



## *Petaling Jaya in Kuala Lumpur - Malaysia*

**Business Hours** : 07.30 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***

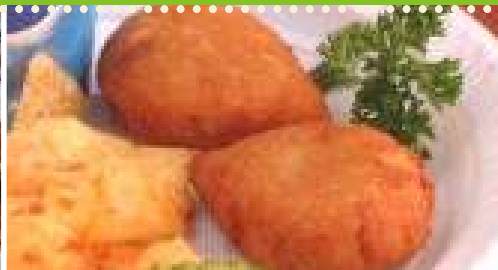
*Mushroom sauteed with mild spices & basmati rice.*

***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*



**HOTEL  
SARAVANA BHAVAN®**

(A CHAIN OF HIGH QUALITY VEGETARIAN RESTAURANTS)



*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)*



***Petaling Jaya***  
No.7, 52/2, Jalan Sultan,  
(In between RHB BANK & PUBLIC BANK),  
Petaling Jaya - 46200  
Ph: 603 795417555, 603 795427555



**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.