mixed veg. cooked in red chilly oil stuffed into a pancake, served with hot garlic sauce*

**ACCOMPANIMENTS**

**ROASTED PAPAD**

**MASALA PAPAD**

**VEGETABLE SALAD**

**GREEN SALAD**

*(Sliced onion, carrot, tomato and lemon)*

**CHOICE OF RAITHA**

*(Onion, Cucumber, and Pineapple)*

**DAL VARIETIES**

**DAL BUTTER FRY**

*Butter fried onion, tomato with yellow dal*

**DAL MAKHANI**

*Combination of black lentil & red kidney beans cooked overnight on a slow fire*



**TADKA DAL**

*Yellow dal with tomato , garlic & home made curry*

**RAJMA DAL**

*Red kidney dal with onion , tomato cooked with butter*

**INDIAN SIDE DISHES - BUTTER GRAVY**

**PANEER MAKHANI**

*Cubes of cottage cheese cooked with rich butter gravy*

**PANEER TIKKA MASALA**

*Roasted cottage cheese cooked with rich butter gravy*

**ALOO DUM PUNJABI**

*Fried potato stuffed with cashew, cottage cheese topped with spicy butter gravy*

**VEGETABLE BUTTER MASALA**

*Steamed vegetables cooked with rich butter gravy*

**VEGETABLE KHOLAPURI**

*Mixed veg, paneer, mushroom, palak, and capsicum cooked with butter gravy*

**VEGETABLE MAKHANWALA**

*Steamed vegetables cooked with rich butter gravy*

**ALOO TIKKA MASALA**

*Roasted potato cooked with rich butter gravy*

**INDIAN SIDE DISHES - CASHEW GRAVY**

**MALAI KOFTA**

*Mashed cottage cheese and potato served with white gravy*

**NAVARATAN KHORMA**

*Boild vegetables cooked white gravy mixed with fresh fruits*

**PANEER PASANDA**

*Paneer stuffed with cashew, khoa cooked with white gravy*

**SAHI PANEER**

*Home made cottage cheese chunks, cooked in white gravy*

**METHI MALAI MUTTER**

*Green peas and methi cooked in richest cashew gravy*

**SUBJI MUGHALAI**

*Boiled garden fresh vegetables, richest nutscooked with white gravy*

**INDIAN SIDE DISHES - ONION GRAVY**

**KADAI SUBJI**

*Diced vegetables saute'd with onion, capsicum, tomato cooked indian spices*

**VEGETABLE DO PIAZA**

*Steamed vegetables , onion , tomatoes cooked with yellow gravy*

**VEGETABLE KOFTA**

*Mashed vegetables balls cooked with yellow gravy*



**MUTTER PANEER**

*Green peas and cottage cheese cooked with yellow gravy*

**ALOO MUTTER**

*Steamed potato and peas cooked with yellow gravy*

**GOBI MUTTER**

*Steamed cauliflower and green peas cooked with yellow gravy*

**GREEN PEAS MASALA**

*Steamed peas cooked with yellow gravy*

**BHINDI DO PIAZA**

*Onion with ladies fingers cooked with yellow gravy*

**STUFFED CAPSICUM**

*Capsicum stuffed with vegetables cooked in yellow gravy*

**DEVIL POTATO**

*Dices of potato tossed with crushed red chilly and indian spices*

**ALOO GOBI MASALA**

*Steamed aloo and cauliflower cooked with yellow gravy*

**KADAI PANEER**

*Cottage cheese onion , tomato , capsicum cooked with Indian spices and dry masala*

