



Ruwi - Muscat

Business Hours : Mon-Thur 08.00 A.m to 11.30 A.m & 01.30 P.m to 03.30 P.m & 05.30 P.m to 11.00 P.m
Sat-Sun 08.00 A.m to 03.00 P.m & 06.00 P.m to 11.00 P.m
Fri 08.00 A.m to 11.30 A.m & 01.30 P.m to 03.30 P.m & 05.30 P.m to 11.00 P.m

LOCAL INSPIRATION

Hot Idly

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

Idly Vada Sambar

Steamed rice & lentil pancake & fried lentil doughnut immersed in sambar.

Mini Ghee Idly Sambar

Mini idlies immersed in delicious South Indian lentil gravy garnished with ghee.

Rava Idly

Steamed lentil wheat patties with shreds of carrots & nuts.

Rava Kichadi

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

Hot Aapam

South Indian delicious pancake served with vegetable khorma.

Poori Masala

Fried fluffy whole wheat bread served with mashed potato gravy.

Chappathi

Thin soft whole wheat bread served with smashed potatoes & spicy cauliflower gravy.

Parotta

Delicious South Indian fluffy bread served with curry.

Channa Batura

Big fluffy fried bread served with channa masala.

Mixed Vegetable Parotta

Sliced parotta tossed with indian spices & Vegetables.

Adai Avial

(Thursday & Friday Evening)

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

REGIONAL OFFERINGS

Medhu Vada

Fried lentil flour doughnut served with 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 south Indian soup.

Curd Vada

Lentil doughnut immersed in sourless yoghurt garnished with carrots, coriander leaves & crispies.

Curd Idly

Rice and lentil patties immersed in sourless yoghurt garnished with carrots, coriander leaves & crispies.

Mysore Bonda

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

Bajji of the Day

Deep fried basin flour coated with the day's Special.

Cocktail Fried Idly

Deep fried mini idlies sauteed with delicious regional spices.



DOSA CORNER

Plain Dosa

Thin crispy rice & lentil crepe.

Masala Dosa

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.

Onion Dosa

Thin crispy rice and lentil crepe topped 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 potatoes.

Onion Rava Dosa

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

Onion Rava Masala

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

Mysore Masala Dosa

Thin rice & lentil crepe filled with potatoes & milagaipodi.

Kara Dosa

Spicy rice crepe filled with spices, onion and potatoes.

Paneer Dosa

Thin rice crepe filled with cottage cheese.

Vegetable Dosa

Thin rice crepe filled with mildly spiced mixed vegetables.

Set Dosa

Pair of thick rice & lentil crepe

Plain Uthappam

Thick rice and lentil pancake.

Onion & Chilli Uthappam

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

Tomato & Onion Uthappam

Thick rice & lentil pancake topped with Onions & tomatoes.

SARAVANAA SPECIAL MEALS

(Not to be shared)

Sweet, poori (2) or chappathi with side dish, rice, sambar, rasam, special kuzhambu, two vegetable curries, raitha, curd, appalam, pickle.

QUICK LUNCH

(Limited)

Sweet, poori, sambar rice, curd rice, special rice of the day, poriyal, appalam, pickle.

RICE CORNER

Bisibelabath

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

Bagalabath

Yoghurt rice mixed with cashew nuts, grapes, carrots, served with pickle.

Tomato Rice

Steamed rice mixed with cooked tomato paste & South Indian spices

Lemon Rice

Steamed rice mixed with lemon juice and cashew nuts with South Indian spices.

Coconut Rice

Steamed rice mixed with scrapped coconut, cashew nuts and South Indian spices.

Ghee Pongal

Steamed raw rice mashed with green gram dhal sauteed with ghee, pepper, jeera, garnished with cashew nuts.

STARTERS

Vegetable Spring Roll

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



Paneer Tikka

Diced cottage cheese marinated with Indian herbs & spices.

Vegetable Gold Coin

Marinated mixed veg. stuffed into bread deep fried with bread crumbs served with hot garlic sauce.

Golden Fried Baby Corn

Steamed baby corn marinated with Chinese herbs, deep fried served with hot garlic sauce.

Crispy Fried Vegetable

Diced, mix veg. marinated with Chinese herbs deep fried served with hot garlic sauce.

