



Serangoon Road - Singapore

Business Hours : Robinson Road -07.30 A.m. To 10.00 P.m.



LOCAL INSPIRATION

Hot Idly

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

Mini Ghee Idly Sambar

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

Poori Masala

Fried fluffy whole wheat bread served with mashed potato gravy.

Parotta

Delicious South Indian fluffy bread served with two curries.

Chappathi (2)

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

Channa Batura (5.30 pm)

Big fluffy fried bread served with channa masala.

Aapam

South Indian delicious pancake served with vegetable khorma.

Rava Idly (2) (5.30 pm)

Steamed lentil wheat patties with shreds of carrots & nuts.

Kaima Idly

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

Mixed Vegetable Parotta (5.30 pm)

Sliced parotta tossed with indian spices & vegetables.

Ghee Pongal

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

Rava Kitchadi (4.00 pm)

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

Adai Avial (5.30 pm)

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

REGIONAL OFFERINGS

Sambar Vada (2)

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

Set Vada (2)

Fried lentil flour doughnut garnished with green chilli.

Medhu Vada

Fried lentil flour doughnut served with coconut chutney.



Curd Vada (2)

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

Bonda of the Day (5.30 pm)

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

Bajji of the Day (5.30 pm)

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

Vegetable Cutlet (4.00 pm)

Mashed potatoes with vegetables coated with breadcrumbs & deep fried.

Mixed Vegetable Parattha

Sliced paratta 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.

Channa Bhatura

Big fluffy fried bread served with chick pea stew.

Rava Idly (2)

Steamed lentil wheat patties with shreds of carrots & nuts.

Adai Avial

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

REGIONAL OFFERINGS

(11.30 am onwards)

Cooktail Fried Idly

Deep fried mini idlies sauteed with delicious regional spices.

Sambar Vada (2)

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

Rasa Vada (2)

Lentil fried doughnut immersed in mild spicy South Indian soup.

Curd Vada (2)

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

DOSA CORNER

Plain Dosa

Thin crispy rice & lentil crepe.

Special Masala Dosa

Rice crepe stuffed with spicy potatoes.

Special Dosa

Thin crispy rice and lentil crepe.

Dry Fruit Rava

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.

Kara Dosa

Spicy rice crepe filled with spices, onion and potatoes.

Vegetable Dosa

Thin rice crepe filled with mildly spiced mixed vegetables.

Plain Utthappam

Rice and lentil pancake.

Onion Utthappam

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

SARAVANAA SPECIAL MEALS

(Not to be shared)

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

QUICK LUNCH

Normal

Sweet Pongal, Rice of the Day, Curd Rice, Bisibelabath, poriyal, Pappad, pickle.

Quick Lunch A

Chappati (2), Cauliflower Chops, Curd Rice, Bisibelabath, Poriyal, Pappad, Pickle.

Quick Lunch B

Sweet, Pulao or Biryani, Tandoori side dish, chappathi (2), dhall, pappad.

RICE CORNER

Bisibelabath

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

Bagalabath

Yoghurt rice mixed with cashews, grapes, mustard seeds served with pickle.

Vegetable Pulao

Fluffy basmathi rice cooked with vegetables & mild Indian spices.

Rice of the Day

Variety rice made of cauliflower, coriander, tomato, tamarind or lemon. Thick rice & lentil pancake topped with onion & chilli.

STARTERS

Vegetable Spring Roll

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

Paneer 65

Diced cottage cheese marinated with Indian herbs & spices.

Aloo 65

Deep fried florets of Indian spiced cauliflower.

Samosa

Stuffed potatoes with Indian spices fried.

Chilly Gobi Fry

Sauteed chilli & Cauliflower with onions & tomatoes.



Paneer Mushroom Fry

Diced paneer & mushroom marinated with Indian herbs & spices.

Mushroom Gobi Fry

Marinated mushrooms & cauliflower with Indian herbs & spices.

Aloo Pepper Fry

Steamed aloo sauteed with onion & crushed pepper corn

Devil Potato

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

Aloo Gobi Fry

Steamed cauliflower & potato cooked with onion paste & north Indian spices.

Fried Mushrooms

Deep fried mushrooms sauteed with flavoured vegetables & crushed pepper corn.

Potato Varuval

Sliced potatoes sauteed & fried.

Gobi 65

Deep fried florets of Indian spiced cauliflower.

FROM OUR CHEF'S TUREEN

Corn Vegetable Soup

Thick soup with mashed corn & vegetables.

Vegetable 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.

Green peas soup

Green peas boiled & blended with cream.

Sweet Corn Soup

Thick soup with mashed corn & vegetables.

Hot & Sour Soup

Szechwan spicy vegetables, thick soup topped with chilli oil.

Mirthoniya Soup

Extract of curry leaves cooked in cream sauce.

Tomato Soup

Extract of tomatoes blended with cream & garnished with croutons.

Manchow Soup

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

Rasam

Tamarind, pepper stock cooked with tomato & Indian herbs.

FROM THE FARMER'S

Vegetable Biryani

Basmathi rice cooked with mixed vegetables & Indian spices.

Mushroom Biryani

Basmathi rice cooked with garden fresh mushroom & Indian spices.



Paneer Biryani

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

Special Briyani

Mixed vegetable cooked with spicy special gravy & basmathi rice.

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.

Peas Pulao

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

Mushroom Pulao

Fluffy basmathi rice sauteed with mushroom & mild spices.

Paneer Pulao

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

Rich Nut Pulao

Fluffy basmathi rice sauteed with golden fried cashew.

