



## Bangsar - Malaysia

**Business Hours :** 08.00 A.M. To 11.00 P.M.



### STARTERS

(FROM 11.30 am onwards)

#### Vegetable Spring Roll

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

#### Paneer Mushroom Fry

Diced paneer & mushroom marinated with Indian herbs & spices.

#### Paneer Tikka

Diced paneer marinated with Indian herbs & spices.

#### Gobi-65

Deep fried florets of spiced cauliflower.

### LOCAL INSPIRATION

#### Hot Idly

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

#### 14 pcs Mini Ghee Idly

Mini idlies immersed in delicious south Indian lentil gravy garnished with ghee

#### Rava Kichadi

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

#### Chappathi

Thin soft whole wheat bread served with mashed potatoes & vegetable curry.

#### Poori Masala

Fried fluffy whole wheat bread served with mashed potato curry.

#### Parotta

Delicious south Indian fluffy bread served with two curries

#### Mixed Vegetable Parotta

Sliced parotta tossed with Indian spices & vegetables

#### Channa Bhatura

(4.00 pm onwards)

Big fluffy fried bread served with chick peas masala.

#### Rava Idly

(4.00 pm onwards)

Steamed lentil wheat patties with shreds of carrots & nuts.

#### Adai Avial

(Sat & Sun 4 pm onwards)

Pancake made of pulses & lentil served with Kerala style sauce made of garden fresh vegetables, coconut paste & spices.

### REGIONAL OFFERINGS

(From 11.30 am onwards)

#### Medhu Vada

Fried lentil flour doughnut served with sambar & coconut chutney.

#### Sambar Vada

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

#### Rasa Vada

Deep fried lentil doughnut immersed in mild spicy lentil soup.

#### Curd Vada

Deep fried lentil doughnut immersed in sourless yoghurt garnished with carrots, coriander leaves & crispies

#### Cocktail Fried Idly

Deep fried mini idly pieces sauteed with onion, tomato & Indian spices.

### DOSA CORNER

#### Plain Dosa

Thin rice & lentil crepe.

#### Masala Dosa

Thin rice crepe stuffed with spicy potatoes.



**Ghee Roast**

Thin long rice & lentil crepe sprinkled with ghee.

**Ghee Roast Masala**

Thin long rice & lentil crepe filled with potatoes sprinkled with ghee.

**Paper Roast**

Thin long rice & lentil crepe.

**Paper Roast Masala**

Thin long rice & lentil crepe filled with potatoes.

**Onion Dosa**

Thin rice & lentil crepe filled with onions.

**Rava Dosa**

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

**Rava Masala Dosa**

Cream of wheat & rice crepe stuffed with spicy potato.

**Onion Rava Dosa**

Thin crepe from cream of wheat & rice sprinkled with onions.

**Onion Rava Masala**

Cream of wheat & rice crepe filled with mashed potato & sprinkled with onions.

**Plain Uthappam**

Thick rice & lentil pancake.

**Onion & Chilli Uthappam**

Thick rice & lentil pancake topped with onions & green chillies.

**Tomato Onion Uthappam**

Thick rice & lentil pancake topped with onions & tomatoes.

**Kara Dosa**

(4.00 pm onwards)

Spicy rice crepe filled with special spices, onions & potatoes.

**Paneer Dosa**

(4.00 pm onwards)

Thin rice crepe filled with spicy cottage cheese masala.

**Vegetable Dosa**

(4 pm onwards)

Thin rice crepe filled with mildly spiced mixed vegetables.

**Tomato Omelette**

Chick peas flour with tomatoes & spices.

**SARAVANA SPL MEALS**

Sweet, Chappathi, Koottu, Rice, Sambar, Rasam, Spl. Kuzhambu, Two Vegetable curries, Raitha, Curd, Appalam, Butter Chilli, Pickle, Ice Cream.

**Banana Leaf Meals**

Sweet, Rice, Two Vegetable curries, Koottu, 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.

**SPL EXECUTIVE LUNCH**

(Limited)

Soup, Gobi 65, Roti, Veg. Butter Masala, Dhal Butter Fry, Plain Palak, Veg. Pulao, Appalam, Raitha, Ice Cream.

**RICE CORNER**

(From 10.00 am onwards)

**Bisibelabath**

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**

(Sat & Sun - 8.30 am onwards)

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

**Special Rice**

**FROM OUR CHEFS TUREEN**

(From 11.30 am onwards)

**Sweet Corn Vegetable Soup**

Thick soup with mashed corn & vegetables.



**Vegetable Hot & Sour Soup**

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.

**GREAT WALL**

(From 11.30 am onwards)

**Hakka Rice**

Fluffy rice sauteed with red pepper sauce.

**Vegetable Fried Rice**

Fluffy rice sauteed with shredded vegetables

**Paneer Fried Rice**

Fluffy rice sauteed with onions, capsicum & cottage cheese.

**Garlic Fried Rice**

Fluffy rice sauteed with garlic, onion & capsicum.

**Mushroom Fried Rice**

Fluffy rice sauteed with onion, capsicum & mushroom.

**Shanghai Fried Rice**

Fluffy rice sauteed with Broken Pepper, Mushroom, Onion & red Pepper

**Vegetable Noodles**

Steamed noodles sauteed with shredded vegetables.

**Hakka Noodles**

Noodles sauteed with red pepper & red Pepper sauce.

**Mushroom Noodles**

Steamed Noodles sauteed with onions, capsicum & mushroom.

