



SWATHI
 (Speciality Restaurant)

Pondy Bazaar

Business Hours : 11.30 A.m. To 03.30 P.m. & 07.00 P.m. To 10.30 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 garlicauc 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, kḥoa 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 raitha)

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

SWATHI MEALS

(11.30 A.m. To 03.30 P.m.)

SWATHI SOUTH INDIAN MEAL

(Just For One)

Vadam, Soup, Starter, Poriyal, Kootu, Keerai,

Kal Dosai, Idiappam, South Indian Curry, Special Rice, Karuvepilai Powder, Dal Powder, Ghee & Gingelly Oil Sambar, Vatha Kuzhambu, Rasam, Curd Pickles, Ice Cream /Fresh Fruits, Sweet, Beeda.

SWATHI PUNJABI THALI (limited)

Soup, Starter, Roti / Paratha / Pulka Dal fry

Plain Palak, Two Indian Subji, Pulao, Salad,

Curd, Pickle, Sweet, Ice Cream / Fresh Fruits.

BUSINESS LUNCH (limited)

Sambar, Vadai/Rasa Vadai,

Poori(2)/Chappathi(2) Dal Fry, Indian Curry,

Rice of the day, Sambar rice, Vadam, Curd rice,

Pickle, Pastry / Icecream

CHINESE COMBO MEALS

YUWAN SWANG SPECIAL MEALS

Starter / Steam Rice / Beijing style vegetable

SZECHWAN SURPRISE

Starter / Szechwan Noodles / Sliced

Vegetable with white sauce

LAST EMPEROR SPECIAL MEALS

Starter / Beijing Noodles / Chilly Mushroom

DRAGON FIRE MEALS

Starter / Hakka Noodles / Chilly Panner

MONGOLIAN MEALS

Starter / Vegetable Noodles / Cauliflower

Manchurian



**HOTEL
SARAVANA BHAVAN®**
(A CHAIN OF HIGH QUALITY VEGETARIAN RESTAURANTS)



Pondy Bazaar -
102, Sir Thiyagaraya Road, Pondy Bazaar,
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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.*