Crispy Fried Mushroom

Mushroom marinated with Chinese herbs deep fried.

Gobi - 65

Deep fried cauliflower florets mixed with Indian spices & cornflour.

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 chilly oil.

Vegetable Clear Soup

Clear soup made with sliced carrot, beans, bamboo shoot & cabbage.

Asparagus & Mushroom Soup

Corn soup with Asparagus and mushroom with green chilly sauce.

Cream of Tomato Soup

Extract of tomatoes blended with cream and garnished with croutons.

Choice of Cream Soup

Extract of soup mixed with asparagus / mushroom / vegetables.

Manchow Soup

Garlic flavour stock with onion, carrot, cabbage, bamboo shoot & mushrooms

GREAT WALL

Vegetable Fried Rice

Fluffy rice tossed with shredded vegetables

Mushroom Fried Rice

Fluffy rice tossed with onion, capsicum & mushroom

Szechwan Fried Rice

Fluffy rice tossed with sliced vegetables & szechwan sauce.

Paneer Fried Rice

Onion, fluffy rice tossed with capsicum & cottage cheese.

Garlic Fried Rice

Fluffy rice tossed with garlic, onion & capsicum.

Hakka Fried Rice

Fluffy rice tossed with red pepper sauce.

Vegetable Noodles

Steamed noodles tossed shredded vegetables.

Mushroom Noodles

Steamed noodles tossed with onions, capsicum & mushroom.

Szechwan Noodles

Golden fried crisp noodles topped with sliced vegetable in Szechwan sauce

Hakka Noodles

Steamed noodles tossed with dried red chilly, shredded vegetables & red pepper sauce.

American Chopsuey

Golden fried noodles served with shredded mix veg. cooked in sweet & spicy sauce

Chinese Chopsuey

Mushroom, baby corn, broccoli cooked with blended thick sauce served with fried noodles.

FROM OUR CHINESE WOK

Chilly Vegetable

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



Chilly Paneer

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

Chilly Mushroom

Batter fried mushrooms cooked with red chilly paste and herbs.

Chilly Cauliflower

Batter fried cauliflower cooked with red chilly oil and paste.

Chilly Baby Corn

Baby corn sauteed with spicy Chinese herbs.

Vegetable Manchurian

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

Paneer Manchurian

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

Cauliflower Manchurian

Cauliflower florets deep fried and seasoned with flavoured vegetables served 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.

FROM THE FARMER'S

Vegetable Biryani

Basmathi rice cooked with mixed vegetables and Indian spices.

Mushroom Biryani

Basmathi rice cooked with garden fresh mushroom & Indian spices.

Paneer Biryani

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

Vegetable Pulao

Fluffy basmathi rice cooked with vegetables & mild Indian spices.

Cashew Pulao

Fluffy basmathi rice sauteed with golden fried cashew nuts.

Kashmiri Pulao

Fluffy basmathi rice cooked with fresh fruits & cashew nuts.

Navarathan Pulao

Fluffy basmathi rice cooked with fresh fruit, dry fruits & mixed vegetables.

Mushroom Pulao

Fluffy basmathi rice sauteed with mushroom & mild spices.

Paneer Pulao

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

FROM THE CLAY POT

Roti

Paratha

Romali Roti

Choice of Paratha

(Mint, fenu greek leaves, stuffed)

Naan

Butter Naan

Kulcha

Choice of Kulcha

(onion, stuffed)

Garlic Naan

Butter Roti

TONGUE TICKLERS

Aloo Gobi

Steamed cauliflower and potato cooked in onion paste with north Indian spices.



Aloo Palak

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

Aloo Mutter

Peas & potato cooked in onion paste with north Indian spices.

Aloo Pepper Fry

Steamed potato sauteed with onions & crushed pepper corn.

Plain Palak

Paste of spinach cooked in onion paste with Indian spices

Vegetable Kofta

Deep fried mashed vegetables balls cooked with onion paste and north Indian spices.

Vegetable Kola Puri

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

Vegetable Jalfrezi

Julienne of onions, capsicum, tomatoes, green chilly tossed with mixed vegetables.

