



Bangsar - Malaysia

Business Hours : Bangsar-08.00 A.M. To 10.30 P.M.

STARTERS

(FROM 11.30 am onwards)

Vegetable Spring Roll

Pancakes stuffed with carrots, cabbage, capsicum & sprouts served with hot garlic sauce.

PaneerMushroom Fry

Diced paneer & mushroom marinated with Indian herbs & spices.

PaneerTikka

Diced paneer marinated with Indian herbs & spices.

Gobi-65

Deep fried cauliflower florets.

LOCAL INSPIRATION

Hot Idly

Steamed rice & lentil patties served with chutney, sambar & chilli powder.

Chappati

Thin soft whole wheat bread served with curry.

Poori Masala

Fried fluffy whole wheat bread served with onions & smashed potato gravy.

Parattha

Delicious South Indian bread served with curry.

Channa Bhatura

Big fluffy fried bread served with chick pea stew.

Hot Aapam

South Indian delicious aapam served with curry.

Mini Ghee Idly Sambar

Mini idlies simmered in delicious South Indian sambar garnished with ghee.

Mixed Vegetable Parattha

Sliced parattha tossed with vegetables & Indian spices.

Rava Kichadi

Roasted sooji cooked with onions, tomatoes, carrots, green chillies & green peas sauteed with flavoured herbs served with chutney & sambar.

Rava Idly

Steamed lentil wheat patties with shreds of carrots & nuts.

Adai Avial

Pancake made of mixed vegetables & lentils, cooked in Kerala style & served with sauce made of garden fresh vegetables, coconut sauce & spices.

REGIONAL OFFERINGS

(From 11.30 am onwards)

Cocktail Fried Idly

Deep fried mini idlies sauteed with delicious regional spices.



Baby Corn Varuval

Batter fried baby corn mixed with South Indian spices.

Sambar Vada

Lentil doughnut immersed in delicious regional lentil gravy garnished with onion & cilantro.

Rasa Vada

Lentil fried doughnut dipped in mild spicy lentil soup.

Curd Vada

Lentil doughnut immersed in sourless yoghurt garnished with carrots, parsley & crispies

Bonda of the day

Deep fried urad balls stuffed with the day's special.

Bajji of the day

Deep fried stuffed flour with the day's special.

Medhu Vada

Fried lentil flour doughnut served with coconut chutney.

DOSA CORNER

Plain Dosa

Thin rice & lentil crepe.

Masala Dosa

Rice crepe stuffed with spicy potatoes.

Ghee Roast

Crispy rice & lentil crepe roasted in ghee.

Ghee Roast Masala

Crispy rice & lentil crepe roasted in ghee stuffed With potatoes.

Paper Roast

Crispy thin rice & lentil crepe.

Paper Roast Masala

Crispy thin rice & lentil crepe stuffed with potatoes.

Onion Dosa

Thin rice & lentil crepe topped with onions.

Rava Dosa

Thin & crispy crepe from cream of wheat & rice, mildly spiced & garnished.

Onion Rava Dosa

Thin crepe from cream of wheat sprinkled with onions.

Rava Masala Dosa

Cream of wheat & rice crepe stuffed with spicy potato.

Onion Rava Masala

ream of wheat & rice crepe filled with smashed potato fillings & onions.

Plain Uthappam

Rice & lentil pancake.

Onion & Chilli Uthappam

Thick rice & lentil pancake topped with onion & chilli.

Tomato Onion Uthappam

Thick rice crepe topped with onions & tomatoes.

Kara Dosa

Spicy rice crepe filled with onions & potatoes.

Paneer Dosa

Thin rice crepe filled with cottage cheese.



Vegetable Dosa

Thin rice crepe filled with mildly spiced vegetables.

Tomato Omelette

Chick peas flour with tomatoes & spices.

SARAVANA SPL MEALS

Sweet, chappati, spl rice, kottu, rice, sambar, rasam, spl kuzhambu, two vegetable curries, raitha, curd, appalam, butter chilli, pickle.

Banana Leaf Meals

Rice, two vegetable curries, kottu, pachadi, sambar, rasam, spl kuzhambu, butter milk, appalam, butter chilli, pickle.

QUICK LUNCH Limited

Sweet, sambar rice, curd rice, special rice, poriyal, appalam, pickle.

MINI TIFFIN Limited

Sweet, rava kichadi, mini sambar, idly (5), mini masala dosa.

RICE CORNER

Bisi Belabath

Rice cooked with lentils & mixed vegetables served with potato chips / appalam.

Bagalabath

Yoghurt rice mixed with cashews, grapes, mustard seeds served with pickle.

