



Non A/C Hall - Vadapalani

Business Hours : 6.00 A.m. To 10.30 P.m.

BREAK FAST

- Hot Idly (2) (6 a.m. to 10 a.m.)
- Medhu Vadai (6 a.m. to 9 a.m.)
- Ghee Pongal (6 a.m. to 10 a.m.)
- Rava Kichadi
- Hot Idly (5) (10 a.m.)
- Special Vadai (From a.m)

QUICK STARTERS

- Sambar Vadai
- Curd Vadai

MINI TIFFIN

- Rava Kesari, Mini Idly 5Pcs, Rava Kitchadi
 (or) Ghee Pongal, Mini Masala Dosai.

DOSA CORNER

- Plain
- Special
- Masala
- Special Masala
- Onion
- Rava
- Onion Rava
- Rava Masala
- Onion Rava Masala
- Ghee Dosai
- Ghee Masala Dosai

SPECIAL DOSA CORNER

- Ghee Roast
- Ghee Paper Roast

Ghee Paper Roast Masala

- Ghee Roast Masala
- Ghee Dry Fruit Rava
- Vegetable Dosai (From 11.00 a.m.)
- Kara Dosai (From 11.00 a.m.)
- Paneer Dosai (From 11.00 a.m.)
- Plain Uttappam
- Onion Uttappam

OTHERS

- Poori Masala / Chops (3)
- Chapathi & Side Dish (2)
- Parotta & Side Dish (2)

OUR SPECIALITIES

- Kaima Idly with Raitha
- Chole Poori
 (From 12 Noon)
- Mixed Veg. Parotta with Raitha
- 14 Idly Sambar Ghee
 Podi Idly
 (From 11.00 a.m.)
- 7 Taste Uttappam
 Appam - Side Dish
 (8 a.m. To 3 p.m. & 6 p.m. To 11 p.m.)
- Appam - With Milk
 (8 a.m. To 3 p.m. & 6 p.m. To 11 p.m.)
- Idiyappam - Side Dish
- Idiyappam - With Milk



SPECIAL LIMITED MEALS - GARDEN

(10 a.m to 3 p.m & 7 p.m. To 10 p.m.)

Sweet, Chappathi (2), Dal, Poriyal, Koottu,
 Pachadi, Sambar, Rasam, Special
 Kuzhambu, Curd, Butter Milk, Butter Chilly,
 Appalam, Pickles.

PUNJABI THALI

(Limited) 11 a.m to 3 p.m

Gulab Jamun(1) / Tomato Soup, Roti(2) (or)
 Pulka(4), Palak, Aloo Gobi Fry, Channa
 Masala, Dhal Butter Fry, Papad, Veg.Pulao
 (or) Ghee Basmathi Rice, Curd, Onion,
 Pickles, Ice Cream (or) Cut Fruits.

BUSINESS LUNCH

(Limited) 10 a.m to 3 p.m

Gulab Jamun(1), Poori(3), Dhal, Sambar
 Vadai / Curd Vadai, Poriyal, Sambar Rice,
 Special Rice, Vadagam, Curd Rice, Pickles.

QUICK LUNCH

(10 a.m To 3 p.m)

Sweet Pongal, Poriyal, Chips, Sambar Rice,
 Spl.Rice, Curd Rice, Pickles.

RICE CORNER

(10 a.m. To 3 p.m.)

Curd Rice with Pickles
 Sambar Rice with Chips

RICE OF THE DAY

(10 a.m to 3 p.m)

(Lemon/ Tomato/ Tamarind/ Kothamalli)

Special Rice of the Day
 (Cauliflower Rice with Raitha)

SWEET CORNER

Sweet Pongal (From 9 a.m.)

Rava Kesary

Gulab Jamun (1pc)

Rasamalai

Rasagulla (1pc)

Basundi

SHORBA

TOMATO SHORBA

Simmered tomato saute'd with minced garlic and
 lemon juice

PALAK SHORBA

Simmered vegetables stock with spinach, tomato
 and 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 crunched pepper corn

FRIED MUSHROOM

Deep fried mushroom sautee'd with flavouring veg. and crunched 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 and home made curry

RAJMA DAL

Red kidney dal with onion, tomato cooked with butter

CHANNA DAL

Channa dal onion tomato cooked with butter

MAHARANI DAL

Moong dal and masoor dal cooked with onion, tomato, ginger ghee

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

Boiled 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
 gravry*

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*

ALOO KALI MIRCHI

Steamed aloo sautee'd with onion and crushed

pepper corn

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*

PANEER SAAG WALA

*Paste of palak sautee'd with onion , tomato,
 garlic & paneer*

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*

MUSHROOM ROGAN JOSH

*Fresh mushroom cooked with yellow gravy and
 lime juice*

BAINGAN BARTHA

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

SUKKA BHINDI

*Deep fried ladies finger saute'd with 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*

GATTA SAAG

A sour gravy served with spices and besan roll

KEER SANGRI

*A delicious rajasthani vegetables cooked with
 jalapeno pepper*

BIKANERI BATETA

*aby potato saute'd with flavourings and
 cooked vegetables*

VEGETABLE JAIPURI

*Julienne of fresh vegetables cookrd 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 saute'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 saute'd with gujarati
 herbs*

CHANA PINDHI

Steamed chana saute'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

*Boild vegetables saute'd with spicy herbs and
 flavorings vegetables*

SUKKHI BATETA

*Diced potato saute'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 saute'd wiyh
 gujarati herbe*

BABY CORN MASALA

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

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, and
 mushroom*

PANEER FRIED RICE

*Fluffy rice sauteed with onion, capsicum and
 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 Parantha
Laccha Parantha
Choice Of Parantha
(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

SNACKS

(4 P.m To 7 P.m)
Adai Avial (2)
Rava Idly & Side dish with Ghee
Bonda (4)
Potato Bonda (2)
Onion Bajji (4)
Plantain Bajji (2)
Vegetable Cutlet (2)
Onion Medhu Vadai (1)

SANDWICHES

Vegetable
Dry Fruit

SPECIAL CALCUTTA CHATS

(4 p.m. to 11.00p.m)
Special Raj Kachodi
Pav Bhaji
Dahi Papdi Chat
Channa Samosa
Channa Kachodi
Dahi Poori
Bhel Poori
Sev Poori
Kachodi per plate (1 No.)
Samosa per plate (1 Nos.)
Pani Poori
Aloo Tikkiya
Bread Channa
Bread Peas Masala
Cutlet Channa

BEVERAGES

Special Coffee
Mini Coffee



Special Tea
Special Milk
Masala Milk
Horlicks / Bournvita
Lassi (Sweet / Salt)
Special Lassi
PEPSI Products Available
Aqua Fina (Bottled Water) Available

FRESH JUICES
(Seasonal Availability)

Fresh Lime
Water Melon
Tomato
Pineapple
Mango
Orange
Sweet Lime (Sathukudi)
Pomegranate (Madulai)
Ooty Carrot
Apple
Sugarcane

MILK SHAKES
Vanilla
Strawberry
Pista
Chocolate
Mango
Pineapple
Ice Cream Small Scoop Extra

FRUIT SHAKES
(Seasonal Availability)
Banana
Apple

Mango
Chikku (Sappotta)
Dry Fruits
Ice Cream Small Scoop Extra

SCOOP ICECREAMS

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

Vadapalani -
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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.