Vegetable Makhanwala

Cubes of mixed vegetables cooked with rich butter gravy.

Kadai Vegetable

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

Mixed Vegetable Curry

Boiled vegetables mixed with Indian spices cooked with onion paste.

Paneer Tikka Masala

Roasted cottage cheese cooked with rich butter gravy.

Paneer Saagwala

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

Paneer Makhani

Cubes of cottage cheese cooked with rich butter gravy.

Kadai Paneer

Cottage cheese, onions, tomatoes, capsicum cooked with Indian spices & chilly flakes.

Mutter Paneer

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

Gobi mutter

Steamed cauliflower & peas cooked in Onion paste with north Indian spices.

Dingri Mutter

Fresh mushroom and peas cooked in onion paste with north Indian spices.

Methi Malai Mutter

Fenu greek leaves flavoured white gravy cooked with thick layer of milk & chick peas.

Dal Butter Fry

Butter fried onion, tomatoes cooked with green gram dal

Dal Makhani

Kidney beans, black dal cooked with home made curry.

Devil Potato

Dices of potato tossed with crushed red chilly & Indian spices

Channa Masala

Channa cooked in onion paste with north Indian spices.

Green Peas Masala

Steamed chick peas cooked in onion paste with north Indian spices.



Malai Kofta

Deep fried mashed cottage cheese balls served in cashew gravy.

Mushroom Rogan Josh

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

Stuffed Capsicum

Capsicum stuffed with vegetables cooked in onion paste with north Indian spices.

Navarathan Khorma

Boiled vegetables cooked in cashew gravy garnished with fresh fruits.

Baingan Bartha

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

SWEET TEMPTATIONS

Firni

Rice cooked with fresh milk and prepared with rich nuts.

Gulab Jamun

Balls made from khoa deep fried & served with sugar syrup.

Rasagula

Cottage cheese balls soaked in sugar syrup.

Basundi

Overlay of fresh milk and prepared with thick layer of milk & garnished with nuts

Rasamalai

Milk stewed with cardamom powder & nuts with cottage cheese balls.

Fruit Salad

Cubes of mixed fruits soaked in syrup topped with honey.

Fruit Salad with Ice Cream

Mixed fresh fruits topped with vanilla ice cream

MOCKTAILS

Apple Snow

(A special combination of apple, orange & lemon)

Coco Sana

(A Jamaican blend of coconut milk, limonite drink)

Summer Set

(A classic drink with orange & condensed milk)

Tropicana

(A blend of mango, orange & lemon with a dash of ginger)

Pom Pom

(Pomegranate, lime & sprit)

Lady In Red

(A strawberry punch with grapes)

Margherita - (Lime)

(A mexican drink)

Bordeaux

(Black grapes blended with mint)

Glacier

(A blend of mint, lime, pineapple and a dash of honey)

Passion Glow

(A blend of sweet melon and cherry)

Pina Colada

(A blend of pineapple & coconut milk)



Orange Tangy

(Fresh orange juice, sweet lime, pineapple & limonite)

Apple Strawberry Cordial Miami Magic

(Fresh water melon juice, lime masala)

Orange Punch

(Fresh orange juice & lime masala)

QUENCHERS

Falooda

(Layer of ice cream garnished with vermicelli topped with thick layer of milk & garnished with cherries)

Fresh Fruit Juices Triveni

(Grape, Pineapple & Ginger)

Lassi

(sweet / salt)

Lassi

(Fruit)

Badham Kheer

Rose Milk

Thick Shakes

Fruits Shakes

DIETIERS CHOICE

Tom Juice

(Fresh tomato juice blended to perfection with or without mint)

Hawaiian

(A blend of pineapple & tomato with a dash of spice)

Cucumber Drink

(Fresh cucumber blended of perfection with or without mint)

Banana Stem Juice

(A very rare combination of banana stem and yoghurt with dash of salt & pepper)

Carrot Energizer

(A pure energizer carrot juice)

Health Express

(Fresh apple juice, carrot & dash of ginger)

HOT BEVERAGES

Coffee

Tea

Milk

Masala Milk

ACCOMPANIMENTS

Green Salad

Raitha

(Boondhi / Mixed Vegetable / Pineapple / Cucumber)

Pappad