Vegetable Fried Rice

Fluffy rice sauteed with red pepper, sauce

Paneer Fried Rice

Fluffy rice sauteed with onion, capsicum & cottage cheese.

Mushroom Fried Rice

Fluffy rice sauteed with onion, capsicum & mushroom.

Ghee Basmathi Rice

Fluffy basmathi rice sauteed with butter.

Ginger Rice

Crushed ginger & Indian spices cooked with basmathi rice.

Noodles

Golden fried crisp noodles, topped with steamed & shredded vegetables.

FROM THE CLAY POT

Roti 1.00

Paratha 1.80

Choice of Paratha

(Mint, fenu greek leaves, stuffed)

Naan

Butter Naan

Kulcha

Choice of Kulcha *(onion, stuffed)*

Garlic Naan

Butter Roti

Methi Paratha

Pudina Paratha

Onion Kulcha

Masala Kulcha

Chinese Meal

Veg.Beehoon



TONGUE TICKLERS

Aloo Gobi

Steamed cauliflower & potato cooked with onion paste & Indian spices

Aloo Mutter

Pease & potato cooked in onion paste with North Indian spices.

Aloo Pepper Fry

Steamed potato sauteed with onions & crushed pepper corn.

Aloo Capsicum

Steamed aloo sauteed with capsicum & Indian herbs & north Indian spices.

Aloo Fry

Steamed aloo sauteed with onion & crushed corn

Aloo Dum

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

Aloo Paneer

Dices of potatoes & cottage cheese cooked in onion paste with Indian spices.

Aloo Palak

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

Baingan Masala

Roasted brinjal sauteed with Indian herbs.

Bindi Masala

Bindi cooked in yellow gravy.

Bindi Fry

Sliced bindi sauteed with onions & Indian herbs.

Bindi Dopiazza

Pieces of bindi cooked with yellow gravy, spring onion garnished with coriander.

Paneer Kurma

Cubes of paneer cooked in white gravy garnished with coriander.

Paneer Dopiazza

Paneer cubes cooked in yellow gravy with spring onion garnished with coriander.

Paneer Manchurian

Butter fried cottage cheese with flavoured & spicy vegetables with manchurian sauce.

Mutter Paneer

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

Paneer Makhani

Cubes of cottage cheese cooked with rich butter gravy.

Kadai Paneer

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

Palak Paneer

Paste of spinach with cubes of paneer cooked in onion paste with Indian spices.



Vegetable Kofta

Deep fried (mashed vegetable balls) cooked with onion paste and north Indian spices.

Vegetable Kola Puri

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

Vegetable Makkanwala

Cubes of mixed vegetables cooked with rich butter gravy.

Vegetable Dopiazza

Cubes of vegetables cooked in yellow gravy with spring onion, garnished with coriander.

Vegetable Chilli Fry

Steamed vegetable sauteed with onion & green chillies.

Kadai Vegetable

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

Vegetable Butter Masala

Steamed vegetables cooked with rich butter gravy.

Vegetable Khurma

Boiled vegetables mixed with Indian spices, cooked in rich butter gravy.

Vegetable Curry

Boiled vegetables mixed with Indian spices, cooked with yellow gravy.

Vegetable Manchurian

Fried seasoned vegetables sauteed with flavoured vegetables.

Vegetable Jaipuri

Mixed vegetables, paneer, cashew nuts sauteed

with north Indian spices & cooked in yellow gravy.

Gobi Kaju Curry

Sauteed cashewnuts cooked with boiled cauliflower in butter gravy.

Gobi Masala

Steamed cauliflower cooked with onion paste & north Indian spices.

Chilli Gobi

Batter fried cauliflower cooked with red chilli oil & paste.

Gobi Mutter

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

Gobi Mutter Masala

Steamed cauliflower & peas cooked with yellow gravy.

Mushroom Masala

Fresh mushroom cooked with rich butter gravy.

Mushroom Paneer Fry

Fresh mushroom & cubes of paneer sauteed with Indian herbs.

Mushroom Manchurian

Butter fried mushrooms cooked in manchurian sauce.

Plain Palak

Paste of palak sauteed with onion & tomato.



Stuffed Tomato

Tomatoes stuffed with vegetables cooked in yellow gravy.

Kaju Masala

Sauteed cashew nuts cooked with onion paste & north Indian spices.

Dal Butter Fry

Butter fried onion, tomatoes cooked with green gram dal.

Channa Masala

Channa cooked in onion paste with north Indian spices.

Malai Kofta

Deep fried mashed cottage cheese balls served in cashew gravy.

Green Peas Masala

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

Stuffed Capsicum

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

SWEET TEMPTATION

Gulab Jamun per pc

Badam Halwa

Carrot Halwa

Sweet pongal

Milk Halwa

Rava Kesari

Rasa Malai per pc

Semiya Milk Payasam

QUENCHERS

Orange Juice

Apple Juice

Pine Apple juice

Carrot Juice

Mango Juice

Grape Juice

Pomegranate

Water Melon

Fresh Lime Juice

Triveni

(grape, Pine Apple& Ginger)

Lassi sweet

Lassi- fruits

Badam Kheer

Rose milk

Milk shakes

Ice lemon Tea

Butter Milk

HOT BEVERAGES

Coffee

Tea

Masala Tea

Milk

Masala Milk

Milo

Milo Ice

ICE CREAMS

Falooda

Saravana Tuity Fruity

Saravana Special

Honey Moon

Special 3 in one

Plain Fruit Salad

Fruit salad with ice cream

Special Kulfi



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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.*