Ghee Pongal

Steamed raw rice smashed, sauteed with pepper, jeera, dal, garnished with ghee & cashew nuts.

Special Rice

FROM OUR CHEFS TUREEN

Sweet Corn Vegetable Soup

Thick soup with mashed corn & vegetables.

Vegetable Hot & Sour Soup

The all time favourite Szechwan spicy vegetables, thick soup topped with chilli oil.

Cream of Tomato Soup

Extract of tomatoes blended with cream & garnished with croutons.

Choice of Cream Soup

Extract of cream soup mixed with asparagus / mushroom / vegetables.

Soup of the day

GREAT WALL

Hakka Rice

Fluffy rice tossed with red pepper sauce.

Vegetable Fried Rice

Fluffy rice tossed with shredded vegetables

Paneer Fried Rice

Fluffy rice tossed with onions, capsicum & cottage cheese.

Garlic Fried Rice

Fluffy rice tossed with garlic, onion & capsicum.

Mushroom Fried Rice

Fluffy rice tossed with onion, capsicum & mushroom.

Vegetable Noodles

Steamed noodles tossed with shredded vegetables.



Hakka Noodles

Noodles sauteed with red pepper & red pepper sauce.

Mushroom Noodles

Steamed Noodles tossed with onions, capsicum & mushroom.

Sanghai Fried Rice

Sanghai Noodles

FROM OUR CHINESE WOK

Cauliflower Manchurian

Cauliflower florets deep fried & seasoned with flavoured vegetables served with manchurian sauce.

Vegetable Manchurian

Batter fried seasoned vegetables sauteed with flavoured vegetables served with manchurian sauce.

Chilly Mushroom

Batter Fried mushrooms cooked with red chilly paste & herbs.

Chilly Vegetable

Batter fried carrots, cabbage, beans cooked with red chilly paste & sauce.

Chilly Paneer

Batter fried cottage cheese cooked with onion, green chillies, chilly paste.

Chilly Baby Corn

Baby corn sauteed with spicy Chinese herbs.

Paneer Manchurian

Batter fried cottage cheese with flavoured & spicy vegetables with manchurian sauce.

Mushroom Manchurian

Batter fried mushrooms 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 & seasoned with strong garlic sauce.

Chilly Gobi

FROM THE CLAY POT

Roti

Pulka

Butter Roti

Parattha

**Choice of Parattha
 (pudina, methi, stuffed)**

Naan

Butter Naan

Stuffed Naan

Garlic Naan

Kasmiri Naan

Paneer Naan

Kulcha

Choice of Kulcha (Onion, stuffed)

TONGUE TICKLERS

Aloo Palak

Paste of spinach sauteed with onions, tomatoes, garlic & potato.



Aloo Pepper Fry

Steamed potato sauteed with onions & crushed pepper corn.

Channa Masala

Channa cooked with onions paste & North Indian spices.

Paneer Makhani

Cubes of cottage cheese cooked with rich butter gravy.

Vegetable Kofta

Deep fried (mashed vegetable balls) cooked with onion paste & North Indian spices.

Paneer Tikka Masala

Roasted cottage cheese cooked with rich butter gravy.

Mushroom Rogan Josh

Fresh mushroom cooked in onion paste with North Indian spices & lime juice.

Aloo Dum Punjabi

Paneer Jal Frieze
 Jullennes of onion, capsicum, tomatoes green chillies tossed with cottage cheese.

Navaratan Kurma

Boiled vegetables cooked in cashew gravy garnished with fresh fruits.

Kadai Vegetable

Diced vegetables sauteed with onions, capsicum & tomatoes cooked with Indian spices & chilly flakes.

Baingan Bartha

Minced of roasted brinjals, sauteed with flavoured vegetables & indian herbs.

Paneer Saagwala

Paste of spinach sauteed with onions, tomatoes, garlic & cottage cheese.

Aloo Gobi Masala

Steamed cauliflower & potato cooked with onions paste & North Indian spices.

Gobi Masala

Steamed cauliflower cooked with onions paste & North Indian spices.

Palak Mutter

Paste of spinach sauteed with onions, tomatoe, garlic & green peas.

Mixed Vegetable Curry

Boiled vegetables sauteed with onions, capsicum mixed & North Indian spices.

Aloo Gobi Fry

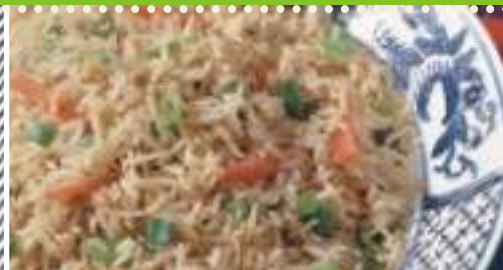
Steamed cauliflower & potato cooked with onions paste & North Indian spices.

