



**SWATHI**  
 (Speciality Restaurant)

Peters Road

Business Hours : Mon-Sat-11.30 A.m. To 11.00 P.m. & Sun-09 A.m. To 11.00 P.m.

**STARTERS**

**FAR EAST DRAGON**

*Fried Wonton*

*Cottage cheese sautéed with flavoured vegetables  
 stuffed into noodle pastry*

*Vegetable Spring Roll*

*Pancakes stuffed with carrot, cabbage, capsicum,  
 and sprouts served with hot garlic sauce*

*Fried Vegetables*

*Battered fried vegetables in chinese herbs*

*Mushroom Roll*

*Garden fresh mushroom, mixed vegetable sautéed  
 with herbs stuffed into a pancake, served with hot  
 garlic sauce.*

*Fried Mushroom*

*Deep fried mushroom sautéed with flavouring  
 vegetable and crushed pepper corn*

*Szechwan Roll*

*Chinese mushroom, mixed vegetable cooked in red  
 chilly oil stuffed into a pancake, served with hot  
 garlic sauce.*

**DIL HI HINDUSTANI**

*(Timings 12.00 p.m. to 4.00 p.m. & 7.00 p.m. to 11.00 p.m.)*

*Vegetable Seekh Kebab*

*Mixed vegetables & chopped cashews cooked in a  
 clay pot*

*Mushroom Seekh Kebab*

*Minced mushroom chopped cashews cooked in a oven*

*Aloo Tikka*

*Diced potato marinated with curd, Indian spices,  
 cooked in a clay pot*

*Eekh Kebab Punjabi*

*Minced vegetable, cottage cheese, cashewnut and spicy  
 masala cooked in a oven*

*Paneer Tikka*

*Diced paneer marinated with Indian herbs and spices*

*Gobi-65*

*Deep fried florets of Indian spiced cauliflower  
 Kebabs and tikkas will be served with mint chutney*

**REGIONAL OFFERINGS**

*Cocktail Fried Idly*

*Deep fried mini idlies sautéed with delicious regional  
 spices*

*Podi Idly*

*Mini idlies sautéed with regional spices*

*Baby Corn Varuval*

*Batter fried baby corn mixed with South Indian spices*

*Senai Varuval*

*Batter fried yam mixed with South Indian spices*



*Sambar Vada (1)*  
*Lentil doughnut immersed in delicious regional lentil gravy garnished with onion and cilantro*

*Curd Vada (1)*  
*Lentil doughnut immersed in sourless yoghurt garnished with carrot, Corriander and crispies*

*Chef's Choice*  
*Bonda Of The Day*  
*Deep fried urad balls stuffed with day's special*

*Bajji Of The Day*  
*Batter fried 'Special Of The Day'*

*Vada Of The Day*

**FROM OUR CHEF'S TURRINE**

*Sweet Corn Vegetable Soup*  
*Thick soup with mashed corn and vegetables*

*Vegetable Hot & Sour Soup*  
*Your favorite szechwan spicy vegetable soup 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.*

*Asparagus & Mushroom Soup*  
*Corn soup with asparagus, mushroom with green chilly sauce.*

*Wonton Soup*  
*Vegetable Filled Chinese dumplings simmered in a tempting stock.*

*Cream Of Tomato Soup*  
*Extract of tomatoes blended with cream and garnished with croutons*

*Choice Of Cream Soups*  
*Cream soup mixed with asparagus / mushroom / vegetable*

**SHORBA**  
*Tomater Shorba*  
*Simmered tomato stock sautéed with minced garlic and lemon juice*

*Palak Shorba*  
*Simmered vegetable stock with spinach, tomato and lemon juice*

**SOUP FROM KARAIKUDI**  
*Vegetable Chettinad Soup*  
*Garden fresh vegetable simmered with lentil and herbs*

*Thakkali Chettinad Soup*  
*Tomato cooked with lentil and regional herbs and spices*

