



NON-ALCHOLIC DRINKS

- KOVAI EXPRESS COOLER**
Our bartender's special home-made refreshing drink
- FRUIT PUNCH**
A fresh blend of preserved juices with ice cream
- VIRGIN MOJITO**
Freshly muddled mint, lemon chunks and demerara sugar
- PINA COLADA**
Blended pineapple juice, coconut cream with vanilla ice cream
- SPICE IT PUNCH**
Chopped ginger, lemon wedges, fresh mint leaves and honey
- BLUE TOPAZ**
Blue Curaçao, fresh lime juice and mint leaves with crushed ice
- CRANBERRY COOLER**
Cranberry juice, freshly squeezed lime and aerated water
- SEASONAL FRESH FRUIT JUICE**
- MILKSHAKE**
Chocolate/vanilla/strawberry
- COLD COFFEE**
Prepared with or without ice cream
- ICE TEA**
Peach/lemon
- LASSI**
Sweet/salt/masala
- AERATED BEVERAGES**
- FRESH LIME SODA/WATER**
Sweet/salted
- TONIC WATER**
- GINGER ALE**
- TEA**
Darjeeling/Assam tea/English breakfast lemon/chamomile/green tea
- COFFEE**
Cappuccino/café latte/espresso americano/café mocha
- BOTTLED WATER**
- SODA**

- ₹200
- ₹190
- ₹190
- ₹190
- ₹190
- ₹190
- ₹190
- ₹190
- ₹150
- ₹150
- ₹150
- ₹150
- ₹150
- ₹150
- ₹120
- ₹120
- ₹120
- ₹120
- ₹120
- ₹120
- ₹90
- ₹90

DESSERTS

(AVAILABLE FROM 12:00 PM TO 11:00 PM)

- GULAB JAMUN**
Deep-fried balls of reduced milk and flour and soaked in sugar syrup
- RASMALAI**
Soft chhena cake in sweetened, thickened milk
- GAJAR HALWA**
Carrot cooked in milk with nuts and sugar
- FRESH FRUIT PLATTER**
Freshly carved seasonal fruit
- ADA PAYASAM**
Classic desserts of kerala cooked in coconut milk and jaggery
- MATKA KULFI**
Reduced milk loaded with nuts and flavoured with saffron and cardamom
- CREME BRÛLÉE**
Classic French dessert prepared with egg, cream and sugar
- CHOICE OF ICE CREAM**
Vanilla/strawberry/chocolate butterscotch/mango



SPICE IT DELICACY

(AVAILABLE FROM 12:30 PM TO 3:00 PM / 7:00 PM TO 11:00 PM)

- MEEN KUZHAMBU**
Village style fish preparation with roasted & freshly grounded masala
- KADAI CHICKEN**
Chicken cooked with roughly grounded Indian spices
- PANEER BUTTER MASALA**
Paneer dices cooked in clay oven mix with tomato masala, methi and butter
- VEGETABLE MAKHANI**
Vegetable cooked in rich gravy with tomato, butter, cream and cashew nut
- VEGETABLE KORMA**
Unique combination of coconut milk, yoghurt, cream, onion with nuts or tomato paste
- STIR FRIED VEGETABLE**
Mix vegetable cooked over high heat
- ALOO MUTTER MASALA**
Classic combination of potato, peas and tomato masala

- ₹200
- ₹200
- ₹200
- ₹200
- ₹200
- ₹200
- ₹200
- ₹150
- ₹400
- ₹375
- ₹350
- ₹300
- ₹300
- ₹250
- ₹250

FOOD 24/7

- FISH AND CHIPS**
Batter-fried fish fillets, served with fries and tartar sauce
- DUM BIRYANI**
Basmati rice cooked with yoghurt, mint, saffron, onion, tomato, masala in a dum served with burani raita and pickle
- Chicken biryani**
- Vegetable biryani**
- BUTTER CHICKEN**
Chicken morsels cooked in clay oven finished in fenugreek flavoured tomato gravy
- SANDWICHES**
With your choice of bread white/brown
- BACON LETTUCE TOMATO SANDWICH**
Sandwich filled with chopped bacon, lettuce and vegetables
- THE INDIAN CLUB**
Three-layered sandwich with grilled chicken tikka, omelette, tomato and lettuce
- CHICKEN BURGER**
Sesame bun layered with a spicy chicken patty, chopped onions, tomatoes, lettuce and cheese
- MEDITERRANEAN GRILLED VEGETABLES**
Grilled, marinated Mediterranean vegetables with hummus and mixed greens
- VEGETABLE BURGER**
Sesame bun layered with a spicy vegetable patty, chopped onions, tomatoes, lettuce and cheese
- CAESAR SALAD**
Crispy lettuce with parmesan and homemade Caesar dressing
- Quick grilled mushrooms**
with anchovies and grilled chicken
- Flame-grilled vegetables**
- SOUP OF THE DAY**
Please ask your server for the day special
- BHUNA SUBZ MAKHANWALA**
Butter enriched gravy with vegetables and drum stick
- DAL TADKA**
Yellow lentils freshly tempered with ginger, garlic and mustard seeds in desi ghee
- SEASONAL FRESH FRUIT PLATTER**
- GULAB JAMUN**
- STEAMED RICE/JEERA RICE**
- CHOICE OF ICE CREAM**
- KERALA PARATHA/CHAPATI**