**PANEER JAL FRIEZE**

*Slice of onion , capsicum , tomato green chilly tossed with cottage cheese*

**ALOO SIMLA MIRCH**

*Capsicum and dum aloo sautee'd with dry spices*

**GOBI SIMLA MIRCH**

*Capsicum and boild cauliflower sautee'd with dry spices*

**PANEER DO PIAZA**

*Cottage cheese with juliennes of onion tomato cooked with yellow gravy*

**MAKKI KUMB MASALA**

*Baby corn and mushroom cooked with home made curry*

**BAINGAN BARTHA**

*Keema of roasted brinjal, sautee'd flavouring veg. and indian herbs*

**PALAK PANEER**

*Cottage cheese cooked with a paste of spinach seasoned with indian herbs*

**PLAIN PALAK**

*Paste of spinach cooked with indian herbs*

**RAJASTHANI SPECIAL SIDE DISHES**

**MAKKI SAAG**

*Fresh corn and capsicum cooked with spicy rajasthani herbs*

**BIKANERI BATETA**

*Baby potato saute'd withflavourings and cooked vegetables*



**VEGETABLE JAIPURI**

*Julienne of fresh vegetables cooked in richest makhani gravy*

**DAL BATI**

*Wheat flour served with urad dal*

**RAJASTHANI PANEER**

*Amchoor makhani gravy served with stuffed fried cottage cheese*

**TAWA MIX VEGETABLE**

*Baby corn, cottage cheese, and vegetables with butter gravy*

**VEGETABLE HARIYALI**

*Spinach and mixed vegetables with yellow gravy*

**MARWADI BATETA**

*Baby potatoes sauté'd with flavoring and cooked vegetables cooked in delicious spices.  
 (Ask for no onion & garlic dishes)*

**GUJARATI SPECIAL SIDE DISHES**

**SUKKHI BHINDI**

*Deep fried ladies finger sauté'd with gujarati herbs*

**CHANA PINDHI**

*Steamed chana sauté'd with tomato spices*

**BHINDI MASALA**

*Deep fried ladies fingers cooked in makhani gravy and seasoned with gujarati spices*

**PALAK METHI NA KOFTA**

*Paste of spinach cooked with koftas*

**SUKKHI VEGETABLES**

*Boiled vegetables sauté'd with spicy herbs and flavorings vegetables*

**SUKKHI BATETA**

*Diced potato sauté'd with spicy herbs flavoring vegetables*

**KAJU VATANA NU SAAG**

*Green peas, cashewnut cooked with yellow gravy*

**STUFFED TOMATO**

*Tomatoes stuffed with vegetables cooked with yellow gravy*

**GUJARATI DUM ALOO**

*Fried aloo stuffed with cashew & paneer cooked in paste of cashew and makhani gravy*

**SAMSAVERA**

*Vegetables cooked in paste of spinach seasoned with gujarati herbs*

**FLOWER TOMATO**

*Steamed cauliflower and tomato sauté'd with gujarati herbs*

**BABY CORN MASALA**

*Baby corn cooked with flavouring & spicy vegetables seasoning with spices*

**MUSHROOM MASALA**

*Fresh mushroom cooked flavored with spicy vegetables*



**SURATHI VATANA**

*Green peas, spinach cooked in yellow gravy*

**DRY FRUIT MASALA**

*Almonds, raisins and cashewnuts with butter  
 cooked in yellow mix gravy  
 (Ask for no onion & garlic dishes)*

**GREAT WALL**

**Vegetable Fried Rice**

*Fluffy rice sauteed with shredded vegetables*

**Hakka Rice**

*Fried rice sauteed with red pepper sauce*

**Szechwan Fried Rice**

*Spicy fried rice Mushroom sauteed with chilly oil  
 & paste*

**Mushroom Fried Rice**

*Fluffy rice sauteed with onion, capsicum, & mushroom*

**Paneer Fried Rice**

*Fluffy rice sauteed with onion, capsicum &  
 cottage cheese.*

**Garlic Fried Rice**

*Fluffy rice sauteed with garlic onion capsicum.*

**Vegetable Noodles**

*Steamed noodles sauteed with shredded vegetables*

**Beijing Noodles**

*Noodles and shredded mixed vegetables sauteed in chilly  
 garlic sauce and garnished with apple.*

**Hakka Noodles**

*Noodles sauteed with red pepper & red pepper sauce*

**Szechwan Noodles**

*Golden fried crisp noodles topped with sliced vegetables  
 and Mushroom In Szechwan sauce. (soft or crisp)*

**Mushroom Noodles**

*Noodles tossed with onion, capsicum, and mushroom*

**FROM OUR CHINESE WOK**

**Chilly Vegetable**

*Batter fried carrot, cabbage, beans, cooked with red chilly  
 paste & sauces.*

**Chilly Paneer**

*Batter fried cottage cheese sauteed with onion, green chilly,  
 chilly paste & chinese herbs.*