*Soya Chettinad Soup*  
*Soya beans cooked with lentil and Chettinad masala*

*Rasam Of The Day with Appalam*  
*Tamarind, pepper stock cooked with tomato and Indian herbs*

**GREAT WALL**  
*Vegetable Fried Rice*  
*Fluffy rice sauteed with shredded vegetables*



*Hakka Rice*

*Fried rice sautéed with red pepper sauce*

*Szechwan Fried Rice*

*Spicy fried rice sauteed with mushroom, chilly oil & chilly paste*

*Mushroom Fried Rice*

*Fluffy rice sautéed with onion, capsicum, and mushroom*

*Paneer Fried Rice*

*Fluffy rice sautéed with onion, capsicum and cottage cheese*

*Shanghai Fried Rice*

*Diced onion capsicum, mushroom sautéed in coconut oil with crushed pepper corn & turmeric powder*

*Garlic Fried Rice*

*Fluffy rice sautéed with garlic onion capsicum.*

*Vegetable Noodles*

*Steamed noodles sautéed with shredded vegetable*

*Beijing Noodles*

*Noodles and shredded mix vegetable sautéed in chilly garlilsauce and garnished with apple.*

*Hakka Noodles*

*Noodles sautéed with red pepper & red pepper sauce*

*Szechwan Noodles*

*Golden fried crisp noodles topped with slice vegetable in Szechwan sauce*

*Mushroom Noodles*

*Noodles tossed with onion, capsicum, and mushroom*

*Shanghai Noodles*

*Shredded onion, capsicum & mushroom cooked in coconut oil with crushed pepper corn & turmeric powder*

*Vegetable Chowmein*

*Sliced vegetable with broccoli, baby corn, mushroom, cooked in white stock served on the bed of soft noodles*

**FROM OUR CHINESE WOK**

*Chilly Vegetables*

*Batter fried carrot, cabbage, beans, tossed with red chilly paste & sauces.*

*Chilly Paneer*

*Batter fried cottage cheese sautéed with onion, green chilly, paste & chinese herbs.*

*Chilly Mushroom*

*Fried mushroom cooked with red chilly paste & herbs.*

*Chilly Baby Corn*

*Baby corn sautéed with spicy Chinese herbs*

*Vegetable Manchurian*

*Fried seasoned vegetable sautéed with flavoured vegetables.*

*Cauliflower Manchurian*

*Florets of cauliflower deep fried and seasoned with flavoured vegetables.*

*Mushroom Manchurian*

*Fried mushroom cooked in Manchurian sauce.*

*Hakka Vegetables*

*Garden Fresh vegetable cooked in red chilly oil & Red Pepper sauce.*



*Sliced Vegetable With White Sauce*  
*Sliced mixed vegetable and mushroom cooked in thick stock*

*Sweet & Sour Vegetables*  
*Slices of mixed vegetable cooked with orange crush & tomato sauce*

*Vegetable Hot Garlic*  
*Slices of mixed vegetable fried and seasoned with strong garlic sauce.*

*Szechwan Vegetables*  
*Fresh vegetable cooked with red chilly oil & paste*

*Hunan Vegetables*  
*Shredded mixed vegetable cooked with sweet & spicy sauce*

**CHOPSUEY**  
*American Chopsuey*  
*Golden fried noodles served with shredded mixed vegetable cooked in sweet & spicy sauce*

*Choice Of Chopsuey*  
*Mushroom, Babycorn, Broccoli*  
*Chinese Chopsuey*  
*Sliced vegetable with broccoli, baby corn, mushroom, cooked in white stock served with fried noodles.*

**TONGUE TICKLERS**

*Channa Masala*  
*Channa cooked in a yellow gravy*

*Paneer Pasanda*  
*Paneer stuffed with cashew, khoa cooked with white gravy*

*Vegetable Kola Puri*  
*Mixed veg, paneer, mushroom, palak and capsicum cooked with butter gravy.*