- ₹400
- ₹400
- ₹360
- ₹380
- ₹360
- ₹330
- ₹330
- ₹300
- ₹300
- ₹400
- ₹375
- ₹350
- ₹300
- ₹300
- ₹250
- ₹250
- ₹200
- ₹200
- ₹170
- ₹150
- ₹90



STARTERS



(AVAILABLE FROM 12:30 PM TO 3:00 PM / 7:00 PM TO 11:00 PM)

- **KARWARI SPICED PRAWNS** ₹420
 Deep-fried prawns with Karwari masala and semolina
- ASSORTED KEBAB PLATTER**
 - Aloo aur makai ki tikki, paneer tikka, achari mushroom ₹420
 - Ajwaini fish tikka, murgh ke parche, lamb seekh kebab ₹500
- **CHETTINAD MUTTON MILAGU SUKKA** ₹400
 Mutton tossed with south Indian spices and crushed pepper corn
- **LAMB SEEKH KEBAB** ₹400
 Robustly spiced minced lamb skewers
- **CHICKEN PEPPER FRY** ₹350
 Chicken cooked along with aromatic south Indian spices
- **MURGH MALAI KEBAB** ₹350
 Creamy chicken tikka marinated with cheese and cream
- **SPICY PALLIPALAYAM CHICKEN FRY** ₹350
 Roasted chicken in Pallipalayam masala
- **PANEER BUKHARA TIKKA** ₹280
 Spiced marinated paneer tikka with prunes stuffing
- **ITALIAN RISOTTO BALL** ₹280
 Deep fried Italian rice ball with cheese
- **CRISPY FRIED VEGETABLE** ₹280
 Assorted vegetable in Oriental style
- **KUZZHI PANIYARAM** ₹280
 Tempered rice and lentil dumpling, shallow fried in a traditional concave mould

EASY BITE



(AVAILABLE FROM 4:00 PM TO 7:00 PM)

- **CALAMARI PEPPER FRY** ₹250
 Deep-fried calamari rings tossed in crushed pepper
- **KATHI ROLL** ₹180/200
 Skewer roasted chicken and vegetable kebab wrapped in a paratha
- **CHICKEN 65** ₹200
 Spicy deep-fried chicken
- **MEEN POLICHETTU** ₹200
 Tawa grilled banana wrapped fish with tomato onion masala
- **CHEDDAR CHEESE FRIES** ₹180
 Crisp-fried French fries gratinated with cheddar cheese
- **PARIPPU VADA** ₹180
 Spicy crunchy and yummy dal wada
- **CRISPY FRIED PODI IDLI** ₹180
 Steamed idli deep-fried with spices
- **GARLIC CHEESE BREAD** ₹180
- **MASALA FRIED EGG** ₹100
 Boiled egg fried and tossed in Indian masala

INDIAN SPECIALITIES



(AVAILABLE FROM 12:30 PM TO 3:00 PM / 7:00 PM TO 11:00 PM)

- **AMBUR MUTTON BIRYANI** ₹450
 Hot and spicy dum biryani from Ambur town
- **GOSHT ROGAN JOSH** ₹440
 Traditionally Kashmiri lamb curry
- **CHICKEN BIRYANI** ₹400
 Yoghurt marinated chicken cooked with onion, mint, saffron, tomato masala and served with burani raita
- **ALLEPPEY FISH MOLEE** ₹400
 Fish cooked with coconut milk, onion, green chilies, ginger, tomatoes and curry leaves
- **CHICKEN CHETTINAD** ₹380
 Chicken in traditional chettinad masala
- **BUTTER CHICKEN** ₹380
 Chicken morsels cooked in clay oven finished in fenugreek flavoured tomato gravy
- **VEGETABLE BIRYANI** ₹360
 Garden fresh vegetables cooked with onion, mint, saffron, tomato masala served with burani raita
- **PANEER LABABDAR** ₹310
 Tandoor roasted cottage cheese simmered in rich tomato and onion gravy
- **NILGIRI VEGETABLE KORMA** ₹310
 Fresh greens from Nilgiri hills
- **SUNDAKKAI KARA KOZHAMBU** ₹310
 Healthy Turkey berry curry prepared in south Indian style
- **VAZHAIPOO MURUNGAI KUZHAMBU** ₹310
 Unique south Indian preparation of raw banana flower
- **BHUNA SUBZ MAKHANWALA** ₹310
 Butter enriched gravy with vegetables and drum stick
- **DAL MAKHANI** ₹290
 Black lentils simmered with herbs and spices, finished with butter and cream
- **VENDAKKAI URULAIKILANGU PORIYAL** ₹250
 Home style dry preparation of okra and potato
- **DAL TADKA** ₹250
 Yellow lentils freshly tempered with ginger, garlic and mustard seeds in desi ghee
- **STEAMED RICE/EEERA RICE** ₹170
- **STUFFED PARATHA/KULCHA** ₹130
 With your choice of aloo, pyaaz or paneer