**Shanghai Noodles**

Steamed Noodles sauteed with Broken Pepper, Mushroom, Onion & red Pepper

**FROM OUR CHINESE WOK**

(From 11.30 am onwards)

**Cauliflower Manchurian**

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

**Vegetable Manchurian**

Fried seasoned vegetables sauteed with Flavoured vegetables.

**Chilly Mushroom**

Fried mushrooms cooked with red chilly paste & herbs

**Chilly Vegetable**

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

**Chilly Paneer**

Fried cottage cheese cooked With onion, green chillies, chilly paste.

**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**

Batter fried cauliflower cooked with red chilly oil & paste



### **FROM THE CLAY POT**

(From 11.30 am-3.00 pm & 7.00 pm-10.30 pm)

**Roti**

**Butter Roti**

**Tandoor - Paratha**

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

**Naan**

**Butter Naan**

**Stuffed Naan**

**Garlic Naan**

**Kashmiri Naan**

**Paneer Naan**

**Kulcha**

**Choice of Kulcha**  
(Onion, stuffed)

**Phulka**

### **TONGUE TICKLERS**

(From 11.30 am onwards)

**Aloo Palak**

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

**Aloo Pepper Fry**

Steamed potato sauteed with onions & crushed pepper corn.

**Aloo Gobi Masala**

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

**Aloo Gobi Fry**

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

**Aloo Dum Punjabi**

Steamed aloo stuffed with cashew, paneer, potato topped with spicy butter gravy.

**Gobi Masala**

Steamed cauliflower cooked with onions paste & North Indian spices.

**Gobi Mutter**

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

**Paneer Saagwala**

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

**Paneer Makhani**

Cubes of cottage cheese cooked with Rich butter gravy.

**Paneer Jal Frieze**

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

**Paneer Tikka Masala**

Roasted cottage cheese cooked with rich butter gravy.

**Kadai Paneer Punjabi**

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

**Mutter Paneer**

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

**Dingri Mutter**

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

**Palak Mutter**

Paste of spinach sauteed with onions, tomato, garlic & Green peas.



### **Vegetable Butter Masala**

Cubes of mixed vegetables cooked with rich butter gravy.

### **Vegetable Kofta**

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

### **Vegetable Kola Puri**

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

### **Mixed Vegetable Curry**

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

### **Kadai Vegetable**

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

### **Dhal Butter Fry**

Butter fried onions, tomatoes cooked with green gram dhal.

### **Dhal Makhani**

kidney beans & black dhal cooked with home made curry

### **Channa Masala**

Chick peas cooked in onions paste with North Indian spices.

### **Rajma Masala**

Kidney beans cooked with home made curry.

### **Mushroom Rogan Josh**

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

### **Navarathan Kurma**

Boiled vegetables cooked in cashew gravy garnished with fresh fruits.

### **Baingan Bartha**

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

### **Malai Kofta**

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

### **Stuffed Capsicum**

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

### **Devil Potato**

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

### **FROM THE FARMER'S**

### **Vegetable Biryani**

Basmathi rice cooked with mixed vegetables & Indian spices

### **Mushroom Biryani**

Basmathi rice cooked with garden fresh mushrooms & Indian spices

### **Paneer Biryani**

Basmathi rice cooked with dices of fresh cottage cheese & Indian spices.

### **Vegetable Pulao**

Fluffy basmathi rice cooked with vegetables & mild Indian spices.

### **Peas Pulao**

Fluffy basmathi rice cooked with green peas & mild Indian spices.

### **Jeera Pulao**

Fluffy basmathi rice cooked with fried cumin seeds & mild spices

### **Mushroom Pulao**

Fluffy basmathi rice sauteed with mushroom & mild spices.

### **Paneer Pulao**

Fluffy basmathi rice sauteed with fresh cottage cheese & mild spices.

### **Cashewnut Pulao**

Fluffy basmathi rice sauteed with golden fried Cashewnuts.

### **Kashmiri Pulao**

Fluffy basmathi rice cooked with fresh fruits & Cashewnuts.



***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*

*Saravana Spl. Veg. Chicken*

***CHAAT SPECIAL***

*Bombay Pav Bhaji*

*Bhel Poori*

*Pani Poori*

*Bread Channa*

*Bread Peas Masala*

*Cutlet Channa*

*Veg. Samosa*

*Veg. Cutlet*

*Dahi Papdi Chat*

*Channa Samosa*

*Masala Poori*

*Fruit Bhel Poori*

*Dahi Poori*

*Sev Poori*

***SWEET TEMPTATION***

*Basundhi*

*Gulab Jamun*

*Badam Halwa*

*Milk Halwa*

*Carrot Halwa*

*Rava Kesari*

*Semiya Milk Payasam*

***QUENCHERS***

*Orange Juice*

*Apple Juice*

*Pineapple Juice*

*Carrot Juice*

*Mango Juice*

*Grape Juice*

*Pomegranate Juice (season only)*

*Water Melon*

*Fresh Lime 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 CREAMS**

*Falooda*

*Saravanaa spl. Tuity Fruity*

*Saravanaa spl. Honey Moon*

*Spl. 3 in one*

*Plain Fruit Salad*

*Fruit Salad with Ice Cream*



**Bangsar**

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CREDIT CARD ACCEPTED

- ★ 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.
- ★ Prices are subject to change without prior notice
- ★ Management is not responsible for loss or damage of your belongings
- ★ Government taxes as applicable.