*Mutter Paneer*  
*Peas & paneer cooked with yellow gravy*

*Paneer Makhani*  
*Cubes of paneer cooked with rich butter gravy*

*Vegetable Kofta*  
*Kofta (mashed vegetables) cooked with yellow gravy*

*Kadai Paneer Punjabi*  
*Paneer onion, tomato, capsicum cooked with Indian spices and kadai masala*

*Dingri Mutter*  
*Fresh mushroom and peas cooked with yellow gravy*

*Paneer Tikka Masala*  
*Roasted cottage cheese cooked with rich butter gravy*

*Aloo Tikka Masala*  
*Roasted potato cooked with rich butter grav*

*Aloo Pepper Fry*  
*Steamed Aloo sautéed with onion & crushed pepper corn*

*Mushroom Rogan Josh*  
*Fresh mushroom cooked with yellow gravy & lime juice*

*Vegetable Butter Masala*  
*Steamed vegetable cooked with rich butter gravy*



*Raspberry Mutter  
 Paneer balls (grated paneer, chilly and saffron) &  
 mutter cooked with yellow gravy*

*Makki Khumb Masala  
 Baby corn and mushroom cooked with home made  
 curry*

*Aloo Dum Punjabi  
 Fried aloo stuffed with cashew, paneer, potato topped  
 with spicy butter gravy*

*Nilgiri Khorma  
 Mint paste with green pepper sauce and mix  
 vegetable.*

*Paneer Jal Frieze  
 Julienne of onion, capsicum, tomato,  
 green chilly tossed with paneer*

*Stuffed Capsicum  
 Capsicum stuffed with vegetable cooked in yellow  
 gravy*

*Navrathan Khorma  
 Boiled vegetable cooked in white gravy garnished  
 with fresh fruits*

*Rajma Masala  
 Kidney beans cooked with home made curry*

*Gobi Mutter  
 Steamed cauliflower and peas cooked with yellow  
 gravy*

*Devil Potato  
 Dices of potato tossed with crushed red chilly  
 and Indian spices*

*Malai Kofta  
 Vegetable Kofta served in white gravy*

*Dal Makhani  
 Black dal cooked with home made curry*

*Dal Butter Fry  
 Butter fried onion tomato with yellow dal*

*Kadai Vegetables  
 Diced vegetable sautéed with onion capsicum tomato  
 cooked with Indian spices and kadai masala*

*Mixed Vegetable Curry  
 Boiled veg mixed with Indian spices cooked with  
 yellow gravy*

*Baingan Bartha  
 Kheema of roasted brinjal, sautéed with vegetables  
 and Indian herbs.*

*Paneer Saagwala  
 Paste of palak sautéed with onion, tomato, garlic &  
 paneer*

*Paneer Hare Piazza  
 Cubes of paneer cooked with yellow gravy, spring  
 onion, garnished with Corriander*

*Subji Mughalai  
 Boiled garden fresh vegetables, rich nuts  
 cooked with white gravy*

**FROM THE FARMER'S**  
*Vegetable Biryani  
 Mixed vegetable cooked with basmati rice and Indian  
 spices*



*Mushroom Biryani*

*Ooty fresh mushroom cooked with Indian spices and basmati rice*

*Paneer Biryani*

*Dices of fresh paneer cooked with Indian spices and basmati rice*

*Hydrabadi Vegetable Biryani*

*Mixed vegetable cooked with spicy hydrabadi gravy and basmati rice*

*Vegetable Pulao*

*Mixed vegetable cooked with mild Indian spices and basmati rice*

*Peas Pulao*

*Green peas cooked with mild Indian spices and basmati rice*

*Jeera Pulao*

*Butter fried cumin seeds sautéed with mild spices & basmati rice*

*Mushroom Pulao*

*Mushroom sautéed with mild spices and basmati rice*

*Paneer Pulao*

*Fresh paneer sautéed with mild spices & basmati rice*

*Mothi Pulao*

*Mothi (Smashed Potato and Khoa) deep fried sautéed with basmati Rice and Indian spices.*