Gobi Mutter

Steamed cauliflower & peas cooked in onion paste & North Indian spices.

Malai Kofta

Deep fried mashed cottage cheese balls & potato served in cashew gravy.



Mutter Paneer

Chick peas & cottage cheese cooked with onions paste & North Indian spices.

Dhal Butter Fry

Butter fried onions, tomatoes cooked with green gram dhal.

Vegetable Kola Puri

Mixed vegetables, cottage cheese, mushroom, spinach & capsicum cooked with butter gravy.

Kadai Paneer Punjabi

Cottage cheese, sauteed with dried red chilly, onions, tomato, capsicum cooked with Indian spices & chilly flakes.

Dingri Mutter

Fresh mushroom and peas cooked with onions paste and North Indian spices.

Vegetable Butter Masala

Cubes of mixed vegetables cooked with rich butter gravy.

Stuffed Capsicum

Capsicum stuffed with vegetables cooked in onions paste & North Indian spices.

Rajma Masala

Kidney beans cooked with home made curry.

Devil Potato

Dices of potato tossed with crushed red chilly & Indian spices.

Dhal Makhani

Kidney beans & black dhal cooked

with home made curry.

FROM THE FARMER'S

Vegetable Biryani

Mixed vegetables cooked with basmati rice & Indian spices.

Mushroom Biryani

Ooty fresh mushroom cooked with Indian spices & basmati rice.

Paneer Biryani

Dices of fresh paneer cooked with Indian spices & basmati rice.

Vegetable Pulao

Mixed vegetables cooked with mild Indian spices & basmati rice.

Peas Pulao

Green peas cooked with mild Indian spices & Basmati rice.

Jeera Pulao

Butter fried cumin seeds sauteed with mild spices & basmati rice.

Mushroom Pulao

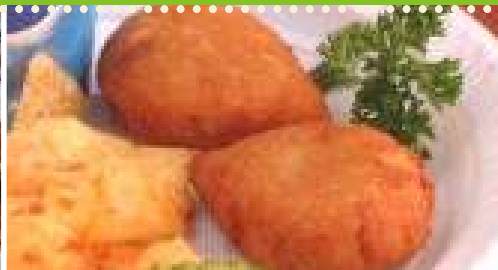
Mushroom sauteed with mild spices & basmati rice.

Paneer Pulao

Fresh paneer sauteed with mild spices & basmati rice.

Cashewnut Pulao

Cashewnuts sauteed with mild spices & basmati rice.



Kasmiri Pulao

Fresh fruits sauteed with mild spices & basmati rice.

SPECIALITY VEG CURRIES

Veg mutton mushroom

Veg chicken fry

Veg mutton fry

Veg mutton gravy

Veg garlic mutton

Veg mutton biriyani

Veg chicken biriyani

Veg chicken gravy

Veg mutton fried rice

Veg chicken fried rice

Veg mutton parattha

Veg chicken parattha

Veg fish fry

EVENING SPECIAL

Bombay Pav Bhaji

Bhel Poori

Pani Poori

Bread Chenna

Bread Peas Masala

Cutlet Chenna

7 taste Utthappam

Panchavarna Dosai

Veg. Samosa

Veg. Cutlet

Dahi Papdi Chat

Chenna Samosa

Masala Poori

Fruit Bhel Poori

Dahi Poori

Sev Poori

SWEET TEMPTATION

Basundhi

Gulab Jamun

Rasagula

Badam Halwa

Milk Halwa

Carrot Halwa

Sweet Pongal

Rava Kesari

Rasamalai

Semiya Milk Payasam

ETHNIC DELIGHTS

Badam Payasam

Payasam garnished with shredded almonds.

Ilaneer Payasam

Flavour of cardamom, tender coconut mixed with jaggery.

QUENCHERS

Orange Juice

Apple Juice

Pineapple Juice

Carrot Juice

Mango Juice

Grape Juice

Pomegranate Juice

Water Melon

Fresh Lime Juice

Star Fruit Juice

Triveni (grape, pineapple & ginger)

Lassi Sweet/salt

Lassi (Fruit)

Badam Gheer

Rose Milk

Milk Shakes



Lemon Ice Tea
Butter Milk

HOT BEVERAGES

Coffee
Tea
Masala Tea
Milk
Masala Milk
Milo
Milo Ice

ICE CREAM'S

Falooda
Saravanaa spl. Tuity Fruity
Saravanaa spl. Honey Moon
Spl. 3 in one
Plain Fruit Salad 3.50
Fruit Salad with Ice Cream
Spl. Kulfi (new)



Bangsar -
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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.