**Chilly Mushroom**

*Fried mushroom cooked with red chilly paste & herbs.*

**Chilly Baby Corn**

*Baby corn sauteed with spicy Chinese herbs*

**Vegetable Manchurian**

*Fried seasoned vegetables sauteed with  
 flavouring vegetables.*

**Paneer Manchurian**

*Fried cottage cheese cooked in Manchurian sauce.*

**Cauliflower Manchurian**

*Florets of cauliflower deep fried and seasoned with  
 flavouring vegetables .*



***Mushroom Manchurian***

*Fried mushroom cooked in Manchurian sauce.*

***Hakka Vegetable***

*Garden Fresh vegetables cooked in red chilly oil & Red Pepper sauce.*

***Vegetable Hot Garlic***

*Slices of mixed vegetables fried and seasoned with strong garlic sauce.*

***Szechwan Vegetable***

*Fresh vegetables cooked with red chilly oil & paste.*

***CHOPSUEY***

*American Chopsuey*

*Chinese Chopsuey*

***BASMATHI KA BANDHAR***

*Vegetable Biryani*

*Mushroom Biryani*

*Paneer Biryani*

*Hyderabadi Veg Biryani*

*Vegetable Pulao*

*Peas Pulao*

*Jeera Pulao*

*Mushroom Pulao*

*Paneer Pulao*

*Mothi Pulao*

*Plain Basmathi Rice*

*Moong Dal Khichdi*

***FROM THE CLAY OVEN***

*Phulka*

*Roti*

*Missi Roti*

*Butter Roti*

***Tandoori Paratha***

*Laccha Paratha*

*Choice Of Paratha*

*(Aloo/ Ghobi/ Methi/ Pudina)*

*Masala Kulcha*

*Plain Kulcha*

*Choice Of Kulcha*

*(pudina/ Methi/ Garlic/ Onion)*

*Naan*

*Garlic Naan*

*Butter Naan*

*Kashmiri Naan*

*Stuffed Naan*

*Rumali Roti*

*Butter Rumali Roti*

*Nawabi Rumali Roti*

***FRESH JUICES***

*[Seasonal Availability]*

*Fresh Lime*

*Water Melon*

*Tomato*

*Pineapple*

*Mango*

*Orange*

*Sweet Lime [Sathukudi]*

*Pomegranate [Madulai]*

*Ooty Carrot*

*Apple*

*[Extra Charge For With Out Ice ]*

***MILK SHAKE***

*Vanilla*

*Strawberry*

*Pista*

*Chocolate*

*Mango*



*Pinrapple  
 (IceCream Small Scoop Extra)*

**BEVERAGES**

*Special Coffee  
 Special Tea  
 Special Milk  
 Masala Milk [From 6.00 p.m]  
 Horlicks / Bournvita  
 Lassi [Sweet / Salt]  
 Special Lassi  
 Fresh Lime Soda  
 Aqua Fina (Mineral Water) 500ml/ 1 ltr*

**SCOOP ICE CREAM**

*Gorilla Vanilla  
 Verybery Strawberry  
 Royal Alphonso  
 Passion Pineapple  
 Tutti Fruity  
 Pistachionut  
 Kesar Pista  
 Honey Nut Crunch  
 Choc O Delight*

**EXOTICA**

*Kaju Gulab  
 Kesar Pista  
 Kaju Anjeer  
 Choco Crunch  
 Pista Chio  
 Wild Strawberry  
 Badam Bonanza  
 Mango Mania  
 Black Currant*

*Fruit Crunch  
 Apricot Almond*

**SUNDAES**

*Pink Passion  
 Golden Sundae  
 Passion Pineapple  
 Choco Cherry Jubilee  
 ButterScotch Praline  
 Rainbow Sundae  
 Special Tutti Fruity  
 Jumbo Tutty Fruity  
 Fruit Salad  
 Fruit Salad with Ice Cream  
 Falooda*

**FANTASY**

*Golden Fantasy  
 Pink Passion  
 Black Forest  
 Plum Cake Fantasy  
 Banana Split*

**FIZZ**

*Cola Fizz  
 Orange Fizz  
 Mango Fizz  
 Lemon Fizz*

**SODA POPS**

*Lemon  
 Mango  
 Orange*



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Chennai - 600 026.  
Ph : 044 - 24816955,  
044 - 24817866



**CREDIT CARDS ACCEPTED**  
Minimum Rs. 100/-

- ★ Rights of Admission Reserved
- ★ All items are subject to Availability
- ★ Strictly no Smoking
- ★ Tandoor Varieties will take a minimum of 20 minutes, Kindly bear with us.
- ★ Customers are requested to specify juices with (or) without ice.
- ★ Extra Charge For With Out Ice Rs: 5.00
- ★ Prices are subject to change without prior notice
- ★ Management is not responsible for loss or damage of your belongings
- ★ Government taxes as applicable.