



Roof Garden- Vadapalani

Business Hours : 07.00 A.m. To 11.30 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 lulienne 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 & shallow fried

MAKKAI TIKKI

Mashed corn marinated with gujarati spices & 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. & crushed 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

*Cotage 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.