*(All biryani served with onion raita)*

**FROM THE CLAY POT**

*Roti*

*Paratha*

*Lachadhar Paratha*

*Choice of Paratha (Pudhina, Methi, Stuffed)*

*Naan*

*Butter Naan*

*Kulcha*

*Choice of Kulcha (onion, stuffed)*

*Rumali Roti*

**LOCAL INSPIRATION**

*Hot Idly*

*Dosa*

*Poori Masala*

*South Indian Parota*

*(Delicious South Indian bread served with curry)*

*Hot Aapam*

*(South Indian delicious appam served with curry)*

*Hot Idiappam*

*(String hoppers served with curry)*

*Mini Ghee Idly Sambar*

*(Mini idlies simmered in delicious South Indian sambar garnished with ghee)*

*Mixed Vegetable Parota*

*(Sliced parota tossed with vegetable and Indian spices)*

*Kaima Idly*

*(Deep fried idly halves sautéed with onion, tomato and Indian spices)*



### **DOSA CORNER**

*Rava Dosa (onion, Masala)*

*Ghee Roast*

*Ghee Roast Masala*

*Paper Roast*

*Paper Roast Masala*

*Dry Fruit Rava*

*Paneer Dosa*

*Family Ghee Roast*

### **HOT DESSERTS**

*(place your order 30 minutes in advance)*

*Date Pan Cake*

*Minced dates stuffed in chinese pastry deep fried served with vanilla ice cream*

*Apple Pan Cake*

*Sliced Apple Soaked in Honey, Stuffed in Chinese pastry served with vanilla ice cream*

*Toffy Apple*

*Batter Fried Apple Toassed with Honey Sauce*

### **SWATHI FINALE**

**SHAHI THUKDA**

*Ghee roasted bread topped with flavoured hot milk paste and nuts*

**FALOODA**

*Scoops of ice cream with vermicelli topped with cream & cherry.*

**GULAB JAMUN**

*Balls made from khoa deep fried served with sugar syrup*

### **RASGULLA**

*Cottage cheese balls soaked with sugar syrup.*

### **BASUNDI**

*Overlay fresh milk prepared with malai garnished with nuts*

### **RASMALAI**

*Milk stewed with cardamom and 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.*

### **BANANA DOSAI**

*Banana Mixed with Floor and Jaggery Fried in Ghee*

### **ADA PRADAMAN**

*Rice Flakes Cooked with Milk, Jaggery and Floured with Ghee*

### **QUENCHERS**

*Ooty fresh carrot  
Apple*

*Pineapple*

*Tomato*

*Fresh lime soda / water*

*Sweet lime*

*Orange (seasonal)*

*Water melon (seasonal)*

*Mango (seasonal)*

*Pomegranate*

*Triveni (grape, pine apple & ginger)*



*Lassi (Sweet / Salt / Plain)*

**GREEN SALAD**

*(Sliced Onion, Carrot, Tomato and Cucumber)*

**RAITHA**

*(Onion, Cucumber and Pineapple)*

**HOT BEVERAGES**

*Special coffee*

*Special tea*

*Special milk*

*Masala milk (7p.m To 10.30p.m)*

**MILK SHAKES WITH ICE CREAM**

*Vanilla*

*Strawberry*

*Pista*

*Chocolate*

*Mango*

*Pineapple*

*Dry fruit*

**FRUIT SHAKES WITH ICE CREAM**

*(seasonal availability)*

*Banana*

*Apple*

*Mango*

*Sappota*

**ICE CREAM**

*Single scoop sundae*

*Double scoop sundae*

*Fruit topping with ice cream*

*Spong cake with ice cream*

*Brownie with icecream*



Peters Road -  
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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.