CHOICE OF BREADS

- **NAAN/ROTI/KULCHA/KERALA PARATHA** ₹90



ASIAN SPECIALITIES



(AVAILABLE FROM 12:30 PM TO 3:00 PM / 7:00 PM TO 11:00 PM)

- CHINESE SELECTION**
 - Choose from Hunan sauce, hot garlic sauce, sweet and sour
 - Prawn ₹440
 - Fish ₹350
 - Chicken ₹320
 - Vegetable ₹300
- THAI CURRY**
 - Your choice of red or green curry served with steamed rice
 - Prawn ₹440
 - Chicken ₹400
 - Vegetable ₹350
- WOK TOSSED FRIED RICE/NOODLES**
 - Prawn ₹390
 - Chicken ₹330
 - Vegetable ₹300
- **CAULIFLOWER MANCHURIAN** ₹300
 Cauliflower fritters in a thick spicy sauce

PASTA



(AVAILABLE FROM 12:30 PM TO 3:00 PM / 7:00 PM TO 11:00 PM)

- PENNE/SPAGHETTI/FUSILLI**
 - With your choice of sauce
 - Lamb bolognese ₹400
 - Arrabiata ₹320/390
 - Alfredo ₹320/390
 - Basil pesto ₹390
- **STOVE TOP CHICKEN MAC AND CHEESE** ₹390
 English cheddar with grilled chicken



SOUPS / SALADS



(AVAILABLE FROM 12:30 PM TO 3:00 PM / 7:00 PM TO 11:00 PM)

- **TANDOORI CHICKEN SALAD** ₹290
 Shredded chicken with juliennes of vegetables
- CAESAR SALAD**
 - Crispy lettuce, parmesan and homemade Caesar dressing
 - With anchovies and grilled chicken ₹290
 - With quick-grilled mushrooms/flame-grilled vegetables ₹250
- **HOME-MADE BEAN SPROUT SALAD** ₹250
 Home-made bean sprouts drizzled with lemon dressing
- **TENGA MANGA PATTANI SUNDAL** ₹250
 Coconut, raw mango and pea salad; suitable for diabetics
- **INSALATA CAPRESE** ₹250
 combination of tomato and mozzarella
- **WATERMELON FETA SALAD** ₹250
 sweet watermelon with salty goat cheese
- **CHETTINAD NANDU RASAM** ₹175
 Homestyle crab soup
- **CHICKEN AND ROASTED GARLIC** ₹175
 Sweet roasted garlic, cloves with baked, shredded chicken and a hint of ginger
- **HOT AND SOUR** ₹165/175
 With choice of vegetable and chicken
- **SWEET CORN** ₹165/175
 With a choice of vegetable and chicken
- **ORIENTAL MANCHOW** ₹165/175
 With choice of vegetable, silken tofu or chicken
- **BASIL INFUSED WITH TOMATO** ₹160
 Tomato soup infused with freshly harvested basil
- **CREAM OF MUSHROOM** ₹160
 Freshly puréed mushrooms with fresh cream



WESTERN SPECIALITIES



(AVAILABLE FROM 12:30 PM TO 3:00 PM / 7:00 PM TO 11:00 PM)

- **TENDERLOIN STEAK** ₹450
 Tenderloin fillet with greens and creamy mashed potatoes
- **HERB CRUSTED CHICKEN BREAST** ₹400
 Herb marinated chicken
- **FISH AND CHIPS** ₹380
 Batter-fried fish fillets with fries and tartar sauce
- **RISOTTO AL FUNGHI** ₹360
 Italian creamy rice with mushrooms
- **COTTAGE CHEESE STEAK** ₹350
 Served with mashed potato sautéed vegetables and peperonata

